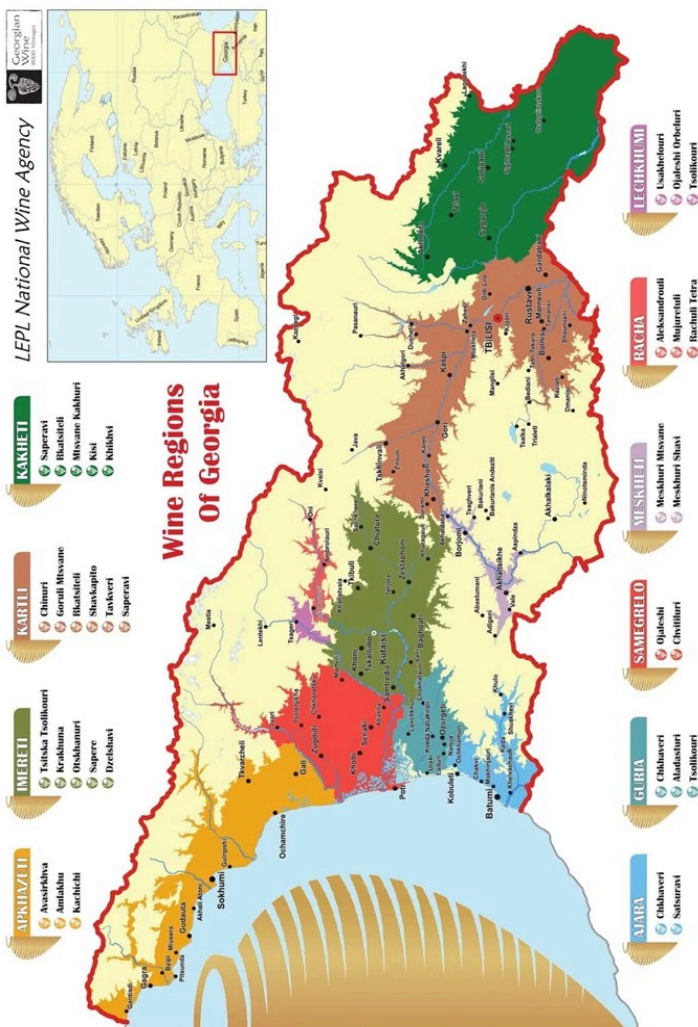


## *Kartuli Wine List*

IT HAS BEEN COMMENTED UPON THAT GEORGIANS NEVER DRINK WINE WITHOUT FOOD AND RARELY EAT FOOD WITHOUT WINE! GEORGIA HAS BEEN PRODUCING WINE FOR 8000 YEARS IN QVEVRI, VERY LARGE CLAY VESSELS BURIED IN THE GROUND IN CELLARS CALLED MARANI. GEORGIANS ARE STILL PROUDLY MAKING WINES IN QVEVRI WHERE, AFTER THE GRAPES ARE CRUSHED, THEY ARE PLACED WITH SKIN, STALKS AND PIPS. HERE FERMENTATION AND CLARIFICATION TAKE PLACE FOR WEEKS OR MONTHS AND IT IS THIS SKIN-CONTACT METHOD THAT CREATES WONDERFUL AMBER WINES (SOMETIMES REFERRED TO AS ORANGE WINES). THE ANCIENT GEORGIAN QVEVRI WINEMAKING TRADITION HAS BEEN GIVEN THE STATUS OF NATIONAL MONUMENT OF INTANGIBLE CULTURAL HERITAGE BY UNESCO AND RECOGNISES GEORGIA AS THE 'BIRTHPLACE OF WINE'.



## Map of Georgian Wine Regions



## White Wines

**WINE MAN TSINANDALI 2020 12%** This 9/32  
appellation controlled Rkatsiteli and  
Mtsvane blend has a light straw appearance  
and distinctive citrus, apple and elderflower  
notes, harmoniously interwoven with the  
aroma of tropical fruits. Suggested pairing  
with: Khachapuri, Ajapsandali and Trout.

+ Shop 15

**WINE MAN RKATSITELI 2020 12%** This 33  
refreshing bright straw-coloured wine has  
subtle notes of citrus, pear, and apple.  
Suggested pairing with: Khachapuri,  
Chicken Mtsvadi and Lobio

+ Shop 15

**SHUMI MTSVANE 2023 13%** This dry 34  
white wine gives generously quince, apple,  
pear and citrus notes shine through.  
Suggested pairing with: Khachapuri, Trout  
and Shkmeruli

+ Shop 16

**WINE MAN SPECIAL RESERVE 2020 14%** 43  
This very rewarding bright straw-coloured  
wine has subtle floral aromas with notes of  
citrus, gooseberry and apple. This is a blend  
of Mtsvane, Kisi and Khikhvi grapes.  
Suggested pairing with: Khachapuri, Trout  
and chicken dishes.

+ Shop 23

**SHUMI IBERIULI TVISHI 2020 11.5%** 13/46  
This unique naturally semi-sweet wine has  
a light straw colour with greenish tint and it  
is characterised by complex and  
well-developed tropical fruit aromas  
leading to an elegant, long-lasting finish.  
Suggested pairing with: Khachapuri and  
desserts.

+ Shop 25

## Rosé Wines

**SHUMI ROSÉ 2023 12.5%** This wine is 9 / 32  
made from Saperavi (100%) grapes grown in  
Kakheti. It has a light ruby colour and has  
raspberry, cherry and watermelon aromas  
with a balanced and subtle acidity.  
Suggested pairing with: Khachapuri,  
Ajapsandali, chicken dishes and Trout

+ Shop 16

**VEGAN CVANTSA'S ALADASTURI ROSÉ 2020** 49  
**12.5%** This dry, salmon-hued rosé has  
aromas of strawberry and raspberry,  
initially crisp and refreshing, the wine then  
softens to a smooth finish. Suggested  
pairing with: Khachapuri, Pkhali,  
Ajapsandali and desserts

+ Shop 25

## Sparkling Wine

**SHUMI QVEVRI SPARKLING WINE** 95  
**SHOBILI 2017 12%** This unique luxurious  
sparkling wine combines 8,000 years of  
Georgian Qvevri winemaking and 400 years  
of French champagne history brought  
skilfully together by Georgian and French  
winemakers collaborating in the Shumi  
Winery in Georgia. The wine is made with  
70% Chinebuli and 30% Kakhuri Mtsvane  
grapes. The wine has a light green tint and  
is characterised with distinctive citrus and  
tropical fruit notes and with a subtle acidity  
blended with a rich velvety prolonged finish

+ Shop 65

## Red Wines

**WINE MAN SAPERAVI 2023 12.5%** This 9/32  
easy drinking dry red wine is  
medium-bodied. It is fruity, bursting with  
fresh blackberry, black plum and cherry  
notes. Recommended pairing with:  
Khachapuri, pork and beef dishes  
*+ Shop 16*

**SHUMI SAPERAVI 2023 12%** The wine has 33  
a rich deep pomegranate colour, with a ripe  
cherry and blackberry aroma. It has a  
strongly developed, complex bouquet and a  
balanced, harmonious taste and is often  
described by those tasting as “very easy  
drinking”. Recommended pairing with:  
Khachapuri, Chicken and pork Mtsvadi  
*+ Shop 16*

**SHUMI NAPAREULI (OAK) 2023 13%** 9.9/35  
This extremely rewarding dry red wine has  
strongly expressed aromas of the Saperavi  
grape, such as sour cherry, black plum and  
blackberry harmoniously combined with  
oak aromas providing a smooth, velvety  
long-lasting finish. Suggested pairing with:  
Khachapuri, Mtsvadi dishes and duck  
*+ Shop 17*

**SHUMI KINDZMARAU LI 2022 11.5%** 9.9/35  
Served chilled, this late-picked Saperavi  
from Kindzmarauli micro-zone offers an  
exceptional bouquet of naturally  
semi-sweet notes with the typical Saperavi  
taste of ripe fruits. It has a silky-smooth  
structure. Recommended pairing with:  
Khachapuri, Pork Mtsvadi, desserts  
*+ Shop 17*

**WINEMAN KINDZMARAU LI 2022 11%** 35  
This appellation controlled semi-sweet wine  
served chilled has an intense red colour,  
cherry and blackberry aromas and a very  
well-balanced sweet taste with a long and  
pleasant finish. Recommended pairing with:  
Khachapuri, Lobio and Pork Mtsvadi  
*+ Shop 17*

**SHUMI MUKUZANI (OAK) 2023 13%** This 36  
appellation controlled medium to full boded  
wine has been oak aged for 12 months and  
has rich deep pomegranate colour with ripe  
cherry, blackberry, cedar and tobacco  
aromas. It has a strongly developed complex  
bouquet and a balanced, harmonious taste.  
Suggested pairing with: Khachapuri,  
Mtsvadi dishes and duck  
*+ Shop 17*

**MATROBELA MUKUZANI 2018 13.5%** This 49  
oak aged appellation controlled Saperavi  
has aromas of black plum and blackberry. It  
has a subtle tannic structure and prolonged  
finish. Suggested pairing with: Khachapuri,  
Mtsvadi dishes and duck  
*+ Shop 26*

**SHUMI KHVANCHKARA 2022 11.5%** This 49  
unique very special naturally semi-sweet  
wine is made with a blend of two rare grape  
varieties, Mujuretuli and Aleksandrouli,  
from the Racha region (750m from sea level).  
It is a deep ruby coloured wine with varietal  
aroma, developed bouquet and a  
harmonious velvety finish. Suggested  
pairing with: Khachapuri, Lobiani,  
Shkmerulli and Lobio  
*+ Shop 35*

## Red Wines

**VEGAN BAIA'S OTSKHANURI SAPERE (QVEVRI) 2020 13%** This intense dark-coloured wine has notes of pomegranate and sour cherry with cool crispness. It is medium-plus bodied dry wine with balanced tannins and lingering long finish. Suggested pairing with: Khachapuri, Megruli Kharcho and Lobio with Lori

+ Shop 25

**VEGAN BABANEURI SAPERAVI (QVEVRI) 2021 14%** This exceptional Saperavi made following to 8000 years of Kakhetian traditional method in Qvevri, where crushed grapes are placed in Qvevri with pips and stalks to enhance the natural flavors of the wine. The wine has a dark fruit and peppery flavor and superb balanced and long lasting taste. We recommend enjoying this wine with our grilled meat dishes, with Ajapsandali and Khachapuri.

+ Shop 25

**VEGAN GVINO MUKUZANI (QVEVRI & OAK) 2020 13%** This very dark and deep ruby coloured, almost black wine, is characterised with blackberry, black cherry, black plum and pepper aromas blended with vanilla and tobacco notes beautifully balanced to create a velvety smooth and long-lasting finish. Suggested pairing with: Khachapuri, Pork Mtsvade meat and chakapuli

+ Shop 25

**SHUMI IBERIULI BIO SAPERAVI (QVEVRI & OAK) 2021 13%** This superbly well-structured wine is made with 100% Saperavi grapes cultivated in Shumi's bio-dynamic vineyard in Kakheti. It is made in Qvevri and further aged in oak. With a deep ruby colour, it is full bodied and rich with subtle tannins. It has aromas of black and red fruits infused with woody and clove notes. The wine has a silky structure and exquisite prolonged finish. The wine is un-filtered, so formation of noble sediments is a possibility. This wine can be enjoyed with almost every dish in our menu

+ Shop 27

**VEGAN LUKASI SAPERAVI (OAK) 2017 14%** This luxurious and most elegant Saperavi has the characteristic dark rich pomegranate colour, offering a silky smooth flavours of black and red fruit aromas intertwined with smooth clove, caramel and charred wood notes. It has wonderfully balanced tannins and a superbly pronounced silky smooth prolonged finish. This wine is a delight to be enjoyed with almost any dish in our menu.

+ Shop 40

**LUKASI CHKHAVERI 2019 12%** This superb off-dry wine has a delicate and light strawberry colour with a lively taste of red berries, red apple, passion fruit and pineapple. It has a subtle bouquet of rose petals and has an exceptionally long and very luxurious finish. This delicate wine to be enjoyed with Khachapuri, Chicken dishes, salads and Trout.

+ Shop 50

## Amber Wines

**VEGAN** **GVINO KISI (QVEVRI) 2020 13%** 12.9/46

This rewarding amber wine is distinctive with floral notes and aromas of ripe pear, white cherry, ripe citrus and walnuts with an additional light touch of marigold and star anise flavours. Suggested pairing with: Chakhokhbili, Mtsvadi dishes, Shkmeruli and Lobio

+ Shop 23

**SHUMI IBERIULI KHIKHVI (QVEVRI) 2019** 47

**13%** This amber hued wine has a well-balanced silky, mild tannic structure with aromas of white cherry, peach and ripe pears. It has a prolonged silky finish. Suggested pairing with: Chakhokhbili, Chicken Mtsvadi and Chakapuli

+ Shop 23

**SHUMI IBERIULI KISI (QVEVRI) 2023 13%** 47

This full bodied intensely tannic wine is a true representation of Kakhetian traditional wines, fermented and aged in Qvevri. It has notes of dried apricot, quince, orange peel and spices. Suggested pairing with: Chakhokhbili, Mtsvadi and chicken dishes

+ Shop 24

**SHUMI IBERIULI RKATSITELI (QVEVRI)** 48

**2022 13%** This Qvevri Rkatsiteli is a full-bodied wine and has a moderately tannic structure. It has flavours of honey, dried orange peel, spices, apricot and other stone fruits. Suggested pairing with: Khachapuri, Chakhokhbili, Mtsvadi and chicken dishes

+ Shop 24

**VEGAN** **BABANEURI MTSVANE (QVEVRI) 2017** 48

**14%** Enjoy the fragrance of fully ripened dry figs and quince jam, stable and silky with a velvety and long-lasting tannic finish. Suggested pairing with: Chakapuli, Mtsvadi and chicken dishes

+ Shop 24

**VEGAN** **BAIA'S TSITSKA, TSOLIKAURI** 49

**(QVEVRI) 2022 13%** This light amber hued wine has notes of wild pear, green apple, hazelnuts and apricot. It has a medium acidity and light tannins on the pallet with a honeycomb finish. Suggested pairing with: Pkhali, Ajapsandali, Megruli Kharcho and Trout

+ Shop 25

**VEGAN** **BAIA'S KRAKHUNA BLEND (QVEVRI)** 49

**2022 12.5%** This light amber wine has aromas of persimmon, apricot and citrus, with honeycomb and sweet spice on the mid pallet with a long finish highlighted by low to moderate tannin. Suggested pairing with: Pkhali, Soko's Kaurma, Shkmeruli and Kharcho

+ Shop 25



## *Fortified Wines & Spirits*

**SHUMI ZIGU 19%** This unique sweet 9/180  
liqueur blends more than 300 rare grape  
varieties picked from the Shumi collection  
vineyard. It also contains rare plants from  
the south slopes of the Central Caucasus  
Mountain range. Zigu is aged in oak barrels  
for more than 2 years. The drink has a  
pomegranate colour, is rich in taste with  
distinctive almond and wild berry notes  
prominent, also subtle notes of conifers and  
dried fruits

+ Shop 46

**SHUMI SAPERAVI CHACHA 40%** 8.5/120  
This subtle and aromatic Chacha is made in  
accordance to the Kakhetian traditional  
method, from selected grapes of Saperavi  
with wine and skin put through a double  
distillation and aged in oak barrels

+ Shop 36

**OLD VODKA 37.5% (35 ML)/(700 ML)** 8.5/170  
Triple filtered unique vodka with the  
following flavours: High quality farm honey  
| Fresh hand-picked tarragon | Grapefruit  
marmalade | Coffee beans

+ Shop 36

**DIMA'S VODKA 40% (35ML)** 8.5/170  
Ukrainian vodka distilled with high quality  
organic grains: barley, wheat and rye

+ Shop 36

**IORI XO SHUMI BRANDY 40% (35 ML)/(700 ML)** 12/240  
This superb XO brandy is  
aged in French oak barrels and blended with  
several types of brandy, the youngest being  
over 30 years old. It has dark amber colour  
and distinguished aromas of coffee,  
chocolate, almond and tobacco that has a  
velvety, long lasting finish

+ Shop 80

**SHUMI BARBALE - ICE WINE 2020 12% (500ML)** 270  
The world's first and only ice wine  
that is produced in Qyevri made with 102  
rare grape varieties from Shumi's  
ampelographic collection. This  
salmon-coloured wine is characterised by a  
pronounced aroma of ripe pear, gooseberry,  
strawberry and pineapple. It is harmonious  
and has a balanced taste, fresh acidity and  
pleasant sweetness, with a long finish.

+ Shop 140

**GRIFFIN - EXTRA OLD WINE BRANDY 40% (500ML)** 600  
This exclusive extra old  
brandy is poured into a unique porcelain  
vessel, which has the shape of a griffin and  
represents a handmade work of art created  
by the famous Georgian sculptor Merab  
Merabishvili and decorated with gold  
details. The brandy is characterised by an  
old gold colour with a dark amber tint, a  
rich bouquet of vanilla, coffee, spices, nuts  
and precious cigars, perfectly combines  
with tones of ripe plum and oak wood. It has  
perfect harmony and a velvety, intense taste  
with a long, spicy aftertaste of vanilla and  
dark chocolate.

+ Shop 370