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

By The Glass / Carafe

Glass 125ml / Carafe 500ml

WHITE

WINE MAN RKATSITELI 2023 12% 8.9/30
This easy-drinking bright and refreshing straw-coloured wine has subtle notes of citrus, pear, and apple. Suggested pairing with: Khachapuri, Chicken Mtsvadi, Lobio, Trout

SHUMI IBERIULI TVISHI 2020 11.5% 10.9/37
This unique naturally semi-sweet wine has a light straw colour with a greenish tint and it is characterised by complex well-developed tropical fruit aromas that lead you to an elegant, long-lasting finish. Suggested pairing with: Khachapuri and Desserts.

ROSÉ

SHUMI ROSÉ 2023 12.5% This 8.9/30
semi-sweet wine is made from 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

AMBER QVEVRI

SHUMI IBERIULI RKATSITELI 2022 11.9/40
13% This Qvevri Rkatsiteli is a full-bodied wine and has a moderately tannic structure. With honey and quince aromas and it has dried orange peel, honey, apricot, spices notes, that add to its long finish. Suggested pairing with: Khachapuri, Chakhokhbili, Mtsvadi and Skmereuli

RED

SHUMI SAPERAVI 2023 12.5% A rich 8.9/30
deep pomegranate colour with ripe cherry and blackcurrant aromas, this wine has a strongly developed and complex bouquet. It has a balanced and harmonious taste and is regularly described as a very easy drinking red. Recommended pairing with: Khachapuri, Ajapsandali and Mtsvade dishes.

SHUMI NAPAREULI (OAK) 2024 13% 9.9/34
This extremely rewarding dry red wine has strongly expressed aromas of the Saperavi grape, sour cherry, black plum and blackberry. Oak-aging harmoniously combines tobacco and vanilla notes to provide a smooth velvety long-lasting finish. Suggested pairing with: Khachapuri, Mtsvadi dishes

SHUMI KINDZMARAULI 2025 11% 9.9/34
Served chilled, this naturally semi-sweet wine is produced from late-picked Saperavi from Kindzmarauli micro-zone. Sweet aromas combine with the usual Saperavi ripe-fruit notes offering an exceptionally fresh bouquet and a refreshing silky smooth structure and finish. Recommended pairing with: Khachapuri, Pork Mtsvadi, Dessert menu

By The Glass

SPIRITS & FORTIFIED

	35ml
SHUMI OAK AGED CHACHA 40% Oak aged Chacha made with Kakhetian traditional technology from Saperavi grape skin through a double distillation	7.5
OLD VODKA 37.5% Honey / Tarragon / Coffee / Pink Marmalade	8.5
DIMA'S VODKA 40% Ukrainian vodka distilled with high quality organic grains: barley, wheat and rye	8.5
IORI XO SHUMI BRANDY 40% A very special XO Brandy, aged in French oak barrels and blended with several productions of brandy, the youngest being over 30 years old. Smooth, aromatic and refined we serve this brandy in a warmed glass to fully express the aroma	12
SHUMI ZIGU 19% This 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 a minimum of 2 years and has a pomegranate colour, is rich in taste with distinctive almond and wild berry notes, also subtle notes of conifers and dried fruits emerge in this elegant liqueur	9

Kartuli

White Wines

WINE MAN RKATSITELI 2023 12% This refreshing bright straw-coloured wine has subtle notes of citrus, pear, and apple. Suggested pairing with: Khachapuri, Chicken Mtsvadi, Lobio, Trout — 38

+ Shop 15

WINE MAN TSINANDALI 2023 12% This 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. — 39

+ Shop 16

SHUMI MTSVANE 2025 12.5% This refined dry white wine gives generously quince, apple, and pear notes. Citrus freshness shines through. Suggested pairing with: Khachapuri, Trout and Shkmeruli — 42

+ Shop 17

WINE MAN SPECIAL RESERVE 2020 14% This very rewarding and complex wine has subtle floral aromas with notes of citrus, gooseberry and apple. This is a carefully selected blend of Mtsvane, Kisi and Khikhvi grapes. Suggested pairing with: Khachapuri, Trout and Chicken dishes. — 46

+ Shop 23

SHUMI IBERIULI TVISHI 2020 11.5% This unique naturally semi-sweet wine has a light straw colour with a greenish tint and it is characterised by complex well-developed tropical fruit aromas that lead you to an elegant, long-lasting finish. Suggested pairing with: Khachapuri and Desserts. — 47

+ Shop 25

Rosé Wines

SHUMI ROSÉ 2023 12.5% This semi-sweet wine is made from 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. — 39

+ Shop 15

TASTE OF GEORGIA

Red Wines

MEDIUM-BODIED REDS

SHUMI SAPERAVI 2024 12.5% A rich deep pomegranate colour with ripe cherry and blackcurrant aromas, this wine has a strongly developed and complex bouquet. It has a balanced and harmonious taste and is regularly described as a very easy drinking red. Recommended pairing with: Khachapuri, Ajapsandali and Mtsvade dishes. 39

+ Shop 16

SHUMI NAPAREULI (OAK) 2024 13% This extremely rewarding dry red wine has strongly expressed aromas of the Saperavi grape, sour cherry, black plum and blackberry. Oak-aging harmoniously combines tobacco and vanilla notes to provide a smooth velvety long-lasting finish. Suggested pairing with: Khachapuri, Mtsvadi dishes 43

+ Shop 18

SHUMI MUKUZANI (OAK) 2023 13% This appellation controlled, medium to full bodied Saperavi 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, Lobio, Lobiani and Mtsvadi dishes 41

+ Shop 17

SEMI-SWEET & SEMI-DRY REDS

SHUMI KINDZMARAULI 2025 11% Served chilled, this naturally semi-sweet wine is produced from late-picked Saperavi from Kindzmarauli micro-zone. Sweet aromas combine with the usual Saperavi ripe-fruit notes offering an exceptionally fresh bouquet and a refreshing silky smooth structure and finish. Recommended pairing with: Khachapuri, Pork Mtsvadi, Dessert menu 41

+ Shop 17

SHUMI KHVANCHKARA 2025 11.5% This unique and very special naturally semi-sweet wine, served chilled, 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, a developed bouquet and a harmonious velvety finish. Suggested pairing with: Khachapuri, Lobiani, Shkmeruli and Lobio 51

+ Shop 35

VEGAN **LUKASI CHKHAVERI OFF-DRY LIGHT 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 95

+ Shop 45

Red Wines

FULL-BODIED REDS

VEGAN **BABANEURI SAPERAVI (QVEVRI) 2024** 54
13% This rustic Saperavi, high in tannins, is made using the 8000 year old Kakhetian traditional method, where crushed grapes are placed in a Qvevri with pips and stalks to enhance the natural flavours of the wine. The wine has a sour cherry, dried plum and peppery flavour and a strong and long lasting taste. We recommend enjoying this wine with our Chakhapouli, Kharcho , Ajapsandali and Khachapuri.
+ Shop 26

VEGAN **GVINO MUKUZANI (QVEVRI & OAK) 2020 13%** 56
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 Mtsvadi and Chakapuli
+ Shop 27

MATROBELA MUKUZANI 2018 13.5% 59
This 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 29

SHUMI IBERIULI BIO SAPERAVI (QVEVRI & OAK) 2021 13% 65
This superbly well-structured and elegant wine is made with 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 32

VEGAN **LUKASI SAPERAVI (OAK) 2016 13.5%** 90
This most 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 45

Amber Wines

LIGHT AMBERS

VEGAN **BAIA'S TSOLIKOURI (QVEVRI) 2024** 53
13% This light amber hued wine has a pineapple aroma with notes of wild pear, green apple, hazelnuts and apricot. It has a bright acidity and light tannin finish. Suggested pairing with: Skmereuli, Chicken Mtsvade, Khachapuri, Pkhali and Trout
+ Shop 25

VEGAN **BAIA'S TSITSKA, TSOLIKOURI, KRAKHUNA BLEND (QVEVRI) 2024 13%** 53
This light amber wine has aromas of persimmon, quince, apricot and citrus, with apricot and sweet nutty and spice notes on the mid palate with a long finish highlighted by low to moderate tannin. Suggested pairing with: Pkhali, Shkmeruli and Khachapuri and Chicken Mtsvadi
+ Shop 25

SHUMI IBERIULI KHIKHVI (QVEVRI) 2022 52
13% This amber hued wine has a well-balanced silky, mild tannic structure with aromas of white cherry, peach and ripe pears. It has honeycomb and peach notes and a prolonged silky finish. Suggested pairing with: Chakhokhbili, Lobio, Chicken Mtsvadi and Chakapuli
+ Shop 24

FULL-BODIED AMBERS

SHUMI IBERIULI RKATSITELI (QVEVRI) 2022 13% 52
This Qvevri Rkatsiteli is a full-bodied wine and has a moderately tannic structure. With honey and quince aromas and it has dried orange peel, honey, apricot, spices, that add to its long finish. Suggested pairing with: Khachapuri, Chakhokhbili, Mtsvadi and Skmereuli
+ Shop 24

SHUMI IBERIULI KISI (QVEVRI) 2023 13% 53
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 25

VEGAN **BABANEURI KISI (QVEVRI) 2022 13%** 54
Enjoy the fragrance of fully ripened dry figs, nectarine and quince, full-bodied and balanced with a velvety and long-lasting tannic finish. Suggested pairing with: Chakapuli and Mtsvadi dishes
+ Shop 26

Spirits & Fortified

SHUMI OAK AGED CHACHA 40% Oak aged Chacha made with Kakhetian traditional technology from Saperavi grape skin through double distilation — 95
+ Shop 35

OLD VODKA 37.5% Triple filtered unique vodka with the following flavours: High quality farm honey | Fresh hand-picked tarragon | Grapefruit marmalade | Coffee beans — 150
+ Shop 36

DIMA'S VODKA 40% Ukrainian vodka distilled with high quality organic grains: barley, wheat and rye — 150
+ Shop 36

SHUMI ZIGU 19% This 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 — 180
+ Shop 50

IORI XO SHUMI BRANDY 40% 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 — 240
+ Shop 100