

Olive Wine Bar
 & Restaurant

Wine List

Good times every  time

White Wines

Bin No. Light, Elegant & Fresh

- 3 Muscadet de Sevre et Maine, Celliers la Roche, Loire, 2007/8 (France) £14.95
Probably the driest, crispest wine in the world, Muscadet has returned to form of late with some excellent vintages. This wine is packed with delightful fresh fruit. Excellent with seafood, fish and salads.
- 6 Rioja, El Coto Blanco, 2008/9 (Spain) £16.95
Pale in colour yet delicately aromatic, this well-balanced, refreshing dry white displays refined citric fruit yet rounded on the finish. Excellent with salads and pasta dishes.
- 7 Sauvignon Blanc, Terramater Vineyard Reserve, Maipo Valley, 2008/9 (Chile) £16.95
Tremendous pale yellow-green dry white with intense nose, with notes of green apple, pear and citric lime combining with grassy Sauvignon characteristics. Wonderful with fish, white meats, salads and ham.
- 10 Sauvignon Blanc, Mission Estate, Marlborough, 2008/9 (New Zealand) £22.50
Fantastic quality wine. The colour is pale straw. The bouquet has gooseberry, passion fruit, white and blackcurrant aromas. The palate is crisp and textural with good weight. There is good fruit sweetness and a rich varietal impact. This intense fruit on the mid palate leads to a dry, clean finish. This is a focused style with plenty of character and complexity. Excellent as an aperitif or with salads, fish and white meats.

Aromatic, Ripe, Midweight

- 1 Chenin Blanc, Keate's Drift Bush Vine, 2008/9 (South Africa) £13.95
Emerging from the shadow of Apartheid, South Africa is increasingly making better wines which usually represent good value for money at all levels on the quality scale. Light and bright, this is a zesty wine with balancing acidity and juicy fruit flavours. This wine complements chicken, pork and other white meats.
- 2 Grecanico, Celso, IGT, Sicily, 2008 (Italy) £14.95
A great Sicilian wine with bags of character. Colour is pale straw-yellow with green hints. With a flowery bouquet, delicate and elegant with light notes of apple and banana. Fresh with a fruity aftertaste and a pleasant acidity. Medium-bodied. Ideal with the Mediterranean dishes based on vegetables or fish.
- 4 Pinot Grigio, Eva's Vineyard, Hilltop Winery, 2008/9 (Hungary) £14.95
This fine Pinot Grigio offers delicate and complex aromas of tropical fruits, melon and ripe pear. The palate is flavourful with round citrus flavours complemented by notes of honey and crisp apple. It goes equally well with salmon, chicken, pasta or on its own.
- 5 Chardonnay Reserve, Old Vines, Le Sanglier, Vin de Pays De L'Aude, 2008/9 (France) £14.95
The Chardonnay Réserve, comes from the wild and remote hills at the heart of the Languedoc region in the sunny South of France. Older vines produce less bunches of grapes but give the grapes added concentration of fruit. A rounded, smooth pineapple wine with a lovely freshness. Excellent with white meats and dishes with creamy sauces.
- 9 Riesling, Mission Estate, Hawkes Bay, 2008 (New Zealand) £22.50
This Riesling is bright and clean reflecting the gentle handling of the fruit. It has an aroma of stonefruit minerality and a subtle lime tone. The palate is medium dry, fresh and long. It is true to the aromatics, carried by its smooth body and cleansed by the unassuming acidity. Salads, hams and light chicken dishes with a creamy sauce match well along with slightly spiced dishes.

White Wines

Bin No. Aromatic, Ripe, Midweight, continued.

- 11 Chardonnay, Alta Vista Premium, 2007/8 (Argentina) £22.95
With a bright greenish yellow color, this Premium Chardonnay is a fresh and lively wine, with tropical fruits aromas and a delicate toasted bread note. In the mouth, this wine is velvety, round, with great volume and a long finish. Great with salads and delicate fish dishes
- 14 Sancerre, Domaine Vacheron Organic, Loire, 2008 (France) £40.00
Richly scented exceptional gooseberry fruit from one of the best producers in the Sancerre region. Summery, fresh and dry with a faint richness. Goes best with white meat, salads and seafood dishes

Bin No. Fuller and Rounded Whites

- 8 Macon Lugny, Les Charmes, Caves Lugny, Burgundy, 2007 (France) £22.50
As the name 'Les Charmes' suggests, this is a charming unoaked Chardonnay. Light, dry with hints of fresh apples and pears, and a graceful soft finish. Excellent with white meats, creamy sauces and subtle spicy foods
- 18 Albarino, Bodegas La Val, Rias Baixas, Galicia, 2007/8 (Spain) £25.00
A wonderfully fragrant wine from north-west Spain using the local Albariño grape variety. A slight spritz on the tongue characterizes this dry white and ensures its freshness. On the palate it is very elegant and delicate with hints of peaches, apricots and limes. An excellent alternative to Chablis.
- 13 Chablis, Domaine Christophe, Burgundy, 2006 (France) £29.95
This world-famous white wine from Burgundy exudes class and style. Elegant with subtle lemony fruit, and flinty, mineral flavours. Perfect with white meats, creamy sauce dishes and subtly spiced food.
- 12 Montagny 1er Cru, Les Loges, Vieilles Vignes, Cave de Buxy, Burgundy, 2006 (France) £32.50
Some fantastic vineyards with some of the best value for money appellations to be found anywhere in Burgundy. Excellent quality dry white. Ripe and honeyed with a crisp finish. Matches with white meats and dishes in creamy sauces.
- 15 Châteauneuf-du-Pape Blanc, Domaine Font de Michelle, Rhone, 2007 (France) £55.00
A unique blend from the Rhône white grape varieties of Roussanne, Marsanne and Chasan, producing a full-bodied, rich and fragrant wine with peaches and apricots on the nose and on the palate, and a touch of spice on the finish. Beautiful wine drunk on it's own but marries well too with pheasant and rabbit.
- 16 Puligny Montrachet, Domaine Jean Louis Chavy, Burgundy, 2006 (France) £62.50
Smoky, round, full and buttery style a classic white Burgundy with only a little oak to influence the flavour the fruit comes to the fore in this wine. Wonderful with white meats and creamy sauce dishes.

Rosé Wines

Bin No. Delicately Blushed

- 101 Cabernet Shiraz Rosé, Paso del Sol, Central Valley, 2008/9 (Chile) £15.95
Attractive pink colour. Sweet and ripe strawberry aroma in the nose, some notes of cherries. Fresh, soft, rounded palate. Persistent and pleasant aftertaste. Excellent as an aperitif, with salads, or with chicken and salmon dishes as well as Chinese or less spicy Thai dishes.
- 102 Syrah Rosé, Le Sanglier, Old Vines, Vin de Pays De L'Aude, 2008/9 (France) £14.95
The Syrah Rosé Réserve comes from the wild and remote hills at the heart of the Languedoc region in the sunny South of France. Rounded, vibrant pink and deliciously fresh. An excellent wine as an aperitif or with salads and fish dishes.
- 103 Malbec Rosé, Alta Vista, Mendoza, 2009 (Argentina) £17.95
An impressive wine with marked reddish hues. In the nose, it has a medium to high intensity, with prevailing fruity aromas -such as ripe cherries and sour cherries. It also shows floral notes - such as red roses. In the mouth, it has a persistent flavour and is well balanced. Wonderful as an aperitif and pairs well with salads or other light dishes.

Good times every time 

Red Wines

Bin No. Light, Vibrant, Fruit Driven

- 203 Merlot, Terramater Vineyard Reserve, Maipo Valley, 2007/8 (Chile) £16.95
Deep purple/red colour. Characteristic varietal, plump and ripe with attractive dusky dark fruit and notes of chocolate on the rich velvety finish. Excellent with a variety of rich, savoury foods such as hams, chicken or duck, poultry, tomato-based pasta dishes and mild cheeses.
- 205 Beaujolais Villages, Château du Chatelard, Old Vines, Beaujolais (France) £19.95
This gorgeous, cherry-coloured wine with a bouquet of strawberries and blackcurrants and a smooth, well-balanced flavour, vanilla and liquorice on the finish. Silky fruit from the concentration of juice as made from old vines. Pairs well with salads and hams.
- 209 Valpolicella Superiore, Vigne Nuove di Musella, 2007 (Italy) £22.95
The Musella winery makes small quantities of single estate, excellent red wines just outside of Verona, Italy. Made primarily from Corvina grapes, this dry red wine has a light peppery quality. Though Valpolicella Classico Superiore can be drunk throughout the meal, it will go best with more involved entrees, for example roasts or stews.
- 211 Fleurie, Les Vieux Granits, Château du Chatelard, Beaujolais, 2007 (France) £28.00
A rich cherry-coloured wine with violet tints and a delightful floral aroma, this has a smooth, deep, subtle hint of raspberries on the palate and a silky finish. Serve with tomato based dishes and light red meat dishes.

Smooth, Elegant, Supple

- 202 Montepulciano, D' Abruzzo, Villa Borghetti, 2008/9 (Italy) £14.95
This wine has an intense bouquet of violets, roses and dried raisins; palate shows ripe intense berry fruit with a sweet fig and raisin finish. Wonderfully velvety smooth. Perfect with pasta and tomato dishes.
- 206 Rioja, El Coto Crianza, Rioja, 2005/6 (Spain) £19.95
Medium-bodied with soft succulent raspberry fruit and subtle spicy flavours. Ageing in American oak for 12 months adds creamy and vanilla characteristics to this sensuous wine. Wonderful with lamb, hams, cheese and other dark meats.
- 207 Syrah, Mission Estate, Hawkes Bay, 2007 (New Zealand) £22.50
This Hawkes Bay Syrah has vibrant spicy berry notes with a rich fruity mid palate. The Gimblett Gravels fruit has contributed to the warm spicy character; the TeAwanga fruit a peppery aroma with fresh cassis flavours. It has been partially barrel aged creating a long soft palate with classic pepper flavours on the finish.
- 208 Crozes Hermitage, Domaine Pierres Benites, Rhone, 2007 (France) £22.95
A deep coloured, robust style wine with intense peppery, spicy fruit character. Served best with red meat dishes.
- 213 Pinot Noir, Bourgogne Rouge, Ambroise, Burgundy, 2007 (France) £28.00
Bertrand Ambroise makes ripe, aromatic, richly-textured wines, using traditional vinification in open-topped oak vats. His Bourgogne is big and bold with impressive depth. Delicious with duck, red meats and cheeses.
- 214 Mercurey, Domaine de Suremain, Burgundy, 2004 (France) £32.00
A wine with great character with typical Pinot Noir aromas, and rich strawberry and cherry fruit. Excellent with game, red meats, duck and cheeses.
- 215 Magia Blend, Moreson, Coastal Region, 2004 (South African) £29.95
Truly amazing wine, aromas tend towards forest floor and wild mushroom with hints of blueberry. The palate is velvety and mouth filling with lingering sweet oak, vanilla, cinnamon and liquorice. Served best with most red meat, stews and pork dishes
- 219 Chateau Monlot, Grand Cru, St Emilion, Bordeaux, 2004 (France) £40.00
Rich in concentration showing opulence on the nose of creamed cherry fruit preceding a palate of fruitcake and spice with a nicely rounded long finish. Excellent with red meats, game and cheese.

Red Wines

Bin No. Hearty, Rich & Full Bodied

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| 201 | Cabernet Sauvignon, Le Sanglier Reserve, Old Vines, Vin de Pays De L'Aude, 2008 (France)
The Cabernet Sauvignon Réserve, comes from the wild and remote hills at the heart of the Languedoc region in the sunny South of France. This is a delicious wine with minty and slightly leafy rich fruit. Excellent with red meats and cheeses. | £14.95 |
| 204 | Malbec, Alta Vista Classic, Mendoza, 2007 (Argentina)
Bright violet-like red colour. This wine has an intense nose, with aromas of red fruit, particularly plums, and with vanilla notes and subtle coffee touches resulting from its storage in oak. On the palate one finds a freshness and soft, rounded tannins, recalling those fruity sensations in the nose. Perfect accompaniment with red meats as the Argentinians intend. Wonderful with Roast Beef or Steaks. | £17.95 |
| 210 | Shiraz, Beresford, McLaren Vale, 2006 (Australia)
Bright purple-red with attractive berry notes and subtle creamy aromas, but big, bold and full of body on the palate. This is a cracker, full of black fruit and chocolate flavours with a spicy peppery finish ideal with rich red meat and cheese dishes. | £24.95 |
| 218 | Reserva, Cigales Real, Bodegas Museum, 2003 (Spain)
Truly outstanding wine. Rich, concentrated and ripe berry fruit flavours combine with a heady mixture of chocolate, liquorice and spice to make this exceptional Spanish red. Made from vines between 50 and 100 years old. Best served with veal and lamb, other red meats and cheese. | £33.00 |
| 217 | Cabernet Sauvignon, Altum, Curico Valley, 2005 (Chile)
Stunning single vineyard wine- the ultimate wine from Terramater. It has a rich, spicy berry nose and is well-balanced and elegant with spicy cassis notes and great depth of flavour. Nectar. Grapes come from carefully selected, 50-60 year old vines from on the slopes of Andean foothills at Hacienda San Jorge in Curicó Valley. Wonderful with game, red meats and cheese. | £29.95 |
| 220 | Châteauneuf-du-Pape, Jardin des Princes, Rhone, 2006 (France)
Deep and lively garnet colour, this superb wine has complex and intensive aromas, predominantly blackcurrants but equally notes of leather, truffles and spices. Brilliant with meat. | £49.00 |
| 216 | Château Coudreau, Lalande de Pomerol, Bordeaux, 2006 (France)
Made from 100% Merlot this is an excellent, rounded and warming Pomerol with delicious plummy fruit. Pairs well with red meats and cheeses | £30.00 |
| 221 | Château Haut Bages Liberal, Cru Classe, Pauillac, Bordeaux, 2004 (France)
Excellent quality Claret. Dense and blackcurranty with a touch of oak. Wonderful with red meats, game and cheeses | £50.00 |
| 222 | Châteauneuf-du-Pape, Domaine Font de Michelle, 2006 (France)
Super wine from a top estate with limited availability. The domaine is situated on an ancient Roman site where there was a spring: "La Fontaine de Michelle". A wine with a fragrant, red berry fruit nose which is followed by an explosion of ripe fruit on the front of the palate, fresh acidity and silky tannins. | £55.00 |
| 223 | Gevrey Chambertin, Domaine Rossignol Trapet, Burgundy, 2006 (France)
This Pinot Noir is from one of the best Grand Cru Vineyards in Burgundy. An intensely seductive nose of raspberries, cherries, figs with hints of chocolate, leather and vanilla follow through to the palate. An immensely pleasing wine. | £65.00 |
| 224 | Malbec - Cabernet Sauvignon, Alta Vista Alto, 2005 (Argentina)
A new world great, with a deep ruby colour, with aromas of jammy black fruits and notes of spices and chocolate, Alto is a rich, complex and sensual wine, perfect with red meats. From one of the highest vineyards in the world on the Andes Mountains. | £99.00 |
| 225 | Château Leoville Barton, Cru Classe, St Julien, Bordeaux, 1998 (France)
Simply one of the top Clarets in the world. Beautifully matured, a real classic. Excellent with game, red meats and cheeses. | £125.00 |

Dessert Wines

- 226 Elysium, Black Muscat, Andrew Quady 2007 (USA) 1/2 bottle £20.00
The Black Muscat is one of the very few wines that is perfect with chocolate. It is richly sweet yet with a very particular aroma of roses and Turkish delight. Superb with Chocolate based puddings or drizzled over ice cream for a decadent treat

Champagne and Sparkling Wines,
Ports, Brandies and Liqueurs
available by the glass on request