

2017

Balloo House Wine List 2017

Balloo House

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Recommended Citation

Balloo House, "Balloo House Wine List 2017" (2017). *Menus of the 21st Century*. 305.
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[Lu](#)



With a rich 400 year history, Balloo House tempts you with two very different culinary experiences under the same roof. Casual dining and classic pub grub downstairs and a luxurious upstairs restaurant for weekend and private dining.

Our Food

These menus will give you a flavour of what's on offer at Balloo House.

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WINE LIST

House Wines

WHITE

1. LAS CONDES SAUVIGNON BLANC, CHILE (2014)

—

Very fresh and fruity, with distinctive citrus aromas and tropical fruit flavours

Glass : £4.50

Bottle: £17.95

2. LONG BEACH CHENIN BLANC, SOUTH AFRICA (2014)

—

Light straw in colour, this medium-bodied wine has attractive flavours of pineapple, melon and green apple complemented by a firm structure and balancing acidity.

Glass: £4.50

Bottle: £16.95

3. L'OR DU SUD CHARDONNAY, FRANCE (2014)

—

Golden colour with light green glints. The characteristic nose of white flowers together with white fruit aromas leads on to a fruity palate with buttery nuances.

Glass: £4.75

Bottle: £16.95

4. RENIDEO PINOT GRIGIO, ITALY (2014)

—

Fresh, lively style of Pinot Grigio with a bouquet of apples and pear. The palate is fine and dry with green apple underlain with refreshing natural acidity

Glass: £4.95

Bottle: £19.95

ROSÉ

5. ARCANO PINOT GRIGIO ROSE, ITALY (2014)

—

Medium-bodied wine with an elegant, lasting bouquet.

Glass: £4.20

Bottle : £16.95

RED

6. LAS CONDES MERLOT, CHILE (2014)

—

Aromas of plums and dark berry fruit with a soft medium palate

Glass : £4.50

Bottle: £17.95

7. LONG BEACH CABERNET/SHIRAZ, SOUTH AFRICA (2013)

—

Deep red in colour with flavours of cassis from the Cabernet and blackberry and spice from the Shiraz. Easy-going with mellow tannins.

Glass : £4.75

Bottle: £17.50

8. ARMOIRIES COTES DU RHÔNE, FRANCE (2013)

—

Deep ruby in colour, with intense stewed fruit and ripe tannins

Glass : £4.75

Bottle : £17.95

9. BUJANDA RIOJA CRIANZA, SPAIN (2012)

—

Aromas of black fruit mingle with spicy tones gained from American oak. The palate sees

the addition of vanilla and mild tobacco notes

Glass : £5.45

Bottle : £21.95

SPARKLING

10. TI AMO PROSECCO SPUMANTE, ITALY

Delicate organic Prosecco with light floral, apple and pear flavours

1/4 bottle: £7.95

SPARKLING AND CHAMPAGNE

11. JAMES NICHOLSON BRUT, SAUMUR, FRANCE

Pure, fresh and elegant, this Chenin Blanc offers aromas of citrus fruit. It has

a delicate palate and a lingering finish with well balanced acidity.

Bottle: £24.95

12. VERDUZZO PROSECCO SPUMANTE

Pale yellow in colour and with a fine mousse, this is delicately fruity with hints of ripe pears, flowers and some mineral notes on the nose.

Bottle: £24.95

13. BILLECART-SALMON BRUT CHAMPAGNE, FRANCE

This non-vintage has ripe apple and pear fruit with a hint of fresh mown hay.

Bottle: £48.95

14. FORGET BRIMONT 1ER CRU CHAMPAGNE, FRANCE

Fresh, creamy, sweet fruit nose with light toast. Full ripe appley fruit, crisp with a touch of brioche on the palate. Good mousse with balanced acidity.

half bottle: £22.95

DESSERT WINES

15. BALLET D'OCTOBRE JURANÇON, FRANCE

Late harvested Petit Manseng and Gros Manseng picked in late

October combine to produce a medium bodied wine with flavours of lychee, peaches and apricots along with honey-like sweetness

Glass: £2.95

16. ELYSIUM BLACK MUSCAT, CALIFORNIA

Very distinctive aromas of rose petal, grape and plums. Full bodied, a perfect match for red fruit or chocolate based desserts

Glass: £2.95

17. INNOCENT BYSTANDER MOSCATO, AUSTRALIA

Slightly sparkling and rosé in colour, this wine exudes sherbert, grapefruit and rhubarb aromas and rosewater flavour. Try with fresh fruit based desserts, pannacotta or ice-cream.

Glass: £2.95

18. FLORIO MORSI DI LUCE, SICILY

A full bodied sweet wine from the southern Sicilien coast. Very smooth,

with strong honey and citrus peel flavours, with dried fruit and vanilla on the finish. Ideal with pastry or as a digestif.

Glass: £3.95

19. CHÂTEAU FILHOT SAUTERNES, FRANCE

—

Lusciously sweet and full bodied, this French classic combines tropical fruit with quince and a hint of beeswax. Pairs well with cheese, stone-fruit desserts, or even paté.

Glass: £3.95

White Wines

20. BELLEVUE SAUVIGNON BLANC, FRANCE (2013)

—

Superbly crisp and dry Loire Sauvignon with subtle grassy aromas and gooseberry fruit.

Bottle: £19.50

21. CÉPAGE VIOGNIER, FRANCE (2013)

—

Pale lemon gold with an expressive nose of apricot and peach give way to an elegance and freshness with a rich finish.

Bottle: £18.45

22. REMOISSENET CHABLIS, FRANCE (2012)

—

Pure, mineral, floral aromas are followed on the palate by fresh, citrus flavours. The wine is lively, clean and steely with a crisp finish.

Bottle: £32.95

23. DOMAINE CHAUVINIÈRE MUSCADET, FRANCE (2014)

—

This is a fruit-dominated Muscadet with juicy pear and apple fruit notes, but with an almost honeyed richness that does not detract from its delightfully refreshing qualities.

Bottle: £17.95

24. CASTRO MARTIN ALBARIÑO, SPAIN (2013)

—

Pure, clean white fruit and pear aromas with vibrancy and mineral acidity, leading to a smooth finish.

Bottle: £25.50

25. BRAMPTON SAUVIGNON BLANC, SOUTH AFRICA (2013)

—

Upfront, ripe but zesty Sauvignon Blanc with exotic fruit and strong herbaceous notes.

Bottle: £18.50

26. CEFIRO RESERVE CHARDONNAY, CHILE (2013)

—

Elegant and complex with crisp acidity and flavours of green apples and tropical fruit.

Bottle: £17.50

27. NIMBUS SAUVIGNON BLANC, CHILE (2014)

—

Ripe, intense gooseberry flavours laced with cut grass and green apples. On the palate the wine is light to medium bodied with ripe fruit and a long finish.

Bottle: £21.50

28. SOALHEIRO ALLO ALVARINHO/LOUREIRO, PORTUGAL (2014)

—

The Alvarinho, full of tropical fruit and structure, contrasts with the Loureiro, floral and full of elegance, which gives this wine a lovely balance.

Bottle: £19.95

29. FOREST ESTATE SAUVIGNON BLANC, NEW ZEALAND (2014)

—

Full, textured and refreshingly crisp, this elegant Marlborough Sauvignon Blanc has clear-cut flavours of gooseberry, nettles and a strong mineral aftertaste. Subtle and sophisticated.

Bottle: £23.95

30. PIKES 'WHITE MULLET', AUSTRALIA (2013)

—

A blend of Riesling, Viognier, Chenin Blanc and Sauvignon Blanc. Fresh and dry with pineapple, stone fruit, herbaceous flavours with mineral acidity to give length and balance.

Bottle: £23.45

31. DOMAINE GAYDA 'FREESTYLE' BLANC, FRANCE (2012)

—

50% Grenache Blanc, 21% Marsanne, 21% Roussanne, 8% Maccabeu. Hints of stonefruit and honeysuckle. This is a rich, full bodied wine with real depth, weight and concentration and a hint of oak to add further complexity.

Bottle: £25.50

32. J L WOLF PINOT BLANC, GERMANY (2014)

—

Very refreshing with floral notes and baked apple. Strong minerality from the sandstone rich soils.

Bottle: £20.50

HALF BOTTLES

33. VIÑA CASABLANCA CEFIRO SAUVIGNON BLANC, CHILE (2013)

—

Ripe gooseberry and tropical fruits with zesty flavours and a long, dry finish.

Bottle: £8.95

34. LOOSEN ESTATE RIESLING, GERMANY (2013)

—

An off-dry Riesling, attractively perfumed with fresh green apple flavours and good acidity.

Bottle: £11.75

35. DOMAINE OCTAVIE SAUVIGNON BLANC, FRANCE (2013)

—

Dry, fresh, fruity and aromatic with strong acidity and flavours of lime, passion fruit and strong minerality.

Bottle: £10.95

36. ANDRE DEZAT SANCERRE, FRANCE (2012)

—

A dry and elegant wine with plenty of fruit and powerful aromas of lemon and grass with plenty of acidity for freshness.

Bottle: £16.95

Fine White Wines

37. DOMAINE SAINT ROSE ROUSSANNE, FRANCE (2013)

—

From an estate run by a Northern Irish couple, this wine underwent fermentation and ageing in French oak barrels to create a rich, complex, full-bodied Roussanne with flavours of honeysuckle, mandarin and pineapple balanced by good acidity and a luxurious finish.

Bottle: £28.95

38. VINCENT PINARD SANCERRE 'CUVÉE FLORES, FRANCE (2013)

—

This attractive, medium-bodied wine sports aromas of tropical fruit underscored with a flinty minerality. It is crisp and has a wealth of mineral complexity.

Bottle: £33.95

39. CHATEAU BOUSCAUT BLANC, FRANCE (2010)

—

Intense floral and white fruit aromas, complexity and class come from this Sauvignon Blanc/Semillon Bordeaux blend. Balanced fruit showing natural ripeness: fresh pear,

white peach and citrus fruit, and an elegant, slightly smoky finish.

Bottle: £51.95

40. GRAZIANO PRA SOAVE CLASSICO 'STAFORTE', ITALY (2010)

—

Smoke, minerality and flowers add complexity to a core of stone fruits. Ripe peaches and apricots linger on the creamy finish, the result of frequent lees stirring during maturation.

Bottle: £34.95

41. ZUANI VIGNE COLLIO BIANCO, ITALY (2014)

—

Equal parts of Sauvignon Blanc, Chardonnay, Pinot Grigio and Friulano make up this unusual but exciting white blend. Full bodied with flavours of honey, pineapple, lime and mango leading to a long and persistent finish.

Bottle: £29.95

42. DOG POINT CHARDONNAY, NEW ZEALAND (2012)

—

Fermented in oak with wild yeasts, this seriously intense Chardonnay boasts tropical fruit with notes of green guava, orange blossom, apricot. Full bodied and concentrated with a great backbone and crisp acidity.

Bottle: £39.95

43. CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND (2014)

—

The characteristically uplifting aromas of lime, nectarine, papaya, mango and gooseberry are striking. A small portion of barrel fermentation has resulted in a weighty texture balanced by a mineral/citrus backbone. The wine has great length; refined, fleshy yet focussed and refreshing.

Bottle:

Red Wines

44. CHATEAU DE LASCAUX, FRANCE (2012)

—

From an excellent property in the Languedoc, this wine exudes aromas of plums and blackberries. On the palate the wine is medium bodied with great depth of colour.

Bottle: £22.95

45. DOMAINE ROCHETTE BEAUJOLAIS VILLAGES, FRANCE (2013)

—

This Beaujolais Villages is loaded with ripe strawberry and raspberry flavours, with a subtle floral note and a good tannic structure.

Bottle: £21.95

46. MOUEIX COTES DE CASTILLON, FRANCE (2010)

—

A lightly oaked Bordeaux, strong cherry and berry flavours with a slight herbaceous note and soft tannins.

Bottle: £23.50

47. FINCA ANTIGUA CABERNET SAUVIGNON, SPAIN (2011)

—

This Cabernet Sauvignon has a fruity aroma which combines exquisitely with its typical characteristics of peppery spice, mocha and herbs. Powerful on the palate, it is balanced with good acidity and long finish.

Bottle: £20.45

48. QUINTA DE LA ROSA TINTO, PORTUGAL (2011)

—

Crafted from traditional Port grape varieties and matured in French oak casks for 1 year. The wine is full of flavours of dark berry fruit, cherries and plums with underlying herbaceous aromas, rounded tannins and great length

Bottle: £27.95

49. BRAMPTON OVR, SOUTH AFRICA (2011)

—

A very accessible blend of Merlot, Cabernet Sauvignon and Syrah with complex red berry

and spice flavours and firm tannic structure.

Bottle: £18.50

50. WOLFTRAP, SOUTH AFRICA (2014)

—

A blend of Syrah, Mourvedre & Viognier. Very aromatic, with black fruits, cured meat and spicy notes combining seamlessly with soft tannins in this easy-drinking red.

Bottle: £19.95

51. CEFIRO RESERVE CABERNET SAUVIGNON, CHILE (2012)

—

Distinctive aromas and flavour of cassis with ripe currants, cedar and herbal nuances.

Bottle: £17.95

52. ALTOSUR MALBEC, ARGENTINA (2014)

—

Clean pure bouquet of black currant, raspberry, liquorice and vanilla scents. The palate is medium-bodied with chewy, ripe tannins. There is plenty of red berry fruit as well as good weight on the brambly red fruit finish.

Bottle: £18.95

53. MASSAYA CLASSIC SELECTION, LEBANON (2012)

—

This wine is a bright, dark crimson colour in the glass. The fresh, clean nose has plenty of fruit laced with a touch of black pepper spice. In the mouth the wine has aromatic fruits and is smooth and well balanced.

Bottle: £26.95

54. KILIKANOON 'LACKEY' SHIRAZ, AUSTRALIA (2012)

—

From a top Clare Valley winery, this Shiraz is brimming with red fruit, pepper and spice with a slight savoury note. Smooth tannins and a long finish.

Bottle: £24.95

55. BARISTA PINOTAGE, SOUTH AFRICA (2014)

—

A burst of intense rich coffee and chocolate aromas with a ripe nuances of mulberry, plum and Maraschino cherries.

Bottle: £18.95

56. CONTI ZECCA CANTALUPI RISERVA, ITALY (2010)

—

The traditional variety Negroamaro accompanied by 20% of Malvasia Nera. A rich, ripe flavour with lovely rounded fruit is balanced by good structure and an elegant finish.

Bottle: £25.95

HALF BOTTLES

57. VIÑA CASABLANCA CEFIRO MERLOT, CHILE (2012)

—

Juicy plum and blackberry fruit with a hint of minty chocolate.

Bottle: £8.95

58. BUJANDA RIOJA CRIANZA, SPAIN (2012)

—

Aromas of black fruit mingle with spicy tones gained from American oak. The palate sees the addition of vanilla and mild tobacco notes.

Bottle: £12.95

59. CHIANTI CLASSICO, ROCCA DELLE MACIE, ITALY (2010)

—

Ruby red colour with a fruity nose, hints of spice and good length.

Bottle: £15.50

60. ARMOIRIES COTES DU RHÔNE, FRANCE (2013)

—

Deep ruby in colour, with intense stewed fruit and ripe tannins.

Bottle: £10.45

Fine Red Wines

61. LA ROQUÈTE CHATEAUNEUF DU PAPE, FRANCE (2010)

70% Grenache, 20% Syrah, and 10% Mourvedre go into this classic Chateauneuf du Pape. With a deep ruby/purple color, it boasts blackcurrants, black cherries, peppery spice and lavender. A full-bodied and elegant example of this great area's wines.

Bottle: £44.95

62. GRAZIANO PRA VALPOLICELLA RIPASSO 'CA MORANDINA' (2009)

This Valpolicella has a dark ruby colour with an elegant bouquet showing hints of spice. It is aged for 9 months in oak and is made using the ripasso method, an old technique used in Verona, which involves 'repassing', a technique of adding extra flavour.

Bottle: £38.95

63. LUIGI PIRA BAROLO, ITALY (2011)

Made from 100% Nebbiolo grapes with extensive use of French oak, this weighty wine is dominated by cherry and violet, with some spicy minerality in the background and gripping tannins.

Bottle: £44.95

64. MARQUES DE MURRIETA RIOJA, SPAIN (2009)

A serious Tempranillo based Rioja with flavours of smoked meat, leather, fennel and some cherry fruit. Very well balanced with great acidity and freshness.

Bottle: £34.95

65. BOEKENHOUTSKLOOF 'CHOCOLATE BLOCK', SOUTH AFRICA (2013)

This blend of Syrah, Grenache, Cabernet Sauvignon, Cinsault and Viognier has an expressive nose with intense dark cherry spiced raspberry, black fruit, spicy oak and violets. The palate is firmly structured with moderate tanning and a long finish.

Bottle: £36.95

66. CLINE 'BIG BREAK' ZINFANDEL, USA (2011)

—

Crisp flavours of strawberries with a hint of exotic spice are supported by vanilla from 12 months ageing in French oak barrels and a full, ripe tannic structure.

Bottle: £38.95

67. BESTS GREAT WESTERN BIN 'O' SHIRAZ, AUSTRALIA (2004)

—

This is a true classic – plush, ripe and concentrated; this wine is full of dark berry fruit with a hint of spice and anise. All wrapped up with a touch of sweet American oak and earthy complexity.

Bottle: £39.95

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Gallery

Accolades

We don't like to blow our own trumpet but we are proud to hold some very prestigious endorsements for our glorious food.

Restaurant Guide
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McKenna's Guide
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Georgina Campbell
Ireland guide
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Michel
Eating o
2010

Sign Up

The odd time we like to share some fabulous offers and new dishes, sign up to hear first.

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Opening Hours

Dining downstairs from noon to 9.00pm daily (9.30pm Friday and Saturday) Upstairs restaurant available for Friday and Saturday dining and private events. For reservations please call us on
028 97541210

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