



(E/ame)



**Our Ethos is a commitment to combine the best local and international wines with the unique cuisine of our Restaurant.**

**We want the interplay of food and wine to be a central part of your dining experience.**

**The wine list and the food menu have been designed together to ensure that they not only complement but also inspire each other.**

**By virtue of our location, considerable attention is paid to world class South African wines. To facilitate choice, we have grouped our South African offering first geographically, using the Wines of Origin classification, (WO) and then by also by varietal.**

**Each offering is introduced by a short description and (where appropriate) wine makers are also mentioned. The WO system is a legally binding South African classification which delineates producing zones but does not dictate permitted varieties or viticultural methods. Within this system land under vines is divided into units of increasing specificity. The largest and most generic category is that of region, under which are clustered districts and then wards.**

**It is at the level of ward that wine drinkers find the most specific indication of terroir characteristics.**

**Compiled by: Mike M Buthelezi**

**CORKAGE:**

**R500 LOCAL WINES AND CAP CLASSIQUE**

**R1000 INTERNATIONAL WINE AND CHAMPAGNES**

**VINTAGES AND PRICE ADJUSTMENTS ARE SUBJECT**

**TO CHANGE WITHOUT NOTIFICATION**



	<b>PAGE</b>
<b>WINE GROWING REGIONS OF SOUTH AFRICA</b>	<b>1 – 5</b>
<b>WINES BY GLASS &amp; CARAFE</b>	<b>6 – 12</b>
<b>HALF BOTTLES</b>	<b>13 – 14</b>
<b>INTERNATIONAL SPARKLING WINES</b>	<b>15</b>
<b>CAP CLASSIQUE &amp; CHAMPAGNE</b>	<b>16 – 21</b>
<b>WHITE WINES</b>	<b>22 – 32</b>
<b>ROSÉ WINES</b>	<b>33</b>
<b>CAPE WINEMAKERS GUILD</b>	<b>34 – 35</b>
<b>ETHOS COLLECTION</b>	<b>36 – 38</b>
<b>RED WINES</b>	<b>39 – 52</b>
<b>INTERNATIONAL WINES</b>	<b>53 – 62</b>
<b>DESSERT WINES, PORT and SHERRY</b>	<b>63 – 65</b>
<b>DEFINITIONS</b>	<b>66 – 75</b>



## BREEDE RIVER VALLEY

### **BREDEKLOOF**

The Bredekloof district is characterised by crystal clear streams and majestic mountains. It covers a large proportion of the Breede River Valley Region. There are marked variations between the soils and meso climates in the different river valleys, but adequately drained alluvial soils predominate. Situated a mere one hour's drive from Cape Town the Bredekloof Wine Route offers 24 wineries which range from small boutique cellars to large cooperatives.

### **ROBERTSON**

Dubbed the 'valley of vines and roses', the Robertson district is renowned for quality wines, radiant roses, and thoroughbred horses. Lime rich soils favour the wine and roses. Summer temperatures can be high but cooling south-easterly winds channel moisture-laden air into the valley. Eleven cooperatives, fourteen estates and a handful of high-end private producers make this one of the foremost wine making regions in South Africa.

### **WORCESTER**

The Worcester wine route is blessed with majestic mountains, wide riverine and unique succulent plants areas. In conjunction with Bredekloof, Worcester is the largest district in terms of area under vines and volume of wine produced. With around 19 511ha planted, it accounts for nearly 20% of the national vineyards and produces close on 29% of South Africa's total volume of wine and spirits. It's also South Africa's most important brandy producing area and home to the KWV Brandy Cellar, the largest of its kind in the world.

## **CAPE SOUTH COAST**

### **CAPE AGULHAS**

Most of these maritime vineyards are situated in the ward of Elim near Africa's southernmost point, Cape Agulhas. The entire picturesque village of Elim, a Moravian mission settlement founded in 1824, is a national monument. Strong, cooling winds are prevalent in summer,

### **ELGIN**

Only an hour east of Cape Town, the high-lying cool-climate Elgin district, cradled in the ancient sandstone Hottentots Holland Mountains, was traditionally an apple growing region. Now award-winning wine showing exceptional fruit and elegance are also produced here. Chardonnay, Riesling, Sauvignon Blanc, Pinot Noir and Shiraz do particularly well in this later-ripening, cooler terroir.

### **OVERBERG**

One of the Cape's lesser-known jewels, the Overberg region spans 250km and crosses breath-taking terrain. Newer viticultural areas have opened in the southerly Overberg district, with award-winning wines emerging from the Klein River ward near Stanford.

### **PLETTENBERG BAY**

The first vines were planted in 2000 in this pioneering district, the newest and furthest appellation up the east coast, in mountainous terrain some 20km east of Plettenberg Bay, with its wealth of natural beauty, unspoilt beaches and excellent whale watching in season. The cool coastal climate – vineyards are some three kilometres from the sea – and high carbon content of the soils are proving ideal for Sauvignon Blanc.

### **MALGAS**

This pioneering new ward is set on a stony plateau 80km east of Cape Agulhas. The vineyards, which are mainly planted to drought-resistant Mediterranean varieties, lie some 70m above the Breede River. The complex stony soils and warm dry climate (350mm of rain per annum), which is moderated by constant sea breezes from the coast some 15km away, offer excellent potential for growing vines.

### **WALKER BAY**

This district, surrounding the seaside town of Hermanus, is reputed for the Chardonnay and Pinot Noir wines which emanate from the Hemel-en-Aarde Valley – this encompasses the wards of Hemel-en-Aarde Ridge, Hemel-en-Aarde Valley, Sunday's Glen and Upper Hemel-en-Aarde Valley. The area is also being noticed for the outstanding and consistent quality of its Pinotage. Fine examples of Sauvignon Blanc, Merlot and Shiraz are also being produced here. The cool climate is the sought-after attribute in this area where vineyards benefit from persistent cooling winds from the nearby ocean. The soils – predominantly weathered shales – and terroir are also ideal for cool-climate loving varieties. Further to the east lies the Stanford Foothills ward.

### **BOT RIVER**

The Bot River ward is the gateway to Walker Bay and encompasses the Bot River village and valley, stretching from the Bot River lagoon up into the foothills of the Groenlandberg and Babylonstoren mountain ranges. It also borders on the Kogelberg Biosphere. The area is renowned for its cool maritime microclimate, which is influenced by its proximity to the lagoon and Walker Bay – cooling afternoon winds blow up the valley off the sea. Soils are mainly homogenous Bokkeveld shale (predominantly Glen Rosa and Klapmuts) and Table Mountain sandstone. Chenin Blanc, Sauvignon Blanc, Pinotage, Shiraz, and other Rhône varieties fare particularly well here. Bot River is home to an eclectic mix of handcrafted wineries and its rustic charm lies in its quirky character.

## **COASTAL REGION**

### **CAPE TOWN**

A recently designated district named after Cape Town, one of the world's foremost tourism brands, incorporates the wards of Constantia, Hout Bay, Durbanville, and Philadelphia. At its furthest point, the district is 36km from the Cape Town CBD. On the southern slopes of the Table Mountain range and its world-renowned floral kingdom lies the historic Constantia valley, the cradle of winemaking in the Cape. The valley, which falls within the Cape Peninsula district, was the site of Simon van der Stel's 17th-century wine farm and the origin of the Constantia dessert wines which became famous throughout Europe during the 18th century. Rooted in ancient soils, the vineyards climb up the east-facing slopes of the Constantiaberg, where the vines benefit from the cool sea breezes blowing in from False Bay. The ward receives about 1 000mm of rain annually, making irrigation unnecessary, and has a mean February temperature of 20.6°C. There are only a handful of cellars in this premier ward, where the cool climate favours the production of white wines, notably Sauvignon Blanc, and where the tradition of producing remarkable wines since 1685 continues.

The acclaimed Cape Point vineyards, some of them a mere 1.2km from the sea, are situated on the western edges of the Cape Peninsula. This cool-climate maritime pocket in the district of Cape Town is recognised mainly for its Sauvignon Blanc and Semillon.

The vineyards of Durbanville, like those of Constantia, lie very close to Cape Town and border on the northern suburbs. Several estates and wineries, situated mainly on the rolling hill slopes with their various aspects and altitudes, continue to make a wide variety of wine styles. Some of the vineyards grow at altitudes as high as 380m above sea level. Wines from this ward attracting attention are Sauvignon Blanc, Chardonnay, Merlot, and Cabernet Sauvignon. Deep soils, cooling sea breezes, night-time mists and proximity to the ocean are beneficial factors when it comes to the quality of the grapes. A newer ward north of Durbanville, Philadelphia also benefits from cooling Atlantic influences. The hilly terrain of this area means some of the vineyards are higher than usual, up to 260m above sea level. This facilitates a significant difference in day-night temperature and results in slower ripening. Some highly regarded Cabernet Sauvignons, Merlots and red blends have already emerged from this promising appellation.

### **DARLING**

The Darling district is only an hour's drive from Cape Town and incorporates the

Groenekloof ward. Groenekloof benefits from being one of the closest to the cooling Atlantic Ocean and is known for the exceptional quality of its Sauvignon Blanc, the variety which initially spearheaded the viticultural progress of this area. Now wines with exceptional flavour expressions are also being produced from other varieties.

### **FRANSCHHOEK**

The district of Franschhoek has retained its distinct French Huguenot character.

Regarded as the 'culinary capital' of the Cape, Franschhoek is a member of The Délice Network of Good Food Cities of the World. The Franschhoek valley lies to the southeast of Paarl and is enclosed on three sides by towering mountains: the Groot Drakenstein and Franschhoek mountains which meet at the top of the valley and the Klein Drakenstein and Simonsberg mountains, found further down towards Paarl.

Streams from the higher peaks flow down to the valley floor where they converge to form the Berg River, fast-flowing in winter when snow caps the peaks and a mere stream in summer, fed by the Wemmershoek Dam.

### **PAARL**

The Paarl wine district lies to the north of Stellenbosch and is bordered by the town of Wellington to the north-east, and the mountains of the Groot and Klein Drakenstein and Franschhoek ranges to the south-east. The Berg River, flanked by the majestic Groot Drakenstein and Wemmershoek mountains, runs through Paarl and is the lifegiving artery of this wine-producing area. The valley land requires supplementary irrigation in the hot growing season before the harvest, but vineyards on the eastern slopes, having better water retention, frequently need none.

A large variety of grapes are grown in Paarl, of which Cabernet Sauvignon, Pinotage, Shiraz, Chardonnay, and Chenin Blanc have the best potential. The Paarl district includes the wards of Simonsberg-Paarl, on the prime foothills of the Simonsberg, and Voor Paardeberg.

### **STELLENBOSCH**

The historical town of Stellenbosch, which features some of the finest examples of Cape Dutch architecture, boasts a winemaking tradition which stretches back to the end of the 17th-century. The mountainous terrain, good rainfall, deep well-drained soils, and diversity of terroirs make this a sought-after viticultural area. The rapidly increasing number of wine estates and producers (some 170) includes some of the most famous names in Cape wine. The district, with its mix of historic estates and contemporary wineries, produces excellent examples of almost all the noble grape varieties and is known for the quality of its blended reds. Stellenbosch, the 'town of oaks', is also the educational and research centre of the winelands. Stellenbosch Uni-

iversity is the only university in South Africa which offers a degree in viticulture and oenology, and it has many of the country's most successful winemakers as alumni.

The Elsenburg School of Agriculture is also near Stellenbosch, as is the Nietvoorbij Institute of Viticulture and Oenology. This organisation has one of the most modern experimental wineries in the world and, at its experimental farms (situated in several winegrowing districts), important research into new varieties, clones and rootstocks is undertaken.

The intensively farmed Stellenbosch district has been divided up into several smaller viticultural pockets including Banghoek, Bottelary, Devon Valley, Jonkershoek Valley, Papegaaiberg, Polkadraai Hills and Simonsberg-Stellenbosch.

\*Stellenbosch Wine Route, the oldest in the country and one of the most popular tourist destinations in the Western Cape, has created five manageable sub-routes for tourists: Bottelary Hills, Greater Simonsberg, Helderberg, Stellenbosch Berg and Stellenbosch Valley.

## **SWARTLAND**

Traditionally a grain-producing area, in summer the Swartland district is marked by green pockets of vineyards clambering up the foothills of the mountains (Piketberg, Porterville, Riebeek and Paardeberg) and along the banks of the Berg River. In the past, the region was planted mainly to bush vines, but trellising is increasingly being adopted due to advances in management strategies and quality considerations. The Swartland literally translated means 'the black land' and the area takes its name from the now endangered indigenous *renosterbos*

(rhino bush) which once turned the landscape a dark colour at certain times of the year. The district was traditionally a source of robust, full-bodied red wines and high quality, fortified wines. The Swartland Independent Producers (SIP) is a coming together of a group of like-minded producers working to express a true sense of place in the wines of the Swartland.

In recent times, some exciting award-winning wines have emerged, both red and white, and the area continues to produce top port-style wines. Increasing percentages of Pinotage, Shiraz and Cabernet Sauvignon are being grown here, as well as Chardonnay, Chenin Blanc, and Sauvignon Blanc. It has two designated wards, Malmsbury and Riebeekberg.

## **TULBAGH**

Surrounded on three sides by the Groot Winter Hoek, Witsenberg and Obiekwaberg mountains, the vineyards of the Tulbagh district grow alongside orchards and fields of wheat. Soils in the valley are extremely variable. The area is characterised by extreme differences in day and night temperatures. Mountainous terrain creates numerous different meso climates which can be used to great advantage.

Unique to the valley's geographical composition is the 'cold trap', a phenomenon which occurs because of the encapsulating mountains, shaped like a horseshoe, with Tulbagh situated at the north of the 'bowl'. Within this bowl, once a prehistoric lake, the cold air of the previous night lies undisturbed. With no air movement from the sides, this cold bubble is trapped under the warming air above as the sun makes its way from east to west. The result is relatively cool average daily temperatures.

The town of Tulbagh boasts 32 national monuments on one street, and here history and tradition work together with innovation. With today's high-tech water management and advanced viticultural practices, the true potential of this area is starting to be realised. At present there are some 13 wineries - several of them relative newcomers making acclaimed wines, notably Shiraz and (Methode) Cap Classique - in this secluded valley.

## **WELLINGTON**

Some of the wineries in this burgeoning district, which is a mere 45-minutes from Cape Town, stretch over alluvial terraces towards the Swartland's rolling hills and wheat fields, while others are found in the foothills of the towering Hawequa mountains, where folds and valleys create unique meso climates. Wellington, which supplies over 85% of the South African wine industry with cuttings, also boasts some 26 wine producers ranging from historical estates to boutique wineries. In winter, snow sometimes covers the mountain tops and night temperatures are generally cooler than at the coast some 60km away.

## **KLEIN KAROO**

This semi-arid, elongated region stretches from Montagu, via higher-lying Barrydale towards Calitzdorp, Oudtshoorn and the Lang Kloof. The area is known for relative extremes when it comes to soils and climate. Viticulture takes place mainly in kloofs, valleys and riverine sites in a rugged mountainous landscape. Muscat varieties flourish here, and the area is known for its sweet wines. Today, there is an increasing focus on reds like Merlot made in an easy-drinking style. The Klein Karoo is renowned for the quality of its pot still brandies which have brought home international accolades.

The most recently proclaimed district in the region is Langeberg-Garcia - situated north of the Langeberg Mountain range between the Brand River in the west and the Gourits River in the east, it encompasses the scenic Garcia Pass.

## **CALITZDORP**

Calitzdorp is a small wine-producing area in the middle of the Klein Karoo semi-desert in South Africa's Western Cape. It has a similar climate to that of the Douro Valley in Portugal and as such is associated with the production of fortified wines like Port. Traditional Portuguese grape varieties such as Touriga Nacional and Tinta Barroca are grown throughout the region. Calitzdorp is bordered by the Swartberg Mountains in the north and the Rooiberg Mountains in the south.

The area's dry, hot climate is a constant challenge for grape growers. Rainfall reaches only seven inches (200mm) a year, and



in the summer, daytime temperatures can reach up to 100F (40C). However, afternoon breezes from the Indian Ocean 45 miles (72km) to the south make the evenings significantly cooler. This diurnal temperature variation gives the grapes time to cool down overnight, creating complexity in the resultant wines while preserving acidity. Calitzdorp winters are mild, with August winds bringing hot air from the north. The soils surrounding Calitzdorp are deep red in colour, alluvial in nature and glacial in origin. Their low quality and rapid drainage are ideal to produce grapes for Port-style wines. Dry soils lead to low yields, in turn giving greater concentration of sugars and flavours in the berries. This suits the intense style of fortified wine perfectly. Port-style wines are predominant in Calitzdorp, but wineries in the area also make smaller quantities of table wines from Touriga Nacional, Chardonnay and Cabernet Sauvignon.

## **CENTRAL ORANGE RIVER**

The most northerly winegrowing area in the Cape comprises an area of some 4 360 ha, which stretch near the Orange River. Predominantly a white grape area, reds are being increasingly planted. The wine grape varieties grown here are Chenin Blanc, Colombard, Chardonnay, Pinotage, Shiraz, Cabernet Sauvignon, Merlot, Petit Verdot, Tannat, Muscadel (both red and white) and Muscat d’Alexandrie.

Large trellising systems are employed in this region of which the hut, gable and T-trellises are the most in use. These create special microclimates which protect the grapes, allowing them to ripen away from exposure to the direct rays of the sun. Specific meso climates are created within vineyards located on the islands between the different streams of the Orange River where the proximity to the water cools down the grapes to a considerable degree. The conditions contribute to creating climate pockets which are conducive to production of better-quality wines.

The styles of wine produced by the various wineries along the 350km stretch of river differ singularly in style and flavour from the eastern to the western wineries. The soil types also vary greatly. The wines of the more eastern cellars are characterised by higher natural acids and lower pH readings, resulting in quite delicate sensory profiles.

## **OLIFANTS RIVER**

This region stretches in a belt from north to south along the broad valley of the Olifants River. The summers in this valley range from relatively warm to cool compared with some of South Africa’s other wine areas and rainfall is low. Soils vary from sandy to red clay loams. With careful canopy management, which ensures grapes are shaded by the vines’ leaves, combined with modern winemaking techniques, the Olifants River is proving to be a source of quality, affordable wines. The region incorporates the wards of Koekenaap, Vredendal and Spruit drift as well as Bamboes Bay on the West Coast, which is generating some excitement, especially when it comes to Sauvignon Blanc.

The predominantly citrus-producing Citrus Dal valley lies in the southern reaches of the Olifants River valley. The soils are mainly sandy alluvial soils from the surrounding Table Mountain sandstone mountains in the southern part of the valley up until Clan William. Irrigation is obtained from the Clan William dam where the water is of an excellent quality. The area incorporates the higher-lying ward of Piekenierskloof.

## **CEDERBERG**

Some of South Africa’s remotest and highest vineyards are found in this standalone ward, which borders on the Olifants River regions. Some exciting wines are emanating from this ward in the Cederberg Mountain range, which is best known for its Sauvignon and Shiraz, as well as its Chardonnay, Chenin Blanc, and Cabernet.

## **SUTHERLAND-KAROO**

The Karoo is a huge semi-desert in the middle of South Africa. It’s made up of five regions: the Little Karoo, Tanqua Karoo, Moordenaars Karoo, Upper Karoo and Great Karoo. The boundaries are marked by subtle changes in vegetation.

In the south, the Southern Cape Fold Mountain Belt divides the Karoo from the wetter Cape region. To the west, the frontier is the Cederberg Mountain range. To the east and north-east, the lines are drawn by the rolling grasslands of the Free State. And in the north, which is where you find Sutherland, the Karoo eventually gives way to kokerboom (quiver tree) country.

## **KWAZULU-NATAL**

This geographical unit stretches from Greytown to Oribi Flats and the Midlands, where altitudes are up to 1 500m, in the province of KwaZulu-Natal. It’s early days yet but indications have been promising.





## CAP CLASSIQUE BY THE GLASS

<b>Graham Beck Brut NV</b>	(glass) <b>R125</b> (bottle) <b>R630</b>	<b>Robertson</b>
<b>Winemaker:</b> Pierre De Klerk		
Suggested pairing: Enjoy it with Southern Fried Cauliflower Fleuters.		
<b>Graham Beck Bliss Demi Sec NV</b>	(glass) <b>R125</b> (bottle) <b>R630</b>	<b>Robertson</b>
<b>Winemaker:</b> Pierre De Klerk		
Suggested pairing: The wine is great with oysters.		
<b>Graham Beck Brut Rosé NV</b>	(glass) <b>R125</b> (bottle) <b>R630</b>	<b>Robertson</b>
<b>Winemaker:</b> Pierre De Klerk		
Suggested pairing: Great with Grilled Prawns		
<b>Boschendal Brut NV</b>	(glass) <b>R120</b> (bottle) <b>R600</b>	<b>Western Cape</b>
<b>Winemaker:</b> Lizelle Gerber		
Suggested pairing: Great with Salmon Escabeche		
<b>Pierre Jourdan Belle Rosé NV</b>	(glass) <b>R105</b> (bottle) <b>R515</b>	<b>Franschhoek</b>
<b>Winemaker:</b> Achin von Arnim		
Suggested pairing: Chicken livers.		
<b>Stellenrust Clement de Lure</b>	(glass) <b>R95</b> (bottle) <b>R440</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Tertius Boshoff		
Suggested pairing: Great with Baked Saganaki Cheese.		



## CHAMPAGNE BY THE GLASS

<b>GH Mumm Rosé NV</b>	(glass) <b>R435</b> (bottle) <b>R2 165</b>	<b>Reims</b>
<b>Winemaker:</b> Didier Mariotti		
Suggested pairing: Try it with Oysters mignonette		
<b>GH Mumm Brut, NV</b>	(glass) <b>R400</b> (bottle) <b>R1 990</b>	<b>Reims</b>
<b>Winemaker:</b> Didier Mariotti		
Suggested pairing: Try it with oysters.		



## SAUVIGNON BLANC BY THE CARAFE

**Steenberg Sauvignon Blanc 2022** (carafe) R110 (bottle) R440 **Constantia**

**Winemaker:** Elunda Basson

Try it with Summer Tomato Salad.

**Fryer's Cove Sauvignon Blanc 2023** (carafe) R100 (bottle) R400 **Cape West Coast**

**Winemaker:** Liga Goodwin

**Seaward Sauvignon Blanc 2022** (carafe) R100 (bottle) R400 **Cape Town (Tygerberg Hills)**

**Winemaker:** Jacques Erasmus

Great as an aperitif or with Mussels Saganaki.

**Quoin Rock Sauvignon Blanc 2021** (carafe) R90 (bottle) R360 **Stellenbosch**

**Winemaker:** Schalk Willem Opperman

**Bouchard Finlayson Sauvignon Blanc 2022** (carafe) R80 (bottle) R320 **Walker Bay**

**Winemaker:** Chris Albrecht

Suggested Pairing: Soutzoukakia.

**HER Sauvignon Blanc 2022** (carafe) R65 (bottle) R245 **Western Cape**

**Winemaker:** Praisly Dlamini

Try it with Jospier Roasted Tomato and Whipped Ricotta Bruschetta



## UNWOODED CHARDONNAY BY THE CARAFE

**Bouchard Finlayson Sans Barrique 2021** (carafe) R100 (bottle) R390 **Walker Bay**

**Winemaker:** Peter Finlayson

Suggested pairing: Seafood linguini.

## WOODED CHARDONNAY BY THE CARAFE

**De Wetshof finesse Chardonnay 2022** (carafe) R120 (bottle) R465 **Robertson**

**Winemaker:** Danie de Wet

Suggested pairing: Whole Grilled Seasonal fish.

**Rheboskloof Chardonnay 2021** (carafe) R80 (bottle) R320 **Paarl**

**Winemaker:** Rolani Lotz

Suggested pairing: Deep Fried Wood Mushrooms.



## CHENIN BLANC BY THE CARAFE

**Ken Forrester Old Vine Reserve Chenin Blanc 2022** (carafe) **R120** (bottle) **R480**

**Stellenbosch**

**Winemaker:** Ken Forrester

A great pairing with Orzo chicken "Youuetsi".

**Fryer's Cove Chenin Blanc 2023**

(carafe) **R100** (bottle) **R400**

**Cape West Coast**

**Winemaker:** Liza Goodwin

**Kumusha Chenin Blanc 2021**

(carafe) **R80** (bottle) **R320**

**Breedekloof**

**Winemaker:** Tinashe Nyamudoka

A great pairing with Coal Roasted Wagyu Ciabatta.

**HER Chenin Blanc 2022**

(carafe) **R65** (bottle) **R245**

**Western Cape**

**Winemaker:** Praisny Dlamini

A great pairing with Chicken Livers.



## RIESLING BY THE CARAFE

**Thelema Riesling 2018**

(carafe) **R100** (bottle) **R400**

**Stellenbosch**

**Winemaker:** Rudi Schultz and Dancan Clarke

Good aperitif, great with Orzo chicken.



## GEWÜRZTRAMINER BY THE CARAFE

**Simonsig Gewurztraminer 2022**

(carafe) **R70** (bottle) **R300**

**Western Cape**

**Winemaker:** Johan Malan

Great Sundowner or with Baklava



## WHITE BLENDS BY THE CARAFE

**Boschendal Chardonnay Pinot Noir**

(carafe) R80 (bottle) R320

Coastal Region

**Winemaker:** Danielle Jacobs

**Haut-Cabrière Chardonnay / Pinot Noir 2022**

(carafe) R80 (bottle) R315

Franschhoek

**Winemaker:** Achim Von Arnim

It complements seafood linguini or Prawn and Mussel saganaki.



## ROSÉ BY THE CARAFE

**Backsberg Ella Pinotage Rosé 2023**

(carafe) R68 (bottle) R270

Coastal Region

**Winemaker:** Alicia Rechner

**Cederberg Sustainable Rosé 2022**

(carafe) R65 (bottle) R265

Cederberg

**Winemaker:** David Nieuwoudt

Great Aperitif or with Octopus Carpaccio



## PINOT NOIR BY THE CARAFE

**Creation Pinot Noir 2022**

(carafe) R175 (bottle) R695

Hemel-En-Aarde Valley

**Winemaker:** JC Martin and Christoph Kaser

Recommended with Wild mushroom gnocchi.

**La Vierge, the Affair Pinot Noir 2021**

(carafe) R122 (bottle) R485

Hemel-En-Aarde Valley

**Winemaker:** Marc van Halderen

Suggested Pairing: Crispy Skin Pork Belly.



## PINOTAGE BY THE CARAFE

**Rijks Touch of Oak Pinotage 2020**

(carafe) **R122** (bottle) **R485**

**Tulbagh**

**Winemaker:** Pierre Wahl

Great with Lamb rack.

**Rheboskloof Pinotage 2019**

(carafe) **R90** (bottle) **R360**

**Coastal**

**Winemaker:** Rolani Lotz

Great with Grilled Kofta.

**HER Pinotage 2021**

(carafe) **R65** (bottle) **R245**

**Western Cape**

**Winemaker:** Praisyl Dlamini

Great with Ethos Kleftiko.



## MERLOT BY THE CARAFE

**Eagles' Nest Merlot 2020**

(carafe) **R170** (bottle) **R680**

**Constantia**

**Winemaker:** Duran Cornhill

Suggested pairing: Crispy Skin Pork Belly.

**Guardian Peak 2021**

(carafe) **R75** (bottle) **R300**

**Stellenbosch**

**Winemaker:** Philip Van Staden

Suggested Pairing: Rib-Eye.



## CABERNET SAUVIGNON BY THE CARAFE

**Boschendal Stellenbosch Cabernet Sauvignon 2018** (carafe) **R175** (bottle) **R700** Stellenbosch

**Winemaker:** Jacques Viljoen

Great with Rib-Eye

**Warwick First Lady 2021** (carafe) **R100** (bottle) **R400** Stellenbosch

**Winemaker:** JD Pretorius

Great with Rib-Eye



## SHIRAZ / SYRAH BY THE CARAFE

**Cederberg Shiraz 2019** (carafe) **R180** (bottle) **R720** Cederberg

**Winemaker:** David Nieuwoudt

A perfect match with Ethos Kleftiko or Tomahawk Steak.

**Tamboerskloof Syrah 2017** (carafe) **R170** (bottle) **R680** Kleinood

**Winemaker:** Gunter Schultz

Great with Wild Mushroom Gnocchi.

**HER Shiraz 2021** (carafe) **R65** (bottle) **R245** Western Cape

**Winemaker:** Praisj Dlamini

Great with Fillet on the bone.



## BORDEAUX STYLE BLENDS BY THE CARAFE

**Vilafonte Seriously Old Dirt 2020** (carafe) **R180** (bottle) **R720** Stellenbosch

**Winemaker:** Chris de Vries and Arlene Mains

Brilliant with Ethos Kleftiko.

**Roxton Red by Brampton 2019** (carafe) **R120** (bottle) **R480** Stellenbosch

**Winemaker:** Jacques Viljoen

Brilliant with Black Angus.



## CAPE BLENDS BY THE CARAFE

**Quoin Rock Simonsig blend 2018**

(carafe) **R130** (bottle) **R525**

**Simonsberg**

**Winemaker:** Schalk Willem Opperman

**Asara Cape Fusion 2017**

(carafe) **R90** (bottle) **R360**

**Stellenbosch**

**Winemaker:** Francois Joubert

Try it with a Tomahawk Steak



## INTERNATIONAL WINES BY THE CARAFE

### BORDEAUX WHITE

**Pascal Jolivet Sancerre Blanc 2021**

(carafe) **R335** (bottle) **R1 330**

**Sancerre Aoc**

**Winemaker:** Valentina Buoso

A great match with Falklands Calamari

**Faiveley Bourgogne Chardonnay 2019**

(carafe) **R325** (bottle) **R1 300**

**Burgundy**

**Winemaker:** Eve Faiveley and Erwan Faiveley

Try it with Orzo Chicken.

**M. Chapoutier Belleruche White 2021**

(carafe) **R165** (bottle) **R660**

**Côtes Du Rhône**

**Winemaker:** Michel Chapoutier

Best with Grilled Prawns.

**Belleruche Red 2021**

(carafe) **R165** (bottle) **R660**

**Côtes Du Rhône**

**Winemaker:** Michel Chapoutier

A good match with Greek Style Lamb Shank.





## HALF BOTTLES

<b>Waterford Cabernet Sauvignon 2018</b>	375ml   R295	Stellenbosch
<b>Winemaker:</b> Mark Le Roux		
Best with Rib-Eye Steak.		
<b>De Wetshof Bon Vallon Chardonnay 2022</b>	375ml   R285	Robertson
<b>Winemaker:</b> Mark Le Roux		
Best with Grilled Prawns.		
<b>Waterford Sauvignon Blanc 2022</b>	500ml   R280	Elgin
<b>Winemaker:</b> Mark Le Roux		
Best with Summer Tomato Salad.		
<b>Stellenrust Sauvignon Blanc 2022</b>	375ml   R130	Bottelary
<b>Winemaker:</b> Tertius Boshoff		
Best with Village Salad.		
<b>Stellenrust Simplicity 2021</b>	375ml   R130	Western Cape
<b>Winemaker:</b> Tertius Boshoff		
Best with Fillet on the bone.		
<b>Waterford Cabernet Sauvignon 2018</b>	375ml   R295	Stellenbosch
<b>Winemaker:</b> Mark Le Roux		
Best with Rib-Eye Steak.		
<b>De Wetshof Bon Vallon Chardonnay 2022</b>	375ml   R285	Robertson
<b>Winemaker:</b> Mark Le Roux		
Best with Grilled Prawns.		



## INTERNATIONAL SPARKLING WINES

<b>Zardetto Prosecco DOC Tradizione</b>	<b>R815</b>	<b>Treviso, Italy</b>
<b>Winemaker:</b> Fabio Zardetto		
Great with Orzo Chicken		
<b>Zardetto Prosecco DOC Nectar</b>	<b>R815</b>	<b>Treviso, Italy</b>
<b>Winemaker:</b> Fabio Zardetto		
Great Seafood Linguini		
<b>Valdo Prosecco Floral Rosé NV</b>	<b>R685</b>	<b>Veneto and Sicily, Italy</b>
<b>Winemaker:</b> Gianfranco Zanon		
Great as an Aperitif or with Almond Panna.		
<b>8Centum Prosecco DOC Treviso Brut</b>	<b>R665</b>	<b>Treviso, Italy</b>
<b>Winemaker:</b> Ermes Buseto		
Great with Kingklip.		
<b>8Centum Prosecco DOC Rosé Extra Dry</b>	<b>R665</b>	<b>Treviso, Italy</b>
<b>Winemaker:</b> Ermes Buseto		
Great with Norwegian Salmon		
<b>8Centum Prosecco DOC Millesimato Extra Dry</b>	<b>R665</b>	<b>Treviso, Italy</b>
<b>Winemaker:</b> Ermes Buseto		
Great as an Aperitif		
<b>Sartori NV Erfo Prosecco Brut</b>	<b>R605</b>	<b>Veneto, Italy</b>
<b>Winemaker:</b> Marco Dell' Eua		
Great with Salmon Escabeche		



## SPARKLING WINES

### **Spier Secret Sparkling Rosé**

**R350**

**Stellenbosch**

**Winemaker:** Jacques Erasmus

Best with Octopus Carpaccio

### **Robertson Non-Alcoholic Sparkling White NV**

**R250**

**Robertson**

**Winemaker:** Francois Weigh

Superb Aperitif.



## CAP CLASSIQUE

South African sparkling wines made in the traditional French method (Methode champenoise) formerly referred to as Methode Cap Classique or MCC's. It goes through a second fermentation in the bottle to create the sought-after bubbles. A base wine is used in the normal manner and once bottled, the 'liqueur de tirage' is added. This mixture of wine, yeast and sugar starts the second fermentation process in the bottle. After the fermentation a sediment is formed in the bottle and needs to be removed to produce a clear, sparkling wine. This process, which is called remuage, involves turning the bottles in pupitres (boards with specially shaped holes) every day for a few weeks. Each turn tilts the bottle more and more on its head until all the sediment is collected in the neck of the bottle. To eject the sediment the necks of the bottles are placed in a very cold brine bath which freezes the sediment. The bottle top is then removed, and the pressure shoots out the ice cube of sediment. This process is known as disgorgement. Before corking 'liqueur d'expédition' is added to top up the bottle. This is a perfect pairing with celebrations, spiced dishes, oysters among others.

### **Boschendal Jean-Le-long Cuvée Prestige 2009**

**R2 530**

**Western Cape**

**Winemaker:** Daniel Jacobs

### **Graham Beck Cuvée Clive 2017**

**R1 980**

**Robertson**

**Winemaker:** Pierre De Klerk

Suggested Pairing: Chicken livers.

### **Pieter Ferreira Blanc de Blancs 2015**

**R1 180**

**Robertson**

**Winemaker:** Pieter and Ann Ferreira

Awesome with Seafood Linguini

### **Boschendal Grand Cuvée Brut 2015**

**R1050**

**Elgin**

**Winemaker:** Daniel Jacobs

Awesome with Shucked Namibian Oysters.



<b>Jordan Blanc De Blancs 2018</b> <b>Winemaker:</b> Gary and Kathy Jordan Try it with Shucked Namibian Oysters.	<b>R 1040</b>	<b>Stellenbosch</b>
<b>Graham Beck Blanc Ultra Brut 2017</b> <b>Winemaker:</b> Pierre De Klerk Awesome with Octopus Carpaccio	<b>R 995</b>	<b>Robertson</b>
<b>Silverthorn the Green Man 2020</b> <b>Winemaker:</b> John Loubser Great with oysters or Grilled Wagyu Ciabatta	<b>R930</b>	<b>Robertson</b>
<b>Avondale Armila Blanc de Blancs 2014</b> <b>Winemaker:</b> Corne Marais Try it with Crispy Skin pork belly	<b>R 915</b>	<b>Paarl</b>
<b>Pieter Ferreira Extra Brut 2016</b> <b>Winemaker:</b> Pieter and Ann Ferreira Awesome with Whole Grilled Seasonal Fish.	<b>R835</b>	<b>Robertson</b>
<b>Graham Beck Blanc de Blancs 2018</b> <b>Winemaker:</b> Pierre De Klerk Awesome with Grilled Prawns	<b>R 830</b>	<b>Robertson</b>
<b>Silverthorn Genie Rosé Brut NV</b> <b>Winemaker:</b> John Loubser Try it with Salmon Escabeche.	<b>R800</b>	<b>Robertson</b>
<b>Amari Lush 2014</b> <b>Winemaker:</b> The Winemaking Team Try it with Chicken Livers.	<b>R795</b>	<b>Stellenbosch</b>
<b>Paul Rene MCC Chardonnay Brut 2018</b> <b>Winemaker:</b> Paul Rene Awesome with Jospet Grilled Octopus	<b>R695</b>	<b>Robertson</b>
<b>Villiera Monro Brut 2015</b> <b>Winemaker:</b> Jeff Grier Try it with Prawn and Mussel Saganaki.	<b>R 675</b>	<b>Stellenbosch</b>



## CAP CLASSIQUE

<b>Le Lude Brut NV</b>	<b>R910</b>	<b>Franschhoek</b>
<b>Winemaker:</b> Francois Joubert		
Try it with Seafood Linguini.		
<b>Black Elephant Brut</b>	<b>R855</b>	<b>Franschhoek</b>
<b>Winemaker:</b> Francois Joubert		
Try it with Kingklip Fillet.		
<b>Black Elephant Brut Rosé</b>	<b>R855</b>	<b>Franschhoek</b>
<b>Winemaker:</b> Francois Joubert		
Try it with Prawn and Mussel Saganaki.		
<b>Survivor Brut 2020</b>	<b>R580</b>	<b>Darling</b>
<b>Winemaker:</b> Ben Snyman		
Try it with Classic Oysters		



## CHAMPAGNE

Champagne is produced in the region of France and from specific grapes, i.e., Chardonnay, Pinot Noir and Pinot Meunier. After primary fermentation and bottling, a second alcoholic fermentation occurs in the bottle. This second fermentation is induced by adding several grams of yeast *Saccharomyces cerevisiae* and rock sugar to the bottle. According to the appellation d'origine contrôlée a minimum of 1.5 years is required for the champagne to completely develop all the flavours. For years where the harvest is exceptional, a millésime (VINTAGE) is declared and the Champagne is labelled as a single vintage rather than a blend of multiple years' harvest (NV). This means that the Champagne will be very good and must mature for at least 3 years. During this time the Champagne bottle is sealed with a crown cap like that used on beer bottles.

After aging, the bottle undergoes a process called remuage (or "riddling" in English), so that the lees settle in the neck of the bottle. After chilling the bottles, the neck is frozen, and the cap removed. The pressure in the bottle forces out the ice containing the lees, and the bottle is quickly corked to maintain the carbon dioxide in solution. Some wine from previous vintages as well as additional sugar (le dosage) is added to maintain the level within the bottle and, importantly, adjust the sweetness of the finished wine. A great compliment to every occasion, meal, or mood.

## CUVÉE BRUT

<b>Armand De Brignac Brut Gold NV</b>	<b>R11 665</b>	<b>Reims</b>
<b>Winemaker:</b> Jean-Jacques and Alexandre Cattier		
Enjoy it with Seafood linguini.		
<b>Veuve Clicquot Yellow Label NV</b>	<b>R2 520</b>	<b>Reims</b>



**Winemaker:** Cyril Brun

Enjoy it with Shucked Namibian Oysters.

**Moët and Chandon Brut NV**

**R1 905**

**Epernay**

**Winemaker:** Benoît Gouez

Try it with Baked aubergine "Imam Bayildi".

**Laurent Perrier Brut NV**

**R1 770**

**Tours-Sur-Marne**

**Winemaker:** Michel Fauconnet

Enjoy it with Seafood linguini.

## CUVÉE ROSÉ

**Perrier-Jouet Belle Epoque Rosé 2004**

**R8 990**

**Epernay**

**Winemaker:** Eric Trichard and Hervé Deschamps (Cellar Master)

Awesome pairing with Grilled Seasonal Whole Fish.

**Billecart Salmon Brut Rosé NV**

**R3 330**

**Mareuil-Sur-Ay**

**Winemaker:** Antoine Rolland Billecart / Francois Domi

Must have with Prawn and Mussel Saganaki.

**Veuve Clicquot Rosé NV**

**R2 760**

**Reims**

**Winemaker:** Cyril Brun

Awesome pairing with Butternut Gnocchi

**Laurent Perrier Rosé NV**

**R2 670**

**Tours-Sur-Marne**

**Winemaker:** Michel Fauconnet

Must have with Norwegian Salmon.

**Moët and Chandon Rosé**

**R2 180**

**Tours-Sur-Marne**

**Winemaker:** Benoît Gouez

Must have with Octopus Carpaccio.

**Perrier-Jouet Blason Rosé NV**

**R2 300**

**Epernay**

**Winemaker:** Eric Trichard and Hervé Deschamps (Cellar Master)

Delightful with Pickled Octopus.



## DEMI SEC

<b>Veuve Clicquot Rich</b>	<b>R2 880</b>	<b>Reims</b>
<b>Winemaker:</b> Cyril Brun		
Try it with Trio of Ice Cream.		
<b>GH Mumm Olympia Demi-Sec NV</b>	<b>R2 270</b>	<b>Reims</b>
<b>Winemaker:</b> Didier Mariotti		
Try it with Ethos Summer Berry Meringue.		
<b>Moët and Chandon Nectar Impérial</b>	<b>R2 240</b>	<b>Epernay</b>
<b>Winemaker:</b> Benoît Gouez		
Great with Almond Panna Cotta.		
<b>Moët and Chandon Nectar Imperial Rosé</b>	<b>R2 130</b>	<b>Epernay</b>
<b>Winemaker:</b> Benoît Gouez		
Awesome with Our Baklava.		
<b>Pol Roger Rich NV</b>	<b>R2 045</b>	<b>Epernay</b>
<b>Winemaker:</b> Dominique Petit		
Try it with Almond Panacota.		
<b>Laurent-Perrier Demi-Sec NV</b>	<b>R1 820</b>	<b>Tours-Sur-Marne</b>
<b>Winemaker:</b> Michel Fauconnet		
A must have with Tiramisu.		





## CUVÉE PRESTIGE

<b>Louis Roederer Crystal, Brut Vintage 2014</b>	<b>R13 200</b>	<b>Reims</b>
<b>Winemaker:</b> Jean-Baptiste Lecaillon / Arnaud Weyrich		
Great with Shucked Namibian Oysters and Seafood Linguini		
<b>Dom Perignon Rosé 2008</b>	<b>R11 500</b>	<b>Epernay</b>
<b>Winemaker:</b> Richard Geoffroy		
Try it with Pickled Octopus		
<b>Dom Perignon Blanc, Vintage 2013</b>	<b>R8 750</b>	<b>Epernay</b>
<b>Winemaker:</b> Richard Geoffroy		
This is a perfect pairing with Whole Grilled Fish		
<b>Krug Grande Cuvée NV</b>	<b>R7 940</b>	<b>Reims</b>
<b>Winemaker:</b> Eric Lebel		
Great with Kingklip Fillet.		
<b>Perrier-Jouet Belle Époque Brut 2011</b>	<b>R7 500</b>	<b>Epernay</b>
<b>Winemaker:</b> Eric Trichard and Hervé Deschamps (Cellar Master)		
This is a perfect pairing with Whole Grilled Fish		
<b>Pol Roger Cuvée Sir Winston Churchill, Vintage 2012</b>	<b>R7 490</b>	<b>Epernay</b>
<b>Winemaker:</b> Dominique Petit		
Great with Free Range Chicken-Partially deboned		
<b>Laurent- Perrier Grand Siècle Grand Cuvée Brut NV</b>	<b>R6 600</b>	<b>Tours-Sur-Marne</b>
<b>Winemaker:</b> Michel Fauconnet		
Great with Seafood Linguini.		



## WHITE WINES

### SAUVIGNON BLANC

Sauvignon Blanc is a green-skinned grape variety that originates from the Bordeaux region of France. The grape most likely gets its name from the French words sauvage (“wild”) and Blanc (“white”) due to its early origins as an indigenous grape in Southwest France. It is possibly a descendant of Sauvagnin. Sauvignon Blanc is planted in many of the world’s wine regions, producing a crisp, dry, and refreshing white wine. The flavours can range from aggressively grassy to sweetly tropical. In cooler climates, the grape tends to produce wines with noticeable acidity and “green flavours” of grass, green bell peppers and nettles with some tropical fruit (such as passion fruit) and floral (such as elderflower) notes. In warmer climates, it can develop more tropical fruit notes. Great pairing with Salads, Tomato based dishes and Seafood.

**Fryer’s Cove Bamboes Bay Sauvignon Blanc 2022** **R1100** **Bamboes Bay**  
**Winemaker:** Liza Goodwin

**Cederberg Ghost Corner Sauvignon Blanc 2022** **R722** **Cederberg**  
**Winemaker:** David Nieuwoudt  
Try it with Seafood Linguini.

**Mellish Family Vineyards Blanc Fume 2020** **R580** **Darling**  
**Winemaker:** Andrew Mellish  
Try it with Summer Tomato Salad.

**Domain Des Dieux Reserve Sauvignon Blanc 2018** **R510** **Hemel-En-Aarde Valley**  
**Winemaker:** Megan Parnell  
Great with Coal Roasted Wagyu Ciabatta

**Iona Sauvignon Blanc 2022** **R495** **Elgin**  
**Winemaker:** Werner Muller  
Great with Grilled Prawns.

**Zoetendal Sauvignon Blanc 2022** **R490** **Elim**  
**Winemaker:** Marlize Beyers  
Suggested Pairing: Baked feta or Mussels Saganaki

**Jordan The Outlier Barrel Fermented Sauvignon Blanc 2022** **R440** **Stellenbosch**  
**Winemaker:** Gary and Kathy Jordan with Sjaak Nelson  
Great with Jospier Grilled Octopus.

<b>Southern Right Sauvignon Blanc 2022</b>	<b>R435</b>	<b>Hemel-En-Aarde Valley</b>
<b>Winemaker:</b> Emul Ross		
Great with Shucked Namibian Oysters		
<b>Springfield Life from stone Sauvignon Blanc 2022</b>	<b>R415</b>	<b>Robertson</b>
<b>Winemaker:</b> Abrie Bruwer		
Pairs well with summer tomato salad.		
<b>Cederberg Sauvignon Blanc 2022</b>	<b>R395</b>	<b>Cederberg</b>
<b>Winemaker:</b> David Nieuwoudt		
Try it with Octopus Carpaccio.		
<b>Buitenverwaching Sauvignon Blanc 2022</b>	<b>R370</b>	<b>Constantia</b>
<b>Winemaker:</b> Brad Paton		
Great with Salmon Escabeche		
<b>Neil Ellis Groenekloof Sauvignon Blanc 2022</b>	<b>R365</b>	<b>West Coast</b>
<b>Winemaker:</b> Warren Ellis		
Great with Village Salad.		
<b>La Vierge Original Sin Sauvignon Blanc 2022</b>	<b>R355</b>	<b>Hemel-En-Aarde Valley</b>
<b>Winemaker:</b> Gerhard Smith		
Great with Tabbouleh Salad		
<b>Thelema Sutherland Sauvignon Blanc 2022</b>	<b>R335</b>	<b>Elgin</b>
<b>Winemaker:</b> Gyles Webb and Rudi Schultz		
An excellent aperitif or with Mussels Saganaki.		



## CHARDONNAY UNWOODED

Unoaked chardonnay was popularized by Chablis, a region about 80 miles Northwest of Dijon, in Burgundy, France. Since the wines from Chablis traditionally are made with stainless steel, concrete, or neutral oak, they do not have the butter-cream style. Chablis universalised this style and soon everyone around the world started using this method. Unoaked Chardonnay tastes only of the varietal characteristics of Chardonnay which are green apple, lemon and sometimes pineapple with a long exciting finish. Chardonnays not made or aged in barrels are usually fermented and held in vats made from stainless steel, concrete, glass-lined concrete, etc. Obviously, there is no interaction of wood and wine. Unoaked Chardonnays pair better with food partners that are high in salt, low in sweetness and with moderate fat or oil. Plainly prepared fish and shellfish are obvious candidates.

### **Springfield Wild Yeast 2021**

**R495**

**Robertson**

**Winemaker:** Abrie Bruwer

A perfect match with Octopus Carpaccio

### **Chamonix Unoaked Chardonnay 2022**

**R365**

**Franschhoek**

**Winemaker:** Thinus Neeting

Try it with Ethos Spanakopita Salad.

## CHARDONNAY WOODED

Oak is used in winemaking to vary the colour, flavour, tannin profile and texture of wine. It can be introduced in the form of a barrel during the fermentation or aging periods, or as free-floating chips or staves added to wine fermented in a vessel like stainless steel. Oak barrels can impart other qualities to wine through evaporation and low-level exposure to oxygen. These wines have been left in the oak to age, the oak slowly imparts its flavours and colours into the wine. The longer the wine sits in oak, the darker yellow it will become, almost mimicking the hue of straw. In terms of flavours, the wine tends to have prominent vanilla flavours as well as mocha, caramel, toffee or honey, the fruit will still be present, but it won't be as bright and crisp, instead it is in balance with other flavours, such as vanilla and spices and these wines have a fuller mouth feel. These wines pair well with, grilled veal chops with mushrooms, Cheddar cheese. Grilled/ seared or roast shellfish like lobster and scallops, roast chicken, guinea fowl, dishes that include wild mushrooms, white truffles. Hazelnut-crust chicken or fish.

### **Capensis Chardonnay 2013**

**R3 500**

**Western Cape**

**Winemaker:** Graham Weerts

Great with Orzo Chicken

### **Capensis Chardonnay 2014**

**R2 900**

**Western Cape**

**Winemaker:** Graham Weerts

Try it with seafood linguini.

### **Capensis Chardonnay 2015**

**R2 600**

**Western Cape**

**Winemaker:** Graham Weerts

Try it with seafood linguini.

<b>Capensis Chardonnay 2018</b>	<b>R2 100</b>	<b>Western Cape</b>
<b>Winemaker:</b> Graham Weerts		
Great with Orzo Chicken		
<b>Hamilton Russell Vineyards Chardonnay 2022</b>	<b>R1 635</b>	<b>Hemel-En-Aarde Valley</b>
<b>Winemaker:</b> Hannes Storm		
Best with Grilled Prawns, Wild Mushroom Gnocchi.		
<b>Kershaw Clonal Selection Elgin Chardonnay 2018</b>	<b>R1 575</b>	<b>Elgin</b>
<b>Winemaker:</b> Richard Kershaw (MW)		
Try it with Deep Fried Wood Mushrooms		
<b>De Wetshof Bateleur Chardonnay 2021</b>	<b>R1 535</b>	<b>Robertson Valley</b>
<b>Winemaker:</b> Danie de Wet		
Try it with Norwegian Salmon.		
<b>Epicurean Chardonnay 2020</b>	<b>R1 385</b>	<b>Elgin</b>
<b>Winemaker:</b> Yvonne Loubscher		
A good match with seafood linguini.		
<b>Creation the Art of Chardonnay 2018</b>	<b>R1 333</b>	<b>Hemel-En-Aarde Valley</b>
<b>Winemaker:</b> Jean-Claude Martin		
A good match with Orzo chicken.		
<b>Creation Glen's Chardonnay 2021</b>	<b>R1 333</b>	<b>Hemel-En-Aarde Valley</b>
<b>Winemaker:</b> Jean-Claude Martin		
A good match with Free Range Chicken.		
<b>Jordan Nine Yards Chardonnay 2022</b>	<b>R1 333</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Sjaak Nelson		
Try it with Ethos Spanakopita		
<b>Boschendal Elgin Chardonnay 2020</b>	<b>R1 180</b>	<b>Elgin</b>
<b>Winemaker:</b> Michael Langhoven		
Try it with Grilled Prawns.		
<b>Springfield Method Ancienne Chardonnay 2020</b>	<b>R1 015</b>	<b>Robertson</b>
<b>Winemaker:</b> Abrie Bruwer		
A perfect match with Seafood Linguini.		

<b>Glen Carlou Quartz Stone Chardonnay 2021</b>	<b>R990</b>	<b>Paarl</b>
<b>Winemaker:</b> Arco Laarman		
Great with Orzo Chicken.		
<b>Oldenburg Vineyards Chardonnay 2022</b>	<b>R915</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Nic Van Aarde		
Try it with Seafood Linguini.		
<b>Miko Chardonnay 2017</b>	<b>R915</b>	<b>Franschhoek</b>
<b>Winemaker:</b> Micheal Langenhoven		
<b>Capensis Seline Chardonnay 2021</b>	<b>R895</b>	<b>Western Cape</b>
<b>Winemaker:</b> Graham Weerts		
Try it with Wild Mushroom Gnocchi		
<b>Crystallum The Agnes Chardonnay 2022</b>	<b>R860</b>	<b>Western Cape</b>
<b>Winemaker:</b> Peter-Allan Finlayson		
Best with Octopus Stifado.		
<b>De Wetshof the Site Chardonnay 2022</b>	<b>R860</b>	<b>Robertson Valley</b>
<b>Winemaker:</b> Danie de Wet		
Try it with Grilled prawns.		
<b>Almenkerk Chardonnay 2020</b>	<b>R805</b>	<b>Elgin</b>
<b>Winemaker:</b> Joris van Almenkerk		
A beauty with Langoustine tortellini.		
<b>Lismore Chardonnay 2020</b>	<b>R775</b>	<b>Greyton</b>
<b>Winemaker:</b> Samantha O`Keefe		
Try it with seafood linguini.		
<b>Jordan Barrel Fermented Chardonnay 2021</b>	<b>R680</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Sjaak Nelson		
Try it with Grilled prawns.		



## CHENIN BLANC

Chenin Blanc is a white wine grape variety from the Loire Valley of France. Outside the Loire it is found in most of the New World wine regions, it is the most widely planted variety in South Africa, where it is also known as Steen. The grape may have been one of the first to be grown in South Africa by Jan van Riebeeck in 1655, or it may have come to that country with Huguenots fleeing France after the revocation of the Edict of Nantes in 1685. The wine displays flavours and aromas of apples, apricots, honey, almonds, and hazelnuts. In cool areas the juice is sweet but high in acid with a full-bodied fruity palate. In the best vintages the grapes can be left on the vines to develop noble rot, producing an intense, viscous dessert wine which may improve considerably with age. Pairs with shellfish dishes and summer salads.

**Dirty Little Secret Three** R2 820 **Piekenierskloof**

**Winemaker:** Ken Forrester

Suggested pairing: Octopus Salad.

**The Ken Forrester FMC 2022** R1 560 **Stellenbosch**

**Winemaker(s):** Ken Forrester and Martin Meinert

Great as an exciting aperitif or Mussels saganaki.

**Beaumont Hope Marguerite 2021** R1 015 **Cape South Coast**

**Winemaker:** Sebastian Beaumont

Matches brilliantly with seafood linguini.

**Jordan Timepiece Chenin Blanc 2020** R995 **Stellenbosch**

**Winemaker(s):** Gary and Kathy Jordan

Great as an exciting aperitif or Mussels saganaki.

**Cederberg Five Generations Chenin Blanc 2022** R815 **Cederberg**

**Winemaker:** David Nieuwoudt

Suggested Pairing: Prawn and Mussel Saganaki

**Wilderkrans Barrel Select Reserve 2019** R810 **Cape South Coast**

**Winemaker:** William Wilkinson

Suggested pairing: Grilled Prawns.

**Remhoogte Honey bunch Chenin Blanc 2021** R760 **Stellenbosch**

**Winemaker:** Chris Boustred

Try it with Prawn and Mussel Saganaki.

**Zoetendal Chenin Blanc 2020** R700 **Elim**

**Winemaker:** The Winemaking Team

Matches brilliantly with seafood linguini.

**The Bernard Series Old Vine Chenin Blanc** R600 **Cape Town**

**Winemaker:** Ricardo Cloete

Suggested pairing: Jospier Grilled Octopus.





## REISLING

Riesling is a white grape variety which originated in the Rhine region of Germany. Riesling is an aromatic grape variety displaying flowery, almost perfumed, aromas as well as high acidity. It is used to make dry, semi-sweet, sweet, and sparkling white wines. Riesling is a variety which is highly “terroir-expressive”, meaning that the character of Riesling wines is greatly influenced by the wine’s place of origin.

### **Hartenberg Riesling 2020**

**R475**

**Stellenbosch**

**Winemaker:** Carl Schultz

Great with Chicken livers

### **Oak Valley Stone and Steel Riesling 2021**

**R305**

**Stellenbosch**

**Winemaker:** Jacques du Plessis

Good aperitif, Octopus Carpaccio.



## VIIGNIER

Viognier is the only permitted grape for the French wine Condrieu in the Rhône Valley. In some wine regions, the variety is co-fermented with the red wine grape Syrah where it can contribute to the colour and bouquet of the wine. Viognier wines are well known for their floral aromas, and terpenes, The colour and the aroma of the wine suggest a sweet wine, but Viognier wines are predominantly dry, although sweet late-harvest dessert wines have been made. It is a grape with low acidity.

### **Idiom Viognier 2018**

**R590**

**Stellenbosch**

**Winemaker:** Reino Thiar

Suggested pairing: Grilled Prawns.

### **Lismore Age of Grace Viognier 2021**

**R650**

**Greyton**

**Winemaker:** Samantha O`Keefe

Try it with Orzo Chicken.

### **Saronsberg Viognier 2020**

**R445**

**Tulbagh**

**Winemaker:** Dewaldt Hynes

Suggested pairing: Falklands Calamari.



## BUKETTRAUBE

Bukettraube (bu-ket-trau-be), also called Bouquet Blanc, Bouquettraube, Sylvaner Musqué or Bukettrebe, is a variety of white grape of German origin. Sebastian Englerth is supposed to have created it in Randersacker in the 19th century, although an Alsatian origin has also been claimed. Bukettraube is a cross of Silvaner and Schiava Grossa.

Due to the limited shelf life of Bukettraube wine, the varietal wine is rarely traded over any distance and the variety is grown only in a few locations. While not a common variety anywhere, the most prominent plantations are those of South Africa, and there are some very small plantations in Germany, France (Alsace), Spain and Zimbabwe. In recent years the most notable of crops have been coming out of South Africa. Wines from Bukettraube are often described as having a Muscat-like bouquet with notes of peaches, apricot, and pear. When oaked, the wines may also have slight buttery or spicy undertones.

**Cederberg Bukettraube 2022**

**R315**

**Cederberg**

**Winemaker:** David Nieuwoudt

This wine can be enjoyed with Chicken Livers.



## VERDELHO

Verdelho has long been one of Portugal's noble native grapes, but the sweet wines that made it famous are out of style. Luckily, winemakers around the globe are finding new ways to bring this zesty, aromatic grape back from obscurity as a dry white wine that's approachable and food friendly.

**Longridge Jasper Raats Olindo Verdelho 2022**

**R765**

**Stellenbosch**

**Winemaker:** Jasper Raats

This wine can be enjoyed with Baked Saganaki Cheese.

**Momento Verdelho 2020**

**R725**

**Stellenbosch**

**Winemaker:** Marelise Marelise Niemann

This wine can be enjoyed with Jospoer Grilled Octopus.



## GEWÜRZTRAMINER

Typically, the best Gewürztraminer wines may be found in Alsace and Germany. "Gewürz," meaning spice in German, gives the tell-tale aromatic clues as to what to expect from the nose of this zesty white wine. It is very aromatic with lychees, rose petals, pineapple, honey, and perfume. Great with rich and spicy dishes.

**Buitenverwachting G 2022**

**R665**

**Constantia**

**Winemaker:** Brad Paton

This wine can be enjoyed with Seafood Linguini.

**Delheim Gewurztraminer 2022**

**R490**

**Stellenbosch**

**Winemaker:** Roelof Lotriet

This wine Chicken Livers.



## SÉMILLON

The Sémillon grape is native to the Bordeaux region, it is rather heavy, with low acidity and an almost oily texture. It has a high yield and wines based on it can age a long time, along with Sauvignon Blanc and Muscadelle. Sémillon is one of only three approved white wine varieties in the Bordeaux region. It has the flavours and aromas of lemon, lime, yellow grapefruit, zest, apple, pear, green papaya, peach, mango, herbs, spices, flowers, minerals, earth, hay, honeysuckle, wax, saffron, fig and ginger. Good with fish dishes and game birds

**Vergelegen Reserve Semillon 2019**

**R920**

**Stellenbosch**

**Winemaker:** Andre van Rensburg

Stunning with Grilled Prawns.

**ORWCo. Grand-Mère Semillon 2022**

**R890 Franschhoek**

**Winemaker:** Ryan Pultick

**Steenberg Semillon 2021**

**R735**

**Stellenbosch**

**Winemaker:** Elunda Basson

Great with Chicken Orzo.

**Cederberg Ghost Corner Semillon 2022**

**R645**

**Elim**

**Winemaker:** David Nieuwoudt

Great with wild mushrooms Gnocchi.



## WHITE BLENDS - BORDEAUX STYLE

White Bordeaux is predominantly, and exclusively in the case of the sweet Sauternes, made from Semillon, Sauvignon Blanc and Muscadelle. Typical blends are usually 80% Sémillon and 20% Sauvignon Blanc. As with the reds, white Bordeaux wines are usually blends, most commonly of Sémillon and a smaller proportion of Sauvignon Blanc. There are two major styles of White Bordeaux: light and fruity or rich and creamy. Food pairings: salad with lemon and Parmesan, pea ravioli with crab or lobster, pasta with basil Pesto, sushi with avocado and white fish with Beurre Blanc

<b>Spier Frans K Smit White 2018</b> <b>Winemaker:</b> Frans K Smit Suggested pairing: Orzo Chicken.	<b>R 2 005</b>	<b>Stellenbosch</b>
<b>Steenberg Magna Carta 2018</b> <b>Winemaker:</b> Elunda Basson Pairs well with Norwegian salmon.	<b>R1 595</b>	<b>Constantia</b>
<b>Delaire Graff White Reserve 2021</b> <b>Winemaker:</b> Morné Very Great with seafood linguini and oysters.	<b>R1 185</b>	<b>Stellenbosch</b>
<b>Tokara Director's Reserve White 2020</b> <b>Winemaker:</b> Stuart Botha Great with wild mushrooms Gnocchi.	<b>R950</b>	<b>Stellenbosch</b>
<b>Boschendal Suzanne Bordeaux White Blend 2022</b> <b>Winemaker:</b> Charl Schoeman	<b>R700</b>	<b>Elgin</b>



## WHITE BLENDS - OTHER

White Blend is a catch-all category for white grape blends that are not based upon a traditional regional composition. Blending wine simply means you are combining two or more wines to create a new one. To enhance aroma, improve the colour, add, or minimize flavours and tastes, adjust the pH of a wine, lower or raise acidity, raise, or lower alcohol levels, adjust the sweetness of the wine. Great pairing with most Seafood dishes, game birds and poultry.

<b>Alheit Vineyards, Cartology 2022</b>	<b>R1 050</b>	<b>Hemel-En-Aarde Valley</b>
<b>Winemaker:</b> Chris and Suzaan Alheit		
Try it with Prawns and Mussels Saganaki.		
<b>AA Badenhorst Family Wines White 2021</b>	<b>R995</b>	<b>Swartland</b>
<b>Winemaker:</b> Adi Badenhorst and Jasper Wickens		
Suggested Pairing: Seafood Linguini		
<b>David Sadie Aristargos 2020</b>	<b>R980</b>	<b>Swartland</b>
<b>Winemaker:</b> David Sadie		
Great with Grilled Prawns.		
<b>Ashbourne Sandstone 2022</b>	<b>R830</b>	<b>Hemel-En-Aarde Valley</b>
<b>Winemaker:</b> Emul Ross		
Try it with Seafood Linguini.		
<b>Kumusha Flame Lily White 2021</b>	<b>R680</b>	<b>Slanghoek</b>
<b>Winemaker:</b> Tinashe Nyamudoka		
Great with wild mushrooms Gnocchi.		
<b>Vondeling Babiana 2021</b>	<b>R650</b>	<b>Paarl</b>
<b>Winemaker:</b> Matthew Copeland		
Try it with Baked Feta.		





## CAPE WINEMAKERS GUILD

The Cape Wine Makers Guild was founded in 1982 to improve the quality of South African Wines through the tasting of international benchmarks and sharing of knowledge among its members. Membership is by invitation only. Winemakers must have been consistently producing top quality wines for a minimum of five years to be eligible for the invite. The CWG meets regularly as a technical tasting group providing its members with an opportunity to evaluate wines from around the world and share their knowledge and ideas ensuring that the CWG members remain leaders in the art and science of Winemaking.

There are three categories of Guild Membership:

**Active Members:** These are the winemakers responsible for the production of the outstanding wines from harvesting to bottling. Currently the CWG has 41 active members.

**Non-Producing Members:** These are members who remain active in the wine industry but no longer make wine or actively participate in the cellar. They however participate in all CWG technical Tastings and share their extensive winemaking knowledge and expertise with the other members of the Guild.

**Honorary Members:** These are individuals who are either active or no longer active in the wine industry whom the Guild members have given recognition for their service to the south African wine industry.

**Kanonkop CWG Paul Sauer 2016** **R7 975** **Tulbagh**

**Winemaker:** Abrie Beeslaar

Try it with a Fillet on the bone or Rib-eye steak.

**Hardenberg CWG Shiraz 2016** **R4 900** **Tulbagh**

**Winemaker:** Carl Schultz

Try it with T-bone or Ethos Kleftiko.

**Paul Cluver The Wagon Trail Chardonnay 2021** **R4 315** **Elgin**

**Winemaker:** Andries Burger

Great with Whole Grilled Seasonal Fish.

**Ernie Els Wines CWG 2019** **R4 315** **Stellenbosch**

**Winemaker:** Louis Strydom

Great with Tomahawk

**Rijks CWG Pinotage 2016** **R4 140** **Tulbagh**

**Winemaker:** Pierre Wahl

Suggested pairing: T-bone or Herb Crusted Lamb Rack

**CWG Saronsberg CWG the Inner Circle 2016** **R4 030** **Tulbagh**

**Winemaker:** Dewaldt Heyns

Great with Wild Mushroom gnocchi or T-bone

**CORKAGE: R500 LOCAL WINES AND CAP CLASSIQUE | R1000 INTERNATIONAL WINE AND CHAMPAGNES**

<b>Beaumont Family Wines Single Vineyard Chenin Blanc 2020</b>	<b>R3 475</b>	<b>Bot River</b>
<b>Winemaker:</b> Sebastian Beaumont		
Great with Prawn and Mussel Saganaki.		
<b>Miles Mossop CWG Maximilian 2014</b>	<b>R2 950</b>	<b>Tulbagh</b>
<b>Winemaker:</b> Miles Mossop		
A delightful pairing with Tomahawk Steak.		
<b>Boplaas Family Vineyards CWG Daniel`s Legacy 2020</b>	<b>R2 875</b>	<b>Western Cape</b>
<b>Winemaker:</b> Carel Nel		
Great with Black Angus.		
<b>Warwick The White Lady CWG Chardonnay 2020</b>	<b>R2 875</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Carel Nel		
Great with Wild Mushroom Gnocchi		
<b>Bartho Eksteen Vloekskoot Sauvignon Blanc 2021</b>	<b>R2 215</b>	<b>Hemel-en-Aarde</b>
<b>Winemaker:</b> Bartho Eksteen		
Great with Summer Tomato Salad.		
<b>Boplaas Cape Vintage CWG Reserve Port 2016</b>	<b>R2 185</b>	<b>Tulbagh</b>
<b>Winemaker:</b> Carel Nel		
Great with cheese and tapas.		
<b>De Grendel Op Die Berg Pinot Noir 2019</b>	<b>R2 015</b>	<b>Western Cape</b>
<b>Winemaker:</b> Charles Hopkins		
Great with Jospier Grilled Octopus.		

ALL CWG WINES ARE SUBJECT TO AVAILABILITY AS QUANTITIES ARE LIMITED





## ETHOS COLLECTION

<b>4G Wines The G /67 Imizuzu 2014</b>	<b>R11 640</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Tian Scholtz		
Great with Black Angus.		
<b>Tokara Telos 2017</b>	<b>R8 150</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Stuart Botha		
Great with Black Angus		
<b>Delair Graff Laurence Graff Reserve 2017</b>	<b>R7 385</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Morne Vrey		
Great with Tomahawk.		
<b>Vilafonte Series C 2010</b>	<b>R7 000</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Zelma Long		
Great with Lamb Rack.		
<b>Vilafonte Series M 2010</b>	<b>R6 400</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Zelma Long		
Great with Greek Style Lamb Shank.		
<b>Vilafonte Series C 2012</b>	<b>R5 600</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Zelma Long		
Great with Beef Rib.		
<b>Vilafonte Series M 2013</b>	<b>R3 840</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Zelma Long		
Great with Ethos Kleftiko.		
<b>4G Wines Echo Of The G 2014</b>	<b>R3 450</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Tian Scholtz		
Great with Fillet on the bone.		

<b>Vergelegen V 2016</b>	<b>R3 450</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Andre van Rensburg Great with Fillet on the bone.		
<b>Epicurean 2005</b>	<b>R2 950</b>	<b>Paarl</b>
<b>Winemaker:</b> Schalk-Willem Joubert Great with Jospier Grilled Octopus.		
<b>Epicurean 2008</b>	<b>R2 950</b>	<b>Paarl</b>
<b>Winemaker:</b> Schalk-Willem Joubert Great with Lamb Rack.		
<b>Epicurean 2006</b>	<b>R2 485</b>	<b>Paarl</b>
<b>Winemaker:</b> Schalk-Willem Joubert Great with Greek Style Lamb Shank		
<b>Epicurean 2007</b>	<b>R2 465</b>	<b>Paarl</b>
<b>Winemaker:</b> Schalk-Willem Joubert Great with Beef Rib		
<b>Saronsberg Full Circle 2013</b>	<b>R1 900</b>	<b>Tulbagh</b>
<b>Winemaker:</b> Dewaldt Heyns Great with Fillet on the bone.		
<b>Epicurean 2010</b>	<b>R1 820</b>	<b>Paarl</b>
<b>Winemaker:</b> Schalk-Willem Joubert Great with Grilled Kofta.		
<b>Epicurean 2011</b>	<b>R1 700</b>	<b>Paarl</b>
<b>Winemaker:</b> Mutle Mogase Great with Greek Style Lamb Shank.		
<b>Grangehurst 2008</b>	<b>R1 650</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Jeremy Walker Great with Rib-Eye Steak		
<b>Epicurean 2014</b>	<b>R1 550</b>	<b>Paarl</b>
<b>Winemaker:</b> Mutle Mogase Great with Beef Rib.		

<b>Epicurean 2012</b>	<b>R1 485</b>	<b>Paarl</b>
<b>Winemaker:</b> Mutle Mogase		
Great with Crispy Skin Pork belly.		
<b>Epicurean 2013</b>	<b>R1 485</b>	<b>Paarl</b>
<b>Winemaker:</b> Mutle Mogase		
Great with Ethos Kleftiko.		
<b>Vondeling Erica Shiraz 2007</b>	<b>R1 350</b>	<b>Paarl</b>
<b>Winemaker:</b> Matthew Copeland		
Great with Black Angus.		
<b>Grangehurst Cab/merlot 2008</b>	<b>R1 020</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Jeremy Walker		
Great with Fillet on the bone.		
<b>Domaine des Dieux, Josephine Pinot Noir 2012</b>	<b>R785</b>	<b>Hemel-En-Aarde Valley</b>
<b>Winemaker:</b> Marc van Halderen		
Great with Jospier Grilled Octopus		

ALL ETHOS COLLECTION WINES ARE SUBJECT TO AVAILABILITY AS QUANTITIES ARE LIMITED



## RED WINES

### PINOT NOIR

Pinot Noir is one of the oldest grape varieties to be cultivated for the purpose of making wine. The reputation that gets pinot noir so much attention, however, is owed to the wines of Burgundy (Bourgogne). It is often described as being a “difficult” grape, to grow and to deal with in the winery, a confused red grape that thinks/behaves like a white grape.

Great Pinot Noir creates a lasting impression on the palate and in the memory, it has a soft, velvety texture, it is like liquid silk, gently caressing the palate. Its aroma is often one of the most complex of all varietals and can be intense with a ripe-grape or black cherry aroma, frequently accented by a pronounced spiciness that suggests cinnamon, saffron, or mint. Ripe tomato, mushroom, and barnyard. It is full-bodied and rich but not heavy, high in alcohol, yet neither acidic nor tannic, with substantial flavour despite its delicacy.

Although Pinot Noir harmonizes well with a wide variety of foods, the best matches to show off the delicacy and texture of Pinot Noir are grilled salmon, duck, lamb, a good cut of plain roast beef, or any dish that features mushrooms as the main flavour element.

**Bouchard Finlayson Tête de Cuvée Pinot Noir 2017** **R2 780** **Walker Bay**

**Winemaker:** Peter Finlayson

Great with Black Angus.

**Hamilton Russell Vineyards Pinot Noir 2021** **R1 635** **Hemel-En-Aarde Valley**

**Winemaker:** Hannes Storm

Great with Chicken Orzo.

**Creation the Art of Pinot Noir 2019** **R1 333** **Hemel-En-Aarde Valley**

**Winemaker:** JC Martin and Christoph Kaser

Great with Norwegian Salmon.

**Creation Emma’s Pinot Noir 2019** **R1 333** **Hemel-En-Aarde Valley**

**Winemaker:** JC Martin and Christoph Kaser

Great with Free Range Chicken.

**Bouchard Finlayson Galpin Peak Pinot Noir 2021** **R1 170** **Walker Bay**

**Winemaker:** Peter Finlayson

Great with Pickled Octopus.

**Crystallum Peter Max Pinot noir 2020** **R940** **Hemel-En-Aarde Valley**

**Winemaker:** Peter-Allan Finlayson

Great with Jospir Roasted Tomato and Whipped Ricotta Bruschetta.

**Jasper Raats Cuvée Rika Pinot Noir 2021** **R765** **Stellenbosch**

**Winemaker:** Jasper Raats

Great with Tyropita.

**Oak Valley Sounds of Silence Pinot Noir 2021** **R445** **Elgin**

**Winemaker:** Jacques Du Plessis

Great with Coal Roasted Wagyu Ciabatta.



## PINOTAGE

This is South Africa's Signature Varietal. It was created in 1925 by Abraham Izaak Perold, the first professor of Viticulture in Stellenbosch University by crossing Pinot Noir and Cinsault/Hermitage hence the portmanteau name of Pinotage. Today it produces cult wines which have entrenched South Africa among great winemaking countries. Pairs well with lamb chops, roast chicken, most meat dishes, and dark chocolates. Element.

<b>Kanonkop Black Label Pinotage 2019</b> <b>Winemaker:</b> Abrie Beeslaar Great with Black Angus.	<b>R4 890</b>	<b>Stellenbosch</b>
<b>Beyers Kloof Diesel Pinotage 2021</b> <b>Winemaker:</b> Anri Truter Suggested Pairing: Black Angus	<b>R2 690</b>	<b>Tulbagh</b>
<b>Rijks Reserve Pinotage 2017</b> <b>Winemaker:</b> Pierre Wahl Great with Fillet on the bone.	<b>R1 520</b>	<b>Tulbagh</b>
<b>Beeslaar Pinotage 2021</b> <b>Winemaker:</b> Abrie Beeslaar Great with Rib-Eye Steak.	<b>R1 475</b>	<b>Stellenbosch</b>
<b>Kanonkop Pinotage 2020</b> <b>Winemaker:</b> Abrie Beeslaar Great with Beef Rib.	<b>R1 345</b>	<b>Stellenbosch</b>
<b>Vondeling Bowwood Pinotage 2018</b> <b>Winemaker:</b> Matthew Copeland Great with Tomahawk.	<b>R1 075</b>	<b>Paarl</b>
<b>Rijks Private Cellar Pinotage 2018</b> <b>Winemaker:</b> Pierre Wahl Great with Lamb Rack.	<b>R880</b>	<b>Tulbagh</b>
<b>Groot Constantia Pinotage 2020</b> <b>Winemaker:</b> Boela Gerber Great with Jospier Grilled Octopus.	<b>R820</b>	<b>Constantia</b>
<b>de Bernard Series Bush Vine Pinotage 2019</b> <b>Winemaker:</b> Richard Duckitt Great with Soutzoukakia.	<b>R700</b>	<b>Coastal Region</b>
<b>Altydgedacht Pinotage 2020</b> <b>Winemaker:</b> Etienne Louw Great with Greek Style Lamb shank.	<b>R530</b>	<b>Tulbagh</b>
<b>Fairview Pinotage 2021</b> <b>Winemaker:</b> Anthony de Jager Great with Lamb Rack.	<b>R410</b>	<b>Paarl</b>



## MERLOT

In South Africa, plantings of Merlot have focused on cooler sites within the Paarl and Stellenbosch regions. Here the grape is the third most widely planted red grape variety, accounting for nearly 15% of all red wine grape plantings. Merlot produces soft, velvety wines with plum flavours. There are three main styles of Merlot, a soft, fruity, smooth wine with very little tannins, a fruity wine with more tannic structure and, finally, a brawny, highly tannic style made in the profile of Cabernet Sauvignon. Some of the fruit notes commonly associated with Merlot include cassis, black and red cherries, blackberry, blueberry, mulberry and plum.

Merlot can lend itself to a wide array of matching options. Cabernet-like Merlots pair well with many of the same things that Cabernet Sauvignon would pair well with, such as grilled and charred meats. Softer, fruitier Merlots, particularly those with higher acidity from cooler climate regions go well with dishes like salmon, mushroom-based dishes and greens, Light-bodied Merlots can go well with shellfish like prawns or scallops.

**Shannon Mount Bullet 2020** **R1 530** **Elgin**

**Winemaker:** Gordon Newton Johnson

Great with Crispy Skin Pork Belly.

**Meerlust Merlot 2017** **R980** **Stellenbosch**

**Winemaker:** Chris Williams

Great with Fillet on the bone.

**Vergelegen Reserve Merlot 2017** **R760** **Stellenbosch**

**Winemaker:** Andre van Rensburg

Great with Rib -Eye Steak.

**Creation Merlot 2022** **R695** **Walker Bay**

**Winemaker:** JC Martin

Great with Ethos Kleftiko.

**Hartenberg 2018** **R680** **Stellenbosch**

**Winemaker:** Carl Schultz

Great with Octopus Stifado.

**Steenberg Merlot 2019** **R640** **Constantia**

**Winemaker:** Elunda Basson

Great with Grilled Kofta.

**Jordan Black Magic Merlot 2021** **R625** **Stellenbosch**

**Winemaker:** Gary and Cathy Jordan

Great with Jospes Grilled Octopus.



## MOURVÈDRE

Mourvèdre (also known as Mataró or Monastrell) is a red wine grape variety that is grown in many regions around the world including the Rhône and Provence regions of France, the Valencia and Jumilla denominaciones de origen of Spain, California and Washington State and the Australian regions of South Australia and New South Wales, as well as South Africa. In addition to making red varietal wines, Mourvèdre is a prominent component in "GSM" (Grenache, Syrah, and Mourvèdre) blends. The variety is also used to make rosé and port-style fortified wines. Mourvèdre tends to produce tannic wines that can be high in alcohol. The style of wine produced from the grapes varies greatly according to where it is produced, Mourvèdre wines often have wild game, or earthy notes to them, with soft red fruit flavours. The variety can be a difficult grape to grow, preferring "its face in the hot sun and its feet in the water" meaning that it needs very warm weather, a low leaf-to-fruit ratio but adequate water or irrigation to produce intensely flavoured fruit that is not overly jammy or herbaceous.

### **Beaumont Far Side Mourvèdre 2018**

**R1 235**

**Walker Bay**

**Winemaker:** Sebastian Beaumont and Marelise van Rensburg

Great with Ethos Kleftiko.

### **Naude 'Natural Sweet' Mourvèdre 2014**

**R745**

**Swartland**

**Winemaker:** Ian Naude

Perfect with chocolate fondant.



## MALBEC

Malbec is a purple grape variety used in making red wine. The grapes tend to have an inky dark colour and robust tannins and are known as one of the six grapes allowed in the blend of red Bordeaux wine. The French plantations of Malbec are now found primarily in Cahors in South-west France. It is increasingly celebrated as an Argentine varietal wine and is being grown around the world. As a varietal, Malbec creates a rather inky red or violet, intense wine, it is also commonly used in blends, such as with Merlot and Cabernet Sauvignon to create the red French Bordeaux claret blend. The Malbec grape is a thin-skinned grape and needs more sun and heat than either Cabernet Sauvignon or Merlot to mature. It ripens mid-season and can bring very deep colour, ample tannin, and a particular plum-like flavour component to add complexity to claret blends. It has aromas of tobacco, garlic, raisin, and other juicy fruit notes with violet aromas. Recommended food pairings are Roast, braised, grilled beef and pastas with tomato sauce.

### **Druk my Niet Malbec 2015**

**R630**

**Paarl**

**Winemaker:** Marcus Milner

Try it with Fillet on the Bone

### **Diemersfontein, Carpe Diem Malbec 2021**

**R605**

**Wellington**

**Winemaker:** Francois Roode and Bret Rightford

A perfect partner for Beef Rib.



## CABERNET SAUVIGNON

South African wine industry has been working to re-establish itself in the world's wine markets with many regions actively promoting their Cabernet Sauvignon. Today it is the most widely planted red wine grape in South Africa. It is produced in both varietal and blended styles; some producers flavour a Bordeaux blend, while others follow the Australian example of blending with Syrah. The South Africa Cabernet Sauvignon tends to have aromas and flavours of green pepper, mint, dark chocolate, cloves, and forest floor. It pairs well with red meat, turkey, quail, and lamb among other dishes.

<b>Simonsig The Garland 2018</b> <b>Winemaker:</b> Johan Malan Try it with Fillet on the Bone	<b>R2 830</b>	<b>Simonsberg-Stellenbosch</b>
<b>Le Riche Reserve Cabernet Sauvignon 2020</b> <b>Winemaker:</b> Etienne Le Riche Try it with Black Angus.	<b>R1 950</b>	<b>Stellenbosch</b>
<b>Cederberg Five Generations Cabernet Sauvignon 2017</b> <b>Winemaker:</b> David Nieuwoudt Try it with Fillet on the Bone	<b>R1 755</b>	<b>Cederberg</b>
<b>Kanonkop Cabernet Sauvignon 2018</b> <b>Winemaker:</b> Abrie Beeslaar Try it with Rib -Eye Steak	<b>R1 415</b>	<b>Stellenbosch</b>
<b>Springfield Estate Method Ancienne Cabernet Sauvignon 2016</b> <b>Winemaker:</b> Abrie Bruwer Try it with Greek Style Lamb Shank	<b>R1 190</b>	<b>Robertson</b>
<b>Oldenburg Vineyards Cabernet Sauvignon 2015</b> <b>Winemaker:</b> Nic Van Aarde Try it with Seafood Linguini.	<b>R1 110</b>	<b>Stellenbosch</b>
<b>Tokara Reserve Collection Cabernet Sauvignon 2020</b> <b>Winemaker:</b> Stuart Botha Try it with Fillet on the Bone	<b>R1 000</b>	<b>Simonsberg-Stellenbosch</b>
<b>Le Riche Cabernet Sauvignon 2021</b> <b>Winemaker:</b> Etienne Le Riche Try it with Tomahawk.	<b>R905</b>	<b>Stellenbosch</b>
<b>Bartinney Cabernet Sauvignon 2018</b> <b>Winemaker:</b> Ronell Wiild Great with Lamb Rack.	<b>R895</b>	<b>Simonsberg-Stellenbosch</b>
<b>Jordan The Long Fuse Cabernet Sauvignon 2020</b> <b>Winemaker:</b> Gary and Kathy Jordan Try it with Fillet on the Bone	<b>R700</b>	<b>Stellenbosch</b>





## CABERNET FRANC

Cabernet Franc is one of the major black grape varieties worldwide. It is principally grown for blending with Cabernet Sauvignon and Merlot in the Bordeaux style, but can also be vinified alone, as in the Loire's Chinon and South Africa. In addition to being used in blends and produced as a varietal in Canada and United States, it is made into ice wine in those regions. Cabernet Franc is lighter than Cabernet Sauvignon making a bright pale red wine that contributes finesse and lends a peppery perfume to blends with more robust grapes. Depending on the growing region and style of wine, additional aromas can include tobacco, raspberry, bell pepper, cassis, and violets. Records of Cabernet Franc in Bordeaux go back to the end of the 18th century, although it was planted in Loire long before that time. DNA analysis indicates that Cabernet Franc is one of two parents of Cabernet Sauvignon, Merlot, and Carménère.

### **Holden Manz Cabernet Franc 2018**

**R1 780**

**Franschhoek**

**Winemaker:** Thierry Heberer

Try it with Rib-Eye Steak

### **Raats Family Cabernet Franc 2019**

**R1 545**

**Stellenbosch**

**Winemaker:** Bruwer Raats

Try it with Greek Style Lamb Shank

### **Druk My Niet Cabernet Franc 2015**

**R630**

**Paarl**

**Winemaker:** Bruwer Raats

Try it with the Free-Range Chicken

### **Tanagra Cabernet Franc 2020**

**R495**

**Mcgregor**

**Winemaker:** Louwrens Van Der Westhuizen

Best enjoyed with a Tomahawk



## SHIRAZ / SYRAH

It is called Syrah in its country of origin, France, as well as in the rest of Europe, Argentina, Chile, Uruguay, New Zealand, and South Africa. The name Shiraz became popular for this grape variety in Australia, where it has long been established as the most grown dark-skinned variety. Syrah or "Shiraz" is a dark-skinned grape variety grown throughout the world and used primarily to produce red wine. In 1999, Syrah was found to be the offspring of two obscure grapes from south-eastern France, Dureza and Mondeuse Blanche. Syrah is used as a single varietal or as a blend. Wines made from Syrah are often powerfully flavoured and full-bodied. The style and flavour profile of wines made from Syrah is influenced by the climate where the grapes are grown with moderate climates tending to produce medium to full-bodied wines with medium-plus to high levels of tannins and notes of blackberry, mint, and black pepper. In hot climates, Syrah is more consistently full-bodied with softer tannin, jammier fruit and spice notes of liquorice, anise, and earthy leather. Recommended food pairings are Grilled meats with tomato-based barbecue sauce, steak, duck, sausages, venison, hard cheeses, and mushrooms.

### **De Toren Private Cellar Black Lion 2019**

**R7 915**

**Stellenbosch**

**Winemaker:** Charles Williams

Try it with Black Angus.

<b>Hartenberg The Gravel Hill Shiraz 2019</b>	<b>R2 310</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Carl Schultz		
Try it with Fillet on the Bone		
<b>Hartenberg The Stork Shiraz 2018</b>	<b>R2 310</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Carl Schultz		
Great with Lamb Rack		
<b>Luddite 2017</b>	<b>R2 100</b>	<b>Walker Bay</b>
<b>Winemaker:</b> Niels Verburg		
Try it with Tomahawk.		
<b>Boschendal Grade Syrah 2018</b>	<b>R1 955</b>	<b>Western Cape</b>
<b>Winemaker:</b> Richard Duckitt		
Try it with the Tomahawk.		
<b>Kershaw Clonal Selection Elgin Syrah 2018</b>	<b>R1 520</b>	<b>Elgin</b>
<b>Winemaker:</b> Richard Kershaw (MW)		
Try it with Deep Fried Wood Mushrooms		
<b>Boekenhoutskloof Syrah 2020</b>	<b>R1 200</b>	<b>Swartland</b>
<b>Winemaker:</b> Marc Kent		
Enjoy with Greek Style Lamb Shank.		
<b>Eagles' Nest Shiraz 2020</b>	<b>R990</b>	<b>Constantia</b>
<b>Winemaker:</b> Stuart Botha		
Try it with Fillet on the Bone		
<b>Waterford Kevin Arnold Shiraz 2018</b>	<b>R860</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Mark Le Roux		
Try it with Fillet on the Bone		
<b>Thelema Shiraz 2018</b>	<b>R590</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Gyles Webb and Rudi Schultz		
Great with Rib – Eye steak.		
<b>Backsberg The Pumphouse Shiraz 2022</b>	<b>R580</b>	<b>Coastal Region</b>
<b>Winemaker:</b> Alicia Rechner		



## BARBERA

Barbera is a red Italian wine grape variety that, as of 2000, was the third most-planted red grape variety in Italy (after Sangiovese and Montepulciano). Barbera is believed to have originated in the hills of Monferrato in central Piemonte, Italy, where it has been known from the thirteenth century. It produces good yields and is known for deep colour, full body, low tannins, and high levels of acidity. Century-old vines still exist in many regional vineyards and allow for the production of long-aging, robust red wines with intense fruit and enhanced tannin content. The best-known appellation is the DOCG (Denominazione di Origine Controllata e Garantita) Barbera d'Asti in the Piedmont region: the highest-quality Nizza DOCG wines are produced within a sub-zone of the Barbera d'Asti production area. When young, the wines offer a very intense aroma of fresh red cherries and blackberries.

### Idiom Barbera 2019

R685

Stellenbosch

**Winemaker:** Reino Thiar

Try it with Greek Style Lamb Shank

### Altydgedacht Barbera 2020

R555

Stellenbosch

**Winemaker:** Etienne Louw

Try it with Black Angus



## SANGIOVESE

Sangiovese (sanzo've: ze) is a red Italian wine grape variety that derives its name from the Latin sanguis Jovis, "the blood of Jupiter". It is most famous as the only component of Brunello di Montalcino and Rosso di Montalcino and the main component of the blend Chianti, Carmignano, Vino Nobile di Montepulciano and Morellino di Scansano, although it can also be used to make varietal wines such as Sangiovese di Romagna and the modern "Super Tuscan" wines like Tignanello. Young Sangiovese has fresh fruity flavours of strawberry, a little spiciness, sour red cherries with earthy aromas and tea leaf notes. Wines made from Sangiovese usually have medium-plus tannins and high acidity. A small amount of Sangiovese is grown in South Africa with 63 hectares reported in 2008, mostly in the Stellenbosch and Darling regions.

### Idiom Sangiovese 2019

R782

Stellenbosch

**Winemaker:** Reino Thiar

Try it with Wild Mushroom Gnocchi

### Domain Des Dieux Sangiovese 2016

R615

Hemel En Aarde Ridge

**Winemaker:** Megan Parnell

Try it with Deep Fried Wood Mushrooms

### Terra Del Capo Sangiovese 2021

R300

Darling

**Winemaker:** Dawie Botha

Try it with Butternut Gnocchi.



## RIGHT BANK BORDEAUX STYLE

The Right Bank is the area to the north of the Dordogne in Bordeaux, France. While not nearly as famous or versatile as the Left Bank, the Right Bank is important for two essential appellations that lie within it: St-Emilion and Pomerol. The prominently Merlot based Right Bank wines can, at the top levels, match or, by some opinions, exceed, Left Bank reds in both quality and price. These wines tend to be lighter, elegant, and smoother in style.

**De Toren Private Cellar Book XVII 2019** R7 915 Durbanville

**Winemaker:** Albie Koch

Try it with Black Angus.

**Keet First Verse 2018** R1 405 Polkadraai Hills

**Winemaker:** Christopher Keet

Try it with Fillet on the Bone

**Remhoogte Sir Thomas Cullinan 2018** R1 305 Simonsig

**Winemaker:** Chris Boustred

Great match with Tomahawk Steak.

**De Toren Z 2018** R1 260 Stellenbosch

**Winemaker:** Charles Williams

Try it with Greek Style Lamb Shank

**Taaibosch Crescendo 2019** R990 Stellenbosch

**Winemaker:** Schalk-Willem Joubert

Try it with Fillet on the Bone

**De Grendel Rubaiyat 2018** R985 Western Cape

**Winemaker:** Charles Hopkins and Elzette du Preez

Great match with lamb Rack.

**Steenberg Catharina 2019** R965 Constantia

**Winemaker:** Elunda Basson

Try it with Ethos Kleftiko

**Morgenster Lourens River Valley 2016** R665 Polkadraai Hills

**Winemaker:** Marius Lategan

Try it with Rib- Eye Steak

**Rupert and Rothschild Classique 2019** **R540** **Franschhoek**  
**Winemaker:** Yvonne Lester  
 Try it with Fillet on the Bone

**Buitenverwachting Meifort 2019** **R405** **Constantia**  
**Winemaker:** Brad Paton  
 Try it with Greek Style Lamb Shank.



## LEFT BANK BORDEAUX STYLE

Left Bank of Bordeaux is defined as the land around the city of Bordeaux that is south or west of the river Garonne, as well as south or west of its tributary, the Garonne. While it is well-known for the full-bodied, varied wines of the Médoc, which is considered by many the worlds' best place to find red wine, the Left Bank also includes the slightly less esteemed Graves. Graves' subregion Pessac-Léognan makes several of the best reds in France. The wines produced in this area/style are bold Cabernet Sauvignon based (notable producers are Chateau Latour, Ch. Mouton Rothschild, Ch. Margaux and Ch.d' Yquem).

**Vilafonte Series C 2017** **R4 000** **Stellenbosch**  
**Winemaker:** Zelma Long  
 Try it with a Rib -Eye Steak

**Vilafonte Series C 2020** **R3 955** **Stellenbosch**  
**Winemaker:** Zelma Long  
 Try it with Tomahawk.

**Vilafonte Series C 2018** **R3 360** **Stellenbosch**  
**Winemaker:** Zelma Long  
 Try it with Fillet on the Bone.

**Jordan Sophia 2017** **R3 200** **Stellenbosch**  
**Winemaker:** Gary and Kathy Jordan  
 A great companion for Tomahawk

**Anthonij Rupert Main Blend 2015** **R2 780** **Franschhoek**  
**Winemaker:** Dawie Botha and Zanie Viljoen  
 Try it with Tomahawk.

**Spier Frans K. Smit Red Blend 2018** **R2 430** **Stellenbosch**  
**Winemaker:** Frans K Smit  
 Try it with Greek Style Lamb Shank.

<b>Buitenverwachting Double Cab 2017</b>	<b>R2 355</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Brad Paton		
This wine can be enjoyed with Greek Style Lamb Shank.		
<b>Kanonkop Paul Sauer 2019</b>	<b>R2 065</b>	<b>Simonsberg</b>
<b>Winemaker:</b> Abrie Beeslaar		
Try it with Fillet on the Bone		
<b>Glenelly Lady May 2015</b>	<b>R1 790</b>	<b>Simonsberg</b>
<b>Winemaker:</b> Luke O’Cuinneagain		
Try it with Fillet on the Bone		
<b>Rupert and Rothschild Baron Edmond 2018</b>	<b>R1 770</b>	<b>Franschhoek</b>
<b>Winemaker:</b> Yvonne Lester		
Try it with Rib – Eye Steak		
<b>Thelema Rabelais 2020</b>	<b>R1 740</b>	<b>Stellenbosch</b>
<b>Winemaker(s):</b> Gary and Kathy Jordan		
Try it with Fillet on the Bone		
<b>De Toren Fusion ‘V’ 2019</b>	<b>R1 710</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Albie Koch		
Try it with Fillet on the Bone		
<b>Warwick trilogy 2019</b>	<b>R1 535</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Jozua Joubert		
Try it with Ethos Kleftiko		
<b>Meerlust Rubicon 2018</b>	<b>R1 310</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Chris Williams		
Try it with Fillet on the Bone.		
<b>Jordan Cobblers Hill 2015</b>	<b>R1 260</b>	<b>Stellenbosch</b>
<b>Winemaker(s):</b> Gary and Kathy Jordan		
Try it with Fillet on the Bone		
<b>Hidden Valley Hidden Gems 2019</b>	<b>R780</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Annalie Van Dyk		
A good pairing with Greek Style Lamb Shank.		
<b>Vergelegen Cabernet Sauvignon - Merlot 2019</b>	<b>R455</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Andre van Rensburg		
A great companion for Free Range Chicken.		



## CAPE BLENDS

Cape Blend is a blended red wine from South Africa consisting of at least 25% of Pinotage. The varieties that can be added to this blend vary from producer to producer but there must be the prescribed percentage of Pinotage.

<b>The Founder's Series Pod 2019</b>	<b>R1 425</b>	<b>Coastal Region</b>
<b>Winemaker:</b> Richard Duckitt		
Try it with Tomahawk.		
<b>Groot Constantia Lady of Abundance 2018</b>	<b>R655</b>	<b>Simonsberg</b>
<b>Winemaker:</b> Boela Gerber		
great with Rib-eye or Tomahawk.		
<b>Jasper Raats Skebenga 2020</b>	<b>R650</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Jasper Raats		
Great with Greek Style Lamb Shank.		
<b>Warwick 3 Cape Ladies 2020</b>	<b>R545</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> JD Pretorius		
Try it with Octopus Stifado		
<b>Kanonkop Kadette 2020</b>	<b>R400</b>	<b>Simonsberg</b>
<b>Winemaker:</b> Abrie Beeslaar		
Try it with Fillet on the Bone.		



## RED BLENDS OTHER STYLES

These are the blends that do not fall under the prescribed categories like Bordeaux style blends (left or right), Rhone style blends or Cape blends. They may have just about any grape varietal the wine maker might see fit.

**Waterford the Jem 2015** R4 000 Paarl

**Winemaker:** Kevin Arnold

Try it with Beef Rib.

**De Grendel Sir David Graaff 2015** R5 400 Stellenbosch

**Winemaker:** Charles Hopkins

Best paired with wild mushroom Gnocchi.

**Dalla Cia Teano 2020** R2 720 Stellenbosch

**Winemaker:** Giorgio Dalla Cia

Great with Tomahawk

**Villiera The Clan 2016** R1 995 Stellenbosch

**Winemaker:** Alexander Grier and Nathan Valentine

Perfect with Greek Style Lamb Shank.

**Paserene Marathon 2020** R1 685 Western Cape

**Winemaker:** Martin Smith

Try it with Fillet on the Bone.

**Boschendal Black Angus 2019** R1 185 Western Cape

**Winemaker:** Richard Duckitt

Try it with Nothing else but The Black Angus

**Zoetendal The Monarch 2017** R1 115 Stellenbosch

**Winemaker:** The Winemaking Team

Best paired with wild mushroom Gnocchi.

**Idiom SMV 2016** R1 105 Stellenbosch

**Winemaker:** Reino Thiar

Enjoy it with Deep Fried Wood Mushroom.

**The Bernard Series The Maverick SMV 2019** R1 100 Paarl

**Winemaker:** Richard Duckitt

A perfect match for Fillet on the bone.



<b>Bouchard Finlayson Hannibal 2020</b>	<b>R 1 025</b>	<b>Walker Bay</b>
<b>Winemaker:</b> Peter Finlayson		
Great with Crispy Skin Pork Belly		
<b>La Motte Pierneef Syrah/Viognier 2018</b>	<b>R760</b>	<b>Franschhoek</b>
<b>Winemaker:</b> Michael Langenhoven		
Enjoy with Deep Fried Wood Mushroom.		
<b>Boschendal Nicolas 2019</b>	<b>R600</b>	<b>Stellenbosch</b>
<b>Wine maker:</b> Winemaker: Jacques Viljoen		
Great with Crispy Skin Pork Belly		
<b>Ataraxia Serenity 2020</b>	<b>R705</b>	<b>Hermanus</b>
<b>Winemaker:</b> Kevin Grant		
Try it with Wild Mushroom Gnocchi		
<b>The Goose Expression 2014</b>	<b>R580</b>	<b>Langkloof</b>
<b>Winemaker:</b> Alwyn Liebenberg		
Great with Greek style Lamb Shank.		
<b>Plaisir Petit Red 2020</b>	<b>R370</b>	<b>Paarl</b>
<b>Winemaker:</b> Niel Bester		
Great with Seafood Linguini		



## RHÔNE STYLE BLENDS

<b>Momento Tinta Barocca 2020</b>	<b>R885</b>	<b>Bot River</b>
<b>Winemaker:</b> Marelise Niemann		
Enjoy it with Deep Fried Wood Mushroom.		
<b>Momento Grenache Noir 2020</b>	<b>R885</b>	<b>Swartland</b>
<b>Winemaker:</b> Marelise Niemann		
Enjoy it with Kingklip Fillet.		
<b>Idiom Grenache 2019</b>	<b>R785</b>	<b>Stellenbosch</b>
<b>Winemaker:</b> Reino Thiar   Stellenbosch		
Enjoy it with Deep Fried Wood Mushroom.		



## INTERNATIONAL WINES UNITED STATES OF AMERICA

The History of American wine began when the first Europeans explored parts of North America, which they called Vinland because of the profusion of grape vines found there. However, settlers would later discover that the wine made from the various native grapes, had flavours which were unfamiliar and which they did not like. This led to repeated efforts to grow familiar *Vitis vinifera* varieties. The first vines of *Vitis vinifera* origin were planted in Senecu in 1629, which is near the present-day town of San Antonio, New Mexico.

In 1854, John Patchett planted the first commercial vineyard in Napa Valley and established the first winery there in 1858. Early on, the Napa Valley demonstrated leadership in producing quality wine. At the Exposition Universelle in Paris in 1889, Napa Valley wines won 20 of the 34 medals or awards (including four gold medals) won by California entries. This was the high point that was followed by 40 years of natural and human-caused disasters. Severe frosts, the outbreak of the phylloxera louse which destroyed *Vitis vinifera* vines, an economic depression, the San Francisco earthquake that destroyed an estimated 30,000,000 US gallons (110,000,000 L) of wine in storage, and the disaster of national Prohibition from 1920 through 1933.

<b>Opus One 2007</b>	<b>R21 225</b>	<b>Napa Valley</b>
<b>Winemaker:</b> Michael Silacci		
Enjoy it with Tomahawk.		
<b>Opus One 2010</b>	<b>R19 450</b>	<b>Napa Valley</b>
<b>Winemaker:</b> Michael Silacci		
Enjoy it with Black Angus.		
<b>Opus One 2014</b>	<b>R16 200</b>	<b>Napa Valley</b>
<b>Winemaker:</b> Michael Silacci		
Enjoy it with Fillet on The Bone.		
<b>Dominus "Napanook" Napa Valley Bordeaux Blend 2009</b>	<b>R5 740</b>	<b>Napa Valley</b>
<b>Winemaker:</b> Christian Moueix		
Enjoy it with Ribeye.		
<b>Erath Oregon Pinot Noir 2015</b>	<b>R1 485</b>	<b>Oregon</b>
<b>Winemaker:</b> Dick Erath and Gary Horner		
Enjoy it with Norwegian Salmon.		
<b>Chateau Ste Michelle Cabernet Sauvignon 2018</b>	<b>R1 200</b>	<b>Colombia Valley</b>
<b>Winemaker:</b> Bob Bertheau		
<b>Chateau Ste Michelle Merlot 2018</b>	<b>R1 200</b>	<b>Colombia Valley</b>
<b>Winemaker:</b> Bob Bertheau		
Enjoy it with Ethos Kleftiko.		



## ARGENTINA

Argentina is the fifth largest producer of wine in the world. Argentine wine, as with some aspects of Argentine cuisine, has its roots in Spain. During the Spanish colonization of the Americas, vine cuttings were brought to Santiago del Estero in 1557, and the cultivation of the grape and wine production stretched first to neighbouring regions, and then to other parts of the country. Until the early 1990s, Argentina produced more wine than any other country outside Europe, though most of it was considered unexportable. However, the desire to increase exports fuelled significant advances in quality. Argentine wines started being exported during the 1990s, and are currently growing in popularity, making it now the largest wine exporter in South America. There are many different varieties of grapes cultivated in Argentina, reflecting the country's many immigrants' groups.

The French brought Malbec, which makes most of Argentina's best-known wines. In 1556 Father Juan Cadrón established the first vineyard in Argentina when cuttings from the Chilean Central Valley were brought to what is now the San Juan and Mendoza wine region, which firmly established viticulture in Argentina. Mendoza is the leading producer of wine in Argentina.

### **Felino Vina Cobos Malbec 2021**

**R1 060**

**Argentina**

**Winemaker:** Paul Hobbs Mendoza

Enjoy it with Crispy Skin Pork Belly.

### **Felino Vina Cobos Cabernet Sauvignon 2019**

**R1 060**

**Mendoza**

**Winemaker:** Paul Hobbs

Enjoy it with Greek Style Lamb Shank.



## CHILE

Chile has a long viticultural history for a New World wine region dating to the 16th century when the Spanish conquistadors brought *Vitis vinifera* vines with them as they colonized the region. In the mid-19th century, French wine varieties such as Cabernet Sauvignon, Merlot, Carmenère and Franc were introduced. In the early 1980s, a renaissance began with the introduction of stainless-steel fermentation tanks and the use of oak barrels for aging. Wine exports grew very quickly as quality wine production increased. The number of wineries has also grown. The French were able to share their fine tastes and experience with the native Chileans, expanding their knowledge of the wine world. Chile is now the fifth largest exporter of wines in the world, and the seventh largest producer. The climate has been described as midway between that of California and France. The most common grapes are Cabernet Sauvignon, Merlot and Carmenère. So far Chile has remained free of phylloxera louse which means that the country's grapevines do not need to be grafted.

### **Longavi Glup Cinsault 2019**

**R680**

**Leyda Valley**

**Winemaker:** Julio Bouchon

Great with Crispy Skin Pork Belly.

### **Longavi Sauvignon Blanc 2018**

**R645**

**Leyda Valley**

**Winemaker:** Julio Bouchon

Enjoy it with Summer Tomato Salad.



## FRANCE

The history of French wine spans a period of at least 2600 years dating to the founding of Massalia in the 6th century BC by Phocaeans with the possibility that viticulture existed much earlier. The Romans did much to spread viticulture across the land they knew as Gaul, encouraging the planting of vines in areas that would become the well-known wine regions of Bordeaux, Burgundy, Alsace, Champagne, Languedoc, Loire Valley, and the Rhone.

Over the course of its history, the French wine industry would be influenced and driven by the commercial interests of the lucrative English market and Dutch traders. Prior to the French Revolution, the Catholic Church was one of France's largest vineyard owners wielding considerable influence in regions such as Champagne and Burgundy where the concept of terroir first took root. Aided by these external and internal influences, the French wine industry has been the pole bearer for the world wine industry for most of its history with many of its wines considered the benchmark for their style. The late 20th and early 21st century brought considerable change—earmarked by a changing global market and competition from other European wine regions such as Italy and Spain as well as emerging New World wine producers such as California, Australia, and South America.

The 1855 classification of Bordeaux would become one of the world's most famous rankings of wine estates. Wine was becoming a cornerstone of the French economy and a source of national pride as French wine enjoyed international recognition as the benchmark standards for the wine world.

### BORDEAUX WHITE

**Château Marjosse Entre-Deux-Mers 2020** **R1 040** **Bordeaux**

**Winemaker:** Pierre Lurton

Enjoy it with Grilled Prawns.

**Gustave Lorentz Reserve Gewurztraminer 2021** **R985** **Alsace**

**Winemaker:** Georges Lorentz

Enjoy it with Crispy Skin Pork Belly.

**Gustave Lorentz Riesling 2021** **R780** **Alsace**

**Winemaker:** Georges Lorentz

Enjoy it with Orzo Chicken.

### BORDEAUX RED

**Mouton Rothschild 2016** **R47 300** **Pauillac**

**Winemaker:** José Bueno

Enjoy it with Black Angus.

**Château Cheval Blanc 2007** **R37 510** **Saint-Emillon**

**Winemaker:** Pierre Lurton

Try it with Tomahawk Steak

**Château Palmer 1987** **R29 040** **Margaux**

**Winemaker:** Thomas Duroux

Enjoy it with Deep Fried Wood Mushroom.

<b>Château Palmer 2001</b>	<b>R16 225</b>	<b>Margaux</b>
<b>Winemaker:</b> Thomas Duroux Enjoy it with Black Angus.		
<b>Château Pichon Lalande 1996</b>	<b>R14 400</b>	<b>Pauillac</b>
<b>Winemaker:</b> Do-Chi-Nam Enjoy it with Fillet on the Bone.		
<b>Château Palmer Alter Ego 2017</b>	<b>R4 825</b>	<b>Margaux</b>
<b>Winemaker:</b> Thomas Durum Enjoy it with Tomahawk.		
<b>Château De Pez 2015</b>	<b>R2 650</b>	<b>St. Estèphe</b>
<b>Winemaker:</b> Nicolas Glumineau Try it with Tomahawk Steak		
<b>Château de Ladoucette Pouilly Fumé 2020</b>	<b>R1 575</b>	<b>Loire Valley</b>
<b>Winemaker:</b> Baron Patrick de Ladoucett A wonderful Sauvignon Blanc to enjoy with seafood Linguini.		
<b>Château Tour de Marbuzet 2016</b>	<b>R1 530</b>	<b>St. Estèphe</b>
<b>Winemaker:</b> Henri Duboscq Suggested Pairing: Crispy Skin Pork Belly.		
<b>Gerard Bertrand, Cigalus Red 2019</b>	<b>R1 620</b>	<b>Igp Aude Hauterive</b>
<b>Winemaker:</b> Gerard Bertrand Enjoy it with Greek Style Lamb Shank.		

## BURGUNDY WHITE

<b>Louis Latour Chablis 2021</b>	<b>R1 635</b>	<b>Chablis</b>
<b>Winemaker:</b> Jean-Pierre Thomas Enjoy it Prawn and Mussel Saganaki.		
<b>Domaine William Fèvre Chablis 2019</b>	<b>R1 265</b>	<b>Chablis</b>
<b>Winemaker:</b> Didier Segquier Try it with the village salad.		
<b>J. Moreau and Fils Chablis 2022</b>	<b>R1 080</b>	<b>Chablis</b>
<b>Winemaker:</b> Lucie Depuydt Enjoy it with Jospier Grilled Octopus.		

## BURGUNDY RED

**Domaine by Ott Rosé 2022** R1 950 Cotes De Provence

**Winemaker:** Christophe Renard

Try it with Kingklip Fillet.

**Ultimate Provence Rosé 2021** R1 355 Cotes De Provence

**Winemaker:** Alexis Cornu

Try it with free range chicken.

**Château d`Esclans, Whispering Angel Rosé 2020** R1 055 Cotes De Provence

**Winemaker:** Patrick Leon

Enjoy it with Falklands Calamari.

**Louis Latour Pinot Noir Valmoissine 2020** R935 Corteaux Du Verdon, Aups

**Winemaker:** Boris Champy

Enjoy it with Norwegian Salmon.

**Château d`Esclans, The Palm Rosé 2020** R700 Cotes De Provence

**Winemaker:** Patrick Leon

Enjoy it with Ethos Spanakopita Salad.

## RHÔNE BLENDS RED

**Domaine Andre Mathieu Château Neuf-du-Pape Centenaire 2019** R2 230 Southern Rhône

**Winemaker:** André and Jeromé Mathieu

This wine is an ideal match with Greek Style Lamb Shank.

**M. Chapoutier La Bernardine Red, Châteauneuf-du-Pape 2019** R1 930 Southern Rhône

**Winemaker:** Michel Chapoutier

Enjoy it with Beef Rib.



## GERMANY

German wine is primarily produced in the west of Germany, along the river Rhine and its tributaries, with the oldest plantations going back to the Roman era. Approximately 60 percent of the German wine production is situated in the federal state of Rhineland Palatinate, where 6 of the 13 regions (Anbaugebiete) for quality wine are situated. The total wine production is usually around 9 million hectolitres annually, corresponding to 1.2 billion bottles, which places Germany as the eighth largest wine-producing country in the world. White wine accounts for almost two thirds of the total production. Germany's reputation is primarily based on wines made from the Riesling grape variety, which at its best is used for aromatic, fruity and elegant white wines that range from very crisp and dry to well-balanced, sweet and of enormous aromatic concentration. While primarily a white wine country, red wine production surged in the 1990s and early 2000s, primarily fuelled by domestic demand, and the proportion of the German vineyards devoted to the cultivation of dark-skinned grape varieties has now stabilized at slightly more than a third of the total surface. For the red wines, Spätburgunder, the domestic name for Pinot noir, is in the lead. Germany produces wines in many styles: dry, semi-sweet and sweet white wines, rosé wines, red wines, and sparkling wines, called Sekt.

### Reichsgraf von Kesselstatt 2018

R1 040

Mosel

**Winemaker:** Kloifgang Mertes

Enjoy it with Southern Fried Cauliflower Fleurets.



## GREECE

Greece is one of the oldest wine-producing regions in the world and among the first wine-producing territories in Europe. The earliest evidence of Greek wine has been dated to 6,500 years ago where wine was produced on a household or communal basis. In ancient times, as trade in wine became extensive, it was transported from end to end of the Mediterranean; Greek wine had especially high prestige in Italy under the Roman Empire. In the medieval period, wines exported from Crete, Monemvasia and other Greek ports fetched high prices in northern Europe.

The origins of wine-making in Greece go back 6,500 years and evidence suggesting wine production confirm that Greece is home to the second oldest known grape wine remnants discovered in the world and the world's earliest evidence of crushed grapes. As Greek civilization spread through the Mediterranean, wine culture followed. The Ancient Greeks introduced vines such as *Vitis vinifera* and made wine in their numerous colonies in Italy, Sicily, southern France, and Spain.

### Domaine Paterianakis Vidiano 2019

R995

Peza

**Winemaker:** Emmanuella and Nikki Paterianakis

Enjoy it with Seafood Linguini.

### Domaine Paterianakis Assyrtiko 2020

R995

Peza

**Winemaker:** Emmanuella and Nikki Paterianakis

Enjoy it with Falklands Calamari.



## ITALY

Italy is home to some of the oldest wine-producing regions in the world, and Italian wines are known worldwide for their broad variety. Italy, closely followed by Spain and France, is the world's largest wine producer by volume. Grapes are grown in almost every region of the country and there are more than one million vineyards under cultivation.

The official Italian system of classification of wines.

**Vini (Wines - informally called 'generic wines')**: These are wines that can be produced anywhere in the territory of the EU; no indication of geographical origin, of the grape varieties used, or of the vintage is allowed on the label. (The label only reports the colour of the wine)

**Vini Varietali (Varietal Wines)**: These are generic wines that are made either mostly (at least 85%) from one kind of authorized 'international' grapes (Cabernet Franc, Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon Blanc, Syrah) or entirely from two or more of them. The grape(s) and the vintage can be indicated on the label.

**Vini IGP (Wines with Protected Geographical Indication)**: This category (also traditionally implemented in Italy as IGT - Typical Geographical Indication) is reserved to wines produced in a specific territory within Italy and following a series of specific and precise regulations on authorized varieties, viticultural and vinification practices, organoleptic and chemico-physical characteristics, labelling instructions.

**Vini DOP (Wines with Protected Designation of Origin)**: This category includes two subcategories, i.e., Vini DOC (Controlled Designation of Origin) and Vini DOCG (Controlled and Guaranteed Designation of Origin). DOC wines must have been IGP wines for at least 5 years. They generally come from smaller regions, within a certain IGP territory, that are particularly located for their climatic and geological characteristics and for the quality and originality of the local winemaking traditions.

They also must follow stricter production regulations than IGP wines. A DOC wine can be promoted to DOCG if it has been a DOC for at least 10 years. In addition to fulfilling the requisites for DOC wines (since that's the category they come from), before commercialization DOCG wines must pass stricter analyses, including a tasting by a specifically appointed committee. DOCG wines have also demonstrated a superior commercial success. Currently (2016) there exist 332 DOCs and 73 DOCGs for a total of 405 DOPs.

**Castel Giocondo Brunello di Montalcino DOCG 2017**

**R2 790**

**Tuscany**

**Winemaker:** Nicolo D'Afflitto

Great with Greek Style Lamb Shank.

**GAJA Sito Moresco 2015**

**R2 300**

**Tuscany**

**Winemaker:** Angelo Gaja

Enjoy it with Lamb Rack.





## NEW ZEALAND

New Zealand wine is largely produced in ten major wine growing regions spanning latitudes 36° to 45° south and extending 1,600 kilometres (990 mi). They are, from north to south Northland, Auckland, Waikato/Bay of Plenty, Gisborne, Hawke's Bay, Wellington, Nelson, Marlborough, Canterbury/Waipara and Central Otago. In 1883 William Henry Beetham was recognised as being the first pioneer to plant Pinot Noir and Hermitage (Syrah) grapes in New Zealand at his Lansdowne vineyard in Masterton. The Marlborough region produces outstanding Sauvignon Blanc with exotic aromas common in certain Sauvignon Blancs from the New World and the pungency and limy acidity of an Old-World Sauvignon Blanc like Sancerre from the Loire Valley. No other region in the world can match Marlborough, the north-eastern corner of New Zealand's South Island, which seems to be the best place in the world to grow Sauvignon Blanc grapes.

<b>Cloudy Bay Chardonnay 2020</b>	<b>R2 090</b>	<b>Marlborough</b>
<b>Winemaker:</b> Tim Heath and Nick Blampied-lane		
Enjoy it with Seafood Linguini.		
<b>Framingham Pinot Noir 2017</b>	<b>R1 280</b>	<b>Marlborough</b>
<b>Winemaker:</b> Dr Andrew Hedley		
Enjoy with Wild Mushroom Gnocchi.		
<b>Framingham Sauvignon Blanc 2019</b>	<b>R1 015</b>	<b>Wairau Valley</b>
<b>Winemaker:</b> Dr Andrew Hedley and winemaking team		
Enjoy with oysters or Seafood Linguini.		
<b>Kia Ora Sauvignon Blanc 2021</b>	<b>R700</b>	<b>Marlborough</b>
<b>Winemaker:</b> The Winemaking Team		
Enjoy with oysters.		



## SPAIN

Spanish wines are located on the Iberian Peninsula, Spain has over 2.9 million acres (over 1.17 million hectares) planted, making it the most widely planted wine producing nation, but it is the third largest producer of wine in the world, the largest being France followed by Italy. This is due, in part, to the very low yields and wide spacing of the old vines planted on the dry, infertile soil found in many Spanish wine regions. The country has an abundance of native grape varieties, with over 400 varieties planted throughout Spain though 80 percent of the country's wine production is from only 20 grapes including the reds Tempranillo, Garnacha, and Monastrell; the whites Albariño from Galicia, Palomino, Airen, and Macabeo; and the three cava grapes Parellada, Xarel-lo, and Macabeo.

Major Spanish wine regions include the Rioja and Ribera del Duero, which are known for their Tempranillo production; Valdepeñas, drunk by Unamuno and Hemingway, known for high quality tempranillo at low prices; Jerez de la Frontera, the home of the fortified wine Sherry; Rías Baixas in the northwest region of Galicia that is known for its white wines made from Albariño and Catalonia which includes the Cava and still wine producing regions of the Penedès as well the Priorat region.

<b>Marques de Riscal Reserva 2018</b>	<b>R1 265</b>	<b>Rioja</b>
<b>Winemaker:</b> Don Francisco Javier Hurtado de Amezaga		
Enjoy it with Octopus Stifado.		
<b>Marques de Murrieta Reserva 2017</b>	<b>R1 120</b>	<b>Rioja</b>
<b>Winemaker:</b> María Vargas		
Enjoy it with Soutzoukakia.		
<b>Muga Reserva 2017</b>	<b>R1 120</b>	<b>Rioja</b>
<b>Winemaker:</b> Jorge Muga		
Enjoy it with Deep Fried Wood Mushroom.		
<b>Piedra Natural Ecologico Vegan &amp; Organic</b>	<b>R944</b>	<b>Toto</b>
<b>Winemaker:</b> Pepe Hidalgo		
<b>Marques de Riscal Rueda Sauvignon Blanc 2021</b>	<b>R935</b>	<b>Rioja</b>
<b>Winemaker:</b> Don Francisco Javier Hurtado de Amezaga		
Enjoy it with Tabbouleh Salad.		
<b>Terra Linda Garnacha 2020</b>	<b>R385</b>	<b>Rioja</b>
<b>Winemaker:</b> Tomy Barbe		
Enjoy it with Fillet on the Bone.		



## PORTUGAL

The history of Portuguese wine has been influenced by Portugal's relative isolation in the world's wine market, with the one notable exception of its relationship with the British. Wine has been made in Portugal since at least 2000 BC when the Tartessians planted vines in the Sado and Tagus valleys. By the 10th century BC, the Phoenicians had arrived and introduced new grape varieties and winemaking techniques to the area. Up until this point, viticulture was mostly centred on the southern coastal areas of Portugal. In later centuries, the Ancient Greeks, Celts, and Romans would do much to spread viticulture and winemaking further north. When the Romans reached Portugal, they named the area Lusitania after Lusus, the son of the Roman god of wine, Bacchus.

The lucrative trade in Port prompted the Portuguese authorities to establish one of the world's first protected designation of origin when Sebastião José de Carvalho e Melo, Marquis of Pombal established boundaries and regulations to produce authentic Port from the Douro in 1756.

For centuries afterwards, Portuguese wines came to be associated with Port (and to some extent Madeira which was a popular drink of British colonies around the globe, such as the American colonies.) In the mid-to-late 20th century, sweet, slightly sparkling rosé brands from Portugal (Mateus and Lancers being the most notable) became immensely popular around the globe-with the British wine market again leading the way.

### **JM da Fonseca Periquita Reserva 2018**

**R690**

**Setbal Peninsula**

**Winemaker:** Domingos Soares Franco

This wine will be best enjoyed with Tyropita.

### **Morgadio Da Torre, Alvarinho White 2020**

**R595**

**Vinho Verde**

**Winemaker:** Manuel Vieira

It is excellent with Kingklip Fillet.

### **Casa Ferreirinha Esteva 2018**

**R500**

**Douro**

**Winemaker:** Luis Sotomayor

Enjoy it with Greek Style Lamb Shank.



## DESSERT WINES, PORTS and SHERRY

### DESSERT WINES

**Klein Constantia Vin de Constance 2018**

50ml R270 | Bottle R2 700

Constantia

**Winemaker:** Mathew Day

**Paul Cluver Riesling Noble Late Harvest 2017**

50ml R120 | Bottle R880

Elgin

**Winemaker:** Andries Burger

Cheeses, baked fruit dessert and cream-based desserts.

**Joostenberg Chenin Blanc Noble Late Harvest 2017**

50ml R65 | Bottle R450

Paarl

**Winemaker:** Tyrrel Myburgh



### INTERNATIONAL DESSERT WINES

#### CANADA | ICE WINE

**Inniskillin Cabernet Franc 2017**

50ml R250 | 375ml R3 888

VQA Niagara Peninsula

**Winemaker:** Bruce Nicholson

**Inniskillin Sparkling Vidal 2014**

50ml R215 | 375ml R3 330

VQA Niagara Peninsula

**Winemaker:** Bruce Nicholson

**Inniskillin Gold Vidal 2017**

50ml R200 | 375ml R3 140

VQA Niagara Peninsula

**Winemaker:** Bruce Nicholson

**DSF Muscatel de Setubal 2002**

50ml R175 | Bottle R2 400

Setubal

**Winemaker:** Domingos Soares Franco

**Sauternes Private Reserve 2018**

50ml R100 | Bottle R950

Sauternes-Bordeaux

**Winemaker:** The winemaking team



## PORT

Port wine (also known as vinho do Porto, Portuguese pronunciation: [vinudu'portu], Porto, and usually simply port) is a Portuguese fortified wine produced exclusively in the Douro Valley in the northern provinces of Portugal. It is typically a sweet, red wine, often served as a dessert wine, though it also comes in dry, semi-dry, and white varieties. Fortified wines in the style of port are also produced outside Portugal, most notably in Australia, France, South Africa, Canada, India, Argentina, and the United States. Under European Union Protected Designation of Origin guidelines, only the product from Portugal may be labelled as port or Porto. In the United States, wines labelled "port" may come from anywhere in the world, while the names "Oporto", "Porto", and "Vinho do Porto" have been recognised as foreign, non-generic names for Port wines originating in Portugal.

Due to an agreement between South Africa and the European Union, ports and Sherries made in SA may not carry those names after 2012. Port-style wines are blended wines, generally from varieties such as Tinta Barocca, Touriga Francesca, Touriga Nacional and other Portuguese varieties.

The following styles were defined by legislation:

Cape Pink – non-muscat grapes, matured for at least six months. Pink in colour with or without a brown hue.

Cape White – non-muscat grapes, wood-aged for a minimum of six months, any size vessel.

Cape Ruby – blended, fruity, full-bodied components aged for a minimum of six months up to a maximum of three years, depending on size of vessel. Average age is a minimum of one year.

Cape Vintage – fruit of one harvest in year of 'recognised quality'. Full-bodied and dark in colour. Aged for at least a minimum of one year, vats of any size, sold only in glass.

Cape Late Bottled Vintage (LBV) – 85% of fruit of single 'year of quality', full-bodied, slightly tawny colour, aged for at least three years in oak casks or bottle (of which a minimum of two years in oak). Full-bodied and dark with signs of going tawny in colour.

Cape Tawny – at least 80% of product be wood-matured, amber orange (tawny) colour, smooth, slightly nutty taste.

Cape Dated Tawny – single-vintage tawny.

### Messias Vintage Port

Portugal

20 year 50ml R115 | Bottle R1 660

30 year 50ml R185 | Bottle R2 765

### Overgaauw Vintage Port 1998

50ml R95 | Bottle R1 275

Stellenbosch

Winemaker: Chris Joubert

### Messias Tawny

50ml R50 | Bottle R485

Winemaker: Ana Urbano

### Boplaas Cape Tawny Port

50ml R50 | Bottle R460

Calitzdorp

Winemaker: Carel Nel



## SHERRY

The history of Sherry is closely linked with that of Spanish wine production, particularly the political fortunes of the Cádiz region, where it originated with the early Phoenician settlement of the Iberian Peninsula. The triangular region between the towns of Jerez de la Frontera, El Puerto de Santa María, and Sanlúcar de Barrameda still marks the limits of the modern denominación. One of the world's oldest wines, its considerable evolution has been marked by the influence of many of the world's greatest empires and civilizations: the Phoenicians, Greeks, Romans, Moors, Spanish and British. Today, while Sherry does not enjoy the level of popularity it once did, it remains one of the wine world's most unusual and historical expressions.

The permitted Sherry grapes are Palomino, Pedro Ximénez, and Muscatel. Towards the turn of the 17th century, Sherry makers were starting to discover that the white chalk albariza soil of the area produced some of the freshest wine and there was some understanding of the strange but powerful effect of the yeast flour. They began calling these wines Fino or "fine wine" because of the delicate light style that was produced. Sherry-style wines are marketed as Fino, Amontillado, Oloroso, Pale Cream, Pale Dry, Medium Cream, Full Cream and Old Brown in South Africa.

## MONIS

**Winemaker:** Dirkie Christowitz

**50ml | R35**

## Food and Wine Pairing Tips.

These are simple tips, they cover most of the basics on what you should and should not do when pairing wine with food. These tips will help broaden your horizons on the impact wine can have on the dining experience.

**White Wine and Light Meat (Fish and Chicken).** White wines pair well with fish because the acids in the wine enhance the taste of the fish, making it taste fresher. Like how lemon is squeezed over fish to enhance the taste, white wine can have the same impact because of its acidity.

**Red Wines and Red Meat.** One of the most basic tips that is easy to remember and will help you make quick recommendations. The reason that red wine pairs well with red meats, such as steak, is because of its ability to soften the proteins in the meat and help enhance the flavours of the fat. The softening of the meat occurs because of the tannin, a chemical compound found, found in red wine.

If the same adjective can be used to describe the food and wine, it is likely a pairing that will work. For instance, sweet wines go great with sweet food. A great example is fruit-based desserts or tarts and sweet wines. There are a few exceptions, and we discuss them in detail below.

Sometimes it can be tricky to pair wines with meats or fishes that have a heavy sauce. The best way to approach a dish like this is to pair the wine with the sauce and not the meat. This allows for a better experience because some sauces can have bad interactions with wine. For instance, you want to avoid pairing bitter sauces with bitter taste because of the bitterness will build, creating an unflavourable taste.

Ultimately drink what you enjoy, but also don't miss out on the ability to explore.

## Pairing Methods

There are various ways to approach wine and food pairings, but every pairing falls within two categories. The first are congruent pairings and the second are complementary pairings.

### Congruent Pairings

In a congruent pairing the food and wine chosen will share several compounds or flavours. This can be a sweet wine paired with a sweet dish, a red wine with a buttery after taste paired with a buttery pasta dish. The important tip when creating congruent pairings is to ensure that the wine is not overwhelmed by the flavours of the food. When this occurs, it can make the taste of the wine become bland. The benefit of a congruent pairing is to allow the wine and the food to enhance the flavour of the other. Red wines are a great go to when looking to create congruent pairings. With aromas and flavours ranging from cherry to smoky, red wines are very diverse and easy to match with like food pairings. Take a glass of a Syrah wine that is a full bodied and it will have a similar flavour profile of some of your favourite grilled meats, making it a great congruent pairing.

### Complementary Pairings

On the other hand, complementary pairings are based on food and wine combinations that share no compounds or flavours, but instead complement each other. The flavours in each are balanced by their contrasting elements.

Rosé, White, and Sparkling wines make excellent choices for contrasting pairings. A sweet white wine paired with a spicy dish will allow the sugar in the wine to cool down and balance out the spiciness in the dish. Another common complementary pairing is white wine with salty dishes. The saltiness from the food decreases the sweetness of the wine and brings out the wines fruity taste and aromas. A glass of Chardonnay or Pinot Grigio will pair perfectly with salty popcorn and specially well with fried dishes.

## The Wine Breakdown

White Wine, Red Wine, and Sparkling Wines all have very diverse and complex flavour profiles. That means there are hundreds if not thousands of different ways to explore the different pairing possibilities of dry white wines to bold red wines. Here we will explore the various tips and tricks when creating pairings for specific kinds of wine.

### WHITE WINES

#### Chardonnay

While the specific tastes and aromas of Chardonnay can change depending on the brand, the wine generally has strong fruity flavours. With hints of green apple, pear, melon, creamy lemon, and rounded out with vanilla it pairs well with a variety of food options. It serves as a great choice for shellfish, grilled lobster, tilapia, vegetables, and dishes with rich sauces. Its bold body, lack of acidity, rich and creamy texture make

## Chenin Blanc

Think Sweet and Sour, because of Chenin Blanc's awesome acidity and inherently sweet flavour, you'll find it pairs well with foods that have a sweet and sour element. Southeast Asian cuisine or pork chops with apples paired with a richer and sweeter style Chenin Blanc will blow your mind. There are several white wines out there with enough gusto to moisten even the driest turkey. Try a high quality South African Chenin Blanc with your Thanksgiving dinner. It will even handle cranberry sauce like it was born to do so, great with Veal, Trout, Chicken, Turkey, Pork Chop, Guinea Fowl, Halibut and Smoked Salmon

## Semillon

The primary fruit flavours in Semillon wine are lemon, apple, pear, and green papaya. There's something very waxy about the taste of Semillon which wine writers often describe as lanolin. Depending on where Semillon is grown it can range from being a zesty, palate-cleansing wine like Sauvignon Blanc to a rich, creamy, lemon-flavored wine like oaked Chardonnay. Semillon wine has a moderate body, whilst maintaining a fresh zippy flavour, it holds up to bolder aromatic dishes. Try Indian spices (but not too spicy), Asian spices, even brown woody spices like cinnamon and star anise, Foie gras and sushi.

## Off-Dry Riesling

This delicate white wine holds flavours of white peach, green apple, and lime. Its light sweetness makes it a perfect complementary pairing for spicy dishes. Its semi-sweet taste can take the heat of spicy dishes. Off-Dry Riesling also pairs well with shellfish, pork, ham, and salads. Its lack of tannins and therefore bitterness make it a great pairing for salads with vinaigrettes. This is the case because bitter vinaigrettes paired with bitter wine will only enhance the bitterness of both the food and wine.

## Sauvignon Blanc

As a light bodied white wine, Sauvignon Blanc tends to be high in acidity and offer a crisp white taste. This allows for it to pair well with tart dressings and sauces, cheese, oysters, fresh herbs, and delicate fish. The pairing options here demonstrate how high acidity wine and food can complement each other well. The acidity of the food and wine won't compete and instead they will allow you to notice the natural flavours.

## Pinot Grigio

With a light and crisp taste, Pinot Grigio is the perfect option for light seafood. Its crisp and delicate taste is perfect in enhancing the flavours of a dish. With hints of pears, lemons, melons, and sweet spice, it creates a delicious white wine. It's important to pair delicate fish with delicate wines, because the wrong choice in food or wine can overpower the taste of the other. As a result, you can end up with a great wine tasting bland because of the overpowering flavours of the food choice. Along with fish, Pinot Grigio also pairs well with pasta, grilled chicken, and dishes with fresh herbs.

## RED WINE

### Dry Rosé

Rosé is one of the most diverse wines with its ability to have characteristics of both red and white wine. This allows for Dry Rosé to pair well with almost any cheese because of its acidity and fruity traits. As a crisp pink wine, it offers a refreshing taste with low amounts of tannin and therefore little bitterness. Dry Rosé's flavours include hints of strawberries, cherries, citrus, and herbs. This allows for it to pair well with grilled chicken and spicy seafood.

### Barbera

Given the high acidity of the wine, fatty foods work beautifully with Barbera wine. Think red meats and even salmon is a gorgeous pairing. Also because of the acidity, Barbera wine pairs well with pasta with a simple pasta in red sauce or a marinara. Barbera wine is extremely food-friendly given its juicy, bright acidity. So, get creative with the pairings. Pizza is an easy go-to with the zesty flavours. Also try barbecue with any type of meat, fatty fish, and even root veg. The flavour is gorgeous with the acidity. Higher tannin foods like root vegetables also work well as it complements the palate-pleasing acidity in the wine

### Cabernet Franc

With its high acidity, medium-body and herbaceous aromas of green pepper and red fruits, Cabernet Franc is a perfect choice to pair with many foods. Steak, charcuterie, sausages, veal, or roasted chicken are just a few suggestions for this delicious grape.

### Cabernet Sauvignon

As a full body red wine, Cabernet Sauvignon is high with tannins, plum, black berry, and black currant flavours. This gives it its dark fruity taste that even becomes more mature with time. The strong tannins make it a great choice for steak or lamb chops because of its ability to refresh your palate after each bite.



## Pinot Noir

Pinot Noir is known for its light body and earthy flavours. These flavours consist of dark berries, cherries, plums, violets, and warm spices. This red wine stands apart from others, with very few tannins it pairs perfectly with fatty fish. This includes salmon and tuna among others. Along with fish, it pairs well with lamb, venison, and pork chops.

## Pinotage

Red meat and game meat is the obvious choice for Pinotage food pairing because it the protein neutralizes the tannins, and the tannins tenderize the meat. Avoid light and delicate foods because Pinotage will completely overwhelm the palate and render the food tasteless. Pinotage matches best with meats like venison, goat, and lamb. You can also easily pair Pinotage with beef as well, though I'd recommend heavier cuts like flank steak or skirt steak. Lamb kebabs, burgers, and grilled pork chops will also pair well with Pinotage. It can handle a spicy sauce like mesquite BBQ sauce or sweet fruity sauces like plum sauce; both bring out a different character of the wine. Pinotage isn't hopeless for vegetarians. When matching Pinotage with vegetables, pick hearty veggies like eggplant, beets, peppers, and mushrooms. Grilled vegetables will pair best with Pinotage versus raw. The char and smokiness brings out a nice flavour in Pinotage.

## Sangiovese

Sangiovese is the main grape variety in the popular Italian wine Chianti and in many other Italian wines. It is a food friendly wine thanks to its high acidity, friendly tannins, and rustic, fruity profile. Sangiovese's savoury notes of tomatoes and cherry make this wine a perfect pairing with tomato-based dishes as well as different types of heavy meat dishes, pastas, and cheeses. If you are having a dish with tomato sauce, Sangiovese is a safe pick

## Merlot

Merlot is an excellent food wine due to its soft tannins, medium high acidity, and enjoyable fruit flavours. Merlot wine is almost always dry, but its strong fruit flavours can give an illusion of sweetness. Its position in the middle of the red wine spectrum makes it possible to pair it with both white and dark meat. Merlot gives medium bodied red wines which taste great with cheese, snacks, and different dishes.

When pairing Merlot with food, it is important to take into consideration the following characteristics of the grape:

Soft tannins - makes it possible to pair it with both light and relatively heavy dishes.

Medium (sometimes low) acidity - avoid pairing it with too acidic foods (such as tomato sauce or lemon)

Herbaceous and fruity profile - makes it possible to pair it with both savoury and fruity dishes.

## Malbec

Malbec is a medium to full-bodied red wine, and thus, it begs to be paired with more full-flavored foods. However, unlike Cabernet Sauvignon, Malbec doesn't have a super long finish (or as aggressive tannins), which means it will pair extremely well with leaner red meats, and even lighter cuts like dark meat turkey or roasted pork. The pairing secret of Malbec is that it works well with pepper, sage, creamy mushroom sauces, melted cheese, and in particular blue cheese.

## Mourvèdre

Pairing Mourvèdre with food is easy. Mourvèdre, with its deep, rich, fresh, spicy character is the perfect wine grape for wine and food pairings with slow braised, grilled, and stewed meats. Mourvèdre is also perfect when served with lamb, grilled meats, game of all types, veal, duck and pork and beef. With its fresh spicy character, Mourvèdre works well with a wide variety of different hard and soft cheeses.

## Syrah

This red wine is the perfect congruent pairing for spicy dishes. With a spicy flavour profile itself, it pairs well with Barbeque, lamb, and grilled meats. The important thing to consider when pairing Syrah wines is the spice level of both the food and the wine. If the food is significantly spicier than the wine, it will overpower it and cause the wine to lose its spicy profile and taste flavourless.

## Sparkling Wine

Sparkling wine is commonly associated with celebratory occasions. However, sparkling wines pair well with a variety of different foods. Especially salty foods and even fried ones. This is the case because the carbonation in sparkling wine cuts through the saltiness and perfectly balances out the meal. Sparkling wine also pairs well with roasted vegetables and fish.

## Food Flavour Profiles

Another popular method to pair wine and food is by placing them into one of 6 food flavour profiles. This includes salt, acid, fat, bitter, sweet, and spicy. Below we breakdown each flavour and the important aspects to consider when pairing them with wine.

## FOOD FLAVOURS

### SALT

Salt is common in a variety of different foods but is common in fried foods, pasta sauce, and potatoes among others. Salty foods can really have an impact on the taste profile of a wine. As a result, the best pairings for salty foods include sparkling wines and acidic wines. Acidic wines serve as a great complementary pairing and will have the ability to balance the flavours within a dish.

### ACID

Acidity is common in both food and wine making complementary and congruent pairings possible. Acidity can add freshness to both wine and food. When creating a pairing, the acidity of the wine should be at least equal to the food, or the wine will taste bland. So, the rule of thumb is for your wine to be more acidic than your food. Salad dressings are very high in acidity, so when pairing salads, it's important to base the pairing off the dressing and not the salad contents itself. A great pairing for acidic dressings is Sauvignon Blanc.

### FAT

Fat is one of the few flavour profiles that cannot be found in wine. As a result, when pairing fatty foods with wine the key is to create complementary pairings. One key aspect in wine that pairs well with fatty foods are tannins. The bitterness created by tannins in wine can soften the fat within meat and enhance the flavours. A great suggestion is a Cabernet-based wine. This is the case because the fruit and berry flavours of the wine will complement the smoky flavours within the meat.

### BITTER

With the existence of bitter food and bitter wine there is one key rule to follow. Avoid congruent pairings, so pairing bitter foods with bitter wine. Pairing to bitter elements will only enhance the bitterness in both the food and wine making it an unpleasant pairing experience. One suggestion is to try more complementary pairings such as acidic wines, off-dry Riesling, and zinfandels.

### SWEET

The level of sweetness is key to take note when pairing wine with desserts and other sweet food items. The wine must taste sweeter than the dessert or the wine will be overwhelmed ultimately stripped of its flavour. Sweet food can also enhance the bitterness in wine making the taste unpleasant to most. So, avoid pairing sweet foods with wines high in tannins.

### SPICE

Spicy foods can be complex, but they allow for both complementary and congruent pairings. The main factors to consider is the ability of spicy food to increase the taste of bitterness and acidity and decrease the body and sweetness of a wine. Riesling is a great complementary match with a hint of sweetness and great fruit flavours.

Overall food and wine pairings can be as simple or as complex as you would like them to be. The one thing to keep in mind is to have fun and ultimately drink what you enjoy

## DEFINITIONS

### Acidity

A naturally occurring component of every wine; the level of perceived sharpness; a key element to a wine's longevity; a leading determinant of balance.

### Alcohol

The product of fermentation; technically ethyl alcohol resulting from the interaction of natural grape sugars and yeast; generally, above 12.5 percent in dry table wines.

### AOC

Appellation d'Origine Contrôlée, a French term for a designated, governed wine region such as Margaux or Nuits-St.-Georges.

### Aroma

A scent that is a component of the bouquet or nose, i.e., cherry is an aromatic component of a fruity bouquet.

### Balance

The level of harmony between acidity, tannins, fruit, oak, and other elements in a wine; a perceived quality that is more individual than scientific.

### Barrel Fermented

A process by which wine (usually white) is fermented in oak barrels rather than in stainless steel tanks; a richer, creamier, oakier style of wine.

### Barrique

French for 'barrel,' generally a barrel of 225 liters.

### Beaujolais

A juicy, flavourful red wine made from Gamay grapes grown in the region of the same name.

### Beaujolais Nouveau

The first Beaujolais wine of the harvest; its annual release date is the third Thursday in November.

### Blanc de Blancs

The name for Champagne made entirely from Chardonnay grapes (White wine from white grapes).

### Blanc de Noirs

The name for Champagne made entirely from red grapes, either Pinot Noir or Pinot Meunier, or both.

### Blend

The process whereby two or more grape varieties are combined after separate fermentation; common blends include Cotes de Rhone and red and white Bordeaux.

### Blush

A wine made from red grapes, but which appears pink or salmon in colour because the grape skins were removed from the fermenting juice before more colour could be imparted; more commonly referred to as Rosé.

### Body

The impression of weight on one's palate; light, medium, and full are common body qualifiers.

### Bordeaux

A city on the Garonne River in southwest France; a large wine-producing region with more than a dozen subregions; a red wine made mostly from Cabernet Sauvignon, Merlot, and Cabernet Franc; a white wine made from Sauvignon Blanc and Semillon.

## **Botrytis Cinerea**

A beneficial mould that causes grapes to shrivel and sugars to concentrate, resulting in sweet, unctuous wines; common botrytis wines include Sauternes, Tokay, and German beerenauslese Bouquet

The sum of a wine's aromas; how a wine smells as a whole; a key determinant of quality.

## **Breathe**

The process of letting a wine open via the introduction of air

## **Brut/ dry**

A French term used to describe the driest Champagnes.

## **Burgundy**

A prominent French wine region stretching from Chablis in the north to Lyons in the south; Pinot Noir is the grape for red Burgundy, Chardonnay for white.

## **Cap**

Grape solids like pits, skins, and stems that rise to the top of a tank during fermentation; what gives red wines colour, tannins, and weight.

## **Cava**

Spanish for 'cellar,' but also a Spanish sparkling wine made in the traditional Champagne style from Xarello, Macabeo, and Parellada grapes.

## **Chaptalization**

The process of adding sugar to fermenting grapes to increase alcohol.

## **Chateau**

French for 'castle;' an estate with its own vineyards.

## **Chianti**

A scenic, hilly section of Tuscany known for fruity red wines made mostly from Sangiovese grapes.

## **Claret**

An English name for red Bordeaux.

## **Colour**

A key determinant of a wine's age and quality; white wines grow darker in colour as they age while red wines turn brownish orange.

## **Corked**

A wine with musty, mushroomy aromas and flavours resulting from a cork tainted by TCA (trichloroanisol).

## **Crianza**

A Spanish term for a red wine that has been aged in oak barrels for at least one year.

## **Cru**

A French term for ranking a wine is inherent quality, i.e., cru bourgeois, cru- classe, premier cru, and grand cru.

## **Decant**

The process of transferring wine from a bottle to another holding vessel. The purpose is generally to aerate a young wine or to separate an older wine from any sediment.

## **Denominazione di Origine Controllata**

Italian for a controlled wine region; like the French AOC or Spanish DO.

## **Disgorge**

The process by which final sediments are removed from traditionally made sparkling wines prior to the adding of the dosage.

## **Dosage**

A sweetened spirit added at the very end to Champagne and other traditionally made sparkling wines. It determines whether a wine is Brut, extra dry, or semisweet.

## **Dry**

A wine containing no more than 0.2 percent un-fermented sugar

## **Full-Bodied**

This is a Term used to describe the texture of the wine. Think of full-bodied as the difference between whole vs. skim milk. If you're looking for something lighter, ask for something light- or medium-bodied, depending on your preference.

## **Earthy**

This word is less about taste and more about aroma. So, if you prefer a white that smells like fresh cut grass or a red with a scent like the woods, earthy is your go-to.

## **Fruit-forward**

Not to be confused with "sweet," this refers to wines that are dominated by fruity flavours. For example, that Sauvignon Blanc with a hint of citrusy lemon or the Montepulciano that tastes like delicious Maraschino cherries.

## **Oaky**

You know how wine gets aged in barrels? Oaky refers to the range of flavours that come from that--like the bottle of Zinfandel that tastes smoky and coffee-like. Or the Pinot Noir that tastes like chocolate.

## **Savoury**

The term "savoury" is used to describe bitter flavours found in more vegetable-leaning fruits (like bell peppers, tomatoes, and olives). Common savoury wines include Sangiovese, Nebbiolo and Cabernet Franc. Sweet

If you use the word "sweet," it's pretty much assumed you're looking for a dessert wine. Think: tawny port or Moscato. Goes great with Tiramisu.

## **Minerality**

If you have an affinity for crisp, dry rosés, ask for a glass with robust minerality. It's the opposite of buttery and oaky. And it has a synonym in the wine world: earthy.

## **Buttery**

Use this if you prefer a white--like Chardonnay--that's creamy and smooth when you swish it around your mouth.

## **Fermentation**

The process by which sugar is transformed into alcohol; how grape juice interacts with yeast to become wine.

## **Filtration**

The process by which wine is clarified before bottling.

## **Fining**

Part of the clarification process whereby elements are added to the wine, i.e., egg whites, to capture solids prior to filtration.

## **Gamay**

A red grape exceedingly popular in the Beaujolais region of France.

## **Graft**

A vineyard technique in which the bud-producing part of a grapevine is attached to an existing root.

## **Gran Reserva**

A Spanish term used for wines that are aged in wood and bottles for at least five years prior to release.

## **Grand Cru**

French for 'great growth,' the very best vineyards.

## **Green**

A term used to describe underripe, vegetal flavours in a wine.

## **Hectare**

A metric measure equal to 10,000 square meters or 2.47 acres.

## **Hectolitre**

A metric measure equal to 100 litres or 26.4 gallons.

## **Herbaceous**

An aroma or flavour like green; often an indication of under ripe grapes or fruit grown in a cool climate.

## **Hollow**

A term used to describe a wine that does not have depth or body.

## **Hybrid**

The genetic crossing of two or more grape types; common hybrids include Mueller-Thurgau and Bacchus

## **Ice Wine**

From the German Eiswein, this is a wine made from frozen grapes; Germany, Austria and Canada are leading ice wine producers.

## **Jeroboam**

An oversized bottle equal to six regular 750 ml bottles.

## **Kabinett**

A German term for a wine of quality; usually the driest of Germany's best Rieslings.

## **Kosher**

A wine made according to strict Jewish rules under rabbinical supervision.

## **Late Harvest**

A term used to describe dessert wines made from grapes left on the vines for an extra-long period, often until botrytis has set in.

## **Lees**

Heavy sediment left in the barrel by fermenting wines, a combination of spent yeast cells and grape solids.

## **Legs**

A term used to describe how wine sticks to the inside of a wineglass after drinking or swirling.

## **Maceration**

The process of allowing grape juice and skins to ferment together, thereby imparting colour, tannins, and aromas.

## **Madeira**

A fortified wine that has been made on a Portuguese island off the coast of Morocco since the fifteenth century.

## **Maderized**

Stemming from the word Madeira, this term means oxidization in a hot environment.

## **Magnum**

A bottle equal to two regular 750 ml bottles.

## **Malolactic Fermentation**

A secondary fermentation, often occurring in barrels, whereby harsher malic acid is converted into creamier lactic acid.

## **Must**

Crushed grapes about to go or going through fermentation.

## **Negociant**

A French term for a person or company that buys wines from others and then labels it under his or her own name; stems from the French word for 'shipper.'

## **Nose**

Synonymous with bouquet; the sum of a wine's aromas.

## **Organic**

Grapes grown without the aid of chemical-based fertilizers, pesticides, or herbicides.

## **Oxidized**

A wine that is no longer fresh because it was exposed to too much air. (oxygen)

## **pH**

An indication of a wine's acidity expressed by how much hydrogen is in it.

## **Phylloxera**

A voracious vine louse that over time has destroyed vineyards in Europe and California.

## **Plonk**

A derogatory name for cheap, poor-tasting wine.

## **Pomace**

The mass of skins, pits, and stems left over after fermentation; used to make grappa in Italy and marc in France.

## **Port**

A sweet, fortified wine made in the Douro Valley of Portugal and aged in the coastal town of Vila Nova de Gaia; variations include Vintage, Tawny, Late Bottled Vintage, Ruby, White, and others.

## **Premier Cru**

French for 'first growth;' a high-quality vineyard but one not as good as grand cru.

## **Primeur (en)**

A French term for wine sold while it is still in the barrels; known as 'futures' in English-speaking countries.

## **Pruning**

The annual vineyard chore of trimming back plants from the previous harvest.

## **Racking**

The process of moving wine from barrel to barrel, while leaving sediment behind.

## **Reserva**

A Spanish term for a red wine that has spent at least three years in barrels and bottles before release.

## **Reserve**

A largely American term indicating a wine of higher quality; it has no legal meaning.

## **Silky**

A term used to describe a wine with an especially smooth mouthfeel.

## **Solera**

The Spanish system of blending wines of different ages to create a harmonious product, a stack of barrels holding wines of various ages.

## **Spicy**

A term used to describe certain aromas and flavours that may be sharp, woody, or sweet.

## **Split**

A quarter-bottle of wine; a single-serving bottle equal to 175 milliliters.

## **Steely**

A term used to describe an extremely crisp, acidic wine that was not aged in barrels.

## **Stemmy**

A term used to describe harsh, green characteristics in a wine.

## **Supple**

A term used to describe smooth, balanced wines.

## **Table Wine**

A term used to describe wines of between 10 and 14 percent alcohol; in Europe, table wines are those that are made outside of regulated regions or by unapproved methods.

## **Tannins**

Phenolic compounds that exist in most plants; in grapes, tannins are found primarily in the skins and pits; tannins are astringent and provide structure to a wine; over time tannins die off, making wines less harsh.

## **Terroir**

A French term for the combination of soil, climate, and all other factors that influence the ultimate character of a wine.

## **Tokay**

A dessert wine made in Hungary from dried Furmint grapes.



**Varietal**

A wine made from just one grape type and named after that grape. The opposite of a blend.

**Vintage**

A particular year in the wine business; a specific harvest.

**Viticulture**

The science and business of growing wine grapes.

**Yeast**

Organisms that issue enzymes that trigger the fermentation process; yeasts can be natural or commercial.

**Yield**

The amount of grapes harvested in a particular year.

