

# Recommended wines



**VIEWINE&GRILL**

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# RED

## Chateau Mylord – 2005

From France

THB 1,400 /bottle

Dark purple color with oak, black cherry and berries on the nose. The palate does not mimic the aromas and delivers lots of big, ripe fruit and toasty oak. Very concentrated with lots of acidity but the flavors die on the palate. Incredibly short finish.

**Food recommend:** Grilled Tuna with Asparagus, Potatoes and Romesco Sauce



## Shadow's run Shiraz-Cabernet Sauvignon

From Australia

THB 900 /bottle

A soft rich balanced blend of strawberry, red cherry and blood plum fruit flavors, complemented by a cherry and creamy vanilla mid palate, and the end palate lingers with tantalizing mix of cinnamon and dark chocolate. This ripe, juicy and elegant blend of Shiraz and Cabernet Sauvignon finishes with crisp acid and firm tannins, leaving the palate clean, refreshed and looking for the next sip.

**Food recommend:** Salmon Fillet with Moroccan Eggplant Salad and Capsicum Dressing



## Jacob's Creek Shiraz Cabernet Tempranillo

From Australia

THB 1,200 /bottle

This interesting combination combines Shiraz, Grenache and the Mediterranean influence of Tempranillo. Shiraz contributes a ripe plummy richness for this fuller-bodied wine, while the Grenache adds softness and an aromatic, spicy lift. Tempranillo adds layers of rich cherry for a satisfying dry finish.

**Food recommend:** Lamb Eye Loin with Ratatouille



# WHITE

Jacob's Creek Semillon Sauvignon Blanc Viognier

From Australia

THB 1,200 /bottle

The palate is medium bodied with wonderfully fresh acidity balanced with fruit “richness and texture” courtesy of the Viognier in the blend. There was no oak maturation or malo-lactic fermentation undertaken with this wine, so it is a true expression of the three varieties. Long cool fermentations allowed the wines to maintain their fresh fruit profile, whilst maximising the lifted aromas and intense flavours.

**Food recommend:** Chicken Breast with Fries and Café de Paris Sauce



Felton Road Chardonnay 2009

Robert Parker ratings' 92

THB 2,000 /bottle

“Beautiful flavors. Funk, oatmeal, grapefruit, kiwi fruit and citrus. Quite a deal of toasted, roasted, nutty oak too. Bitter finish but excellent, satiny texture throughout. It smells fantastic and for the most part it tastes top class – though it has a dip through the middle, and while the flavors re-assert ably on the finish, the aftertaste is warm with alcohol. Can't help but be impressed by it though, overall.

**Food recommend:** Pan-Fried Foie Gras and Glazed Raspberry Sauce  
Served with Rocket Salad



# ROSE

## Jacob's Creek Shiraz Grenache Sangiovese

THB 1,200 /bottle



This medium-bodied rosé combines two classic grape varieties with a Mediterranean third. Shiraz offer soft ripe plum fruit while Grenache offers juicy raspberry and spice flavors. Sangiovese adds silky smoothness and savory subtlety to the blend.

**Food recommend:** Harisssa Prawns with Mango, Pomelo and Pine Nuts

