

ALL OUR DISHES MAY CONTAIN NUT TRACES!



# KARTULI WINE LIST



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## WINE LIST

The most famous produce of Georgia is unsurprisingly wine. According to recent archaeological findings, there is evidence of wine production dating back 8000 years, proving that the country is the birthplace of wine. Georgia's relationship with wine is inextricably interwoven into every aspect of Georgian life, evidence of which is ever present throughout the land with vine and grape imagery commonly appearing in architecture, artworks, church carvings and icons. Georgians never drink wine without food and rarely eat food without wine!

### WHITE WINES

	GLASS 175ML	BOTTLE 750ML
<b>Shumi Rkatsiteli 2018 13%</b> <i>This bright straw-coloured wine has subtle floral aromas with notes of citrus, quince, and apple.</i>	<b>£6.00</b>	<b>£22.00</b> (Shop £12)
<b>Shumi Tsinandali 2018 13%</b> <i>This light straw-coloured wine has distinctive citrus and freshly roasted tobacco notes, harmoniously interwoven with the aroma of tropical fruits.</i>	<b>£6.50</b>	<b>£23.00</b> (Shop £13)
<b>Wineman Tsinandali 2017 12%</b> <i>This dry white wine gives generously quince, apple and pear and citrus notes shine through.</i>		<b>£25.00</b> (Shop £13)
<b>Matrobela Mtsvane 2018 13%</b> <i>The wine has a greenish- straw tinge. It imparts fresh white peach, floral, citrus and tropical aromas, with a light mineral undertone.</i>		<b>£28.00</b> (Shop £15)

Qvevri are very large clay vessels, buried in the ground in cellars called Marani. Qvevri are the earliest examples of winemaking technology and their use has been traced back to the earliest origins of wine. Qvevri winemaking is unbroken and uninterrupted since 6000 B.C. Georgians are still proudly making wines in Qvevri. Almost every family in the wine regions have Qvevris and they are especially good for organic, biodynamic and for zero or minimal intervention winemaking.

### RED WINES

	GLASS 175ML	BOTTLE 750ML
<b>Shumi Saperavi 2018 13%</b> <i>The wine has a rich deep pomegranate colour, with a ripe cherry and blackberry aroma. It has a strongly developed, complex bouquet and a balanced, harmonious taste and is often described by those tasting as "very easy drinking".</i>	<b>£6.50</b>	<b>£23.00</b> (Shop £13)
<b>Wineman Saperavi 2018 13%</b> <i>This extremely rewarding dry red wine is light and fruity bursting with fresh blackberry and cherry notes.</i>	<b>£7.00</b>	<b>£24.00</b> (Shop £13)
<b>Wineman Mukuzani (Oak) 2018 13%</b> <i>This wine has an intense red colour, an aroma of berries and black fruit, cherry and prune notes with a long and pleasant finish.</i>		<b>£26.00</b> (Shop £14)
<b>Shumi Mukuzani (Oak) 2018 13%</b> <i>The wine has a rich deep pomegranate colour, with a ripe cherry, blackberry, cedar and tobacco aroma. It has a strongly developed, complex bouquet and a balanced, harmonious taste.</i>		<b>£27.00</b> (Shop £14)
<b>Matrobela Saperavi (Qvevri) 2018 13%</b> <i>This intensely dark red, almost black, dry wine has aromas of blackcurrant, plums, blueberries and peppery notes. It has a well-structured silky tannic structure and prolonged finish.</i>		<b>£34.00</b> (Shop £21)
<b>Matrobela Mukuzani (Oak) 2018 13.5%</b> <i>This intensely dark red, almost black, dry wine has aromas of blackcurrant, plums, blueberries and peppery notes blended with vanilla and tobacco tones. It has a well-structured silky tannic structure and prolonged finish.</i>		<b>£34.00</b> (Shop £21)
<b>Gvino Saperavi (Qvevri) 2019 £13%</b> <i>This deep ruby coloured Saperavi is characterised with blackberry, black cherry, black plum and pepper aromas blended with ripe and young tannins creating a long lasting finish.</i>		<b>£35.00</b> (Shop £21)

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### RED WINES

BOTTLE  
750ML

#### CONTINUED...

##### **GVino Mukuzani (Qvevri & Oak) 2018 14.5%**

*This deep ruby coloured Mukuzani is characterised with blackberry, black cherry, black plum and pepper aromas blended with vanilla and tobacco notes creating a long-lasting finish.*

**£38.00**

(Shop £22)

##### **Baia's Otskhanuri Sapere (Qvevri) 2019 13%**

*This intense dark coloured wine has notes of pomegranate and sour cherry with cool crispness, medium-plus bodied and a super dry firm fresh tannin finish.*

**£38.00**

(Shop £22)

##### **Baia's Aladasturi (Qvevri) 2019 11%**

*This dry, garnet-hued red wine has aromas of red berries with floral notes, it is medium-bodied with red fruits on the pallet coupled with spicy and integrated tannins.*

**£38.00**

(Shop £22)

##### **Shumi Iberiuli Bio Saperavi (Qvevri & Oak) 2016 13%**

*The wine has a deep ruby colour, full body and is rich with tannins. It has a strongly developed carnation and tobacco aroma blended harmoniously with red and black berry notes. The wine has a silky structure and prolonged finish. The wine is unfiltered, therefore formation of noble sediments is a possibility.*

**£48.00**

(Shop £25)

##### **Lukasi Saperavi (Oak) 2017 13%**

*Lukasi's Saperavi benefitting from prolonged aging, is characterised with a dark rich pomegranate colour, simultaneously offering a velvety smooth flavour finish and pronounced presence of tannins. The aroma produced though oak aging harmoniously blends ripe blueberries, caramel and blackcurrant.*

**£70.00**

(Shop £38)

##### **Shumi Salome (Oak) 2015 13%**

*This dark ruby coloured wine has a soft velvety structure with aromas of both red and black fruits and tobacco tones (limited edition).*

**£80.00**

(Shop £43)

After the grapes are crushed, they are placed in Qvevri with skin, stalks and pips, where fermentation and clarification take place for weeks, sometimes months and it is this skin-contact method that creates these wonderful Amber wines (sometimes called orange wines) which are perhaps surprisingly only just becoming known in the rest of the world. From archaeological findings, these were the very first wines ever produced some 8000 years ago. The ancient Georgian Qvevri winemaking tradition' has been given the status of National Monument of Intangible Cultural Heritage by UNESCO.

### AMBER QVEVRI WINES

BOTTLE  
750ML

##### **Matrobela Rkatsiteli 2018 12.5%**

*The Qvevri Rkatsiteli is a full-bodied wine and has a moderately tannic structure with crisp acidity. It has flavours of honey, dried orange peel, spices, apricot and other stone fruits.*

**£30.00**

(Shop £20)

##### **Matrobela Kisi 2019 13%**

*This light amber hued wine is easily recognisable by its dry apricot and quince aromas with hazelnut notes.*

**£32.00**

(Shop £20)

##### **Shumi Iberiuli Khikhvi 2018 13%**

*This amber hued wine has a well-balanced silky, mild tannic structure with aromas of white cherry, peach and ripe pears. Shumi's Khikhvi is characterised with a prolonged lingering finish.*

**£36.00**

(Shop £21)

##### **Baia's Tsitska Tsolikauri 2019 13.5%**

*This amber hued wine has notes of wild pear, green apple, hazelnuts and apricot. It has a medium to high acidity and light tannins on the pallet with a honeycomb finish.*

**£38.00**

(Shop £22)

##### **Baia's Krakhuna Blend 2019 13.5%**

*This light amber wine has aromas of sharron fruit, apricot and citrus, with honeycomb and sweet spice on the mid pallet with a long finish highlighted by low to moderate tannin.*

**£40.00**

(Shop £22)

##### **Babaneuri Kisi 2017 13.5%**

*This full bodied intensely tannic wine is a true representation of the Kakhetian traditional wines, fermented and aged in Qvevri. It has notes of dried apricot, quince, orange peel and spices.*

**£42.00**

(Shop £23)

##### **Babaneuri Mtsvane 2019 14%**

*Enjoy the fragrance of fully ripe dry figs and quince jam, stable and silky with strong velvety and long-lasting tannins.*

**£42.00**

(Shop £23)

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### ROSÉ & DESSERT WINES

	GLASS 175ML £7.80	BOTTLE 750ML £26.00 (Shop £15)
<b>Shumi Kindzmarauli 2018 12%</b> <i>The wine has a rich, almost purple, hue with the unmistakeable bouquet of the Saperavi grape variety and has the typical Saperavi taste of ripe fruits. Its structure is silky smooth.</i>		
<b>Wineman Kindzmarauli 2018 11%</b> <i>This application controlled semi-sweet wine has intense red colour, cherry and blackberry aromas and a very well-balanced sweet taste with long and pleasant finish.</i>		£28.00 (Shop £15)
<b>Gvantsa's Otskhanuri Rosé 2019 12%</b> <i>This dry, salmon-hued rosé wine has aromas of strawberry and raspberry, initially crisp and refreshing, the wine then gives a creamy sensation.</i>		£38.00 (Shop £22)
<b>Shumi Khvanchkara 2018 11.5%</b> <i>This unique naturally semi-sweet wine made with blend of two grape varieties, Mujuretuli and Aleksandrouli, from the Racha region (750m from sea level). It is a deep ruby coloured wine with varietal aroma, developed bouquet and a harmonious velvety finish.</i>		£48.00 (Shop £28)
<b>Lukasi Chkhaveri Semi-sweet Rosé 2019 12%</b> <i>The wine has light strawberry colour, lively taste of red berries, red apple, passion fruit and pineapple, It has a sensitive bouquet and soft aroma of roses. The wine has an exceptionally long and very luxurious finish.</i>		£80.00 (Shop £43)
<b>Shumi Zigu 19% (35ml)</b> <i>This unique production blends more than 300 rare grape varieties picked from Shumi collection vineyard. It also contains rare plants from the south slopes of the Central Caucasus Mountain range. Zigu is aged in oak barrels for more than 2 years. The drink has a pomegranate colour, is rich in taste with distinctive almond and wild berry prominent and subtle notes of conifers and dried fruits.</i>	£6.50	£110.00 (Shop £45)

### SPIRITS

<b>Shumi Rkatsiteli Chacha 45% (35ml)</b> <i>This warming and smooth Chacha made in accordance with Kakhetian traditional technology from selected grapes of Rkatsiteli wine and skin through the double distillation.</i>	£5.00
<b>Shumi Saperavi Chacha 45% (35ml)</b> <i>This subtle and aromatic Chacha made in accordance to the Kakhetian traditional method, from selected grapes of Saperavi wine and skin through the double distillation and is aged in oak barrels.</i>	£5.50
<b>Old Vodka with Honey 37.5% (35ml)</b> <i>A Triple filtered unique tarragon vodka using fresh hand-picked tarragon.</i>	£6.50
<b>Old Vodka with Tarragon 37.5% (35ml)</b> <i>A Triple filtered unique honey vodka using high quality farm honey.</i>	£6.50
<b>Sarajishvili Brandy XO 40% (35ml)</b> <i>This unique Georgian brandy has a beautiful golden colour, pleasant tones of oak, vanilla and chocolate, soft and velvety taste.</i>	£7.50