
Swirl

THE STELLENBOSCH VINEYARDS
WINE & FOOD EXPERIENCE



OUR STORY

Welcome to Swirl!

A sensory adventure awaits you as we share our story of courage, sophistication and passion through our wine and food experiences.

Start your journey by selecting your preferred Swirl experience - a pairing menu specifically designed by our winemakers and chef to showcase the marriage of our wine with food, or create your own experience with our vast selection of "To Share" dishes, each with its own wine recommendation, and for those that prefer to relax on the wooden deck with light snacks and a bottle of wine, we have the platter selection to choose from.

Swirl was created as a wine and food pairing venue to accompany our tasting room, showcasing our wines with an array of food styles and flavours. Our wine portfolio, ranging from lifestyle to multi-award winning, ensured that we had a good foundation to work with.

Our menus are designed to give you a choice of flavour profiles and textures to accompany your wine preference, and with our food philosophy being "To Share", we encourage our guests to combine and share their wine and food with each other, creating a memorable palate sensation.

Thank you for visiting Swirl @ Stellenbosch Vineyards and we trust you will enjoy your journey with us.

OUR WINES

	Bottle 750ml	Glass		Bottle 750ml	Glass
① INFINITI BRUT MCC 2008 A Methode Cap Classique with warm toast ,hazelnuts, almond and citrus.	R100	R20	⑬ STELLENBOSCH VINEYARDS SHIRAZ 2014 An attractive and complex bouquet of plum, red berries and white pepper flavours.	R90	R30
② THE FLAGSHIP PETIT VERDOT 2012 A well rounded and elegant wine with intense blackberry, cassis and plum flavours. Hints of cassis, spice and dark chocolate compliment a great finish.	R450	R120	⑭ STELLENBOSCH VINEYARDS CABERNET SAUVIGNON 2015 Vibrant blackcurrant and cherry with floral notes reminiscent of jasmine shrubs.	R90	R30
③ STELLENBOSCH VINEYARDS LIMITED RELEASE GRENACHE 2016 Offers a bouquet of fennel, candied apples currents and a hint cranberry.	R250	R85	⑮ WELMOED SAUVIGNON BLANC 2017 Gooseberries, passion fruit, asparagus and lemongrass.	R50	R20
④ STELLENBOSCH VINEYARDS LIMITED RELEASE VERDELHO 2016 Offers a bouquet of floral, fruit flavours and a good balance of crispness.	R250	R85	⑯ WELMOED CHENIN BLANC 2017 Guava and fresh green apples with a crisp and zingy finish.	R50	R20
⑤ CREDO CHENIN BLANC 2015 Honey, pineapple, treacle, butterscotch and tropical flavours.	R150	R50	⑰ WELMOED CHARDONNAY 2017 Tropical aromas of citrus ,lime and orange blossoms.	R50	R20
⑥ CREDO CHARDONNAY 2015 Buttered toast, citrus, toffee, melon and hints of ginger.	R150	R50	⑱ WELMOED PINOT GRIGIO 2017 Fresh melon and lime aromas on the nose.	R50	R20
⑦ CREDO SHIRAZ 2015 Spice, mulberry, plums, hints of liquorice and coconut.	R150	R50	⑲ WELMOED ROSÉ 2017 Red and blackberry flavours.	R50	R20
⑧ CREDO SMV 2015 Dark fruit with layers of leather and floral/candy floss.	R150	R50	⑳ WELMOED CABERNET SAUVIGNON 2016 Dark fruit aromas, blackcurrant, cassis and mint.	R50	R20
⑨ CREDO PINOTAGE RESERVE 2014 A ripe bouquet of caramelised black cherry aromas, with hints of dark spice and chocolate.	R250	R85	㉑ WELMOED MERLOT 2016 Ripe berry fruit, vanilla, plums with a hint of mint and spice.	R50	R20
⑩ STELLENBOSCH VINEYARDS SAUVIGNON BLANC 2017 Rich, aromatic nose, complimented by lush ,juicy fruit Well balanced with a full, rich palate and lingering finish.	R75	R30	㉒ INFINITI NOBLE LATE HARVEST 2016 (500ML) A desert wine rich with honey overtones.	R140	R35
⑪ STELLENBOSCH VINEYARDS CHENIN BLANC 2015 A velvety and rich palate with prominent notes of honey, featuring spicy undertones of vanilla.	R90	R30			
⑫ STELLENBOSCH VINEYARDS BUSHVINE PINOTAGE 2016 Rich aromatic nose with a velvety palate. Notes of black and red berries, featuring spicy undertones of cinnamon.	R90	R30			

ORDER WINE TO ENJOY AT HOME

Enjoy our wines in the comfort of your home. Simply place your wine order with our friendly brand ambassadors.

Delivery also available within South Africa and selected European countries.

PAIRINGS & PLATTERS

Winemakers' Pairing

INFINITI BRUT MCC R350 PP

CREDO CHARDONNAY

Prawn skewer - ginger & lime with citrus aioli

CREDO CHENIN BLANC

Tikka chicken masala mild curry with basmati rice

CREDO SHIRAZ & SMV

Duo lamb rack - parmesan herb crusted & pepper crusted with sweet potato puree

CREDO PINOTAGE RESERVE

Ostrich steak, berry coulis & braised cabbage

INFINITI NOBLE LATE HARVEST

Lemon crème brulee

Welmoed Pairing

INFINITI BRUT MCC R155PP

WELMOED ROSÉ

Camembert & parma ham salad

WELMOED SAUVIGNON BLANC

Calamari tubes - stuffed with savoury basmati rice

WELMOED MERLOT

Pork belly - honey glazed with crackling, apple puree

INFINITI NOBLE LATE HARVEST

Espresso chocolate mousse - coffee infused with honey comb

Stellenbosch Pairing

INFINITI BRUT MCC R235PP

STELLENBOSCH VINEYARDS SAUVIGNON BLANC

Fish cakes - grilled, lightly smoked, micro greens

STELLENBOSCH VINEYARDS BUSHVINE CHENIN BLANC

Seafood paella

STELLENBOSCH VINEYARDS CABERNET SAUVIGNON

Bitterballen - lamb with mint and mustard aioli

STELLENBOSCH VINEYARDS BUSHVINE PINOTAGE

Sirloin bruschetta - sirloin slivers, tomato preserve

INFINITI NOBLE LATE HARVEST

Lemon crème brulee

Platters

CHEESE PLATTER R125

Cheeses, preserves, crackers & ciabatta toast

MEAT PLATTER R185

Cold meats, pork belly, paté's & ciabatta

STELLENBOSCH PLATTER R185

Paté's, cold meats, cheese, preserves and ciabatta toast

SOMETHING SWEET PLATTER R125

Koeksister, melktertjies, malva pudding

BUILD YOUR OWN

To Share...

CRUMBED MUSSELS ⑰ R75

served with tartare sauce

PRAWN SKEWER ⑥ R90

ginger and lime served with a citrus aioli

TEMPURA VEGETABLES ⑱ R45

served with sweet chilli sauce

BOBOTIE SPRING ROLLS ⑧ ⑦ R70

Cape Malay style served with apple & peach chutney

CAMEMBERT & PARMA HAM SALAD ⑲ R75

TIKKA CHICKEN MASALA ⑤ R75

a mild curry served with basmati rice

SEAFOOD PAELLA ① R75

a spicy paella served with rice

STUFFED MUSHROOMS ⑳ R60

topped with smoked mozzarella

VEGETABLE CROQUETTE ⑱ R45

BITTERBALLEN ⑭ R65

lamb with mint and mustard aioli

SIRLOIN BRUSCHETTA ⑫ ② R65

sirloin slivers, tomato preserve

KUDU CARPACCIO ③ R80

lightly smoked, olive oil

FISHCAKES ⑩ ⑮ R75

served with tartare sauce & micro greens

CALAMARI TUBES ⑩ ① R85

stuffed with savoury basmati rice

OSTRICH STEAK ⑨ ⑬ ⑳ R85

berry coulis and braised cabbage

PORK BELLY ⑯ ④ R75

honey glazed with crackling and apple puree

DUO LAMB RACK ③ R85

parmesan herb crusted & pepper crusted with sweet potato puree

To Add...

FRIES R30

farm style

SAUCES R20

mint aioli, mustard aioli, sweet chilli, aioli, tartare sauce

CIABATTA ROLL R8

To Indulge...

ESPRESSO CHOCOLATE MOUSSE ⑫ R45

coffee infused with honey comb

LEMON CRÈME BRULÉE ⑫ R25

KOEKSISTER ⑫ R25

MELKTERTJIES ⑫ R25

MALVA PUDDING ⑫ R45

OTHER DRINKS

Cold Beverages

COLD DRINKS 330ML R20

Coke, Coke Zero, Fanta Orange, Creme Soda

COLD DRINKS 200ML R18

Lemonade, Soda Water, Tonic Water, Dry Lemon

ICE TEA R25

Peach, Lemon

TIZERS R25

Appletizer, Grapetizer Red

CORDIALS R5

Lime, Passion Fruit, Cola Tonic

MINERAL WATER 750ML R30

Still, Sparkling

Hot Beverages

ESPRESSO R20

AMERICANO R20

FLAT WHITE R25

LATTÉ R30

TEA R20

Ceylon, Rooibos, Earl Grey

HOT CHOCOLATE R45

100% Belgium chocolate cube with hot milk

For The Kids

BURGER & CHIPS R55

Beef or Chicken

PIZZA R55

Ham & Cheese

CHICKEN STRIPS & CHIPS R55

HAKE NIBBLETS & CHIPS R55

ICE-CREAM & CHOCOLATE SAUCE R40

BOOK YOUR FUNCTION WITH US!

From birthdays to corporate functions and conferences, have our dedicated team at hand for your next function. We offer clients tailor-made packages to accommodate their requests and budgets.

Book your function with our brand home manager.

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