



Welcome to our wine list for 2018

Our food and wine offerings are hugely important to us at Mackays Hotel, we think that by organising the wine list by style, rather than by grape variety or country — it is easier to find a wine that perfectly complements your meal. We generally find that the weight of a dish is the most important factor in choosing a wine to match, therefore it makes sense to have a crisp, clean white with a delicate starter or simple fish dishes. Or on the other hand, a rich, robust red with a hearty meat dish. Of course, you can still choose whichever wine you like with whichever dish you choose — rules are made to be broken!

This year, we have introduced new wines from Château Belingard and an Italian range from Sarmenti, offering Fiano and Roccamora. On the sparkling side, we have added the excellent Cava Rosé from Vilarnau which is also available by the glass! A “Le Verre de Vin” system has been installed which preserves still wines and sparkling — also, we can now offer over 25 wines by the glass to complement your meal.

We have a few interesting additions to our red wine list this year. From Burgundy, a Premier Cru Santenay and from Bordeaux, Château Brande-Bergère, Cuvée O’Byrne. On the Italian section, we have added a Chianti Classico Rocca di Castagnoli and Barolo Araldica Flori. Château Musar from Lebanon has also been added.

You will also find some of our personal favourites on the list again this year, such as the fish friendly Green Lip Sauvignon Blanc from New Zealand and Griset Sauvignon Gris. On the red side of things, we still love the great big Chocolate Box GSM (Grenache/Shiraz/Mataro), or the Gold IWC award-winning Beronia Rioja Reserva — especially if Mey Selection steaks are on the menu!

Enjoy!

Murray, Ellie, Jen and not forgetting MAX and BRIA.



White Wine

Crisp White

- | | 175m | 250ml | Bottle |
|---|-------|--------|--------|
| 1. Sauvignon Blanc, Santa Ema, Chile | £5.15 | £6.95 | £19.95 |
| Wonderfully dry and crisp with intense citrus notes. | | | |
| 2. Sauvignon Gris, Griset, France | | | £18.95 |
| Mouth-watering, crisp and fruity with a refreshing finish. | | | |
| 3. Pinot Grigio, Calungetta, Italy | £4.75 | £6.45 | £18.95 |
| Delicious, white with pear, apple and notes of honey and almond. | | | |
| 4. Sancerre Blanc, Le Chatenai, France | £9.00 | £12.50 | £36.00 |
| Fresh, grassy aromas are followed by citrus fruit. | | | |
| 5. Sémillon/Sauvignon, Woodstock, Aus | £6.35 | £8.50 | £25.25 |
| Intense passionfruit, gooseberry and lychee aromas with traces of green apples. | | | |
| 6. Grüner Veltliner, Seifried Estate, New Zealand | | | £25.50 |
| Aromatic wine with ripe stone fruits on the nose. | | | |
| 7. Verdejo, Finca Constancia, Spain | £5.65 | £7.50 | £22.50 |
| Outstanding, crisp white made from 100% Verdejo grapes. | | | |
| 8. Viognier, Château Routas, France | | | £20.95 |
| A fresh, young blend of 85% Viognier and 15% Chardonnay. | | | |

Fruity Whites

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| 9. Unoaked Chardonnay, Las Condes, Chile | £5.15 | £6.90 | £19.95 |
| Fruity nose with hints of smoke, fresh pineapple and banana fruit. | | | |
| 10. Fiano, Schola Sarmanti, Italy | £6.25 | £8.40 | £25.00 |
| An unmistakable, delicate scent of Acacia flowers and an ever-present aroma of toasted nuts. | | | |
| 11. Sauvignon Blanc Green Lip, NZ | £6.25 | £8.40 | £25.00 |
| Tropical fruits are balanced with fine minerality. | | | |
| 12. Pinot Blanc Evidence Organic, Gustave Lorentz, France | | | £26.00 |
| Nice balance, strong fruitiness with a dry and elegant finish. | | | |
| 13. Lugana, Domini Veneti, Italy | | | £29.95 |
| Fine, delicate notes of white peach with gentle, floral hints. | | | |
| 14. Chenin Blanc, De Waal, South Africa | £4.75 | £6.45 | £18.95 |
| Mouth-watering wine full of tropical fruits. | | | |



Rich & Creamy Whites

175ml 250ml Bottle

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|-----|---|---------------|---------------|---------------|
| 15. | Chablis Réserve, J. Moreau, France | £10.50 | £14.50 | £41.95 |
| | Fresh and well-balanced with a long-lasting finish. | | | |
| 16. | Chardonnay Morning Fog, Wente Vineyards, USA | | | £27.50 |
| | Aromas of freshly cut red apple, vanilla and soft oak. | | | |
| 17. | Chardonnay, Rodney Strong, USA | | | £26.95 |
| | Ripe fig and melon scents are rich, full-bodied, elegant. | | | |
| 18. | Rioja Blanco Barrel Fermented, Bodegas Campillo, Spain | £6.50 | £8.70 | £25.00 |
| | Smooth with a touch of acidity. | | | |

Fragrant & Aromatic Whites

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|-----|---|--------------|--------------|---------------|
| 19. | Gewürztraminer Los Gansos, Chile | £5.15 | £6.90 | £19.95 |
| | Expressive and fresh — a must with spicy food. | | | |
| 20. | Riesling Mary McTaggart, Woodstock, Australia | | | £30.50 |
| | Floral and fruity in style with a nice freshness and a hint of spice. | | | |
| 21. | Albariño, Namorio, Spain | | | £28.50 |
| | An incredibly light and refreshing style of white wine. | | | |
| 22. | Bergerac Blanc, Bélingard, France | £5.15 | £6.90 | £19.95 |
| | Dry, yet aromatic and perfect with seafood. | | | |

Rosé Wine

Fruity Rosés

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|-----|---|--------------|--------------|---------------|
| 23. | White Zinfandel, Borrego Springs, USA | £4.75 | £6.45 | £18.95 |
| | This is a light, medium-sweet Rosé from the Napa Valley. | | | |
| 24. | Provence Rosé, Château Routas, France | | | £20.95 |
| | Freshly cut watermelon, ripe peach aromas and floral notes. | | | |
| 25. | Pinot Grigio Blush, Ca'Lunghetta, Italy | £4.75 | £6.45 | £18.95 |
| | This has good weight, minerality and stone fruit flavours on the palate and finish. | | | |



Red Wine

Light & Fruity Reds

175ml 250ml Bottle

26. **Sangiovese, Botter Senso, Italy** £5.15 £6.90 £19.95
Harmonious, slightly dry flavour wine has bright fruity notes of plum and cherry.
27. **Cabernet Sauvignon, Las Condes, Chile** £4.75 £6.45 £18.95
A deep ruby colour with a nose dominated by ripe blackcurrant fruit.
28. **Côte de Beaune, Maison Joseph Drouhin, France** £39.00
This shows amazing depth of fruit and character.
29. **Pinot Noir, Jackson Estate, NZ** £8.00 £10.90 £32.00
Generous, ripe tannins and a fine backbone of acidity.
30. **Beaujolais-Villages, Maison Joseph Drouhin, France** £26.00
Purple in colour with an intense nose of violets, peonies and red berries.
31. **Ca' Lunghetta, Merlot, Italy** £5.40 £7.20 £19.50
Youthful, fruity style with typical Merlot characters.

Spicy Reds

32. **Merlot Reserve, Santa Ema, Chile** £6.75 £9.25 £27.00
Loads of ripe black fruits, liquorice, chocolate, coffee and vanilla.
33. **Malbec, Goyenechea, Argentina** £5.40 £7.20 £20.95
A delicate nose with dry fruits, walnuts and light spices.
34. **Cabernet Sauvignon, Chocolate Box, Australia** £28.95
Ripe blackcurrant is beautifully balanced with subtle vanilla and cassis.
35. **Côtes du Rhône, Château Mont-Redon, France** £24.95
Elegant Côtes du Rhône with excellent fruit characteristics.
36. **Carménère Reserva, Torreón, Chile** £6.50 £8.70 £25.00
The palate is round, supple and complex with firm tannins.
37. **Shiraz / Cabernet, Woodstock, Australia** £23.00
Savory spice and black cherries, this wine is bursting full of flavour.
38. **GSM Cherry Chocolate, Chocolate Box, AUS** £7.30 £9.70 £28.95
The palate has spice and cinnamon, revealing a lingering finish.
39. **Malbec, Marta's Private Collection, Argentina** £30.50
Aromas of rich, ripe black fruits, sweet spices and tobacco.
40. **Cabernet Sauvignon, Blackwing, Australia** £23.00
Good structure and length, finishing with firm, fine tannins.
41. **Roccamora, Schola Sarmenti, Italy** £24.95
Explosive aromas of spice, leather and tobacco with a fruity finish.



Rich & Robust Reds

175ml 250ml Bottle

42. **Cabernet Sauvignon, Don Melchor, Chile** £67.00
Deep in colour with a lovely, full flavour, cedar overtones and great length.
43. **Bergerac Rouge, Belingard, France** £5.15 £6.90 £19.95
A full-bodied red wine with concentrated cassis and a long finish.
44. **Château Brande-Bergère, Cuvée O'Byrne, France** £36.00
Warm and full-bodied with a nice structure and dense tannins.
45. **Finca Constancia, Castillo, Spain** £5.65 £7.50 £22.50
Fantastic structure with complex aromas of rich spice, vanilla and oak.
46. **Chianti Classico, Rocca di Castagnoli, Italy** £9.00 £12.50 £36.00
A rich, fruity bouquet with silky smooth tannins on the palate.
47. **Château Musar Red, Lebanon** £65.00
Enticingly aromatic with persistent fruit flavours.
48. **Flori, Barolo Araldica, Italy** £37.50
Plump fruit and a round, silky texture, giving a long finish.
49. **Malbec, Ben Marco, Argentina** £8.00 £10.90 £32.00
Full-bodied on the palate with currant jam flavours and a savoury finish.
50. **Rioja Reserva, Bodegas Beronia, Spain** £7.70 £10.40 £30.50
Made from 89% Tempranillo, 6% Mazuelo and 5% Graciano.
51. **The Butler Organic Red, Butler Ranch Vineyard, USA** £41.00
Filled with aromas of ripe plum and dark cherries with a hint of violets.

Dessert Wine

125ml Bottle

52. **Late Harvest Sauvignon Blanc, Chile** £5.35 375ml £15.95
Complex, tangy, honey flavour combined with ripe, crushed orchard fruit.
53. **Late Harvest Malbec, Susana Balbo, Argentina** 500ml £35.00
One of the few dessert wines that truly goes well with chocolate.



| Champagne & Sparking Wine | 125ml | Bottle |
|---|--------------|----------------|
| Prosecco Spumante, Botter, Italy | £4.80 | £24.50 |
| Slightly aromatic nose, well-balanced fruit flavours and a light body. | | |
| Cava Rosé Gaudi Sleeve, Vilarnau, Spain | £5.00 | £25.95 |
| The palate is soft and fresh with a creamy finish. | | |
| Cruse Brut, Blanc de Blancs, France | | £28.00 |
| Enjoy on its own as an aperitif, or with a berry liqueur. | | |
| Champagne Brut, Laurent-Perrier, France | £9.50 | £53.00 |
| A delicate and fresh nose with good complexity and notes of citrus fruit. | | |
| Champagne Brut, Dom Pérignon, France | | £199.00 |
| Toasty aromas, wonderful apple, biscuit and lemon rind flavours. | | |

| White Wine by the Glass | 175ml | 250ml |
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| Sauvignon Blanc, Santa Ema, Chile | £5.15 | £6.90 |
| Pinot Grigio, Ca'Lunghetta, Italy | £4.75 | £6.45 |
| Sancerre Blanc, Le Chatenai, France | £9.00 | £12.50 |
| Chardonnay Unoaked, Las Condes, Chile | £5.15 | £6.90 |
| Sauvignon Blanc Green Lip, Jackson Estate, NZ | £6.25 | £8.40 |
| Chenin Blanc, De Waal Young Vines, SA | £4.75 | £6.45 |
| Verdejo, Finca Constancia, Parcela 52, France | £5.65 | £7.50 |
| Chablis Réserve, J. Moreau & Fils, France | £10.50 | £14.50 |
| Rioja Blanco Barrel Fermented, Spain | £6.50 | £8.70 |
| Gewürztraminer Los Gansos, Cono Sur, Chile | £5.15 | £6.90 |
| Sémillon/Sauvignon Blanc, Woodstock, Aus | £6.35 | £8.50 |
| Fiano, Schola Sarmenti, Italy | £6.25 | £8.40 |
| Bergerac Blanc, Château Belingard, France | £5.15 | £6.90 |



Rosé Wine by the Glass

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|---|-------|-------|
| White Zinfandel, Borrego Springs, USA | £4.75 | £6.45 |
| Pinot Grigio Blush, Ca'Lunghetta, Italy | £5.40 | £7.20 |

Red Wine by the Glass

| | 175ml | 250ml |
|---|-------|--------|
| Carignan / Merlot, La Rarete, France | £5.15 | £6.90 |
| Merlot, Ca'Lunghetta, Italy | £5.40 | £7.20 |
| Cabernet Sauvignon, Las Condes, Chile | £4.75 | £6.45 |
| Pinot Noir Vintage Widow, Jackson Estate, NZ | £8.00 | £10.90 |
| Merlot Reserve, Santa Ema, Chile | £6.75 | £9.25 |
| Malbec, Goyenechea, Argentina | £5.40 | £7.20 |
| GSM Cherry Chocolate, Chocolate Box, Aus | £7.30 | £9.70 |
| Chianti Classico, Rocca di Castagnoli, Italy | £9.00 | £12.50 |
| Malbec Ben Marco, Argentina | £7.50 | £10.00 |
| Rioja Reserva, Bodegas Beronia, Spain | £7.80 | £10.40 |
| Carménère Reserva, Torreón de Paredes, Chile | £6.50 | £8.70 |
| Bergerac Rouge, Château Belingard, France | £5.15 | £6.90 |
| Finca Constancia, Vina de La Tierra Castillo, Spain | £5.65 | £7.50 |

Dessert Wine by the Glass

Late Harvest Sauvignon Blanc, Concha y Toro, Chile £5.35

Sparkling Wine & Champagne by the Glass 125ml

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|---|-------|
| Prosecco Spumante, Botter, Italy | £4.80 |
| Cava Rosé Gaudi Sleeve, Vilarnau, Spain | £5.00 |
| Champagne Brut, Laurent-Perrier, France | £9.50 |