



BLOEMENDAL
WINE ESTATE

Wine List



Bloemendal Suider Terras

R475

The revival of a legend, Suider Terras has near mythical status as a source of unique and age-worthy Sauvignon Blanc.

The barrel fermented edition will develop seamlessly with cellaring up to 10 years.

National winner for Top Sauvignon Blanc

SA Terroir Awards 2015 -94% Tim Atkin SA report 2014 / 93% 2015

INWSC Trophy 2014

★★★★★ 4.5 Star John Platter 2014

Bloemendal Kanonberg

R185

A classic white blend of Sauvignon Blanc & Semillon, barrel fermented and aged ensures integration of the two components into a seamless duet of beguiling aromas with a broad palate. The wine will develop in complexity over the following 3 to 5 years developing a plush palate.

INWSC 2015 Silver Medal

SA Terroir 2014 & 2015 Top White Blend in Durbanville Wine district

93% Tim Atkin SA report 2014 / 91% Tim Atkin SA report 2015

★★★★★ 4.5 Star John Platter 2014 / ★★★★★ 5 Star 2015

Bloemendal Chardonnay

R185

Citrus blossom, lime and hints of oak on the nose with a steely and crystalline intensity on the palate, this wine will reward those with patience.

The palate is tightly structured, medium plus acidity and enough body to enable ageing for 5 to 8 years.

SA Terroir 2014 Best Chardonnay in Durbanville Wine district.

90% Tim Atkin SA report 2014

INWSC Awards – Silver Medal 2015

★★★★ 4 Star John Platter 2014

Estate Wines

Bloemendal Estate Semillon

R185

Subtle aromas of lime-juice, apple and citrus flowers on the nose leads to piano-wire tight mouth feel.

Semillon ages gracefully and develops beguiling perfume over a period of up to 8 years.

★★★★★ 4.5 star John Platter Award 2014

Bloemendal Estate Syrah

R185

An intensely aromatic wine. Spices, clove & ground pepper, on aroma leading to a supple palate with a refreshing finish.

Tightly structured tannins with medium freshness will help the development of the wine over 4 to 6 years.

INOS 2014 Silver Medal.

SA Terroir 2014 Best Shiraz in Durbanville wine district.

★★★★★ 4 star John Platter Award 2014

90% Tim Atkin SA report 2014 Bloemendal MCC

Bloemendal MCC Lily

R135

Delicate aromas of brioche and yellow stone fruit. Very refreshing and vibrant with an lingering after taste to reward the pallet.

This Chardonnay Pinot Noir blend shows a pale gold colour with a flourish of delicate bubbles and enticing lemon cream and almond Biscotti.

Bloemendal Semillon Noble Late Harvest

R100

Lime cordial, green apples, fresh roasted hazelnut & honeycomb on the nose with hints of vanilla.

Perfect desert wine to end off a beautiful lunch or dinner.

Bloemendal Waterlily Wines

Bloemendal Waterlily Sauvignon Blanc

R75

A fragrant wine with notes of guava, lemon zest and limes. Waterlily Sauvignon Blanc combines the best of both worlds.

Durbanville's fresh and vibrant fruit aromatics combined with a textured and succulent mouth-feel that lends itself to be paired with a range of lean meat, white fish and poultry.

Silver Award for Michelangelo International Wine Awards 2015

Bloemendal Waterlily Shiraz Rosé

R65

With a pale colour, light extract and medium alcohol makes this a perfect summer wine. A Pepper and cherry perfume with well-balanced acidity for freshness.

Well paired with lean white meats and seafood dishes such as sushi and salmon.

Bloemendal Waterlily Pinotage

R85

Lovely aromas of black cherry, plums and cloves are complimented by a smooth and velvety palate.

The wine will age gracefully for 3 to 5 years or consumed in youth accompanied by good old South African dishes.

Bloemendal Waterlily Merlot

R85

Vibrant and textured summarise the Waterlily Merlot, with classic supple Merlot mouth-feel and just enough freshness to ensure an enjoyable and rewarding red wine from Durbanville.

Merlot's slightly higher acidity and lighter body is a perennial lunch time favourite paired with pizza, pastas or wraps.

Platinum Award for Michelangelo International Wine Awards 2015

Bloemendal Waterlily Shiraz

R85

Ripe red cherries with hints of white pepper on aroma are backed by a full-bodied structure and elegant soft finish.

The wine is best paired with richer red meat dishes, game and tomato based pastas.

★★★★ 4 star John Platter Award 2014

Gold Medal – Veritas Awards 2015



Beverage List



Bon Amis non-alcohol selection

Cold beverages

Coke	200 ml	R23
Coke Light	200 ml	R23
Fanta Orange	330 ml	R25
Fanta Grape	330 ml	R25
Sprite	330 ml	R25
Sprite Zero	330 ml	R25
Crème Soda	330 ml	R25
Appletiser	330 ml	R30
Grapetiser	330 ml	R30
Ice Tea Lemon	330 ml	R28
Ice Tea Peach	330 ml	R28

Mixers

Dry Lemon	200 ml	R23
Ginger Ale	200 ml	R23
Tonic Water	200 ml	R23
Soda Water	200 ml	R23
Lemonade	200 ml	R23
Tomato Cocktail	200 ml	R25

Cordials

Lime Cordial	R6
Passion Fruit Cordial	R6
Cola Tonic Cordial	R6

Mineral Water

Still	250 ml	R20
Still	750 ml	R33
Sparkling	250 ml	R20
Sparkling	750 ml	R33

Juices

Orange Juice	R20
Mango Juice	R20
Guava Juice	R20
Tropical Juice	R20
Apple Juice	R20
Strawberry Juice	R28
Cranberry Juice	R28

Milkshakes

Vanilla	R28
Chocolate	R28
Strawberry	R28
Lime	R28
Bar One	R33
Milo	R33
Kiddies	R18

Coffees

Filter Coffee	Small	R16
Filter Coffee	Large	R20
Decaf Coffee	Small	R16
Decaf Coffee	Large	R20
Americano		R20
Cappuccino	Small	R25
Cappuccino	Large	R30
Decaf Cappuccino	Small	R25
Decaf Cappuccino	Large	R30
Café Latte		R25
Decaf Latte		R25
Hot Chocolate		R25
Milo		R25
Chococcino		R25
Rooibos Tea		R28
Ceylon Tea		R18

Speciality Coffees

Irish Coffee/ Dom Pedro	R45
Kahlua Coffee/ Dom Pedro	R45



Bon Amis alcohol selection

Beers

Castle	R30
Castle Lite	R32
Black Label	R30
Hansa Pilsner	R30
Amstel	R30
Heineken	R35
Windhoek Lager	R30
Windhoek Light	R30
Corona	R55

On Tap

Castle Light Ladies Draught	R27
Castle Lite	R37
Hoogeberg Climax Craft Cider	R40
Hoogeberg Ystervark Hybrid Lager	R55
Hoogeberg Weiss	R55
Stella Artois	R45

Ciders

Savanna Light	R32
Savanna Dry	R32
Hunters Dry	R30
Hunters Gold	R30
Flying Fish Chill	R35

Whisky

Bells	R28
Chivas Regal 12-Year-Old	R48
Famous Grouse	R26
J&B	R25
Jack Daniels	R35
Jack Daniels Fire	R35
Jameson	R35
Hennesy VS	R88
Johnnie Walker Red	R25
Johnnie Walker Black	R40
Johnnie Walker Blue	R260

Brandy

Olofberg	R16
Richelieu	R18
Klipdrift	R16
KWV 5-year-Old	R20
KWV 10-Year-Old	R30

White Spirits

Bombay Sapphire Gin	R30
Gordons Gin	R15
Tanqueray Gin	R25
Whitley Small Batch Gin	R35
Whitley Proteas & Hibiscus Gin	R35
Smirnoff Vodka	R18
Absolute Vodka	R25
Belvedere Vodka	R55

Rum

Bacardi Superior Rum	R20
Captain Morgan Dark Rum	R20
Captain Morgan Spiced Gold	R18
Malibu	R16

Creams & Liqueurs

Amarula	R17
Campari	R30
Disaronno Amaretto	R30
Drambuie Whiskey Liqueur	R40
Frangelico Hazelnut Liqueur	R25
Grand Marnier	R62
Kahlua	R25
Southern Comfort	R20
Jagermeister	R30
Lovoka Chocolate Liqueur	R28
Lovoka Caramel Liqueur	R28
Jose Cuervo Gold	R25
Ponchos	R25



Bon Amis Cocktails

Mojito

white rum, sugar, lime juice, soda water, and mint

R50

Cosmopolitan

vodka, triple sec, cranberry juice, and freshly squeezed lime juice

R45

Strawberry Daiquiri

rum, strawberry juice and sugar

R55

Margarita

tequila, triple sec, and lemon juice served with salt on the rim of the glass

R45

Long Island Ice Tea

vodka, tequila, light rum, triple sec, gin, and a splash of cola

R50

Whitley Neil Gin & Tonic

Gin & F&L Indian Tonic with a slice of orange and topped with a mint leave

R45

Blood Orange

Whitley Neill Protea Hibiscus Gin, with cranberry juice and a slice of blood orange, topped with a mint leave

R45

Frosé

Iced Bloemendal Shiraz Rose with strawberries

R40

