



MAGDALENE COLLEGE - CAMBRIDGE

Wine & Beverage List for 2022

Reception Drinks by the Glass

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| Sparkling Wine – Ondarre Cava | £5.00 |
| College Champagne | £7.70 |
| Pimms & Lemonade | £4.90 |
| Mulled Wine | £4.30 |
| College Label Red or White Wine | £4.50 |
| Orange Juice | £2.20 |

Corkage Charge (On your own wines, per 75cl Bottle)

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| Still Wine | £12.00 |
| Sparkling Wine | £12.00 |
| Champagne | £14.00 |
| Port | £12.00 |

Reception Drinks by the Jug or Bottle

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| Orange Juice (1 litre jug) | £5.65 |
| Thirsty Planet Still Mineral Water (75cl) | £4.50 |
| Thirsty Planet Sparkling Mineral Water (75cl) | £4.50 |

Belvoir: (70cl)

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| Elderflower Presse | £6.00 |
| Fresh Lemonade | £6.00 |
| Raspberry lemonade | £6.00 |
| Elderflower & Rose | £6.00 |
| Cucumber & Mint | £6.00 |
| Spiced Ginger Punch | £6.00 |
| Festive Punch | £6.00 |

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| Shloer White Grape Juice (70cl) | £6.00 |
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Maynards: (1 litre)

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| Orange & Clementine Juice | £7.25 |
| Cox's Orange Pippin Juice | £7.25 |
| Apple & Raspberry Juice | £7.25 |
| Apple & Elderflower Juice | £7.25 |

SPARKLING

Cava, Non-Vintage **£23.80**

Notes of Golden delicious apples, almonds and shortbread hang on the notes with a hit of lime, quince and toast on the palate. A steady trickle of bubbles help to form and refreshing and tingly mousse.

Prosecco, Non-Vintage **£25.40**

Pear, ripe melon and hops linger on the nose made more noticeable by a steady and aggressive mousse. Alongside the honeydew melon, conference pear and granny smith apples dance along the palate.

Bernard Remy Champagne **£43.10**

Toasted bread and almonds, entwined with citrus is the first hint on the nose, followed by golden delicious, cream and lemons linger on the palate. A fierce mousse helps with the nose and delivery of flavours across the tongue.

WHITE WINE

College House White, 2019 £18.10
Simple notes of fresh green herbs, grass and green peppers on the nose with the usual Sauvignon notes of gooseberries, pineapple and pear.

FRANCE

Terre Du Soleil Sauvignon Blanc, 2018 £20.10
A zesty Sauvignon Blanc, with refreshing green and tropical fruit flavours combined with mineral notes and a flavourful finish.

Muscadet Sevre Et Maine, 2018 £22.00
From the Loire Valley, refreshing with white fruit and citrus characters collaborated with a crisp acidity. Mineral and lemon hints linger in the finish.

Chablis, 2018 £32.00
Aromas of citrus and floral notes entwined with the mineral and crisp notes on the palate. Hints of buttery biscuits and fresh apple add to a silky finish.

CHILE

Tierra Antica Sauvignon Blanc, 2018 £20.70
Grapefruit, limes and citrus fill the nose following onto the palate. Fresh, clean and bright acidity helps it linger on the palate.

AUSTRALIA

Opal Ridge Semillon Chard, 2017 £22.40
Herby Semillon mixed with tropical and fresh Chardonnay grapes gives this wine a fruity character but also hides a slight oaky level to add to the crisp finish.

Broken Shackle White, 2018 £18.10
Lemons, Limes, Pineapple and other tropical notes are present in this wine. With hints of vanilla and pear lasting on the clean, crisp finish.

SOUTH AFRICA

Hazy View Chenin Blanc, 2019 £19.40
Slate dry with hints of quince, pear and ginger linger on the palate, with a clean crisp and buttery finish.

NEW ZEALAND

Tuatara Bay Sauvignon Blanc, 2018 £24.00
Hints of gooseberries, pineapple and citrus fruit linger on the nose with the fresh cut grass and clean taste lingering on the palate.

RED WINE

College House Red, 2019 £18.10
Cedar, tobacco and mocha vanilla notes linger on the nose with a slight oakiness. This continues with light tannins and dark chocolate lingers at the finish.

FRANCE

Tournee Du Sude, 2019 £20.10
Blend of Grenache and Pinot Noir adds earthiness and elegance to this unusual blend. Big red fruit with hints of vanilla and dark chocolate on the palate.

Chateau St. Romans Bordeaux, 2017 £27.10
Red berries and dark cherries and fruits hit your nose while the comforting and quality of a claret surrounds the palate. Soft and silky tannins enable a smooth finish.

CHILE

Tierra Antica Cabernet, 2018 £20.70
Hints of black fruits and currants with cedar tickle the nose with the familiar taste of plums; anise and tobacco linger on the palate.

AUSTRALIA

Opal Ridge Shiraz Cabernet, 2018 £22.40
Mocha spices, dark cherries and rich red plums linger on the nose. This continues on the palate with soft tannins and warming dark fruit grumble flavours.

NEW ZEALAND

Tuatara Bay Pinot Noir, 2018 £23.60
Red fruit such as cherries and raspberries linger on the nose and palate, with underlying poached pear and vanilla hints.

ROSE WINE

AUSTRALIA

Broken Shackle Rose, 2018 £18.10
Easy drinking and full flavoured with the aromas of ripe pears, red currants and spicy oak. A full and intense hit of rich plums continues on the palate with mocha and ripe tannins.

The Wines, vintages and prices may be subject to change without prior notification. Some wines may contain Yeast, Eggs and Sulphur. All prices are subject to the addition of VAT at the standard rate. Prices are valid until 31 December 2022.

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