

## **-SWEET / DESSERT WINES-**

*Please see dessert menu for our current selection of dessert wines by the glass.*

### **Ice Wine/ Eiswein**

**Mission Hill Riesling Ice Wine 1997 13% £98.00 (375ml) Gold**

Medal Winner, Wine Magazine 2001 Dessert Wine of the Year.

An outstanding ice wine, deliciously aged, with very intense peach and mango flavours.

**Inniskillin Riesling Ice Wine 2004 9.0% £150.00 (375ml)**

Recognised as one of the finest Rieslings in the world, the grapes are picked when frozen, and produce tiny yields. Flinty with candied apricots, followed by a seductive scent of orange blossom, then lush nectarines followed by a dream like tingling acidity that lingers. Also available by the glass.

**Inniskillin Vidal Gold Ice Wine 2004 9.0% £150.00 (375ml)**

These very rare grapes are picked in deep Winter at night, once the temperature has fallen below -10C and are pressed in the open frozen vineyards of the Niagara Peninsula, near the Niagara Falls in Ontario. Donald Ziraldo and Karl Kaiser, the growers, are universally regarded as world authorities in cool Climate Viticulture. Ripe white peaches, lychee, nectarine and mango bounce off a background of gingerbread and luscious honey.

**Traminer Eiswein, Ernst Triebaumer 2003 9.5% £48.00 (375ml)**

One of Austria's top producers, refreshingly sweet and fresh.

**Pelee Island Vidal Ice Wine 2003 £58.00 (375ml)**

Gold medal winning wine, lush, sweet and very concentrated made in Ontario, Canada,

**Ehrenfelder Eiswein, Iphoefer Kalb 1992 12.5% £90.00 (375ml)**

Outstanding Eiswein, tropical rich honey with penetrating fruits, very sought after

**Pettental, Riesling Ausleses 1998 12% £45.00 (375ml)**

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Exceptional wines, the 1999 is very sought after, lovely clean fruits, long aftertaste.

### **Willi Opitz**

*When discussing sweet wines, Willi Opitz' name is always at the top, his awards are too long to list, he makes an incredible amount of variants and we have picked here a few of my favourites.*

**Eiswein, Welschriesling, Willi Opitz 1999 £58.00 (375ml)**

Not sure how this fits in with us Welsh, so I had to try this, and what a stunner, complex flavours, followed by intense Riesling flavours, huge aftertaste, succulent, long and beautiful hand made wine.

**Goldackerel, Beerenauslese, Willi Opitz 2005 £25.00 (375ml)**

Ripe fruit without being over sweet, good intensity that does not overpower, fresh flavours.

**Goldackerel, Trockenbeerenauslese 1995 £75.00 (375ml)**

**Goldackerel, Trockenbeerenauslese 2000 £75.00 (375ml)** Rich and wondrous, long lingering flavours, multi layered, packed with class, fantastic.

**Weisser Schiffmand 1998 £58.00 (375ml)**

Made similar to Opitz One, long drying process of Muscat grapes, producing a heavenly rich finish.

**Pinot Noir, Beerenauslese 2005 £28.00 (375ml)**

Ripe rich fruit, lovely acidity, ideal for chocolate desserts.

**Pinot Noir, Eiswein, Willi Opitz 1998 £68.00 (375ml)**

Blush in colour, but fascinating wine with lovely sweet richness, very delicate and quite special.

**Opitz One, Vin de Paille Willi Opitz 1999 £75.00 (375ml)**

**Opitz One, Vin de Paille Willi Opitz 2000 £58.00 (375ml)**

Luscious, deep concentration, long lingering flavours, by the way it's red, rare and sought after. Sue & I were involved in the making of the 2006 Opitz One.

## Maculan and Other Italian

*Fausto Maculan's winery is one of the most stunning in Italy, designed by Maculan himself and set in the foothills of the Alps in Northern Veneto. World famous for his dessert wines, and we are very proud to hold stocks of his full range, including the Acinobili, a very rare sight, the Torcolato was served to us in Italy by Fausto with some home made Italian Fruit Cake, with the fruits having benefited with soaking in the same wine.*

**Nivole, Moscato d'Asti, Chiarlo 2004 11% £12.00 (375ml)**  
Succulent dessert wine with a touch of sparkle, lush with Lemon Tart

**Giardini Arimei, Ischia, Campania N.V. £38.00 (500ml)**  
Made on the island of Ischia this medium sweet wine offers incredible elegant and complex flavours, packed with dried fruit flavours such as apricots, lush savoury honey and long finish

**Dindarello, Maculan 2006 13% £18.00 (375ml)**  
Soft banana ripe flavours, clean and exciting.

**Maculan, Torcolato 1998 13% £58.00 (375ml)**  
Very limited, an outstanding, rare dessert wine, superb complex flavours with hints of banana, roasted apricots and super ripe mangoes.

**Maculan, Acinobili 1998 13% £95.00 (375ml)**  
Rarely seen outside Maculan's own cellar, quite superb, seriously grown up wine, up there wity the Gods. Check on availability before you get too excited.

**Aleatico, Antinori 1998 12% £36.00 (500ml)**  
Red, Italian, soft sweet fruits, ideal with cheese.

**Capitel Monte Fontana, Tedeschi 1997 17% £38.00 (500ml)**  
Red, Valpolicella, ideal with blue cheeses, pears and rich warm desserts, natural sweetness and rich.

## California

**Essensia Orange Muscat 2003 15% £18.00 (375ml)**  
As above made by Andy Quady, orange blossom, great with chocolate.

**Terre Rouge Muscat 2000 16.5% £24.00 (375ml)**  
Lovely delicate flavours, followed by long lingering tropical fruits, top sweetie.

**Rosenblum Black Muscat 2002 16.5% £24.00 (375ml)**  
This has been produced from the rare and exotic Black Hamburg grape. Aged in French & American Oak and is unrefined. This wonderful rich sticky is great with Blue Cheeses or Chocolate.

## Hungary and Chile

**Tokaji Aszu, Dobogo 1995 11.5% £98.00 (500ml)**  
6 puttonyos. The Dobogo cellars originated in 1869. The volcanic soil, long hot summer, sunny and humid autumn and ageing process in ancient mouldy cellars, all contribute to produce this uniquely rich, mellow honey flavour.

**Las Casas del Toqui Late Harvest Semillon 2001 13% £30.00 (375ml)**  
First listing from South America on The Harrow List. Made by Frank Bijon who makes Chateau La Tourette in Bordeaux. Lush, outstanding quality.

## Australia

<b>Foundstone Raisined Semillon</b>	<b>2006</b>	<b>9.5%</b>	<b>£9.00 (375ml)</b>
<b>Beelgara Raisined Semillon</b>	<b>2002</b>	<b>9.5%</b>	<b>£9.00 (375ml)</b>
<b>Golden Botrytis, Miranda</b>	<b>1997/2000</b>	<b>10.5%</b>	<b>£28.00 (375ml)</b>
Honeyed sweetness from this luscious gold medal winning wine.			
<b>Vasse Felix Noble Riesling</b>	<b>1996/99</b>	<b>11%</b>	<b>£35.00 (375ml)</b>
One of Australia's top dessert wines, Sauternes style.			
<b>Coonawarra Botrytis Riesling</b>	<b>1997/8</b>	<b>11.5%</b>	<b>£28.00 (375ml)</b>
Crisp, followed by deep floral flavours, a fab sticky wine.			
<b>James Halliday Botrytis Semillon</b>	<b>1997</b>	<b>12%</b>	<b>£30.00 (375ml)</b>
Dessert wine from the famous Australian wine author.			
<b>Cordon Cut Riesling, Mount Horrocks</b>	<b>2003/4</b>	<b>11%</b>	<b>£28.00 (375ml)</b>
This is a favourite of mine, huge flavours, awesome sought after gold award winner.			
<b>Cullen Robinsons Retreat Riesling</b>	<b>2000</b>	<b>12%</b>	<b>£35.00 (375ml)</b>
Personally delivered by Vanya Cullen to The Harrow, soft orange marmalade lovely finish.			
<b>Heggies Botrytis Riesling</b>	<b>1998</b>	<b>12%</b>	<b>£35.00 (375ml)</b>
Luscious, clean floral flavours with some good honey background.			
<b>Noble Rot Riesling, Henschke</b>	<b>1998/9</b>	<b>13%</b>	<b>£35.00 (375ml)</b>
Rich, luscious, rich honey, long aftertaste, superb limited edition wine.			
<b>Black Noble de Bortoli</b>	<b>NV</b>	<b>17.5%</b>	<b>£38.00 (375ml)</b>
Australia's answer to Pedro Ximenez, rich dark toffee flavours.			
<b>Hobbs, Single Vineyard Grenache</b>	<b>2003</b>	<b>11.9%</b>	<b>£35.00 (375ml)</b>
Based on the French Banyuls, semi dried grapes, rich red Grenache wine, great with Blue Cheese .			
<b>Yalumba, Antique Tawny, Museum Release Barossa</b>			<b>£22.50 (375ml)</b>
Rich, concentrated, 15 year old, sticky port style			
<b>Yalumba, Old Sweet White, Museum Release Barossa</b>			<b>£22.50 (375ml)</b>
Rich, sultanas, raisins, hint of sweetness			
<b>Plantagenet, 'Off the Rack' Chenin Blanc</b>	<b>03</b>	<b>11%</b>	<b>£24.00 (375ml)</b>
Exceptionally sweet and luscious dessert wine, using a traditional rack drying method to allow full extraction of fruit flavours.			
<b>Tamar Botrytis Riesling</b>	<b>2005</b>	<b>9%</b>	<b>£28.00 (375ml)</b>
Light and fruity, but with an excellent depth and lusciousness of honeysuckle and peaches. Tasmanian star!			

## South Africa

<b>Gold Muscat, Weltevrede Estate</b>	<b>2001</b>	<b>17.5%</b>	<b>£16.00 (375ml)</b>
From South Africa, soft delicate flavours.			
<b>Cape Muscat, Weltevrede Estate</b>	<b>2000</b>	<b>17.5%</b>	<b>£16.00 (375ml)</b>
Red, not over sweet, but good orange zest flavours, good with chocolate.			
<b>Klein Constantia, Vin de Constance</b>	<b>2000</b>	<b>14%</b>	<b>£42.00 (500ml)</b>
South Africa's historic dessert wine, stunning.			

## France

**Nectar, Vin Moelleux, Marc Bredif 1986 £58.00 (500ml)**  
Give it another 10 years and it might be ready (I wrote this comment 7 years ago, so just another 3 years to go!).

**Couteaux Du Layon 1989 £55.00 (750ml)**  
Medium sweet from Loire. Chenin Blanc grape, lots of floral flavours, excellent age. Francois Testard.

**Chateau de Fesles, Thouarce, Bonnezeaux 1999 £45.00 (500ml)**  
Both these wines under the ownership of Philip Germain, the very best dessert wines from the Loire, Chenin Blanc enriched with Botrytis

**Chateau de la Roulerie, Coteaux du Layon 1998 £38.00 (500ml)**  
Honey, rich fruit, long finish, quite superb.

**Banyuls, Chapoutier 2000 £28.00 (375ml)**  
A fabulous red dessert wine from the Rhone and capable hands of Chapoutier. Excellent for chocolate and/or cheeses.

## And finally a few classy Sauternes ....

<b>Chateau Coutet</b>	<b>Sauternes</b>	<b>1998</b>	<b>13%</b>	<b>£45.00 (375ml)</b>
<b>Chateau Suduiraut</b>	<b>Sauternes</b>	<b>1996</b>	<b>13%</b>	<b>£78.00 (750ml)</b>
<b>Castelnau Suduiraut</b>	<b>Sauternes</b>	<b>2000</b>	<b>13%</b>	<b>£38.00 (375ml)</b>
<b>Castelnau Suduiraut</b>	<b>Sauternes</b>	<b>2004</b>	<b>14%</b>	<b>£30.00 (375ml)</b>
<b>Chateau Rieussec</b>	<b>Sauternes</b>	<b>1989</b>	<b>13%</b>	<b>£150.00 (750ml)</b>
<b>Chateau Rieussec</b>	<b>Sauternes</b>	<b>1998</b>	<b>13%</b>	<b>£75.00 (750ml)</b>
<b>Chateau Rieussec</b>	<b>Sauternes</b>	<b>1999</b>	<b>13%</b>	<b>£45.00 (375ml)</b>
<b>Chateau d'Yquem</b>	<b>Sauternes</b>	<b>1990</b>	<b>13%</b>	<b>£175.00 (375ml)</b>
<b>Chateau Filhot</b>	<b>Sauternes</b>	<b>1990</b>	<b>13%</b>	<b>£98.00 (750ml)</b>
<b>Chateau Filhot</b>	<b>Sauternes</b>	<b>2003</b>	<b>14%</b>	<b>£28.00 (375ml)</b>
<b>Chateau Climens</b>	<b>Sauternes</b>	<b>1981</b>	<b>13%</b>	<b>£95.00 (750ml)</b>
<b>Chateau Climens</b>	<b>Sauternes</b>	<b>1982</b>	<b>13%</b>	<b>£95.00 (750ml)</b>
<b>Chateau Climens</b>	<b>Sauternes</b>	<b>1991</b>	<b>13%</b>	<b>£95.00 (750ml)</b>
<b>Chateau Doisy Verdines</b>	<b>Sauternes</b>	<b>1998</b>	<b>13%</b>	<b>£36.00 (375ml)</b>

## The Glorious Pedro Ximenez Sweet Wine

*'For those who love sweeter-styled Sherry, the light to medium ruby/amber-coloured 2003 Pedro Ximenez is knockout stuff. It exhibits oily sweetness (not cloying) softened by considerable acidity as well as roasted nut flavours intermixed with caramelised tropical fruits.* Robert M. Parker, Jr.

	Glass (100ml)	Bottle (375ml)
Alvear PX Solera 2003		£19.00

A young PX, more of a dessert wine, marked 95/100 Parker, and won Double Gold Medal last year.

PX Emilio Lustau		£18.00
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Classic PX from Jerez, not as intense as the Alvear.

Alvear PX Solera 1927	£6.00	£24.00
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Our best selling wine, luscious clean sweet fruits, raisins, sultanas, hints of grilled bananas. Take a bottle home for £15.00. If you've never tried it ask for a free taste. This is also great in the morning if you have a hangover, but of course in moderation. This was not tasted by Parker. When he does get the chance, there is no question that he will rate it up there with the Gods.