



the
TIPPLING HOUSE
— Estd. 2012 —

We are very pleased to partner up with **Louise's Farm Kitchen** to provide this curated wine list, designed to pair with the farm's delicious pork and lamb/mutton produce. As a general rule, the whites and the lighter reds (e.g. Pinot Noir) are better suited to pork, whilst the reds and the sparkling rose will pair with lamb and mutton. Of course, there are a number of other factors to take into account – oily/fatty foods are better with acidic wines, spice better with off-dry whites or big reds, and light, creamy sauces better with whites. Nothing beats experimenting though...! Enjoy our wines and please tag us into any food and wine pics: **#tipplinghouse**.

SPARKLING

NV Bianco Spumante "Gran Cuvee Costaross", Vinicola Serena | £12

Notes of ripe red fruits such as raspberries, cherries and strawberries as well as a hint of yeasty notes typical of a well-made sparkling wine.

NV Rosè Brut de Noir "Castelvetro", Chiarli | £15.50

Delicate rose with an intense fruit bouquet of strawberries and raspberries with a lively, round palate.

WHITE

2019 Anciens Temps Blanc, Vin de France | £9.50

Aromatic on the nose with hints of green apples and Sauvignon Blanc characteristics. On the palate it has good weight of fruit and beautifully balanced acidity that gives the wine a long, fresh, crisp finish.

2018 Sauvignon Blanc, Les Maselles, IGP Loire | Loire Valley, France | £11.50

Expressive nose with grapefruit nuances, going on to reveal overtones of ripe fruit such as mango and peach. This wine is rich, well balanced, and delicious on the palate, with white fruit and white flower nuances.

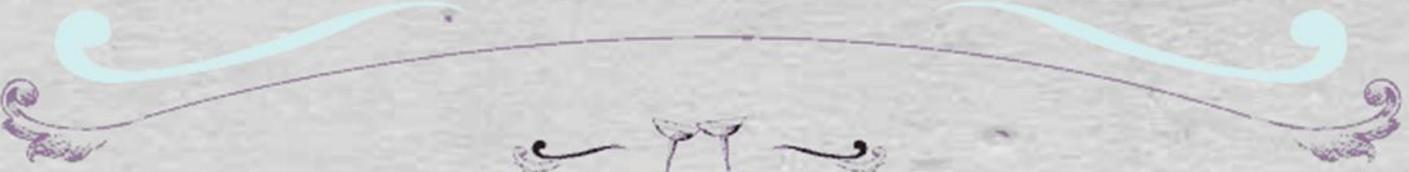
2018 "The Olive Grove" Chardonnay, Originals, d'Arenberg | South Australia | £13.50

A modern style of Chardonnay, with great balance between crisp and savoury fruit, and subtly integrated oak. Aromas of nectarine, green apple, vanilla and roasted nuts dominate on the nose, whilst the palate has an initial hit of creaminess, followed by stone fruit, white flowers and a hint of sea spray.

2018 Picpoul de Pinet "Beaugaran", Château Morin Langaran | Languedoc-Roussillon, France | £14

This wine is both gentle and refreshing with notes of Mediterranean white peach, apricot kernel and zesty lime peel. The palate is silky and emulsive but with crisp, vibrant acidity.





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2018 "Eins Zwei Dry" Rheingau Riesling, Weingut Leitz | Rheingau, Germany | £15

The delicate and lively acidity is an outstanding example of the terroir. Bright citrus notes such as vibrant tangerine and soft grapefruit explode onto your palate, under-pinned by lively notes of minerality. With a crisp finish that leaves your taste buds wanting more, this wine is just asking to be drunk over and over again.

2018 Pinot Grigio DOC Friuli, Brandolini | Friuli-Venezia Giulia, Italy | £17.50

Delicate feminine nuances of acacia blossoms and dried rose petals beguile the nose initially, yielding to riper notes of melon, white peach, Golden Delicious apple and subtle banana, lifted by whiffs of pungent wild herbs. The mouth, full-flavoured, and with an almost salty tang and edgy acidity in places, refreshingly crisp, offers confident impressions of pear and apple. Great length.

ROSE

NV Rosato "Villa Mura", Sartori | £9.50

A fresh, soft rose from the Eastern vineyards of Lake Garda, glowing pink in colour, with a floral bouquet.

2019 "Amaru" Torrontes Rose, El Esteco | £12

An expressive wine with typical floral and perfumed notes from the Torrontes along with hints of red fruits such as strawberry derived from the Malbec.

RED

2018 Sangiovese Merlot Rubicone IGT, Fonte della Vigna | Emilia Romagna, Italy | £10

Intense red ruby color, with violet hue. Intense and complex nose of cherry, blackberry, violet, sweet spice and dye flowers, with light oaky hint. Gentle and charming on the palate, with smooth tannins, proper freshness, and delicious mineral finish.

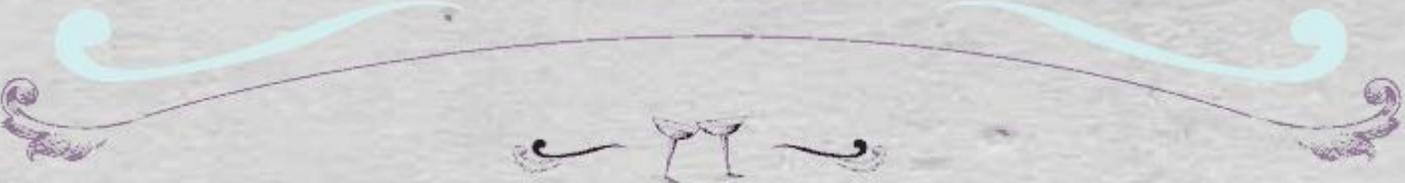
2019 "Melodias" Malbec, Trapiche | Mendoza, Argentina | £11

Selected vineyards in the high area of the Mendoza River and in the east region of Mendoza. A rich wine with violet hues, redolent of plums and cherries. Round in the mouth with a touch of truffle, cocoa and vanilla. Deliciously soft and easy drinking.

2018 Cabernet Sauvignon Reserva, Vinamar | Maipo, Chile | £13

Deep red color with intense vanilla aromas. Twelve months ageing in French oak adds dried plum and toasted almond notes. Well-structured with noticeable soft tannins, making a structured wine with a long finish.





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2019 "Are You Game?" Pinot Noir, Fowles Wine | Victoria, Australia | £16.50

With a dash of Mouvedre, this wine is a medium depth of red (deep colour for a pinot noir) with aromas of cherry, strawberry and hints of bracken, earth and oak on the nose. The palate is fruit rich with soft ripe tannins.

2018 Roble, Pago de los Capellanes | Ribera del Duero, Spain | £20

The wine is a bright, cherry red with intense floral and red forest fruit aromas on the nose with subtle hints of vanilla from the brief exposure to oak. The palate has a full and velvety texture with plenty of elegant red forest fruit and very good length.

2018 Valpolicella Ripasso DOC, Bertani | Veneto, Italy | £21

Violet red colour. Intense notes of black currant red plums, raspberry, black cherry and spice. Good fresh attack on the palate followed by good balance between acidity, sweetness and body.

ORDERS

Orders: reservations@thetipplinghouse.com (before Tuesday 3pm for same week delivery)

Deliveries: Courtesy of Louise's Farm Kitchen (day and time slot confirmed in advance // £2.50 fee)

Please note that all wine purchases must be paid for in advance, prior to the order cut-off (see BACS details on the order form – payment ref = 'surname + LFK'). If payment is received after 3pm on Tuesday, we cannot guarantee same-week delivery. VAT receipts can be provided upon request.

**For bulk purchases or wine orders over £150, delivery can be arranged direct by courier. Please note, this list is not exhaustive and we would love to help you source your favourite wines/grapes/regions, i.e Chablis, Barolo, Amarone, Champagne, Tokaji, etc. We can also supply spirits on request.*

