



# *La Pentola*

## Wine List

It is with great pleasure we introduce our wine list for 2017. Many hours of work and tasting have gone into selecting a list which will satisfy everyone's taste. For each cultivar we offer from a value for money wine by the glass through to premium wines for special occasions.

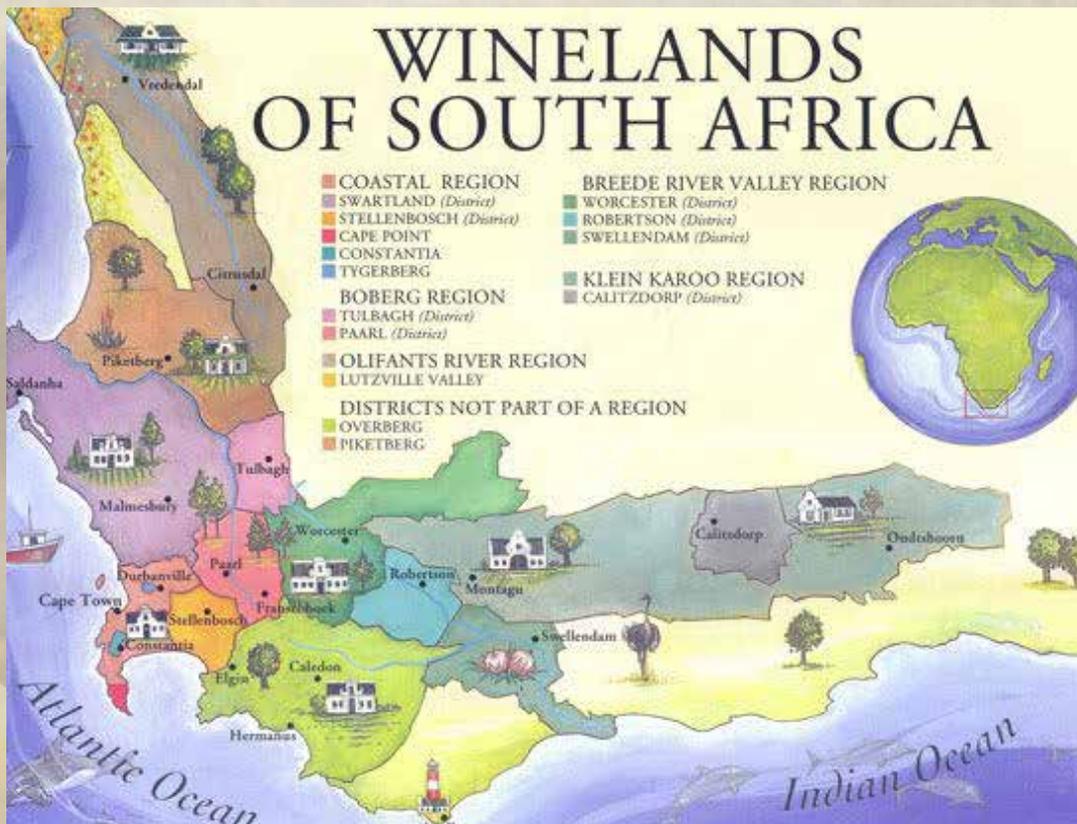
Salute!  
Sandra & Chef Shane



# Aroma Wheel



# Winelands Map



# Champagne

**BOLLINGER R.D.  
EXTRA BRUT (CHAMPAGNE) 1988**

R6000

A Classic legendary 1988 vintage for the connoisseur.

**BOLLINGER LA GRANDE  
ANNÉE BRUT (CHAMPAGNE) 1999**

R4500

This is a phenomenal Champagne with intense aromas of crème brûlée, dried apple, dried apricot and pear. Some tropical fruit but always subtle. Full-bodied dense and layered with beautiful fruits and a long, long finish. Wonderful fruit, limestone and white pepper aftertaste.

**MOËT AND CHANDON  
BRUT (CHAMPAGNE) Non Vintage**

R1300

Created in 1869, it embodies Moët & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

**MOËT AND CHANDON  
ROSÉ (CHAMPAGNE) Non Vintage**

R1580

A spontaneous radiant, romantic expression of the Moët & Chandon style, a lively, intense bouquet of red fruits (wild strawberry, raspberry & cherry).



# Methode Cap Classique & Sparkling Wine

## **PEARLY BAY**

**PINK ROSÉ (PAARL) NON VINTAGE**

This sparkling rosé wine has delicious red berry and peach aromas and flavours and a sweet, soft finish.

R120

🍷 R28

## **DURBANVILLE HILLS SPARKLING**

**SAUVIGNON BLANC (DURBANVILLE) 2016**

The burst of tiny bubbles on the tongue awakens the palate, allowing it to fully appreciate the fresh fruit flavours of the wine. Invigorating and refreshing.

R210

## **GRAHAM BECK**

**BRUT (ROBERTSON) NON VINTAGE**

This Brut MCC has been produced in the traditional Champenoise method, an elegant blend of Chardonnay and Pinot noir. Whole bunch pressed and bottle fermented, with an extended lees contact of 15 to 18 months. Light yeasty aromas, limey fresh fruit on the nose and rich, creamy complexity on the palate. The fine mousse gives freshness and finesse.

R370

## **PIERRE JORDAN**

**BELLE ROSÉ (FRANSCHHOEK) NON VINTAGE**

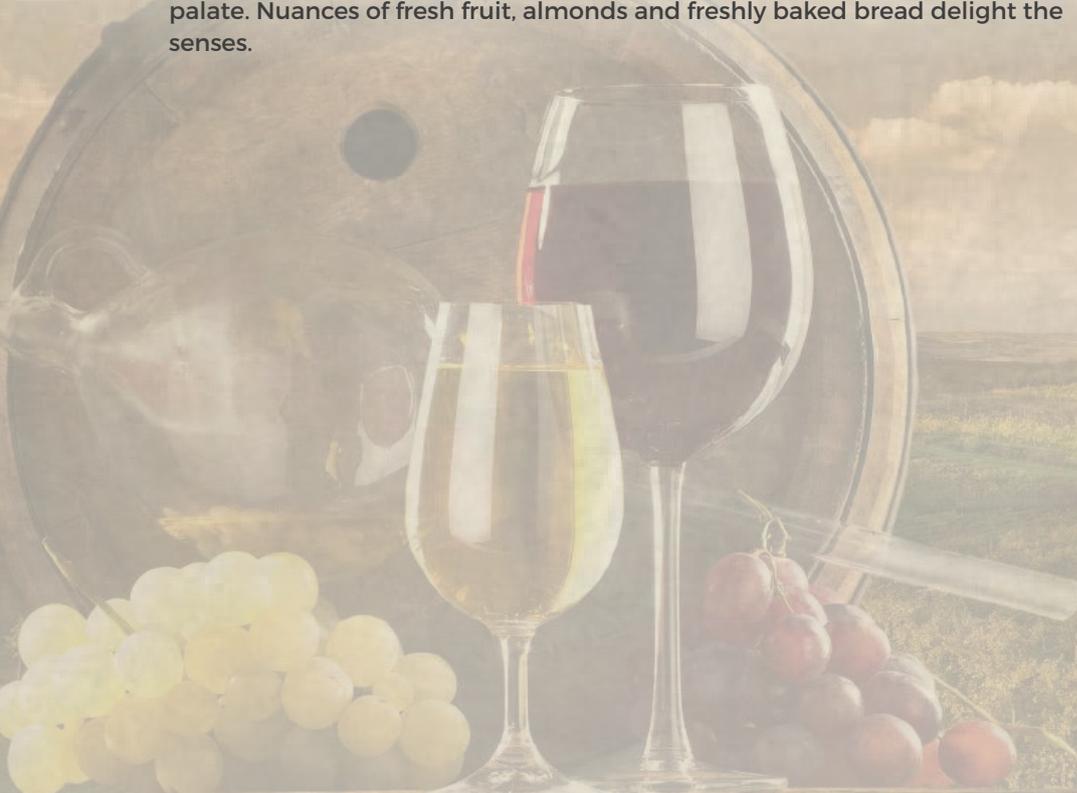
The palate reveals a lively presentation of rich strawberry and cherry flavours derived from Pinot Noir, which offers an elegant dry finish

R300

**DESIDERIUS PONGRÁCZ (DURBANVILLE) 2008**

A slightly green tint that teams with light, lively bubbles and raciness on the palate. Nuances of fresh fruit, almonds and freshly baked bread delight the senses.

R720



# Sauvignon Blanc

## **DURBANVILLE HILLS (DURBANVILLE) 2016**

Medium-bodied wine with subtle citrus and tropical fruit on the palate ending with a long, lingering finish.

R145

🍷R36

## **MIDDELVLEI ROOSTER (STELLENBOSCH) 2016**

Light yellow colour with hints of lime green. The nose and palate show hints of tropical fruit such as kiwi fruit, figs, green melon and gooseberries.

R160

## **BOSCHENDAL 1685**

### **GRAND CUVÉE (FRANSCHHOEK) 2016**

Vinification was reductive, which meant all air was excluded from the grape processing operation. This was done to protect the delicate varietal flavours. After fermentation, the wine was left on its primary lees, with regular stirring weekly for the first month. This process imparted a lovely roundness to the mid-palate. A small portion of Semillon (8%) was then added to the final blend to balance the acidity and add to the ageability. The nose shows an abundance of tropical fruit flavours with hints of lime and green fig. A soft, full-bodied wine with a harmonious palate and coated acidity adding to the zesty, mineral finish.

R225

## **CATHEDRAL CELLARS (PAARL) 2014**

This expressive Sauvignon Blanc shows distinctive tropical fruits, orange blossom and floral notes on the nose, subtle spice and a touch of lime. The palate is juicy and crisp with a zesty lingering finish.

R275

## **HERMANUSPIETERSFONTEIN NO.5**

### **KAT MET DIE HOUTBEEN (SONDAGKLOOF) 2014**

Elegant aromas of green apple, nettles and freshly cut grass with soft pear and lanolin. Rich and full mouthfeel.

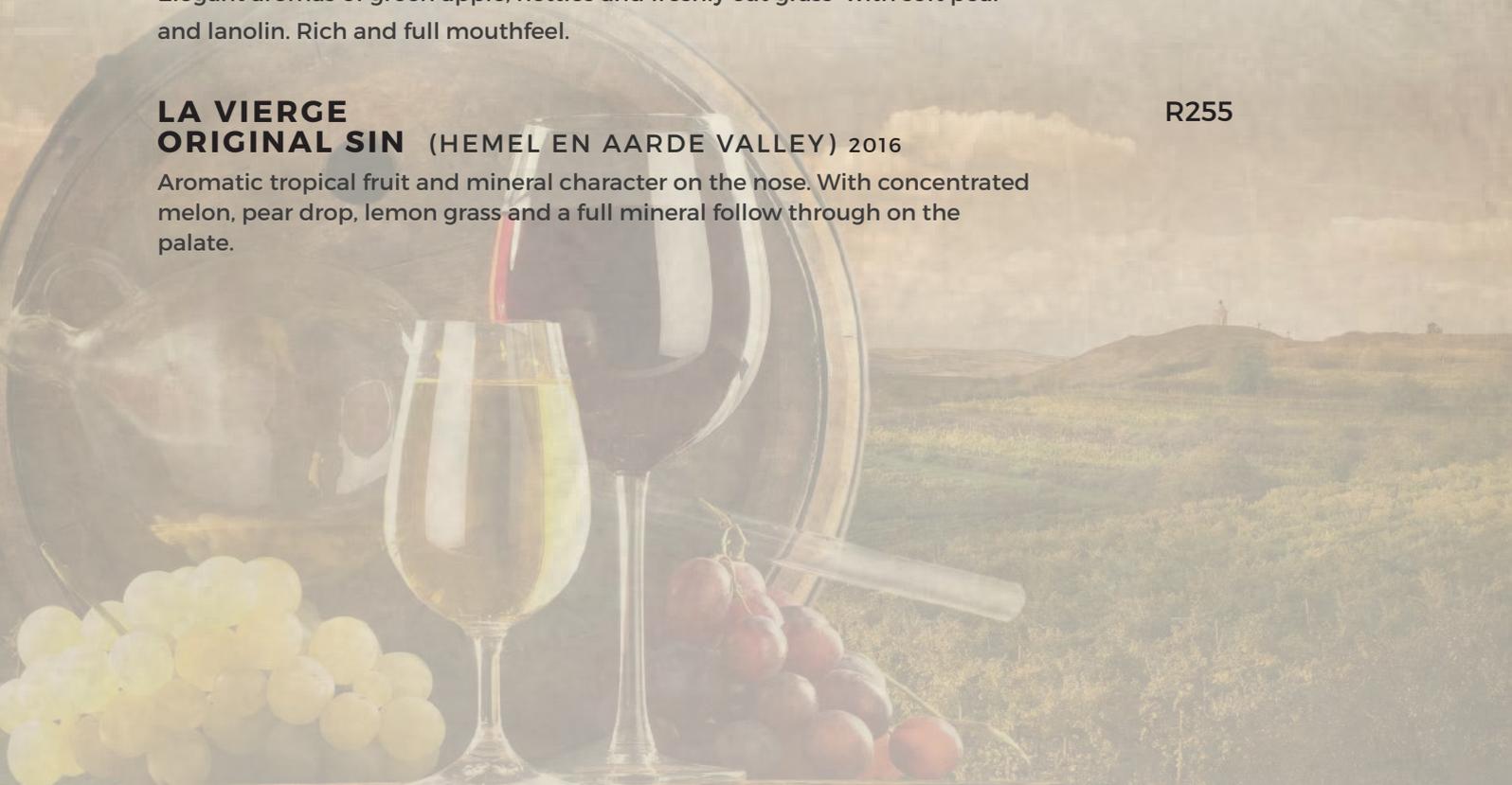
R480

## **LA VIERGE**

### **ORIGINAL SIN (HEMEL EN AARDE VALLEY) 2016**

Aromatic tropical fruit and mineral character on the nose. With concentrated melon, pear drop, lemon grass and a full mineral follow through on the palate.

R255



# Chenin Blanc

## **DU TOITSKLOOF (BREEDE RIVIER) 2016**

A fruity medium-bodied Chenin Blanc with notes of citrus, pineapple, nettle and honeyed tones followed with an off-dry finish.

R110  
R28

## **FRANSCHOEK CELLARS**

### **LA COTTE MILL (FRANSCHHOEK) 2016**

The grapes underwent a long, cool fermentation in stainless steel followed by four months on the lees with occasional stirring for added richness and complexity. This unoaked Chenin blanc shows animated pineapple, fleshy peach, nectarine and honeysuckle aromas supported by a line of bright citrus and tropical fruit that blossom with leesy intrigue on the palate and finish with zesty freshness and grace.

R145

## **KWV THE MENTORS (PAARL) 2015**

A true reflection of a great Chenin blanc, this is a wine resplendent with intense flavours of peach, Granny Smith apple and nougat. The creamy and textured palate shows hints of limes and almonds, with a vibrant, zesty finish.

R355

# Chardonnay

## **LABORIE (WESTERN CAPE) 2015**

This elegant chardonnay shows upfront litchi, lemon and lime on the nose. Complimented by raw almonds and citrus undertones, the palate is fresh and delicate with a creamy texture – a 40% component of this wine is wooded

R135  
R34

## **NEETHLINGSHOF**

### **UNWOODED (STELLENBOSCH) 2016**

Rich fragrance of lees and notes of pear and citrus. Fresh, vibrant with rich layers of fruit and a crisp and lingering aftertaste.

R152

## **PLAISIR DE MERLE (STELLENBOSCH) 2016**

Round and full with stone fruit, citrus and sweet, ripe tropical flavours and a light toastiness layered with creaminess in a lingering aftertaste. Sweet vanilla oak flavours enrich the taste experience.

R280

## **BENGUELA COVE (WALKER BAY) 2015**

This cool climate wine displaying citrus flavours such as Mandarin, lemon along with cashew nuts, white peaches and Brioche undertone.

R360

## **MEERLUST (STELLENBOSCH) 2015**

On the palate the wine is medium bodied and linear but retains generous focused citrus fruit flavours with sleek, balanced and crisp acidity.

R450

# White Blends & Other Cultivars

## **BOPLAAS CAPE**

**PORTUGUESE (CALITZDORP) 2016**

R141

This aromatic lighter bodied wine with its combination of tropical fruit flavours, citrus, yellow pear, granny smith apple, lemon grass and crisp acidity

## **HAUTE CABRIERE**

**CHARDONNAY/PINOT NOIR (FRANSCHHOEK) 2016**

R230

You will find an abundance of zesty fruit - most notably white peach, lychee and red fruit - with a delectable full mouth feel and balance.

**NEDERBURG RIESLING (STELLENBOSCH) 2016**

R160

Floral and fruity with pineapple and spicy notes. Off-dry, crisp and fresh with hints of pineapple and lime flavours and a lively finish.

**CREATION SEMILLION (HEMEL & AARDE) 2015**

R335

Clear with a hint of straw colour. Nose follow through the palate with passion fruit, peach, wax and mineral flavours. Very well rounded with a creamy mid-palate and long finish.

**SARONSBERG VIOGNIER (TULBAGH) 2015**

R280

Light straw in colour with ample aromatic floral, honey, pear, apricot and peach characters, a rich, silky palate with subtle spice and yellow fruit flavours, light oak and a balanced fresh finish.

**THEUNISKRAAL CAPE**

**RIESLING (TULBAGH) 2016**

R130

Green apples and nectarines with a floral background. Fresh and crisp on the palate with nuances of green apple and nectarines.



# Semi Sweet

## **ZANDVLIET MUSCAT (ROBERTSON) 2017**

Well-balanced & bursting with fruity rose petals; this naturally sweet wine is not only surprisingly crisp on the finish but also low in alcohol.

R125  
R32

## **NEETHLINGSHOF GEWÜRZTRAMINER (STELLENBOSCH) 2016**

Off-dry with a spicy character, traces of Turkish delight, an abundance of lychee and a zesty finish.

R155

# Rosé

## **THEUNISKRAAL MOSCATO ROSÉ (TULBAGH) 2016**

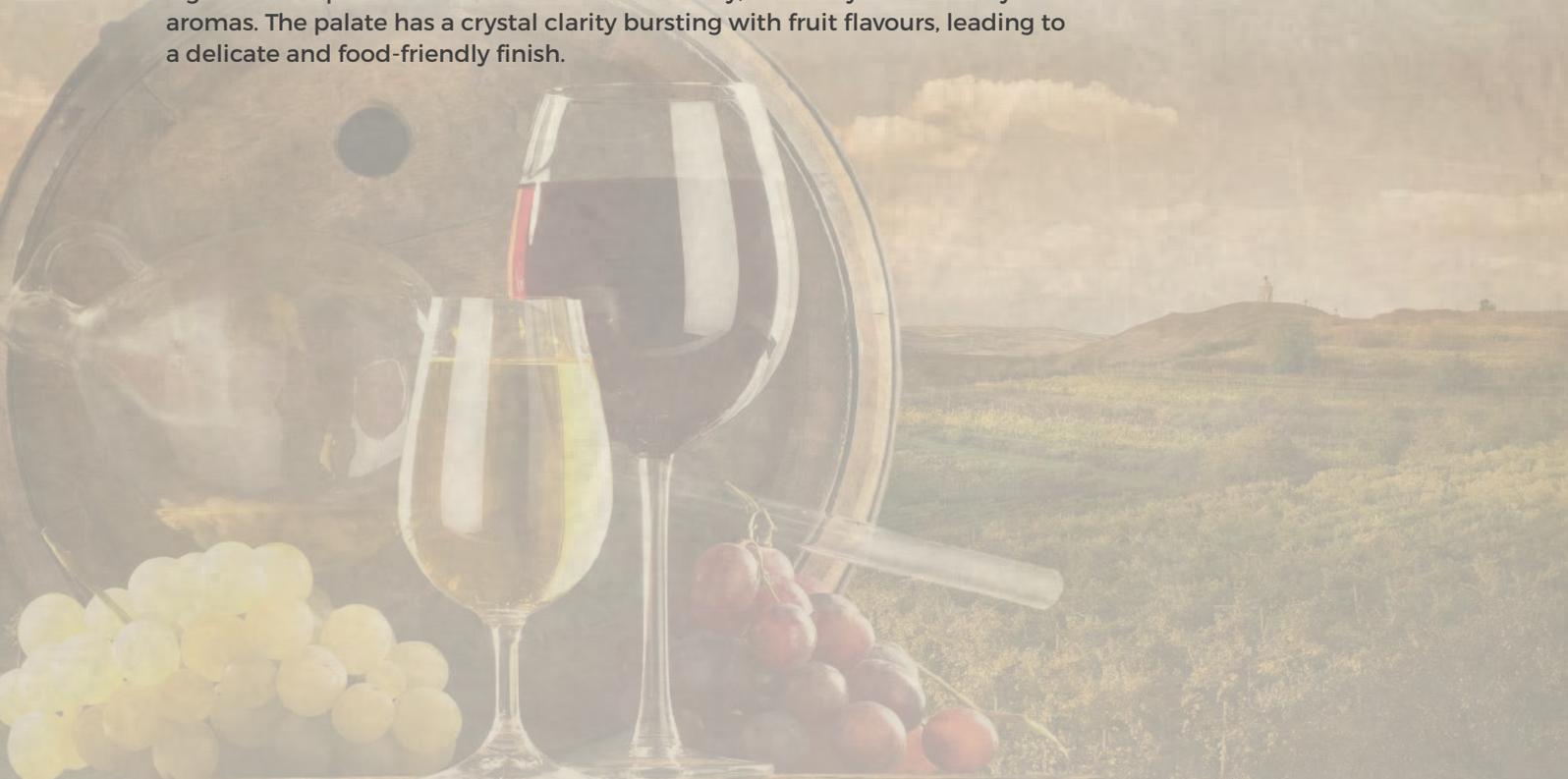
Fresh and crisp on the palate with a complexity of fruit flavours and a lingering aftertaste.

R110  
R28

## **BARTON PINOT NOIR ROSÉ (BOT RIVER) 2017**

Light salmon pink in colour with a nose of cherry, mulberry and raspberry aromas. The palate has a crystal clarity bursting with fruit flavours, leading to a delicate and food-friendly finish.

R165  
R41



# The Story of Pinotage



The incredible series of coincidences behind the foundation of the Pinotage wine are now well known around the globe. After brushing a male Hermitage (Cinsaut) flower against a pollen donor Pinot Noir in 1925, Abraham Izak Perold created four seeds that he planted in his own garden. The generally accepted theory about this surprisingly mismatched blend of parent grapes is that Perold was trying to create a baby with the best characteristics of mum and dad – the classic Pinot taste of burgundy with the easy-to-grow disease-resistant quality of Cinsaut.

After the experiment, Perold seemingly forgot about it and left for university, leaving his garden overgrown. A young lecturer who knew about the four seedlings happened to cycle past the residence as a clean-up team entered the garden – he was just in time to save the seedlings.

These were re-established in the nursery at Elsenburg Agricultural College by Perold's successor, CJ Theron. In 1935 the grafted material from the seedlings on newly established Richter 99 and Richter 57 rootstock at Welgevallen. The farm Myrtle Grove near Sir Lowry's Pass will go down in history as the place where the first commercial planting of Pinotage was made.

The grapes ripened early, high sugar levels were achieved easily and the vines stayed healthy and vigorous. The early wines also showed a deeper, more intense ruby colour than either parent did. The first real recognition came in 1959 when a Bellevue red wine made from Pinotage was designated the champion wine at the Cape Wine Show.

Much of the harvest was used to bulk out popular blends, or for cheap jug wines, or was even distilled for brandy. It seemed as if the final nail had been hammered in Pinotage's coffin during a visit to South Africa by a group of British Wine Masters in 1976.

They did not like this new varietal at all. They described the nose as "hot and horrible", and said the wine reminded them of acetone. The flavour didn't fare much better. 'Rusty nails' was one of the more polite phrases used. Many producers then decided Pinotage had no future, and uprooted large areas of well-established Pinotage vines.

A few producers kept their faith. They continued to look for ways to improve the quality of the grapes. More particularly, they concentrated their efforts in the cellar. The Diner's Club Winemaker of the Year focuses on a specific varietal or wine category.

The 1987 competition was dedicated to Pinotage. The winning wine was made by Beyers Truter at Kanonkop. Wine lovers went back to their cellars and opened the old bottles of Pinotage that they had stored right at the back. They were very pleasantly surprised at how well the wine had aged.

Pleasant berry, banana and chocolate flavours had developed. Four years later, the same winemaker put South African Pinotage on the world wine map once again. Kanonkop's Beyers Truter was named International Winemaker of the Year at the 1991 International Wine and Spirit Competition. He was the first South African winemaker ever to win this prestigious competition. Another delegation of British Wine Masters visited the country in the early 90s.

This time they sang Pinotage's praises. No more "hot and horrible", or "rusty nails". This time they used phrases like "excellent wine and grape variety with tremendous potential", and the "future of South Africa", and "Pinotage should be taken seriously". In 1995, James Suckling, the editor of American Spectator, visited the Cape for a tasting of old Kanonkop Pinotages. He declared "What the hell is going on here? There are spectacular, spectacular!"

At last, after seventy years, South Africa's home-hero wine was receiving the king of acclaim for which it had been waiting for ... PINOTAGE!!



# Cabernet Sauvignon

## **SLOWINE (VILLIERSDORP) 2015**

The wine is a succulent basket of wild dark berries with the added allure of some dark chocolate flavours, all in a body that is supple and lingering, with a spicy edge.

R160  
R40

## **LA COURONNE (FRANSCHHOEK) 2015**

A medium bodied, fresh wine, with intense sweet ripe cherry and plum flavours . A hint of spice with a soft approachable style. This wine ends with a big round mouth feel from time well spent in barrels.

R195

## **RIETVALLEI (ROBERTSON) 2015**

This is a full-bodied wine with a deep, almost black colour. Lots of red and black fruit flavours infused with cherry and cassis and hints of coffee on the nose. These flavours follow through on the palate together with black current and dark chocolate, ending with a noticeable toastiness, a touch of vanilla and soft juicy tannins.

R235

## **MIDDELVLEI (STELLENBOSCH) 2015**

The appearance is a deep ruby-red. On the nose you'll find intense dark cherry and blackberry flavours. The palate shows a medium-bodied wine, luscious fruit and subtle tannins with a lingering aftertaste.

R300

## **UITKYK CARLONET (STELLENBOSCH) 2013**

The bouquet carries through onto the palate with abundant dried fruit, berry, oak spice and chocolate flavours all contributing to a well-rounded mouth-feel with the backbone of ripe tannins.

R330



# Pinotage

## **CAFÉ CULTURE (WESTERN CAPE) 2016**

A uniquely crafted wine that display distinctive mocha, dark chocolate and coffee flavours complemented by sweet spice and cigar box aromas - the palate is soft and juicy with well rounded tannins.

R150

🍷 R38

## **DU TOITSKLOOF (BREEDEKLOOF) 2015**

Beautiful aromas of ripe plums, cherries, chocolate and a slight scent of dried banana, all wrapped in sweet, oaky vanilla. Dry, supple tannins add to a silky mouth-full of black cherries.

R150

## **LAMMERSHOEK (SWARTLAND) 2015**

Bright Ruby Red in colour. With cherries, plums, blueberries and undertones of spice on the nose.

R225

## **JACOBSDAL (STELLENBOSCH) 2013**

The bouquet follows through onto the palate. Initial impression of lightness, but with underlying body. Well-balanced and elegantly structured with silky tannins.

R250

## **BELLEVUE PK MORKEL (STELLENBOSCH) 2010**

Concentrated blackberry, plum, chocolate and vanilla flavours on the nose follow through to a palate which is packed with abundant fruit, well integrated oak flavours, a supple mouthfeel and silky tannin structure. A bold intense beautifully balanced wine.

R450



# Shiraz

## **SLOWINE (VILLIERSDORP) 2015**

This bright purple red wine show lots of spice and fruit on the nose, the palate is soft, yet concentrated with fruit and a lingering after-taste.

R160

🍷 R40

## **ZANDVLIET (ROBERTSON) 2014**

Beautifully balanced with just the right hint of white pepper & spice. Add a lingering, smooth finish and this will prove to be a wine to savour.

R238

## **NEETHLINGSHOF (STELLENBOSCH) 2014**

A full-bodied, rich, soft and succulent wine, packed with ripe red berry flavours making. Elegant tannins make for an accessible and enjoyable food wine that lingers long on the palate.

R215

## **LAMMERSHOEK INNOCENT (SWARTLAND) 2015**

This ruby red wine shows Fruity berry flavours being prominent with hints of dark chocolate and spice. Structured yet elegant mouthfeel with well integrated tannins. Juicy palate with aromas of berries being prominent.

R465

## **JEAN TAILLEFERT (COASTAL REGION) 2013**

This intense deep purple coloured wine shows dark cherries, cloves and white pepper, the palate is complimented by hints of plum and vanilla, the wine is well balanced and has grippy tannins making this a classic expression of quality South African Shiraz. American and French oak used in maturation and this wine spent 18 months in oak.

R520



# Merlot

## **LABORIE (PAARL) 2016**

Red cherries, mulberries and cloves on the nose with earthy nuances, the palate is well rounded with silky tannins and a gentle finish

R150

🍷R38

## **FRANSCHHOEK CELLAR THE OLD MUSEUM (FRANSCHHOEK) 2015**

Cold maceration on the skins for 24 hours before inoculation with selected yeast. Fermentation at controlled temperatures with regular gentle pumpovers and punchdowns is followed by 8-12 months maturation on French oak before final blending, stabilisation and bottling. Vibrant plum red with a direct core of black cherry and mulberry aromas tinged with herbal and black tea nuances and discernible gentle oak spice. The Franschhoek Cellar Merlot is sleek and mouth-filling with juicy dark berry flavours and a soft smooth finish.

R165

## **DURBANVILLE HILLS RHINOFIELDS (DURBANVILLE) 2015**

This medium to full-bodied wine shows ripe dark fruit on the mid-palate with hints of truffle followed by lingering oak spices.

R330

## **BARTON (BOT RIVIER) 2014**

The saturated dense purple colour exhibits sweet blackberry and dark cherry aromas, with a dash of roasted coffee. On the palate, it has outstanding freshness, rich ripe fruit, good underlying acidity, and soft ripe tannins with a layered finish and a long lingering aftertaste.

R295

## **PLAISIR DE MERLE (FRANSCHHOEK) 2015**

Cherries, hint of cloves and mocha and sweet tannins on the palate ending with a soft, velvety finish.

R450



# The Story Of Pinot Noir

Originating in the Burgundy region of France, Pinot Noir wine is considered by some to be the best red wine in the world. The origins of the vine are obscure, and while it is possible that it originates with Roman occupation of France in the 1st century AD, it is just as likely that it represents a French domestication of a wild bush vine. Pinot Noir is one of the wines used to create traditional French Champagne, but it is also a stand-alone wine which has many fans across the globe. It has been in South Africa for many years, and was one of the two vines crossed to produce Pinotage, the country's unique wine.

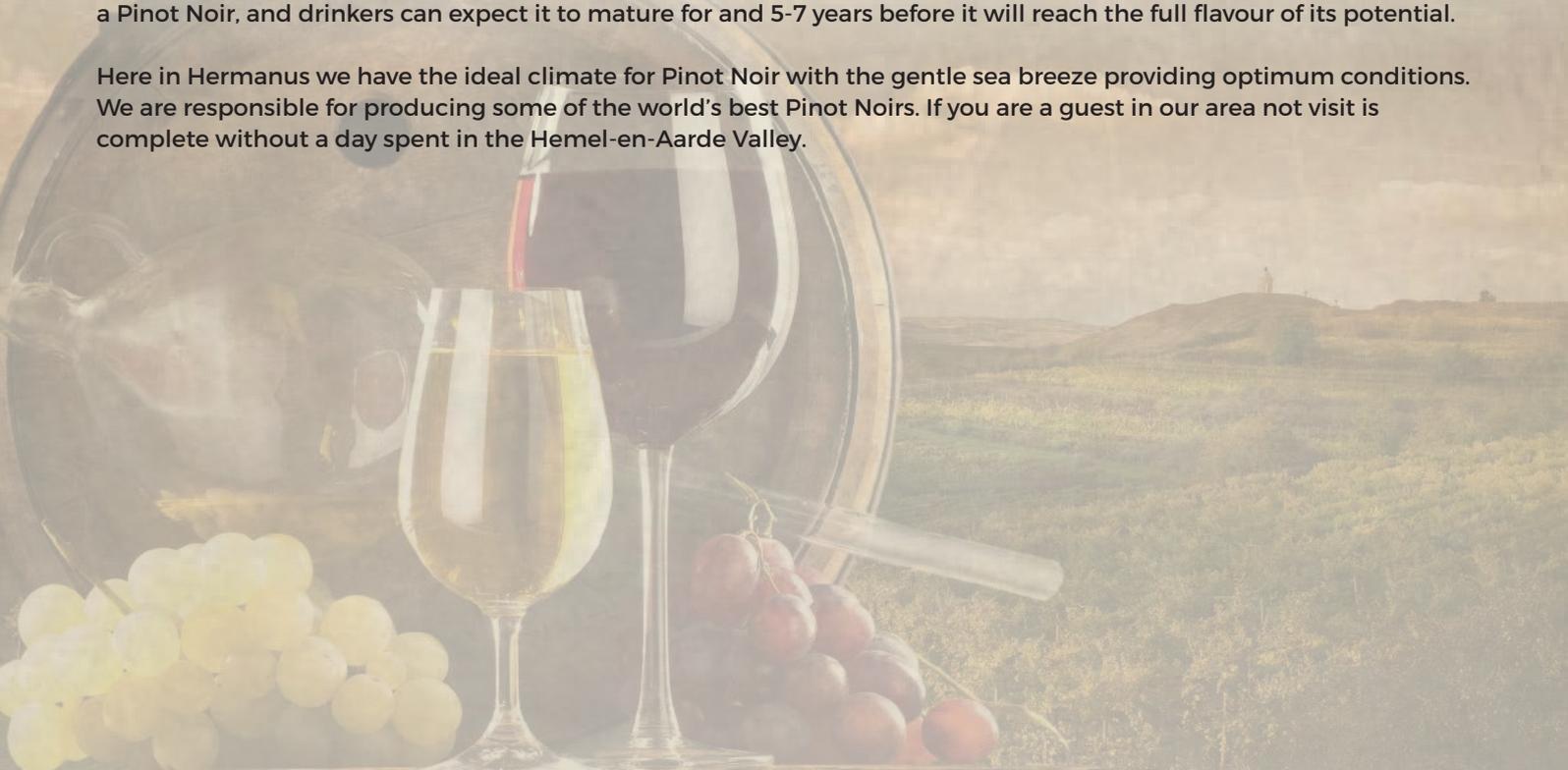
There is an enormous demand for Pinot Noir wine, both in South Africa domestic market, and in the overseas markets. It is in some ways considered to be a very romantic and delicious wine that reduces wine experts to tears, but it is unpopular amongst growers due to its reputation as a very difficult cultivar. In fact, one grower observed that Pinot Noir was made by the Devil, and its sensitivity to wind, frost and cold make many growers agree. Despite this, wine makers tend to enjoy battling the wine, and its sensitivity means that it picks up any differences in the soil, passing these on to the drinker.

Due to the nature of these differences, there is a great deal of variety in the tastes and aromas of different Pinot Noir wines. The average wine tends to have a medium body, with a deep aroma of fruits and currants. The freshly made wine will often be a deep orangey-red, rather similar to Garnet, a distinctive colour compared to similar red wines, in South Africa, the wine tends to be rather earthy, although this can depend upon the region in which it was grown, as well as the wine-making process.

There are a number of different varieties of the Pinot Noir vine, with the Pinot Gris being perhaps the best known. This genetic mutation produces different coloured grapes, and the wine inside can be yellow, orange or even pink. Pinot Meunier is also connected to the production of champagne, and is considered to be another genetic mutant from the Pinot Noir. Most wine drinkers do not realise that these two types of wines are available, or how related they are to Pinot Noir.

There are several different wine estates now producing single-varietal Pinot Noir wines, including the Haute Cabriere, made from 100 per cent Pinot Noir grapes. These grapes are crushed and then matured in oak barrels for 9 months. The 2006 version has a number of cherries, raspberry and other fruit aromas, along with plenty of tannins and a pleasing quantity of acids which just tickle the palate during the aftertaste. This wine is still comparatively young for a Pinot Noir, and drinkers can expect it to mature for and 5-7 years before it will reach the full flavour of its potential.

Here in Hermanus we have the ideal climate for Pinot Noir with the gentle sea breeze providing optimum conditions. We are responsible for producing some of the world's best Pinot Noirs. If you are a guest in our area not visit is complete without a day spent in the Hemel-en-Aarde Valley.



# Pinot Noir

## **HAUTE CABRIERE**

**UNWOODED** (FRANSCHHOEK) 2016

The brilliant red colour is indicative of the elegant red berry aromas, which follow through to the palate showing enticing, concentrated ripe cherry and cranberry flavours.

R228

🍷 R57

## **LABORIE**

**LIMITED COLLECTION** (WALKER BAY) 2015

This elegant Pinot Noir has upfront notes of wild cherries and raspberry and rose petals, the finely textured palate is finished with silky tannins and a lingering finish, a fantastic food wine.

R240

## **HAUTE CABRIERE**

**RESERVE** (FRANSCHHOEK) 2013

Dark fruit flavours are layered with juicy red fruit, soft tannins and complemented by well integrated acidity.

R490

**BENGUELA COVE** (WALKER BAY) 2015

Plums, black berries, dark chocolate, hint of warm spices lingering into a balanced finish.

R400

**CREATION** (HEMEL & AARDE) 2015

Old world style of pinot noir with fresh mushrooms, strawberry, raspberry, very soft silky tannins with a hint of white peppery spice and long lingering fruity finish.

R465

## **HAMILTON RUSSEL**

**VINYARDS** (HEMEL & AARDE) 2016

Characteristic tightness and elevated length is balanced by a rich generous mineral palate with dark, spicy, complex fruit. A classic terroir driven wine and most highly rated South African Pinot noir in The Wine Spectator and Robert Parker.

R850

## **DE WETHOF NATURE**

**IN CONCERT** (ROBERTSON) 2010

Beautiful rich complexities of fresh, full-ripe crispy berries and cherries are complemented by pronounced velvety-nutty. Flavours on the mid-palate leading to smooth tannins on the finish. Maturation in the finest French oak assists in unleashing the typical Pinot Noir fruit flavours whilst maintaining all the characteristics of an elegant wine.

R630



# Unusual Red

## **BOPLAAS**

### **TINTA BAROCCA (CALITZDORP) 2015**

This aromatic medium bodied wine with its combination of ripe plum, mulberries, juicy raspberry jam, bright spice and tell-tale undercurrent of cocoa powder typical of Tinta, all wrapped in soft tannins.

R185

## **RIETVALLEI CINSAUT (ROBERTSON) 2015**

This uniquely dark and decadent Cinsaut truly personifies its name. Dark Cin is as enchanting as it is captivating with a touch of the mysterious... Dark plum red in colour. The nose reveals dark earthy black berry fruit with touches of spice and smokey nuances. The palate is intense with juicy berry fruit and hints of chocolate and a spicy freshness. Beautifully rounded with gentle inviting fruit tannins and a delicious, juicy, all-encompassing finish.

R240

## **NEETHLINGSHOF**

### **MALBEC (STELLENBOSCH) 2015**

Floral and violet fragrances interwoven with oak, spice and dark chocolate. Rich and full with plum and berry flavours, supported by soft tannins.

R220

## **BELLEVUE PETITE**

### **VERDOT (STELLENBOSCH) 2010**

Opaque purple-black in colour. Chocolate, plums, lead pencil and cedarwood on the nose. Toasted nuts and dark black current fruit on the palate. A complex, concentrated wine with a lingering after taste.

R420

## **HERMANUS PIETERS FONTEIN**

### **SWARTSKAAP (SONDAGSKLOOF) 2013**

Black olive, spice and toast with European minerality Medium bodied with soft tannins, 100% Cabernet franc.

R595



# Red Blends

## **LA COURONNE**

**PORT SIDE (FRANSCHHOEK) 2014**

The Portside Red burst with luscious perfumed fruits and meaty dark plums with elegant, soft, subtle tannins as it finishes on the tongue.

R180

## **HERMANUSPIETERSFONTEIN**

**KLEINBOET (SONDAGSKLOOF) 2013**

Premium Bordeaux-style blend with characteristics of blackcurrant, black olive and lavender on the nose. Well rounded tannins and generous length.

R375

## **QUEST HEROES**

**JOURNEY 2 (BREEDEKLOOF) 2011**

A classic Rhône style, Shiraz Mourvèdre blend with rich ruby red colours and garnet edges. On the nose this wine shows coriander, lavender and white pepper with some floral notes. A silky mouthfeel is brilliantly supported by oak undertones and sweet ripe tannins.

R480

## **KWV THE**

**MENTORS ORCHESTRA (COASTAL REGION) 2013**

This typical Bordeaux style wine has upfront fresh fruit like cassis, plum, strawberry and cherry. The fruit flavours are complimented by perfume, violets, dark chocolate, Eucalyptus and subtle smoky and mint aromas. The palate is full with fine, firm tannins and good length with a fruity finish.

R450

**BOSCHENDAL LANOY (STELLENBOSCH) 2015**

The wine is a blend of Cabernet Sauvignon and Merlot and each variety was matured separately in older French oak barrels for 12 months for subtle integration before final blending and bottling after a light filtration. Bright mulberry and blackcurrant with riper plum notes and classic tobacco spiciness shows on the nose. An attractive burst of rich dark to black fruits showing mulberry, blackcurrant, ripe plum and spice aromas that carry through to a smooth, juicy entry supported by ripe tannins and just discernible cigar box spiciness. Well integrated and smooth, with a lingering rich finish of dark berry fruits. Ripe tannin imparts good drinkability that offers a broad appeal.

R160

**MEERLUST RUBICON (STELLENBOSCH) 2013**

A typical liquorice note and stony minerality also evident on the nose. The palate is full bodied, structured by beautifully sleek, ripe tannins which restrain the vibrant dark fruit.

R755

**BEYERSKLOOF SYNERGY (STELLENBOSCH) 2014**

An abundance of black fruit upon entry leads to a big, juicy middle with soft, well rounded tannins. A classic Cape Blend with a pleasant lingering after-taste.

R225

## **LA VIERGE**

**NYMPHOMANE (HEMEL EN AARDE VALLEY) 2014**

Bordeaux Blend - This wine expresses the typical Cabernet Sauvignon profile of blueberry and mulberry, while the Cabernet Franc shows floral and subtle dried herb characters. The Merlot and Malbec bring the vibrant red berry and juiciness to the palate.

R310

# Dessert Wines

## **LABORIE PINEAU**

**DE LABORIE** (PAARL) NON VINTAGE

R196

The wine is prepared in a unique way by fortification on the skins. It is a medium- full dessert wine. The residual sugar and alcohol are in complete harmony, providing a soft, well-balanced wine.

## **NEDERBURG NOBLE**

**LATE HARVEST** (PAARL) 2012

R222

Aromas of honey, tangerine supported by apricot and dried peach flavours. A subtle balance between acid and sugar with dried fruit and vanilla spice notes.

## **HAUTE CABRIERE**

**RATAFIA** (FRANSCHHOEK) 2014

R228

🍷 R35

Ratafia is a fun drink, packed with rich honey flavours. The taste is delicate and enticing. The nose a melange of tropical flavours.

## **RIETVALLEI**

**MUSCADEL** (ROBERTSON) 2013

🍷 R20

A floral, Muscat bouquet comes through on the nose, with typical raisiny sweetness and an intense, rich flavour that lingers on the palate and follows through on the aftertaste while the acidity compliments and balances the sweetness.

# Port & Digestives

## **KWV TAWNY PORT** (PAARL)

R20

Rich, creamy tones infused with caramel, chocolate orange and cinnamon. All elegantly focused by deft spirit integration.

## **JAGERMEISTER**

R28

World famous German herb digestive liqueur.

## **ABSINTHE** (BOHEMIAN DELIGHT)

R25

The 11 mountain herbs, which forms part of the aged old French recipe Daubs Premium Absence has been honoured for 100's of years for their healing properties. Wormwood, which contains the active ingredient Thujone, was praised of mother nature's most illustrious healers by both Pythagorus & Hippocrates.

# Aperitifs

<b>Cinzano Bianco / Rosso</b>	R14
<b>Campari</b>	R26
<b>Martini Bianco / Rosso</b>	R14
<b>Monis Medium / Full Cream / Pale Dry</b>	R15

# Whiskey & Bourbon

<b>Bell's (Scotland)</b>	R20
<b>Chivas Regal (Scotland)</b>	R36
<b>Johnny Walker Red (Scotland)</b>	R22
<b>Johnny Walker Black 12 year (Scotland)</b>	R36
<b>Jack Daniels (USA)</b>	R36
<b>Jamesons</b>	R39
<b>Jamesons 18 Year (Ireland)</b>	R135
<b>J&amp;B (Scotland)</b>	R20
<b>Glenfiddich 12 Year (Scotland)</b>	R52
<b>Glenlivet 12 Year (Scotland)</b>	R49



# Brandies & Cognacs

<b>Bisquit Cognac (France)</b>	R41
<b>KWV 5 year old (South Africa)</b>	R16
<b>KWV 10 year old (South Africa)</b>	R22
<b>KWV 15 year old (South Africa)</b>	R64
<b>KWV 20 year old (South Africa)</b>	R117
<b>KWV Imoya (South Africa)</b>	R48
<b>Klipdrift Premium 5 Year (South Africa)</b>	R20
<b>Klipdrift Gold (South Africa)</b>	R27
<b>Klipdrift Export 3 year (South Africa)</b>	R14
<b>Grappa (Italy)</b>	R32
<b>1920 Brandy (Portugal)</b>	R34
<b>Richlieu (South Africa)</b>	R16
<b>Remy Martin (France)</b>	R62

# From the Bar

<b>Bombay Gin (England)</b>	R25
<b>Gordons Gin (England)</b>	R15
<b>Cruxland Gin (South Africa)</b>	R28
<b>Mainstay Cane (South Africa)</b>	R17
<b>Barcardi (Cuba)</b>	R17
<b>Captain Morgan (Jamaica)</b>	R17
<b>Havana Club (Cuba)</b>	R17
<b>Jamaican Rum (Jamaica)</b>	R15
<b>Malibu (Spain)</b>	R15
<b>Red Heart (Jamaica)</b>	R17
<b>Spiced Gold (Jamaica)</b>	R15
<b>Stroh (Austria)</b>	R42

# Ciders & Coolers

<b>Savanna Dry / Lite</b>	R31
<b>Hunters Gold / Dry</b>	R28
<b>Hunters Extreme</b>	R32
<b>Smirnoff Spin</b>	R36

# Beers

<b>Amstel / Lite</b>	R25
<b>Becks Non Alcoholic</b>	R35
<b>Black Label</b>	R24
<b>Castle / Lite</b>	R25
<b>Hansa</b>	R22
<b>Heineken</b>	R29
<b>Millers</b>	R24
<b>Peroni</b>	R28
<b>Windhoek Lager / Light</b>	R26
<b>Windhoek Draft 660ml</b>	R30
<b>CBC Lager 440ml</b>	R42
<b>CBC Amber Weiss 440ml</b>	R48
<b>CBC Pilsner 440ml</b>	R38



# Liqueurs

<b>Absolute Vodka All Flavours (Sweden)</b>	R23
<b>Amarula Cream (South Africa)</b>	R16
<b>Amaretto (Italy)</b>	R25
<b>Archers Peach Schnapps (South Africa)</b>	R15
<b>Caramel Vodka (South Africa)</b>	R22
<b>Cape Velvet (South Africa)</b>	R16
<b>Cointreau (France)</b>	R34
<b>Cherry (South Africa)</b>	R15
<b>Drambuie (Scotland)</b>	R33
<b>Frangelico (Italy)</b>	R22
<b>Galliano (Italy)</b>	R30
<b>Ginger (South Africa)</b>	R15
<b>Grapefruit Schnapps</b>	R15
<b>José Cuervo Gold Tequila (Mexico)</b>	R20
<b>Kahlua Cinnamon / Peppermint (Mexico)</b>	R20
<b>Nachtmusik (South Africa)</b>	R15
<b>Olmecca Tequila Gold (Mexico)</b>	R20
<b>Olmecca Tequila Silver (Mexico)</b>	R20
<b>Olmecca Tequila Black (Mexico)</b>	R20
<b>Olmecca Tequila Chocolate (Mexico)</b>	R20
<b>Poncho's Coffee Tequila (Mexico)</b>	R22
<b>Peppermint (South Africa)</b>	R15
<b>Potency</b>	R15
<b>Sambuca All Flavours (South Africa)</b>	R16
<b>Strawberry Lips</b>	R15
<b>Triple Sec (South Africa)</b>	R15
<b>Tia Maria (Italy)</b>	R27
<b>Van der Hum (South Africa)</b>	R15

# Mineral Water

<b>Still &amp; Sparkling 750ml</b>	R35
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# Alcoholic Coffees & Don Pedros

<b>Irish Coffee (Jameson)</b>	R45
<b>Irish Coffee (Whiskey)</b>	R38
<b>Kahlua Coffee</b>	R38
<b>Amarula Coffee</b>	R38
<b>Amaretto Coffee</b>	R38
<b>Don Pedro (Jameson)</b>	R45
<b>Don Pedro (Whiskey)</b>	R38
<b>Don Amaretto</b>	R38
<b>Don Kahlua</b>	R38
<b>Don Cape Velvet</b>	R38
<b>Don Frangelico</b>	R38
<b>Don Peppermint</b>	R38

## Non-Alcoholic

<b>Appletiser / Grapetiser</b>	R30
<b>Tomato Cocktail</b>	R28
<b>Coke / Coke Light</b>	R19
<b>Tab / Coke Zero</b>	R21
<b>Soda Water / Tonic / Lemonade / Dry Lemon</b>	R18
<b>Red Bull</b>	R44
<b>Lipton Ice Tea Lemon / Peach</b>	R25
<b>Fanta / Cream Soda</b>	R21
<b>Juices (Cocktail, Orange, Mango Orange, Passion Fruit)</b>	R21

# Hot Beverages

<b>Cappuccino Foam</b>	R24
<b>Cappuccino Cream</b>	R26
<b>Cafe Latte</b>	R26
<b>Single Espresso</b>	R18
<b>Double Espresso</b>	R21
<b>Filter Coffee</b>	R18
<b>Americano</b>	R22
<b>Milo</b>	R23
<b>Hot Chocolate</b>	R23
<b>Five Roses</b>	R15
<b>Rooibos Tea</b>	R15
<b>Earl Grey Tea</b>	R16



# Cocktails

Also available as non-alcoholic cocktails

	NON ALC	ALC
<b>BERRY ROYALE</b> Berries in a light fruit Schnapps jazzed up with Sparkling Wine on crushed ice.	R38	R45
<b>PINA COLADA</b> Rich coconut-flavoured cocktail with Malibu, served on crushed ice.	R35	R45
<b>STRAWBERRY DAIQUIRI</b> Strawberry blend with Bacardi & crushed ice, refreshing summer cocktail.	R35	R45
<b>MARGHERITA</b> Blend of Triple Sec, Tequila & lime, served in a salt-rimmed glass.	R35	R52
<b>SATIN SHEETS</b> Fresh cream, Kahlua, Cape Velvet on crushed ice refined with a touch of Cointreau.		R56
<b>RICH &amp; FAMOUS</b> A touch of Ströh Rum & Maraschino cherries served with Red Bull.		R80
<b>PINK PANTHER</b> A delicious combination of Vodka, Ice cream, strawberry syrup, a dash of Cherry Liqueur & Maraschino cherries. Creamy & delicious for those who enjoy the kick without the bite.		R50
<b>BLACK WIDOW</b> Dark rum, Southern Comfort, lime juice & sugar syrup.		R45
<b>CAPE CONNECTION</b> Equal measures of KWV Brandy & Amaretto swirled together in a flamed cognac glass.		R60
<b>CORAL SEA</b> Blue Curacao & Gin topped with sparkling bitter lemon		R45
<b>COSMOPOLITAN</b> Vodka, Cointreau, cranberry juice & lime juice		R50
<b>CUBA LIBRE</b> Golden Rum, lime juice & Cola.		R40

# Cocktails

Also available as non-alcoholic cocktails

	NON ALC	ALC
<b>FLORIDA SKIES</b> White Rum, lime juice, pineapple juice & soda water.		R45
<b>FRENCH CONNECTION</b> The marriage between Amaretto & Remy Martin in the heat of the moment.		R85
<b>GODFATHER</b> Whiskey & Amaretto.		R45
<b>GRASSHOPPER</b> Crème de Cacao, Crème de Menthe & cream.		R40
<b>HARVEY WALLBANGER</b> Vodka, orange juice & Galliano.		R40
<b>MARTINI</b> Gin & Vermouth shaken not stirred.		R38
<b>MELBOURNE</b> Blue Curacao & Brandy.		R38
<b>METROPOLITAN</b> Brandy, sweet Vermouth, syrup & bitters.		R38
<b>SAPPHIRE MARTINI</b> Gin & blue Curacao.		R38
<b>SCREWDRIVER</b> Vodka & orange juice.		R35
<b>SEX ON THE BEACH</b> Vodka, Peach Schnapps, cranberry juice, orange juice & pineapple juice.		R42
<b>ST LUCIA</b> Blue Curacao, dry Vermouth, orange juice, Grenadine & white rum.		R42
<b>TEQUILA SUNRISE</b> Fresh orange juice spiked with rays of Tequila swirled with Grenadine.		R38

# Shooters



<b>ABOMINATION</b> Cherry Liqueur & Peppermint Schnapps	R18
<b>ADIOS</b> Kahlua & Gold Tequila	R18
<b>AFRICAN VIOLET</b> Peppermint Liqueur & Frangelico	R20
<b>AFRICAN SUNSET</b> Van Der Hum & Coconut Milk	R18
<b>ANGEL KISS</b> Kahlua, Tia Maria, Amaretto & Cape Velvet	R20
<b>BLACK JACK</b> Jack Daniels & Black Sambuca	R25
<b>BLACK FORREST</b> Nachtmusik, Cherry, Cape Velvet & Ströh	R20
<b>BRAIN HAEMORRHAGE</b> Cape Velvet, Archers Schnapps & Grenadine	R18
<b>BRAVE BULL</b> Tequila & Kahlua	R22
<b>BANANA CREAM</b> Banana, Cape Velvet & Nachtmusik	R18
<b>BANANA SPLIT</b> Banana Liqueur, Tia Maria, Amaretto, Cherry Liqueur & Whipped Cream	R22
<b>BEAM ME UP SCOTTY</b> Kahlua, Banana Liqueur & Cape Velvet	R18
<b>BEAR HUG</b> Kahlua, Sambuca & Grand Marnier	R25
<b>BIKINI</b> Strawberry Liqueur, Grand Marnier & Vodka	R28
<b>BLACK BANANA</b> Kahlua, Banana Liqueur & Vodka	R20
<b>BLACK DEVIL</b> Peppermint Liqueur & Dark Rum	R18
<b>BLACK KNIGHT</b> Black Sambuca & Stroh Rum	R22

# Shooters

<b>BLOW JOB</b> Kahlua, Cape Velvet & Cream	R18
<b>BUCKING BRONCO</b> Southern Comfort & Tequila	R20
<b>BULL SHOT</b> Kahlua, White Rum & Tequila	R20
<b>B-52</b> Kahlua, Cape Velvet & White Sambuca	R18
<b>B-55</b> Kahlua, Cape Velvet & Absinthe	R25
<b>CHERRY BLOSSOM</b> Grenadine, Kahlua & Cape Velvet	R18
<b>CHERRY POPPER</b> Peppermint, Cherry & Banana	R18
<b>CHERRY NIPPLE</b> Cherry & Strawberry Ice	R18
<b>CHOCOLATE CHIP</b> Nachtmusik, Peppermint Liqueur & Cape Velvet	R18
<b>CHOCOLATE MONK</b> Kahlua, Frangelico & Cape Velvet	R22
<b>CHOC SHOT</b> Tia Maria, Amaretto, Nachtmusik & Cape Velvet	R20
<b>CLIMAX</b> Drambuie, Cointreau & Cape Velvet	R29
<b>COW GIRL</b> Peach Schnapps & Cape Velvet	R18
<b>DEATH WISH</b> Amaretto, Jack Daniels & Cape Velvet	R25
<b>FLATLINER</b> Tequila Silver, Tabasco & Sambuca White	R20
<b>FIRE &amp; ICE</b> Peppermint & Tequila	R20
<b>GODFATHER</b> Amaretto & Scotch	R20

# Shooters

## **GOLD RUSH**

Tia Maria, Amaretto, Jack Daniels & Vodka

R25

## **HAPPY CAMPER**

Bols Blue, Cape Velvet & Malibu

R18

## **HOP SCOTCH**

Drambuie, Glayva & Scotch

R25

## **KISS**

Kahlua, Amaretto & Cream

R20

## **LIQUID COCAINE**

Bols Blue & Vodka

R25

## **MILKY WAY**

Tia Maria, Amaretto, Frangelico, Cape Velvet & Cream

R25

## **Pancake**

Hot Shots, Cape Velvet, Cream & Cinnamon

R18

## **QUICKIE**

Banana, Crème De Cassis & Cape Velvet

R18

## **RED, WHITE & BLUE**

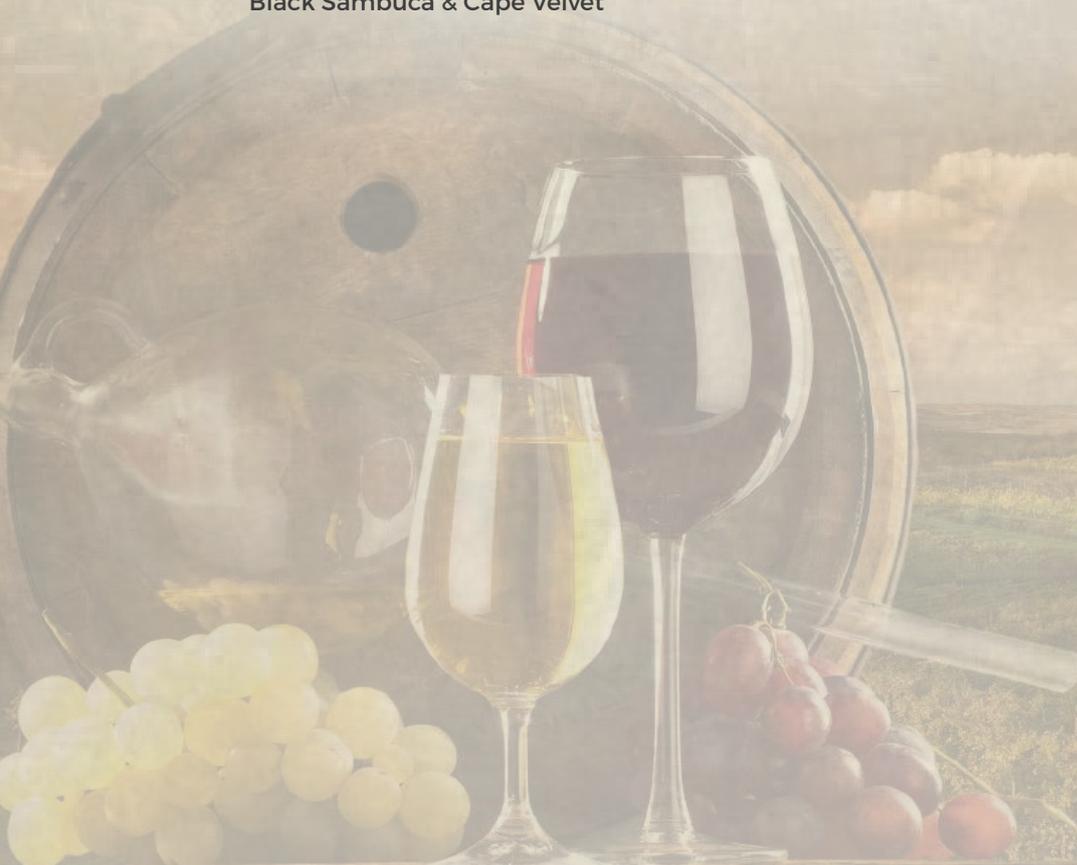
Archers, Grenadine & Blue Curacao

R18

## **SLIPPERY NIPPLE**

Black Sambuca & Cape Velvet

R18





Corkage is R50 per 750ml bottle.

Although every effort is made to stock our wines on the list, sometimes availability from the estate can lead to products being out of stock or vintages being different to those specified.

