

FINE WINE LIST



ELLERMAN HOUSE



INTRODUCTION

Twenty years ago we set out to create a wine collection of unparalleled standards and quality. Each of the 9,000 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 recognized by the Diners Club Wine List Award, which gave us their highest accolade in 2009, 2010 and 2011 – a Diamond Award. Our selection of rare and vintage wines, some as old as 1980, guarantee rare 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 Nederberg 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 age, we have dedicated sections of our cellars to the investment and maturation of young vintages. We have included a list of this collection for you to explore what we believe, to be some of the future greats, of South African wines.

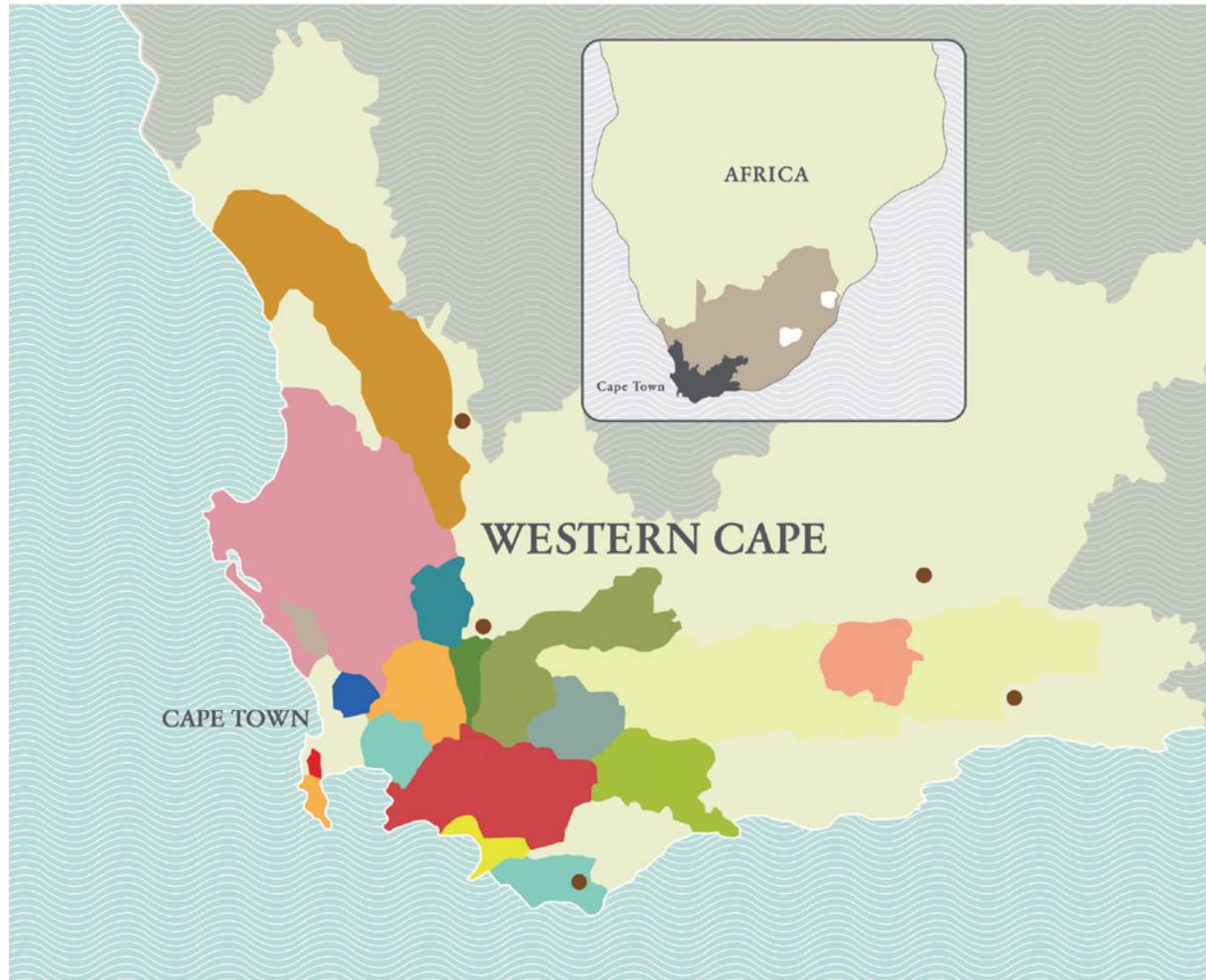
RELAIS & CHATEAUX

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 experiences. We instil 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 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

BREEDERIVER VALLEY REGION Districts:

- BREEDEKLOOF
- WORCESTER
- ROBERTSON
- SWELLEN DAM

DISTRICTS NOT PART OF A REGION

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

CONTENTS

WINE AND FOOD PAIRING	6
MÉTHODE CAPE CLASSIQUE AND CHAMPAGNE	
Méthode Cap Classique	7
Champagne	8 - 9
WHITE WINE	
Sauvignon Blanc	10 - 11
Chenin Blanc	12
Pinot Grigio	13
Chardonnay	13 - 14
Sémillon	15
Viognier	15
White Blends	16
Weisser Reisling	17
Muscat De Frontignan	17
Bukettraube	17
Gewürztraminer	17
ROSÉ	18
RED WINE	
Pinot Noir	19
Merlot	20 - 21
Cabernet Sauvignon	22 - 23
Shiraz	24 - 26
Pinotage	27 - 28
Cabernet Franc	29
Petit Verdot	29
Malbec	30
Zinfandel	30
Grenache	30
Pontac	31
Carignan	31
Red Blends	32 - 36
Magnums	37
INTERNATIONAL WINE	
Chile	38
France	38
Italy	38
DESSERT WINE	
Muscadel	39
Noble Late Harvest	40
GRAPPA	40
CAPE PORTS	41
CIGARS	41

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 me could be less enjoyable for you.

Most food and wine experts believe the most 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 Grigio would be similarly overwhelmed by a hearty stew. Weight, flavours 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 minimized when paired with certain types of food.

The 'weight' of a food can also be described in terms of the intensity of its flavours - such as delicate and more subtle flavours versus dishes that have more robust and hearty flavours. 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 food.

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.

MÉTHODE CAP CLASSIQUE AND CHAMPAGNE

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 those tiny bubbles. Sparkling wine is traditionally a celebratory drink but can be successfully paired with a number of dishes such as crayfish thermidor, guacamole, mushroom or truffle risottos and other lightly spiced dishes. It is also the perfect wine for every occasion.

MÉTHODE CAP CLASSIQUE

	CEDERBERG BRUT BLANC DE BLANC — <i>Cederberg</i> Maiden vintage · 100% Chardonnay · crisp citrus · zesty lime · rich · creamy · biscuit flavours.	2005	640 *
	GENEVIEVE BRUT BLANC DE BLANC — <i>Elgin</i> Yeasty · vibrant · moreish · easy-drinking · clean flavours.	2008	510 *
	GRAHAM BECK BRUT — <i>Robertson</i> Delicate · yeasty · freshly baked bread · flinty · mineral creamy texture · lingering after taste · dense mousse.	NV 375ml NV	290 150
	GRAHAM BECK BRUT ROSÉ — <i>Robertson</i> Light · salmon-pink · delicate nose · soft fruit flavours · dense mousse · mineral finish.	2007 NV glass NV	510 * 290 55
	L'AVENIR BRUT ROSÉ — <i>Stellenbosch</i> Pink Rosé · fresh biscuit · youngberry · grapefruit aromas · crisp citrus · vibrant mousse.	NV	260
	MÔRESON CUVÉE CAPE — <i>Franschhoek</i> Cape blend of Pinotage and Chenin Blanc · gooseberries · ripe figs · olives · sweet fruit · yeasty palate.	NV	370 *
	SIMONSIG 'Cuvee Chene' — <i>Stellenbosch</i> Delicate · creamy · roasted almond · buttered brioche · lemony · complex.	CWG 2004	680 *
	TEDDY HALL BLANC DE BLANC — <i>Stellenbosch</i> 100% Chardonnay · generous fruit flavours · yeasty, freshly-baked bread.	2005 glass 2005	630 * 110
	WATERFORD — <i>Stellenbosch</i> Once off release · limited quantity · rich · yeasty · baked brioche · elegantly smooth.	2000	1,100 *
	WELTEVREDE PHILIP JONKER 'Entheos' — <i>Robertson</i> Pinot Noir and Chardonnay · subtle dryness · powerful fruit flavours · gentle aftertaste · easy-drinking.	glass NV NV	275 50

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CHAMPAGNE

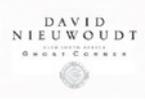
	AMAND DE BRIGNAC BRUT GOLD – <i>La Marne</i> Chardonnay, Pinot Noir and Pinot Meunier · fresh · lively light floral · racy fruit character · subtle brioche.	NV	7,000 *
	AMAND DE BRIGNAC BLANC DE BLANC – <i>La Marne</i> 100% Chardonnay · elegant structure · dry · crisp · fresh · vanilla · citrus fruits and dried apricots.	NV	9,000 *
	AMAND DE BRIGNAC ROSE – <i>La Marne</i> Pinot Noir, Pinot Meunier and a touch of Chardonnay · rich · pure · red fruits · hint of smokiness · full-bodied · fresh strawberries · blackcurrants · silky finish.	NV	9,000 *
 CHAMPAGNE BARONS DE ROTHSCHILD PRODUCE OF FRANCE	BARONS ROTHSCHILD BRUT ROSE – <i>Reims</i> 15% Pinot Noir and 85% Chardonnay · citrus and berry aromas · raspberry · rich and complex.	NV	2,250 *
 CHAMPAGNE BILLECART-SALMON <i>Always Founded in 1876</i>	BILLECART-SALMON BLANC DE BLANC – <i>Mareuil-Sur-Aij</i> Pure · intense · dry white fruits · almonds · fresh hazelnuts · creamy · buttered brioche · minerals · elegant sweetness.	NV	2,200 *
 CHAMPAGNE BILLECART-SALMON <i>Always Founded in 1876</i>	BILLECART-SALMON BRUT RESERVE – <i>Mareuil-Sur-Aij</i> Floral · fresh fruit · ripe pears · full accurate flavour · fine freshness · rich bouquet.	NV	1,400 *
 CHAMPAGNE BILLECART-SALMON <i>Always Founded in 1876</i>	BILLECART-SALMON ROSÉ – <i>Mareuil-Sur-Aij</i> Subtle aromas · delicate bouquet · fine red fruits · zest of citrus · elegant · raspberry · fresh finish.	NV	2,800 *
	DOM PERIGNON BRUT – <i>Epernay</i> Vegetal · aquatic · hints of white pepper · gardenia · peaty accents · anise · dry ginger · more tactile than fleshy.	2000	5,000 *
	DOM PERIGNON ROSÉ – <i>Epernay</i> Perfumed floral notes · orange peel · dried fruits · well-matured harvest · woody spices · balanced · precise and sophisticated.	1998	12,000 *
	JACQUESSON BRUT CUVÉE – <i>Epernay No 732</i> 39% Chardonnay · 36% Pinot Meunier · 25% Pinot Noir · complex · full-bodied.	NV	1,200 *
	JACQUESSON BRUT CUVÉE – <i>Epernay No 733</i> 52% Chardonnay is aromatic and balanced · 24% Pinot Noir brings elegance · 24% Pinot Meunier is the fruit backbone.	NV	1,200 *

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	LAURENT PERRIER BRUT – <i>Tours-sur-Marne</i>	NV	1,200
	Delicate · fresh · good complexity · citrus fruit · rounded · expressive · good balance · lengthy finish.		
	LAURENT PERRIER BRUT ROSÉ – <i>Tours-sur-Marne</i>	NV	2,000
	Precise · very crisp · hints of soft red fruit aromas · well-defined · intense · strawberries · raspberries · wild cherries · great length.		
	MOËT & CHANDON BRUT – <i>Epernay</i>	NV	1,400
	Lively · generous and ripe fruit · elegant maturity · freshness · finesse · brioche · croissants · freshly-baked bread.		
	MOËT & CHANDON BRUT ROSÉ – <i>Epernay</i>	NV	1,700
	Seductive · glamorous · strawberries · raspberries · cherries · hints of pepper · freshness · creamy · savoury · firm finish.		
	POL ROGER BRUT – <i>Epernay</i>	NV	1,400
	Equal Chardonnay, Pinot Noir and Pinot Meunier · rich · leafy · floral · refreshing lemon · honey · elegant · excellent fruit character · fine mousse.	glass	NV 250
	TAITTINGER BRUT RÉSERVE – <i>Reims</i>	375ml NV	850
	Expressive · open flavours · peach · white flowers · vanilla pod · brioche · lively · fresh · delicate · fruit · honey.	NV	1,500
	TAITTINGER ROSÉ – <i>Reims</i>	NV	1,900
	Intense · shimmering · brilliant pink · wild raspberry · cherry · blackcurrant · velvety · fine balance · subtle fresh fruit.		
	VEUVE CLICQUOT PONSARDIN YELLOW LABEL BRUT – <i>Reims</i>	NV	1,600
	Pinot Noir · 55% · powerful · complex wine · white fruits · raisins · vanilla · brioche · freshness · perfect balance.		

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 Blanc Fumé), 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.

	ASHBOURN SANDSTONE – Walker Bay 80% Sauvignon Blanc and the balance made up of Chardonnay and Semillon · complex · lime · tangerine · herbal notes · rich lemon-lime crispness.	2006	530
	ATARAXIA – Walker Bay Lively · capsicum · fig · passion fruit · flinty · tangerine finish.	2011	230 *
 BOUCHARD FINLAYSON	BOUCHARD FINLAYSON – Walker Bay Cool · restrained style · crisp · clean · gooseberry · lingering fruit · dry finish.	2011	250
	CAPE POINT VINEYARDS – Cape Point Barrel fermented · limes · grapefruit · floral elements · intense · persistent finish.	CWG 2010	1,200
	CEDERBERG – Cederberg Elegant · grassy · highly concentrated · gooseberry · green fig · hint of minerality.	2011 2011	245 65
	CONSTANTIA GLEN – Constantia Cool-climate classic · lemongrass · citrus fruits · guava · flintiness · fine fruit / acid balance · spicy · lingering · crisp finish.	2010	260
	DAVID NIEUWOUDT ‘Ghost Corner’ – Elim Focused and full-flavoured · intense · capsicum · fig · lemongrass · gooseberry · great minerality · enhanced richness.	2010	410
	FLEUR DU CAP ‘Unfiltered’ – Stellenbosch Rich · gooseberry · asparagus · passion fruit · mango · delicate herbaceous flavours.	2011	270
	GROOTE POST VINEYARDS – Darling Cut grass · green peppers · ripe grapefruit · rounded · well balanced · extended mineral finish.	2011	200

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	<p>IONA – Elgin</p> <p>From one of the coolest growing region in the Cape · classic minerality · rich fruit.</p>	2011	290
	<p>NITIDA – Durbanville</p> <p>Full fruit presence · herbaceous · earthy · litchis · gooseberries · pears · winter melon · taut rounded acidity.</p>	2010	245
	<p>SHANNON – Elgin</p> <p>Aromatic · multilayered Sauvignon with 15% oaked Semillon · added for an enhanced structure · complexity · total purity of fruit · depth · great food wine.</p>	2011	285 *
	<p>SPRINGFIELD ‘Life From Stone’ – Robertson</p> <p>Great complexity · excellent balance · capsicum · gooseberry · flinty river pebbles · exceptional character.</p>	2011	230*
	<p>SPRINGFIELD ‘Special Cuvée’ – Robertson</p> <p>23 year-old vines · complex · passion fruit · flintiness · full and stylish finish.</p>	2007	165 *
	<p>THELEMA ‘Sutherland’ – Stellenbosch</p> <p>Grapes sourced from Elgin’s cool slopes · green fig · melon · restrained minerality.</p>	2011	130 *
	<p>WATERFORD – Stellenbosch</p> <p>Fresh · passion fruit · litchi · underlying yeast · clean · elegant · pleasant finish.</p>	glass 2010 / 2011 glass 2010 / 2011	250 65

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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, sparkling wine and is also used for distilling brandy and other spirits. South Africa's climate provides favourable conditions for this varietal, which needs a lot of sun to ripen properly, bringing out its intense fruit flavours and softening its 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, pâtés, trout and butter fish where the natural acidity of the wine can cut through the fat, lightening the dish. This wine will however work extremely well with a fresh summer salad, shellfish and grilled vegetables.

	ANTHONIJ RUPERT 'Cape of Good Hope Van Lill and Visser' – <i>Franschhoek</i>	2010	260
	Rich · ripe peach · apricot · toasted almond nuttiness · lively acidity · zesty lemon · well balanced.		
	CEDERBERG 'V Generation' – <i>Cederberg</i>	2008	550
	Lavender · creamy richness · grapefruit · rich honey · caramel · toasted nuts.	2009	580
	DE MORGENZON – <i>Stellenbosch</i>	2010	370
	Medium-bodied · complex · spicy · honey · apricot · concentrated fruit salad · mineral tones.		
	MULDERBOSCH – <i>Stellenbosch</i>	2008	200 *
	Jasmine · lemongrass · light touch of minerality · round mouth feel · lemon curd · crisp and clean · tart finish.		
	RAATS 'Family Reserve' – <i>Stellenbosch</i>	2003	510 *
	Classic style · honey · quince · pear · delicate fruit · extended mineral finish.	2006	295
		2007	295
		2008	295
		2009	410
	RIJKS – <i>Tulbagh</i>	2004	100 *
	Pineapple · apricot · almonds · well-rounded palate · lasting creamy aftertaste.	2005	240
		glass 2005	65
		2006	250
	RUDERA – <i>Stellenbosch</i>	2006	200 *
	Full-bodied · robust · complex · depth of flavor.		
	STERHUIS – <i>Stellenbosch</i>	2010	200
	Medium-bodied · finely-woven flavours · honeysuckle · quince · almonds · delicate · refined mineral finish.	glass 2010	55
	WELBEDACHT – <i>Wellington</i>	2006	240
	Dry · high perceived sweetness · honey · vanilla · melon · well integrated wood · fresh fruit · long finish.		
	VINS D'ORRANCE 'Kama' – <i>Constantia</i>	2009	420
	Barrel fermented · rich · fruity · full of spice · long finish.		

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PINOT GRIGIO

One of the newest varieties to be planted in the new world. Although very established in Europe it has adapted well to the South African climate. This wine can produce complex, nutty, fat flavours with spicy notes and a creaminess, almost like a Chardonnay. It is a very versatile grape and can make any style of wine from bone dry to richly sweet. In South Africa Pinot Grigio is mostly made in a dry style. It is a perfect match with smoked salmon, yellow tail as well as fish pâtés and terrines and holds its own against cold meat platters, quiches and most dishes containing smoky bacon. Also works well with creamy pasta and mildly spiced dishes.



TERRA DEL CAPO – Stellenbosch

Fruit-driven · elegant · smooth · aromatic · pink and white fruit ·
litchi · strawberry · citrus.

2011 **165**
glass 2011 **45**

CHARDONNAY

Three styles of dry Chardonnays are produced in South Africa, the first – when light and un-oaked is apple and crisp and particularly good with gently flavoured risottos and pastas as well as salads dressed in homemade mayonnaise, fresh oysters and simple fish dishes. The second style is lightly wooded and can stand up to richer foods such as pasta, poultry and fish dishes in creamy sauces as well as egg based dishes, particularly those containing cream, butter and cheese. The third style is wooded, fat, powerful, full-bodied and packed with tropical lushness and butterscotch richness. This style can take strongly flavoured foods and rich creamy, saffron flavoured sauces. It is a perfect partner to crayfish, scallops, crab and salmon dishes.



ANTHONIJ RUPERT 'Cape of Good Hope Serruria' – Franschhoek

Citrus blossom · nutty nougat · flint · butterscotch · waxy mouth-feel ·
complex · dried fruit · nuts · orange · intense finish.

2010 **570 ***



ATARAXIA – Hemel en Aarde

Subtle yet intense · minerality · complex · expressive · grapefruit · white flowers ·
pear · almond · racy acidity.

2008 **470**



BARTINNEY – Stellenbosch

Apricot blossom · lemon · biscuity oak · pineapple · yellow fruit ·
chalky acidity · creamy · nutty · refined.

2010 **260 ***



BOUCHARD FINLAYSON 'Sans Barrique' – Walker Bay

Un-wooded · complex flavours from long growing season · sandstone soils ·
constant cool sea breezes · delicate flavours.

2010 **265 ***



BOUCHARD FINLAYSON 'Kaaimansgat' – Walker Bay

Classic, cool climate Chardonnay · 60% wooded and 40% unwooded ·
voluptuous fruit tones · layered oak flavours.

2009 **430**



BOUCHARD FINLAYSON 'Missionvale' – Walker Bay

Creamy yeast up front · followed by mild wood · vanilla · aromatic layer of apricot ·
long citrus and quince finish.

2009 **370**

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	DELAIRE GRAFF – Stellenbosch Rich · lemony · citrus fruit · honeycomb · peaches · butterscotch · hint of minerality · lingering finish.	2010	270
	HAMILTON RUSSELL – Walker Bay Classic · finely woven fruit · mineral structure · origins on gravelly slopes close to the Indian Ocean.	2011	765 *
	JORDAN ‘Auction Reserve’ – Stellenbosch Intense · minerally · lemon – lime flavours · hints of butterscotch and vanilla · full, rich mouth feel · balanced oak.	CWG 2009	1,100
	KLOOVENBERG – Riebeeck Kasteel Smooth-textured · tropical citrus · delicate apricot · nutty · barrel fermentation · balanced fruit · lengthy finish.	2011 glass 2011	260 65
	MEERLUST – Stellenbosch Full Bodied · balanced acidity · quince · citrus · floral notes · ripe tropical fruit · lemon cream · marzipan richness.	2009	470
	MULDERBOSCH – Stellenbosch Mild · long growing season · with extended daylight hours · complex · leaner style · range of flavours · ripe lemons · tropical fruit.	2010	240 *
	RIJKS – Tulbagh Almonds · vanilla · tropical fruit · lengthy finish.	2004	235
	SPRINGFIELD ‘Wild Yeast’ – Robertson Un-wooded · rich and intense · pineapple · creamy · full-bodied · medium finish.	2008	250 *
	THELEMA – Stellenbosch Richer style · toasty aromas · marmalade · creamy · complex.	2010 / 2011 glass 2010 / 2011	260 65
	VINS D'ORRANCE – Constantia Harmonious · rich · extremely well balanced · honeysuckle · marmalade · elegant nutty flavours · fruity · creamy · integrated oak · depth · enjoyable finish.	2010	320
	WATERFORD – Stellenbosch Vanilla oak · struck flint · lime · tangerine · crisp · fresh quince · lemon · subtle richness · clean · mineral finish.	2010	335

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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 idea 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 richly sauced fish dishes, spicy pork, roast turkey and guinea fowl.



ANTHONIJ RUPERT ‘Cape of Good Hope Laing’ – Franschhoek 2010 **340**
 Complex aromatics · lemongrass · lemon, verbena · gooseberry · granadilla · subtle elderflower · fresh, zesty lemon · broad, textured and creamy palate · rich mouth feel · lovely balance of fruit and acid · flinty, gravel minerality · long aftertaste.



DAVID NIEUWOUDT ‘Ghost Corner’ – Elim 2009 **420***
 Cool climate minerals · nettles · fig · dusty, dry fynbos character adds complexity · smoky bacon · soft creaminess · firm acidity · mouth watering freshness.



RIJKS – Tulbagh 2005 **235**
 Passion fruit · peach · hint of lanolin · richer style · bold and plush palate.



STEENBERG – Constantia 2008 **740***
 Ripe fruit · complex · dried apricot · citrus · intergrated oak · caramel creaminess · long silky mouth feel.



ZONNEBLOEM ‘Limited Edition’ – Swartland 2007 **350**
 Complex · full bodied · creamy texture · green pepper · passion fruit · pineapple.

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, full-bodied and 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 red 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.



CREATION – Walker Bay 2009 **210***
 Fruity · forthcoming · white peach · rich · creamy character · well integrated · natural acidity · crisp minerality · long finish. glass 2009 **65***



DIEMERSFONTEIN
 WINE & COUNTRY ESTATE

DIEMERSFONTEIN ‘Carpe Diem’ – Wellington 2008 **230***
 Apricots · orange peel · citrus · biscuit · lingering marmalade aftertaste.



LOURENSFORD
 ANNO 1700

LOURENSFORD – Stellenbosch 2008 **240**
 Barrel fermented · peach · quince · fresh apricot. · rich · refreshing acidity.



VREDE EN LUST
 WINE & COUNTRY ESTATE

VREDE EN LUST – Paarl 2008 **670**
 Full bodied · apricot and peach flavours · delicately balanced oak.

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WHITE BLENDS

	<p>CAPE POINT VINEYARDS 'Auction Reserve' – Cape Point Sauvignon Blanc and Semillon · rich barrel fermented · honey · oatmeal · citrus · palate of good length and freshness.</p>	<p>CWG 2008 670</p>
	<p>DE GRENDEL 'Die Koetshuis' – Durbanville 75% Semillon and 25% Sauvignon Blanc · made individually and then blended · matured for 120 days · vibrant · lemongrass · granadilla · soft oak.</p>	<p>CWG 2008 870</p>
	<p>DORNIER 'Donatus' – Stellenbosch Chenin Blanc and Semillon · wooded · rich · full · fresh · complex · white pear · cumquat · citrus · honey · elegant · silky finish.</p>	<p>2008 310 glass 2008 90</p>
	<p>EBEN SADIE 'Sequillo' – Swartland Chenin Blanc, Grenache Blanc, Viognier and Roussanne · light oak · renewed freshness · good balance · fruit · acidity · floral undertones.</p>	<p>2010 380*</p>
	<p>FLAGSTONE 'Happy Hour' – Helderberg Sauvignon Blanc and Semillon with a hint of Viognier · barrel fermented, cool climate blend · green fig · green pepper · passion fruit · concentrated · citrus · cinnamon · vanilla.</p>	<p>CWG 2009 400</p>
	<p>HUGHES FAMILY 'Nativo White Blend' – Coastal 49% Chenin Blanc, 25% Viognier, 20% Verdelho and 6% Sauvignon Blanc · full and flavoursome · partial oaking · intriguing nose · appealing palate · long gentle finish.</p>	<p>2008 300 glass 2008 85</p>
	<p>STEENBERG 'Magna Carta' – Steenberg 60% Sauvignon Blanc and 40% Semillon · perfumed aromas of orange blossom and tangerine · firm and elegant · lanolin.</p>	<p>2009 1,200</p>
	<p>STERHUIS – Stellenbosch Even blend of Sauvignon Blanc, Chardonnay and Chenin Blanc · complex well balanced · fruit upfront · echoing minerality.</p>	<p>2006 620* 2007 710*</p>

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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 with age. Wines have a honeyed, 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 suits typical South African cuisine.



JORDAN RIESLING – Stellenbosch

Off-dry style · intense lemon – lime flavours · crisp freshness · subtle spiciness.

2008 **190***



THELEMA – Stellenbosch

Fresh lemon · lime · complex · slight turpentine · rounded fruit flavours · orange blossom · citrus.

1999 **90**

glass 1999 **30**

2002 **95***

MUSCAT DE FRONTIGNAN

The name comes from its characteristic small berry size and tight clusters. While technically a white grape, there are strains of Muscat De Frontignan vines that produce berries that are pink or reddish brown. The same vine could potentially produce berries of one colour one year and a different colour the next. South Africa's Muscadel strain tends to show darker characteristics. This wine is a perfect match for the rich creamy flavours and texture of Foie Gras and other liver pâtés.



THELEMA MUSCAT DE FRONTIGNAN – Stellenbosch

Delicate · floral · soft tangerine · citrus · subtly medium-sweet · refreshing crisp palate.

2000 **90***

BUKETTRAUBE

Developed in Germany, this grape produces quality wines with a distinctive Muscat bouquet. South Africa is one of the few wine-producing countries worldwide to bottle Bukettraube as a single varietal wine. It produces commendable wines with a good sugar-acid balance and a range of floral and perfumed aromas, with honey, cumin, peach and Turkish Delight undertones. Bukettraube's accessible, uncomplicated and straightforward character is very food-friendly and pairs well with pork, veal, duck, smoky-meat and creamy pasta dishes. It will enhance the flavours of sweet spices such as clove, cinnamon, ginger and allspice.



CEDERBERG – Cederberg

Exotic · very delicate · floral · fruit salad · hint of honey · dried peaches · ripe muscat · natural sugar · bracing fresh finish.

2011 **200***

GEWÜRZTRAMINER

Gewürztraminer, is without doubt, the most distinctively aromatic of all the white grapes. Producing an exotic, spicy, perfumed wine that has flavours of litchis and seems full-bodied, even if isn't. It can have a slightly oily texture that emphasizes its tendency for low acidity. Exploding, voluptuous aromas and flavours of cinnamon, ginger, cloves, cardamom, nutmeg and rose petals. This wine compliments foods of a similar flavour, spicy foods (not too hot) - Indian and Thai curries containing cinnamon and ginger. Smoked salmon and sweet-and-sour duck or pork dishes also work well.



WELTEVREDE – Robertson

Oldest Gewürztraminer vineyards in the Cape · off-dry extrovert · great food companion · perfumed rose · litchi · delicate Turkish Delight · long clean finish.

2010 **210***

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ROSÉ

South Africa has the perfect climate for the Rosé style of wine – 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 fishy soups.

	CEDERBERG – <i>Cederberg</i> Salmon colour · subtle raspberry · cooked strawberry · sweet red cherry · lively palate · natural acidity.	2011 135 glass 2011 40
	GRANGEHURST ‘Cape Blend’ – <i>Stellenbosch</i> Cabernet Sauvignon 40%, Pinotage 25%, Merlot 14%, Chenin Blanc 13% and Shiraz 8% · sweet red berry nose · complex · partial barrel maturation · refreshingly dry · easy-drinking · tannin reflecting a slight red wine character.	2008 200
	L'AVENIR ‘Rosé de Pinotage’ – <i>Stellenbosch</i> Rose-petal pink · dry · minerality · raspberry · strawberry · crisp lemony dry finish.	2011 125 glass 2011 40
	MULDERBOSCH – <i>Stellenbosch</i> Rose petals · delicate raspberry and herbal tea flavours · light · complex · structured mineral finish.	2011 140*
	WATERFORD ‘Rosemary’ – <i>Stellenbosch</i> Shiraz · Mourvedre · Sangiovese · low alcohol · crisp · refreshing · lasting finish.	2011 175 glass 2011 45
	RAKA – <i>Walker Bay</i> Sangiovese dominated · dry · crisp · cherry flavours · fruit · delicate.	2005 90

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 mastered 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 gamey 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 gamey, 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. It is also the quintessential "poultry" wine that loves chicken and duck especially when smothered in fruity sauces as well as home-style cooked meatloaf and cottage pie. It works extremely well with soft, creamy cheeses, like Brie and Camembert or a simple bowl of ripe raspberries or strawberries.

	BOUCHARD FINLAYSON 'Teté de Cuveé' – Walker Bay	2005	1,200
BOUCHARD FINLAYSON	Raspberry · cherry · oaky plum · rich and long on the palate · full-bodied · velvety tannins · harmonious structure.		
	BOUCHARD FINLAYSON 'Galpin Peak' – Walker Bay	2007	560 *
BOUCHARD FINLAYSON	Firm but deliciously elegant · fragrant · rich · exuberant fruit · long lasting palate.		
	CATHY MARSHALL – Elgin	2007	385
	Bright ruby red colour · fragrant cherries · raspberries · expressive new world character · ripe tannins · intense richness · complex · has depth and charm.		
	CREATION – Hemel en Aarde	2009	400 *
CREATING WINES OF DISTINCTION	Deep ruby in colour · intensely fragrant · cherries · red and black berries · elegant vanilla · wood spice · full-bodied · soft tannins · lingering aftertaste.		
	GROOTE POST – Darling	2007	350 *
GROOTE POST ANNO 1700	Abundant fruit · luscious cherries · red berry fruit · forest floor and earthy tones · elegant and soft.		
	HAMILTON RUSSELL VINEYARDS – Walker Bay	2009	750
HAMILTON RUSSELL VINEYARDS	Not overtly fruity · soft · hints of a savoury character balanced with dark, spicy fruit.		
	IONA – Elgin	2010	220
	Black Cherry Aroma's · hints of forest floor · spicy notes · powerful · silky.		
	PARADYSKLOOF – Stellenbosch	2010	280
PARADYSKLOOF	Medium-bodied · dark ripe cherry colour and nose · earthy notes · refreshing acidity · long finish · enhanced drinkability.	glass	2010 95
	PAUL CLUVER 'Seven Flags' – Elgin	2007	1,100
	Dark cherries · spiciness · earthy mushroom · perfumed oak · fruit structure, elegance, acidity and minerality – all perfectly balanced · intriguingly complex.		
	VRIESEHOF – Stellenbosch	2006	510
VRIESEHOF VINEYARDS	Earthiness · notes of mushroom · forest floor · red berries and stewed fruit · hint of smokiness · minerality.		

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MERLOT

Merlot is soft, has gentle tannins, is juicy and slightly sweet. It has distinctive blackcurrant, plum, spice and fruit cake aromas. Blackberry, chocolate and a hint of smokiness are also typical Merlot characteristics. It can also sometimes, be more floral than fruity. Merlot's soft-toned character is the reason why it is most often the wine of choice to blend with Cabernet Sauvignon, as it softens the characteristic edges of that varietal. It prefers a warmer climate and thrives on a softer, gentler touch in the cellar. It works well with curries and suits pork, oxtail, rich quail dishes, turkey and fresh grilled tuna. It has a special affinity for mushrooms and truffles or dishes flavoured with truffle oil. Of all the red wines, Merlot is among the most accommodating of cheese – hard cow's milk cheeses such as Cheddar, Red Leicester and Emmental and is equally good with creamy blue-veined cheeses.

	AMANI – <i>Stellenbosch</i> Aromas of cedar oak · blackberry · cherries · concentrated.	2008 460 glass 2008 160
	ANTHONIJ RUPERT – <i>Franschhoek</i> Delicate floral · rich fruit · powerful · dark berry, cherry compote · spicy · licorice · tobacco leaf · well integrated oak · refined tannins.	2005 1,130
	DELHEIM 'Signe' – <i>Stellenbosch</i> Classic · old-world style · elegant · refined · once-off special barrel selection · mineral · savoury tones.	CWG 1990 350 *
	GRANGEHURST – <i>Stellenbosch</i> Cinnamon · fruitcake · delicate perfume · concentrated flavours · typical Helderberg mountain earthy tones.	1994 400 *
	JORDAN – <i>Stellenbosch</i> Plum · rich blackberry · mocha · spiciness · rounded tannins.	2007 280
	LA CAVE – <i>Coastal</i> Berries · oak complexity · soft gentle structure · plum · red berries · well balanced acidity.	2003 260 *
	QUOIN ROCK – <i>Stellenbosch</i> Fresh · red berry · savoury hints · tobacco · full · rich · defined tannin structure · tight restraint.	2003 360 *
	RAINBOWS END – <i>Stellenbosch</i> Exotic mulberries · ripe plum · structure · elegant fruit · hints of mint crisp · hocolate · prune · ripe juicy smooth tannins.	2008 300

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	RUST EN VREDE – <i>Stellenbosch</i> Blackcurrant aromas · delicate fruit · soft juicy tannins · hints of oak spice.	2008	370
	THELEMA – <i>Stellenbosch</i> Minty scents · intensely ripe berry aromas · blend of mulberries · fudge · long full-bodied finish.	1993	550 *
	VEENWOUDEN – <i>Paarl</i> Ripe stewed fruit · violets · roasted nuts · concentrated · multifaceted.	1999	490 *
		2001	520 *
		2005	600
	WELBEDACHT ‘ <i>Barrique</i> ’ – <i>Wellington</i> Concentration of sweet strawberries · ripe red cherries · concentrated black current · aromatic tobacco · fresh liquorice · spicy cloves · dark chocolate · fine grained tannins.	2005	320
	YONDER HILL – <i>Stellenbosch</i> A classic style · spicy · savoury · meaty · medium-bodied palate · restrained · elegant.	1996	320 *
		2005	540

CABERNET SAUVIGNON

Yielding the familiar aromas and flavours of black currant, cedar wood 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, especially lamb. 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 fish to chicken, pork or lamb. Three hard cow's milk cheeses also pair extremely well namely Gruyère, Caerphilly and matured Gouda.

	ALLUVIA 'Ilka' – Stellenbosch Generous dark red fruits · clean polished tannins · fresh acidity.	2008 350 glass 2008 120
	ANTHONIJ RUPERT – Franschhoek Dense · intense · dark berry fruit · cassis · cigar box · cedar wood.	2005 1,200
	BRAMPTON – Stellenbosch Modern style · possessing more sweet fruit aromas · medium bodied · soft-structured palate.	1995 320 *
	EIKENDAL RESERVE – Stellenbosch Dark earthy · roasted coffee · blackberry · fine balance between old- and new-world.	CWG 1996 395 *
	GRANGEHURST – Helderberg Clean balanced flavours · dark berry fruits · chocolate · well structured wine.	1993 450 * CWG 1996 500 *
	GRANGEHURST 'Reserve' – Heldeberg Violets · red berries · cassis · mocha · cedar · robust, ripe tannins.	CWG 2005 1,150
	KLEIN CONSTANTIA – Constantia Minty · earthy tones · typical cool-climate Cabernet · austere fruit structure · ability to mature gracefully.	1989 450 * CWG 1997 450 *
	LE RICHE – Stellenbosch Medium-bodied · delicate · hints of tea · red berry · defined palate · subtle fleshy tannins.	1999 390 * 2001 500 *
	LE RICHE 'Reserve' – Stellenbosch Classic · ripe cherry fruit · spicy oak · touch of mint · palate is rich · succulent · smooth · juicy tannins · firm acidity.	2006 860
	MORGENHOF – Stellenbosch Easy drinking · bold cassis · earthy tones · cedar and oak maturation.	2000 320 *
	NEDERBURG – Paarl Impressive body · lingering flavor · rich fruit · structure · spicy oak.	1988 395

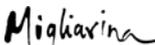
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	NEDERBURG PRIVATE BIN 163 – <i>Paarl</i>	1982	360
	Selected for the prestigious Nederburg Auction · blend of selected Cabernet blocks ·	1983	375 *
	ripe blueberry · cassis · mint aromas · medium to full-bodied ·	1984	375
	well rounded · structured tannins.	glass 1984	95
	NEIL ELLIS – <i>Stellenbosch</i>	1992	550 *
NEIL ELLIS	Modern philosophy of producing understated and elegant wines ·	1993	550 *
	blackberry · chocolate truffle · cassis aromas · firm and broad palate · finish.	2001	580 *
	minerality · earthy flavours · lingering.		
	RUDERA – <i>Stellenbosch</i>	CWG 2002	1,200
	Lead pencil · cassis · violets · cedary cigar box · elegant plum ·	2006	880
	dark berry · velvety tannis.		
	SAXENBURG ‘Guinea Fowl’ – <i>Stellenbosch</i>	1998	300 *
SAXENBURG ANNO 1693	Rustic · earthy style · dried fruit · lean · medium-bodied · medium to long finish.		
	SPRINGFIELD ‘Whole Berry’ – <i>Robertson</i>	2007	350
SPRINGFIELD ESTATE	Velvety · smooth wine with soft tannins · unfiltered and unfined.		
	STONEY BROOK ‘Ghost Gum’ – <i>Franschhoek</i>	2006	1,050
STONEY BROOK VINEYARDS	Rich blackcurrant · cassis · firm, ripe tannins · great structure and finesse.		
	THELEMA – <i>Stellenbosch</i>	CWG 2001	1,100 *
	Majestic · powerful · dark coffee · blackberry · combination of		
	old-world structure and new-world softness.		
	VRIESENHOF – <i>Stellenbosch</i>	1997	395 *
VRIESENHOF VINEYARDS	Classic style · hints of liquorice · cloves · cedar · masculine · structured ·		
	opulent · elegant tones · long and complex finish.		
	WATERFORD ESTATE – <i>Stellenbosch</i>	2005	400 *
WATERFORD ESTATE STELLENBOSCH	A modern · clean · classic style · structure · appeal.		
	WARWICK – <i>Stellenbosch</i>	1992	580 *
WARWICK WINE CLUB	Spicy · cherry · dark fruit · elegant tannins.		
	WEBERSBURG – <i>Stellenbosch</i>	1999	490 *
WEBERSBURG	Full-flavoured · cassis · herbaceous · lingering dry finish.		
	ZONNEBLOEM – <i>Stellenbosch</i>	1995	350 *
ZONNEBLOEM	Classic style · subtle tomato soup · dried prune aromas · structured palate · savoury finish.		
	ZONDERNAAM – <i>Stellenbosch</i>	2000	400 *
ZONDERNAAM	Concentrated vanilla · mocha · rich palate · blackberries · spice ·		
	rounded · medium to long finish.		

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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 Shirazes are powerful wines, headily rich, with gamey 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 smoky oakiness 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.

	AETERNITUS – <i>Stellenbosch</i> Notes of cinnamon · black fruit · savoury · vanilla · hints of pepper · integrated wood tannins · long · dry finish.	2006	320
	AUDACIA – <i>Stellenbosch</i> Big · bold · spicy · sweet black current · earthy · plum · soft tannins.	2001	350 *
	CEDERBERG – <i>Cederberg</i> Power · elegance · toasted mocha · sweet earthy notes · cracked black pepper · dark plum · dark chocolate · mulberry fruit · lots of spice · ripe tannins.	2004 2005 2006	410 * 410 * 410 *
	CEDERBERG ‘Teen Die Hoog’ – <i>Cederberg</i> Power with elegance · intense fruit · roasted coffee · ripe plum · dark chocolate · spicy fynbos · velvety texture · supple, well balanced tannins · impressive length.	CWG 2005 CWG 2006 CWG 2007	1,000 * 1,000 * 2,000
	KEVIN ARNOLD – <i>Stellenbosch</i> Pepper and spice · raspberry · cherry · eucalyptus · bittersweet dark chocolate · firm tannins · leather and smoke · good length.	2004	400
	KLEIN CONSTANTIA – <i>Constantia</i> Plum-coloured · smoky · spicy · ripe red berry fruit · chocolate · vanilla · oak aromas · dense fruit · well integrated · firm tannins.	1998	330 *
	LUDDITE – <i>Bot River</i> Dark summer fruits · ground pepper · clove · all spice · cinnamon · plum · silky tannins · complex · balanced wood.	2002 2003 2004 2005	570 * 570 * 570 * 570
	MIGLIARINA – <i>Stellenbosch / Paarl</i> Perfumed · sweet cherry · plum · touch of iodine · soft, yet firm tannins · creamy mid palate · lasting forest berry finish.	2006	290

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	NEIL ELLIS – <i>Stellenbosch</i>	CWG 1997	650 *
	Full-bodied · deep · ripe plum · ground pepper.	CWG 1999	850 *
		2001	580 *
	OVERGAAUW – <i>Stellenbosch</i>	CWG 1998	510 *
	Full-bodied · richly textured · intense ripe berry · cinnamon · vanilla spice.		
	RUST EN VREDE – <i>Stellenbosch</i>	2006	1,200
	Synergy between fruit and spice · white pepper being prominent · coffee · mocha · rich, warm, fruit feel · seamless oak integration.		
	SAXENBURG – <i>Stellenbosch</i>	1992	710
	Dusty fynbos · cloves · dried prunes · distinctly old-world · classic savoury ·	1993	760 *
	spice · complex · longevity · refinement.	CWG 1996	330 *
		CWG 1997	310 *
		glass CWG 1997	110 *
	SAXENBURG PRIVATE COLLECTION – <i>Stellenbosch</i>	1998	350 *
	Spicy · peppery · intensity of flavour · delicate · elegant · smooth · fleshy finish.	1999	350 *
	SAXENBURG ‘SSS’ – <i>Stellenbosch</i>	2005	1,500
	Handpicked, and selected from the best of Saxenburg · a very rich and complex wine · balanced · spicy · fine tannins · long finish.		
	STELLENZICHT SYRAH – <i>Stellenbosch</i>	1995	450 *
	Deep · opaque colour · soft plum · berry · chocolate · well balanced · creamy · full-bodied · long elegant finish.		
	STEENBERG – <i>Constantia</i>	2009	350
	Ultra-luxurious · complex · savoury tones · warm spiced · velvety tannins · powerful finish.	glass 2009	130

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 THELEMA	THELEMA – Stellenbosch Rich · robust · exuberant · full-bodied · black fruit · spice · toasty finish.	2001 450 *
 VEENWOUDEN <small>PRIVATE CELLAR</small>	THORNHILL – Paarl Complex · powerful · rich fruit · nuts · spice.	2000 360 * 2001 360 2002 360
 VINS D' ORRANCE <small>OLD WORLD COUNTRY WINE</small>	VINS D' ORRANCE – Constantia Rich · aromatic · dark chocolate · spice · white pepper · fleshy · tannins · savoury · elegant · dry.	2003 345 2004 345
 ZANDVLIET <small>WINE ESTATE & THOROUGHbred STUB</small>	ZANDVLIET – Robertson Medium-bodied · smokey · spice · delicate · pepper · game · farmyard.	1992 350 * 1996 350 * 1997 350 *
 CAPE WINEMAKERS GUILD	ZEWENWACHT RESERVE – Stellenbosch Concentrated · full-bodied · dark berries · orange spice · classic · complex.	CWG 1997 350 *

PINOTAGE

Pinotage is a uniquely South African Grape. It has great depth of colour, with a vibrant blue or purple tinge. It ages better than most other red wines, developing a meaty complexity, strong raspberry scents and hints of bananas. A robust pepperiness and when aged in oak barrels develops with added chocolate and coffee flavours. Pinotage has an astringent character – an underlying savoury note which makes this wine very easy to pair with a variety of dishes and 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 totally comfortable with grilled or barbecued food and copes 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 compliments a more ethnic style of cuisine, especially dishes that have slight spicy bite.

	CLOS MALVERNE – <i>Devon Valley</i> Consistent · expressing depth · blackberry · cassis · medium to full-bodied.	1995 350*
	GRANGEHURST 'Hidden Valley' – <i>Stellenbosch</i> Specially selected for the Cape Winemakers Guild · concentrated · structured · dark plum · spicy · gamey.	CWG 1997 720
	HIDDEN VALLEY – <i>Devon Valley / Stellenbosch</i> Restrained style · earthy · dark berry · medium to full-bodied · lingering finish.	1998 265 CWG 1998 530 2009 / 2010 240 glass 2009 / 2010 90
	KAAPZICHT STEYTLER – <i>Stellenbosch</i> Intense · ruby colour · textured layers · black cherry · chocolate · excellent structure · length.	1999 450*
	KANONKOP – <i>Stellenbosch</i> Classic · restrained style · banana bread · cassis · savoury palate · salty tomato purée · red berry fruit · complex wine with a lot of pedigree.	CWG 1997 580 1999 500* CWG 2000 480*
	L'AVENIR 'Grand Vin' – <i>Stellenbosch</i> Intense aroma's · ripe black cherries · plum · dark chocolate · rich fruit · gentle oakiness.	2007 700
	RIJKS – <i>Tulbagh</i> Red current · banana · plums · rich spicy flavours · vanilla.	2001 300*
	SAXENBURG – <i>Stellenbosch</i> Well developed · medium-bodied · gammon flavours · wild berries · cigar box · spice.	1991 360 1999 320
	SOUTHERN RIGHT – <i>Walker Bay</i> Complex berry fruit · ripe tannins · subtle wood spice · elegant structure.	2009 420
	STELLAR WINERY 'The Sensory Collection' – <i>Olifants River</i> Cherries · currents · spicy pepper · nutmeg · dark chocolate · rich ripe fruit · soft tannins · tender acidity.	2002 300

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 STELLENZICHT	STELLENZICHT – Stellenbosch Mulberry · rich plum · seamlessly integrated · darker berry fruit · oak.	1999	350
 SYLVANVALE VINEYARDS	SYLVANVALE – Devon Valley Full-bodied · dry · great structure · intense red cherry · raspberry · blueberry · soft tannins · long finish.	1998	800
 DEWAAL SINCE 1771	UITERWYK – Stellenbosch Old-world style · elegant · savoury · cloves · game · spice · delicate leanness · an abundance of complex flavours.	1992 1996	350 380 *
 CAPE WINEMAKERS GUILD	VRIESENHOF – Stellenbosch Delicate · earthy barnyard · truffle · medium- to full-bodied · cassis · fruitcake · banana bread · balance between flavour and complexity.	CWG 1994 CWG 1996 CWG 1997	450 * 500 500
 CAPE WINEMAKERS GUILD	WARWICK – Stellenbosch Classic style · raspberry · fig · sour cherry · medium-bodied · follow through of flavours.	CWG 2001 2002	450 530 *
ZONDERNAAM	ZONDERNAAM – Stellenbosch Added splash of Cabernet Sauvignon · red current · raspberry · savory fruits · sophisticated · smoky oak.	2000	395
 ZONNEBLOEM	ZONNEBLOEM – Stellenbosch Older rustic style · earthy barnyard · tobacco · vanilla · fleshy · meaty · developed flavours · caramel · smoked meat · prunes.	1980 1982 1984	250 250 260

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CABERNET FRANC

Cabernet Franc is the first cousin and namesake to Cabernet Sauvignon. This wine yields a lighter, less tannic wine with a green vegetable character and a flavour profile of green peppers, raspberry and chocolate. It does well with a diverse range of dishes from asparagus to fish, charcuterie and lighter red meat dishes, such as lamb, savoury mince or rabbit. It excels when paired with braised beef dishes, cheese fondue and pâtés (with added pork). The natural acidity of this wine compliments more acidic dishes such as Indian style cuisine when cooked in yoghurt.



ALLUVIA 'Lisa' – Stellenbosch 2007 **1,060**
Full bodied · herbaceous and tobacco notes · classic cassis · black cherry · soft integrated tannins.



RAATS – Stellenbosch 2006 **590**
Delicate lavender · freshly ploughed earth · chocolate · elegant · full palate · velvety texture · lengthy mineral-structured finish. glass 2006 **200**



RAINBOWS END – Stellenbosch 2008 **360**
Red fruit character · violets · hint of truffle · intense · concentrated · meaty · earthy · dark chocolate · grippy tannins.



WARWICK – Stellenbosch 1990 **440**
Mature · soft tannins · well integrated honey · cedar · cassis.

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, liquorices, violet and organum. This wine works best with dishes with considerable weight and character such as ostrich or beef. Lamb and other red meats especially when grilled or barbecued as the charred flavours that come from these cooking methods mirror the slightly bitter edges of the wines tannins. Hearty sauces (especially those made with brown mushrooms), wine reductions, fresh herbs, red or green peppers all work well but this wines has an affinity for black pepper so don't hold back.



ASARA – Stellenbosch 2006 **370**
Intense and concentrated · deep garnet colour · dark red fruits · well integrated tannins · robust.



NEDERBURG RESERVE – Paarl 1997 **320**
Meaty · spicy aromas · dark prunes · medium-bodied · concentration of ripe fruit. glass 1997 **110**



SIMONSIG – Stellenbosch CWG 1998 **320***
Especially generous · ripe · opulent · stewed fruit · spicy · soft fleshy tannins.

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MALBEC

Malbec does extremely well in South Africa not only as a blending component but as a single verital wine as well. It is rich, velvety textured, fairly robust and has medium tannis. This wines is plumy and has a hint of spice and a touch of liquorice. This is the wine for beef! All styles, any way it comes... don't be shy to ask for a little extra creamy pepper corn sauce either. Malbec also works extremely will with confit duck and hearty winter soups.



DIEMERSFONTEIN 'Carpe Diem' – Wellington

2005 **740**

Rich fruit aromas · plum · pepper · cherry tobacco · juicy firm tannins.

ZINFANDEL

Given half a chance Zinfandel will produce a world class wine with enormous extraction and power, packed with ripe berry fruit and ripe tannis. Although the berry flavours – blueberries, blackberries and raspberries dominate – this wine also prominently 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 the “Spare Rib” wine, 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

1989 **270 ***

Strong · masculine · meaty aromas · black pudding · porcinis · classic · delicate texture · extended finish.

1993 **300**

glass 1993 **100**



GLEN CARLOU – Paarl

2005 **380**

Earthy · hints of blackberry · prune · tobacco · savoury · slight spice · warm · rich · fruity · soft tannins.

GRENACHE

Grenache is a drought resistant grape that thrives in warm climates and inhospitable terrain. Planted successfully in small quantities in the Cape, this cultivar when bottled as a single verital produces a full bodied, concentrated, warm wine that will most likely be high on the alcohol side with peppery, jammy fruit flavours – very similar in style to that of a Shiraz. Pair this wine with highly spiced dishes, and food marinated in or served with sweetish sauces or relishes. Chrizo, chilli con carne, oxtail, peppered steak, Indian lamb dishes and vegetable moussaka are also a perfect match. On the cheese side a mature gruyere works wonderfully.



NEIL ELLIS

NEIL ELLIS 'Vintage Selection' – Stellenbosch

2007 **550**

Perfumed · spicy · rich plumy fruit · medium bodied · fine grainy fruit tannins · concentrated palate.

PONTAC

As a variety, Pontac is intriguing. Unlike many so-called black grapes whose flesh is white, it is distinctly red fleshed. Pontac was often blended and usually fortified, either as a jerepigo or port-style wine. In 1992, when Hartenberg first bottled it as a single variety wine, it claimed that this was the first non-fortified bottling in South Africa, if not the world.



HARTENBERG – Stellenbosch

1999 **320***

Opaque · forthcoming · mulberry jam · plums · prunes · mushroom · damp dark earth · fresh acidity · firm tannins

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 and for seafood lovers this wine will be the perfect match with rich, aromatic calamari and octopus stews.



FAIRVIEW 'Peg Leg' – Paarl

2006 **260**

Deep crimson · spicy aromas · cloves · nutmeg · liquorice · ripe black currants · black cherries · concentrated · touch of spice · long finish.

RED BLENDS

The theory behind blending is that the best aspects of each cultivar are brought to the fore to create a wine with all the positive attributes of each cultivar. Mixing the flavour characteristics of two, three or more grape varieties makes for a completely new and very pleasant drinking experience as well as bringing consistency, complexity and harmony to a wine. Some of the most common grapes used to make a classic Bordeaux style red blend are Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec. The result of this blending exercise produces wines across a wide spectrum from easy drinking, everyday reds to complex, concentrated wines with enormous depth and almost timeless tannin structure. There are aromas of blackcurrants, cedar wood, lead-pencil shavings, mint or the inside of a cigar box. When it comes to a Bordeaux blend the finest partner is lamb especially when the Cabernet Sauvignon portion is high but as the ratios of the cultivars differ so different foods take center stage. Beef and other red meat dishes are best when the Merlot component is strong, but does not do well with venison.

 AVONDALE <small>TERRA EST VITA</small>	AVONDALE 'Julia' – Stellenbosch 60% Cabernet Sauvignon, 20% Merlot and 20% Cabernet Franc · good structure · balanced fruit flavours · gentle tannins.	2008 190 glass 2008 65
 CAPE WINEMAKERS GUILD	BOSCHENDAL 'Jean le Long Reserve' – Franschhoek Cabernet Sauvignon and Merlot · well-developed fruit · made for the Cape Winemakers Guild Auction.	CWG 1991 390
 Buitenverwachting <small>Est. 1796</small>	BUITENVERWACHTING 'Buiten Keur' – Constantia More modern style red blend · Merlot-driven · coffee · darker berry fruit · soft finish.	1991 320 1992 320* 1993 320
 Buitenverwachting <small>Est. 1796</small>	BUITENVERWACHTING 'Grand Vin' – Constantia Forerunner for Buitenverwachting Christine · Bordeaux-style blend · earthy · cool climate fruit flavours · well structured tannins.	1990 320*
 BUSHMAN'S CREEK	BUSHMAN'S CREEK – Paarl Cabernet Sauvignon and Merlot · cherry · ripe berry · velvety palate · well-balanced · ripe tannins · lingering smoky finish.	1998 310
 Chateau Libertas <small>A tradition of quality since 1922.</small>	CHATEAU LIBERTAS – Stellenbosch Cape icon · old-world rustic traits · Cabernet driven · ability to age extremely well.	1984 300
 DE TOREN <small>PRIVATE CELLAR</small>	DE TOREN 'Fusion V' – Stellenbosch 55% Cabernet Sauvignon, 14% Merlot, 14% Malbec, 10% Cabernet Franc, 7% Petit Verdot · sweet, ripe fruit · cinnamon · liquorice · caramel · ripe tannins · complex.	2006 720
 DE TOREN <small>PRIVATE CELLAR</small>	DE TOREN 'Z' – Stellenbosch 33% Merlot, 27% Cabernet Sauvignon, 25% Cabernet Franc, 12% Malbec and 3% Petit Verdot · plum · dark berries · spice · tobacco · leather.	2006 370
 GLEN CARLOU	GLEN CARLOU 'Grand Classique' – Paarl Sandalwood · cloves · fresh black current · blackberry · spice · elegantly balanced · clean and intense.	1997 1,100

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	GLEN CARLOU ‘Grand Classique Reserve’ – Paarl	1991	650 *
	Bordeaux-style blend · concentrated blackberry · rich palate ·	1995	470 *
	dark berry fruit · soft dry tannins.	1996	470
		glass 1996	160
	GRANGEHURST ‘Nikela’ – Stellenbosch	1997	320 *
	Concentrated mixed berry · earthy backdrop · Cabernet Sauvignon and Pinotage blend · smooth · well-rounded · complex · wealth of flavours · good structure.		
	GRANGEHURST – Stellenbosch	1995	380 *
	Cabernet Sauvignon and Merlot blend · dark chocolate · fruitcake · tea leaves · concentrated mouth filling flavours · long finish.	1997	380 *
		CWG 1999	970 *
	GROOT CONSTANTIA ‘Gouverneurs Reserve’ – Constantia	1987	300 *
	Bordeaux-style blend · cool climate influences · raspberry · mint · capsicum · well-structured · broad fruit flavours.	1989	300 *
		1995	300 *
		1996	300 *
	GROOT CONSTANTIA RESERVE – Constantia	CWG 1990	300
	Only produced in selected vintages when the quality of the grapes are exceptional · limited number of selected barrels are used to form the blend · excellent fruit structure · concentrated flavours.	CWG 1991	300 *
	GUARDIAN PEAK – Stellenbosch	2001	390 *
	Shiraz, Mourvèdre and Grenache blend · fresh acidity · red fruit flavours · hints of coffee and mocha.		
	KANONKOP ‘Auction Reserve’ – Stellenbosch	CWG 1997	790
	Selected barrels are used for this blend · best of the Bordeaux varietals · made for the Cape Winemakers Guild Auction · robust and concentrated.	CWG 2000	790
	KANONKOP ‘Paul Sauer’ – Stellenbosch	2006	870
	70% Cabernet Sauvignon, 15% Cabernet Franc, 15% Merlot · cassis and black current fruit · concentrated and focused · integrated oak.		
	KLEIN CONSTANTIA ‘Marlbrook’ – Constantia	1988	475
	Dark plum · elegant · herbaceous · light berry fruit · cassis · mint · coffee · chocolate.		
	LE BONHEUR CABERNET / MERLOT – Stellenbosch	CWG 2001	500 *
	Dark red fruit · well-integrated tannins · balanced · soft lingering finish.		
	LOURENS RIVER VALLEY CABERNET / MERLOT – Stellenbosch	1999	550 *
	Intense · plum · blackberry · raspberry · chocolate · vanilla · refined tannins · good balance.		
	MEERLUST ‘Rubicon’ – Stellenbosch	2004	680 *
	63% Cabernet Sauvignon, 27% Merlot, 10% Cabernet Franc · deep, dark fruit · plum · cassis · black cherry · cedar smoke and cigar box bouquet · intricate tannin structure.	2005	700
	MORGENHOF ‘Premier Selection’ – Stellenbosch	1997	1000 *
	The quintessential claret · taut · oaked · softened with age · earthy farmyard · chocolate · redcurrant.		

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	MORGENSTER 'Red Blend' – Stellenbosch Cape icon · exquisitely balanced · soft tannins · elegantly styled Bordeaux blend · well integrated oak · cedary-cinnamon · spicy blackcurrant.	2000	550 *
	MR DE COMPOSTELLA – Stellenbosch Cabernet Franc dominated Bordeaux blend · untamed spiciness · elegant · smooth · thyme · star anise.	2006	1,000 *
	NEDERBURG 'Private Bin R103' – Paarl Cabernet Sauvignon and Shiraz · well-developed berry fruit · lean · delicate · spicy pepper · nutmeg.	1986	300
	NEIL ELLIS 'Auction Reserve' – Stellenbosch Cabernet Sauvignon and Merlot · delicate vegetal aromas · violets · redcurrant · soft developed tannins · extended finish.	CWG 1999	710
	OVERGAAUW 'D.C Classic' – Stellenbosch Merlot and Cabernet Sauvignon blend · classic style · savoury · spicy · peppery · well-developed tannins · soft structure.	CWG 1990	300
		CWG 1998	380
	RICKETY BRIDGE 'Paulinas Reserve' – Franschhoek Layers of black fruit · green pepper · earth · spicy · well-balanced · softening tannins.	1997	300
	RUSTENBERG 'Gold' – Stellenbosch Bordeaux-style blend · blackberries · cigar box aromas · complex · delicate · firm structure.	1987	250 *
	RUSTENBERG 'Superior' – Stellenbosch Dark berries · light cinnamon · spice · gentle · smooth · well-balanced · red fruits · light tannins · long fresh finish.	1989	250 *
		1986	250 *
	RUST EN VREDE 'Estate' – Stellenbosch Strong influence of oak · coffee · toffee · Christmas cake · complex · dark fruit · spice · massive structure.	2005	780
	RUST EN VREDE '1694' – Stellenbosch Coffee · dark chocolate · vanilla · integrated tannins · full mouth feel · powerful with great intensity and length.	2006	3,120
	SADIE FAMILY WINES 'Columella' – Swartland 80% Syrah, 20% Mourvèdre · ripe black fruit · spicy · herbaceous · silky tannins · long finish.	2006	1,450 *
	SCHALK BURGER 'No. 6' – Wellington Syrah based blend with Mourvèdre, Cinsaut, Grenache, Pinotage and Viognier · floral notes · pepper · meaty · cranberry · exotic spice · tight tannins · exhilarating mouth feel.	2006	1,640

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 SPRINGFIELD ESTATE	SPRINGFIELD 'Work of Time' – Robertson Cabernet Franc (40%), Merlot (40%) with Cabernet Sauvignon and Petit Verdot making up the rest of the blend · concentrated · blackberry · loganberry · fresh prune · hints of chocolate · savoury spice.	2001	420
 STELLENZICHT	STELLENZICHT – Stellenbosch Classic style · fresh tomatoes · raspberries · spice · medium-bodied · structured mineral finish.	1994 1995	350 * 350
 VRIESEHOF VINEYARDS	TALANA HILL 'Royale' – Stellenbosch Deep red hues · complex aromas · cigar box · herbs · smoke · intense rich black fruit · glass ripe red cherries · cassis · black currants · liquorice · fennel · cedar · spice.	1997 glass 1997	1,120 370
 THELEMA	THELEMA CABERNET / MERLOT – Stellenbosch High altitude vineyards · old-world structure · new-world drink-ability · round plummy fruit · savoury palate · toasty spice.	1993	350 *
 TOKARA STELLENBOSCH	TOKARA 'Red Blend' – Stellenbosch Classically-styled · Bordeaux blend · elegant · dry · lightly textured fruit layers · fine grainy tannins.	2003 2004	350 * 2,000 *
 VEENWOUDEN PRIVATE CELLAR	VEENWOUDEN 'Classic' – Paarl Bordeaux blend · full-bodied · symphony of fruit flavours · clearly defined structure · lead pencils · cassis · dusty spice.	2001	495 *
 VEENWOUDEN PRIVATE CELLAR	VEENWOUDEN 'Vivat Bacchus' – Paarl A lighter style wine · Merlot, Cabernet Franc and Malbec blend · fresh fruit · light cinnamon · mulberry flavours · medium-bodied · delicate mineral conclusion.	1994 1999 2000 2001	220 * 250 * 320 * 480 *
 CAPE WINEMAKERS GUILD	VERGELEGEN 'Auction Reserve' – Stellenbosch Inky-dry Bordeaux style blend · rich flavours · dark berries · deeply-layered fruit · chocolate · earthy spice · lingering finish.	CWG 2000	1,000 *
 VERGELEGEN	VERGELEGEN CABERNET FRANC / MERLOT – Stellenbosch Refined blackberry · chocolate · dark cherry · abundance of dark fruit · velvety texture · mineral · cedar wood.	1998	440 *
 VILLIERA WINES STELLENBOSCH	VILLIERA 'Cru Monro' – Paarl Ripe berry fruit · delicately structured · refined acids · soft plum fruit.	1991 1996	320 * 400 *
 VILLIERA WINES STELLENBOSCH	VILLIERA 'Monro' – Paarl Aromas of spice and chocolate · complex yet smooth · layers of red berries · cigar box.	2004	395
 CAPE WINEMAKERS GUILD	VILLIERA 'Auction Reserve' – Paarl Robust · ripe berry fruit · made especially for the Cape Winemakers Guild Auction.	glass CWG 1990 CWG 1995 glass CWG 1995	200 280 100

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	VRIESENHOF 'Kallista' – Stellenbosch	1996	350 *
	Traditional Bordeaux-style blend of Cabernet, Merlot and Cabernet Franc · rustic dried prunes · violets · dark cherry · well-structured wine with longevity.	1997	350 *
	VRIESENHOF 'Auction Reserve' – Stellenbosch	CWG 1989	450 *
	Bordeaux blend · Cabernet · Merlot · Cabernet Franc · more robust style · well-structured with longevity.	CWG 1991	450 *
	WARWICK 'Femme Bleue' – Stellenbosch	CWG 1995	360 *
	Cabernet Franc-driven · dark earthy tones · leafy · dark cherry · chocolate · liquorice · fresh extended mineral finish.	CWG 1996	360
		CWG 2001	530
	WATERFORD 'Jem' – Stellenbosch	2004	2,000
	A blend made up of Cabernet Sauvignon, Shiraz, Mouvedre, Merlot, Malbec, Sangiovese and Barbera · cedar spice and earthiness · red and black currant fruit · refined tannin structure · long, elegant finish.	2005	2,000
		2006	2,000
		2007	2,000
	WELBEDACHT 'Hat Trick' – Wellington	2006	350
	Cape Blend of 50% Pinotage, 25% Syrah and 25% Merlot · ripe red and black cherries · orange peel · dark chocolate · sweet cedar · oak spice · rich · violets · lavender · coconut.		

MAGNUMS

Magnum means ‘great’ or ‘extra-large’ in Latin. The larger volume of the magnum bottles, 1.5 liters – double that of a normal wine bottle allows the wine to age more gracefully and develop complexities not possible in a smaller bottle size. This is due to the greater volume of wine within the bottle and the lower air to wine ration. Magnums were most commonly used for Champagne and in the Champagne making process. A wise man once said “the Magnum is the perfect size for two” and I tend to agree.



BILLECART-SALMON BRUT RESERVE – Mareuil-Sur-Aij
 Floral aromas · fresh fruit · ripe pears · full accurate fruit flavour · fine freshness · rich bouquet.

NV **3,100 ***



CHATEAU LIBERTAS – Stellenbosch
 Cape icon · old-world rustic traits · Cabernet Sauvignon driven blend · has aged extremely well.

1982 **450 ***



DE TRAFFORD ‘Elevation’ – Stellenbosch
 Cabernet Sauvignon (50%), Merlot (33%) and Shiraz (17%) · cedar · black berries · spicy fruitcake · mineral tones · complexity · medium-bodied · dry ripe tannins · layered finish.

2000 **1,400 ***



GROOT CONSTANTIA RESERVE – Constantia
 Bordeaux-style blend · cool climate influences · raspberry · mint · capsicum · well-structured broad fruit flavours.

1998 **1,200 ***



JORDAN – Stellenbosch
 Cabernet Sauvignon, Cabernet Franc and Merlot blend · complex · dark chocolate · black cherry · cassis · rich black berry fruits · vanilla · spice.

1996 **900 ***

1998 **900 ***



LAURENT PERRIER BRUT – Tours-sur-Marne
 Delicate · fresh · good complexity · citrus fruit · rounded · expressive · good balance · lengthy finish.

NV **5,000 ***



MEERLUST MERLOT – Stellenbosch
 Rich plum · mulberry · spice · star anise · opulent flavours · ripe, creamy fruit · silky soft tannins.

1999 **1,300 ***



MEERLUST PINOT NOIR – Stellenbosch
 Full and fruity · cassis · plum · roast coffee · ripe red cherries · earthy · mushroom · fine tannins · excellent balance.

1997 **980 ***

1998 **980 ***

INTERNATIONAL WINES

To compliment our wide selection of South Africa wines we have included a small selection of international wines. These focus on different and interesting cultivars. We invite you to explore and compare.

CHILE

PUNTO ALTO CARMENERE – *Colchagua Valley*

2006 **780***



For the 2006 vintage, the warmer region of Colchagua experience a longer and more even ripening period resulting in wonderfully ripe tannins and bright fruit flavours · wine is intense and complex · prominent black cherry · liquorice and spice on the nose · elegance of the tannins are perfectly balanced · rich, full flavour of plums · blackberries · hint of green pepper.

FRANCE

WILLIAM FEVRE CHABLIS – *Chablis*

2010 **700***



Classical nose · green fruit · oyster shell · iodine · sea breeze nuances · pure · intense stone and grapefruit-infused flavours · wonderfully balanced finish · plenty of underlying tension.

CUVÉE DU VATICAN CHATEAUNEUF DU PAPE – *Rhône*

2006 **1,000***



Inky purple · seductively perfumed · red and dark berry aromas · vanilla oak · fresh lavender · cola · cherries · depth and focus · silky tannins · very long finish.

DOMAINE GRIER CRUSADE – *South of France*

2006 **550***



50% Syrah, 40% Grenache and 10% Mourvèdre · rich · sweet red fruits · spice · black pepper · very well-rounded · full mouth feel · heavy tannins · long, powerful finish.

ITALY

ALDO CONTERNO DOLCETTO MASANTE – *Piedmonte*

2007 **600***



MASANTE

Dolcetto grown almost exclusively in Piedmonte · gentle · fruity wine · fragrant · liquorice · almonds · no wood maturation · only one week of skin contact leads to a purity of fruit.

PAULO SCAVINO BARBERA D'ALBA – *Piedmonte*

2007 **650***



The chief characteristic of Barbera is the high level of natural acidity · low tannins · powerful · intense · deep in colour · extracts of rich sweet fruit.

LUCIANO SANDRONE VALMAGGIORE NEBBIOLO D'ALBA – *Piedmonte*

2007 **1,200***



Deep-coloured · high tannins · acidity in its youth · hints of liquorice · berry fruit · beautiful minerality.

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MUSCADEL

Muscadel wines are produced from any of the Muscat family of grapes – in South Africa the two main varieties are Muscat d’Alexandrie (Hanepoot) or Muscat de Frontignan. Known affectionately as “sticky” these wines show prominent perfume, raisin, oranges, brown sugar and roses. It is as if there are infused with musk. This wine is the ideal partner for the richest, sweetest desserts and loves the flavours of orange, banana, ginger and nuts. These are however the perfect wines for those two tricky desserts – chocolate and ice cream and even better a combination of the two. This wine can be fortified either before or during fermentation and this process will add weight and another dimension to the wine.

UNFORTIFIED



GRAHAM BECK – *Robertson*

Luscious · sweet · Muscat · raisin · aromatic · spicy · turpentine.

CWG 500ml 1996 **70**

CWG glass 1996 **20**



KLEIN CONSTANTIA ‘Vin de Constance’ – *Constantia*

A natural sweet Muscat de Frontignan · with a history dating back to the 17th century makes this a true legend of the Cape · savour slowly to appreciate the sweet mint · marmalade · honey, muscat flavours · long and layered finish.

500ml 1991 **3,000 ***

500ml 2004 **1,200 ***

glass 2004 **140 ***



NEDERBURG ‘Eminence’ – *Paarl*

Lighter style · delicate Muscat · subtle palate · tangy apples · lemons.

375ml 1992 **190 ***

375ml 1994 **110**

375ml 1996 **240 ***

375ml 1998 **210 ***

375ml 1999 **240**



WATERFORD FAMILY RESERVE ‘Heatherleigh’ – *Stellenbosch*

Dried apricot · candied citrus · slight hint of Muscat · vanilla · complex flavour profile · distinct elegance · dry finish.

375ml N / V **300**

glass N / V **50**



WELTEVREDE ‘Ouma Se Wyn’ – *Robertson*

Muscat de Frontignan · full flavour · naturally sweet · citrus blossoms · honey · pure elegance · clean finish.

375ml 2007 **140 ***

glass 2007 **35**

FORTIFIED



DE KRANS WHITE MUSCADEL – *Calitzdorp*

20 year old vines · raisins · Muscat character · jasmine · barley sugar · fine line of acidity.

375ml 1999 **60 ***

NOBLE LATE HARVEST

Botrytis Cinerea is a mould that develops on grapes in the vineyard – 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, this wine is a good match for a salty blue vein cheese but it is 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 tatins, just steer clear of chocolate, toffee or coffee flavoured desserts.



KLEIN CONSTANTIA SAUVIGNON BLANC – *Constantia*

Luscious botrytis-style · sweet · steely lemon · mineral edge · delicate · refined complexity.

375ml 1998 **190***



LIEVLAND – *Stellenbosch*

Delicate Sauvignon Blanc · ripe apricot · peaches · subtly sweet · well-balanced acid structure.

CWG 375ml 1991 **65***



NEDERBURG 'Edelkeur' – *Paarl*

Very complex · concentrated · Chenin Blanc · honey · dried fruit character · long, crisp finish.

375ml 1996 **140**

glass 1996 **30**

375ml 1997 **190**

375ml 1998 **210***

375ml 2000 **210**



NEDERBURG – *Paarl*

Chenin Blanc · Weisser Riesling · Muscat de Frontignan · lighter style · delicate · fragrant aromas · soft summer fruit flavours.

375ml 1991 **50**

375ml 1996 **200**

375ml 1997 **200**



NEDERBERG PRIVATE BIN BRUT – *Paarl*

Aromas and flavours of honey · raisin · apricot · crisp finish.

375ml 2001 **580***

GRAPPA

Grappa is a traditional Italian drink made from the leftover skins and seeds of grapes used in the winemaking process. The husk brandy is fermented and distilled immediately after the grapes have been pressed. It is usually dry and high in alcohol, with flavours ranging from floral to earthy. It can have highlights of oak or juniper berries too. Typically consumed after dinner.

DALLA CIA

DALLA CIA PINOT NOIR / CHARDONNAY – *Stellenbosch*

A fragrant bouquet · celery · pecan nuts · clean smooth after taste.

glass N / V **70***

DALLA CIA

DALLA CIA CABERNET SAUVIGNON / MERLOT – *Stellenbosch*

Wooded · smoky · dark chocolate bouquet · slightly sweet aftertaste.

glass N / V **70***



WILDERERS SHIRAZ 'Reserve Barrique' – *Stellenbosch*

Dried fruit sweetness · powerful spice · distinctive smokiness · tropical fruit · long finish.

glass N / V **65***

CAPE PORTS

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, 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 caramelized orange, Christmas pudding or mince pies are also an exceptional combination.



BOPLAAS ‘Reserve’ – Calitzdorp CWG 1997 **450 ***
 Concentrated · viscous flavours · dense dark fruit · nuances of cassis · glass CWG 1997 **35 ***
 chocolate · firm tannins.



BRAMPTON – Stellenbosch 1994 **225 ***
 Medium-bodied · easy drinking · prunes · black cherries · subtle spice · glass 1994 **30**
 tobacco aromas.



BREDELL AND NEL – Stellenbosch 1997 **530 ***
 Plush ripe aromas · black cherry · dark berries · dark chocolate · spice · fruit · glass 1997 **45 ***
 firm tannins · long finish.



GLEN CARLOU ‘Vintage Reserve’ – Paarl 1996 **420 ***
 Deep ruby colour · rich dark black fruits · hint of smokiness · glass 1996 **35**
 intense dark chocolate · fruitcake-like spice · elegant sweetness · long finish.



PETER BAYLY WHITE PORT – Calitzdorp 375ml 2007 **270 ***
 Sherry-like character · best chilled · well balanced acidity · fruit · crisp · glass 2007 **45**
 fresh · long gentle finish.

CIGARS

COHIBA – Panetelas **230**
MONTE CRISTO – No.5 **250**
PARTAGUS – No.4 **380**
ROMEO Y JULIETA – No.1 **295**