

ARBOR

RESTAURANT

After lengthy searching, deliberations and a lot of tasting with our specialist partners, we've developed a wine list that really compliments the food from the Arbor kitchen.

Where possible we've chosen organic and biodynamic wines, but only if they've met stringent taste tests.

With organic wines, only natural fertilizers may be used. Chemical herbicides and pesticides are banned, and only certain natural preparations may be used against rot or mildew. Many winemakers who practice organic viticulture prefer not to go through a certification process, they just farm that way because it's better for the wine.

Biodynamic viticulture views the soil - and indeed the Earth - as a living entity, with daily and seasonal rhythms influenced by the positions of the moon, planets and stars. A holistic approach respects these forces and acknowledges the use of special preparations instead of chemicals to enhance growing conditions.

There are some old favourites but you'll also find some less well known grape varieties that we hope you'll explore and enjoy. Recommended wine and food pairings are indicated on the Arbor food menu.

CHAMPAGNE & SPARKLING

Furleigh Estate Blanc de Blanc 2009 — 48.00 / 8.50 —

Gold Medal Winner with a great balance of fruit but also creamy, with 100% Chardonnay grapes. Furleigh Estate is 85 acres of vineyard - mainly south facing - lakes and grazing land surrounded by woodland in nearby Dorset. Teeming wildlife perpetuate biodiversity. Buzzards fly overhead and deer, pheasants and partridge roam the vineyard while heron fish from the lakes.

Prosecco Spumante Cantine Giol, Italy — 29.00 / 6.50 —

Full of persistent bubbles with a bouquet of white-fleshed fruits. Delicate and finely structured with hints of biscuit and apple.

Veuve Cliquot — 60.00 —

With its signature label, Veuve Yellow Label has earned its reputation for being 'Best in Class.' When you're looking to impress a friend, colleague or loved one with a true gem in Champagne, there is simply no better choice than Veuve Yellow Label.

A. Fourtin Brut NV — 42.00 / 7.50 —

A. Fourtin is a range of modestly priced Champagnes from top sites in the Champagne region, vinified by winemakers Laurent Vaillant and Christophe Pitois. The palate is refreshing with a touch of honey complexity and a long, fine-textured finish.



WHITE

Sauvignon Blanc Touchstone 2012, Chile — 21.00 / 4.00 / 5.80 —

Crisp dry, lime and gooseberry flavoured. The fruit is rich so it doesn't feel overly dry.

IGT delle Venezie Pinot Grigio Touchstone 2011/12, Italy — 18.00 / 3.50 / 5.30 —

Sweet green pea and summer orchard fruits in this well-balanced and easy-going wine.

Chardonnay Touchstone 2011/12, Chile — 19.00 / 3.80 / 5.60 —

Soft, fruity and delicious, with hints of blackberry and peach. Perfect with the Halibut and Potato Gratin.

Ponte Pietra Trebbiano/Garganega 2012 — 18.00 / 3.50 / 5.30 —

Made from the same grape varieties as Soave, with a similar drinking style. Loads of ripe fruit balanced with mouth-watering acidity.

Greywacke Sauvignon Blanc 2012 — 30.00 —

Kevin Judd, the owner and winemaker of Greywacke, was born just down the road in Totton. Kevin put Marlborough and New Zealand Sauvignon Blanc on the wine map, and was Head Winemaker of Cloudy Bay for 20 years. Greywacke is fully certified by the Sustainable Winegrowing New Zealand (SWNZ) programme and the vineyards are in conversion to becoming certified organic.

VDP d'Oc Chardonnay/Roussanne Chateau Brau 2011/12, France — 25.00 —

A luscious dry white with plenty of delicious tropical fruit flavours. Totally refreshing.

Adobe Gewurztraminer Emiliana Organico 2012, Chile — 22.00 / 5.80 —

Something completely different with a vibrant finish. An aromatic wine with hints of orange blossom and candied citrus fruits. If you like Sauvignon Blanc, this is one to try.

Te Arai Chenin Blanc Milton Vineyards 2010, New Zealand — 36.00 —

Another cracking wine from Milton Vineyards and one of the top 100 wines we think you've just got to try. First you smell ripe apple, quince, acacia honey and waxy pears. Next you get tastes of a rich honeyed character with refreshing acidity.

Verdicchio dei Castelli di Jesi Superiore Barone Pizzini 2011, Italy — 28.00 —

If you like Italian wines you'll love this one. Striking citrus fruits with the trademark nutty flavours for which the Verdicchio grape is rightly famous.

Opou Riesling Milton Vineyards 2011, New Zealand — 32.00 —

James Milton, a leading global pioneer in biodynamics, established Milton Vineyards in 1984 at four vineyard locations under the wine appellation of Gisbourne. Milton was the first producer in New Zealand to gain Bio-Gro certification for organic production. Zesty, mouth-watering, low in alcohol and semi-dry in taste, layered with lime, hints of pineapples and grapefruit with something altogether more exotic.

Petit Chablis Domaine Jean Goulley 2011, France — 39.00 —

Petit in name only. Classic Chablis, full of racy, apply fruits with hints of mineral, toast and green honey. Nicely crafted wine.

Gruner Veltliner Meinklang Vineyards 2011/12, Austria — 28.00 / 6.50 —

Grüner Veltliner is an Austrian grape variety that's increasing its fan club far beyond wine critics and sommeliers. Signatures are a mineral freshness, green fruits and a zippy, slightly peppery finish. Tempted? Try it and tell us what you think.

Wines by the glass are measured in 125ml. We also dispense 175ml on request.

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RED

Touchstone Merlot 2011, Chile
— 19.00 / 3.80 / 5.60 —

Astonishing levels of flavour from this grape. Full of smooth, jammy black cherry and plum fruits. Versatile and quaffable.

Crozes Hermitage, Georges Reynaud 2011, France
— 48.00 —

David Reynaud has 20 hectares of vineyards in the northern Rhone around the highly regarded village of Beaumont-Monteux. Syrah at its purest and most drinkable, and brilliant with the Cote de Boeuf. David farms all his vineyards organically and biodynamically. He's also a part-time pompier (that's a fireman to us Brits).

Valpolicella Alpha Zeta 2012, Italy
— 23.00 —

The Alpha Zeta range was created in 1999 by David Gleave MW. From vineyards in the hills east of Verona, Valpolicella is made from Corvina grapes and is often underrated. This deliciously juicy wine tastes of cherries and drinks beautifully when chilled, particularly up against the Hedgerow Garlic and English Pea Soup.

Cabernet Sauvignon Touchstone 2011/12, Chile
— 21.00 / 4.00 / 5.80 —

Lovely ripe blackcurrant fruits, soft tannins and good length.

Chianti Poggiosecco 2010, Italy
— 28.00 —

Tuscan red with a gentle spice and savoury edge. 100% Sangiovese, and great paired with roasted meats.

Pech Matelles Organic Merlot 2012, France
— 25.00 —

We don't just buy wines because they are organic, they must also offer true value and taste great. This Merlot from Languedoc, France, is made by Gilles Louvet who farms 70 hectares, working with 50 producers who share his belief in organic.

IGP Pays d'Oc 'Pure' Pinot Noir Chateau Brau 2011, France
— 30.00 —

Summer berry fruits and a long length of flavour. Chunkier than some Pinot Noirs, this wine works well with high flavour foods.

Malbec Domaine Bousquet 2012, Argentina
— 26.00 / 5.20 / 7.30 —

You can pick up the vanilla and spice that the oak brings without losing any of the black plum, blackberry and dark cherry fruits Malbec is famous for.

La Cote Pinot Noir Milton Vineyards 2011, New Zealand
— 39.00 —

A classic Burgundian style of Pinot Noir, with beautifully earthy mushroom, cherry and freshly-picked strawberry flavours. Another contender from James Milton's Vineyards and Winery under the wine appellation of Gisbourne, NZ. In 1989 James was the first producer in New Zealand to gain Bio-Gro certification for organic production.

Willunga 100 McLaren Vale Grenache 2010, Australia
— 30.00 —

From the small lot or 'hundred' around Willunga, McLaren Vale, South Australia, this Grenache has won many awards, using minimal interventionist winemaking to capture true fruit flavours. Expect flavours of cherry, raspberry and spice. Excellent with steak.



ROSÉ

IGP les Alpilles Rosé Domaine de Costebonne 2012, France
22.00 / 4.20 / 5.90

Southern French rosé made from grapes basking in the hot Mediterranean sunshine, creating a fragrant, fruity pink that's all about easy drinking.

Pinot Noir/Merlot Classic Rosé Albet Noya 2012, Spain
25.00 / 4.80 / 6.50

A popular moreish pink that works for the colder months as well as the summer. Raspberry and strawberry flavours together in one glass.



DESSERT

Heaven on Earth Muscat d'Alexandrie Stellar Winery 2012, South Africa
— 25.00 / 5.00 —

Muscat grapes are dried on straw after harvest, allowing their flavours to concentrate and intensify, producing this fine, honeyed, sweet wine. Great on its own or with savouries like olives, and sublime with puds. Fair-trade.

Astley Late Harvest 2011 (100% Siegerrebe) Worcestershire, England, 37.5cl
— 38.00 / 7.50 —

Only produced in exceptional harvests, the most recent was 2011. A frequent trophy winner, this is made from early maturing Siegerrebe and trellised for extremely low yields. Late harvest plus such concentration gives a wine with delightful, honeyed, tropical fruit, a light touch on the finish and a great partner for blue cheese.

Three Choirs Cellar Door Noble Harvest 2011 (100% Siegerrebe), Gloucestershire, England, 37.5cl
— 36.00 / 6.50 —

This wine is 100% Siegerrebe, harvested late so that the sugar and flavours in the grapes are more concentrated. Dried apricots soaked in syrup with just a touch of treacle dominate the bouquet, but elderflower and honeysuckle add a more floral element. Not sickly sweet, this dessert wine is dangerously drinkable.

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