

THE
SAVOY
JERSEY

WINE LIST

Dear Guest,

Please note that vintages may vary due to the limited production of several of our wines and prices are subject to alteration due to the currency exchange.

Our wines contain allergens.

For those that suffer from an allergy or intolerance, please let a member of staff know.

All prices quoted are in Pounds Sterling .

Your Wine Has a Story...

*Knowing how various cultures have produced and used wine over the years
can enhance your wine drinking experience.*

*From the first winery hidden in Armenia to the Phoenicians' worldwide
influence of winemaking to the social and spiritual aspects of wine in Greco-
Roman culture and beyond, wine is much more than just fermented grapes in
a glass...*

It's a lesson in history that you can savour every time you take a sip.

HOUSE SELECTION

CHAMPAGNE

125ml Bottle

Vazart Coquart, Blanc de Blancs, NV

8.5 45

Grape Type: Chardonnay

Taste: aroma of fresh lemons with a hint of hazelnuts

Food Pairing: seafood and shellfish

SPARKLING WINE

125ml Bottle

Jean-Louis Blanc de Blancs Cuvee, NV, France

6 26

Grape Type: Chardonnay, Airen, Ugni Blanc, Durello

Taste: aroma of apricot and apples with fine notes of honey

Food Pairing: white meats, fish and creamy desserts

WHITE

175ml 250ml Bottle

Pinot Grigio, San Antini, 2019, Italy

5.8 7.8 23

Grape Type: Pinot Grigio

Taste: refreshing with notes of raspberries with a hint of lemon

Food Pairing: fish, pasta dishes, white meats

Sauvignon Blanc, Domaine La Beaume, 2018, France

6 8 24

Grape Type: Sauvignon Blanc

Taste: soft and fresh with notes of pink grapefruit with a hint of asparagus

Food Pairing: chicken, pasta, lean fish, salads and vegetarian dishes

Chardonnay, Domaine Tariquet 2019, France

6 8 24

Grape Type: Chardonnay

Taste: notes of toasted bread with a hint of vanilla

Food Pairing: curry dishes, white meats and salads

R O S E

175ml 250ml Bottle

Boschandal, Costal Region 2020, South Africa

6 8 24

Grape Type: 40% Merlot, 30% Cabernet Sauvignon, 30% Shiraz

Taste: medium-bodied, with aroma of strawberries and notes of red fruits

Food Pairing: duck, chicken, risotto or pork belly

Cotes de Provence, Chateau Diedre 2019, France

6.5 9 27

Grape Type: 30% Grenache, 30% Cinsault, 20% Carignan, 20% Syrah

Taste: aroma of cranberry with notes of funnel and thyme

Food Pairing: charcuteries, pate, risotto or duck

R E D

175ml 250ml Bottle

Merlot, Domaine La Baume 2018, France

6 8 24

Grape Type: Merlot

Taste: full bodied with aroma of wild strawberries and notes of blackcurrants

Food Pairing: lamb, grilled red meats or mild cheeses

Malbec, Les Volets, 2019, France

6 8 24

Grape Type: Malbec

Taste: notes of blackcurrant with a touch of dark chocolate and truffle

Food Pairing: lasagne, grilled red meats or curry dishes

Rioja Crianza, Marques de Caceres 2019, Spain

6 8 24

Grape Type: Tempranillo

Taste: aroma of black fruits with a hint of spice and liquorice

Food Pairing: charcuteries, pate, beef or curry dishes

Carmenere, Casas Del Bosque 2017, Chile

6.3 8.3 25

Grape Type: Carmenere

Taste: aroma of black cherries and plums with a hint of chocolate

Food Pairing: lamb, vegetables dishes or mature cheeses

DESSERT WINE 50ml Bottle

Trentham Reserve, Noble Taminga, Australia 37.5cl 3.5 28

Grape Type: Taminga

Taste: medium-sweet, with aroma of citrus blossom, honey and notes of toffee

Food Pairing: cheese, tiramisu, rice pudding

Semillon Gewurztraminer, Late Harvest, 2018, Chile 50cl 3.5 35

Grape Type: 56% Semillon, 44% Gewurztraminer

Taste: full-bodied with notes of pink grapefruit and orange confiture

Food Pairing: dark chocolate, rice pudding

Sauternes, Le Trianon de Filhot, France 37.5cl 4.5 37

Grape Type: Sauvignon Blanc, Semillon, Muscadelle

Taste: well balanced with notes of dried apricots with a hint of lemon and honey

Food Pairing: pate, tiramisu, sundae or cheese

PORT WINE 50ml

Grahams LBV, 2015 3.5

Grape Type: Touriga Nacional-Franca

Taste: aroma of black fruit with notes pomegranate with a hint of spice

Food Pairing: mature or soft cheeses, dark chocolate

Grahams, Tawny, 10 Years Old 4

Grape Type: Touriga Nacional- Franca, Tinta Barroca-Roriz, Tinto Cao

Taste: flavours of orange peel, prunes with a hint of raisins and figs

Food Pairing: blue and creamy chesses, crème caramel pudding

Duke of Clarence, Madeira 4.5

Grape Type: Tinta Negra

Taste: full-bodied with notes of honey and raisins

Food Pairing: blue cheeses or rice pudding

C H A M P A G N E

101 . Laurent Perrier, Brut, NV		55
Grape Type: 45% Chardonnay, 40% Pinot Noir, 15% Pinot Meunier		
Taste: medium-bodied, notes of peach with a hint of citrus		
Food Pairing: fish dishes, scallops and seafood		
102 . Moët & Chandon, Brut, NV		60
Grape Type: 40% Pinot Noir, 40% Pinot Meunier, 30% Chardonnay		
Taste: well-balanced aroma of apricots with a hint of roasted hazelnut		
Food Pairing: salads, sea bass, vegetarian dishes		
103 . Pol-Roger, Extra Cuvee, Reserve, Brut, NV		65
Grape Type: 34% Pinot Noir, 33% Pinot Meunier, 33% Chardonnay		
Taste: notes of white flowers with a hint of green apples		
Food Pairing: charcuterie, pate, seafood		
104 . Veuve Clicquot, Brut, NV.		70
Grape Type: 55% Pinot Noir, 30% Chardonnay, 15% Pinot Meunier		
Taste: intense notes of brioche with a hint of vanilla		
Food Pairing: salmon, prawn superfood salad, smoked salmon		
105 . Vazart Coquart, Brut Rose, NV		53
Grape Type: 85% Chardonnay, 15% Pinot Noir		
Taste: intense with notes of raspberries with a hint of peach		
Food Pairing: charcuterie, lamb or mature cheeses		
106 . Laurent Perrier, Cuvee Rose Brut, NV		85
Grape Type: 100% Pinot Noir		
Taste: well balanced with notes of red currant with a hint of black cherries		
Food Pairing: scallops, pate, terrine, duck and creamy cheeses		

SPARKLING WINE

- 109 . Prosecco Botter, DOC, NV, Italy | 28
Grape Type: Glera
Taste: aroma of white flowers with notes of peach with a hint of tropical fruit
Food Pairing: fish dishes, seafood, white meats or salads
- 110 . Cava, Brut Domono de Tharsys, NV, Spain | 30
Grape Type: Macadeao, Parralleda, Xarello
Taste: fresh with notes of citrus with a hint of pear and apricot
Food Pairing: charcuterie, scallops, seafood or pate
- 111 . Prosecco Biscardo – Millesimato, 2019 Italy | 33
Grape Type: Glera
Taste: Floral with a mixture of each, pear and tropical fruit notes
Food Pairing: white meats, fish, seafood or salads
- 112 . Jean-Louis, Cuvee Rose, France | 29
Grape Type: Gamay, Grenache, Airen
Taste: aroma of red berries with notes of raspberries
Food Pairing: salads, seafood, rice pudding, sundae
- 113 . Prosecco, Biscardo–Millesimato, Rose, 2020 Italy | 33
Grape Type: Glera, Pinot Nero
Taste: intense and aromatic with notes of red currant and strawberries
Food Pairing: fish, salads or creamy desserts
- 114 . Celene, Crémant de Bordeaux Rose, NV, France | 35
Grape Type: Cabernet Sauvignon – Franc, Merlot, Petit Verdot, Carmenere
Taste: aroma of fresh cranberries with notes of toasted brioche and pistachio
Food Pairing: sea bass, scallops, chicken, pork or tiramisu

WHITE WINES

-FROM FRANCE-

BURGUNDY

01. Macon Lugny, Louis Latour, 2020 | 32

Grape Type: Chardonnay

Taste: aroma of with peach with notes of white fruits and honey

Food Pairing: fish, shellfish , comte chesses, sundae

02 . Petit Chablis, Domaine Gautheron, 2020 | 34

Grape Type: Chardonnay

Taste: mineral background with notes of lemon with a hint of verbena

Food Pairing: chicken , curry dishes, salads or fish

03 . Chablis, Domaine Gautheron, 2019 | 40

Grape Type: Chardonnay

Taste: floral notes with hint of apples and citrus fruits

Food Pairing: pate, shellfish, lean fishes or vegetarian dishes

04. Saint Veran, Joseph Drouhin, 2019 | 45

Grape Type: Chardonnay

Taste: refreshing with notes of musk with a hint of citrus

Food Pairing: chicken, charcuteries, smoked salmon or salads

05 . Pouilly-Fuisse, Vincent Girardin, 2017 | 50

Grape Type: Chardonnay

Taste: crisp with notes of hazelnuts with a hint of toasted almonds

Food Pairing: white meats, fish or seafood

06 . Mersault, Vincent Girardin 2012 | 70

Grape Type: Chardonnay

Taste: well-balanced with notes of vanilla, oak and butter

Food Pairing: salmon shellfish, charcuteries, mild and soft cheeses

B O R D E A U X

- 07 . Michel Lynch, 2019 | 30
Grape Type: Sauvignon Blanc, Semillon
Taste: green apples and grapefruit with notes of melon and lime
Food Pairing: salads, chicken dishes, sheefish and mild chesses

L O I R E V A L L E Y

- 08 . Muscadet, Chateau de la Cassemichere, 2020 | 27
Grape Type: Melon de Bourgogne
Taste: dry and fruity with notes of lemon with a hint of jasmine
Food Pairing: seafood , fish or vegetable dishes

- 09 . Sancerre, Domain du Pre Semele, 2020 | 36
Grape Type: Sauvignon Blanc
Taste: crisp with notes of pink grapefruit and long finish
Food Pairing: chicken, fish, seafood or salads

- 10 . Pouilly-Fume, Chateau Faray, 2019 | 37
Grape Type: Sauvignon Blanc
Taste: aroma of white flowers with notes of honey and a hint of coconut
Food Pairing: risotto, fish, seafood or salads

R H O N E V A L L E Y

- 11 . Maison Les Alexandrins, 2019 | 35
Grape Type: Viognier
Taste: aromatic with notes of almond with a hint of white flowers
Food Pairing: seafood, salads or pate

WHITE WINES

-FROM AROUND THE WORLD-

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| 12. Rioja, Marques De Caceres, Blanco, 2020, Spain | | 26 |
| Grape Type: Viura | | |
| Taste: notes of green apples with long-lasting acidity with a hint of white flowers | | |
| Food Pairing: grilled fish, seafood, risotto or chicken | | |
| 13 . Sauvignon Blanc, Casa Del Bosque, 2021, Chile | | 28 |
| Grape Type: Sauvignon Blanc | | |
| Taste: refreshing with notes of grapefruit with a hint of smoke | | |
| Food Pairing: scallops, duck, pork belly or risotto | | |
| 14. Viognier, Yalumba, 2020, Australia | | 28 |
| Grape Type: Viognier | | |
| Taste: aroma of orange blossom with notes of apricot with a hint of fennel | | |
| Food Pairing: chicken, rice dishes, salads or vegan dishes | | |
| 15 . Chardonnay, Round Hill, 2018 California USA | | 29 |
| Grape Type: Chardonnay | | |
| Taste: oaked with aromas of pear, lemon with a hint of vanilla and cinnamon | | |
| Food Pairing: salmon, chicken or salads | | |
| 16 . Gavi, Ca'Bianca, Tenimenti, 2020, Italy | | 29 |
| Grape Type: Cortese | | |
| Taste: elegant and dry with a hint of white flowers, apples and vanilla | | |
| Food Pairing: risotto, grilled fish vegetable dishes or soft chesses | | |
| 17 . Gruner Veltliner, Kamptal 2020, Austria | | 30 |
| Grape Type: Gruner Veltliner | | |
| Taste: medium-bodied and refreshing with notes of ripe fruits | | |
| Food Pairing: fish and chips, pate, schnitzel or goat cheese | | |

18. Albarino, Bico Da Ran, 2019 Spain | 30
 Grape Type: Albarino
 Taste: light-bodied, aromatic with notes of passion fruit and fennel
 Food Pairing: curry dishes, risotto, fish, salads or seafood
- 19 . Verdeca Talo, San Marzano, 2019, Italy | 30
 Grape Type: Verdeca
 Taste: dry and refreshing with aroma of tropical fruits with a hint of spice
 Food Pairing: charcuteries, pate, vegetable dishes, seafood or soft cheeses
20. Mabis Lugana, Morena Bianca, 2016, Italy | 30
 Grape Type: Chardonnay , Lugana
 Taste: dry with notes of pear, quince with a hint of mediterranean herbs
 Food Pairing: soups, risotto, fish, shellfish, white meats or mature chesses
- 21 . Riesling, Wehlener Sonnenuhr, 2020, Germany | 33
 Grape Type: Riesling
 Taste: crisp and fresh with notes of peach and lemon
 Food Pairing: curry dishes, pork belly or chicken
- 22 . Boschendal, Grand Cuvee, 2019, South Africa | 33
 Grape Type: 95% Sauvignon Blanc, 5% Semillon
 Taste: aroma of tropical fruits with a hint of green figs
 Food Pairing: chicken, fish, seafood or pork
- 23 . Tokaji, Chateau Dereszla, 2018, Hungary | 33
 Grape Type: 85%Furmint, 10% Harslevelu, 5% Muscat
 Taste: dry with notes of grapefruit with a hint of ripe pear
 Food Pairing: fish, shellfish or vegetarian dishes
- 24 . Godello do Monterrei, 2014, Spain | 35
 Grape Type: Godello
 Taste: aroma of orange, grapefruit and notes of white flowers
 Food Pairing: scallops, fish, seafood or risotto

RED WINES

-FROM FRANCE-

BORDEAUX

30. Chateau Mazetier, Cuvee Prestige, 2019, AOC | 30
Grape Type: 70% Merlot, 10% Malbec, 10% Cabernet Sauvignon, 10% Cabernet Franc
Taste: notes of cherries, raspberries with a hint of cassis and spice
Food Pairing: charcuterie, pate, beef or pork
- 31 . Chateau Montlau, Rouge Classic, 2016, Superior AC | 33
Grape Type: 66% Merlot, 33% Cabernet Franc
Taste: show notes of tobacco, black plums with a hint of leather
Food Pairing: duck, terrines, grilled meat or hard cheeses
- 32 . Chateau Caronne Ste. Gemme 2015, Haut-Medoc | 40
Grape Type: 60% Cabernet Sauvignon, 37% Merlot, 3% Petit Verdot
Taste: notes of cherries with a hint of cherries and firm tannin
Food Pairing: lamb, beef, pork or mature chesses
33. Chateau La Couronne, Grand Cru, 2014, St-Emilion | 42
Grape Type: 60% Merlot, 25% Cabernet Sauvignon, 15% Cabernet Franc
Taste: rich and tannic with aroma of black cherries and notes of tobacco
Food Pairing: roast dishes, lamb, beef, duck or semi hard cheeses
- 34 . Chateau Vieux Cardinal Lafaurie, 2018, Pomerol | 50
Grape Type: 65% Merlot, 25% Cabernet Franc, 10% Cabernet Sauvignon
Taste: tannic with notes of blackberries with a hint of dried flowers
Food Pairing: white or red meats, charcuterie or creamy cheeses
- 35 . Segla 2nd Wine of Chateau-Rauzan 2014 Margaux | 70
Grape Type: 56% Cabernet Sauvignon, 40% Merlot, 4% Petit Verdot
Taste: notes of blackcurrant, damson, violet with a hint of toasted oak
Food Pairing: lamb, pork belly, roasted beef or duck

BEAUJOLAIS

- 36 . Beaujolais, George DuBoeuf, 2020 | 27
Grape Type: Gamay
Taste: medium-bodied, with notes of red fruits with a hint of dried blossom
Food Pairing: white meats, salmon, spicy dishes or mild chesses
- 37 . Fleurie, Chateau des Labourons, Henry Fessy, 2018 | 35
Grape Type: Gamay
Taste: aroma of red and black fruits with a hint of spice
Food Pairing: roast and grilled meats, lamb or creamy cheeses

BURGUNDY

- 38 . Bourgogne, Nuiton – Beaunoy, 2020 | 36
Grape Type: Pinot Noir
Taste: well-balanced, aroma of red fruits, and notes of oak and pepper
Food Pairing: charcuterie, beef, lamb or strong cheeses
- 39 . Gevrey-Chambertin, Domaine Beaumont, 2014 | 70
Grape Type: Pinot Noir
Taste: firm with velvety tannins with intense aroma of blackcurrants and liquorice
Food Pairing: charcuteries, pate, beef, duck, salads or fine chesses

RHONE VALLEY

- 40 . Gigondas, Domain de Saint Gayan, 2015 | 39
Grape Type: 80% Grenache, 15% Syrah, 5% Mourvèdre
Taste: aroma of cherries and red plums with a hint of cinnamon
Food Pairing: pork belly, beef, lamb, curry dishes or salads
- 41 . Chateauneuf-du-Pape, Reine Jeanne, 2016 | 55
Grape Type: 85% Grenache, 10% Mourvèdre, 5% Syrah
Taste: notes of saddle leather and peppery herbs with a hint of cherries
Food Pairing: lamb, pork belly, roast turkey or blue chesses

RED WINES

-FROM AROUND THE WORLD-

42. Carignan, Mont Rocher, Vieilles-Vignes, 2018, France | 26

Grape Type: Carignan

Taste: medium-bodied, aroma of red berries and notes of vanilla

Food Pairing: roasted meats, lamb, pork or rice dishes

43 . Primitivo, Piluna, Castello Monacci, 2019, Italy | 26

Grape Type: Primitivo

Taste: aroma of black fruits with notes of vanilla with a hint of liquorice

Food Pairing: risotto, roasted meats, pasta dishes or mature chesses

44. U. Passimientto, Paglio Gibellina, 2020, Italy | 28

Grape Type: Nero d'Avola

Taste: medium-bodied with notes of red berries with a hint of spice

Food Pairing: risotto, pasta dishes, charcuteries, pate or pork

45 . Cabernet Sauvignon, El Bonne Homme 2018, Spain | 31

Grape Type: 50% Cabernet Sauvignon, 50 % Monsatrell

Taste: medium-bodied with high tannins and notes of vanilla and blackberries

Food Pairing: beef, pasta dishes, chicken or mature chesses

46 . Syrah, Trinity Hill, Hawkes Bay, 2018, New Zeeland | 32

Grape Type: Syrah

Taste: intense notes of cherries, raspberries with a hint of spice

Food Pairing: charcuteries, lamb, duck, chicken or grilled vegetable dishes

47 . Yalumba, Barossa Valley, 2018, Australia | 33

Grape Type: Grenache

Taste: aroma of cherries with notes of berries with a hint of pomegranate

Food Pairing: pork belly, roasted meats or vegetables

48 . Chianti, Classico, Conti Serristori, 2018, Italy		33
Grape Type: Sangiovese		
Taste: fruity flavours with a hint of raspberries, strawberries and violet		
Food Pairing: pate, chicken, beef, lamb, curry dishes or mild cheeses		
49. Casas del Bosque, Grand Reserva, 2017, Chile		35
Grape Type: Syrah		
Taste: floral with a hint of pepper and notes of red cherries and cedar		
Food Pairing: vegetable dishes, lamb, beef or curry dishes		
50 . Kaiken, Mendoza, 2018, Argentina		35
Grape Type: Malbec		
Taste: aroma of dark red fruits with notes of raisins, figs and oak		
Food Pairing: salmon, beef, pork or beef		
51 . Yealands, Black Label, 2019, New Zealand		37
Grape Type: Pinot Noir		
Taste: medium-bodied, with notes of cherries and vanilla		
Food Pairing: duck, salmon, chicken, pork or lamb		
52. Bodegas Aster, Crianza, 2015, Spain		40
Grape Type: Tempranillo		
Taste: full-bodied with intense notes of dark cherries with a hint of cacao		
Food Pairing: charcuterie, pate, duck, beef or curry dishes		
53 . Amarone, Della Valpolicella, 2017, Italy		45
Grape Type: 80% Corvina, 15% Rondinella, 5% Oseleta		
Taste: full-bodied and intense with aroma of wild cherries and a hint of spice		
Food Pairing: red meats, curry dishes, risotto, pork or hard cheeses		
54 . Chocolate Block, 2020, South Africa		45
Grape Type: Syrah, Cabernet Sauvignon, Grenache, Cinsault, Viognier		
Taste: aroma of dark berries, tobacco boxes and floral notes		
Food Pairing: pate, charcuteries, grilled and roasted meats and mature cheeses		

ROSE WINES

-FROM AROUND THE WORLD-

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| 60. Pinot Grigio, San Antini, 2020 Italy | | 24 |
| Grape Type: Pinot Grigio | | |
| Taste: well-balanced with aroma of peach and rose petals | | |
| Food Pairing: charcuteries, salads, fish or seafood | | |
| 61 . Marques de Caceres, Rioja , Excellence, 2020, Spain | | 25 |
| Grape Type: 96% Tempranillo, 4% Granacha Tinta | | |
| Taste: refreshing with notes of strawberries, raspberries and watermelon | | |
| Food Pairing: fish, pork, chicken or spiced dishes | | |
| 62 . Villa Blanche, Camel & Joseph, 2019, France | | 26 |
| Grape Type: Grenache | | |
| Taste: smooth with notes of citrus fruits and a hint of peach and rose | | |
| Food Pairing: vegetarian dishes, fish, risotto, chicken, pork or salads | | |
| 63. Weinhaus Pinot Noir Rose, 2020, Germany | | 29 |
| Grape Type: Pinot noir | | |
| Taste: elegant with notes of watermelon with a hint of raspberries | | |
| Food Pairing: chicken, fish, or vegetarian dishes | | |
| 64. Sancerre, Domaine du Pre-Semele, 2020, France | | 33 |
| Grape Type: Pinot Noir | | |
| Taste: crisp, aroma of melon with notes of blackcurrant | | |
| Food Pairing: seafood, chicken. pork, risotto or salads | | |
| 65 . Miraval, Cotes de Provence, 2019, France | | 39 |
| Grape Type: Grenache, Cinsault | | |
| Taste: delicate aroma of citrus with notes of white flowers and red fruits | | |
| Food Pairing: pate, duck, pork, salads or creamy chesses | | |

OUR PRIVATE COLLECTION

CHAMPAGNE

70. Laurent Perrier, Brut Vintage, 2008 | 75
Grape Type: 50% Chardonnay, 50% Pinot Noir
Taste: elegant, aroma of white fruits with a hint of fresh orange
Food Pairing: seafood, shellfish, fish or white meats

RED WINE

71 . Tenuta Dell'Ornellaia, Le Volte 2018, Italy | 50
Grape Type: 50% Merlot, 30% Sangiovese, 20% Cabernet Sauvignon
Taste: full-bodied, notes of blackberries and blackcurrants with a hint of spice
Food Pairing: lamb, beef, curry dishes or fine chesses

72 . Barolo, Ca'Bianca, 2016, Italy | 55
Grape Type: Nebbiolo
Taste: intense notes of red fruits, cloves and vanilla and hints of blueberries
Food Pairing: charcuteries, beef, lamb, risotto or mature hard chesses

73. Marques de Caceres, Grand Reserva, 2012, Spain | 60
Grape Type: 85% Tempranillo, 8% Granacha Tinta, 7% Graciano
Taste: full-bodied and complex with fine wood notes and a hint of spice
Food Pairing: charcuteries, pate, lamb, beef or creamy chesses

74. Vega Sicilia, Bodegas Pintia Toro, 2015, Spain | 75
Grape Type: Tempranillo
Taste: notes of cedar wood with a hint of plums and blackcurrant
Food Pairing: pate, beef, lamb, curry dishes or fine chesses

The Encyclopaedia of Grapes

White Grapes

- Airen – Low acidity, fruity
- Albarino – Light-bodied, fruity and aromatic
- Chardonnay – Lean, crisp, high acidity
- Chenin Blanc – High acidity, full-body
- Cortese – Dry, medium bodied-acidity
- Durello – High acidity, mineral, floral, citrusy
- Furmint – Bone dry, high acidity
- Garganega – Moderate acidity, high aroma
- Glera – High acidity, neutral palate
- Gewurztraminer – Aromatic, high alcohol content, low acidity
- Godello – High acidity, strong flavours of smoke
- Grenache Blanc – Low acidity, citrusy
- Harslevelu – Full-bodied, intense aroma of spice
- Lugana – Crisp and mineral
- Malvasia – Heavy-bodied, soft textures
- Muscat – Sweet, floral aroma
- Riesling – High acidity, aromatic
- Roussanne – Dry, full-bodied
- Sauvignon Blanc – Dry, crisp, refreshing
- Semillon – Heavy, low acidity, oily texture
- Taminga – crisp acidity, aromatic
- Verdeca – neutral flavour, refreshing
- Viognier – Full Body, soft character, aromatic
- Viura / Macabeo – Neutral aroma, low acidity, toasty notes

Red Grapes

- Cabernet Sauvignon – Full-bodied, high tannins
- Cabernet Franc – Medium-bodied , high peppery aroma
- Carmenere – Medium-bodied, low tannins, red fruit aroma
- Carignan – Medium-bodied, high tannins, bitter
- Cinsaut- Aromatic, low tannin and acidity
- Corvina – Medium-bodied, high acidity, low tannin
- Gamay-Fruity, high acidity, light-bodied
- Malbec – Rich, high tannin and colour
- Merlot – Full-bodied, velvety tannin, plum aroma
- Mourvèdre – High tannin, aroma of red fruit
- Nebiollo – Strong tannin, high acidity
- Petit Verdot – High tannin, aroma of flowers
- Pinot Grigio – Refreshing, light-bodied
- Pinot Meuniere – Full-bodied and rich
- Pinot Noir – High tannin, dark colour, powerful flavour
- Pinotage – High tannin, earthy flavours
- Primitivo – High tannin -alcohol-sugar content
- Rabosso – High level of tannin and very acidic
- Sangiovese – Firm tannin, dark cherry aroma
- Shirah – Full-bodied, powerful, low tannin
- Tempranillo – Low acidity aromas of tobacco, leather and vanilla