

## Roz ana Wine List



Our wine list has been carefully selected to suit our cuisine and our dining concept. Although not as extensive as some restaurants, you will find all your favourite popular grape varieties and a few unusual varieties that really compliment our food.

Our thanks go to Gabriel Danis, who assisted us in preparing the list and guiding us through so many tasting sessions. Gabriel is currently Head Sommelier for **Aubergine at the Compleat Angler**, the new riverside restaurant in Marlow. Prior to this Gabriel has made a career as sommelier in well known restaurants in London such as; **The Bleeding Heart restaurants, Le Pont de la Tour and Almeida.**

If you like any particular wine from our list, and wish to purchase a bottle or case for consumption at home, or for a party, we will be happy to provide price information.

Please ask our staff if you would like to know more about our wines or recommendations.

**Enjoy your dining experience at Roz ana!**

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### Champagne

Champagne Canard Duchesne brut NV	£40.00
Bollinger Special cuvee brut NV	£75.00
Perrier Jouet grand brut NV	£35.00
Perrier Jouet rosé NV	£75.00
Dom Perignon brut NV	£125.00

### Sparkling Wine

	Gls	Btls
Prosecco, Italy	£4.50	£20.00

### Rosé

	Gls	Btls
Boschendal rosé Coastal Region 2007 SA A super ripe summer fruit salad	£3.50	£13.50
Syrah/Grenache Vin Noble de Joanis 2007 FR Light and fruity, very easy to drink	£4.00	£15.00
Chateau Leoubé rosé 2007 FR Subtle red berry flavours and rich creamy palate, a delicate yet characterful wine with immense versatility		£22.50

## White Wine

	Gls	Btls
<b>Berry Estates Chardonnay 2006 SE Aus</b>	£3.50	£12.95
Frisky, rich lemon and tropical fruit		
<b>Panul Sauvignon Blanc 2007 Chile</b>	£3.50	£14.50
Fresh and clean with citrusy aromas and a hint of tropical fruit		
<b>Alan Grignon, Viognier 2007 FR</b>	£4.50	£20.00
Less lemon and more apple great with seafood and salads		
<b>Pinot Grigio, Collio, Santa Caterina, 2007 Italy</b>	£4.00	£16.00
Dripping juice laden pears, honey and clove encased		
<b>Joanis Chardonnay/Roussane, 2007 FR</b>	£3.75	£16.00
A fruity and complex white wine, good with spicy and rich food		
<b>Robertson Winery, Chenin Blanc 2008 SA</b>	£4.00	£18.00
Flavours of grilled almonds and gooseberries with a subtle underlying minerality		
<b>Vipra Bianca Grchetto, Chardonnay 2006 Italy</b>		£13.50
Soft subtle white peach and pears aromas		
<b>Chablis Domaine Vincent Dampit 2007 FR</b>		£25.00
Pure and intense with a classic flinty minerality and a perfect balance		
<b>Sancerre les Collinettes 2005 FR</b>		£25.00
Power packed gooseberries, ripened limes and style		
<b>Pouilly-Fum'e Les Cascadelles, Caves de, 2007 FR</b>		£26.00
Just abit less smoke to it, but great wine for all foods		
<b>Summerhouse, Sauvignon Blanc, 2007 NZ</b>		£26.00
Dry with a classic gooseberry flavour		
<b>Crossroads Destination, Gewürztraminer 2006 NZ</b>		£22.00
Aromas of lychees and limes juice with subtle hint of ginger and rose water		
<b>Bay of fires Tigress, Riesling, 2007 Tasmania</b>		£24.95
Come and get me citrus seduction with a floral farewell		

## Red Wine

	Gls	Btls
Panul, Merlot, 2006 Chile	£4.00	£14.50
Ripe and very easy to drink, hints of fruit with soft velvety tannin		
Chateau Indage, Tiger Hill, Merlot/ Shiraz 2006 India	£3.50	£12.95
Plum with a touch of black pepper spice		
Berry Estates, Shiraz 2005 SE Auz	£3.50	£13.50
Dark black cherries with a swirl of vanilla cream		
Etchart Privado, Malbec 2006 Argentina	£4.00	£13.95
Power packed black peppered plum		
Cote de Gascogne, Merlot XXXX Fr	£3.75	£15.00
Very smooth with good fruit		
Cote de Rhone 2005 FR	£3.75	£16.50
A lively peppery wine with a warm spicy and smooth finish		
Vipra Rossa, merlot/ Sangiovese, 2006 Italy	£4.00	£15.50
Juicy, lightly baked and spiced cherries		
Vinamar Reserve, Pinot Noir 2007 Chile	£4.50	£18.50
Spicy plum and cherries aromas with an elegant palate of juicy forest fruit		
Montepulciano D abruzzo 2005 Italy		£18.00
Brilliant blueberries envelop spicy plum with a hint of licorice		
Bodega Ruca Malen, Malbec 2005 Argentina		£19.00
An elegant wine with ripe black fruit aromas balanced with spicy oak		
Chamuyo, Cabernet Sauvignon 2007 Argentina		£20.00
Aromas of green pepper and red berry fruit followed by intense summer fruit		
Araucano Reserva, Carmenere 2005 XXXXXXXX		£21.00
Ripe, fleshy blackberry and plum fruit with smooth tannins and subtle oak spice		
Villa Maria, Cellar Selection, Pinot Noir XXXX NZ		£25.00
Savoury softness envelops vibrant red berries ripeness		