

## **The White Case £55.00**

### **Chablis Barton & Guestier, Burgundy £20.00 *Vegan, Vegetarian.***

Brilliant golden yellow in colour. Aromatic nose mixing seductive pear and apricot aromas with delicate mineral notes. Fresh and lively on the palate, with a nice mineral finish.



### **Bob Short for Kate Organic Sauvignon Blanc Marlborough**

#### **New Zealand £18.00 *Organic, Vegan.***

An organic, small-batch single vineyard Sauvignon Blanc, reliant on selected blocks from the family's vines and exceptional fruit selection. Not to mention the skill of one of the region's most well-regarded winemakers.

**94/100 New Zealand Wine Rater 91/100 Decanter Magazine.**

**Jancis Robinson** *"A more complex Marlborough Sauvignon than most, with notes of greenery. A superior version of a well-loved style of wine."*



### **Vinho Verde, Lago Portugal £8.50 *Vegan***

White flower and fruit notes with tropical flavours such as pear, peach, apricot, pineapple and passionfruit. Light effervescence and great freshness.



### **Diamond Bay Chenin Blanc South Africa £8.50 *Vegan***

Plenty of tropical flavours- guava, ripe apple and sour pear. It has upfront fresh clean crisp acidity and is well balanced with lasting fruity flavours.



### **Chardonnay Cuvee Amelie Australia £10.00**

Initial lemon freshness is followed by apple, stone fruit and fresh herbs with lasting citrus and white peach flavours.



### **Marsanne-Viognier, Deux Grives Languedoc France £12.00 *Vegan***

Wines made from white Rhone grape varieties are always appealing and work together perfectly. Viognier lends punchy stone fruit aromatics while the Marsanne adds refreshing acidity and liveliness. Mouth-watering and delicious.

