

# THAI ORCHID RECOMMENDATIONS

We have tried many wines with Thai food, and suggest, in particular, the following wines from our list;

## TO DRINK WITH THAI FOOD

We believe that Sauvignon Blanc wine is the best partner with Thai cuisine. From our list we recommend:

White (No.4): SAUVIGNON BLANC, Overstone Winery, Marlborough (New Zealand)

However, as an alternative we think Riesling is another grape variety which compliments Thai food: This Riesling is fantastic!

White (No. 8) RIESLING CLASSIC, Michael Schäfer (Germany)  
A lovely zesty bouquet followed by honeyed fruits on the palate.

If you prefer red wine we have found an excellent rustic red. Thai food that is hot and spicy is well matched to this smooth powerful wine.

Red (No. 35) OAK AGED MALBEC, Finca Beltran Duo, Mendoza (Argentina)  
Intense raspberry and blackberry fruits, supported by a rich spicy oakiness.

## FOR INTEREST

Unusual single variety bursting with fruit:

White (No.18): VERDELHO, Tullumbra Estate (Australia)  
A tropical, citrus fruit palate and a refreshingly crisp finish.

If you have never tried the Pinotage grape variety consider:

Red (No.29): PINOTAGE Bergsig Estate, Breede River (South Africa)  
Vibrantly fruity with redcurrant flavours and warm vanilla notes from oak ageing.

Or Petite Sirah. A classic Californian grape with a French heritage. Not to be confused with Syrah or Shiraz:

Red (No.38): PETITE SIRAH, Jewel Winery (California)  
A delicious wine with ample fruit, paired with well-managed, assertive tannins and well-balanced acidity.

Or try something from the New World:

White (No. 19) SEMILLON/VIOGNIER, Woodshed (Australia)  
Flavours of melon with a citrus edge mix with a touch of spice.

## The List

Our wine list starts with house wines (1 & 39), and is then divided into whites (1 to 22), sparkling wine and Champagne (23 & 24), Rosé (25), Reds (26 to 43) and dessert wine (44). It is then classified by grape variety so that you can choose the style of wine first and then make your selection. No classification is ideal and blended wines somewhat confuse this method, so we have also listed our wines country by country at the end of the list.

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### HOUSE WINES

For a white wine, consider Surazo from Chile:

White (No.1):      SAUVIGNON BLANC  
                         Surazo (Chile)

We consider the best value for money wine on our list to be:

Red (No.39):      MERLOT  
                         Surazo (Chile)

### FOR THE CONNOISSEUR

White (No.15):    CHABLIS PREMIER CRU Château du Val de Mercy (France)  
                         From a single vineyard, an impressively complex wine with density and exceptional richness of flavour which surrounds the natural crispness of a classical Chablis.

White (No.16):    MERSAULT "LIMOZIN", Domaine Bocard, 2000 Burgundy (France)  
                         Concours des Grands Vins de France in Macon, Gold medal 2003 for "Meursault Charmes 1 Cru.

Red (No.41):      ALEXANDER VINEYARD 1998, Marlborough, (New Zealand)  
                         Premium red from Martin Borough, North Island. Single vineyard wine aged in new wood with complex blackcurrant flavours and a long lingering finish.

## WHITE WINE

SAUVIGNON BLANC- With a bright acidity and clean freshness the Sauvignon wines go extremely well with our cuisine.

1. Sauvignon Blanc, Surazo (Chile)  
A vibrant Sauvignon packed with citrus fruit, beautifully balanced.
2. Sauvignon Blanc, Santa Monica (Chile)  
Rich fragrances of apple, pear, citrus, with charming floral overtones and accents of honey. A wine of great varietal character, crisp acidity, elegant structure and lingering finish.
3. Sauvignon de Touraine, Marquis de Goulaine (France)  
A lovely crisp, dry and characterful Sauvignon with floral aromas. A perfect accompaniment to seafood dishes.
4. Sauvignon Blanc, Overstone Winery, Marlborough (New Zealand)  
A crisp, light, classic expression of Marlborough Sauvignon Blanc with concentrated flavours of gooseberry citrus and melon. A stunning example of cool-climate NZ winemaking
5. Pouilly Fumé, Domaine des Champs Aux Moines (France)  
A dry, intense wine that shows great power and depth.
6. Sancerre, Paul Doucet et Fils (France)  
Dry, elegant full of gooseberry character, showing a full ripe flavour with excellent balance.

PINOT GRIGIO- A very popular grape variety which makes an ideal companion to Thai food

7. Pinot Grigio, Fabiano (Italy)  
This wine is fresh in style with a bright pale gold colour, crisp and clean on the palate with a touch of almond.

REISLING - We believe that no-one produces Riesling to such superior quality as the Germans. Home of the grape variety, this wine is a classic example.

8. Riesling Classic, Michael Schafer (Germany)  
This wine has a lovely zesty bouquet followed, by citrus fruits on the palate and an off dry finish.

GEWURZTRAMINER - The grape variety often recommended by wine buffs to accompany the foods of south East Asia.

9. Gewurztraminer, Bergsig Estate (South Africa)  
Spicy, fruity and light with rose petal medium style elegance on the palate.
10. Gewurztraminer, Cuvee Reserve, Ribeauville, Alsace (France)  
Intense on the nose and exuberant in the mouth with complex fine notes of spices and litchee.

## CHARDONNAY

11. Chardonnay, El Otro, Jose Manuel del Pedregal (Chile)  
Unoaked. This young wine is bright and adventurous. Ideal for those new to the world of wine.
12. Chardonnay Reserva, Santa Monica (Chile)  
An intensely complex combination of tropical and citrus fruits with honey and butter tones from three months ageing in French oak barrels. Good structure with balanced acidity leaving deliciously lingering fruity flavours in the mouth.
13. Chardonnay, Gumdale (Australia)  
A very well balanced Aussie Chardonnay which has a lovely full buttery mouthful and pleasing length.
14. Chardonnay, Paradise Point (California, USA)  
A deliciously crisp and dry style of Chardonnay showing lovely citrusy flavours and crunch green apple finish.
15. Chablis Premier Cru, Château du Val de Mercy (France)  
A Chablis of distinction. Traditional style and very classy. Lovely depth of flavour, fine, dry and delicate, yet lingers on the palate with a long finish.
16. Meursault, Limozin, Domaine Bocard 2000, Burgundy, (France)  
Full, fatty and buttery balance with good acidity, producing a fine white Burgundy at a good price. (Gold Medal winner 2003 for Meursault Charmes 1Cru)

## MUSCADET

17. Muscadet sur Lie, Château de Goulaine, Loire (France)  
Not only fine steely overtones but a mango like fruit palate and a more satisfying length than usual.

## VERDELHO

18. Verdelho, Tullumbra Estate (Australia)  
Tullumbra Estate Verdelho has fragrant melon, pineapple and guava aromas with a tropical, citrus fruit palate and a refreshingly crisp finish.

## SAUVIGNON/SEMILLON

19. Semillon/Viognier, Woodshed (Australia)  
An unusual blend which works tremendously well. An inviting lightly honeyed aroma, a touch of wax and a sprinkling of herbs. Flavours of melon with a citrus edge mix with a touch of spice from the Viognier component.

## TREBBIANO DE SOAVE

20. Soave Classico, Remo Farina – Veneto (Italy)  
Trebiano de Soave and Garganega grapes give this a characteristic bouquet with delicate nuances of vine elder and cherry flowers and is dry and gentle yet full of ripe grapey flavours showing how good proper Soave can be.

## CHENIN BLANC

21. Chenin Blanc, Cape Crown (South Africa)  
Produced in the Swartland area, this bright, youthful and floral styled wine is light and easy drinking.

## VIOGNIER

22. Viognier, J.P. Leconte (France)  
A now fashionable grape variety. Full flavoured with layers of luscious apricot and peachy fruits with a long clean finish.

## CHAMPAGNE & SPARKLING WINE

23. Cremant de Bourgogne N.V. Paul Robin, Burgundy (France)  
Produced to Champagne standards, this Burgundian sparkling wine has a fine and elegant mousse, coupled with a charming and distinctive palate.
24. Magenta Premier Cru N.V. Epernay (France)  
Classic in style this Champagne has a delightful full flavour and soft elegant mousse.

## ROSÉ WINE

25. White Zinfandel Rosé, Paradise Point (California, USA)  
This sweet fruit and ample citrus flavours create a refreshing wine that pairs beautifully with your favourite food or simple by itself.

## RED WINES

### CABERNET SAUVIGNON

26. Cabernet Sauvignon, Vina Santa Monica (Chile)  
Aged in Chilean oak barrels for an extensive period. The wine has now softened out to offer a smooth delicate finish.

### DOLCETTO D'ASTI

27. Dolcetto d'Asti, Giardino dei Vini (Italy)  
Dolcetto is an early ripening grape, low in acid, producing a soft, fruity wine. This wine is a firmer more tannic style of Dolcetto, with glorious, rich, plummy fruit on the palate.

### CARMENERE

28. Carmenerre, Santa Monica Reserve (Chile)  
A Bordeaux grape variety that is now becoming indigenous to Chile and produces a deliciously rich, soft textured wine with excellent colour.

### PINOTAGE

29. Pinotage, Bergsig Estate (South Africa)  
The classic red grape from South Africa. This wine shows power in assertive fruits and strength in body, but with subtle bottle ageing. Michelangelo International Gold Medal.

### PINOT NOIR

30. Corton – Charlemagne Grand Cru 1996, Domaine Comte Senard, Burgundy (France)  
From the Cote de Beaune region of Burgundy and this fine red wine is produced with an intense bouquet and a firm spicy fruit flavour.
31. Malbec-Shiraz, Coiron (Argentina)  
The combination of 50% Shiraz and 50% Malbec produces a deliciously ripe and plummy wine with soft tannins, vivid colour with rich complexities and length on the palate.
32. Rioja Tinto, Gomez de Segura (Spain)  
This wine is free of wood and is aged for one year in the bottle giving a lighter flavoured Rioja. Full of the ripe flavours of the Tempranillo grape.
33. Beaujolais Villages – Thomas Bassot (Beaujolais)  
All the juiciness of the Gamay grape with a nicely balanced acidity

### SHIRAZ

34. Shiraz, Gumdale, (Australia)  
Garnet, red colour, backed with a light peppered palate with hints of sweet cherry characteristics.

## MALBEC

35. Oak Aged Malbec, Finca Beltran Duo, Mendoza (Argentina)  
Deliciously deep, dark, and voluptuous medium-bodied wine, bursting with intense raspberry and blackberry fruits, supported by a rich spicy oakiness and a balanced silky finish

## BLENDS

36. Château les Maurins, Bordeaux (France)  
Light Cabernet fruit is supported by soft tannins. Made by two brothers in a brand new winery set up. Good inexpensive Claret.
37. Château La Pointe Bouquey, Saint Emillion (Bordeaux)  
Deep, bright ruby colour, with expressive, powerful and persistent aromas of rose and vanilla. The palate is subtle and balanced with cherry and leather notes.
38. Petite Sirah, Jewel Winery (California)  
A delicious wine with ample fruit, paired with well-managed, assertive tannins and well-balanced acidity.
39. Merlot, Surazo (Chile)  
This Chilean merlot is full of cherry and plum flavours with soft ripe tannins and a long fruity finish.
40. Shiraz/Viongier, Woodshed (Australia)  
An unusual yet fashionable blend of red and white grape varieties producing a wonderfully fragrant red wine with rich raspberry fruit flavours and a hint of chocolate.
41. Alexander Vineyard, Marlborough (New Zealand)  
Single vineyard combining 60% Cabernet Sauvignon, 20% Cabernet Franc, 18% Merlot and 2% Malbec. Complex blackcurrant flavours and a long lingering finish.
42. Merlot, Paradise Point (California)  
This distinct Merlot has a rich garnet colour that is filled with aromas of toasted oak and cherry complemented by flavours of black cherry and plum. Soft vanilla oak and delicate tannins add richness to the finish.
43. Cabernet Merlot, El Otro (Chile)  
Brilliant deep violet colour. Soft, rich red fruit aromas with a background of violets and wild herbs.

## DESSERT WINE

44. Muscat Beaumes de Venise, Domaine de Beaumalric, Half bottle, (France)  
The world's most famous dessert wine originates from the Rhone valley and has all the sticky sweetness and full flavours to match any dessert. Can be enjoyed as a good alternative to Port.

# WINES BY COUNTRY OF ORIGIN

## WHITE WINES

### FRANCE

3. Sauvignon De Touraine, Marquis de Goulaine
5. Pouilly Fumé, Domaine des Champs Aux Moines
6. Sancerre – Paul Doucet et Fils
10. Gewurztraminer, Cuvee Reserve, Ribeauville
15. Chablis Premier Cru, Chateau du Val de Mercy
16. Meursault "Limozin" Domaine Bocard, Burgundy
17. Muscadet Sur Lie – Château de Goulaine
22. Viognier, J.P. Leconte
23. Cremant de Bourgogne, Paul Robin, Burgundy
24. Magenta Premier Cru N.V. Champagne

### ITALY

7. Pinot Grigio, Fabiano
20. Soave Classico, Remo Farina, Veneto

### GERMANY

8. Riesling Classic, Michael Schafer

### SOUTH AFRICA

9. Gewürztraminer, Bergsig Estate
21. Chenin Blanc, Cape Crown

### UNITED STATES OF AMERICA

14. Chardonnay, Paradise Point (Un-Oaked)

### CHILE

1. Sauvignon Blanc, Surazo
2. Sauvignon Blanc, Vina Santa Monica
11. Chardonnay, El Otro
12. Chardonnay, Reserva, Santa Monica
18. Verdelho, Tullumbra

### AUSTRALIA

13. Chardonnay, Gumdale
19. Semillon/Viognier, Woodshed

### NEW ZEALAND

4. Sauvignon Blanc, Overstone Estate Winery, Marlborough

## ROSÉ WINE

### UNITED STATES OF AMERICA

25. White Zinfandel Rosé, Paradise Point

## RED WINES

### FRANCE

- 33. Beaujolais Villages, Thomas Bassot
- 36. Château Les Maurins, Bordeaux
- 37. Château La Pointe Bouquey
- 30. Corton Charlemagne Grand Cru 1996, Domaine Comte Senard

### ITALY

- 27. Dolcetto d'Asti, Giardino dei Vini

### SPAIN

- 32. Rioja Tinto, Gomez de Segura (Spain)

### SOUTH AFRICA

- 29. Pinotage, Bergsig Estate

### UNITED STATES OF AMERICA

- 42. Merlot, Paradise Point
- 38. Petite Sirah, Jewel Winery (California)

### ARGENTINA

- 31. Malbec-Shiraz, Coiron
- 35. Oak Aged Malbec, Finca Beltran Duo

### CHILE

- 39. Merlot, Surazo
- 26. Cabernet Sauvignon, Vina Santa Monica
- 28. Carmenere, Santa Monica Reserva
- 43. Cabernet Merlot, El Otro

### AUSTRALIA

- 34. Shiraz, Gumdale Winery
- 40. Shiraz/Viongier, Woodshed

### New Zealand

- 41. Alexander Vineyard, Marlborough, North Island

## FOR LATER...

- 44. Muscat Beaumes de Venise, Domaine de Beaumalric, (France) Half Bottle

## BEERS FROM THAILAND

Singha Beer (33cls bottle, 6.0% alcohol by volume)

Be authentic and drink the most popular beer made in Thailand from the Bawn Rawd brewery in Bangkok.

Chang Beer (33cls bottle 6.4% alcohol by volume)

Brewed in Ayuttaya, a strong classic style lager beer.

## THAI 'WHISKY'

Mekhong or Sang Thip

Widely drunk throughout the Kingdom, Mekhong Thai rice 'whisky' will give you another true flavour of Thailand. Named after the famous river which is the border with Laos for a considerable distance, it has a taste resembling rum. Alternatively, Sang Thip is also very popular and is a challenge to Makhong. It mixes very well with coke. Drink before, after or with your meal.

## SPIRITS AND LIQUEURS

Gordon's Gin/Smirnoff Vodka/Bacardi/Famous Grouse Whisky/

Jameson's Irish Whiskey/Dry Martini/Cinzano Bianco/Campari

Grand Marnier/Tia Maria/Baileys/Drambuie/Cointreau/

Courvoisier Cognac/Southern Comfort/Jack Daniels/Port

## SOFT DRINKS

Coca-Cola & Diet Coca-Cola (18cl)

The real thing from the classic bottle.

Ty Nant Water (33cl)

Easily quaffable water. Still or carbonated.

Ty Nant Water (75cl)

Welsh mineral water. Still or carbonated.

Britvic Fruit Juices (11.3cl)

Orange/Grapefruit/Tomato/Pineapple.

Britvic Mixers (11.3cl)

Tonic/Slim Tonic/Bitter Lemon.

Jasmine Tea/Filter Coffee

Suppliers: Our wines are supplied by leading independent wine merchant Heritage Wine,  
The Old Brewery, 61 Station Road, Wickwar, Wotton - under - Edge, Gloucestershire, GL12 8NB.

Tel: 0844 871 0040 W: [www.heritagewine.co.uk](http://www.heritagewine.co.uk)

Managing Director: Guy Adams.