



Castle Leslie Estate
Snaffles Restaurant Sample Wine List

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White Wine

- (1) Apaltagua Gran Verano, Sauvignon Blanc, Chile 2014**
It has a bright yellow tint with glints of green. Its prominent aromas of lime blend harmoniously with herbs and floral notes. In the mouth it is soft, citric and refreshing on the palate.
Glass: €7.00
Bottle: €29.00
- (2) Principato Pinot Grigio, Italy 2015**
Pale straw yellow colour. Shows delicate, floral and fruity aromas on the nose. Crisp and fresh on the palate with a juicy citrus character and a hint of nuttiness.
Glass: €7.00
Bottle: €29.00
- (3) Petit Chablis, Domaine Julien Baillard, France 2012/13**
Classic Chablis with a bouquet of fragrant apple and lemon zest. The palate is dry with a good balance of fruit and acidity.
Glass: €7.60
Bottle: €33.00
- (4) Snapper Rock Sauvignon Blanc, New Zealand 2014**
This is a vibrant wine with flavours of gooseberry, passion fruit and lime fruit aromas. It is crisp with a refreshing finish.
Glass: €7.00
Bottle: €28.00
- (5) Soldier's Block Chardonnay, Victoria, Australia 2014**
This vibrant, peachy Chardonnay exhibits all the rich mouth-feel, weight and generosity of fruit expected while retaining acidity and offering more elegant melon and citrus characters. The oak adds a touch of weight and texture to the palate.
Glass: €7.00
Bottle: €29.00
- (6) Picpoul de Pinet, Beauvignac, Languedoc, France 2014**
Fragrant aromas of pear and white flowers. It is crisp and lively on the palate with hints of grapefruit, lemon and exotic fruits. This thirst quenching mineral wine is the perfect partner of light fish dishes.
Glass: €7.00
Bottle: €29.00

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Red Wine

- (7) **Apaltagua Gran Verano, Merlot, Chile 2014**
It is a ruby red coloured wine and possesses fresh fruit aromas with a touch of cherry. It displays an elegant finish with soft, round tannins.
Glass: €7.00
Bottle: €29.00
- (8) **Vina Bujanda, Rioja, Spain 2014**
Short barrel ageing allows a delicious dark blackberry fruit driven style, that is smooth and satisfying.
Glass: €7.00
Bottle: €28.00
- (9) **Château De La Ligne, Bordeaux, Gironde, France 2009**
Merlot and Caberet creating a delicious medium-bodied wine. Smooth tasting wine with a depth of colour with blackcurrant hues. Essence of tobacco and spices, lightly toasted oak and silky tannins
Glass: €7.60
Bottle: €33.00
- (10) **Long Beach Cabernet, South Africa 2014**
Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red in colour, smooth with good weight made in a friendly new Cape style with no hard edges.
Glass: €7.00
Bottle: €28.00
- (11) **Stone River Shiraz, Australia 2015**
Full bodied red, brimming with jammy dark berry and spice flavours
Glass: €7.00
Bottle: €28.00
- (12) **Domaine Muret Pinot Noir, IGP Pays d'Oc, France, 2013**
A fresh and light Languedoc Pinot Noir with red fruits and peppery notes.
Glass: €7.20
Bottle: €30.00

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(13) Las Condes Rose, Chile 2014

Vibrant pink in colour with amazing floral aromas. This cabernet Sauvignon Rose has a distinct style.

Glass: €7.00

Bottle: €28.00

White Wine

France

(14) Sancerre Andre Dezat, Loire 2014

Mouth filling, steely and packed with gooseberries, mineral notes and zesty citrus flavours.

Bottle: €40.00

Half Bottle: €22.00

(15) Muscadet Sevre et Maine, Prestige Loire Valley 2014

Dry white wine with low acidity. Fruity and well balanced, aged on lees. Very good with fish and shellfish.

Bottle: €32.00

Half Bottle: €18.00

(16) Bott Geyl, Riesling les Elements, Alsace 2012

Lovely full bodied dry Riesling. Deep straw colour, under ripe pear tones and grapefruit finish.

€33.00

(17) T'air d'Oc Sauvignon Blanc, Domaine Gayda, Languedoc 2014

Tropical fruits and melon on the nose, with a crisp lively palate. It had good acidity

with a clean finish.

€33.00

(18) Chablis, Natalie & Gilles Fevre, Chablis, France, 2014

Oak, honey, yellow fruit and apple compote on the nose. Reigns in and compact style with taut mineral and citrus fruit. It has lots of grip, depth and well integrated oak.

€59.00

(19) Chablis, Natalie & Gilles Fevre, Chablis, France, 2013

A classic Chablis with an oaky taste and light apple flavours.

Half-Bottle: €19.00

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(20) Chablis Grand Cru, Les Clos Alain Geoffroy, Chablis 2008

A full round rich wine, with long lasting aromas and a certain steeliness that distinguishes Grand Cru from their more southerly rivals.

€175.00

(21) Pouilly Fuisse, Chateau de Beauregard, Burgundy 2013

Very fresh, minerally and well balanced, with a honey mid palate and a fine finish of zesty grapes.

€53.00

(22) Puligny Montrachet, Michael Picard, Burgundy, France, 2010

This gem of Chardonnay is mineral and fruity, with exotics fruits while being. Full of elegance and raised by a refreshing liveliness

€98.00

Germany

(23) J L Wolf Pinot Gris, Pflaz 2013

Relatively full bodied compared to an Italian Pinot Gris. It is dry on the palate with a ripe refreshing fruit flavours, and it is un-oaked to maximise the vibrant flavours.

€34.00

(24) Loosen Estate Riesling, Mosel, Germany

This wine shows real integrity. Light, yet vibrant, with enticing aromas of flowers and citrus peel.

€35.00

Australia

(25) Beelgara Estate, Chardonnay, SE Australia, 2014

An elegant fresh style of chardonnay, with a bouquet of white peach aromas. The palate is fine and dry with stone fruit flavours and a soft creamy finish.

€34.00

(26) The Vines Sauvignon-Semillon 2013

A fresh and aromatic blend. It has attractive passion fruit aromas leading to a soft round palate of grassy tropical flavours, finishing with a fresh zesty twist.

€34.00

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(27) Pikes White Mullet, Clare Valley 2013

White Mullet is an eclectic blend of Riesling, Viognier, Sauvignon Blanc and Chenin Blanc which results in a complex but delicious wine with fresh, zesty aromas of citrus and tropical fruit with a palate that is crisp, bright and fresh with zingy acidity.

€34.00

New Zealand

(28) Heart of Stone, Sauvignon Blanc, Marlborough 2014

A vibrant wine with flavour of gooseberry, black currant and passion fruit with a crisp mouth-watering finish. A refreshing acidity and a strong personality.

€33.00

(29) Awatare River, Sauvignon Blanc, Marlborough 2013

This is up-front, very softly textured, with layers of flavour that unfold and flow in waves. Citrus fruit, minerals and gooseberries linger on a gentle and luscious finish. This is a full, pungent, succulently sweet fruited Sauvignon.

€40.00

(30) Dog Point Chardonnay, Marlborough 2008/09

Lifted aromas of grapefruit, fresh lime and a degree of minerality combined with roasted hazelnuts and toasty yeast characters derived from eighteen months evolution in French oak barrels. The finely structured palate has a chalky textural complexity, complimented by intense citrus and fig flavours.

€62.00

Spain

(31) Albarino Pazo de Senorans, Rias Baixas 2013

According to Robert Parker, this is one of the finest Albarino, with a Viognier-like nose of dried apricots and peaches with fine elegance and texture and pure clean flavours.

€42.00

Italy

(32) Ottosoldi Gavi 2012

The nose is fruity with peach and floral notes. On the palate, the wine reveals a delicate freshness combined with exotic fruit nuances

€41.00

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(33) Graziano Pra Soave Classico 2010/11

This excellent Soave opens with an exquisitely aromatic nose that leads on to a palate smothered in crisp, beautifully delineated fruit. The persistence, balance and clean, mineral finish adds up to an absolutely delicious bottle of wine.

€36.00

Portugal

(34) Allo Quinta de Soalheiro, Melgacao, 2014

Alvarinho and Loureiro grapes to create a well valance wine. Delicate ripe spicy citrus and greengage fruit, subtle with hints of minerality, perfectly dry, refreshing and full of personality.

€36.00

Austria

(35) Gruner Veltliner, Hopley 2013

This is light green/ yellow in colour, with spicy hay and mineral like aromas and flavours with a slight white pepper finish.

€34.00

South Africa

(36) Bokenhouts kloof, Franschoek Semillion 2007/08

The wine boasts a vibrant, complex and intense nose, expressing citrus and melon amongst an array of other exotic fruit, floral tones and hints of hazelnut. It has incredible texture in perfect balance with a lifted acidity.

€30.00

(37) Meerlust Chardonnay, Stellenbosch 2013

This is very complex. The wine is rich and seductive, shimmering gold in colour with a silky smooth, light lemon taste. It has soft melting buttery tones with hazelnut.

€66.00

(38) Secateurs Chenin Blanc, Swartland, 2015

There are is an incredible texture and palate weight of this wine. The aromas are flinty with honey, orange blossom and white stone fruit notes.

€35.00

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Red Wine

Chile

(39) Nimbus Cabernet Sauvignon, Vina Casablanca 2012

It is laden with soft notes of blackcurrant and poppy flowers that evolve into a palate of cassis, dark chocolate and cedar. Its tannins are soft and subtle, the finish graceful.

€32.00

Argentina

(40) Altosur Malbec , Mendoza, 2015

A clean, pure bouquet of black currants, raspberry, liquorice and vanilla scents. The palate is medium bodied with ripe tannins. Plenty of red berry fruit flavours as well as good weight on the brambly red fruit finish.

€34.00

France

(41) Cotes du Rhone, Reserve des Armoiries 2013

This is a wine with deep ruby colour with a fruit filled nose and a palate suggestive of stewed fruit. The tannins are ripe and the wine well balanced.

Bottle: €31.00

Half Bottle: €16.00

(42) Telegramme Vignobles Brunier, Chateauneuf du Pape, Rhone 2012

This wine has lots of meat and earth to it and is a beauty of a Grenache based wine. Accessible cherry herbal notes and hints of spice combine with sweet, ripe and approachable fruit.

€58.00

(43) Nuits Saint George Vieillies Vignes Bas Combe Domaine Jean Tardy et Fils, Burgundy 2006

Dense red and black pinot fruit notes liberally laced with warm earth and oak notes that persist on the ripe and spicy medium full-bodied flavours that are quite suave yet possess good detail on the sappy finish that communicates its Nuits origins quite clearly.

€140.00

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(44) Santenay 1ER CRU, Justin Girardin, Burgundy 2014

Aromas of red stone fruit and red flowers. Deep fruit with a long finish.

€53.00

(45) Chateau Camarsac, Bordeaux Superior 2010/11

Made by Berenice Lurton in the Entre Deux Mers region from 25 year old vines. Predominately Merlot with Cabernet Sauvignon and Cabernet franc. This smooth, well-structured wine is drinking perfectly.

€33.00

(46) Le Mistral, Merlot, Domaine de Sainte Rose, Languedoc, 2014

This Merlot is intense and complex, while ultimately very smooth, with lots of ripe, black fruit, vanilla and chocolate. There are also hints of black pepper and elegant wood. The palate is well balanced with good structure, soft, ripe tannins and excellent length.

€35.00

California

(47) Cline Zinfandel, 2013

Cline's California Zinfandel displays a wide array of dark berry fruit including

black cherry and raspberry, spice notes and a lasting finish of vanilla from oak aging.

Firm, supple tannins add complexity to this wine.

€35.00

Australia

(48) The Vines, Shiraz/Cabernet, S Australia

A blend of Shiraz, Cabernet Sauvignon and Merlot. Attractive red berry flavours and subtle oak provide depth and structure to this harmonious wine. Light fruits with low tannins.

€34.00

(49) Pikes Red Mullet, Clare Valley 2010

Full and rich with loads of ripe berries, plum and chocolate/mocha flavours. The finish is soft and rounded with fine tannins and balanced acid adding some texture and length.

€34.00

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(50) O'Dwyer, Cabernet Sauvignon, Clare Valley 2008

Opaque/purple colours, Chocolate, blackcurrant and Liquorice
Bouquet in French and American Oak given character and definition.
€105.00

Italy

(51) Chianti Classico, Rocca delle Macie 2012

It is a lively, ruby-red wine that expresses character, freshness and terroir, and is laden with aromas of cherry and violet.

Bottle: €42.00

Half Bottle: €23.50

(52) Montepulciano d'Abruzzo, Umani Ronchi 2014

A young and immediately drinkable wine: ruby red colour with violet tints, delicate aromas of plum and morello cherry, robust and full-bodied in the mouth, slightly tannin-rich with a dry and flavourful finish.

€36.00

(53) Valpolicella DOC Rio Albo, Ca' Rugate 2014

It is a very pleasing red that is crisp, bright, tart and spicy. It is extremely graceful and paired well with bread and pasta. It is 40% Corvina, 30% Rondinella, and 30% Corvinone with a ruby color and notes of blackberries and cherries.

€37.00

(54) Barolo Serralunga, Pira Luigi, 2014

Spicy, sour cherry and raspberry nose. Rich and full bodied. Sleek texture, ripe tannins, fine balance. A fine example of what a Barolo is.

€106.00

Spain

(55) Vina Bujanda Rioja Crianza 2012

Very intense bramble fruit nose. Big, rich palate of black fruits, with touches of spice, leather, tar, followed by a lengthy treacle and sweet spice finish.

Bottle: €39.00

Half Bottle: €20.50

(56) Pesquera Reserva, DO Ribera del Duero, 2011

Deep ruby. Oak-spiced aromas of cherry compote, blackberry and vanilla. Smooth, sweet and focused on the palate. Shows a sexy floral quality on the long, smoky finish, which

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leaves notes of vanilla and bitter cherry behind.
€98.00

South Africa

(57) Porcupine Ridge Merlot 2012

Mocha coffee and chocolate flavours with aromas of French oakings.
Elegant with lingering finish.
€29.00

(58) The Chocolate Block, Franschhoek 2014

This is a perfumed award winning blend. It is smooth a spicy,
complex and packed with blackberry and apricot fruit.
€66.00

(59) Cape Heights Pinotage 2014

Coffee, chocolate and roasted nuts from this remarkable nose and
lead through in abundance on the palate. Wonderfully ripe subtle
tannins make it very to drink.
€33.00

(60) Rustenberg Cabernet Sauvignon 2013

The wine shows typical Cabernet Sauvignon flavour and aroma profiles of
dark berries and tobacco with a well-structured and lengthy palate.
€36.00

New Zealand

(61) Forrest Pinot Noir, Marlborough 2013

It has delicious flavours of raspberry, strawberry and blackberry; a
distinct underlying dark fruit cake character and hints of violets.
The taste is all dark fruit cake and plum with hints of spice and a
savoury, "forest floor" aromas. It's full, complex and delicious on the
palate.
€35.00

Lebanon

(62) Massaya Classic Red 2012

Cabernet sauvignon, Syrah and Cinsault grapes come together to
give us a rich velvety plush dark fruits, overlaid with spicy.
€44.00

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Sparkling Wine

(63) Costaross Prosecco DOC Treviso

Pale golden in colour, this Prosecco has subtle white fruit aromas such as apple and pears. On the palate it is dry and crisp with a well-balanced finish.

Bottle: €40.00

Glass: €14.00

Champagne

(64) Tattinger Brut Reserve

Tattinger is elegant, open and expressive. It has ripe, fruity, brioche like aromas with peach stone hints on the nose. On the palate, it is lively and fresh, with good aromatic development and flavours of fresh fruit and honey.

Bottle: €96.00

Half Bottle: €51.00

Glass: €19.00

(65) Tattinger Prestige Brut Rose

A smoky toast note bolsters flavours of black cherry and currant, candied orange peel and spice in this rich, creamy, harmonious rosé, which has firm structure, but its refined texture and mouth-watering acidity combine to form an overall elegant impression.

€116.00

(66) Tattinger Nocturne

Tattinger Nocturne is a "Sec" champagne composed of Chardonnay (40%) and Pinot Noir and Pinot Meunier (60%). Blended from around thirty different vineyards from various vintages, this wine is laid down for four years to age before being disgorged.

€150.00

(67) Tattinger Les Folies de la Marquetterie

On the palate, this wine is full-bodied, smooth and fruity with dominant peach flavours. The distinctive and expressive finish delivers lightly woody notes. Les Folies de la Marquetterie is a full-flavoured and harmonious champagne distinguished by its immense richness and complexity.

€170.00

(68) Forget Brimont 1er Cru

Freshness of green apples with white flowers and nuts and a lightly honeyed finish. Dense, rich and refined.

€72.00

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Dessert Wine

(69) Essencia Orange Muscat, Andrew Quady, California (37.5cl)

Citrus notes of orange musk and peach with a lovely fresh lemon acid backbone.

€27.00

Glass: €7.50

(70) Elysium Black Muscat, Andrew Quady, California (37.5cl)

Magenta in colour, this wine is provocatively rose perfumed with deep layers of grapey Muscat flavour.

€27.00

Glass: €7.50