

Rosé

Choose from Californian sweet, lower ABV Zinfandel or dry, summery fruits southern French rosé styles.

19. **ZINFANDEL ROSÉ, FALLING PETAL, NV**
California, USA
Bottle £17.00 | 250ml £5.90 | Carafe £12.00 | 175ml £4.25
20. **ROSÉ DE LA CHEVALIÈRE, LAROCHE, 2016/17**
Languedoc, France
Bottle £19.50 | 250ml £6.70 | Carafe £13.50 | 175ml £4.90

Bubbles

Enjoy a glass of classic prosecco, pink Italian fizz, or a half bottle of the most famous fizz of all, Champagne. Cheers!

21. **PROSECCO, BORGO SANLEO, NV**
Italy
Bottle £22.00 | 125ml £4.95
22. **ROSATO SPUMANTE BOTTER, NV**
Italy
Bottle £22.00
23. **JOSEPH PERRIER CUVÉE ROYALE BRUT, NV**
Champagne, France
Half Bottle £22.00

Vintages may vary according to availability.

*Wines on this list may contain sulphites, egg or milk products.
Please ask a member of staff should you require guidance.*



Wines supplied by St Austell Wines,
St Austell Brewery Co. Ltd., Cornwall.



HERON INN

MALPAS

Wine List

White

Zingy & Aromatic

These thirst quenching zippy whites can handle the spice of Thai curry and a perfect match to cod & chips with their crisp freshness.

1. **SAUVIGNON BLANC, ESTAMPILLA DE GENIO, 2016/17**
Central Valley, Chile
Bottle £16.50 | 250ml £5.75 | Carafe £11.50 | 175ml £4.25
2. **PINOT GRIS, AGUSTINOS ESTATE, 2016/17**
Bio-Bío Valley, Chile
Bottle £21.00 | 250ml £7.15 | Carafe £14.50 | 175ml £5.15
3. **SAUVIGNON BLANC, THE CROSSINGS, 2016/17**
Marlborough, New Zealand
Bottle £25.00 | 250ml £8.40 | Carafe £17.00 | 175ml £6.50

Dry & Delicate

These are light and fresh whites that are perfect with subtle flavours of a crab sandwich or white fish.

4. **GARGANEGA-PINOT GRIGIO, TANTI PETALI, BOTTER, 2016/17**
Veneto, Italy
Bottle £17.00 | 250ml £5.85 | Carafe £11.75 | 175ml £4.35
5. **PICPOUL DE PINET M, 2016/17**
Languedoc, France
Bottle £23.00
6. **CAMEL VALLEY BACCHUS DRY, 2015/16**
Camel Valley, Cornwall, England
Bottle £27.00

Rich & Fruity

These whites have a bit more weight to them and pair well with creamy dishes such as crab remick, Camembert or chowder.

7. **CHARDONNAY, RUMOURS, 2016/17**
South East Australia
Bottle £18.00 | 250ml £6.30 | Carafe £13.00 | 175ml £4.55
8. **VIOGNIER, LA BAUME GRANDE OLIVETTE, 2016/17**
Languedoc, France
Bottle £20.00
9. **RIOJA BLANCO, FINCAS DE AZABACHE, 2016/17**
Rioja, Spain
Bottle £23.00

Red

Smooth & Fruity

These wines have enough juicy fruity flavours to partner well with paella and all it's components of fish, meat, veg and spice.

10. **MERLOT, ESTAMPILLA DE GENIO, 2016/17**
Central Valley, Chile
Bottle £16.50 | 250ml £5.75 | Carafe £11.50 | 175ml £4.25
11. **PRIMITIVO-NEGROAMARO, GRAN ROSSO, 2015/16**
Salento, Italy
Bottle £18.50
12. **MALBEC, MARTIN FIERRO, BODEGAS BÓRBORE, 2015/16**
San Juan, Argentina
Bottle £19.00 | 250ml £6.40 | Carafe £13.50 | 175ml £4.75

Intense & Spicy

These rich and powerful wines are fantastic with steaks and grilled or roasted meats.

13. **RIOJA, AZABACHE, 2015/16**
Rioja, Spain
Bottle £19.00 | 250ml £6.40 | Carafe £13.50 | 175ml £4.75
14. **CABERNET SAUVIGNON, LION RIDGE, 2016/17**
Western Cape, South Africa
Bottle £19.00
15. **SHIRAZ-CABERNET, STRINGY BARK CREEK, 2016/17**
South East Australia
Bottle £18.00

Soft & Elegant

These lighter styled reds are versatile with all sorts of food, pairing with game or pork and wouldn't overpower fish dishes. You could even try them slightly chilled.

16. **VEGA RED, 2013/14**
Douro, Portugal
Bottle £19.00 | 250ml £6.40 | Carafe £13.50 | 175ml £4.75
17. **PINOT NOIR RESERVA, AVES DEL SUR, 2015/16**
Maule Valley, Chile
Bottle £21.00
18. **FLEURIE, CHÂTEAU DE L'ABBAYE, 2014/15**
Beaujolais, France
Bottle £27.00

All wines by the glass are available in 125ml.