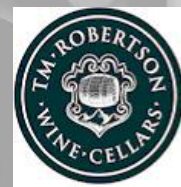




Old Mill Inn



Brodie, Forres, Moray, IV36 2TD, Scotland Tel : 01309 641605

Wine List & Tasting Notes

House Wines by the glass

Small (125ml) £2.75

Medium (250ml) £4.10

Large (or Bucket!) (350ml) £5.50
(Best value for money!)

Whites

- ⊗ **Soave Villa Mura 11.5%, Veneto Italy**
Light and dry in style with delicate floral aromas and a hint of almonds on the finish.
Pair with: Perfect aperitif wine and accompaniment to fish dishes and salads.
- ⊗ **Cuvée du Roy Vin de Pays Charentais Sauvignon Blanc 11%, France**
Carefully selected Sauvignon grapes. Fresh and fruity refreshing dry wine.
Pair with: Wonderful as an aperitif or partner to a wide range of dishes.
- ⊗ **Blaumeister Hock 9%, Germany**
Mild and pleasantly fruity medium wine, easy drinking and ever popular.
Pair with: Uncomplicated drinking anytime.

Rosé

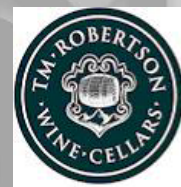
- ⊗ **Marcel Hubert Vin de table Rosé 12%, France**
A fresh, lively clean Rosé with good balance and pleasant delicate fruit flavours. Medium dry with a lingering soft finish.
Pair with: Great on its own or with fish or meat dishes.

Reds

- ⊗ **Cuvée du Roy Vin de Pays du Gard Merlot – Carignan 12%, Southern France**
Smooth, soft and mellow medium bodied style.
Pair with: Delicious accompaniment to roast meats, grills and cheese or enjoy a glass on its own.
- ⊗ **Moondarra Shiraz 14%, South East Australia**
A rich, spicy mouthful of ripe plums and bramble fruits – soft, rich and warm in style and finish.
Pair with: Perfect to pair with anything from the chargrill and roast meats.
- ⊗ **Marcel Hubert Vin de table Medium Dry Red 12%, France**
A hearty wine, mellow and rounded with lots of plummy fruit and Southern warmth. The Landlord's favourite!
Pair with: Soft enough to drink on its own, or try it with cold meats and ham.



Old Mill Inn



Brodie, Forres, Moray, IV36 2TD, Scotland Tel : 01309 641605

Wine List & Tasting Notes

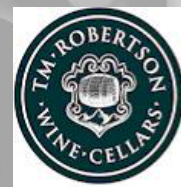
Wines by the bottle

Whites

- 1. Blaumeister Hock 9%, Germany £12.95**
Mild and pleasantly fruity medium wine, easy drinking and ever popular.
Pair with: Uncomplicated drinking anytime.
- 2. Siete Soles Semillon Chardonnay 13%, Chile £13.95**
Juicy little Chilean cracker with loads of apple and citrus fruit on the nose and a fresh and rounded palate.
Pair with: Goats cheese and caramelised onion tart, Caesar Salad or a hearty chicken sandwich.
- 3. Moondarra Chardonnay 13%, SouthEast Australia £13.95**
Rich, buttery, tropical fruit, oak ageing and crisp refreshing acidity – the classic Aussie Chardonnay.
Pair with: Great with our roast chicken breast, also a good compliment for the asparagus and pecorino tortelloni.
- 4. Piesporter Michelsberg 9.5%, Mosel Germany £13.95**
A clean, fresh, medium-dry with light grapey fruit flavours. A medium-dry for the white wine drinker that does not like it too dry.
Pair with: Great with spicy sauces and chicken dishes.
- 5. L'Emage Sauvignon Blanc VdP Côtes de Gascogne 11.5%, France £13.95**
Delicious gooseberry notes and a crisp, dry finish.
Pair with: Perfect with the Caesar salad, or the prawn and crayfish salad.
- 6. Previata Soave 11.5%, Italy £13.95**
Delicate dry white wine, aromas of apple blossom and a touch of marzipan.
Pair with: Salads, pasta and white fish
- 7. Pinot Grigio Villa Mura 12%, Veneto Italy £13.95**
Light, fresh and beautifully aromatic white with just a hint of spice.
Pair with: A great seafood wine, perfect with the king prawns and seabream.



Old Mill Inn



Brodie, Forres, Moray, IV36 2TD, Scotland Tel : 01309 641605

Wine List & Tasting Notes

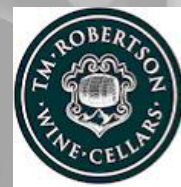
Wines by the bottle

Whites

- 8. Mannara Pinot Grigio / Grillo 12.5%, Italy** **£14.50**
Juicy little Pinot Grigio with vibrant apple and fresh citrus fruit aromas. The palate is crisp and refreshing.
Pair with: Fish dishes and salads.
- 9. Kanu Unwooded Chenin Blanc 13.5%, South Africa** **£15.50**
With aromas of tropical fruit and melon moving to a crisp and full-bodied palate showing papaya and pineapple flavours. Very moreish and very drinkable.
Pair with: Will marry well with the mushroom risotto and roast chicken. Delicious!
- 10. Gran Hacienda Sauvignon Blanc 13.5%, Chile** **£16.00**
Crisp and refreshing, with aromas of grapefruit and lemon peel lending a fresh balance to the tropical fruit character. Vibrant and well-rounded.
Pair with: Anything fishy! Will match the prawns and seabream down to the ground!
- 11. Picpoul de Pinet, Beauvignac, Languedoc 12.5%, France** **£17.50**
Aromatic and subtle, showing stoned fruit on the nose. The palate is clean and fresh with flavours of lemon, apple and peach.
Pair with: Will be a perfect match for the prawn and crayfish salad and any other seafood.
- 12. Henri la fontaine Chablis 12.5%, France** **£17.95**
Crisp and fruity pale yellow wine with green tints. It has typically steely, mineral aromas and a hint of butter.
Pair with: Perfect with prawns, salmon and smoked fish.
- 13. Yalumba 'Y' Series Unwooded Chardonnay 12.5%, Australia** **£18.50**
Classic Ozzy Chardonnay, without the oak. Bursting with apple and yellow fruit.
Pair with: Will be super with our asparagus and pecorino tortelloni and worth a try with the chicken, bacon and black pudding salad.



Old Mill Inn



Brodie, Forres, Moray, IV36 2TD, Scotland Tel : 01309 641605

Wine List & Tasting Notes

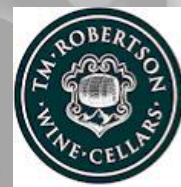
Wines by the bottle

Whites

- 14. Buitenverwachting Sauvignon Blanc 12.5%, South Africa £20.50**
This has got to be one of the best Sauvignons from South Africa! Meaning 'Beyond Expectation' this wine certainly lives up to its name. Superb aromas of gooseberry, green pepper and fig slide effortlessly to a mouth-wateringly clean palate with a super moreish finish.
Pair with: Seabream! This wine will be fantastic with it!
- 15. Delas Viognier, Vin de Pays d'Oc 13%, France £20.50**
Bursting with Viognier character: apricots, peaches and preserved citrus fruit. The palate is both smooth and fresh, with hints of spice.
Pair with: Hot smoked salmon croquettes, roast chicken, goats cheese tart and anything with a creamy sauce.
- 16. Castel Firmian Pinot Grigio, Mezzacorona 12.5%, Italy £21.00**
Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish.
Pair with: Caesar Salad!.....'When in Rome!'
- 17. Coopers Creek Sauvignon Blanc 13%, New Zealand £23.00**
This is absolutely classic Marlborough Sauvignon: vibrant gooseberry, passion fruit and nectarine backed with hints of green pepper. Impressive weight of flavour on the palate with richness and texture and a long finish.
Pair with: Great with all the fish and particularly shell fish.



Old Mill Inn



Brodie, Forres, Moray, IV36 2TD, Scotland Tel : 01309 641605

Wine List & Tasting Notes

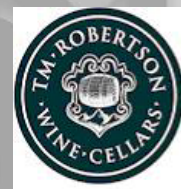
Wines by the bottle

Reds

- 18. Marcel Hubert Vin de table Medium Dry Red 12%, France** **£12.95**
A hearty wine, mellow and rounded with lots of plummy fruit and Southern warmth. The Landord's favourite!
Pair with: Soft enough to drink on its own, or try it with cold meats and ham.
- 19. Cabernet Sauvignon Vin de Pays d'Oc 13%, Southern France** **£12.95**
Fruity, well-balanced red wine made from the Cabernet Sauvignon grape variety grown in the Pays d'oc region of Southern France.
Pair with: A very enjoyable wine when partnered with red meats and cheese.
- 20. Siete Soles Cabernet Sauvignon / Merlot 13%, Chile** **£13.95**
Ripe red fruit aromas with notes of blackberries, blueberries and black pepper. Medium bodied and well balanced.
Pair with: Venison steak, the Old Mill beefburger or anything from the grill.
- 21. Sunrise Merlot 12.5%, Chile** **£13.95**
Succulent damson fruit flavours fill the senses in this delicious Chilean Merlot. Soft and approachable.
Pair with: Will partner the medallions of beef fillet and the venison perfectly.
- 22. Rouwke's Drift Pinotage 12.5%, South Africa** **£13.95**
Delicious plum characteristics with notes of black pepper and roses.
Pair with: Drink on its own or as a partner to red meats and cheese dishes.
- 23. Moondarra Shiraz 14%, South East Australia** **£13.95**
A rich, spicy mouthful of ripe plums and bramble fruits – soft, rich and warm in style and finish.
Pair with: Perfect to pair with anything from the chargrill and roast meats.
- 24. Chianti, Conti Serristori Machiavelli Estate 13%, Tuscany Italy** **£14.50**
Hints of raspberries, strawberries and violets, with a pleasantly lingering, distinctive aftertaste of blackberries.
Pair with: The well rounded fruit flavours of this delicious Chianti will pair with any of our red meat dishes perfectly.



Old Mill Inn



Brodie, Forres, Moray, IV36 2TD, Scotland Tel : 01309 641605

Wine List & Tasting Notes

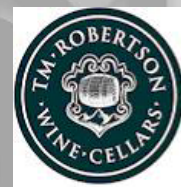
Wines by the bottle

Reds

- 25. Candidato Barrica 3 Tempranillo 13%, Spain £14.50**
Bursting with berry fruits (strawberry, raspberry and blackcurrant), and a creamy note on the nose. Full-bodied and fresh with hints of candy, and a long, complex finish.
Pair with: A cracking match for the roast chump of lamb or the medallions of beef.
- 26. Gran Hacienda Carmenere 13.5%, Chile £15.50**
Bursting with aromas of dark fruit, spice and meaty characters move to a sensationally juicy and robust palate. Carmenere the way it should be!
Pair with: Got to be a bit of red meat! Medallions of beef fillet or venison.
- 27. Finca La Colonia Malbec 13.5%, Argentina £16.50**
Sweet and spicy aromas of juicy fruit and black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish. Lush.
Pair with: The roast chump of lamb will be cracking with this biddy! Also anything gamey.
- 28. Castel Firmian Merlot, Mezzacorona 13%, Italy £18.00**
Intense fragrance with a mixture of ripe fruits and a hint of oak. Dry, complex and well-structured palate. A stunning wine from a brilliant producer.
Pair with: A classy bit of venison for a classy wine. Will also pair with steak.
- 29. Yalumba 'Y' Series Shiraz / Viognier 14.5%, Australia £18.95**
Cracking Ozzy red with full aromas of blackcurrant and spice. The Viognier adds a depth of aromas and softness to the palate. Medium to full bodied and lush!
Pair with: Treat yourself to a sirloin or rump and you won't be disappointed.
- 30. Cellier des Princes Chateaufeuf du Pape 15%, France £21.00**
Created in 1925, by one of the most famous producers of Chateaufeuf du Pape located in the heart of this prestigious appellation. Deep red coloured, complex, aromas of jammy black fruits with spicy overtones. Rich and full-bodied.
Pair with: A special wine deserves an equally special cut of meat, Fillet steak!



Old Mill Inn



Brodie, Forres, Moray, IV36 2TD, Scotland Tel : 01309 641605

Wine List & Tasting Notes

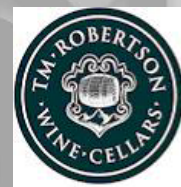
Wines by the bottle

Reds

- 31. Delas Cotes-Du-Rhone St Esprit 13%, Rhone, France** **£21.95**
With Syrah to the fore, this is full of berry fruit, violet, liquorice, and spices. It has a generous, rounded palate and a long, elegant finish. One for the French wine fans!
Pair with: This versatile cracker will suit the lamb, beef fillet and roast chicken.
- 32. Paternina Banda Azul Rioja Crianza 13%, Spain** **£24.00**
Roll up Rioja fans! A superb wine from a cracking producer! Full aromas of berry fruit and spice on the nose move to a well structured and memorable palate.
Pair with: Tradition dictates lamb with Rioja...no need to break it!
- 33. Delheim Pinotage 14%, South Africa** **£25.00**
Big, bold and busty Pinotage from a great producer! Full on nose of rich bramble fruit and spicy, meaty aromas. The palate is concentrated and full of dark fruit. Lush!
Pair with: A serious wine like this needs a serious bit of beef! If you like your meat rare enough for a skilled vet to save it, then this is the wine for you!
- 34. Chateau La Haut Claymore, Lussac St Emilion 2005 12.5%, France** **£30.00**
A classic Merlot dominant St Emilion with a chunk of Cabernet to give some more oomph! Elegant aromas of dark plum, currant fruit and delicate oak and spice. The palate is refined and well structured. Class.
Pair with: Will accompany the lamb beautifully, however the fillet steak will make a perfect match for this classic wine!



Old Mill Inn



Brodie, Forres, Moray, IV36 2TD, Scotland Tel : 01309 641605

Wine List & Tasting Notes

Wines by the bottle

Rosés

- 35. Marcel Hubert Vin de table Rosé 12%, France** **£12.95**
A fresh, lively clean Rosé with good balance and pleasant delicate fruit flavours. Medium dry with a lingering soft finish.
Pair with: Great on its own or with our fish or meat dishes.
- 36. Mannara Pinot Grigio Rosé 12.5%, Italy** **£15.50**
Ripe red fruit aromas and a juicy fruity palate strawberry and melon. You can't go wrong with this, it's a crowd pleaser!
Pair with: A BIG glass!

Sparkles

- 37. Sacred Hill Sparkling Brut 11%, Australia** **£14.95**
Funky little Ozzy fizz! Stacks of appley and citrus fruit on the nose and a vibrant and juicy palate.
Pair with: Fish 'n' Chips! Believe us, it's truly a marriage made in heaven!

Champagne

- 38. Moët & Chandon Impérial** **£39.95**
The world famous, high quality Champagne. Pale yellow with a soft bouquet of citrus and Pinot. Fresh and dry on the palate.
Pair with: A SPECIAL OCCASION!