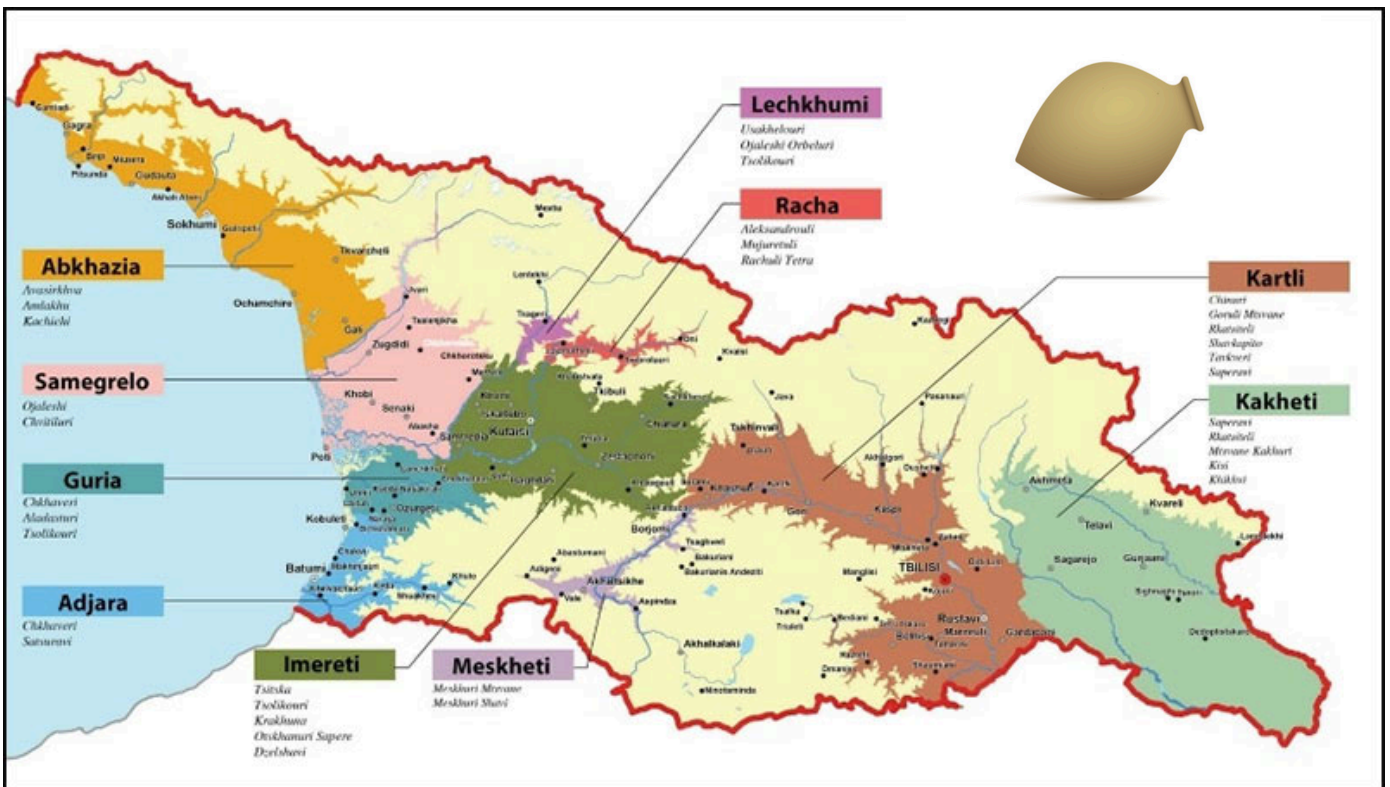


კ

Kartuli Wine List

IT HAS BEEN COMMENTED UPON THAT GEORGIANS NEVER DRINK WINE WITHOUT FOOD AND RARELY EAT FOOD WITHOUT WINE! GEORGIA HAS BEEN PRODUCING WINE FOR 8000 YEARS IN QVEVRI, VERY LARGE CLAY VESSELS BURIED IN THE GROUND IN CELLARS CALLED MARANI. GEORGIANS ARE STILL PROUDLY MAKING WINES IN QVEVRI WHERE, AFTER THE GRAPES ARE CRUSHED, THEY ARE PLACED WITH SKIN, STALKS AND PIPS. HERE FERMENTATION AND CLARIFICATION TAKE PLACE FOR WEEKS OR MONTHS AND IT IS THIS SKIN-CONTACT METHOD THAT CREATES WONDERFUL AMBER WINES (SOMETIMES REFERRED TO AS ORANGE WINES). THE ANCIENT GEORGIAN QVEVRI WINEMAKING TRADITION HAS BEEN GIVEN THE STATUS OF NATIONAL MONUMENT OF INTANGIBLE CULTURAL HERITAGE BY UNESCO AND RECOGNISES GEORGIA AS THE 'BIRTHPLACE OF WINE'.



White Wines

175ml / 750ml

SHUMI RKATSITELI 2020 13% This light straw-coloured wine has subtle notes of citrus and apple. £6.80/£24.50
Suggested pairing with: Khachapuri, Chicken Mtsvadi and Lobio
+ Shop £13.00

WINE MAN TSINANDALI 2020 13% This appellation controlled Rkatsiteli and Mtsvane blend has a light straw appearance and distinctive citrus, apple and elderflower notes, harmoniously interwoven with the aroma of tropical fruits. £6.90/£25.00
Suggested pairing with: Khachapuri, Ajapsandali and Trout
+ Shop £14.00

WINE MAN RKATSITELI 2020 13% This refreshing bright straw-coloured wine has subtle notes of citrus, pear, and apple. Suggested pairing with: Khachapuri, Chicken Mtsvadi and Lobio £24.50
+ Shop £13.00

SHUMI KAKHURI MTSVANE 2020 13.5% This dry white wine gives generously quince, apple, pear and citrus notes shine through. Suggested pairing with: Khachapuri, Trout and Shkmeruli £25.00
+ Shop £14.00

WINE MAN SPECIAL RESERVE This very rewarding bright straw-coloured wine has subtle floral aromas with notes of citrus, gooseberry and apple. This is a blend of Mtsvane, Kisi and Khikhvi grapes. Suggested pairing with: Khachapuri, Trout and chicken dishes. £29.50
+ Shop £16.00

SHUMI IBERIULI TVISHI 2020 11.5% This unique naturally semi-sweet wine is made with 100% Tsojikauri grape variety harvested in Racha-Lechkhumi micro zone Tvishi situated at 430 m. above sea level. The wine has a light straw colour with greenish tint and it is characterised by complex and well-developed tropical fruit aromas leading to an elegant, long-lasting finish. £44.00
Suggested pairing with: Khachapuri, Mushroom Kaurma and chicken dishes
+ Shop £23.00

Rosé Wines

175ml / 750ml

SHUMI SAPERAVI ROSÉ 2020 12.5% This wine is made from Saperavi (100%) grapes grown in Kakheti. It has a light ruby colour and has raspberry, cherry and watermelon aromas with a balanced and subtle acidity. Suggested pairing with: Khachapuri, Ajapsandali, chicken dishes and Trout £7.30/£26.50
+ Shop £14.00

GVANTSA'S ALADASTURI ROSÉ 2020 12.5% (VEGAN) This dry, salmon-hued rosé has aromas of strawberry and raspberry, initially crisp and refreshing, the wine then softens to a smooth finish. Suggested pairing with: Khachapuri, Pkhali, Ajapsandali and desserts £41.00
+ Shop £23.00

LUKASI CHKHAVERI SEMI-SWEET ROSÉ 2019 12% (VEGAN) This superb wine has a delicate and light strawberry colour with a lively taste of red berries, red apple, passion fruit and pineapple. It has a subtle bouquet of rose petals and has an exceptionally long and very luxurious finish. Suggested pairing with: Khachapuri, duck, Trout and desserts £95.00
+ Shop £49.00

Sparkling Wine

SHUMI QVEVRI SPARKLING WINE SHOBILI 2017 12% This unique luxurious sparkling wine combines 8,000 years of Georgian winemaking and 400 years of French champagne history brought skilfully together by Georgian and French winemakers collaborating in the Shumi Winery in Georgia. The wine is made with 70% Chinebuli and 30% Kakhuri Mtsvane grape varieties. The grapes are handpicked and the destemmed pulps are fermented in Qvevri. After dosage the secondary fermentation is continued in bottles. The wine has a light green tint and is characterised with distinctive citrus and tropical fruit notes. It has a subtle acidity blended with a rich velvety prolonged finish £95.00
+ Shop £49.00

Red Wines

- WINE MAN SAPERAVI 2020 13%** *This easy drinking dry red wine is medium-bodied. It is fruity, bursting with fresh blackberry, black plum and cherry notes. Recommended pairing with: Khachapuri, pork and beef dishes* 175ml / 750ml
£6.90/£25.00
+ Shop £14.00
- SHUMI NAPAREULI (OAK) 2020 13%** *This extremely rewarding dry red wine has strongly expressed aromas of the Saperavi grape, such as sour cherry, black plum and blackberry harmoniously combined with oak aromas providing a smooth, velvety long-lasting finish. Suggested pairing with: Khachapuri, Mtsvadi dishes and duck* £7.80/£28.00
+ Shop £15.00
- SHUMI KINDZMARAU LI SEMI-SWEET RED 2020 11.5%** *Served chilled, this late-picked Saperavi from Kindzmarauli micro-zone offers an exceptional bouquet of naturally semi-sweet notes with the typical Saperavi taste of ripe fruits. It has a silky-smooth structure. Recommended pairing with: Khachapuri, Pork Mtsvadi, desserts* £8.20/£29.00
+ Shop £15.00
- SHUMI SAPERAVI 2020 13%** *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". Recommended pairing with: Khachapuri, Chicken and pork Mtsvadi* £25.00
+ Shop £14.00
- SHUMI MUKUZANI (OAK) 2020 13%** *This appellation controlled medium to full boded wine has been oak aged for 12 months and has rich deep pomegranate colour with ripe cherry, blackberry, cedar and tobacco aromas. It has a strongly developed complex bouquet and a balanced, harmonious taste. Suggested pairing with: Khachapuri, Mtsvadi dishes and duck* £28.00
+ Shop £15.00
- WINEMAN KINDZMARAU LI 2018 11%** *This appellation controlled semi-sweet wine served chilled has an intense red colour, cherry and blackberry aromas and a very well-balanced sweet taste with a long and pleasant finish. Recommended pairing with: Khachapuri, Lobio and Pork Mtsvadi* £29.00
+ Shop £15.00
- MATROBELA SAPERAVI (QVEVRI) 2018 12.5%** *This intensely dark, dry wine has aromas of blackcurrant, ripe plum and peppery notes. It has a well-balanced silky tannic structure and a prolonged finish. Suggested pairing with: Khachapuri, Mtsvadi dishes and duck* £38.00
+ Shop £21.00
- MATROBELA MUKUZANI (OAK) 2018 13.5%** *This oak aged appellation controlled Saperavi has aromas of black plum and blackberry. It has a subtle tannic structure and prolonged finish. Suggested pairing with: Khachapuri, Mtsvadi dishes and duck* £38.50
+ Shop £21.00
- GVINO MUKUZANI (QVEVRI & OAK) 2019 14.5% (VEGAN)** *This very dark and deep ruby coloured, almost black wine, is characterised with blackberry, black cherry, black plum and pepper aromas blended with vanilla and tobacco notes beautifully balanced to create a velvety smooth and long-lasting finish. Suggested pairing with: Khachapuri, Pork Mtsvade meat and duck* £40.50
+ Shop £22.00
- BAIA'S OTSKHANURI SAPERE (QVEVRI) 2020 13% (VEGAN)** *This intense dark-coloured wine has notes of pomegranate and sour cherry with cool crispness. It is medium-plus bodied dry wine with balanced tannins and lingering long finish. Suggested pairing with: Khachapuri, Megruli Kharcho and Lobio with Lori* £41.00
+ Shop £23.00
- SHUMI IBERIULI BIO SAPERAVI (QVEVRI & OAK) 2018 13.5%** *This superbly well-structured wine is made with 100% Saperavi grapes cultivated in Shumi's bio-dynamic vineyard in Kakheti. It is made in Qvevri and further aged in oak. With a deep ruby colour, it is full bodied and rich with subtle tannins. It has aromas of black and red fruits infused with woody and clove notes. The wine has a silky structure and exquisite prolonged finish. The wine is un-filtered, so formation of noble sediments is a possibility. This wine can be enjoyed with almost every dish in our menu* £48.00
+ Shop £26.00
- SHUMI KHVANCHKARA SEMI-SWEET RED 2018 11.5%** *This unique very special naturally semi-sweet wine is made with a 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. Suggested pairing with: Khachapuri, Lobiani, Shkmerulli and Lobio* £49.00
+ Shop £28.00
- LUKASI SAPERAVI (OAK) 2017 14% (VEGAN)** *This luxurious and most elegant Saperavi has the characteristic dark rich pomegranate colour, offering a silky smooth flavours of black and red fruit aromas intertwined with smooth clove, caramel and charred wood notes. It has wonderfully balanced tannins and a superbly pronounced silky smooth prolonged finish. This wine is a delight to be enjoyed with almost any dish in our menu.* £75.00
+ Shop £38.00

Amber Wines

175ml / 750ml

GVINO RKATSITELI (QVEVRI) 2018 12.5% This Qvevri Rkatsiteli is a full-bodied wine and has a moderately tannic structure. It has the flavours of honey, dried orange peel, spices, apricot and other stone fruits. Suggested pairing with: Chakhokhbili, Pork Mtsvadi and duck £10.30/£37.00
+ Shop £21.00

GVINO KISI This rewarding amber wine is distinctive with floral notes and aromas of ripe pear, white cherry, ripe citruses and walnuts with an additional light touch of marigold and star anise flavours. Suggested pairing with: Chakhokhbili, Mtsvadi dishes and duck 40.00
+ Shop £22.00

SHUMI IBERIULI KHIKHVI (QVEVRI) 2019 14% This amber hued wine has a well-balanced silky, mild tannic structure with aromas of white cherry, peach and ripe pears. It has a prolonged silky finish. Suggested pairing with: Chakhokhbili, Chicken Mtsvadi and Chakapuli £40.00
+ Shop £22.00

BABANEURI KISI 2017 14% This full boded intensely tannic wine is a true representation of Kakhetian traditional wines, fermented and aged in Qvevri. It has notes of dried apricot, quince, orange peel and spices. Suggested pairing with: Chakhokhbili, Mtsvadi dishes and duck £40.00
+ Shop £22.00

BABANEURI MTSVANE 2019 14% Enjoy the fragrance of fully ripened dry figs and quince jam, stable and silky with a velvety and long-lasting tannic finish. Suggested pairing with: Chakhokhbili, Mtsvadi and duck £40.00
+ Shop £22.00

BAIA'S TSITSKA, TSOLIKAURI 2019 13.5% This light amber hued wine has notes of wild pear, green apple, hazelnuts and apricot. It has a medium acidity and light tannins on the pallet with a honeycomb finish. Suggested pairing with: Pkhali, Ajapsandali, Megruli Kharcho and Trout £41.00
+ Shop £23.00

BAIA'S KRAKHUNA BLEND 2019 13.5% This light amber wine has aromas of persimmon, apricot and citrus, with honeycomb and sweet spice on the mid pallet with a long finish highlighted by low to moderate tannin. Suggested pairing with: Pkhali, Mushroom Kaurma, Shkmeruli and Lobio £41.00
+ Shop £23.00

Fortified Wines & Spirits

35ml / 750ml

SHUMI ZIGU 19% This unique sweet liqueur blends more than 300 rare grape varieties picked from the 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 notes prominent, also subtle notes of conifers and dried fruits £6.90/£140.00
+ Shop £45.00

35ml / 500ml

SHUMI RKATSITELI CHACHA 45% technology from selected grapes of Rkatsiteli with wine and skin put through a double distillation £6.50/£90.00
+ Shop £32.00

SHUMI SAPERAVI CHACHA 45% This subtle and aromatic Chacha is made in accordance to the Kakhetian traditional method, from selected grapes of Saperavi with wine and skin put through a double distillation and aged in oak barrels £6.90/£95.00
+ Shop £35.00

35ml / 700ml

OLD VODKA 37.5% (35 ML)/(700 ML) Triple filtered unique vodka with the following flavours: High quality farm honey | Fresh hand-picked tarragon | Grapefruit marmalade | Coffee beans £6.50/£130.00
+ Shop £32.00

IORI XO SHUMI BRANDY 40% (35 ML)/(700 ML) This superb XO brandy is aged in French oak barrels and blended with several types of brandy, the youngest being over 30 years old. It has dark amber colour and distinguished aromas of coffee, chocolate, almond and tobacco that has a velvety, long lasting finish £9.50/£190.00
+ Shop £75.00