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Quality Wine, spirits and Beer Delivered straight to your Door!



Why Choose us?

We believe everyone should drink quality wine! My family are passionate about wine and we deliver it to your door. Mike has wine in his blood, his cousin has a vineyard, and Mike himself has travelled all over the World visiting suppliers, vineyards and merchants. We partner with small unique suppliers and sample all our products. We are based in Great Ayton and deliver within a 20 mile radius. Call 07531177733 or Email sharmanwines@yahoo.co.uk to place your order.

Easter Offers

£45 for 6 or £85 for 12 Bottles

1

WHITE

Pinot Grigio
Sauvignon Blanc
Macabeo

2

RED

Merlot
Shiraz
Cabernet

3

MIXED

Two Fizz
Two Shiraz
Two Pinot Grigio



Red Wine

From South American Pinot Noir to a hearty Spanish Rioja



White Wine

From Italy, Spain, and around the world.



Sparkling Wine

Champagne, Prosecco, Durello, Cava and English Fizz



Yorkshire Beer

Gin Sherry Port

The list

This is a selection of our current stock, but as wine is a seasonal product, we are constantly updating this list with fresh stock. We typically have a floating stock of around 2000 bottles.

Red Wines

1. Garnacha Borsao (Campo de Borja, Spain)

Juicy bramble and cherry fruit dominate this easy drinking wine, from this award winning vineyard. Drink with slow cooked belly pork or with chorizo and chickpeas.

Price: £6.40

2. Merlot Sierra Grande (Chile)

Juicy ripe plums with some dark cherries. Try with pasta dishes as well as red meats or alternatively with your feet up in front of the fire.

Price: £6.99

3. Cabernet Sauvignon Bellefontaine (Pays d'oc, France)

Ripe blackcurrants with some grassy and minty herbs! This delivers on all fronts but good with grilled meat dishes or on its own as dusk arrives.

Price: £6.99

4. Alianca Terra Boa Old Vine (Portugal)

This is a great value red wine from the Beiras region of Portugal. Rich earthy aromas of black fruit abound! Tinta Roritz is the main grape here, which is also used in Port. Great with a hearty stew or big bangers!

Price: £7.50

5. Guelbenzu Vierlas, Ribera del Queiles (Spain)

A super blend of 85% Syrah and 15% Merlot from this little known area between Rioja and Navarra. After harvest it rests for 6 months in oak ,then 6 months in a bottle. Juicy black fruit notes with a little spice !

Price: £8.75

6. IL Meridone Nero d'Avola

A big juicy red ,backed by fine tannins from Sicily. Richly flavoured with aromas of plum and cherry. Versatile and supple! Can be drunk on its own or with some tomato sauce based pasta dishes as well as grilled red meat.

Price: £6.99

7. Cape Heights Shiraz

A powerful red wine with supple bramble fruits, It's fresh, vibrant , positively thrumming with sappy wiry fruit would be great with a bright mineral palate, it also has a long, essential finish. This wine was made with the mouth watering barbecue in mind, it is a great partnership with homemade burgers or sticky spare ribs.

Price: £6.75

8. Isola's Cannonau (Sardinia, Italy)

There are not many Sardinian wines in this country. Those of you lucky enough to drink these have been tried and to those who have not...here you have a tremendous chance to drink this lovely wine! Cannonau is Sardinian for Grenache Noir. Tasting flavours of raspberry, cherry and a hint of eucalyptus. Great with lamb and pork dishes as well as a variety of cheese based dishes.

Price: £9.95

9. Zarabanda (Rioja, Spain)

It has a deep colour with ripe plum and cigar aromas. Rich flavours with a smoky, spicy taste due to 6 months in oak. A real crowd pleaser that would be great with patatas bravas, red meats also great with manchego cheese.

Price: £7.99

10. Shiraz Soldiers Block (2010 McLaren Vale, Australia)

Black pepper, mulberry on the nose, vanilla and chocolate on the palate with good length. Will go amazingly well with lamb or pork chops, tagine dishes as well as solid cheeses. A good Aussie Shiraz, warming and lengthy.

Price: £7.49

11. Manon ,(Castilla, Spain)

Rich, robust black fruit on the nose and palate with a good savoury touch as well as a good long lasting finish. A great wine to have with a roast lamb dish and spicy sausages .Made from 100% tempranillo grapes. A very well made wine with great depth.

Price: £8.00

12. Adobe Pinot Noir Reserva, (Bio Bio, Chile)

A nicely balanced Pinot Noir with subtle tannins, red cherry notes with a balanced acidity. Will partner fabulously with cured hams as well as meatier fish dishes. Equally this is a delicate wine that can also be enjoyed on its own.

Price: £7.99

13. Château Buisson-Rendon, (Bordeaux, France)

A Sweet, impressive pukka claret with dense black fruit and appealing fleshiness with a touch of spice and smooth velvety tannins. The vines are at their youngest of 20 years old. Rich beef casseroles and rosemary infused lamb chops go perfectly with this greatly made wine.

Price: £8.95

14. Malbec Nieto Reserva (Argentina)

Full bodied with great concentration of blackcurrants, plums and figs. Excellent lengthiness. Aged in French oak for 10 whole months! Game, roasts, barbecues and mature cheeses would go very well with this.

Price: £8.99

15. Grenache Syrah Les Coteaux, Cotes Du Rhône , (France)

Berry fruit aromas with cedar and spice. A deep, rich and smooth award winning (90 points in Wine Spectator October 2012) wine, which will accompany all grilled meats as well a rib of beef would be perfect. This is a smashing wine at a very reasonable price.

Price: £8.99

16. Gotim Bru , Costers Del Segre, (Spain)

Amazing! I'm so pleased to be able to stock this (which was on the world famous "El Bulli" Restaurant's wine list)! A blend of Tempranillo, Merlot, Cabernet Sauvignon, Syrah and Grenache. Perfumed nose with cherry, toasted red fruit and balsamic notes. The mouth then fills with sweet 'n' spicy oak characters. Will go particularly well with lamb and pork dishes or pimenton flavoured vegetarian dishes.

Price: £12.50

17. Barbazul, Cadiz , (Spain)

Tintilla de Rota 50% Syrah 30% Merlot 20%.

Seriously heavy wine, powerful on the nose and in the body. Some redcurrants on the nose, blackcurrants in the mouth. Warm and mouth filling, racy and spicy. Will stand up to all manner of big meat dishes and strong cheeses... very strong cheeses in fact... as this wine is 15% in alcoholic volume!

Price: £11.99

18. Chateau Mayne Vieil, Fronsac, Bordeaux

A ripe and pure nose, offering creamy black fruit and dark roast coffee. Tannins are firm but ripe and beautifully pure and linear, and the palate is concentrated and already well knit. Packed with intense black - mulberry-flavoured fruit, the ripeness makes this very drinkable now and it will continue to develop more complexity over the next 5 years. Excellent value.

Price: £11.75

White Wines

19. Macabeo Borsao , (Campo de Borja, Spain)

Fresh, light and peachy. No, I am not talking about my wife , but this great value wine. Good as an aperitif but will also match all things fish as well as salads.

Price: £6.40

20. Chardonnay Araldica , (Piemonte, Italy)

I will not stock any old Chardonnay... only good ones ,this is a modern and fresh example from the Piemonte region where Chardonnay grapes were only recently introduced. Rounded and delicately done with a lovely lemon and mineral finish. Great on its own or with a Caesar salad!

Price: £6.65

21. Sauvignon Blanc Sierra Grande, (Chile)

A crisp, grassy savvy! A hint of lime and gooseberry with a clean aftertaste. Great on its own or with seafood dishes. A firm favourite and a consistent performer.

Price: £6.75

22. Pinot Grigio , (Mirabello, Italy)

Fresh, spicy and tropical. Citrus on the palate with a clean and full finish. Good on its own or with crisp salads and a fish dishes. One of our most popular wines!

Price: £6.75

23.Vila Nova Vinho Verde (Portugal)

Floral, citrus and gentle tropical aromas lead on to the palate with a sherbet lemon acidity, a touch of mango and a bright mineral finish. Great as an aperitif or serve with salads, sushi and grilled fish.

Price: £7.85

24. Vila Nova Loureiro (Portugal)

Loureiro is an indigenous variety to Portugal not widely known (yet). Ripe citrus and delicate tropical aromas lead onto a textural, mineral palate with bright acidity, mandarin characters and appealing finish. Caesar or Tuna Nicoise salads, or crab cakes will go amazingly well.

Price: £8.75

25. Verdejo Diez Siglos , (Rueda, Spain)

A well balanced dry wine with a delicious stone fruit palate and zingy citrus notes. Will partner well with lemony roast chicken, fish and rice dishes. Rueda is a great source of very well made wines which are now catching on in the UK.

Price: £7.99

26. Chenin Blanc , (False Bay, South Africa)

Fine, mineral Chenin with gentle ripe apple aromas, honeyed aromatics and citrus acidity on the long finish. A wine with great finesse and style but equally a wine you could quaff with fish and chips!

Price: £7.99

28. Picpoul de Pinet 2012, (Duc de Mornay, France)

A great wine from the Languedoc . Quite luscious, dry and full. Excellent with seafood and chargrilled chicken. A previous Gold medal winner at the Paris agriculture and fish awards.

Price: £ 8.85

30. Fontanino Riesling (Italy)

A pure dry riesling .Citrus and grapefruit on the nose, limey richness in the mouth with a good mineral length. Pairs well with vegetarian and Asian style dishes as well as white meats, smoked salmon and seafood dishes.

Price: £8.75

31. Sauvignon Blanc The Cloud Factory (Marlborough, New Zealand)

This wine is sappy fresh, clean and immensely easy drinking. A Crisp gooseberry flavour and a hint of lime. Everything you would expect from a Kiwi Savvy! Ideal on its own or with a saucy fish dish!

Price: £8.99

32. GeNetie, (Burgundy, France)

From a 12 hectare plot in the village of Bussières, to the south of the Mâconnais region, with an average vine age of about 40 years. A classic fine buttery and floral notes on the nose and a wine of substance and finesse on the palate. An admirable accompaniment to the classic Burgundian dish of poulet à la crème (chicken in creamy sauce), or a shellfish chowder. Also great with vegetable risotto and pan fried fish.

Price: £11.25

33. Sharpham Dart Valley Reserve, (Devon, England)

Made by my cousin and his team at the beautiful Sharpham Vinyard in South Devon. English wines and sparkling wines (see below) are on the up. This wine is ripe and fruit driven but the palate is dry. Stone fruits such as white peach dominate the aroma profile. The palate is rounded with a subtle spice on the finish. Goes very well with a variety of fish as well as cheese which they also make on the estate.

Price: £13.25

Chablis de la Motte, Burgundy, France

Clean and fresh Chablis. Some lemon and lime notes with fine mineral length. Will accompany a variety of fish and poultry dishes but would go particularly well with poached salmon.

Price: £14.25

35. Domaine du Pre Semele, Sancerre , Loire, France

A classic Sancerre with ripe gooseberry fruit and zesty acidity. The style is full and round yet fresh and well-balanced.

Rose Wines

36. Grenache Gris / Cinsault 2012(Pasquiers, d'oc, France)

Like some of us.... This is soft, aromatic and juicy! The Grenache and Cinsault give a good length of raspberry and redcurrant notes. A decent aperitif or with prawn based starters.

Price: £6.99

37. White Zinfandel, (Burlesque ,California 2012)

Strawberry and raspberry notes on this well balanced wine. Enjoy as a refresher with friends or even try with a fruity pud!

Price: £6.99

Fizz

38. Durello Palladiano Spumante Brut, Italy

Having an emergency celebration but don't want to break the bank? Look no further than this attractive fizz with a citrus/apple freshness and dry finish. Quaffable for any occasion !

Price: £8.50

39. Prosecco Brut, Le Dolci Colline, Veneto, Italy

Try this aromatic gentle Italian fizz. Crisp and delicate great appetiser or superb accompaniment to hors d'oeuvres.... and as a sun downer.... Or sun riser depending on what you have been doing!

Price: £8.95

40. Champagne Gremillet Selection Brut (Epernay France)

Made by a small family run estate this Champagne shows a fine mousse, biscuit peachy notes with a crisp citrus finish. Lovely on Christmas morning or any evening with friends, family and some thing to celebrate! Grape varieties used were 70% Pinot Noir and 30% Chardonnay.

Price: £24.50

41. Sharpham Brut, (Devon , England)

Not only am I proud to support English Wines I am as proud as punch to stock my cousins Sharpham Wines. This is an excellent light and fresh, traditional method English Sparkling Wine. It is citrus driven that also shows green apple, toast and baked bread from the lees ageing. The palate has a fresh acidity and a soft mousse. Grape varieties in equal measure are Chardonnay, Pinot Noir and Pinot Gris.

Price: £25.50

42. Hennes Brut Reserve, (East Sussex, England) 2014

Hennes make a brut sparkling wine but this is their reserve- another step up . Concentrated nose with frangipane, green apple and pear with subtle bready characteristics. The palate is zesty with crisp apple and lime fruit with a fine and persistent mousse. The finish is long and very elegant with beautifully poised acidity.

Price: £31.00