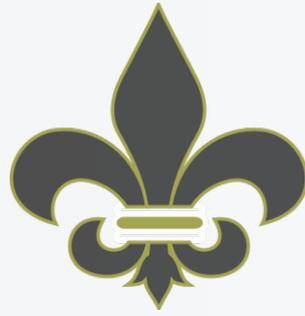




WINE LIST

2018

CHAMPAGNE



SPARKLING WINE

Prosecco, Il Caggio (Italy)

£19.50

Proper Estate grown fruit, lovely layers of flavour, not just fizz

Vintage Prosecco di Conegliano, Valdobbiadene (Italy)

£29.50

From the very best grape growing area of the North, a cut above.

Champagne Gruet, Brut Selection

£37.50

As served in the European Parliament

Champagne Bollinger, Special Cuvée

£58.00

Cuvée Dom Perignon (Vintage)

£145.00



WHITE WINE

Sauvignon Blanc, Finca el Picador (Chile)	£14.50
<i>A lovely summery white, really crisp and fresh with a lively finish.</i>	
Pinot Grigio, Ca' Tesore (Italy)	£15.00
<i>Really refreshing, light and zingy.</i>	
Chenin Blanc, Cannonberg (South Africa)	£16.50
<i>Truly pure exotic fruit flavours, eminently drinkable.</i>	
Pitchfork Chardonnay (Australia)	£17.50
<i>Elegant yet bold and full of rich, ripe fruit.</i>	
Viognier, Les Argelières (Languedoc)	£17.75
<i>Luscious, a very fashionable grape variety.</i>	
Picpoul de Pinet, Terrasses de la Mer (Loire Valley)	£18.50
<i>Crisp, dry, a perfect wine to accompany shellfish and seafood</i>	
Marlborough Sauvignon Blanc, Bascand Estate	£19.50
<i>(New Zealand) Classic Marlborough style, simply bursting with gooseberry fruit flavours and aromas.</i>	
Chablis A.C., Domaine Colette Gros (Burgundy)	£26.50
<i>Family owned Domaine, very fine with good minerality</i>	

ROSE WINE

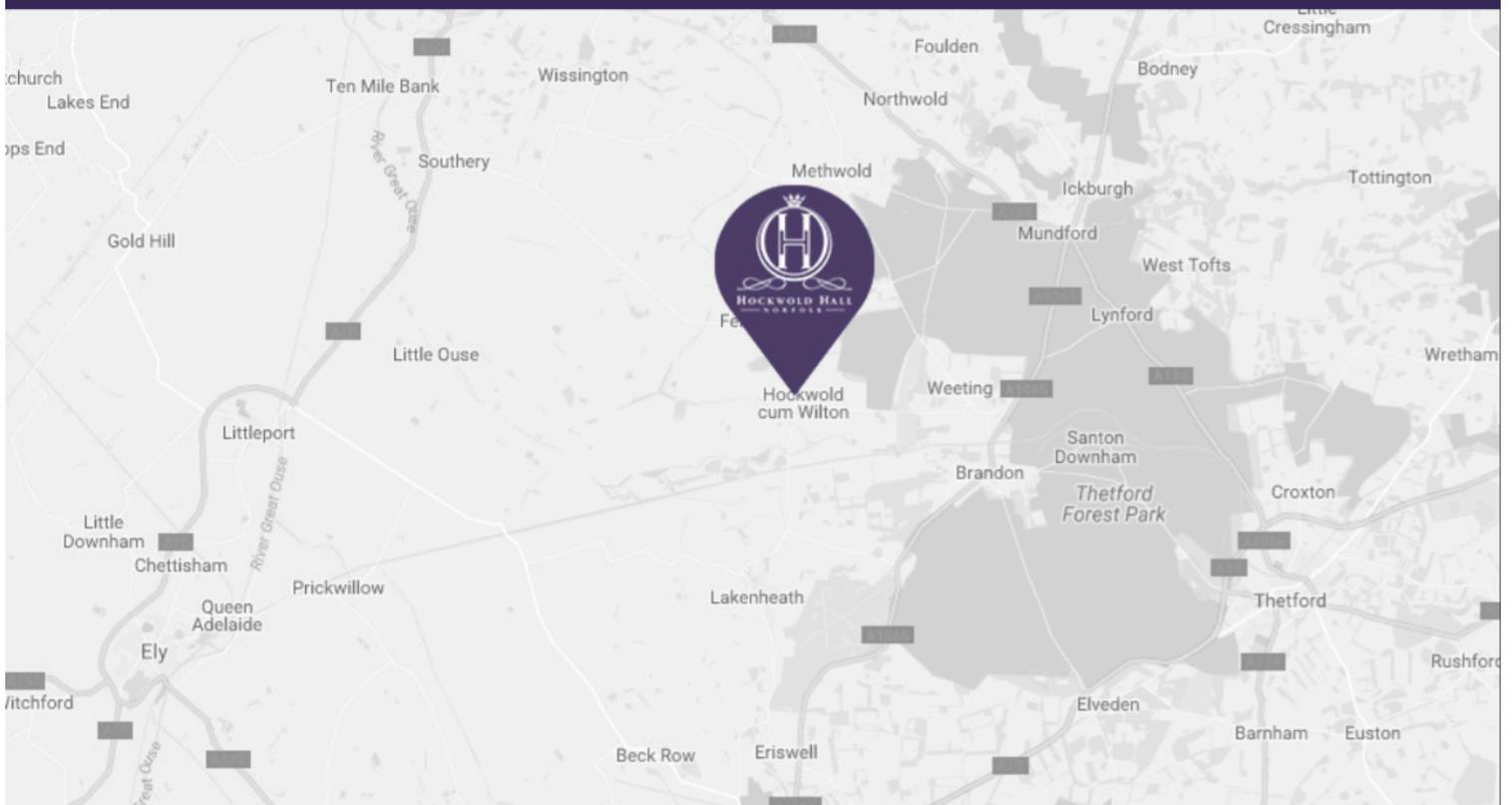
Pinot Grigio Rosé, Ca' Tesore (Languedoc)	£15.00
<i>Pretty in pink, a gorgeous off-dry, fruity style</i>	

RED WINE

Merlot, Finca el Picador (Chile)	£14.50
<i>Delightfully smooth, a lighter style of red with lovely pure fruit</i>	
Malbec/Shiraz, Las Manitos (Argentina)	£15.50
<i>A blend of two popular grape varieties, this is a real 'good with everything' wine.</i>	
Malbec, Xavier Roger (South of France)	£16.00
<i>One of the best winemakers of this grape variety, deliciously ripe.</i>	
Cabernet Franc, Les Argelières (Languedoc)	£16.50
<i>A real winner, very versatile accompaniment to both meat and fish.</i>	
Pitchfork Shiraz (Australia)	£17.50
<i>Deliciously pure and ripe, with just a touch of spice.</i>	
Bardolino, Rocca Alata (Italy)	£18.25
<i>A really juicy red, smooth and so easy to drink.</i>	
Vega Rioja, Crianza (Spain)	£19.50
<i>Appealing tempranillo, benefitting from well-integrated oak.</i>	
Pinot Noir, Kuki (New Zealand)	£24.00
<i>Absolutely delicious, a juicy pinot from the Marlborough region.</i>	
St. Emilion, Château Corbin (Bordeaux)	£26.50
<i>Extremely good fruit, pleasing finish, fabulous drinking claret.</i>	

DESSERT WINE

Jour de Fruit, Domaine de l'Ancienne Cure (Monbazillac)	£15.00
<i>Wonderfully pure, luscious fruit with a lovely fresh finish, not at all cloying</i>	



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