

ARRIVAL DRINKS



Start your event confidently with a selected range of arrival drinks to suit your occasion.

'Say it with bubbles' £9 pp + VAT

Set the tone of your memorable event with a glass of Moët Chandon Rosé or Veuve Cliquot Champagne.

'Refreshingly Still' £5 pp + VAT

Relax with a glass of still wine from our selection of Society house wines.

'One for all' £5 pp + VAT

Enjoy the variety of our bar selection with single cask whisky, thoughtful range of still wines, bottled beers and soft drinks.

All arrival drinks are served with the following delicious anti-pasti and palate teasers:

- * Authentic grissini
- * Olives
- * Hand-cooked crisps

Prices based on one drink per person.

Please call The Events Team on 0131 555 2266 or email us at events@smws.com

www.smwsevents.co.uk



**THE SCOTCH MALT
WHISKY SOCIETY**

PRIVATE EVENTS WINE LIST

Carefully selected to complement and enhance your dining experience.

Sparkling wine and champagne

76 AUS NV Ceravolo, Pinot Noir-Chardonnay Brut £29.50

An elegant, sparkling wine with a fine bead and creaminess on the palate. Luscious strawberry Pinot and citrus Chardonnay flavours. Crisp bubbles and an elegant long dry finish with a mere hint of sweetness.

77 FR NV Moët & Chandon Brut Impérial Rosé £69.00

The nose is lively, expressive and dominated by the scent of wild strawberries. The taste is full-bodied, zesty with assertive fruitiness.

79 FR NV Veuve Clicquot Brut £59.00

Intense and pleasant fragrance with fruit and brioche notes. Well balanced and splendidly fresh to taste with a remarkably fruity structure.

80 FR NV Veuve Clicquot Brut Magnum £110.00

Suitably more Grand!!

84 FR 2002 Veuve Clicquot Vintage Rich £73.00

The bouquet is generous and concentrated. In the mouth, the wine is rounded and full-bodied. The presence of Chardonnay gives the finish a fresh, pure touch. The wine ends with notes of caramelised citrus fruits, dried apricots and honey. This vintage expresses the Veuve Clicquot style superbly and is a wine that is ideally suited to food.

85 FR 1999 Dom Pérignon Brut £150.00

It reveals tremendous aromatic intensity, offering hints of bread dough, Wheat Thins, tropical fruits, and roasted hazelnuts. Medium to full-bodied, with crisp acidity buttressing the wine's wealth of fruit and intensity, it comes across as extraordinarily zesty, well-delineated, and incredibly long on the palate.

Rose Wine

63 SP 2006 Rioja Rosado, Bodegas Campillo £23.00

An extra fruity and aromatic rosé redolent of raspberry, strawberry and peaches on the nose. The palate is light and refreshing with good balance and a crisp finish.

Sweet Wine

73 FR 2005 Sauternes, Chateau Laville, Bordeaux £29.00 50cl

Jean-Christophe Barbe is a fresh-faced teacher who instructs the youth of Bordeaux in winemaking while running the family property, Chateau Laville, in Sauternes. One of his finest, this wine is dark gold in colour, with an intensely perfumed nose with all the aromas associated with botrytised wines, including marmalade and dried apricots. On the palate, it is rich and sweet, with more apricot flavours and a clean, refreshing finish which balances the sweetness.

74 ITA 2003 Vin Santo, Selvapiana, Chianti Ruffina £50.00 50cl

The grapes are grown in a three-hectare vineyard situated in the Chianti Ruffina DOC, north east of Florence, Tuscany. Very dark amber in colour with perfumes of dried fruits on the nose. The wine is intense, rich and luscious, with its sweetness balanced by good acidity and concentration, ensuring a dry finish.

White Wine

03 FR 2007 Grenache Blanc, Cuvée Valonnée £18.00

This wine has a soft voluptuous 'Viognier' character of melons, lemons and lychees with an excellent length of flavour, crisp yet rounded, full yet elegant.

08 FRA 2008 Cotes du Rhone Blanc, Parallele 45 Jaboulet £23.50

Bright, clean, pale straw-like colour. Delicate fruit aromas reminiscent of pineapple and grapefruit, very characteristic of this variety. On the palate, the wine is well balanced, with good length and acidity. .

11 NZ 2008 Tin Pot Hut, Sauvignon Blanc, Marlborough £25.00

Light lemon in colour, with youthful green lights, the wine has lovely depth and intensity on the nose and a Sauvignon pungency that is leavened by an attractive mineral character on both the nose and palate.

12 FR 2004 Pinot Blanc, Domaine Hugel £25.50

A wonderful white, reminiscent of ripe, juicy melons with a hint of spice. It shows refreshing acidity. A perfect all-rounder.

12 ITA 2006 Pinot Bianco, Franz Haas, Dell'Alto Adige £25.00

Franz Haas goes to tremendous lengths to grow good grapes and then strive to preserve the flavours of the fruit during winemaking. This Pinot Bianco has a green colour with yellow reflections. Perfumes of freshly baked bread and wild flowers on the nose with a twist of bitter almonds on the finish. Full bodied with well-balanced acidity.

13 ITA 2007 Gavi DOC La Zerba £27.00

This is discreet Gavi and very much not the current fashion for high alcohol and oak. It is lovely and pure with a perfumed nose of honeysuckle and pear. This reflects on the palate and is balanced by some tropical fruit and mineral fresh acidity.

14 AUT 2008 Grüner Veltliner, Loimer, Kamptal £28.00

This is a classic dry Grüner Veltliner, with perfumes of fresh apple apple and citrus fruits, a peppery, limey acidity balanced by cool, perfumed fruit on the palate and good length.

16 FR 2008 Côtes du Roussillon, Mas Cristine, Languedoc £28.00

Decadent on the nose - fleshy white fruit and honeysuckle with a hint of nettles. Beautifully heady. Judicious and careful use of oak gives it good grip also making it a hedonist's delight. It's supple, and while there's a touch of heat - as it is 14% - it's well-balanced and never overbearing.

20 FR 2007 Sancerre, Hubert Brochard £32.00

This is soft yellow in colour with crisp acidity. The wine offers grapefruit, lime, spice and mineral notes. On the palate you find fresh citrus, honey, spices, minerals and even a hint of herbal tea. Overall this is beautifully balanced with good length.

22 ITA 2007 Specogna, Pinot Grigio, 'Ramato' £34.00

This Pinot Grigio is one of the few remaining 'coppery' (or ramato) in colour. It has a wonderful bouquet reminiscent of acacia flowers, grapefruit and fresh apricots. The palate is rich and full, elegant and crisp, with a balanced acidity and a rich, lingering finish.

23 FR 2006 Rully 1er Cru les Clous, Olivier Leflaive £37.00

Les Clous is a renowned Premier Cru, with a relatively high proportion of limestone in the soil. Nice and rich with white peach fruit flavours and nuances of toasty oak.

24 FR 2005 Marsannay, Jean Claude Boisset £38.00

Marsannay is situated in the heart of the Cote de Nuits and this vineyard is one of the best in the area. This is light in colour, with an intense but restrained perfume of white flowers, some biscuity oak giving depth to the nose and palate and an attractive, rounded fruit character on the palate. Clean and fresh on the finish.

28 RSA 2007 Chardonnay, Meerlust, Stellenbosch £47.00

The oak is classically Mersault in style, but slightly fuller. The fruit is wonderfully rich, showing apple, honey, melon and pink grapefruit. The finish is fresh and pure.

30 FR 2002 Riesling Trimbach, Cuvée Frérique Emile £69.00

Known as one of the great wines of Alsace. The grapes are hand picked at harvest from the choicest slopes of Ribeauville. One sip, and it's easy to understand the legacy of Trimbach. At once it was finesse and beauty with wonderful and delicate aromas of citrus, peach and minerals. Rich and ripe fruit showing some lemon and herbs with fine balance of fruit and acidity.

Red Wine

34 AUS 2006 Shiraz, Jacobite Ridge, South East Australia £18.00

This wine shows the rich, intense, soft flavours of the Australian Shiraz. Fantastic deep purple colour with a rich vibrant nose of vanilla, pepper and spice. Smooth and voluptuous on the palate.

35 CHL 2007 Carmènere Reserva, Chocolan £21.00

These vineyards are situated in the Maipo Valley, between the Andes and the Coastal Mountain range and made mainly by using Chile's most expressive grape variety, Carmènere. The wine has an intense nose of black fruit, bitter chocolate and dry tobacco. A good structure and body in the mouth, with powerful, smooth tannins and a long finish.

38 FR 2006 Bordeaux Superieur, Château Lagrange les Tours £22.00

A blend with 70% Merlot grapes, it offers classic Claret scents and flavours. The wine has a lovely deep purple colour, offers ripe bramble, spice and cedar on the nose and a lovely soft, black fruited, balanced finish.

37 CHL 2005 Merlot Reserva, Santa Ema £24.00

Mature blackberry and blueberry flavours together with sweet, toasty notes. A perfect union of fruit and wood, it is an elegant and structured wine with a good finish.

40 AUS 2006 Cabernet Merlot, Cape Mentelle £24.00

An elegant blend, with merlot adding softness to the firmer Cabernet. The fine tannin backbone is supported by concentrated berry fruits and vanillin oak, resulting in a satisfying, mellow red wine.

45 NZ 2004 Pinot Noir, Kim Crawford, Marlborough £28.00

The company's control over its own grape supply has ensured that quality remains at the very highest level. It means that Kim can decide to reduce yield or decide exactly when to pick. All of this has resulted in better fruit, which in turn means better wine. The Pinot Noir offer alluring and aromatic dark cherry fruit and has sufficient structure on the palate to make it a Pinot that stands on its own. A wine with great value for money.

46 ARG 2006 Malbec Reserva, Terrazas de los Andes £29.00

Brimming with red fruit, cherries, sour cherries, dry plums, raisins and permeated by delicate floral scents. This is a wine of great structure and body, with mature tannins. Distinguished for its sumptuous character, robust volume and concentrated fruit, it also displays an attractive complexity and long mouth finish.

48 **FR** **2006** **Crozes Hermitage, Les Jalets, Jaboulet** **£29.50**

Attractive bright ruby colour, with aromas of tart red berries and a spicy final note on the nose. It presents a supple rich attack in the mouth with final liquorice notes.

49 **AUS** **2006** **Shiraz, Green Point, Yarra valley** **£32.00**

A complex and intense aroma with hints of white pepper, cloves, cardamon and cinnamon which support fragrant ripe blackberry and cherry notes. A full and rich palate of blackberry, licorice and blood plums with peppery hints and supple, savoury tannins.

50 **SP** **2002** **Rioja Reserva, Bodegas Campillo** **£33.00**

Fruity aromas perfectly assembled with oak. Elegant and sumptuous palate with a marvellous tannic balance giving a unique and distinctive character.

51 **FR** **2005** **Gigondas, Jerome Quiot** **£38.50**

A blend of Grenache, Syrah, Mourvèdre and Cinsault. The wine undergoes maturation in large oak foudres and smaller barrels. Deep coloured with bramble fruit and herbs dominating on the nose. The palate is full-bodied and concentrated with a hint of chocolate and firm tannins. An outstanding wine.

57 **ITA** **2006** **Corte Giara, Amarone Classico Della Valpolicella** **£49.00**

The grapes for the Cortegiara Amarone are grown in vineyards located in the hills of the Valpolicella Classico area, in Colline di Grezzana, Montorio & Marcellise. Intense ruby red in colour with aromas of ripe cherry, prune and touches of vanilla and cocoa. On the palate it is intense, persistent and smooth with perfectly balanced tannins.

61 **FR** **2006** **Beaune Le Greve, Boisset** **£61.00**

Gregory worked hard in the vineyards and the result was ripe fruit and low yields. Very intense colour, with perfumes of black cherries and summer fruit, together with slightly woody notes. Excellent backbone of ripe, tightly knit and firm tannins support a silky smooth ripeness of fruit. Long and elegant on the finish, it has all the hallmarks of Gregory's top wines and promises to age well.

64 **FR** **2004** **Hermitage, La Petite Chapelle** **£79.00**

The very old Syrah vines are planted in rich and varied soils with very diverse terroirs. Deep black cherry colour, limpid and attractively bright. Intense and aromatic with sweet spices, floral notes of peonies and very ripe fruit. Powerful and harmonious attack, noble tannins and a very long final note.

66 **ITA** **2000** **Barolo, Monprivato, Giuseppe Mascarello** **£90.00**

This is Giuseppe Mascarello's flag-ship Barolo. The colour is truly amazing with brick red edges and a dark plum centre, violets, herbs, truffle, chocolate and roast meat ooze from the glass with sweet, ripe cherry, fig, prune and chocolate coating the palate. This is hugely elegant and we'll need to decant to make it even more rewarding.