

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
Durbanville Hills Chardonnay	A lightly wooded wine that retains the freshness of the fruit.	50	150
Thelema Sauvignon Blanc	Fresh and Crisp. Floral nose follows through on the palate.	55	165
Red			
Wolftrap Syrah	Spicy profile with ripe black fruit, cherries and violet flavours	40	120
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
Sparkling			
Pongracz	Chardonnay imparts a clean flintiness with deep body and taste.	60	240
Pierre Jourdan Cuvee Belle Rose	Colour and flavours of the Pinot Noir, maintaining a distinguished dry elegance.		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 methode champenoise involving second fermentation in the bottle.

Moet & Chandon	Supple and refined lines, inspiring well-being.	895
Billecarte Salmon Brut Rose	Blend of Chardonnay, Pinot Meunier and Pinot Noir. Light with a fresh finish.	1495

White Wines

Chardonnay

The origin of Chardonnay is France , Burgundy region. 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 Chardonnays reflects the flavours of citrus and lime / lemon whereas the wooded Chardonnays have a vanilla and butterscotch character. We recommend unwooded with creamy buttery dishes, medium with rich spicy dishes and heavily wooded Chardonnays 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
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

Origin Bordeaux region 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
Vergelegen Sauvignon Blanc	Full bodied and intensely flavoured.	220
Iona Sauvignon Blanc	Exotic green fruit flavours, with prominent chalk and minerals.	265

Other Cultivars

Buitenverwachting Buiten Blanc	Full bodied with a variation of fruit characters.	135
Kanu Chenin Blanc	Crisp & full bodied, the papaya & pineapple flavours ensure lingering aftertaste	135
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
Haute Cabrière Chard /Pinot Noir	Fruit driven with intense flavours and a dry firm finish.	180

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 Cabernet Unfiltered	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
Boekenhoutskloof Cabernet	Classical cassis and blackcurrent flavours with an amazing graphite profile	565

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	Supple berry fruit flavours hints of mocha chocolate completed by fine tannins	310
Meerlust Merlot	Full on the palate with fine tannins and an excellent balance.	445

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.

Beyerskloof Pinotage	Spicy wood notes against rich plum and berry fruit, with 'fynbos' aromatic notes	150
Jacobsdal Pinotage	Berries supported by toasted oak flavours.	195
Kanonkop Pinotage	Full bodied with complex oak, black and red berry flavours.	495

Pinot Noir

Origin France, Burgundy region, 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 & red berry fruit with savoury & mineral oak tannins	360
Meerlust Pinot Noir	Perfect ripe Pinot noir fruit with a hint of savoury earthiness	425
Hamilton Russell Pinot Noir	Tight knit palate with spicy fruit, oak and lots of acidity.	575

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. Shiraz in France is known as Syrah.

Guardian Peak Shiraz	Cherry flavours on palate with hints of smoked ham and pepper.	165
Allesverloren Shiraz	Full-bodied with a smokey, scented bouquet and fruit concentration.	240
Kevin Arnold Shiraz	Spice and mocha characters with beautifully soft and velvety tannins	375

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.

Rupert & Rothschild Classique	Blueberry aromas with hints of white pepper, coffee bean. Cab/Merlot/Pinotage	225
Neil Ellis	Youthful palate with plummy like fruit. Cab/Merlot	235
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
Boekenhoutskloof Chocolate Block	Spicy dark chocolate & berry, rich palate with smooth tannins	390
Meerlust Rubicon	Spicy tobacco and cigar box bouquet. Firm tannins and youthful palate. Bordeaux	545
Kanonkop " Paul Sauer"	Spice, nutty, berry & cassis flavours. Bordeaux	795