

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

Olivier Pere et Fils, Brut, NV 9 48

Grape Type: 80% Pinot Meunier, 10%Chardonnay, 10% Pinot Noir

Taste: well-balanced with notes of red fruits, juicy apple and a touch of limestone

Food Pairing: pork, fish, foie gras, seafood and shellfish

SPARKLING WINE 125ml Bottle

Jules Larose, Blanc de Blancs Brut, NV, France 6.5 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 6 8 24

Grape Type: Pinot Grigio

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

Food Pairing: fish, pasta dishes, white meats

Sauvignon Blanc, Vina Pelequen, Chile, 2022 6 8 24

Grape Type: Sauvignon Blanc

Taste: well-balanced with intense aromas of fresh fruits and notes of white flowers

Food Pairing: white meats, pasta, lean fish, salads and vegetarian dishes

Chardonnay, Domaine Grauzan, 2021, France 6 8 24

Grape Type: Chardonnay / unoaked

Taste: notes of white flesh fruit, yellow flowers and hints of honey

Food Pairing: white meats, Asian dishes and salads

R O S E

	175ml	250ml	Bottle
Pinot Grigio, San Antini, 2022 Italy	6	8	24
Grape Type: Pinot Grigio Taste: well-balanced with aroma of peach and rose petals Food Pairing: charcuteries, salads, fish or seafood			
Cotes de Provence, Diamarine Coteaux 2021, France	7	9	27
Grape Type: Grenache, Cinsault Taste: pale pink with notes of citrus peel and a hint of fresh fruits Food Pairing: fish, salads, pate, charcuterie			

R E D

	175ml	250ml	Bottle
Merlot, Domaine Le Tuffeau 2021, France	6	8	24
Grape Type: Merlot Taste: easy drinking with notes of ripe fruits and hints of elderberry Food Pairing: grilled or roasted meats pasta, mature cheeses			
Malbec, Trivento Private Reserve 2021, Argentina	6	8	24
Grape Type: Malbec Taste: well-balanced with notes of vanilla and hints of raspberries Food Pairing: grilled meats, lamb, pork or Asian dishes			
Cabernet Sauvignon, Domani Grauzan, 2020 France	6	8	24
Grape Type: Cabernet Sauvignon Taste: intense and complex with hints of sweet spices and blackberries Food Pairing: charcuteries, lamb, beef, pork soft and creamy cheeses			
Pinot Noir, Montsable, 2021 France	7	9	27
Grape Type: Pinot Noir Taste: elegant with notes of fresh cherries and strawberries and hints of vanilla Food Pairing: salads, chicken, pork or sushi			

DESSERT WINE 50ml Bottle

Trentham Reserve, Noble Taminga, Australia 37.5cl 4 30
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 4.5 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 5 38
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 4
Grape Type: Touriga National-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 4.7
Grape Type: Touriga National- 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 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	I	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	I	62
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	I	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.	I	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 . Olivier Pere et Fils Cuvee Brut Rose NV	I	55
Grape Type: 85% Pinot Meunier, 20% Pinot Noir, Chardonnay 10%		
Taste: intense with notes of red fruits with hints of fresh orange and pear		
Food Pairing: charcuterie, oysters, salads or seafood		
106 . Laurent Perrier, Cuvee Rose Brut, NV	I	90
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, 2021 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, 2021 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 | 34

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 | 36

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, 2021 | 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, 2020 | 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 2019 | 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, 2020 | 32

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 . 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

10 . Sancerre, Domain du Pre Semele, 2021 | 40

Grape Type: Sauvignon Blanc

Taste: crisp with notes of pink grapefruit and long finish

Food Pairing: chicken, fish, seafood or salads

R H O N E V A L L E Y

11 . Maison Les Alexandrins, 2021 | 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 . Sauvignon Blanc, Havoc & Harmony, NZ, 2022 | | 29 |
| Grape Type: Sauvignon Blanc | | |
| Taste: medium-bodied with notes of tropical fruits and hints of blackcurrant | | |
| Food Pairing: scallops, salads and poultry | | |
| 13 . Sauvignon Blanc, Casa Del Bosque, 2021, Chile | | 29 |
| 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, 2021, Australia | | 29 |
| 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, 2019 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, 2021, 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, 2021 Spain | | 32 |
| 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	I	32
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 . Boschendal, Grand Cuvee, 2021, South Africa	I	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		
21 . Tokaji, Chateau Dereszla, 2019, Hungary	I	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		
22. Mabis Lugana, Morena Bianca, 2016, Italy	I	35
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		
23 . Riesling, Wehlener Sonnenuhr, 2020, Germany	I	35
Grape Type: Riesling		
Taste: crisp and fresh with notes of peach and lemon		
Food Pairing: curry dishes, pork belly or chicken		
24 . Godello do Monterrei, 2021, Spain	I	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 | 36
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 2020, 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 cheeses
33. Chateau La Couronne, Grand Cru, 2018, St-Emilion | 45
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, 2019, 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, 2021 | 29

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, 2020 | 36

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, 2021 | 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 | 75

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 | 42

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, Domaine la Rouchette, 2008 | 60

Grape Type: 70% Grenache, 20% Syrah, 10% Mourvèdre

Taste: notes of saddle leather and peppery herbs with a hint of cherries

Food Pairing: lamb, pork belly, roast turkey, grilled meats or blue chesses

RED WINES

-FROM AROUND THE WORLD-

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|------------------------------------------------------------------------------|---|----|
| 42. Carignan, Mont Rocher, Vieilles-Vignes, 2020, France | I | 30 |
| 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, 2021, Italy | I | 30 |
| 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, 2021, Italy | I | 30 |
| 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 . Chianti, Classico, Conti Serristori, 2020, Italy | I | 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 | | |
| 46 . Cabernet Sauvignon, El Bonne Homme 2020, Spain | I | 34 |
| 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 | | |
| 47. Casas del Bosque, Grand Reserva, 2019, Chile | I | 36 |
| 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 | | |

48 . Yalumba, Barossa Valley, 2018, Australia	I	38
Grape Type: Grenache		
Taste: aroma of cherries with notes of berries with a hint of pomegranate		
Food Pairing: pork belly, roasted meats or vegetables		
49 . Kaiken, Mendoza, 2019, Argentina	I	38
Grape Type: Malbec		
Taste: aroma of dark red fruits with notes of raisins, figs and oak		
Food Pairing: salmon, beef, pork or beef		
50 . Massaya, Le Colombier, 2019, Lebanon	I	40
Grape Type: 35% Grenache Noir, 35 % Cinsault, 30% Tempranillo		
Taste: aromas of vanilla, oak and cherries with hints of tobacco		
Food Pairing: charcuteries, pate, poultry, grilled meats or fish		
51. Bodegas Aster, Crianza, 2015, Spain	I	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		
52 . Syrah, Trinity Hill, Hawkes Bay, 2019, New Zealand	I	42
Grape Type: Syrah		
Taste: intense notes of cherries, raspberries with a hint of spice		
Food Pairing: charcuteries, lamb, duck, chicken or grilled vegetable dishes		
53 . Amarone, Della Valpolicella, 2017, Italy	I	48
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, 2021, South Africa	I	50
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-

- 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, 2021, France | 28
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 | 36
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 | 40
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

RED WINE

- 71 . Tenuta Dell'Ornellaia, Le Volte 2018, Italy | 55
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 | 60
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
75. Gaudium Marques de Caceres 2009/2011 | 80
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
- Nebbiolo – Strong tannin, high acidity
- Petit Verdot – High tannin, aroma of flowers
- Pinot Grigio – Refreshing, light-bodied
- Pinot Meunier – 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

- Enjoy the moment-