

Introduction

Wine is for enjoyment. To enhance a meal, adding a new dimension to dishes. Though connoisseurs may sniff and spit, imbuing nature's bounty with mystique, there should be nothing intimidating about the fruit of the vine. Though wine matching rules have been formulated through the centuries, they are there to be broken. There is only one hard and fast rule: drink what you like and what works for you. Even happy wine and food marriages should allow for infidelity (especially as regards red wine with "meaty" fish). For those who would welcome guidelines, we've suggested some menu matches to please your palate.

Should you need wine-speak interpreted, see the glossary of the most common terms below:

Body - fullness on the palate. A voluptuous wine is obviously full-bodied.

Balance - the harmony of alcohol, acid, tannin, fruit and wood (where used).

Buttery - the rich creaminess of wines such as barrel-fermented Chardonnay.

Corked - the wine has been contaminated by fungal or bacterial infections from the cork and has a dank and musty smell.

Finish or length - the aftertaste that lingers after swallowing.

Oxidised - the wine has been exposed to air, which in whites often results in a dark yellow colour and an "aged" taste.

Tannins - chemical compounds occurring naturally in grape skins and seeds, and to a lesser extent in the oak in which wine is aged. Tannic indicates mouth-puckering character.

South Africa's vineyards are situated in the Western Cape where cold, wet winters and long, hot and dry summers, cooled at the coast by the sea breezes, provide the ideal climate for grape growing.

CONSTANTIA

The cradle of South African winemaking. In 1695 Cape Governor Simon van der Stel established a wine farm in the fertile valley of Constantia, where mountainside vineyards are cooled by sea breezes from nearby False Bay. The morning sun warms the vines; the mountains offer afternoon shade. The old Constantia farms with their whitewashed gabled homesteads have a reputation for hospitality and fine wines that dates back to the early 18th century. Today their wines enjoy an international reputation.

DURBANVILLE

A winegrowing area established soon after the first settlement at the Cape, Durbanville is now threatened by urban sprawl. Vineyards, set on sloping hills, enjoy the cool wind off the Atlantic Ocean and False Bay, and a vigorous, flavour-packed intensity characterises the wines.

ELGIN

The Elgin ward, in the larger Overberg wine district, lies east of Stellenbosch in the Western Cape Province of South Africa. It is considered to be one of the most distinctively cool areas in the country and this is reflected in the styles of wine. Elgin's attitude and its south-easterly winds contributes to the lower temperatures which prevail here, yielding exciting aromatic whites and elegant reds.

FRANSCHHOEK

Settled by French Huguenots fleeing religious persecution in 1688, this verdant valley is ringed by mountains and enjoys a cooler microclimate than the surrounding areas, bringing elegance to the wines.

PAARL

First settled in 1687, Paarl extends from a mountain-bordered valley to broad plain, with the Berg (Mountain) River providing irrigation. Recently launching itself as a Red Wine Route, Paarl is more widely known for award-winning white varieties.

ROBERTSON

This dry inland area, where vineyards now flank the tranquil Breede (Wide) River, was once thought too hot for quality wine. Through dedication and skillful vineyard management wine farmers have established a name for innovative as well as easy drinking wines.

STELLENBOSCH

Sunny, rapidly developing wine region to the north of Cape Town, traditionally associated with wheat and big red wines, though fine whites are coming to the fore. The region encompasses the Darling area.

TULBAGH

A mountain-ringed basin where viticulture has been practised since the late 19th century. Known for sparkling wines and lighter whites, the area is now making inroads into the Award-winning red wine market.

Whites by the glass

SAUVIGNON BLANC

Protea	24.00
Sutherland	33.00
Newton Johnson	37.00
Jordan	39.00
Doreen	28.00

BARREL FERMENTED SAUVIGNON

Jordan Outlier	47.00
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CHARDONNAY

Protea	26.00
Jordan	57.00

UNOAKED CHARDONNAY

Jordan	41.00
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CHENIN

Jordan	41.00
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ROSE

Newton Johnson Felicite	25.00
Jordan	26.00

BLEND

Jordan Chameleon Sauvignon Chardonnay	26.00
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RIESLING

Jordan	44.00
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BUBBLES

Villiera Tradition Brut	50.00
Groote Post Brut Rose	48.00

Sauvignon Blanc

Crisp, dry, aromatic wine, with distinctive aromas of grass and gooseberries often with citrusy overtones or hints of asparagus. A must with moules marinières, soupe de poisson Normand, delicate fish dishes, goat cheese, salad and fresh asparagus.

JORDAN	216.00
Stellenbosch - Lively gooseberry/citrus flavours with chalky undertones.	
SPRINGFIELD SPECIAL CUVÉE	225.00
Robertson - Grapes originate from the estates prime site for Sauvignon.	
IONA	306.00
Elgin - Deliciously drinkable, lightly tropical wine from high-altitude vineyards.	
RAKA	123.00
Caledon - Fresh crisp with appealing aromas of green pepper.	
ALMENKERK	270.00
Elgin - Belgian and Dutch owners have produced a beautifully balanced wine with minerality and notes of capsium and nettle.	
OAK VALLEY	207.00
Elgin - Usual delightful delicacy, brisk minerality main focus, with quiet yet authoritative varietal notes on tail.	
SUTHERLAND	165.00
Elgin - Fragrant and fruity with a dry finish.	
DOREEN	141.00
Stellenbosch - Straw coloured, zesty sauvignon blanc.	

Barrel Fermented Sauvignon Blanc

Sauvignon Blanc wooded for added complexity. A pleasing partner to traditional chicken based waterzooi gantoise.

JORDAN - OUTLIER	258.00
Stellenbosch - Smoky, toasty fruit/wood balance.	

Reds by the glass

MERLOT

Protea	30.00
Dornier	47.00
Jordan	57.00

CABERNET

Rannoch	41.00
Jordan	57.00

SYRAH

Newton Johnson	53.00
Jordan	57.00

PINOTAGE

Diemersfontein	50.00
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PINOT NOIR

Newton Johnson Felicite	36.00
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BORDEAUX BLEND

Jordan Chameleon Cabernet Merlot	29.00
Thelema Mountain Red	31.00

Chardonnay

A richly varied wine from full and buttery to light with tropical nuances. In food pairing it's largely a matter of personal preference and the weight of the dish you've ordered. Choose wooded, more serious examples for added body and oak complexity (ideal with robust fish, creamy sauces and soft cheeses). Fresher, unwooded styles capture the variety's fruitiness and are a graceful match with lighter seafood dishes.

HARTENBURG **237.00**

Stellenbosch - Creamy Vanilla, bursting with citrus aromas. Long lingering flavors with gentle oak finish.

IONA **450.00**

Elgin - Rich, creamy and nutty with a lemony acidity, strong mineral undertones and a discreet use of french oak.

JORDAN **315.00**

Stellenbosch - Layered ripeness and integrated wood.

JORDAN UNOAKED **225.00**

Stellenbosch - Focused freshness and fruit. Appealing alternative to full, buttery styles.

WATERFORD **345.00**

Stellenbosch - A spread of dainty yet convincing flavours of melange roast nuts and citrus with liaising creaminess.

OAK VALLEY **355.00**

Elgin - Distinctive fruit aromas, full bodied and elegant.

VONDELING CHARDONNAY **222.00**

Voor Paardeberg - Inviting nose of honeyed citrus.

Chenin Blanc

SA's most-planted variety, once a blending wine and now enjoying serious attention from winemakers. A versatile food partner, varying from light and fruity to complex wood-aged styles and appealing dessert wines. Pair with the same food as Chardonnay try both with the speciality of the house, marrow bones.

JORDAN **225.00**

Stellenbosch - Rounded richness from mature vines.

MOOIBLY **150.00**

Paarl - Fruity nose with a hint of lime on the palate.

Blends

Sauvignon-dominated wines, rounded by Chardonnay and often with a soupcon of sugar for smoothness. Particularly palatable with fish and light summer dishes.

JORDAN CHAMELEON SAUVIGNON/CHARDONNAY **141.00**
Stellenbosch - Accessible, well-matched varietal partnership.

Off Dry

JORDAN RIESLING **240.00**
Stellenbosch - Intense lemon-lime flavours with crisp fruitiness.

SUTHERLAND RHINE RIESLING **165.00**
Elgin - Fragrant, pungent orange blossom and lime character. Sweetish on the palate with a long finish.

Rosé

Made from red grapes, with the skins removed before imparting much colour to the wine. Tailor-made for summer drinking, the dry styles embrace carpaccio and Norwegian salmon tartare.

JORDAN CHAMELEON ROSÉ **141.00**
Stellenbosch - Fruity, salmon hued maiden vintage, researched in France and made from specific vineyards to ensure elegance and low alcohol.

NEWTON JOHNSON **123.00**
Hemel - en - Aarde Valley - Delicate, light and elegant.

VONDELING ROSÉ **114.00**
Voor Paardeberg - Enticing bouquet of rose petals with tropical and citrus notes.

Viognier

SUTHERLAND VIOGNIER - ROUSSANNE

225.00

Elgin - Flavours of sun-dried apricot and petal aromas with excellent textures and complexity.

Champagne

JACQUART BRUT MOSAIQUE

675.00

Biscuity and multi-layered, with a fine mousse.

Method Cap Classique

Local name for sparkling wine made by the Champenoise method. (A trade agreement with France prohibits the use of the appellation Champagne.) Enjoy as an appetiser, or with oysters, fresh fruit sabayon and ice-cream.

VILLIERA TRADITION BRUT NV

252.00

Stellenbosch - A blend of red and white grapes displaying a full, balanced, yeasty complexity. Crisp, acidity and rich fruit.

GROOTE POST BRUT ROSE

245.00

Darling - Flavours of strawberry and hints of yeasty biscuit.

Dessert Wine

Luscious, honeyed wine. Great with crêpes flambées and tarte aux pommes, but should not be limited to dessert try also with foie gras, pâté and blue cheese.

JORDAN MELLIFERA

375.00

Delicate floral and fresh ripe apricot bouquet, with well-balanced acidity.

THELEMA RHINE RIESLING LATE HARVEST

150.00

Stellenbosch - Delicious apricot and honeysuckle character.

Cabernet Sauvignon

King of grapes, revered for fine wines with long ageing potential. A flavour spectrum of cassis, blackberries, nuts, coffee and tobacco plus hints of mint from certain wine-growing regions. (The most extensive Cab vineyards are in Stellenbosch and Paarl). For food matches think red meat: steak au poivre or fillet de boeuf Chateaubriand.

RANNOCH	205.00
Stellenbosch - Prominant aroma of black current with a hint of mint and vanilla.	
JORDAN	315.00
Stellenbosch - Big, bold and balanced.	
WATERFORD CABERNET SAUVIGNON	360.00
Stellenbosch - Ripe fruit elegantly layered with spicy oak.	

Bordeaux Style

Smooth Cabernet/Merlot blends in the Bordeaux style (often with a touch of Cabernet Franc) make relaxed food partners for most types of meat sauced, grilled, or plainly roasted. Will partner coq au vin or carbonades Flamande with kidneys and braised beef.

RUPERT & ROTHSCHILD CLASSIQUE	318.00
Paarl - Succulent complexity.	
JORDAN CHAMELEON CABERNET/MERLOT	162.00
Stellenbosch - Ripely accessible with mint-fresh fruit.	
RUSTENBERG RM NICHOLSON	228.50
Stellenbosch - Black-currant aromas are complimented by dried herbs with notes of black pepper and spice, followed by a palate with serious structure, finishing off with softness from the Shiraz.	
SPRINGFIELD THUNDERCHILD	200.00
Robertson - A classical blend using the ancient technique of fermenting uncrushed berries with fermented yeast.	
VONDELING PETIT ROUGE	114.00
Paarl - An elegant fruit profile on the nose. Cheeky cherries, subtle raspberry and spicy black pepper. All supported by refined tannins and a soft finish.	
THELEMA MOUNTAIN RED	156.00
Stellenbosch - Spicy aromas of black pepper and mulberry mingle with the plum flavours of this approachable wine.	

Pinotage

SA's "national grape" the result of a cross-pollination between Pinot Noir and Cinsaut (then known as Hermitage) in the 1920s. It has both devotees and detractors, covering a range of styles from unwooded to seriously oaked. Associated with flavours with plum, cinnamon, cloves and bananas, it teams happily with full-flavoured dishes and young cheddar. For a truly South African experience, pair it with bobotie a traditional aromatic and spicy Cape Malay dish, which is one of Den Anker's local specialities.

BEYERSKLOOF	155.00
Stellenbosch - Fruity, ripe introduction to this variety, blended with Merlot.	
L'AVENIR	254.00
Stellenbosch - Smokey, purple-plum flavours.	
DIEMERSFONTEIN	248.00
Wellington - Rich chocolate nose, a hint of mint and baked plums.	
MARIANNE	335.00
Stellenbosch - Red berries, fynbos and spices. A very elegant wine with a beautiful structure, subtle tannins and long finish.	
SOUTHERN RIGHT	348.00
Hemel en Aarde - Classically styled, clay grown wine, packed with complex dark berry fruit.	

Pinot Noir

Billed as a feminine grape for its fickleness. Pinot Noir offers winemakers the greatest challenge. An elegant wine, it enjoys food from tuna to chicken, ham, veal and black mushrooms.

MURATIE	434.00
Stellenbosch - The first South African wine estate to produce Pinot Noir (in 1927). Still traditionally vinified in knipe (open fermenters). Typically cherry flavours and hints of forest-floor, with juicy fruit underpinned by a good tannic structure.	
PAUL CLUVER	390.00
Grabouw - Excellent colour, lots of wild berry fruit on the nose complemented with hints of chocolate, violet and coffee.	
SUTHERLAND	225.00
Elgin - Light and clean, with earthy wild strawberry and raspberry flavours and a perfumed and elegant finish.	
IONA MR P	280.00
Elgin - Elegant wine with a pure and lovely texture. Focused sweet cherry fruit dominates with spicy undertones.	

Shiraz

Also known as Syrah. Smoky, full-bodied, berried and spicy wine, often with overtones of tar, leather and game. The ideal match for venison, duck and strongly flavoured dishes.

EXCELSIOR PADDOCK SHIRAZ **160.00**

Robertson - Juicy and accessible, plummy in flavour fleshed out with chocolate, berries and cherries.

JORDAN "THE PROSPECTOR" SYRAH **315.00**

Stellenbosch - Dense, rich, black-fruit flavours, white pepper and spice laced with dark chocolate and fynbos.

STELLENRUST **141.00**

Stellenbosch - Soft, oak undertone enhancing ripe fruity tannins & peppery spice.

TAMBOERSKLOOF SYRAH **333.00**

Stellenbosch - Aroma of black berry, vanilla and raspberries, very elegant and well-balanced wine.

NEWTON JOHNSON FULL STOP ROCK **267.00**

Hemel-en-Aarde Valley - Mineral style with dark fruit and crimson cashmere textured tannins.

Merlot

Blue-black grape that softens blends containing Cabernet, and is smoothly supple as a single varietal. Hints of plum and spice complement lamb, quail, lapin à la Flamande and cheese.

JORDAN **315.00**

Stellenbosch - Ripely accessible plummy appeal. No added sulphur.

STEENBERG MERLOT **340.00**

Constantia - This multi layered merlot shows flavours of buchu, basil and mint on the nose. As it opens up, it flows into dark chocolate and cedarwood.

ALTYDGEDACHT **202.50**

Durbanville - Full bodied, dark chocolate & berry fruit flavours.

DORNIER **237.00**

Stellenbosch - Flavours of plum, mint and roasted nuts with hints of menthol, creamy texture while being full bodied with a good structure and well balanced acidity.

The Cellar Collection

Mature vintages, prized and now generally unobtainable, bought in by Den Anker for your dining pleasure. Only a limited number of bottles is available, sourced from connoisseurs' private collections and stored at the restaurant in optimum cellar conditions.

JORDAN NINE YARDS CHARDONNAY - 2013	400.00
JORDAN COBBLERS HILL - 2011	400.00
SPRINGFIELD THE WORK OF TIME - 2008	380.00
SPRINGFIELD METHODE ANCIENNE - 2009	480.00
KEET - FIRST VERSE - 2010	400.00
TAMBOERSKLOOF JOHN SPICER SYRAH	550.00

Magnums

VILLIERA TRADITION BRUT	428.00
JORDAN CHARDONNAY - 2007	630.00
RUSTENBERG JOHN X MERRIMAN - 2011	800.00
JORDAN CABERNET SAVIGNON - 2006	645.00
GUARDIAN PEAK FRONTIER - 2006	350.00
TAMBOERSKLOOF SYRAH	600.00

French Wines

COTE D'OR BOUCHARD PERE ET FILS BOURGOGNE CHARDONNAY	390.00
An expressive nose of lemongrass, straw and pear leads to intense but pliant flavors that possess a lovely sense of energy and solid detail on the attractively dry and balanced finish.	
CHATEAU DE SAINT COSME COTES DU RHONE ROUGE	405.00
"The 100% Syrah cuvee comes from cool microclimates of Syrah in Vinsobres and La Garde. Dense ruby/purple, with loads of melted chocolate, espresso, cassis and blackberry, this inky, full-bodied wine has no hard edges and is just a big, corpulent mouthful of Syrah.	