

# Wine List

*My passion for wine and food has allowed me and my fellow colleagues to compile an extensive wine list for your enjoyment. Please take time and enjoy making your selection from our wine list.*

*With the support of the Twelve Apostles Hotel and Spa I not only have the opportunity to choose only the best wines from the Cape, to reflect the best quality in a variety of styles and prices. I am also able to participate in various national competitions to extend my knowledge on wine and food combinations. I recently traveled abroad to meet up with some of Britain's finest sommeliers, gaining fantastic skills and tips essential in our profession.*

*Being a sommelier is a continuous journey of exploring and learning, discover the secrets of a wine maker's success or understanding the beauty of the wine itself. My passion in life is to travel down this path and offer my experience to all wine lovers visiting The Twelve Apostles Hotel and Spa.*

*If you so desire, I will be happy to recommend a suitable wine to accompany your menu selection or take you into our Vinoteque to show you some of our most precious wines.*

*I sincerely trust that you enjoy the journey through this wine list and have as much fun as we have had in compiling it.*

*Luvo Ntezo*

*Sommelier*

- 4th in the International Chaîne Des Rôtisseures Jeune Sommelier competition in Vienna – Austria 2008*
- Winner of the National Chaîne Des Rôtisseures Jeune Sommelier competition in South Africa 2008*
- Red Carnation Hotel Collection Sommelier of the year 2007/8*
- Diners Club Wine List of the Year of Excellence Award 2005/7*
- Diners Club Wine List of the Year Diamond Award 2008*

# Contents Page

|                                 | Page |
|---------------------------------|------|
| Our Wines                       | 3    |
| History of Wine in South Africa | 3    |
| Glossary                        | 4    |
| Matching Food and Wine          | 9    |
| Flight of Wine                  | 10   |
| Sommeliers Selection            | 11   |
| Bouchard Finlayson Collection   | 13   |
| Wines by the Glass              | 14   |
| Laurent – Perrier Collection    | 15   |
| Champagne                       | 16   |
| Sparkling Wine                  | 17   |
| White Wine                      |      |
| Sauvignon Blanc                 | 18   |
| Chenin Blanc                    | 19   |
| Chardonnay                      | 20   |
| Riesling                        | 22   |
| Viognier                        | 22   |
| Other White Wine Varietals      | 22   |
| Blended White Wine              | 23   |
| Rosé                            | 23   |
| Dessert Wines                   | 24   |
| Red Wine                        |      |
| Cabernet Sauvignon              | 25   |
| Merlot                          | 26   |
| Blended Red Wine                | 27   |
| Shiraz                          | 29   |
| Pinotage                        | 30   |
| Pinot Noir                      | 31   |
| Other Red Wine Varietals        | 32   |
| Wines From Around the World     | 33   |
| Fortified Wines (Sherry/Port)   | 35   |
| Digestifs                       | 36   |
| Waters                          | 38   |

“The discovery of a wine is of greater moment than the discovery of a constellation.  
The universe is too full of stars.” *Benjamin Franklin*

## Our Wines

*We have gone to great lengths ensuring that our cellar is the perfect resting place for our wines, constantly monitoring the right humidity and with temperatures never exceeding 14 degrees Celsius, we can proudly say that the wines you will enjoy have been nurtured with exceptional care. In the Azure Restaurant we have our own temperature-controlled vinothèque, where you are welcome to pick your own wine. I have enjoyed spending many hours tasting the wines for this year, and will be happy to assist you. Our wines include some fine examples of handcrafted, garagiste wines and organic wines*

## The History of Wine in South Africa

*The establishment by the Dutch East India Company of a refreshment station at the Cape in 1652 had one single aim: to provide fresh food to the company's merchant fleet on their voyages to India and surrounding areas. But much more evolved than that - the establishment of a trading station led to a flourishing wine industry and later to the birth of a nation.*

*Jan van Riebeeck, the first governor of the Cape, planted a vineyard in 1655, and on the 2<sup>nd</sup> February 1659, the first wine was made from Cape grapes. This led to the planting of vines on a larger scale at Roschheuvel, known today as Bishops court. Van Riebeeck strongly encouraged farmers to plant vineyards although initially they were most reluctant.*

*There were many setbacks in the beginning, chiefly because of the farmer's ignorance of viticulture. Things improved when Van Riebeeck was succeeded in 1679 by Simon van der Stel, who was not only enthusiastic but also very knowledgeable about viticulture and winemaking. He planted a vineyard on his farm Constantia and made good wine from the outset. Later, Constantia was acquired by the Cloete family and their wines became world famous. To this day, Constantia wine is mentioned when the world's finest examples are discussed.*

*The Dutch had almost no wine tradition and it was only after the French Huguenots settled at the Cape between 1680 and 1690 that the wine industry began to flourish. As religious refugees, the Huguenots had very little money and had to make do with the bare essentials. They also had to adapt their established winemaking techniques to new conditions. But with time their culture and skills left a permanent impression on our wine industry, and on life in the Cape.*

*Today the wine industry is a thriving industry. South African wines compete and often win against some of the world's best. Over 20 wine growing regions produce wine for some 4500 primary wine producers, offering approximately thirty various cultivars.*

*We look forward to the exciting future wine holds for us.*

# Glossary of terms

**Appellation** refers to the place where the grapes are grown. Many appellations have official status, with either a government or trade bureau responsible to strictly delimit and regulate usage in order to assure both quality and authenticity. An appellation may be as large as an entire region, encompassing hundreds of thousands of acres and many separate vineyards; or as small as a single vineyard of perhaps four acres or less. Most of the best-known wines from France are appellation wines. Appellations are also used to identify most of the wines of Italy, Germany, Spain and Portugal. Systems for officially identifying and regulating winegrowing regions are evolving in countries of the New World.

**Bordeaux** region of France is home to these magnificent wines. Only grapes grown in the Bordeaux region may be eligible for these blends. In South Africa we produce blends using the same varieties. Nonetheless, our local estates have proved over and over again, that our blends rank among the best in the world. Included are Cabernet Sauvignon, Merlot, and Cabernet Franc with the addition in some of Petit Verdot and Malbec.

**Bukettraube** First imported in 1967. Just over a million vines planted. The variety has adapted well and does best in the cooler coastal areas. Today there are minimal plantings in this country - less than one percent. South Africa is one of the few wine-producing countries in the world that bottles Bukettraube as a single varietal wine. The places to visit for Bukettraube are the co-operative cellars, mainly in Stellenbosch, Paarl and Olifants River. Enjoy salads with spicy flavours, smoked cold meats, ice cream in the case of very sweet expressions.

**Eau de Vie** literally means “water of life”. Central Europeans (French, Germans, Swiss, Austrians, Hungarians, Czechs, Poles and Slovenians) have been distilling fruits for centuries and mastered the process while refining constantly. Today you can find outstanding Eaux de vie of cherries, pears, apples, strawberries, raspberries, blueberries, apricots and plums in many specialized European stores from many reputable distillers. Fruit brandies are derived from perfectly ripe fruit that has been crushed, pressed, fermented and distilled. Alembic style copper stills are used in an attempt to obtain best results.

**Cabernet Sauvignon**, arguably the grandest of all red wine varietals, hails from the Bordeaux region of France. The grape prefers warmer climates and gravelly soils, and under the correct conditions, can produce outstanding wines that can be kept for many years. Full bodied, this wine offers flavours of blackcurrant, capsicum, cassis and typical herbaceousness. Assertive tannins are evident, and together with the good relation to wood this wine improves beautifully with age.

**Cabernet Franc**, ripening earlier than Cabernet Sauvignon, it acts both as a great blender and independent wine. The name used for it in the middle Loire is Breton. It is also grown in California, Argentina, Australia and New Zealand. Flavours are dazzling with lush, ripe berries, framed by elegant oak, vanilla, tobacco and fine leather notes. The tannins are generally smooth and voluptuous, allowing excellent ageing potential.

**Chenin Blanc** is a white grape that is commonly grown in the Loire Valley of France (Vouvray), California and South Africa. It makes white wines that are fragrant and high in acid. Chenin Blanc can make wines that range in style from dry to very sweet depending on decisions made by the winemaker. Because of the high acidity in wines made from Chenin Blanc, they tend to age very well. In Saumur, Chenin Blanc is used to make sparkling wines of notable quality. Chenin Blanc is known elsewhere as Pineau de la Loire. It is the most planted grape in South Africa where its local name is Steen.

**Chardonnay** is the most popular of all white grape varieties, albeit not the most widely planted variety in the world. The original fame of Chardonnay comes from its success in the Burgundy and Champagne regions of France. The grape prefers slightly cooler climates and develops less acidity than Sauvignon Blanc. Chardonnay takes well to oak, and also ages well in the bottle, though not as long as many red wines. Chardonnay matches very well with chicken and with dishes that are served with a lot of butter or a cream sauce. Most Chardonnays lack the acid to match as well with seafood as Sauvignon Blanc or Riesling.

**Colombar** grape is ordinarily used and classically used to make Cognac. If you are a cognac drinker, you will recognise a familiar taste. Normally bone dry, virtually no sugar, the acids are extremely low. They can be very fruity, very light, and very clean on the palate. Also used in blends. Great with salads, light fish dishes, delicate terrines and crisp salads.

**Fortified** wines, red and white, generally attain a natural alcohol level of between 8.5 and 15 percent after standard fermentation. To make a fortified wine, grape spirit is added at different stages of the fermentation process depending on the style required. The addition of this alcohol has the effect of killing off the yeast and arresting the fermentation while at the same time boosting the alcohol level usually from 17 to 24 per cent. Sailors of previous centuries would often add alcohol to their fermenting wines on long sea journeys hoping to preserve them. The result was fortified wine!

**Gamay Noir** is the primary black grape of France's Beaujolais region, where the wines are typically fermented, spared from ageing, and consumed young to appreciate their fresh, fruity qualities, with more tang than tannin. Although Gamay noir vines grow with moderate vigour in many soil types, it seems partial to granite and limestone soils. Gamay can be quite productive, averaging five to seven tons per acre. Heavy crop loads may slow growth to below average, as well as reduce fruit quality, so crop thinning is often used to control this tendency. Generally light in color with hue that usually is more blue-purple than red, wines made from Gamay noir can be very fragrant, full of fruit and fresh, floral esters. Frequently tart in their youth, wines made from Gamay noir tend nonetheless to be short lived. Like its distant cousins, Pinot Noir and Chardonnay, Gamay tends to easily lose its varietal aroma and flavor identity when blended with another grape variety. Both red wines and rosés are typically produced from unblended Gamay noir.

**Garagiste** Winemakers who make less than 9,000 bottles of wine a year or, literally, garage producers. Grapes picked from specially selected blocks, in accordance with the phases of the moon, an equal number of male and female berries, hand sorted to ensure only the very highest standard of fruit. Individual stalks painstakingly removed, and then gently squeezed using old methods such as feet to extract only the purest juice. Quantities are always very limited, and to date, local garagiste winemakers have made some award winning wines, using these handcrafted techniques.

**Gewürztraminer** Pungent, rich and soft wines, spicy aromas and flavours of lychees, nuts, ginger, roses and melon. Usually dry wines but made in sweeter styles in South Africa. Also planted in France, Germany, Australia, Italy, New Zealand and Spain. Not prolific in South Africa.

**Greengage** is a small tree *Prunus institia italica*, family Rosaceae, and native to West Asia. Its sweet flavoured fruit is a kind of plum, small, round, and green when ripe. It is grown as a dessert fruit and for jam making. It is less hardy than some plums, and requires shelter and a good deal of care in cultivation. It is named after Thomas Gage, who introduced it to England about 1725.

**Grenache** the world's second most widely planted grape variety, Grenache (Garnacha in Spanish) is a quintessentially Mediterranean red variety. It originated in Spain in the northern province of Aragon and spread to Rioja and Navarre before being planted extensively both north and south of the Pyrenees, notably in Roussillon. Distinctive black pepper and spice, cloves, nutmeg and cinnamon of a Christmas cake. Grenache can be quite tannic, with a lean mid palate. The leanness of the wine can make a good partner to a spicy, fatty lamb dish and other rich Arabian and Mediterranean food.

**Mourvèdre** is one of the better travelled of France's vines. It often travels under an assumed name, Mataro. The Spanish towns of Murviedro and Mataro, near Valencia and in Catalonia respectively, have each been cited as the original home of this vine. The vine has, nevertheless, been planted in the south of France for at least four centuries. The wine produced from Mourvèdre, or, as the Spanish refer to it, Monastrelle, tends to be heady stuff as it is picked as ripe as possible. Consequently its alcohol can be high. It is known for its big tannins and has an almost gamey flavour when young. Duck, roast lamb, barbequed chops. The lighter blends will complement curries and Cape Malay dishes and meat carpaccios. A Shiraz/Mourvèdre blend will go well with oxtail, pepper steaks and even venison.

**Merlot** takes second place to Cabernet Sauvignon in most premium red wine blends. Merlot is fragrant and usually softer than Cabernet Sauvignon. It also shows best with oak maturation, but usually requires less bottle maturation before it is ready to drink. Merlot bottled as a varietal, produces some fantastic examples. Known for its lusciously plummy and flavoursome wines, Merlot is known to be more approachable than Cabernet Sauvignon.

**Nebbiolo** a native of the north western region of Piedmont, this variety produces some of the best quality wines in Italy, with the potential to last. The name developed from the word nebbia, or fog, which occurs frequently in Piedmont in October during harvest. Upfront blackberry and dark cherry flavours. Although the grapes have a strong tannin structure, there may be plenty of soft ripe tannins on the palate. A full flavoured excellent food wine. Complements hearty stews, roasts and rich pastas. Good with oily fish, such as tuna and yellowtail.

**Pinotage**, South Africa's own! This grape was developed by Professor A.I. Perold in 1924 as a cross between Cinsaut and Pinot Noir. For the best part of fifty years thereafter it was forgotten about until Beyers Truter whose championing of the variety led to international recognition with Kanonkop. It comes in a plethora of styles according to growing conditions, vineyard management and winemaking. With an assortment of plum, cherry, blackberry and banana flavours, it takes to oak barrels and can age well.

**Pinot Gris** has been in France for hundreds of years. Although a white variety, its strange colouring at various stages of ripeness may have given rise to its name: Gris meaning "grey". It was documented that around 1375, Emperor Charles IV took cuttings to Hungary which were then cultivated by Cistercian monks who wore grey serge habits. It is still known as Szürkebarat or "grey monk" in Hungary today. An imperial army officer is thought to have taken cuttings to Alsace and Baden, southern Germany, around 1570. If given extended skin contact it makes a great partner to chilli prawns and braaied crayfish, while a Pinot Gris that has had no skin contact and has undergone cool fermentation, will be delicious with any cheese or fish dishes.

**Pinot Noir** The classic red grape of the Burgundy region, situated on the east and south-east-facing limestone hills of Burgundy's Côte d'Or. This thin-skinned grape is a notoriously temperamental variety, which has proved difficult to grow in certain climates and soils. There's no other grape like Pinot Noir with its wonderfully heady perfumes, and thrillingly pure, sweet, red berry flavours of raspberry, loganberry, mulberry, cherry and strawberry. It takes well to French oak and in bottle, develops truffle and gamey undertones. Along with Chardonnay and Pinot Meunier, Pinot Noir is one of the major grape varieties in Champagne. Plantings of Pinot in the region are even more extensive than those in Burgundy itself. Despite its fickle nature, it is a tribute to its desirability among consumers and producers and it has inspired growers all over Europe and the New World.

**Riesling** is considered one of the 'noble' grape varieties for wine making. Grown widely in Alsace and on the banks of the Rhine, is uncommon in Cape wine lands. It can produce wines of high acidity and elegance in very cool growing conditions. Its wines usually show fresh fruit flavors and a zesty character. Riesling has the ability to produce wines that run the gamut from bone dry to very sweet but are usually made in dry or semi dry styles. It has perfumed aromas with peach and honeysuckle notes and can develop a 'petrol' nose as it ages.

**Sangiovese** Meaning Blood of Jove, or Jupiter, Sangiovese is the Chianti grape par excellence and responsible in Tuscany too, for Brunello di Montalcino and Vino Nobile de Montepulciano. Today Sangiovese is cultivated all over Italy, being officially recommended in fifty-eight provinces and authorised in seven. The exact Sangiovese flavour varies enormously, but usually has at least a hint of something very earthily rural. It can produce lively, almost fizzing young reds with juicy, cherry flavours, as well as more concentrated, long lived, oak-matured reds with superb, savoury, herb and spice flavours and great finesse. The acidity is noticeably high, extract is fairly low, alcohol is moderate and there is no hint of sweetness. Tannin can often be quite marked. "They may not score high at tastings, but their strength is their compatibility at the table," says Peter Finlayson of Bouchard-Finlayson. These wines go well with traditional Italian fare, such as pastas and hearty stews.

**Shiraz**, Also known as **Syrah**, is believed to be the oldest varietal, originating from the town of Shiraz nearly ten thousand years ago. Cleopatra is even thought to have enjoyed this age-old wine. Producing dark inky wines that are characteristically aromatic and fuse black fruits, pepper and spice, eloquently. Heavier foods such as red meats as well as roast duck will be enhanced. Venison is particularly enjoyed with Shiraz.

**Semillon** very versatile grape produces lush fresh fruit flavours, which match beautifully with lobster, creamed pastas and spiced dishes. Used to create excellent individual wines in Australia, Semillon originates from France, where it is often blended with Sauvignon Blanc and barrelled to produce fine dry wines in Bordeaux. Semillon ages brilliantly. Great with chicken, seafood and stews.

**Sparkling wines** made in the same manner as those in the Champagne region of France are known as Methode Cap Classique. The process involves a secondary fermentation in the bottle, and produces a natural bubble and higher alcohol content.

**Sauvignon Blanc** noble varietal is well adapted to the South African environment. Preferring the cooler climates, some brilliant examples are produced around the Cape. Usual flavours range from wild figs, guava and straw to citrus and grass, and provide excellent companions to salads and seafood.

**Veritas awards** are South Africa's largest and most authoritative market related wine competition. The competition is considered synonymous with excellence in South African wines.

**Viognier** One theory is that Viognier is related to Gewürztraminer because of its aromatic and slightly floral qualities. Not a widely planted grape anywhere in the world, Viognier has traditionally been associated with the northern Rhône in France – particularly around Condrieu. Its popularity has increased since the 1980s and it has been planted in the Languedoc-Roussillon area. On the palate Viognier is most often described as having peach and apricot flavours. The association with blossoms or flowers sometimes comes through. A certain toastiness and complexity is also a factor when the wine has been wooded. Viognier tastes good with food containing ginger and five-spice, also matches chicken and fish as well as creamy, reduced sauces.

**Zinfandel** is a grape variety that has been important almost exclusively in California. The Zinfandel grape can make solid red wines with good fruit and structure. It was a popular variety with home winemakers during the American prohibition era because its thick skins allowed the grapes to ship without damage. It later (late 1970's and early 1980's) became popular for the wines produced from it with forward fruit flavours and spicy overtones. Zinfandel declined in popularity in the mid 1980's and became unprofitable to grow until "White Zinfandel" was introduced. White Zinfandel is a Zinfandel rose that is left slightly sweet with an acid balance. Recent DNA tests indicate that Zinfandel is actually the same as the Primitivo grape found in Italy

***Our wine list has been printed on 100gms keys Recyclable Shale paper***

***Our empty bottles are collected by a locally based small business who resells to a company that recycles the glass.***

“Wine is light, held together by water”  
Galileo

# Matching wine with your food

*Combining good wine with good food might seem a daunting task for some, but the good news is the rules are not as strict as one would expect. Ultimately what one would like to achieve, is a third flavour that surpasses each individual taste, and in so doing, offers our palates the essence of a taste experience.*

*The key to successful food and wine pairing, is seeking to achieve a balance in your personal tastes. Luvo, our Sommelier has a deep passion for wine, and is available to assist you with your decision.*

*The useful guide below will also help:*

- *Fruity wines go with fruity food*
- *Vinaigrette and high acid wines – (Sauvignon Blanc or Pinot Noir) cancel each other out*
- *High acid wine and salty (shellfish) complement each other*
- *High acid wine and oily (roast duck) complement each other*
- *Strong flavours (steak) will dominate delicate flavours (white wine)*
- *Earthy (mushroom or truffles) goes with earthy (Pinot Noir)*
- *Herbal (vegetables, herbs, capers) goes with herbal (Chardonnay)*

*Adding salt to your food will help tone down the bitterness and astringency of certain wines. Wines enjoyed with foods that are high in acidity will make the wine seem richer and mellow. Sweetness in food will enhance the flavour of bitterness in the wine, making it seem drier. Savoury flavours will heighten the tannin in the wine, so simply adding salt to food that is spicy will cancel this effect on the wine, making it more enjoyable.*

*Our Executive Chef, Roberto de Carvalho has designed a menu that is simply bursting with flavours. Ranging from spicy Portuguese influences to the delicate and floral aromas of Fynbos, there are fantastic options for everyone.*

**White wines with high acid include:** Sauvignon Blanc, Riesling, almost all sparkling wines. These wines usually pair well with most seafood.

**Red Wines with high acid levels include:** Pinot Noir, Sangiovese (including Chiantis) and Gamay. These wines are usually very good pairings with grilled seafood and with most red sauces (tomato based).

**White wines that have an amount of sweetness include:** Most German wines, Vouvray, Chenin Blanc, Asti Spumante and many Rieslings. White Zinfandel is a pink wine and has sweetness and high acidity.

**Red wines with an amount of sweetness include:** Lambrusco and Port (very sweet)

**Red wines with bitterness include:** Cabernet Sauvignon, Merlot, red Bordeaux and red Zinfandel.

# Sommelier Wine Flights

*Please join me in a flight to sample and compare some of South Africa's best wines. A Flight of Wine is the perfect opportunity to compare, contrast and discover new favourites! Explore the world of South African Wines from your table with 50ml each of three similar styles of wine side by side. Enjoy a flight as an aperitif or discover how each wine pairs with your meal. Prepare to take flight!*

## **Fresh and Bubbly**

R85

*A lovely variety of our house Champagne Guy Cadel, a refreshing Simonsig Kaapse Vonkel and Pierre Jourdan Belle Rose.*

## **Bouchard Finlayson**

R55

*Compare three different wines from our own Bouchard Finlayson Wine Estate in Hermanus. A refreshing Sauvignon Blanc followed by an un-wooded Chardonnay and a wooded Chardonnay.*

## **Crisp and Light**

R50

*This is a mixed bag with Jordan Chameleon Rosé to start followed by Buitenverwachting Rhine Riesling and to finish it off a lightly wooded Dalla Cia Chardonnay*

## **Mixed Berry**

R55

*A selection of light to medium red wines consisting of Grootse Post Merlot, Hoopenburg Pinot Noir and our local varietal Simonsig Pinotage.*

## **Robust Red**

R60

*A selection of Medium to full bodied wines from South Africa's well known varietals. Alto Cabernet Sauvignon, Porcupine Ridge Shiraz and Bellevue Morkel Malbec.*

## **Sommelier's Flight**

R85

*A selection of my favourite wines that will leave you satisfied that South African Wines are world class!*

# Sommelier's Selection

*Our Sommelier has chosen these wines based not only on value but distinction in taste and rarity.*

## WHITE WINE

**Steenberg Magna Carta 2007** **Constantia** R795  
*Elegant and crisp on the nose with both green pepper and flint characters alongside a richer, riper tangerine and apricot flavours*

**Jean Daneel Signature Chenin Blanc 2006** **Napier** R250  
*Full bodied, this wine carries a combination of pineapples and fermented apple character. The palate is waxy with a finely integrated oak balance. A very fine chenin with a lot of potential.*

**Hamilton Russell Chardonnay 2008** **Walker Bay** R550  
*A tight mineral wine with classic Hamilton Russell Vineyards length and complexity. A prominent core of intense pear fruit aromas and flavours is brought beautifully into focus by a tight line of natural acid and a dry minerality. An elegant, yet textured and intense wine with a strong personality of both place and vintage.*

**Elgin Vintners Sauvignon Blanc 2008** **Elgin** R200  
*This is vibrant and fresh, displaying layers of tropical fruit, green peppers and asparagus. Nuances of gooseberry and green fig follow through onto the palate and compliment the underlying grassy backbone which lingers in the mouth.*

**Zevenwacht Gewürztraminer 2008** **Stellenbosch** R225  
*A sumptuously fragrant wine that explodes with litchi and rosewater, complemented by nuances of oriental spice. A wine with a beautiful mouthfeel, seductive mid-palate and a lingering finish.*

**Bouchard Finlayson Blanc de Mer 2008** **Walker Bay** R155  
*"this has citrussy, lively, fleshy yet zippy fruit. Great with seafood, especially for those bored with mono-varietal whites." Quoted by Steven Spurrier of Decanter wine magazine and voted best New World White wine by Decanter magazine.*

**Ken Forrester FMC Chenin Blanc 2006** **Stellenbosch** R585  
*Big, with alluring graham and ginger aromas followed by a layered palate of cardamom, fig, piecrust, nectarine and persimmon. Rich but dry and focused, with a long, detailed finish. A world class chenin with outstanding varietal characteristics.*

**Nitida Semillon 2007** **Durbanville** R190  
*Warm-hearted, crunchy honey with deep sweetish citrus followed by fresh green apples and finishing off with a delicate canned pear.*

## RED WINE

- Bouchard Finlayson Tête de Cuvee 2001** Walker Bay R950  
*Only made from outstanding vintages. This limited release classical Burgundy style wine shows amazing characteristics of plums, truffles and mushrooms with loads of red berries on the palate with a very fine, smooth finish. "As perfect as Pinot Noir can be"*
- Waterford "The Jem" 2005** Stellenbosch R1450  
*Strong lead pencil and cassis notes backed by Cedar & spice aromas. Typical Bordeaux structure, fine grained, well integrated tannins, soft and elegant. A long, refreshing and elegant finish which is classically dry. A great vintage.*
- Veenwouden Merlot 2005** Paarl R550  
*The saturated dense purple coloured wine exhibits big blackberry, raspberry, cranberry, dark chocolate and a hint of roasted coffee. On the palate it has a good underlying acidity with rich, ripe fruit, soft tannins and a lingering finish. A superstar South African Merlot.*
- Kanonkop Pinotage 2005** Stellenbosch R590  
*Lovely, pure fruited aromas of ripe black berries in balance with sweet fruit and good acid. Well-restrained tannin structure. Cape benchmark Pinotage. Double Gold Veritas Winners*
- Vilafonté Series C 2005** Paarl R765  
*Cabernet dominant (Sauvignon and Franc), with Merlot, tight structure with sweet and sensuous black fruits and flavours of chocolate, firm tannins and a long finish.*
- Pax Verbatim Blazing Hill Syrah 2006** Stellenbosch R350  
*Of bright crimson and ruby colour, this wine offers subtle and perfumed aromas of coffee, mocha and spice. On the palate, an exquisitely balanced, soft and silky texture belies a wine with deceiving yet tremendous depth. Structured, yet deliciously smooth, the senses are treated to flavours reminiscent of black berries, loganberries, and wild plum.*
- Anura Grenache Signature 2006** Paarl R335  
*An enticing combination of fruits and fresh herbal tones on the nose. The palate all begins with a gracious swish of cherries, blue berries, ripe fruit flavours spread across the palate followed by a smooth English toffee and mint finish*
- Thelema "The Mint" 2006** Stellenbosch R520  
*Complex and stylish, with bags of ripe black current and coffee flavours. This wine is bone dry yet exhibits a lovely sweet fruit on the palate. The finish is long and firm.*

"This wine is too good for toast-drinking, my dear.  
You don't want to mix emotions up with a wine like that. You lose the taste." Ernest Hemingway



**BOUCHARD FINLAYSON**  
A BOUTIQUE WINERY

P.O BOX 303 Hermanus 7200  
Tel: (+27) 28 312 3515 Fax: (+27) 28 312 2317  
[info@bouchardfinlayson.co.za](mailto:info@bouchardfinlayson.co.za)

*Our proud association with this estate has allowed us to offer to you some of the finest wines the Cape has to offer. Multi award winning wine maker Peter Finlayson brings to you Burgundian-inspired Pinot Noirs and Chardonnays. These sought after wines promise a style of elegance and flavour that will certainly surprise and delight.*

WHITE WINE

|   |      |      |
|---|------|------|
| <b>Blanc de Mer</b><br>(Voted best New World White wine by Steven Spurrier, Decanter Wine Magazine) | 2008 | R155 |
| <b>Sauvignon Blanc</b>  | 2008 | R175 |
| <b>Sans Barrique Chardonnay</b>   | 2007 | R215 |
| <b>Kaaimansgat Chardonnay</b>   | 2007 | R225 |
| <b>Missionvale Chardonnay</b>   | 2007 | R275 |

RED WINE

|   |      |       |
|---|------|-------|
| <b>Hannibal</b>                             | 2006 | R355  |
| <b>Galpin Peak Pinot Noir</b>               | 1995 | R600  |
| <b>Galpin Peak Pinot Noir</b>               | 1997 | R750  |
| <b>Galpin Peak Pinot Noir</b>               | 1999 | R690  |
| <b>Galpin Peak Pinot Noir</b>               | 2002 | R420  |
| <b>Galpin Peak Pinot Noir</b>               | 2006 | R495  |
| <b>Galpin Peak Pinot Noir (1.5L Magnum)</b> | 2001 | R1200 |
| <b>Galpin Peak Pinot Noir (1.5L Magnum)</b> | 2006 | R950  |
| <b>Galpin Peak Pinot Noir (3L Jeroboam)</b> | 2004 | R2250 |
| <b>Tête de Cuvée Pinot Noir</b>             | 1999 | R1100 |
| <b>Tête de Cuvée Pinot Noir</b>             | 2001 | R950  |

Our Sommelier will gladly brief you on the individual characteristics.

## Wines by the glass

|                    |   |      |      |
|--------------------|---|------|------|
| CHAMPAGNE          |   |      |      |
|                    | <b>Guy Cadel Brut Champagne</b>         | NV   | R135 |
| SPARKLING WINE     |   |      |      |
|                    | <b>Nederburg Cuvée Brut</b>             | NV   | R35  |
|                    | <b>Simonsig Kaapse Vonkel MCC</b>       | 2007 | R45  |
|                    | <b>Pierre Jourdan Belle Rose MCC</b>    | NV   | R70  |
| SAUVIGNON BLANC    |   |      |      |
|                    | <b>Bouchard Finlayson</b>               | 2008 | R50  |
|                    | <b>Anura</b>                            | 2007 | R35  |
| CHARDONNAY         |   |      |      |
|                    | <b>Backsberg</b>                        | 2006 | R45  |
|                    | <b>Dalla Cia</b>                        | 2008 | R40  |
| BLENDED WHITE WINE |   |      |      |
|                    | <b>Bouchard Finlayson Blanc de Mer</b>  | 2008 | R40  |
| OFF DRY            |   |      |      |
|                    | <b>Buitenverwachting Rhine Riesling</b> | 2006 | R30  |
| SEMI SWEET         |   |      |      |
|                    | <b>Du Toitskloof Beaukett</b>           | 2008 | R30  |
| ROSÉ               |   |      |      |
|                    | <b>Jordan Chameleon</b>                 | 2007 | R35  |
| CABERNET SAUVIGNON |   |      |      |
|                    | <b>Alto</b>                             | 2006 | R70  |
| MERLOT             |   |      |      |
|                    | <b>Groote Post</b>                      | 2007 | R50  |
| PINOT NOIR         |   |      |      |
|                    | <b>Hoopenburg</b>                       | 2006 | R60  |
| PINOTAGE           |   |      |      |
|                    | <b>Simonsig</b>                         | 2004 | R45  |
| MALBEC             |   |      |      |
|                    | <b>Bellevue Morkel</b>                  | 2006 | R55  |
| PORCUPINE RIDGE    |   |      |      |
|                    | <b>Shiraz</b>                           | 2008 | R45  |



|  |      |       |
|--|------|-------|
| <b>Laurent Perrier Brut</b> <i>750ml</i>                   | NV   | R885  |
| <b>Laurent Perrier Brut Magnum</b> <i>1.5L</i>             | NV   | R1200 |
| <b>Laurent Perrier Brut Rose</b> <i>750ml</i>              | NV   | R1800 |
| <b>Laurent Perrier Grand Siècle La Cuvée</b> <i>750ml</i>  | NV   | R1300 |
| <b>Laurent Perrier Grand Siècle Milliseme</b> <i>750ml</i> | 1990 | R2000 |
| <b>Laurent Perrier Ultra Brut</b> <i>750ml</i>             | NV   | R1050 |
| <b>Laurent Perrier Methuselah</b> <i>6L</i>                | NV   | R5400 |

“I only drink champagne when I'm happy, and when I'm sad. Sometimes I drink it when I'm alone. When I have company, I consider it obligatory. I trifle with it if I am not hungry and drink it when I am. Otherwise I never touch it - unless I'm thirsty”. - *Lily Bollinger*

# Champagne

- Guy Cadel Brut** NV R555  
*Specially labeled under The Twelve Apostle Hotel logo, this excellent French Champagne is wonderfully fruity with a clean crisp and dry finish.*
- Möet et Chandon Brut Impérial** NV R895  
*Brut Impérial is a balanced assemblage of the three vine varieties in Champagne. A gentle silkiness and finesse inspired by excellent fruitiness.*
- Möet et Chandon Nectar Impérial** NV R875  
*The assemblage is built around the structure of the Pinot Noir : supple and smooth. Nectar Impérial is both a refined and sophisticated wine whose richness turns into sensuality.(This is a Demi Sec)*
- Möet et Chandon Rosé Impérial** NV R1150  
*Rosé Impérial is a champagne with finesse and elegance to be drunk with any special occasion or just with friends.*
- Krug Grande Cuvee** NV R3500  
*The bouquet is wonderfully creamy, leading to magical combination of weight and balance on the palate. The long, lingering finish is both nutty and toasty, Ending with a final flourish of freshness leaving one longing for more.*
- Louis Roederer Brut** NV R1150  
*Light golden colour it boasts a smooth full mouth. This elegant champagne is a delicate balance of fruit and acidity, an outstanding example of this great house.*
- Ruinart Blanc de Blancs** NV R1700  
*An intense first nose with notes of fresh citrus fruit, mainly lime. A very fine and flowery second nose. Taste very supple, round and harmonious palate. Good viscosity. Notes of nectarine, apricot and cherry-plum.*
- Ruinart Brut** NV R1200  
*A very delicate, fresh, and fruity nose, showing notes of white fruits mainly pear. Beautiful intensity. Taste Harmonious, vivacious and lively wine. Well-balanced, Full, with aromas of ripe fruits (greengage). A pleasant, lengthy finish.*
- Bollinger Brut** NV R1250  
*A big champagne that is rich and yeasty. The unique yeasty nose comes from extra ageing time on the lees. It has a great depth... James Bond deserved it and so do you.*
- Dom Pérignon Brut** 2000 R3200  
*Initial notes of fresh almonds and grapefruit gradually lead into cashew nuts and spices complemented by lightly toasted brioche. On the palate the persistence is remarkable with just the slighted undertone of citrus zest.*
- Dom Pérignon Rosé** 1996 R7100  
*The 1996 vintage has all the inimitable traits of Dom Perignon Rosé. It has the light artiness, vivacity and vibrancy of the Pinot Noir grape while still maintaining the balance between Chardonnay and Pinot Meunier that is unique to their consistent style.*
- Veuve Clicquout Yellow Label** NV R900  
*It has a fine persistent sparkle and golden Champagne colour. Its complex nose of apple, citrus and caramel is followed by full flavours with elegance, crispness and a slightly spicy finish.*

# Sparkling Wine

|  |      |                     |      |
|--|------|---------------------|------|
| <b>Graham Beck Brut</b>  | NV   | <b>Robertson</b>    | R215 |
| <i>Prominent yeast flavours rounded off by subtle biscuit and green apple tones.</i>   |      |                     |      |
| <b>Môreson Blanc De Blancs</b>   | NV   | <b>Franschhoek</b>  | R215 |
| <i>A very fresh, crisp wine with layers of lovely pear and orange zest. The chardonnay gives this wine a unique grapefruit character while chenin adds an elegant green apples and guava character.</i>                |      |                     |      |
| <b>Avondale Brut</b>   | NV   | <b>Paarl</b>        | R215 |
| <i>This MCC is alive with flavours of lemon, apple pie and biscuit, with a touch of honey. These will get more pronounced with bottle ageing together with a striking zesty acidity. The taste is dry and complex.</i> |      |                     |      |
| <b>Pongrácz</b>  | NV   | <b>Robertson</b>    | R195 |
| <i>Baked apple spiced with a shot of lime and the mousse to match.</i>   |      |                     |      |
| <b>Simonsig Kaapse Vonkel</b>  | 2007 | <b>Stellenbosch</b> | R200 |
| <i>Vibrant mousse and zesty acidity balanced with apple pie and biscuit characters</i>   |      |                     |      |
| <b>Backsberg</b>   | 1999 | <b>Paarl</b>        | R220 |
| <i>A highly active, lively and extremely fine head. A creamy palate with a smooth, filling mousse. A fine flavour mix of Pinot Noir and Chardonnay, with a good lees background and well developed flavours.</i>       |      |                     |      |
| <b>Nederburg Cuvée Brut</b>  | NV   | <b>Paarl</b>        | R130 |
| <i>Crisp, dry and refreshing.</i>  |      |                     |      |
| <b>Pierre Jourdan Belle Rose</b>   | NV   | <b>Franschhoek</b>  | R290 |
| <i>Enchanting “partridge eye” hue lit by tendrils of energetic bubbles, mood-enhancing sugared berry and boiled sweet tones.</i>   |      |                     |      |
| <b>Waterford Brut</b>  | 2000 | <b>Stellenbosch</b> | R800 |
| <i>The rarest and most exclusive of South African bubbly no longer made. The wine has a rich mousse and multi-layered flavours ranging from peach and apricot to dried fruits as a result of great development.</i>    |      |                     |      |
| <b>Du Toitskloof Brut</b>  | NV   | <b>Rawsonville</b>  | R120 |
| <i>Very easy drinking fruity bubbly</i>  |      |                     |      |
| <b>Monis Classico White</b>  | NV   | <b>Paarl</b>        | R65  |
| <i>Non-alcoholic, fruity and lively.</i>   |      |                     |      |

“Come quickly, I am drinking the stars!” - Dom Pérignon, on his first sip of Champagne

# White Wines

## Sauvignon Blanc

- Springfield “Life from a Stone” 2008**                      **Robertson**                      R195  
*This single vineyard originates from the rockiest soil on the estate, with resultant struggling vines and huge concentration. Brilliant greenish in appearance, this is a dramatic wine full of red peppers and passion fruit. It will mature to perfection into flavours and flint.*
- Anura Sauvignon Blanc 2007**                                      **Paarl**                                      R130  
*French style Sauvignon Blanc with mineral, grassy, green fig tones combined with pineapple, lemon, granadilla and grapefruit flavours. This wine has a well-balanced acidity which is supported by crisp, refreshing palate.*
- Signatures of Doolhof Sauvignon Blanc 2007**      **Wellington**                      R190  
*Bursting with vitality. It has a delicious tangy zestiness and just picked fruit character making it an ideal food companion.*
- Bouchard Finlayson Sauvignon Blanc 2008**      **Walker Bay**                      R175  
*Firm and full on the palate with strong fruit melange, dominated in guava, pear, blueberry and citrus. Long and confirmed finish with every hint of spice making it ideal for early drinking.*
- Nautilus Sauvignon Blanc 2007**      **New Zealand-Marlborough**                      R325  
*Pale straw with green tinges of colour a lifted aroma of gooseberry, black-current bud and passion fruit skin. The palate introduces tropical fruit flavours with a hint of red capsicum. The wine has a rich mid palate with good texture and a typical zingy finish.*
- Lourensford Sauvignon Blanc 2008**                      **Stellenbosch**                      R180  
*Freshly squeezed limes and asparagus, pineapple, guava and tropical tones appear on the nose. The palate is succulent tropical fruit cocktail with elegant structure and crisp finish*
- Elgin Vintners Sauvignon Blanc 2008**                      **Elgin**                                      R200  
*This is vibrant and fresh, displaying layers of tropical fruit, green peppers and asparagus. Nuances of gooseberry and green fig follow through onto the palate and compliment the underlying grassy backbone which lingers in the mouth.*
- Iona Sauvignon Blanc 2008**                                      **Elgin**                                      R240  
*Strong mineral aromas with undertones of gooseberry, mango, quince and lime zest. A spicy entry with a rich fruit driven mid-palate and a long, fresh grapefruit finish.*
- Steenberg Sauvignon Blanc 2008**                      **Stellenbosch**                      R200  
*From the Old World comes this typical grassiness and gooseberry overtones and from the New World a gentle scent of tropical fruit. This Sauvignon Blanc reflects the fresh, flinty and full bodied characteristics of grass, peppers and fruit.*

# Chenin Blanc

- Ken Forrester FMC Chenin Blanc 2006**                      **Stellenbosch**                      **R585**  
*Big, with alluring graham and ginger aromas followed by a layered palate of cardamom, fig, piecrust, nectarine and persimmon. Rich but dry and focused, with a long, detailed finish. A world class chenin with outstanding varietal characteristics.*
- Kanu Chenin Blanc 2007**    **Stellenbosch**                      **R135**  
*This vintage is poised to follow with a summoning winter melon nose before a clean tropical fruit palate. The ending is crisp and medium to full bodied.*
- Villiera Chenin Blanc 2007**    **Stellenbosch**                      **R105**  
*The wine has intense fruit with a hint of wood spice on the nose, including pineapple, guava and citrus.*
- Môreson Chenin Blanc 2007**    **Franschhoek**                      **R150**  
*Fresh and harmonious lemon lime flavour profile with leesy hint.*
- Jean Daneel Signature Chenin Blanc 2006**                      **Napier**                      **R250**  
*Full bodied, this wine carries a combination of pineapples and fermented apple character. The palate is waxy with a finely integrated oak balance. A very fine chenin with a lot of potential.*

# Chardonnay

## UNWOODED CHARDONNAY

**Bouchard Finlayson Sans Barrique 2007**      **Walker Bay**      R215  
*Unoaked, fresh, refreshing lime and lemony palate with soft acid and fine fruit structure.*

**Constantia Uitsig Chardonnay 2008**      **Constantia**      R180  
*An un-wooded Chardonnay showing lime and grapefruit characteristics on the nose which follows through to the palate.*

**Dieu Donné Chardonnay 2006**      **Franschhoek**      R135  
*This wine was kept on the lees, resulting in a soft well-rounded texture with citrus undertones.*

## WOODED CHARDONNAY

**Sterhuis Chardonnay 2006**      **Stellenbosch**      R210  
*This modest wine graces the palate with crisp pineapple and citrus flavours, and finishes with a crisp dryness.*

**Glen Carlou Chardonnay 2007**      **Paarl**      R215  
*Excellently wooded, with outstanding flavours of vanilla, butterscotch and marmalade. A beautiful finish that will create a wonderful marriage with our oven roasted line fish.*

**Montes Reserve Chardonnay 2003**      **Chile**      R235  
*Delightfully crisp with fresh lemon grass tones and ripe tropical fruits. High acids will work well with spicy foods. Refreshing peach aftertaste.*

**Dalla Cia Chardonnay 2007**      **Stellenbosch**      R150  
*Fragrant, crisp. Sweet lemon-blossom and dry fig bouquet with fine lees complexity. Opulent, but gentle with a pleasant long lingering finish.*

**Thandi Chardonnay 2007**      **Stellenbosch**      R135  
*The wine is concentrated with well balanced fruit and oak showing aromas of citrus and orange blossom on the nose and hints of vanilla on the palate.*

- Meerlust Chardonnay 2006** **Stellenbosch** R395  
*Vibrantly bright platinum gold appearance with pronounced green hue. The nose is complex with lime and lemongrass and a creamy, yellow apple bouquet. On the palate the wine is full bodied and generous, retaining a vivacious freshness and crisp acidity.*
- Ataraxia Chardonnay 2008** **Walker Bay** R420  
*Expressive aromas of pear, grilled almond, grapefruit and white flowers. The palate is penetrating and persistent yet grace full and poised.*
- Bouchard Finlayson**  
**Kaaimansgat Chardonnay 2007** **Walker Bay** R225  
*Great vintage where clean fruit offers a tight but full flavoured peachy wine which elicits a hint of oak, vanilla and green apple.*
- Bouchard Finlayson**  
**Missionvale Chardonnay 2007** **Walker Bay** R275  
*A very well balanced, cool- climate wine with lots of citrus flavours on the palate with wood adding a hint of butterscotch and lively minerality. The finish is soft, creamy and lengthy.*
- Villa Maria Private Bin Chardonnay 2002** **Australia** R280  
*Stunning pear, pineapple and honeydew melon lifts from a beautifully soft palate with this award winning wine. A slightly creamy, yet clean finish combines well with pasta.*
- Backsberg Chardonnay 2007** **Paarl** R160  
*Apricots, almonds and cream combine in a profusion of intense aromas, these characters, balanced by fresh acidity, complete a palate that is long and powerful.*
- Vergelegen Chardonnay 2007** **Somerset West** R225  
*Pale green-gold colour with intensity-focused flavours showing citrus, biscuits, toast and ripe fruits. The taste is long and elegant with excellent fruit and wood intergration.*
- Hamilton Russell Chardonnay 2008** **Walker Bay** R550  
*A tight, minerally wine with classic Hamilton Russell Vineyards length and complexity. A prominent core of intense pear fruit aromas and flavours is brought beautifully into focus by a tight line of natural acid and a dry minerality. An elegant, yet textured and intense wine with a strong personality of both place and vintage.*

# Riesling

- Buitenverwachting Rhine Riesling 2006**                      **Constantia**                      R130  
*A spicy and peppery bouquet with a firm after-taste.*
- Thelema Rhine Riesling 2007**                      **Stellenbosch**                      R130  
*Made in German style, with a fragrant, spicy nose. This wine slightly sweeter, With a good alcohol (11, 5%), will develop complexity with cellaring.*
- Hartenberg Weisser Riesling 2004**                      **Stellenbosch**                      R115  
*Super start of kiwi and lime with subtle star anise and youthful oiliness. Concentrated length finishing with a sweet and sour limey finish.*

# Viognier

- The Foundry Viognier 2006**                      **Stellenbosch**                      R210  
*A fresh, fragrant example of this highly aromatic grape, fermented in Meerlust Chardonnay barrels for added breadth of flavour.*
- Domaine Grier Maccabeu Viognier 2006**                      **France**                      R210  
*It is beautifully perfumed with obvious floral notes combined with dried apricot and an underlying minerality. On the palate, it is structured and lively with a broad finish.*

# Other White Wine Varietals

- Nitida Semillon 2007**                      **Durbanville**                      R190  
*Warm-hearted, crunchy honey with deep sweetish citrus followed by fresh green apples and finishing off with a delicate canned pear.*
- Zevenwacht Gewürztraminer 2008**                      **Stellenbosch**                      225  
*A sumptuously fragrant wine that explodes with litchi and rosewater, complemented by nuances of oriental spice. A wine with a beautiful mouth feel, seductive mid-palate and a lingering finish.*
- Du Toitskloof Beukett 2008**                      **Rawsonville**                      R90  
*Bright lime green with flecks of straw. The nose is distinct with sweet herbal notes reminiscent of capsicum, cut grass and asparagus. The palate is crisp and luscious, intermingled with ripe sappy fruit held tightly in focus by the lively acidity. Enjoy with seafood or ostrich.*
- Hugel Pinot Gris 2003**                      **France-Alsace**                      R890  
*Straw gold in colour, with quite a few flashes of green, it shows good depth and intensity. The bouquet is soft, supple and gently fruit driven, still rather closed but it should reveal more complexity over the next 12-18 months. A classic dry Pinot Gris, it opens on the palate with a fine ripe acidity that is essential to balance the rich, ripe mouth filling structure and so ensure perfect harmony.*

## Blended White Wines

- Buitenverwachting Buiten Blanc 2008**                      **Constantia**                      R120  
*This full bodied Sauvignon Blanc based blend offers a variation of fruit characters including ripe gooseberry, green peppers, green melons and hints of tropical fruit.*
- Constantia Uitsig Constantia 2007**                      **Constantia**                      R245  
*A beautiful balance of 70% Semillon and 30% Sauvignon Blanc. This wine is well integrated, showing citrus undertones with a soft mouth feel.*
- Steenberg Magna Carta 2007**                      **Constantia**                      R795  
*Elagant and crisp on the nose with both green pepper and flint characters alongside a richer, riper tangerine and apricot flavours*
- Marques de Murrieta “Capellania” 1997**                      **Spain**                      R350  
*The nose is very distinctive: sweet and creamy with wild herbs and spice. The palate is full and juicy, with a weight of dense fruit and waxy chewiness. Very good.*
- Bouchard Finlayson Blanc de Mer 2008**                      **Walker Bay**                      R155  
*“this has citrusy, lively, fleshy yet zippy fruit. Great with seafood, especially for those bored with mono-varietal whites.” Quoted by Steven Spurrier of Decanter wine magazine and voted best New World White wine by Decanter magazine.*

## Rosé

- Kloovenburg “White from Red” Shiraz 2008**                      **Swartland**                      R180  
*This Blanc de Noir wine intrigues and charm with a delightful and promising pink color fulfilled in a bouquet of red berries and interesting nuances of sweet spice.*
- Delheim Pinotage Rosé 2008**                      **Stellenbosch**                      R95  
*Radiant hues of pink with layers of raspberry and watermelon aromas. The wine is medium dry, crisp with a refreshing finish*
- Nederburg Foundation Rosé 2008**                      **Paarl**                      R90  
*South Africa’s most romantic wine is also amongst the most versatile. An easy-drinking, fruity quaffing wine made from a blend of Pinotage, Cinsaut and Shiraz, its bouquet says strawberry.*
- Jordan Chameleon Rosé 2007**                      **Stellenbosch**                      R125  
*Spicy, summer fruit flavours of Syrah and the magic of Merlot add complexity to this rosé. Brilliant pink hue and dry, fruity finish makes this a wine to change your life.*
- Pecan Stream Rose-Mary 2008**                      **Stellenbosch**                      R125  
*Pale coral pink complexion, bright and clear. Spicy notes complimented by crispy, fresh watermelon notes. Very low alcohol and taut acidity makes this a perfect lunchtime wine*

## Dessert Wines

|  | <i><b>Gls</b></i> | <i><b>Btl</b></i> |
|--|-------------------|-------------------|
| <p><b>Waterford Heatherleigh NV Stellenbosch</b><br/> <i>Opulent botrytis dessert, wafts apricots, almonds and a complex luxurious sweet sugar with cleansing acidity.</i></p>   | R60               | R265              |
| <p><b>Beaumont Goutte d'Or 2005 Walker Bay</b><br/> <i>Gorgeous glace pineapple and honey bouquet, sweetness not excessive, lifted by clean acidity.</i></p>   | R40               | R250              |
| <p><b>Klein Constantia Vin de Constance 2004 Constantia</b><br/> <i>The jewel of South Africa. This world-class wine has a very inviting dark straw, light golden colour. The nose is packed with orange, honey, raisins, lots of apricots and ripe peaches. A very big palate with slightly spicy finish. A great wine.</i></p> | R95               | R690              |
| <p><b>Rudera Chenin Blanc NLH 2005 Stellenbosch</b><br/> <i>Wide spectrum of flavours, which includes barley sugar, pineapple and lemon zest piquancy. Deep syrupy richness makes it irresistible.</i></p>   | R60               | R325              |
| <p><b>Pierre Jourdan Ratafia NV Franschhoek</b><br/> <i>Packed with full flavoured of honey and raisins and a slight hint of fermented green apples.</i></p>   | R25               | R220              |
| <p><b>Avondale Muscat Blanc 2006 Paarl</b><br/> <i>Attractive, crystal golden hue with intense flavour of litchi, lime and even some marzipan. Beautiful balance of flavour sweetness and body leave your taste buds screaming for more. Finishes nice and clean, nothing sticky but the awesome flavour of Muscat.</i></p>      | R30               | R125              |

Good wine is a good familiar creature if it be well used. Exclaim no more against it.

*William Shakespeare (1564-1616)*

*Othello, II. iii. (315)*

# Red Wine

## Cabernet Sauvignon

- Rijk's Cabernet Sauvignon 2004** **Tulbagh** **R295**  
*Intense dark red colour. Spicy aromas hits the nose supported by black berry and dark chocolate bouquets. Elegant! Fine tannin structure underlined with gentle oak to ensure a velvety finish.*
- Buitenverwachting Cabernet Sauvignon 2004** **Constantia** **R245**  
*This wine offers strong berry flavours reminiscent of blackcurrant and ripe cherries with elegant mineral and cigar-box characters.*
- Rust en Vrede Cabernet Sauvignon 2004** **Stellenbosch** **R325**  
*Garnet red with a tawny rim. An array of berry flavours, ripe fruit and earth. Elegant, well balanced with a soft tannin structure and long concentrated finish.*
- Anura Cabernet Sauvignon Reserve 2004** **Paarl** **R300**  
*Elegantly crafted, complex. This vintage has tight structure, showing firm, fine tannins. Sumptuously rich and juicy palate with cassis and cedar nuances from oak. Long, dry, scented black fruit on finish in balance with fruit and wood. Built to last.*
- Vergenoegd Cabernet Sauvignon 1994** **Stellenbosch** **R390**  
*Captivating nose of spice and red fruit followed through to the palate. Hints of cinnamon. A wonderful finish that still lingers beautifully.*
- Mas la Plana Cabernet Sauvignon 1995** **Spain** **R450**  
*Deep garnet colour with glints of mahogany. Its aroma balances elegant fruit reminiscent of bilberry and strawberry, leather and bay leaf. On the palate it is a bold velvety wine that opens to reveal nuances of coffee, vanilla and fruit preserves. A long and wonderful finish.*
- Thelema "The Mint" 2006** **Stellenbosch** **R520**  
*Complex and stylish, with bags of ripe black current and coffee flavours. This wine is bone dry yet exhibits a lovely sweet fruit on the palate. The finish is long and firm.*
- Thelema Cabernet Sauvignon 2005** **Stellenbosch** **R500**  
*Complex and stylish, with bags of ripe blackcurrent and coffee flavours, This wine is bone dry, yet exhibits a lovely sweet fruit character on the palate..*
- Alto Cabernet Sauvignon 2006** **Stellenbosch** **R295**  
*Spicy tobacco leaf with blackcurrants, beautifully integrated tannins with a coffee finish. A full bodied wine with lots of structure on offer. A soft, fruit driven wine with a hint of cassis, vanilla and a touch of chocolate. Firm approachable tannins with a fine finish.*

# Merlot

**Meerlust Merlot 2005** **Stellenbosch** R475

*Deep, youthful purple colour with a ruby rim. The nose shows juicy plum and mulberry fruit, lifted spiciness and a hint of dark chocolate a inkiness. The palate offers generous, ripe, pure Merlot fruit with refreshing acidity, structured yet silky tannins and pronounced length and minerality.*

**Groote Post Merlot 2007** **Darling** R195

*Smokey gamey nose with a touch of farmyard and forest fruits. Sweet cherry on the mid palate with soft juicy tannins. Very easy drinking Merlot.*

**Radford Dale Merlot 2005** **Stellenbosch** R275

*In a land where this varietal often plays second or third fiddle, we've unashamedly made this pure Merlot in intense, deep and yet spontaneous style. Ripe, juicy blueberry flavours firmly but ripely connected in a web of subtle tannins.*

**Rust en Vrede Merlot 2007** **Stellenbosch** R355

*Rich chocolate and mocha aromas combine well with darker berries and subtle hints of spice. Soft juicy tannins, backed up with hints of vanilla and blueberries.*

**Veenwouden Merlot 2005** **Paarl** R550

*The saturated dense purple coloured wine exhibits big blackberry, raspberry, cranberry, dark chocolate and a hint of roasted coffee. On the palate it has a good underlying acidity with rich, ripe fruit, soft tannins and a lingering finish. A superstar South African Merlot.*

**Steenberg Merlot 2006** **Constantia** R290

*This deep purple Merlot has incredible fruit concentration. It is multi-faceted, with violets, incense, eucalyptus and soft spearmint on the nose; black and red berry intensity on the palate, together with rich but subtle oak flavours and ripe tannins which provide this wine with a long, full finish.*

"We are all mortal until the first kiss and the second glass of wine."  
Eduardo Galeano

# Blended Red Wines

## Meerlust

*A national icon of South African wine. In a recent vertical tasting at Meerlust of the last twenty years the wines showed consistency in quality and flavour.*

## Stellenbosch

|                |      |       |
|----------------|------|-------|
| <b>Rubicon</b> | 1992 | R1200 |
| <b>Rubicon</b> | 1993 | R1250 |
| <b>Rubicon</b> | 1994 | R1200 |
| <b>Rubicon</b> | 2004 | R625  |

## Meerlust Red 2002

*Intense cassis and mocha nose. Hints of creamy oak and baking spice with minerality. Full bodied palate with lively natural acidity. Juicy plum-cassis fruit, fine silky tannins and excellent length.*

## Stellenbosch

R275

## Waterford "The Jem" 2005

*Strong lead pencil and cassis notes backed by Cedar & spice aromas. Typical Bordeaux structure, fine grained, well integrated tannins, soft and elegant. A long, refreshing and elegant finish which is classically dry. A great vintage.*

## Stellenbosch

R1450

## Avondale Jonty's Ducks 2007

*Lots of red cherry fruit, with liquorice, Bovril, dark chocolate and sweet ground coffee. The fruits flavours explode on the palate in a soft and elegant taste. The wine is medium full-bodied and lingers on well during the aftertaste*

## Paarl

R180

## Vergelegen "V" 2004

*Beautiful dark chocolate, coffee nose with hints of crushed black berries. Bold silky palate with cassis and minty characteristics. A classic.*

## Stellenbosch

R1450

## Elgin Vintners Agama 2005

*Dense, cherry red in colour, this wine conjures up aromas of caramel and cinnamon layered with plums, blackberries and cassis. This multi-faceted combination of fruit flows through onto the palate where subtle hints of spicy pepper and liquorice integrate with the subtle tannins. Outstanding wine.*

## Elgin

R285

## Bouchard Finlayson Hannibal 2006

*An austere vintage with a defined and concentrated age-able character. Excellent structure from a small barrel ageing showing nervous fruit with great bouquet. It is long and harmonious.*

## Walker Bay

R355

## Domaine Grier Crusade 2006

*The wine is powerful with huge structure and great length. Dark berry fruit dominates but there is abundant spice and a hint of liquorice. The oak plays a supporting role and contributed to achieving harmony in the blend. 50% Grenache, 40% Syrah and 10% Mourvèdre.*

## France

R415

## Engelbrecht Els Proprietors Blend 2004

*Abundant fruit, vanilla and some savoury whiffs. Palate is particularly balanced, tannins still firm but accessible. Sophisticated.*

## Stellenbosch

R585

- Flagstone Dragon Tree 2005** **Somerset West** R195  
*A Cape blend. Intriguing ruby edge to a dark, enticing red colour. On the nose a cacophony of summer fruit, under laid by decadent plum, blackberry and cassis. The fruit on the palate is framed by spicy wood with a touch of vanilla.*
- Domaine Grier Galamus 2006** **France** R240  
*The wine shows an exciting mix of berry fruit and spice with underlying chocolate, supported by integrated oak. The fruit translates to the palate and combines with a fine tannin structure to ensure good keeping potential. 40% Grenache 30% Syrah and 30% Carignan*
- Grangehurst “Nikela” 2001** **Stellenbosch** R335  
*Xhosa translation for “Tribute”. Stunning Cape Blend of Cabernet, Pinotage and Merlot, creating gripping tannins and ripe red fruits. A very pleasant ending that lasts.*
- Nederburg Baronne 2007** **Paarl** R115  
*Gorgeous berry concentration, grippy tannins assert the variety with a long finish.*
- Warwick Trilogy 2007** **Stellenbosch** R420  
*The wine shows great ripe fruit flavours with hints of chocolate and mocha. A sweet perfumed luscious wine which is earth and provocative. Rope prunes, raspberry and black berry flavours abound. There is a silky soft feel in the mouth with dark chocolate and coffee flavours on the palate. This wine has a very broad palate that lingers.*
- Neethlingshof Laurentius 2001** **Stellenbosch** R280  
*Dark Berry fruit flavours with Plum and Cherry followed by elegant aromas of fine Oak, Cedar and Vanilla. Full-bodied and smooth packed with Cassis, Mulberry and hints of mint supported by good Tannic structure.*
- Rust en Vrede Estate 2003** **Stellenbosch** R1050  
*One of our Sommelier’s favourite wines and a true Cape icon blend.*
- Vergelegen Vergelegen 2003** **Stellenbosch** R880  
*The wine shows rich ruby colour with almost an opaque centre. Cassis and pepper abound on the nose showing in class with immaculate fruit texture and suave tannins.*
- Vilafonté Series C 2005** **Paarl** R765  
*Cabernet dominant (Sauvignon and Franc), with Merlot, tight structure with sweet and sensuous black fruits and flavours of chocolate, firm tannins and a long finish.*
- Vilafonté Series M 2005** **Paarl** R510  
*This luscious wine has open and seductive aromatics which are redolent of red plums and black raspberries, with a distinctive spicy note and floral undertones. Oak characters are subtle and primarily expressed with vanilla notes. The palate is soft, with velvet tannins up front, lovely and bright fruit flavours.*

# Shiraz

**Culraithin Shiraz 2002** **Paarl** R350  
*An abundance of spices pleading for food. Hearty and complex with great tannin structure. A drawn out raspberry finish.*

**Glen Carlou Syrah 2005** **Paarl** R330  
*Bitter chocolate flavours with dark espresso followed by the typical spices on your mid palate. Lengthy finish.*

**Waterford Kevin Arnold Shiraz 2006** **Stellenbosch** R350  
*Black Cherry with hints of Mocca and spice on the nose. Smokey, cured ham and Truffle notes. Full rich and elegant with a long finish.*

**Porcupine Ridge Syrah 2008** **Franschhoek** R155  
*Aromatic fynbos, spice with ripe berries fleshiness show from the deep ruby color. Although the palate is generous, an unmistakable elegance adds linearity to this wine. The tannins are integrated and accessible.*

**The Foundry Syrah 2004** **Stellenbosch** R345  
*Superbly expresses a round structure and rich consistency. Delicate spicy and fruit flesh finish.*

**Hartenberg “The Stork” Shiraz 2004** **Stellenbosch** R730  
*Full-bodied wine with black fruits, cherries and hints of violets. Quality oak is very much in the background and the wine has a long, lingering aftertaste. Can be drunk young but has cellaring potential.*

**Thelema Shiraz 2004** **Stellenbosch** R295  
*Rich and robust. This exuberant wine shows ripe black fruit and spice, with lovely toasty finish. Full bodied.*

**Pax Verbatim Blazing Hill Syrah 2006** **Stellenbosch** R350  
*Of bright crimson and ruby colour, this wine offers subtle and perfumed aromas of coffee, mocha and spice. On the palate, an exquisitely balanced, soft and silky texture belies a wine with deceiving yet tremendous depth. Structured, yet deliciously smooth, the senses are treated to flavours reminiscent of black berries, loganberries, and wild plum.*

# Pinotage

**Backsberg Pinotage 2006** **Stellenbosch** R180  
*A rather simpler, more fruit dominant wine with overripe strawberries, prunes and an herbaceous touch. Very easy drinking with a light finish.*

**Kanonkop Pinotage 2006** **Stellenbosch** R590  
*This is a full bodied wine, has a deep ruby color exuding the flavors of red and black berries, raspberry, plum and hints of banana.*

**Mountain Oaks Pinotage 2003** **Worcester** R185  
*Energetic with dense tannins. Delicious gamey flavours complement the discerned finish. Organic farming.*

**Simonsig Pinotage 2004** **Stellenbosch** R160  
*Ruby coloured, medium-bodied with fruity nose and lively smooth balanced palate.*

**Môreson Pinotage 2007** **Franschhoek** R255  
*Ripe warm summer plums and cherry, hints of decadent dark chocolate and earthy coffee. The palate shows an impressive array of complex sweet flavours-plum, black cherry and a touch of mocha, followed by firm ripe tannins that give a well-balanced persistent aftertaste.*



BOUCHARD FINLAYSON  
A BOUTIQUE WINERY

## Pinot Noir

|  |                     |       |
|--|---------------------|-------|
| <b>Bouchard Finlayson</b>  | <b>Walker Bay</b>   |       |
| <b>Galpin Peak Pinot Noir</b>  | 1995                | R600  |
| <b>Galpin Peak Pinot Noir</b>  | 1997                | R750  |
| <b>Galpin Peak Pinot Noir</b>  | 1999                | R690  |
| <b>Galpin Peak Pinot Noir (1.5L Magnum)</b>  | 2001                | R1200 |
| <b>Galpin Peak Pinot Noir</b>  | 2002                | R420  |
| <b>Galpin Peak Pinot Noir</b>  | 2006                | R495  |
| <b>Galpin Peak Pinot Noir (1.5L Magnum)</b>  | 2006                | R950  |
| <b>Galpin Peak Pinot Noir (3L Jeroboam)</b>  | 2004                | R2250 |
| <b>Tête de Cuvée Pinot Noir</b>  | 1999                | R1100 |
| <b>Tête de Cuvée Pinot Noir</b>  | 2001                | R950  |
| <b>Meerlust Pinot Noir 2003</b>  | <b>Stellenbosch</b> | R420  |
| <i>A typical Pinot Noir nose of ripe spring strawberry fruit, cranberry and perfumed musk. There is a hint of gaminess &amp; wild mushrooms on the nose. Medium bodied with bright, clean fruit flavours of red berries and cherries. Vibrant fresh acidity and silky, layered tannins on the finish.</i>                    |                     |       |
| <b>Hamilton Russell Pinot Noir 2006</b>  | <b>Walker Bay</b>   | R625  |
| <i>Very Burgundian. This is a seriously crafted wine with lots of red berries, earthy minerality and mushrooms. The palate is packed with multi-layered flavours ranging from cranberries, strawberries and some chocolate flavours. The consistency of the Pinot makes it one of the best Pinot Noirs in the New World.</i> |                     |       |
| <b>Thandi Pinot Noir 2007</b>  | <b>Stellenbosch</b> | R190  |
| <i>This wine shows bright cherry fruit aromas and the silky tannins ensure a soft mellow but lingering flavour on the palate.</i>  |                     |       |
| <b>Hoopenburg Pinot Noir 2006</b>  | <b>Stellenbosch</b> | R220  |
| <i>Medium bodied. Full berry aroma complements a firm tannin structure, supported by delicate oak</i>  |                     |       |

## Red Varietals

**Bellevue Malbec 2006** **Stellenbosch** **R200**

*Intense ruby colour. An upfront nose of vanilla brambles, fynbos and eucalyptus flavours. Loads of concentrated ripe berry fruit on the palate. A well balanced wine with a good structure and a long finish.*

**Rainbows End Cabernet Franc 2007** **Stellenbosch** **R275**

*Intense deep red, colour. Lovely earthy and tea leaf flavours. Typical vegetative and herbaceous aromas with mineralic and slight floral aftertone (violets and fynbos). Intense rich fruit and juicy palate, with layers of dark chocolate and a hint of coffee. All in harmony with soft, fine tannins.*

**De Kraans Tinta Barroca 2005** **Calitzdorp - Karoo** **R115**

*Soft, fruity and easy to drink. A slight peppery finish.*

**Bellevue Petit Verdot 2004** **Stellenbosch** **R275**

*Mint and ripe red fruit with sweet vanilla nose. Deep finish with earth tones.*

**Yalumba Hand Picked Grenache 2003** **Australia** **R580**

*Deep purple in colour, it abounds with wild and exotic aromas of blueberries, dark fruits, sticky plum jams and spicy clove on the nose. The palate is velvety and sumptuous, packed with flavours of violets, sweet prunes and gamey-earthly characters. A rich and concentrated wine, supported with fine tannins that finish with hints of black pepper.*

**Anura Grenache Signature 2006** **Paarl** **R335**

*An enticing combination of fruits and fresh herbal tones on the nose. The palate all begins with a gracious swish of cherries, blue berries, ripe fruit flavours spread across the palate followed by a smooth English toffee and mint finish.*

**Domaine Grier Grenache 2006** **France** **R240**

*The wine shows classic red berry fruit and cherries with a hint of spice and underlying vanilla chocolate. The rich soft mouthfeel is typical of Grenache but it is well structured ensuring maturation potential.*

**Warwick Cabernet Franc 2002** **Stellenbosch** **R280**

*Wonderful creamy nose and complex aromas: almonds, marzipan, chocolate and mint. Less chewy tannins combined with coffee and cherry flavours are taken through to the finish, which has a luscious sweetness.*

# Wines From Around the World

## WHITE WINE

### New Zealand

**Villa Maria Private Bin Chardonnay 2002** R280

*Stunning pear, pineapple and honeydew melon lifts from a beautifully soft palate with this award winning wine. A slightly creamy, yet clean finish combines well with pasta.*

**Nautilus Sauvignon Blanc 2007** R325

*Pale straw with green tinges of colour a lifted aroma of gooseberry, black-current bud and passion fruit skin. The palate introduces tropical fruit flavours with a hint of red capsicum. The wine has a rich mid palate with good texture and a typical zingy finish.*

### Chile

**Montes Reserve Chardonnay 2003** R235

*Delightfully crisp with fresh lemon grass tones and ripe tropical fruits. High acids will work well with spicy foods. Refreshing peach aftertaste.*

### France

**Domaine Grier Maccabeu Viognier 2006** R210

*It is beautifully perfumed with obvious floral notes combined with dried apricot and an underlying minerality. On the palate, it is structured and lively with a broad finish.*

**Hugel Pinot Gris 2003** R890

*Straw gold in colour, with quite a few flashes of green, it shows good depth and intensity. The bouquet is soft, supple and gently fruit driven, still rather closed but it should reveal more complexity over the next 12-18 months. A classic dry Pinot Gris, it opens on the palate with a fine ripe acidity that is essential to balance the rich, ripe mouth filling structure and so ensure perfect harmony.*

### Spain

**Marques de Murrieta Reserva Expecial "Capellania" 1997** R350

*The nose is very distinctive: sweet and creamy with wild herbs and spice. The palate is full and juicy, with a weight of dense fruit and waxy chewiness. Very good.*

## RED WINE

### Australia

**Yalumba Hand Picked Grenache 2003** R580

*Deep purple in colour, it abounds with wild and exotic aromas of blueberries, dark fruits, sticky plum jams and spicy clove on the nose. The palate is velvety and sumptuous, packed with flavours of violets, sweet prunes and gamey-earthy characters. A rich and concentrated wine, supported with fine tannins that finish with hints of black pepper.*

### France

**Domaine Grier Grenache 2006** R240

*The wine shows classic red berry fruit and cherries with a hint of spice and underlying vanilla chocolate. The rich soft mouthfeel is typical of Grenache but it is well structured ensuring maturation potential.*

**Domaine Grier Galamus 2006** R240

*The wine shows an exciting mix of berry fruit and spice with underlying chocolate, supported by integrated oak. The fruit translates to the palate and combines with a fine tannin structure to ensure good keeping potential. 40% Grenache 30% Syrah and 30% Carignan*

**Domaine Grier Crusade 2006** R415

*The wine is powerful with huge structure and great length. Dark berry fruit dominates but there is abundant spice and a hint of liquorice. The oak plays a supporting role and contributed to achieving harmony in the blend. 50% Grenache, 40% Syrah and 10% Mourvèdre.*

## Fortified Wines

### Sherry

|                            | <b>Gls</b> |
|----------------------------|------------|
| Monis Medium Cream         | R15        |
| Monis Pale Dry Sherry      | R15        |
| Apostoles - <i>Spanish</i> | R22        |

### Port

|  |      | <b>Gls</b> |
|--|------|------------|
| <b>Imported</b>                                    |      |            |
| Dow's Late Bottled Vintage Port (Quinta Do Bomtim) | 1991 | R70        |
| Quinta Do Vesuvio                                  | 1994 | R118       |
| <b>Local</b>                                       |      |            |
| Allesverloren                                      | 2005 | R18        |
| Allesverloren                                      | 1997 | R40        |
| Boland Port  | 1997 | R15        |
| De Kraans CVP Port                                 | 2005 | R18        |
| Die Kraans VRP Port                                | 1999 | R25        |
| Delrust Port                                       | 2000 | R15        |
| Jagters Port                                       | NV   | R35        |
| Muratie  | 1998 | R40        |
| Overgaauw Port – Magnum                            | 1990 | R45        |
| Overgaauw Port – Magnum                            | 1994 | R50        |
| Overgaauw Port                                     | 1997 | R65        |
| Overgaauw Port – Magnum                            | 1998 | R55        |
| Vergenoegd Port                                    | 1998 | R15        |

# Digestives

## Single Malt Whiskies

### **Speyside**

|             |             |      |
|-------------|-------------|------|
| Abelour     | 10 year old | R48  |
| Benriach    | 10 year old | R35  |
| Dalwhinnie  | 15 year old | R60  |
| Glenmoray   | 16 year old | R65  |
| Glenkeith   | 10 year old | R42  |
| Glenfiddich | 10 year old | R40  |
|             | 15 year old | R45  |
|             | 18 year old | R55  |
| Glenlivet   | 21 year old | R125 |
| Macallan    | 12 year old | R55  |
| Strathisla  | 12 year old | R52  |

### **Irish**

|           |             |     |
|-----------|-------------|-----|
| Bushmills | 10 year old | R38 |
|-----------|-------------|-----|

### **Isle of Skye**

|          |             |     |
|----------|-------------|-----|
| Talisker | 10 year old | R52 |
|----------|-------------|-----|

### **North Highlands**

|              |                  |     |
|--------------|------------------|-----|
| Glenmorangie | 10 year old      | R45 |
|              | 18 year old      | R95 |
|              | Nectar D'or      | R50 |
|              | The Quinta Ruban | R45 |
|              | The Lasanta      | R45 |

### **Islay**

|           |             |     |
|-----------|-------------|-----|
| Laphroaig | 10 year old | R45 |
| Ardbeg    | 10 year old | R48 |
|           | 17 year old | R75 |

### **Western Highlands**

|               |             |     |
|---------------|-------------|-----|
| Oban          | 14 year old | R65 |
| Red Carnation | 10 year old | R27 |

## Cognac and Cape Brandy

### Cognac

|                |      |      |
|----------------|------|------|
| Bisquit Cognac | VSOP | R100 |
| Courvoisier    | VSOP | R52  |
| Hennessey      | VSOP | R57  |
| Remy Martin    | VSOP | R63  |
| Remy Martin    | XO   | R150 |

### Armagnac

|                   |  |     |
|-------------------|--|-----|
| Château de Castex |  | R60 |
|-------------------|--|-----|

### Brandy

|                    |             |     |
|--------------------|-------------|-----|
| KWV                | 10 Year Old | R18 |
| KWV                | 20 Year Old | R45 |
| Oude Molen Reserve | 14 Year Old | R30 |
| KWV Imoya          | 10 Year Old | R26 |
| Van Ryns           | 10 Year Old | R22 |
| Van Ryns           | 15 Year Old | R45 |
| Sydney Back        |             | R35 |

### Calvados

|                   |  |     |
|-------------------|--|-----|
| Domaine C. Drouin |  | R60 |
|-------------------|--|-----|

## Grappa

|           |                       |     |
|-----------|-----------------------|-----|
| Wilderers | Muscat                | R25 |
| Wilderers | Pinotage              | R25 |
| Wilderers | Fynbos                | R25 |
| Dalla Cia | Pinot Noir/Chardonnay | R25 |
|           | Cabernet/Merlot       | R25 |
| Antonella | Cabernet Sauvignon    | R20 |

## Schnapps

|           |               |     |
|-----------|---------------|-----|
| Wilderers | Pear Williams | R25 |
|-----------|---------------|-----|

# Water List

*Tap Water is available for your enjoyment, this water is regularly tested by a laboratory that accesses chemical balance as well as any bacteriological containment and is safe to drink.*

## **Aqua D' Or**

## **Paarl**

*The farm is served by seven springs that generate over three million liters of water per month; the water has a clean, crisp, neutral taste.*

|                  |        |     |
|------------------|--------|-----|
| <b>Still</b>     | 1000ml | R34 |
| <b>Still</b>     | 330ml  | R18 |
| <b>Sparkling</b> | 1000ml | R34 |
| <b>Sparkling</b> | 330ml  | R18 |

## **Karoo**

## **Paarl**

*The source is situated in Paardenberg on the Weltevrede Estate. Karoo water is exceptionally pure and has an average mineral content which gives it an alkaline character*

|                  |       |     |
|------------------|-------|-----|
| <b>Still</b>     | 750ml | R35 |
| <b>Still</b>     | 250ml | R15 |
| <b>Sparkling</b> | 750ml | R35 |
| <b>Sparkling</b> | 250ml | R15 |

## **Evian**

## **France**

*Every drop of Evian Natural Spring Water begins as rain and snow falling high in the pristine French Alps. This water then spends at least 15 years slowly filtering through a vast, protective aquifer deep within the mountain. The aquifer consists of glacial sand and that is what gives Evian its unique taste and mineral composition*

|              |        |     |
|--------------|--------|-----|
| <b>Still</b> | 1000ml | R60 |
|--------------|--------|-----|

## **Voss**

## **Norway**

*VOSS Artesian Water is amongst the purest waters in the world. Taken from a virgin aquifer shielded for centuries under ice and rock in the untouched wilderness of central Norway.*

|                  |       |     |
|------------------|-------|-----|
| <b>Still</b>     | 375ml | R50 |
| <b>Sparkling</b> | 375ml | R50 |