



Welcome to Masala Junction's new wine list!

As you will be aware Masala Junction came under new ownership in November 2022.

New owner Amita Sawhney is respectful and passionate about the legacy of Masala Junction, its particular place in its locality and its style of presenting the cuisine. She wishes to build on and slowly develop that legacy. However, another of Amita's passions is her love of wine, and a belief that the cuisine - with a little attention to detail - can be successfully matched with wines that amplify and can be amplified by the food.

Indian cuisine is both complex and intense, and the important thing in matching wine to the food is to choose wines that complement and bring out the flavours. Wines that are prized or fashionable with other cuisines can fail with spice because the acidity, tannins or spicy notes clash with strong flavours in the food. Conversely wines that have richness, clean fruit or aromatics, and even a hint of sweetness, work well.

Amita's work at MemSaab is testament to her quest to make wine a significant factor in a memorable dining experience. Tasting every wine listed herself, alongside the food, with Wine Consultant Laurie Moran and working with suppliers, both trusted and new to the venture.

Together we write the notes that specifically reference the menu for each wine, not just copying the producer's claims. We have been hard at work tasting wines since the change of ownership, and while the menu exhibits continuity, this list shows great change. Over 75% of the wines are new to Masala Junction, the majority specifically chosen in tastings organised within a month of the change-over.

We hope these wines will give you satisfying and sometimes surprising pleasure when paired with the food. Some special suggestions are overleaf, but we are sure there are many other treasures to discover in this list.

Bon Appetit!



Our Special Suggestions

We have constructed this wine list specifically to accompany our food, so every wine should enhance your dining pleasure. However, there are some interesting and unexpected additions we have made while compiling it that we would like to share with our guests - as food, and wine, for thought...

Wines for aperitif, canapés, pre-starters

All our sparkling wines are lovely for this purpose, but if you want the wine to accompany further dishes choose the wonderful new Rosé Champagne, which has the fruit to support stronger flavours. If you want to try something more unusual - start a meal with a sherry, you'll be amazed.

Wines for vegetable and fish starters

We have tasted, and tested, many wines against the selection of great fish starters on the Masala Junction menu. It has been one of the main aims of the white selections, but there some outstanding matches: The Sancerre loves all manner of fish, but - from lighter to heavier spiced fish - great choices are the Colombard/ Ugni Blanc; the Kasara blend; the Picpoul or the Albariño.

Wines for meat starters

All of our Rosés or lighter reds will do this perfectly, we particularly like the Garnacha Rosado. Our researches found an unexpected and brilliant match in the off-dry Riesling, which has a touch of sweetness which offsets heat and brings out the sweetness in lamb dishes especially well.

Wines for a mixture of starters

Any of the wines mentioned above would fit this bill, but our Provence Rosé is a wonderfully versatile wine. All these wines can carry on with many main courses too. If you are having a bigger red with your main course you might want to try a lighter red with starters, if so Pinot Noir or Rioja is a great choice.

Wines for drier main courses

The succulent fruit - cherry and plum flavours - in Pinot Noir or Merlot work well with these dishes, as do more complex whites like the Riesling or Pinot Gris. If the flavours you seek are bigger then, such as with lamb dishes, the match with Rioja is a lovely counterpoint, and the rich fruit in the Ripasso is another option.

Wines for creamy main courses

We spent some time searching for a range of creamy Chardonnays precisely to match with our creamy dishes, and the examples we've chosen work wonderfully well. We must mention our lovely Pinot Gris here too, it goes very well with all the starters but fits our Tikka Masala like a hand in a, very elegant, glove! Another strategy is a drier red that counterpoints the sweetness in the Masala sauce - Primitivo, maybe... or even the very big flavoured Calicanto!

Wines for rich and hot curry sauces

A great choice here is one of our dazzling Malbecs. The new and sensational, in every way, Susumaniello is great with these dishes and slow-cooked lamb too. The last dish also suits Calicanto. If you want a white, go for something with depth of flavour and even some sweetness: Pinot Gris, Riesling, or white Rioja.

Wines to accompany the whole meal

If choosing a wine to accompany a wide variety of dishes look for refreshment and depth. The “default” wine has long been considered to be Gewurztraminer, but we feel that works better with more oriental food. We recommend a light zingy aromatic white with something extra, sweetness or minerality, like Picoul or Riesling. A red solution would be a Ripasso, Pinot Noir or Rioja. However, through several tastings we have been delighted by the performance of our Provence Rosé, perhaps the most versatile wine of all - surprisingly deep, serious and refreshing.



Sparkling & Aperitif Wines

Bin		125ml	1/2 Bottle	Bottle
1	Manzanilla Sherry, B. Rodriguez La-Cave, Spain (15%) <i>A tangy Manzanilla with salty notes that express its origin in Sanlúcar de Barrameda, a town closer to the sea than Jerez. It has fresh aromas of green apple and nuts. The palate is light, very dry, yet concentrated and round. Try it with Lahshuni Prawns, you'll be amazed!</i>	£4.00	£17.00	
2	Prosecco Spumante NV, Rechsteiner, Veneto, Italy 12% <i>A delicate Prosecco with hints of peach, melon, apple and a floral hint on the nose. The acidity lifts the soft orchard fruit on a palate reprising the fruit nose and making a great start to the meal or with a light starter.</i>	£7.00		£29.00
3	Acquesi Prosecco Rosé Brut NV, Piedmont, Italy 11.5% <i>A beautiful pale pink colour, with a delicate aroma of spring flowers and orchard fruit, refined bubbles, and a crisp fruity finish. A lovely aperitif that can carry on with quite spicy starters.</i>	£7.00		£29.00
4	Vilarnau 'Gaudi' Organic Cava Brut Reserva, Catalonia, Spain 11.5% <i>A lovely Cava, with orchard fruits and rich toasty notes. A deeper style of sparkler, with typically cava flavours, that could accompany food right through the meal</i>			£30.00

Champagne

5	Alexandre Bonnet Grande Réserve Brut, Champagne, France 13% <i>Light, delicate nose showing white blossom and citrus fruit. The palate is refined, with more fruity notes coming forward on the refreshing finish</i>			£50.00
6	Taittinger Brut Réserve NV, Champagne, France 12% <i>The intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend</i>			£70.00
7	Moët & Chandon Brut Imperial Rose NV Champagne 12% <i>Rose Imperial displays a pink colour with amber highlights. Lively and intense, the bouquet exudes red fruits (wild strawberry, raspberry, cherry) with floral nuances of rose and a slight hint of pepper. On the palate, the wine shows a juicy intensity of berries (strawberry, raspberry, redcurrant) rounded out by the fleshiness and firmness of peach and the freshness of a subtle note of mint.</i>			£76.00
8	Champagne Bollinger La Grande Année Brut, France 12% <i>Very dry vintage Champagne, Pinot Noir opulence exudes exceptionally fine power and finesse. The rich toasty fullness is simply mouth-filling</i>			£150.00

Rosé Wines

		175ml	250ml	Bottle
Bin				
9	Burlesque White Zinfandel Vendange, California, USA 11% <i>An easy-going wine with light flowery-fruity aromas. The sweet strawberry flavours are delightful even with strong flavoured food.</i>	£6.00	£8.00	£23.00
10	Indian Rosé Soul Tree, Maharashtra, India 12.5% <i>A genuine Indian wine that has depth of fruit, suppleness and a hint of sweetness that, unsurprisingly, go with a wide range of Indian food.</i>	£6.00	£8.00	£23.00
11	Casa Albali Garnacha Rosado, Valdepeñas, Castilla - La Mancha, Spain 12.5% <i>Generously flavoured rosé with ripe raspberry and red plum aromas, a versatile frame for drier dishes.</i>	£6.50	£8.50	£25.00
12	M Minuty Cotes de Provence Rosé, France 12.5% <i>A beautiful Rose, with aromas of summer red fruits and light floral notes. The palate is beautifully balanced with long sweet fruit and fresh acidity with a herb note so the wine particularly complements lighter starters and fish dishes such as Amritsari Machli, but the wine has enough body, charm and flavour to accompany dishes right through a meal.</i>			£31.00

Light and Refreshing White Wines

13	Pinot Grigio, Azienda Rechsteiner 13% <i>A "PG" with more character than most. Light with aromas of orchard fruit, but with enough body and charm to cope with spicy fish dishes throughout the menu.</i>	£6.00	£8.00	£23.00
14	Terres d'Azur Sauvignon Blanc, Languedoc, France 12.5% <i>Citrus and grassy aromas lead to a classically crisp Sauvignon palate with hints of orchard fruit and a dry refreshing finish that will accompany fish and vegetable starters perfectly.</i>	£6.50	£8.50	£25.00
15	Organic Colombard / Ugni Blanc, Domaine Uby 11% <i>A supple lighter wine with good citric acidity and pear notes, frames scallop and vegetable starters very well.</i>			£25.00
16	Picpoul De Pinet, Duc De Morny (Languedoc, France) % <i>A beautifully balanced light - to middle - weight wine, with long fruit-acid line that complements all fish and chicken, tandoori and tikka dishes.</i>			£26.00
17	Kasara Blanc de Blanc (Lebanon) % <i>This has a Bordeaux Blanc nose but both more Chardonnay body and more acidity on the palate. Prawn starters and lighter curries fare well with this wine.</i>			£28.00
18	Riesling Bischöfliche Off Dry, Mosel Germany 11% <i>Very aromatic nose of pear and peach with a lovely warm acidity with that lovely hint of sweetness that gives a long supple palate that soars with starters and even copes with the most chilli-laden dishes. A sensation!</i>			£31.00
19	Sancerre Maison Lispaul France 13% <i>A classy Sancerre with grassy and gooseberry hints and an acid and greengage fruit line that lasts for ages. The quality alone means the wine would complement many spicy dishes - but it sings with scallops, perfect with prawn, fabulous with fish</i>			£42.00

Rich and Textured White Wines

Bin		175ml	250ml	Bottle
20	Morandé Pionero Chardonnay (Chile) 13% <i>This shows citrus and orchard fruit and mineral hints, with a creamy body and enough freshness to accompany many dishes – but especially good with anything with coconut, and most of all Xacutti!</i>	£6.00	£8.00	£23.00
21	Artesa Rioja Viura % <i>This has a warm citric note and a floral hint on the nose, with a rich palate with peach and sappy pear hint. A clean finish makes this wine perfectly suit prawn dishes.</i>	£6.50	£8.50	£25.00
22	Albariño 'La Trucha' 2020, Finca Garabelos 13% <i>An impressive Albariño, whose fruit – led by peach – is strong and long enough to put in the "rich" class, but whose citric, even grapefruit, mineral, and lively acidity elements could be in the "crisp" class. Wonderful with all fish and chicken dishes even when highly spiced, but could be drunk throughout the meal.</i>			£34.00
23	Pinot Gris René Muré, Alsace, France 13% <i>A really lovely wine! Quite a subtle nose of aromatic and floral elements that go well with starters, but the wine has depth to perfectly match Tikka Masala, a combination that makes both the wine and the food sing – a delightful experience!</i>			£37.00
24	Gavi di Gavi "La Toledana" Villa Lantana, Piemonte, Italy 13% <i>With peach, pear, hints of citrus and a slight honeyed edge held together by steely minerality and acidity, this complex wine is a delight with so many dishes. It has the weight to cope with anything, but sets off chicken dishes exceptionally.</i>			£37.00
25	Organic Chablis, Jean-Marc Brocard, Burgundy, France 13% <i>This a warmer style of Chablis with light fruity aromas and the characteristic steely citrus acidity giving way to a warm mineral line that dances elegantly with fish and seafood dishes. Wonderful with Machli.</i>			£39.00
26	Mersault, Louis Jadot Burgundy, France 13% <i>White Burgundy from the most iconic village and a good producer. Loads of fresh peach and floral aromas with touches of citrus and a hint of toasted almonds. Buttery and rich enough to match up with any creamy sauce.</i>			£66.00



Fruity and Succulent Red Wines

Bin		175ml	250ml	Bottle
27	Merlot, Vin de Pays d'Oc, Collin Bourisset 13.5% <i>A warm fruity plum nose, with a hint of earth. The palate has surprising body, depth and freshness with deep red fruit and some grip. A versatile match for many dishes – especially drier dishes with some spice.</i>	£6.00	£8.00	£23.00
28	Solandia Primitivo, Puglia, Italy 13% <i>Bright full flavoured, juicy red fruit with a delicious, velvet texture with hints of vanilla-spice and some grip to balance the sweetness of Tikka Masala.</i>	£6.50	£8.50	£25.00
29	Castel Firmian Pinot Nero, Trentino, Italy 13% <i>This has lovely cherry and berry fruits and subtle herb and spice notes, this has the depth to accompany dishes throughout the meal, but very good with drier meat dishes.</i>	£7.50	£9.50	£28.00
30	Morandé Pionero Carmenère Reserva (Chile) % <i>This has herb and plum notes, almost a Merlot with added twists of more structure and deeper fruit. Perfect with Balti and Jalfrezi dishes.</i>			£28.00
31	Sainte Marie des Crozes L'Outsider Cabernet Franc, Pays d'Oc, France 13.5% <i>Cabernet Franc notes of sweet peppers and raspberry with a supple and earthy palate that suggests Balti!</i>			£31.00
32	Susumaniello, Masseria Li Veli (Puglia, Italy) 14% <i>A forgotten grape that nevertheless shouts "Salentino". Luscious, fruity with berry fruit and spicy leather and typical Italian flavours that frame "darker" curries with lamb or goat however highly spiced. A revelation – a "must try"!</i>			£39.00

Full and Structured Red Wines

33	Vinuva Organic Nero d'Avola, Sicily Italy 13% <i>The most important & exciting red grape of Sicily: big & juicy fruit with the rich smooth intensity and spice to match the cuisine.</i>	£6.00	£8.00	£23.00
34	Molinillo Malbec 14% <i>This Molinillo Malbec wine has an oaky nose at first and then black fruit and a low floral note. The pallet carries through the dark fruit but with a damson twist and a warm citric acidity – mandarin – and a spice hint. A go-to Jalfrezi wine</i>	£6.50	£8.50	£25.00
35	Rioja Crianza, Bodegas Diez Caballero 14% <i>This is pure Tempranillo, with a nose of ripe and black fruit with a light spice note. The palate is medium weight and a supple structure. A modern Rioja but with classic flavours. Very good with medium heat sauces – especially lamb.</i>	£7.50	£10.00	£29.00
36	Malbec, Cuvée Terroir, Bodega Raffy, Mendoza Argentina 14% <i>A super-Malbec with dark plums and cherries, and an earthy warm woody hint. Dry and medium bodied, with lots of fruit and subtle spicy accents, to accompany Kahari.</i>			£31.00
37	Ca' de' Rocchi "Monterè" Valpolicella Ripasso Classico, Italy 14% <i>This has plums, plums and more plums on the nose, with other Italian notes of leather and earth wafting through. The palate has a supple warm fruit acidity but a velvety, chocolate texture that refreshes even against sour and hot chilli dishes. A lovely wine and a star with dishes like Rogan Josh.</i>			£42.00
38	Calicanto Viña El Principal, Chile 14% <i>A Chilean blend of 69% Cabernet Sauvignon, 11% Syrah, 10% Petit Verdot, 8% Carménère and 2% Malbec that comes out like a silky, supple Châteauneuf. Berry fruits and velvet texture last forever and give counterpoint to any lamb dish on the menu.</i>			£44.00