

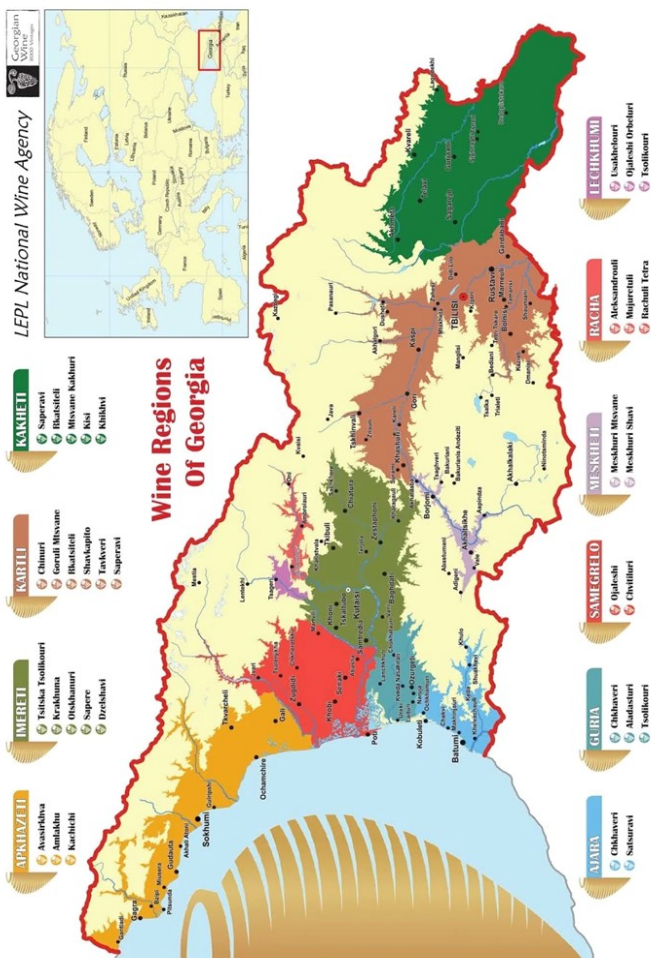


Kartuli Wine List

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 RKATSITELI 2020 12% 9.3/37

This refreshing bright straw-coloured wine has subtle notes of citrus, pear, and apple.

Suggested pairing with: Khachapuri, Chicken Mtsvadi, Lobio, Trout

+ Shop 15

WINE MAN TSINANDALI 2020 12% This 38

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 SPECIAL RESERVE 2020 14% 45

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% 11.9/46

This unique naturally semi-sweet wine has a light straw colour with a 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

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

Rosé Wines

SHUMI ROSÉ 2023 12.5% This wine is 9.5/38

made from 100% Saperavi 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

Red Wines

WINE MAN SAPERAVI 2023 12.5% 9.3/37

This 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 MUKUZANI (OAK) 2023 13% This 38

appellation controlled, medium to full bodied wine has been oak aged for 12 months and has a 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

+ Shop 16

SHUMI NAPAREULI (OAK) 2023 13% 9.9/39

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

+ Shop 17

WINE MAN KINDZMARAU LI 2022 9.9/39

11.5% 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

SHUMI SAPERAVI 2023 12% The wine has 39

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 17

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

VEGAN BAIA'S OTSKHANURI SAPERE (QVEVRI) 2020 13% This intense 52

dark-coloured wine has notes of pomegranate and sour cherry with cool crispness. It is a medium-full bodied dry wine with balanced tannins with a lingering long finish. Suggested pairing with: Khachapuri, Megruli Kharcho and Lobio

+ Shop 25

Red Wines

MATROBELA MUKUZANI 2018 13.5% This 53
oak aged, appellation controlled Saperavi
has aromas of black plum and blackberry. It
has a subtle tannic structure with a
prolonged finish. Suggested pairing with:
Khachapuri, Mtsvadi dishes

+ *Shop 26*

VEGAN GVINO MUKUZANI (QVEVRI & OAK) 52
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 and Chakapuli

+ *Shop 25*

VEGAN BABANEURI SAPERAVI (QVEVRI) 2021 53
14% This exceptional Saperavi made
following the 8000 years of Kakhetian
traditional method in a Qvevri, where
crushed grapes are placed in a Qvevri with
pips and stalks to enhance the natural
flavours of the wine. The wine has a dark
fruit and peppery flavour and superb
balanced and long lasting taste. We
recommend enjoying this wine with our
Mtsvadi dishes, with Ajapsandali and
Khachapuri.

+ *Shop 26*

SHUMI IBERIULI BIO SAPERAVI (QVEVRI & OAK) 2021 13% This superbly 54
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% 80
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*

VEGAN LUKASI CHKHAVERI OFF-DRY LIGHT 90
RED 2019 12% This superb wine has a
delicate and wild 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. Suggested pairing
with: Khachapuri, Chicken Mtsvade and
Trout

+ *Shop 49*

Amber Wines

SHUMI IBERIULI KISI (QVEVRI) 2023 12.9/49
13% 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) 2022 13% 49
This Qvevri Rkatsiteli is a full-bodied wine and has a moderately tannic structure. It has flavours of honey, dried orange peel, apricot, spices and other stone fruits. Suggested pairing with: Khachapuri, Chakhokhbili, Mtsvadi and chicken dishes

+ Shop 24

VEGAN **GVINO KISI (QVEVRI) 2020** 13% 49
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 24

SHUMI IBERIULI KHIKHVI (QVEVRI) 2019 13% 51
This amber hue 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 25

VEGAN **BAIA'S KRAKHUNA BLEND (QVEVRI) 2022** 12.5% 52
This light amber wine has aromas of persimmon, apricot and citrus, with honeycomb and sweet spice on the mid palate with a long finish highlighted by low to moderate tannin. Suggested pairing with: Pkhali, Shkmeruli and Kharcho

+ Shop 25

VEGAN **BABANEURI MTSVANE (QVEVRI) 2017** 14% 53
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 25



Fortified Wines & Spirits

SHUMI ZIGU 19% (35ML/700ML) This 9/180
unique sweet 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 OAK AGED CHACHA 40% 7.5/95
(35ML/500ML) Oak aged Chacha made with
Kakhetian traditional technology from
Saperavi grape skin through double
distillation

+ Shop 35

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/700ML) 8.5/170
Ukrainian vodka distilled with high quality
organic grains: barley, wheat and rye

+ Shop 36

IORI XO SHUMI BRANDY 40% 12/240
(35 ML/700 ML) 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 with a
velvety, long lasting finish

+ Shop 80

