

The Auricle Drinks & Food List

The Auricle is the world's only "oenosthetic" wine bar, with a wine list of fine local and international wines curated to complement its monthly exhibition by wine writer and sonic artist, Jo Burzynska. This month's list focuses on fresh and aromatic wines that suit the pitch and timbre of the female a capella vocals of the Scale exhibition, plus a few winter warmers

SPARKLING

Ca' Di Rajo 'Lemoss' Frizzante, Italy NV

A delicious dry unfiltered prosecco with a crisp palate of apple, pear and citrus and gently yeasty undercurrent

glass / \$12 bottle / \$38

WHITE

Feature wine: Te Whare Ra Toru Marlborough 2014

A pure and perfumed field blend that combines the spice of Gewürztraminer, the freshness and minerality of Riesling and texture of Pinot Gris (O)

glass / \$912 bottle / \$51

Nautilus Marlborough Sauvignon Blanc 2014

Restrained and textural, with an aromatic palate of passion fruit, blackcurrant leaf, fresh basil and lime edged with mineral (S)

glass / \$10 bottle / \$47

Greenhough Hope Vineyard Nelson Chardonnay 2013

Creamy textured with rich toasty nutty notes juxtaposed with elegant white peach fruit around a taut core of lemon and mineral (O)

glass / \$14 bottle / \$58

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

Pegasus Bay Waipara Gewurztraminer 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 / \$44

Domaine Binner Ca Gazouille Non Filtre, Alsace, France 2011

An edgy and lightly effervescent aromatic blend from this top Alsace natural wine producer, with tangy notes of lemon and apple wrapped round a mineral core (B) (NS)

bottle / \$45

RED

Silver Wing Nada Waipara Pinot Noir 2014

The inaugural release of this bright and tangy preservative-free Pinot with its cherry and raspberry fruit infused with florals (S) (NS)

glass / \$14 bottle / \$52

Trapiche Broquel Mendoza Cabernet Sauvignon, Argentina 2012

A rich and velvety red for this cold month with notes of cassis liqueur, roasted spice, dark chocolate and a suggestion of violets

glass / \$10 bottle / \$41

Niklaserhof Sudtiroler Lagrein, Italy 2012

Fresh and deeply flavoured with red berry fruit infused with notes of smoke and violets

bottle / \$52

Grahams LBV Port, Portugal 2008

Rich, ripe and warming with opulent blackberry fruit and licorice spice
glass / \$10

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

BEER, SOFT DRINKS & FOOD

BEER

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

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