



The Lord Erroll  
Gourmet Restaurant

## WINE LIST



### RED

	<i>Glass</i>	<i>Bottle</i>
<i>Douglas Green, Shiraz Viogna, South Africa</i>	600	2,200
<i>Versus Velvet, Honey, Sweet</i>	600	2,200
<i>Douglas Green, Merlot, South Africa</i>	700	3,500
<i>Tilia, Malbec, Argentina</i>	750	3,500
<i>Boland, Cabernet Sauvignon/Shiraz Sixty-40, South Africa</i>	1000	4,000
<i>Celestial Bay, Petite Verdot, Australia</i>		4,500
<i>Celestial Bay Cabernet Merlot Australia</i>	850	4,500
<i>Planeta Plumbago, DOCG, Italy</i>		4,800
<i>Vina Pomal Reserva, Tempranil, Italy</i>		7,600
<i>Planeta Burdese, Cabernet Sauvignon, Italy</i>		7,800
<i>Amarone Zenato, Italy</i>		14,500
<i>Vivanco, Crianza Rioja, Spain</i>		4,000
<i>Chateau du Pin Bordeaux Rouge, France</i>		4,000
<i>Solaia Antinori, Italy</i>		72,500





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### WHITE

	<i>Glass</i>	<i>Bottle</i>
<i>Bach Vina – Extrisimo Seco, Catalunya-Spain</i>	700	2850
<i>Franshoek Cellar, Chenin Blanc, South Africa</i>	700	3,000
<i>Boland, Sauvignon Blanc, South Africa</i>	850	3,600
<i>Alamos, Chardonnay, Argentina</i>	850	3,600
<i>Kiwi Cuvee, Sauvignon Blanc, France</i>	1,000	3,400
<i>Finca La Escondida Reserva, Chardonnay, San Juan Argentina</i>	550	2,400
<i>Mandarossa, Chardonnay, D.O.C Sicilia, Italy</i>		4,800
<i>Planeta Chardonnay, Sicily Italy</i>		4,800
<i>Planeta Cometa, D.O.C Sicilia, Italy</i>		7,000
<i>Principato Pinot Grigio, Italy</i>		3,500
<b>SPARKLINE WINE</b>		
<i>Bosco Prosecco</i>	950	4,000
<i>Rondel Gold Cava Semi Seco Extreme Brut, Spain</i>	950	4,200
<i>Simonsig Kaapse Vonkel South Africa</i>		9,000
<b>CHAMPAGNE</b>		
<i>Moet Chandon, Imperial Brut</i>		20,000
<i>Moet Chandon Rose</i>		20,000
<b>ROSE</b>		
<i>Mateus Rose, Portugal</i>	450	2,050
<i>Beach House, S.Africa</i>	800	2,800
<i>The Pavillion Boschendal, S.Africa</i>	850	3,000

