

Number Twelve deli wine list 2012

All the following wines are in stock and are available to buy on a per-bottle basis. There is a **5% discount** on cases of 6 or more unmixed bottles.

2011 VERDEJO, El Tesoro. Castilla Y Leon, Spain £6.95

Reminiscent of a light Sauvignon Blanc so does a similar job with food - great with salads (especially with goats' cheese). Also hits the spot at 6pm when nothing more than a cool glass of white is required.

Old Bridge Rating: Terrific value. Nice waxiness with medium acidity but a fresh feel. Subtle citric notes. Hint of marzipan. Very perky.

2011 GARGANEGA, Alpha Zeta. Veneto, Italy £7.95

Gently aromatic with grassy scents. The palate has a delicious medley of flavours ranging from elderflowers and apples to pithy citrus fruits. A silky smooth texture carries the well-rounded flavours to a long and satisfying finish.

Old Bridge Rating: This Garganega has long been the 'house white' at the Old Bridge Hotel. Light enough to drink easily, but just enough olive and almond undertone to provide interest and food-friendliness.

2011 CHARDONNAY, Indaba. South Africa £8.95

Chardonnay with oak may be out of fashion but is very friendly with food. Pasta carbonara could be the perfect partner.

Old Bridge Rating: Hearty Chardonnay with a bit of a suntan. Hint of oak, soft and rounded flavours. Makes no demands on the drinker - ideal 'party wine'.

2011 SAUVIGNON BLANC, False Bay. South Africa £7.95

False Bay is the 'entry level' label of Circumstance winery, a project conceived by Englishman Paul Boutinot and based in Somerset West, near the coast (which does indeed look out over False Bay, east of Cape Town)

Old Bridge Rating: The False Bay range is very attractive at the price. This is cut-grass fresh, citric, lively Sauvignon. A bit austere for some, but unquestionably a zingy aperitif.

2011 FALSE BAY ROSÉ. Western Cape, South Africa £7.95

False Bay is the 'entry level' label of Circumstance winery, a project conceived by Englishman Paul Boutinot and based in Somerset West, near the coast (which does indeed look out over False Bay, east of Cape Town).

Old Bridge Rating: Dry but fruity rosé. No bitterness and no confected sweetness - really very good for the price.

2011 BORSAO. Campo de Borja, Spain £6.50

This wine shares some of the easy-drinking charm of good Côtes du Rhône but at lower prices (and much lower than their neighbour Rioja).

Old Bridge Rating: Soft, round and oh-so-friendly - our house red in the hotel and restaurant for the last three years. Drink on any occasion, with or without food.

2010 ZINFANDEL, Big Top. California £8.75

100% Zinfandel, matured without oak to maximize freshness Fruit sourced from old vines in the warm Lodi region in central California.

Old Bridge Rating: Great to find an affordable California red that has fruit but not excessive sweetness; richness but not soupiness; and at least a good dollop of spice and individual character.

2010 Château FONTARÈCHE. Corbières, Southern France £9.95

A 'house red' in several top London restaurants, this is a versatile choice. Equally good with cold beef or a ham sandwich.

Old Bridge Rating: This is a relatively easy-drinking Corbières - hints of herb and garrigue, but in a gentle, open, supple frame.

PROSECCO 'LA LUNETTA'. Veneto, Italy £9.95

Bronze Medal, International Wine and Spirits Competition 2011.

Old Bridge Rating: Prosecco 'Spumante' - in other words fully sparkling. Quite difficult to think of normal wine speak for this one. It's just perfect party wine - drink neat or mix with fruit purée for a Bellini. Really very good value.

AMBASSADOR RUBY PORT, Krohn £10.95

Long renowned for the quality of their sublime Colheitas (single vintage tawnies), they also do a great job with ruby styles too.

Old Bridge Rating: Ripe, rich and rounded - fantastic value.

RUTHERGLEN MUSCAT, Stanton and Killeen. Australia £12.95

100% Muscat A Petit Grains Rouge (also know as Brown Muscat); picked very ripe, then gently fortified to produce a lusciously sweet wine. This example is not aged in wood.

Old Bridge Rating: Great value - huge intensity for the price. Works well with chocolate or sticky puddings.

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