

# NATURAL WINES

*All around the world, people have become more conscious of eating organically, so it makes sense that we'd want to drink organically as well. Just as in the organic food movement, there are a variety of (often overlapping!) ways to classify how a wine has been produced. As wine goes the three most prevalent classifications are:*



## **Organic Agriculture: Purity of product using non-synthesized ingredients.**

*Organic grape cultivation eschews the use of synthetic fungicides, herbicides, fertilizers and other artificial processes. The wines themselves are regulated through legislation that can vary from country to country. One of these certification challenges is derived from the USA, where wine and food are conflated under organic regulations. There, in order to protect various food products, the term 'organic wine' can't be applied because of the sulphur present, resulting in the designation 'made from organic grapes'.*



## **Biodynamic: Holistic agricultural health.**

*Biodynamics recognises the interconnection between all living things, and the consequent need for biodiversity and sustainability, factors it has in common with the organic agriculture movement. This includes the need for livestock to be part of the agricultural activity, to provide natural fertilisers. However, it also believes in an interconnection between terrestrial and celestial energy sources that dictate that agricultural activity should be scheduled in accordance with the position of the moon and the planets.*



## **Sustainable Viticulture: Mitigation and reduction of wastefulness in winemaking.**


*Beyond organics is where sustainability comes into play with resource management in terms water and energy efficiency in the vineyard and winery. Sustainability will grow in importance in people's minds as climate change continues to become a reality. Of course defining sustainability is a bit complicated because of the unique environmental stresses of different wine regions. This is why you'll see a myriad of different sustainability certification programs.*




*Wines are kept at The Dining Room cellar and may require 15-20 minutes to be delivered to The Beach Club and The Gulai House.*

*All prices are in Malaysian Ringgit and are subject to 10% service charge.*



## SPARKLING WINE



**Sidewood Estate, Isabella Rose, Adelaide Hills, Australia** 2013  220  
*Fresh strawberries, red cherry and peach and is beautifully complemented by notes of brioche and biscotti. Pale blush pink in colour this wine identifies finesse with an attractive mousse.*


## ROSÉ


**Elfenhof, Frizzante, Troken, Austria** NV  180  
*Smells fruity in a black cherry way, with some charcoal and earth nuances and a top note of mint. A little sweet on entry but also very high in acidity.*


## WHITE



**Boschendal, The Pavillion, Chenin Blanc, Western Cape, South Africa** 2017   175  
*Generous, exotic tropical fruit aromas with subtle guava and pink grapefruit nuances on the nose. A fruity yet dry wine with delicious juicy tropical and citrus flavours and a fresh zingy finish.*




**Dog Point, Chardonnay, Marlborough, New Zealand** 2014   230  
*Right, light golden-green hued straw-yellow colour. The bouquet is elegant, exudes finesse with seamlessly interwoven aromas of white stone fruits, gunflint reduction, toasted nuts.*

**Elfenhof, Zauberhafte Weine Heuriger, Rivaner, Austria** 2014  180  
*Aroma pleases with delicate notes of spiced nutmeg intertwined with a lovely floral bouquet, underscored by ripe red apples and honeydew melons. Balance between fresh acidity and juicy, ripe fruits.*

**Elfenhof, Spätlese Gewürztraminer, Austria** 2013  195  
*Slightly high-toned notions of rose petal mingle with lemon on nose & palate of this off-dry, richly textured yet balanced Gewürztraminer.*











**Jules Taylor, Marlborough, Pinot Gris, New Zealand** 2017  280  
*Enticing aromas and flavours of stonefruit, Packham pear and zesty grapefruit, combined with subtle warmed butter and toasted nut.*

**Waimea Estate, Nelson, Grüner Veltliner, New Zealand** 2016   200  
*This is a fresh and crisp wine with a little extra richness. Stone fruit and pineapple flavours are accented with nuances of fennel, white pepper and a lingering minerality*

**Wittmann, Morstein GG, Riesling, Rheinhessen, Germany** 2014    600  
*Subtle flavours of morels and porcini along with lime rind flavours lead to a dense, intense and refreshingly piquant palate. The finish is very persistent and displays lots of limes and chalky flavours.*



## RED

|   |      |   |     |
|---|------|---|-----|
| <b>Ata Rangi, Crimson, Pinot Noir, Martinborough, New Zealand</b>   | 2016 |    | 225 |
| <i>Nose is both complex and complete, with its cranberry-like aromas and hints of fresh, ripe raspberry. Spice and red licorice nuances also mingle with the earthier, typical pinot 'forest floor' characters.</i>                                     |      |   |     |
| <b>Cape Mentelle, Cabernet Merlot, Margaret River, Australia</b>  | 2012 |   | 240 |
| <i>Cape Mentelle's Cabernet Merlot is a richly textured wine with blackcurrant, liqueur cherry and hints of sweet vanilla. Savoury, dusty oak provides depth and structure, finishing with chalky, dry tannins.</i>                                     |      |   |     |
| <b>La Motte, Cabernet Sauvignon, Franschhoek, South Africa</b>  | 2013 |   | 330 |
| <i>The dark red colour and big extract reveal a great year for reds. Intense varietal nose with blackcurrant, violets, mint and slight plum. Heavy body, but rounded tannins and fleshy consistency.</i>  |      |   |     |
| <b>La Motte, Syrah, Franschhoek, South Africa</b>   | 2012 |   | 330 |
| <i>Balance, complexity, freshness and finesse. Intense perfume and rose petal aromas are backed up by cranberry fruit and aniseed spice. The palate shows a juicy entry with raspberry fruit, chalky tannin and a hint of fresh mint in the finish.</i> |      |   |     |
| <b>Montepulciano d'Abruzzo, Canaletto, Veneto, Italy</b>  | 2016 |   | 150 |
| <i>From central Italy, an enjoyable dry red fruity wine, with cherries and sweet spices combined with a soft, well balanced and fruity body. Gentle, with a good acidity, very appealing</i>  |      |   |     |
| <b>Sidewood, Shiraz, Adelaide Hills, Australia</b>  | 2016 |    | 155 |
| <i>Attention to detail is the key here which enables flavours of red cherry, currants and dark plum to shine through along with hints of cinnamon and spice.</i>  |      |   |     |
| <b>Sidewood, Shiraz, Adelaide Hills, Mappinga, Australia</b>  | 2010 |    | 220 |
| <i>A delicious, ambitious, cooler-climate Shiraz, with floral lift on the sweet nose alongside a twist of black pepper and dark cherry fruit.</i>   |      |   |     |



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