

## *The Eaton Banqueting Wine List*

### **Sparkling Wine & Champagne**

**1. *Prosecco Borgo Alato - Italy*** **£22.50**

On trend sparkler, not too dry, biscuit hints with soft fruit characters on the palate.

**2. *Villa Sandi “Il Fresco Raboso” Rosé - Italy*** **£25.50**

A fruity nose with delicate hints of golden apple, the palate is dry, fresh and zesty with a harmonious finish.

### **White Wine**

**8. *Boar’s Kloof Chenin Blanc - South Africa*** **£17.50**

For those who like it fresh and fruity. A lovely New World white with tropical guava flavours and hints of ripe passion fruit.

**9. *San Elias Estate Sauvignon Blanc Vina Siegel - Chile*** **£19.50**

A model Chilean Sauvignon with a vibrant mix of apple and citrus fruits, dry but remaining very refreshing.

**10. *Pinot Grigio San Antonio - Italy*** **£19.50**

Eternally popular Italian white with apple and melon fruit flavours and a refreshing, clean finish.

### **Red Wine**

**21. *Tres Atlas Tempranillo - Spain*** **£17.50**

The Spanish grape variety Tempranillo creates a beautifully rounded, soft and supple red bursting with fruit.

**22. *San Elias Estate Merlot Vina Siegel - Chile*** **£19.50**

Herbaceous with blackberry notes and heaps of plummy fruit, this is an attractive, velvety red wine.

**23. *Rioja Crianza Azabache - Spain*** **£25.00**

Beautifully made silky Rioja from Vinedos de Aldeanueva combining the ideal elements of soft plum fruit, silky structure and that slightly creamy edge of barrel ageing.

### **Rosé**

**33. *Hawkes Peak White Zinfandel - California*** **£19.50**

A popular sweeter style of rosé with appealing light and fresh summer fruit characters. Excellent with lightly spiced dishes.

