



Food Pairing



SPARKLING WINES

FOOD PAIRING

PRICE

Swartland Sparkling Red Grape Juice (no alcohol)

Prominent grape and red berry flavours on the nose with a crisp finish.

Pairs well with all Thai dishes.

R160⁰⁰

Swartland Sparkling Natural Sweet Rosé

A refreshing sparkling wine with sweet flower notes and upfront red berry and fruit flavours.

Enjoy with Seafood, Duck and Chicken dishes.

R220⁰⁰

Swartland Cuvée Brut

Subtly dry with hints of tropical fruit on the palate, complemented with a finish of biscuits, vanilla and nuts.

Great with Appetisers and Salads of your choice.

R220⁰⁰

Stellenrust Clement de Lure Blush Methode Cap Classique

A wine for any celebratory occasion. It pairs excellently with spicy seafood dishes and proves to be great company for fresh garden salads with a coriander twist.

Pairs well with all Seafood dishes.

R300⁰⁰

WHITE WINES

Swartland Buketraube (W1) (semi-sweet)

This wine is an explosion of aroma and flavour. It has prominent Muscat flavours with apricot and floral notes on the nose. A well balanced wine with a delicate sweetness, crisp acidity and creamy lingering mouthfeel.

Great with Appetisers and Salads of your choice.

R160⁰⁰/R50⁰⁰

Kleine Rust Dry White (W2)

The nose expresses guava, white peach and pear drop notes. The palate shows luscious ripe tropical fruit with a hint of herbs, a lingering aftertaste of grapefruit and a zesty acidity.

Easy drinking wine, enjoyable with all Thai dishes.

R150⁰⁰/R50⁰⁰

Niel Joubert Chenin Blanc (W3)

Shows admirable complexity, an array of perfumes: apple and pear, some kumquat and guava, as well as a distinctive seam of thatch. The apple intensifies in the flavours, ripe and crunchy. Although dry, there is good palate weight, a rounded mouthfeel, and a fresh lift.

Pairs well with all Seafood dishes.

R160⁰⁰





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Niel Joubert Sauvignon Blanc (W4)

The pale hue and tinge of green already gives a clue to the vineyard provenance and what to expect in the wine. It captures both grapefruit and passion fruit intensity in the aromas which follows through to the palate. Crisply dry, there's a sleek freshness with an extended finish carrying the fruit flavours. Grapefruit becomes particularly prominent.

Enjoy with all Thai curry dishes.

R195⁰⁰

Excelsior Purebred Sauvignon Blanc (W5)

Yellow-green in colour. The nose is complex with passion fruit, grapefruit and ripe fig aromas. The palate is fruity with a zesty acidity.

Pairs well with Duck and Seafood dishes.

R160⁰⁰

Stellenrust Chardonnay (W6) (lightly wooded)

This wine shows a concentrated core of orange, white peach and other ripe summer fruits. The palate is juicy and rich with a long dry finish of nectarines and almonds.

Pairs well with Duck and Seafood dishes.

R195⁰⁰

Welmoed Pinot Grigio (W7)

This wine shows a concentrated core of orange, white peach and other ripe summer fruits. The palate is juicy and rich with a long dry finish of nectarines and almonds.

Excellent wine to have with Spicy food, Curries and Asian dishes.

R170⁰⁰

Swartland Moscato (W8) (low alcohol)

Natural sweet light sparkling crisp wine. Abundant rose & Turkish delight nose with a charming freshness of tropical fruit and muscat, amplified with a fizzy taste and rhubarb spice



Perfect accompaniment to all Spicy dishes.

R150⁰⁰



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ROSÉ WINES

FOOD PAIRING

PRICE

Kleine Rust Pinotage Rosé

A strawberry soufflé at its best. This wine shows ample summer fruits on the nose - it is highly concentrated with raspberry, cherries and ripe peach and apricot notes. These flavours are carried forward onto the palate ending in a rich and soft aftertaste.

Excellent with all Thai dishes.

R150.⁰⁰/R50.⁰⁰

Welmoed Rosé

Subtle flavours of pink candy-floss, fresh strawberry and rich cream are carried through from the nose to the palate. A gentle balance between fruit and well integrated acidity yields an elegant, restrained and feminine wine.

Beautifully balanced wine enjoyable with all Noodle dishes.

R170.⁰⁰

RED WINES

FOOD PAIRING

PRICE

Kleine Rust Dry Red (RED1)

Ripe raspberries and some pepper spice on the nose. The palate is soft, sumptuous, juicy and round with elegant tannins and lots of berry fruit.

Enjoy with all Meat dishes.

R150.⁰⁰/R50.⁰⁰

Swartland Merlot (RED2)

Rich, ruby red colour with ripe plum, boisterous black cherry flavours and subtle undertones of vanilla boasts a lingering finish.

Easy drinking merlot, enjoyable with all Meat dishes.

R180.⁰⁰/R60.⁰⁰

Stellenrust Merlot (RED3)

This Merlot offers nice sweet plum and blackcurrant flavours with some liquorice tones. The oak opens up to a creamy palate and enhances velvety tannins with a sweet and sour tang.

Enjoy with all flavoured Thai dishes

R210.⁰⁰

Niel Joubert Merlot (RED4)

Mixed red berries and cherries at the core with whiffs of dried herbs, white pepper, dusty spice and some dark chocolate. All of which follows through to the palate, ending fresh and lively, but with an attractive streamlined smoothness.

Beautiful wine enjoyable with all Meat dishes.

R250.⁰⁰





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RED WINES

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PRICE

Perdeberg Shiraz (RED5)

A fusion of dark plum, blackberry and white pepper flavours. A rich palate with intense fruit and enticing spice characters complimented by a dash of well-integrated oak followed with a lingering aftertaste.

A spicy shiraz that goes well with all Meat dishes.

R185⁰⁰

Welmoed Pinotage (RED6)

Lovely notes of ripe raspberries, black berries and vanilla, following through with firm juicy dark plum flavour.

Excellent accompaniment with all Meat dishes

R170⁰⁰

Whalehaven Old Harbour Red (RED7) (Merlot/Shiraz)

A mouth filling wine with aromas of ripe blackcurrants, liquorice and pepper notes followed by flavours of blackberries and prunes lingering over a velvety smooth finish. A wine to enjoy.

Well balanced blended wine suitable with all Thai dishes.

R185⁰⁰

Tinta Barocca (RED8)

A medium bodied aromatic wine, deliciously rich and spicy. Its flavour profile is characterised by layered notes of mulberry and raspberry jam with underlying earthy forest floor aromas. A well integrated wine with soft plump tannins that run through the length of the wine.

Fantastic interesting wine especially suited with Thai Chicken, Pork and Beef dishes.

R185⁰⁰

Blaauwklippen Zinfandel (RED9)

A medium bodied aromatic wine, deliciously rich and spicy. Its flavour profile is characterised by layered notes of mulberry and raspberry jam with underlying earthy forest floor aromas. A well integrated wine with soft plump tannins that run through the length of the wine.

Exceptional and unusual wine compliments all Thai Meat dishes.

R310⁰⁰

*Corkage R55 per bottle



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Food Pairing

Sauvignon Blanc

La Motte

Expressive on entry, with fresh winter melon, gooseberries and distinctive lime flavours. Juicy and soft on the palate with crisp pear and green apples. Ends in a clean and fruity finish.



Pairs well with

Fish, chicken and seafood dishes

R200

Bukeltraube

Cederberg

Ripe apricot, honeydew melon and dried fruits fill the delicate semi-sweet palate, with additional subtle notes of chamomile and white blossom dancing in the background. A tingling acidity, well-rounded body, ends in a sensational creamy, sweet and sour finish.



Pairs well with

Fish, chicken, seafood and stir fry, goes well with spice

R215

Rosé

Diemersdal

A lively entry of citrus and red berry fruits. Classic Sauvignon Blanc flavours of granadilla, gooseberries and lime seamless blend with hints of strawberry and cherry from the Cabernet Sauvignon. A crisp, medium bodied wine, with nice zesty acidity and a clean finish.



Pairs well with

Salads, pork and chicken

R180

Merlot

De Grendel

The heady nose follows onto a melange of flavours on entry - truffles, forest floor, violets and plums. The medium-bodied palate, is bursting with fleshy plums and cherries, underpinned by earthy flavours of tobacco and liquorice and caressed by hints of creamy chocolate. Wonderfully textured, with fine grained tannins and a silky berry finish.



Pairs well with

Duck, pork and beef

R350