

WINE LIST

OAK VALLEY WHITE WINES

FOUNTAIN OF YOUTH SAUVIGNON BLANC 2017

140/47

Oak Valley "Fountain of Youth" Sauvignon Blanc Expresses fruit aromas of passion fruit, white peach and litchi with a slight herbaceous undertone. Flavours of passion fruit persist on the palate, particularly granadilla, lemons, white pear, gooseberry and a lovely saline finish that reminds one of fresh oyster shells or sea salt

STONE & STEEL RIESLING 2016

150 / 50

White peach, litchi and pear aromas. The palate offers an abundance of fresh lemon, limes and green apple complimented by good textural viscosity and weight. The linear acidity cleanses the palate, keeping the natural sugars (15 g/l) in perfect balance creating a brilliantly refreshing wine.

SÈMILLON 2014 140/47

Fresh lime zest, orange blossom and white peach. Lemon curd and vanilla on the palate, along with lemon sherbet and a lingering white peach finish. A fresher style than the previous vintage

BENEATH THE CLOUDS - CHARDONNAY 2016

200 /67

This Chardonnay expresses generous lemon-citrus aromas, almonds, oyster shell and flint. This fresh lemon-citrus follows on the palate with ruby grapefruit as the dominant character. Lovely full mid-palate with the citrus fruits supported by sweet zesty spice. This will please those who enjoy wooded, but fresher-styled Chardonnays supported by sweet zesty spice. This will please those who enjoy wooded, but fresher-styled Chardonnay's.

^{*}Wines by the glass are served in 250ml Carafes



OAK VALLEY RED WINES

SOUNDS OF SILENCE - PINOT NOIR 2014

Sweet cherry, violet and rose petal aromas. The palate displays an abundance of fresh cranberry and ripe cherry. These bright red characters are offset by beautiful acidity resulting in excellent freshness. The careful use of French oak has led to fine tannins and a

light oak spice on the finish.

SHIRAZ 2015 220/73

A light, soft and elegantly fresh style of Shiraz. Floral aromas of blue violets with rich cranberry fruit. Palate expresses fresh raspberry and cranberry medley with lingering dark chocolate and sweet spicy finish. Ultra-soft and silky tannins.

MERLOT CABERNET BLEND 2011

240/80

245/80

The 2011 Blend comprises 45% Merlot, 35% Cabernet Franc, 5% Cabernet Sauvignon and 15% Petit Verdot. An intricate bouquet ranging from fruit-driven mulberries and blackcurrants to wonderful spicy and earthy element. Flavours of dark cherry and black plums, mushrooms and cured meats. This is a medium to full bodied, elegant wine from the cool climate of Elgin. Drinking beautifully now, but will continue to age gracefully in bottle.

OAK VALLEY RARE TROPHY WINES

CHARDONNAY 2010:5 Stars Christian Eedes Chardonnay Report 320
PINOT NOIR 2011: 93 points by Tim Atkin MW 400
MERLOT CABERNET 2005: Best Bordeaux Blend in SA by Winemag 380

DESSERT WINE BEAUMONT GOUTTE D'OR 2015 340

MÉTHODE CAP

CLASSIQUE CHARLES FOX ROSÉ BRUT 2012 395

CHARLES FOX BRUT 2013 395

^{*}Wines by the glass are served in 250ml Carafes, not including MCC or port

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DRINKS

WATER	SPARKLING (750ML) STILL (750ML))	35 35
FRESH SEASONAL FRUIT JUICES	FRESH SQUEEZED APPLE JUICE		25
SOFT DRINKS		TIZER LEMONADE, SPRITE ZERO C WATER, DRY LEMON, GINGER ALE	25 18 18 25 35
COCKTAILS	PIMMS COCKTAIL MOITJO WHITE WINE COCKT CAMPARI COCKTAIL BLOODY MARY ROCK SHANDY STEEL WORKS APPLETINI		50 60 60 70 55 35 45
BEER	PERONI CASTLE LITE WINDHOEK LARGER	२	30 25 25
CRAFT BEER	HELDERBERG SMOKED GOLDEN ALE		50
CIDER	EVERSON'S APPLE CIDER EVERSONS PEAR CIDER EVERSONS CLOUDY		45 45 45
LIQUOR	WHISKEY BRANDY VODKA GIN CAMPARI FRANGELICO		25 30 20 35 20 20
COFFEE			25 30 20 18 24 25 40 50 60
TEA	ENGLISH BREAKFAS EARL GREY ROOIBOS CHAMOMILE PEPPERMINT GREEN	ST	20 20 20 20 20 20 20