



Orton Hall  
— HOTEL & SPA —

# Wine List



## Sparkling Wine and Champagne

1. **La Fornarina Prosecco , Italy** £29.00  
*Slightly sweet and particularly fruity with light straw colour. Silver medal Winner*
2. **Nua Sparkling Rose, Italy** £28.00  
*Gorgeous, lightly aromatic with notes of melon, pear and sweet cranberry on the nose and palate with well-balanced acidity*
3. **Greyfriars Cuvée Brut, England** £42.00  
*A classic blend of the three Champagne grapes, Chardonnay, Pino Noir and Pinot Meunier, Grown in Surrey. Dry, elegant with a refreshing palate and fine mousse.*
4. **Mont-Ferrant La Senyora Brut Nature, Spain** £40.00  
*From oldest Cava producer in Spain with succulent apple and citrus notes*
5. **Louis Regnier Grand Brut, France** £48.00  
*A soft Champagne, balancing bright pear and apple fruit. 12th generation champagne producer . Suitable for vegans and Vegetarians*
6. **Tattinger Brut Réserve, France** £85.00  
*The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a Predominance of Chardonnay in the blend*
7. **Tattinger Prestige Brut Rosé, France** £95.00  
*Champagne but pink, a hint of red gives a burst of red berries on the nose and palate*

## Dry, Delicate and Light Whites

8. **IL Caggio Pinot Grigio, Italy** £24.50  
*Appears pale lemon in colour with aroma of stone fruit. Medium bodied with pear, lemon finish*
9. **Ke Bonta Gavi, Italy** £30.00  
*The Cortese grapes are sourced from vineyards in the Gavi Region, with limestone soil. Appealing Aromas of citrus and white flowers. Crisp and refreshing*
10. **Pecorino tor del colle Terre di Chieti, Italy** £27.00  
*A crisp and fresh Pecorino from Abruzzo, lemon green in colour with blossom and grapefruit on the nose. The palate is dry with zesty citrus acidity.*
11. **Sancerre, Les Collinettes, Joseph Mellot, France** £48.00  
*Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean Finish, from one of the finest and most dynamic producers*

## Dry, Herbaceous and Aromatic Whites

12. **Volandas Sauvignon Blanc, Central Valley, Chile** £28.00  
*Intense nose of green citrus fruits which follow onto the palate and fresh, crisp grapefruit acidity.*
13. **Outnumbered Sauvignon Blanc, New Zealand** £29.00  
*Refreshing, vibrant aromatic white, aromas of lime and gooseberries, award winning Matahiwi Estate*
14. **Vinecrafter Chenin Blanc, Western Cape, South Africa** £28.00  
*Western Cape wine from South Africa's leading producer KWV , elegant white wine with prominent Aromas of tropical fruit, guava and ripe melon*
15. **Analivia, Verdejo Rueda, Pagos del Rey, Spain** £29.00  
*With its lemon-yellow colour, this wine exhibits complex aromas of ripe soft peach and pear fruit, lemon and floral hints. Unoaked, the palate is quite rich on the finish with notes of white-fruit*

## Juicy, Fruit Driven, Ripe Whites

16. Euca Hill Chardonnay, S.E. Australia £23.00  
*Lots of lovely lemon and lime notes with NO oak*
17. Domaine Les Ors Limoux Chardonnay, France £36.00  
*From the oldest wine region in France, beautiful fruity wine with peach aromas. Rich and rounded Chardonnay with baked apples, white peach and toast characters.*
18. Waddesdon Viognier, Languedoc, France £29.00  
*The highly intense nose reveals delicate aromas of white blossoms such as Acacia and Hawthorn, perfectly mingled with refinement of citrus zest.*
19. Picpoul de Pinet, Domaine Foncastel, Languedoc, France £28.00  
*Pleasant nose with aromas of Acacia and Hawthorn flowers. Great freshness, rich and generous with a fine acidity.*

## Dry, Delicate and Floral Rosé

20. Marchesi Ervani Pinot Grigio Rosato, Pavia, Italy £28.00  
*Pinky colour with copper highlights and a bouquet of wild flowers and vanilla. Delicate strawberry fruit*
21. Coteaux varois en Provence Rose, Reflet, Estandon. France £32.00  
*Notes of citrus and pink grapefruit flesh on the nose. Silky and smooth on the palate with A lovely balance between the wine's freshness and it's silky body*

## Rich, Fruity Rosé with a Kiss of Sugar

22. IL Caggio Pinot Grigio Blush DOC, Venezie, Italy £23.00  
*Delicate flavours of red apple combined with citrus to make a wonderfully fresh and fruity wine*
23. Gold Country Zinfandel Rose, California, USA £23.00  
*Distinctly sweet style of rose with notes of rhubarb and custard sweets, violets and Tutti Frutti.*

## Fruit led Lighter Reds

24. Malbicho Malbec, Mendoza, Argentina £32.00  
*Delicious Malbec bursting with ripe blueberries and raspberries with a gentle violet. Smooth on the palate. Vegetarian and Vegan*
25. Fleurie, Pascal Clément, France £42.00  
*The name Fleurie aptly describes the fresh, floral style of the wine*
26. The Landing Cabernet Shiraz, S E Australia £25.00  
*Two grape varieties made for each other, Cabernet delivers cassis fruit while Shiraz sweet plummy notes*
27. Côtes du Rhône, Victor Berard, Rhone valley, France £29.00  
*Red fruit, strawberries, blackberries, spices. Very round and warm wine with typical spicy notes*

## Fuller-Bodied, Spicy Reds

28. Verum Pinot Noir, Patagonia, Argentina £38.00  
*A delicately fresh nose of wild raspberries and wood smoke. Verum means true and Verum Pinot Noir is true to the terroir of Patagonia. Vegetarian and Vegan*
29. Los Vinateros Rioja Crianza, Spain £30.00  
*Gold Medal Winner - Global Rioja Masters 2021 this Crianza is a return to classic Rioja with elegant and complex flavours of juicy plums and strawberries.*
30. Fuma Rosso , Terre Siciliane IGT, Sicily, Italy £27.00  
*From the land of the sun come this intense and generous red. Full bodied wine with tannins that are like velvet.*
31. Escapada Vinho Tinto, Portugal £25.00  
*Intense aromas of ripe fruits. On the palate concentrated dark cherry and blackcurrant flavours combine with a fresh acidity, fine oak notes and firm but smooth tannins*

## Rich, Elegant, Complex Reds

32. Butcher of Buenos Aires Malbec, Argentina £30.00  
*Bursting with red berries, raspberry and chocolate. Silky smooth tannins and lingering finish*
33. Dulong Reserve Saint Emillion, France £38.00  
*A very modern style with history that Dulong carry and fermented in stainless steel and Predominantly Merlot. Notes of liquorice, red and black fruits aromas at the end*
34. Bon Courage Pinotage, South Africa £28.00  
*Ripe bananas, mulberry and plum make up the complex nose. Smooth rounded mouth with all the flavour the nose promises. Farm tucked between waters of the Breede river and impressive Langeberg mountain range.*
35. Lomas Carrera Carmenere, Chile £41.00  
*Elegant fruity wine with intense plummy colour, hint of berries, chocolate , caramel and pepper*

## Dessert Wine

36. Vistamar Late Harvest Sauvignon Blanc, Chile (37.5cl) £26.00  
*Vistamar Late Harvest showcases a radiant golden hue with aromas of ripe tropical fruits, honeyed apricot and hints of citrus. The Botrytis/ Noble rot influence lends subtle nuances of caramelised sugar and delicate floral undertones. Beautiful on its own ideal with desserts and cheese.*

Unless otherwise stated, all wine is served in 75cl bottles

Individual ABV for wines are available. Just ask your server

## Sparkling

1. Mini 141 Prosecco, Italy (20cl Bottle) £8.50  
*Deliat and complex bouquet with fruity notes of peach and green apple. Light on the palate*

### Wine by the glass

	125ml	175ml	250ml
--	-------	-------	-------

## White Wines

- |   |       |       |       |
|---|-------|-------|-------|
| 16a. Peregrino Sauvignon Blanc, Chile   | £4.25 | £5.50 | £7.75 |
| <i>A gorgeous Chilean wine with intense nose of green citrus fruits</i>   |       |       |       |
| 16. Euca Hill Chardonnay, S.E. Australia  | £4.25 | £5.50 | £7.75 |
| <i>Lots of lovely lemon and lime notes with NO oak</i>  |       |       |       |
| 8. IL Caggio Pinot Grigio, Italy  | £4.50 | £5.75 | £8.25 |
| <i>Appears pale lemon in colour with aroma of stone fruit. Medium bodied</i>  |       |       |       |
| 10. Pecorino tor del colle Terre di Chieti, Italy   | £5.30 | £6.90 | £9.50 |
| <i>A crisp and fresh Pecorino from Abruzzo, lemon green in colour with blossom and grapefruit on the nose. The palate is dry with zesty citrus acidity.</i> |       |       |       |
| 12. Volandas Sauvignon Blanc, Central Valley, Chile   | £4.60 | £7.00 | £9.30 |
| <i>Intense nose of green citrus fruits which follow onto the palate and fresh, crisp grapefruit acidity</i>   |       |       |       |
| 19. Picpoul de Pinet, Domaine Foncastel, Languedoc, France  | £5.80 | £7.60 | £9.80 |
| <i>Pleasant nose with aromas of Acacia and Hawthorn flowers. Great freshness, rich and generous with a fine acidity.</i>                                    |       |       |       |
| 22. IL Caggio Pinot Grigio Blush DOC, Venezie, Italy  | £5.00 | £6.50 | £8.30 |
| <i>Delicate flavours of red apple combined with citrus to make a wonderfully fresh and fruity wine</i>  |       |       |       |

## Red Wines

- |   |       |       |       |
|---|-------|-------|-------|
| 22. The Landing Cabernet Shiraz, S E Australia  | £5.40 | £6.90 | £8.90 |
| <i>Two grape varieties made for each other, Cabernet delivers cassis fruit while Shiraz sweet plummy notes</i>  |       |       |       |
| 22a. Peregrino Merlot, Chile  | £4.25 | £5.50 | £7.75 |
| <i>A red with bags of juicy plum and damson flavours , silky soft finish</i>  |       |       |       |
| 24. Malbicho Malbec, Mendoza, Argentina   | £5.60 | £7.40 | £9.50 |
| <i>Delicious Malbec bursting with ripe blueberries and raspberries with a gentle violet. Smooth on the palate. Vegetarian and Vegan</i>                           |       |       |       |
| 29. Los Vinateros Rioja Crianza, Spain  | £5.50 | £7.15 | £9.20 |
| <i>Gold Medal Winner - Global Rioja Masters 2021 this Crianza is a return to classic Rioja with elegant and complex flavours of juicy plums and strawberries.</i> |       |       |       |
| 30. Fuma Rosso , Terre Siciliane IGT, Sicily, Italy   | £5.60 | £7.40 | £9.50 |
| <i>From the land of the sun come this intense and generous red. Full bodied wine with tannins that are like velvet.</i>   |       |       |       |
| 34. Bon Courage Pinotage, South Africa  | £4.60 | £7.00 | £9.30 |
| <i>Ripe bananas, mulberry and plum make up the complex nose. Smooth rounded mouth with all the flavour the nose promises.</i>                                     |       |       |       |

## Dessert Wine

36. Vistamar Late Harvest Sauvignon Blanc, Chile (50ml) £5.50  
*Vistamar Late Harvest showcases a radiant golden hue with aromas of ripe tropical fruits, honeyed apricot and hints of citrus. The Botrytis/ Noble rot influence lends subtle nuances of caramelised sugar.*