



ST JOHN'S COLLEGE

**WINE LIST**  
**2026/27**



ST JOHN'S COLLEGE

## JULY 2026- JUNE 2027

This year's wine selection brings together bottles full of character, charm, and plenty of personality. Every wine has been tasted and approved by our Hospitality team - strictly in the name of research, of course - to help you find the perfect wine partner for any of our menus.

If you ever need a recommendation or want to chat about your favourites, our team is always happy to help.

Corkage charges apply if you'd like to bring your own wine, and you'll find those details—along with our non-alcoholic options—at the end of the list.

All wines offer excellent value, with prices inclusive of VAT.

Vintages correct at the time of printing and unless stated otherwise, bottles are 75cl.

We hope you enjoy exploring the list—and we'd love to hear what you think.



ST JOHN'S COLLEGE

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Choosing the right wine can elevate any meal. The suggestions below provide simple guidance to help pair dishes with styles featured in our list.

## **WHITE WINES**

Light, crisp whites such as Sauvignon Blanc and Riesling pair beautifully with seafood, salads, and fresh goat's cheese.

Fuller bodied whites like Chardonnay and Pinot Gris are ideal alongside richer dishes, including chicken, creamy sauces, and butter-based fish.

## **RED WINES**

Light reds such as Pinot Noir and Cabernet Franc bring bright, silky fruit and gentle aromatics that pair perfectly with charcuterie, duck, salmon, or tomato based vegetarian dishes.

Medium bodied reds like Tempranillo, Carménère, and Merlot offer warm spice, supple texture, and deep berry notes that make them ideal with pork, lamb, or savoury stews.

Full bodied reds including Shiraz, Cabernet Sauvignon, and Malbec deliver bold, concentrated flavours and robust tannins that beautifully complement grilled meats, rich beef dishes, and intensely flavoured sauces.

## **SPARKLING & CHAMPAGNE**

Sparkling wines are excellent with canapés, shellfish, and lightly spiced dishes.

## **DESSERT & FORTIFIED WINE**

Sweet wines partner beautifully with fruit-based desserts, crème brûlée, and soft cheeses.

Fortified wines such as Port are best enjoyed with chocolate, nuts, or hard cheeses to finish a meal.

## House wine white

### **BIN 1 GRILLO SICILIA RUPE SECCA, ITALY**

VEGAN

From sunny Sicily, this wine is light, fresh with citrus and tropical fruit aromas on the nose. This is great on its own or with seafood, fish or vegetarian dishes.

### **BIN 2 COVILA RIOJA BLANCO, SPAIN**

VEGAN

Fresh, fruity and full of sunshine, this modern unoaked white Rioja bursts with tropical and citrus vibes. Crisp, balanced and delicious with light fish, vegetarian starters or simply on its own.

### **BIN 3 GUN BAY CHENIN BLANC, SOUTH AFRICA**

VEGAN

South Africa and Chenin Blanc are basically soulmates – this grape has truly found its happy place. This bottle is ripe, refreshing and ready for anything; just as delicious on its own as it is alongside dinner. Brilliant with fish, and it loves a bit of spice too.

## House wine red

### **BIN 5 SAINTE MAGDELAINE PAYS D'OC MERLOT, FRANCE**

VEGAN

Soft, juicy and fruity style of Merlot. Easy drinking with ripe red and black fruits, soft tannins and a silky texture. Pairs well with lighter meat dishes.

### **BIN 6 TEMPRANILLO/SYRAH CASTILLO LADERA, SPAIN**

Bold, bright, dressed to impress, this wine shows off its deep ruby colour with a flash of purple.

Think juicy red and black berries wrapped in a touch of toasted oak.

Like all great Spanish reds, it is built for the table – brilliant with pork, lamb or any rich tomato-based dish.

### **BIN 7 PRIMITIVO PUGLIA IGT AMANTI, ITALY**

VEGAN

An absolute cracker from Puglia in the heel of Italy. Ripe, rich and delicious with loads of spicy damson fruit. A must try with rich meat dishes, spicy food or a cheese course.

## Sparkling wine & Champagne

### **BIN 9 BERTIOL PROSECCO VALDOBBAIDENE EXTRA DRY**

VEGAN

Handpicked from the steep hills of Valdobbiadene, this elevated D.O.C.G. Prosecco offers ripe peach, crisp apple, bright citrus and a soft, creamy mousse.

### **BIN 10 CREMANT DE BOURGOGNE**

VEGAN

Crémant is an excellent alternative to Champagne, made using the same method in various regions around France. This example is light, crisp and refreshing. Perfect for receptions or even to be served with light starters.

### **BIN 11 PIERRE BERTRAND 1ER CRU BRUT NV**

VEGAN

A classic blend of Chardonnay, Pinot Noir and Pinot Meunier from Premier Cru vineyards in the Marne Valley. Creamy bubbles with notes of quince and pear. Award winning Champagne from a small family grower. When only the best will do it has to be Champagne!

## Light/fresh white wine

### **BIN 13 HOLDAWAY ESTATE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND**

VEGAN

Pungent ripe gooseberry, blackcurrant leaf and fresh citrus notes. The palate is fruit driven with a refreshing, zippy finish.  
Great with salads, fish or on its own.

### **BIN 14 DR PAULY BURGWEILER RIESLING TROCKEN, MOSEL, GERMANY 2021**

German Riesling is the ultimate hidden gem—crisp, dry, and bursting with lime and green apple. Fresh, zesty, and incredibly food friendly, it shines with fish or anything in a creamy sauce. A seriously underrated star—ignore it at your own risk!

### **BIN 15 DOMAINE DU CLERAY SAUVIGNON BLANC, IGP LOIRE VALLEY**

Crisp, dry Sauvignon with bright gooseberry, blackcurrant leaf and zesty citrus.

Fresh, mineral and delicious with seafood or goat's cheese.

### **BIN 16 ZAPALLAR OUT LIMITS ALBARINO, MONTES, ACONCAGUA COSTA**

From Chile's cool, ocean kissed coast, this wine is all about crisp freshness and pure, vibrant fruit. Love Spanish Albariño? You'll be right at home here. It's a lively aperitif and a total crowd-pleaser with anything seafood.

### **BIN 17 CHABLIS DOMAINE FOURNILLON, CHABLIS, FRANCE**

Chablis is well known around the world. This wine displays the dry, mineral and apple taste profile of classic Chablis.

Goes superbly well with shellfish and fish dishes.

## Full-bodied whites

### **BIN 18 APALTAGUA PINOT GRIS RESERVA, CHILE**

Pale yellow in colour, with an intense aromatic expression of flowers and white fruits, such as orange blossom, pear and green apple with a citric character and a long finish. Great with seafood of all types.

### **BIN 19 VIOGNIER ROTHSCHILD COLLECTION, PAYS D'OC, FRANCE**

Rich and luscious in character, this Viognier is a delight. Ripe peach and flower aromas.

Good with chicken or fish in a cream sauce.

### **BIN 20 CIRCUMSTANCE CHENIN BLANC, SOUTH AFRICA**

VEGAN

Bursting with fresh citrus and tropical fruit, this beautifully balanced Chenin practically jumps out of the glass.

South Africa has truly mastered this grape—one sip and you'll see why.

Perfect with creamy chicken dishes, mushroom risotto, or anything that loves a little richness.

### **BIN 21 INTEGER CHARDONNAY, SOUTH AFRICA**

VEGETARIAN

The wine is elegantly styled, with a lovely fresh citrus character and hints of melon coupled with creamy oak.

Great wine to serve with white fish dishes with buttery sauces.

### **BIN 22 ALAIN ROBERT VOUVRAY LES CHARMES, FRANCE**

Vouvray is one of the great wines of France. It can be made dry, off dry or sweet.

This example is dry and crisp with lovely minerality and ripe fruit.

A serious food wine which helps to enhance the food it is served with.

## Lighter reds

### **BIN 23 CARMENÈRE 'ANDICA', FAMILIA TORRES, CHILE**

VEGAN

Dark cherry-coloured organic red, produced in the Maule Valley of Chile.  
Ripe fruit aromas such as plum and blackberry on the nose.  
Great with pork or lamb or with tomato based vegetarian dishes.

### **BIN 24 PINOT NERO LAVIS, TREVINTO, ITALY**

VEGETARIAN

This wine is light and fruity with strawberry and raspberry notes coupled with an earthiness which gives it character.  
Delicious lightly chilled in summer with poultry, salmon or duck.

### **BIN 25 NAVAJAS RIOJA RESERVA, SPAIN**

Handpicked Tempranillo aged for 24 months in oak, this deep ruby beauty bursts with black fruits, warm spice, and a touch of vanilla.  
Velvety, balanced, and long on the finish, it's a perfect partner for red meats, game, or a seriously good cheese board.

### **BIN 26 PINOT NOIR RESERVE, DE BORTOLI, YARRA VALLEY, AUSTRALIA**

This Pinot is ripe, rich and fruity but it also retains some acidity and freshness.  
Enjoyed on its own or with game or poultry.

### **BIN 27 ST NICHOLAS DE BOURGUEIL, FRANCE**

Raspberry and cranberry notes with a light, fresh structure.  
Delicious lightly chilled—perfect on its own or with charcuterie or salmon.

## Full-bodied reds

### **BIN 28 ABADIA DE ACON ROBLE, RIBEIRA DEL DUERO, SPAIN**

VEGAN

100% Tempranillo from this well-regarded region in northern Spain.  
Another great food wine, this would pair well with pork or lamb dishes.

### **BIN 29 CHIANTI RUFINA I DOMI, DOCG, ITALY**

A classic Chianti with a modern twist—bursting with ripe, juicy fruit and balanced by refreshing acidity.  
A fantastic food wine that shines with most meat dishes, especially anything rich and tomato based.

### **BIN 30 INTERGER RED BLEND**

A playful Rhône style blend bursting with spicy blackberry aromas, lifted by cheeky hints of mulberry, cinnamon, dried herbs, and liquorice. Juicy fruit leads the charge on the palate before gliding into a beautifully balanced midpalate and a finish of silky, savoury tannins.

A joyful match for beef, venison, or a brilliantly bold vegetarian moussaka.

### **BIN 31 FINCA FLICHMAN MISTERIO MALBEC, MENDOZA, ARGENTINA**

This is a great example of this style of wine which is hugely popular in the UK.  
Rich, smooth and powerful with loads of ripe fruit and tannin.  
A perfect match with rich meat dishes.

### **BIN 32 POCAS TINTO, DOURO VALLEY, PORTUGAL**

Ripe fruit and toasty oak from indigenous Portuguese varieties.  
A versatile red perfect with roasts or rich vegetarian dishes

## Dessert wine & fortified wines

### **BIN 33 MONBAZILLAC CH DE GERAUD**

A deliciously cheeky alternative to Sauternes, packed with creamy apricot and peach.  
Lusciously sweet and dangerously mouth-coating—perfect with crème brûlée or any indulgent, creamy dessert.

### **BIN 35 COLLEGE LABEL TAWNY PORT, BARAO DE VILLAR, PORTUGAL**

A must for ending any College dinner or just as a gift.  
This very high-quality tawny from a distinguished Port family,  
displaying the classic notes of caramel and nuts and no need to decant!

### **BIN 36 COLLEGE LABEL VINTAGE PORT, BARAO DE VILLAR, PORTUGAL**

Perfectly mature vintage port from this quality producer.  
If you want the best that port has to offer, then it has to be vintage.  
Grip, poise, power and structure all in abundance in the wine.

## Alternative drinks

### **ALCOHOLIC**

Mulled Wine

Pimms Noi (With full fruit Gamble)  
Bottled Artisan Ale (500ml)

### **NON-ALCOHOLIC (All bottles 75cl unless otherwise stated)**

Noughty Thorneon and Scott Organic Sparkling Wine  
Fresh Orange and Clementine Juice  
Cox & Bramley Apple Juice  
Elderflower Press  
Assorted bottled soft drinks selection (330ml)  
Sparkling or Still Table Water  
Guinness 0%, Erdinger 0% Koppaberg 0%

Sometimes your choice of wine might not be available.

If not, please accept our apologies and we will suggest an alternative.

We will also endeavour to supply the vintage indicated, however, if this changes, we will inform you.

### **CONTACT US**

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