

# Wine Menu

Taste Your way Through the World

# WELCOME TO OUR WINE PROGRAMME

## A GLIMPSE OF HERITAGE BEFORE SELECTING YOUR WINE

It is our passion in hospitality to recommend the widespread labels around the world for your wine experience while you are enjoying heaven on Earth at Grand Park Kodhipparu.

New world started with the renowned France and Italy wine selection, which is also known as the 'Old World' in wine terms. In the 'New World' wine terms, it includes the Australian and South African selection. We have an extensive selection both, as well as from the other continents - in wine dictionary known as 'rest of the world', made available at the wine cellar.

Should you prefer our team to recommend the best pairing with your choice of cuisine, do let us know and we will be delighted to assist with that hand-picked selection.

## “DISCOVER: JOURNEY FOR THE LOVE OF WINE”

We carefully selected 150 labels from around the globe, from 27 wine regions and more than 45 varietals. We have also taken the time to select organic and bio-dynamic wines for the wine connoisseurs of a distinctive preference.

## ORGANIC WINE

Over the years, with the growth of health and environmental consciousness, organic wines have gained its position in the industry. This encourages wine producers all over the world to start producing such wines from the demand of market mix. To be classified as 'organic wine' ('vin organique' in French), the grapes must be originated from a vineyard that follows organic viticulture and utilizing natural substances instead of industrial produced chemicals used in conventional viticulture.

## BIODYNAMIC WINE

Associates of biodynamic viticulture describe this as an advanced form of organic viticulture. Based on the theories of the Austrian philosopher, Rudolf Steiner, biodynamic promote a holistic approach aimed at achieving ecological self-sufficiency but also includes ethical and spiritual considerations during production. The vineyard is believed to be a living organism which can be maintained in a self-sustaining way, potentially creating a unique growing environment.

## “THERE IS NO GREAT MEAL WITHOUT GREAT WINE”

### WINE HISTORY

Wine is far older than recorded history and could easily date back over 20 million years ago, as fermenting Yeast evolved together with fruit bearing flowering plants - in ancient times. Wine was a magical and spontaneous gift of nature during that era. The origins of wine predate written records, and modern archaeology is still uncertain about the details of the first cultivation of wild grapevines. It has been hypothesized that early humans climbed trees to pick berries, liked their sugary harbor, and then began collecting them. After a few days with fermentation setting in, juice at the bottom of any container would begin producing low-alcohol wine. According to this theory, things changed around 10,000-8000 BC with the transition from a nomadic to a sedentary style of living, which led to agriculture and wine domestication.

Wild grapes grew in Armenia, Georgia, Azerbaijan, the northern Levant, coastal and south-eastern Turkey, and northern Iran. The earliest archaeological evidence of wine production was found in Georgia (c. 8000 BC), China (c. 7000 BC), Iran (c. 5000 BC), Greece (c. 4500 BC) and Armenia (c. 4100 BC). The Iranians used jars with turpentine pine resin to effectively seal and preserve the wine. The Greeks were notable for the recovery with remnants of crushed grapes.

## WINE BY THE GLASS

### SPARKLING & CHAMPAGNE

- 1021 PROSECCO NINO FRANCO 'RUSTICO' DOCG, DI VALDOBBIADENE ITALY  
Glera  
Peach, white howlers, zesty.
- 1358 CHAMPAGNE ERNEST RAPENEAU BRUT, FRANCE  
Pinot Noir, Chardonnay, Pinot Meunier  
Brioche, lemon and a delightful freshness and fine perlage on the nose and palate.
- 295 CHAMPAGNE TAITTINGER PRESTIGE "ROSÉ" FRANCE  
Pinot Noir, Chardonnay, Pinot Meunier  
Red berries, crisp and fresh. Delicious with charcuterie and Asian cuisine.

### ROSÉ WINE

- 297 SOAVE 'LE POESIE' PINOT GRIGIO BLUSH DELLE VENETO DOC, ITALY  
Pinot Grigio  
Rich, fruity fragrances make it a wonderful choice for a wide range of dishes.
- 1203 SOLEILLADES ROSÉ AOP COTEAUX D'AIX-EN-PROVENCE, FRANCE  
Cinsault, Grenache, Syrah  
Watermelon, citrus, and raspberry.
- 1101 MASTROBERARDINO IRPINIA ROSATO DOC 'LACRIMAROSA' ITALY  
Anglianico  
Floral White peach, peony, strawberry, raspberry and plums. Great to pair with poultry, pasta and tuna.

### DESSERT WINE

- 1212 VERSUS 'SWEET SENSATION' WHITE, SOUTH AFRICA 150ml  
Chenin Blanc  
Tropical mango, pineapple, and jasmine.
- 1191 CLOS L'ABEILLEY SAUTERNES, FRANCE, 75ML  
Sauvignon Blanc, Semillon  
Flower blossom, stone fruit.

## WHITE WINE BY THE GLASS

- 291 KLEINE ZALZE 'CELLAR SELECTION' BUSH VINE, SOUTH AFRICA  
Chenin Blanc  
Aromas of tropical fruit, apple, citrus blossom, and peach.
- 1201 ARTHUR METZ 'SUSHI', ALSACE, FRANCE  
Pinot Gris, Gewurztraminer, Muscat, Riesling  
Green apples, citrus, and soft, floral notes.
- 1359 CALVET, PAYS D'OC IGP, FRANCE  
Chardonnay  
Floral, creamy and exotic fruit flavours. Pair with creamy pasta or fish.
- 1198 WEINHAUS RESS RIESLING TROCKEN, RHEINGAU, GERMANY  
Riesling  
Honeyed tangerine, green apple skin and grassy earthiness.
- 1306 VERMENTINO DI SARDEGNA 'COSTAMOLINO' ARGIOLAS, ITALY  
Vermentino  
Aromas of pine and mint coupled with ripe stone fruit and sweet citrus.
- 1091 STONEBURN, MARLBOROUGH, NEW ZEALAND  
Sauvignon Blanc  
Tropical fruits, herbaceous.
- 1197 TRALCETTO TERRE DI CHIETI IGT CANTINA ZACCAGNINI, ITALY  
Pinot Grigio  
Lemon, apple, pear.
- 292 YALUMBA Y SERIES UNWOODED, AUSTRALIA  
Chardonnay  
Citrus flavors such as lemons and limes to peach and tropical fruit.
- 1305 VERNACCIA DI SAN GIMIGNANO DOC TENUTA LE CALCINAIE, ITALY  
Vernaccia  
Floral, soft fruity. Delicious with salads and fresh light starters.
- 1121 LA CHABLISIENNE, PETIT CHABLIS, 'PAS SI PETIT'  
Chardonnay  
Honeysuckle, orange, lime. Delicious with shellfish, veal, and pork.

## RED WINE BY THE GLASS

- 1195 KLEINE ZALZE 'CELLAR SELECTION', STELLENBOSCH, SOUTH AFRICA  
Pinotage  
Ripe, red fruit with horal notes.
- 1360 CALVET, PAYS D'OC IGP, FRANCE  
Cabernet Sauvignon  
Blackcurrant and spicy liquorice. Excellent with steak and lamb.
- 1351 DOMAINES DE ROTHSCHILD 'A D'AUSSIÈRES' FRANCE  
Merlot  
Black fruit, liquorice, cloves. This wine is perfect with a burger, pizza or steak.
- 1352 CHATEAU PARADIS CASSEUIL DOMAINES DE ROTHSCHILD BORDEAUX, FRANCE  
Cabernet Sauvignon, Merlot, Cabernet Franc  
Dark berries with spicy notes. Tomato based pasta and red meats are an excellent pairing.
- 1151 STONEBURN, MARLBOROUGH NEW ZEALAND  
Pinot Noir  
Cherry, dark berry. Best served duck or wild game meat.
- 293 YALUMBA 'Y SERIES', AUSTRALIA  
Shiraz-viognier  
Exotic aromas of Turkish delight, cherries, and hints of white pepper.
- 1181 CHIANTI DEI COLLI SENESI DOCG TENUTA LE CALCINAIE, ITALY  
Sangiovese, Canaiolo Nero  
Rich, ripe fruit, fresh. Perfect with lamb.
- 1353 BOURGOGNE RÉGNARD, FRANCE  
Pinot Noir  
Cherry, raspberry and blackcurrant. Enjoy with foie gras, duck or rich stews.
- 1209 "CATENA" APPELATION VISTA FLORES MALBEC, ARGENTINA  
Malbec  
Red fruit, violet and mocha.
- 1307 SBIROLO LANGHE MARCHESI DI BAROLO, ITALY  
Nebbiolo  
Red fruit notes, mostly strawberry.

## WINE BY THE BOTTLE

### CHAMPAGNE

- 324 **CHAMPAGNE ERNEST RAPENEAU BRUT, FRANCE**  
Pinot Noir, Chardonnay, Pinot Meunier  
Brioche, lemon and a delightful freshness and fine perlage on the nose and palate.
- 100 **TAITTINGER BRUT RESERVE, FRANCE**  
Chardonnay, Pinot Meunier, Pinot Noir  
Brioche, fresh fruit, honey. Delicious with oysters.
- 122 **MOËT & CHANDON IMPÉRIAL NV, ÉPERNAY, FRANCE**  
Pinot Noir, Chardonnay, Pinot Meunier  
Dough, honey, citrus. Excellent with truffles or mushroom dishes.
- 274 **TAITTINGER NOCTURNE SEC, CHAMPAGNE, FRANCE, NV**  
Chardonnay, Pinot Noir, Pinot Meunier  
Yellow peaches, dried apricots, raisins, and fruits in syrup.
- 275 **TAITTINGER PRELUDE GRANDS CRUS, CHAMPAGNE, FRANCE, NV**  
Chardonnay, Pinot Noir  
Creamy, fresh citrus, tangy orange, and lemon zest.
- 126 **BOLLINGER SPECIAL CUVEE NV, FRANCE**  
Pinot Noir, Chardonnay, Pinot Meunier  
Green apple, pear, citrus. Pair with seafood and salads.
- 125 **LOUIS ROEDERER, BRUT PREMIERE, NV, REIMS, FRANCE**  
Pinot Noir, Chardonnay, Pinot Meunier  
Fresh Fruit, Hawthorne. Perfect with canapes.
- 124 **RUINART, BLANC DE BLANC BRUT, NV, REIMS, FRANCE**  
Chardonnay  
Candied citrus, ginger, herbs. Delicious with seafood.
- 215 **LOUIS ROEDERER BRUT VINTAGE, 2012/2014**  
Pinot Noir, Chardonnay  
Citrus, spices, fresh wood. Excellent with oysters.
- 216 **COMTES DE CHAMPAGNE BLANC DE BLANCS, 2007/2011**  
Chardonnay  
Tangerine, pastry, grapefruit. Perfect as an aperitif.
- 218 **KRUG GRANDE CUVEE 2009**  
Pinot Noir, Chardonnay, Pinot Meunier  
Toast, nut, coffee. Excellent with Foie Gras.
- 217 **DOM PÉRIGNON, 2008**  
Pinot Noir, Chardonnay  
Toast, brioche, creamy citrus. Delicious with truffles and mushroom dishes.
- 220 **KRUG VINTAGE, 1996/2004**  
Pinot Noir, Chardonnay, Pinot Meunier  
Whole-grain toast, coconut, dried citrus. Delicious with Seafood.
- 219 **LOUIS ROEDERER, "CRISTAL" BRUT, REIMS, 2009**  
Pinot Noir, Chardonnay  
Patisserie, pear, apple fruit. Pair with light starters.

## WINE BY THE BOTTLE

### CHAMPAGNE ROSÉ

- 113    **TAITTINGER PRESTIGE ROSÉ, FRANCE**  
Pinot Noir, Chardonnay, Pinot Meunier  
Red berries, crisp and fresh. Delicious with charcuterie and Asian cuisine.
- 133    **MOËT & CHANDON ROSÉ, FRANCE**  
Pinot Noir, Chardonnay, Pinot Meunier  
Lively, and fruit character. Delicious with spicy dishes and light starters.
- 221    **COMTES DE CHAMPAGNE ROSE, 2006/2007/2008**  
Pinot Noir, Chardonnay  
Blood orange, quince, blackcurrant liqueur. Delicious with pork and veal.
- 222    **DOM PÉRIGNON ROSE, ÉPERNAY, 2004/2005/2006**  
Pinot Noir, Chardonnay  
Biscotti, anise, ginger. Serve with nuts, rich dishes.
- 223    **LOUIS ROEDERER, 'CRISTAL ROSÉ', REIMS, 2009/2012**  
Pinot Noir, Chardonnay  
Golden fruit, pineapple, citrus. Serve with salad or canapes.

### SPARKLING WINE

- 102    **PROSECCO NINO FRANCO 'RUSTICO' DOCG, DI VALDOBBIADENE, ITALY**  
Glera  
Peach, white howlers, zesty. Serve as Aperitif or with starters.
- 273    **BELLAVISTA ALMA BRUT DOCG, FRANCIACORTA, ITALY, NV**  
Chardonnay, Pinot Noir  
Citrus blossom, wildflower, almond, subtle ginger tones.

## WINE BY THE BOTTLE

### FRENCH WHITE

- 105 LA BAUME 'SAINT PAUL' VIOGNIER, 2021/2022  
Viognier  
Peach, horal, spicy. Pairs well with Asian cuisine.
- 146 CHAPOUTIER 'BELLERUCHE' CÔTES DU RHÔNE BLANC 2021/2023  
Grenache Blanc, Roussanne, Viognier, ClaireMe, Bourboulenc  
Yellow apple, white peach. Excellent with risotto and creamy pasta.
- 325 CALVET, PAYS D'OC IGP, FRANCE  
Chardonnay  
Floral, creamy and exotic fruit flavours. Pair with creamy pasta or fish.
- 259 ARTHUR METZ 'SUSHI', ALSACE, 2020  
Pinot Gris, Gewurztraminer, Muscat, Riesling  
Green apple, citrus, and soft horal notes.
- 129 GUSTAVE LORENTZ RIESLING ALSACE RESERVE, 2022/2023  
Riesling  
Honeysuckle, peach, dry with excellent aromatic, spicy food.
- 147 CHÂTEAU L'ERMITAGE "D'AUZAN", 2013/2018/2020  
Grenache Blanc, Roussanne, Viognier  
White fruits, horal, rich. Delicious with salmon, meaty fish, and bouillabaisse.
- 132 LA CHABLISIENNE, PETIT CHABLIS, 'PAS SI PETIT' 2021/2023  
Chardonnay  
Honeysuckle, orange, lime. Delicious with shellfish, veal, and pork.
- 258 CLARENDELLE BLANC, BORDEAUX, 2019  
Sauvignon Blanc, Semillon  
Mineral with notes of white peach and bees wax.
- 130 GUSTAVE LORENTZ GEWURZTRAMINER RESERVE, 2016/2023  
Gewurztraminer  
Roses, apricots, tropical. Perfect with smoked salmon and other Asian cuisines.
- 138 VINCENT GIRARDIN BOURGOGNE CUVÉE SAINT VINCENT BLANC, 2022  
Chardonnay  
Citrus, peach, mineral. Excellent with meaty fish and shellfish.

## WINE BY THE BOTTLE

### FRENCH WHITE

- 143 **POUILLY-FUMÉ 'CORTY ARTISAN SILEX', 2022**  
Sauvignon Blanc  
Delicate, light, white fruits. Excellent with sushi, sashimi, and lightly grilled fish.
- 319 **POUILLY FUISSÉ 'LE PAVILLON' RÉGNARD, 2023**  
Chardonnay  
Citrus, white flowers and minerality. Enjoy with grilled fish or salads.
- 134 **DOMAINE DU COLOMBIER CHABLIS PREMIER CRU VAUCOUPIN, 2020/2021**  
Chardonnay  
Peaches, creamy, rich. Perfect with smoked salmon or oysters.
- 320 **LA CHABLISIENNE CHABLIS PREMIER CRU 'FOURCHAUME' 2020/2022**  
Chardonnay  
Citrus flavours and apricots - a great wine with roast chicken or fish dishes.
- 136 **BOUZERON ALIGOTÉ, DOMAINE DE VILLAINÉ, CÔTE CHALONNAISE, 2013**  
Aligoté  
Anjou pear, green apple mineral. Spectacular with creamy pasta and white fish.
- 144 **DOMAINE VACHERON SANCERRE, 2017/2021**  
Sauvignon Blanc  
Grapefruit, Lemon, lime. Pairs with light starters and salads.
- 145 **POUILLY-FUMÉ 'CUVÉE PRESTIGE LES BÉNÉDICTINS', 2011**  
Sauvignon Blanc  
Silky, velvety fruit. Pairs well with shellfish and light meat dishes.
- 321 **CHABLIS 1ER CRU MOREAU ET FILS VAILLONS, 2019**  
Chardonnay  
Hazelnuts, lemon and acacia. Serve with grilled fish, tuna and ceviche.
- 148 **DOMAINE GEORGES VERNAY "LE PIED DE SAMSON", 2015**  
Viognier  
Honeysuckles, violets, apricots. Beautiful pairing Mediterranean seafood dishes.
- 165 **L'ESPRIT DE CHEVALIER, 2013/2015**  
Sauvignon Blanc, Semillon  
Apple, fennel seed, honeysuckle. Delicious with seafood especially shellfish.
- 277 **CHABLIS GRAND CRU LES PREUSES, REGNARD, BURGUNDY, 2008**  
Chardonnay  
Honeysuckle, orange zest and toasted nuts.
- 322 **'BARON DE 'L' LADOUCETTE POUILLY-FUMÉ, 2019**  
Sauvignon Blanc  
Floral aromas and white peach - this wine best accompanies creamy risotto or pasta dishes.

## WINE BY THE BOTTLE

### ITALIAN WHITE

- 306 **ARGIOLAS 'COSTAMOLINO' VERMENTINO DI SARDEGNA, 2021/2024**  
Vermentino  
Aromas of pine and mint coupled with ripe stone fruit and sweet citrus.
- 255 **CANTINA ZACCAGNINI 'TRALCETTO' IGT, TERRE DI CHIETI, 2024**  
Pinot Grigio  
Lemon, apple, pear.
- 149 **VERNACCIA DI SAN GIMIGNANO DOC TENUTA LE CALCINAIE, 2021**  
Vernaccia  
Floral, soft, fruity. Delicious with salads and fresh, light.
- 150 **VERMENTINO DI SARDEGNA 'COSTAMOLINO' ARGIOLAS, 2021/2022**  
Vermentino  
Green almond, pear, grapefruit. Excellent pairing with seafood dishes.
- 151 **MARCHESI INCISA DELLA ROCCHETTA DOCG, 2015**  
Arneis  
Stone fruit, cantaloupe, fresh almonds. Great with pork and chicken.
- 152 **GAVI DI GAVI 'BLACK LABEL' DOCG, 2019/2020/2024**  
Cortese  
Stone fruit, intense. Perfect with a seafood platter, or traditional pastas.

### AUSTRALIAN WHITE

- 153 **PENFOLDS, KOONUNGA HILL 2023**  
Chardonnay  
Honeydew melon, white peach, lime. Excellent with grilled fish and shellfish.
- 155 **STONEFISH, 2021/2022**  
Sauvignon Blanc  
Tropical fruit, pear, citrus, Pairs well with white fish selection.
- 301 **YALUMBA Y SERIES UNWOODED, 2021**  
Chardonnay  
Citrus haves such as lemons and limes to peach and tropical fruits.
- 156 **PETER LEHMANN, EDEN VALLEY, 2021**  
Riesling  
Apple, lime blossom. Delicious with spicy Asian dishes and sushi.

## WINE BY THE BOTTLE

### SOUTH AFRICAN WHITE

- 300 KLEINE ZALZE 'CELLAR SELECTION' BUSH VINE, 2021/2024  
Chenin Blanc  
Aromas of tropical fruit, apple, citrus blossom, and peach.
- 323 SWANEPOEL, WHITE PINOTAGE, 2021  
Pinotage  
Aromas of white pear and peaches, enjoy with roast chicken or pasta.
- 158 REYNEKE, STELLENBOSCH, 2016/2020  
Chenin Blanc  
Limes, citrus, fruit sorbet. Pair with Asian dishes and deep-fried foods.
- 159 KEN FORRESTER 'FMC', STELLENBOSCH, 2013  
Chenin Blanc  
Apricot, peach, pineapple. Foie Gras, pork belly and duck are all excellent pairings.

### REST OF THE WORLD WHITE

- 256 WEINHAUS RESS RIESLING TROCKEN, RHEINGAU, GERMANY, 2024  
Riesling  
Honeyed tangerine, green apple skin and grassy earthiness.
- 109 STONEBURN, MARLBOROUGH, NEW ZEALAND, 2023/2025  
Sauvignon Blanc  
Tropical fruits, herbaceous.

### ROSÉ WINE

- 304 SOAVE 'LE POESIE' PINOT GRIGIO BLUSH DELLE VENETO DOC, ITALY, 2024  
Pinot Grigio  
Rich, fruity fragrances make it a wonderful choice for a wide range of dishes.
- 261 SOLEILADES, COTEAUX D'AIX-EN-PROVENCE ROSÉ AOP, FRANCE, 2024  
Cinsaut, Grenache, Syrah  
Watermelon, citrus, and raspberry.
- 164 SAINT AIX COTEAUX D'AIX EN PROVENCE ROSÉ  
Grenache, Cinsault  
Pears, cherries, strawberry. Delicious with salmon, olive tapenade or middle eastern spices.
- 248 MASTROBERARDINO IRPINIA ROSATO DOC 'LACRIMAROSA' ITALY 2022  
Anglianico  
White peach, peony, strawberry, raspberry and plums. Great to pair with poultry, pasta and tuna.
- 209 'M DE MINUTY' COTES DE PROVENCE FRANCE, 2023  
Grenache, Cinsault  
Pears, cherries, strawberry. Delicious with salmon, olive tapenade or middle eastern spices.
- 283 CHÂTEAU D'ESCLANS WHISPERING ANGEL ROSÉ, FRANCE, 2024  
Grenache, Rolle  
Red currents, pears, and violet notes. Excellent with Mediterranean.

# WINE BY THE BOTTLE

## FRENCH RED

- 315 **DOMAINES DE ROTHSCHILD 'A D'AUSSIÈRES' 2022**  
Merlot  
Black fruit, liquorice, cloves. This wine is perfect with a burger, pizza or steak.
- 263 **ALEXIS LICHINE 1er CUVÉE EXCEPTIONNELLE BOURDEAUX**  
Merlot, Cabernet Sauvignon, Cabernet Franc  
Black fruit, spicy notes, and a velvety finish.
- 177 **LA BAUME, 2018/2020/2021/2023**  
Merlot  
Plum, red berry, cherry flavors. Excellent with meaty pasta or red meat.
- 326 **CALVET, PAYS D'OC IGP, FRANCE**  
Cabernet Sauvignon  
Blackcurrant and spicy liquorice. Excellent with steak and lamb.
- 179 **CHÂTEAU L'ERMITE CUVÉE AUZAN, 2020**  
Grenache, Mourvedre, Syrah  
Red berries, cherries, spice. Enjoyed best with Asian food or hearty stews.
- 316 **DOMAINES DE ROTHSCHILD CHATEAU PARADIS CASSEUIL BORDEAUX ROUGE, 2020/2022**  
Cabernet Sauvignon, Merlot, Cabernet Franc  
Dark berries, spicy notes. Tomato based pasta and red meats are an excellent pairing.
- 163 **LA PETIT LUNE ROUGE, BORDEAUX AOC, 2022**  
Merlot, Cabernet Franc  
Cherry, plum, tobacco. Roast beef and lamb make excellent pairings.
- 317 **BOURGOGNE RÉGNARD, 2021/2023**  
Pinot Noir  
Cherry, raspberry and blackcurrant. Enjoy with foie gras, duck or rich stews.
- 168 **VINCENT GIRARDIN BOURGOGNE CUVÉE SAINT VINCENT ROUGE 2021**  
Pinot Noir  
Rich, spicy, earthy. Delicious with duck, pork, or meaty fish.
- 181 **GIGONDAS "CUVÉE SFX", 2014**  
Grenache, Syrah, Mourvedre  
Cherries, spices, red fruit. Excellent when paired with pasta, red meat, or roast chicken.
- 253 **BARTON AND GUESTIER SAINT EMILION, 2016/2019**  
Merlot, Cabernet Franc  
Red fruit, herbaceous. Excellent with game meat and pasta with ragout.
- 182 **CROZES HERMITAGE "ESQUISSE", 2015/2018**  
Syrah  
Violet, liquor ice, turmeric. Perfect with mild curries or Asian food.

## WINE BY THE BOTTLE

### FRENCH RED

- 183 FLEURIE CHATEAU DES JACQUES, 2013  
Gamay Noir  
Dark cherry, plum. It will perfectly accompany red meats as well as cheeses.
- 169 POMMARD LES VIEILLES VIGNES, 2013/2014/2016  
Pinot Noir  
Red cherry, red fruits, spice. Pairs well with salmon, tuna, and veal.
- 284 DOMAINE FAIVELEY NUITS-SAINT-GEORGES PREMIER CRU, LES DAMODES 2017/2022  
Pinot Noir  
Sweet spices, ripe cherries, great concentration.
- 184 CHÂTEAUNEUF DU PAPE “VIEILLES VIGNES”, 2016  
Grenach, Syrah, Mourvedre  
Black fruit, liquor ice, spice. Delicious with steak, roast meat, and venison.
- 185 CHÂTEAUNEUF DU PAPE “TRADITION”, CHANTE CIGALE 2015/2016  
Syrah, Grenache, Mourvedre, Cinsault  
Cherry, blackcurrant, leather. Enjoyed best with duck, red meat, or game meats.
- 170 DOMAINE DES PERDRIX NUITS ST. GEORGES CÔTE DE NUITS, 2008  
Pinot Noir  
Candied fruits, rose petals, plum. Excellent pairing with duck and light meat like veal.



## WINE BY THE BOTTLE

### ITALIAN RED

- 186 **TENUTA LE CALCINAIE CHIANTI DEI COLLI SENESI DOCG, 2022**  
Sangiovese, Canaiolo Nero  
Rich, ripe fruit, fresh. Perfect with lamb.
- 266 **RICASOLI BROLIO "CHIANTI CLASSICO" DOCG, 2017**  
Sangiovese, Merlot, Cabernet Sauvignon  
Wild red fruit, black cherry, spicy and balsamic note.
- 307 **MARCHESI DI BAROLO 'SBIROLO' LANGHE, 2020/2021/2022**  
Nebbiolo  
Strong red fruit notes, mostly strawberry.
- 188 **'ANTINORI PEPPOLI' CHIANTI CLASSICO DOCG, 2017/2019/2020**  
Sangiovese, Merlot, Syrah  
Cherries, red currants, and smokiness. Best enjoyed with Italian cuisine.
- 285 **"RED ANGEL" ON THE MOONLIGHT 2016/2019, JERMANN, IGT VENEZIA GIULIA.**  
Pinot Nero  
Dried fruit, plums, prunes and slightly herbaceous.
- 286 **POLIZIANO VINO NOBILE DI MONTEPULCIANO DOCG, TUSCANY, 2018/2019**  
Sangiovese  
Raspberry, mulberry, vanilla, and toasted notes.
- 249 **MASTROBERARDINO 'RADICI' TAURASI DOCG, 2019**  
Anglianico  
Full body, cherry, violets, wild black berries, oak and spice. Pair well with lamb, beef and venison.
- 189 **MARCHESE LEOPOLDO DOC, 2013**  
Pinot Noir  
Ripe cherry, tobacco, spices. Accompany with duck, pork, or meaty pasta.
- 191 **ANTINORI TENUTA GUADO AL TASSO IL BRUCIATO BOLGHERI, 2021**  
Cabernet Sauvignon, Merlot, Syrah  
Plum, delicate mint, green tea. Excellent with lamb, beef, or stews.
- 310 **GAJA PIEVE SANTA RESTITUTA BRUNELLO DI MONTALCINO DOCG, 2018/2019**  
Sangiovese  
Herbs, spices and wild berries. Excellent with Italian dishes and red meats.
- 311 **GAJA CA'MARCANDA 'PROMIS' TOSCANA 2021**  
Merlot, Syrah, Sangiovese  
Black berries, dark spices and tobacco. Perfect with red meats and aged cheeses.
- 241 **MARCHESI ANTINORI TIGNANELLO TOSCANA IGT, 2015/2016**  
Sangiovese, Cabernet Sauvignon, Cabernet Franc  
Red fruit, raspberries, liquor ice. Great with steak and roast red meat.
- 309 **MARCHESI DI BAROLO, BAROLO DOCG 'RISERVA' 2015**  
Nebbiolo  
Juniper, rosemary, plum and raspberry make this wine perfect with rich meaty dishes and mushroom based sauces.

## WINE BY THE BOTTLE

### AUSTRALIAN RED

- 195 RAWSON RETREAT, 2024  
Merlot  
Red berries, black berries. Best matched with tomato-based pastas.
- 265 STONEFISH, 2020  
Shiraz  
Ripe red berries, spice, and oak.
- 302 YALUMBA 'Y SERIES' 2020  
Shiraz-viognier  
Exotic aromas of Turkish delight, cherries, and hints of white pepper.
- 198 PETER LEHMANN, BAROSSA VALLEY, 2016  
Shiraz  
Blueberry, plum, chocolate favors. Great with game meat, stews, or steak.
- 197 CHATEAU TANUNDA 'GRAND BAROSSA', 2020/2023  
Shiraz  
Blackberry, plum, black pepper. Pairs well with your choice of beef.

### SOUTH AFRICAN RED

- 287 LA CAPRA BY FAIRVIEW, COASTAL REGION, 2022/2023  
Merlot  
Violets, redcurrant, plums with a smooth rounded texture.
- 154 KLEINE ZALZE 'CELLAR SELECTION', STELLENBOSCH, 2019/2023  
Pinotage  
Ripe, red fruit with horal notes. Delicious with game meat or steak.
- 312 SWANEPOEL RED, 2021/2022  
Pinotage  
Red cherries, red plums and blackberry, best enjoyed with red meat.
- 203 DIEMERSFONTEIN, 2016/2017/2020  
Pinotage  
Coffee, chocolate, ripe cherry. Serve with meaty pasta and pizzas.
- 204 RAATS 'DOLOMITE', 2014/2015  
Cabernet Franc  
Dark, sour cherry, spice. Excellent with roast chicken and pork.
- 205 REYNEKE STELLENBOSCH 'CORNERSTONE' 2019  
Cabernet Sauvignon, Merlot, Cabernet Franc  
Blackcurrant, tobacco leaf, dried herbs. Delicious with game meat and steak.
- 206 REYNEKE RESERVE, STELLENBOSCH, 2013/2015/2018/2021  
Syrah  
Violets, white pepper, and aniseed. Perfect with Mediterranean foods.

# WINE BY THE BOTTLE

## REST OF THE WORLD RED

- 115 STONEBURN, MARLBOROUGH NEW ZEALAND, 2022/2023  
Pinot Noir  
Black cherry, dark berry. Best served with duck or wild game meat.
- 313 LOS VASCOS 'CROMAS' GRAN RESERVA, CHILE (Rothschild), 2021  
Cabernet Franc  
Flavours of blackcurrant and plum. Perfect to enjoy with slow cooked meat dishes.
- 267 "CATENA" APPELLATION VISTA FLORES, ARGENTINA, 2018/2019/2022  
Malbec  
Red fruit, violet and mocha.
- 314 BODEGAS MUGA RESERVA, SPAIN, 2019  
Tempranillo  
Black cherries, oak and spices - serve with steak or barbecued lamb.
- 207 BERINGER, NAPA VALLEY, USA, 2012  
Cabernet Sauvignon  
Dark Chocolate, spicy, warm. Great with steak and roast red meat.

## DESSERT WINE

- 270 VERSUS 'SWEET SENSATION' WHITE, SOUTH AFRICA  
Chenin Blanc  
Tropical mango, pineapple, and jasmine.
- 119 CLOS L'ABEILLEY SAUTERNES, FRANCE 2018/2019, 375ML  
Sauvignon Blanc, Semillon  
Tropical mango, pineapple and jasmine.



# GRAND PARK EXCLUSIVE CELLAR

## CHAMPAGNE

- 218 **KRUG GRANDE CUVEE 2009**  
Pinot Noir, Chardonnay, Pinot Meunier  
Toast, nut, coffee. Excellent with foie gras.
- 217 **DOM PÉRIGNON, 2008**  
Pinot Noir, Chardonnay  
Toast, brioche, creamy citrus. Delicious with truffles and mushroom dishes.
- 220 **KRUG VINTAGE, 1996/2004**  
Pinot Noir, Chardonnay, Pinot Meunier  
Whole-grain toast, coconut, dried citrus. Delicious with Seafood.
- 219 **LOUIS ROEDERER, "CRISTAL" BRUT, REIMS, 2009**  
Pinot Noir, Chardonnay  
Patisserie, pear, apple fruit. Pair with light starters.

## FRENCH WHITE

- 225 **CORTON CHARLEMAGNE GRAND CRU, 2012**  
Chardonnay  
Lemon, lime, grapefruit. Excellent with creamy foods.
- 226 **BATARD MONTRACHET GRAND CRU 2014**  
Chardonnay  
Almonds, ripe apples, white showers. It is a perfect match with foie grass and shellfish.

## DESSERT WINE

- 251 **CHATEAU D'YQUEM 1ST CRU SUPERIEUR, SAUTERNS, FRANCE 2003, 375ML**  
Sauvignon Blanc, Semillon  
Spicy, thick, honey. Delicious with rich desserts and fruit-based dessert.

## ITALIAN RED (SUPER TUSCAN)

- 243 **BRUNELLO DI MONTALCINO DOCG 'RENNINA',GAJA, 2008/2015**  
Sangiovese  
Violets, black cherries, tobacco. Excellent with steak.
- 246 **TOSCANA IGT 'SOLAIA', 2012**  
Cabernet Sauvignon, Sangiovese, Cabernet Franc  
Elegant, red fruit, silky. Delicious with pork, duck, or veal.
- 247 **TENUTA SAN GUIDO SASSICAIA, BOLGHERI DOC TUSCANY 2019, 750 ml**  
Cabernet Sauvignon, Cabernet Franc  
Intense, complex, red fruit. Serve with rich sauces and red meat.
- 245 **TENUTE DELL' ORNELLAIA, 'ORNELLAIA', TUSCANY, 2011, 1500 ml**  
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot  
Smoky, spices, berries. Pair to roast meat or stews.
- 250 **TENUTA SAN GUIDO SASSICAIA, BOLGHERI DOC TUSCANY 2008, 1500 ml**  
Cabernet Sauvignon, Cabernet Franc  
Truffles, milk chocolate, blackberries. Excellent with venison and steak dishes.

# GRAND PARK EXCLUSIVE CELLAR

## FRENCH RED

- 173    **DOMAINE ALAIN BURGUET GEVREY CHAMBERTIN TRADITION, 2008**  
Pinot Noir  
Red fruit, cherries, strawberry. Delicious with steak or grilled poultry.
- 175    **DOMAINE CHANSON GEVREY CHAMBERTIN 1ER CRU ST JACQUES, 2008**  
Pinot Noir  
Blackcurrant, nutmeg. Delicious with poached salmon, duck breast or liver dishes.
- 240    **CHATEAU PAPE CLEMENT, PESSAC-LEOGNAN GRAND CRU, 2016**  
Cabernet Sauvignon, Merlot  
Black cherries, pencil shavings, smoke. Excellent with barbecue or grilled meat.
- 228    **CHATEAU LYNCH BAGES, PAUILLAC GRAND CRU, 2011**  
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot  
Plum, currant, and blackberry character.
- 238    **GEVREY CHAMBERTIN, PERROT MINOT, 2011**  
Pinot Noir  
Blackberry, blueberry, violet. Excellent with meaty fish or pork.
- 239    **VOSNE ROMANEE, PERROT MINOT, 2012**  
Pinot Noir  
Blackberry, liquor ice, violet. Serve with lean steak or veal.
- 235    **CHAMBERTIN CLOS DE BEZE, LACHAUX PASCAL, 2008**  
Pinot Noir  
Cherry, raspberry, spice flavors. Serve with duck or pork.
- 288    **DOMAINE FAIVELEY LATRICIERES-CHAMBERTIN GRAND CRU, COTE DE NUITS, 2014**  
Pinot Noir  
Hints of smoke, black cherries, wet forest floor, roasted turkey and a touch of spice.
- 229    **PAVILLON ROUGE DU CHATEAU MARGAUX, 2003**  
Cabernet Sauvignon, Merlot, Petit Verdot  
Cassis, pencil shavings, deep black fruit. Serve with roast red meat.
- 224    **CLOS DE VOUGEOT GRAND CRU, 2012**  
Pinot Noir  
Violets, sweet aromatic spices. Serve with duck or veal.
- 230    **CHATEAU MARGAUX, GRAND VIN, PREMIER GRAND CRU CLASSE, 2002**  
Cabernet Sauvignon, Merlot, Cabernet Franc  
Petit Verdot Floral, tobacco, black cherry. Excellent with steak.
- 232    **CHÂTEAU CHEVAL BLANC 1ER G.C.C. "A", 2005/2008**  
Merlot, Cabernet Franc, Cabernet Sauvignon  
Forest floor, Asian plum sauce, black currants. Serve with grilled meat.
- 231    **CHATEAU LATOUR, PAUILLAC, 2001**  
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot  
Blackberries, currants, and oak. Delicious with rich meaty dishes.
- 233    **CHATEAU LAFITE ROTHSCHILD, PAUILLAC, 2005**  
Cabernet Sauvignon, Merlot  
Blackberry, dried porcini, tobacco. Serve with hearty red meat dishes.