

Fine Wine List



ELLERMAN HOUSE



INTRODUCTION

Twenty-six years ago we set out to create a wine collection of unparalleled standards and quality. Each of the 7,500 bottles, housed in our professionally maintained cellars, represents the very best wines from the world-renowned estates and vineyards of the Western Cape.

I invite you to explore our three climate-controlled wine cellars and discover for yourself some of the rare and special vintages we currently list. We also have the revolutionary Le Verre de Vin wine preservation system. This allows us to pour premium still and sparkling wines by the glass without compromising on quality, giving you the widest choice of excellent wines. Our attention to detail has been recognised by Diners Club in their Wine List competition, which has given us the highest accolade from 2009 - 2017 consecutively - a Diamond Award. In 2012 we were recognised by Food 24 as having "The Best Long List" in South Africa in their independent wine list competition. Our selection of rare and vintage wines, some as old as 1980, guarantee memorable moments at the table, especially when combined with our exceptional menus.

We are always on the lookout for new and exciting wines. We source wines from both established and emerging vineyards as well as from prestigious wine auctions, such as Nederburg and the Cape Wine Makers Guild. To continue with our passion and dedication to South African wines and in the interest of only listing wines when they are at their optimal drinking, we have dedicated sections of our cellars to the investment and maturation of young vintages.

SOMMELIER

I have opened thousands of bottles of wine in my life, all over the world. Every time I open a bottle, it is like unlocking a special or specific time and place. Every glass has something different to say; each wine represents a journey, passion, history, family, happiness and celebration somewhere. I look forward to uncorking new moments and building new memories through our wine list.

WINE GALLERY

We invite you to explore our Wine Gallery. More like a work of art than merely a cellar, the wine gallery provides sophisticated storage in state-of-the-art wine racks and temperature-controlled subterranean cellars for a 7500-strong collection of vintage and rare wines.

The handcrafted nature of South Africa's finest wines and the organic shape of grapevines are reflected in the use of natural, earthy materials like wood, granite and metal, carbon polished, sculpted, carved or left raw to reveal the innate, intrinsic beauty of each element.

Besides being an inspiring, experiential space in which to taste wine, the gallery includes an interactive multi-media wine library, maturation cellars for white and red wines and a brandy tasting lounge. A special feature is a Champagne Cellar where you can find rare and special vintages of Dom Pérignon, Moët & Chandon and the best of South African Cap Classique.

The Wine Gallery aims to bring life to South Africa's 350 year old heritage of winemaking, providing an environment for tasting and learning about local wines as intriguing and inspiring as the wine itself.

The Wine Gallery is more than a museum, it is the perfect place for a wine dinner or daily wine tasting. Please check with the sommelier to confirm availability.

RELAIS & CHATEAUX

Ellerman House is very proud of a long-standing association with Relais & Chateaux. We firmly believe in striving for service excellence and always providing our guests with the best possible experience. We instill the Relais & Chateaux core values of Calm, Charm, Courtesy, Cuisine and Character. Below is a list of our official partners, many of which you will find within the pages of this fine wine list and behind our bar.



WINE & FOOD PAIRING

Pairing your wine with the correct dish will enhance your dining experience. The main concept behind this is that certain elements, such as texture and flavour, in both food and wine react differently with each other and finding the right combination of these elements will make the entire dining experience more enjoyable. However, taste and enjoyment are very subjective and what may be a 'perfect' pairing for us, could be less enjoyable for you.

Most food and wine experts believe that the basic element of food and wine pairing is understanding the balance between the 'weight' of the food and the 'weight' (or body) of the wine. Heavy, robust wines like Cabernet Sauvignon can overwhelm a light delicate dish, like quiche, while light-bodied wines like Pinot Noir would be similarly overwhelmed by a hearty stew. Weight, flavour and textures can either be contrasted or complemented. Food and wine pairing also takes into consideration the sugar, acid, alcohol and tannins of the wine and how they can be accentuated or minimised when paired with certain types of food.

The 'weight' of a food can also be described in terms of the intensity of its flavour - such as delicate and more subtle flavour versus dishes that have a more robust and hearty flavour. A key to pairing upon this principle is to identify the dominant flavour of the dish. Sauces can be the dominant flavour instead of the meat or main component. While poached fish is usually light-bodied and better served with a light white, if the fish is served with a heavy cream sauce it could be better balanced with a fuller bodied white wine or light red.

Food and wine pairing is like two people having a conversation; one must listen while the other speaks, or the result is a muddle. This means either the food or the wine will be the dominant focus of the pairing, with the other serving as a complement to enhance the enjoyment of the first. The rough guide below on the weight of different wines will give some guidance in choosing the right wine to accompany your cuisine.

LIGHTER WHITE WINES

Méthode Cap Classique, Champagne, Sauvignon Blanc, Chenin Blanc, Pinot Grigio, Chablis

MEDIUM TO HEAVY WHITE WINES

Oaked Sauvignon Blanc, White blends, Viognier, Roussanne, New World Chardonnay

OFF-DRY WHITE WINES

Riesling, Muscat de Frontignan, Bukettraube, Gewürztraminer

SWEETER WHITE WINES

Noble Late Harvest, Muscadel, Fortified wines

LIGHTER RED WINES

Dolcetto, Rosé, certain Pinot Noir

MEDIUM-BODIED RED WINES

Chianti, Barbera, Cabernet Franc, Merlot, Malbec, Zinfandel, Pontac, Carignan, certain Pinot Noir

HEAVIER, FULLER-BODIED RED WINES

Syrah, Pinotage, Petit Verdot, Red blends, Cabernet Sauvignon, Port

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WINE BY THE GLASS

L'ORMARINS BRUT CLASSIQUE - <i>Western Cape</i>	NV	R 400 / 95
Chardonnay, Pinot Noir Blend. Lively mousse, creamy biscuit, lemon zest, crispy finish		
PAUL RENE BRUT ROSÉ - <i>Robertson</i>	NV	R 420 / 100
Aromas of cherries and red berries, fresh and vibrant in the mouth		
MOËT & CHANDON BRUT - <i>Épernay</i>	NV	R 1,500 / 350
Lively, generous, ripe fruit, freshness, brioche, freshly-baked bread		
CEDERBERG Sauvignon Blanc - <i>Cederberg</i>	2017	R 300 / 85
Aromatic, tropical fruit, citrus, gooseberries, guava, lemon zest, crispy fresh finish		
DELAIRE GRAFF 'Swartland Reserve' Chenin Blanc - <i>Swartland</i>	2017	R 350 / 85
Citrus and tropical fruit, layers of honey and almonds in the background, delicate mineral finish		
WATERFORD 'Library Collection' Weisser Riesling - <i>Elgin</i>	2013	R 650 / 120
Elgin grape, apple and lime aromas, well-balanced palate with fresh acidity		
BARTINNEY Chardonnay - <i>Stellenbosch</i>	2016	R 470 / 110
Creamy, ripe pear, apricot blossom, lemon, pineapple, hints of vanilla and oak, elegant finish		
FABLE MOUNTAIN VINEYARDS 'Jack Bird' White Blend - <i>Tulbagh</i>	2014	R 350 / 90
Bright, fresh, mineral, apricot, butty notes, elegant, mineral, long fresh finish		
THINUS KRUGER 'Aspoestertjie' Colombard – <i>Swartland</i>	2015	R 400 / 95
Dry, floral notes, mandarin, pear, quinces with a fresh backbone of acidity		
NORMANDIE Est 1693 'Karen' Rosé – <i>Franschhoek</i>	2015	R 300 / 95
100% Merlot, dry, freshly cut melon, ripe strawberries, citrus, spices, fresh long dry finish		
STRANDVELD Pinot Noir – <i>Strandveld</i>	2013	R 490 / 130
Red cherries and sour berry flavour, earthy notes, savoury richness yet delicate finish		
CAPE ROCK - <i>Olifantsrivier</i>	2016	R 490 / 130
Light body, ripe red fruits, fresh meat palate and a spicy finish		
RAINBOW'S END Merlot- <i>Stellenbosch</i>	2015	R 400 / 110
Dark plum and garnet rim with deep cherries and mocha on the nose		
EDGEBASTON Cabernet Sauvignon- <i>Stellenbosch</i>	2015	R 490 / 130
Dark, dense, cassis and blackcurrant, vanilla, firm tannins and long finish		
KLEINOOD 'Tamboerskloof' Shiraz - <i>Stellenbosch</i>	2013	R 550 / 140
Ruby red colour, dark spices, violets, red fruits, hearty spices, soft tannins		
SPICE ROUTE Pinotage - <i>Swartland</i>	2015	R 400 / 110
Rich, blackcurrant, cherries, dark fruit, sweet vanilla oak aromas, round tannins		
ANTHONIJ RUPERT 'Optima' - <i>Franschhoek</i>	2012	R 590 / 150
Blackcurrant, cassis, ripe plum, tobacco leaf, soft textured, round tannins		

MAGNUMS

CHARDONNAY

HAMILTON RUSSEL - <i>Hemel-En-Aarde</i> Creamy, complex, lemon biscuit, white citrus, bright acidity, saline finish	2016	R 2,000*
WATERFORD- <i>Stellenbosch</i> Mineral, aromatics, citrus blossoms, lime cordial, roasted almond, fresh acidity	2016	R 1,250

CHENIN BLANC

RAATS OLD VINE - <i>Stellenbosch</i> Dry, round, fresh, quince, white pepper, stone fruit, zesty lemon, mineral finish	2014	R 1,300
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WHITE BLEND

CAPE ROCK WHITE - <i>Olifantsrivier</i> Viognier, Grenache Blanc, Roussanne, dry, floral, citrus, apple, peach, spices, fresh	2016	R 1,000
MOMENTO WHITE - <i>Western Cape</i> Chenin Blanc, Verdelho, complex, floral, dry palate, stone fruit, crisp acidity, long finish	2015	R 1,300

ROSÉ

WARWICK 'The First Lady' - <i>Stellenbosch</i> 100% Pinotage, delicate pink, pomegranate, strawberry, watermelon, dry and fresh acidity	2016	R 600 / 60
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PINOT NOIR

BOUCHARD FINLAYSON 'Galpin Peak' - <i>Hemel-En-Aarde</i> Rich, plums, raspberries, dark spices, forest floor with luscious soft tannins	2009	R 2,100
HAMILTON RUSSEL - <i>Hemel-En-Aarde</i> Rich, red and black cherry, notes of earth and spices, firm and round tannins	2015	R 2,000
MEERLUST - <i>Stellenbosch</i> Delicate, sour cherries, mushroom, truffles, black olive, dusty, earth, fine tannins	1997	R 2,500
MEERLUST - <i>Stellenbosch</i> Elegant, red and black fruit, tobacco, cigar box, juicy, dusty, fine tannins	1998	R 2,500

GRENACHE

VRIESENHOF- <i>Piekenierskloof</i> Rich, red and black fruit, vanilla, cinnamon, white pepper, smokey, leather, dried finish	2015	R 1,600
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SYRAH BLEND

CAPE ROCK 'SMV' - Olifantsrivier	2014	R 1,200
Delicate, plums, ripe raspberries, red currant, cassis, cocoa, wood, smoke, leather and spice		
LA MOTTE 'Pierneef' - Franschhoek	2014	R 1,400
Syrah - Viognier, perfumed with mulberry, silky palate, intense and firm tannins		
SIJNN 'Auction Reserve' - Malgas	CWG 2011	R 3,900
Dense but focused, red and dark fruit, salty, white pepper, dry, complex, round tannins		

BORDEAUX BLEND

ANTHONIJ RUPERT 'Optima' - Franschhoek	2012	R 1,500
Blackcurrant, cassis, ripe plum, tobacco leaf, soft textured, round tannins		
	2013	R 1,200
DE TOREN 'Z' - Stellenbosch	2010	R 2,200
Merlot driven, ripe red fruit, moderate acidity, smooth textured		
	2013	R 2,100
MEERLUST 'Rubicon' - Stellenbosch	2012	R 1,950
Red fruit, oak notes, cigar box, fresh acidity and fine tannins		

CABERNET SAUVIGNON

GLEN CARLOU 'Gravel Quarry' - Paarl	2004	R 1,700
Blue and black berries, balanced oak, hints of cedar, tobacco leaf, fine tannins		
JORDAN - Stellenbosch	1996	R 2,500
Medium bodied, layers of black and red fruit, soft and smooth finish		
JORDAN- Stellenbosch	1998	R 2,500
Richer in palate, predominant red fruit, round and smooth finish		
VRIESENHOF 'Auction Reserve' - Stellenbosch	CWG 2007	R 3,500
Red berries, leather, black pepper, pencil shavings, smokey undertone, tea leaf, firm tannins		
WATERFORD - Stellenbosch	2004	R 3,000
Full bodied, black currant, cassis, pencil shavings, earthy notes, firm and round tannins		

CABERNET FRANC

RAATS - Stellenbosch

Harmoniously integrated, blackberry, black cherry, plum, tobacco, firm tannin structure

2007 R 2,900

NATURAL SWEET

KLEIN CONSTANTIA 'Vin de Constance' - Constantia

Spices, apricot blossom and peaches on the nose with an elegant and fresh finish

2008 R 7,500

CAPE VINTAGE

DIE KRANS - Calitzdorp

Touriga Nacional, Tinta Barocca, Tinta Amarella, Tinta Roriz, Souzoa

1991 R 4,000

ALLESVERLOREN - Swartland

Tinta Barocca, Souzao, Pontac, Touriga Naçional, Tinta Roriz, Malvasia Rey, Tinta Francesca

2000 R 2,000

CHAMPAGNE

Champagne is a variety of sparkling wine produced in the Champagne region of France. Champagne is typically produced from a few specific varieties of grapes, including Pinot Noir, Chardonnay and Pinot Meunier. Although these grapes are not all white, Champagne is typically a white wine due to extraction methods that minimise contact between the juice and skin. Pink Champagnes derive their colour from either longer contact between skin and juice or the addition of a small amount of red wine back into the Champagne.

To produce Champagne's unique bubbles, the wine undergoes a secondary fermentation process within the bottle. After bottling the wine, a few grains of yeast (usually *Saccharomyces cerevisiae*) and a small amount of sugar are added to the bottle to begin a second round of fermentation. The gasses produced during this second fermentation become trapped within the bottle and create the sparkling or carbonated effect.

DOM PÉRIGNON

DOM PÉRIGNON BRUT - Épernay	2004	R 6,000*
Hint of fresh almond, smokey and toasted notes with lemon and dried fruit finish	2006	R 4,800
DOM PÉRIGNON ROSÉ - Épernay	2003	R 6,700
Floral orange blossom and dried fruit nose, complex, rich, vibrant finish	2004	R 6,400

DOM PÉRIGNON OENOTHÉQUE / P2

One secret of the Dom Pérignon style is its subtle and intriguing balance of youth and maturity. This balance allows the wine to age gracefully for an unlimited time. The Oenothèque label, now called P2, indicates that a Dom Pérignon vintage has reached either its second peak in maturity, with optimised intensity (15 to 20 years after harvest), or its third peak, with optimised complexity (after 30 years on the lees).

DOM PÉRIGNON OENOTHÉQUE BRUT - Épernay	1995	R 8,500
Offers layers of pastry, lemon, smokey and toasted, balanced between fruit and acidity		
DOM PÉRIGNON OENOTHÉQUE BRUT - Épernay	1996	R 8,500
Complex, with hints of lemon rind, quince and brioche and a fragrant floral bouquet		
DOM PÉRIGNON P2 BRUT - Épernay	1998	R 8,700
Intense, full, radiant bouquet, honeysuckle, orange, toasted almonds, hint of iodine sensations	2000	R 8,700

MOËT & CHANDON

MOËT & CHANDON BRUT - Épernay	NV	R 1,500 / 350
Lively, generous, ripe fruit, freshness, brioche, freshly-baked bread		
MOËT & CHANDON VINTAGE BRUT - Épernay	2006	R 2,500
Lively, generous, ripe fruit, freshness, brioche, elegant		
MOËT & CHANDON BRUT ROSÉ - Épernay	NV	R 1,800
Seductive, glamorous, strawberries, raspberries, creamy, firm fresh finish		

MÉTHODE CAP CLASSIQUE

Méthode Cap Classique (MCC) is the name used for sparkling wine made in the traditional way, using the French Champenoise method. It is the classic method of making Champagne by creating a second fermentation in the bottle which creates tiny bubbles. Sparkling wine is traditionally a celebratory drink but can be successfully paired with a number of dishes such as crayfish, mushroom or truffle risottos and other lightly spiced dishes. It is also the perfect wine for every occasion.

AMBELOUI 'Ashley' Brut - Hout Bay Delicate, yeasty, freshly baked bread, creamy texture and clean finish	2015	R 500
CHARLES FOX 'Blanc de Blancs' - Elgin Green apple, lemon peel, hints of white flowers, brioche richness, dry finish	2013	R 850
COLMANT 'Brut Reserve' - Western Cape Delicate, elegant, spicy, lemon, brioche, stone fruits, dry	NV	R 450
GENEVIEVE 'Zero Dosage' Blanc de Blanc - Bot River Delicate, crisp white peach, green melon, rounded, toasty finesse, lingering finish	2012	R 690
GM & AHRENS 'Vintage Cuvée' - Franschhoek Elegant and complex, apricots and pear, mineral, dry finish	2013	R 1,500
GRAHAM BECK 'Brut Rosé' - Western Cape Light, yeasty, freshness on nose, rich and creamy on palate, fine mousse	2012	R 750
GRAHAM BECK 'Brut Zero' - Coastal Region / Robertson 72 Months on the lees, zero dosage, subtle, pure & bone dry with fragile oyster shell nuances	2010	R 760
SILVERTHORN 'The Green Man' Blanc de Blanc - Stellenbosch Vibrant, green apple, fresh baked brioche, hints of minerality, fine mousse long finish	2015	R 650
SIMONSIG 'Cuvée Royale' - Stellenbosch 100% Chardonnay, delectably dry but crisp with refreshing palate	2011	R 700
WATERFORD BRUT - Stellenbosch 58% Chardonnay, 42% Pinot Noir, fine mousse, brioche and soft citrus notes, complex	2006	R 1,190

SAUVIGNON BLANC

This is a wine to enjoy fresh and young, when it is still intensely aromatic and crisp. Under the right conditions this wine has high levels of acidity and flavours of newly cut grass, apple, tropical fruit, green fig, green pepper and gooseberries. Often aged in wood (sometimes labelled Fumé Blanc), we have found that there are un-wooded examples that do extremely well with bottle aging, maintaining their structure, acidity and fruit. This wine is the perfect partner with foods with sharp flavouring or racy acidity where the wine will have an equal bite and sharp texture. Salads dressed in vinaigrette, goats cheese, tomato-based dishes, lemon-garnished fish dishes and Thai food are a perfect match.

ANTHONIJ RUPERT 'Cape of Good Hope Altima' - Overberg	2016	R 470
Aromas of grass and herbs with fynbos and citrus notes, palate is pure and defined with good minerality		
CAPE POINT VINEYARDS 'Reserve' - Cape Point	2016	R 420
Delicate floral elements, grapefruit, stone fruit and lime along with subtle wood spices		
DAVID NIEUWOUDT 'Ghost Corner' - Elim	2017	R 510
Dry, intense, capsicum, lemongrass, mineral finish		
HERMANUSPIETERSFONTEIN 'Nr. 5 Kat Met Die Hout Been' - Sondagskloof	2014	R 540
Bright, clear, green straw, dried apricot, subtle oak and minerality, rich, layered structure		
IONA - Elgin	2012	R 450
Elegant, dry, cool-climate, lemon, gooseberry, mineral, good acidity		
KLEIN CONSTANTIA 'Metis' - Constantia	2016	R 540
Orange zest, blackcurrant, complex minerality, fresh, long and full finish		
MULDERBOSCH '1000 Miles' - Western Cape	2015	R 490
Blackcurrant, lime, floral, fynbos, salty with a long and savoury finish		
VIRGIN EARTH - Langeberg / Garcia	2015	R 300
An array of wild gooseberry, with hints of bell peppers and tropical fruits		

GRENACHE BLANC

Full-bodied white wine that originated in northern Spain. Since being planted in South Africa, single-varietal Grenache Blanc wines continue to grow in popularity where it's loved for its intense flavours, higher alcohol content and plush style. A wine which will do justice to any rich fish dish and which will offset salty dishes like parmesan, crispy tempura vegetables, it has enough complexity, weight and tannin to carry heavier dishes.

BOSMAN FAMILY VINEYARDS 'Fides' – Wellington 2015 R 450

Light golden amber, rich, dry orange peel, marzipan, spiciness on the palate with a brisk mineral finish

THE FOUNDRY – Coastal Region 2015 R 460

Rich, flora, hints of lemon, creamy, full body yet fresh and elegant finish

MARSANNE

Marsanne is the most popular wine grape planted in the Northern Rhône wine region. In Hermitage, where the fruit reaches its best expression, it is usually blended with Roussanne and Clairette. Marsanne adds depth and rich textures to the wine. It is a food-friendly white wine grape and pairs best with all types of seafood and shellfish, especially the richer varieties like lobster, crab, shrimp, sea bass, clams and mussels. However, it also pairs perfectly with chicken, veal, pork dishes, spicy flavours and Asian cuisine. Works well with cream sauces and a diverse array of cheese, both hard and soft.

LEEUWENKUIL – Swartland 2014 R 300 / 80

White ginger flower, ripe tropical fruit, a hint of vanilla, good acidity, lingering mineral aftertaste

ROUSSANNE

Roussanne is a white wine grape grown originally in the Rhône wine region in France, where it is originally blended with Marsanne. The aromas of Roussanne are often reminiscent of a flowery herbal tea. In warm climates, it produces wine of richness, with flavours of honey and pear, and a full body. In cooler climates it is floral and delicate with a higher acidity. A classic wine paired perfectly with smoked fish or chicken, anchovies on the grill or even a tangy Caesar salad.

THE FOUNDRY – Stellenbosch 2015 R 460

Quince, apple, hints of spice, flowers, round, clean finish

KEN FORRESTER ROUSSANNE – Stellenbosch 2013 R 460

Elegant, rich restrained, hints of lime blossom, soft on the palate with a gentle structure

CHENIN BLANC

Chenin Blanc was first planted in 1655 and is the most widely planted white grape variety in South Africa. Characterised by its versatility, Chenin Blanc produces good natural wines covering the whole spectrum from sweet to dry, as well as sherry and sparkling wine, and is also used for distilling brandy and other spirits. South Africa's climate provides favourable conditions for this cultivar, which needs a lot of sun to ripen properly, bringing out its intense fruit flavours and softening the acidity. This wine displays aromas and flavours of apples, apricots, honey and nuts, especially walnuts, hazelnuts and almonds. Best paired with more fatty dishes – avocado, pâté, trout and butterfish where the natural acidity of the wine can cut through the fat, lightening the dish. This wine will also work extremely well with a fresh summer salad, shellfish and grilled vegetables.

ALHEIT VINEYARDS 'Magnetic North Mountain Makstok' - Olifantsrivier	2016	R 1,400*
Pear and white peach as well as dried herbs, a little marzipan, spice and yeasty complexity	2015	R 1,400*
AVONDALE 'Anima' - Paarl	2014	R 650
Winter melon, pineapple, lime and hint of honey, softly wooded, dense with fresh fruit flavours		
DAVID FINLAYSON 'Camino Africana' - Stellenbosch	2015	R 570
The palate is rich with baked apples, nuttiness and creamy texture with good acidity		
DE MORGENZON 'Reserve' - Stellenbosch	2016	R 850
Medium bodied, complex, spicy, honey, apricot, mineral tones		
DONKIESBAAI STEEN - Piekernierskloof	2016	R 550
Pear, white peach, lemon and yeasty notes, concentrated fresh acidity		
KEN FORRESTER 'FMC' - Stellenbosch	2015	R 995
Off dry Chenin, rich, layered with dried apricot, vanilla and honey		
LONGRIDGE 'Ou Steen' - Stellenbosch	2015	R 790
Slightly off-dry style, produced only on exceptional years from an over 30-year-old block		
MULDERBOSCH SINGLE VINEYARD - Stellenbosch		
Exotic perfume and subtle spice, crystalline purity	'Block S2'	2014 R 1,350
Tropical and citrus flavours, intense acidity and mineral	'Block A'	2014 R 1,350
Powerful, bold texture, wild flower aromas	'Block W'	2014 R 1,350
MULLINEUX 'Granite' - Paardeberg	2016	R 1,150
Great natural acidity and flint, stony, aromatic and citrus profile		
RIJK'S - Tulbagh	2013	R 900
Complex, tropical, yellow fruit, wood spices, rich and creamy palate, long finish		
SADIE FAMILY 'Mev Kirsten' - Swartland	2016	R 1,900
Rich, lemon, orange, apple, stone fruit, hint of yeasty complexity, tangy acidity		

SÉMILLON

If there were such a thing, this would be the ultimate ‘food’ wine. Sémillon is appreciated for its rounded, lanoline-like quality with its honey and citrus tones that are only enhanced by oak aging. When young, it often displays herbaceous, grassy flavours but with age this wine becomes rich, luscious, even more lanoline-textured and increasingly honeyed and toasty. This is an ideal partner for risotto, particularly when flavoured with mushroom, parmesan and truffle oil and will work extremely well with crab, prawns, black mussels, monkfish and yellowtail as well as rich fish dishes, spicy pork, roast turkey and guinea fowl.

ANTHONIJ RUPERT ‘Cape of Good Hope Laing Sémillon’ – Citrusdal		2010	R 480*
Tropical fruits, white pepper, creamy palate, long mineral finish		2012	R 450
BOEKENHOUTSKLOOF - Franschhoek		2014	R 680
Lemon blossom, quince and white peach, crushed seashell notes and salty finish			
CEDERBERG ‘Ghost Corner’ – Elim	CWG	2011	R 800
Cool climate, soft creaminess, firm acidity, mouthwatering freshness			
LANNER HILL ‘Double Barrel White’ – Darling	CWG	2014	R 1,100
Green tinged, pale yellow, shy nose with citrus notes, oak textures, tangy and fresh			
ZONNEBLOEM ‘Limited Edition’ – Swartland		2007	R 400
Complex, full-bodied, creamy texture, pepper, off dry finish			

CHARDONNAY

Originating in the Burgundy wine region of eastern France but is now grown wherever wine is produced, from England to South Africa. The Chardonnay grape itself is very neutral, with many of the flavours commonly associated with the grape being derived from influences such as terroir and oak. It is vinified in many different styles, from the lean, crisp mineral wines of Chablis, France to New World wines with tropical fruit flavours and lots of oak. South African Chardonnays are a more Burgundy style, using mainly French oak.

Chardonnay is a very versatile wine and can be consumed with a number of meals like white meats and fish such as chicken, turkey and cod. It can also be used with mildly spiced dishes such as mushroom soup or a roast chicken dinner. More heavily wooded Chardonnays can be paired with spicy foods, or smoked fish such as salmon or trout.

ALMENKERK - Elgin	2014	R 750
Refined butter notes, dark spice aromas, hints of violet, long acidity		
CAPENSIS - Western Cape	2014	R 1,450
Rich but balanced, citrus notes, toasted hazelnut, freshly baked apple cut by acidity		
CREATION 'Art of Chardonnay' - Upper Hemel-En-Aarde	2016	R 1,900
Complex yet elegant, balanced palate, vanilla pod, white peaches, pear, bracing minerality		
CRYSTALLUM 'Clay Shales' - Hemel-En-Aarde	2015	R 860
Pear, white peach, hints of lime and mineral, elegant finish		
GROOT CONSTANTIA 'Auction Reserve' - Constantia	CWG 2015	R 1,800
Full bodied, mineral, chalky, mandarin orange, butterscotch, rich, crisp, fresh acidity		
HAMILTON RUSSELL - Hemel-En-Aarde	2015	R 1,100
Cool climate, mineral structure, floral, fresh acidity		
IONA - Elgin	2015	R 650*
Citrus nose, mineral, white stone fruit, firm acidity		
KERSHAW 'Clonal Selection' - Elgin	2015	R 950
Restrained, mineral style focused on elegance with white fruit characters, complex finish		
LEEU PASSANT - Stellenbosch	2015	R 1,450
Spicy nose, citrus blossom, lemon, orange concentrate, firm acidity		
STORM 'Vrede' - Hemel-En-Aarde	2015	R 990
Intense mineral, white flower, pear, almond, fresh acidity		
UVA MIRA 'The Single Tree' - Stellenbosch	2014	R 950
Yellow stone fruits, lime, hints of honeycomb, nougat, chestnut with a mineral finish		
WATERFORD - Stellenbosch	2014	R 600
Integrated oak, crisp, fresh, clean, hint of vanilla, mineral finish		

WHITE BLENDS

AA BADENHORST 'Family Vineyards' - Swartland		2015	R 710
Blend of 10 lead by Chenin Blanc, perfume, spice, herb tea, stone fruit, citrus blossom			
ASHBOURNE SANDSTONE - Hemel-En-Aarde		2009	R 550
Late release blend of Sauvignon Blanc and Chardonnay, unwooded, crisp, fresh minerality			
ALHEIT VINEYARDS 'Cartology' - Western Cape		2015	R 710
Chenin Blanc, Sémillon, complex nose, hearty & bright, lemon, expressive finish			
ALHEIT VINEYARDS 'Hemelrand Vine Garden' - Hemel-En-Aarde		2015	R 600
Stone fruit, white flowers, hints of baking spices, roast nuts and ripe apple, high natural acidity			
DE MORGENSON 'Maestro' - Stellenbosch		2015	R 450
Orange and yellow stone fruit, hints of spice, citrus and blossom, full body			
ELGIN RIDGE 'Chaos' - Elgin	500 ml	2016	R 400
Sauvignon Blanc, Semillon, rich and creamy texture combined with good natural acidity			
MULLINEUX 'White' - Swartland		2013	R 650
Chenin Blanc, Clairette Blanche, Viognier, peach, apricot blossom, medium nose			
SAVAGE 'White' - Western Cape		2016	R 500
Sauvignon Blanc, Sémillon, Clairette Blanche, Chenin Blanc, complex, rich, fruit and acidity			
SIJNN '!Uri' - Malgas	CWG	2014	R 1,500
Chenin Blanc, Viognier, Roussanne, straw colour, mineral and nutty complexity			
SIMONSIG 'Red Ox White' - Stellenbosch	CWG	2013	R 1,300
Roussanne and Chenin Blanc, honeysuckle, pear and peach, bright acidity, well balanced, long finish			
TOKARA 'Director's Reserve' - Stellenbosch		2014	R 600
Sauvignon Blanc, Sémillon, vibrant, intense, well-balanced			
EBEN SADIE 'T Voetpad' - Swartland		2016	R 950
Semillon Blanc, Semillon Gris, Palomino, Chenin Blanc and Muscat d'Alexandrie			

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VIOGNIER

An early ripener and very hard to grow even in perfect conditions. It has an exuberant character which is head-spinningly perfumed and opulent, but dry. In spite of lowish acidity, it is full-bodied with seductive flavours of apricot, peach, musk and lime blossom. This wine does best with spicy foods such as Indian korma and other mild to medium aromatic curries, extending even to the hotter Thai curry and Indian Vindaloo. It is also very good with the sweet, rich flavours of crab and crayfish and likes fish and seafood in creamy sauces, particularly when flavoured with saffron.

EAGLE'S NEST - *Constantia* 2017 R 450

Fresh, rich, white stone fruit, spices, crisp and clean finish

HILTON VINEYARDS 'The Emperor Probus' - *Elgin* 2015 R 850

Sense of tropical with quince, litchi, apricot notes, hints of vanilla, firm natural acidity

TAMBOERSKLOOF - *Stellenbosch* 2014 R 270

Apricots, citrus blossom, pepper aroma, fresh apple, ripe peach and pear

VERDEHLO

Verdelho is a white wine grape grown throughout Portugal, though most associated with the island of Madeira, and also gives its name to one of the four main types of Madeira wines. At the turn of the 20th century it was the most widely planted white grape in Madeira, in South Africa it has been mainly used to be blended with only a handful of samples using 100% Verdelho.

LOURENS FAMILY WINES 'Lindi Carien' – *Stellenbosch* 2015 R 450

Tropical notes, pineapple, melon, full on palate, fresh acidity and a mineral dry finish

WEISSER RIESLING

Weisser Riesling (Rhine Riesling) has adapted well to South Africa's soil and climate. It produces very full, flavourful wines with excellent fruit acids that develop a honeyed depth of ripe apricots and peaches. Wines have a honey, spicy nose and a flowery sweetness. This wine has a particular affinity for a touch of sweetness in savoury dishes and its generous, sweet fruit character suit typical South African cuisine.

SPIOENKOP - *Elgin* 2016 R 650

Elgin grape, apple and lime aromas, well-balanced palate with fresh acidity

CLAIRETTE BLANCHE

Clairette Blanche is a white wine grape variety most widely grown in the wine regions of Provence, Rhône and Languedoc in France, a variety that has a very long history not only in Stellenbosch, but in South Africa. Sadly due to popular demand of other varieties, a lot of it was ripped out although it produces great wines with a low acidity and generous flavours.

CRAVEN WINES – Stellenbosch 2015 R 450
Skin contact, citrus and stone fruit on the nose and palate with delicate and bright acidity

MULLINEUX ‘Auction Reserve’ – Swartland CWG 2015 R 1,500
Medium-weight palate, floral, orange blossom, white melon, smooth yet fresh and balanced

PINOT GRIS

Pinot Grigio (Pinot Gris) is a white grape variety. It is thought to be a mutant clone to the Pinot Noir grape. The wines produced from this grape can vary in colour from a golden yellow to copper and even a light shade of pink. In South Africa, Pinot Grigios are lighter bodied with a crisp, refreshing taste of subtropical and stone fruit with some spicy notes.

CRAVEN WINES – Stellenbosch 2016 R 390
Skin contact, pale red colour, cherry, apricot and fynbos, good freshness and acidity

COLOMBARD

Colombard is a white French grape variety that is the offspring of Chenin Blanc and Gouais Blanc. With a long history in South Africa and mainly used for the production of brandy. There is no reason to think that it can't be the next biggest thing in South African white wines of the future. The wines are generous in tropical fruit with a great natural acidity.

THINUS KRUGER ‘Aspoestertjie’ – Swartland 2015 R 400
Dry, floral notes, mandarin, pear, quinces with a fresh backbone of acidity

ROSÉ

South Africa has the perfect climate for Rosé – a true summer wine. The skins are removed shortly after fermentation to give the wine its salmon pink colour. Rosé wines have all the depth and complexity of red wine as well as the fresh crispness of a white. This wine is the ideal aperitif and combines well with salmon, trout and crayfish as well as a chunky bouillabaisse and similar fish soups.

JEAN ROI ‘Cape Provincial’ – Western Cape 2016 R 710
Pale copper pink, melon, peach, nectarine, citrus, dry finish

PINOT NOIR

This is a grape that has a bit of an identity crisis: it is a red grape variety that thinks and behaves like a white grape. Once matured in the cellar, it turns out to be one of the world's greatest red wines, with a heady, red berry fruit character, a silken texture and gamely complexity. This is the only wine that succeeds in combining elegance with the whole spectrum of up-front fruit flavours of raspberries, strawberries, cherries and cranberries as well as violets and roses. As the wine ages it will become more gamely, with an undertone of compost / forest floor or a well hung leg of lamb. With its good acidity and low tannin structure this wine works well when you would like to pair a red wine with more acidic foods.

BOUCHARD FINLAYSON 'Tête de Cuvée' - Hemel-En-Aarde	2006	R 1,900*
Rich and long palate, full-bodied, velvety tannins, harmonious structure	2007	R 2,095*
	2009	R 2,095
CATHERINE MARSHALL 'Clay Soil' - Elgin	2016	R 500
Rich, bright fresh berries, slight earthiness, subtle spicy notes		
CRYSTALLUM 'Bona Fide' - Hemel-En-Aarde	2015	R 950
Luscious and intense, complex, forest floor and a touch of smokey oak		
HAMILTON RUSSELL VINEYARDS - Hemel-En-Aarde	2014	R 1,200
Elegant, soft, hint of red and dark fruit balance with spice notes	2015	R 1,100
NEWTON JOHNSON 'Family Vineyard' - Hemel-En-Aarde	2015	R 990
Three vineyard selection, earthy notes backed with soft red fruit, fresh acidity		
SAURWEIN 'Nom Pinot Noir' - Elandskloof	2015	R 890
Pretty, light, red cherry, cranberry, fynbos, spices, fresh acidity and fine tannins		
STORM 'Vrede' - Hemel-En-Aarde	2012	R 1,200
Rich but not flashy or overly fruity, depth, purity and structure, opulent, dark fruit	2014	R 1,000
STORM 'Moya' - Hemel-En-Aarde	2014	R 1,000
An elegant wine balanced, pure dark cherry fruit, floral aromas, spicy and earthy		
THE DRIFT 'There Are Still Mysteries' - Overberg	2013	R 1,400
Crunchy cherry, red currant, fynbos, bright palate with layers of soft delectable tannins		
VRIESENHOF - Stellenbosch	2009	R 1,100
Medium to full bodied, red fruit, spices, smoky wood, cogar box, earthy finish		

MERLOT

Merlot is one of the primary grapes in Bordeaux where it is the most widely planted variety and the main on the right bank. The wine usually appears as a dark purple or blue colour, and has a fresh and fruity taste, full of red fruits. The Merlot vine tends to come into season much quicker than other red varieties, and the wine is often blended with wines which take longer to mature, such as Cabernet Sauvignon. The purpose for blending the wine like this is to diminish the tannins of the other wine. Merlot's flexibility as both a blend and a single varietal wine have made it extremely popular with wine growers. South African farmers have tried to find a happy medium, locating the grapes within Paarl and Stellenbosch areas, but mainly upon estates in colder areas. This allows the grape to bud and produce fruit in relatively warm conditions, while the overall chill of the area prevents the grape from ripening too soon.

ANTHONIJ RUPERT - <i>Western Cape</i>	2011	R 1,200
Blackcurrant, fynbos, black cherry, plum, cigar box, spice, rich fruit cake, lengthy finish	2012	R 1,100
OLDENBURG - <i>Stellenbosch</i>	2011	R 590
Ruby red with red fruit, vanilla oak spices, juicy, rich, dark chocolate, soft tannins	2012	R 570
	2013	R 550
SHANNON 'Mount Bullet' - <i>Elgin</i>	2013	R 850
Ripe red fruits, earthy, complex, mineral, well integrated tannin structure		
VEENWouden - <i>Paarl</i>	2006	R 1,400*
Ripe stewed fruit, violets, roasted nuts, concentrated, elegant		
YONDER HILL - <i>Stellenbosch</i>	2005	R 1,200*
Classic, meaty, medium-bodied and elegant, soft tannins		

CABERNET FRANC

Cabernet Franc is one of the major black grape varietal worldwide. It is mainly used for blending with cultivars such as Cabernet Sauvignon and Merlot in the Bordeaux style, but can also be found as a single variety.

Cabernet Franc is lighter than Cabernet Sauvignon, making a bright pale red wine and contributing finesse and a peppery perfume to blend with more robust grapes. Depending on the region and style of wine, additional aromas can include tobacco, raspberry, and cassis - sometimes even violets.

ALLUVIA 'Lisa' - Stellenbosch Full-bodied, single vineyard, tobacco, cassis, soft and integrated tannins	2007	R 1,200
ANTHONIJ RUPERT - Coastal Region Dark berries and spicy fruitcake with cedar cigar box highlights, well balanced	2009	R 1,110
IDIOM '900 Series' - Stellenbosch Sweet, spicy cedar wood, well balanced medium-bodied with velvety tannins	2006	R 990
OLDENBURG - Stellenbosch Garnet red, ripe cherries, blackcurrants, freshly picked herbs, mocha, rich, complex palate	2007	R 800*
RAATS - Stellenbosch Integrated flavours of blackberries, plums, tobacco, cinnamon, long finish	2007	R 1,650
	2008	R 1,550
	2009	R 1,450
	2010	R 1,350
WARWICK - Stellenbosch Mature, prune, dry fruits, tobacco, smokey, long after taste, earthy	1990	R 800
	2008	R 1,200

CABERNET SAUVIGNON

Cabernet Sauvignon is perhaps one of the most well-known red wines in the world and is found in virtually every country which attempts to produce wine. South Africa has made itself one of the go-to countries for consumers looking for a deep red wine with all the traditional flavour of a French Bordeaux. It has become a specialist at producing award-winning Cabernet Sauvignons which are prized by wine connoisseurs all over the world, yielding the familiar aromas and flavours of blackcurrant, cedarwood and lead pencil shavings, with perhaps a whiff of sweet vanilla oak. The South African Cabernet Sauvignon is also known to show additional aromas and flavours of green pepper, mint, dark chocolate, tobacco and cloves. As it matures, it takes on the aroma of a forest floor. What this wine wants is uncluttered food: red meat, roast turkey, quail, steak and kidney pie, and meaty casseroles all work well. Rosemary and thyme are madly in love with this cultivar so you can confidently pair almost anything that is infused with these herbs, from chicken to pork and lamb.

ANTHONIJ RUPERT - Coastal Region	2010	R 1,300
Dense, intense, dark fruits, cassis, cigar box, cedarwood	2011	R 1,200
BOEKENHOUTSKLOOF - Franschhoek	2013	R 1,400
Cassis, red fruit, blackcurrant, graphite and fynbos undertones, cigar box, firm tannins	2015	R 1,300
CEDERBERG 'V Generation' - Cederberg	2007	R 1,600
Intense, rich aromas of blackcurrant, cassis, chocolate and tobacco		
EDGEBASTON 'G.S.' - Stellenbosch	2012	R 1,100
Cassis and blackcurrant fruit on the nose, vanilla and nutmeg spice on the finish		
GLEN CARLOU 'Gravel Quarry' - Paarl	2007	R 1,300*
Concentrate and elegant, blackberries, tobacco and mocha 100% new oak		
GRANGEHURST 'Auction Reserve' - Stellenbosch	2005	R 2,000
Violets, red berries, cassis, mocha, cedar, ripe tannins		
GROOT CONSTANTIA - Constantia	2014	R 750
Medium to full bodied, red and black fruit, cigar box, firm tannins, long elegant finish		
LE RICHE RESERVE - Stellenbosch	2012	R 1,100
Medium-bodied, delicate, black tea, red fruit, well-structured		
NEDERBURG - Paarl	1988	R 1,100
Impressive body, dark dry fruit, prune, spicy, smokey		
NEDERBURG 'Private Bin 163' - Paarl	1982	R 870*
Selected block, cassis, medium-bodied, rounded, elegant, earthy	1983	R 870*
OLDENBURG - Stellenbosch	2008	R 850
Medium but intense, ripe cherries, blackcurrant, herbal, muscular with fine dry tannins	2009	R 770
	2010	R 740
	2012	R 690

RESTLESS RIVER - Hemel-En-Aarde Bold style, expresses ripe, soft tannins and rich fruit flavour		2012	R 850
RUDERA - Stellenbosch Lead pencil, cassis, violets, cigar box, plum, structured tannins	CWG	2002 2006	R 2,000* R 1,400*
RUST EN VREDE ESTATE - Stellenbosch Ripe and dense yet well-balanced, tobacco, spices, juicy, red plum, round tannins		2013	R 850
RUSTENBERG 'Peter Barlow' - Stellenbosch Concentrated cassis, black cherries and some herbaceous notes on the nose and palate		2009	R 1,100
SAXENBURG 'Private Selection' - Stellenbosch Medium to full bodied, ripe blackcurrant, cassis, dusty, ripe tannin finish		2009	R 900
SIMONSIG 'The Gardland' - Stellenbosch Black cherries, truffle, forest floor, pencil shavings, elegant and firm finish		2009	R 3,100
STONY BROOK VINEYARDS 'Ghost Gum' - Franschhoek Rich blackcurrant, cassis, firm, ripe tannins, good structure and finesse		2012	R 990
TOKARA 'Tribute' Auction Reserve - Stellenbosch Deep, dark cherries and blackcurrant, cedar wood, full and rich, long, elegant finish	CWG	2010	R 2,950*
WARWICK - Stellenbosch Medium bodied, blackcurrant, cassis, ripe prunes, tobacco, dust, fine tannins		1992	R 700
WATERFORD ESTATE - Stellenbosch Blackcurrant, cigar box aromas, full bodied, long finish		2011	R 750

SHIRAZ

This grape delivers a wine that is probably the most exotic of all the reds, with immense concentration and complexity. It thrives in warmer climates and this is why South Africa is one of the leading producers. Our full-bodied Shiraz are powerful wines, headily rich, with game and ripe-berry fruit flavours and considerable alcohol levels. They are multi-dimensional with layers of raspberries, blackberries and blackcurrants, full of mixed spices, leathery with dark chocolate flavours, rich and smokey oakness and sometimes a hint of tar. The exuberant character of Shiraz allows for pairing with a wide variety of foods including intensely flavoured, slow-cooked casseroles such as the traditional South African 'potjie' and braised oxtail. It pairs perfectly with most game meats such as kudu, ostrich and springbok and is the perfect partner for grilled or barbecued foods. This is also the wine to drink with the sweeter sauces, jellies and relishes that accompany many savoury dishes and can hold its own against hard cows-milk cheeses as well as matured goat's and sheep's milk cheese.

BOEKENHOUTSKLOOF - <i>Franschhoek</i>		2014	R 1,100
Explosive black and red fruit, spicy aromatic, blossom, long finish			
BOSCHKLOOF 'Epiloge - <i>Stellenbosch</i>		2014	R 1,750
Medium bodied, red and black berries, fynbos, white pepper and spice, fine tannins			
CEDERBERG 'Teen Die Hoog' - <i>Cederberg</i>	CWG	2005	R 1,900
Unfiltered and unrefined, 3 barrel made elegant wine, firm structure			
	CWG	2006	R 1,700
	CWG	2007	R 1,500
	CWG	2010	R 1,550
EAGLE'S NEST - <i>Constantia</i>		2013	R 850
Medium bodied, bright, fresh, lively, ripe red fruit, red pepper, violets and fine tannins			
FABLE MOUNTAIN VINEYARDS - <i>Tulbagh</i>		2011	R 800
Rich, intense, focused, black cherry, slaty notes, masculine, firm tannins			
HARTENBERG 'Gravel Hill' - <i>Stellenbosch</i>		2009	R 1,390
Dark black-red and ruby green, elegant and rich, violet, cloves, smokey, dry tannins			
HARTENBERG 'The Stork' - <i>Stellenbosch</i>		2012	R 1,400
Full bodied, red and black fruit, spices, dense but fresh with firm tannins			
HASKELL 'Pillars' - <i>Stellenbosch</i>		2010	R 1,300
Rich purple colour, pink edges, aromatic, white pepper, rose petals, ripe red cherries			
LISMORE - <i>Greyton</i>		2014	R 590
Cassis, blackberry, cherry, white pepper, ground herbs, floral perfume, light and elegant			
LUDDITE - <i>Bot River</i>		2007	R 1450
Good concentration, red fruits, fynbos-like fragrance, fresh acidity, fine tannins			
		2008	R 1450
		2009	R 1450

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MIGLIARINA - Stellenbosch		2006	R 700
Aromas of red fruits, plum, firm tannins, creamy mid-palate, soft finish			
MULLINEUX 'Schist' - Swartland		2013	R 2,500
Full bodied, meaty character, black fruit, spiciness, silky tannins, fresh and long finish			
		2014	R 2,200
MULLINEUX 'Granite' - Swartland		2015	R 2,200
Medium to full bodied, perfumed, violets, lilies, delicately spicy, silky textures, fresh finish			
NEIL ELLIS - Stellenbosch	CWG	1997	R 1,400*
Coolest side in Stellenbosch, finest, elegant, balanced long finish			
	CWG	1999	R 1,200*
		2001	R 1,400*
RUST EN VREDE - Stellenbosch		2006	R 1,200*
Balanced between spice and fruit, pepper, coffee, mocha, rich and full			
RUST EN VREDE 'Single Vineyard' - Stellenbosch		2012	R 2,300*
Deep garnet, floral aromas of jasmine and violet, ripe red fruit flavours and silky tannins			
		2013	R 2,000
SAXENBURG - Stellenbosch		1992	R 1,050
Dusty fynbos, cloves, dried prunes, spice, complex refined tannins			
		1993	R 980
	CWG	1996	R 950*
	CWG	1997	R 900*
SAXENBURG 'SSS' - Stellenbosch		2007	R 1,900
Full-bodied, complex, balanced, spicy, new oak, long finish			
SIMONSIG 'Heirloom' Auction Reserve - Stellenbosch	CWG	2013	R 2,500
Complex, cherries, dried herbs, white pepper, smoke, long smooth finish			
VINS D' ORRANCE 'Cuvée Ameena'- Stellensboch		2003	R 950*
Rich, aromatic, dark chocolate, spice, elegant, dry long finish			
		2004	R 950
WATERFORD 'Kevin Arnold' - Stellensboch		2014	R 650
Medium to full, earthy, dark fruit, clove, pepper, liquorice, juicy and firm tannins			
ZANDVLIET - Robertson		1992	R 1,050
Medium-bodied, smokey, spice, delicate, pepper, mocha			
		1997	R 900*

PINOTAGE

Pinotage is a unique South African grape. It was created in South Africa in 1925 by Abraham Izak Perold, the first Professor of Viticulture at Stellenbosch University. Perold was attempting to combine the best qualities of the robust Cinsault and Pinot Noir. It has great depth of colour, with a vibrant blue or purple tinge. It ages better than most other red wines, developing a smokey meat complexity, strong raspberry scents and hints of bananas. A robust pepperiness and when aged in oak barrels, develop added chocolate and coffee flavours. Pinotage has an astringent character and an underlying savoury note which makes this wine very easy to pair with a variety of dishes. This is a red wine that won't be totally destroyed by acidic dishes. This wine likes robust meat casseroles and richly flavoured stews. It is comfortable with grilled or barbecued food and pairs very well with a sticky, sweet barbecue sauce and has an affinity for lamb. Pinotage not only pairs well with our local dishes but also complements a more ethnic style of cuisine, especially dishes that have a spicy bite.

BEESLAAR - Stellenbosch Cherries and plums, hints of chocolate and spice, pure fruit, bright acidity, firm, fine tannins	2015	R 1,300
BEYERSKLOOF 'Diesel' - Stellenbosch Deep dark red, blackcurrant, dark cherries, prunes and cellar oak aromas, balanced finish	2013	R 1,100
DAVID & NADIA 'Siebritskloof Series' - Swartland Medium bodied, red and black fruit, floral, black olive, earthy, spice, fresh	2015	R 700
KANONKOP - Stellenbosch Classic style, cassis, red and black fruit, smokey, complex, long finish	2005 2006 2007	R 1,700 R 1,600 R 1,500
KANONKOP 'Black Label' - Stellenbosch From 60-year-old bush vines, complex wine, Pinot Noir style, elegance and structured	2014	R 3,900
SAXENBURG - Stellenbosch Medium-bodied, wild berries, cigar box, spice, smokey, soft finish	1991 1999	R 1,400 R 1,600
STELLAR WINERY 'The Sensory Collection' – Olifants River Cherries and spicy pepper, nutmeg, dark chocolate, soft tannins	2002	R 900
STELLENZICHT – Stellenbosch French and American oak, dark fruit, soft tannins	1999	R 900
SOUTHERN RIGHT – Hemel-En-Aarde Medium bodied, dry, dark and red fruit, spice, aromatic, fresh, round tannins	2015	R 690
SYLVANVALE – Devon Valley Full-bodied, dry, intense red and black fruit, soft tannins, long finish	1998	R 1,300
UITERWYK – Stellenbosch Soft ripe plum, slight prune, spices, cinnamon, coffee, meaty finish	1992 1996	R 1,200 R 1,200

VONDELING 'Bowwood' – Voor-Paardeberg Full bodied, deep and bold, red fruit, black olived, earthy, spice, fresh		2014	R 750
VRIESENHOF – Stellenbosch Delicate, earthy barnyard, truffle, medium to full-bodied	CWG	1994	R 1,300
	CWG	1996	R 1,300
	CWG	1997	R 1,300
WARWICK – Stellenbosch Classic, show ripe cassis, cedarwood and dark chocolate flavours	CWG	2001	R 1,350*
ZONDERNAAM – Coastal Region Red and black fruit, medium to full-bodied, smokey, elegant finish		2001	R 1,300

BARBERA

Italian origin and the most planted after Sangiovese and Montepulciano. It produces good yield and is known for deep colour, low tannins and high levels of acidity. Robust red wine with intense fruit and enhanced tannin content. When young, the wines offer a very intense aroma of fresh fruit and blackberries. Barbera is one of those versatile grape varieties that work with all kinds of dishes from pasta to hearty stews.

THE DRIFT 'Gift Horse' – Overberg Purple red, ripe red and black fruit, white pepper and fynbos, mocha vanilla, round tannins		2013	R 1,500
		2015	R 1,300

PETIT VERDOT

A classic grape variety that is mostly used to add extra power and weight behind the famous Bordeaux style blend. On their own these wines are age worthy and show excellent quality although they require time to settle and enable the taut tannins to mellow. They are concentrated, tannic wines, deep in colour, with ripe berry fruits and they bring a whole range of flavours of strawberry, blueberry, black olive, liquorice, violet and oregano. This wine works best with dishes containing considerable weight and character such as ostrich or beef. Lamb and other red meats especially when grilled or barbecued when the charred flavours mirror the slightly bitter edges of the wines tannins. Hearty sauces (mushrooms), wine reductions, fresh herbs, red or green peppers all work well.

ASARA – Stellenbosch Matured in French oak, integrated, tannins structure and robust		2006	R 750
SIMONSIG – Stellenbosch Especially generous, ripe, opulent, spicy, earthy, old world style	CWG	1998	R 1,500
NEDERBURG 'Private Bin Auction Reserve' – Paarl Robust nose and deep mulberry fruit characteristically dry finish, great vintage		2001	R 950

ZINFANDEL

Given half a chance Zinfandel will produce a world class wine with good structure, ripe berry fruit and ripe tannins. Although the berry flavours, blueberries, blackberries and raspberries dominate, this wine also displays cherry flavours, along with sweet spices, freshly ground black pepper and an unexpected whiff of tea leaves. This wine is perfect when you want to enjoy a red wine with the sweet sauces, jellies and relishes that often accompany poultry, meat or game dishes. Also known as Primitivo in Puglia, Italy, it also finds its match with antipasti (with olives and anchovies), pomegranate salad and ratatouille. Game dishes include ostrich and kudu and it can even stand up to a curry and hold its own with dark chocolate.

BLAAUWKLIPPEN – Stellenbosch

Strong masculine, meaty, black pudding, porcinis, delicate texture

1993 R 650

GLEN CARLOU – Paarl

Earthy, hints of blackberry, prune, tobacco, rich, soft tannins

2007 R 750*

IDIOM – Stellenbosch

Rosemary, mint, intense, black and red fruits, mocha, coffee

2007 R 900

CARIGNAN

Widely used as a blending partner with Shiraz and Grenache. This prolific grape yields robust, fully ripe, fruity wines with pepper, ginger, leather and game aromas. It is similar to Shiraz but its profile is much softer and more velvety. Pairs well with carpaccio, whether made from beef, ostrich or game meats. This wine also loves pork dishes.

FAIRVIEW ‘Peg Leg’ – Paarl

Deep, blackcurrants, cloves, hints of spice, black cherries, long finish

2011 R 490

MOURVÈDRE

Mourvèdre is a red wine grape variety that is grown in many regions around the world including the Rhône and Provence regions of France, Cataluña in Spain to name just a few. In South Africa, Swartland will be ideal, for this variety Mourvèdre is a prominent component in the ‘GSM’ (Grenache, Syrah and Mourvèdre) blends. Mourvèdre tends to produce tannic wines that can be high in alcohol. Depending on the style, wines will often have wild game and/or earthy notes to them, with soft red flavours, making a perfect pairing for lamb stew, meat curries, or your favourite cut of meat.

TERRA DE BRON – Swartland

Black cherry and earthy on the nose. Herbal notes on the palate, delicate and elegant finish

2011 R 750*

TEMPRANILLO

Tempranillo is a black grape variety widely grown to make full-bodied red wines in its native Spain. Its name is the diminutive of the Spanish temprano, a reference to the fact that it ripens several weeks earlier than most Spanish red grapes

STONY BROOK ‘Ovidius’ – Franschhoek

Ripe black cherries, hints of cigar box, concentrated, rich dark fruit on the palate

2013 R 780

GRENACHE

Grenache is one of the most widely planted red wine grape varieties in the world. It ripens late, so it needs hot, dry conditions such as those found in Spain, the south of France, South Africa and California. It is generally spicy, berry-flavored and soft on the palate with relatively high alcohol content. It needs careful control of yields for best results. It tends to lack acid, tannin and colour and is usually blended with other varieties such as Syrah, Carignan and Cinsault. Grenache is the dominant variety in most Southern Rhône wines, especially in Châteauneuf-du-Pape where it is typically over 80% of the blend. Grenache is also used to make rosé wines in France and Spain, notably those of the Tavel district in the Côtes du Rhône. The high sugar levels of Grenache have led to extensive use in fortified wines, including the red vins doux naturels of Roussillon such as Banyuls. It is used as the basis of most new-world fortified wine.

CREATION ‘Sumac’ - Hemel-En-Aarde Deep and dark, cranberry, aromatic spices, rose petals, pomegranate, redcurrant, silky finish	2014	R 690*
NEIL ELLIS ‘Vintage Selection’ – Piekenierskloof Perfume, spice, plums, earthy, medium-bodied, fruit and soft tannins	2011	R 750
THE SADIE FAMILY ‘Soldaat’ - Piekenierskloof Distinctive with a bright shiso leaf note leading the way for silky cherry and raspberry fruit flavours	2014 2015	R 1,400* R 1,400
VRIESENHOF - Piekernierskloof Berries with undercurrent of oak, cinnamon, white pepper, smoked leather with a dry finish	2015	R 850

CINSAULT

Cinsault is a black wine grape that thrives in hot, dry climates. It is one of the most planted variety in southern France, though it is generally a workhorse grape that is blended with other classic Rhône varieties such as Grenache, Syrah and Mouvédre. In South Africa, Cinsault was once known as Hermitage and was famously crossed with Pinot Noir, in 1925, to create Pinotage. Dubbed the ‘Pinot Noir of Swartland’, Cinsault produce varietals of wines that are light in colour and low in tannins, often displaying bright cherries, earth and spice.

AA BADENHORST ‘Ramnasgras’ – Swartland Zesty, aromatic with whole bunch spice, a touch of pepper and sweet red cherry spice	2016	R 980*
SADIE FAMILY ‘Pofadder’ – Swartland Stylish, rooibos tea, redcurrant, white pepper, floral and blood orange notes, silky finish	2014 2016	R 1,000* R 900
BOSMAN FAMILY VINEYARDS ‘Teyfeling’ – Wellington Fresh berry flavours, hints of tobacco, spices, savouriness, a bold wine with elegant structure	2015	R 650
ALHEIT VINEYARDS ‘Flotsam & Jetsam’ – Western Cape Strawberries, red and black cherries, earthiness, spice notes, fresh with fine tannins	2016	R 450*

NEBBIOLO

Arguably Italy's greatest red grape variety, responsible in north-west Italy for the great reds of barolo and barbaresco, whose range of fabulous violet and rose-like perfumes and flavours of truffle, fennel, liquorice, violet and rose-like perfumes and flavours of truffle, fennel, liquorice and tar, make it one of the world's most distinctive grape varieties.

STEENBERG - *Constantia*

2014 R 650

Medium bodied, rose petal, sour cherries, dry herb, earthy, natural acidity, firm tannins

TINTA BARROCA

Tinta Barroca is a Portuguese red wine grape that is grown primarily in the Duoro region with some plantings in South Africa. In Portugal, it is a common blending grape in Port wine while in South Africa it is normally made into a varietal, intense, super-ripe, high-alcohol Tinta Barroca has evolved into something of a trademark style for some vineyards of the Western Cape

SADIE FAMILY 'Treinspoor' – *Swartland*

2015 R 800*

Medium to full, dark berries, flower, spice, white pepper, fresh acidity and fine tannins

RED BLENDS

Blending (assemblage in French) is the process of mixing together different varieties to obtain a balanced, harmonious wine, taking the best from each variety (for freshness, acidity, body, sugar level, etc). Blending takes years to master and it is always a difficult task to maintain consistency over different vintages, since the quality or ripeness of the grapes can change drastically from one year to another. The most popular South African blends are the Bordeaux blend (usually Cabernet Sauvignon based) and Rhône Blend (Shiraz based), not forgetting the Cape Blend with the addition of Pinotage.

ANTHONIJ RUPERT 'Blend' - Coastal Region		2009	R 2,100
Rich, ripe, plush and velvet-textured, smooth refined and elegant with lingering spiciness		2010	R 2,100
BOSCHENDAL 'Jean le Long Reserve' - Paarl	CWG	1991	R 950*
Cabernet Sauvignon - Merlot, well-structured and balanced			
BOUCHARD FINLAYSON 'Hannibal' - Hemel-En-Aarde		2013	R 810
Sangiovese, Pinot Noir, Nebbiolo, Mourvèdre, Shiraz, Barbera			
BUITENVERWACHTING 'Buiten Keur' - Constantia		1991	R 720
Bordeaux Merlot driven, red fruit, soft tannins, elegant finish		1993	R 750
BUSHMAN'S CREEK - Western Cape		1998	R 690
Cabernet Sauvignon / Merlot, well-balanced, ripe tannins, smokey finish			
CHATEAU LIBERTAS - Coastal Region		1984	R 700*
Cape icon, old world style, Cabernet Sauvignon driven, incredibly well-aged			
CRYSTALLUM 'Paradisum' - Western Cape		2012	R 860
Syrah, Mourvèdre, Grenache, violets, cassis, plums on the nose, fresh and textured palate			
DALLA CIA 'Teano' - Western Cape		2014	R 1,700
Super Tuscan style, ripe, dark berries, hints of tobacco, velvet tannins and a complex finish			
DE TOREN 'Fusion V' - Stellenbosch		2012	R 1,400
Left bank-style Bordeaux blend, liquorice, black cherries, cedar and dark berries, ripe tannins		2013	R 1,200
DELAIRE GRAFF 'Botmanskop' - Stellenbosch		2015	R 650
Bordeaux blend, powerful, dark berry fruit, spice, cassis, yet elegant and polished			
DE TOREN 'Z' - Stellenbosch		2013	R 800
Right bank-style Bordeaux blend, soft, hint of aniseed, liquorice, red fruit, fresh acidity			
EPICUREAN - Stellenbosch		2010	R 1,200
Bordeaux Blend, cocoa and tobacco notes, sour cherry, elegant with firm tannins		2011	R 1,100
NORMANDIE Est. 1693 'Eisen & Viljoen' - Franschhoek		2012	R 1,300
Classic new world Bordeaux style blend, coffee, ripe, strong tannins			
G - Western Cape		2010	R 5,900*
Cabernet Sauvignon, Shiraz, Merlot, Cabernet Franc. Full-bodied, spicy, fresh fruit, long finish			
GLEN CARLOU 'Grand Classique' - Paarl		1996	R 800
Elegant, balance, currant, red fruit, clean and intense		1997	R 1,100

GLEN CARLOU 'Grand Classique Reserve' - Paarl		1991	R 650
Bordeaux style blend, concentrated black fruit, soft dry tannins		1995	R 670*
GLENELLY 'Lady May' - Stellenbosch		2010	R 990
Cabernet Sauvignon driven, flavours of cassis, blackcurrants, black cherries, touch of graphite		2011	R 890
GRANGEHURST - Stellenbosch	CWG	1999	R 1,200
Cabernet Sauvignon / Merlot, dark chocolate, mouth filling, long finish			
GRANGEHURST 'Nikela' - Stellenbosch		2006	R 1,200
A Cape Blend of Cabernet Sauvignon, Pinotage, Shiraz and Merlot			
GROOT CONSTANTIA 'Gouverneurs Reserve' - Constantia		1987	R 850
Bordeaux style blend, cool climate, well structured, elegant finish		1989	R 890
		2010	R 750
GROOT CONSTANTIA 'Auction Reserve' - Constantia	CWG	1990	R 500
Only produced in selected vintages, Bordeaux style blend		1991	R 600*
HASKEL 'Paradigm' - Stellenbosch	CWG	2008	R 990
Vibrant ruby colour, fresh dark fruity nose - plums, black cherries and cassis			
IONA 'One Man Band' - Elgin		2008	R 850
Syrah, Cabernet Sauvignon, Merlot, Petit Verdot, Mourvèdre & Viognier			
KANONKOP 'Paul Sauer' - Stellenbosch		2011	R 1,300*
Full bodied, complex bouquet, black currant, red berry, mocha spicy flavours, refined finish		2014	R 1,200
KAAPZICHT 'Auction Reserve' - Stellenbosch	CWG	2007	R 1,300
Cabernet Sauvignon and Merlot, balance and harmony within its elegant structure			
KEETS 'First Verse' - Stellenbosch		2009	R 1,300
32% Cabernet Franc, 26% Merlot, 21% Cabernet Sauvignon, 11% Merlot, 10% Petit Verdot			
KEN FORRESTER 'The Gypsy' - Western Cape		2011	R 920
49% Syrah, 45% Grenache, 6% Mourvèdre, hints of dark spices and red fruits			
KLEIN CONSTANTIA 'Marlbrook' - Constantia		1988	R 700
Dark plum, elegant, cassis, light dry red fruit, smokey, earthy, soft end			
MORGENSTER 'Lourens River' - Stellenbosch		1999	R 800*
Cabernet Sauvignon / Merlot, well integrated, tobacco, cigar box			
LEEU PASSANT 'Dry Red' - Western Cape		2015	R 1,900
Cabernet Sauvignon, Cabernet Franc, Cinsault, violets, cherries, currant, plums, earth, spices			
LONGRIDGE 'Ekliptika' - Stellenbosch		2015	R 1,200
Bordeaux blend, Cabernet Franc driven followed by Merlot and Cabernet Sauvignon			
LOT 001 - Paarl		2011	R 800
Bordeaux blend, Cabernet Franc and Merlot driven, soft tannins and elegant finish			

Wines marked with an asterisk () are in limited supply and might be out of stock. CWG denotes wines purchased at the prestigious 'Cape Winemakers Guild' Annual Auctions or previously known as 'Independent Cape Winemakers Guild' Auction.*

MEERLUST 'Rubicon' - Stellenbosch		2010	R 1,100*
63% Cabernet Sauvignon, 27% Merlot, 10% Cabernet Franc, cassis		2013	R 900
MORGENHOF 'Premier Selection' - Stellenbosch		1997	R 1,400*
Classic Bordeaux blend, softened with age, earthy, currant, elegant			
MR DE COMPOSTELLA - Stellenbosch		2007	R 3,000
'The Compilation of the Stars' Bordeaux blend Cabernet Franc driven rich, bold,		2008	R 2,800
full bodied and long finish		2011	R 2,500
		2013	R 2,300
NEDERBURG 'Private Bin R103' - Paarl		1986	R 700
Cabernet Sauvignon, Shiraz, well developed, berry fruits, lean, delicate spiced pepper			
NEIL ELLIS 'Auction Reserve' - Stellenbosch	CWG	2000	R 1,400
Cabernet Sauvignon / Merlot, dark chocolate, mouth filling, long finish			
OVERGAAUW 'D.C Classic' - Stellenbosch	CWG	1990	R 650
Merlot / Cabernet Sauvignon blend, soft structure, soft long finish	CWG	1998	R 1,200
PASERENE 'Marathon' - Western Cape		2014	R 850
Petit Verdot, Carmenere, ripe fruit, oak spice, moderate acidity, soft tannins			
RICKETY BRIDGE 'Paulinas Reserve' - Franschhoek		1997	R 750
Black fruit, green pepper, earthy, spice, red fruit, soft tannins			
RUSTENBERG 'John X Merriman' - Stellenbosch		2007	R 990*
48% Cabernet Sauvignon, 40% Merlot, 6% Petit Verdot, 3% Cabernet Franc, 3% Malbec			
RUSTENBERG 'Gold' - Stellenbosch		1987	R 750
Bordeaux blend, cigar box, complex, delicate, firm structure		1989	R 730
RUSTENBERG 'Superior' - Stellenbosch		1986	R 755
Dark berries, smooth, gentle fruit notes, long fresh finish			
RUST EN VREDE '1694' - Stellenbosch		2012	R 1,800
Shiraz / Cabernet Sauvignon, cedar and pencil shavings, smooth palate			
SAVAGE RED - Western Cape		2013	R 690*
67% Syrah, 12% Cinsault, 12% Grenache, 9% Touriga Nacional, elegant and balanced		2014	R 600
SADIE FAMILY WINES 'Columella' - Swartland		2001	R 5,200
Eben Sadie's signature red blend. Syrah, Mouvédre. Sophisticated and elegant, dark fruit,		2002	R 5,100*
tobacco spices, fresh and round, refined tanning with a long and layered finish		2003	R 5,000
		2004	R 4,900
		2005	R 4,800
		2006	R 4,700
		2007	R 4,600
		2008	R 4,500
		2009	R 4,400
		2010	R 4,300

SCHALK BURGER 'No. 6' - Wellington		2005	R 1,900*
Shiraz based, Mourvèdre, Cinsault, Grenache, Pinotage and Viognier			
SPICE ROUTE 'Chakalaka' - Swartland		2012	R 590*
Shiraz, Mourvèdre, Grenache, Carignan, Tannat, Petit Syrah			
STELLENZICHT - Stellenbosch		1994	R 1,300
Merlot based, medium-bodied, elegant, structured, mineral finish			
TALANA HILL 'Royale' - Stellenbosch		1997	R 1,200
Deep red, complex aromas, cigar box, smokey, black fruit, cassis, cedar, round, elegant			
VEENWOUDEN 'Vivat Bacchus' - Paarl		1994	R 1,000
Bordeaux blend Merlot driven, elegant, ripe, full round finish			
		1999	R 790
		2000	R 950
		2001	R 900
VILAFONTE 'M' - Paarl		2011	R 1,800
Plum, dark cherry preserve, dried cranberries, mature nose of dried flowers and fruit cake			
		2012	R 1,700
VILAFONTE 'C' - Paarl		2012	R 1,800
Dense, serious and yet beautiful refines, It's a balanced, refreshing, herbal, plum, incense-like			
		2013	R 1,700
VILLIERA 'Monro' - Paarl		1991	R 420
Ripe red fruit, delicate structure, refined acids, soft plum fruit			
		1996	R 700
		2004	R 750
VILLIERA 'Auction Reserve' - Paarl	CWG	1995	R 750
Earthy, dried red fruit, prune, soft tannins, elegant finish			
	CWG	1990	R 750
VRIESENHOF 'Auction Reserve' - Stellenbosch	CWG	1991	R 1,000
Bordeaux style, Cabernet Sauvignon, Merlot, Cabernet Franc			
WARWICK 'Femme Bleue' - Stellenbosch	CWG	1996	R 1,000
Cabernet Franc driven, dark earthy notes, dark cherry, earthy			
	CWG	2001	R 1,500
WARWICK 'Trilogy' - Stellenbosch		2012	R 1,100
Cabernet Sauvignon, Cabernet Franc, Merlot, black and red fruit, spices, long ripe finish			
WATERFORD 'The Jem' - Stellenbosch		2005	R 3,200
The Jem is an expression of the Helderberg - Stellenbosch terroir. The wine has been grown			
and crafted to show a combination of fruit and spice on aroma with elegantly layered tannins			
to enhance the flavour and finish			
		2006	R 3,000
		2007	R 3,000
		2009	R 2,700
		2010	R 2,300

WATERFORD 'Library Collection' – Stellenbosch		2004	R 1,700
Shiraz, Mourvèdre, Petit Verdot, Barbera, rich, dry		2007	R 1,500
WATERFORD '2BB' Auction Reserve – Stellenbosch	CWG	2009	R 2,600*
Cabernet Sauvignon driven, pencil shavings, cassis, firm palate, classic dry finish			
WELBEDACHT 'Hat Trick' – Wellington		2006	R 850*
Cape Blend, 50% Pinotage, 25% Syrah, 25% Merlot ripe and spice			

SWEET WINES

The Cape winelands have a long history of making sweet wines or 'stickies' (also called 'soetes' in Afrikaans). This dates back to the luscious dessert wines of Constantia which were world-famous in the 18th and 19th centuries. This category remains consistently strong in South Africa

UNFORTIFIED

GRAHAM BECK – Robertson	375ml	1996	R 750
Luscious, sweet, raisin, aromatic, spicy notes, creamy finish			
KLEIN CONSTANTIA 'Vin de Constance' – Constantia	500ml	1991	R 15,000
Natural sweet Muscat de Frontignan, with a history dating back to	500ml	2009	R 3,000
17th century, which makes this a true legend of the Cape.	500ml	2011	R 2,500
Honey, floral, long and layered finish	500ml	2012	R 2,300
	500ml	2013	R 2,100
NEDERBURG 'Eminence' – Paarl	375ml	1992	R 850
Lighter in style, delicate, citrus, honey, floral, mineral, oily long finish	375ml	1994	R 750
	375ml	1996	R 700
	375ml	1998	R 600
	375ml	1999	R 550
QUANDO VINEYARDS 'Natural Sweet Sauvignon Blanc' – Bonnievale	375ml	2015	R 300 / 65
Almost translucent in colour, luscious, ripe apples and fig on the nose, refreshing palate			
WATERFORD FAMILY RESERVE 'Heatherleigh' – Stellenbosch	375ml	NV	R 450 /80
Dried apricot, candied citrus, slight hints of vanilla, complex citrus finish			

FORTIFIED

DE KRANS WHITE MUSCADEL – Calitzdorp	375ml	1999	R 600
20 year old vines, jasmine, muscat, fine line of acidity			

STRAW

Straw wine, or raisin wine, is a wine made from grapes that have been dried to concentrate their juice. The result is similar to that of ice wine processes, but suitable for warmer climates. The classic method dries clusters of grapes on mats of straw in the sun, but some regions dry them under cover, on roofs, or on modern racks, while some hang up on the grapes or leave them to dry on the vine.

MULLINEUX 'Olerasay Straw' – Swartland	NV	R 1,500
Bright golden straw colour, palate is a complex, intense mouth feel, fresh and very long finish		
MULLINEUX 'Straw' – Swartland	2015	R 800
Deep golden, rich, dried peaches, apricots nutty aromas of almonds, long and complex finish	2016	R 800

NOBLE LATE HARVEST

Botrytis Cinerea is a mold that develops on grapes in the vineyard known as Noble Rot. When carefully cultivated, Botrytis causes the grape to shrivel, concentrating and intensifying both the sweetness and flavour. In addition, the acidity levels remain high, which prevents the wines from being too sweet resulting in an opulent, rich, almost oily texture with upfront fruit flavours in a honeyed juice. South Africa's Noble Late Harvest wines are far heavier and sweeter than our European counterparts. This is due to our warmer climate, which results in higher sugar levels and therefore higher alcohol levels and more intense flavours. Because of this, Noble Late Harvest is a good match for a salty blue vein cheese, but it is best with sweet desserts where these wines feel more at home. There is no general rule here, anything goes: apple and cinnamon baked desserts, fruit tarte tatin, just steer clear of chocolate, toffee or coffee flavoured desserts.

LIEVLAND - Stellenbosch	CWG	375ml	1991	R 750
Sauvignon Blanc, ripe apricot, peaches, well-balanced acidity				
NEDERBURG 'Edelkeur' - Paarl		375ml	1991	R 700
Very complex, concentrated, Chenin Blanc, honey, dry fruit, long finish		375ml	1996	R 600
		375ml	1997	R 550
		375ml	1998	R 500
			2000	R 450
NEDERBURG - Paarl		375ml	1996	R 600
Chenin Blanc, Weisser Riesling, Muscat de Frontignan, fragrant, delicate		375ml	1997	R 550
NEDERBURG PRIVATE BIN BRUT - Paarl		375ml	2001	R 580
Aromas and flavours of honey, raisin, apricot, crisp finish				
RUDERA 'Auction Reserve' - Stellenbosch	CWG	375ml	2003	R 510
100% Chenin Blanc, apricot, honey, lemon, turkish delight				

CAPE VINTAGE

Port originated in Portugal and like Champagne, only Ports produced in Portugal are allowed to carry the name, so in South Africa we refer to them as "Cape Ruby or Cape Tawny". These wines are sweet, fortified, heavy, flavourful wines of distinction. The Cape Ruby is the fruitiest of all the ports, reminiscent of flambéed Christmas pudding, with its raisin, cherries, preserved citrus peel character and floral notes. Vintage Cape Ruby's are rich, deeply coloured, very sweet, intensely fruity with blackcurrants, plums and dried figs and are often chocolaty. When it comes to pairing, Ports happily participate in the salt-sweet harmony that exists between most food and wine. Salted nuts, strong, salty, hard cow's milk or blue cheeses are a perfect match, while a Port served with a dark chocolate dessert with caramelised orange, Christmas pudding or mince pies are also an exceptional combination.

BOPLAAS 'Auction Reserve' - Calitzdorp Medium-bodied, easy drinking, prunes, tobacco, chocolate	750ml	2005	R 2,000
MURATIE 'Ben Prins' Vintage Cape Port - Calitzdorp A shy bouquet of roast almonds, crushed oats, hints of orange blossom and lemon rind	750ml	2011	R 700 / 80
PETER BAYLY 'Cape White' - Calitzdorp Dried fruit, best chilled, long gentle finish	375ml	2007	R 450
PETER BAYLY 'Cape Vintage' - Calitzdorp Dark fruit, chocolate, mocha, prunes	500ml	2005	R 600

GRAPPA

Grappa is a husk spirit which derives its name from Grappa, an Italian term used to describe the fermented grape skins (husks or pomace) left over after the wine making process, Sipped slowly, slightly chilled or at room temperature, or added into an espresso as a *caffè corretto*, Grappa is the ultimate digestive!

DALLA CIA (Pinot Noir, Chardonnay) - Stellenbosch Fragrant crispy bouquet and pecan nuts. Clean and smooth aftertaste	NV	R 600 / 70
DALLA CIA (Cabernet Sauvignon, Merlot) - Stellenbosch Aromatic bouquet of creamy dark chocolate and sweet raisins. Nutty and long aftertaste	NV	R 666 / 70
DALLA CIA '10 Years Anniversary Edition' - Stellenbosch Deep amber in colour, plum, marzipan, orange zest, dark chocolate, lingering aftertaste	NV	R 3,000 / 250
WILDERERS 'Reserve Barrique' - Stellenbosch Shiraz, dried fruit, sweetness, powerful, spicy, long finish	NV	R 600 / 70

INTERNATIONAL WINES

FRANCE

JOSEPH DROUHIN PULIGNY MONTRACHET 1er Cru 'Folatières' - Burgundy	2011	R 2,900
Honeysuckle, fresh almond, dried fruit notes, spices, freshness and velvety texture	2012	R 3,200
CUVEE DE VATICAN 'Chateuneuf du Pape- Rhône	2006	R 800
Dark, plum and blackberry fruit, mocha, graphite, licorice, round tannins		
DOMAINE GRIER 'Crusade' - Côtes de Rousillon Villages	2006	R 650
Syrah, Grenache, Mourvèdre, medium bodied, moca, cedar, dry, firm tannins		
CHATEU LYNCH MOUSSAS 'Paulliac' - Bordeaux	1982	R 5,500
Full, round and refined, Intense, blackberry, currant, mint and light toasty oak, long finish		
CHATEAUX CANTEMERLE 'Haut-Medoc' - Bordeaux	2005	R 3,500
Dark ruby, forest floor, underbrush, cedar wood, raspberry, blackcurrant, firm tannins		
LE DOME - St Emillion	2000	R5,850
Cabernet Franc based, medium bodied, dense ruby/purple color, dark fruit		

ITALY

PODERI ALDO CONTERNO 'Masante' Dolcetto d'Langhe DOC - Piemont	2007	R 670
Blueberry, smooth, mouth feel, cedar, tobacco, tight and silky finish		
LUCIANO SANDRONE 'Valmaggione' Nebbiolo d'Alba DOC - Piemont	2007	R 1,200
Dried roses, cherries, flowers and spices, mid-weight, ripe, refined tannins, subtle finish		
PAULO SCAVINO Barbera d'Alba DOC - Piemont	2007	R 650
Fruity, young, bright and lustrous, cherries, blackberries, chocolate, clean and fresh finish		

CHILE

VINA PUNTO ALTO 'Carmenere' - Colchagua	2006	R 850
Rich, complex, Black Cherry, liquorice, spices, green pepper, mature tannins		

KOSHER WINE

TATTINGER 'Brut Rosé' - France	NV	R 1,900
BACKSBERG 'Methodé Cap Classique - Paarl, South Africa	NV	R 360
BACKSBERG Chardonnay - Paarl, South Africa	2015	R 300
BACKSBERG Pinotage - Paarl, South Africa	2015	R 300
TIERRA SALVAJE Merlot - Chile	2015	R 300

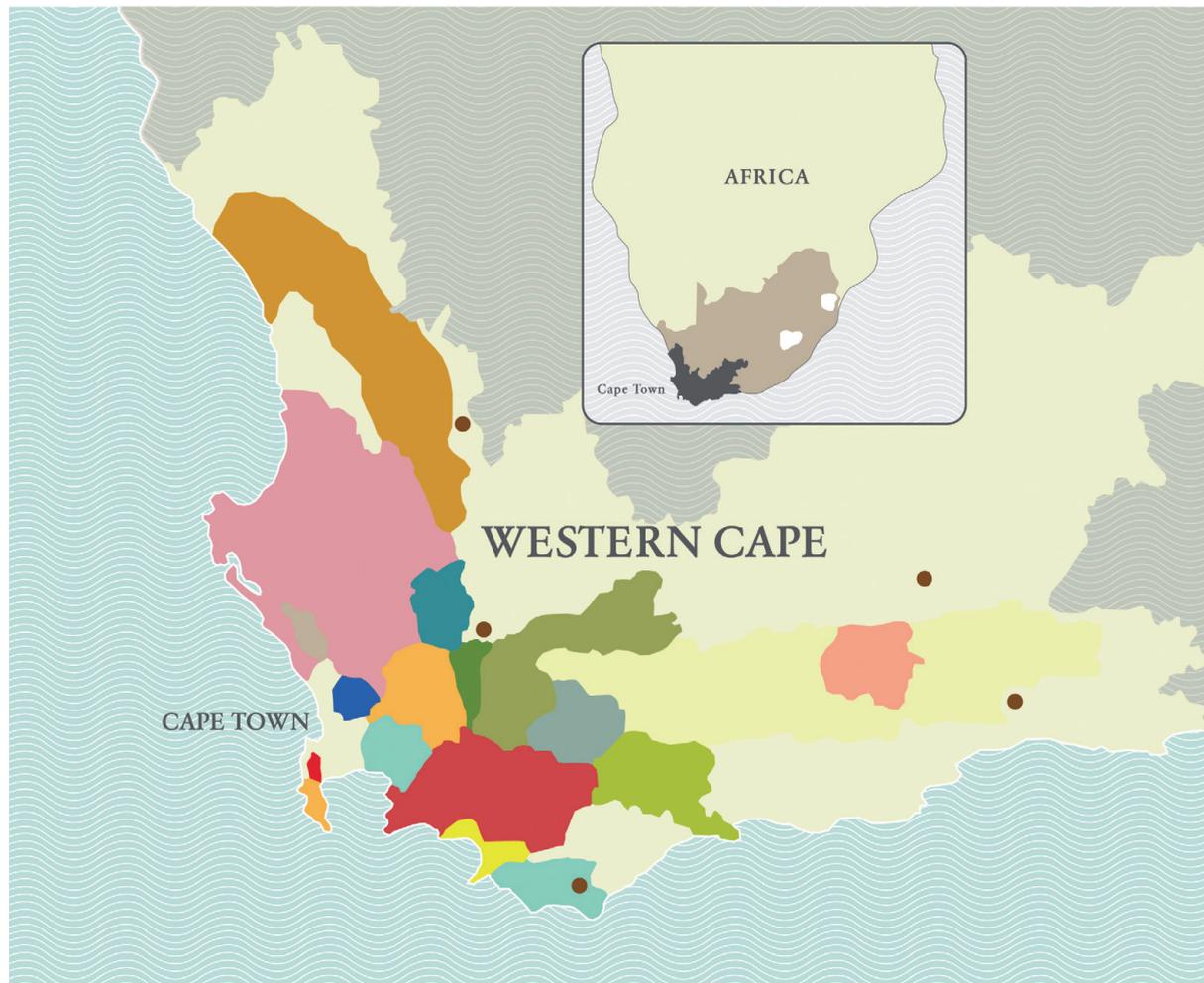
CIGARS

We do not know when it was first grown, or smoked, but we can be pretty certain that the inhabitants of Europe were unaware of tobacco until after the explorer Christopher Columbus' epic voyage of 1492. Columbus is generally credited with the introduction of tobacco to Europe. Two of Columbus' crewmen during his 1492 journey, Rodrigo de Jerez and Luis de Torres, are said to have encountered tobacco for the first time on the island of Hispaniola, when natives presented them with dry leaves that spread a peculiar fragrance. Tobacco was widely diffused among all of the islands of the Caribbean and therefore they again encountered it in Cuba where Columbus and his men had settled. His sailors reported that the Taínos on the island of Cuba smoked a primitive form of cigar, with twisted, dried tobacco leaves rolled in other leaves such as palm or plantain.

COHIBA SIGLO 1 - Cuba Medium, petite corona size, spicy, complex flavours	R 450
MONTECRISTO No. 5 - Cuba Medium to full, torpedo size, powerful palate with rich woods and spicy flavours	R 350
MONTECRISTO No. 2 - Cuba Long Torpedo, hand made, woody, elegant, thick	R 580
MONTECRISTO Regata Medium to light, corona size, woody flavour	R 500
PARTAGÁS No. 4 - Cuba Full strength, robusto size, hand rolled, aromas of wood and spice in equal doses	R 580
ROMEO Y JULIETA No. 1 - Cuba Robusto and complex flavours, nutty, herbal and woody, leathery tangy flavours, machine-made	R 350

WINE REGIONS

We have searched far and wide and continue to seek out the finest wines from emerging and established vineyards and estates around the Cape. Below is a map identifying some of the most prominent wine producing regions, districts and wards.



COASTAL REGION Districts:

- SWARTLAND
- STELLENBOSCH
- TYGERBERG
- CAPE POINT
- CONSTANTIA
- TULBAGH
- PAARL
- DARLING

KLEIN KAROO DISTRICT Districts:

- CALITZDORP
- UPPER LANGEKLOOF (WARD)

WARDS NOT PART OF A REGION

- CERES
- CEDERBERG
- LOWER ORANGE
- PRINCE ALBERT VALLEY

OLIFANTS RIVER REGION Districts:

- LUTZVILLE VALLEY
- CITRUSDAL VALLEY
- CITRUSDAL MOUNTAIN

BREDE RIVER VALLEY REGION Districts:

- BREDEKLOOF
- WORCESTER
- ROBERTSON
- SWELLENDAM

DISTRICTS NOT PART OF A REGION

- OVERBERG
- WALKER BAY
- DOUGLAS
- CAPE AGULHAS
- BOTRIVIER



Innovation, benchmarking and the sharing of knowledge spanning three decades of winemaking excellence, is the proud accomplishment of the Cape Winemakers Guild, which celebrates its 34th anniversary this year.

The Guild, an association of some of the finest winemakers recognised for their high standards of craftsmanship, has evolved over the past 34 years into a body of 47 members who jointly represent the pinnacle of South African wine achievement.

It all began on 24 August 1982 when eight enthusiastic winemakers with a singular vision got together to establish the Cape Independent Winemakers Guild. A ground-breaking association of independent winemakers, the members had one objective in mind: to pool their resources and knowledge in order to craft great South African wines that would stand out amongst the best in the world. From the onset, knowledge and sharing was the major focus of the Guild and members would taste wines from around the world and compare them to their own wines.

Each experts in their respective fields, Guild members have played a significant role in the development of the South African wine industry. From the making of champion port-style wines, the establishment of Méthode Cap Classique and Cape blends, to the opening up of new, cooler wine regions, the introduction of sustainable farming and environmentally responsible wines, Guild members have always been at the forefront of innovation.