



Wine List by the Glass

Red Wines

	bottle	75ml Taster	125ml	175ml
Forge Mill Shiraz Cinsaut	18	2.25	3.50	5.25
Juicy fruity South African red with spicy brambly character and a hint of smoke on the finish. Lovely with the bruschetta and the meatballs.				
Vellas Merlot	18	2.25	3.50	5.25
A very smooth and easy drinking Chilean Merlot. Try it with the mushrooms or the spring rolls.				
Rioja Rivallana Tinto	19	2.25	3.50	5.25
Medium bodied smooth and soft Rioja with a touch of oak. Very versatile and suits most dishes.				
Il Pumo Primitivo	20	2.50	3.75	5.50
Full bodied Italian red with intense aromas of plum, cherry and spice, and hints of rosemary and vanilla. Soft and balanced, it works well with the meatballs and bruschetta.				
Julienas Domaine de la Creuze Noire	27	3.50	5.00	7.50
Awarding winning Cru Beaujolais from a small family producer. Delicate aromas of raspberry and cherry. Dark fruits on the palate with just a hint of liquorice. A superb food wine.				
Kaapzicht Pinotage	27	3.50	5.00	7.50
A fine example of this South African grape variety. Aromas and flavours of mulberry, cedar, vanilla and hints of smoke, black cherry and olives. Great with the Scotch egg, meatballs and beef.				
Chianti Classico Riserva	32	4.00	6.00	8.50
A great wine from one of Chianti's best producers. Ripe sweet fruit and oaky aromas followed by rich, fleshy, juicy cherry and mocha flavours. Try with the beef or with the pork belly.				

Rose Wines

Zinfandel Rose	15		3.00	4.50
Medium dry Italian Rose.				
Sancerre Dom.Raimbault Rose	30	4.00	5.50	8.00
Dry, pale, light and delicious. Enjoy with the prawn cocktail, the fish pie and the fish fingers.				



Wine List by the Glass

White Wines	bottle	75ml taster	125ml	175ml
Oveja Negra Sauvignon Carmenere	20	2.25	3.50	5.25
Chilean white with fresh lively citrus character and extra depth of flavour from the addition of some Carmenere grapes. Perfect with the souffle or with the trio of dips.				
Swartland Granite Post	20	2.25	3.50	5.25
A superb South African blend of Chenin, Viognier, Chardonnay and Roussanne, giving a complex food friendly wine. Try it with the field mushrooms, the charcuterie and the fish pie.				
Gruner Veltliner The Dot	22	2.50	4.50	6.50
Austrian white, light and fresh with citrus character and a touch of white pepper. A great wine to accompany dishes such as prawn cocktail, fish fingers, baked camembert and souffle.				
Chardonnay Villa Blanche	24	3.00	4.75	7.00
A beautifully balanced Chardonnay from a quality producer in southern France. A touch of oak adds complexity and makes it an ideal partner to dishes such as Scotch egg, mushrooms and pork belly.				
Notios Gaia	24	3.00	4.75	7.00
Gently aromatic Greek wine from two indigenous varieties, Roditis and Moschofilero. The Moschofilero gives floral aromas and the Roditis adds a fresh lemony backbone. Great with food.				
Gavi di Gavi Rovereto	28	3.50	5.00	7.50
Italian favourite. From the heart of the commune of Gavi, this has fine minerality and balanced acidity. Would make a good partner to the fish fingers, the trio and the mushrooms.				
Sauvignon Blanc Little Beauty	32	4.00	6.00	8.50
Superb Marlborough Sauvignon Blanc from a tiny producer. An intense fruity aroma and flavour, very well balanced on the palate and a refreshing dry finish.				

Sparkling Wines and Champagne

Sentio Prosecco	24	5.50
Sacchetto Pinot Blush	25	5.50
Michel Mailliard Premier Cru	50	10.00
Cuvee Gregory Brut. No need for a Grand Marque name when this is available! Stunning value.		
Bernard Remy Brut Rose	45	8.00
Great value grower Champagne. Stands up extremely well against the big names.		



Tel: +44(0)1624 624777
Email: relax@winedown.im
Address: 24 Duke St. Douglas, Isle of Man
www.winedown.im

 /winedowniom
 @winedowniom
 @winedowniom