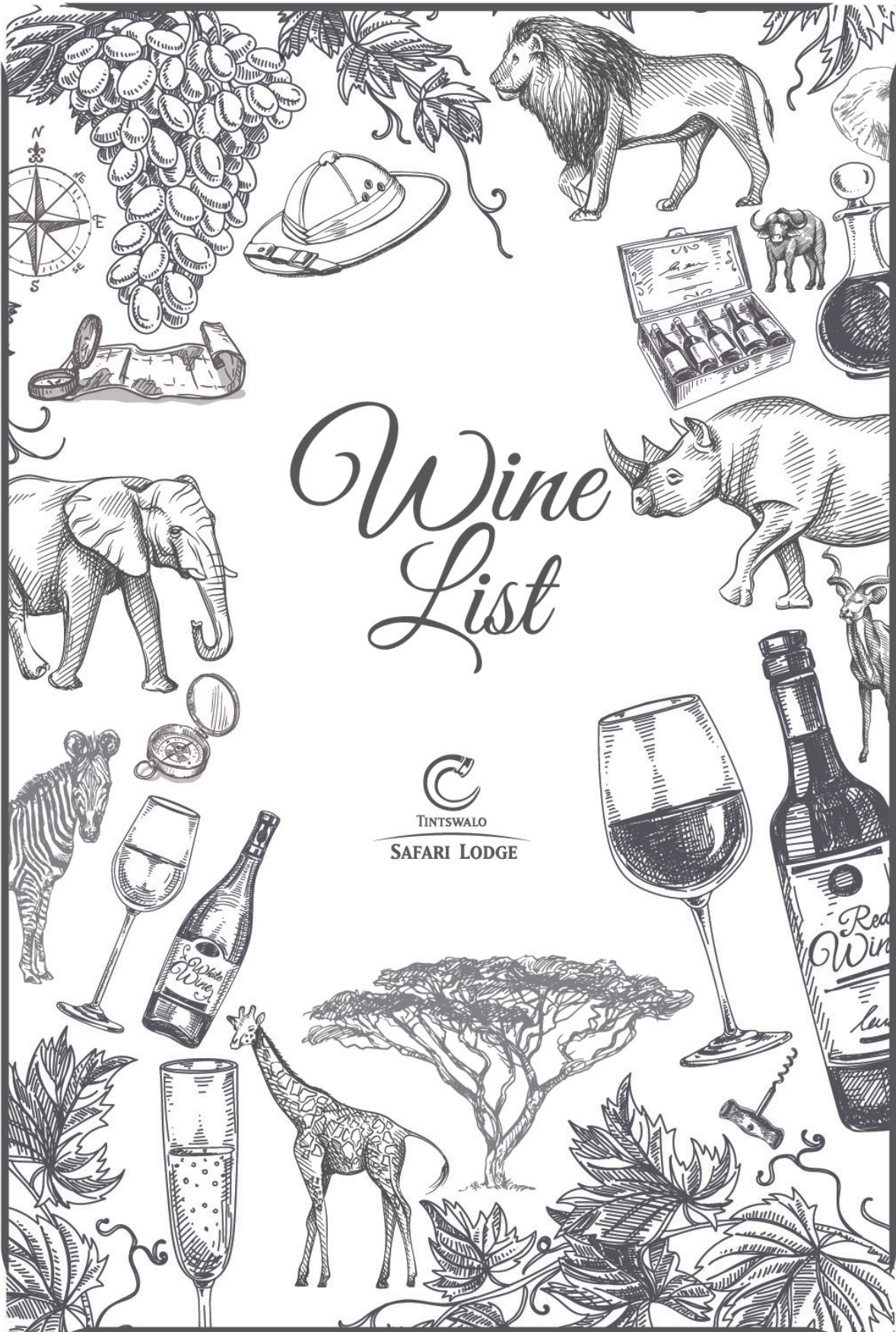


Wine List


TINTSWALO
SAFARI LODGE



*"Wine is a passport to the
World"*

- Thom Elkjer



Index

History of Wine and South African Wine.....	4-5
Champagne, MCC, Sparkling Wine.....	6
White Wine.....	7-8
Red Wine.....	9-13
Rosé & Dessert Wine.....	14
Drinks List.....	15-17
Cigarettes & Cigars	17
Cocktail List.....	18-19

*All the drinks marked with an *
are for the "ALL INCLUSIVE" rate*

*"Wine brings to light the
hidden secrets of the soul"*

- Horace





A Brief History of Wine

Wine is actually a surprisingly old product, with historical evidence pointing to it being part of ancient civilisation around 6000BC, across Persia (Iran), what is now modern-day Georgia (north east of Turkey) and arguably even China.

A fixture in ancient Greece, its dominance grew throughout Europe during Roman (and Christian) times, when it was widely used for 'communion': an important ritual religious offering. Following the fall of the Roman Empire in 395AD, during medieval times it was monasteries and monks who then stepped in, venturing into winemaking and wine preservation to ensure a steady supply.

Fun fact: Dom Pérignon was a French Benedictine monk!

Abbeys and monasteries were subsequently built all over France, with wine becoming intrinsically intertwined with French culture. Did you know that nearly every strain of international grape originates from France? It was also here that the concept and ethos of 'terroir' was formed – and over time, the establishment of large commercial vineyards realised.

South African Wines

So how did vines reach South Africa? During the 1600's, Europeans began colonising the world – and many took with them their winemaking skills and practices. The first vines were brought to Cape Town and planted by Dutch settlers in 1655, setting in motion the birth of South Africa's wine industry as we know it today.

South Africa is known as a 'New World' wine producer, alongside Argentina, Australia, Canada, Chile, New Zealand, the USA and others. 'New World Wines' tend to be from climates which are generally warmer than those of the 'Old World' (Europe and the Middle East). The result being grapes which are generally riper, slightly higher in alcohol, more fruity and full bodied than their Old World counterparts.

South Africa's first wine was bottled by the city's founder, Jan van Riebeeck, in 1659. He was tasked with planting and managing the vineyards, as it was a way to ward off scurvy amongst the sailors. In those early days, the planters chose high-yielding grape varieties to ensure plentiful wine and harvesting, mainly Cinsault.

Wine production was then taken over by the Governor of the Cape, Simon van der Stel, who had arrived in South Africa in 1679 from Holland. He not only had an extensive passion for wine, but first hand winemaking experience. In 1685, he established the first winemaking farm in an area behind Table Mountain, known today as Groot Constantia. This large estate went on to produce a world-famous wine of the same name, savoured by nobles and royals around the world and putting South African wines on the global map.



Winemaking in SA prospered until the 1880's, when the disastrous insect pest Phylloxera arrived, devouring almost all of the vine roots in the country. Winemaking came to an abrupt halt and with no cure, the wine industry imploded. It was only several decades later that a solution was found and vineyards were once again able to flourish, however in the intervening years many wine producers had gone bust or been bought out by fruit farms – so supply vs. demand became an issue. This led to the formation of growers 'co-operatives' such as KWV. These co-ops dominated the industry for many generations, setting the prices and standards for the South African wine industry as a whole.

Since the end of Apartheid in 1994, wine exports have boomed – and the focus of the wine industry has started to shift. More and more smaller wineries are emerging with a focus on boutique wine making: growing quality grapes and making premium wines in smaller amounts, which truly reflect their 'terroir'. These are exciting times.

Making wine is not as easy as planting vineyards and processing the fruit into the beverage we all know and love. There are a lot of factors involved including climate, topography, soil quality and much more.

The 'terroir' of the region is what makes South Africa so viable for vineyard planting. Terroir being the environmental factors which influence the successful production of a crop. It combines elements like a growth habitat and farming practices, as well as the climate itself.

South Africa's predominantly Mediterranean climate, coupled with its mountains and relative proximity to the ocean, lends itself to creating some truly unique wines. Each region tends to specialise in particular grapes which specifically suit that area's terroir.

For example, the Stellenbosch region is relatively hot and dry, with granite and sandstone soils, exposed hills, sheltered valleys and sufficient winter rainfall. Many red grape varieties thrive in this climate, such as Cabernet Sauvignon, Merlot, Pinotage, and Shiraz. These varieties also grow in other areas, but their different terroirs – that is exposure to the sun and winds, access to water, soils and topography – means the same varieties from those other areas would all taste slightly different. Terroir is everything when winemaking.

Moving further away from the Cape, you'll find more remote areas such as the semi-arid Klein Karoo, which has a micro climate ideal for fortified, port-style wines and Muscadels (among others). Head towards the southern coasts and you'll find 'cool climate' regions such as Hermanus, Stanford and Cape Agulhus, where unique soils and oceanic maritime breezes cool the vines, ideal for varieties such as Sauvignon Blanc, Pinot Noir and Chardonnay.

You'll find a wide range of wines in South Africa. Chenin Blanc is the widest planted variety, accounting for 18% of vineyards. This is followed by Pinotage, Shiraz, Cabernet Sauvignon, Merlot, Chardonnay and Sauvignon Blanc. Pinotage is a bold red South African specific variety, created in 1924 when Hermitage (Cinsault) was successfully blended with Pinot Noir and is a must try when you are in South Africa.



Champagne

MOËT & CHANDON BRUT IMPERIAL, EPERNAY

Attractive, dry and complex flavours.

R1 900

VEUVE CLIQUOT YELLOW LABEL, REIMS

The strength of this golden-yellow wine is immediately pleasing to the nose while its complexity explodes on the palate. The initial notes of fruit are followed by more discreet aromas of brioche and vanilla when the wine is allowed to age in the bottle. It offers a perfect balance of finesse and forcefulness.

R2 300

Méthode Cap Classique

* VILLIERA TRADITION BRUT, STELLENBOSCH

Evergreen favourite Méthode Cap Classique from Chardonnay, Pinot Noir, Pinotage and a splash of Pinot Meunier. Yeasty tones well balanced by vibrant acidity. Satisfying drinkability woven throughout with tiny festive bubbles and a lively finish.

375ml R250

750ml R450

SIMONSIG KAAP SE VONKEL, STELLENBOSCH

The limpid wine has a straw undertone. A symphony of energetic yet elegant bubbles create a crown of fresh delights in the glass. Sizzling notes of white peach contrast with red berries capturing the presence of the three grape varieties.

R454

GENEVIEVE BLANC DE BLANCS, BOTRIVER

This is a delicate but very generous bubbly, with crisp aromas of mandarine, citrus and dry baking spice. On the palate it is fresh, with citrus and lemon panacotta, as well as rounded with conjurings of grated white chocolate. It maintains a lovely mineral tone that balances everything out.

R495

GRAHAM BECK BRUT, ROBERTSON

It has light yeasty aromas, good fruit on the nose, and rich creamy complexity on the palate. Fine mousse gives freshness and finesse.

R540

Sparkling Wine

*LUBANZI SPARKLING ROSE

Thirty-seven year old, dry farmed cinsault grapes, gently pressed in whole bunches & fermented from native yeasts creates a palate of dusty strawberry, lemon, honeysuckle and pebble stone. Leaving light bubbles to river dance on the tongue. Fun. Moreish.

R300

It's not just about producing quality wine, Lubanzi Wines give 50% of their net profits to the Pebbles Project, a NPO that works with the communities that live and work on South Africa's wine farms, as well as being Fair Trade, Climate Neutral, 1% for the Planet and B-Corp Certified.

"Wine is sunlight held together by water"

- Galileo





White Wine

Sauvignon Blanc

***DAWN PATROL, WESTERN CAPE**

R220

Vibrant nose of green apple, gooseberry and ripe peach with a subtle minerality, that brings a brightness to this wine. Wonderful dry finish, with lingering and refreshing acidity- leaving you with a flavoursome aftertaste wanting to take another sip.
Pairs with: Fish, Shellfish and Chicken

KLEIN CONSTANTIA, CONSTANTIA

R430

Bright and inviting with a flinty nose. The palate is well integrated with flavours of gooseberries and tropical fruit. Expressive with a balanced acidity, the finish is long and rich, showcasing the typical Klein Constantia minerality.
Pairs with: Fish, Shellfish, Salads and Chicken

Chenin Blanc

***AA BADENHORST SECATEURS, SWARTLAND**

R220

This wine spent time on its lees in concrete tanks and old casks, which gives incredible texture and palate weight to the wine. The aromas are flinty with honey, orange blossom, and white stone fruit notes. The vintage was characterized by a long ripening period in mild conditions and has the effect of good ripe flavors and fresher acidity than in previous years.

Pairs with: Fish, Pastas, Butter, Lemon Cream Sauce, Sushi, Tuna and Chicken

***LUBANZI CHENIN, SWARTLAND**

R300

Harvested on a hilltop of decomposed granite and shale, hand sorted and fermented from naturally occurring yeasts. This is a chenin that is fresh, decisive, and substantiated with lees notes and a mineral finish. Like a large slice of melon, a mouthful of citrus, and a welcomed complexity.

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KEN FORRESTER OLD VINE RESERVE 2018, STELLENBOSCH

R400

Golden hued and full bodied, with melon and spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb and caramel flavours from lees contact. The wine is a great example of the harmonious balance which can be achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours.

Pairs with: Fish, Pastas, Butter, Lemon Cream Sauce, Sushi, Tuna and Chicken

DAVID & NADIA, SWARTLAND

R495

Grapes from various old-vine sites. Some reduction before peach, citrus and hay. Good depth of fruit and well-integrated acidity – as with many examples of Swartland Chenin from this vintage, this wine is textured and substantial even at low alcohol, 12.5% in this instance. Not overtly expressive but still layered.

Pairs with: Fish, Pastas, Butter, Lemon Cream Sauce, Sushi, Tuna and Chicken

ALHEIT HEREAFTER HERE, WESTERN CAPE

R550

Some flinty reduction before pear, peach and citrus as well as some floral perfume on the nose. Good fruit density, well coated acidity and some light grip to the finish. Relatively thick textured (alc: 13.34%) with layers of flavour.

Pairs with: Fish, Pastas, Butter, Lemon Cream Sauce, Sushi, Tuna and Chicken

White Wine

Chardonnay

*WINERY OF GOOD HOPE, WESTERN CAPE

Elegance and depth than commercial methods customarily permit. This Chardonnay has complexity and texture while still retaining the verve of the vineyards in Stellenbosch and Wolseley which are getting older and more concentrated.

Pairs with: Fish, Pastas, Butter, Lemon and Risotto

RUPERT & ROTHSCHILD NADINE 2016, PAARL

Inviting flint and mineral aromas with fresh lemon blossom and grapefruit nuances. A delicate composition of lemongrass and lightly roasted macadamia nut.

Pairs with: Fish, Pastas, Butter, Lemon and Risotto

HAMILTON RUSSELL 2015, HEMEL-EN-AARDE VALLEY

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.

Pairs with: Fish, Pastas, Smoked Chicken and Tuna

White Blends & Other Varietals

HAUTE CABRIERE CHARDONNAY PINOT NOIR 2019, FRANSCHHOEK

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, litchi and red fruit- with a delectable full mouth feel and balance.

Pairs with: Fish, Pastas, Butter, Lemon and Risotto

LOURENS FAMILY LINDI CARIEN, WESTERN CAPE

35% Verdelho, 21% Chenin Blanc, 19% Colombar, 18% Grenache Blanc, 7% Palomino. Gentle whole cluster pressed. No yeast, acid or enzymes added. Wine matured for 10 month in old French barrels. Un-fined and coarse filtration.

Pairs with: Fish, Pastas, Smoked Chicken and Tuna

*"I love everything that is old;
old friends, old times, old
manners, old books, old wines"*

*- Oliver Goldsmith,
The Vicar of Wakefield*

R220



R690



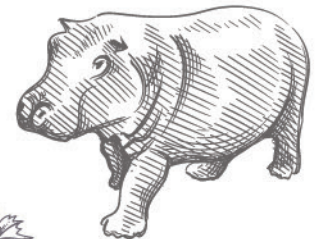
R1 520



R320



R450



Red Wine

Pinotage

*ARENDSIG, ROBERTSON

R265

A lovely Pinotage with fresh red fruit with hints of spice and earthy tones on the nose and vibrant, fresh, subtle tannins with lingering sweet red fruit on the palate.

Pairs with: Boma Dinner, Venison, Red Meat, Stews and Potjies.

RICKETY BRIDGE 2018, FRANSCHHOEK

R360

Concentrated black and blueberry flavours with layers of plums and dark chocolate. A velvety palate with well integrated tannins which are supported by subtle smokiness and gentle oakling lead into a lingering juicy finish.

Pairs with: Boma Dinner, Venison, Stews, Potjie and Smoked Meat

SURVIVOR, SWARTLAND

R395

A deep garnet coloured wine with rich fruit aromas dominating in the red fruit spectrum with some hints of fynbos and cinnamon spices. As this full-bodied wine enters the palate, it fills it out immediately and leaves a velvety texture as it moves its way through. Lasting flavours of freshly squeezed pomegranate and strawberry are kept entrapped for moments after.

Pairs with: Boma Dinner, Venison, Red Meat, Stews and Potjies.

BEESLAAR, STELLENBOSCH

R950

The nose red and black cherry, floral perfume, chocolate and spice while the palate is not massively full-bodied, the wine carrying its alcohol of 14.5% well. It would be an exaggeration to describe this as "energetic", but it certainly has purity and a real brightness about it while the tannins are fine, the finish long and dry. A very stylish, seamless offering. Matured for 19 months in French oak, of which just about 50% was new.

Pairs with: Boma Dinner, Venison, Red Meat, Stews and Potjies.

Owners Selection

KANONKOP KADETTE 2018, STELLENBOSCH

R1 300

Kanonkop manages to produce a concentrated, complex example of this native South African variety from gnarled old bushvines. Matured in French oak.

Pairs with: Boma Dinner, Venison, Red Meat, Stews and Potjies.

Pinot Noir

ELGIN VINTNERS 2016, ELGIN

R500

Bright brick red palling towards the rim with aromas of confected red berry fruits, sour red cherries, a touch of truffle and fine dry herbal notes. Good purity on the palate entry and typically well ripped tannins lead a perceived sweetness to an otherwise savoury, spicy, mid-palate with refreshing acidity balancing a persistent, generous and smooth finish.

Pairs with: Red Meat, Boma, Lamb, Seafood Pasta

MEERLUST, 2016, STELLENBOSCH

R740

Intense, vivid translucent youthful purple-ruby appearance. The shows pronounced lifted perfume on the nose with red berry fruit, musk, wild mushroom and savoury richness. On the palate there are very pure Pinot fruit flavours on entry with red cherry and musk flavours coupled with fresh acidity. The wine has layered complexity with great elegance and finesse. Very lacy, almost powdery tannin on the finish.

Pairs with: Red Meat, Boma Dinners, Stews and Lamb

BOUCHARD FINLAYSON GALPHIN PEAK 2010, HEMEL-EN-AARDE VALLEY

R1 000

A bold wine with rich fruity expression, packed with a medley of dark berry and plum flavours. Open textured, velvety and appealing for covert enjoyment from a lingering and expressive finish.

Pairs with: Red Meat, Boma, Lamb and Pastas

HAMILTON RUSSEL 2018, HEMEL-EN-AARDE VALLEY

R1 600

Our Pinot noir is not overtly fruity, soft and "sweet" and it generally shows hints of that alluring savoury "primal" character along with a dark, spicy, complex primary fruit perfume.

Pairs with: Red Meat, Boma Dinner, Stews and Lamb

Red Wine

Cabernet Sauvignon

*BOSCHKLOOF CAB SAUV, STELLENBOSCH

Classic Cabernet with with cedar spice and pencil shaving aromatics. Dense dark ruby red/black colour with ripe plums and integrated oak on the nose. Christmas cake flavours mingle with the spicy aroma. Full flavoured palate and firm structure. Supple, yet fresh.

Pairs with: Boma Dinner, Venison and Red Meat

SPRINGFIELD WHOLE BERRY 2016, ROBERTSON

Non-interventionist winemaker Abrie Bruwer's quest for traditional techniques extends to this Cabernet, in which uncrushed 'whole' grapes are fermented with native yeasts to extract delicate fruit flavours and soft tannins.

Pairs with: Boma Dinner, Venison, Red Meat and Stews

ALTO 2014, STELLENBOSCH

This wine has a plum red colour and a bouquet filled with cherries and tobacco. Full bodied and mouth filling with cherries, tobacco, dark chocolate and a good tannic structure.

Pairs with: Boma Dinner, Venison and Red Meat

GLEN CARLOU GRAVEL QUARRY 2015, PAARL

This wine is a dark violet colour in appearance with a magenta-purple hue with good clarity. Distinct Cabernet Sauvignon aromas of black cherry, red berries with cedar and some pine needles can be found along with cinnamon, caramel and hints of oak. The palate is well rounded and full bodied with good balance.

Pairs with: Boma Dinner, Venison and Red Meat.

Merlot

*BOSCHKLOOF MERLOT, STELLENBOSCH

Deep, ruby red colour. A very attractive, complex nose with aromas of spice, forest floor, cherry and wild berries. The palate has lovely velvety berry fruit with firm but fine tannins. Good structure and balance with a long finish.

Pairs with: Boma Dinners, Venison, Red Meat and Stews

VERGELEGEN 2014, SOMERSET WEST

A sumptuously fleshy Merlot, with rich red berry fruit flavours, ready to enjoy now. This elegantly-styled wine from this prime historic property spent 20 months in French barrels, resulting in a fine, ripe tannin structure which carries the fruit graciously through to the finish.

Pairs with: Boma Dinner, Venison and Red Meat

GROOT CONSTANTIA 2017, CONSTANTIA

A multi layered Merlot that shows flavours of mulberry, raspberry, plums and hints of spices on the nose. Berry fruit like black currant and mulberries follow on the palate. Fine tannins give structure and length to the wine that finishes with great concentration and weight.

Pairs with: Boma Dinners, Venison and Red Meat

MEERLUST MERLOT 2016, STELLENBOSCH

Deep, youthful purple colour with a ruby rim. Intense dark brambly fruit on the nose, mulberry, liquorice and damson plum with hints of dark chocolate and spice, tempered by a stony minerality. The full bodied palate offers generous, ripe, pure Merlot fruits. There is a core of juiciness, opulence and richness typical of the variety.

Pairs with: Boma Dinners, Venison and Red Meat

R250

R500

R710

R1 250

R250

R700

R730

R900



Red Wine

Shiraz

*BUSH PIG, WESTERN CAPE

Spicy entrance, elegance and easy drinking, a satisfying red wine for any occasion.

Pairs with: Spicy Curry, Soups, Stews and a Braai

R250

WATERFORD KEVIN ARNOLD 2016, STELLENBOSCH

Vibrant dark fruit, earthy and clove pepper spice lead the aromatics of this Shiraz, accompanied by soft liquorice undertones. Natural acidity and the classic granular tannins are very characteristic of the voluptuous nature of a Stellenbosch Shiraz.

Pairs with: Roast Vegetables, Salty Dishes. Red Meat and Potjies

R700

Owners Selection

RUST EN VREDE 2018, STELLENBOSCH

Deep garnet colour with dark chocolate and floral aromas of jasmine meld with notes of white pepper. A smooth integration of fruit and tannins with a full, juicy mid-palate that shows handsome structure. The wine has a lingering, savoury finish.

Pairs with: Braai Meat, Carpaccio, Beef and Venison

R860

Bordeaux Blends

REMHOOGTE – SIR THOMAS CULLINAN 2011, STELLENBOSCH

A merlot dominated Bordeaux style blend. Deep garnet colour, fresh cherry fruit on the nose with aromas of fynbos and creamy toffee. Full, rich mouth feel ample bodied, layered with hints of chocolate truffle and dark berried fruit. Well integrated firm tannins and classically dry finish.

Pairs with: Boma Dinners, Venison and Red Meat

R980

Owners Selection

MEERLUST RUBICON 2014, STELLENBOSCH

Beautifully perfumed and floral nose with violets, ripe plum, cedar wood and intense spiciness. A typical liquorice note and stony minerality also evident on the nose. Still youthful and intense, promising further maturation potential. The palate is medium bodied, structured by beautifully sleek, ripe tannins which restrain the vibrant delicate fruit typical of this vintage, giving the wine an opulent texture, which is kept focused by the linear acidity. The wine lingers on the palate with creamy fruit mouth-filling tannins.

Pairs with: Boma Dinner, Venison, Red Meat and Stews

R1 200

Owners Selection

DE TOREN V FUSION 2016, STELLENBOSCH

The Iconic left bank-based blend from De Toren Fusion is meticulously crafted from 'Bordeaux's Noble Five' varietal and, with its complex flavours of liquorice, black cherry, cedar and ark berries, it offers a stylish departure of sophisticated oenophilic taste, soft as spun silk, with lingering hint of sweet fruit on the back palate, this is a wine that will only improve with age.

Pairs with: Boma Dinner, Venison and Red Meat

R1 600



Red Wine

Rhône Blends

An attractive blend with liberal lashings of dark red fruit aromas spiced up with subtle toasty vanilla oak tones. The palate is perfectly balanced and soft with a juicy dark berry centre capturing the friendly yet feisty side of a young Shiraz supported by the volume and intensity of the Cabernet Sauvignon.

*SECATEURS RED BLEND, SWARTLAND

The Secateurs Red Blend is driven by Cinsault and balanced with equal parts of Shiraz and Grenache lending to a palate texture that is supple, smooth on entry but with enough grip that leaves a dry and refreshing finish. You can expect a peppery and spicy bouquet of aromas that also exhibit ripe red fruit notes.

Pairs with: Roast Vegetables, Salty Dishes, Red Meat and Stews

SWERVER RED BLEND, SWARTLAND

A blend of Cinsault, Grenache and Tinta Barocca, Jasper describes his experience with these varieties as a love affair. Originally these grapes were sourced from other vineyards, but now all are sourced from the valley in Swartland. This wine can present itself as a bit of a conundrum. It is fresh and vibrant, something one could open on any occasion.

Pairs with: Boma Dinners, Carpaccio, Beef and Venison

BOEKENHOUTSKLOOF THE CHOCOLATE BLOCK 2019, FRANSCHHOEK

Sought-after, full-bodied and sleek blend of (mostly) Shiraz and Grenache with a beguiling rich, spiciness after like the traditional reds of the Southern Rhône. Dense, and vibrantly youthful, enjoy the voluptuous mouth-feel, and long, complex finish.

Pairs with: Boma Dinners, Beef and Venison

Cape Blends

WARWICK 3 CAPE LADIES 2017, STELLENBOSCH

A classy Cape blend that oozes as much style as it does history. The first Cape blend in South Africa – originally launched in 1997 – taking you on a pioneering taste trip filled with heady red fruit notes of wild strawberry, freshly picked mulberry and cherries, then overlaid with a densely briary smack. All that fruit being said, you won't miss the library of leather, liquorice and just a lick of tobacco that shows it can be as demure as it is extravagant.

Pairs with: Boma Dinners, Venison, Red Meat, Curry and Soups

Owners Selection

WARWICK TRILOGY 2016, STELLENBOSCH

The wine shows classic examples of a Bordeaux styled wine grown in South Africa, although less powerful and forward than other recent vintages. The aromatics include red cherries and jasmine supported by dried herbs. On the palate, red fruit flavours dominate with support of tones of leather and dried thyme. Fine tannins are present that support the fruit structure.

Pairs with: Boma Dinners, Venison, Red Meat, Curry and Soups



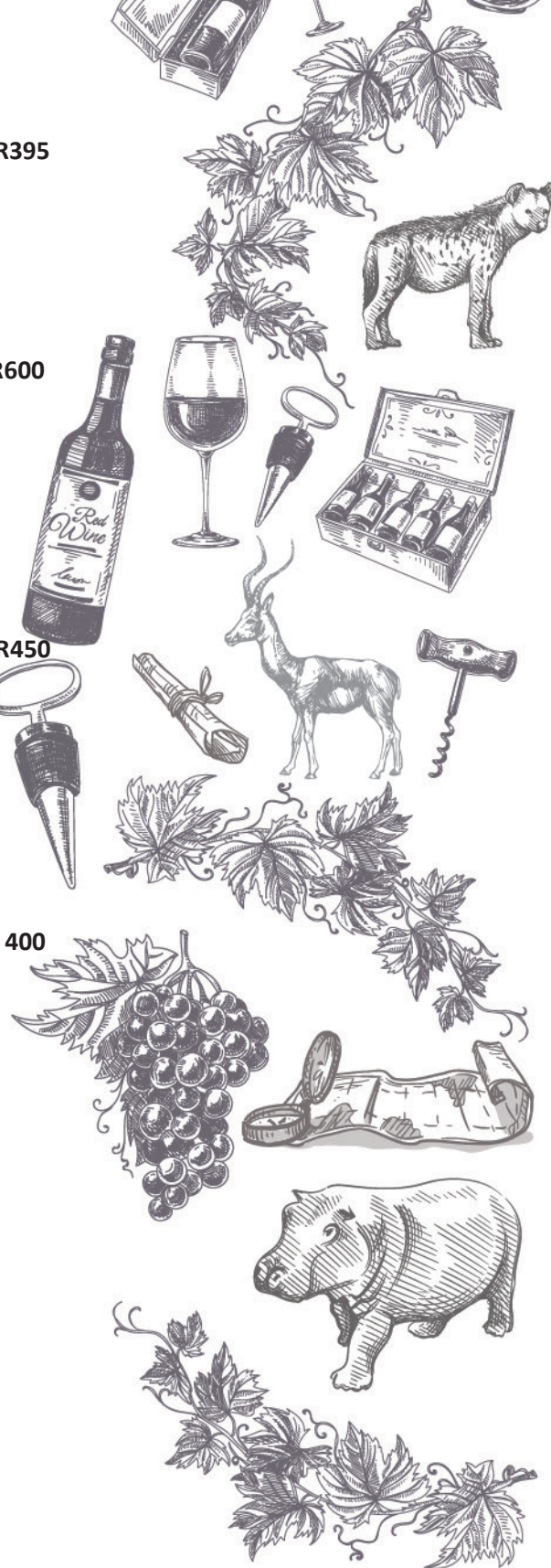
R220

R395

R600

R450

R1 400



"The best wines are the ones we
drink together"

- Unknown

Red Wine

Red Blends

*LUBANZI RED

A unique blend of shiraz, grenache and mouvedre, expressing the qualities of the region that have made it iconic, a blend led by its champion, shiraz. A wine that is dressed in a hue of ruby purple, heads for a bouquet of flavours – fresh black berry, acidic plum tart, allspice- alongside gentle tannins which further soften as the wine breathes.

It's not just about producing quality wine, Lubanzi Wines give 50% of their net profits to the Pebbles Project, a NPO that works with the communities that live and work on South Africa's wine farms, as well as being Fair Trade, Climate Neutral, 1% for the Planet and B-Corp Certified. Thanks for your support!

R300

HOLDEN MANZ BIG G

Produced from a blend of 82% Cabernet Sauvignon and 18% Cabernet Franc. Cassis, raspberry, graphite, a subtle herbaceousness, nuances of blueberry, pomegranate and thyme backed with hints of cedar wood and pencil shavings.

Pairs with: Boma Dinners, Venison, Red Meat, Curry and Soups

R650

Cinsault

DAVID & NADIA CINSAULT, SWARTLAND

A lovely Cinsault with red and black cherry, herbs and spice on the nose while the palate has a lovely core of fruit, bright acidity and again wonderfully fine tannins. Expressive and harmonious. When fermentation is almost complete, the grapes are pressed, and the wine is moved to a big foudre for 12 months. This wine was bottled directly off its gross lees.

Pairs with: Boma Dinners, Venison and Red Meat

R595

Grenache Noir

DAVID & NADIA GRENACHE NOIR, SWARTLAND

Twelve pickings across five different vineyards supply the grapes for this pan-Swartland Grenache. Using concrete and old oak-aged portions, as well as 60% whole bunches, this is savoury, bright and layered, with goji berry and wild strawberry fruit, fine tobacco leaf tannins and impressive focus.

Pairs with: Boma Dinners, Venison, Red Meat and Stews

R650

Cabernet Franc

DEMASCENE CABERNET FRANC, STELLENBOSCH

Damascene W.O. Stellenbosch Cabernet Franc 2021, "Fragrant notes of Highveld scrub abound; leafy and spiced with cedar. Elements of cinnamon, wrapped in spools of sweet tobacco and hay add complexity. On the palate, there's an edge of wet black gravel before the firm, fresh red fruit comes fully into focus, adorned by fennel bulb, bramble, plums, redcurrants, and a glorious line of savoury tomato essence.

R850



Rosé

HOLDEN MANZ ROTHKO, FRANSCHOEK

Generous, crisp, full mouth feel. Smooth, creamy elegant wine with tonnes of finesse and a long finish. Multi-layered lingering wine which sparkles like a diamond! Fraises des bois on the palate with a riverstone minerality.

Pairs with: Salads, Salmon, Sunsets and a Pool

ELGIN VINTERS BELLA AMIE, SWARTLAND

Belle Amie, my beautiful friend, is an elegant wine filled with poise and finesse. Lovely red fruits dancing on your palate with a sweet ripe fruit finish. Refreshing and alluring! Attractive pale salmon pink, elegant with lots of finesse. Fresh strawberries, pomegranate and summer red cherries on the nose with sweet fruits balanced with natural acidity with a long finish.

Pairs with: Salads, Cured Meats, Scones with Jam

Dessert Wine

Muscat

ALVIS DRIFT MUSCAT 2014, WORCESTER

An outstanding example of a rich, ripe and luscious fortified dessert wine. The wine has a lovely golden colour reflecting the ripeness of the grapes used in its production. The nose is filled with complex aromas of dried fruits, muscat grapes and Christmas pudding. The high sugar level of the wine gives it a viscous and decadent mouth feel. The wine fills the palate with an explosion of dried apricot, peach and nutty flavours.

KLEIN CONSTANTIA VIN DE CONSTANCE, CONSTANTIA

Layered with aspects of citrus blossom, honeycomb and stone fruit which follow through onto the palate. Full-bodied, the mouthfeel is rich and creamy with a refreshing acidity.

History

This wine has been enjoyed around the world for over 300 years. By the time Marie Antoinette walked the gallows in 1793 she had more Vin de Constance in her personal cellar than Burgundian wines from France. In December 1777, General George Washington's army was encamped at Valley Forge. In February 1778, Isaac Gouverneur sent a case of Constantia wine to Mr. Morris with instructions that the wine was to be given to General George Washington. George Washington famously wrote back to thank Mr Morris for the excellent wine.

Napoleon Bonaparte while in exile on St Helena island from 1885, enjoyed a bottle of Vin de Constance almost daily! Even on his death bed he requested a glass of Vin de Constance, refusing all other food and drink. A bottle from that vintage was recently sold for over 1 Million Rand.

The Vin de Constance has captured the world's imagination as the world's oldest new world wine and the wine is rated among the top of sweet wines in the world. Scoring never below 96-98 Points with Master of Wine Tim Atkin. A rare and valuable wine.

Port

ALLESVERLOREN CAOPE RUBY, SWARTLAND

A full, rich wine with a combination of red and black berry as well as spice flavours and a lingering finish of roasted hazelnuts and almonds.

R265



R295



GLASS R35 / R320



GLASS R400
BOTTLE R4 150



GLASS R35 / R390



Drinks List

Gin

*Gordon's London Dry Gin	R25.00
*Bombay Original Imported London Dry Gin	R35.00
*Musgrave Pink Gin	R40.00
Avearium Mead Gin	R45.00
Hendricks Gin	R50.00
Inverroche Small Batch Distilled Amber Handcrafted Gin	R50.00
Inverroche Small Batch Distilled Classic Handcrafted Gin	R50.00
Inverroche Small Batch Distilled Verdant Handcrafted Gin	R50.00
Six Dogs Blue Gin	R50.00
Rhino Beetle Cotton Candy Gin	R50.00
Rhino Beetle Turkish Delight Gin	R50.00

Whiskey

*Grants Triple Wood Blended Scotch Whiskey	R25.00
*Jack Daniel's Tennessee Whiskey	R30.00
*Bains South African Whiskey	R35.00
*Jamesons Irish Whiskey	R40.00
Chivas Regal 12 YO Blended Scotch Whiskey	R50.00
Johnnie Walker Black Label Blended Scotch Whiskey	R50.00
Rhino Spirits Single Malt Scotch Whiskey	R60.00
Glenfiddich 12 YO Special Reserve Single Malt Whisky	R70.00
Talisker 10 YO Single Skye Islay Malt Scotch Whisky	R95.00
Lagavulin 16 YO Islay Malt Scotch Whisky	R150.00
Glenlivet 18 YO Speyside Single Malt Scotch Whisky	R160.00

Bourbon

*Maker's Mark Kentucky Bourbon	R40.00
Woodford Reserve Distillers Bourbon	R50.00

Vodka

*Smirnoff Vodka	R15.00
*Absolut Imported Blue Vodka	R30.00
*Durbanville Vodka - South African	R35.00
Albatross Cape Grape Vodka - South African	R50.00
Belvedere Imported Vodka	R50.00
Grey Goose Imported Vodka	R70.00

Brandy

*Richelieu Brandy - South African	R20.00
*KWV 10 Year Old Brandy - South African	R35.00
Sydney Back 10 Year Old Brandy - South African	R70.00
KWV 20 Year Brandy- South African	R175.00

Cognac

Remy Martin	R90.00
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Rum

*Captain Morgan Black Jamaica Rum	R20.00
*Bacardi Carta Blanca Superior Rum	R25.00
*Captain Morgan Spiced Gold Rum	R25.00
Elephantom African Dark Rum - South African	R50.00
Dagga Boy African Sipping Rum - South African	R50.00

Vermouth

*Martini Bianco Vermouth	R15.00
*Martini Dry 78Vermouth	R15.00
*Martini Rosso Vermouth	R15.00

Aperitifs

*Pimms	R15.00
*Campari	R35.00

Liqueur

*Amarula Cream	R20.00
*Amaretto Senatore	R25.00
*Blue Curacao	R25.00
*Jagermeister	R32.00
*Drambuie	R40.00
Cointreau	R50.00

Tequila

*Olmeca Silver Tequila	R30.00
*Olmeca Reposado Tequila	R30.00
Leonista Reposado Black Tequila - South African	R60.00
Leonista Blanco Agave - South African	R60.00
Leonista Honey Reposado - South African	R60.00



Soft Drinks

*Coke	R30.00
*Coke Zero	R30.00
*Dry Lemon	R30.00
*Gingerale	R30.00
*Lemonade	R30.00
*Appletiser	R35.00
*Grapetiser Red	R35.00
*Ice Tea	R35.00
*Fruit Juice	R35.00
*Tomato Cocktail	R35.00
Redbull	R50.00

Mixers

*Soda Water	R30.00
*Tonic Water	R30.00
*Tonic Fitch Leeds	R35.00
*Tonic Fitch Leeds Lite	R35.00
*Pink Tonic Fitch Leeds	R35.00

Cordials

*Kola Tonic	R20.00
*Lime	R20.00
*Passion Fruit	R20.00
*Grenadine	R20.00

Beers

*Draught Mead Beer on tap	R30.00
*Castle Lager	R35.00
*Castle Light	R35.00
Heineken	R50.00

Cider

Savanna Cider	R40.00
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Cigarettes

Camel Light	R100.00
Marlboro Gold	R100.00
Peter Stuyvesant	R100.00

Cigars

Blackstone	R150.00
Villiger Premium No 8	R150.00
Villiger	R150.00
Panatella Moods	R150.00
Partagas	R200.00
Prensado	R300.00

Cocktail List

Classic Cocktails

*Cosmopolitan

Vodka, Cointreau, Lime & Cranberry Juice

R100

*Whiskey Sour

Makers Mark Bourbon, Simple Syrup, Lemon Juice & Garnished with Maraschino Cherries

R100

*Black Russian

Vodka & Kahlua

R100

*Vodka Martini

Vodka, Dry Vermouth & Garnished with Olives

R100

*Bloody Mary

Vodka, Tomato Juice, Worcester Sauce, Tabasco, Salt & Pepper

R100

*Old Fashioned

Makers Mark Bourbon, Bitters, Simple Syrup & Garnished with Orange

R100

*Gin Fizz

Gin, Lemon Juice, Simple Syrup & Soda Water

R100

*Aeperol Spritz

Aeperol, Villeria MCC & Orange Slices

R100

*Pink Lady

Pink Gin, Pink Tonic, Grenadine & Lemon Juice

R100



Cocktail List

Tintswalo Cocktails

10% of all Tintswalo Cocktail sales go to the Friends of Tintswalo NPO

The Elephants Water

Blue Curacao, Lemonade & South African Vodka

R150

The Oriole Yellow Bird

Triple Sec, Galliano Liqueur, White Run & Lime Juice

R150

The Crested Barbet in the Bush

Peach Schnapps, Cranberry Juice, Orange Juice
& South African Vodka

R150

The Mbiri Pride Margarita

Leonista Silver Tequila, Cointreau & Lime Juice. Salt on the Rim

R150

The Nharu Pride Tequila Sunrise

Leonista Tequila, Orange Juice & Grenadine

R150

Red Road Strawberry Daquiri

White Rum, Lime Juice & Blended Frozen Strawberries

R150

The Pangolin Pina Colada

White Rum, Coconut Cream & Pineapple Juice

R150

The Black Jackal Espresso Martini

Espresso, Vodka, Simple Syrup & Kahlua

R150

The Manyeleti Mojito

White Rum, Lime, Mint, Sugar & Blended Ice

R150





www.tintswalo.com

Designed by Emily Leuner
Updated October 2023