

# OPUS ONE

## RESTAURANT

Bin  
No

Bottle

### Wine List

#### CHILE

- |   |   |        |
|---|---|--------|
| 1 | ○ <b>Sauvignon Blanc Emiliana</b><br><i>Bright greenish-yellow; fresh aromas of citrus fruits with herbal and mineral notes. Brisk, lively acidity heightens the pleasingly soft citrus finish.</i>   | €20.00 |
| 2 | ○ <b>Casa Marin Riesling, Miramar Vineyard 2007</b><br><i>Pale straw, clear and bright. Intense youthful aromas of lemon and orange blossom on nose; impeccably clean dry palate is refreshingly acidic. Astounding upfront flavours of pink grapefruit, sherbet and delightful floral notes. Wonderful fresh finish with excellent length.</i> | €36.00 |
| 3 | ○ <b>Merlot Emiliana</b><br><i>Dense, dark and purple, this wine is packed with blackberry and plummy fruit flavours. The nose has the peppery/herbal edge so typical of Chilean Merlot and the palate shows dark fruits and ripe cherry flavours with a hint of chocolate and coffee.</i>  | €20.00 |
| 4 | ○ <b>Cabernet/Syrah Reserva Emiliana</b><br><i>Wonderful upfront New World fruit showing great Old World complexity and character. Delicious.</i>   | €24.00 |
| 5 | ○ <b>Odfjell Aliara 2005</b><br><i>The Flagship wine. Inviting deep purple; elegant, complex, concentrated fruit flavours on the nose; blueberry, blackberry, apricot, full bodied harmonious ripe dark fruit flavours on the palate with hint of oak and chocolate. Acidity gives it a final touch of freshness.</i>                           | €50.00 |
| 6 | ○ <b>Casa Marin Pinot Noir, Lo Abarca Hills 2004</b><br><i>Intense aromas of plums and raspberries, with subtle undertones of smoke and vanilla. Long persistence with smooth, complex tannins.</i>   | €61.00 |

#### ORGANIC - CHILE

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|---|---|--------|
| 7 | ○ <b>Elemental Organic Chardonnay Riserva</b><br><i>Clean and bright; intense yet delicate pale greenish-yellow. Intense tropical fruit aromas blend with pear, pineapple, almonds, walnuts; nice long finish.</i>  | €24.00 |
| 8 | ○ <b>Elemental Organic Cabernet Sauvignon Riserva</b><br><i>Impressive ruby red; clean, fresh and harmonious nose with abundance of red berry fruit, delicate notes of chocolate, vanilla and coconut. Palate presents firm, ripe tannins and balanced acidity.</i> | €24.00 |

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### AUSTRALIA

- |    |  |        |
|----|--|--------|
| 9  | <p>○ <b>Verdelho The Mill, Windowrie</b><br/> <i>Bright with a hint of lime green. Fresh tropical fruit salad aromas following through to palate with a smooth finish. Unoaked, fresh fruity and upfront. Excellent wine for Asian cuisine.</i></p>  | €23.00 |
| 10 | <p>○ <b>Semillon Sauvignon Stella Bella, Margaret River</b><br/> <i>Fresh scents of citrus and stone fruit; the first zing and bony structure of Semillon drives the palate; Sauvignon's richness adds flesh to soften and balance the lasting acidity.</i></p>  | €22.00 |
| 11 | <p>○ <b>Balgownie Estate Chardonnay, Yarra Valley 2006</b><br/> <i>Rich green/gold colour. Complex bouquet of pear and baked quince with toasty oak and subtle winemaking influences. Palate is echo of bouquet showing intense pear and quince: nutty complexity provides long, mineral like finish.</i></p>                                      | €26.00 |
| 12 | <p>○ <b>Cabernet/Merlot The Mill, Windowrie</b><br/> <i>Medium bodied wine with aromas of dark berry fruits and spices, supported by subtle oak. The very substantial and ripe palate shows concentrated black fruits with complex tannins and well integrated oak.</i></p>  | €23.00 |
| 13 | <p>○ <b>Majella 'The Musician', Coonawarra 2007</b><br/> <i>The Lynn family source the grapes from the Eastern edge of the Coonawarra 'red' strip. Result is a rich, full bodied harmonious red with powerful pepper, spice and dark berry aroma that will warm the cockles of your heart. Voted IWC 2007 Australian Red Wine of the Year.</i></p> | €30.00 |
| 14 | <p>○ <b>Balgownie Estate Shiraz, Bendigo 2004/05</b><br/> <i>Deep red/purple colour: nose offered blackberry, liquorice and spice with hint of eucalypt and pepper. Palate full bodied with sweet blackberry and spice flavours and fine lingering tannins.</i></p>  | €39.50 |

### NEW ZEALAND

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|----|---|--------|
| 15 | <p>○ <b>Sauvignon Blanc Greenstone Point</b><br/> <i>Displays ripe tropical fruit aromas with hints of capsicum and gooseberry. Soft and rounded with a long finish. A lovely wine!</i></p> | €27.50 |
| 16 | <p>○ <b>Greenstone Point Pinot Noir, Marlborough 2007</b><br/> <i>Aromas of rich ripe plums and cherries. Palate full and rounded with warm generous finish.</i></p>                        | €29.00 |

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### SOUTH AFRICA

- |    |   |        |
|----|---|--------|
| 17 | <p>○ <b>Swallows' Tale Sauvignon Blanc•Chenin</b><br/> <i>85% Sauvignon Blanc, 15% Chenin. Ripe and concentrated, floral and peach tones, green apples, tropical fruit and a finish of green fig. Perfect accompaniment to most seafood dishes and poultry.</i></p> | €21.00 |
| 18 | <p>○ <b>Sauvignon Blanc Major's Hill</b><br/> <i>A full ripe concentrated wine with hints of green pepper, green apples and tropical fruit with a lingering finish of green fig on the aftertaste. A complex wine with a huge mouth feel.</i></p>                   | €26.00 |
| 19 | <p>○ <b>Circumstance Chenin Blanc, Stellenbosch 2007</b><br/> <i>Apple and honey flavours. Full and complex with some minerality to the core. A stunning Chenin – one of the best we have tasted.</i></p>   | €32.50 |
| 20 | <p>○ <b>Swallows' Tale Shiraz•Cabernet Sauvignon</b><br/> <i>Dark ruby with youthful blackberry and ripe berried fruits. Young and vibrant with elegant upfront fruit ending with touch of peppery spice. Strongly recommended.</i></p>                             | €21.00 |
| 21 | <p>○ <b>Pinotage Major's Hill</b><br/> <i>Rich, dark ruby red colour with a ripe plum and fruitcake taste with a hint of dark chocolate finishing off with soft tannins. Best enjoyed with red meat and game dishes.</i></p>  | €28.00 |
| 22 | <p>○ <b>Merlot/Shiraz/Cabernet, Van der Merwe</b><br/> <i>Full bodied but elegant soft tannins, dense middle palate, hints of black fruits and a long finish.</i></p>   | €29.50 |
| 23 | <p>○ <b>Mas Nicolas Shiraz/Cabernet Sauvignon, Stellenbosch 2003</b><br/> <i>Delicate black fruit flavor combined with elegant wood influence. Taste is well balanced and fruity with fine tannin structure, complex and rich finish.</i></p>                       | €33.00 |

### ARGENTINA

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|----|---|--------|
| 24 | <p>○ <b>Renacer Punto Final Malbec Reserva 2005</b><br/> <i>Aromas of freshly crushed blueberries and other berried fruit. Tight blackberry and cassis flavours on the palate in front of a tannic, sturdy finish. Stunningly good.</i></p> | €34.00 |
|----|---|--------|

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### FRANCE

#### Alsace

- 25 ○ **Gewürztraminer, Les Princes Abbés, Domaines Schlumberger 2003/04** €36.50  
*Complex aromas of fruit and spice, full and rich on palate with lovely balance. One of the best accompaniments to smoked salmon and smoked cheeses.*
- 26 ○ **Pinot Gris, Grand Cru, Spiegel, Domaines Schlumberger 2005** €46.00  
*Sunflowers and nuts on nose, flowers and honey with a core of peach on palate. Firm finish with apricot flavours – you'll love it! 90 points Wine Spectator.*

#### Bordeaux

- 27 ○ **Château Pey La Tour Bordeaux Superieur** €25.50  
*Located in one of the finest terroirs in the Bordeaux appellation, this austere spicy and complex wine shows great fruit and harmonious tannins which give the wine a tremendous smooth and well rounded finish. Great value.*
- 28 ○ **Château L'Avocat Graves Rouge** €36.00  
*Fruity nose with peppery characters, multiple levels of depth, subtle integrated oak flavours and tannins.*
- 29 ○ **Château Cantenac, Grand Cru Classé, Saint-Emilion 2006** €46.00  
*70% Merlot and 30% Cabernet Franc. Powerful and complex nose, a mix of dark and red fruits and spices of the Cabernet Franc. Strawberry, blackcurrant, liquorice and cedar wood flavour. Mouth is a classic claret with opulent structure and very long after taste. Made for ageing but can be enjoyed now after decanting.*
- 30 ○ **Chateau Palmer Troisiemes Crus Classe, Margaux 1995** €195.00  
*Deep , rich , ample and luxurious. Big and exotic.*
- 31 **D** **Château Roumieu A.O.C. Sauternes 2003/04 – half bottle** €27.50  
*Aromas of dried fruit, honey, flowers and roasted grain. A great accompaniment to foie gras.* Half

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### FRANCE

#### Burgundy

- 32 ○ **Chablis, William Fèvre 2006** €34.50  
*Very refined bouquet, developing citrus, white-fleshed fruit and floral notes. Impressive texture for a village Chablis. The wine is marked by mineral notes that are typical of the appellation*
- 33 ○ **Meursault, Les Grands Charrons, Chateau de Citeaux 2005** €78.00  
*Brilliant gold yellow. Flower notes on the nose, very fine with touch of vanilla. Dense and rich mouth endowed with good balance.*
- 34 ○ **Chablis, Grand Cru, 'Les Clos', Domaine William Fèvre 2005** €95.00  
*Remarkably complex bouquet, blending fruity, floral and spicy notes with a substantial mineral touch. Structured palate, opening up with age to give powerful, generous wines. Drink with fish, shellfish and other seafood, poultry and white meat.*
- 35 ○ **Fleurie, Bouchard Père et Fils 2005/06** €34.00  
*Fresh bouquet with floral and fruit aromas. Velvety and elegant on the palate, with enormous appeal.*
- 36 ○ **Beaune 1er Cru, Clos des Perrières, Domaine Lois Dufouleur 2005** €75.00  
*Elegant with a wonderful rich taste, blackcurrant and cherry aromas and good long bouquet. The famous vintage of 2005 promises a long life. Considered to be the elite of the Beaune Dufouleur 1er Crus.*
- 37 ○ **Beaune, Grèves Vigne de L'Enfant Jésus, Domaine Bouchard Père et Fils 2004** €105.00  
*Medium to full-bodied, superb fruit and spice aromas with an oaky note. Intense, full and yet delicate on the palate, the wine has a charming velvetiness. Very good ageing potential*

#### Loire

- 38 ○ **Muscadet Sevre-et-Maine sur Lie, Domaine Le Haut Banchereau, August Bonhomme 2006/07** €23.00  
*Fresh and firmly dry – a perfect accompaniment to most seafood dishes.*
- 39 ○ **Menetou-Salon 'Morogues', Domaine Henry Pellé 2006/07** €33.00  
*A blend of different parcels from the Morogues commune gives the wine a beautiful complexity and richness. White flowers on the nose carry on to the palate. Lovely citric edge gives good balance and length.*
- 40 ○ **Sancerre A.O.C. 'Mise Domaine' August Bonhomme** €37.00  
*A characteristic elegant style, lively earthy flavour with good length.*

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## R E S T A U R A N T

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### FRANCE

#### Rhone

- 41 ○ **Côtes du Rhône Villages Cairanne Boisson** €28.00  
*Ruby coloured revealing a dominant nose of fresh red and black fruit with scents of sweet spices and pepper. Unctuous mouth feel followed by an aromatic finish and powerful length.*
- 42 ○ **Chateauneuf du Pape Rouge, Domaine Chante Cigale 2005** €50.00  
*Wonderful, deep seductive dark red; many strong aromas leading to soft and rich characteristics of Grenache on the palate. Smooth and full bodied with exceptionally long finish. Delicious! Jancis Robinson says this is simply the best 2004 Chateauneuf.*

#### Languedoc

- 43 ○ **Château d'Anglès, Terroir de La Clape Blanc 2005** €36.00  
*Limpid pale yellow with gold highlights. Rich complex nose with blend of white fruits, spices and warm brioche flavours. Plentiful, structured and buttery taste, lovely aromatic intensity. Long, fresh finish.*
- 44 ○ **Château d'Anglès, Terroir de La Clape Rouge 2005** €36.00  
*Deep red with hints of black. Complex, full bodied bouquet with red and black fruits, vanilla, liquorice and earthy flavours. Fleshy, balanced taste with nice freshness and structure.*

### SPAIN

- 45 ○ **Alaia, Castilla Leon Dehesa de Rubiales** €24.50  
*Enticing nose of warm, red, juicy fruit. Pleasant dark fruit palate, a touch of spice and a sweet chocolatey character brought together with light tannins and good acid.*
- 46 ○ **Puerta Vieja Crianza Bodegas Riojanas - Rioja** €28.00  
*An intense, cherry red coloured wine, which has pronounced aromas of orange peel and dried fruit along with spicy notes from new wood. A robust and fruity wine with pleasing tannins and a long, well balanced finish.*
- 47 ○ **Viña Albina Gran Reserva, Bodegas Riojanas 1996** €52.00  
*Rated as the best vintages in Rioja, this is a superb wine. Displays wonderful complex aromas of figs, tar and sweet oak. Velvety taste with huge lingering aftertaste and soft dusty tannins.*

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### ITALY

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|----|---|--|----------------|
| 48 | ○ | <b>Pinot Grigio, San Vigilio, Cavit</b><br><i>Straw yellow with tinges of gold; delicate and pleasing bouquet with floral and fruity scents. Dry and fresh on the palate.</i>  | €21.00         |
| 49 | ○ | <b>Lugana, Marogne, Zeni 2005/06</b><br><i>Floral with a hint of pear drops, finishing with a citrusy edge.</i>  | €34.00         |
| 50 | ○ | <b>Costalago Ripasso, Zeni 2006</b><br><i>Rich, lush, full bodied red wine: very smooth with a touch of spice. Aged in new oak with ripe, soft tannins.</i>  | €28.00         |
| 51 | ○ | <b>Barolo Serralunga d'Alba Fontanafredda</b><br><i>Robust, well bodied, attractive ruby colour with garnet highlights and clean bouquet. Ideal with rich red meats.</i>   | €57.00         |
| 52 | ○ | <b>Chianti Classico Riserva, Badia a Coltibuono 2005</b><br><i>Intense deep ruby red with shades of violet. Intense nose with forest berries, iris and spices. Soft and warm on palate, elegant and fresh impact with mature tannins. Very persistent with generous aftertaste</i>   | €60.50         |
| 53 | ○ | <b>Pinot Grigio Rosé, Ancora</b><br><i>Dry, fresh and fruity Rosé with delicate aromas of red berries and a palate of lush summer fruits.</i>  | €23.00         |
| 54 | D | <b>Vin Santo del Chianti Classico, Badia a Coltibuono 2003</b><br><i>Brilliant golden amber. Aromas of honey, toasted almonds and vanilla. Sweet and rich on palate balanced by vibrant acidity that enhances clean, rich and elegant taste: candied fruit, citrus, apricot and dried figs. Very long persistent finish.</i> | €45.00<br>half |

### CALIFORNIA

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|----|---|--|---------|
| 55 | ○ | <b>Opus One , '93 '97</b><br><i>93 – Mature fruit with complex aromas and supple tannins.</i><br><br><i>97 – A seductive combination of vigour and finesse , superb.</i> | €250.00 |
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### CHAMPAGNE & SPARKLING WINE

#### Italy

- 56 ○ **Prosecco, Coldigiano** €32.50  
*A Spumante out of the top drawer. Crisp, dry with tremendously well balanced citric fruit leading to lingering finish. Perfect as aperitif or accompaniment to seafood and white meat.*

#### France

- 57 ○ **Grande Reserve Blanc de Blanc Brut Charles Pelletier Methode Traditional** €32.50  
*Soft fragranciness leading to a palate of fresh youthful and zesty fruit with refreshing flavours and good length. Great value.*
- 58 ○ **Grande Reserve Rosé, Charles Pelletier, Methode Traditionale** €34.50  
*Seductively soft and fruity with good balance and refreshing crispness on the palate. Good length.*
- 59 ○ **Champagne François Bourdriot Brut** €9.00  
*Showing fine mousse in the glass and fresh floral aromas mixed with characteristic toasty yeast overtones, balanced by richer fruit and classic baked biscuit flavours, with a crisp citrus finish.*
- 60 ○ **Champagne Henriot Souverain Brut** €70.00  
*A beautiful gold colour. The bubbles are persistent, fine and regular. The nose is pleasant, made very elegant by the large amount of Chardonnay. Sharp, well balanced and harmonious on the palate.*
- 61 ○ **Champagne Henriot Brut Rosé** €76.00  
*An attractive, bright, coppery pink colour. The nose is intense, complex and dominated by mineral notes, strawberry and raspberry. Very fresh on the palate with a good balance and harmonious aromas of red fruit.*
- 62 ○ **Champagne Henriot, Vintage Brut 1996** €126.00  
*Golden colour with green tints. Fine and consistent bubbles. Great finesse and distinction on the nose with remarkable mixture of fresh, elegant floral notes and ripe aromas of great warmth. Ideal as an aperitif. Its strong personality would go well with more refined fish or seafood dishes.*

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### HALF BOTTLES

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#### White

63	○	<b>Chardonnay Emiliana</b>	Chile	€11.50
64	○	<b>Sauvignon Blanc Major's Hill</b>	S Africa	€13.50
65	○	<b>Muscadet Sevre et Maine , August Bonhomme</b>	Loire	€13.00
66	○	<b>Macon-Lugny Saint-Pierre , Bouchard Pere et Fils</b>	Burgundy	€16.50
67	○	<b>Sancerre "Mise Domaine" , August Bonhomme</b>	Loire	€21.00

#### Red

68	○	<b>Cabernet Sauvignon Emiliana</b>	Chile	€11.50
69	○	<b>Puerta Vieja Crianza Bodegas Riojanas</b>	Spain	€15.00
70	○	<b>Cotes du Rhone Villages Cairanne , Domaine Boisson</b>	Rhone	€15.50
71	○	<b>Fleurie , Bouchard Pere et Fils</b>	Burgundy	€19.00
72	○	<b>Chianti Classico , Badia a Coltibuono</b>	Italy	€24.00

#### Champagne

73	○	<b>Champagne Henriot Souverain Brut</b>	Champagne	€37.00
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#### Dessert Wine

74	D	<b>Château Roumieu A.O.C. Sauternes 2003/04</b> – 37.5 cl <i>Aromas of dried fruit, honey, flowers and roasted grain. A great accompaniment to foie gras.</i>	Bordeaux	€27.50
75	D	<b>Vin Santo del Chianti Classico, Badia a Coltibuono 2003</b> <i>Brilliant golden amber. Aromas of honey, toasted almonds and vanilla. Sweet and rich on palate balanced by vibrant acidity that enhances clean, rich and elegant taste: candied fruit, citrus, apricot and dried figs. Very long persistent finish.</i>	Tuscany	€45.00

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## RESTAURANT

### WINES BY THE GLASS

#### White

- Sauvignon Blanc, Emiliana Chile €5.00
- Swallows' Tale Sauvignon Blanc•Chenin South-Africa €5.70
- Pinot Grigio, San Vigilio, Cavit Italy €5.70
- Sauvignon Blanc Greenstone Point New-Zealand €6.90

#### Red

- Merlot, Emiliana Chile €5.00
- Swallows' Tale Shiraz•Cabernet Sauvignon South-Africa €5.70
- Cabernet/Syrah Reserva, Emiliana Chile €6.00
- Côtes du Rhône Villages Cairanne, Boisson France €7.00

### ORGANIC WINES BY THE GLASS

- Elemental Organic Chardonnay Riserva Chile €6.00
- Elemental Organic Cabernet Sauvignon Riserva Chile €6.00