



SILSDEN GOLF CLUB

Brunthwaite Suite

WINE LIST 2011

Silsden Golf Club, Brunthwaite Lane, Silsden, West Yorkshire BD20NH

Tel: 01535 652998 Fine Catering: 07940935128

www.silsdengolfclub.co.uk

White Wine

- 1. Wildwood Chardonnay, California** **£9.70**
A young and zingy wine with aromas of citrus and grapefruit. Packed full of tropical fruit and a crisp, clean finish. (2/3)
- 2. La Delfina Pinot Grigio, Italy** **£9.95**
A lovely bouquet of acacia flowers. Soft and succulent with a hint of spice. Light, fresh & fragrant. Ideal on its own or with salads, rice, sea foods and white meats. (1/2)
- 3. Concha Y Toro Sauvignon Blanc, Central Valley, Chile** **£9.95**
Soft leafy nose with delicious grass and blackcurrant flavours on the palate. (2)
- 4. Stoney Vale Semillon Chardonnay, S E Australia** **£10.25**
Soft and flavoursome dry wine balanced by fresh herbaceous overtones. (2)
- 5. Chablis Domaine Du Varoux, France** **£17.95**
Appealing citru floral aromas, elegantly dry with delicate mineral notes. (1)

Rosé Wines

- 6. La Delfina Pinot Grigio Rosé, Italy** **£10.25**
Soft pink colour, with crisp clean summer fruit flavours on the palate with a touch of sweetness on the finish. (4)
- 7. Sutter Home White Zinfandel, California** **£11.25**
Salmon pink in appearance and delightfully fruity. Strawberry fruit flavours, medium dry with a crisp finish. (4)

White wines and Rosé are designated numbers (1-9), (1) being the driest and (9) being the sweetest

Red Wines

- 8. Rio Lento Merlot, Central Valley, Chile** £9.50
Succulent damson fruit flavours fill the senses, soft and approachable. (B)
- 9. Wild wood Shiraz, California** £10.15
A delicious wine with aromas of ripe blackberries and a touch of spice. Sumptuous blackcurrent flavours, full bodied with soft tannins and a rich finish. (C)
- 10. RM Cabernet Sauvignon, Australia** £10.95
Sweet aromas of cherry and red berry fruit melded with mint and delicate spice. Sweet varietal flavours of plums and eucalyptus on the palate. (C)
- 11. Rioja el Coto Crianza, Spain** £14.95
Soft, succulent raspberry fruit and subtle spicy flavours. The American oak adds creamy and vanilla characteristics. (C)

Red wines are designated letters (A-E), (A) being the lightest and (E) being the fullest, heaviest

Champagne

- 12. Moscato Spumante Capetta, Italy** £15.95
A lively sweet, sparkling wine from Italy. (6)
- 13. Segura Viudas Brut Reserva Cava, Spain** £15.95
Pale straw yellow in colour with an elegant and harmonious nose. Fresh and well balanced on the palate. (2)
- 14. Marie Honnet Brut NV** £30.50
A light, fresh, fruit driven style of Champagne with a beautiful nutty finish. (1)
- 15. Ayala Brut Majeur NV, France** £35.99
From the prestigious Bollinger house, comes a champagne that has rich aromatics, a fine mousse and is well balanced showing great finesse. (1)

All prices are quoted per Bottle

Silsden Golf Club, Brunthwaite Lane, Silsden, West Yorkshire BD20NH
Tel: 01535 652998 Fine Catering: 07940935128
www.silsdengolfclub.co.uk