

SPARKLING

Bottle

15. Prestige Prosecco Brut Mionetto, 20cl £6.50
Vento, Italy, NV
This Prosecco is dry, fresh, light in body and well balanced. Perfect alone as an aperitif or as a delightful compliment to appetizers such as prosciutto or mild cheese.
16. Rosata Spumante, Rabaso, Vento, Italy, NV £20.95
Light rose colour, elegant and intense bouquet. Dry, soft and well-balanced on the palate. Excellent as an aperitif or enjoy with light fish or mushroom dishes.
17. Prosecco Spumante Botter, Italy, Vento, Italy, NV £20.90
Pale yellow colour, with fine perlage. Delicately fruity, slightly aromatic bouquet. Well-balanced and light-bodied.

CHAMPAGNE

Bottle

18. Champagne Laurent-Perrier, France, France, NV £42.95
This Champagne has a delicate and fresh nose, with good complexity and notes of citrus fruit. It is fresh and supple with rounded and expressive flavours.

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THE HARVIESTOUN



COUNTRY HOTEL & RESTAURANT
TILlicOUNTRY



WINES BY THE GLASS

- | | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| 1. Chardonnay, Red Rock,
South Eastern Australia, 2015 | £4.35 | £5.55 | £15.95 |
| <i>Full of peach and stone fruit characters, this easy-drinking Chardonnay ticks all the boxes.</i> | | | |
| 2. Sauvignon Blanc, Valdemoro,
Rango Valley, Chile, 2015 | £4.35 | £5.55 | £15.95 |
| <i>Crisp and zesty Sauvignon Blanc showing true varietal characteristics with good acidity.</i> | | | |
| 3. Pinot Grigio, Willowood,
Central Valley, USA, 2014 | £4.55 | £5.75 | £16.50 |
| <i>Fruity peach and pear-like aromas and flavours are delivered in a crisp, smooth and well-balanced wine. Medium-bodied with a pleasant finish.</i> | | | |
| 4. Piesporter Michelsberg,
Mosel-Saar-Ruwer, Germany, 2014 | £4.55 | £5.75 | £15.95 |
| <i>Made from Riesling and Muller-Thurgau, this white has hints of peach and green apple - perfectly crisp and balanced.</i> | | | |
| 5. Shiraz, Red Rock,
South Eastern, Australia, 2015 | £4.35 | £5.55 | £15.95 |
| <i>The palate is brimming with plum, cherry and blackberry flavours with a hint of dark chocolate. A balanced finish with fine, mature tannins.</i> | | | |
| 6. Cabernet Sauvignon, Valdemoro,
Rango Valley, Chile, 2015 | £4.35 | £5.55 | £16.25 |
| <i>This juicy, full-bodied Cabernet Sauvignon has dark fruit flavours and a rich finish.</i> | | | |
| 7. Merlot, Botter,
Italy, 2015 | £4.45 | £5.65 | £16.25 |
| <i>Medium-bodied, easy-drinking wine with plenty of colour, fruit and mouth-feel, which can be enjoyed young.</i> | | | |
| 8. White Zinfandel, Willowood,
Central Valley, USA | £4.45 | £5.65 | £16.25 |
| <i>A lively, fruity Rosé wine with aromas of red summer fruits and an attractive, crisp sweetness on the palate.</i> | | | |

WHITE WINES

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|---|--------|
| 9. Chenin Blanc, Still Bay,
Western Cape, South Africa, 2015 | £15.95 |
| <i>South Africa's classic white grape varietal, this Chenin Blanc has mouthwatering tropical fruits balanced by a racy acidity.</i> | |
| 10. Sauvignon Blanc, Green Lip Jackson Estate,
Marlborough, New Zealand, 2015 | £22.95 |
| <i>Outstanding Sauvignon Blanc from the Marlborough region in the south island. Tropical fruits balanced with fine minerality and good acidity.</i> | |
| 11. Chablis, J.Moreau Reserve de Montaigne,
Chablis, France, 2015 | £26.95 |
| <i>A lovely, mineral nose with notes of fresh hazelnuts and a touch of peach. Fresh and well-balanced with a long-lasting finish.</i> | |

RED WINES

- | | Bottle |
|--|--------|
| 12. Pinotage, Still Bay,
Western Cape, South Africa, 2016 | £16.95 |
| <i>Soft, smoky flavours with plum and cherry fruit, a great example of Pinotage.</i> | |
| 13. Rioja Crianza, Beronia,
Rioja, Spain, 2013 | £19.95 |
| <i>Red garnet in colour, with strawberry and blackberry aromas. Smooth and silky on the palate with fresh cherry fruit, chocolate and coffee flavours.</i> | |
| 14. Amarone della Valpolicella, Botter
Vento, Italy, 2015 | £29.95 |
| <i>Amarone is the result of loft-drying selected grapes before pressing to produce a highly-concentrated wine, the climax of every Veronese feast!</i> | |