

## *Champagne & Sparkling Wine*

Champagne is produced in the Champagne Region of France. A second fermentation takes place in the bottle. In South Africa we call it Methode Cap Classique. These wines are perfect for celebrations & will complement your whole meal.

**J.C Le Roux Le Domaine - Stellenbosch** 119

The first sparkling wine to offer both natural lightness & a delicious full taste – lighter in alcohol & kilojoules. glass 25

**Pongracz - Paarl** 210

Well known & ever popular, the fine aroma is followed by rich complexity & a lingering aftertaste. glass 45

**Pongracz Rosé - Paarl** 260

Wonderful foamy mouthful of black berry fruit flavours with a lingering brut aftertaste.

**Moët & Chandon Brut Imperial N/V 750ml** 495

Pale yellow with fresh fruit aromas, buttery & creamy notes. glass 105

**Veuve Clicquot - Champagne** 790

A blend of three Champagne grapes, combining body & elegance.

## *Sauvignon Blanc*

These wines tend to be fresh, crisp & dry; with mineral or fruity characteristics. When wooded, they are called Blanc Fume, which adds good complexity to an already fine wine. A Sauvignon Blanc will complement most seafood & white meat dishes.

**Two Oceans - Western Cape** 85

With its grassy nuances, this dry wine is light, crisp, remarkably fresh & very palatable.

**Indaba - Western Cape** 89

Light, flinty white wine. glass 25

**Brampton - Stellenbosch** 115

Zesty upfront with passion fruit, litchi & asparagus aromas following through to a lively palate.

**Durbanville Hills - Durbanville** 135

Fresh with a gooseberry/ passionfruit concentration. glass 38

**Clouds - Stellenbosch** 165

Crisp & fruity with vibrant gooseberry, grapefruit & tropical notes glass 45

**Southern Right - Hemel-en-Aarde** 175

With plenty of green fruit & figs, this is a typical cool climate Sauvignon Blanc.

**Nederburg Manor House** 195

It is a melange of passion fruit, gooseberry & grassy flavours with a vibrant acidity, while its underlying trace of subtle sweetness rounds out the palate. glass 55

**Klein Constantia - Constantia** 215  
 An excellent, well balanced wine with a fresh, lingering finish.

**Mulderbosch - Stellenbosch** 220  
 Full of steely promise when tasted but showing some middle aged spread.

## *Chardonnay*

Usually wooded, an oaked Chardonnay is usually associated with caramel, citrus, yeasty, buttery & honey flavours; complements rich creamy dishes. An unwooded Chardonnay is fresher with more citrus on the palate.

**Indaba - Western Cape** 89  
 Rich honey flavours backed with an abundance of citrus. *glass 25*

**Brampton Unoaked - Stellenbosch** 120  
 Rich, full flavoured & fruity, pear, peaches & ginger cream. A very inviting chardonnay.

**Durbanville Hills - Durbanville** 135  
 Soft & easy, with melon & lightly buttered toast notes. Stave fermented. *glass 38*

**Boschendal 1685 - Franschoek** 185  
 The oak maturation gives an elegant depth to this complex yet accessible white wine.

**Bouchard Finlayson Sans Barrique - Hermanus** 195  
 Uncomplicated with lemon zest & clean, fresh, fruit. This unoaked chardonnay is compatible with any meal as well as on its own.

**Thelema - Stellenbosch** 205  
 Light straw colour with mineral flavours. Citrus & hazelnut on the palate with a long, clean finish.

**Hamilton Russell - Hemel-en-Aarde** 550  
 An elegant, yet textured & intense wine with a strong personality of both place & vintage.

## *White Blends*

**Fleur du Cap Natural Light - Stellenbosch** 95  
 Floral & tropical fruit aromas with slight Muscat undertones on the nose. Light & crisp palate with a lower alcohol content (9.3%). *glass 26*

**Buitenverwachting Buiten Blanc - Constantia** 130  
 A Sauvignon-based blend with a touch of Chenin. This dependable wine is a perennial favourite. *glass 35*

**Haute Cabrière Chardonnay/Pinot Noir - Franschoek** 170  
 Just-dry from Chardonnay & Pinot Noir, unwooded & delicate.

## *Chenin Blanc*

The most widely planted grape in the country: it is mostly used in the production of brandy. Can be wooded or unwooded. The associated flavours include guava & tropical fruits. A good food partner to catch of the day, shellfish & poultry.

**Indaba - Western Cape** 89  
Unoaked with waxy aromas & sweet fruit. glass 25

**Fleur du Cap - Stellenbosch** 115  
The wood integration is sublime & shows creamy butterscotch flavours intertwined with melon, apricot, peaches & honey. glass 32

**Nederburg - Paarl** 135  
Pleasant & easy with melon notes supported by minimal oaking.

## *Rosé & Blanc de Noir*

Either a blend of red & white grapes, or red grapes that have had very little skin contact. Excellent with most meals, or just as an aperitif. Perfect in summer!

**Nederburg Rosé - Paarl** 85  
This wine is made entirely from Pinotage grapes for everyday enjoyment. glass 24

**Boschendal Blanc de Noir - Franschhoek** 110  
This sensual salmon coloured wine can be enjoyed at any time. glass 30

## *Pinotage*

South Africa's own grape variety: a cross between the Cinsaut (Hermitage) & Pinot Noir grapes. Fairly light-bodied with cherry, banana & spice on the nose. This wine will complement venison, red meat as well as most seafood dishes.

**Beyerskloof - Stellenbosch** 135  
Complex Pinotage with a purple berry aftertaste. glass 35

**Durbanville Hills - Durbanville** 165  
Full bodied, rich in character with harmonious fruit, balance & a slight tannic finish. glass 45

**Diemersfontein - Wellington** 195  
This Pinotage is like no other. Packed with deep chocolate & coffee aromas. Not a shy bone in its body. Incredibly complex while remaining easy & moorish.

## *Shiraz*

A full bodied wine with smoky, peppery flavours, complex fruit & blackberries. Excellent with red meat & shellfish.

**Indaba - Western Cape** 95  
Berry fruit with hints of spice; good tannin structure with oak undertones on the finish. glass 28

- Durbanville Hills - Durbanville** 165  
 An unpredictable wine full of surprises. Varietal wine that displays an early nose of black pepper spice & sweet red berries. *glass 45*
- Diemersfontein - Wellington** 195  
 Dark chocolate with ground coffee tones & a black plum core.
- Saxenburg Private Collection - Stellenbosch** 295  
 Consistently excellent with hints of coffee.

## *Merlot*

A classic grape from Bordeaux in France. Medium to full bodied: often with flavours of chocolate, berry & spice. Well suited to red meat dishes.

- Indaba - Western Cape** 95  
 Mulberries & damp thatch, smoky with low tannins. *glass 28*
- Audacia - Stellenbosch** 125  
 Textured flavours & fine tannins. *glass 35*
- Fleur du Cap - Stellenbosch** 145  
 Ripe blackberry & fresh mint.
- Durbanville Hills - Durbanville** 165  
 Dark chocolate, strawberries & plums on the nose, this merlot is medium bodied with rich fruit. *glass 45*
- Meerlust - Stellenbosch** 325  
 Full bodied with mouth-filling juicy opulence, creamy richness & very soft & textured tannins.

## *Cabernet Sauvignon*

Tobacco, cedar & blackcurrant overtones: this well known grape variety is full-bodied, rich & powerful. Excellent with red meat!

- Brampton - Stellenbosch** 130  
 Outstanding quality & character, with complex aromas & well balanced with sweetness. *glass 35*
- Neil Joubert - Paarl** 135  
 Seventy-five percent unwooded, but still a typically serious Cabernet.
- Nederburg - Paarl** 165  
 A spicy, fruity nose & a decent, firm palate for everyday drinking. *glass 45*
- Thelema - Stellenbosch** 395  
 Complex & stylish, with bags of ripe blackcurrant & coffee flavours. This wine is bone dry, yet exhibits a lovely sweet fruit character on the palate.

## *Pinot Noir*

A very difficult grape to grow, but certainly worth the effort. This light style of red wine is best served slightly chilled: Perfect for lunch & partners well with seafood dishes.

**Two Oceans - Western Cape** 95  
Ruby red with mulberry, cherry & wood spice on the nose & palate. Fresh, juicy & soft-textured. glass 26

**Haute Cabriere - Franschoek** 315  
Dark fruit backed by perfectly integrated tannins. An elegant red wine with flavours that linger long on the palate.

**Hamilton Russell - Hemel-en-Aarde** 550  
Shows hints of that alluring savoury "primal" character along with a dark, spicy, complex primary fruit perfume.

## *Red Blends*

**Nederburg Baronne - Paarl** 115  
A medium-bodied, smooth dry red, showing delectable fruit & maturation flavours. glass 30

**Diemersdal Matys - Durbanville** 125  
This complex blend of Cab & Merlot brings forth concentrations of dark plums, red berries & violets.

**Meerlust Rubicon - Stellenbosch** 495  
Cassis, black cherry & blackcurrant followed by the characteristic cigar-box.

## *Dessert Wines*

**Nederburg Noble Late Harvest - Paarl** glass 22  
Bright yellow with hints of gold. Aromas of dried peaches, apricot & honey, supported by spicy background notes.

**Paul Cluver Noble Late Harvest - Elgin** glass 48  
Complex yet elegant with perfumed, floral notes & hints of ripe peaches & pineapple.

**Vin de Constance - Constantia** glass 70  
Napoleon's favourite wine. Full & viscous with waves of white peach & pear flavours.