



*Fairview*

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HOTEL & VILLAGE

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***Wine Menu***

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## **Foreword**

Being wine lovers ourselves, it was a great pleasure to put this wine selection together for the Le'Thaba Restaurant at Fairview.

The South-African wine industry grew over the years to become the eighth largest wine producing country in the world, with France being the foremost producer, which produces 22% of the total wine in the world.

South-Africa has a total number of 388 wine cellars, which produces 530 million litres of wine annually. The wine sales in our country reaches an number of 379 million litres per year. The most popular varieties for the production of wine are the Cabernet Sauvignon, Shiraz and Merlot cultivars. Our interest in wines started in 1987. Touring the Cape wine lands for our honeymoon was an unforgettable experience, and we visited as many wine estates and vineyards as possible. An annually return to that beautiful area made it possible for us to get to know most of the best wine estates and we started to collect our favourite wines.

Today we are able to offer some of the best wines that are produced in South Africa. Of course there are many more, but for ourselves it is a great pleasure to have our favourites on the wine list. The list could probably expand in the time to come, as the wine industry of our country is truly dynamic, and so forth there is often a new and better product on the market that can only be of great value to any wine list.

We would like you to enjoy our wines with us, as we as South-Africans can be proud of a culture that we have refined and developed into a world-renowned trade and industry.

Remember, that it is a very old tradition that good food and good wine should be enjoyed together!

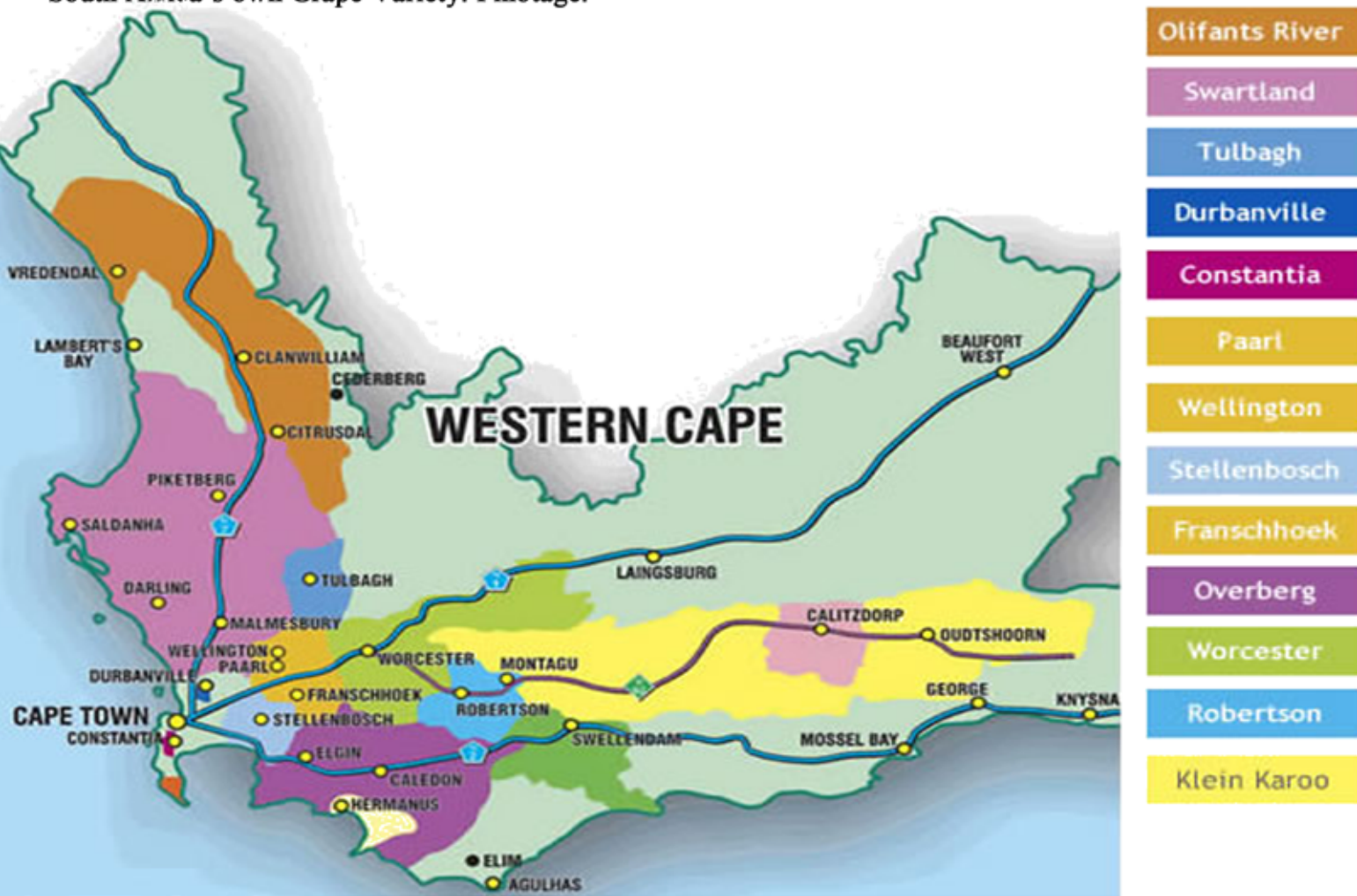
Keith Floyd said: "What is a feast? A feast is an occasion where food, friends and drinks are harmoniously celebrated, no matter how humble or grand the occasion "

Andre & Marinda Thomas Fairview Hotel, Since 1993

## *A Brief History of South African Wines*

We have compiled, in chronological order, a summarized history of the beginning of the South African wine industry. Please note that there is in fact a lot more history and important dates that follows after 1925, these are the most important facts and gives a clearer understanding of the history and tradition that is our wine industry, allowing you to greater appreciate the fine wines that are known to originate in South Africa.

- 1652 – The Dutch East India Company (DEIC) set up a refreshment station at the Cape of Good Hope under the command of Jan van Riebeeck.
- 1655-56 The first wines were imported from France, the Rhineland and Spain and successfully planted in the Companies Gardens.
- 1659 – The first wine was produced at the Cape on 02 February. In his diary van Riebeeck wrote “Today, praise be to God, wine was made for the first time from Cape Grapes.” Making South Africa one of the only countries which know exactly the date that the first wines were made.
- 1678 – Governor Simon van der Stel established the town of Stellenbosch.
- 1685 – Van der Stel planted some 10 000 vines in the Constantia valley.
- 1688 – Some 150 French Huguenots emigrated to the Cape, bringing with them their winemaking skills. They settled mainly in the Franschoek valley.
- 1761 – Constantia exported wine to Europe. Making South African wines the first that were able to cross the equator and survive the long journey by ship.
- 1788 – By this time South African dessert wines have won acclaim through Europe and were sought after by some of the most influential people of the time, including; Napoleon, the Marquis of Hastings and King Louis Phillipe of France.
- 1886 – South African vines devastated by Phylloxera.
- 1918 – KWV ( Ko-operatiewe Wijnbouers Vereeniging van Zuid Afrika) was formed, saving the industry from disaster.
- 1925 – Professor Perold successfully cross-pollinated Pinot Noir with Hermitage (Cinsaut) to develop South Africa’s own Grape Variety. Pinotage.



## House Wines

### White Wine

#### **Fairview Sauvignon Blanc, Paarl Region**

**R45/Glass or R150/Bottle**

**Winemaker:** Anthony de Jager with Stephanie Betts

**Awards:** 4 Stars John Platters

Notes of passion fruit accompanied by bright citrus aromas on the nose. Grapefruit and subtle lime fill the palate and linger on the finish. The acidity gives good length and the mouth feel is full, rich and textured.

### Red Wine

#### **Fairview Goats to Roam Red, Paarl Region**

**R45/Glass or R160/Bottle**

**Winemaker:** Anthony de Jager with Stephanie Betts

**Awards:** 3.5 Stars John Platters

A bright ruby wine offering fresh berry aromas layered with subtle spice and smoky notes. Light to medium bodied with young juicy berry flavours, it boasts fine integrated oak, smooth tannins and a soft finish.

## Cellar List

*Fairview brings to you a unique selection of South African boutique wines that have all been specially chosen for their unique expression, diversity and superior quality. We have selected those with the most devoted wine makers in one of the world's most young and exciting wine making countries.*

### Sparkling Wines

*A style of winemaking involving a secondary fermentation, causing bubbles! Sparkling wine can be red, white or rose' and can range from minerally to rich and sweet. Sparkling wine can be distinguished from Methode Cap Classique (MCC) as it has carbon dioxide added to it, a quicker method, which should not be confused with MCC or its French counterpart, the renowned Champagne.*

#### **J.C. Le Roux La Domain, Stellenbosch Region**

**R145**

**Winemaker:** Elunda Basson

**Awards:** 2 stars platter

J.C. Le Roux Le Domaine is a delightful sparkling wine that comes alive on the palate. It has all the finesse and freshness of a Sauvignon Blanc, intertwined with the gentle sweetness of the Muscadel, while keeping its crisp youthfulness intact. Low in alcohol, its mouth-filling sweetness and clean finish will enliven any occasion.

#### **J.C. Le Roux La Chanson, Stellenbosch Region**

**R145**

**Winemaker:** Elunda Basson

**Awards:** 2 stars platter

J.C. Le Roux La Chanson is a lively, ruby-red sparkling wine. It reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum. Low in alcohol, this is truly a sparkling wine to add exuberance to any occasion.

### Methode Cap Classique

*Grapes are selected from a diversity of regions in the Cape, resulting in highly individual styles. Only specific white and red grape varieties are used to ensure delicate fruit and rich complexity. Once bottled, the bottles ferment and mature horizontally in cool, dark cellars for a minimum of twelve months. This commitment to quality is evident in your glass every time a Cap Classique cork is popped.*

**Best pairing:** Drink with seafood or shellfish. Excellent aperitif. At the end of the meal it will elegantly complement quality patisserie and fresh fruit with low acidity such as peaches and strawberries.

#### **Pongrácz, Stellenbosch Region**

**R300**

**Winemaker:** Elunda Basson

**Awards:** 4 Stars John Platters

Pongrácz, a Cap Classique as elegant as it is stylish, is composed of two noble varietals, Chardonnay and Pinot Noir. It has a wonderful foaming mousse and persistent bead with a classic yeast and biscuit character that culminates in a full, fruity finish. It's crisp green apple tones and baked bread nuttiness sets it apart from other Méthode Cap Classiques.

### Champagne

*From Northern France, vintage Champagne takes on a special character. The biscuit flavours are accentuated, the bubbles become finer and the mouth feel more rounded. A truly luxurious experience for your palate.*

#### **Moët & Chandon Imperial, Epernay France**

**R1200**

Epernay France Champagne House: Moët & Chandon

Hugely popular world-leading non-vintage Champagne made with the three main varieties (Chardonnay, Pinot Noir and Pinot Meunier) and blended to a soft, balanced Moët house style. Bready and appley with a zingy twist of lemony citrus.

# White Wines

## Sauvignon Blanc

*The name Sauvignon Blanc derives from Sauvage, meaning wild, which could describe its grassy, gooseberry flavours.*

**Best Pairing:** Seafood salads, Thai Foods, asparagus and quiche when tangy and bone dry. When from warmer climate, fruity and complex, enjoy with more intense flavours and denser textures such as hollandaise and mayonnaise sauces, asparagus and shell fish, tomatoes in every form and richer Thai dishes.

### **Alvi's Drift, Worcester Region**

**R125**

**Winemaker:** Dr. Alvi van der Merwe

**Awards:** 3.5 Stars John Platter

This wine has an attractive pale straw colour. The wine is light and fruity with aromas of granadilla and asparagus. The palate is nicely balanced with a full body with a fresh zingy finish.

### **Durbanville Hills, Durbanville Region**

**R145**

**Winemaker:** Gunther Kellerman

**Awards:** 3 Stars John Platter

Pale green in colour with a delightful combination of green apple, litchi, passion fruit and exotic tropical fruit aromas. With a full mouth-feel the wine is a combination of peaches, tropical fruit, passion fruit and green apple on the palate with a zesty crispness and a lingering aftertaste.

### **Barton, Bot River Region**

**R165**

**Winemaker:** P.J. Geyer

**Awards:** Silver Michaelangelo 2009 | 2013 Bronze IWSC 2014 | 2013 (3½) Stars John Platter 2015

Silky smooth and medium-bodied with green apple and white pear on the nose. Balanced and well-structured with tropical fruit and hints of apricot, pineapple and honey on the palate which linger on the after taste.

### **Stellenzicht, Stellenbosch Region**

**R195**

**Winemaker:** Guy Webber

**Awards:** 2.5 Stars John Platter

Bright, crisp and sparkling, the wine entices with its ever-so-slight green tinge which should take on a delicate golden hue after a further few months in the bottle. On the nose, very subtle and delicate tones of fig and green peppers will develop with time into a more complex array of gooseberries, litchis and even some honey. The initial taste is as delicate as the bouquet; then the full mouth-feel opens up a whole new arena of subtly crisp flavours ending in a wonderfully long, clean aftertaste. Under the correct cellaring conditions, the wine should reach its full ageing potential when it is about two years old. Those who, however, enjoy the majesty of a mature Sauvignon Blanc should keep a few bottles for an additional few years – they will be surprised by what this vintage provides.

# White Wine

## Chenin Blanc

*South Africa has the most extensive plantings of Chenin Blanc in the world even more than France's Loire Valley, the home of Chenin Blanc. This is a very diverse variety that possesses a built-in balance of strength and acidity that makes it capable of many styles.*

**Best Pairing:** All spicy dishes, delicate creamy fish dishes and stuffed gourgettes.

### **Kleine Zalze, Stellenbosch Region**

**R120**

**Winemaker:** R.J. Botha with Zara Conradie

**Awards:** 3.5 Stars John Platter

Strong citrusy, litchi and guava aromas on the nose with ripe pineapple and peach flavours that follows through on the palate. They are complemented by a long, clean, crisp aftertaste.

### **Alvi's Drift, Worcester Region**

**R125**

**Winemaker:** Dr. Alvi van der Merwe

**Awards:** 3.5 Stars John Platter

Light straw in colour and full bodied yet elegant. The wine is very viscous, giving it a wonderful mouth feel and texture. The acid is well integrated and balanced resulting in a palate that shows great length and fullness for an unwooded wine. Primary fruit flavours of passion fruit and ripe guavas dominate the nose and palate. The resulting wine shows a rare combination of intense aromas, complexity and length which is an excellent example of South Africa Chenin Blanc.

### **Secateurs, Swartland Region**

**R200**

**Winemaker:** Adi Badenhorst with Jasper Wickens

**Awards:** 4 Stars John Platter

This wine shows in the incredible texture and palate weight of this wine. The aromas are flinty with honey, orange blossom and white stone fruit notes.

### **Doran (Wooded), Paarl Region**

**R255**

**Winemaker:** Martin Lamprecht

**Awards:** 4 Stars John Platter

This Chenin Blanc has fleshy white pear upfront followed by dried peaches finishing with lingering tastes of roasted almonds and honey.



# White Wine

## Chardonnay

*This seductive, endlessly charming variety has invaded vineyards all around the world. The flavours are often bold and expansive and range from light peach, pineapple, melon and limes in the unwooded styles. Ripe summer fruit, nuts, butterscotch, vanilla and fresh toast in the barrel-matured styles.*

**Best Pairing:** Full-bodied and wooded with richly sauced and highly flavoured food like lobster, creamy pepper steak, avocado, smoked salmon, vegetable terrines, duck in citrus sauce and mild creamy curries.

### **Kleine Zalze (Slightly Wooded), Stellenbosch Region**

**R125**

**Winemaker:** R.J. Botha

**Awards:** 3 Stars John Platter

An elegant, smooth, well balanced wine with pear, orange peel and ripe apple flavours. The Stellenbosch wine with its strong complex flavours on the palate were carefully blended with the lime, mineral Robertson wine thus giving a wine with a good balanced structure.

### **Alvi's Drift (Slightly Wooded), Worcester Region**

**R130**

**Winemaker:** Dr. Alvi van der Merwe

**Awards:** 3.5 Stars John Platter

This lightly wooded blend has a lovely straw colour with aromas of ripe apricots, peaches and spanspek. The palate is full and creamy with subtle roasted nut characters balancing the fruit aromas.

### **Vrede-en-Lust Marguerite (Wooded), Paarl Region**

**R160**

**Winemaker:** Susan Erasmus

**Awards:** Still to be released

The wine shows citrus, toasted nuts and butterscotch aromas followed by a creamy, well-balanced palate with tones of almonds and pear.

### **Glenwood (Unwooded), Franschhoek Region**

**R255**

**Winemaker:** D.P. Burger

**Awards:** 4 Stars John Platter | Gold Medal – Michelangelo Awards

Intense layers of citrus with subtle notes of green apple on the after palate.

## Viognier

*Viognier is thought to be an indigenous grape of Croatia that was brought to the Rhone in France by the Romans. A fun story that may or not be true is that it was intended for Burgundy, to Beaujolais, and was packaged with Syrah vines that were intercepted by the Medieval French equivalent of the Jesse James gang around Condrieu in Rhone and there it stayed. It likely got its name from the Roman outpost Vienne. It was once widely planted in France, but because it is tricky to grow, once Phylloxera struck, it was only replanted in a few places. Condrieu is the only Rhone appellation that is 100% Viognier. In other areas, besides rare varietal releases, small amounts of it are used as a blending component to red Syrah for body.*

**Best Pairing:** Food and wine pairings with viognier include chicken and fish dishes, from grilled to broiled, to poached. Those meats, or others such as veal, with butter or cream sauces will also work well with viognier. The white wine will enhance fruit flavors, making it a great pairing with fruit dishes as appetizers, or as a topping with those chicken or fish dishes. Viognier will pair nicely with lobster, crab, shrimp or other seafoods.

### **Elgin Vintners, Elgin Valley Region**

**R340**

**Winemaker:** Niels Verburg

**Awards:** 4 Stars John Platters

Fresh pale straw colour. Delicate yet aromatic fruit nuances on the nose – predominantly orange blossom, apricots and white peach backed by gentle spice and a hint of wooding. On the palate the entry starts of fresh and limey but then the typical Viognier richness of apricots and spice fill the palate. It is rich and complex in the mouth and leaves you with a refreshing citrusy finish. In the words of the winemaker "it is a stunning example of New World Viognier. A true celebration of power, elegance and finesse."

# White Wine

## White Blends

*The principle any blend is that the whole is greater than the sum of the parts. White blends in South Africa are where the most innovation is taking place as well as earning the highest awards in the international markets*

### **Alvi's Drift (Chenin/Viognier/Chardonnay), Worcester Region**

**R200**

**Winemaker:** Dr. Alvi van der Merwe

**Awards:** 4 Stars John Platters

It is a blend of Chenin Blanc, Viognier and Chardonnay. It has a lovely pale lemon/straw color. The nose showed lifted peach and apricot characters. A lovely blend of roasted nuts with a hint of butterscotch and ripe melons. The palate is balanced to perfection with oak, fruit, and acidity all adding to the wines length and fullness.

### **Vrede-en-Lust White Mischief, Paarl Region**

**R145**

**Winemaker:** Susan Erasmus

**Awards:** Top 100 2014

(A blend of Chenin/Sauvignon/Pinot Grigio/Semillon/Viognier). Citrus, floral and tropical notes on the nose are followed with hints of white pear and fruit salad on the palate. Soft, beautifully balanced mouth-feel. Pairs well with a variety of dishes.

### **Barton (Semillon/Sauvignon Blanc), Bot River Region**

**R195**

**Winemaker:** P.J. Geyer

**Awards:** Bronze IWSC 2011 | 2011 Bronze IWSC 2012 | 2013 Silver IWSC 2014 | 2013 (4) stars John Platter 2015

This blend provides some mid palate intensity, with orange blossoms to the nose. The greatest feature of the wine is the freshness on the palate, its good length and balance, with the pure tropical taste. It is fermented to dryness, but has intense fruit flavour of melon, litchi and granadilla.

### **Waverley Hills (Sauvignon Blanc/Semillon), Tulbagh Region**

**R150**

**Winemaker:** Andre Ewerts with Elizma Visser

**Awards:** Still to be released

This wine boasts aromas of ripe tropical fruit with herbaceous aromas. A fresh and easy drinking wine that is well-balanced on the palate with a lingering follow through of fresh tropical fruits and herbs. This wine is unwooded.

## Semi-Sweet

*A semi-sweet wine leaves a touch of sugars in a wine usually to complement acidity and/ aromatics in wine.*

**Best Pairing:** As an aperitif, spicy food and Asian food.

### **Grunberger Freudenlese, Stellenbosch Region**

**R95**

**Winemaker:** Hentie Germishuys

**Awards:** 2.5 Stars John Platters

The wine has pronounced spicy and clove flavours with undertones of dried fruit. On the palate it is well balanced with a delicate sweetness and a refreshing, fruity taste.

## Late Harvest

*As with the rest of the globe, a Late Harvest wine in South Africa is a very limited product, often resulting in only a few crates of the wine, and sometimes being extremely expensive. Those wineries which use the Noble Rot method of sweetening their grapes may be slightly more cost-effective than those who have to leave the grapes to dry fully by themselves, but both wines are more expensive than might be expected from an ordinary sweet dessert wine.*

**Best Pairing:** As a aperitif, Indian curries and Asian food.

### **Kupferberger Auslese, Stellenbosch Region**

**R95**

**Winemaker:** Hentie Germishuys

**Awards:** 1.5 Stars John Platters

Sophisticated, clean and of high quality, Kupferberger Auslese is straw-yellow in colour and bright in appearance. Delicate on the nose and crisp on entry with an excellent sugar/acid balance, it ends with a clean and refined finish. This well-structured wine will improve with further bottle-maturation.

### **Neethlingshof Gewurztraminer, Western Cape Region**

**R175**

**Winemaker:** De Wet Viljoen

**Awards:** 4 Stars John Platters

Bright straw colour with flashes of green. The Bouquet displays turkish delight, rose petals and hints of jasmine and honeysuckle. On the palate it is off-dry with a spicy character, traces of Turkish delight and a zesty finish. This wine is ready to enjoy now but will reach full potential within the next three years.

## Rose'

*Not only very fashionable, but most refreshing and thirst quenching wine for a warm-climate summer drink! There are 5 different ways to make Rose but the method most commonly used in South Africa is the bleeding. This means barely crushed grapes are chilled and allowed to macerate for between 12 to 48 hours before the juice is drawn off and then cold fermented to make the wine.*

**Best Pairing:** Light salads, light pasta and rice dishes, especially with seafood, raw and lightly cooked shellfish and grilled fish and goats' cheeses. Perfect hot weather drinking.

### **Grunberger Rosenlese, Stellenbosch Region**

**R95**

**Winemaker:** Hentie Germishuys

**Awards:** 2 Stars John Platters

The wine has a beautiful coral colour with pronounced raspberry and strawberry flavours underlined by a lively honey blossom bouquet. On the palate it has vibrant strawberry fruits supported by a glowing spicy background and a long lasting aftertaste.

### **Vrede-and-Lust Jess, Paarl Region**

**R165**

**Winemaker:** Susan Erasmus with Anzone Stoffberg

**Awards:** Still to be released

It is a wine with a delicious bouquet that over-delivers on quality. The wine is characterized by its crisp style and fruity palate. Jess is light bodied and lovely to enjoy with a meal or by itself. The wine was named after the owner's eldest daughter, Jessica Lee – on her 16th Birthday. The Jess displays fresh strawberry, raspberry and watermelon fruit, floral notes and a smooth finish.

# Red Wine

## Merlot

*A hedonist's grape that commands the highest respect in the wine world. Merlot grapes produce a red wine with flavours and aromas of black cherry, berries, plum, chocolate and some herbs. Easy tannins and a soft finish are the characteristics of Merlot wine. It's actually a bit of a chameleon, partly because of how Merlot is vinified and mostly because of where it's grown. When aged in oak barrels the oak's vanilla-spice notes send the already friendly wine right over into the world of seriously hedonistic drinks. Enjoy with roast lamb, duck, Carpaccio and meat pate's*

**Best Pairing:** With light to full-flavoured red meat dishes, liver, beef and bean stews as well as grilled foods, including fresh tuna.

### **Fairview, Paarl Region**

**R155**

**Winemaker:** Antohony de Jager with Stephanie Betts

**Awards:** 3.5 Stars John Platters

Ruby red colour with redcurrant, cinnamon spice and vanilla pod aromas. Medium bodied with supple tannins and berry fruit with a lingering well balanced finish.

### **Alvi's Drift, Worcester Region**

**R125**

**Winemaker:** Dr. Alvi van der Merwe

**Awards:** 2.5 Stars John Platters

Our maiden vintage of this popular Bordeaux grape is a lovely blend of fruit, oak and tannin. Full bodied for a merlot, yet soft and juicy with subtle tobacco characters on the nose and palate. There are notes of cherries and ripe plums with a hint of chocolate. The tannin structure is quite firm for a merlot and we expect the wine to age well because of this. Our merlot is ready for immediate drinking, but will benefit from 1-4 years cellaring.

### **Eagle's Nest, Constantia Region**

**R385**

**Winemaker:** Clarise Sciocatti-Langeveldt

**Awards:** 4.5 Stars John Platters

A wine that's nose is a textured array of gorgeous ripe berry fruit, complemented by nuanced baking spice and crushed pepper. The fruit is vibrant, complex and pleasantly focused by bright acidity. On the palate the delicious dark berry fruit of the nose is carried through to the taste buds and they combine harmoniously to give a rewarding taste sensation. Flavours are supported by juicy tannins and extend into a persistent aftertaste. This wine is ready to drink now and will improve with correct cellaring up to 2022.

# Red Wine

## Cabernet Sauvignon

*One of the remarkable things of Cabernet Sauvignon is how much it tastes like Cabernet anywhere it is grown. It is always wooded, full bodied and robust, which will improve over time, when tannins become softer and more accessible. Known as the masculine red wine.*

**Best Pairing:** With red meat, especially lamb, game birds, rich meaty casseroles, Chars grilled meat or game.

### **Nederburg, Stellenbosch Region**

**R125**

**Winemaker:** Wilhelm Pienaar with Samuel Viljoen

**Awards:** 4 Stars John Platters

Ruby red in colour with aromas of blackcurrants and cherries with violets and nuances of vanilla oak spice in the background. A rich and full-bodied wine with ripe fruit, cherry and delicate oak spice flavours, firm tannins and a lingering aftertaste.

### **Zonnebloem, Stellenbosch Region**

**R165**

**Winemaker:** Bonny van Niekerk

**Awards:** 3 Stars John Platters

An intense red colour. The bouquet show aromas of blackcurrants, dark berries, raspberries and oak spice. A full-bodied, smoky Cabernet Sauvignon with ripe plum and raspberry fruit flavours and hints of cloves and oak spice is displayed on the palate. Excellent integration of fruit and juicy tannins, with a lingering finish.

### **Raka, Stanford Region**

**R295**

**Winemaker:** Josef Dreyer

**Awards:** 4 Stars John Platters

Rich deep ruby colour. This is an elegant, structured wine with berry fruit aromas and soft mint on the palate. A full-bodied wine with well-integrated oak, it has beautiful depth of character which will ensure successful ageing.

### **La Motte, Franschhoek Region**

**R395**

**Winemaker:** Michael Langenhoven

**Awards:** 4 Stars John Platter

An elegant, typically South African style Cabernet Sauvignon, made to reflect varietal characteristics. The dark red colour and big extract reveal a great year for reds. Intense varietal nose with blackcurrant, violets, mint and slight plum. Heavy body, but rounded tannins and fleshy consistency.

# Red Wine

## Pinotage

*Eighty-four years ago, in 1925, Abraham Izak Perold planted the hybrid seeds resulting from a crossing of Pinot Noir and Hermitage grapes in his garden at Welgevallen in Stellenbosch, little knowing that this would forever be part of South Africa's wine history, eventually growing to become our unique selling point around the world.*

**Best Pairing:** Game, curries, spare ribs, flavourful casseroles, barbecued meat and vegetable, char-grilled snoek and pepper steaks.

### **Graham Beck, Robertson Valley Region**

**R95**

**Winemaker:** Pierre de Klerk

**Awards:** John Platter: 2.5 stars

Ripe cherry, blackberries and plums on the nose with tangy red berry fruit and spices on the palate. A full structured and well balanced wine with juicy substance and silky smooth tannins.

### **Middelvlei Free-Run, Stellenbosch Region**

**R255**

**Winemaker:** Tinnie Momberg

**Awards:** 3.5 Stars John Platters

Our Pinotage is made exclusively from free-run juice, only juice naturally drained off the freshly crushed grapes is used. The appearance is a deep ruby red with violet edges. On the nose you will find sweet raspberry aromas with mulberry undertones and elegant oak spices. The palate shows a medium bodied wine packed with fruit flavours.

### **Ayama, Paarl Region**

**R175**

**Winemaker:** Michela Sfiligoi

**Awards:** 3 Stars John Platters

The appealing fruitiness with characteristic banana flavours is in perfect harmony with the soft oak and smooth tannins. A medium-bodied and accessible wine.

### **Beyerskloof, Stellenbosch Region**

**R200**

**Winemaker:** Anri Truter with Travis Langley

**Awards:** 3.5 Stars John Platters

Strong plum flavours with velvety tannins. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish. Impressive for consistency, given the volume produced of this specific vintage. For a full flavoured experience we recommend drinking young.

## Red Wine

### Shiraz/Syrah

*Shiraz alias Syrah, the wine for red wine lovers. These are bold wines with good fruit and tannins. Its inherent spiciness is surrounded by a combination of red and black summer berries, then laced with seductive smoky tones and touches of leather, often with that subtle hint of "garrigue" as the French would say, but we prefer "fynbos".*

**Best Pairing:** Rich stews, barbecued meat, vegetables, roast duck and turkey, beef cooked in red wine, mushroom dishes and hard, air-dried mature hard cheeses.

#### **Fairview, Paarl Region**

**R150**

**Winemaker:** Anthony de Jager with Stephanie Betts

**Awards:** 3.5 Stars John Platters

Intense red in the glass. Plummy fruit on the nose with a hint of sweet raspberry and red fruit. The palate reveals further red fruit flavours with a touch of white pepper and a rich mouthfeel with well integrated tannins.

#### **Zandvliet, Robertson Valley Region**

**R260**

**Winemaker:** Jacques Cilliers

**Awards:** 3 Stars John Platters

Dark garnet red. The wine shows deep flavours that follow through a seamless, supple and complex palate with added hints of dark chocolate.

#### **Elgin Vintners, Elgin Valley Region**

**R340**

**Winemaker:** Niels Verburg

**Awards:** 4 Stars John Platters

Big and complex yet at the same time restrained. Garnet in colour with ruby tones. Defined by brooding fruit, dark spice and a smoked meat / Umami-like appeal on the nose. Juicy, savoury entry with hints of plums and dark cherries. The palate finishes spicy and peppery with gentle tannins and a long, lingering, balanced aftertaste.

### Other Red Varietals

#### **Sumaridge Pinot Noir, Hemel-en-Aarde Region**

**R400**

**Winemaker:** Reginald Maphumulo with Gavin Patterson

**Awards:** 4.5 Stars John Platters

Ripe cherry combines with cedar wood smoke and the characteristic savoury complexity of this site in a wine showing intrigue beyond its youthfulness. A broad textured palate shows supple tannin and fruit acid balance, finishing with silky length.

#### **Fairview Mourvedre, Paarl Region**

**R238**

**Winemaker:** Anthony de Jager with Stephanie Betts

**Awards:** 4 Stars John Platters

This wine offers a smoky nose with shy aromas of dark cherry and raspberry that give way to a medium palate showing savoury flavours and hints of coriander seed. The oak and acidity are well integrated, with a delicate red fruit finish.

#### **Raka Petit Verdot, Stanford Region**

**R295**

**Winemaker:** Josef Dreyer

**Awards:** 4 Stars John Platters

Blackberries, spices and liquorice on the nose with a cigar box background. A full bodied wine with well integrated oak, it has beautiful depth of character which will ensure successful ageing.

#### **Mount Vernon Malbec, Simonsberg Region**

**R400**

**Winemaker:** Debbie Hooper with Philip du Toit

**Awards:** Michelangelo Bronze

Opaque with bright, blue/black rim. Penetrating nose lead by plum and blackberry, dark cherry, some chocolate and hint of anise. Rich, deep mouth with developing flavours as promised on the nose. Lively tannins with smooth texture. Good balance. Flavours develop in the glass. Impression of overall softness yet good firm finish. Long, lasting full fruited finish.

## Red Wine

### Red Blends

*The principle of any blend is that the whole is greater than the sum of the parts. Red blends in South Africa are where the most innovation is taking place as well as earning the highest awards in the international markets.*

#### **Fairview Extrano (Tempranillo/Grenache/Carignan), Paarl Region R150**

**Winemaker:** Anthony de Jager with Stephanie Betts

**Awards:** 4 Stars John Platters

Light ruby red in colour with blackberries followed by complex spice notes such as cinnamon and clove on the nose. The palate is medium to full bodied, with red fruit, a well-integrated tannin structure and a long elegant finish.

#### **Nederburg Baronne (Cabernet/Shiraz), Paarl Region R155**

**Winemaker:** Wilhelm Pienaar with Samuel Viljoen

**Awards:** 3.5 Stars John Platters

Aromas of blackcurrant, cherries and prunes with spicy nuances. The palate is full and velvety with blackcurrant and prune flavours and a good tannins structure. 50% Cabernet Sauvignon, 40% Shiraz, and 10% Petit Verdot.

#### **Kanonkop Kadette (Pinotage/Cabernet/Merlot/Cabernet Franc), Stellenbosch Region R195**

**Winemaker:** Abrie Beeslaar

**Awards:** 4 Stars John Platters

The wine has a deep ruby, red colour. It shows ripe raspberries, black currant and mocha flavours on the nose and has dark chocolate and blackberry fruit on the palate. This wine has good length with a dry finish and can mature for a further 7-8 years. Pinotage 57%, Cabernet Sauvignon 26%, Merlot 14% and Cabernet Franc 3%.

#### **Waverley Hills (Organic) (Shiraz/Mourvedre/Viognier), Tulbagh Region R250**

**Winemaker:** Andre Ewerts with Elizma Visser

**Awards:** 3 Stars John Platters

The deep maroon centre is complimented with sweet berry and plum flavours with spicy tones. Wine has a bouquet of mocha and coffee beans with pepper and caramel that follow through on the palate. The wine has a remarkable soft velvety palate with a long after taste. The Shiraz provides this blend with typical red fruit and spicy flavours, with Mourvedre providing berry and fresh herbal aromas. The Viognier compliments the overall aromatic sensation and softness to accompany the wood. Shiraz 74%, Mourvedre 16%, and Viognier 10%

#### **Raka Quinary (Cabernet/Merlot/Cabernet Franc/Petit/Malbec), Stanford Region R300**

**Winemaker:** Josef Dreyer

**Awards:** 4 Stars John Platters

This Bordeaux blend reveals a complex nose of blackberries, spice and liquorice against a cigar box background. Casis with a hint of licorice developing in elegant oak flavours. A deep-coloured, well balanced wine Juicy with soft tannins, a full mouthfeel and lingering after taste. 36% Cabernet Sauvignon, 19% Cabernet Franc, 36% Merlot, 3% Malbec, 6% Petit Verdot.

#### **Meerlust Rubicon (Cabernet/Merlot/Cabernet Franc/Petit Verdot), Stellenbosch Region R595**

**Winemaker:** Altus Treurnicht

**Awards:** 4.5 Stars John Platters

This is an iconic Cape wine. Very deep, youthful colour, and intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spiciness. A typical liquorice note also evident on the nose. Still young and intense, promising further maturation potential. The palate is full bodied, structured but packed with fresh dark fruit and rounded, linear tannins. 62% Cabernet Sauvignon, 24% Merlot, 12% Cabernet Franc and 2% Petit Verdot.

#### **Kanonkop Paul Sauer (Cabernet/Cabernet Franc/Merlot), Western Cape Region R825**

**Winemaker:** Abrie Beeslaar

**Awards:** 4.5 Stars John Platters

Full bodied, deep ruby red colour. A combination of the varietals gives you more than the sum of the parts. Very complex bouquet with black currant, red berry, mocha and spicy flavours. Big structured wine with a refined line of elegance. Cabernet Sauvignon 68%, Cabernet Franc 16%, Merlot 16%.



# Red Wine

## Port

*Port wines derives its name from the city of Porto located in the Douro Valley in northern Portugal. Port wines are usually made from combination of up to five different grape varieties, Touriga Nacional, Tinto Cao, Tina Barroca, Tinta Rozi, and Touriga Fanacesas. It tends to have a much richer, sweeter and heavier flavor than other wines.*

**Best Pairing:** It is usually served as an before or after dinner drink because of its rich fruity flavor but it also goes well with sweet desserts, cheese, nuts, dried fruit, chocolate and other sweet foods.

### **Allesverloren, Riebeeck West Region**

**R25/Glass**

**Winemaker:** Danie Malan

**Awards:** Veritas Gold

This tawny-coloured port delights with raisins, coffee and mocha aromas that follow through to a palate dripping with ripe berries and hints of vanilla and nuts.

## Sherry

*Sherry wine isn't sweet, in fact, most are dry. In Spain, Sherry wine is savored like a fine whiskey. Sherry is aged in oak casks, which have proven themselves over centuries to be the best vessel for aging both wine and spirits. Once the Sherry cellar is finished with a cask, it's sold to a distiller of Scotch. If you're a lover of brown spirits, then Sherry might be your favorite wine you've never tried. Many Scotch Whiskeys and rums are finished in used Sherry casks, lending that layer of nutty, toffee-glazed complexity so prized in a great dram.*

### **Douglas Green Fino No.1 Pale Dry, Western Cape Region**

**R25/Glass**

**Winemaker:** Dico du Toit with Jaco Potgieter

**Awards:** 3.5 Stars John Platters

Elegant floral and nutty aromas and flavours. A pale dry gold fino style sherry aged in wood and blended in the traditional criadera and solera method. Best served very well chilled as the perfect aperitif or with light soups and seafood.

### **Douglas Green Fino No.2 Medium Cream, Western Cape Region**

**R25/Glass**

**Winemaker:** Dico du Toit with Jaco Potgieter

**Awards:** 3.5 Stars John Platters

Discreetly sweet with elegant layers of nuts and spice. A smooth drinking sherry aged in wood and blended in the traditional criadera and solera method. Best served slightly chilled in warm climates or cool room temperature of around 16°C. Medium sherry may be sipped and enjoyed before or after a meal.

### **Douglas Green Fino No.3 Full Cream, Western Cape Region**

**R25/Glass**

**Winemaker:** Dico du Toit with Jaco Potgieter

**Awards:** 3.5 Stars John Platters

A rich dark sherry aged in wood and blended in the traditional criadera and solera method. Simply delicious especially when savoured with dessert or as a post prandial with your favourite selection as cheese.

## *Red Wine*

## *Dessert Wine*

*Dessert wines and fortified wines aren't mainstream beverages that you want to drink every day. Some dessert and fortified wines are much higher in alcohol than regular wines, and some of them are extremely sweet (and rare and expensive!). They're the wine equivalent of really good candy.*

**Best Pairing:** Enjoyed before dinner as an apéritif wine, or after dinner as dessert wine.

### **Alvi's Drift Muscat de Frontignan White, Worcester Region**

**R25/Glass or R260/Bottle**

**Winemaker:** Dr. Alvi van der Merwe

**Awards:** 5 Stars John Platters

This wine is an outstanding example of a rich, ripe and luscious fortified dessert wine. The wine has a lovely golden colour reflecting the ripeness of the grapes used in its production. The nose is filled with complex aromas of dried fruits, Muscat grapes and Christmas pudding. The high sugar level of the wine gives it a viscous and decadent mouth feel. The wine fills the palate with an explosion of dried apricot, peach and nutty flavours. A wonderful way to finish the evening or splendid with soft cheese and nuts. Made in tiny quantities, this wine is a rare and largely undiscovered jewel of the South African wine industry.

### **La Beryl Blanc, Paarl Region**

**Winemaker:** Anthony de Jager

**Awards:** 4.5 Stars John Platters

Fragrant, succulent and crisp; a sumptuous dessert wine of balanced finesse. I am proud to honour my late mother with this wine.