

COCKTAILS

PINK WAFU 45

WHITE RUM AND MALIBU WITH PINEAPPLE JUICE AND A DASH OF GRENADINE.

PASSIONATE WAFU 45

VODKA, MINT, LIME AND TOPPED UP WITH GINGER ALE CROWNED WITH GRANADILLA PULP.

MOJITO 45

CRUSHED MINT, LIME WITH WHITE RUM AND A DASH OF SPICED RUM.

STRAWBERRY MOJITO 45

CRUSHED MINT, LIME WITH WHITE RUM AND SHAKEN UP WITH STRAWBERRY JUICE.
TOPPED OFF WITH CHAMBORD LIQUEUR.

LONG ISLAND ICED TEA 52

5 WHITE SPIRITS TOPPED WITH COCA COLA.

LONG ISLAND CRANBERRY 52

5 WHITE SPIRITS TOPPED WITH CRANBERRY JUICE.

LONG ISLAND BULL 62

5 WHITE SPIRITS TOPPED WITH RED BULL

MARGARITA 45

GOLD TEQUILA, TRIPLE SEC AND SHAKEN WITH LEMON JUICE.

COSMOPOLITAN 45

CITRON VODKA, TRIPLE SEC AND SHAKEN WITH CRANBERRY JUICE.

CAIPIRIOSKA 45

VODKA, WITH CRUSHED LIMES AND SUGAR SYRUP.

CAIPIRINHA 45

CACHACA, WITH CRUSHED LIMES AND SUGAR SYRUP.

STRAWBERRY DAQUIRI 45

DARK, LIGHT RUM, STRAWBERRY LIQUEUR AND STRAWBERRY JUICE.

MANGO DAQUIRI 45

DARK, LIGHT RUM, TRIPLE SEC AND MANGO JUICE.

PINA COLADA 45

MALIBU RUM. DARK RUM, COCONUT CREAM AND PINEAPPLE JUICE.

PIMMS NO1 45

PIMMS, FRESH FRUIT WITH GINGER ALE OR LEMONADE.

KIR ROYALE 55

SPARKLING WINE TOPPED OFF WITH CHAMBORD.

CLASSIC MARTINI 45

VODKA OR GIN STIRRED ON ICE WITH DRY VERMOUTH.

SHOOTERS

JAGER BERRY 18

JAGERMEISTER & CREME DE CASSIS

B52 18

KAHLUA, CAPE VELVET & TEQUILA

CHOCOLATE CAKE 18

VANILLA VODKA AND FRANGELICO WITH A WEDGE OF ORANGE AND BROWN SUGAR

MINI MARGARITA 55

PATRON TEQUILA & COINTREAU SERVED IN A SALT RIMMED GLASS WITH A WEDGE OF LIME

A WIDER RANGE OF SHOOTERS ARE AVAILABLE AT YOUR REQUEST

WINE LIST

SAKE

OZEKI	180ml	SERVED HOT		DRY	40
HAKUTSURU	180ml	SERVED HOT		DRY	35
HAKUTSURU	180ml	SERVED COLD	(bottle)	DRY	60
HAKUTSURU	500ml	SERVED COLD	(bottle)	PLUM SWEET	120
	50ml	SERVED COLD	(glass)	PLUM SWEET	25

BY THE GLASS

VEUVE CLICQUOT	CHAMPAGNE	180
GRAHAM BECK BRUT	CAP CLASSIQUE	51
PIERRE JOURDAN BELLE ROSE	CAP CLASSIQUE	61
BOSCHENDAL	CHAR / PINOT NOIR	61
SAXENBERG GUINEA FOWL WHITE	CHENIN / VIOGNIER	45
JORDAN CHAMELEON WHITE	SAUVIGNON / CHARDONNAY	41
GROOTE POST OLD MANS WHITE	SAUVIGNON / CHENIN / SERMILLON	38
KLEIN ZALZE	CHENIN BLANC	31
MULDERSBOSCH	CHENIN BLANC	49
PEACAN STREAM	SAUVIGNON BLANC	40
NOBLE HILL	SAUVIGNON BLANC	40
JORDAN	SAUVIGNON BLANC	63
DE MEYE	UNWOODED CHARDONNAY	41
JORDAN	UNWOODED CHARDONNAY	57
ERNST & CO	CHARDONNAY	63
ROSS GOWER	ROSE	25
JORDAN CHAMELEON	ROSE	41
BEYERSKLOOF	PINOTAGE	42
GUARDIAN PEAK	MERLOT	49
PROTEA (ANTONIJ RUPERT)	MERLOT	41
GROOTE OLD MANS POST BLEND	CAB /MERLOT/ CAB FRANC	42
JORDAN CHAMELEON RED	CAB / MERLOT	50
BRAMPTON	SHIRAZ	46
DE MEYE	SHIRAZ	40
BRAMPTON	CABERNET SAUVIGNON	46
PROTEA (ANOTONIJ RUPERT)	CABERNET SAUVIGNON	41

CHAMPAGNE

VINTAGE

VEUVE CLICQUOT LE GRANDE DAME	REIMS	2200
POL ROGER BRUT EPERNAY	EPERNAY	1100
VEUVE CLICQUOT GOLD	REIMS	1250
LAURENT PERRIER ROSE	REIMS	1250

NON VINTAGE

POL ROGER NV	EPERNAY	790
VEUVE CLICQUOT NV	REIMS	898
VEUVE CLICQUOT ROSE	REIMS	1126
LAURENT PERRIER ULTRABRU	REIMS	880

CAP CLASSIQUE / SPARKLING WINES

GRAHAM BECK BRUT ROBERTSON 255
LIVELY, WITH CHARDONNAY'S LEMONY FRESHNESS. GENTLE YEASTY OVERLAY.
PINOT PLUMPS UP BODY, LENDS FLAVOUR

PIERRE JOURDAN BRUT FRANSCHOEK 218
PEACH AND APPLE TONES, SLEEK, LINGERING FINISH

MORGANHOF BRUT RESERVE STELLENBOSCH 198
HAS A BISCUITY NOSE FILLED WITH FLAVOURS OF PEACHES AND APPLES

ROSÉ

PIERRE JOURDAN CUVÉE BELLE ROSE NV FRANSCHOEK 305
SALMON-PINK FROM PI NOT NOIR GRAPES REVEALS A DISTINGUISHED,
DRY ELEGANCE AND PLEASINGLY FINE MOUSSE

GRAHAM BECK BRUT ROSE FRANSCHOEK 363
LOVELY PARTRIDGE EYE COLOUR AND EARTHY, RASPBERRY, FLORAL GRACE-NOTES.
INTERESTING, NERVY, HIGH STRUNG WINE

WHITE WINES

BLENDS

HAUTE CABRIERE CHARDONNAY \ PINOT NOIR FRANSCHOEK **180**
WELL-ROUNDED, FOOD-FRIENDLY WHITE WITH CITRUS ZEST AROMAS.

GROOTE POST OLD MANS WHITE SAUVIGNON / CHENIN / SEMILLON DARLING **114**
A SLIGHT LEMON AND LIME AROMA WITH A DELICATE PALATE OF GRANNY SMITH APPLES AND A BRACING MINERALITY.

JORDAN CHAMELEON SAUVIGNON / CHARDONNAY STELLENBOSCH **123**
GRASSY, GREEN FIG SAUVIGNON BLANC AND ZESTY, CITRUS MELON CHARDONNAY, BALANCED BY ALONG CREAMY FINISH.

SAXENBURG GUINEA FOWL WHITE CHENIN / VOIGNIER STELLENBOSCH **136**
MATURE AND COMPLEX. THE VOIGNIER ADDS RICHNESS AND STRUCTURE TO THIS BLEND WHILST THE CHENIN IS FRESH AND FRUITY.

BOSCHENDAL CHARDONNAY / PINOT NOIR PAARL **184**
THE CHARDONNAY COMPONENT CONTRIBUTES THE RICHNESS AND BACKBONE TO THE WINE, WHILE THE PINOT NOIR ADDS FRUIT AND ELEGANCE WITH HINTS OF RIPE RED BERRIES AND SPICE.

CHENIN BLANC

KLEINE ZALZE STELLENBOSCH **93**
STRONG GUAVA COMBINED WITH RIPE PINEAPPLES AND PEACH AROMAS SHOW ON THE NOSE AND FOLLOW THROUGH ON TO THE PALATE. FOLLOWED BY A LONG CRISP FINISH.

VILLIERA STELLENBOSCH **122**
INTENSE FRUIT WITH A HINT OF WOOD SPICE ON THE NOSE, INCLUDING PINEAPPLE, GUAVA AND CITRUS.

MULDERBOSCH STELLENBOSCH **147**
ON THE NOSE TINNED PINEAPPLES, GUAVA, LITCHI, LEMON AND LIME AROMAS ARE ABUNDANT. A CLEAN LIVELY WINE WITH NUANCES OF NUTMEG AND CLOVES.

RAATS ORIGINAL STELLENBOSCH **182**
IT'S PACKED WITH SUCCULENT FLAVOUR APPLE, PINEAPPLE AND CITRUS, WITH HINTS OF GINGER, HONEYSUCKLE AND ORANGE BLOSSOM.

SAUVIGNON BLANC

JORDAN STELLENBOSCH **189**
FUSION OF RIPE FIGS, GOOSEBERRIES FIRED UP BY BRACING MINERALITY.

DE GRENDAL DURBANVILLE **172**
IMPRESSES WITH AROMATIC KHAKI BUSH, ASPARAGUS, LITCHI PUNGENCY, CLASSIC WHIFFS OF DURBANVILLE DUST.

RIJKS TULBAGH **263**
COMPLEX AROMAS OF PINEAPPLE, GREEN FIG AND POMEGRANATE ON THE NOSE. THE PALATE IS CREAMY AND ENDS WITH A CRISP ACIDITY.

PEACAN STREAM STELLENBOSCH **120**
CUNNING RIPE GOOSEBERRIES AND ASPARAGUS, EXTREMELY FRESH AND CRISP WITH A BEAUTIFUL WET PEBBLE FINISH.

GRAHAM BECK FRANSCHOEK **149**
AN EXPRESSION OF TROPICAL FRUIT ON THE NOSE- LITCHIS AND GRANADILLAS, WITH NOTES OF GREEN PEPPER AND CAPSICUM. GREAT CONCENTRATION OF TROPICAL FRUIT, GRASSINESS AND PEPPERS ON THE PALATE. GREAT FINISH.

IONA ELGIN **251**
PUNGENT NETTLEY AROMAS, GREEN FIG WHIFFS, LOVELY PULPY FRUIT TEXTURE ON THE PALATE, FINISHING DRY RATHER THAN TART.

MULDERBOSCH STELLENBOSCH **225**
A TROPICAL NOSE PACKED WITH GUAVA, GREEN FIG, GRANADILLA AND A HINT OF FLORAL YET STILL MAINTAINING A COMPLEX CHARACTER OF NETTLE AND FRESHLY CUT GRASS.

LA MOTTE PIERNEEF FRANSCHOEK **238**
IT SHOWS A RICH COMPLEXITY OF TROPICAL FRUIT FLAVOURS SUCH AS PASSION FRUIT, MELON, APPLE AND LITCHI. THERE ARE ALSO HINTS OF FYNBOS. ON THE PALATE THERE ARE LIME AND GOOSEBERRY FLAVOURS.

DALLA CIA STELLENBOSCH **173**
A PLEASANT MINERAL, ASPARAGUS AND GOOSEBERRIES BOUQUET, WITH A GENEROUS MOUTH FEEL AND LINGERING FINISH.

MOOPLAAS STELLENBOSCH **145**
RIPER WITH MORE TROPICAL NOTES ON THE NOSE, WINTER MELON AND LITCHI, FRESH, PALATE IS FULL, GOOD BALANCE AND LENGTH.

NOBLE HILL STELLENBOSCH **120**
LIGHT, SMOOTH AND A PLEASURE TO SINK INTO. WITH CITRUS FRUIT AROMAS AND SUBDUED NOTES OF FRESHLY CUT GRASS, THIS WINE IS ULTRA-CRISP.

HAUTE ESPOIR FRANSCHOEK **125**
THE STRUCTURE OF THE WINE IS DELICATE; MINERALITY IS DOMINANT ON THE NOSE, WITH LIGHT FRUIT FLAVOURS ON THE PALATE.

SEVEN STEPS ELGIN **198**
A FINE BALANCE OF FRUIT AND ACIDITY. IT SHOWS A WELL ROUNDED PALAT WITH A FLINTY MINERAL CORE AND A CLEAN ENDURING FINISH. THE WINE PROVIDES A COMPLEXITY AND ELEGANCE.

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BOMBAY SAPPHIRE **20**
TANQUERAY **20**
TANQUERAY 10 **25**
GILBEY'S **17**

PORTS & APERITIFS

MARTINI ROSSO **12**
MARTINI DRY **12**
MARTINI BIANCO **12**
PIMMS **12**
CAM PARI **17**
GRAPPA **27**
ALLESVELOREN PORT **21**
SHERRY DRY **12**
SHERRY MEDIUM **12**
SHERRY FULL **12**

COGNAC

HENNESSY XO **142**
RAGNAULD VSOP **66**
REMY MARTIN **56**

BRANDY

KWV 10 **22**
KWV 15 **29**
KWV 20 **34**
RICHELIEU **19**
KLIPDRIFT **19**

TEQUILA

JOSE CUERVO GOLD **22**
JOSE CUERVO SILVER **22**
PATRON ANEJO **54**
PATRON REPOSADO **49**
PATRON XO CAFE **34**

LIQUERS

AMARETTO **20**
DRAMBUIE **29**
FRANGELICO **19**
KAHLUA **19**
SAMBUCA **19**
SCHNAPPS PEACH **14**
GRAPPA **27**
APPLE SOURZ **16**
CAPE VELVET **16**
AMARULA **16**
COINTREAU **28**
SOUTHERN COMFORT **17**
GALLIANO **20**
JAGERMEISTER **22**

BEERS

AMSTEL **22**
CASTLE **18**
BLACK LABEL **18**
WINDHOEK LAGER / LIGHT **25/25**
HEINEKEN **25**
PERONI **25**
PERONI DRAUGHT (on tap)
340ml **16**
500ml **30**
HANSA **25**
PILSNER URQUELL **25**
BECKS NON **25**
MILLER **25**

IMPORTED BEERS

CORONA **28**
KIRIN **40**
SAPPORO **40**
COBRA **29**

CIDERS

SAVANNA DRY / LIGHT **25**
HUNTERS DRY **22**

ALCOPOP

SMIRNOFF SPIN **25**
BRUTAL FRUIT STRAWBERRY **25**
BRUTAL FRUIT MANGO **25**
VAWTER **25**

DRINKS

RAW JUICES

YASAI CARROT/CUCUMBER/TOMATO/ORANGE/APPLE	35
SHOUGA CARROT & GINGER	30
RAIMU COCONUT/PINEAPPLE & LIME	30
SEKKAI PEAR & LIME	30

JUICES

CRANBERRY	18
ORANGE	15
STRAWBERRY	18
MANGO	15
APPLE	15

CORDIALS

PASSION FRUIT	5
KOLA TONIC	5
LIME	5

MIXERS

APPLETIZER	20
RED GRAPETIZER	20
COCA COLA	16
COKE LIGHT	16
TAB	16
TOMATO COCKTAIL	16
LEMONADE	16
DRY LEMON	16
GINGER ALE	16
TONIC WATER	16
FANTA ORANGE	16
CREME SODA	16
SPRITE ZERO	16
ICED TEA LEMON / PEACH	19
RED BULL	36
ROCK SHANDY	22
250 ML STILL	14
750 ML STILL	28
250 ML SPARKLING	14
750 ML SPARKLING	28
SAN PELLEGRINO	42
AQUA PANNA	42
EVIAN 750ML STILL	42
BADOIT 750ML SPARKLING	42

SPIRITS

VODKA

BELVEDERE	32
ABSOLUTE	22
ABSOLUTE CITRON	22
SMIRNOFF TRIPLE DISTILLED	22
GREY GOOSE	36

RUM

BACARDI WHITE RUM	18
CAPTAIN MORGAN DARK RUM	18
CAPTAIN MORGAN SPICED GOLD	18
MALIBU	18

WHISKEY

SCOTCH

JOHNNY WALKER RED	20
JOHNNY WALKER BLACK	33
JOHNNY WALKER BLUE	131
FAMOUS GROUSE	17
FAMOUS GROUSE BLACK	26
GLENFIDDICH 12YRS	30
GLENFIDDICH 15YRS	37
GLENFIDDICH 18YRS	50
J&B	20
BELLS	20
BUSHMILLS	20
BUSHMILLS 10YRS	60

IRISH

JAMESON	22
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BOURBON

JACK DANIELS	20
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KLEIN CONSTANTIA CONSTANTIA 251

RIPE TROPICAL AROMAS OF PINEAPPLE COME TO THE FORE, WHILST THE PALATE EXHIBITS TRAITS OF PITHY GRAPEFRUIT ZEST AND TIGHT, MINERAL ACIDITY.

SAXENBURG STELLENBOSCH 194

A COMPLEX, FRUITY, FIGGIE, GRASSY, TROPICAL AND FINE FLOWERY FLAVOUR. THE WINE HAS EXCEPTIONAL BALANCE AND HAS A FRESH ELEGANT CHARACTER.

NEWTON JOHNSTON ELGIN 169

PACKED WITH ENERGETIC ASPARAGUS AND PASSION FRUIT, COMPLEMENTED BY A CREAMY TEXTURE AND A RACY FINISH

CHARDONNAY

BOUCHARD FINLAYSON HERMANUS 261

MOST OVERT STYLE OF THE REGULAR TRIO, VANILLA, BUTTER NOSE CUT BY RIPE CITRUS FRUIT.

JORDAN NINE YARD STELLENBOSCH 415

BUTTERSCOTCH, SPICY CLOVES, LEMON/LIME AND ORANGE PEAL WITH COMPLEX MINERAL CITRUS FLAVOURS. TOASTY FRENCH OAK INTEGRATE WITH THE LONG, TROPICAL PEACH AND MELON FINISH. THIS IS NO PUSSY-FOOTER.

ERNST & CO STELLENBOSCH 189

ROUNDED, SILKY AND SATISFYING WITH NEW OAK GIVES FLESHIER/ FLASHIER STYLE.

GRAHAM BECK FRANSCHOEK 192

LIME GREEN AND GOLD IN COLOUR WITH A GENTLE NOUGAT HONEY AND CITRUS BOUQUET. HINTS OF LIME WITH A FIRM AND COMPLEX LINGERING FLAVOUR ON THE PALATE.

DE MEYE UNWOODED STELLENBOSCH 123

TANTALISING AROMAS OF PEARS, PINEAPPLE AND APRICOT CHARACTERISE THIS WINE. THESE FLAVOURS FOLLOW THROUGH ONTO THE PALATE.

BRAMPTON UNWOODED STELLENBOSCH 119

PEARS WITH HINTS OF FLOWERS AND GINGER SPICE, TOGETHER WITH CREAMINESS. THIS CRISP, UNOAKED STYLE HAS A CLEAN DRY FINISH.

MULDERBOSCH STELLENBOSCH 348

TONES OF VANILLA, ENGLISH COUNTRY GARDEN HERBS, BUTTER TOAST, ROLLED OATS, PEACH PIPS, CHESTNUT AND TANGERINE. ENSURED BY A ROBUST, ROUND AND SENSUAL PALATE THAT LINGERS ON.

JORDAN UNWOODED STELLENBOSCH 171

FRESH LIMEY-CITRUS AND FLORAL AROMAS WITH UNDERLYING TROPICAL FRUIT AND WINTER MELON FLAVOURS.

HARTENBERG STELLENBOSCH 215

ELEGANT, CREAMY AND ZESTY WITH A RICH SUPPLY OF BUTTERY AND TOASTY OAK.

SAXENBURG STELLENBOSCH 227

A FULL RICH AND CONCENTRATED WINE WITH LOVELY TROPICAL FRUIT AND HAZEL NUT FLAVOURS.

RIJKS TULBAGH 263

PINE NUT AROMAS DOMINATE THE NOSE WITH UNDERLYING NAARTJIE-VANILLA COMBINATIONS. THE PALATE IS FULL BODIED WITH CREAMY CITRUS AND NUTTY FLAVOURS.

MOUNT VERNON 220

THIS WINE IS LIGHTLY WOODED ALLOWING A FRESH, CRISPNESS WITH LEMONY

SEMILLON

LANDAU DU VAAL FRANSCHOEK 380

VERY CONCENTRATED CANDLE WAX/SHEEP'S WOOL FULLNESS TO PINK GRAPEFRUIT TWIST, SMOOTH WITH LATE ALE FILLIP.

HAUTE ESPOIR FRANSCHOEK 150

THE FLAVOURS AND AROMAS HAVE LAYERS OF GREEN APPLE AND FYNBOS, CARRYING THROUGH TO THE PALATE SHOWING LANOLIN AND LIMES.

ROSÉ

BRAMPTON STELLENBOSCH 95

AROMAS OF ROSE PETAL, REDCURRANT AND RASPBERRY WITH CRISP, REFRESHING STRAWBERRY FLAVOURS.

ROSS GOWER ELGIN 75

FRESH RASPBERRY AND CANDY FLOSS, RASPBERRY SHERBET FINISH, WITH A LINGERING FRUITY TAIL.

DE GRENDAL DURBANVILLE 102

BRILLIANT STRAWBERRY PINK COLOUR WITH LIVELY RED BERRY, STRAWBERRY AND WATERMELON AROMAS. WITH A DRY FINISH AND CRISP REFRESHING NATURAL ACIDITY.

JORDAN CHAMELEON STELLENBOSCH 123

SPICY, SUMMER FRUIT FLAVOURS OF SYRAH AND THE MAGIC OF MERLOT ADD COMPLEXITY TO THE ROSE. THE BRILLIANT PINK HUE AND DRY, FRUITY FINISH MAKE THIS A WINE TO CHANGE YOUR LIFE.

PROTEA (ANTONIJ RUPERT) FRANSCHOEK 106

CRUSHED CHERRIES, STRAWBERRIES, ROSE WATER PRESENCE WITHOUT SHOWINESS. FIRM, DRY AND EXCEPTIONALLY LONG FINISH.

RED BLENDS

GROOTE POST OLD MANS RED CABERNET / MERLOT / CAB FRANC DARLING **126**
EASY DRINKING RED WHICH IS SOFT AND SMOOTH. MERLOT BASED, THE NOSE HAS A FAINT TOUCH OF WHITE PEPPER AND SPICE WITH ABUNDANT BERRY AND RICH PLUM FLAVOURS.

EDGEBASTON PEPPER POT MOUVEDRE / SYRAH STELLENBOSCH **158**
THE NOSE IS ONE OF CRUSHED BLACK PEPPER, DARK MULBERRY COULIS. PURE, CLEAN DARK RED BERRY FLAVOURS FLOW ONTO A SMOOTH PALATE.

JORDAN CHAMELEON CABERNET / MERLOT STELLENBOSCH **150**
RICH, PLUMY MERLOT COMPLIMENTS THE MINTY, BLACKCURRANT FLAVOURS OF CABEMET. THE PEPPERY, DARK BERRY FRUIT OF THE SHIRAZ ADDS A SPICY COMPLEXITY TO THE BLEND.

KANONKOP KADETTE CABERNET / MERLOT STELLENBOSCH **185**
A FULL BODIED WINE WITH RIPE, BANANA AND BERRY FLAVOURS.

ANNANDALE CAVALIER MERLOT / CABERNET / SHIRAZ STELLENBOSCH **248**
EXQUISITE NOSE OF RICH, RIPE BLACK FRUITS COMBINED WITH OAKY, CEDAR NOSE, AROMAS. THE PALATE EXHIBITS THE SOFT ROUNDED FLAVOURS OF MERLOT AND CABENET.

IONA THE GUNNER MERLOT / CABERNET ELGIN **270**
ELEGANT WITH TRUFFLE, LIQUORICE AND RED BERRIES FROM THE MERLOT, HELD IN CHECK BY THE FIRM, SPICY TANNINS OF THE CABEMET SAUVIGNON.

CHOCOLATE BLOCK SHIRAZ / GRENACHE / CAB / CINSULT / VIOG FRANSCHOEK **323**
SEAMLESS ELEGANCE WITH LINEARITY THROUGHOUT DESCRIBES THE WINE BEST. ABUNDANCE OF SPICY AROMATICS WITH PERFUMED VIOLET FLAVOURS DOMINATE THIS UNIQUE BLEND.

ICEBERG RED MERLOT / CABERNET / SHIRAZ TULBAGH **206**
THE NOSE IS THAT OF FRESHLY PICKED RED ROSE PETALS, UNDERLINED BY SUBTLE PEPPERY NUANCES CARRYING THROUGH ONTO A CREAMY PALATE WITH SMOOTH TANNINS.

PINOT NOIR

HOOPENBERG STELLENBOSCH **225**
UP FRONT AROMAS OF STRAWBERRIES AND RASPBERRIES, WITH SUBTLE HINTS OF FLOWERS AND SPICE. THE PALATE IS EXTREMELY FRESH AND FRUITY, WITH A VERY FINE GRAINED MID PALATE.

ERNST & CO STELLENBOSCH **267**
AN INDULGENCE OF BLACK AND RED BERRY FRUIT ELEGANTLY MARRIED WITH THE CAREFUL USE OF OAK .THE UNDERLYING EARTHY TONES BEAUTIFULLY ROUND THE FINISH AND REWARD THE PALATE.

PAUL CLUVER ELGIN **350**
LOTS OF WILD BERRY FRUIT ON THE NOSE, WITH HINTS OF VIOLET, COFFEE AND SMOKED MEAT. THE PALATE IS SEDUCTIVE AND COMPLEX, BRIMMING WITH BERRIES AND MUSHROOMS LEAVING YOU WANTING MORE.

BOUCHARD FINLAYSON HERMANUS **434**
WAVES OF RED FRUITS ENTICE, BUT THE BEAUTIES IN THE TEXTURE: FABULOUS GRIP, ECHOING LENGTH, SWEET FRUIT FINISH

PINOTAGE

BEYERSKLOOF STELLENBOSCH **138**
COMPLEX, MEDIUM TO FULL BODIED, WITH CHERRY AND RED BERRY FLAVOURS AND WELL INTEGRATED OAK.

HARTENBERG STELLENBOSCH **182**
OUTGOING WITH DELICIOUS RED FRUITS, SMOOTH ON THE PALATE AND GOOD UNDERLYING STRUCTURE

GRAHAM BECK FRANSCHOEK **198**
RICH CHERRY AND PLUMS ON THE NOSE WITH SPICY RIPE RED BERRY FRUIT FLAVOUR ON THE PALATE. FULL STRUCTURED AND WELL BALANCED WITH AN ELEGANT MOUTH FEEL AND SOFT TANNINS.

DIEMERSFONTEIN WELLINGTON **178**
ON THE NOSE RICH DARK CHOCOLATE, A HINT OF MINT AND BAKED PLUMS. THE RIPE SUBTLE TANNINS CREATE A WINE TO BE DRUNK VERY YOUNG

SOUTHERN RIGHT ELGIN **282**
PACKED WITH COMPLEX BERRY FRUIT, BEAUTIFUL TANNINS AND SUBTLE WOOD SPICE. FULL RIPENESS AND THE LONGER HANG TIME AFFORDED BY COOLER SITES, COMBINED WITH COMPLEX,MORE CLASSIC FRUIT AROMAS.

MERLOT

PROTEA (ANTONIJ RUPERT) FRANSCHOEK **123**
CHOC-MINT EDGE TO SLEEK BLACK AND RED BERRY FRUIT. SUAVE, CREAMY AND RICH, WITH SOFT TANNINS.

GUARDIAN PEAK STELLENBOSCH **147**
WITH FRESHNESS THAT ANCHORS THE PLUM! CASSIS FRUIT. THIS WINE IS DRINKING BEAUTIFULLY. LIGHT OAKING SUPPLIES A SAVOURY OVERLAY.

MOOIPLAAS STELLENBOSCH **184**
INTERESTING MIX BETWEEN ROASTED OAK AND CHERRY/CASSIS FRUIT, WELL STRUCTURED, QUITE A FINISH FOR A MERLOT.

ERNST & CO STELLENBOSCH **206**
MEATY AND SAVOURY WITH ANISE NUANCES AND A LONG BLACKBERRY FINISH.

GRAHAM BECK FRANSCHOEK **198**
FRESH RED BERRIES, VIOLETS AND FRUITCAKE SPICINESS ON THE NOSE. JUICY BERRIES ON THE PALATE. SPICE, CHOCOLATE AND ELEGANT RIPE TANNINS ON THE FINISH.

GROOTE POST DARLING **215**
A HINT OF SMOKED BEEF AND MINT ON THE NOSE. AN EXPLOSION OF BLACKBERRIES, PLUM AND CHOCOLATE ON THE PALATE. THE FIRM TANNIN AND MINT STRUCTURE ADD TO THE COMPLEXITY.

SAXONBURG STELLENBOSCH **272**
A REFINED AND ELEGANTLY STRUCTURED MERLOT WITH LAYERS OF RICH, SUPPLE BERRY FRUIT FLAVOURS HINTS OF MOCHA CHOCOLATE COMPLIMENTED BY FINE TANNINS.

SHIRAZ

DE MEYE LITTLE RIVER STELLENBOSCH **120**
RICH AND FRUITY WITH HINTS OF FRESH PEPPERCORN, CLOVES AND TRUFFLES. LOADS OF DARK FRUIT AND MOCHA WHICH IS VERY DRINKABLE NOW.

BRAMPTON STELLENBOSCH **138**
MOURVEDRE BRINGS WILD BERRY AND SPICE TO THE BLEND. EARTH, PEPPER-SPICE AND HINTS OF DARK CHOCOLATE SUPPORT THE RICHNESS OF RIPE FRUIT.

WATERFORD KEVIN ARNOLD STELLENBOSCH **287**
INTOXICATING BOUQUET OF SPICE LAVENDER AND LEATHER, EQUALLY FINE RED-FRUITED PALATE REINED IN BY TANNINS.

SARONSBERG TULBAGH **320**
DARK PURPLE COLOUR WITH PROMINENT PLUM, RED BERRY AND FLORAL FLAVOURS WITH UNDERTONES OF SPICE. THE OAK IS BALANCED WITH FULL, FIRM YET ACCESSIBLE TANNINS.

CABERNET SAUVIGNON

BRAMPTON STELLENBOSCH **138**
CASSIS, BLACKBERRIES, CHERRIES, CIGAR BOX & SPICE CHARACTERISTICS ENHANCED BY A FIRM TANNIN STRUCTURE.

JORDAN STELLENBOSCH **271**
MOUTH-FILLING FLAVOURS OF BLACKBERRY, CASSIS AND VANILLA ARE COMPLIMENTED BY A COMPLEX TOASTINESS FROM FRENCH OAK BARRELS.

WATERFORD STELLENBOSCH **232**
STRONG CASSIS FLAVOURS GIVING WAY TO COOL MINT ON THE FINISH. SUPPLE TANNINS LEND A TEXTURED, ELEGANT MOUTH FEEL.

GRAHAM BECK FRANSCHOEK **209**
DEEP, RUBY RED COLOUR WITH CHOCOLATE AND RIPE BERRY FRUIT AND HINT MINT ON THE NOSE, JOINED BY JUICY MULBERRY AND CHERRY FLAVOURS ON THE PALATE.

ANNANDALE STELLENBOSCH **254**
RICH PLUM AND BLACKBERRY AROMAS ON THE NOSE. THE BIG, FULL BODY HAS A VELVETY RICHNESS AND A LUSH MOUTH FEEL, WITH A HARMONIOUS BALANCE AND A LONG, LINGERING FINISH.

PROTEA (ANTONIJ RUPERT) FRANSCHOEK **123**
DARK BERRY, MINERAL AND MOCHA TONES. HONEST, RIPE FRUIT FLAVOURS, WITH FIRM BUT NOT INTIMIDATING STRUCTURE.

DESSERT WINES

WATERFORD FAMILY RESERVE HEATHERLEIGH STELLENBOSCH **GLASS 44**
BILLOWS BEESWAX AND COCONUT, HINTS ORANGE ZEST AND APRICOT.

HAUTE CABRIERE RATAFIA FRANSCHOEK **GLASS 23**
LATEST HIS WELEOMING PEACHES AND CREAM AROMA, CHARACTERISTIC MEAD LIKE TOUCHES; DECIDEDLY SWEET AND SPIRITUOUS FAREWELL IN THE TRADITION OF THE CHAMPAGNE REGION IN FRANCE.

KLEIN CONSTANTIA VIN DE CONSTANCE CONSTANTIA **GLASS 50**
THE NOSE IS FILLED WITH TROPICAL AROMAS OF DRIED PINEAPPLE, MANGO AND WITH RAISEDENED, CARAMELISED NOTES. THE PALATE HAS RICHNESS AND ENVELOPES THE MOUTH IN A FUSION OF TROPICAL FLAVOURS.