

BY THE GLASS – WHITE WINE

CHENIN BLANC

RHEBOKSKLOOF CELLAR SELECTION CHENIN BLANC 2015 (PAARL) 25

The nose shows tropical notes of mixed canned fruit, with pears and melon in particular. This is followed through on the palate to ensure a nice crisp lingering finish.

SAUVIGNON BLANC

RHEBOKSKLOOF CELLAR SELECTION SAUVIGNON BLANC 2016 (PAARL) 28

Delicate citrus flavours combined with green pepper & winter melon on the nose. The palate is crisp with flavours of fresh grapefruit & a refreshing clean aftertaste, with perfectly balanced acidity.

WHITE BLEND

RHEBOKSKLOOF CELLAR SELECTION HILLSIDE WHITE 2015 (PAARL) 20

Viognier, Chenin Blanc, Chardonnay, Roussanne, Grenache Blanc
A floral & fruity nose of green apple, peaches & pineapple with a touch of lanolin. The flavoursome palate that lingers in the mouth after swallowing, is the perfect match for spicy Indian or Thai cuisine.

CHARDONNAY

RHEBOKSKLOOF VINEYARD SELECTION CHARDONNAY 2014 (PAARL) 35

A full bodied wine with ripe orange peel, almonds & muesli on the nose. The judicious use of oak enhances the flavour & the well balanced acidity ensures good aging potential.

ROSÉ

PEARLSTONE ROSÉ 2014 (PAARL) 20

A fresh wine style displaying a fruit salad of flavours & a juicy palate. Ideal with strawberry & raspberry desserts.

BY THE GLASS – RED WINE

PINOTAGE

PEARLSTONE PINOTAGE 2011 (PAARL)

30

This wine shows typical cultivar character with lots of red berry fruit flavours & is complimented by subtle oak aromas.

A perfect match to spicy red meat dishes.

RHEBOKSKLOOF VINEYARD SELECTION PINOTAGE 2014 (PAARL)

40

A bouquet of dried fruit, ripe prune & dark cherry flavours are complimented by spicy oak aromas.

A perfect match to any red meat dishes.

SHIRAZ

RHEBOKSKLOOF VINEYARD SELECTION SHIRAZ 2012 (PAARL)

40

Medium bodied, with spice, red fruit & black pepper, the wine confidently reflects typical Shiraz characteristics.

MERLOT

LYNGROVE MERLOT 2014 (STELLENBOSCH)

40

Enthusiastic ruby red colour. Riper, with mulberries and a hint of rosemary and mint.

Soft tannins with fresh acidity and a velvety finish.

RED BLENDS

RHEBOKSKLOOF CELLAR SELECTION FLAT ROCK RED 2014 (PAARL)

28

Pinotage, Cabernet Sauvignon, Shiraz, Grenache

An exciting fresh & fruity nose followed by a combination of ripe fruit flavours perfectly intertwined with herbs & spice characters that complement the silky elegant tannins ensuring a very pleasant aftertaste.

RHEBOKSKLOOF CELLAR SELECTION CABERNET / SHIRAZ 2014 (PAARL)

28

Typical Cabernet blackcurrant & Fynbos nose, complemented by spicy Shiraz aromas.

Easy tannins & spicy fruit ensures a drinking delight.

RHEBOKSKLOOF THE MGS 2012 (PAARL)

40

Mouvèdre, Grenache, Shiraz

Medium cherry-red colour. The intense candy, red fruit & tobacco character of the Grenache is complimented by the spicy nuances from the Shiraz.

The palate shows juicy fruit & spice with the Mourvèdre giving backbone to the blend with fine tannins & a pleasing dry finish.

RHEBOKSKLOOF WINE LIST

CHAMPAGNE

SOUTIRAN BRUT BLANC DE BLANCS GRAND CRU NV (FRANCE) 750
A vibrant wine to complement light & delicate dishes such as Turbot in Champagne, a seafood platter or certain semi-mature goat's milk cheeses.

SOUTIRAN "CUVÉE ALEXANDRE" PREMIER CRU NV (FRANCE) 590
Although wonderful before a meal, Cuvée Alexandre also does great justice to hot oysters with foie gras or a tuna fish tartare, as well as hard cheeses or mature goats milk cheese.

MÉTHODE CAP CLASSIQUE

RHEBOKSKLOOF MÉTHODE CAP CLASSIQUE 2008 (PAARL) 210
This sparkling wine is made from Chardonnay grapes & is a light French style sparkling wine. It shows a complex bouquet of fruit flowers with some biscuit notes resulting from its extended maturation on the secondary lees.

VILLERIA TRADITION BRUT NV (STELLENBOSCH) 200
This wine is a blend of red & white grapes displaying the full, balanced yeasty complexity synonymous with a wine made in this style.
The wine retains its fresh racy zestiness that is a result of crisp acidity & rich fruit.

SPARKLING WINES

RHEBOKSKLOOF ROSÉ SPARKLING WINE NV (PAARL) 125
Lovely salmon pink colour, with complex aromas of raspberries & strawberries.
The palate is fresh & fruity with a lingering crisp aftertaste.

DU TOITSKLOOF SPARKLING BRUT NV (WESTERN CAPE) 125
A light, undemanding, dry sparkler with grassy, gooseberry & tropical flavours and a crisp, clean finish.

NON ALCOHOLIC SPARKLING

RHEBOKSKLOOF NON-ALCOHOLIC SPARKLING NV (PAARL) 75
This delightful non-alcoholic sparkling was produced from natural unsweetened grape juice. This beautiful fruity nose & juicy, flavoursome palate makes this the ideal drink to enjoy on its own or to celebrate any joyous occasion.

WHITE WINE SELECTION

SAUVIGNON BLANC

RHEBOKSKLOOF CELLAR SELECTION SAUVIGNON BLANC 2015 (PAARL) 105

Delicate citrus flavours combined with green pepper & winter melon on the nose. The palate is crisp with flavours of fresh grapefruit & a refreshing clean aftertaste, with perfectly balanced acidity.

SIMONSIG SUNBIRD SAUVIGNON BLANC 2014 (KOELENHOF) 145

Express flavours of concentrated tropical fruit & gooseberries with nuances of green fig & green pepper. Saturated mouth-feel & crisp acidity.

EIKENDAL SAUVIGNON BLANC 2015 (STELLENBOSCH) 175

This wine is filled with lovely tropical fruit, melon, Cape gooseberry, guava & a fresh grassy green aroma on the nose that follows through to the palate. The wine has a full mouth-feel, with a lively, delicate acidity & a long, pleasing finish.

NEIL ELLIS GROENEKLOOF SAUVIGNON BLANC 2015 (WEST COAST) 195

This wine reflects an intriguing alternative style of Sauvignon Blanc. A fusion of jasmine & herbs with lemon & citrus. The palate is creamy, yet finishes with a balanced citrus twist. Subtle oak brings an appealing savouriness to this wine.

CHENIN BLANC

RHEBOKSKLOOF CELLAR SELECTION CHENIN BLANC 2015 (PAARL) 90

The nose shows tropical notes of mixed canned fruit, with pears & melon in particular. This is followed through on the palate to ensure a nice crisp lingering finish.

REMHOOGTE CHENIN BLANC 2014 (STELLENBOSCH) 135

Light gold colour. Aromas of fresh peaches & apricots are livened by tropical notes of oranges & limes. The palate is full & limey with a creamy acidity & a light spice, giving a lengthy finish.

CEDERBERG CHENIN BLANC 2015 (CLANWILLIAM) 165

A truly unique Cederberg style of Chenin Blanc offering a crisp freshness with layers of winter melon, grapefruit, green apples & fleshy white pear. Five months' lees contact ensured a mouth coating creaminess on the palate.

WILDEKRANS CHENIN BLANC BARREL RESERVE 2013 (HERMANUS) 275

Friendly, full of flavour with a few grams of sugar adding smooth richness & pointing out the fruit, while the supportive oak adds complexity & a touch of tannin grip with balanced freshness. An excellent example of this style of wine.

CHARDONNAY

- RHEBOKSKLOOF VINEYARD SELECTION CHARDONNAY 2014 (PAARL)** 135
 A full bodied wine with lots of citrus, muesli & nutty flavours well intertwined with delicate French oak. Enough freshness to accompany a wide range of cuisine, from pastas to exotic poultry & fish dishes.
- RHEBOKSKLOOF SANDSTONE GROVE CHARDONNAY 2014 (PAARL)** 240
 From its gold colour to the peach, lemon-peel & toasty character, this wine is designed to please. Matured in French oak barrels, yet harmoniously integrated, it is full-bodied, with enough complexity & lingering freshness to accompany different food dishes. A fantastic vintage for this variety.
- DE WETSHOF BON VALLON CHARDONNAY 2015 (ROBERTSON)** 205
 An unwooded wine, with a brisk & clean freshness leading into a wide spectrum of classic flavours including citrus, wild flowers & grilled nuts, with a nuanced minerality on the aftertaste.
- JORDAN BARREL FERMENTED CHARDONNAY 2013 (STELLENBOSCH)** 245
 A powerful expression of Chardonnay, brimming with fruit flavour & elegance. A buttery toastiness from the oak rounds off the complex hazelnut & citrus flavours.
- MULDERBOSCH BARREL FERMENTED CHARDONNAY 2010 (STELLENBOSCH)** 295
 Elegant & complex. Shows seamless integration between the mineral, limy fruit & oak. Expansive mouth feel, good length though still tight core of flavour.

OTHER WHITE VARIETIES

- TERRA DEL CAPO PINOT GRIGIO 2015 (WESTERN CAPE)** 125
 Subtle whiffs of lemon & orange leaf, peach & stone fruit tempt the nose. The palate offers tangy & succulent notes of peach & nectarine fruit, along with some lemon freshness. Rounded yet juicy & refreshing with a delightful jujube tail.
- PAUL CLUVER CLOSE ENCOUNTER RIESLING 2014 (ELGIN)** 165
 The nose shows ripe green apple, apple blossom, beeswax and fynbos honey notes. The palate is crisp and clean – lemon sorbet-like. There is a great interplay between the naturally retained residual sugar and the acidity. Generally regarded as restrained.
- PAINTED WOLF ROUSSANNE 2012 (PAARL)** 190
 Medium-bodied with citrus, white peach & creamy aromas. The wine has a lovely texture with a long finish & fresh acid keeping it vivacious & vibrant.

BLEND WHITE WINES

- RHEBOKSKLOOF CELLAR SELECTION HILLSIDE WHITE 2015 (PAARL)** 75
 Viognier, Chenin Blanc, Chardonnay, Rousanne, Grenache Blanc
 A floral & fruity nose of green apple, peaches & pineapple with a touch of lanolin.
 The flavoursome palate that lingers in the mouth after swallowing, is the perfect match for spicy Indian or Thai cuisine.
- KANU SEMI SWEET WHITE NV (STELLENBOSCH)** 110
 This wine has hints of lemon peel. The florality is underpinned by sun dried apricots & matured honey. The spicy sweetness is mouth coating & provides a lingering finish.
- GROOTE POST OLD MAN'S BLEND 2015 (COASTAL REGION)** 125
 A Sauvignon Blanc based summer wine, displaying some of the green aromas associated with this main varietal.
 However fresh floral & tropical notes on the finish lend to a very well balanced wine.
- VONDELING BABIANA 2012 (PAARDEBERG)** 225
 This wild fermented & oaked wine comprises four different varieties, with Chenin Blanc dominating. Lovely lemon & dried pear with toasty oatmeal notes on the nose.
- FAIRVIEW NUROK WHITE BLEND 2013 (PAARL)** 250
 Viognier, Chenin Blanc, Roussanne, Grenache Blanc
 Jasmine blossom on the nose & hints of melon, pear drops & subtle oakiness.
 The fruitiness on the nose carries through on the palate.
 The acidity gives good length & the mouth feel is elegant, creamy & lingering.

ROSÉ

- PEARLSTONE ROSÉ 2014 (PAARL)** 75
 A fresh wine style displaying a fruit salad of flavours & a juicy palate.
 Ideal with strawberry & raspberry desserts.
- DORNIER COCOA HILL ROSÉ 2014 (STELLENBOSCH)** 110
 The wine has a soft, pale pink colour and is bursting with aromas of strawberries & raspberries. The palate is vivacious with a bright acidity & flavours of Turkish delight, sweet red berries & sour cherry. The finish is dry & has a pleasant length.
- KLEINE ZALZE GAMAY NOIR 2015 (STELLENBOSCH)** 120
 Unoaked, softly juicy with good freshness to underpin the mulberry & brambleberry fruit.
 One of only a handful on the market.

RED WINE SELECTION

MERLOT

LYNGROVE MERLOT 2014 (STELLENBOSCH) 150
 Enthusiastic ruby red colour. Riper, with mulberries and a hint of rosemary and mint. Soft tannins with fresh acidity and a velvety finish.

OVERGAAUW MERLOT 2013 (STELLENBOSCH) 195
 The Overgaauw Merlot was the first varietal Merlot bottled in South Africa. Certain pockets are selected within the vineyard showing great fruit concentration. It is a well-structured, medium-bodied wine with a rich combination of sumptuous black cherry fruit, hints of dark mocha chocolate & elegant spicy oak notes.

RIDGEBACK MERLOT 2013 (PAARL) 205
 Intense aromatics of dark plum, mulberry & liquorice with a hint of mint. A generously juicy mid palate is well cradled by ripe tannin & lingering pepper wood spice on the long finish.

BUITENVERWACHTING MERLOT 2012 (CONSTANTIA) 245
 The multi-faceted Merlot from delivers succulent flavours of ripe plum & raspberry offset by toasty vanilla & deep chocolate shadings. Its generous palate boasts a decedent mouth-filling quality & pleasing length that leaves a lingering aftertaste.

PINOTAGE

PEARLSTONE PINOTAGE 2011 (PAARL) 115
 This wine shows typical cultivar character with lots of red berry fruit flavours & is complimented by subtle oak aromas. A perfect match to spicy red meat dishes.

RHEBOKSKLOOF VINEYARD SELECTION PINOTAGE 2014 (PAARL) 150
 A bouquet of dried fruit, ripe prune & dark cherry flavours are complimented by spicy oak aromas. A perfect match to any red meat dishes.

L'AVENIR PINOTAGE 2012 (STELLENBOSCH) 190
 A fruit-filled, succulent & lighter-styled red wine ideal for drinking without further maturation. The floral, Pinot Noir component of this varietal is expressed very delicately without detracting from the unique South-African nature of this fascinating cultivar & the palate is filled with the notes of ripe red cherries & raspberry.

SIMONSIG REDHILL PINOTAGE 2011 (STELLENBOSCH) 395
 An orchard filled with perfumed aromas of ripe plums, black berries & cherries. The voluptuous fruit pockets explode in your mouth releasing vibrant flavours with a cinnamon spice lining. Masculine yet smooth tannins sculpture a lingering palate.

SHIRAZ

- RHEBOKSKLOOF VINEYARD SELECTION SHIRAZ 2012 (PAARL)** 150
 Medium bodied, with spice, red fruit & black pepper, the wine confidently reflects typical Shiraz characteristics. Delicate oaking with smooth juicy palate appeal, it can be enjoyed now or aged for a further few years.
- RHEBOKSKLOOF BLACK MARBLE HILL SYRAH 2012 (PAARL)** 375
 With dark plum aromas, aromatic spice and black pepper nuances from the oaking. this wine confidently reflects bold and generous Shiraz styling. Smooth-textured and with juicy palate appeal, it can be enjoyed now or aged for a further few years.
- DOMAINE BRAHMS SHIRAZ 2010 (PAARL)** 245
 Ripe fruit & spice on the nose, with a red fruit-tang & chalkiness in the texture together with a hint of freshly turned earth, makes this an interesting wine to enjoy.
- LA MOTTE SHIRAZ 2012 (FRANSCHHOEK)** 265
 No holding back of fruity exuberance. Happy mélange of juicy red fruits, spices & hint of game – all delivered with elegance, freshness & promise of complex delights. Nicely balanced with good savoury flesh & complimentary oaking.
- HARTENBERG SHIRAZ 2013 (STELLENBOSCH)** 275
 Deep black - red in colour & spicy, earthy notes on bouquet entry. Also cloves, red & black berry fruit. The palate is rich, fruit-driven & has great balance. Fine, powdery tannins finish the wine.

CABERNET SAUVIGNON

- GUARDIAN PEAK FRONTIER CABERNET SAUVIGNON 2013 (WESTERN CAPE)** 155
 The ripe fruit & slightly more subtle black currant & apricot flavours are well supported by an integrated tannin structure. This wine has a juicy, well rounded & a full mouth-feel with a long, balanced finish.
- GLEN CARLOU CABERNET SAUVIGNON 2013 (KLAPMUTS)** 200
 This wine exhibits vibrant aromas of ripe red berries & blackcurrants, entwined with hints of soft spicy oak. Rich cassis & red berry fruits on the palate, with a touch of fine spiciness on the finish.
- LE RICHE CABERNET SAUVIGNON 2011 (STELLENBOSCH)** 365
 The bouquet shows forthcoming ripe cherry & fresh plums. Hints of vanilla & cedar balance out the fruit. Soft, smooth & velvety tannins are balanced on the palate by a firm structure & lingering, succulent finish.
- KLEINE ZALZE RESERVE CABERNET SAUVIGNON 2010 (STELLENBOSCH)** 440
 Sweet fruited & ripe mode, from home-farm vineyard that gives layers of cherry-tobacco, cassis & milk chocolate. Lush ripeness further enhanced by grape sorting. Coconut & tobacco attest to the oak influence.

PINOT NOIR

CREATION PINOT NOIR 2014 (HERMANUS) 330

Deep ruby in colour, gleaming & inviting in the glass. The intensely fragrant bouquet shows a melange of red berry aromas, elegant vanilla & a whiff of wood spice. These follow through on the full-bodied palate where soft, supple tannins contribute to the dense structure. A superbly balanced wine with a lingering, memorable aftertaste.

VRIESENHOF PINOT NOIR 2011 (STELLENBOSCH) 475

Complex aromas entwine to form a vivid picture of a fresh, loam forest floor with strong aromas of mushrooms & minerality. The palate shows a rich & deep wine with earthiness. Strong notes of plum, cherries & spicy leather is well balanced with dried apricots & mushrooms to produce a complex, well rounded wine.

BORDEAUX STYLE BLENDS

DOOLHOF CAPE BOAR 2013 (WELLINGTON) 125

Cabernet Sauvignon, Merlot
Red plum in colour, with blackberry, cherry, truffle and cedar wood on the nose. The palate, medium in body, shows an abundance of fruit, softness and fine subtle tannins towards the back. The wine has a dry and lingering finish.

NEIL ELLIS CABERNET SAUVIGNON-MERLOT 2012 (STELLENBOSCH) 195

Cabernet Sauvignon, Merlot
Shows classic lead pencil & cassis aroma, typical of this classic blend. Fruit still enveloped in dry food friendly tannins. Elegantly reserved. Clean, delicious fruit flavours on the palate.

GLENELLY GRAND VIN DE GLENELLY 2009 (STELLENBOSCH) 265

Shiraz, Cabernet Sauvignon, Merlot
Elegant & accessible Shiraz/Bordeaux blend with polished, dark berry fruit laced with spice & supple tannins. Giving a slightly different angle to the traditional Bordeaux blend with the addition of some Shiraz.

BEYERSKLOOF FIELD BLEND 2009 (STELLENBOSCH) 395

Cabernet Sauvignon, Merlot
Lovely sweet red fruit & cigar box flavours upon entry. The oak also adds a nice spiciness to the wine with an excellent charred mocha finish. A good example of balance & great depth in a wine.

CAPE BLENDS

- RHEBOKSKLOOF CELLAR SELECTION FLAT ROCK RED 2014 (PAARL)** 100
 Pinotage, Cabernet Sauvignon, Shiraz, Grenache
 An exciting fresh & fruity nose followed by a combination of ripe fruit flavours perfectly intertwined with herbs & spice characters that complement the silky elegant tannins.
- RHEBOKSKLOOF THE RHEBOK 2012 (PAARL)** 675
 Shiraz, Pinotage, Mourvèdre
 A spicy wine with layers of dark fruit & savoury aromas. New French oak adds to the complexity of the wine & will also be beneficial to the expected maturation potential of a decade or two.
- FLAGSTONE DRAGON TREE 2013 (WESTERN CAPE)** 170
 Cabernet Sauvignon, Pinotage, Shiraz
 Polished black fruit – currants, plums & damsons – leather & liquorice. Nice savoury length.
- WARWICK THREE CAPE LADIES 2012 (STELLENBOSCH)** 275
 Cabernet Sauvignon, Syrah, Pinotage
 An explosion of fruit on the nose. The Syrah is soft & sweet. The palate has spicy stewed fruit & ripe tannins with an innate softness & long lingering aftertaste.
- MEINERT SYNCHRONICITY 2009 (DEVON VALLEY)** 475
 Cabernet Sauvignon, Pinotage, Merlot, Cabernet Franc
 Rich, concentrated, succulent & savoury. Shows ripe plums, berries, oak's savoury tones a counterpoint. Has excellent balance & carefully crafted tannins give immediate access.

OTHER BLENDS

- RHEBOKSKLOOF CELLAR SELECTION RED BLEND 2014 (PAARL)** 105
 Cabernet Sauvignon, Shiraz
 Typical Cabernet blackcurrant & Fynbos nose, complemented by spicy Shiraz aromas. Easy tannins & spicy fruit ensures a drinking delight.
- RHEBOKSKLOOF THE MGS 2012 (PAARL)** 150
 Mourvèdre, Grenache, Shiraz
 Medium cherry-red colour. The intense candy, red fruit & tobacco character of the Grenache is complimented by the spicy nuances from the Shiraz.
 The palate shows juicy fruit & spice with fine tannins & a pleasing dry finish.
- SARONSBERG FULL CIRCLE 2013 (TULBACH)** 535
 Shiraz, Grenache, Mourvèdre, Viognier
 Prominent dark fruit, red berry & ripe cherry flavours, followed by spice & violet.
 Textured & full-bodied pallet with plush fruit & silky tannins ending in a long finish.
- RUST EN VREDE ESTATE WINE 2011 (STELLENBOSCH)** 755
 Cabernet Sauvignon, Shiraz, Merlot
 Beautiful expressive aromas of deep plum & red fruit are prominent with subtle fresh spice undertone. Juicy red fruit show exceptional follow-through.

DESSERT WINES, MUSCADEL, PORT & GRAPPA

DESSERT WINE

DELHEIM SPATZENDRECK LATE HARVEST 2013 (SIMONSBERG) 35

Concentrated with apricot & orange peel aromas, backed by floral undertones. Good balance with sugar & crisp acidity, with a lingering aftertaste.

KANU KIA-ORA NOBLE LATE HARVEST 2010 (STELLENBOSCH) 35

Powerful liquid gold colour. A mélange of citrus, sun kissed apricots, fynbos honey and toasted almond infused nougat on the nose. Sugar kept in check with racy acidity.

KEN FORRESTER T NOBLE LATE HARVEST 2012 (STELLENBOSCH) 48

Golden with fresh, sumptuous peach, dried apricot flavours, overlaid with a tropical lushness of melon & pineapple. Ripe sweetness, yet tangy, with sweet & sour zip flavours like baked apples with clove spice, wood spice & honey on the finish.

MUSCADEL

WINDMEUL WHITE MUSCADEL (PAARL) 25

Fragrant, vibrant orange peel on fresh fortified dessert. Slippery, dense & concentrated, with a delicious alcohol grip balancing sweetness. Great wine to end off a splendid meal.

PORT

KWV CAPE TAWNY (PAARL) 25

Extended wood maturation resulted in a beautiful amber colour with orange zest, dried fruit, caramel & nuttiness on the nose. This full flavoured wine explodes with fruit, marzipan & toffee on the palate, with a well-balanced sweet finish.

BOPLAAS CAPE RUBY PORT (CALITZDORP) 25

Ruby body with pink-purple rim. Marzipan, plums & fruit-cake bouquet. Palate of plums, Christmas fruit-cake, dried-fruits, tea-leaf & hints of oak. Beautiful balance of fruit, spirit & oak.

ALLESVERLOREN RUBY PORT (SWARTLAND) 25

Piquant spice, warm raisin pie & dark plum aromas. It over delivers on the palate, bursting with sweet flavours of Christmas cake spice & bread pudding.

GRAPPA

DALLA CIA PREMIUM GRAPPA (STELLENBOSCH) 35

Cabernet Sauvignon, Merlot

A smokey dark chocolate and vanilla bouquet with a slightly sweet aftertaste thanks to 6-9 months of wood maturation at full strength in second-fill French oak barrels used for our Chardonnay.

VINTAGE SELECTION

<p>RHEBOKSKLOOF THE SECRET CORNER SEMILLON 2010 (PAARL) Luscious with aromas of freshly cut grass, figs, citrus & some waxy lanolin. Fresh, crisp acidity & well integrated French oak creates great depth.</p>	<p>75</p>
<p>RHEBOKSKLOOF VINEYARD SELECTION CHARDONNAY 2013 (PAARL) A full bodied wine with lots of citrus, muesli & nutty flavours well intertwined with delicate French oak. Enough freshness to accompany a wide range of cuisine, from pastas to exotic poultry & fish dishes.</p>	<p>135</p>
<p>RHEBOKSKLOOF VINEYARD SELECTION PINOTAGE 2009 (PAARL) A bouquet of dried fruit, ripe prune & dark cherry flavours are complimented by spicy oak aromas. A perfect match to any red meat dish.</p>	<p>150</p>
<p>RHEBOKSKLOOF VINEYARD SELECTION PINOTAGE 2012 (PAARL) A many faceted wine showing a nose of plums & bitter chocolate. Balanced, ripe tannins supported by oak allows for a wine with a palate much softer than it's vintage suggests.</p>	<p>150</p>
<p>RHEBOKSKLOOF VINEYARD SELECTION SHIRAZ 2011 (PAARL) Medium bodied, with spice, red fruit & black pepper, the wine confidently reflects typical Shiraz characteristics.</p>	<p>- 150</p>
<p>RHEBOKSKLOOF THE MGS 2011 (PAARL) Mouvédre, Grenache, Shiraz Light cherry-red colour. The intense candy, red fruit & tobacco character of the Grenache is complimented by the spicy nuances from the Shiraz. The palate shows juicy fruit & spice with the Mourvèdre giving backbone to the blend with fine tannins & a pleasing dry finish.</p>	<p>150</p>
<p>RHEBOKSKLOOF BLACK MARBLE HILL SYRAH 2011 (PAARL) With dark plum aromas, aromatic spice & black pepper nuances from the oaking, this wine confidently reflects bold & generous Shiraz styling.</p>	<p>375</p>

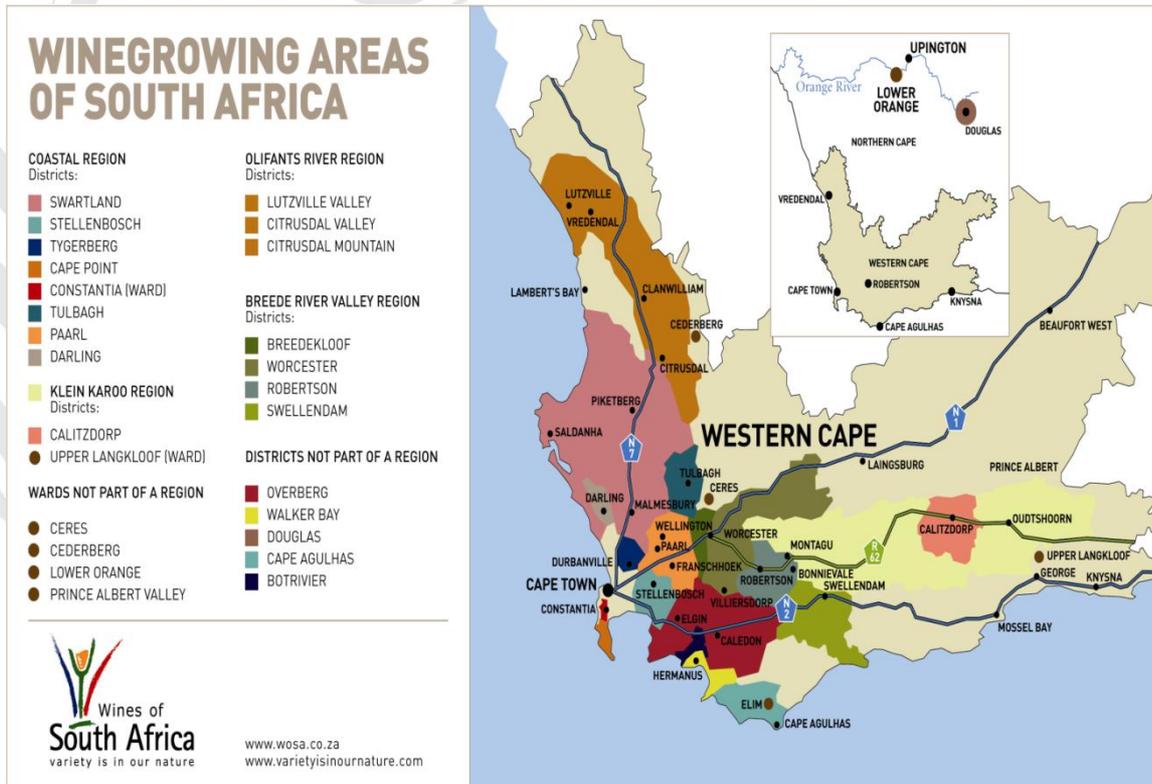
HISTORY OF SOUTH AFRICAN WINES

The early history of South African wine can be traced to the founding of a supply station at the Cape of Good Hope by the Dutch East India Company. Jan van Riebeeck was given the task of managing the station and planting vineyards to produce wine and grapes that could be used to ward off scurvy for sailors continuing on their voyages along the spice route. In 1685, another Cape Governor, Simon van der Stel, purchased a large 1,850 acre (750 hectare) estate, founding what would later become the world-renowned Constantia Wine Estate. In the 19th century, South Africa fell under British rule which proved lucrative for the wine industry as South African wine flowed into the British market. This prosperity lasted until the 1860s when the Cobden-Chevalier Treaty signed by the Palmerston government and France reduced the preferential tariffs that benefited South African wine in favour of French wine exports.

Following the devastation from the phylloxera epidemic in the late 19th century, many vineyards were replanted with high yielding grape varieties such as Cinsaut. By the early 1900s there was a large glut of wine, creating a wine lake effect which led some producers to pour their unsalable wine into local rivers and streams. The depressed prices caused by this out-of-balance supply and demand dynamic prompted the South African government to fund the formation of the Koöperatieve Wijnbouwers Vereniging van Zuid-Afrika Bpkt (KWV) in 1918. Initially started as a co-operative, the KWV soon grew in power and prominence, setting policies and prices for the entire South African wine industry. To deal with the wine glut the KWV restricted yields and set minimum prices, encouraging the production of brandy and fortified wines.

For much of the 20th century, the wine industry of South Africa received very little attention on the worldwide stage. Its isolation was further deepened by boycotts of South African products in protest at the country's system of Apartheid. It wasn't until the late 1980s and 1990s when Apartheid was ended and the world's export market opened up that South African wine began to experience a renaissance. With a steep learning curve, many producers in South Africa quickly adopted new viticulture and winemaking technologies. The presence of flying winemakers from abroad brought international influences and focus on well-known varieties such as Shiraz, Cabernet Sauvignon and Chardonnay. The reorganization of the powerful KWV co-operative into a private business further sparked innovation and improvement in quality. Vineyard owners had previously relied on KWV's price-fixing structure, which bought their excess grapes for distillation. Now they had to shift their focus to quality wine production in order to compete. In 1990, less than 30% of all the grapes harvested were used for wine aimed at the consumer market, with the remaining 70% being discarded, distilled into brandy or sold as table grapes and juice. By 2003 these proportions had reversed, with more than 70% of the grapes harvested that year reaching the consumer market as wine.

Courtesy of Wikipedia



The Cape Winelands stretch from the rugged mountains and multi-directional slopes of the coastal region to the open plains of the Little Karoo where viticulture takes place mainly in the River Rhine valleys. South Africa's vineyards are mostly situated in the Western Cape near the coast. Rainfall on the coastal side, where fynbos and rhenosterveld vegetation flourish, measures up to 1 000 mm per year. Travel over the mountains into the hinterland and the rainfall decreases dramatically with the vegetation dominated by hardy succulents, cycads and aloes.

Currently around 102 000 hectares of vines producing wine grapes are under cultivation over an area some 800 km in length. Under the auspices of the Wine of Origin Scheme, production zones in the Cape Winelands are divided into officially demarcated regions, districts and wards. There are five main regions – Breede River Valley, Coastal, Little Karoo, Olifants River and Boberg, which encompass 21 diverse districts and some 61 smaller wards.

Some of the most important districts and wards are:

1. Olifants River
2. Swartland
3. Tulbagh
4. Darling
5. Durbanville
6. Constantia
7. Cape Point
8. Stellenbosch
9. Paarl
10. Wellington
13. Overberg
14. Elgin
15. Walker Bay
16. Klein Rivier
17. Cape Agulhas
18. Elim
19. Robertson
20. Swellendam
21. Klein Karoo
22. Plettenberg Bay

- 11. Breedekloof
- 12. Worcester

- 23. Sutherland-Karoo
- 24. Northern Cape



FOOD AND WINE PAIRINGS AND PREFERENCES

Wine choice, as with perfume, is ultimately about personal taste. There are no real hard and fast rules, merely suggestions and recommendations. Some wines, such as a good, dry sparkling wine, are extremely versatile and can successfully partner almost any food, and most people find it quite acceptable to drink the same wine throughout a meal. Simple, high quality and lightly spiced dishes showcase the subtlety and complexity of the finest wines better than mouth-searing spices and full-throttle concoctions. Allow the wine to lead the way and not to let the food overwhelm it.

SEAFOOD

Generally, white fish tastes better with white wine, unless a highly charged tomato sauce accompanies the dish. Tuna, Salmon and a few fuller-flavoured fish can pair well with light red wines.

PORK, BEEF, LAMB AND GAME

Most agree that red wines are the preferred accompaniments to these dishes, predominantly due to the fact that the tannins in red wine cut through the fat and muscle of the meat, thereby releasing additional flavours. The body and flavour of most medium to full-bodied reds can match that of meat, something few white wines seem to accomplish. The basic philosophy on meat and red wine gravitates to the old adage that the better the meat, the greater the wine.

PIZZA, PASTA, CHEESE AND VEGETABLES

More often, direction is taken from the sauce, style or topping of these dishes. There is a growing consensus that cheese is enhanced as much by a white wine as it is by a red, this being particularly relevant to crusted cheeses. Red wines tend to favour soft and semi-soft whole milk cheeses, while goat's cheese can be interesting when paired with either red or white wine.

FRUITS AND DESSERTS

With desserts, personal choice certainly reigns supreme, nonetheless generally – Red Wine and Chocolate – with Cabernet Sauvignon, Shiraz and Zinfandel being the most popular choices.

Ultimately, experimentation is the key to determine what works for you.

PLEASE FIND BELOW A LIST OF WINES THAT BEST COMPLEMENT CERTAIN DISHES:

Soup	-	Seafood - Sauvignon Blanc, Viognier or Rosé. Vegetable - Chenin Blanc.
Salads	-	Sauvignon Blanc.
Smoked Salmon	-	Chardonnay.
Shellfish	-	Grilled - Sauvignon Blanc or Chenin Blanc. Rich sauce - Dry Sparkling Wine or Chardonnay.
Linefish	-	Sauvignon Blanc or Chardonnay.
Poultry	-	Viognier.
Pork	-	Chardonnay, Chenin Blanc, Riesling or Rhône style blend.
Beef	-	Cabernet Sauvignon, Bordeaux-style blend or Shiraz.
Lamb/Game	-	Shiraz, Pinotage or Rhône-style blend.

- Pasta
- Cream sauce - Chardonnay or Chenin Blanc.
 - Pesto and Seafood sauce - Sauvignon Blanc.
 - Tomato sauce - Sauvignon Blanc or Viognier/Shiraz.