



## WINE MENU

### Champagne

**Veuve Clicquot- Reims**

**R1620**

Fruity notes reminiscent of pear flesh with discreet biscuit notes in the background.

*Champagne is "probably one of the most versatile wines for food." Champagne contains high levels of acidity and a small amount of sugar. The two extremes complement elements in almost any food, from a tame poached salmon to red-hot Thai food.*

### Cap Classique

**Babylonstoren Sprankel – Paarl**

**R1200**

Fresh and well balanced with a very fine mousse. Delicious brut with layers of creaminess. Great brioche and yeast complexity adds to a broadened palate with a lingering finish.

*Chardonnay*

*Apart from being perfect for celebrations this wine goes well with cheese, fruit, salmon, shellfish and caviar.*

**Graham Beck Brut - Robertson**

**R355**

Light yeasty aromas and secondary tones of limey fresh fruit on the nose with rich creamy complexity on the palate.

*Pinot Noir & Chardonnay*

*Perfect with ham hock and chicken terrine served with brioche and pig fat butter.*

**Graham Beck Brut Rose - Robertson**

**R355**

Whiffs of raspberries, cherries and aromas of minerality. Hints of oyster shell and fresh lavender.

*Pinot Noir & Chardonnay*

*Perfect with triple cream (Brie-style) cheese or sweet bread and mascarpone cheese.*

**Pongracz Brut - Stellenbosch**

**R305**

An elegant and distinctive Méthode Cap Classique, Pongracz is composed in the classic French tradition of two noble varieties. Delicate strawberry tones are layered with whiffs of baked bread. On the palate, it is perfectly balanced with clean acidity and juicy blackberry.

*Pinot Noir & Chardonnay*

**Spier Signature Méthode Cap Classique- Stellenbosch**

**R455**

Clean nose with fresh flavours of green apple, strawberry and a biscuit backdrop. The fresh, lively aftertaste adds to the attraction. Second fermentation took place in the bottle. After second fermentation, the wine spent 20 months on the lees before disgorging.

*Perfect with a gourmet breakfast or separately as a celebratory aperitif.*

## White Wines

### Chardonnay

**Bouchard Finlayson sans Barique – Unwooded- Overberg** **R325**

Mineral rich with strong peach, lime and gooseberry flavours. The time on yeasty lees, adds a creaminess and complexity with increase in viscosity; presenting a notable penetration of appealing palate length.

*Chardonnay*

*Perfect accompaniment to lobster and other shell fish, or sushi.*

**Glen Carlou – Slightly wooded- Paarl** **R265**

Pickled lime flavours, Fresh core & well-balanced oaking ensures that it's good drinking now.

*Chardonnay*

*Perfect with cheddar and gruyere cheese*

**Thelema Sutherland - Oaked Chardonnay- Stellenbosch** **R255**

This wine has a beautiful light straw colour with hints of green. The nose shows pure marmalade fruit and complex yeasty flavours in a nice harmony with toasty oak. The palate is clean and pure with a lovely texture and finishes long.

*Chardonnay*

*Perfect wild risottos, chicken salads and seafood dishes.*

**Hamilton Russel – Wooded Chardonnay- Hermanus** **R820**

Unusually prominent pear and lime fruit aromas and flavours are brought beautifully into focus by a tight line of bright natural acid and a long, dry minerality. An elegant, yet textured and intense wine with a strong personality of both place and vintage.

*Chardonnay*

*Perfect with sea bass, arugula, lemon cream sauce, avocado, prawns or crayfish.*

## Sauvignon Blanc

**Tokara- Stellenbosch**

**R205**

Displays a vibrant deep straw colour with flecks of green. The aromas on the nose are a melange ripe tropical fruits such as guava, papaya and passion fruit intermingled with the more herbaceous aromas indicative of a cooler climate Sauvignon blanc such as asparagus, nettles and fresh cut grass. On the palate the wine is surprisingly full and rich with mouth filling flavours reminiscent of the characters on the nose.

*Sauvignon Blanc*

*Perfect with goat's cheese and feta.*

**Buitenverwachting - Constantia**

**R265**

The wine has a pale lemon yellow colour and a bouquet reminiscent of green figs with hints of gooseberries and intrusion of green peppers. The wine is dry, full bodied and has a long lingering finish.

*Sauvignon blanc*

*Perfect with soft cheeses.*

**Springfield Life from Stone- Robertson**

**R280**

Extremely rocky terrain yields this vibrantly 'wild' sauvignon blanc. Flinty herbaceous tone and racy freshness.

*Sauvignon blanc*

*Perfect with gorgonzola, pasta and prawn dishes.*

## Chenin Blanc

**Tormentoso Old Vine - Paardeberg**

**R205**

Intense aromas of apricots and canned white peaches with touches of coconut cream. The palate is packed with ripe yellow fruit and other tropical flavours, with balanced, refreshing acidity and a long mineral finish.

*Chenin Blanc*

*Perfect with shellfish, spicy food, lean fish, mild and soft cheese*

**Raats Family Old Vine- Stellenbosch**

**R685**

The wine offers a complex nose showing quince, white peach, yellow apple, acacia, nettles, white pepper and fenugreek spices and an intense minerality. The wine lingers with hints of ripe nectarine and apricot, zesty lemon and wet chalk.

*Chenin Blanc*

*Perfect with rich creamy mussels, smoked salmon, white fish with a beurre blanc sauce, butternut soup or mild Indian curries*

**White Blends**

**Haute Cabrière – Franschhoek**

**R230**

This enticing blend of Chardonnay and Pinot Noir shows elegant fruit underlined by firm acidity. You will find an abundance of zesty fruit – most notably white peach, lychee and red fruit – with a delectable full mouth feel and balance

*Chardonnay, Pinot Noir*

*Perfect with fish, chicken and mediterranean cuisine or just on its own.*

**Trizanne - Swartland**

**R405**

Rich aromatics of lime, fresh pear, winter melon, hazelnuts and a touch of herbs. A delicious, elegant wine that leaves the drinker refreshed.

*Sauvignon Blanc, Semillon*

*Perfect with scallops, crab, seafood salad, salmon, trout, seafood risotto and fish or chicken in a creamy sauce.*

**Sadie Palladius 2014- Swartland**

**R1285**

Palladius comes from 17 different vineyards and was fermented in clay amphora and concrete egg and aged for first year, then racked and aged for additional year in old foudres prior to bottling. Tropical fruits and limey notes and slight nuances of almonds and hay. The aromatics of the wine also have a very salty and mineral character that comes more forth in the mouth feel and aftertaste.

*Chenin Blanc, Grenache Blanc, Marsanne, Sémillon, Sémillon Gris, Viognier, Clairette Blanche, Roussanne, Verdelho, Colombard & Palomino*

*Perfect with scallops, and it's an excellent seafood wine, but it would match well with a variety of foods, from chicken to even pork.*

**Rosé**

**Waterford Rose-Mary- Stellenbosch**

**R220**

Aroma is minerally driven with delicate fresh raspberry and apricot fruit. The well-integrated natural acid leads to an elegantly tangy mouthfeel with a characteristic dry finish.

*Shiraz, Mourvedre, Malbec, Grenache & Merlot*

*Perfect with a variety of foods from ham, leek, and gouda to blue cheese, grapes & honey or beef tartar.*

**Kleine Zalze Cellar Selection Gamay Noir- Stellenbosch**

**R255**

Rich and Fruity. Sour cherry and pink strawberry on the nose and palate, ending with a clean, light and easy finish.

*Gamay Noir*

*Perfect with smoked chicken and/or roast beetroot.*

## Red Wines

### Merlot

**Rickety Bridge- Franschhoek**

**R345**

Notes of red cherry and ripe plum layered with herbal nuances and hints of oak spice on the nose. A juicy palate with red currants and blueberries gives way to lingering dark chocolate flavours. Well-structured with refined tannins and a lengthy finish.

*Merlot*

*Perfect with traditional bobotie, spaghetti bolognese, lasagne, grilled chicken and beef stews.*

**Vergelegen Reserve- Somerset West**

**R540**

The Reserve Merlot from Vergelegen Estate delivers a wonderfully accessible palate, dripping with crushed berries and alluring spiced notes. The nose is distinctly fruit-focused, presenting sultry flavours of ripe plum and black cherry alongside delicately wooded notes of fine spice and subdued chocolate that hint at the mouth-watering flavours that await on the palate. The wine displays pleasing balance between concentrated fruit flavours, soft tannins and fresh natural acidity.

*Merlot, Cabernet Sauvignon & Petit Verdot*

*Perfect with beef steak, duck, venison and ostrich.*

**Rust En Vrede - Stellenbosch**

**R540**

This wine presents a dazzling ruby red heart with a delicately perfumed bouquet of floral and finely-spiced wooded notes that provides the initial enticement to savour the aromatic flavours that follow. Dried flowers and potpourri notes blossom on the nose, performing elegantly alongside subtle oak and cedar wood aromas.

*Merlot*

*Perfect with a variety of dishes, but goes extremely well with roasts, hamburgers or other grilled meat*

## **Cabernet Sauvignon**

**Tokara- Stellenbosch**

**R240**

The Tokara Cabernet Sauvignon displays a bright deep plum colour with a ruby red edge, this wine overflows with a melange of aromas: dark cherry, ripe plum and cassis, high notes of red berries, mint and nettles; all with an underlying smokey aroma. The palate shows further cassis and dark cherry with a savoury undertone.

*Cabernet Sauvignon, Petit Verdot, Malbec & Merlot*

*Perfect beef steak, beef stew, lamb stew*

**Springfield Whole berry- Robertson**

**R370**

The wine takes its name, 'Whole Berry' from its vinification – with grapes macerated whole, then fermented with natural yeasts, racked, and finally matured in French oak barrels for one year. The wine has a velvety-smooth texture with soft tannins and typical Cabernet Sauvignon notes of red fruits and hints of cedar. Because the wine is made more traditionally without filtering or fining, it may require decanting to avoid sediment.

*Cabernet Sauvignon*

*Perfect with slow cooked beef, steaks or meaty pasta dishes.*

**Stark-Conde Three Pines- Jonkershoek Valley**

**R760**

Consistently awarded by 5 Stars in Platters and international competitions alike. The wine's reputation comes from its ability to successfully balance power and elegance. Dark cherry and chocolate aromas with a touch of lavender and fynbos spice.

*Cabernet Sauvignon, Petit Verdot & Merlot*

*Perfect with lamb, beef or poultry.*

## **Pinotage**

**Diemersfontein- Wellington**

**R295**

When it comes to coffee notes on Pinotage, Diemersfontein is still the standard by which others are measured, and rightly so. The mocha nose of this wine is complemented by lovely dark chocolate and baked plums. The nose translates onto the palate with the unmistakable coffee as well as undertones of caramelised banana and blackcurrant making an appearance on the mid-palate.

*Pinotage*

*Perfect with braai, game, ostrich steak*

**Kanonkop- Stellenbosch**

**R810**

A complex wine with red fruit flavours. Big elegant & ripe tannin structures. South Africa's original Pinotage; from one of the oldest wine estates. Barrel aged 18 months in French oak.

*Pinotage*

*Perfect with pasta, red meat and spicy Asian style dishes.*

**Kanonkop 2006 Reserve - Stellenbosch**

**R1820**

With its impeccable pedigree, produced from a very special 64 year old Pinotage vineyard, the Kanonkop Black Label Pinotage is the benchmark against which all others are measured. Winemaker Abrie Beeslaar says that the age of the vines and the meagre yields lead to immense vintage variety in the Black Label.

*Pinotage*

*Perfect with pasta, red meat and spicy Asian style dishes*

## **Shiraz/Syrah**

**Boekenhoutskloof Syrah - Swartland**

**R1050**

The nose offers cinnamon, nutmeg and cloves with an abundance of dark plums and violets with hints of white pepper and dark chocolate. The wine is exceptionally smooth and balanced with perfectly integrated acidity and mouth-filling, svelte tannins adding to the fine structure.

*Syrah*

*Perfect with lamb, beef and venison or beef.*

**Saronsberg Provenance Shiraz- Tulbagh valley**

**R255**

This Shiraz has a lovely soft textured tannin, full-bodied mouth feel and silken finish lends itself as a platform to heady mix of red berry and black fruit flavours combined with floral notes and fynbos nuances.

*Shiraz*

*Perfect with karoo lamb cutlets or a succulent lamb shank with creamy mashed potatoes or roasted vegetables.*

**Waterford Kevin Arnold Shiraz- Stellenbosch**

**R495**

The aromas on the nose follow onto a smooth palate that has natural acidity and classically dry tannins. All the elements of this wine are in fine balance and display the typical varietal features of a fine Shiraz.

*Shiraz & Mourvèdre*

*Perfect with beef, lamb, venison or poultry.*

**Rust En Vrede - Stellenbosch**

**R595**

Floral aromas, most notably jasmine, give way to notes of white pepper and peach. Subtle use of oak results in seamless integration of fruit and tannins. The wine shows beautiful structure on the palate with a long juicy finish.

*Shiraz*

*Perfect with lamb, beef and venison or beef stew.*

## **Pinot Noir**

**Newton Johnson Walker Bay- Hemel-en-Aarde Valley**

**R450.00**

Youthful perfume with intricate spice and tertiary notes. Fresh violet petals, dark cherry and grape stem spice play with the darker, more brooding and earthy characters of wood bark and truffles. The silky tannin structure encompasses the ripe cherry succulence, with cranberries, cinnamon and gentle acidity drifting in to the finish.

*Pinot Noir*

*Perfect with leaner meats like veal, chicken, turkey, rabbit, any game bird, filets of beef or pork, and duck. Smoked, braised or sausage meats; earthy flavours like truffles or wild mushrooms; mild or creamy cheeses like brie or camembert.*

**Hamilton Russel- Hermanus**

**R900**

Their philosophy of expressing their terroir in their wines – give rise to a certain tightness, tannin line and elevated length to balance the richness and generosity of our Pinot noir. This Pinot noir is not overtly fruity, soft and “sweet” and it generally shows hints of that alluring “primal” character along with a dark, spicy, complex primary fruit perfume.

*Pinot Noir*

*Perfect with a variety of dishes, but goes well with truffle risotto, wild mushroom soup, pork, duck and creamy cheeses.*

## **Red Blends**

**Boekenhoutskloof The Chocolate Block- Stellenbosch**

**R505**

The Chocolate Block from Boekenhoutskloof is one of South Africa's icons. This wine has a gorgeous nose that expresses abundant floral perfume supported by cedar, redcurrant, black pepper, coriander and suggestions of Turkish Delight. Softened red fruit follow onto the palate which is multi-layered and exhibits marzipan, mineral notes and a structure that's silky. The wine is poised and textured

*Syrah, Grenache Noir, Cabernet Sauvignon, Cinsault & Viognier.*

*Perfect with beef stew, lamb shank, roast beef, roast lamb.*

**Meerlust Rubicon- Stellenbosch**

**R900**

The iconic Meerlust Rubicon is among South Africa's most highly anticipated releases every year. Meerlust Rubicon has an intense dark fruit on the nose, mulberry and damson plum with hints of dark chocolate and spice.

*Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot*

*Perfect with beef or venison*

**De Toren Fusion- Stellenbosch**

**R980**

The iconic Fusion V is meticulously crafted from Bordeaux's 'Noble Five' varieties. The wine has spice and dark chocolate on the nose. Complex flavours of black cherry, cedar & dark berries; it offers a stylish departure for sophisticated tastes. For optimum enjoyment, decant at least one hour before consumption.

*Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot & Malbec*

*Perfect with robust meats and aroma filled red meat dishes.*

**Kanonkop Paul Sauer- Stellenbosch**

**R1245**

A dense full-bodied Cabernet Sauvignon showing notes of supple blackcurrant, black plum, cedar wood and spice which follows on to the palate. The palate offers additional characteristics of pencil shavings, tea leaf and molasses. Balanced with a good acidity and integrated ripe tannins. A lingering finish to complete a wine that will benefit from future bottle maturation of up to 20 years from vintage date

*Cabernet Sauvignon*

*Perfect with Lamb.*

## **Dessert & Port Wine**

### **Thelema "Vin de Hel" Muscat Late Harvest- Stellenbosch**

**R230.00**

Beautiful rich golden colour with very typical Muscat characters on the nose complemented by some undertones of citrus and apricot. Superb mouthfeel with bags of flavour which is backed up with.

*Perfect with dessert or some fine handcrafted cheeses*

### **Klein Constantia Vin de Constance- Constantia**

**R2215.00**

Bright and yellow gold in colour. The nose displays aromas of citrus, ginger and fresh nutmeg. Elegant, well rounded in acidity with a creamy mouthfeel, the flavours follow through offering a zesty mid palate. Full and refreshing, the wine concludes with a long and concentrated finish.

*Perfect with fruit-based desserts*

### **Allesverloren Port- Swartland**

**R20.00/Glass**

A soft and elegantly-structured wine with fresh flavours of red berries and cherries, backed by spicy cedar oak. The flavours combine to produce a wine with a complex flavour yet has remarkably drinkability.

*Perfect with poultry, veal and red meat dishes or savouring it on its own*



## SPECIAL WINES

### White Wines

#### **Oldenburg Chardonnay – *Banghoek***

***R390***

The wine has a light straw colour. Aromas of lime, lemon and gooseberries come to the fore. The wood influence shows as subtly toasted almonds. The fresh acidity, crisp minerality and citrus flavours combine to make this a deliciously refreshing wine.

*Chardonnay*

*Perfect with seafood, poultry & vegetables*

#### **Oldenburg Viognier – *Banghoek***

***R420***

The wine has a straw-yellow hue. The aromas are that of yellow peaches and vanilla custard, with hints of butter biscuits. The palate is linear, with a firm acidity and well defined minerality. The wine finishes bone dry and aches for food.

*Viognier*

*Perfect with pork, rich fish (salmon, tuna etc), spicy food or poultry*

## Red Wines

### **Oldenburg Grenache Noir – Banghoek**

**R650**

Grenache Noir shows expressive, appealing, savoury aromas and ripe berry flavours on the nose, underlined with spicy, salty notes. The palate evokes a succulent spicy taste which carries through to the finish of this graceful wine.

*Grenache Noir*

*Perfect with long slow cooked roasts of pork or lamb*

### **Oldenburg Merlot – Banghoek**

**R480**

The wine shows aromas of macerated blackcurrants, cherries and plums. Ripe, fruit with well integrated caramel defines the palate with slight mint on a smooth mid-plate, following through to elegant tannins, ending dry.

*Merlot*

*Perfect with pork, vegetables, beef or lamb*

## Red Blends

### **Oldenburg Rondekop Rhodium – Banghoek**

**R800**

A deep and intense red-purple hue can be seen in this wine. A smooth, seamless palate, laden with berry fruits. The Cabernet Franc component brings acidity and balance to the lush, luxurious Merlot. A firm structure of fine, well-integrated tannins surround the luscious, opulent core.

*Merlot & Cabernet Franc*

*Perfect with poultry, roast beef or leg of lamb*

## Exclusive House Wines

### White Wines

#### **Buitenverwachting Buiten Blanc- Durbanville**

**R149**

This Sauvignon Blanc based blend provides a charming medium for playful notes of green melon, ripe gooseberry and tropical fruit to mingle and express their energetic character on the palate.

*Sauvignon Blanc, Chenin Blanc, Semillon & Viognier*

*Perfect with grilled salmon, shell fish, Thai curry & stir-fry*

#### **Kleine Zalze - Cellar Selection- Stellenbosch**

**R170**

Rich tropical, lime and guava aromas show on the nose and are complimented by a long, full, crisp aftertaste. This wine is easy drinking with a good balance of Chenin Blanc flavours that compliments various dishes.

*Chenin Blanc*

*Perfect with seafood such as prawns and also with green salads. It will also complement a variety of white meat dishes.*

### Red Wines

#### **M.A.N Family wines Shiraz- Paardeberg**

**R125**

Modern, fruity and distinctive Shiraz offering exceptional value! Fresh red berries and spice mingle with vanilla flavours from 10 months in American oak barrels.

*Perfect with pizza and pasta .*

#### **Painted Wolf The Den Pinotage- Paarl**

**R135**

The inspiration behind the labels is the threatened African Hunting Dog, a percentage of the proceeds goes to conservation charity TUSK. A splash of malbec adds backbone to pilotage's juiciness

*Enjoyable either on its own or with a variety of dishes, from pasta and curries to pan-fried or grilled steak*

## **Inclusive House Wines**

### **Cap Classique**

#### **J.C. Le Roux- Stellenbosch**

Dry yet fruity sparkling wine showing ample tropical fruit, litchi, pineapple and granadilla flavours. It is refreshing and lively with well-balanced acidity on the palate ending in a light, clean finish

*Sauvignon Blanc*

### **White Wines**

#### **Spier Sauvignon Blanc- Stellenbosch**

Full crisp fruit and fynbos herbs. Grassy aroma leads to a delicate taste of lemons and honeydew melon.

*Perfect with butter and roasted chicken.*

#### **Spier Chardonnay- Stellenbosch**

Grape fruit, lime, yellow apple, banana, pear and hints of vanilla and butterscotch on the nose. The palate is creamy with layered fruit, pleasant acidity and good balance.

*Perfect with pan-fried salmon in a lemon butter sauce*

### **Rosé**

#### **Nederburg Dry**

Blend of Sauvignon, Merlot, Shiraz, Pinotage. Clean, fruity and refreshing flavours with a good acid structure.

*Perfect with smoked salmon, summer salads or vegetarian dishes.*

## **Red Wines**

### **Protea Cabernet Sauvignon from Antonij Rupert- *Franschhoek***

The nose is greeted by blackcurrant leaf and fruit cake, with a delicate dash of spice. Your sense of taste is tempted by rich cocoa and earthy notes that support appetising blackberry and ripe cassis flavours. The wine is velvety and soft in texture yet is balanced by a powerful punch and good concentration.

*Perfect with beef steak, game, ostrich steak*

### **Protea Merlot – *Franschhoek***

Tempting black cherry and mulberry aroma with a gentle brush of sweet spices and a faint floral hint. Soft and rounded entry with more of that black cherry and blue berry fruit appeal apparent in the mouth.

*Perfect with Rump or Sirloin steak.*