



# *Wine List*



D I S H

## CHAMPAGNE

*To be champagne a wine must do more than sparkle. It must come from the Champagne region in northeast France other wise its called a sparkling wine, not Champagne. It would be blamingtono much to say that all Champagne is better than any other sparkling wine. But the east Champagne has a combination of freshness, richness, and a gently stimulating strength that no sparkling wine form anywhere else has yet achieved.*

*Champagne is made from 2/3 red grapes. Inside, the grape is clear pulp, so the skin is discarded. The grapes are selected by hand not by machine. The three grapes in Champagne: Chardonnay, Pinot Meunier, Pinot Noir.*

### **Moet & Chandon Brut Imperial `nv (Champagne, France)**

**R1100**

*Elegant, seductive, delicate fresh crispiness, citrus, floral nuances*

## CAP CLASSIQUE

*These wines are created according to the traditional method of including secondary fermentation in the bottle. This produces the mousse. Under agreement with France, wines made in South Africa using the same process are called Methode Cap Classique (MCC).*

### **Simonsig Kaapse Vonkel (Stellenbosch)**

**R190**

*Classic blend, fresh lively, perfect any time of the day*

### **Graham Beck Brut `nv (Franschoek)**

**R195**

*Equal parts chardonnay-pinot noir, offers light yeastiness and fresh fruit*

### **Beyerskloof Rose Brut `nv (Stellenbosch)**

**R170**

*Salmon pink in colour with an explosion of berry fruits*

## SAUVIGNON BLANC

*Wines made from this grape are mostly very dry, fresh whites designed to be enjoyed young. Their intense taste and aroma, suggestive of green grass and gooseberries, make these wines easy to recognize.*

Bottle

Glass

### **Seidelberg (Agter Paarl)**

**R140**

**R36**

*Citrus and asparagus on the nose followed by hazelnut and dried peach*

**R165**

### **Groote Post (Darling)**

*Crisp, acidity, juicy and intense, ripe peppadew in tail*

### **Springfield Life & Stone (Robertson)**

**R 195**

*Mineral nose backed by tropical fruits on the palate*

### **Neil Ellis Groenekloof (Stellenbosch)**

**R 195**

*Cut grass, fyn bos notes, gooseberry tangy ripeness a delicious seam of flavour*

### **Waterford Estate (Stellenbosch/Elgin)**

**R 210**

*Gooseberries, freshly cut grass, hints of lime zest, lends freshness and character*

## CHARDONNAY

*Chardonnay responds very well to being aged in oak. This gives the wine depth and flavor. The styles of this variety vary from dry and light to medium and full bodied with buttery characteristics, depending on how they are made.*

	Bottle	Glass
<b>Kleine Zalze (Stellenbosch)</b> <i>A full, clean, complexity of tropical ripe flavours with strong asparagus on the palate</i>	<b>R115</b>	<b>R30</b>
<b>Fat Barstard (Robertson)</b> <i>Round in the mouth with white flower aromas and a long, toasty finish</i>	<b>R140</b>	
<b>Haute Espoir (Franschhoek)</b> <i>Citrus peel fruit on nose, lively and tangy finish, subtle oak</i>	<b>R240</b>	
<b>Bouchard Finlayson Missionvale (Walker Bay)</b> <i>Extols elegance with supporting note of lime, fresh apple and gunpowder</i>	<b>R345</b>	

## CHENIN BLANC

*Chenin Blanc is a high acid grape that favours cooler climates. It is also locally called Steen. Used here for everything from generic dry whites to ambitious sweet wines to brandy.*

	Bottle	Glass
<b>Waterford Estate (Stellenbosch)</b> <i>Charming Chenin Blanc, peachy and honeyed note, fresh and vibrant</i>	<b>R110</b>	<b>R28</b>
<b>Villiera (Stellenbosch)</b> <i>Melon and white pear fruits</i>	<b>R125</b>	
<b>Ken Forrester (Stellenbosch)</b> <i>Ripe apple, quince &amp; almond balanced by lemon acidity</i>	<b>R165</b>	

## ALTERNATIVE WHITE CULTIVARS & BLENDS

	Bottle	Glass
<b>Boschendal Blanc de Blanc (Simonsberg Paarl)</b> <i>Easy drinking chenin based with fruity flavours and a crisp dry finish</i>	<b>R105</b>	<b>R26</b>
<b>Haute Cabriere Chardonnay Pinot Noir (Franschoek)</b> <i>Unoaked, mouth filling fruit, soft finish</i>	<b>R140</b>	
<b>Elgin Vinters Viognier (Elgin)</b> <i>Intensely fruit driven, complex yet elegant</i>	<b>R195</b>	

## ROSE

	Bottle	Glass
<b>Raka (Caledon)</b> <i>Dry provencal style rose with juice of raspberries</i>	<b>R95</b>	<b>R25</b>

## MERLOT

*Made famous in Pomerol, Bordeaux, though exciting examples are cropping up in cooler climates in South Africa. Typically producing soft, feminine, easy drinking wines which become more complex with bottle age. Makes a good accompaniment to lamb and shellfish dishes.*

	Bottle	Glass
<b>Excelcior (Robertson)</b> <i>Full and juicy with hints of plum and chocolate</i>	<b>R115</b>	<b>R28</b>
<b>Zonnebloem (Stellenbosch)</b> <i>Plummy fruit, sweet vanilla oak, sappy tannins</i>	<b>R150</b>	
<b>Klein Genot (Stellenbosch)</b> <i>Ripe, rich and full tannins and a great follow through of sweet red fruits with a long finish</i>	<b>R200</b>	
<b>Thelema (Hermanus)</b> <i>Soft and delicious, lovely berry fruits</i>	<b>R305</b>	

## CABERNET SAUVIGNON

*The King of grapes and the variety that made Bordeaux's wines famous. At best the wines are rich in colour, aroma and depth and in time develop elegance and complexity. A great accompaniment to red*

	Bottle	Glass
<b>Excelcior (Robertson)</b> <i>Ripe, blackcurrants and plummy fruit with soft ripe tannins and a smooth clean finish</i>	<b>R115</b>	<b>R28</b>
<b>Allesverloren (Riebeek Wes)</b> <i>Balanced, appetizing, sweet, gummy fruit, tobacco edged</i>	<b>R195</b>	
<b>Waterford Estate (Stellenbosch)</b> <i>Prominent ripe cassis, blackcurrant and cedar wood, intense complex</i>	<b>R260</b>	
<b>Plaisir De Merle (Simondium)</b> <i>Combination of berries, plums, vanilla and dark chocolate in the back round</i>	<b>R285</b>	

## PINOTAGE

*A South African hybrid of Pinot Noir and Hermitage (Cinsaut) developed in the 1920's. It traditionally produces rich, spicy wines which develop elegance and finesse with age, making it an excellent partner to game dishes.*

	Bottle	Glass
<b>Beyerskloof (Stellenbosch)</b> <i>Hint acetone, crunchy strawberry, soft tannins, gentle aloe note in tail</i>	<b>R145</b>	<b>R36</b>
<b>Durbanville Hills (Durbanville)</b> <i>Ripe berry aromas with dark chocolate and faint vanilla, full bodied with well balanced acid</i>	<b>R170</b>	
<b>Southern Right (Hermanus)</b> <i>Raspberry &amp; black fruit with spicy &amp; smoky whiffs more supple &amp; finely texture</i>	<b>R330</b>	

## SHIRAZ (SYRAH)

*Although originally from Persia, Syrah was made famous in the Northern Rhone area of France. It produces masculine, full bodied red wines with rich colour and intensity. Examples with good acidity make for versatile food wines.*

Bottle

### **Bon Courage (Robertson)**

**R160**

*Violets, plum, wild scrubs with hints of pepper and bay leafs with a savory fruit cake finish*

### **Neil Ellis (Stellenbosch)**

**R220**

*Spicy tones within the blackberries, fennel nuances, white pepper*

### **Waterford Estate Kevin Arnold (Stellenbosch)**

**R325**

*Fragrant cherries, smoky, well complemented by white pepper spiciness*

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## ALTERNATIVE RED CULTIVARS & BLENDS

Bottle

Glass

### **Simonsig Adelberg (Stellenbosch)**

**R115**

**R28**

*Off dry, soft cab – merlot with coffee oak flavour*

### **Elgin Vintners Pinot Noir (Elgin)**

**R210**

*Red berry fruit and burgundy oak's smoky overlay*

### **Rupert and Rothschild Classique (Paarl)**

**R245**

*Smooth, velvety mouth feel, subtle tannins*

### **Guardian Peak Summit (Stellenbosch)**

**R365**

*Blueberry & scrub tones with juiciness and amenable tannins*

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## DESSERT

Bottle

Glass

### **Buitenverwachting 1769 (Constantia)**

**R195**

**R56**

*Dried apricot, nutmeg, wild honey aromas*