



Welcome to The Plettenberg

Our wine list is a work-in-progress and hopefully it will never be complete. This list is divided into cooler and warmer climate, namely the Coastal section and the Inland section. The Coastal section consists of Constantia, Elgin, Walker Bay, Elim and Plettenberg Bay, also the locations of the three hotels of The "Collection by Liz McGrath". The Inland section features producers from Stellenbosch, Paarl, Robertson and Swartland. These wines are selected solely for your pleasure. We also offer a small selection of International wine.

Should you wish to choose your bottle of wine directly from our Wine Cellar, please inform our Restaurant Manager or Barman who will be happy to take you there.

The wine descriptions below each wine are those of the winemakers and some my own. We will be happy to assist you in the choice of your wine.

Cheers

Your Plettenberg Hotel Team

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WINES BY THE GLASS

CHAMPAGNE & CAP CLASSIQUE

N.V	TRIBAUT SCHLOESSER TRADITION	R 104-00
N.V	VILLIERA TRADITION BRUT	R 53-00
2008	KRONE ROSÉ	R 50-00

WHITE WINES

2010	BOUCHARD FINLAYSON - CHARDONNAY	R 64-00
2007	KLEIN CONSTANTIA RHINE - RIESLING	R 47-00
2010	ZOETENDAL - SAUVIGNON BLANC	R 37-00
2011	BUITENVERWACHTING - BUITEN BLANC	R 30-00
2010	BEAUMONT – CHENIN BLANC	R 42-00
2011	PAUL CLUVER – GEWURTZTRAMINIER	R 55-00

ROSÉ WINE

2011	KLEIN CONSTANTIA KC - ROSÉ	R 30-00
2011	RAKA - ROSÉ	R 20-00

RED WINES

2006	BUITENVERWACHTING - CABERNET SAUVIGNON	R 60-00
2006	EAGLES' NEST - MERLOT	R 74-00
2011	FELICITÉ – PINOT NOIR	R 40-00
2009	KLEIN CONSTANTIA KC – CABERNET SAUVIGNON/MERLOT	R 35-00
2009	STEENBERG - SHIRAZ	R 75-00
2010	GROOT CONSTANTIA - PINOTAGE	R 75-00

DESSERT WINE

N.V.	WATERFORD - HEATHERLEIGH	R 34-00
2006	BEAUMONT "GOUTTE D'OR"	R 36-00
2008	ONYX NOBLE - LATE HARVEST	R 38-00
2009	PAUL CLUVER - NOBLE LATE HARVEST	R 57-00

PORT

N.V.	DE KRANS - CAPE RUBY	R 15-00
N.V.	DE KRANS - TAWNY	R 22-00
N.V.	DE KRANS - PINK	R 15-00
1997	BREDELL'S - CAPE WINEMAKERS GUILD	R 77-00
2001	DE KRANS - VINTAGE	R 45-00
2007	ALLESVERLOREN	R 19-00

Please note that should you wish to bring your own bottle of wine we reserve the right to charge a corkage fee of R 50-00 per bottle.

MÉTHODE CAP CLASSIQUE

N.V.	VILLIERA TRADITION BRUT Wine of Origin: Stellenbosch	R 260-00
	This Method Cap Classique (bottle fermented sparkling wine) is a blend of red and white grapes displaying the full, balanced yeasty complexity synonymous with a wine made in this style. The wine retains its fresh racy zestiness that is a result of crisp acidity and rich fruit.	
2005	KRONE ROSÉ CUVÉE BRUT Wine of Origin: Tulbagh	R 260-00
	Sassy, refreshing and uplifting with delicate berry fruits; elegant lees-yeastiness and a fine, creamy mousse.	
2008	BRAMON MCC BRUT Wine of Origin: Plettenberg bay	R 290-00
	Pale lime green colour with vibrant mousse. Good fresh Sauvignon character nose, melon aromas and hints of green pepper (pyrazine) yeasty flavour on the palate. Refreshing clean palate with exciting limy, zesty lingering finish.	
2009	STEENBERG BRUT“1682” CHARDONNAY Wine of Origin: Western Cape	R 300-00
	The Brut 1682 has aromas of fresh granny smith apples with overtones of freshly baked biscuits and creamy, yet fresh, mouth feel. It is a wonderful wine of all occasions, remaining crisp and refreshing on the palate without lacking fullness.	

CHAMPAGNE

N.V.	LALLIER BRUT GRAND RESERVE	R 600-00
	Appellation: Epernay	
	Very fine golden yellow colour. Buttery aromas of brioche with apricot fruitiness. A mix of elegance and complexity	
N.V.	LAURENT PERRIER BRUT	R 800-00
	Appellation: Tours-Sur-Marne	
	This flagship champagne shows the great expertise of Laurent-Perrier: fine and fresh, powerful and balanced. The best way to discover the joys of Champagne and the Laurent-Perrier style, and perfect for every occasion.	
N.V.	LAURENT PERRIER BRUT (375ml)	R 450-00
	Appellation: Tours-Sur-Marne	
	This flagship champagne shows the great expertise of Laurent-Perrier: fine and fresh, powerful and balanced. The best way to discover the joys of Champagne and the Laurent-Perrier style, and perfect for every occasion.	
1993	LAURENT PERRIER (375ml)	R 450-00
	Appellation: Tours-Sur - Marne	
	Alcohol: 12%	
	Vintage champagnes are made in exceptional years. The wine is medium straw in colour with an open and well-developed nose. On the palate it is rich, well sustained, with a slight biscuit character from the prolonged lees ageing and a long finish of honeyed ripe fruit.	
N.V.	G.H. MUMM ROSÉ	R 900-00
	Appellation: Reims	
	Distinctively fresh, full-bodied champagne with impeccable consistency of taste. Emblematic of the richness and finesse that characterise the company's own vineyard.	
N.V.	G.H. MUMM CORDON ROUGE	R 600-00
	Appellation: Reims	
	The bubbles are rich on the palate, but never overpowering. The perfect balance is combined with a rounded, full vinosity. The mix of fresh fruit and caramel aromas give even more intensity to the finish. Has a remarkable capacity to linger in the mouth.	

CHAMPAGNE (cont.)

N.V.	POMMERY BRUT ROYAL Appellation: Reims A composition that is light, yet well structured and full of charm. Fresh and vivacious with a subtle fruity finish.	R 1140-00
N.V.	TRIBAUT SCHLOESSER TRADITION Appellation: Romery Fruity and floral notes on the nose. Very fresh and lively. Fine and delicate on the palate, with hints of dried fruit and apricot flavours.	R 520-00
N.V.	MOËT & CHANDON - BRUT IMPÉRIAL Appellation: Epernay A harmonious blend of all three varietals and reserve wines. Brut Impérial is subtle, drier styled Champagne. Pale yellow in colour with shades of green. Predominantly Pinot characteristics. Very ample on the palate, discreet finish. An aperitif wine, which also accompanies fish dishes.	R 895-00
N.V.	MOËT & CHANDON - BRUT IMPÉRIAL (375ml) Appellation: Epernay Lovely aromas of flowers, hazelnuts and biscuits. On the palate it is soft with a fruity finish, which evokes peach.	R 500-00
1996	MOËT & CHANDON CUVÉE DOM PÉRIGNON Appellation: Epernay There has been a lot of great vintages of Dom Perignon, but never has any been as impressive as the 1996; even richer than the brilliant 1990. The 1996 is still tightly wound but reveals tremendous aromatic intensity, offering hints of bread dough, Wheat Thins, tropical fruits, and roasted hazelnuts. Medium to full-bodied, with crisp acidity buttressing the wine's wealth of fruit and intensity, it comes across as extraordinarily zesty, well-delineated, and incredibly long on the palate.	R 3500-00

The Coast and its wine regions from Constantia to Plettenberg

The cool maritime climate and the right soil composition combine to make the Hemel-en-Aarde valley the ideal location for the fussy Pinot Noir, Sauvignon Blanc and Chardonnay vines.

The Onrust River winds its way through the valley, where one of the youngest but fastest growing wine routes in South Africa is already establishing a name with its Pinot Noir and Chardonnay cultivars. The three wards: Hemel-en-Aarde Valley, Upper Hemel-en-Aarde Valley and Hemel-en-Aarde Ridge are well known for their Pinot Noirs and Chardonnays. Innovative blends and mineral Sauvignon Blancs complement the range.

The Elgin Valley, between Cape Town and Hermanus forms a vital part of the apple producing industry in South Africa, but is now also home to a thriving wine industry. The area is characterised by small family farms, world class wines and top young wine makers.

This small valley, one of the coolest wine growing areas along South Africa's south coast is situated some 70 kilometers east of Cape Town, developing a reputation for outstanding wines, characterized by their mineral undertones and complimented by good natural acidity, displaying an elegance that has its origins in our uniquely cool terroir.

Constantia Valley, the oldest wine region of South Africa, is known more for its whites such as Sauvignon, Semillon and Muscat. Reds such as Merlot, Cabernet, Syrah and Nebbiolo also perform well, depending on the location of the vineyards. Constantia receives over 1000mm of rain a year making irrigation unnecessary. The warmer north facing slopes of Constantia also produce elegant Merlots, Cabernets and Nebbiolos.

Wines from the nearby Cape Point region have also been included. Though there are similarities in climate with the Constantia region, such as the cooler sea breezes from the False Bay coast line, which benefits the slow ripening process needed for sauvignons and certain white wine blends, Cape Point is a relatively new wine producing region.



Wines from regions along the coast, including Constantia, Walker Bay and Plettenberg Bay

SAUVIGNON BLANC

2010	CAPE POINT Wine of Origin: Noordhoek – Cape Point The wine shows a complex array of tropical fruit, grapefruit and limes all held together by an incredible mineral backbone. The palate is rich and full made in a style to be a wonderful food companion.	R 290-00
2010	ZOETENDAL Wine of Origin: Elim Fruity dry mineral characters, great rounded mouthfeel with lingering aftertaste. goes well with Cape salmon, grilled fish and roast chicken.	R 150-00
2011	ATARAXIA Wine of origin: Hemel and Aarde & Elgin Valleys This wine favours individuality ahead of pure, pungent fruit, but still shows assertive spice, herbs, lemon zest, gooseberry and grassy aromas. These are effortlessly reflected on the palate and are complemented by a lively acidity which underpins a classy structure and texture, culminating in a wine of great poise, length and charm.	R 205-00
2011	BUITENVERWACHTING Wine of Origin: Constantia Alcohol: 13.5% The wine has a pale lemon yellow colour and bouquet reminiscent of green figs with hints of gooseberries and an intrusion of green peppers. The wine is dry, full bodied and has a long lingering finish.	R 160-00
2011	KLEIN CONSTANTIA Wine of Origin: Constantia Pungent aromas of guavas, citrus blossom and passion fruit greet the nose. The palate is poised on a knife edge of brisk mineral notes and succulent acidity. Flavours are piercing and vibrant with a richly textured finish. Overall the impression is one of crystalline fruit expression with an underlying refreshing character.	R 219-00
2010	WATERFORD 500ML Wine of Origin: Elgin Ripe tropical nose, chalk and lime undertones to balance. Palate is crisp with a round voluptuous mid palate, and classical dry finish.	R 125-00

SÉMILLON

2006	CAPE POINT Wine of Origin: Noordhoek – Cape Point Nose shows dusty, herbaceous tones with black current, limes and subtle oak. This follows onto a tight palate along with fresh acidity.	R 290-00
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BLENDDED WHITE WINE

2006	ASHBOURNE – SANDSTONE Wine of Origin: Walker Bay With their research pointing to Sauvignon Blanc being particularly successful on sandstone soils, they aimed to have this as the lead grape, structurally and aromatically, with other partners contributing to the age-worthiness and palate depth and structure without competing with the aromatics.	R 420-00
2007	STEENBERG – MAGNA CARTA Wine of Origin: Constantia This multi-layered wine's balanced structure and firm body will delight with a rich but elegant feel on the palate, coating the mouth and flowing through into a lingering finish that begs to savour.	R 820-00
2010	GROOT CONSTANTIA Wine of Origin: Constantia Alcohol: 13.5% Aromas of ripe apples, pineapples and mango blend together into a blissful tropical fruit punch. The blend always shows a lot of typical Sauvignon Blanc character in its youth, whilst Semillon adds complexity with a bit of bottle ageing.	R 160-00

ROSÉ

2011	KLEIN CONSTANTIA – KC Wine of Origin: Constantia A freshly styled Cabernet Franc Rosé with moderate alcohol and vibrant mineral characters designed for a wide range of occasions. fresh herbaceous aromas, hints of strawberry fruit and a fresh mineral note, the palate is vibrant, displaying red berry flavours and beautifully poised acidity	R 120-00
2011	RAKA Wine of Origin: Klein River Alcohol: 13.5% Fresh summer berries on the nose with hints of candy and an elusive hint of oak. The crisp palate is supported by the acidity of the Sauvignon blanc ensuring a long, lingering aftertaste.	R 80-00

CHARDONNAY

2010	BOUCHARD FINLAYSON - SANS BARRIQUE	R 230-00
	Wine of Origin: Overberg	
	Vintage 2009 Sans Barrique has been naturally produced with an emphatic fruit purity and minerality. Great length from tantalizingly luscious acidity. Strong hints of peach and kiwi with a few drops of lemon! Forward and appealing, perfectly suited for those who find woodied Chardonnays too powerful.	
2009	HAMILTON RUSSELL VINEYARDS	R 580-00
	Wine of Origin: Hemel & Aarde Valley	
	A tight, minerally wine with classic Hamilton Russell Vineyards length and complexity. A prominent core of intense pear fruit aromas and flavours are brought beautifully into focus by a tight line of natural acid and a dry minerality. An elegant, yet textured and intense wine with a strong personality of both place and vintage.	
2009	NEWTON JOHNSON	R 250-00
	Wine of Origin: Overberg	
	This vineyard called Kaaimansgat, consistently produces its strikingly expressive ripe citrus and mineral character every year. Elegant and concentrated, the discreet oakings complements with spice and fragrant nuttiness in the background. The vineyard's striking altitude provides fresh, clean acidity that lingers in the finish.	
2008	ATARAXIA	R 480-00
	Wine of Origin: Hemel & Aarde & Elgin Valleys	
	It has a rich core of fiercely expressive grapefruit, white flowers, pear and grilled almond aromas and flavours. The palate is penetrating and profound yet graceful and poised. A racy acidity and soil-derived gravely minerality adds to the classic length and complexity of this stylish, world class Chardonnay.	
2010	OAK VALLEY	R 300-00
	Wine of Origin: Elgin	
	Hints of orange zest with nuttiness, lime and white pear on the nose. Poised with good use of wood, tangy acidity, good length with a mineral elegant finish.	
2010	BOUCHARD FINLAYSON – KAAIMANSGAT	R 260-00
	Wine of Origin: Overberg	
	A great vintage where clean fruit offers a tight but full flavoured peachy wine which elicits a hint of oak, vanilla and green apple. A natural match with poultry, casseroles and richer fish dishes.	

CHENIN BLANC

2010	BEAUMONT Wine of Origin: Walker Bay	R 170-00

GEWÜRZTRAMINER

2011	PAUL CLUVER Wine of Origin: Elgin	R 220-00

RIESLING

2007	KLEIN CONSTANTIA Wine of Origin: Constantia	R 190-00
2008	LA VIERGE Wine of Origin: Hemel & Aarde	R 190-00

VIognier

2010	EAGLES' NEST Wine of origin: Constantia	R 300-00

CABERNET SAUVIGNON

2007	BUITENVERWACHTING Wine of Origin: Constantia Offers strong berry flavours reminiscent of blackcurrant and ripe cherries. Mineral and cigar-box characters.	R 240-00
2009	KLEIN CONSTANTIA Wine of Origin: Constantia This is a classic example of Constantia Cabernet Sauvignon. The nose offers aromas of cassis with subtle earthy, mineral undertones. The palate is still very tightly wound and will take several years to open fully, its ripe, compact tannin structure ensuring many years of cellaring potential..	R 330-00

CABERNET FRANC

2008	HERMANUSPIETERSFONTEIN - SWARTSKAAP Wine of Origin: Sondagskloof This Generous length, integrated tannins, medium body, pure intensity, silky consistency, an elegant structure, fresh finish and flowing balance.	R 350-00
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MERLOT

2006	EAGLE'S NEST Wine of Origin: Constantia A fantastic example of a cool climate Merlot. Ripe raspberries, mulberries and wood spice with an element of plum on the palate, followed by fruit reminiscent of dark red cherries. Well integrated acid keeps the fruit flavours focussed and together. The wine has a soft smooth entry with a lovely medium bodied palate weight, fruit flavours coating the entire mouth. This progresses to a very elegant finish with the most subtle tannins following through.	R 290-00
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PINOTAGE

2005	ASHBOURNE Wine of Origin: Walker Bay From the maiden release in 2001, this bench mark wine has redefined South Africa's own grape variety. Pinotage with its classic, refined styling and unique complex character. This is a wine unlike anything else, intense, rich and savoury with a beautiful underlying minerality.	R 680-00
2009	SOUTHERN RIGHT Wine of Origin: Walker Bay Southern Right is re-defining Pinotage with this intense classically styled, clay-grown wine, packed with complex berry fruit, beautiful tannins and subtle wood spice.	R 330-00

SHIRAZ

2009	STEENBERG Wine of Origin: Constantia This full bodied Shiraz is deep garnet in colour with hints of white pepper, violets, spice and vanilla on the nose. It has a firm structure, with lots of ripe berry characters on the palate and soft velvet finish.	R 290-00
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RED BLENDS

2009	KLEIN CONSTANTIA - KC CABERNET SAUVIGNON / MERLOT Wine of Origin: Stellenbosch Aromas of ripe black berries and plums are complemented by subtle oak spice. The palate is dense, with fruit flavours balanced by well rounded, compact tannins and a lasting finish.	R 140-00
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PINOT NOIR

2000	BOUCHARD FINLAYSON “GALPIN PEAK”	R 530-00
	Wine of Origin: Walker Bay	
	The nose is aromatically scented with exciting whiffs of truffles and fruits of the forest. Pinot Noir is the most food flexible varietal. Its richness comes from a multitude of layers of flavour.	
2007	HAMILTON RUSSELL VINEYARDS	R 560-00
2006	Wine of Origin: Walker Bay	
2004	The vineyards philosophy of expressing terroir in their wines, gives rise to a certain tightness, tannin line and elevated length, balancing the richness and generosity of this wine. Classic in its approach it offers modern fruit with a classic structure. When matured its classic approach becomes more evident. Red and dark fruit supported by a feminine earthiness, with hints of black truffles.	
2001		
2000		
2010	NEWTON JOHNSON	R 430-00
	Wine of Origin: Elgin	
	Made from the meticulous Elgin vineyards of grower, James Downes. This vintage shows the vineyard's typical full colour with deep, abundant flavours of black cherry, spice, and liquorice. A mineral, earthy character complements the long, savoury finish. A versatile food accompaniment offering sturdy flavours and lengthy aging potential.	
2011	FELICITÉ	R 160-00
	Wine of Origin: Eilandia (43%) Upper Hemel-en-Aarde Valley(30%) Elgin (27%)	
	Made from Nadia's family vineyards, this wine charms with pure scented Pinot Noir fruit showing sweet cherries and a hint of spice. The deliciously ripe palate is softened with a silky texture delivered by the uniquely alkaline soils in this area	
2006	OAK VALLEY	R 450-00
	Wine of Origin: Elgin	
	Good colour combined with a beautiful fruit expression showing cherries, strawberries and forest floor. Well balanced, supremely elegant with a delicate silky finish.	
2007	BOURCHARD FINLAYSON “GALPIN PEAK”	R 530-00
	Wine of Origin: Walker Bay	
	Firm but deliciously elegant. Fragrant rich with exuberant fruit and long lasting palate profile. Early drinking but will mature well.	
2010	YARDSTICK	R 280-00
	Wine of Origin: Outeniqua	
	On first sight the wine has a light colour, not unusual for Pinot Noir. Importantly it is crystalline in appearance, not at all dull, this is an indication of the freshness of the wine. Very pure earthy aromas are displayed in conjunction with bright red fruit such as sour cherries and fresh strawberries.	

VIN de CONSTANCE

In the early part of the 17th century Vin de Constance made its appearance. Made on the farm Klein Constantia, which had been part of the original farm, owned by Simon van der Stel, the wine was to become one of the Cape's most celebrated exports in the 18th and 19th centuries. Charles Dickens wrote about it, as did Jane Austin. The German poet Klopstock devoted an entire ode to this great wine.

"Constantia was bought by European courts in the early 19th century in preference to Yquem, Tokay, and Madeira..." writes Hugh Johnson. Kings vied for possession of this wine. Louis Philippe sent emissaries from France to fetch it, Napoleon drank it on the island of St Helena, finding solace in his lonely exile, Frederick the Great and Bismarck ordered it and in England the Prime Minister - who had sampled it with much delight at Downing Street - made sure that consignments from the Cape were delivered to Buckingham Palace for the King.

Towards the end of the 19th century the dreaded disease Phylloxera arrived at the Cape, causing devastation in the vineyards and bankruptcy amongst winemaking families. The legend lived on however, immortalised in poetry and prose, and still vibrantly alive in many old bottles, which lay forgotten in the cellars of Europe's great wine collectors.

Since 1980 Klein Constantia has been redeveloped and everyone involved has seen it as a challenge, almost a mission, to bring back the famous wine, for the farm had been part of Simon van der Stel's estate. Early records were studied and careful selection made from vines, which in all likelihood came from the original stock used in Constantia 300 years ago. Now, a century after its disappearance comes the renaissance - Vin de Constance - made in the style of the old Constantia, from vineyards which once produced this legendary wine. This is a natural sweet wine.

2000	KLEIN CONSTANTIA VIN de CONSTANCE	R2800-00
	With a burnt orange-gold hue, this wine exhibits youthfully fresh, floral Muscat aromas and exotically spicy confectionary flavours. These rich flavours are well balanced by brisk acidity, and an attractive bitter orange twist on the clean, persistent finish.	
1999	KLEIN CONSTANTIA VIN de CONSTANCE	R2800-00
	Viscous but lively in texture, this has layers of orange peel, maple, crème brûlée, green tea and quince paste flavours that stay tightly knit through the lengthy finish.	

*Wines sourced from other regions such as
Durbanville, Stellenbosch, Paarl & Swartland*

SÉMILLON

2006	VERGELEGEN Wine of Origin: Helderberg – Stellenbosch Attractive gold/green colour. The nose shows intense citrus, orange marmalade, honey and spice characters. Well balanced with a crisp acidity.	R 380-00
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BLENDDED WHITE WINE

2005	NICO VAN DER MERWE - SAUV. BLANC / SÉMILLON Wine of Origin: Stellenbosch Pear and green apple with some spice elements. Sémillon lanolin noticeable in the background. Good aging ability.	R 160-00
2007	VERGELEGEN WHITE – SAUVIGNON BLANC / SÉMILLON Wine of Origin: Helderberg – Somerset West A pale yellow in colour with green hue. The nose is reminiscent of freshly squeezed lime juice. The wine is refined and elegant with mineral overtones and a flinty core dominated by whiffs of black truffle.	R 550-00
2007	THE SADIE FAMILY - PALLADIUS Wine of Origin: Swartland A complex blend with aromas of white pepper and ripe apricot due to the Viognier, creamy, smooth flavours from the Chardonnay and ripe, tropical aromas from the Chenin. Long aftertaste and well balanced.	R 790-00

CHARDONNAY

2007	GLEN CARLOU – QUARTZ STONE Wine of Origin: Paarl This limited-release wine derives its name from a single, mature vineyard planted in soils containing a generous percentage of quartz stone shards. Subtle straw yellow with green hues. Aromas of green apples and gun smoke with hints of sourdough; flavours of peach and layers of apricot, with some grapefruit and boiled sweets. Finish with rich, full mouth feel, well-balanced acidity that lingers on the palate for some time.	R 590-00
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CHARDONNAY / HALF BOTTLES

2009	WATERFORD ESTATE 375ml Wine of Origin: Stellenbosch Pale straw with golden tinge appearance, aromas are rich and explosive, brioche, lime and oatmeal shows evident intensity of the 2009 vintage. Palate is rich and creamy with medium acid for balance. Flavours are oatmeal and fresh dough over lime cordial fruit. Youthful and powerful and will only settle into its best in 5 to 8 years.	R 125-00
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RED BLENDS

RARE & VINTAGE

KANONKOP – W.O. Stellenbosch

We are privileged to offer you a selection of matured wines from arguably South Africa's leading red wine estate. Those in the know commonly describe Kanonkop Estate as one of the First Growths of South Africa.

The name Kanonkop (English – Canon Hill) is derived from a hill on the estate from which a canon was fired when ships entered Cape Town Harbour. This signalled the surrounding farmers that they could go and trade fresh vegetables, meat and wine.

Named after the current owners – Johann and Paul Krige's Grandfather, Paul Sauer is a traditional blend comprising Cabernet Sauvignon, Merlot and Cabernet Franc. It is a deep red wine with complex fruity flavours, which are enhanced by maturing the wine in 225 litre French Nevers Oak Barrels.

1987	Kanonkop Paul Sauer	R 880-00
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MEERLUST – W.O. Stellenbosch

A Bordeaux Blend of Cabernet Sauvignon, Cabernet Franc and Merlot. The wine has an intense purple, almost black appearance with a light ruby rim indicating the youth of the wine. On the nose the wine has powerful, ripe berry and black currant aromas supported by elegant plum and vanilla scents. On the palate it has a mouth-filling bouquet of berry fruit and ripe plums, supported by firm fine tannins and fresh acidity.

1987	MEERLUST RUBICON	R 980-00
1993	MEERLUST RUBICON	R 980-00
1994	MEERLUST RUBICON	R 980-00

RED BLENDS

1994	RUST & VREDE (5L) CABERNET SAUVIGNON / SHIRAZ / MERLOT Wine of Origin: Stellenbosch Rich and focused blackcurrant, blackberries, plum and fruit. Layers of mocha and dark chocolate. Intense and concentrated, complex structure with dense tannins that are well integrated in the long finish.	R4900-00
1997	VRIESENHOF (5L) KALLISTA Wine of Origin: Stellenbosch Leather and tobacco on the nose with a hint of pencil lead. The wine has a good tannin structure with red berries and fruit on the palate. Lingering spice on the aftertaste with apparent smokey aroma. The Kallista is a meal on its own or just have it with a simple creamy cheese like brie.	R5500-00
2001	KEN FORRESTER “THE GYPSY” GRENACHE/SYRAH Wine of Origin: Stellenbosch Layered prune ripeness, perfumed spice, savoury, smoky whiffs. Instant appeal belies complexity, structural balance potential.	R 480-00
2004	HARTENBERG – THE MACKENZIE Wine of Origin: Stellenbosch Dark purple colour, multi-layered and voluptuous with hints of chocolate, cassis and spices with a silky, stylish finish.	R 600-00
1998	CLOS MALVERNE – AURET CABERNET SAUVIGNON/PINOTAGE Wine of Origin: Stellenbosch Brilliantly realised blend proportions fine-tweaked to maximise Cabernet’s structure And Pinotage’s vibrant fruit. A full-bodied, fragrant and special wine made from noble Cultivars.	R 550-00
2005	VILAFONTÉ – SERIES C Wine of Origin: Paarl “Series C” is blended from the most intense, elegant wines from the vineyards in The Paarl region. It displays deep concentrated blackberry fruit with wafts of Luscious vanilla and mocha undertones.	R 850-00
2010	SHAZAAM! Wine of Origin: Stellenbosch Attractive appearance, good strong colour. Pronounced fruit and spice characters on first whiff. We’re talking Turkish delight and milk chocolate here. Touch of cherries, rosemary, herby spice too. It’s all good! The palate is just the style we want to promote with food. It’s complex, but not overly so, light, but not simple. There’s plenty of flavour packed in, from the first entry of juicy plums, to the core of earthy texture and cocoa powder, finishing off on a lovely lifted herbal note	R 120-00

CABERNET SAUVIGNON

1998	MÔRESON Wine of Origin: Franschhoek Liquorice, dark chocolate and blackcurrant on the nose. Full-bodied palate with firm structure.	(5L)	R4275-00
2005	ANTHONIJ RUPERT Wine of Origin: Coastal origin Surprising delicate floral nuances can be found on this richly fruited, powerful wine. Big and bold on the palate with berry/cherry compote and spicy flavours, there's a layered complexity and structure which adds interest. The fruit then takes on darker tones of licorice and tobacco leaf. Well judged oak and refined tannin contribute to the lengthy tail. A wolf in sheep's clothing...		R 960-00
2006	GLEN CARLOU – GRAVEL QUARRY Wine of Origin: Paarl Dark, almost black plum skin purple in colour. Aromas of aniseed and lovely hints of cinnamon, as well as tobacco and dark chocolate. Flavour, concentration and elegance, cured blackberries infused with ripe tannins and mocha. A rich rounded mouth feel that is warm and lingering, some silky cocoa on the finish.		R 750-00

CABERNET SAUVIGNON /HALF BOTTLE

2007	WATERFORD CABERNET SAUVIGNON Wine of Origin: Stellenbosch Dark crimson hue with vibrancy of youth, aromas of lead pencil, chalk, bitter cherry and cigar smoke; classically dry and tight structure backed with dense tannins and unctuous fruit. A wine meant for classic Cabernet lovers that will be truly rewarding with carefully ageing and cellaring.	375ml	R 140-00
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CABERNET FRANC

2003	PLAISIR DE MERLE Wine of Origin: Simondium - Franschhoek Bright ruby red in colour, aromatic blackberry, cherries and cedar wood on the nose with inviting flavours of plum and chocolate in the mouth. A firm but ripe tannin structure assures that the wine will soften with age.	R1420-00
2005	ANTHONIJ RUPERT Wine of Origin: Coastal origin Flavours of raspberries, blackcurrant, white pepper, warm spices and violets. This well structured wine has a good density and long finish	R 930-00
2007	RAINBOW'S END Wine of Origin: Stellenbosch Intense deep red, colour. Lovely earthy and tea leaf flavours. Typical vegetative and herbaceous aromas with mineralic and slight floral after tones (violets and fynbos). Intense rich fruit and juicy palate, with layers of dark chocolate and a hint of coffee.	R 290-00

MERLOT

1998	MEERLUST Wine of Origin: Simonsig – Stellenbosch An attractive nose of plum, crushed mulberry and savoury. It is rich with juicy blackcurrant, fresh acidity and grainy tannins.	R900-00
1999	DURBANVILLE HILLS LUIDPARDSBERG Wine of Origin: Durbanville Strong chocolate and peppermint edge to black cherry fruit. Big savoury palate, all delivered with an almost treacly intensity.	R 450-00

PINOTAGE

2000	GRANGEHURST PINOTAGE MAGNUM (1.5L) Wine of Origin: Stellenbosch This wine has a dark ruby colour, red berry and plummy fruitiness with vanilla, oak and spice, full on the palate with ripe, robust tannins.	R 430-00
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SHIRAZ

1999	ZANDVLIET Wine of Origin: Robertson Deep rich red colour with a combination of vanilla and chocolate. Smooth and accessible on the palate. Very gentle with a sensation of warmth.	(5L) R 4000-00
2001	SPICE ROUTE “FLAGSHIP” Wine of Origin: Swartland The colour is inky ruby red. Aromas of smoky bacon, exotic spice and dark brooding fruits. On the palate the wine is vibrantly dry.	R 430-00
2002	SAXENBURG SHIRAZ SELECT Wine of Origin: Stellenbosch Selected from the best of Saxenburg, this wine will complement any serious occasion and cuisine. Hand picked grapes from 2 vineyards fermented with Shiraz-friendly yeast to express maximum cultivar and vintage character. 24 days skin contact was allowed and malolactic fermentation in new French and American oak barrels, where it remained for 3 months without SO2.	R 910-00
2006	SIGNAL HILL – CLOS d'ORANGE Wine of Origin: Coastal Region From tiny, ungrafted Shiraz vineyards. With time its white spicy vibrancy will blaze away beneath fine structure.	R 1600-00
2005	THELEMA Wine of Origin: Stellenbosch Rich and robust, this exuberant charmer shows ripe black fruit and spice, with a lovely toasty finish. Full bodied.	R 300-00

HALF BOTTLE

2002	GROOTE POST SHIRAZ	375ml	R 75-00
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Wine of Origin: Darling

The grapes are from an old bush vine vineyard. The fruit quality warranted, malolactic fermentation in 100% new oak barrels to achieve optimal integration. The wine in bottle undeniably bears the stamp of oak, but it is cloaked in thick layers of velvety fruit.

MORE VARIETALS

2003	FAIRVIEW - CARIGNAN	R 230-00
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Wine of Origin: Paarl

Using the Southern French variety Carignan, this wine shows lovely complexity, rich, ripe black fruit and an attractive spiciness.

2006	ANURA – SANGIOVESE	R 295-00
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Wine of Origin: Paarl

Displays warm, inviting blackberry, mulberry and caramel/toffee aromas with spicy and herbal undertones. A long elegant, lingering palate of cherries with roasted coffee beans, cocoa and spice.

WINE FROM AFAR

WHITE WINE

FRANCE

2006	DOMAINE LAROCHE – SAINT MARTIN CHABLIS Unwooded Chardonnay	R 600-00
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ITALY

RED WINE

2001	ALDO CONTERNO Barolo Granbussia	PIEDMONT	R 4800-00
2001	PAOLO SCAVINO Barolo DOCG – Annunziata Riserva	PIEDMONT	R 3600-00

NATURAL SWEET WINE

N.V.	WATERFORD FAMILY RESERVE Wine of Origin: Stellenbosch 50% Sauvignon Blanc and 50% Muscat de Alexandrie. Beautiful Muscat fragrance with a hint of vanilla oak – irresistible. Sweet and lingering flavours of ripe apricots without being cloyingly sweet. A great aperitif.	(375ml)	R 240-00
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NECTAR OF THE GODS - NOBLE LATE HARVEST

2007	BEAUMONT "GOUTTE D'OR" SEMILLON/SAUVIGNON BLANC/NOBLE LATE HARVEST Wine of Origin: Walker Bay Fresh, limey/straw colour. Lime, honey, orange blossom and wood spice aromas. The palate shows delicate orange blossom and spicy flavour with lovely sweetness and weight.	(375ml)	R 250-00
2010	PAUL CLUVER WEISSE RIESLING Wine of Origin: Elgin Packed with apricot, spice and honey characteristics on the nose. The mouth feel is full and impressively rich but has superb balance, resulting in an elegant Riesling acidity. The aftertaste seems to linger forever. The perfect way to end a meal, or enjoy with flavourful cheeses.	(375ml)	R 400-00

THE SOUTH AFRICAN PORT COLLECTION

N.V.	DE KRANS CAPE RUBY	R 150-00
Wine of Origin: Calitzdorp		
This is a medium bodied fortified wine with youthful fruity flavours and hints of spice. This is balanced with pleasant sweetness.		
N.V.	DE KRANS CAPE TAWNY	R 150-00
Wine of Origin: Calitzdorp		
Lovely coppery-gold colour. Flavours of coffee-toffee, hazelnut, cinnamon spice, as well as some raisins in the background. Good, long finish and excellent grip at 19.5% alcohol.		
N.V.	DE KRANS PINK	R 105-00
Wine of Origin: Calitzdorp		
De Krans Pink Port is made from traditional port varieties Touriga Nacional, Tinta Barocca and Souzão. The lovely blush colour was acquired by allowing only a few hours skin contact. Lovely vibrant blush colour, rich ripe flavours of fresh red berries and a long, lingering aftertaste.		
2001	DE KRANS VINTAGE RESERVE	R 450-00
Wine of Origin: Calitzdorp		
Situated in the port capital of South Africa, brothers Boets and Stroebel have been producing port since 1985. They are renowned as producers of some of the best ports in South Africa, this port is a blend of Tinta Barocca, Touriga Nacional, Souzao, and Tinta Roriz.		
2007	ALLESVERLOREN PORT	R 285-00
Wine of Origin: Swartland		
Established in about the year 1700 this estate first produced wines in 1806. The vines from which this port is made were planted in 1954. The port is made from a blend of equal parts of Tinta Barocca, Souzao and Pontac, while the balance is made up of equal parts of Touriga Nacional, Tinta Röriz and Malvasia Rey.		
1997	BREDELL'S VINTAGE RESERVE	R 770-00
Wine of Origin: Stellenbosch		
Historically a major supplier of port and red wine grapes to the KWV, Bredell started making his own wines in 1995. Four cultivars were used in the making of this port. Tinta Barocca, Touriga Nacional, Touriga Francesca and Souzao. The grapes originated from dry land bush vines.		

BIN ENDS

WHITE WINE

2007	VILLIERA – RHINE RIESLING	R 105.00
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RED WINE

2000/01	HIDDEN VALLEY – PINOTAGE	R 550-00
2007	KEVIN ARNOLD – SHIRAZ	R 430-00
2006	TERRA DEL CAPO – SANGIOVESSE	R 160-00
2005	BUITENVERWACHTING – CHRISTINE	R 490-00
2002	GRAHAM BECK – SHIRAZ VIOGNIER CWG	R 410-00
2001	JORDAN – SOPHIA CWG	R 750-00
2005	VILAFONTE – SERIES M	R 670-00
2005	THORNHILL – TEMPRANILLO/CABERNET SAUVIGNON	R 170-00
2005	VERGELEGEN – “V”	R 1600-00
2002	ANDREW'S HOPE – CABERNET SAUVIGNON/MERLOT	R 200-00
2002	MORGENHOF – ESTATE	R 420-00
2006	FLAGSTONE “WRITERS BLOCK” – PINOTAGE	R 425-00
2006	TIERHOEK – GRENACHE	R 180-00

NATURAL SWEET WINE

2003	AT THE LIMIET	R 450-00
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DIGESTIFS

SOUTH AFRICAN BRANDY

	Per glass
Buchu Brandy	R 14-00
Collison's Pot Still	R 20-00
Kaapzicht Pot Still	R 40-00
Klipdrift Premium	R 16-00
KVW 10-Year-Old	R 22-00
KWV 20 Year Old	R 46-00
Nederburg Solera Pot Still	R 18-00
Oude Meester Reserve Pot Still 12 Year Old	R 28-00
Sydney Back	R 36-00
Uitkyk Estate Grand Reserve 10 Year Old	R 28-00
Van Ryn's Distillers Reserve 12 Year Old	R 37-00
Van Ryn's Fine Cask Reserve 15 Year Old	R 68-00

COGNAC

Bisquit V.S.O.P.	R 42-00
Hennessy Privilége V.S.O.P.	R 44-00
Remy Martin Fine Champagne Cognac V.S.O.P	R 47-00

ARMAGNAC

Baron De Pibrac Armagnac VS	R 28-00
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SINGLE MALT WHISKY AND IRISH WHISKEY

Glenkinchie 10-year-old (Eastern Lowlands)	R 46-00
Abelour 10 year old (Spey side)	R 43-00
Glenfiddich 12-year-old (Speyside)	R 35-00
The Macallan 12-year-old (Speyside)	R 50-00
Glenmorangie 10-year-old (Northern Highlands)	R 44-00
Highland Park 12 year old (Orkney)	R 45-00
Laphroaig 10-year-old (South shore)	R 45-00
Bushmills 10-year-old (Irish)	R 41-00
Jameson 1780 (Irish)	R 25-00
Jameson 12-year-old (Irish)	R 28-00
Jameson Gold Reserve (Irish)	R 55-00
Jameson 18-year-old (Irish)	R 70-00

THE WORLD AND ITS WHISKY

Ballentines	R 17-00
Bells	R 15-00
Bells 12 year old	R 25-00
Chivas Regal 12-year-old	R 33-00
Famous Grouse	R 17-00
J&B Rare	R 18-00
Jameson Irish	R 28-00
Johnnie Walker Red	R 20-00
Johnnie Walker Black	R 35-00

DIGESTIFS (cont.)

THE WORLD AND ITS WHISKY

	Per glass
Johnnie Walker Green	R 60-00
Johnnie Walker Gold	R 72-00
Johnnie Walker Blue	R180-00
Tullamore Dew	R 20-00
William Grants	R 14-00

BOURBONS AND TENNESSEE WHISKEY

Jack Daniels	R 24-00
Jim Beam	R 22-00
Wild Turkey	R 36-00

EAU DE VIE

Wilderer's William's Pear	R 30-00
Wilderer's Raspberry	R 30-00
Wilderer's Fynbos	R 30-00

GRAPPA

Wilder's Pinotage	R 25-00
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CALVADOS

Busnel Calvados	R 43-00
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LIQUEURS

Amaretto	R 25-00
Amarula	R 18-00
Cointreau	R 30-00
Cape Velvet	R 30-00
Drambuie	R 30-00
Frangelico	R 28-00
Galliano	R 25-00
Grand Marnier	R 33-00
Kahlua	R 22-00
Nachtmusik	R 25-00
Southern Comfort	R 22-00
Van der Hum	R 18-00

WATER



AQUA D'OR (THE COLLECTION BY LIZ MCGRATH) STILL 1L	R 23-00
AQUA D'OR (THE COLLECTION BY LIZ MCGRATH) SPARKLING 1L	R 23-00
AQUA D'OR (THE COLLECTION BY LIZ MCGRATH) STILL 330ML	R 13-00
AQUA D'OR (THE COLLECTION BY LIZ MCGRATH) SPARKLING 330ML	R 13-00



EVIAN STILL 330ML	R 22-00
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SAN PELLIGRINO 750ML	R 38-00
SAN PELLIGRINO 250ML	R 22-00



AQUA PANNA 750ML	R 38-00
AQUA PANNA 250ML	R 22-00

THE SOUTH AFRICAN WINE INDUSTRY

The wine industry started when Jan van Riebeeck landed in 1652 to establish a refreshment station at the Cape of Good Hope for the Dutch East India Company. The purpose of the settlement was to supply fresh produce to passing Dutch ships. Van Riebeeck used wine for its medicinal purposes as an antidote against sailor's scurvy.

He imported the first vines from France, the Rhineland's and Spain in 1655 and planted them in the Company Gardens. After much experimentation he concluded that the Table Bay region was not suitable for viticulture, but the Wynberg area was. As a result on February the 2nd 1659, wine was produced for the first time from Cape grapes.

In 1662 Van Riebeeck left the Cape. For nearly two decades there was no development in the wine industry, until in 1679 Simon van der Stel was appointed Governor of the Cape. At this time the Cape could not keep up with the demands of passing ships for foodstuffs. He then established an agricultural community along the Eerste River, known as Stellenbosch and later along the Berg River in the Drakenstein Valley.

In 1688 the Dutch East India Company helped the French Huguenots to flee persecution in France. A few immigrated to South Africa, bringing with them a good knowledge of viticulture, and were granted land along the Berg River to establish a community, today known as Franschhoek. By 1700, this area proved to be more suitable to viticulture than the intended agriculture, and has become a top wine producing area of the Cape.

Because of his efforts, Van der Stel was granted land in the Constantia Valley. On this farm, named "Constantia", he planted a few thousand vines of his own. He also set a good example for his colonists by making good wine with a high standard of hygiene. After his death in 1712 Constantia was divided into various farms, two of which continued to produce wine, Groot Constantia and De Hoop. The Colyns, owners of De Hoop, made Constantia wines world famous followed closely by Hendrik Cloete of Groot Constantia. Their wines were bought and drunk by Kings, Emperors, Statesmen and Princes.

During the first half of the 19th Century, Britain imposed heavy tariffs on French wine. This simulated the export of South African wines until 1861 when Britain and France signed a free trade agreement and abolished their tariffs, which led to a huge drop in South African wine prices. At the same time the wine industry was struggling against a vine disease, Odium, a powdery mildew. This led to a dramatic drop in the value of farms and to inferior wines.

The 1880's saw huge financial loss for the wine farmers when the dreaded Phylloxera root louse reached the Cape and decimated the industry. It was then discovered that American rootstocks were resistant to the Phylloxera, the vineyards were replanted by grafting the old vines onto American rootstock.

The industry recovered only to be met with yet another problem - overproduction, which caused prices to decrease even further. This brought about the formation of many co-operative wineries, which all failed until the establishment of the Ko-operatiewe Wijnbouwers Vereniging van Zuid Afrika (KVV) in 1918. This formation not only brought stability and order to the industry and the revival of the export wine trade, but also control. They set minimum prices and no wine was to be sold without their approval and permits were required to produce wine. This did not encourage farmers to produce fine wine.

THE SOUTH AFRICAN WINE INDUSTRY (cont.)

In 1935 Stellenbosch Farmers Winery (SFW) went public. The founder, Doctor William Charles Winshaw, changed the industry in South Africa by making a natural wine, as it was much healthier than the fortified wines, which were being produced. But the biggest success was in 1959 with the production of a semi-sweet table wine made from Chenin Blanc, which soon became the world's biggest seller. SFW also introduced the method of cold fermentation and with that the development of new wine making techniques and equipment.

By the 1970's international outrage against apartheid led to a drop in exports and the industry was forced to turn inwards. 1971 saw the establishment of the first Wine Route in Stellenbosch, which was helped greatly by the legislation covering origin, vintage and varietals, which were passed in 1973. This divided the Cape into official Regions and Districts.

1975 saw the first Nederburg Wine Auction of rare Cape wines, which gave the winemakers a sense of pride and encouraged the production of top quality wines.

The 1980's brought about experimentation. Vineyards were planted and extended into new Regions. Pinotage was discovered, and winemakers began producing Bordeaux blends and Méthode Champenoise, being able to test their wines at an annual wine auction held by the Cape Independent Winemakers' Guild.

The 1990's saw changes in the South African Government and countries lifted their sanctions. South Africa was once again able to export their wines. Finally in 1992 KWV abolished the minimum-pricing quota. In 1993 a new Wine of Origin system was introduced which gave the winemakers the freedom to buy in other grape varieties to be blended with their own wines.

Thus nearly 350 years after those first vine cuttings arrived on our shores; South Africa is now proving itself by producing wines worthy of celebration. Wines, which capture the character of the Cape - a distinctive personality, longevity, versatility, style and culture.

When trying to understand the wine regions of South Africa the first thing to remember is that, unlike France, South African wine producers are not limited to specific regions for specific wines. There are no rules, which govern where wine varietals should be grown. This is left to the discretion of the wine makers. Of course opinions vary. Ask 10 wine makers where they think a specific wine should be grown and you will get 10 different answers. Each wine maker will be able to give you very good reasons why his choice of region is best.

Obviously over the years it has become clearer that certain wines varietals grow better in certain areas. Walker Bay, near Hermanus has shown itself to be very good for Pinot Noir. Constantia produces wonderful Sauvignon Blancs and Rhine Rieslings. Paarl is well known for its Shiraz and Viognier while some of the great Cabernet Sauvignons come from Stellenbosch. However, that is not to say that you won't find a very good Sauvignon Blanc in Robertson or a great Cabernet Sauvignon in Paarl. This is due to the fact that in each region there are micro-climates and specific terroirs, which lend themselves to wines not automatically associated with that region.

This begs this question, "Do the regions give one any sort of guide as to what wine you should expect to find in a particular region?" There is no definite answer. What it does mean is that exploring the different wine regions in South Africa is always going to be full of surprises and one should approach all wine tastings with an open mind. You will find that terroir and micro climates vary greatly from one farm to another. Just because that Cabernet from one farm was not good, does not mean that the Cabernet from the next won't be brilliant.

Varieties and Styles at a Glance

MÉTHODE CAP CLASSIQUE

In 1971 the first “Sparkling Wine” in South Africa was released by the Simonsig Estate. This heralded an exciting new phase in South African wine making circles. In 1992 a group of like-minded South African winemakers who had a passion for bottle fermented Sparkling wine, made according to the traditional Champenoise Méthode, joined forces to form the Cap Classique Producer’s Association. The Association’s vision if two fold was to promote South Africa’s premium Méthode Cap Classique wines (MCC) and to ensure that MCC becomes the generic term for these wines, which will enable them to take their rightful place on the world stage. We are pleased to be able to offer you some of South Africa’s finest MCC’s.

CHARDONNAY

Probably the most popular white wine in the world – well liked for its combination of versatility and classicism. It is a noble variety from which the famous white wines of Burgundy are made. Cape winemakers increasingly use it as the basis of Cap Classique sparkling wines. Full-bodied Chardonnays go especially well with creamy dishes, poultry and most types of fish. Medium bodied Chardonnays can be enjoyed with smoked salmon, terrines and cheese.

VIOGNIER

Not a widely planted grape in South Africa. Throughout the rest of the world, it is a rare but fashionable cultivar, found mainly in the Rhone Valley in France. It produces a full-bodied wine and is often wood matured.

SAUVIGNON BLANC

Certainly one of the most fashionable wines in “The New World”. The Loire Valley is its home, where it established the reputation for racy white wines. With distinctive fruity flavours and crisp green freshness, this varietal will better suit lighter dishes such as fresh fish and seafood salads.

GEWÜRZTRAMINER

Gewürztraminer is one of the most distinctive of all white table wines. It possesses a bold, exotically flowery aroma reminiscent of litchi, nuts, rose petals, clove and honeysuckle. The wine has full-bodied texture and intensely spicy flavours. Gewürztraminer is a wine to enjoy with Oriental dishes and is the ultimate selection for the person who does not like a too dry nor too sweet wine.

BUKETTRAUBE

Originally this wine came from the Alsace region. South Africa is one of the few wine producing countries to bottle it as a single variety. The wine has a slightly Muscat nose with tropical fruit-salad, dried peach and apricot flavours.

CHENIN BLANC

“Some Cape Chenin Blancs have real Old World charm: firm natural acidity, several quite distinctive fruit characters, a light citrus style, a more tropical style which is midway between grapefruit and pineapple” Michael Fridjon, SA Wine Importer.

RHINE RIESLING

Of all the classic white varieties, it is perhaps the most notable for its longevity, developing extraordinary complexity in the bottle over many years and maintaining that peak performance for many more. Enjoy with lightly spiced dishes and fruity desserts.

SÉMILLON

Sémillon is considered to be one of the first grape varieties brought from Europe to the Cape. It once dominated the South African vineyards – to the tune of 90% in the 1820’s. It now takes up less than one per cent of total vineyard surface. This is largely due to sheer ignorance of this noble varieties identity and provenance. Great accompaniment to any fish dish, particularly prawns and mussels.

RED BLENDS

The exact definition of a Cape Style red blend has yet to be decided. There seems to be consensus that the wine should contain our own grape Pinotage. Though in what percentage seems to be the sticking point. The wines below offer some of the finer South African blends. The Bordeaux style wines obviously contain either all or some of the classic Bordeaux grapes.

CABERNET SAUVIGNON

Cabernet is King! Long live the King! The Cape's sure success with Cabernet soon gave rise to consideration of the potential to make the type of blend that gave Bordeaux its star status. In the early 80's this classic tradition of combining Cabernet with Merlot and Cabernet Franc resulted in what is still loosely referred to as "Bordeaux-Style" red blends. Together, they make magic!

CABERNET FRANC

Cabernet Franc, the baby Cabernet, is a black grape variety originating in France and is similar in character to Cabernet Sauvignon. Although generally lighter in tannins and body, it possesses many similar flavours including black cherry, cassis, chocolate, vanilla, spice, and cloves. Cabernet Franc is more likely to have a vegetal or bell-peppery aroma or flavour. Because it is mellower and matures more quickly than Cabernet Sauvignon, it is often used in blending heavier Cabernet's.

MERLOT

All the characteristics that make Merlot so masterfully complementary to Cabernet Sauvignon mark it as a great solo act too. It is the feminine counterpart to Cabernet's masculinity, filling out its partner's almost aromatic herbaceousness and firm, austere structure with fleshy fruit, soft acids, silky tannins and accessible drinkability.

PINOTAGE

Developed by Prof. Abraham Perold in 1925, Pinotage is the result of a cross between Pinot Noir and Cinsault (then known as Hermitage). The wine boasts the truly distinctive sweetness of red berry fruit with a characteristic banana-like aroma and flavour.

SHIRAZ

Unsung Shiraz, underrated and understated, but Cape Shiraz offers wine lovers' unplumbed depths of pleasure. The range of Shiraz styles in the Cape are evidence of this grape's generous bounty. Its response to wood extends the flavours even further, with winemakers enhancing its soft sweetness with the vanillins imparted by American Oak: Others believe in classic French Oak to balance its rich fruit and savoury spiciness. Accompany with red meat dishes with sweet and spicy overtones.

PINOT NOIR

Unpredictable in the vineyard, difficult in the cellar, Pinot Noir is nevertheless able to make one of the world's great red wines. Pinot Noir is like a ballerina, fine-tuned and *en pointe*. It has a rare fluidity, a delicacy, a beguiling beauty that belies an underlying power and structural strength, responsible for an unexpected ability to age.

SOUTH AFRICAN PORT

As with the production of all wines in South Africa there are no hard and fast rules as to where a wine should or for that matter not be made. Calitzdorp, just outside Oudtshoorn, is the pro-claimed capital of port in South Africa. However there are a number of other Estates, some which are quite some distance from Calitzdorp, which produce very fine Ports. This demonstrates the incredible scope and versatility of wine making in South Africa.

NOBLE LATE HARVEST

Each year those wine makers who produce these wines wait for the appearance of Botrytis Cinerea (Noble Rot) to appear on the grapes. The climatic conditions have to be just right. Too cold or too wet or too hot and the harvest will not succeed. This micro-organism reduces the moisture of the grape and concentrates its sugars, and the fungus adds specific character to the eventual wine. Yield from these vines is low and the costs high. This explains the higher price of these wines. However the liquid gold in the bottles is well worth it.

SOUTH AFRICAN VINTAGES

Choosing a wine based only on vintage can be misleading. In any given vintage there are good and bad wines. The growing conditions from Walker Bay to Calitzdorp to Worcester to the Swartland vary greatly and this would obviously have to be taken into account when looking at the vintage. In addition the winemakers will tell you that it is skill and expertise that count. Added to this is the fact that, unlike France, South African winemakers are not restricted in where they should grow what grape. This means that whilst a particular year may not have been favourable to Pinot Noir it may have been great for Shiraz. However, the vintage of a wine does give a general indication of the growing and ripening conditions of that particular year and thereby some clues as to what one might expect. As with all wines it is always important to remember that the wine is made in the vineyard and not in the cellar.

- 2010 Tricky in the vineyards, great in the cellar. South African vintners are pleased with their 2010 harvest, despite an erratic growing season and severely reduced yields. Following a cold, wet winter, spring was delayed and bud break was two weeks later than normal. The early growing season saw excessive winds, which hampered flowering, resulting in yields that were 20 percent lower than usual.
- 2009 It is fitting that as South Africa records 350 years of wine making, 2009 has delivered what promises to be a great vintage on white and red wines. Having both red and white perform so well in the same vintage is probably what sets 2009 apart from other years.
- 2008 After a late start, winter 2008 was like Cape winters of old-plentiful rain and cold, with snow on the mountains. The conditions bolstered both dam and water table levels, and send the vines into deep dormancy. Good snow and frost was experienced in the eastern areas of Carlitzdorp and Klein Karoo.
- 2007 Started hot and fast, ended with rain and lower temperatures. High hopes for elegant, structured whites, notably Sauvignon. Smaller red-grape varieties resulted intense colour and fruit concentration, especially for Cabernet Sauvignon and Shiraz.
- 2006 Excellent and largely problem free (though complicated by Western Cape Power cuts). Perhaps the best white-wine vintage in a decade – Particularly expressive Sauvignon and expressive Chenin Blanc's. Fleshy, mild tannined reds with lower alcohol level all round.
- 2005 Short early and particularly challenging. Bone dry winter followed by early-season, rains, sparkling disease: then prolonged heatwaves.
Concentrated if alcoholic reds; whites mostly average, with some exceptions.
- 2004 Mixed emotions and ripening over Stellenbosch harvest. Selective sorting but jumbled vintage for Wellington, Paarl and Swartland. A regional harvest glance at the first white grape. Robertson appears to be the first in harvesting. 2004 grape harvest same size as 2003 given favourable weather conditions. Stellenbosch's wine crop is expected to exceed 2003's.
- 2003 Being touted as an exceptional year. Both reds and whites from this vintage are showing great promise. Although in some regions, problems were experienced with later ripening varieties.
- 2002 A challenging year with heat and disease. Generally this vintage will come down to the individual winemakers abilities and track record.
- 2001 Hot and dry were the conditions for this harvest. Large concentrated reds, which should keep. Winemakers who picked between the heat waves produced some lovely whites.
- 2000 Another hot year with the resultant powerful, concentrated reds, which should keep well. The hot weather meant nothing to stellar from the whites.

SOUTH AFRICAN VINTAGES (cont.)

- 1999 Near perfect ripening conditions resulted in fat, alcoholic and full of fruit reds. These are best enjoyed sooner rather than later. Some fruity whites from Chardonnay and Chenin Blanc.
- 1998 Rated as an excellent vintage for reds. Big, lusty wines with strong tannins and sufficient fruits to ensure good maturation. Whilst the whites showed good fruits these were not for cellaring.
- 1997 One of the coolest on record this vintage was slow ripening. Although there was a downy mildew problem, if controlled the resultant wines were elegant and well rounded. Whites showed beautiful aromas and balance.
- 1996 A very damp year, which resulted in the wines, both red and white, lacking in concentration. Noble Late Harvest wines did benefit from the Botrytis favouring conditions
- 1995 Dry and hot, although not as bad as 1994. Resulted in very big, concentrated reds with good maturation potential.
- 1994 The hottest and driest vintage on record. This resulted in variable quality. Though early ripening varieties fared well.
- 1993 A year without any serious mishaps in weather and the resultant wines showed this. Good white and red wines.
- 1992 A coolish year resulting in slower ripening, favoured the whites especially Sauvignon Blanc. Some outstanding reds in particular Pinotage.
- 1991 A dry, warm year favoured mid season ripening grapes. Some very concentrated and long lasting reds.
- 1990 An uneven year with alternating heat and cold. This resulted in mostly average whites, middling reds with some very good Cabernet Sauvignons.
- 1980's As a rough rule the even years (82, 84 and 86), which were slightly warmer favoured red wines. The odd years were cooler and produced better whites. Two noticeable exceptions to this were '87 and in particular '89 which produced wonderful reds.
- 1970's Again the even years generally favoured the reds. The best vintage was '74 but the top wines from other vintages are still in good shape.