

We suggest matching the intensity of the food with the intensity of the wines. Most spicy dishes are best served with a crisp well chilled white wine or a lightly chilled red. Unwooded white wines with lighter flavoured dishes and heavier whites and full bodied reds with the stronger flavoured ones.

House Wines

All wines are top quality bottled wines, served by the bottle or 250 ml glass

		Gls /	Btl
White			
Wolftrap Viognier Chenin	Fruit blossom spices and almond flavours	40	120
Buitenverwachting Buiten Blanc	Full bodied with a variation of fruit characters	45	135
Kanu Chenin Blanc	Crisp and full bodied, with a papaya and pineapple flavour aftertaste	45	135
Durbanville Hills Chardonnay	A lightly wooded wine that retains the freshness of the fruit	50	150
Thelema Sauvignon Blanc	Fresh and crisp with a floral nose that follows through on the palate	55	165
Haute Cabrière Chard /Pinot Noir	Fruit driven with intense flavours and a dry firm finish	60	180

Red			
Wolftrap Syrah	Spicy profile with ripe black fruit, cherries and violet flavours	40	120
Beyerskloof Pinotage	Spicy wood notes against rich plum and berry fruit, with typical 'fynbos' aroma	50	150
Fleur du Cap Merlot	Full bodied with a punch of juicy fruit, backed by wood spice	60	180
Backsberg Cabernet Sauvignon	Fruit and oak tannins balance full flavours of plum and blackberry	65	195
Rupert & Rothschild Classique	Blueberry aromas with hints of white pepper and coffee beans	75	225
Boekenhoutskloof Chocolate Block	Spicy dark chocolate & berry compliment a rich palate with smooth tannins	130	390

Sparkling			
Pongracz	Chardonnay imparts a clean flintiness with deep body and taste	60	240
Pierre Jourdan Cuvée Belle Rose	Colour and flavours of the Pinot Noir, maintaining a distinguished dry elegance	65	260

Champagne

The name Champagne is derived from the Latin word Campania, denoting the land north of Rome. In later times the area in the north east of France was named Champagne, and it is here that the first sparkling wines were made. The grape varieties used are Chardonnay, Pinot Noir and Pinot Meunier which are subjected to the méthode champenoise involving second fermentation in the bottle.

Moët & Chandon Imperial	Supple and refined lines, inspiring well-being	895
Veuve Clicquot Brut Yellow Label	Apple-butter flavours balanced by crisp acidity	995
Billecarte Salmon Brut Rose	Blend of Chardonnay, Pinot Meunier and Pinot Noir. Light with a fresh finish	1495
Dom Pérignon	Medium to cool bodied, crisp	2995

White Wines

Chardonnay

Chardonnay originates from the Burgundy region in France. In the eighties it became a highly fashionable cultivar with a huge following in California. Styles in South Africa vary from unwooded to medium wood, to heavily wooded depending on the winemakers preference. Unwooded Chardonnay's reflect the flavours of citrus and lemon/lime whereas the wooded Chardonnay's have a vanilla and butterscotch character. We recommend unwooded with creamy buttery dishes, medium with rich spicy dishes and heavily wooded Chardonnay's with stronger meals.

Tokara Chardonnay	Lime, lemon blossom & flint on the nose that follow through to the palate	165
Warwick Chardonnay	Moorish fresh tropical fruit with obvious pears and citrus showing	185
Glen Carlou Chardonnay	Citrus and succulent fruit flavours and crisp finish	235
Thelema Chardonnay	Layers of spice and vanilla flavours, balanced with an oak finish	240
Rustenberg Chardonnay	Aromas of flint, lime, peach & some nuttiness	360
Meerlust Chardonnay	Hints of nougat, marzipan and white chocolate	375
Hamilton Russell Chardonnay	Tight knit palate with spicy fruit and oak aromas	545

Sauvignon Blanc

Originating from the Bordeaux region in France, a crisp, green, lively and fresh wine usually made in a dry style with aromatic odours varying from grass, asparagus to herbs and peppers. Very versatile and lovely with seafood as well as spicy meals. Constantia and Stellenbosch are notably the top areas. Wooded wines are often known as Blanc Fumé .

Ken Forrester Sauvignon Blanc	An exceptional long tropical pineapple, melon finish	165
Mulderbosch Sauvignon Blanc	A complex character of grassiness and nettle	195
Buitenverwachting Sauvignon Blanc	Bouquet of green figs with hints of gooseberries	205
Vergelegen Sauvignon Blanc	Full bodied and intensely flavoured.	220
Tokara Elgin Sauvignon Blanc	Intense aromas of nettles, quince, cape gooseberries and ripe guavas	225
Oak Valley Sauvignon Blanc	Hints of litchi & passion fruit with good acidity & crisp palate	245
Iona Sauvignon Blanc	Exotic green fruit flavours, with prominent chalk and minerals	265

Other Cultivars

Mulderbosch Chenin Blanc	Stylistically off-dry and lightly oaked with a hint of nutmeg and clove	150
Simonsig Gewurztraminer	Seductive silk-textured sweetness, good length	165
Vergelegen White	Refined & elegant with mineral overtones & a flinty core	595
Ken Forester "FMC"	Complex, full palate wine showing flavours of vanilla and honey	625
Sadie Family Palladius	Limey and opulent tropical flavour with stone fruit characters and a lingering finish	845

Red Wines

Cabernet Sauvignon

Cabernet Sauvignon is undoubtedly at the top of the noble cultivars. It is the most widely grown red grape variety in South Africa. Flavours range from blackcurrants to peppers and chocolate. The importance here is the maturation process as the quality of the Cabernet improves with ageing.

Fleur du Cap Unfiltered Cabernet	Complex bouquet packed with cherry and wood spices	295
Waterford Cabernet	Notes of graphite and lead pencil shavings	325
Thelema Cabernet	Blackcurrant and mint-chocolate flavours, in toasty oak	410
Vergelegen Cabernet	Nose reveals blackcurrant, spice, and ripe plum notes	425
Neil Ellis "Vineyard Selection" Cab	An intensely flavoured traditional Cabernet	445
Boekenhoutskloof Cabernet	Classical cassis and blackcurrent flavours with an amazing graphite profile	565
Kanonkop Cabernet	Berry flavours, complimented with balanced wood flavours	595

Merlot

This cultivar is more accessible at an earlier age than Cabernet, producing softness and a rich fruitiness which is probably why it has become so fashionable.

Thelema Merlot	Juicy, upfront red fruit and concentrated flavours, backed up with firm tannins	295
Saxenburg Merlot	Subtle berry fruit flavours with hints of mocha chocolate completed by fine tannins	310
Meerlust Merlot	Full on the palate with fine tannins and an excellent balance	445
Durbanville Hills Luijperdsberg Merlot	Mulberry and prune flavours, ending in oak spice and vanilla	475

Pinotage

This is unique to South Africa and is a cross between Hermitage and Pinot Noir. The styles vary from fruity to well oak matured. This wine is a splendid companion to spicy meals. We recommend to have it chilled during the summer months.

Jacobsdal Pinotage	Berries supported by toasted oak flavours	195
Diemersdal Pinotage	Complex nose of red fruits, vanilla, exotic spices, coffee and rich dark chocolate	215
Kanonkop Pinotage	Full bodied with complex oak, black and red berry flavours	545

Pinot Noir

Originating from the Burgundy region of France, strong on berry flavours with a good lingering finish. Usually wood matured but a notoriously difficult cultivar to grow and produce. South Africa produces top quality Pinot Noirs and again we recommend it chilled.

Haute Cabriere Pinot Noir	Fresh mouth filling cherry and red berry fruit with savoury and oak tannins	360
Meerlust Pinot Noir	Perfect ripe Pinot Noir fruit with a hint of savoury earthiness	425
Bouchard Finlayson Pinot Noir	Multi-dimensional with a fruity cassis nose	510
Hamilton Russell Pinot Noir	Tight knit palate with spicy fruit, oak and lots of acidity	575
Bouchard Finlayson Tete Cuv	Rich, long on the palate with a full bodied structure ending with velvety tannins	1275

Shiraz

Ideal cultivar for the warmer climate so obviously successful in South Africa. Near the coast the wine yields a well coloured medium to full bodied wine with a typical smoky, leathery, spicy character. More inland it gains a high concentration of colour and acidity with sometimes eucalyptus and minty flavours. In France Shiraz is known as Syrah.

Guardian Peak Shiraz	Cherry flavours on palate with hints of smoked ham and pepper.	165
Vergelegen Shiraz	Dark ruby with violets, spice, chocolate and red berry fruit on the nose	220
Allesverloren Shiraz	Full-bodied with a smokey, scented bouquet and fruit concentration	240
Saxenburg Shiraz	Very complex and well balanced, spicy with a long finish	325
Kevin Arnold Shiraz	Spice and mocha characters with beautifully soft and velvety tannins	375
Boekenhoutskloof Syrah	A powerful complex wine with mineral and red fruit flavour	565

Red Blends

The art of blended wines adds more complexity to the final flavour. Bordeaux blends are a traditional blend of Cabernet Sauvignon, Cabernet Franc and Merlot.

Neil Ellis	Youthful palate with plummy like fruit. (Cab/Merlot)	235
Diemersdal Private Collection	Dark chocolate enticing cedar aromas, followed by blackberry, cherry and cassis	285
Warwick Three Cape Ladies	Prune and berry compote aromas as well as peppermint, chocolate and sandalwood	295
Rustenberg John X Merriman	Aromas of spice and red fruit balanced by fine, elegant tannins. (Bordeaux)	365
Meerlust Rubicon	Spicy tobacco and cigar box bouquet. Firm tannins and youthful palate. (Bordeaux)	545
Rupert & Rothschild Baron Edmond	Blackcurrant, white pepper and cinnamon aromas. (Bordeaux)	575
Hartenberg Mckensie Red	Hints of chocolate, cassis and spices with a silky finish. (Cab/Merlot)	635
Kanonkop " Paul Sauer"	Spice, nutty, berry and cassis flavours. (Bordeaux)	795
Sadie Family Columella	A very complex, aromatic wine with earthy aromas and nutty, almond flavours	1195
Ernie Els "Ernie Els Red Blend"	Fruit tannins which offers middle palate complexity, nutty finish. (Bordeaux)	1195
Waterford Jem	Combination of fruit and spice aroma with layered tannins. (Cab/Shiraz/Malbec)	1395
Vergelegen V	Aromas of black currant, cedar wood and cigar box. (Bordeaux)	1395