



# THE CACAO BAR

SAINT LUCIA  
FROM HOTEL CHOCOLAT



## DRINKS MENU

Prices shown in US Dollars

All-inclusive surcharge - (\*) US \$5 (\*\*) US \$10 (\*\*\*) US \$30

We're as serious about alcohol as we are about chocolate.

Surrounded by cacao on the Rabot Estate, we started stirring it into cocktails – the nutty and buttery nib, the lychee-like pulp, the roasted shells and the creamy chocolate. Then we added other natural, fragrant ingredients from the Estate. The results were so good, we took them to our sister restaurant, Rabot London.

And we didn't stop there. Experimentation paved the way for innovation, and soon enough we'd created a playbook of cocktail recipes and bottled alcohols to share; from gins and vodkas to cream liqueurs, each infused with a flourish of authentic flavours.

Today, the Hotel Chocolat drinks cabinet contains a raft of award winners. These include Cacao Gin – London gin infused with five botanicals, plus cacao for a malty, toasted edge – and Salted Caramel Vodka Liqueur, blended with cacao and salted caramel, as well as new Chocolate Velvetised Cream.

Shop Hotel Chocolat bottles at Rabot Restaurant & Project Chocolat.

#### AWARD WINNING

##### Cacao Gin:

Triple Gold Great Taste Winner 2014

##### Salted Caramel Vodka Liqueur:

World's Best Vodka, World Liqueur 2019

##### Chocolate Velvetised Cream:

Best English Cream, World Liqueur 2019

##### Mint Chocolate Velvetised Cream:

World's Best Chocolate Liqueur, World Liqueur 2020

##### Espresso Martini Velvetised Cream:

Gold International wine and spirits comp,  
Platinum Las Vegas Global Spirits 2022

##### Salted Caramel Velvetised Cream:

Gold New York International Spirits Competition US,  
Platinum Las Vegas Global Spirits 2022



## HOT DRINKS

### TEAS AND INFUSIONS

English Breakfast \$5

Earl Grey \$5

Darjeeling \$5

Green \$5

Peppermint \$5

Ask your server for today's selection.

#### Cacao Tea \$7

Our Rabot Estate-grown cacao beans, roasted, ground and prepared with water and milk. Based on the traditional West Indian breakfast drink. Stimulating, with a bitterness more like coffee.

#### The Velvetiser

Barista-grade drinking chocolate, at home. Designed by Hotel Chocolat and engineered by Dualit, the Velvetiser is an innovative at-home drinking chocolate machine. It warms, stirs, and whips your ingredients into a velvetised chocolate drink in just 2.5 minutes.

Wild coffee plants grow right here on our organic cacao farm, where they inspire Hotel Chocolat's coffee range.

### DRINKING CHOCOLATE

#### Classic Drinking Chocolate \$7

Simply our 72% dark Saint Lucia chocolate made velvet-smooth, from the first sip to the last, in our Velvetiser. (Ask your server about taking a Velvetiser home)

### COFFEE

Latte \$6

Americano \$5

Café au Lait \$5

Espresso \$5

Iced Coffee \$5



# NON-ALCOHOLIC

## MOCKTAILS

**Virgin Cacao Pulp Bellini \$8**  
Cacao pulp, soursop, soda water.

**Virgin Mojito \$8**  
Mint, lime, local honey, Fever-Tree soda water.

**Virgin Coladas \$8**  
Made with lashings of coconut cream. Ask for today's flavours.

**Virgin Daiquiris \$8**  
Made with fruit picked fresh from our farm. Ask for today's flavours.

**Spritzes \$7**  
Real fruit from our estate, made sparkling with Fever-Tree soda water. Grapefruit / Sour orange / Mango. (V)

**Fruit Punch \$8**  
Fresh fruits of the day, sugar syrup, water. (V)

## ICED CHOCOLAT SHOTS

An intense hit of liquid chocolate, served in a shot glass. Made with single-origin Saint Lucian cacao from our Island Growers.

**Classic / Mocha / Praline / Chilli \$6**

**We are part of Hotel Chocolat,  
the British luxury chocolatiers.**

## SOFT DRINKS

**Cacao Pulp & Soursop Lemonade \$6**  
A house signature, made the traditional way. Cacao pulp, soursop juice, local lemon.

**Fresh Coconut Water \$5**  
From coconuts chopped fresh in our Rabot kitchen.

**Seasonal Fruit Iced Teas \$6**  
Cacao shell tea / Ginger / Peppermint / Passion fruit / Garden mint from Rabot Estate.

**Fresh Fruit Juices \$5**  
Made with fruit freshly squeezed and pressed in our Rabot kitchen every day. Ask your server for today's specials.

**Smoothie of the Moment \$8**  
Made with fruit freshly squeezed and pressed in our Rabot kitchen. Ask your server for today's specials.

**Fever-Tree \$6**  
Soda water / Tonic water / Lemonade / Ginger ale / Ginger beer.

**Sparkling Water \$8**  
Perrier. (70cl)

**Sodas \$5**  
Sprite / Coca-Cola / Diet Coke.

# SIGNATURE COCKTAILS

## VELVETISED™ CREAMS The melding of vodka, chocolate & cream

**Espresso Martini \$18\*\***  
Hotel Chocolat Espresso Chocolate Velvetised Cream, Absolut vodka, espresso coffee.

**Salted Caramel Delight \$19\***  
Hotel Chocolat Salted Caramel Chocolate Velvetised Cream, Salted Caramel Vodka, Chairman's White, coconut milk.

**Chocolate Martini \$16**  
Hotel Chocolat Chocolate Velvetised Cream, Appleton rum.

**Mint Royale \$18**  
Hotel Chocolat Salted Caramel and Mint Velvetised Cream, Hotel Chocolat Salted Caramel Vodka.

**Rising Sun \$19\***  
Hotel Chocolat Salted Caramel Chocolate Velvetised Cream, Patron.

**Midnight Tiramisu \$18**  
Hotel Chocolat Espresso Chocolate velvetised cream, Kalua, Amaretto, Frangelico, Cacao

## FIZZ

**Aged Rum Fizz \$16\***  
Chairman's Reserve Rum, mint leaves, Angostura, lime juice, topped with Hotel Chocolat Prosecco Superiore DOCG.

**Saint Lucian Bellini \$14**  
Hotel Chocolat Prosecco Superiore DOCG, local mango or papaya.

**Aperol Spritz \$14**  
Aperol, cacao pulp, Hotel Chocolat Prosecco Superiore DOCG, soda water.

**Fresh Cacao Bellini \$16**  
Hotel Chocolat Prosecco Superiore DOCG, cacao pulp, lemon verbena, soursop juice.

## RUM

**Chairman's Rum Punch \$15**  
Made with fresh local limes, Chairman's Reserve Saint Lucian Golden Rum and a splash of Angostura bitters.

**White Chocolate Mojito \$16\***  
Chairman's Reserve White, fresh lime juice, agave syrup, fresh mint leaves, white chocolate.

**Chocolate Daiquiri \$16**  
Chairman's Reserve Golden Rum, homemade cacao syrup, cream.

**Fresh Coconut Water & Rum \$15**  
Deeply refreshing with amazing rounded flavors. We crack open the coconuts in our Rabot kitchen every morning.

# SIGNATURE COCKTAILS

## RUM

### Ti-Ponche \$14

A shorter, sharper take on a rum punch, created in Martinique. Made with honey, limes and Chairman's Reserve Golden Rum.

### Mint Chocolate & Rum Liqueur \$19\*

Our Saint Lucia 72% dark chocolate, cream with milk, fresh mint and Chairman's Reserve Golden Rum.

### Chocolate Liqueur \$19\*

Our Saint Lucia 72% dark chocolate with cream, milk, hazelnut paste and Chairman's Reserve Rum.

### Passionfruit Daisy \$16

Hotel Chocolat Mango & Passionfruit Cacao Gin, Chairman's Reserve Golden Rum, vanilla, grenadine syrup, orange juice.

## GIN

### Cacao Gin & Tonic \$14

Hotel Chocolat Cacao Gin, Fever-Tree tonic.

### Cacao Gin Breakfast Martini \$18\*

Hotel Chocolat Cacao Gin, triple sec, local jam, chocolate bitters.

### Cacao Negroni \$18\*

Hotel Chocolat Cacao Gin, Campari, Red Vermouth.

### What is cacao pulp?

The pulp that surrounds cacao beans in the pod is often discarded by other chocolate makers; not us.

## BOURBON

### Cacao Old Fashioned \$16\*

Cacao-infused Bourbon, Angostura bitters, Agave syrup.

## TEQUILA

### Mango, Chilli & White Chocolate Margarita \$17\*

White chocolate, fresh lime juice, tequila blanco, triple sec, local mango, chilli.

## VODKA

### Praline Soother \$16

Hazelnut liqueur, crème de cacao, vodka, coconut cream, coconut milk.

### Fresh Cacao Martini \$16

Absolut vodka, cacao pulp, lemon verbena, soursop juice.

## PIMMS

### Pimms Cup \$14

The summer drink of Ascot, Henley and Wimbledon – quintessentially British, very refreshing and not too strong. Pimms, Ginger Ale.

# AGED RUMS 50ml

### Old Grog 4 – 10 years, Grenada \$23\*\*

A multi award-winning golden rum from Grenada, allegedly named for the G.R.O.G. stencil used to mark the rum destined for King George III – Georgius Rex Old Grenada. Tropical fruit flavour with a hint of spice.

### Mount Gay Est. 1703, Barbados Rum \$11

Mellow flavours of ripe banana, stewed fruit and soft spices melt slowly into a smooth, lingering finish with a heady bouquet of oak, caramel and leather. Mount Gay is created from their prized reserve of vintage casks, each aged 10 to 30 years.

### Mount Gay Black Barrel, Barbados, 1703 \$17\*

Charring is an age-old method for invigorating barrels to intensify the taste. Black Barrel is our tribute to the coopers, who painstakingly give their bourbon barrels an additional charring to reveal their richness and complexity. Because every barrel contains secrets; the trick is coaxing them out.

### Mount Gay OX, Barbados, \$23\*\*

A blend of selected extra old rums distilled traditional and matured in American whiskey, bourbon and cognac casks. Aromas of vanilla with oak and dry spice notes.

# FINE SPIRITS 50ml

### Armagnac, J. Nismes-Delclou 1960 \$53\*\*\*

The oldest Armagnac distiller, established in 1832 by Baron Hausmann. Long-ageing in heritage casks has made this 1960 cuvée into an incredibly velvety Armagnac, full of seductive notes of violets and cinammon, caramel and dried stone-fruit.

### Hennessy \$16\*\*

Aged for two and a half years in Limousin oak barrels. Potent alcohol, subtle spiciness, hints of vanilla and oak.

### H By Hine VSOP \$20\*\*

A blend of around a dozen Grande and Petite Champagne eaux-de-vie, with the youngest aged for at least four years.

### François Voyer VS \$18\*\*

Matured in virgin Limousin-oak casks for at least two years, this VS Cognac has a sweet, floral nose bursting with vanilla, lime and white flower aromas.

# AGED RUMS 50ml

## Angostura 7 years, Trinidad & Tobago \$9

Aged for a minimum of seven years in charred American-oak bourbon barrels, this rum exudes a complex bouquet of cacao, molasses, caramel and vanilla.

## Diplomatico Reserva Exclusiva, 12 years, Venezuela \$25\*\*

An award-winning Venezuelan dark golden rum. Distilled from molasses in a copper pot still before being aged for up to 12 years. Rich, sweet and fruity, just how we like 'em.

## Botron Reserva \$23\*

Is a delicious Guatemalan rum aged for between 5 and 14 years. Made from the best virgin sugar honey, this rum is aged in a solera system in a mix of bourbon, port and sherry casks.

## La Hechicera \$11

Is Spanish for enchantress... This rum was made in Colombia and is solera-aged rum aged for between 12 and 21 years in bourbon barrels.

## Flor de Cana \$15

Full of rich oak spice, same zesty orange peel, dark brown sugars, dark caramel toffee and nutmeg. Also hints of cinnamon, vanilla and anise. Dry and spicy with layers of cocoa, dark caramel and spice, A strong oak presence that starts to dominate after a while.

## Appleton 8 years, Jamaica \$13

A relatively recent addition to the portfolio of one of Jamaica's most popular rum brands, Appleton 8yo is a sweet, smooth sipper and lends itself very well to quality cocktails.

## Chairman's Reserve 5 years, Saint Lucia \$7

The idea to build the Rabot restaurant came after an evening of drinking Chairman's on the rocks! An easy-drinking rum with a mellow but complex mix of ripe raisins, tobacco and spice. The distillery is located just north of here, in the Roseau Valley. Also our rum of choice for Rum Punch/ Fresh Coconut Water & Rum (both \$15).

## Admiral Rodney 12 years, Saint Lucia \$13

Saint Lucia Distillers is a small and passionate team of rum makers, with many international awards for their premium rums. Aged in American oak bourbon casks, look for flavours of crème brûlée and hints of spice, vanilla and chocolate.

# CHOCOLATE CHASERS

## VELVETISED™ CREAMS

### Chocolate Velvetised Cream 50ml \$10

70% dark chocolate melted into vodka and cream for a clean yet indulgent finish.

### Salted Caramel & Clementine Velvetised Cream 50ml \$10

Salted caramel chocolate, vodka and cream enlivened with a squeeze of clementine.

### Espresso Martini Velvetised Cream 50ml \$10

Coffee-and-vodka kick, mellowed with smooth white chocolate cream.

### Salted Caramel Velvetised Cream 50ml \$10

Caramel-milk chocolate and a tingle of sea salt, melded into vodka and cream.

### Mint Chocolate Velvetised Cream 50ml \$10

70% dark chocolate, vodka and cream, plus a refreshing tingle of peppermint.

## VODKA

### Salted Caramel Vodka \$10

Sumptuously smooth salted caramel, melted into cacao vodka.

## VELVETISED™

The magic of melding chocolate with cream, perfectly paired with the crisp, contemporary warmth of vodka.

## CACAO GIN

### Cacao Gin 50ml \$10

Cacao infused gin, macadamia, juniper, coriander, orange and grapefruit.

### Mango & Passion Fruit Cacao Gin Liqueur 50ml \$10

Cacao infused gin with tropical flavors of mango and passion fruit.

### Cherry & Raspberry Cacao Gin Liqueur 50ml \$10

Cacao Infused gin, with a dash of natural cherry and raspberry.



# WINE

BTL / Glass

## DESSERT WINE & PORTS

**Château de Rayne Vigneau, 1er Grand Cru Classé, Sauternes, France, 2011, 13% ABV. \$50 \$13**

Everything you'd expect from a fine wine that is sure to earn legend status. A notably intense Sauternes with standout freshness and a long finish on the palate.

**Bodegas Lustau, Spain, 2021, 17% ABV. \$50 \$13**

This sherry is redolent of ripe fruit, dried figs and roasted coffee beans. It is very sweet, velvety and soft, with a long aftertaste.

**Valdouro Tawny Port, Portugal, 19% ABV. \$50 \$13**

This port is a blend of grape varieties with a precise measurement to create an intense, flavourful sweet wine. Characteristics of cherry, plum and sweet spices: cinnamon and nutmeg.

**Lillet Blanc, France, 17% ABV. \$10**

A crisp and light wine-based aperitif with subtle flora, herbal and citrus notes. It tastes like a semi-sweet white vermouth with intriguing herbal notes on the finish. It's light, refreshing and incredibly versatile for mixing into cocktails.

## CHAMPAGNE & SPARKLING

**Hotel Chocolat Valdobbiadene Prosecco Superiore, DOCG, Italy, 11.5% ABV. \$50 \$13**

Sourced from the best vineyards on the Valdobbiadene Hill in the heart of Prosecco, this refreshing sparkling wine has flavours of ripe pear and white peach and a zesty, lively finish. Delicious with light desserts.

**Trevisiol Brut Rosé Cuvée, Edoardo, Italy, 12% ABV. \$47 \$13**

Made in the 'methode traditionnelle', this 100% Grolleau – the native pink grape of Azay-le-Rideau, home to the Paget family – has not had any dosage added to it, so it's as pure and light as a feather. So soft, and pretty in pink, it whiffs of rose fragrance, and sings of little red summer fruits, such as groseilles rouges.

**Bollinger, Special Cuvée, NV, Italy, 12% ABV. \$220**

Special Cuvée is the purest expression of Bollinger's house style. Its biscuity nose is endowed with hints of white fruit and the rich, full-bodied palate is perfectly balanced by fresh acidity and a soft, delicate mousse.

# WHISKIES

50ml

## SCOTCH

**Lagavulin, 16 years \$41\*\*\***  
Lagavulin is almost exclusively matured in ex-bourbon casks, meaning its robust, uncompromising smoke and salted-fish character comes storming out of the glass unhindered.

**Oban, 14 years \$34\*\*\***  
The Western Highland representative in Diageo's Classic Malts series. A superb, full-blooded, fruity malt with a whiff of heather and more than a hint of smoke.

**Ballantine's Finest \$16\*\***  
Blended from more than 50 single malts (with particular emphasis on Milntonduff and Glenburgie), as well as four single-grain whiskies. A smooth, satisfyingly modern blend, now picking up serious momentum around the world.

**Macallan, 12 years \$25\*\*** Macallan 12 year is a classic sherry-cask matured Speyside that makes a very good gateway into the single malt category. Flavors of fruitcake, soaked raisins and cloves lead to a warm, medium to long finish noted with pear, cigar and peppery clove notes.

## BOURBON

**Woodford Reserve \$14**  
This is a low-key nose with scents that are simple enough to enjoy for even a bourbon novice. Slightly sweet and thin, the palate delivers light flavours of vanilla, honey and citrus which rest over a thin layer of rye and oak.

**Knob Creek \$15\***  
A full-bodied bourbon with a robust oak taste, complemented with hints of smooth vanilla and layered caramel.

## HAND CRAFTED ALES 355ml

**Formidable Double IPA 7.5% ABV (Saint Lucia) \$9**

**Passionfruit Ale 4.75% ABV (Saint Lucia) \$9**

**The Naked Fisherman IPA 7.5% ABV (Saint Lucia) \$9**

# WINE

BTL / Glass

## ROSÉ

**Olivier Coste Rosé, France, 2021, 12.5% ABV. \$45 \$13**

This pale, salmon-pink rosé has aromas of fresh berry with a palate reminiscent of grenache, cinsault and syrah. The striking minerality on the mid-palate makes this a refreshing and vibrant wine.

**Château de Montfrim, France, 2020, 12.5% ABV. \$50 \$14**

This rosé is serenaded by the sweet palatable notes of cherry, lemon, grapefruit and gooseberries finally colluding mouth watering acidity with a delicate lingering finish.

**Terminus Organic Rosé, France, 2020, 12.5% ABV. \$52 \$14**

A 100% Mediterranean cuvée! Terminus comes from the vineyard of the Domaine des Roures, in the heart of Provence. A perfect dry and light wine to accompany the sunshine.

## BEER

**Piton (Saint Lucia) \$7**

**Heineken (Saint Lucia) \$8**

**Cacao Blonde (Hotel Chocolat) \$10**

A pale, fruity ale, with a malty edge.

**Château d'Esclans, Whispering Angel, Côtes De Provence, France, 2015, 13.5% ABV. \$75**

The Château d'Esclans has been owned and run by Sacha Lichine since 2000. With the help of Patrick Léon, he has set out to craft the greatest rosé wine in the world. The nose overflows with subtle peaches and cream. With balanced acidity and a long finish, this is an elegant wine.

**Château Saint-Maur, Côtes de Provence, France, 2021, 13% ABV. \$70**

Experience aromas of wild raspberry, white peach and gooseberry. Fresh and elegant with a final hint of grapefruit.

# WINE

BTL / Glass

## WHITE

**Santenay Champs Claude White 2020, 12% ABV. \$50 \$14**

A lively bouquet of lemon zest, fresh pear and hazelnuts. Medium to full-bodied structure, elegant, bright and precise.

**Figini, Gavi, Del commune di Gavi, Italy, 2020, 12.5% ABV. \$45**

Located in the Italian region of Piemonte which is perfectly placed to grow exquisite Cortese grapes. This medium-bodied, dry wine boasts more dry extract than normal, with white-stone minerality that balances the ripe-lime and white-fruit characters with the classic Gavi taste of bitter almonds.

**Pinot Grigio, La Jara, Italy, 2021, 12.5% ABV. \$48 \$13**

A ripe and refreshing northern Italian Pinot Grigio with excellent body and depth. A lovely, organic and rounded wine with good length and clean finish. Honest flavours of ripe stone fruits, peach, pear and nectarine with lovely soft lemon as well.

**Olivier Coste Viognier, France, 2020, 13% ABV. \$55**

This Viognier is unoaked. It is fresh & has exotics fruits aromas. Olivier Coste is a talented winemaker from the South of France - his family has made wine in the Languedoc region since 1701.

**Sancerre, Château de Sancerre, France, 2021, 12.5% ABV. \$65 \$17\***

A limpid, yellow wine with gold reflections. On the nose, it is elegant with citrus notes and white flowers. On the palate, mineral with a nice freshness and acid structure and a long aromatic persistence.

**Pouilly-Fume, Domain de Thibault, France, 2013, 13% ABV. \$60**

Domaine de Thibault (owned by the Dezat family in Pouilly sur Loire) produces Pouilly-Fume wines. This is one of the best around. On the nose it has lime and gooseberry notes; it is crisp and delicate with good structure and a finish of almond notes mingled with acidity and minerality.

**Madame Vve Point Chardonnay, France, 2020, 13% ABV. \$85**

Medium bodied with a rounded, golden character. The fruit character tends to encompass the full spectrum of green and yellow fruit, from lime and lemon to golden apple and peach.

**Chablis 1er Cru, Les Vallions, Séguinot-Bordet, France, 2018, 13% ABV. \$125**

An impeccable Premier Cru Chablis with energy and finesse in equal measure. Starts with delicious white-stone fruit flavours; slightly honeyed middle; clean, stony purity to finish.

# WINE

BTL / Glass

## RED

**Olivier Coste Rouge, France, 2021, 13.5% ABV. \$45 \$13**

A merlot-dominant blend with Grenache, Syrah and Carignan taking the supporting roles, in that order. Fruity with a plum elegance and soft yet eloquent tannins. Notes of blackberries are followed by an entwined fruit and spice flavor with a surprising, final cacao hint. Olivier Coste is a talented winemaker from the South of France - his family has made wine in the Languedoc region since 1701.

**Chermette Pinot Noir, Saint-Verand, France, 2020, 13% ABV. \$50 \$14**

Medium bodied with a welcoming nose of autumn fruits. A generous soft red Pinot noir with fruit flavours and a lovely elegant finish.

**Brouilly, Beaujolais Crus, France, 2021, 12% ABV. \$55**

Ruby red in colour, on the nose, aromas of raspberries and red cherries with notes of pepper and blackberries. Soft bodied and well balanced.



**Chateau Chocolat, Hotel Chocolat, Portugal, 2014 \$60 \$15\***

An intense and pleasant open bouquet shows lots of fruit character, scents of flowers and hints of spices. On the palate: full bodied and creamy; soft, but built on a solid backbone of fine tannins. A beautiful sweet extract; a touch of minerality and fresh acidity balances the wine.

**Domaine des Justices, Bordeaux Supérieur, France, 2019, 15% ABV. \$62 \$16\***

Fresh aromas of bramble fruit, a touch of cassis and warm woody notes on the nose give way to deliciously rounded, silky fruit on the palate. Immediately enjoyable, this is perfectly balanced with a long finish.

**Vina Alberdi Rioja, Reserva La Rioja Alta, Spain, 2007, 13.5% ABV. \$65**

In 1890, five Basque Rioja-based vine growers created the 'Sociedad Vinicola De La Rioja Alta' in the Haro Station District. In 1942, it became La Rioja Alta SA, purveyors of this fine vintage. The nose offers notes of caramel and some spice. The wine has good structure and balance, leading to a fresh and lingering finish with notes of spice, candied fruit, chocolate, caramel and roasted coffee.

**Elderton Shiraz, Australia, 2015, 14% ABV. \$70 \$18\***

Made from grapes sourced exclusively from the Barossa region, this is a smooth, ripe, concentrated wine redolent with blackberry and plum, as well as accents of leather, spice and vanilla.

**Melipal Malbec, Argentina, 2018, 15% ABV. \$80**

**Bold** nose full of black cherry, violet, vanilla, and cloves. The palate is full and rich with layers of ripe fruits and enough tannins to give it shape.

**Château La Tour Carnet, France, 2000, 12.5% ABV. \$150**

Classified Quatrième Grand Cru Classé, La Tour Carnet is one of the oldest estates in Medoc. Owned by Bernard Magrez, the estate has produced a seductive wine with a powerful and well-balanced structure and complex flavours.



**Daou, Reserve Cabernet Sauvignon, France, 2018, 14.5% ABV. \$180**

This wine's magnificent nose is quintessential Cabernet Sauvignon, offering scents of dark chocolate, liquorice, blackberries and cured meats with a touch of cedar. The palate delivers an explosion of fresh, dark berry fruits. Flavours of blackberry, juicy black cherry, cassis and cocoa are underscored by lovely accents of blueberry and raspberry.

**Château de Beaucastel, Rhône Valley, France, 2013, 14% ABV. \$200**

Round, full-bodied wine with aromas of cherries, blackcurrant and tobacco. Flavours of plum, prunes and blackcurrant and delicate tannins.

**Alter Ego De Palmer, France, 2009, 14% ABV. \$250**

Charles Palmer fell under the spell of Bordeaux and bought the estate in 1814. This spontaneous and uninhibited wine offers lush aromas and supple tannins. Impressive, with a long finish.

**Ilatum Morini Amarone Della Valpolicella, Campo Leoni, 2014, 16.5% ABV. \$300**

Garnet red with an orange hue. Intense and ample ripe black fruit, sour cherries, herby and earthy, really rich and prune-y, raisined, intense, lovely balance, richness.