

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.


White Wines by the Glass

	175ml glass	250ml glass	Bottle
1. Pinot Grigio "Robinia" (Italy) 	6.30	8.30	23.00
Crisp, fresh citrus fruits and floral aromas with a deliciously dry finish.			
2. Sauvignon Blanc "Classic Collection" Cleefs (South Africa) 	7.60	9.90	28.00
Zesty and flinty on the palate with the ever present herbaceous character.			
3. Chardonnay, "Bushranger" (Australia) 	5.90	7.90	22.00
An unoaked style displaying aromas of freshly cut blood orange, melon and nutmeg spice.			
4. Chenin Blanc "False Bay" (South Africa) 	5.60	7.30	19.00
A well-balanced Chenin Blanc with a prominent minerality on the nose, great freshness and a bright acidity.			

Rosé Wine by the glass

5. Blush Rosé Zinfandel "Hawkes Peak" (California) 	5.90	7.90	22.00
Delicious strawberry fruit with plenty of zing.			

Red Wine by the glass

6. Merlot "Riviera" (France)	6.30	8.30	23.00
A supple, well structured, médium-bodied wine with fresh red cherry and plum flavours.			
7. Malbec "Caoba" (Argentina)	7.60	9.90	28.00
Spicy, gutsy and meaty, the richest and heaviest of our house wines.			
8. Shiraz "Kraal Bay" (South Africa) 	5.60	7.30	19.00
Ripe and easy-drinking, velvety and smooth.			



All pouring wines also available in 125ml glasses – please ask for details

 Suitable for Vegetarians & Vegans

 Suitable for Vegetarians only

White Wines

Crisp, refreshing style.


9. **Sancerre, "Les Fondettes" (France)** 38.00
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, Allan Scott (New Zealand)**  30.00
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. **Saint-Véran, Domaine Jaffelin (Burgundy)**  39.00
Subtle aromas of fruits (peach, pear), and flowers. Notes of fresh almond, hazelnut, cinnamon, butter and sometimes honey. A harmonious and fresh structure.
12. **Haut-Poitou "O" Sauvion (France)** 29.00
A crisp, dry and well structured white reminiscent of the classic Sauvignons of the central Loire valley. Full of incisive citrus fruit character, lifted herbaceous aromatics and cleansing acidity.

Richer, more full-bodied styles





13. **Gavi "La Battistina", Araldica (Italy)**  29.00
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 sea-foody.
14. **Viognier, Tabali (Chile)**  27.00
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" (New Zealand)** 27.00
AKA Pinot Grigio, this is a brilliant New World take on the world's most popular grape. More fruit, more intensity, more elegance than you get in Italy.
16. **Chablis, Domaine de la Motte (France)** 36.00
An approachable, easy-drinking style of Chablis. It is medium-weight, with plenty of up-front fruit. There is a real minerality here, speaking of the unique Chablis terroir, and flavours which last and linger in the glass.

Red Wines





Soft, easy-drinking fruity styles.

17. **Pinot Noir, Pā Road, Marlborough (New Zealand)**  **33.00**
A good, solid chunky Pinot Noir with dark, cherry and raspberry fruit and surprisingly full bodied.
18. **Organic Carmenère, Adobe Reserva (Chile)**  **24.00**
Intensely fruity nose, with standout plum and redcurrant aromas and hints of toast and blackcurrants. Smooth, ripe, velvety tannins and good density.
19. **Côtes du Rhône Villages, "Reserve de Fleur" (France)**  **25.00**
A fruit-bomb, just waiting to explode! Silky mouth-feel, with intense, deep, dark fruit on follow-through. Great with any kind of meat.
20. **Fleurie "Les Dévots" Domaine Loron (France)**  **31.00**
The flower of Beaujolais, as soft as silk, and smooth as satin! Real "happy" wine—uncomplicated and full of juicy, generous fruit. Perfect with chicken, fish or pork.


Richer, more intense styles.

21. **Primitivo/Negroamaro, "Bacca Nera" (Italy)**  **24.00**
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.
22. **St Émilion Grand Cru, Vieux Château Des Combes (France)** **36.00**
Classy claret from an excellent vintage. Soft, approachable style, with plenty of sophistication in every glass... Long, lingering, luscious flavours.
23. **Rioja Reserva, Cerro Anon (Spain)**  **32.00**
The very best juice has been aged ("reserved") in oak barrels to add depth of flavour. Nicely mature, with explosive flavours.
24. **"Le Lion de Ciceron" Organic Corbières (France)**  **30.00**
This compelling organic red wine is aromatic and fruity with supple tannins, flowing into ripe notes of garrigue herbs and cherries.
25. **Malbec Reserva Trueno (Argentina)**  **29.00**
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. **Organic Monastrell, Bodegas Luzón (Spain)** **26.00**
Approachable and fruity made from organically farmed grapes grown on limestone soils. Packed with ripe and juicy fruit with layer of jammy black cherries and a touch of liquorice. Very smooth tannins making this a lovely, easy drinking red.

Champagne and Sparkling

29. **Prosecco "Vispo Allegro" (Italy)**  25.00
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 Brut Souverain Henriot**  46.00
Brut Souverain is the flagship cuvee of Champagne Henriot, one of the oldest family owned houses. Elegant in style, with notes of honeysuckle and brioche. Lengthy finish and absolutely delicious!
31. **Brut Souverain Henriot Half Bottle Champagne (375mls)**  24.00
The perfect way to start your evening!
32. **Champagne Rosé Irroy**  50.00
A super elegant and poised rose Champagne with refinement yet also with intensity and impressive depth. A floral hint of summer fruits and a fresh and juicy palate of raspberry and peach. A real treat!
33. **Moët & Chandon Brut Impérial** 58.00
The benchmark for good value champagne at Grande Marque standard.
34. **Veuve Clicquot, Yellow Label** 65.00
Absolutely fabulous!

Dessert Wine

35. **Monbazillac, Domaine de Grange Neuve (France)**  125ml glass 6.00
Such divine, delicious decadence! Opulent, and smooth, with immense wealth of flavour. The perfect end to your meal...