

The Auricle Drinks & Food List

The Auricle is the world's only "oenosthetic" wine bar, with a wine list of fine local and international artisan-produced wines curated to complement its monthly exhibition by wine writer and sonic artist, Jo Burzynska. This month it's Jo's own show, *Mishearings*, for which a sparkling wine is an integral part of the *Carbonic Oscillations* installation and a rich port recommended with *Bittersweet*. Wines will also be recommended from the list to suit the music of the day playing in the bar.

SPARKLING

Quartz Reef Central Otago Methode Traditionnelle Brut NV

The *Carbonic Oscillation* installation has been designed to heighten the fine mousse, pure apple fruit and exhilarating citrus of this classic Central sparkler

glass / \$15 bottle / \$60

WHITE

La Croix de Maunay Vouvray, France 2013

If you haven't tried a Chenin Blanc, this one from its Loire heartland is a must with its notes of honey, mineral, almond and brisk citrus

glass / \$9 bottle / \$40

Greystone Waipara Sauvignon Blanc 2014

Textural trophy winning Sauvignon with a succulent palate of ripe stone fruit perfumed with herbs and florals and cut with crisp lemon (S)

glass / \$10 bottle / \$41

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

Pegasus Bay Waipara Gewurztraminer 2012

Rich and mouth-filling 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)

bottle / \$45

ORANGE

Millton 'Libiamo' Gisborne Gewurztraminer 2014

One of Jo's Top 10 wines of the year in the NZ Herald: orange-hued gewürz that was fermented with its skins, resulting in a richly textured and ultra-aromatic wine with notes of rose, carnation, Moroccan spice, Earl Grey and mineral, finishing with a grip of grapefruit zest (B)

glass / \$14 bottle / \$61

RED

Cambridge Road Transit of Venus Martinborough Pinot Noir 2012

An Auricle exclusive, this sneak preview Pinot boasts dense and satiny black plum and cherry fruit infused with aromatic notes of star anise and peppery spice (B)

glass / \$14 bottle / \$58

Georges Road Block One Waipara Syrah 2013

An intensely aromatic Syrah in which fresh and lifted red plum and raspberry is joined by notes of black pepper, rose and savoury nuances of earth and leather (S)

glass / \$13 bottle / \$53

Bodegas Castaño Molino Loco Monastrell, Spain 2013

Fragrant and floral with rich, bright and juicy blueberry fruit laced with white pepper and herb

glass / \$9 bottle / \$38

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

BEER, SOFT DRINKS & FOOD

BEER

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

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