

Welcome to The Glass house! If you're here for a relaxing sip, a wine tasting or a bite to eat, I am delighted to offer you a quick dip, or a full infusion depending on how you're feeling.

The selection here is all about delving in and tasting something new, unique and exciting. There's plenty off the beaten track and a few cracking classics all from producers who are striving for the highest possible quality. So dive in and get tasting either by the glass or bottle so you can mix and match with the food you're munching.

I want you to have the best possible experience here in The Glass house, if there is anything you think we could be doing better, or something you're particularly delighted with, get in touch! You can let me know by passing your comments to my head sommelier.

Meanwhile, enjoy your time here in The Glass house! There's plenty to choose from so make sure you try something unusual and exciting!

Cheers!

A handwritten signature in black ink, appearing to read 'Olly', with a long horizontal flourish extending to the right.

Olly



The information on the list tells you the style of wine, the grapes and place, some suggested food matches and the alcohol content of the wine – all in plain English. I'm listing the wines by style and price to make your choice as informed as possible. The final decision of what to sip is, of course, yours!

Whites

Crisp and fresh
Fruity fun
Soft and mellow
Aromatic

Reds

Light and classy
Fruity fun
Medium-bodied
Rich and spicy

Fortified

Dry
Medium
Sweet

Sweet Wines

Sticky

Sometimes these styles may cross over, for example, our white Albariño from Spain is both crisp and fresh and a touch aromatic. I'm aiming to make choosing the wine as quick and easy as possible – so you can get on with the business of drinking it!

If you have any additional questions, my hand-picked team at The Glass house will be delighted to advise you.

The Glass house Fizz Bar

The entire range of Glass house fizz is available behind the bar by the glass or bottle and will be served to you perfectly chilled and ready to rock. Whether you're after a bargain bubbly or a splash out celebration, we've got the perfect glass for you! Dive in!

P&O Cruises Private Label Prosecco 'Colli Trevigiani Brut Sylvos Le Colture NV'

Style: Fresh

Summer-tastic! This Italian fizz smells of pears with floral touches and gives that glorious feeling of relaxing on holiday. When you sip it, the freshness continues with a bright zip to the palate and plenty of frothy fun. Big up the bubbly and enjoy a chilled glass of cool crisp fun! (11% abv)

125ml glass £3.15 Bottle £18.50

Peller, Niagara Ice Cuvée NV, Canada

Style: Fruity and fresh

Ever tasted a wine from Canada before? This is your chance! Go for it! Peller Icewine Cuvée is blended from the juice of naturally frozen grapes that have been picked in the middle of a cold Canadian winter. The Pellers blend this rich sticky icewine with their fizz to intensify the fruitiness of this glorious sparkling wine. A blend of Chardonnay and Pinot Noir it's honey coated fizz with subtle richness and a surprisingly dry finish. Unique in the world and completely amazing with smoked salmon. Pop a glass or two of rare delicious bubbly! (11.5% abv)

125ml glass £3.85 Bottle £21.95

Champagne Moutard Prestige Cuvée Non Vintage, France

Style: Crisp and fresh

An equal blend of Pinot Noir and Chardonnay, this Champagne is a real find with a lightness of touch – elegant, crisp, plenty of life and with a creamy texture to the mousse. Made by a smaller producer whose family have lived in the village of Bruxeuil in the Côte des Bar (southern Champagne) for hundreds of years, the Moutard label delivers class and precision to its fresh Prestige Cuvée. This Champagne is aged an average of three and a half years before release and seems all the more keen to leap out of the bottle and show off its lively character and gorgeously fresh finish. Go on, spoil yourself! (12% abv)

125ml glass £5.95 Bottle £33.95

Hush Heath Balfour Brut Rosé English Fizz 2006

Style: Crisp, fruity and fresh

Did you know, an Englishman, Christopher Merret knew how to make fizz before Dom Perignon? With its fine soils, mild climate and long history of fruit growing, the Weald of Kent is the home to the finest vineyards planted in the UK. With admirable growing conditions making the production of quality sparkling wines a reality, even France's best known Champagne houses are reported to be hunting for vineyard sites! This wine is made from the same grape varieties as French Champagne (Chardonnay, Pinot Noir and Pinot Meunier) and in the same method. It's a pale rosé and with a gorgeous aroma and flavour of fresh strawberries. The quality is top flight and it's something to toast and be proud of. If you haven't tasted English wine, get stuck in! Here's to brilliant British bubbly! (12.5% abv)

125ml glass £5.65 Bottle £33.95

The Glass house White Wines

Crisp and Fresh

Höplér Grüner Veltliner 2008, Burgenland, Austria

Imagine a fruit bowl of tangerines, lemons and grapefruits all squeezed into one giant zesty juicy super-fruit. That's what this wine smells like! Wait for the taste... It's fresh, zesty, clean, pure and with breath-taking poise. No oak at all in this bad boy. If you're a fan of dry whites like Sauvignon Blanc or Pinot Grigio, try this. You may not have tasted a wine from Austria in a while, but trust me, the quality of their wine is sky-rocketing. Grüner Veltliner (you say it "Grooner Velt-leener") is also the ultimate grape variety to match with the unique flavours of asparagus and artichoke - and it is an absolute gem to match with scallops or crab! Cheers! (11.5% abv)

175ml glass £3.45 250ml glass £4.95 Bottle £14.25

Blind River Sauvignon Blanc 2008, Marlborough, Awatere Valley, New Zealand

Marlborough is found on the northern tip of New Zealand's South Island and has an amazing amount of bright sunshine – if only we could bottle it! The maritime climate around the coast helps keep freshness packed into the grapes – and where Sauvignon Blanc is concerned, that's like a turbo boost of zinging flavour. The guys who make Blind River are the Feickert family. Dad Barry has one of the best moustaches in the wine trade and founded the winery planting most of the vines himself. His daughter Debbie makes the wine, sister Suzie has her hands on the purse strings, Mum Dianne looks after sales and Bolly the dog tastes the grapes. This wine is all about verve and intense bright flavour – think passionfruit, verve and the clean precision of a lazer-beam. 10% of the wine was fermented in barrel which doesn't affect flavour so much as punch out the texture. Unique and delicious and a benchmark Sauvignon Blanc from Marlborough. Have it! (13% abv)

175ml glass £3.95 250ml glass £5.50 Bottle £16.00

Larry Cherubino The Yard Riesling 2008, Western Australia

If you're a fan of the razzle-dazzle citrus pinging power of freshly squeezed limes, this wine is your new best friend. Forget sweet Riesling, this is dry Riesling with astonishing purity. Grown on south facing slopes in the Whispering Hill Vineyard situated in Mount Barker, Western Australia it's a modern vibrant take on the Riesling grape – and it's a style which we at The Glass house reckon deserves a whole lot more praise. It's a fascinating time for Australian wine with more and more diversity springing from a whole range of different regions such as Tasmania and Western Australia - and funky grapes like Riesling approached in imaginative ways creating wines with real personality and class. Larry is only in his mid-thirties but already carved an impressive reputation at Haughtons before striking out on his own. I'm a huge fan of this style of wine – crystal clean and fresh fruit with no oak at all. Some might say it's the purest possible approach to winemaking. Nothing but the grapes and the winemaker's quest for excellence. Delicious with Thai nibbles and a real treat with oysters. Zingy, crisp and lean. Oooh and if you're wondering how to say it, it's "Reezling", not "Ryzling". Try it! (12% abv)

175ml glass £3.95 250ml glass £5.50 Bottle £16.00

Alois Lageder Biodynamic Chardonnay/Pinot Grigio 2008, Italy

Pinot Grigio is very popular with us Brits, but this is Pinot Grigio like no other. It's so delicious and accomplished it deserves a knighthood - rich, pure, creamy, complex, layered and excellent. There's so much going on in this wine, we at The Glass house doff our hats to the winemaker Alois Lageder for making such a stonker. It's blended with Chardonnay and the unique blend flourishes in the mouth. It also comes from a unique place and is made in a unique way. Located in the German speaking village of Magreid in the mountains of northern Italy, this wine is biodynamic - which is organic in the fast lane. Clean, fresh and deeply satisfying wine. Match with fish or shellfish, or just sip it and smile. (12.5% abv)

175ml glass £4.50 250ml glass £6.45 Bottle £18.25

Dezat Sancerre 2008, Loire, France

The word 'Sancerre' immediately conveys class and prestige, a bit like the badge on the bonnet of a Mercedes. Sancerre is a region with lots to be proud of producing probably the most famous Sauvignon Blanc wines in the world. Dezat is a highly respected Loire estate with thirty eight Hectares owned by the family throughout six villages in Sancerre and four in Pouilly-Fumé incorporating the key soil types of 'terres blanches' limestone, 'caillottes' (stony clay) and 'silex' (flint). Knowing their land intimately allows these guys to select the best batches for each of their wines and let their pedigree flourish. André, Simon and Louis Dezat are the third and fourth generation to fine tune this wine estate and their Sancerre is an example of crisp, lean, zippy wine with serious restraint and a classy structure of pristine freshness. If you're a fan of the bright zest of a glass of grapefruit juice, this is the wine for you. Magnificent to match with fish or shellfish and absolutely stunning with goat's cheese. (12.5% abv)

175ml glass £4.45 250ml glass £6.35 Bottle £18.00

Gaia Wild Ferment Assyrtiko 2009, Santorini, Greece

This awesome white wine is grown on a volcano - witness the power of an eruption in your glass! Imagine the citrus zing of a lemon harnessed to the roaring throttle of a powerboat and you're some way close to experiencing this wine. It's so dry it's almost salty. The black sandy island of Santorini is home to some of the world's most ancient and precious vines creating a wine like no other. There is very little rainfall so the vines and grapes get coated in the salty sea breezes which gives the final wine a searingly dry quality! Sniff it: boom! Briny, lemony and with a uniquely smoky hint. Volcano power! Sip it and unleash a world of super-intense zing that lights up your palate like a glitterball. Stunning, awesome, bright and delicious. The 80-year-old vines are weaved into baskets to protect against the extraordinary heat and power of the Meltemi wind resulting in octogenarian excellence. Dazzlingly dry zippy - and unusual - white wine. (13.5% abv)

175ml glass £4.95 250ml glass £6.95 Bottle £20.75

Fruity Fun

Weegmüller Riesling Kabinett 2008, Germany

First up, don't worry about how to say this wine, just taste it! (If you're keen to shout it loud, it's pronounced 'veeg-mool-er reesling cabinet'). This wine tastes of giant squidges of tropical fruit with a zesty clean squirt of lemon and lime ping. There's no oak at all which makes it an absolute treat as an aperitif or to match with lighter aromatic dishes. Some winemakers view Riesling as the most challenging and purest form of winemaking – no messing with barrels or secondary fermentation, just a faithful pure delivery of the vineyard characteristic. This wine's vineyards are farmed organically and the Steffi and Gabbi Weegmüller deliberately restrict yields to gain concentration, weight and zing! Fruity and refreshing vino with lower alcohol than many other whites, it's a superb lunchtime sipper. (11.5% abv)

175ml glass £3.35 250ml glass £4.65 Bottle £13.75

Ascheri Gavi di Gavi DOCG 2008, Italy

This Gavi is made from 100% Cortese grapes in Piemonte, northern Italy. Matteo is the chap who makes this belter, and his knowledge and passion for the region in which he has lived his whole life is inspirational. Sitting in the family Osteria in Bra and hearing him talk about the vineyards, the climate and his new cellar and hotel is one of the great wine experiences. He's super-modest and attributes the success of his wines mainly to his unique special vineyards, the quality of his grapes and the climate that he is capturing, not his winemaking superpowers! Expect mellow freshness from this wine – think melon and pear, with an uplifting edge like sherbet. It's clean with no oak and a tiny whisp of smoky complexity - a wonderful way to begin your tasting experience in The Glass house. (12.5% abv)

175ml glass £4.15 250ml glass £5.65 Bottle £16.50

Feudi di San Gregorio Falanghina DOC 2008, Italy

Feudi di San Gregorio's 300 ha expanse of vineyards is situated in the rolling hills in Campania's Apennine Mountains. Today, Feudi di San Gregorio is one of the emblems of the wine renaissance in Italy, championing the rediscovery of local Mediterranean grape varieties, something we in The Glass house salute! Mirella Capaldo and Enzo Ercolino share intense passion for the potential of southern Italy and it's great to be able to show you a wine with real character – something uniquely fruity with generous texture. First of all, you say it "Fal-an-geena" and it's a unique grape producing a wine which here has a flavour similar to pineapple and zesty lime. Forget mojitos, this is a drink with real verve and uplifting zing. A gorgeous drink served chilled on a hot day with some naughty nibbles. (12.5% abv)

175ml glass £4.35 250ml glass £6.25 Bottle £17.75

Soft and Mellow Whites

Bourgogne Blanc Les Sétilles, Olivier Leflaive 2008 Burgundy, France

This is high class French wine made from the Chardonnay grape. It is sourced from some of the top vineyard sites in Burgundy - 70% is from parcels of vines in Puligny and 30% from Meursault. Smell it. I know it may sound bonkers, but it smells quite similar to buttered toast. That's because the wine has spent some time in oak barrels that gives a buttery and toasty smell to the wine. When you sip it, it's got plenty of zingy bright flavour, some more of that creaminess from the oak barrels. Oak has got a bit of bad name but think of oak barrels like a spice rack that the winemaker uses to season his recipe to enhance certain aspects in his ingredients. Just like certain herbs and spices work with certain recipes, for example basil, pepper and oregano in a tomato pasta sauce, so oak barrels infuse a whole new dimension to wines. Roll out the barrel! (13.5% abv)

175ml glass £4.15 250ml glass £5.65 Bottle £16.25

The FMC Chenin Blanc 2008, South Africa

Ken Forrester makes this and he is something of a bon viveur, hero and winemaking legend. He is one of the world's biggest fans of and loudest champions of Chenin Blanc. Chenin Blanc is a brilliant grape variety that you could do all sorts of things with – make fizz, dry wine, sweet wine or even create something completely unique as Ken has done here. The FMC is rich, off-dry, fruity with toasty edges and is an icon for South African wine. The Glass house is proud to have it on our list! Appley, pear-like, pineapply, funky, rich and weighty it's an awesome slick wine with gloss and oodles of ripe juicy flavour, Sip and savour every last drop! (14.5% abv)

175ml glass £5.95 250ml glass £8.25 Bottle £24.50

Aromatic

Château Saint Ferréol Viognier 2007, Vin de Pays d'Oc, France

I love Viognier! Vee-yon-ee-yay! It rocks. Viognier kicked off its career in the Rhône Valley in France and has made great strides. It tastes and smells of apricots and peaches and I prefer it when it has a real sense of elegance and a lightness of touch rather than being weighty and flabby. This one is beautiful and pitch perfect. Smell the glory! Peachy, floral touches, exotic notes of sweet tropical fruit. Sip it and behold the life and tang, it's like electric apricots with real verve and a trace of vanilla creaminess. Top value and impeccable with crab, prawns or even as a cheeky aperitif. (13.5% abv)

175ml glass £4.25 250ml glass £6.15 Bottle £17.50

Albariño Lagar de Pintos 2008, Galicia, Spain

If you're a fan of Chablis, try this bone dry gem from north western Spain. We all think of Spain as being a place with a hot climate but this stuff springs from a green coastline blessed by the cool Atlantic. You might even spot the vineyards from the ship! It's a sublime match with fish and shellfish or as a mouthwatering aperitif with a subtle aromatic twist. 100% Albariño, from a bodega situated in the Valle de Salnes in the lush Rias Baixas region of Galicia. It is one of the oldest wineries in the region founded in 1887 and has always remained in the hands of the same family, so the know-how behind this tippie is well founded. The winery is modern and focused purely on making Albariño. Delicious, peachy and divine. (13% abv)

175ml glass £4.65 250ml glass £6.50 Bottle £18.50

Bebenheim Gewurztraminer Dom Trapet 2005, Alsace, France

There is no grape quite like Gewurztraminer. If Christopher Biggins was a grape variety, I imagine he would be Gewurztraminer. Flamboyant, fun and unmistakable! This wine smells of orangy marmalade with lemon Turkish delight, elderflower and lychee floating around like an air display of tropical fruits. Seriously perfumed vino! When you taste it, it's off-dry with luscious fruit and some proper zing to balance. The texture always bowls me over, it's so rich and unctuous. This drink almost has that dense syrupy texture of runny honey. The flavours last a long time once you've sipped it which is always an indicator of a quality wine, and it's amazing after all that intense texture and flavour that the finish is as fresh as it is. Amazing with pork chops and well worth sampling as a truly extraordinary, perfumed and unmistakable wine. (12.5% abv)

175ml glass £5.25 250ml glass £7.25 Bottle £21.75

Rosé

Château Sainte Marguerite Grande Reserve Rosé 2008, Provence, France

There is no drink that says "holiday" quite as much as a cool glass of rosé. And this is not just any old rosé. This is an absolute stonker. It's all about floral aromas (think roses) and strawberry freshness. It comes from Provence, made from organic grapes and feels like pure summertime in a glass. The Château Sainte Marguerite was created in 1929 on the base of an ancient farmhouse. In 1977, Brigitte and Jean-Pierre Fayard acquired the Château Sainte Marguerite and nurtured it to its current glory. Rosé rules! Try this as the perfect holiday sip to unwind with, or match with a wide variety of salads and snacks. (13% abv)

175ml glass £4.15 250ml glass £5.95 Bottle £16.75

Reds

Light and Classy

Planeta Cerasuolo di Vittoria 2007, Italy, Sicily

Sicily is producing some amazing wines and I am delighted that the Planeta family who make this special wine are championing local grape varieties. Run by Francesca, Alessio and Santi Planeta the estate recently won the coveted Cantina dell'Anno (Italian winery of the year award) and is romping from strength to strength. This wine is made from Nero D'Avola and Frappato. Have a sniff – it smells floral and almost as fragrant as... honey! I love this red for its soft light body and bright fruity flavours. It's like strawberries, cherries and a whiff of lavender. Perfect wine to relax on holiday with. You can enjoy this red at room temperature, or try it served chilled from an ice bucket on a hot day. Brilliant wine, one of my favourites to sip and unwind with. (13.5% abv)

175ml glass £3.85 250ml glass £5.45 Bottle £15.95

Medium-bodied

Perez Cruz Cabernet Sauvignon 2007, Maipo Valley, Chile

Probably the biggest bargain on The Glass house wine list and a regular favourite with our guests. This juicy red works beautifully with lamb with its intense fruity flavour but also as a drink in its own right, it is absolutely delicious. Seriously packed with blackcurrant fruitiness and a lively minty streak, it's fleshy, smooth and generous mouthful of yum! Situated high in the Alto Maipo Valley just south of Chile's capital city Santiago, the pristine fresh mountain breezes and intense sunlight enable the Perez Cruz family to capture impeccable fruit flavours. Excellent vino and a brilliant bargain. (14.5% abv)

175ml glass £3.30 250ml glass £4.55 Bottle £13.50

Lar de Paula Rioja Joven 2008, Spain

Rioja is a place that has stacks of fans – mellow reds is generally what leaps to mind, but the Rioja region actually boasts a wealth of wine styles from crisp whites to creamier richer whites, rosé wines and reds of all different shapes and sizes from fruity right through to aged savoury Gran Reservas. This one is young, juicy and delicious, made from the Tempranillo grape which means 'ripens early'. Scented with black cherry aromas it's got a riper fruit character on the glug and is great for a simple sip or to match with nibbles such as hard cheese and cured meats or to match with lamb chops! Not too chunky and good value red. (13% abv)

175ml glass £3.65 250ml glass £4.95 Bottle £14.50

Jean-Marc Lafage Les Hauts d'Agly 2006, France

The key to this modern sleek wine is in its balance. Blended from 60% Grenache, 30% Syrah and 10% Carignan, it's fragrant with a silky texture and stacks of sensitively layered flavours. Winemaker Jean-Marc Lafage is a star of the future and we're chuffed to have his wine with us on board Azura. He's produced a wine with cheery cherry bright fruit flavour, a more savoury liquorice-like tang and a twist of subtle spice – and there's some fine structure there too that makes it great with nibbles and snacks such as cured meats. Marvellous work that shows the potential that France can achieve in the south-west. Terrific. (14.5% abv)

175ml glass £3.75 250ml glass £5.25 Bottle £15.65

Achaval Ferrer Malbec 2008, Mendoza, Argentina

Malbec with meat! It works magnificently! Malbec was originally one of the grapes used to blend into fine Bordeaux but it has made a name for itself in Argentina where some of the best Malbec in the world is produced. The vineyards in Argentina are high up in the Andes – so high they're practically making wine in space! The pure mountain air and snowmelt means that they have fewer problems with pests and rot so their wines are in peak condition. This particular example has a glorious perfumed aroma and flavour along with a stack of rich brambly fruit and a jot of subtle spice. It's silky and full of up front fruity flavour. Class in a glass. (13.5% abv)

175ml glass £4.15 250ml glass £5.65 Bottle £16.25

Marmesa Vineyards Santa Lucia Highlands Pinot Noir 2007, California, USA

Pinot Noir is rightly famous in Burgundy and also in Otago New Zealand. However in cooler areas of the USA there's some interesting wine coming through. On the nose, this wine has a fragrance, a floral note and a fruity blueberry edge. When you sip it, the fruit quality is fantastic. Watch how the rounded fruit flavour starts as you first taste the wine, but then a more zippy fresh note takes over as the flavours linger once you've swallowed the wine. Fruity and with good intensity yet a light structure, this is modern deft and richly satisfying Pinot Noir from Monterey County. (14.5% abv)

175ml glass £4.25 250ml glass £5.85 Bottle £17.25

Gaia Estate 'S' Agiorgitiko/Syrah 2007, Nemea, Greece

The Glass house is the place to celebrate wine from all over the world – and you heard it here first - Greece is producing some stunning wines! Gone are the days when Greek wine was just about cheap Retsina, there's hundreds of local grape varieties enjoying a renaissance thanks to their top quality and diverse flavours. This beauty is a blend of local red grape Agiorgitiko (which is also known by the English name 'St George') and Syrah. It's a gorgeous blend that's top to match with lamb kebabs. This rocking red has a floral scent that we at The Glass house adore. It's made by the George Clooney of Greek wine, charming Yiannis Paraskevopoulos and he's made sure that the wine is round, polished, modern, fruity and silky. Think blueberries, think purity, think sleek. In fact, the fruit is so pure in this red wine that you could even try it served chilled for a refreshing treat! (14% abv)

175ml glass £4.95 250ml glass £6.95 Bottle £20.75

Raats Cabernet Franc 2006, South Africa

This is a sexy, voluptuous wine. It's all about sleek rich black fruit with a twist of spice and a sense of being soft yet full of fruit. Cabernet Franc is famous in France's Loire Valley but here Bruwer Raats, (you say it 'Broo-vair Rahts') the gentle giant of South Africa, has managed to create a masterpiece. It's a beautiful wine with power and elegance that matches with meaty beef or venison. Or you could sip it with some hard cheese such as mature Cheddar. Bruwer has real passion and if you're a fan of richly flavoured wines, give this cracker a go! Cheers! (13.5% abv)

175ml glass £5.75 250ml glass £7.95 Bottle £23.75

Crozes-Hermitage Alain Graillot, Rhône, France, 2007

Today, Alain Graillot is known throughout the world as 'The King of Crozes'. In 1985 he gave up a successful career in the agro-chemical industry and rented some vines to produce his first vintage. And today, he is one of France's most celebrated wine producers. This wine is 100% Syrah from the small place called Crozes-Hermitages in France's northern Rhône... and it's a gem – deft and graceful. This is not a full-on gutsy Shiraz, this wine is all about elegance. Smell the glory! Dark berry fruit, a touch of smoke and even a floral scent. Sip it – it's got a vivid lively character with a fruity character similar to blueberries, gorgeous purity, impressive craftsmanship and a subtle smoky flourish. Marvellous. (13% abv)

175ml glass £6.35 250ml glass £8.85 Bottle £26.50

Côte-Rôtie Brune & Blonde Etienne Guigal 2004, Rhône, France

Smoky charry niffs in this Syrah from the northern Rhône – the Brune refers to soil rich in iron, the Blonde is limestone which both give the grapes their unique personality (butch from iron and more elegant from limestone). The palate is peppery with a smoky character and a tang of liquorice with soft edges and some dark fruit flavours laced with zip and spice on the finish. There's added roundness thanks to over two years ageing in oak barrels and a squirt of 4% Viognier into the wine – a white grape that has an apricot-type flavour that gives the wine a subtle perfumed edge that is most apparent when you sniff it. After you sip it, there are long-lasting dark fruit flavours wreathed in spice that linger on your palate. A winner with red meat, hard cheese or game. (13% abv)

175ml glass £9.15 250ml glass £12.65 Bottle £37.95

Château Latour à Pomerol 2004, France

Layered aromas of classic dark fruit with a whiff of meaty complexity and some almond-type niffs thanks to the oak barrel ageing. It's a classic Bordeaux wine for those who favour more savoury wines rather than fruity (think subtle truffle complexity). The thing to look for in this wine is how long it lasts once you've sipped it – wine that lasts after you've sipped is generally of smashing quality and this is an example of how it's done – lingering, tapering flavour as well as zip and fine structure, elegance and a surprising lightness of touch. A classy wine to savour and contemplate that's lovely with meaty tucker. (13% abv)

175ml glass £10.25 250ml glass £14.25 Bottle £42.75

Rich and Bold

Heywood Estate Shiraz 2008, Australia

Sniff this bad boy! It's a bold dark red but check out the floral tinge to the niff! Awesome. I love that edge of complexity – makes you want to get involved and have a rummage in the glass to hunt the rest of the booty on offer. This is a soft, big, fruity red. Glorious. Some smokiness in there too – a proper mouthful of juicy dark fruity vino. We love Aussie wine, and this Shiraz is a good reminder of why. Match with a beefy delicious treat and set sail for the shores of Happyland. (14% abv)

175ml glass £3.25 250ml glass £4.50 Bottle £13.25

Dominio de Valdepusa El Rincon 2005, La Mancha, Spain

This is a fantastic blend – 89% Syrah and 11% Grenache (or Garnacha as the Spanish call it). It's stacked with character – it smells complex. There are aromas as diverse as violets, smoke and even spice. This wine has a big, intense dark fruity flavour and a lip-smacking smoky bacon twist. There's some tang and spice on the tail as you sip it down and it is truly a world class wine with real flare. Dominio de Valdepusa is the leading estate in Montes de Toledo and no expense is spared in the vineyards or cellar to get the very best out of their land and their grapes. Beefy wine that's perfect for a hearty steak or a peppery dish! (14.5% abv)

175ml glass £4.50 250ml glass £6.25 Bottle £18.25

Mullineux Family Wines Syrah 2008, South Africa

Chris Mullineux and his young family are seriously talented winemakers with a proven track record and we on Azura are thrilled to have secured the wine from their first solo venture. This is a bold fragrant yet peppery Syrah (same grape as Shiraz) with a balance of savoury layers and fruity complexity. If you're a fan of bold sleek dark full-bodied wine, grab this with both hands and order your second bottle quick! It's got a brightness that lingers, an uplifting tang that makes it fantastic with food. Steak sandwich, anyone? Heroic wine! (14.5% abv)

175ml glass £4.75 250ml glass £6.35 Bottle £18.95

Psi Ribera Del Duero 2007, Peter Sisseck, Ribera del Duero, Spain

Delicious richly flavoured wine from a great Dane called Peter Sisseck who makes Spain's most prized and expensive wine called "Pingus" which is a nickname for Peter. This wine is 100% Tempranillo – the main grape of red Rioja wine, so if you're a Rioja fan, get your chops round this. Scented and earthy complex niffs, on the palate it has generous fruit and a twist of spice with an earthy edge and a fine backbone of structure. Hearty and robust, impeccable quality and a glimpse of iconic quality for a terrific price. Imagine Rioja with the heart of a bull and you've got this wine. (13.5% abv)

175ml glass £5.25 250ml glass £7.25 Bottle £21.75

Castello Banfi, Brunello di Montalcino 2004, Tuscany, Italy

A classic, savoury wine. Look at the colour – a more garnet colour thanks to a little bit of age. A younger wine would be more purple. Smell it, sweet cherry along with some more subtle earthy notes..... and when you sip it, it's not too heavy in body but there's still plenty of flavour – think mild liquorice and savoury tobacco-type tastes. It's made from 100% Sangiovese grapes and has a fine drying structure that gently coats the mouth once you've sipped it – which makes it great with hard cheese, game or red meats. A real classic from Italy and one for fans of more classic styles of wine. (13.5% abv)

175ml glass £7.45 250ml glass £10.45 Bottle £31.25

Fortified

La Gitana Manzanilla, Spain

A prime way to cleanse the palate and one of the world's truly special wines. It's a combination of zesty, nutty and salty tang – perfect with olives, salted almonds, cured ham or just on it's own as the ultimate aperitif! Sourced from Palomino vines on the unique chalky Albariza soils of Andalucia, this is the driest and lightest of all Finos. Barrel aged in Sanlucar de Barrameda under a blanket of unique 'flor' yeast, this wine is all about attention to detail and classy finesse. Dry, bright and refreshing. Serve chilled. (15% abv)

50ml glass £2.10

20 Year Old Tawny Port, Quinta do Noval,

This is an amazing wine from UNESCO Heritage Site The Douro Valley in Portugal. With flavours and aromas such as raisins, nut, coffee and fruit peel, this wine's average age is 20 years. Foot trodden in the traditional way, the grapes are a blend mainly of local Portuguese varieties such as Touriga Nacional, Tinta Roriz, Touriga Francesa and Tinta Barroca. We at The Glass house love this wine served chilled as an aperitif with salted almonds, or you could match it with its most traditional partner, a slice of British Stilton. (20% abv)

50ml glass £5.25

Sweet

De Bortoli Noble One Botrytis Semillon 2007, Australia

This is Australia's answer to Sauternes and it's stacked with character, quality and sweet zing. When you sniff it, there's a funky note – that's the botrytis ("bot-rye-tiss) which is Noble Rot, a brilliant gift of nature that dries out the grapes intensifying sweetness and zip. There's a peachy sweet edge to this sensational sticky wine with an uplifting zesty lemon freshness and a luscious rich texture. Amazing with puddings or Roquefort cheese or as a dessert in it's own right. A world class sweet wine from Down Under! (10% abv)

125ml glass £5.65 Bottle £16.00

Wine Flights

Our wine flights are the perfect opportunity to try something new! Each flight consists of three 125ml glasses of wine, especially selected by Olly.

Flight 1: Exotic Whites **£9.95**

A flight of three widely differing exotically flavoured wines sourced to titillate and expand your palate.

Peller, Niagara Ice Cuvée NV, Canada

Ever tasted a wine from Canada before? Peller Icewine Cuvée is blended from the juice of naturally frozen grapes that have been picked in the middle of a cold Canadian winter. A blend of Chardonnay and Pinot Noir it's honey coated fizz with subtle richness and a surprisingly dry finish.

Château Saint Ferréol Viognier 2007, Vin de Pays d'Oc, France

Viognier kicked off its career in the Rhône Valley in France and has made great strides. Peachy, floral touches, exotic notes of sweet tropical fruit. Sip it and behold the life and tang, it's like electric apricots with real verve and a trace of vanilla creaminess.

Bebenheim Gewurztraminer Dom Trapet 2005, Alsace, France

Flamboyant, fun and unmistakable! This wine smells of orangy marmalade with lemon Turkish delight, elderflower and lychee floating around like an air display of tropical fruits. When you taste it, it's off-dry with luscious fruit and some proper zing to balance.

Flight 2: French Classics **£12.95**

Learn about these French classic regions in this fun whiz through the highlights.

Dezat Sancerre 2008, Loire, France

The word 'Sancerre' immediately conveys class and prestige, a bit like the badge on the bonnet of a Mercedes. If you're a fan of the bright zest of a glass of grapefruit juice, this is the wine for you.

Bourgogne Blanc Les Sétilles, Olivier Leflaive 2008

Burgundy, France

This is high class French wine made from the Chardonnay grape. When you sip it, it's got plenty of zingy bright flavour and some subtle creaminess thanks to a dip in some quality oak barrels.

Château Latour à Pomerol 2004, France

Layered aromas of classic dark fruit with a whiff of meaty complexity and some almond-type niffs thanks to the oak barrel ageing. It's a classic Bordeaux wine for those who favour more savoury wines rather than fruity (think subtle truffle complexity).

Flight 3: Matching Food and Wine **£13.95**

The big match! Bespoke nibbles with boutique booze. Cheers!

Buffalo Mozzarella with P&O Cruises Private Label Prosecco 'Colli Trevigiani Brut Sylvos Le Colture NV'

Summer-tastic! This Italian fizz smells of pears with floral touches and gives that glorious feeling of relaxing on holiday. When you sip it, the freshness continues with a bright zip to the palate and plenty of frothy fun.

Tempura of Tiger Prawns in sweet chilli with The FMC Chenin Blanc 2008 South Africa

The FMC is rich, off-dry, fruity with toasty edges and is an icon for South African wine.

Chorizo sausage, pork belly and butter bean cassoulet with

Lar de Paula Rioja Joven 2008, Spain

Young, juicy and delicious, made from the Tempranillo grape which means 'ripens early'. Scented with black cherry aromas it's got a riper fruit character on the glug and is great for a simple sip.

Flight 4: Break Out

£10.50

Taste something new! Spoil yourself and indulge in some of our most celebrated and unique wines from around the world!

Gaia Wild Ferment Assyrtiko 2009, Santorini, Greece

This awesome white wine is grown on a volcano – witness the power of an eruption in your glass! Imagine the citrus zing of a lemon harnessed to the roaring throttle of a powerboat and you're some way close to experiencing this wine.

Weegmüller Riesling Kabinett 2008, Germany

This wine tastes of giant squidges of tropical fruit with a zesty clean squirt of lemon and lime ping. There's no oak at all which makes it an absolute treat as an aperitif or to match with lighter aromatic dishes.

Psi Ribera Del Duero 2007, Peter Sisseck, Ribera del Duero, Spain

This wine is 100% Tempranillo – the main grape of red Rioja wine, so if you're a Rioja fan, get your chops round this. Scented and earthy complex niffs, on the palate it has generous fruit and a twist of spice with an earthy edge and a fine backbone of structure.

Flight 5: Beginner's Luck

£7.95

A bit of simple fun if you're up for spreading your wings in the world of wine or just dipping a toe in at the edge! Welcome aboard!

Alois Lageder Biodynamic Chardonnay/Pinot Grigio 2008 Italy

Pinot Grigio is very popular with us Brits, but this is Pinot Grigio like no other. It's so delicious and accomplished it deserves a knighthood - rich, pure, creamy, complex, layered and excellent.

Château Sainte Marguerite Grande Reserve Rosé 2008, Provence, France

There is no drink that says "holiday" quite as much as a cool glass of rosé. And this is not just any old rosé. This is an absolute stonker. It's all about floral aromas (think roses) and strawberry freshness. It comes from Provence, made from organic grapes and feels like pure summertime in a glass.

Perez Cruz Cabernet Sauvignon 2007, Maipo Valley, Chile

Seriously packed with blackcurrant fruitiness and a lively minty streak, it's fleshy, smooth and generous mouthful of yum!

Flight 6: Olly's Own Selection

£11.50

Taste the wines that Olly himself loves to drink at home – and find out why!

Hush Heath Balfour Brut Rosé English Sparkling Wine 2006

This wine is made from the same grape varieties as French Champagne (Chardonnay, Pinot Noir and Pinot Meunier) and in the same method. It's a pale rosé and with a gorgeous aroma and flavour of fresh strawberries.

Höpler Grüner Veltliner 2008, Burgenland, Austria

Imagine a fruit bowl of tangerines, lemons and grapefruits all squeezed into one giant zesty juicy super-fruit. That's what this wine smells like! Wait for the taste... It's fresh, zesty, clean, pure and with breath-taking poise.

Raats Cabernet Franc 2006, South Africa

This is a sexy, voluptuous wine. It's all about sleek rich black fruit with a twist of spice and a sense of being soft yet full of fruit.

Flight 7: Around the World

£10.95

A trip around the world in three glasses.... A fizz, white and red!

Champagne Moutard Prestige Cuvée Non Vintage, France

An equal blend of Pinot Noir and Chardonnay, this Champagne is a real find with a lightness of touch – elegant, crisp, plenty of life and with a creamy texture to the mousse.

Larry Cherubino The Yard Riesling 2008, Australia

If you're a fan of the razzle-dazzle citrus pinging power of freshly squeezed limes, this wine is your new best friend. Forget sweet Riesling, this is dry Riesling with astonishing purity.

Mullineux Family Wines Syrah 2008, Swartland, South Africa

This is a bold fragrant yet peppery Syrah (same grape as Shiraz) with a balance of savoury layers and fruity complexity.

Flight 8: A Taste of Azura

£8.95

Your chance to taste a wide range of wines selected from countries nestling next to Azura's cruise routes.

Albariño Lagar de Pintos 2008, Galicia, Spain

If you're a fan of Chablis, try this bone dry gem from north western Spain. 100% Albariño, from a bodega situated in the Valle de Salnes in the lush Rias Baixas region of Galicia, it's got a subtle aromatic twist and oodles of crisp refreshment.

Planeta Cerasuolo di Vittoria 2007, Italy, Sicily

This wine is made from Nero D'Avola and Frappato. Have a sniff – it smells floral and almost as fragrant as... honey! I love this red for its soft light body and bright fruity flavours. It's like strawberries, cherries and a whiff of lavender.

Gaia Estate S Agiorgitiko/Syrah 2007, Nemea, Greece

This beauty is a blend of local red grape Agiorgitiko (which is also known by the English name 'St George') and Syrah. Think blueberries, think purity, think sleek.