



THE BOAT HOUSE DINING

***“Wine makes every meal an occasion,
every table more elegant, every day more civilized.” – Andre Simon***

The UK has the most eclectic and diverse wine market in the world with over 60,000 different wines being available. This makes choosing a wine list an exercise in frustration! How do you whittle down such a varied choice of grapes, styles, countries, winemakers etc. into a list that reflects your restaurant and its culinary ethos?

Well, let's start with local. We have some awesome local merchants in NI who go out of their way to find amazing wines that they bring in themselves, not through big wholesalers. That means they know the producer's ethos, they know the winemakers and the challenges they face, they know more of the story ... and we in turn can pass that on to you. We also don't just limit ourselves to one or two suppliers, we follow the wine which means that we can pick the unusual, the authentic, the challenging and the bewildering ... because we want to get the best matches for the creations from our kitchen.

Picking the list is frustrating but ultimately enjoyable and we trust you enjoy the results.

(V) denotes vegan friendly

Wine Pairings

***“Food without wine is a corpse; wine without food is a ghost.
United and well matched, they are as body and soul: living partners.” - Andre Simon***

If you have chosen one of our tasting menus (or even if you haven't) – the meal experience can be enhanced by enjoying a glass of carefully selected wine to go with each course, some from our list and some brought in especially for the menu.

5 Course pairing: £25 ~ 7 Course pairing: £35
5 Course 'Cru' pairing: £35 ~ 7 Course 'Cru' pairing: £45

The Merchant Selection

As mentioned, in Northern Ireland we are blessed with some of the best independent wine merchants around. We believe that fine wine deserves to be enjoyed alongside fine food in the company of good friends and that you shouldn't have to pay the earth for this privilege...so we have worked with them to bring you this selection. By putting only a minimal mark-up on top of their shelf price we hope to encourage you to experiment with some of the greatest value and finest wines in the world. These wines are highlighted in blue on our list and we will be adding more in the coming months.

Our Merchants

Neill Wines, Groomsport & Helen's Bay
The Vineyard, Ormeau Road, Belfast

The Grange, Torgrange, Holywood
James Nicholson, Crossgar



THE BOAT HOUSE DINING

Sparkling

Duval-Leroy NV Champagne, Vertus, France (V) **£65 per bottle / £12 per glass**
Duval-Leroy are the seventh largest producers in Champagne and steadily climbing. For their “Fleur de Champagne” a rigorous selection is made in the vineyard and winery. Modern in style accentuating fresh citrus fruit coupled with soft acidity.

Billecart-Salmon Brut Sous Bois, Mareuil-Sur-Ay, France **£78**
The 3 main champagne varietals have been vinified entirely in oak in a return to the traditional Champenois method. Brooding and intense, this Brut realises a marked density with rich brioche and apple cinnamon aromas. On the palate we get apples, grapefruit, yeast and a hint of toffee. Beautifully balanced with the tiniest pinpricks of bubbles and a long and persistent finish. Stunning!

Merchant Selection – James Nicholson £62.99

Montagner Valdobbiadene Prosecco Superiore D.O.C.G., Millesimato, Italy (V) **£27 / £7.50**
Crisp Prosecco with a lively mousse and fine, persistent bubbles. Intensely fragrant with fruity notes of Pear William, this superior quality Prosecco is medium dry, fresh and quite soft, with a lovely floral aromatic flavour and a pronounced aroma of acacia and wisteria flowers on the nose.

Simonsig Kaapse Vonkel Brut Rose 2014, Stellenbosch, South Africa (V) **£32**
Frans Malan, the founder of Simonsig, was the first producer of Méthode Champenoise in South Africa when he made his first Cap Classique in 1971. Kaapse Vonkel became the first Cap Classique to use all three of the classic grape varietals used in Champagne when Pinot Meunier was introduced in 1997. Similar to Pinot Noir, Pinot Meunier is a red grape variety with delicious aromatic fruit flavours that blossoms early in the evolution of the wine. Lemon shortbread aromas develop into fleshier white peach and ripe apple on the palate with fresh bread and crisp acidity.

Rosé

Crane Lake White Zinfandel 2015, California, USA (V) **£21 / £6**
Light pink with floral and tropical aromas. There are flavours of strawberry, peach and raspberry with a touch of sweetness.

La Source, Château de Vignelaure 2015, Coteaux d’Aix en Provence, France (V) **£26**
Pale pink colour but filled with ripe strawberry with delicate notes and well-balanced acidity that even non-rosé drinkers will appreciate



THE BOAT HOUSE DINING

White

France: Light – Full Bodied

Beauvignac Picpoul de Pinet 2016, Coteaux du Languedoc, Pomérols (V)

£23

Polished pale straw colour, this has elegant aromas of citrus, pear and white flowers, and a crisp, mineral palate ideally suited to seafood. A very well balanced 100% Picpoul vintage from this 1932 founded winery.

Muscadet Sur Lie 2015, Vignerons du Pilet, Le Pallet (V)

£22 / £6

Fruit dominated Muscadet fermented on the lees with delightful citrusy notes and a nose of lime- there's also sweet nectar in there. Refreshing, lashings of umami and ideal with seafood.

Domaine Bott Geyl Pinot D'Alsace Metiss 2015, Alsace

£29

Considered as one of the most reliable domains in Alsace, this wine does not under-deliver, medium bodied with all the rich fruit and floral aromas you'd expect from Bott Geyl. A mix of Pinot Blanc, Pinot Auxerrois, Pinos Gris and, unusually Pinot Noir which creates this wonderfully fresh and ripe wine with hints of lemon and grapefruit.

Pouilly-Fumé 2015, Fournier et Fils, Loire (V)

£35

Golden colour with greenish reflections. A terrifically refined, balanced wine with the brightness of exotic fruits, lemon zest and minerals. This is an excellent aperitif and pairs well with most of our fresh seafood dishes.

Sancerre 2016, Fournier et Fils, Loire (V)

£38

In the Sauvignon Blanc style with high acidity yet still restrained and refined. A fiercely good Sancerre, with grapefruit, gooseberry and green apple notes and that classic, flinty edge. Ideal choice for the majority of our sea food dishes.

Michel Fonne Gewurztraminer Tradition 2014, Alsace

£27 / £7.50

Gewurz translates as spice into German and this full-bodied and well-structured wine is rich with a fragrant bouquet of fruit flowers and spices. On the palate, we get lychees, juicy pear, stone fruits and another hint of spice. As with most Gewürztraminers this is powerfully seductive and slightly sweet.

Petit-Chablis 2015, Pommier, Chablis

£36

A wine steeped in history, the Pommier's aim is to create completely harmonious wines true to their origin. The Chardonnay grapes grow on some of Chablis' very best terroirs. Minimal clarification, this is an organic Chablis, preserving the natural intensity and presenting as green and flinty.

Collines Rhodaniennes JM Gerin 'La Champine' Viognier 2015

£35

Pale yellow in colour; the nose darts, gives airs of spice, a touch of pear fruit, and finishes with a spot of aniseed. There is a textured richness on the palate, with a softly spoken acidity sustaining the finale, which presents round and ample. It holds up with tang, and the aftertaste lingers on and on.

Hervé Kerlann Bourgogne Chardonnay Fût de Chêne Cuvée 2015, Volnay/Monthélie

£40

Bright golden yellow with rich intensity on the nose. Floral and roasted almond notes. This rich and crisp vintage offers minerality with grapefruit skins and finishes with a subtle note of those almonds. Ideal pairing with shellfish and more delicate fish dishes.

Mâcon Lugny, Domaine St Denis 2015, Burgundy

£35 / £9.50

This Mâcon-Lugny is straw yellow in colour with a bouquet of white flowers. Flavours are reminiscent of citrus, pear and peach, it shows freshness, but with good concentration and a fine streak of minerality. Restrained nose with hints of pear, apple and touch of wet stone. Lean and zesty with impressive density of fruit. A balanced wine with verve and style.

AOC Meursault Les Vireuils 2015 by Olivier Leflaive, Dessus, Bourgogne

£70

A wine that develops a complex and full-bodied aromatic range with notes of toasted bread and honey. This is coupled with a beautiful delicacy due to its location on the hillside near the village of Auxey Duresses with a terroir of brown limestone, calcareous clay and stony soil. This racy wine is pure and straight. 16 months in 100% oak barrels following a 100% manual harvest.

Merchant Selection – James Nicholson £54.99



THE BOAT HOUSE DINING

Southern European: Medium Bodied

Soalheiro Alvarinho 2016, Monção e Melgaço, Portugal (V)

£32 / £9

From the very north of Portugal near the border with Spain comes this revelation of a wine which has great appeal for lovers of powerful NZ Sauvignon-Blancs. Very expressive with honeysuckle, passionfruit and a green edge of hops. Crisp persistent acidity lingers to the finish.

Northern European: Light – Full Bodied

Hopler Grüner Veltliner 2015, Burgenland, Austria (V)

£26

The national grape varietal of Austria. Light yellow green in colour, with spicy hay and apricot, tangerine and lime. Crisp fresh white wine with a slight peppery finish.

Donaghadee Riesling 2016, Mosel, Germany

£27

Dry in style with high acidity. Fresh lemon and lime juice, with white nectarine and pear. That stunning acid lifts the wine, showing stoney minerality and great purity of fruit. This wine, with a nod to the winemaker's family ties in North Down, finishes with a long, limey hit.

New World: Light – Full Bodied

Seifried Riesling 2016, Nelson, New Zealand

£40 / £11

The 2016 Seifried Riesling shows floral characters alongside appealing flinty notes. The palate is generous with 18g/L natural residual sweetness and a fine thread of mineral acidity wrapping around the palate to leave a persisting flavoursome finish. Classic Riesling!

Peter Franus Albarino 2014, Napa Valley, USA

£45

Light straw in colour, aromas of grapefruit, orange blossom, green apple and marzipan leap from the glass. Razor-like acidity and mineral/stone-fruit flavours expand on the palate, lingering well into the finish. Unfortunately, there is a miniscule quantity of this wine. If you are looking for a distinctive and unique wine from Napa Valley, this is it.

Crios Torrontes 2016, Cafayete, Argentina (V)

£26

All the floral subtlety and delicate exotic nuance that this grape is so cherished for. Lean and lively on the palate, ultra-zesty and fresh. In fact, texture-wise, it feels more like a very good Sauvignon-Blanc, such is the acid balance and structure in relation to the lovely ripeness of fruit.

Stanley Estate Sauvignon Blanc 2016, Marlborough, New Zealand

£38 / £10

A delicious Sauvignon, which would more than rival most Sancerres. Made by talented wine maker Jules Taylor, on a tiny, family-owned vineyard in Marlborough, where many of the best New Zealand Sauvignons are made. Pale silvery in colour. Strong citrus flavours on the nose with hints of gooseberry. Lovely intense flavours of lime, gooseberry, elderflower and green peppers. Great acidity and length. This is superior Sauvignon.....one of the very best!

Marisco Craft Series 'Pride and Glory' Sauvignon Blanc 2011, New Zealand

£50

Received the highest ever score given to a Kiwi Sauvignon-Blanc by world renowned Robert Parker. Yes, you read correctly, a six-year-old Sauvignon Blanc that's a new release! For Brent Marris and his team this has been a special project to produce a sassily complex Sauvignon sourced from the Waihopai Valley that oozes white peach, lemon verbena, creamy tropical characters and shows soft, chalky, nougat-like layers on the finish. It's a wine that offers something different with every sip, something that makes you go 'wow, that's a crazy Sauvignon!'....that's because it *is a* crazy Sauvignon. Aging in French oak on Chardonnay lees will do that.

Merchant Selection - The Vineyard £35.99

Casella Beyond Horizons Chardonnay 2013, Australia

£23 / £6.50

Golden lime green in colour with aromatic peach, melon and subtle oak aromas. The palate is soft and generous, with lingering stone fruit and citrus flavours and a delicate touch of vanilla oak.



THE BOAT HOUSE DINING

Red

France: Light – Full Bodied

Domaine Moillard Juliéas 2014, Cru Beaujolais, (V)

£28 / £8

Aromas of strawberry, violet, cinnamon, redcurrant and peony, releasing fleshy, well-built flavours that are discreetly spicy with a good length in the mouth.

Hervé Kerlann Côtes de Beaune 2014, Volnay/ Monthélie (V)

£40

This beautiful ruby red Pinot Noir is produced from vines that are located just on the other side of the wood that tops off the village of Volnay. This is the finest land to be classified as Hautes- Côtes de Beaune. A little bit of tannic boldness integrates so well with the delicate flowers violet & saffron. Perfect for our meatier dishes.

Santanay 1er Cru, Jacques Girardin 2015, Burgundy,

£45

Although still in its youth, the 2015 Clos Rousseau red Burgundy is already delicious and reveals itself as a charming and satisfying dinner companion. This appealing ruby red wine immediately ingratiates itself with a set of pretty aromatics with soft scents of ripe cherries and strawberries mingled with a fresh woody aroma. In the mouth, this seductive red wine offers an incomparable silky texture to convey its delicate fruit and spice tones.

Domaine du Vieux Telegraphe La Crau Chateauneuf du Pape 2015, Rhône

£65

The flagship wine of the Brunier family estate which sits on the Plateau de La Crau- a huge stony terrace in the southeast of Chateauneuf du Pape. This 2015 vintage is already considered to be the best since 2010. Lashings of salty minerality, rasp & strawberries and spice flow to a medium to full, layered and quite traditional 'Neuf.

Merchant Selection – James Nicholson £49.99

Domaine Les Pallieres Les Racines Gigondas 2013, Rhône

£42

'Les Racines'- a cuvée made with grapes from the Brunier Estate's oldest vines, has the velvet, depth and harmony that defines old Grenache when cultivated in refined terroirs.

The 2013 has great substance and offers lots of blackcurrant, crushed rock, leather and Gigondas spice-like aromas and flavours. Medium-bodied, nicely concentrated and with plenty of tannin.

Gayda 'Figure Libre' Cabernet Franc 2016, Bruguairolles, France (V)

£30

Opaque, perfumed and with fragrant black cherry, cassis and spice. Full-bodied, intense with countless layers of flavour including blackcurrant, cedar and graphite. Dense fruit on the palate is bound by a structure of fine grained tannins and a lively acidity. This shows great depth and character and yet is refined with a long, elegant finish.



THE BOAT HOUSE DINING

Northern Europe:

Weingut Martin Waßmer Spätburgunder Trocken 2015, Baden, Germany (V) £35

Baden is the southernmost of Germany's 13 official wine regions, and also the warmest. Its relatively sunny, dry climate permits the production of good-quality *Spätburgunder* or *Pinot Noir*. Not so jammy on tasting but leads into fresh, crisp red fruits - cherries, redcurrants and a little bit of cranberry. There's also a little bit of peppery spice at the finish. One thing about this wine is that its tannins are pretty big. Recommended accompaniment for duck or game bird.

Southern Europe: Light – Full Bodied

Terre Di Montelusa Primitivo 2016, Fossalta Di Piave, Italy £24 / £7

The native Italian Primitivo grape produces a wonderful soft, rounded and elegant wine. Flavours of ripe plums, dried apricot and a touch of cinnamon.

Valdubón Roble 2014, Ribera del Duero, Spain £27

Beautifully integrated fruit, oak and soft tannins. Intense dark cherry colour with hints of mauve. Made with the Tempranillo grape, gives the wine a wonderful structure, developing a more intense aroma and combining a full body with a well-balanced level of acidity.

Covila II Crianza 2015, Rioja, Spain £26

Aged in American oak for 12 months. Complex bouquet of redcurrant, vanilla, cassis, plum and cherry. Mellow, rich and ripe with fine oak balanced by tangerine acidity. Pure, intense and a long finish.

Edizione 15th Edition Farnese 2014, Italy £45

Luca Moroni, the top Italian wine expert, calls this 'The best wine in Italy' - 99 points "A black purple, that only a maximally concentrated wine, made from grapes fully matured and transformed with pure oenology, rarely succeeds to show off. Qualities that make Edizione Cinque Autoctoni - Farnese Vini the best red wine tasted this year. A wine of maximum native density, that without mole and oxidation, evokes a pure blackberry juice."



THE BOAT HOUSE DINING

Creu Celta 2007, Vinas Viejas, Seleccion Especial, Priorat, Spain

£42

Full flavoured red with chocolate cherry, plum, pine and smoky nuances. Rich, complex and satisfying. Creu Celta is made by the McAlindon family who own Direct Wine Shipments. The vineyards are found in Priorat (meaning Priory), North Eastern Spain near the Scala Dei Monastery, translated as 'Ladder to God'. The symbol for Creu Celta, meaning 'Celtic Cross' in Catalan, is inspired by the exceptional 15th Century High Cross found on Devenish Island, Country Fermanagh. Less than 1800 bottles produced!

Americas: Light – Full Bodied

Ben Marco Malbec 2013, Argentina

£32

Trophy Medal & Best of the Argentina Malbec Wine Show 2015 with 95 points. A balanced and refined red with blueberry, blackberry and hints of cloves. Medium to full body, fine tannins and a fresh finish.

Cline Merlot 2012, Sonoma Coast, California, USA

£35 / £9.50

The first Merlot release from Cline, this is a complex and true wine. Layers of flavours including chocolate, cherry and green olive, together with silky tannins, provide a sumptuous mouthfeel.

Garzón Tannat Reserva 2016, Garzón, Uruguay (V)

£31 / £8.50

The signature Uruguayan grape varietal that has found its ideal soil in Garzón. Intense red and black fruit with lingering aftertaste, freshness and softness. Elegant and powerful, beautiful aromas of raspberry and red cherry followed by black plum, rhubarb and tobacco mixed with dark chocolate and white pepper tension finishes with silky tannins and supple fruit. 'The best Tannat in the world?'

Garzón Tannat Single Estate Reserva 2013, Garzón, Uruguay (V)

£45

The best just got better! This is a muscular wine, powerful, yet there is still restraint and the wine isn't overly tannic or unwieldy. It is under control, presenting delicious ripe plum and black cherry flavours, and hints of spicy undertones. The fruit dominates but this isn't a one-note wine, with more complexity than you might expect for a wine of this price point. Highly recommended.

Australasia: Light – Full Bodied

Forrest Pinot Noir 2013, Marlborough, New Zealand (V)

£33 / £9

Deep ruby red colour with berry fruit flavours. On the nose, some lovely peppery Moroccan spice notes, cranberry, raspberry, strawberry, red cherry, an earthy "forest floor" leaf note and just a hint of sweet spicy oak. The fresh berry fruit aromas continue through onto the palate together with a rich underlay of Christmas fruit cake and a long savoury after taste.



THE BOAT HOUSE DINING

Heartland Stickleback Shiraz 2014, Langhorne Creek, Australia (V)

£26 / £7.50

A joint venture by industry veterans Ben Glaetzer and Scott Collett this Shiraz offers excellent value. Aromas of spicy dark cherry, blackberry and blackcurrant with a whiff of liquorice. Smooth tannins and an aftertaste of spice, cloves and dark chocolate intermingle with subtle oak

Glaetzer Bishop Shiraz 2015, Barossa Valley, Australia (V)

£40

Deep garnet-purple this has a wonderful exotic spice-laden nose with a fragrant core of mulberries, black cherries and stewed plums, plus a menthol waft. Full-bodied, rich and spicy in the mouth, it fills the palate with black fruit, velvety tannins and a lively backbone, finishing with great length.

Merchant Selection – The Vineyard £26.99

Glaetzer Amon-Ra 2012, Barossa Valley, Australia (V)

£65

This wine is impenetrable in colour; the bouquet is a mélange of black fruits, oak, spice, tar and licorice. The palate reveals even more dark fruits, more depth, in fact, more of everything, and that is the essence of the wine! This will go the distance, and if you like impressive wines, then search no further.

Merchant Selection – The Grange £49.99

Rest of World: Light – Full Bodied

Simonsig Tiara 2011, Stellenbosch, South Africa (V)

£37

Concours Mondial de Bruxelles, 2016: **Gold Medal**

Full bodied, dry red wine with a Bordeaux style blend. Rich, perfumed bramble and red berry bouquet. Mulberry fruit with the high Cabernet Sauvignon content adds a lovely lead pencil influence. This has beautifully balanced tannins. Great pairing with rich beef and game, especially venison.

Barista Pinotage 2016 by Bertus Fourie, Western Cape, South Africa

£25

A burst of intense rich coffee and chocolate aromas with nuances of ripe mulberry, plum and Maraschino cherries. The sweetness of vanilla follows through on the palate and melds with the soft luscious tannins. Ready to be enjoyed!

Chateau Musar 2011, Bekka Valley, Lebanon (V)

£42.50

Chateau Musar was the first producer in Lebanon to achieve organic certification for its wines. The vineyards are straddled by two mountain ranges running parallel to Lebanon's Mediterranean coastline. Concentrated plum and blackberry fruit, hints of fig, prune, distinct liquorice and spice. Firm but fine tannins, good acidity and body, vibrant and fresh with streaks of cedar and cinnamon. Long finish. Produced by Master Winemaker Serge Hochar.

Merchant Selection – James Nicholson £27.50



THE BOAT HOUSE DINING

Dessert Wines (Glass 100mls)

Trentham Noble Taminga 2013, Murray Darling, Australia

£33 / £9.50

The Taminga grape is a cross breed of Traminer, Farana and Riesling. This wine is mainly fruit driven without the dominating botrytis characters or excessive sweetness, it displays lifted citrus and lychee aromas with luscious toffee sweetness and balanced acidity.

Finca Antigua Moscatel 2015, La Mancha, Spain (V)

£27 / £8.50

The grapes are sun-dried on mats until the sugar level reaches the required intensity. Yellow colour with greenish-gold glints. On the nose, we find peach, lychees and white flowers, velvety smooth on the palate with a pleasant freshness due to the acidity which counterbalances the sweetness.

Chivite Vendimia Tardía 2014 Colección 125, Navarra, Spain (V)

£34 / £10

Julian is the 11th generation Chivite running the family estate in Cintruénigo - they've been growing grapes since 1647 and producing wine since 1860. The Coleccion 125 was created in 1985 to celebrate the 125th anniversary of their first production. Complex and concentrated honey Moscatel de Grano Menudo from the Baja region!

Seifried 'Sweet Agnes' Riesling 2016, Nelson, New Zealand

£30 / £9

New Zealand's most internationally awarded dessert wine. Luscious honeyed Riesling named after the mother of winemaker Heidi and winery manager Chris. Ripe lime, passion fruit and rosy apple with a swirl of light honey. Simply gorgeous!

Sherry (Glass 50mls)

Gonzalez-Byass Palomino Fino, Jerez, Spain

£4

A very dry, pale golden, crisp and fragrant sherry. Aged for approximately 5 years with grapes from the 'Jerez Superior' zone. Goes very well with shellfish and seafood.

Gonzalez-Byass Matusalem Oloroso, Jerez, Spain

£6

Old sweet Oloroso that has been cask aged for 30 years has a dark mahogany tone with intense aromas rich in nuts, dates, figs, raisins, overlain with old oak. Elegant, complex and intense on the palate.

Gonzalez-Byass Apostoles Palo Cortado, Jerez, Spain

£6

A lot of depth here, this is a full-flavoured sherry with that same fruit intensity as on the nose. Lots of dried fruit with light toffee sweetness and oak caramel. Rare stuff, as just 1 to 2% of the grapes pressed for sherry naturally develop into Palo Cortado.