



Champagne is a French sparkling wine. The term Champagne stems from the name of the region where it is produced. It is illegal to label any product Champagne unless it comes from the Champagne wine region of France and is produced under the rules of the appellation.

## **MOËT & CHANDON BRUT IMPERIAL**

An elegant colour - Golden straw yellow with green highlights. A sparkling bouquet with a vibrant intensity of green apple and citrus fruit. The freshness of mineral nuances and white flowers, with elegant blonde notes. Special occasion or not, it is drinkable with any meal.

Origin: France Vol: 13%

## **VEUVE CLICQUOT BRUT**

Veuve Clicquot Yellow Label manages to reconcile two opposing factors - strength and silkiness - and to hold them in perfect balance with aromatic intensity and a lot of freshness. This consistent power to please makes it ideal as an aperitif, and perfect as the Champagne to enjoy with a meal.

Origin: France Vol: 14%





MCC is a South African term indicating a sparkling wine made in the traditional method (the same way Champagne is made), by which a secondary fermentation takes place inside the bottle.

## PIERRE JOURDAN - MÉTHODE CAP (CARACTÉRISTIQUE / AVANTAGE / PREUVE)

Created in the traditional French method of bottle fermentation or 'Méthode CAP Classique'. Enjoy delicate yeasty aromas on the nose, complemented by fresh citrus flavours and crisp acidity. Bell Rosé with a dry finish and slight pink tinge is great with duck and tuna.

Origin: Franschhoek

Vol%: 14

## STEENBERG SAUVIGNON BLANC

This Sparkling Sauvignon Blanc is made to be fun, fruity and fresh. The nose is full and intense with aromas of granadilla, summer melons and a hint of lime. The palate is light and smooth, yet with a zippy acidity to lift the tropical flavours of pineapple, pear and guava. A fresh brightness rounds off a delicious and refreshing sparkling wine - a perfect drink for a hot summer's day.

Origin: Paarl Vol: 13%

## **PONGRACZ BRUT**

The delicate red fruit aromas will entice your nose and palate; perfect for lighter red meat dishes.

Origin: Western Cape

Vol%: 13.5

## PIERRE JOURDAN - BELLE ROSÉ

A tribute to Pinot Noir, the light rose hue of the Belle Rosé CAP Classique is welcoming and even romantic. Created in the traditional French method of bottle fermentation or 'Méthode CAP Classique'. Enjoy a full nose of strawberries and cream, followed by fresh acidity and red fruit on the palate.

Origin: Franschhoek

Sparkling wine is a wine style characterized by effervescence in the wine due to high levels of carbon dioxide. Sparkling

## **BON COURAGE BLUSH - SPARKLING WINE**

wine is typically white or rosé in colour and can range in

A delightful carbonated sparkling wine with a slight hint of Muscat on the nose. Clean and fruity. This pink, semi-sweet sparkling wine makes a rejuvenating alternative to the norm and it is the perfect accompaniment for snacks at the pool, beach or lounge. Specially made for all Bon Courage bubbly drinkers to complement all the good things in life. A pleasant wine that will manage to steal your heart as well as to make happy times memorable. Just the right sweetness to be enjoyed at breakfast time with zesty orange juice.

Origin: Stellenbosch

sweetness from very dry to sweet.

Vol%: 11.5







Chenin blanc is a white wine grape variety from the Loire Valley of France. Its high acidity means it can be used to make everything from sparkling wines to well-balanced dessert wines, although it can produce very bland, neutral wines if the vine's natural vigour is not controlled.

## SPIER 1692 - CHENIN BLANC

This Chenin Blanc is both crisp and fruity with green guava, pear, apple and hints of litchi on the nose. A well-balanced palate and a strong finish. Perfect for sharing with friends in summer, over a picnic-style meal including sesame-coated chicken goujons and grilled Crottin de Chavignol bruschetta. Serve with crispy bacon, feta and shredded spinach salad, tender fillet of sole in parsley butter or creamy goat's cheese, sushi, pasta and pizza.

Origin: Franschhoek

Vol%: 12.5

## **KWV - CHENIN BLANC**

This wine is a great example of a modern-style South African Chenin Blanc, and shows true elegance. It displays prominent aromas of tropical fruit, guava and ripe melon. The palate is vibrant and fresh with a linear acidity and an enduring finish. Enjoy this wine on its own or with a variety of salads, sushi, seafood and white meats. Chenin Blanc is best enjoyed when chilled.

Origin: Paarl Vol%: 13.5

### **DARLING CELLARS - CHENIN BLANC**

A fruity wine with intriguing notes of melon, fruit salad, peaches, white pear and guava on the nose that follow through on the mid-palate. Well-structured, with pineapple and lemon undertones and a lingering, fresh citrus aftertaste.

Enjoy with fruit salad or sushi!

Origin: Robertson

Vol%: 12.5

## **CHARDONNAY**

Chardonnay is a green-skinned grape variety used in the production of white wine. The variety originated in the Burgundy wine region of eastern France, but is now grown wherever wine is produced, from England to New Zealand.

### LA MOTTE - CHARDONNAY

Straw colour. Slightly riper than other vintages. Fruity nectarine and citrus blossom on the nose, with hints of cashew and lees as the only evidence of wood maturation. A juicy and polished entry, mediumfull with citrus and juicy peach on the palate. Lively length, with good freshness for a wood-matured wine. Excellent with caviar, snails, carpaccio pâté, crayfish, prawns, mussels, perlemoen (abalone) and creamy cheese.

Origin: Franschhoek

Vol%: 12.5

## LEOPARD'S LEAP - CHARDONNAY PINOT NOIR

The elegant burst of citrus from the Chardonnay is beautifully complemented by delicious pomegranate aromas from the Pinot Noir. A modern interpretation of Burgundy's best, the emphasis is on the mouthfeel, with a lively combination of acidity and fruitiness. The palate reveals fresh citrusy pomelo and red-fruit flavours of cranberry and pomegranate. The perfect aperitif and a versatile food companion to Mediterranean cuisine, sushi and an array of soft cheeses.

Origin: Western Cape - Voor Paardeberg

Vol%: 12.5

### **NEDERBURG CHARDONNAY**

With a lemon-green hue, this wine's bouquet offers understated citrus aromas that vie with stone fruit such as nectarine and white peach. The palate is nectarine, quince, pear and citrus, like a mouthful of juicy, tangy fruit salad with a drizzle of rich honey. Best with light salads, fish, and sweet desserts.

Origin: Paarl Vol%: 13.5

### LEOPARD'S LEAP UNWOODED CHARDONNAY

Fresh and zesty, with upfront citrus notes and a hint of elegant pear, buttery biscuit, and lime aromas. Well-rounded, the palate reveals flavours of ripe melon and lemon zest, accompanied by lovely biscuit nuances that leave a lingering aftertaste. The well-integrated acidity of this wine complements a wide variety of white wine-based dishes, such as delicious mussel pasta, scrumptious fish pâtés, lightly cooked shellfish and Brie cheese.

Origin: Western Cape - Voor Paardeberg

Vol% 13





## LIMESTONE HILL - UNWOODED CHARDONNAY

An unwooded wine, Limestone Hill has notes of grapefruit and nuts, with the complexity balanced by a nuanced ending with a delicate ripeness. As a culinary companion, Limestone Hill is superb with oysters, cream-based pasta dishes and light curries, as well as roast pork and veal.

Origin: Robertson

Vol%: 13.5

## SAUVIGNON BLANC

Sauvignon blanc is a green-skinned grape variety that originates from the Bordeaux region of France. The grape most likely gets its name from the French words *sauvage* and *blanc* due to its early origins as an indigenous grape in South West France. It is possibly a descendant of Savagnin.

# SPRINGFIELD LIFE FROM STONE SAUVIGNON BLANC

Life from Stone derives its name from the incredibly rocky soils in which it is grown. Every year, the vineyard battles against nature to produce highly concentrated, powerful wines with a flinty, mineral character true to the quartz rock in which it is grown. Monumental human effort was required to plant the vines - implements destroyed, and, in the case of the older vineyards, dynamite deployed. Stones have no flavour that they impart on wine - they simply reduce the volume of soil. If there is less soil, the vine produces more concentrated fruit. The same happens with old vines, also when vines are planted in high density. As the rock opposes the vine so does a nearby plant, and age limits growth and crop. Life from Stone has the good fortune to have all three of these concentrating factors in its favour - thus the unmatched complexity of a great wine.

Best enjoyed with seafood

Origin: Robertson

Vol%: 12.5

### PORCUPINE RIDGE SAUVIGNON BLANC

Gooseberry and tropical fruit flavours dominate, with a moderate mid-palate weight. Firm, fresh acidity and a bone-dry finish. The Porcupine Ridge Sauvignon Blanc is designed to be drunk young. Enjoy with creamy cheese, fresh bread, and light salads.

Origin: Boekenhoutskloof

Vol%: 12.5

## LA MOTTE - SAUVIGNON BLANC

The wine is thiol-driven, with citrus flavours, and hints of green pepper and Cape gooseberry in the background. The palate is very elegant, with a mineral finish. This sophisticated premium wine harmonises beautifully with seafoods, seafood pasta and spicy cuisine such as Chinese and Thai dishes. Excellent with fresh, fruit-based green salads and dishes containing semi-dried tomatoes, it's also a stylish, sociable wine for enjoyment as an aperitif.

Origin: Franschhoek

Vol%: 13

## **FAT BASTARD - SAUVIGNON BLANC**

This beautifully balanced white wine offers good texture, with layers of tropical fruit. A fresh acidity follows through to a long, satisfying finish. Most enjoyable with fresh fruit and a selection of cheeses.

Origin: Robertson

Vol%: 13

## **ROSÉ WINE**

Rosé wines can be either sweet or dry but tend to err on the dry side overall. Rosé wines produced in the Old World are typically bone dry. Rosés produced in the New World are often sweeter and have a more pronounced fruit flavour due to variations in climate and production methods.

## DE GRENDEL ROSÉ

Pale rose gold in colour, with a pronounced bouquet of watermelon, raspberry coulis and passion fruit. The palate is dry with a medium acidity, packed with red berry flavours, floral undertones and a crisp citrus tail. De Grendel Rosé is the ideal partner for lighter summer fare such as spicy prawns, Portuguese sardines and salads made with red fruits such as watermelon, raspberries, strawberries and pomegranate. This youthful and vibrant wine is best enjoyed early while still fresh and crisp.

Origin: Coastal - Wellington

Vol%: 13

## HERMANUSPIETERSFONTEIN ROSÉ

Playfully dubbed 'the shy girl with long legs' - with no reason to be shy. The only South African Premium Rosé comprising all five Bordeaux varietals, she shows an abundance of fresh fruit, finesse and layered complexity. Pairs very well with smoked fish, herby soups and toasted breads.

Origin: Coastal - Walker Bay





## **JAKKALSVLEI SWEET MOSCATO**

Light pomegranate pink in colour, with alluring, natural-sweet, Muscat flavours that fill the glass as beads of bubbles release fresh fruit flavours of strawberry, red cherries, and exotic spice. These natural-sweet, fruity Muscat flavours follow through to the palate, accommodated with refreshing sweetness, well-balanced acidity, and the tingling delight of fine bubbles.

Origin: Herbertsdale

Vol%: 13

## WARWICK FIRST LADY SWEET ROSÉ

Delicate pale pink, bursting with pomegranate, wild strawberry, and watermelon. The First Lady rosé pairs elegantly with lobster, sashimi salad and rock shrimp tempura. The First Lady is a tribute to Norma Ratcliffe, Warwick matriarch and a pioneer in the South African wine industry.

Origin: Stellenbosch

Vol%: 13

## **BLENDED WHITE WINE**

White wine has existed for over 2,500 years. In this case, "white blend" refers to any white wine that contains more than one white grape varietal in the final product, though certain white blends can have their own designations as individually recognised wines despite comprising multiple grape types.

### PIERRE JOURDAN TRANQUILLE

Blended to be fresh and vibrant. Enjoy tropical fruit, red berries, and lime on the nose, which follow through perfectly on the palate. Enjoy a fruit-forward character and lingering finish.

Origin: Franschhoek

Vol%: 13.5

### **DROSTDY HOF EXTRA LIGHT**

A light, dry white wine, made from 100% Chenin Blanc grapes, this is an easy-drinking, low-alcohol option for the health-conscious and those watching their kilojoule intake, 25% lower in alcohol than most other white table wines. This soft and refreshing wine reflects the fruity aromas and flavours typical of Chenin Blanc and ends in a crisp, clean finish. It is best enjoyed while still young and fresh. This is the ideal wine to serve with light summer salads and snacks.

Origin: Tulbagh

## **BUITENVERWACHTING BUITEN BLANC**

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. Best enjoyed with lightly grilled white fish and fruit dishes.

Origin: Constantia

Vol%: 13.5

### **BOSCHENDAL BOSCHEN BLANC**

Lively green with straw tinge. Tropical fruit and citrus aromas. Palate: Vibrant citrus infused with some pear drop sweetness. A hint of honeysuckle, finishing with a balanced elegance. This fresh and fragrant blend is classic Boschendal at its finest, alive with fruity characters reminiscent of the orchards and groves on the original Boschendal farm.

Vol%: 13

## **DESSERT & NOBLE LATE HARVEST**

Noble Late harvest, NLH, is a term applied to wines made from grapes left on the vine longer than usual. Noble Late Harvest is usually an indication of a sweet dessert wine, such as Late Harvest Riesling. Late harvest grapes are often more like raisins but have been naturally dehydrated while on the vine.

# SIMONSIG – GEWÜRZTRAMINER SPECIAL LATE HARVEST

This flamboyant Gewürztraminer displays a white peach colour. Fragrant lychee and rose petal fill the nose, while flavours of Turkish delight, fresh honey and hints of citrus coat the palate. The wine's richness and complexity are perfectly balanced by a fresh acidity. Serve well-chilled as a sundowner on a summer's day. This beautifully balanced Gewürztraminer is the ideal companion to a spicy Indian or Durban curry. Do not forget about Cape Malay boboties and smoked cheeses.

Origin: Stellenbosch

Vol%: 13.5





## DROSTDY HOF ADELPRACHT

Light straw in colour with yellow and golden tinges. Packed with aromas of apricots, peaches, a touch of honey and floral notes. Full and rich, bursting with flavours of dried fruit and rounded off with a nice acidity to keep it fresh. This wine is excellent with decadent desserts. It pairs beautifully with light eggand cream-based desserts such as cheesecakes, crème caramel and baked custard. It's also great with fruit-based desserts such as apricot and peach tarts and glazed fruit tartlets. For something interesting, serve a well-chilled glass of this wine with a medley of tree nuts such as walnuts, hazelnuts, and pecan nuts.

Origin: Tulbagh Vol%: 11.5

## **KWV CAPE TAWNY**

Extended wood maturation resulted in a beautiful amber colour with orange zest, dried fruit, caramel and nuttiness on the nose. This full-flavoured wine explodes with fruit, marzipan and toffee on the palate, with a well-balanced, sweet finish. Serve chilled before a meal or with cheese and chocolates.

Origin: Paarl Vol%: 17.5



SHIRAZ & SYRAH

Syrah, also known as Shiraz, is a dark-skinned grape variety grown throughout the world and used primarily to produce red wine. In 1999, Syrah was found to be the offspring of two obscure grape varietals from south-eastern France: Dureza and Mondeuse Blanche.

## LA MOTTE - SYRAH

La Motte Syrah red wine is a true expression of its Franschhoek terroir where micro-climates from the mountain slopes and valley floors add complexity to the wine's elegant character. Syrah wine from Franschhoek contains a natural fruitiness that includes red berries and mulberry, while a small percentage of Durif provides colour, plump fruit and texture. Harmonises perfectly with rich, flavourful dishes, grilled meats and sweet chutneys.

Origin: Franschhoek

Vol%: 14

## **KWV SHIRAZ**

This vibrant Shiraz shows prominent fruit sweetness with aromas of cherry, raspberry and dried herbs. Undertones of cedar and dark chocolate are accompanied by a juicy and dimensional mid-palate with a well-integrated tannin structure and an elegant, lingering finish. Enjoy this wine with red meat dishes, grilled chicken or a variety of hard cheeses.

Origin: Paarl Vol%: 14

## **RAKA - BIOGRAPHY SHIRAZ**

Alluring flavours of sweet Moscato fill the glass with a slight bubbliness. Naturally drinkable, crisp and refreshing on the palate.

Origin: Herbertsdale

Vol: 13%





## **MERLOT**

Merlot is a dark blue-coloured wine grape variety that is used as both a blending grape and for varietal wines. The name Merlot is thought to be a diminutive of *merle*, the French name for the blackbird, probably a reference to the colour of the grape.

## **KWV MERLOT**

This generous and vibrant Merlot shows prominent aromas of ripe plum and sour cherry with nuances of black pepper and cedary oak. The palate is accessible, with indulgent tannins and a seamless finish. Enjoy this wine on its own or with tomato-based pastas, roasted poultry or steak.

Origin: Paarl Vol%: 14

## **RAKA BARREL SELECT MERLOT**

Characters of prunes and blackberries, with tones of cloves and herbs and light eucalyptus on the nose. The same fruity, spicy characters on the palate complemented by well-integrated oak.

Origin: Klein Rivier

Vol%: 14

## **VREDE EN LUST - THE RED LADY MERLOT**

Cerise-edged mid-vermilion. Ripe red fruit fermentation aromas, plush plum notes and dense creamy tannins, savoury rather than overdone. Easy drinking but still nuanced on the finish, perfect for lighter, red meat dishes.

Origin: Franschhoek

Vintage: 2015 Vol%: 13.5

### PORCUPINE RIDGE MERLOT

A classic nose shows red plums, cranberry, cinnamon, cloves and nutmeg at play, with intriguing whiffs of rosemary, thyme and oregano. The wine is lithe and elegant with an exceptionally smooth midpalate and plush, silky texture, showing darker berry fruit flavours with fine-grained, integrated tannins and balanced acidity. Subtle hints of mocha and dark milk chocolate linger on a vibrant finish. Tastes amazing with hard cheese and chocolate desserts.

Origin: Coastal Region - Boekenhoutskloof

Vol%: 14

## **TALL HORSE - MERLOT**

Great ruby intensity with liberal ripe plum and spice on the nose before a smooth, lush entry with lashings of black cherry, mulberry and plum flavours well-incorporated with deft oak notes. An honest, easy-drinking red wine that makes a fabulous social sipper ready to drink now or within a year or two of vintage. Do not wait too long. Enjoy with roast lamb, grilled pork chops or anything Italian.

Origin: Wellington

Vol%: 13.5 Vol%: 14

### **ASARA - MERLOT**

A complex wine with fresh red berries and plums on the nose. Raspberries, sweet cherries and subtle hints of mint and vanilla unfold throughout the layers. This juicy palate evolves into concentrated, sweet fruit richness and a silky, balanced tannin structure. The French oak is well integrated, giving this wine a delicate, yet complex, expression. Enjoy with rare roast beef, cured meats and lightly grilled dishes.

Origin: Stellenbosch Vintage: 2015 Vol%: 14

## **CABERNET SAUVIGNON**

Cabernet Sauvignon is one of the world's most widely recognized red wine grape varieties. It is grown in nearly every major wine-producing country across a diverse spectrum of climates from Australia's Okanagan Valley to Lebanon's Beqaa Valley.

## **ERNIE ELS BIG EASY CABERNET SAUVIGNON**

Luxurious dark chocolate, cinnamon spice and ripe plum aromas fill the glass. The palate is dark-fruited, medium to full-bodied, and complemented by hints of dried herbs and salty liquorice. This wine begs for a rare cut of sirloin and will drink well over the next 3-4 years.

Origin: Stellenbosch

Vol%: 14

## NEDERBURG 56HUNDRED CABERNET SAUVIGNON

A ruby-red colour with an abundance of ripe red berry fruit and dark chocolate aromas, with nuances of oak in the background. Firm tannins and a lingering, youthful aftertaste. Excellent drinkability. Enjoy with pâté, burgers, grills, roasts and casseroles.

Origin: Paarl Vol%: 14

## **ARABELLA - CABERNET SAUVIGNON**

Brimming with abundant blackcurrant aromas, this full-bodied wine is a mouthful of juicy plum flavours. Delightfully versatile, it makes a delicious partner to a wide variety of foods.

Origin: Robertson





## **KWV MERLOT**

The Durbanville ward is considered one of the Cape's coolest wine regions, thanks to the sea breezes that drift inland from False Bay and Table Bay and the late afternoon mists that bathe the slopes. These conditions are ideal for the slow ripening of the grapes, allowing them to develop their full-flavoured and intense character. Well-balanced grape and wood tannins with a slight strawberry undercurrent. Enjoy with robust game, red meat and lamb dishes as well as hard, mature cheese.

Origin: Durbanville - Cape Town

Vol%: 14

### **ALLESVERLOREN CABERNET SAUVIGNON**

An abundance of prune, blackcurrant and white pepper aromas with oak spice and cigar box in the background. A rich and full-bodied wine with a good tannic structure, lots of berry fruit flavours such as blackcurrant and cherries, with undertones of dark chocolate. Excellent on its own or served with poultry, grilled or roasted red meat dishes.

Origin: Swartland

Vol%: 13.5

## **PINOTAGE**

Pinotage (PIN-a-tahzh) is a red wine grape that is South Africa's signature variety. It was cultivated there in 1925 as a cross between Pinot Noir and Cinsaut.

## **ZONNEBLOEM PINOTAGE**

Symbolic of the South African contribution to the craft. The deep ruby-red colour belies the perfect balance which runs through every facet of this wine. Chocolate and red berries culminate in an exciting palate, painstakingly crafted from the moment of conception through to the final sip to create a classic Pinotage - elegant, rich in fruit, with a hint of spice. Serve with red meats and hearty chicken dishes.

Oriain: Stellenbosch

Vol%: 14

## **KWV PINOTAGE**

An abundance of prune, blackcurrant and white pepper aromas, with oak spice and a hint of cigar box in the background. A rich and full-bodied wine with a good tannic structure, lots of berry fruit flavours such as blackcurrant and cherries, with undertones of dark chocolate. Excellent on its own or served with poultry, grilled or roasted red meat dishes.

Origin: Swartland

Vol%: 13.5

### **BEYERSKLOOF PINOTAGE**

Strong plum flavours with velvety tannins. Well-structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish. Impressive for consistency, given the volume produced of this specific vintage. For a full-flavoured experience, we recommend drinking young. Primary fruit aromas lead to an abundance of plum and black cherries against mocha, cedar, and sweet, spicy notes.

Origin: Stellenbosch

Vol%: 14

## **RED WINE BLENDS**

Traditionally, wines have been blended to ensure that there are sufficient levels of alcohol, acidity, tannins and fruit extracts to increase the likelihood for aging ability, ensuring that the wine will have complex flavours years from now.

## LANDSKROON PAUL HUGO RED

A blend of classic cultivars, Cabernet Franc, Shiraz, and Merlot, creating complex fruit flavours.

Good accompaniment to cheese, lightly braaied meat and spicy seafood.

Origin: Paarl Vol%: 14

## HARTENBERG - CABERNET SAUVIGNON SHIRAZ

Peppery and spicy with rich berry aromas. The wine has rich and elegant fruit flavours. The fruit-oak balance is stylish and has a soft, smooth, silky "drink me" finish, with good structure and length. The wine can grace all tables, from those where fine cuisine is offered to those where companionship and relaxation are preferred. Pizza with all its various toppings (but not too much chilli), all traditionally prepared meat dishes (i.e. stews and grills), grilled or roasted game fish (ideally without a lemon-based sauce), or with pudding.

Origin: Coastal Region - Stellenbosch

Vol%: 14

## MEERLUST RUBICON

Intense, youthful, almost purple hue and a quintessential Rubicon nose with violets, ripe plum, cedarwood, fennel and an intense spiciness. Typical liquorice notes are also evident on the nose. Still young and earnest, promising further maturation potential; the palate is full-bodied, structured, and packed with fresh dark fruit and rounded, linear tannins, promising long beneficial maturation. A standout Rubicon displaying all the charm of a perfect vintage from mature vines.

Origin: Stellenbosch





## RUPERT AND ROTHSCHILD CABERNET SAUVIGNON - MERLOT

Nuanced notes of fresh cranberry and wild black cherry evolve into a delicate hazelnut truffle chocolate with a silky-smooth lingering texture.

Recommended with seared Springbok Ioin, braised Springbok shoulder, and aromatic potato pudding with puffed barley and a port cherry gastrique.

Origin: Franschhoek

Vol%: 14

## VREDE EN LUST – BOET ERASMUS CABERNET SAUVIGNON, MERLOT, PETIT VERDOT, MALBEC

Very primary on the nose - lifted red and black fruit, tobacco, and vanilla plus a little earthiness. Full-bodied, with pure fruit, bright acidity, and fine tannins, with a long, savoury finish. Poised and understated, this wine has a good future ahead of it and pairs well with fillet, rump and sirloin steak, rich meat dishes with well-reduced sauces and a range of mature cheeses.

Origin: Simonsberg-Paarl

Vol%: 14

## **ANTHONIJ RUPERT - OPTIMA**

Delightful interplay of blackcurrant, cassis, violet perfume, and an earthy richness. The wine feels silky, supple, and smooth when it first hits the palate. Flavours of dark berry fruit, Christmas pudding and spice then make their presence felt. Beautifully poised and balanced, with neither fruit nor oak dominating; the oak is sympathetic and supportive. A delightful blend with a good backbone, lithe body, and a long-lasting aftertaste, ideal for food pairings. Origin: Paarl

Vol%: 14

## LA MOTTE - MILLENNIUM MERLOT CABERNET FRANC

This South African interpretation of the famous Bordeaux-style red blend is excellent at countering fat – creamy, buttery, and otherwise fat-laden dishes like duck-liver are excellent partners. Its accommodating structure also befriends mild curries such as traditional Cape bobotie and is a stalwart when served with creamy sauces and mushrooms.

Origin: Franschhoek

Vol%: 13.5

## **RAKA SPLICED**

With rich berry aromas and ripe red fruit, prunes, and hints of oak and spices on the nose, the palate reflects the fruity flavours of ripe cherries with a spicy, smoky undertone. A wonderful balance between fruit and wood with a juicy finish.

Origin: Cape South Coast - Klein Rivier

### **RAKA QUINARY**

Dark plum colour. A complex nose of spice, ripe berries, and blackberries with slight forest-floor earthy tones. Fruit and elegant oak flavours, juicy tannins and a lingering aftertaste.

Origin: Cape South Coast - Klein Rivier

Vol%: 14

# ALTO CABERNET FRANC, SHIRAZ, MERLOT, CABERNET SAUVIGNON & PETIT VERDOT

Dark, lively brick-red. Typical Cabernet qualities, namely red berry, a touch of nuttiness, and a good intensity with subtle wood overtones. The wine is well-balanced, with soft grape and wood tannins together with ripe fruit and has a very pleasant aftertaste.

Excellent when enjoyed with lamb, steak, venison, casseroles, charcuterie and even mature cheeses.

Origin: Stellenbosch

Vol%: 14

# NEDERBERG BARONNE CABERNET SAUVIGNON SHIRAZ

Bright-red, with aromas of red berries and cherries, vanilla oak spice, and a hint of chocolate. A rich, medium-bodied wine with ripe plum, prune and dark fruit flavours and a pleasant tannic structure. Excellent with heart-warming roast lamb, coq au vin, steak, venison, mature cheeses, pizza and pasta dishes, and beef burgers.

Origin: Paarl Vol%: 14

### **KWV CABERNET SAUVIGNON MERLOT**

This elegant wine delivers aromas of fresh red fruit, violets and sweet spice. The wine is soft and juicy with a fruit-driven palate accompanied by hints of vanilla and liquorice. Enjoy with duck, roast vegetables, or slow-cooked lamb shank on a bed of couscous.

Origin: Paarl Vol%: 14

## **RAILROAD RED**

A red blend with layers of juicy berry, a hint of oak spice and seamless tannins. The perfect all-rounder – equally quaffable as is, slightly chilled, or when paired with a dizzying variety of dishes. Enjoy it wherever the journey takes you.

Origin: Franschhoek

Vol%: 14

## HAUTE CABRIÈRE - UNWOODED PINOT NOIR

Enjoy an abundance of red berries and soft tannins. Best served slightly chilled, this is the perfect wine to enjoy in summer.

Charcuterie, rare meats such as steak tartare, and pasta, as well as Carpaccio, Ceviche, and most vinaigrette-based dishes, are all great matches with this wine.

Origin: Paarl Vol%: 12.5

