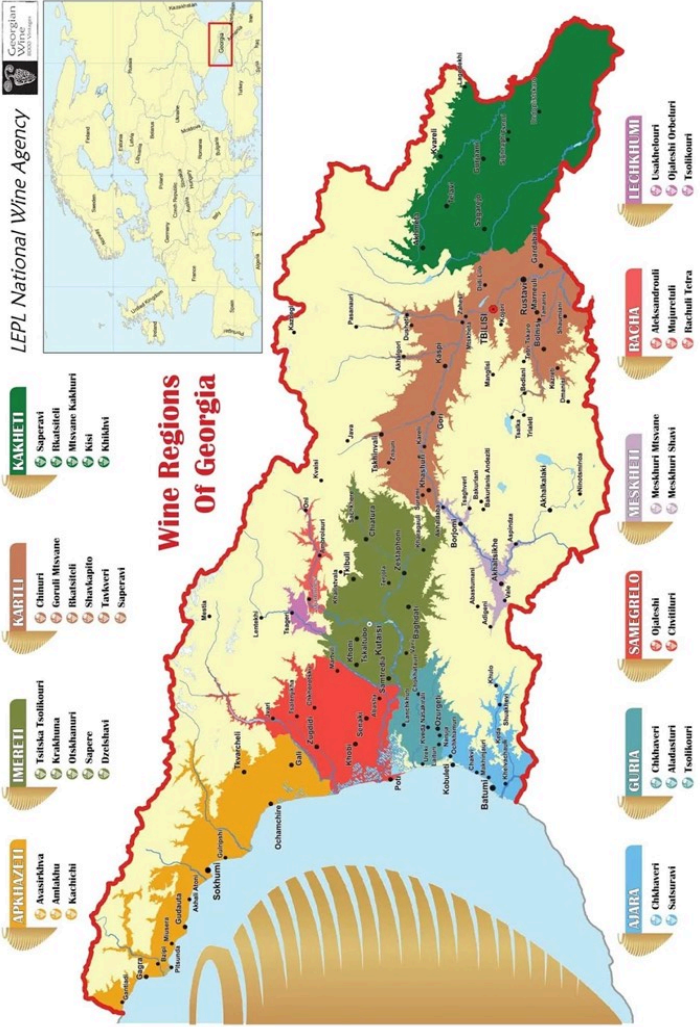


Kartuli Wine List

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'.



Map of Georgian Wine Regions



White Wines

WINE MAN RKATSITELI 2020 13% 7.3/27

This refreshing bright straw-coloured wine has subtle notes of citrus, pear, and apple. Suggested pairing with: Khachapuri, Chicken Mtsvadi and Lobio

+ Shop 14

WINE MAN TSINANDALI 2020 13% 7.5/28

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. Suggested pairing with: Khachapuri, Ajapsandali and Trout.

+ Shop 15

SHUMI MTSVANE 2020 13.5% This dry 29

white wine gives generously quince, apple, pear and citrus notes shine through.

Suggested pairing with: Khachapuri, Trout and Shkmeruli

+ Shop 15

WINE MAN SPECIAL RESERVE 2020 14% 38

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.

+ Shop 21

SHUMI IBERIULI TVISHI 2020 11.5% This 45

unique naturally semi-sweet wine is made with 100% Tsolikauri grape variety harvested in Racha-Lechkhumi micro zone Tvishi. 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. Suggested pairing with: Khachapuri, Mushroom Kaurma and chicken dishes

+ Shop 25

Rosé Wines

SHUMI ROSÉ 2020 12.5% This wine 8.1 /30

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

+ Shop 16

VEGAN GVANTSA'S ALADASTURI ROSÉ 2020 44

12.5% 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

+ Shop 23

VEGAN LUKASI CHKHAVERI SEMI-SWEET 90

ROSÉ 2019 12% 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

+ Shop 49

Red Wines

WINE MAN SAPERAVI 2020 13% This 7.8/29
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

+ Shop 15

SHUMI NAPAREULI (OAK) 2020 13% 8.6/32

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

+ Shop 16

WINEMAN KINDZMARAU LI 2018 11% 8.3/32

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

+ Shop 16

SHUMI SAPERAVI 2020 13% The wine has 29

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

+ Shop 15

SHUMI MUKUZANI (OAK) 2020 13% This 32

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

+ Shop 16

SHUMI KINDZMARAU LI 2020 11.5% 33

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

+ Shop 17

MATROBELA MUKUZANI 2018 13.5% This 44

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

+ Shop 24

SHUMI KHVANCHKARA 2018 11.5% This 49

unique very special naturally semi-sweet
wine is made with a blend of two rare 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

+ Shop 35

Red Wines

- VEGAN BABANEURI SAPERAVI (QVEVRI) 2020** 45
14.5% This exceptional Saperavi made following to 8000 years of Kakhetian traditional method in Qvevri, where crushed grapes are placed in Qvevri with pips and stalks to enhance the natural flavors of the wine. The wine has a dark fruit and peppery flavor and superb balanced and long lasting taste. We recommend enjoying this wine with our grilled meat dishes, with Ajapsandali and Khachapuri.
+ Shop 25
- MATROBELA SAPERAVI (QVEVRI) 2018** 45
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
+ Shop 25
- VEGAN GVINO MUKUZANI (QVEVRI & OAK)** 45
2019 14.5% 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
+ Shop 25
- VEGAN BAIA'S OTSKHANURI SAPERE (QVEVRI) 2020** 44
13% 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
+ Shop 23
- SHUMI IBERIULI BIO SAPERAVI (QVEVRI & OAK) 2018** 49
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
+ Shop 27
- VEGAN LUKASI SAPERAVI (OAK) 2017** 75
14% 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.
+ Shop 39

Amber Wines

VEGAN **GVINO KISI (QVEVRI)** This 11.5/43
rewarding amber wine is distinctive with
floral notes and aromas of ripe pear, white
cherry, ripe citrus and walnuts with an
additional light touch of marigold and star
anise flavours. Suggested pairing with:
Chakhokhbili, Mtsvadi dishes and duck
+ Shop 22

VEGAN **GVINO RKATSITELI (QVEVRI)** 11.5/43
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
+ Shop 22

SHUMI IBERIULI KHIKHVI (QVEVRI) 11.9/44
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
+ Shop 23

VEGAN **BABANEURI KISI (QVEVRI) 2017 14%** 43
This full bodied 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
+ Shop 22

VEGAN **BABANEURI MTSVANE (QVEVRI) 2019** 45
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
+ Shop 24

VEGAN **BAIA'S TSITSKA, TSOLIKAURI** 44
(QVEVRI) 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
+ Shop 23

VEGAN **BAIA'S KRAKHUNA BLEND (QVEVRI)** 44
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
+ Shop 23

Fortified Wines & Spirits

SHUMI ZIGU 19% This unique sweet 7.5/160
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

+ Shop 49

SHUMI RKATSITELI CHACHA 45% 7.5/105
technology from selected grapes of
Rkatsiteli with wine and skin put through a
double distillation

+ Shop 34

OLD VODKA 37.5% (35 ML)/(700 ML) 7.5/150
Triple filtered unique vodka with the
following flavours: High quality farm honey
| Fresh hand-picked tarragon | Grapefruit
marmalade | Coffee beans

+ Shop 35

DIMA'S VODKA 40% (35ML) 7.5/150
Ukrainian vodka distilled with high quality
organic grains: barley, wheat and rye

+ Shop 35

IORI XO SHUMI BRANDY 40% (35 ML)/(700 ML) 10.9/215
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

+ Shop 75

Sparkling Wine

SHUMI QVEVRI SPARKLING WINE £95.00
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

+ Shop £57