

BOUTIQUE BEVERAGE LIST - VENUE

2015

SPARKLING

- Bollinger NV Brut \$107.00
A premium champagne with wonderful finesse & complexity offering hints of apple, pear, brioche & walnut.
- No. 1 Cuvee Brut \$59.00
Complex & elegant with an alluring toastiness which is balanced by fine fresh fruit which lingers on the palate.

SAUVIGNON BLANC

- Greywacke Wild Sauvignon Blanc \$49.00
An amazing textural wine with luscious stonefruit, citrus & herbal characters on the long, intricate finish.
- Te Pa OKE Marlborough Sauvignon Blanc \$43.00
Aged 'sur lie', this is a complex wine with savoury, herbaceous characters & a lovely soft texture.

PINOT GRIS

- Peregrine Central Otago Pinot Gris \$42.00
A luscious off dry style showing ripe pear, quince & mango characters with a long, elegant finish.
- Huia Marlborough Pinot Gris \$40.00
Rich, with a silky texture & flavours of white stonefruit, ripe pear & delicate nuts & spice.

CHARDONNAY

- Neudorf Nelson Chardonnay \$60.00
An iconic wine with layers of dense white stonefruits, mealiness & toastiness with a hint of grapefruit on the finish.
- Obsidian Waiheke Reserve Chardonnay \$55.00
Elegant with ripe stonefruits & a hint of pineapple & spicy oak leading to a refreshing citrus finish.
- Black Barn Hawke's Bay Barrel Fermented Chardonnay \$46.00
A full, complex style with layers of ripe stonefruits & delicious toasty oak characters, with hints of warm spices.

UNUSUAL WHITES

- Jules Taylor Marlborough Grüner Veltliner \$40.00
This groovy wine has lovely weight, ripe apple flavours with a hint of white pepper & a citrus finish.
- Matawhero Church House Gisborne Chenin Blanc \$38.00
Succulent stonefruits with refreshing citrus characters & a wonderful creamy texture.
- Pewsey Vale Single Vineyard Riesling \$37.00
This benchmark riesling is pure with great depth. Tantalising lemons, limes & fresh rosemary linger on the palate.



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PINOT NOIR

Rockburn Central Otago Pinot Noir \$68.00
A premium pinot noir with dark cherries, boysenberries, mocha, spice & smoky oak. A very long, lingering finish.

Nga Waka Martinborough Pinot Noir \$55.00
Rich & succulent with intense dark berry & spice flavours with a lovely savoury finish.

SYRAH / SHIRAZ

D'Arenberg The Laughing Magpie Shiraz Viognier \$48.00
Enormous concentration of blackcurrants & blackberries with fennel & cedar adding complexity.

Obsidian Waiheke Syrah \$46.00
Medium bodied, elegant with juicy ripe plums, a hint of liquorice & a lovely peppery finish.

CABERNETS/BORDEAUX BLENDS

Chateau Reynella Basket Press Cabernet Sauvignon \$63.00
Rich, intense & chewy with succulent dark black fruits & chocolate which linger on the finish.

Soho Waiheke Revolver Bordeaux Blend \$46.00
Charged with cassis, dark berries, mocha & a hint of thyme this is a complex wine with great length & intensity.

UNUSUAL REDS

Angels & Cowboys Californian Red \$53.00
Full bodied & smooth with luscious, ripe red & black fruit characters & a hint of chocolate.

LAN Rioja Reserva 2007 \$51.00
A rich, velvety wine with delicious, dark, dense fruit flavours enhanced with vanilla oak characters.

Guigal Cotes du Rhone \$38.00
A classic from a top french producer. Bold, dark fruit flavours with attractive peppery spice characters.

BEER & CIDER

Heineken \$7.00
Heineken Light \$7.00
Peroni \$7.00

Hallertau Luxe Kolsch \$8.00
A dry, bright fruity style. Deliciously refreshing.

Hallertau Statesman Pale Ale \$8.00
A distinguished hoppy style with lovely honey tones & a tangy citrus finish.

Hallertau Granny Smith Apple Cider \$8.00
Off dry with crispy, crunchy granny smith apple flavours.

NON ALCOHOLIC

Waiwera Sparkling or Still Water (1 litre) \$7.00
Juicy Lucy Orange, Guava & Apple Juice (2 litre) \$11.00
Coke / Sprite 600ml \$5.00

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All prices are exclusive of GST.

We are able to arrange wines and beers not listed and minimum quantities may apply.
Kindly note regions, vintages and prices are subject to change.

URBAN GOURMET

CULINARY INSPIRATIONS & EVENTS

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