THE AURICLE WINE LIST

curated to accompany

TED APEL - RESPONSE CHARACTERS

With its delicate high and soft tones, Response Characters is best combined with elegant styles of wine that possess bright, fresh and aromatic notes

Main Divide Waipara Chardonnay 2012

Rich stone fruit combines with fresh citrus and nuances of honey, nut and spice in this creamy textured Chardonnay.

glass / \$ 8 bottle / \$30

Pegasus Bay Bel Canto Waipara Riesling 2011

This crisp dry Riesling complements the high notes with its dynamic fusion of zesty grapefruit and mineral supporting its white peach fruit

glass / \$11 bottle / \$45

Domaines Lafage Bastide Miraflors Syrah Grenache 2012 Cotes Catalanes, France

While the base of this Southern French wine is ripe black cherry fruit, above it dances fragrant notes of violet and spice to complement the work

glass / \$9 bottle / \$35

Arden Waikari Pinot Noir 2011

From a tiny local limestone vineyard, the lifted rose and herb aromatics and palate of poised plum and mineral make this high toned local Pinot the perfect partner for Response

glass / \$15 bottle / \$60

Xanadu Next of Kin Cabernet Sauvignon, Australia 2011 Margaret River, Australia

If you prefer a weightier wine, this might not be the best match with what's playing, but with its ripe blackcurrant fruit infused with herb it's still a delicious drop!

glass | \$9 bottle | \$35

BEER, SOFT DRINKS & FOOD

| BEER | |
|--|------|
| Stoke India Pale Ale (330ml) | \$8 |
| The punchy hops in this IPA partner the higher toned elements of No Mean City | |
| Golden Eagle Coalface Stout (500ml) | \$12 |
| A rich dark ale from a great local brewer able to handle low frequencies | |
| and louder volumes | |
| | |
| 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 cold meats | |
| with fresh crusty bread | \$15 |
| Platter of fine cheeses | |
| with fresh crusty bread | \$15 |
| Vegetarian mezze | |
| with vine leaves, hummus and preserved vegetables | \$15 |

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 gallery
www.auricle.org.nz