**WHITE WINE**

**Charles Back Method Cap Classique 2018** 60 / 235

*A blend of Viognier, Grenache noir & Grenache blanc. Rhone inspired with aromas of limes, apple, a creamy palate with lingering freshness.*

Spice Route Sauvignon Blanc 2022 35 / 120

*Aromas of ripe figs, ruby grapefruit, passion fruit and lime sorbet on the nose. Layers of rich tropical fruit and citrus flavours with zesty acidity on the palate, contributes to a lingering fresh finish.*

**Spice Route Chenin Blanc 2022 (OVP)** **44 / 165**

*Bright, light-yellow colour. Complex nose with tropical fruits and peach followed by subtle flinty notes. The palate is rich and broad with well-balanced acidity and lemony freshness.*

Spice Route Saffron Rose 2022 44 / 165

*Light pink colour. Savoury notes on the nose. Full bodied dry rosé with flavours of blackberries, cinnamon spice and well-integrated oak*

**QVEVRI WINE**

**Obscura White 2020 58 / 225** *Naturally fermented and matured in handcrafted terracotta Qvevris. A blend of chenin blanc, sauvignon blanc, viognier and semillon. Peaches, spice and bruised apple on the nose. Citrus on the palate with fresh acidity and broad textured tannins.*

**VINOTEQUE WHITE WINES**

**Spice Route The Amos Sauvignon Blanc 2015 (OVP) 255**  *From the oldest Sauvignon Blanc bush vines in South Africa. Expressive tropical aromas, sheer depth & elegance with savoury flavours.*

**Spice Route Chenin Blanc 2014 270** *Complex nose of tropical fruit & melon followed by a flinty note. The palate is rich & broad with well-balanced acidity.*

**Spice Route Viognier 2014 270** *Perfumed aromas of orange peel & tropical fruit. Spicy complexity, rich mouth feel with an elegant & lengthy finish.*

**RED WINE**

**Spice Route Cinsault 2019 155**

*Bright and light with crunchy red cherries and pepper spice flavours on the palate, with a twist of red berries on the finish.*

**Spice Route Grenache 2019 48 / 185** *Spanish cultivar. Easy drinking with concentrated fruit flavours.*

Top 100 SA wines Double Gold

**Spice Route Mourvèdre 2019 48 / 185** *Similar to Grenache with more meaty flavours. Medium bodied, with a spicy nose and intense fruit palate.*

**Spice Route Pinotage 2021 48 / 185**

*Matured in American oak. New world style. Ripe honest fruit flavours*

*Bold textures.*

**Spice Route Chakalaka 2019 60 /225** *Blend of Carignan, Shiraz, Mataro, Durif, Grenache Noir and Tannat. Silky and smooth with hints of blackcurrant, cherry and plums.*

**Grand Cru National Best in class**

**Top 100 SA Wines Double Platinum**

**Spice Route Malabar 2015 980** *Blend of Petit Syrah, Grenache & Mourvèdre.* *Layered and perfumed aromas of violets, plum, charcuterie spice and cocoa captivate the senses. On the palate dense black fruits and spice followed by supple, age-worthy tannin and freshness.*

All wines listed above are vegan friendly

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**Vermouth**

*Caperitif 30*

**Gin**

*Wilderer fynbos 30*

**Vodka**

*Pienaar & Son Waskis 35*

**Whiskey**

*Three Ships 5 year 35*

*Jameson 35*

Brandy

*KWV 3 year 30*

**Liqueur**

*Amarula 30*

*Shiraz grappa 50*

**Tequila**

*Olmeca Reposado gold 35*

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**VINOTEQUE RED WINES**

**Flagship Pinotage 2000 750**

*Silky, rich fruit, award winner. Aromas of spicy red fruits, dried figs, banana & vanilla. Savoury nose with a grippy palate.*

**Flagship Syrah 2004 800** *Deep vibrant red, subtle fruit, cloves, cinnamon & smoky character. Medium bodied mid palate with a long, rounded finish.*

**Flagship Syrah 2005 1000**

*A perfect example of an expressive, layered style of Swartland Syrah. Intense aromas of cedar, cherries and layered with notes of liquorice and white pepper. An elegant and structured palate that reveals darker fleshy fruit and well-rounded oak*.

**Flagship Merlot 2000 800**  *Aromas of dark chocolate & plum. A firm palate of sumptuous fruit. Made for Bordeaux lovers.*

**Chakalaka 2010 780**

*A spicy blend of six grape varietals. Smoky cloves, plum & black cherry aromas. Smooth tannins & lingering spice finish.*

**Spice Route Grenache 2014 250**

*Vibrant light red colour. Red berry fruit and subtle pepper harmonize with cardamom and iron-like spice. Light yet still layered and complex with fine tannins and good acidity*

**VINTAGE MALABAR BOTTLINGS**

**Malabar 2002 1700** *Rhone, Mediterranean style blend, matured in 100% new French oak barrels. Sumptuous fruit with an elegant finish on the palate.*

**Malabar 2003 1700** *Lovely definition of ripe plums, all spice & dark chocolate. A very rich palate with layers of flavour. Ripe tannins & a lingering finish.*

**Malabar 2004 1800** *Vibrant, live, rich, full bodied with layered ripe fruit & wild berry aromas. Full, long finish.*

**Malabar 2005 1900** *Deep plum, spice, pepper & star anise palate. Full bodied & rich finish.*

**Malabar 2006 1700** *Perfumed aromas of rich berry, plum, chocolate & violet. Well-integrated palate, opulent tannins, balanced mouth feel. A truly elegant wine.*

At Jewell’s we believe the soil is the soul of the food.

Neil’s core values are knowing the origin of our ingredients, so we do our best to source ingredients with a good soil culture, from sustainable farming practices.

With a passion for handmade charcuterie and good, simple food, made well, every item on the menu has been carefully curated with a mindful approach. Inspired by the seasons and use of the most natural ingredients, Neil has created an authentic farm- to- table dining experience.

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