



Wines For World Cuisine

Tamarind Garden has been specifically created by Berkmann Wine Cellars as the perfect partner for Indian cuisine. Numerous blends were tried and tested before we settled on two that were high quality, affordable and truly accompanied a range of Indian dishes.

WHITE WINES

**1. Chardonnay/ Gewürztraminer Tamarind Garden 2008
Central Valley, Chile**

This white wine combines they weight and ripeness of the Chardonnay with a small amount of spicier, Gewürztraminer to underpin the milder aromatic flavours of Indian cuisine. Particularly suited to milder aromatic dishes, such as tikka, korma and passanda. **125ml £2.90/175ml £3.90/Bottle £14.90**

**2. Kleinkloof Chenin Blanc 2010
Niel Joubert Wines, Paarl, South Africa**

A clean, tropical nose. Bright, zesty mouth-feel with tropical flavours coming to the fore along with some spices **£14.90**

**3. Semillon/Chardonnay Siete Soles 2009/10
Central Valley, Chile**

The aroma recalls tropical fruit, mingling with green apples and rounded out by an alluring hint of zesty orange peel. A fresh, ripe flavour with a round, fruity mouthfeel leads to a persistent aftertaste **£15.90**

**4. Sauvignon Blanc/Chenin Vista Flores 2010
Bodega Norton, Argentina**

An enticing blend of two crisp varieties, the Sauvignon giving the grassy, tropical aroma and the Chenin lending weight and roundness to the palate **£15.90**

**5. Anterra Pinot Grigio 2009/10
Mezzacorona, Vento, Italy**

Crisp, dry and aromatic with a fruity, mouth-wateringly fresh finish **£17.90**

**6. Gran Hacienda Sauvignon Blanc 2009/10
Santa Rita, Lontué Valley, Chile**

Crisp and refreshing, with aromas of grapefruit and lemon peel lending a fresh balance to the tropical fruit characters, plus some herbal notes from a drop of Semillon in the blend. Vibrant and well-rounded **£17.90**

**7. Throne Hill Chardonnay 2009/10
Australia**

Delicious unoaked Chardonnay, full of melon and white peach fruit, nicely held together by citrusy freshness **£18.90**

**8. Rhine Riesling Buitenverwachting 2009/10
Constantia, South Africa**

A dry, aromatic style of Riesling, with floral, lime and herb aromas, a zippy palate freshness, and a clean, crisp, citrusy finish **£19.90**

**9. Ricossa Gavi Doeg 2008/09
Piedmont, Italy**

Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is particularly characterful Gavi **£21.90**

**10. Viognier Delas Freres 2009
Vin de Pays d'Oc, France**

Bursting with Viognier character: apricots, peaches and preserved citrus fruit. The palate is both smooth and fresh, with hints of spice **£23.90**

**11. Sauvignon Blanc Coopers Creek 2009/10
Marlborough, New Zealand**

This is absolutely classic Marlborough Sauvignon: vibrant gooseberry, passionfruit and nectarine backed with hints of herbaceousness. Impressive weight of flavour on the palate with richness and texture and a long finish **£24.90**

**12. Gewurztraminer Chateau Ste. Michelle 2009/10
Columbia Valley, Washington State, United States**

Bright and refreshing medium- dry wine with inviting aromas of lychee, nuts, nutmeg and clove spice. Lush on the palate, with a perfect balance between the fruit and the natural crisp character of the grape **£27.90**

**13. Chablis Jean De Chaudenay 2008/09
Burgundy, France**

Clean and pure on the nose, with notes of green apple, citrus and mineral. The palate is elegant and firm, almost steely, with a bone dry but still satisfyingly full structure **£32.90**

**14. Sancerre 2009
Domaine Cherrier, Loire Valley, France**

Fresh citrus on the nose, with a palate of melon and stone fruit balanced with subtle grassy notes and some bright minerality **£37.90**

**15. Chablis IER Cru Vau Ligneau 2008/09
Domaine Hamelin, Burgundy, France**

Delicate, expressive nose with green apple, citrus and lily aromas. Round yet elegant on the palate, with classic minerality and a dry finish **£45.00**

ROSÉ WINES

**16. Candidato Tempranillo Rosado 2009
Vino de la Tierra de Castilla, Spain**

With masses of summer berry fruit, this light, easy-drinking dry rosé offers a smooth texture and a long, refreshing, finish **125ml £2.90/ 175ml £3.90/Bottle £14.90**

**17. Mannara Pinot Grigio Rose 2009
IGT Veneto, Italy**

A delicate rosé with lifted aromas of spring flowers and strawberries, red berry fruit on the palate and a soft, round finish **£17.90**



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18 Cipreseto Rosato Di Toscana 2009
Marchesi Antinori, Tuscany, Italy

One of Tuscany's original rosés, Cipreseto shows a delightful mid-pink colour, aromas of blackcurrant and cherry, and an attractive crisp balance **£22.90**

RED WINE

20. Kleinkoof Mountain Red (Cinsault Pinotage) 2010
Niel Joubert Wines, Paarl, South Africa

Exuberant and brimming with ripe, red berries, this vibrant red has a juicy finish **£15.90**

21. Candidato Tinto Tempranillo 2009/10
Vino de la Tierra de Castilla, Spain

Bursting with berry fruits (strawberry, raspberry and blackcurrant), and a creamy note on the nose. Full-bodied and fresh with hints of candy, and a long, complex finish **£15.90**

22. Merlot/Cabernet Siete Soles 2008
Central Valley, Chile

Fresh, attractive nose dominated by ripe fruit notes-plum, cherry and blackberry with a hint of spice. Medium-bodied and smooth with discreet oak notes **£16.90**

23. Sangiovese/Malbec Vista Flores 2009/10
Bodega, Norton, Argentina

A delightful, vibrant blend, with the spice and cherry fruit of the Sangiovese given weight and texture by the blackberryish Malbec **£16.90**

24. Les Templiers Pinot Noir 2009/10
VdP des Côtes de Thongue, France

Delightful, vibrant nose of strawberries, raspberries and spice, leading to a typically elegant Pinot palate: medium bodied and full of persistent, juicy red fruit **£17.90**

25. Gran Hacienda Cabernet Sauvignon 2009/10
Santa Rita, Central Valley, Chile

Elegant and balanced with a fruit aroma dominated by berries, cloves and vanilla while on the palate it delivers fine concentration, suggesting juicy ripe fruit, plums, earth and leather **£17.50**

26. Thorne Hill Shiraz 2009/10
Australia

Juicy, spicy Shiraz will masses of mulberry and blackberry fruit, notes of cloves and mint, and a smooth finish **£18.50**

27. Finca La Colonia Malbec 2009/10
Bodega Norton, Argentina

Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate smooth texture and a harmonious finish **£18.90**

28. Inkspot (Cabernet Sauvignon/Pinotage/Shiraz) 2008/09
Cloof, Darling, South Africa

A wine of inky concentration, with rich plum and cassis aromas, a super juicy feel in the mouth, and notes of spice and tobacco to add lift **£20.50**

29. Côtes-Du-Ventoux 2008/09
Delas Freres, Rhone Valley, France

Rounded and fruit-driven, with ripe berries on the nose, and a plump, juicy palate **£22.50**

30. NéPriCa (Negroamaro/Primitivo/Cabernet) 2008/09
Tormaresca, Famiglia Antinori, Puglia IGT, Italy

Red fruits, black cherry and blackcurrant on the nose. On the palate, the spice of the Negroamaro is complemented by the juicy plum jam flavours of Primitivo, resulting in a soft and well-balanced wine **£25.90**

31. Promesa Rioja Crianza 2007/08
Familia Martinez, Bujanda, Spain

A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness during twelve months in oak barrels **£26.90**

32. Pinot Noir Coopers Creek 2009/10
Marlborough, New Zealand

Black plums and black cherries on the nose intermingled with subtle French oak and nuances of grilled meat. Rich and firm on the palate with bold, sweet fruit. A core of ripe black cherry lingers on the finish **£30.90**

33. Shiraz Chapel Hill 2006/07
McLaren Vale, Australia

Typically graced with an opulent intense palate of plum and cinnamon it has a unique combination of power and grace **£35.90**

34. Crozes-Hermitage Les Launes 2008/09
Delas Freres, Rhone Valley, France

A fresh, medium-bodied Crozes, with aromas of cassis, plums and violets, alongside the telltale black pepper. The palate offers a supple mouthfeel and a fine mineral finish **£37.50**

SPARKLING WINE

35. Prosecco Doc Treviso Brut Itynera
MGM, Veneto, Italy

Green apple note-thin perlage, persistent. Creamy and crispy taste **£24.90**

36. Cava Rosado Brut Rene Barbier
Spain

Vibrant in colour and aroma, full of raspberry and redcurrant fruit, delicate bubbles and an attractive dry finish **£25.90**



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SOMETHING SPECIAL WHITE

37. Eroica Riesling 2008

Chateau Ste. Michelle, Washington State, United States

Showing the crispness of the cooler 2008 vintage, this wine excludes mandarin orange sweet lime aromas and flavours with subtle mineral notes. The well-balanced is both crisp and flavourful **£44.00**

38. Cloudy Bay Sauvignon Blanc 2009

Cloudy Bay, Marlborough, New Zealand

The characteristically uplifting aromas have a vibrant intensity along with a weighty texture balanced by a mineral-citrus acid backbone. The wine has elegant line and length; refined, fleshy, yet focused and refreshing **£49.00**

39. Meursault Vieilles Vignes 2007

Vincent Girardin, Burgundy, France

A restrained style of Meursault, quite focused and clean with a slightly floral finish **£59.00**

40. Heytesbury Chardonnay

Vasse Felix, Margaret River, Australia

Dripping with personality, this wine rolls out spicy pear and citrus flavours with layers of toast and nutmeg in a stylish finish **£75.00**

SOMETHING SPECIAL RED

41. Alexander Valley Merlot Sebastiani 2005

Sonoma, California, United States

Aromas of black tea, black cherry, fresh blackberry and a hint of rose petal. The extended oak aging lends notes of espresso, dark chocolate and cinnamon. Velvety and perfectly balanced by the juicy berry fruit and sour cherry notes. Elegant and refined **£44.00**

42. Château La Fleur Cravignac 2006

Saint Emilion Grand Cru, Bordeaux, France

An excellent depth of fruit on the palate, long and elegant with a hint of spice on the finish **£49.00**

43. The Vicar Shiraz Chapel Hill 2007

McLaren Vale, Australia

Vibrant, deep crimson colour competes flavours of black cherry, blackberry, mint and violets **£59.00**

44. Tignanello 2006

Marchesi Antinori, Tuscany Italy

A ripe, smoky nose of plum and cassis. Rich, full-bodied and complex with exceptional structure and balance **£95.00**

CHAMPAGNE

45. Champagne Testulat Carte D'or

Blanc de Noirs, France

Rich, fruity champagne with notes of vanilla and peaches. Elegant and well-balanced **£39.90**

46. Champagne Deutz Brut Classic France

Beautifully pure, elegant wine, with a refreshing lemony aroma and a delicate mousse. Dry and with plenty of substance **£45.00**

47. Champagne Moët Et Chandon France

Very pale in appearance, with mere hints of aromas that typify youthful Dom Perignon- a mixture of almonds, cream and white fruits **£45.00**

48. Champagne Bollinger France

A bone dry, full-bodied Champagne with a mature, toasty flavour and rich aroma **£59.00**