

Pouring Wines

Whites

Chilensis, Sauvignon Blanc (Chile)

Fresh and crisp palate with intense acidity, nice middle body and dry fruity finish

Bottle €23.95, Glass €5.95

Orsino, Pinot Grigio (Italy)

From the Veneto region in the north east of Italy, a beautifully light, vibrant white to be appreciated for its zesty character and refreshing acidity

Bottle €26.00, Glass €6.25

Les Roucas, Chardonnay (France)

Elegant aromas of white flesh fruits and flower, an intense sweet wine

Bottle €24.95, Glass €6.10

Reds

Chilensis, Merlot (Chile)

Dark fruit flavours with blackberry and spices. Good acidity and balance with sweet tannins and an elegant finish

Bottle €23.95, Glass €5.95

Les Roucas, Cabernet Sauvignon (France)

Fresh and spicy aromas with black fruit fragrances with silky and vegetal flavours

Bottle €24.95, Glass €6.10

Finca Manzanos, Rioja (Spain)

Bright, youthful and fresh juicy wine with soft supple blackberry fruit and silky texture, well balanced with hints of violet and spices

Bottle €26.00, Glass €6.25

Restaurant Selection - Rose

France

Les Petit Janelles

Grenache is fresh and easy to drink with a taste of red berries

Bottle €24.95, Glass €6.10

Restaurant Selection - Champagne & Sparkling

Cantine Soligo Prosecco, Frizzante (Italy)

€32.00

Fresh and elegant notes of apples, pears, white flowers and light citrus tones and some subtle complexity

Pannier Brut, Champagne (France)

€62.95

Mature aromas of fully ripened fruit. Good length, very persistent with fresh aftertaste

Restaurant Selection – Whites

France

Del Sol Domaine, Pipcoul de Pinet € 28.00

Fruity and floral nose with hawthorn and lime tree fragrances. Lively and fresh mouth equilibrating acidity and roundness

Domaine Montrose, Voignier € 29.00

Light yellow colour with green glints. Nose of exotic fruits, mango and cut hay. Flavoursome wine with high aroma intensity

Laroche, Chablis € 42.00

Pale colour. Youthful, pungent nose with mineral nuance. Fresh and harmonious palate with flavours of white fruit and spring blossom

Italy

Sant Antonio, Soave € 31.00

Straw yellow with greenish hues. Delicate bouquet of flowers. Well balanced, fruity, fresh and lingering

USA

Round Hill Oak Free, Chardonnay € 30.00

Fresh pears, honeysuckle, green apple poached pear and lemon flavours

New Zealand

Old Coach Road, Sauvignon Blanc € 32.00

The well balanced palate is fresh and zingy with lovely tropical fruit weight

South Africa

Post House, Chenin Blanc € 30.00

Rich and full bodied palate with delicate flavours of tropical fruit and orange. A hint of sweetness which balances well with its zesty acidity

Restaurant Selection - Reds

France

Blason Timberlay, Bordeaux € 28.00

A beautiful garnet red which has a concentrated though subtle bouquet of candied fruit, vanilla and caramel.

This wine is full bodied and fruity with just the right amount of oak

Olivier Ravoire Cotes Du Rhone Villages € 34.00

Full bodied and smooth with well integrated tannins and a long finish

Italy

Dalcampo Sensi Chianti € 30.00

Intense and characteristic bouquet, fruity with violet notes.

Round and fruity taste balanced by aging in traditional cask.

Argentina

El Bar, Malbec € 29.50

Deep coloured with a very alluring nose filled with very ripe blackberries and a hint of blackcurrant.

A beautiful purity of fruit and real flavour with a good tannin structure

OPI Sadler, Cabernet Sauvignon € 31.00

Intense red colour with a soul of black cherries, blackberries, cedar and spices. Full and round with elegant velvety tannins and a long after taste with notes of tobacco and smoke

Chile

Sensi Delle Venezie, Pinot Noir €29.50

Light and soft with a silky palate, fresh round finish and delicate aromas of strawberries, red cherries and blueberries.

Vibrant and complex with a seamless balance of acidity and tannins

Australia

Shottesbrooke Estate, Shiraz € 28.00

Medium to full bodied, the palate is dominated by dark chocolate, cherry and raspberry flavours. This wine is soft with good length and tannin



TEMPLE GATE

H O T E L



*WINE
LIST*

