

cafe⁶sia

Wine List



The selection that follows has been chosen to reflect the diversity of fruit, style and regions that the world of wines has to offer. Most of the wines on our list are produced by independent wine growers and we feel their individualities complement the style of our cuisine. Each wine has excited us during tasting and we are sure that you will enjoy drinking them too.

Prosecco

	125ml	175ml	250ml	500ml	bottle
Prosecco Organic, La Jara					34.00
Treviso, Italy, Frizzante NV ORGANIC	6.60				
Made in Treviso in the North East of Italy, this is a delicious sparkling wine, full of refreshing green apples and elderflower. The perfect aperitif.					

White Wines

	125ml	175ml	250ml	500ml	bottle
House Bianco di Veneto, Domini del Leone	5.00	7.30	10.50	21.00	27.00
Veneto, Italy NV ORGANIC+VEGAN					
A blend of Pinot Grigio, Chardonnay and Glera (used in Prosecco production). Easy drinking style with notes of apples and pears.					
Pinot Grigio ERA, Cantine Volpi	5.70	8.30	11.90	23.50	31.00
Veneto, Italy 2022 ORGANIC+VEGAN					
Organic Pinot Grigio offering a refreshing, fruity style with plenty of character. Vibrant green apple and pear flavours with a touch of elderflower.					
Little Darling Sauvignon Blanc, Darling Wines	7.90	11.00	16.40	32.80	43.00
Marlborough, New Zealand 2023 ORGANIC					
Easy drinking and classically styled Sauvignon Blanc by New Zealand organic pioneers. Expect gooseberry and lush tropical fruit.					

Rosé Wine

	125ml	175ml	250ml	500ml	bottle
Rosado Organic, Finca Fabian La Mancha, Spain 2022 ORGANIC	4.90	6.95	9.90	19.90	26.00
Dry with charming cherry and strawberry flavours. An unsurprisingly perfect match for summer days.					

Red Wines

	125ml	175ml	250ml	500ml	bottle
House Nero d'Avola, Ciello Sicily, Italy 2022 ORGANIC	5.30	7.90	11.40	22.70	27.00
A Sicilian wine worth shouting about! This is brilliant, wonderfully pure dark cherry and bramble fruit combine with a hint of spice and dark chocolate overtones.					
Tempranillo, Gran Cerdo Rioja, Spain 2022 BIODYNAMIC	5.90	8.50	12.20	24.40	33.00
Gran Cerdo is all about the purest expression of fruit with whole bunch fermentation, no filtration, no stabilization and minimal sulphur. It reveals primary notes of fresh fruit, strawberries, raspberries, cherries and violets.					
Malbec, Santa Julia Mendoza, Argentina 2022 ORGANIC+VEGAN	6.30	9.00	12.90	25.70	36.00
Wild aromas of black fruits, game, leather, minerals and bitter chocolate, lifted by a peppery nuance.					

Sweet Wines

	75ml	Bottle
Monbazillac, Domaine Ancienne Cure South West, France 2021 (375ml) ORGANIC	7.10	29.50
A wonderfully rich sweet wine made from low yields of late-harvested, botrytised, it has flavours of marzipan, orange peel and spices.		

Tom's Bin Ends

bottle

White

Chardonnay Premium, Domaine Bousquet 34.00
Mendoza, Argentina 2021 ORGANIC

From high altitude vineyards in the Gualtallary Valley.
Notes of peach and green apple with fresh acidity.

Gavi, La Raia, Piemonte, Italy 2022 BIODYNAMIC 42.00

Made from old vines up to 70 years of age – located at
400m about sea level – stone fruit and white flowers.

Orange

Catarratto on skins, Baglio Bianco 44.00
Sicily, Italy 2021 NATURAL

Orange wine made from organic Catarratto from
western Sicily – made with three days maceration on
skins this is almost bronze coloured with aromas and
flavours of russet apples and red plums.

Red

Sangiovese Montepulciano, Ciu Ciu 32.00
Marche, Italy 2022 ORGANIC+VEGAN

This organic blend of Montepulciano and Sangiovese
offers soft, lightly spiced berry fruit and gentle, fine
tannins.

Côtes du Rhône Nature No added sulphites 38.00
Roche Audran, Rhône, France 2021 BIODYNAMIC

Layers of black fruit and cacao unfold onto a richly
textured palate, with more black fruit and black
pepper.

Sweet

Maury, Mas Amiel, Roussillon, France 2020 ORGANIC 79.00

A deep, intense wine with layers of flavours, ranging
from cooked plums and dark berry fruits to chocolate
and spice.



Wine is perceived as one of the most natural and healthy of alcoholic beverages. Consumers might be surprised to discover that the majority of everyday wine is produced using a wide variety of chemicals, both in the vineyard and the winery, traces of which can end up in the final wine (ever wondered why cheap wine gives you such a headache)? A vineyard is almost unique in that vines cannot be crop rotated, and cannot be left to lie fallow. As a consequence the use of agrochemicals over time leads to a build-up of pathogens and a depletion of soil health. This weakens the vine, creating a cycle of dependency on chemical treatments. As vineyards become “green concrete” wine-makers are waking up to the fact that high input farming using synthetic herbicides, pesticides, fungicides and fertilizers is becoming unsustainable. At the same time consumers are becoming more aware of the ingredients in the food and drink they buy, looking for healthier, additive free options. The coming together of these two phenomena has resulted in a number of alternatives for the thoughtful and environmentally conscious wine consumer, but what are the difference between the various classifications, and which, if any, has any real meaning?

Organic producers will only make good wine if they also made good wine before becoming organic. This may seem self-evident, but organic certification is – at its simplest – adhering to a list of chemicals not to add to your vineyard. Tick the list and you can be certified organic, irrespective of the quality of what you produce. An oven pizza may be labelled organic but it’s not exactly haute cuisine. Requirements for organic certification vary widely around the world, with many countries not “recognising” each other’s accreditation, so there are plenty of grey areas. To add further confusion, in the EU organic accreditation covers only the grapes, and not what happens in the winery. Hence you will only ever see an EU wine labelled as “made from organically grown grapes”. Think of the organically grown lettuce that is treated with chemical preservatives to keep it fresh on the supermarket shelf. Organic therefore is no guarantee that a wine has not had chemicals used in the processing of it. There are many superb example of high quality organic wineries, but the term should be treated with caution unless you know the producer in question, or trust the place or person you buy it from.

Biodynamics requires a much greater commitment from the grower and is often referred to as “super-charged” organics. Rather than simply reducing chemical inputs, biodynamics is a proactive attempt to bring life to the soil by the use of composts and organic preparations. Practices take into account the seasons as well as lunar and solar rhythms, which would not have seemed strange to our ancestors. For many it is a practical and sustainable farming solution, and as such you will not always see it written on the label or used as a marketing tool. Biodynamic certification is a sound guarantee of responsible environmental practice, the wines should always have a clear sense of place (terroir) and quality can be exceptional.