



# PENN ESTATE CELLAR

*Isle of Portland*

## Pennsylvania Castle Wine Cellar

### Champagne and Sparkling

	Bottle	Half Case (6 bottles)
NV Prosecco Quadri Extra Dry, Botter	£20.00	£102.00

*Lovely citrus and stone fruit aromas. On the palate it's crisp and refreshing with typical white peach and apricots flavours and hints of pears.*

*Food matching note: Aperitif, salty salads, light pastas with vegetables*

NV Are You Game? Sparkling Brut, Fowles Wine	£22.00	£113.00
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*A delicate straw colour. Aromas of strawberries and apples with some subtle savoury notes. This wine is light and fresh with a fine bead and some yeasty complexity.*

*Food matching note: Drink with wild fish especially "Yabbies", prawns, crayfish, in fact shellfish of any kind*

2014 Brut Reserve, Lyme Bay	£39.00	£199.00
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*Seyval Blanc grapes are used to create a bright, fruit forward and elegant, yet approachable English sparkling wine. Secondary fermentation in bottle under the Traditional Method process provides structure to the mid-palate and detail to the body of the wine without overpowering the delicate crisp citrus fruit. Pronounced notes of lemon and Granny Smith apple stand out amongst a vibrant and delicate mousse with a clean finish. The date of disgorgement is hand-written on every bottle.*

*Food matching note: Oysters and crab, fish and chips, smoked salmon, spicy dishes, berries and citrus desserts or simply on its own as the perfect aperitif.*



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	Bottle	Half Case (6 bottles)
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NV Classic Reserve, Hattingley Valley	£49.00	£250.00
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*An elegant, svelte and super pure wine with delicate nose of hedgerow flowers, it has finesse, vibrant green fruit and a characteristic toasty flavour. Pale gold in colour and well-balanced on the palate showing crisp acidity and fine mousse. It has delicate toasty characteristics from being aged on lees whilst the gentle oak flavour adds complexity.*

*Food matching note: This is the perfect aperitif or celebration drink, it is the flawless accompaniment to any party, enjoyed with any canapé.*

NV Brut Réserve, Taittinger	£65.00	£332.00
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*Crisp, citrusy aromas with subtle toasty notes lead to an elegant, balanced palate with a lively, mousse texture and a crisp, flavourful finish.*

*Food matching note: There is no specific drinking occasion for the brut reserve. Its elegance and lightness gives it a flexibility to be the champagne for the moment but it is always excellent as an aperitif.*

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# PENN ESTATE CELLAR

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## White Wine

	Bottle	Half Case (6 bottles)
2016 Trebbiano IGT Rubicone, Rometta	£8.95	£46.00

*Straw-yellow with light greenish hue. Intense, with white fruits and flowers. Fresh and delicate. Trebbiano, proud to express all its Italian origin, with a good balance between scents and taste.*

*Food matching note: Ham, salami and most salads. Light pastas with vegetables such as courgettes or aubergines and most pizzas. Would also pair well with some chicken dishes in creamy sauce.*

2015 Les Granges de Félines (Verm/SB/Piquepoul), Domaine de Belle Mare	£11.95	£61.00
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*A Brilliant colour with a pale yellow tint and green hues; fresh nose of white flowers and fruits; freshness in the mouth.*

*Food matching note: Ideal as an aperitif but it is also the perfect partner to Seafood, grilled fish and fresh salad.*

2017 Melodias Pinot Grigio, Trapiche	£13.30	£68.00
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*Elegant with notes of citrus fruits, flavours of peach, apricot and orange peel followed by a slight sprinkle of spice.*

*Food matching note: Enjoy as an aperitif or served with salads, seafood, tapas, light pastas and poultry.*

2016 Free-Run Steen Chenin Blanc, MAN Family Wines	£16.00	£82.00
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*Tropical fruit, guava and melon aromas, crisp and bold sweet citrus backed by refreshing acidity and minerality characteristic of the coastal vineyards.*

*Food matching note: A versatile food wine to go with most poultry, fish and salad dishes. Also fabulous as an aperitif for a hot summer afternoon. Serve chilled.*



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## White Wine

	Bottle	Half Case (6 bottles)
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2016 Castelo do Mar Albariño	£24.00	£123.00
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*A fresh bouquet of peach and apricot leading to a rich and full palate with a hint of lemony acidity. Clean and well balanced with a dry, concentrated finish.*

*Food matching note: Perfect match to any seafood. Try it with crab, mussels, langoustines, or even fish and chips!*

2015 Unwooded Chardonnay, MadFish	£25.00	£128.00
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*Like the leaping fish this wine is named after, this Chardonnay jumps out the glass with flavours of ripe white peach & melon. No oak is used making it the perfect aperitif wine to enjoy with olives or salt and pepper squid.*

*Food matching note: Perfect with creamy seafood dishes with lemon, or BBQ chicken.*

2016 Land Made Sauvignon Blanc, Yealands	£26.00	£133.00
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*The wine shows notes of stone fruit and guava, underpinned with notes of fresh herbs. The palate is brimming with fresh/vivacious fruit that is balanced with a long, crisp mineral finish. Enjoy with both fresh and cooked seafood dishes such as oysters, prawns, green lip mussels and fish.*

*Food matching note: Salty sardines, light creamy pastas, tapas and goat cheese.*

2015 Chablis, Domaine Bernard Defaix	£35.00	£179.00
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*Classic Chablis nose of lemon and lime with a hint of spice. Dry and steely with flavours of lemon and honey offset by a certain richness and complex finish.*

*Food matching note: Pair with grilled fish or white meats with cream sauce.*



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## Rose Wine

	Bottle	Half Case (6 bottles)
2016 La Lande Cinsault Rosé, Vin de France	£11.95	£61.00

*With an attractive pale pink colour, this is a light and refreshing rosé from the Languedoc region of Southern France. Cinsault lends itself particularly well to the production of rosés, and this dry, unoaked example can be enjoyed as an aperitif or with a wide range of Mediterranean dishes.*

*Food matching note: Fantastic wine for drinking on its own on a sunny afternoon, or excellent partnered with tomato salad, light meat and fish dishes.*

2016 Pinot Grigio Blush delle Venezie IGT, Il Sospiro	£14.75	£76.00
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*Salmon pink in colour with an aromatic nose of freshly crushed cranberries and mineral elements. The palate is light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours. Very easy to drink, finishing clean and refreshing.*

*Food matching note: Perfect for the Spring and Summer, this rosé is lovely by itself but can also be a great match for salads, fish and light pasta dishes. Try it with grilled or barbecued chicken with a cous cous salad or enjoy it with your favourite pizza topping.*

2016 Comte de Provence Rosé, La Vidaubanaise	£24.00	£123.00
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*Classic light pink in the glass. A light, bright nose of wild strawberries. Refreshing and smooth on the palate. Moreish finish.*

*Food matching note: Try with a crab and tomato timbale. This wine will also pair beautifully with grilled asparagus.*



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## Red Wine

	Bottle	Half Case (6 bottles)
2016 Sangiovese IGT Rubicone, Rometta	£8.95	£46.00

*Flowery, roses, violets and potpourri, as well as blackcurrant and berry fruits with notes of spices. The palate is pleasant, vinous and intense, combined with a lively and velvety dry finish and with spicy notes of black pepper.*

*Food matching note: Pappardelle with chorizo sauce, charcuteries and light cheeses.*

2016 Les Granges de Félines Grenache Merlot, Domaine de Belle Mare	£11.95	£61.00
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*A blend of Merlot, Grenache and Syrah, this is fresh and fruity with red berry and cherry character and a clean, fruity finish. If you're after an easy quaffing, well made, fruity red this is the one.*

*Food matching note: An easy drinking red wine to enjoy on its own or with a range of meals.*

2012 Biferno Rosso Riserva DOC, Palladino	£13.70	£70.00
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*Purply red colour that will develop to garnet with age. The bouquet is complex and intense with hints of blackberry jam. On the palate the wine is velvety and harmonious with pleasant, firm tannins.*

*Food matching note: The wine pairs well with roast meats, game, pheasant or salami. Serve at 18-20°.*

2015 Ou Kalant Cabernet Sauvignon, MAN Family Wines	£17.50	£90.00
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*A bold and juicy red wine with red-berry fruit aromas and a touch of oak spice. Classic cabernet cassis and red-currant fruit flavours with silky tannins and long finish.*

*Food matching note: Goes well with a wide range of foods, particularly red meats and pasta. Serve at a cool room temperature.*



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## Red Wine

	Bottle	Half Case (6 bottles)
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2016 Cuma Organic Malbec, El Esteco	£18.00	£92.00
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*Made with organically grown grapes, this savoury red wine is a thrilling mix of dark, brooding fruit and fragrant, punchy spice.*

*Food matching note: Match it with grilled pork tenderloin and rosemary roasted potatoes.*

2014 Rioja Crianza, Ramón Bilbao	£24.00	£123.00
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*Medium intensity of aromas with fresh dark fruit, such as blackberries and blackcurrants. Hints of blackberry yoghurt. Ruby red with some signs of youthfulness in the form of violet hues. Medium depth of colour.*

*Food matching note: An excellent accompaniment to cold meats, mild cheeses as well as most red and white meats. Incredibly versatile.*

2014 Shiraz, MadFish	£26.00	£133.00
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*A classic style of Australian Shiraz; flavours of rich dark cherry, blackcurrant and chocolate are lifted by subtle savoury notes. Ideal with a selection of steaks, it's a classic for a reason.*

*Food matching note: Classic match for all barbequed meats, but particularly BBQ pulled pork belly!*

2015 Land Made Pinot Noir, Yealands	£30.00	£153.00
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*Offers ripe plum aromas with a touch of spice. The juicy ripe red fruit flavours lead into a supple, soft tannin finish.*

*Food matching note: Beautifully matched with lamb dishes.*

2013 Château Bertinat Lartigue, Saint Emilion	£35.00	£179.00
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*Gorgeously deep ruby colour, the wine boasts red fruit and a supple, rounded mouthfeel, and will hit its peak after 2-3 years in bottle. A classic Saint Emilion.*

*Food matching note: Classically paired with roasted or grilled beef dishes.*

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