

THE AURICLE WINE LIST

The Auricle is the world's only "oenosthetic" wine bar, whose profits go to support its sonic art gallery. Its wine list is curated by wine writer and sonic artist, Jo Burzynska to complement the current exhibition, applying cutting edge scientific research into the way sound interacts with taste. The interactive and changeable nature the Incomplete / Disconnect exhibition is reflected in the diverse array of wines featured in this month's list.

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. Sound match: high pitches and syncopated rhythms

glass / \$12 bottle / \$38

WHITE

Greywacke Marlborough Sauvignon 2014

A refined Sauvignon with notes of blackcurrant leaf, herb, mineral and zesty grapefruit. Sound match: bright melodies, higher pitches

glass / \$10 bottle / \$40

Main Divide Waipara Pinot Gris 2013

A Golden peach and apricot fruit combine with hints of spice in this opulent but fresh Gris. Sound Match: mid-pitches, slower tempos

glass / \$9 bottle / \$39

Wittman Trocken Rheinhessen Riesling, Germany 2013

Fabulously fresh and dry Riesling with apricot fruit and mineral edge from this top biodynamic Westhofen winery. Sound match: higher pitches, faster tempos

glass / \$11 bottle / \$46

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. Sound Match: mid-pitches and tempos

bottle / \$52

ORANGE

Cambridge Road Weeping Tiger Vin d'Orange de Pinot Gris 2013

A fragrant Pinot Gris with notes of anise that's been fermented with its skins to give it the peach fruit and citrusy mineral freshness of a white wine and structure of a red. Made biodynamically with no sulphur added. Sound match: Incomplete / Disconnect exhibition

glass / \$11 bottle / \$46

RED

Marcel Lapierre Raisins Gaultois (Beaujolais) 2013

A joyously light, soft, floral and raspberry-fruited gamay from a top Beaujolais domaine, best enjoyed lightly chilled. Sound match: softer timbres, mid-frequence

glass / \$10 bottle / \$42

Black Estate Damsteep Pinot Noir 2012

An elegant local Pinot Noir with tangy cherry fruit, notes of spice and a savoury undercurrent. Sound match: female vocal pitch range, mid tempos

glass / \$14 bottle / \$55

Domaines Lafage Bastide Miraflores Syrah Grenache, France 2012

Wonderfully aromatic notes of violet and spice dance above the ripe black cherry fruit in this impressive wine from the Côtes Catalanes. Sound match: punchy rhythms, medium pitch

glass / \$9 bottle / \$35

Alluviale Hawkes Bay Hawkes Bay Merlot Cabernet Sauvignon 2012

Juicy dark berry fruit is infused with fragrant peppery spice, nuances of violet and slate in this elegant red blend. Sound match: lower pitches, rich timbres, slower tempo

glass / \$11 bottle / \$43

Mustiguillo "Mestizaje" El Terrerazo, Spain 2012

A rich Spanish red blend with voluptuously rich, ripe blackberry and blackcurrant fruit infused with fragrant notes of exotic star anise spice and incense. Sound match: bass, dense timbres, drone

glass / \$13 bottle / \$51

Umatham Zweigelt, Neusiedlersee, Austria 2011

Fine example from a leading Austrian biodynamic estate of this indigenous red variety, that's full bodied with elegant cherry fruit and notes of peppery spice and chocolate. Sound match: lower pitches, dense timbres, slower tempos

bottle / \$52

BEER, SOFT DRINKS & FOOD

BEER

Cassel's Real Ale (pint / half pint)	\$10 / \$5
Townshend Ned's Head Flemish Red (330ml)	\$13
Golden Eagle Coalface Stout (500ml)	\$12
Golden Big Yank IPA (500ml)	\$12
Golden Eagle Pale Ale (500ml)	\$10
Harringtons Rogue Hop Pilsner (330ml)	\$7
Stoke 2Stoke (330ml)	\$6

FILTER COFFEE

\$4

SOFT DRINKS

I'm Pressed Sparkling Granny Smith Apple Juice	\$5
I'm Pressed Still Fuji 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