



THE LOCK BAR AND KITCHEN

Lorenzo's List

The Lock Bar and Kitchen Manager, Lorenzo Rossi, has carefully selected these exciting wines using his comprehensive wine knowledge. Lorenzo has a level three certificate from the Wine and Spirits Education Trust and a genuine interest in wine.

The wines on Lorenzo's list have been chosen by Lorenzo from small, independent wine makers who produce great wines that are expressive of their region and have plenty of character, all at a great price!

White

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| 49 | Verdicchio di Matelica 'Terre di Valbona', Cantine Bellisario, Marche, Italy, 12%
<i>A beautiful region shaped by land rising from the coastal plains to rolling hills and, westward to the Apennines, Mediterranean vegetation of cypress, olive and vine. Warm days and cool nights give a longer growing season and lovely aromatic qualities to this wine. 'A multitalented grape'</i>
Pair it with our smoked salmon, prawn and chicken skewers, grilled asparagus bruschetta or the cod and big chips. | £22 |
| 234 | Rebula Blue Label, Nando 2015 (Orange Wine), Primorska, Slovenia, 12%
<i>This excellent natural wine is from a small winery based in Slovenia right on the border with the Collio region of Friuly. All the farming is organic with local grapes. This is a 100% Ribolla gialla with character and personality, it is vinified in purity with a short maceration and spontaneous fermentation. It matures 6 months on fine lees and is then bottled without filtration or clarification. Ripe stone fruits, ginger, sweet spice and dried fruits, a lovely introduction to orange wine. 'A wine with soul'</i>
Enjoy it with our pea risotto, the burrata, heritage beetroot and soft boiled egg or the chicken breast. | £37 |
| 235 | Isole e Olena, Collezione Privata Chardonnay, Tuscany, Italy, 14%
<i>Perched atop the hillsides of western Chianti, just north of the village of Castellina, Isole e Olena lays claim to some of the most prized vineyards in the region. It entices with rich aroma of toasted almond with buttery notes, there is a great balance between rich, ripe fruits, creamy brioche and complex minerality. An Exquisite Italian Chardonnay with the right touch of delicate oak. Like a premier cru Burgundy. 'What a revelation'</i>
Will go well with our salt cod fritters, Dedham Estate pastrami, hake fillet or the aubergine stuffed with quinoa. | £85 |

Red

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| 245 | Judith Beck Ink, Burgendland, Austria, 12.5%
<i>The Judith Beck represents the new wave of young Austrian winemakers; the winery is based near the Neusiedlersee, the warmest region of Austria for wine production. This fresh and lively biodynamic wine is bursting with dark fruits, spices and fresh acidity. 'A biodynamic beauty'</i>
Enjoy this wine with the pork and gammon terrine, The Lock Kitchen burger or the Dingley Dell pork chop. | £26 |
| 236 | La Vigne D'Albert, Tour Des Gendres Bergerac Rouge, Bergerac, France, 12.5%
<i>An organic wine made without added sulfur and with minimal intervention. A blend of indigenous grape varieties (Fer Servadou and Perigord) with Malbec, cabernet Sauvignon and Merlot. It is a rustic wine. Raspberry, blackberry and spices on the nose while the mouth is round, velvety and fruity. 'A pleasure to drink'</i>
Match with our grilled asparagus bruschetta, prawn and chicken skewers or the cajun spiced chicken burger. | £30 |
| 246 | Montes, Alpha 'M' Apalta Vineyard, Valle del Colchagua, Chile, 14.7%
<i>This extraordinary wine represents a dream come true for the original founders of Montes: to produce a 'first growth' that can stand alongside the world's finest. A classic Bordeaux-blend, full bodied, compacted and powerful. 'A joy to taste'</i>
Savour over the beef short rib and ale, Dedham Estate pastrami or our ever popular rib eye steak. | £98 |