

The Auricle Drinks & Food List

The Auricle is the world's only "oenosthetic" wine bar, with a wine list curated by wine writer and sonic artist, Jo Burzynska. This month's feature wine is Romanee Tuff by Tommy Ruff Barossa Shiraz 2014, whose freshness and lifted rose and anise aromatics work with the high frequencies of You might come out of the water every time singing, while its silken red plum and cherry fruit support the work's lower depths. The Auricle is a charitable organisation, with all profits from the bar reinvested into the running the gallery.

SPARKLING

Ca' Di Rajo 'Lemoss' Frizzante, Italy NV

A delicious dry prosecco with a crisp palate of apple, pear and citrus and gently yeasty undercurrent. (Unfiltered)

glass / \$12 bottle / \$40

WHITE

Churton Marlborough Sauvignon Blanc 2014

A complex textural Sauvignon with grassy aromatics, notes of stone fruit and melon underpinned by a fresh line of citrus and mineral. (O/B)

glass / \$11 bottle / \$46

Te Karainga Martinborough Chardonnay 2014

An elegantly fresh fusion of peach, fresh lemon and nut from this reinvented Martinborough winery. (S)

glass / \$11 bottle / \$46

Wittman Trocken Rheinhessen Riesling, Germany 2013

Fabulously fresh and dry Riesling with apricot fruit and mineral edge from this top biodynamic Westhofen winery. (B)

glass / \$11 bottle / \$46

S: Sustainable O: Organic B: Biodynamic NS: No sulphur added

Domaine Bruno Lupin Cru Frangy Roussette de Savoie France 2013

Pear, gingerbread, spice, honey and hint of nougat notes combine in a rare and delicious wine made from a grape indigenous to France's Savoie region (O)

bottle / \$62

Pegasus Bay Waipara Gewürztraminer 2012

For those looking for a richer white, this is a mouthfilling Gewürz with notes of musk, guava and citrus zest threaded with aromatic spice and jasmine florals.

(S)

bottle / \$55

Blackenbrook Nelson Pinot Gris 2013

Concentration and freshness combine in this delicious Pinot Gris with its notes of quince, honey and spice. (S)

bottle / \$41

RED

Feature wine: Romanee Tuff by Tommy Ruff Barossa Syrah 2014

Lifted rose and anise aromatics infuse silken and fresh red plum and cherry fruit in this amazing Syrah from top Australian natural wine producer, Tom Shobbrook. (O/LS)

glass / \$13 bottle / \$64

Folium Marlborough Pinot Noir 2013

A juicy, bright and silky Pinot with plum and cherry fruit and hint of mineral and spice. (O)

glass / \$14 bottle / \$57

Jauma "Tikka the Cosmic Cat" McLaren Vale Shiraz Grenache 2015

Sweet and silken raspberry fruit is threaded with lifted aromatics of thyme, pepper and mineral. (O/NS)

glass / \$13 bottle / \$62

S: Sustainable O: Organic B: Biodynamic NS: No sulphur added

Il Mandorlo Salento Negroamaro 2014

A rich, ripe red with the concentration to match the dense timbre of Forest Fire with its supple blackberry and black cherry fruit, hint of fig and finish of florals and tobacco.

glass / \$9 bottle / \$36

Cambridge Road Transit of Venus Martinborough Pinot Noir 2012

A beautiful biodynamic Pinot that boasts dense and satiny black plum and cherry fruit infused with aromatic notes of star anise and peppery spice. (B)

bottle / \$58

Niklaserhof Sudtiroler Lagrein, Italy 2012

A fresh and deeply flavoured with red berry fruit infused with notes of smoke and violets.

bottle / \$57

Umathum Zweigelt, Neusiedlersee, Austria 2012

Fine example from a leading Austrian estate of this indigenous red variety, that's full bodied with elegant cherry fruit and notes of peppery spice and chocolate (B)

bottle / \$65

Girolamo Russo "A Rina" Etna Rosso, Sicily 2013

A linear, minerally and cherry-fruited Nerello Mascalese from the volcanic slopes of Mount Etna.

bottle / \$77

Ganevat De Toute Beaute Nature 2013

An intriguing blend by one of the Jura's great natural winemakers of Gamay from Beaujolais and an array of ancient grape varieties from the Jura in this dark fruited, earthy and delicious wine. (B)

bottle / \$120

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BEER, SOFT DRINKS & FOOD

BEER

Cassel's Real Ale (pint / half pint)	\$10 / \$5
Golden Eagle Coalface Stout (500ml)	\$12
Golden Eagle Pale Ale (500ml)	\$10
Harringtons Rogue Hop Pilsner (330ml)	\$7
Harry's Light (330ml)	\$6
Peckham's Apple Cider (330ml)	\$7

FILTER COFFEE

\$4

SOFT DRINKS

Sparkling Apple Juice	\$5
Lime and soda	\$3

FOOD

Platter of fine meats and cheeses <i>with fresh crusty bread</i>	\$18
Platter of fine cold meats <i>with fresh crusty bread</i>	\$15
Platter of fine cheeses <i>with fresh crusty bread</i>	\$15
Real Ale Platter <i>with fresh crusty bread</i>	\$10
Vegetarian mezze <i>with vine leaves, hummus and preserved vegetables</i>	\$15
Bowl of Olives or Nuts	\$4

All profits from The Auricle Wine and Sound Bar go to the Cantabrian Society of
Sonic Artists Inc. for the running of the venue and its sonic arts gallery
www.auricle.org.nz