

Champagne

Champagne
France

Dom Perignon 1999

R 1900

There's a high-toned minty graphite accent to the aroma, with a citric edge on the palate. The structure is overlaid with lemon and bread dough notes. This is tight and crisp on the finish, therefore sole or shellfish would be recommended.

Champagne
France

Vueve Clicquot Brut Rose N.V.

R 840

This seems drier than its stable mate, the famous Yellow Label, and is the better for it. There is an urgent freshness here, driven by red currants and tight plum skin flavours. It is lively but full in the mouth, and shows just the right bottle age. Well paired with seafood and light poultry dishes.

Champagne
France

Moët et Chandon Brut Imperial N.V.

R 700

Moët maintains an impressive consistency with this lemon- and lime-flavored wine, smooth but crisp, and easy to drink. Just off-dry, showing apple, ginger and honey notes. Rich and soft, filling the finish with a clean, ginger aftertaste. Food pairings include shellfish, white fish and light salads.

Sparkling Wine

W.O. Tulbach	Krone Borealis 2007 Vintage Cuveé Brut, M.C.C. <i>Elegant, classic biscuity bouquet, with yeasty lees-creaminess and fine, persistent bubbles. Well paired with seafood and light poultry dishes.</i>	R168
Vila Real Portugal	Mateus Brut Rosé <i>Mateus Brut Rosé has a beautiful, pale, rose petal pink colour, and light hues of salmon. Refined and crisp with floral nuances, also demonstrating pleasing fruity aromas and subtle notes of toasted bread. Great aperitif or to be enjoyed with fruit tarts, salads or sweeter dishes.</i>	R 165
W.O. Western Cape	Pongracz Brut N.V., M.C.C. <i>Delicate yeasty tones layered with toast and ripe fruit, enlivened by a firm creamy mousse. Well paired with white fish, shellfish and light salads.</i>	R 143
Devon Valley	JC Le Roux La Chanson, N.V. <i>J.C. Le Roux La Chanson is a lively, ruby-red sparkling wine. It reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum. Can be enjoyed with light salads, shellfish or red fish.</i>	R 80
Devon Valley	JC Le Roux Le Domaine, N.V. <i>A delightful sparkling wine that comes alive on the palate. This appealing sparkling wine has all the finesse and freshness of a Sauvignon Blanc intertwined with the gentle sweetness of the Muscadel while keeping its crisp youthfulness intact. Well paired with shellfish, light chicken dishes or with fruit.</i>	R 80

Blanc de Noir and Rosé

- W.O. **Goats du Roam 2010, Fairview** **R 75**
Western Cape *Rosé blend of Syrah, Grenache, Gamay Noir and Mouvédre. Delicate aromas of red fruit and berry. The entry on the palate is slightly sweet and fruit-driven, finishing on an intense yet refreshing note. Surprisingly complex with a lingering aftertaste. Well paired with cream based sauce, shellfish or tuna.*
- W.O. **Boschendal Blanc de Noir 2010** **R 63**
Coastal Region *Diverse and complex flavours, from red berries to floral hints are found in this interesting wine. Could be enjoyed with shellfish, poultry and mild cheeses.*
- W.O. **Nederburg Rosé 2009** **R 55**
Western Cape *Rose petals, strawberry and cherry fruit aromas open onto a crisp, fresh and fruity palate with a hint of sweetness. Good with poultry, light salads or spicy foods.*

White Wines

- W.O. **Glen Carlou Chardonnay 2008, Hess Family** **R 167**
Paarl *Having spent ten months in French oak has resulted in a rich, round and complex wine, with a good balance of fruit and oak. Food pairing recommendations include poultry, and mild cheeses.*
- W.O. **Rustenburg Unwooded Chardonnay 2010** **R 148**
Coastal Region *An elegant Chardonnay with a scent of lemon, mandarin orange and hints of pine needles is complemented by a crisp finish on the palate. To be drunk with poultry, light pasta dishes or salads.*
- W.O. **Kloovenburg Barrel Fermented Chardonnay 2010** **R 140**
Swartland *Beautifully integrated flavours of pineapple and marmalade with a delicate straw colour, add a touch of tradition to this unoaked Chardonnay. The palate follows through with elegant apricot flavours, balanced with subtle lime for an uncomplicated wine. Well paired with Seafood, light poultry and delicate cheeses.*
- W.O. **Limestone Hill Chardonnay 2010, Danie De Wet** **R 110**
Robertson *Fresh green apples combined with delicate citrus aromas on the nose follow through on the palate with a long tangy finish of delicious full round ripe peaches, green apples and nutty, citrus flavours. Best served with white meat and vegetable but also the ideal companion to appetisers, seafood and light meals.*
- W.O. **NR 7 Sauvignon Blanc 2010, Hermanuspietersfontein** **R 169**
Walker Bay *You will find the green, crisp, grassiness of an excellent classic Sauvignon Blanc, and a harmonious balance and a finesse that will engage you. To be enjoyed with seafood, grilled chicken and light salads.*
- W.O. **Southern Right Sauvignon Blanc 2010** **R 155**
Walker Bay *Subtle aromas of lime zest, gardenia flowers and white peach on the palate. Well paired with shellfish, sole or cream based dishes.*
- W.O. **Boschendal Sauvignon Blanc 2009** **R 133**
Coastal Region *This is a Sauvignon Blanc with complexity and character. Tropical fruits and asparagus come through on the palate. Would be enjoyed with chicken, sole or mild cheeses.*
- W.O. **Fairview Sauvignon Blanc 2010** **R 104**
Darling *Fresh Sauvignon Blanc with vibrant fruit aromas and crisp palate.. Perfect food pairings include fresh seafood, grilled chicken or mild cheeses.*

W.O. Western Cape	Porcupine Ridge Sauvignon Blanc 2010, Boekenhoutskloof	R 75
	<i>Gooseberry and tropical fruit flavours dominate with a moderate mid-palate weight. Firm fresh acidity and a bone-dry finish. Enjoy with sole or hake, grilled chicken or</i>	
W.O. Stellenbosch	Ken Forrester Chenin Blanc 2009, Ken Forester Wines	R 126
	<i>Harmonious balance between fruit and delicate oak and vanilla flavours. Presence of apricot and honey also detected. Food pairings include poultry, spicy foods and cream based dishes.</i>	
W.O. Western Cape	Nederburg Stein Chenin Blanc 2010, Nederburg	R 60
	<i>Fresh and crisp with notes of peach and guava with a lively acidity. Well paired with cream based dishes, sole or mild cheeses.</i>	
W.O. Paarl	Fairview Viognier 2009	R 152
	<i>Light golden colour. White pear and red apple aromas, with a lovely spiciness. Fragrant marmalade and pear fruit flavours, with good tannin grip and structure on the finish. To be paired with poultry, salads and mild cheeses</i>	
W.O. Coastal Region	Boschendal Chardonnay Pinot Noir 2008, Boschendal	R 124
	<i>The Chardonnay component contributes a richness and the backbone to the wine, while the Pinot Noir adds the fruit and elegance with its characteristic hints of ripe red berries. Food pairings such as poultry and tuna are recommended.</i>	
W.O. Robertson	De Wetshof Rhine Riesling 2009	R 122
	<i>Crisp and delicate, the nose and palate are abundantly complex with a typically spicy deep fruity flavour. Surprisingly good with any spicy dishes, be they red or white meat biased also can be enjoyed with a good Bobotie.</i>	
W.O. Coastal Region	Buitenverwachting Buiten Blanc 2009	R 89
	<i>This full bodied Sauvignon Blanc based blend offers a variation of fruit characters including ripe gooseberry, green peppers, green melon and hints of tropical fruit. Delicious with seafood, chicken and Thai styled food</i>	
W.O. Western Cape	Fleur du Cap Natural Light 2009, Fleur du Cap	R 66
	<i>Crisp, fruity and easy drinking. Great with light salads and pastas.</i>	
W.O. Coastal Region	Bellingham Sauvignon Blanc Chardonnay 2009	R 61
	<i>Lively lime and green pineapple bouquet layered with forthcoming ripe citrus, melon and pear drop aroma. Best enjoyed chicken stir-fry, seafood pasta, grilled calamari, cheesy quiche and homemade pies.</i>	

Red Wines

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| W.O.
Stellenbosch | Rust en Vrede Cabernet Sauvignon 2008 | R 332 |
| | <i>Opaque in colour with a bright purple rim. Rhubarb and aniseed aromas are backed by cedar and a hint of cocoa powder. Dark cherry aromas are also prevalent. A well-structured Cabernet with beautiful grainy tannins. Full palate weight with notes of tobacco and liquorice on the finish. Exceptional with red meats.</i> | |
| W.O.
Stellenbosch | Edgebaston Cabernet Sauvignon 2007, Finlayson Family | R 170 |
| | <i>Good combination of winemaking skill and natural elements result in very dry full bodied wine with classical cigar box on the nose. Combines well with beef or chocolate.</i> | |
| W.O.
Stellenbosch | First Lady Cabernet Sauvignon 2008, Warwick Estate | R 131 |
| | <i>The wine has a deep and intense ruby red colour. The nose reveals lots of red berries and sweet black currents, complemented by sweet vanilla and chocolate oak background and pleasant herbal undertones. The smooth, ripe, round tannins make this wine easy to drink while still retaining a full body. The balanced acid creates a firm finish that is complemented by a lingering sweetness. Food pairings include red meats and game.</i> | |
| W.O.
Stellenbosch | Brampton Cabernet Sauvignon 2008, Rustenberg Wines | R 104 |
| | <i>Typical bouquet for the variety with hints of cassis, cigar box and spices. Dry with good tannins, thanks to the 16 months in oak, with intense fruits on the palate. Good food combinations would include beef dishes or stronger cheeses.</i> | |
| W.O.
Coastal Region | Saronsberg Shiraz 2008 | R 321 |
| | <i>Deep plum and red fruit flavours combine with seductive coffee and dark chocolate notes to produce a rich, full-bodied Shiraz. Incredible with lamb or game meats.</i> | |
| W.O.
Robertson | Zandvliet Syrah 2007, Zandvliet Wine Estate | R 152 |
| | <i>Great concentration of colour, aromas and intense fruit flavours. Soft ripe tannins give this wine an elegant, suave feel on the palate with a lasting finish. Food pairings could include game, lamb or strong cheeses.</i> | |
| W.O.
Elim | First Sighting Syrah 2008, Strandveld Vinyards | R 126 |
| | <i>Cooling sea breezes ensure a slow ripening of this full bodied, complex Syrah. Hints of white pepper, mocha and red berries. Combines well with lamb, duck or beef dishes.</i> | |
| W.O.
Western Cape | Du Toitskloof Syrah 2007, Du Toitskloof Cellar | R 81 |
| | <i>Full bodied, smooth and elegant Shiraz. Intensely dark colour with complex spicy, peppercorn and granadilla flavours on the palate. Good pairings achieved with lamb, duck or game dishes.</i> | |

W.O. Western Cape	Fleur du Cap Unfiltered Merlot 2008	R 173
	<i>The wine has a rich and dark garnet appearance. On the nose, the wine has a complex balance with red berry and cherry and elegant oak aromas of vanilla and cedar. These follow onto the palate with chocolate and christmas cake flavours adding complexity. Balanced, integrated oak flavours complement the palate and ensure a soft, velvety texture that lingers on the finish. Perfect with Parma ham, roast lamb and a hearty oxtail meal. An ideal accompaniment to robust Italian dishes.</i>	
W.O. Coastal Region	Graham Beck Merlot 2006, Graham Beck Wines	R 153
	<i>Deep velvety red in colour, with rich mulberry, violets and oak flavours on the nose. Packed with dark chocolate and a cassis grip on the palate. Food pairing options include beef, lamb and strong cheeses</i>	
Valle Central Chile	Casillero del Diablo Merlot 2009, Concha y Toro	R132
	<i>This superb wine has remarkable finesse and flavour for the price. Rich fruit flavours of cherries, currants, berries and plums abound. The wine is excellent with red meat or with pasta dishes.</i>	
W.O. Darling	Six Tonner Merlot 2009, Darling Cellars	R 97
	<i>This easy drinking fruity wine has soft tannins, mocha in the bouquet and red berries on the palate. Would be enjoyed with game, lamb or duck.</i>	
W.O. Wellington	Weldebacht Pinotage 2008, Schalk Burger and Sons	R 176
	<i>Intense and elegant red wine with red berry and plum on the nose. Firm lingering palate with hints of vanilla, mocha and black pepper. Well paired with lamb, duck or beef.</i>	
W.O. Stellenbosch	Jacobsdal Pinotage 2007, Jacobsdal Wine Farm	R 141
	<i>Dark ruby with lighter edges. Ripe berry aromas with prunes and a slight farmyard character with faint vanilla in the background. Full-bodied and rich in character with a harmonious fruit acid balance and a slight tannic finish. Enjoy with game casseroles, red meat dishes, robust cheeses or chocolate.</i>	
W.O. Stellenbosch	Beyerskloof Pinotage 2009, Beyerskloof	R 95
	<i>From renowned winemaker, Beyers Truter, comes this full bodied and complex example of the Pinotage variety. Blackberries and cassis on the palate with subtle hint of oak. Well paired with lamb or game dishes.</i>	

- W.O.
Stellenbosch **Trilogy 2008, Warwick Estate** **R 444**
The wine displays an intense brick red dark colour. On the nose the wine expresses intense Cedar, herbaceous spiciness and lots of wild berries and black olive aromas. On the pallet the full rounded feel of the well ripened tannins slowly gives way to roasted almonds, vanilla and coffee flavours, and another hit of wild berries on the aftertaste. Food pairings include red meats, game and lamb.
- Haut-Médoc
France **Chateaux Maurac 2005** **R 295**
Blackberry aromas that follow to the palate, showing power and richness from its northern Médoc location. It has a fine sweetness on the palate and a lingering finish. To be enjoyed with red meat.
- W.O.
Western Cape **Classique 2008, Rupert and Rothschild Vignerons** **R 182**
Full bodied Cabernet Sauvignon and Merlot blend. Ripe, rich fruit impressions interspersed with nuances of cassis, blueberry and forest floor notes which follow through on the palate. Well rounded with abundant youthful tannins. To accompany red meats and strong cheeses.
- W.O.
Stellenbosch **Kannonkop Kadette 2008, Kanonkop** **R 142**
Well structured dry red blend containing Pinotage, Cabernet Sauvignon, Merlot and Cabernet Franc. Concentrated berry, banana and cherry on the palate. Well paired with red meats or stronger cheeses.
- W.O.
Western Cape **Flagstone Longitude Blend 2008, Flagstone Wines** **R 99**
This smooth, medium bodied, well-structured blend consists of Cabernet Sauvignon, Shiraz and a touch of the French Malbec. Red berries and ripe plum on the palate, with hints of mint in the bouquet. Great combinations can be achieved with beef or lamb dishes.
- W.O.
Western Cape **Nederburg Baronne 2008, Nederburg** **R 86**
Good blend of Cabernet Sauvignon and Shiraz with ripe blackcurrant flavours, with a hint of chocolate and savoury smokiness. Food pairings with lamb and game are suggested.
- W.O.
Western Cape **Chateau Libertas 2009, Stellenbosch Farmers Winery** **R 66**
Enjoyable medium bodied dry red wine with a velvety smoothness and ripe red berry flavours. Enjoy with pasta, red meat and poultry dishes.