

Stower Grange

Wine List

Here at Stower Grange we believe wine is an integral part of every meal and every gathering... We hope our love affair with it is reflected in our list. We have had great fun finding and choosing wines of the very highest quality from around the world. We have a selection to suit every pocket and each occasion. There is plenty here to tempt you.

Remember – the best thing about temptation is giving in!

Richard Fannon
Owner and manager.

House Wines

White

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| 1 | Pinot Grigio “Robinia” (Italy)
Spicy and packed full of flavour, full bodied and satisfying | £19.75 |
| 2 | Sauvignon Blanc, Marlborough, “Aroha Bay”(New Zealand)
Crisp, refreshing with tropical fruit and a dry finish | £24.00 |
| 3 | Chardonnay “Busranger” (Australia)
Ripe and full of juicy fruit – powerful flavours and structure. Oaked | £18.50 |
| 4 | Chenin Blanc “Boars Kloof” (South Africa)
Crisp, dry and delightfully refreshing. A magnificent all rounder | £16.50 |

Rosé

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| 5 | Blush Rosé Zinfandel “Hawkes Peak” (California)
Delicious strawberry fruit with plenty of zing. | £18.50 |
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Red

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| 6 | Merlot “Rio Alto” (Chile)
Soft and mellow with bags of velvety fruit and a full bodied finish | £20.00 |
| 7 | Cabernet Merlot “Mr Goose” (Australia)
Spicy, gutsy and meaty, the richest and heaviest of our house wines | £19.00 |
| 8 | Shiraz Cinsaut “Boars Kloof” (South Africa)
Ripe and easy drinking, velvety and smooth | £16.50 |

White Wines

Crisp, refreshing style...

- 9 Sancerre, “Les Fondettes”, 2016 (France)** **£34.00**
From some of the very best vines in the village, this is definitely “gourmet” Sancerre! A lovely, flinty, fresh style – deliciously dry and very food-friendly
- 10 Sauvignon Blanc, Whitehaven 2016 (New Zealand)** **£27.00**
Bone-dry, with bags of style, and a lovely, racy acidity which makes it a perfect food wine. Nice easy-drinking, typical Marlborough style...
- 11 Aligoté, Domaine Prudhon 2015 (Burgundy)** **£26.00**
This is just delicious! So fresh and full of flavour. A lovely crisp finish, big on fruit with hints of lemon acidity, which cuts through sauces like a sharp knife!
- 12 Sauvignon de Touraine, Jean Sablenay 2016 (France)** **£25.00**
A dead ringer for Pouilly-Fume at a fraction of the price! The same grape grown by the same river, producing classic Louire Sauvignon- bone dry yet bouncing with fresh, fruity flavours

Richer, more full-bodied styles

- 13 Gavi “La Battistina”, Araldica 2016 (Italy)** **£26.00**
Italy’s answer to great Chablis. Fruit driven but still deliciously dry. Honeyed and rich, with just a hint of spice... Try it with chicken or anything seafoody.
- 14 Viognier, Tabali 2016 (Chile)** **£25.00**
A lovely scent of spring flowers, beautifully integrated with autumn fruits on the palate. Two seasons in one glass! Excellent with chicken.
- 15 Pinot Gris, “Sileni” 2016 (New Zealand)** **£23.00**
A magnificently unusual, elegant but full-flavoured wine from one of Australia’s top producers. Takes Pinot Grigio to a new level
- 16 Chablis, La Larme d’Or 2016 (France)** **£34.00**
All the steely-dry complexity of fine Chablis... Mineral richness underpinning the elegant fruit, with a dry, long finish. Excellent choice for chicken or fish dishes, and can even stand up to pork!

Red Wines

Soft, easy-drinking styles...

- 17 Pinot Noir, Whitehaven, Marlborough 2014, (New Zealand)** £32.00
This is a wonderfully approachable, and yet elegant style. It is made in a very classic style emanating from Burgundy but with a splash of New World ripeness
- 18 Douro Red “Next STation” Vidigal 2015 (Portugal)** £19.50
Why, oh why don't Norfolk people recognise the seductive flavours (and great value!) of Portugal's red wines? Rich and full bodied, with dark berry aromas and blackcurrant, raisin and subtle chocolate flavours
- 19 Primitivo Negro Amaro “Bacca Nera” 2016 (Italy)** £20.00
Primitivo is also known as Zinfandel and it delivers a big, rich, spicy sweet wine with plenty of backbone from the Negro Amaro. Velvety soft texture.
- 20 Fleurie, “Chateau Gaillard” 2015 (France)** £28.00
The flower of Beaujolais, as soft as silk, and smooth as satin! An excellent, fruit-packed wine of the lighter, more easy-going style.

Richer, more intense styles...

- 21 Carmenere, In Situ 2016 (Chile)** £22.00
This is the famous ‘lost grape’ of Bordeaux, rediscovered minding its own business in a Chilean vineyard. Think turbo charged Merlot! Lamb or beef? Perfect! Game? Even better! A bottle which rewards contemplation with pleasure.
- 22 St Emilion Grand Cru, Vieux Chateau des Combes 2015 (France)** £34.00
Classy claret from an excellent vintage. Merlot the dominant grape, for maximum approachability. Style and sophistication in every glass...Long, lingering, luscious flavours
- 23 Rioja Reserva, Navajas, 2010 (Spain)** £27.00
The very best juice has been aged (“reserved”) in oak barrels to add depth of flavour. Nicely mature, with explosive flavours.
- 24 Corbières, “Vielles Vignes”, Chateau Fontareche 2016 (France)** £23.00
This is what great French wine is all about. Made as a companion for food (it goes with just about anything) it delivers both approachability and complexity.

Blockbusters

- 25 Malbec, “Black Label” 2015 (Argentina)** £26.50
A real cracker, which punches well above its weight, Big, mouth filling flavours which last for ever, all wrapped up in satiny-soft, deliciously deep fruit..
- 26 Cabernet Sauvignon Reserva, Koyle 2013 (Chile)** £30.00
The perfect wine to drink with steak, or any red meat! Big powerful structure, with intense dark fruits, wrapped up in a silky texture
- 27 Barolo “Flori”, Araldica 2013 (Italy)** £34.00
Italy's most famous wine. Light in colour with smooth fruit and a frisson of food-friendly tannin – the original iron fist in a velvet glove! A real winter warmer.
- 28 Cotes du Rhone Villages, “Reserve de Fleur” 2016 (France)** £22.00
A fruit bomb, just waiting to explode! Silky mouth-feel, with intense, deep, dark fruit on follow-through. Great with any kind of meat.

Champagne and Sparkling

- 29** Prosecco “Vispo Allegro” (Italy) **£23.00**
Italy’s answer to fine champagne – though it has a touch riper fruit, and a little less acidity... and all the better for that, many would say.
- 30** Champagne Ayala Brut Majeur **£39.00**
Made by Bollinger, this represents excellent value at a great price. Similar style and blend to Bolly – Absolutely delicious
- 32** Champagne Ayala Rosé **£45.00**
Made entirely from Pinot Noir from some of Champagne’s best Grand Cru and Premier Cru vineyards. Delicious hints of clean and fresh strawberry fruit balanced with great complexity and length. A real treat!
- 33** Moet et Chandon Brut Imperial **£55.00**
The benchmark for good value reliable champagne at Grande Marque standard.
- 34** Veuve Clicquot, Yellow Label **£65.00**
Absolutely fabulous!

Dessert Wine

- 40** Monbazillac, Domaine de Grange Neuve 2009 (France) 125 ml glass **£5.75**
Such divine, delicious decadence! Opulent, and smooth, with immense wealth of flavour. The perfect end to your meal...

Half Bottles – Champagne

- 31** Champagne Ayala Brut Champagne **£22.50**
The perfect way to start your evening!