

Guests enjoying dinner at Birds Ferry Lodge are invited to select any one wine from the list to accompany their meal. (Half bottle per person is included in the tariff). Additional wine may be purchased by the bottle, or glass where indicated.

WHITE WINE

Babich Hawkes Bay Gimblett Gravels Chardonnay \$39 bottle, \$9.00 glass

This stylish Chardonnay is produced from premium grapes grown in the stony soils of Hawkes Bay. These special deep gravel soils produce crisp and flinty wines.

Alan Scott Wallops Marlborough Chardonnay 2009 \$39

This single vineyard Chardonnay reflects the quality achieved by low yields and meticulous sustainable viticulture. Barrel fermented with full solids using indigenous yeasts. Hints of lemon aromas are surrounded by oak and reductive funk caused by the yeasts and grape solids. Allowed to go through 80% malolactic fermentation adding a creamy dimension but not distracting from the luscious lemon acidity. Integrated, well structured and lingering

Saint Clair 'Marlborough' Pioneer Block Sauvignon Blanc 2011 \$39.

Both fruity and herbaceous with citrus, gooseberry and capsicum evident. A delicate, pale colour. Definitely a Marlborough Sauvignon Blanc; smooth and sophisticated, slightly acidic but well balanced. A good reliable wine especially with seafood.

Seresin Marlborough Sauvignon Blanc 2010 \$39. This wine displays passionfruit and cut grass on the nose with a chalky mineral complexity. The mouth feel is textured with a slight creaminess and concentrated with greengage plum, ripe gooseberry and mineral flavors. We have selected this wine due to its close geographic location and the fact that Seresin operates a Biodynamic vineyard.

Forrest Estate 'The Doctors' Reisling 2006 \$39

Our prescription for the good of your mind! Made in the German 'Kabinett' style with only 8.5% alcohol. A truly delightful wine, with a touch of sweetness balanced by fine acidity. Our prescription for the good of your mind! Made in the German 'Kabinett' style with only 8.5% alcohol. A truly delightful wine, with a touch of sweetness balanced by fine acidity.

Forrest Estate Late Harvest Riesling 2005(375ML) \$25

An "Auslese style" Late Harvest at 8.5% alcohol. Delicate apricot, orange peel and tangelo flavours, with a perfect balance of sweetness (97g/l residual sugar) and fresh tense acidity. Perfect, before or after a meal. (this counts as one bottle included in the dinner tariff.)

Huia Marlborough Pinot Gris 2010 \$39

On the nose ripe pear and mandarin notes integrate with a delicate hint of spice. The palate is rich and dry with a silky creamy texture. Ripe pear and white peach flavours combine with a delicate touch of nuts and spice.

Wairau River Gewurztraminer 2009 \$39

Intense Turkish delight and spice aromas lift off the nose. The palate expresses concentrated flavours of musk and ginger which typify this variety. The wine is rich with a viscous texture.

Bubbles - Twin Islands Pinot Noir Chardonnay, Methode Traditionnelle \$39

RED WINE

Ngatarawa Stables Cabernet Merlot 2008/10 \$39 Glass

A Hawks Bay oldie but a goodie!

Saint Clair Rapaura Reserve Merlot 2008 \$39

The perfect accompaniment to red meats or any richly flavoured dish. Aromas of plum currants and tobacco leaf.

Alpha Domus The Navigator 2004 \$39

A consistently good, full-flavoured blend of merlot, cabernet sauvignon, cabernet franc and malbec, massaged in this case with some sweet and toasty oak to produce a very attractive wine. A hint of cloves and other spicy, gamey characters add complexity.

Saint Clair Rapaura Reserve Merlot 2006 \$39

This wine is aged for 10 months in a mix of American and French Oak barriques. It is a moderately dense red with ripe berry plum and aromatic herb flavours. 'Classy wine.'

Alpha Domus Syrah 2011 \$39

A fruit-driven Syrah with aromas of liquorice, black pepper, plum and floral notes. Medium bodied with flavours of dark red fruits, chocolate and savoury tones. French oak imparts spice and vanilla. Soft supple tannins and a lingering finish make this an excellent food wine.

Earnscleugh Road Otago Pinot Noir 2008 \$39

Bright fruit, ripe black cherry and Doris plum flavors. Bendigo Fruit. Andre and Alison stumbled upon this one whilst cycling the Otago Rail Trail 2009 and just had to get it onto the wine list.

We buy direct from the small wine company who also send us their own Apricots and Peaches when in season.

'Tatty Bogler' 2008 Otago Pinot Noir \$39

Dark rich and sweet fruited Otago Pinot Noir, Tatty Bogler abounds on the nose with the flavours of black Dawson cherry, brambles, black currants, and wild thyme. An excellent example of Otago Pinot Noir. The name means Scarecrow in Scotland and pays homage to the early Scottish settlers of Otago.

House Bar Tariff

Spirits, Whisky, Gin, Vodka, Brandy, Dark Rum \$9.00

Beer \$7.00 We stock a selection of beers brewed by '**Monteiths Brewery**' which is located here on the coast in Greymouth. The brewery is open to the public for guided tours.

We also stock Organic Lager that is brewed here in Westport at the 'West Coast Brewery' \$7

Brown Brothers Reserve **Port**. Bottle \$45 Glass \$5

Malt Whisky, various please ask \$12

Jonny Walker Black Label \$12

Hennessy VS **Cognac** \$12

Non alcoholic beverages are included in your tariff.

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