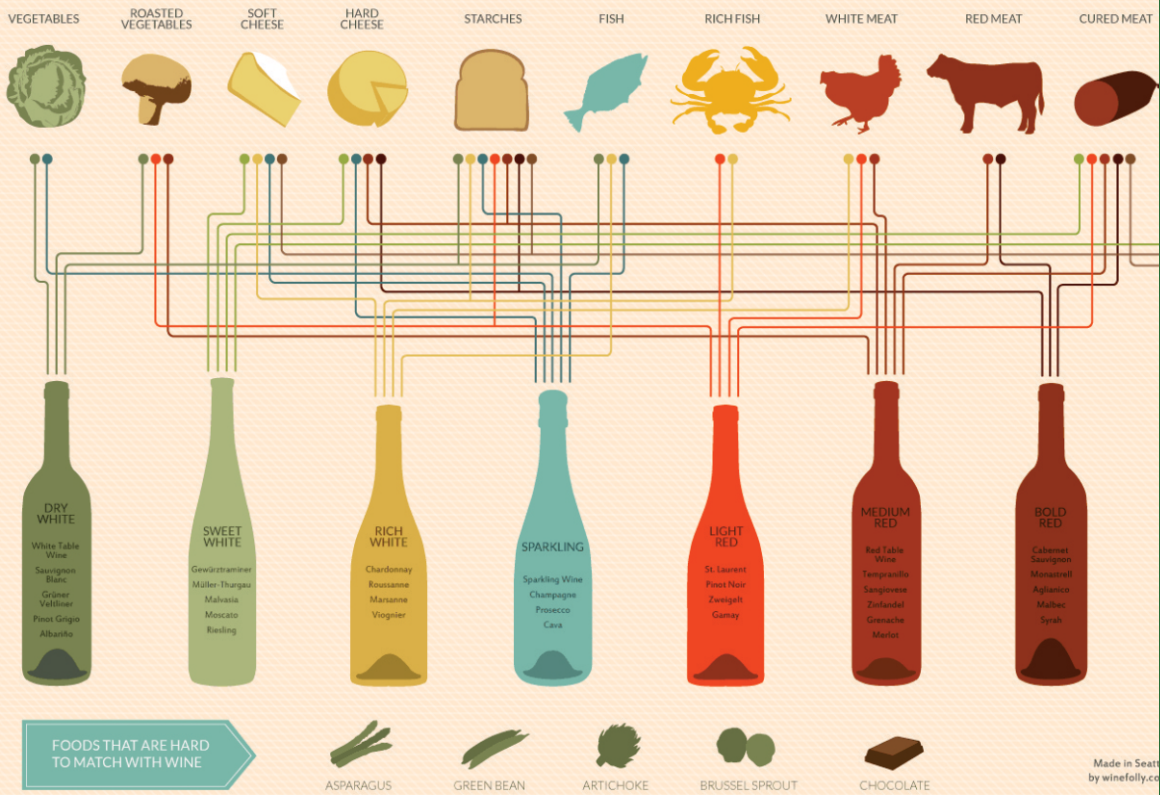




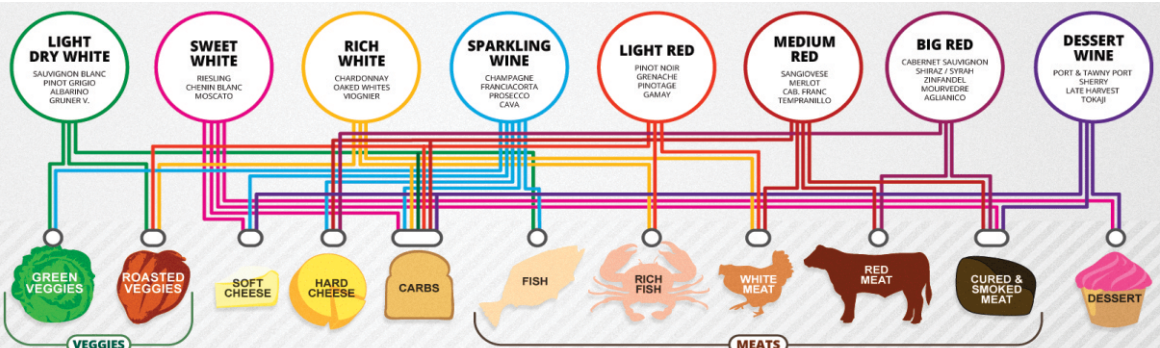
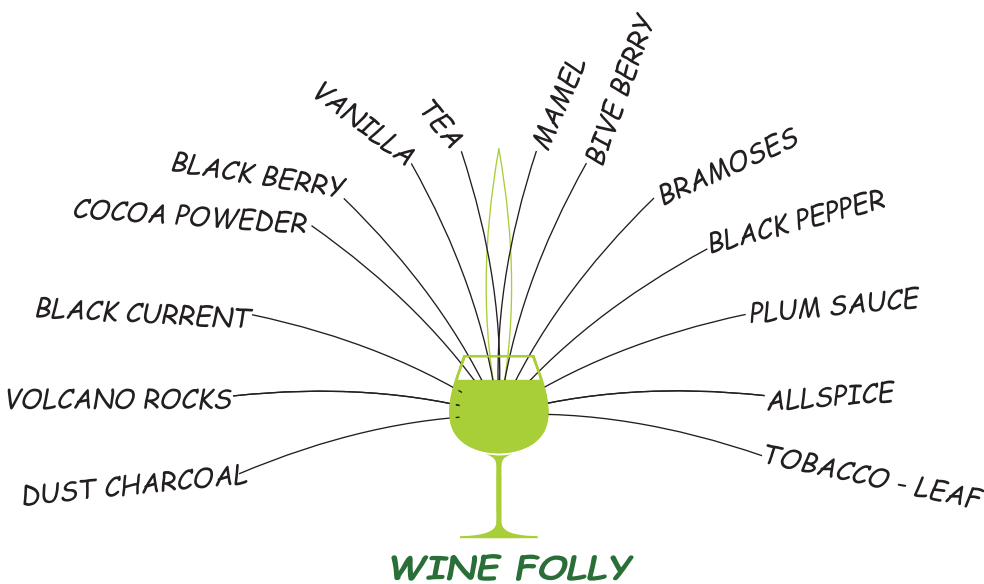
## *Wine List*



# PAIRING WINE & FOOD



# PAIRING WINE & FOOD







## DRY RED WINES

### **JUICY STEAK MALBEC (ARGENTINA).....2,800.00**

Its deep burgundy in colour with aromas of red berries & notes of tobacco. Black cherry & red fruit flavours are complimented by light herbaceous notes leading into a soft, balanced finish.

### **TERRA ARGENTA MALBEC (ARGENTINA)..... 3,600.00**

Plush red with black berry, plum, cherry and nuanced flavours of cocoa powder, smoke and leather. Has an epic proportion of robust tannins.

### **VONDELING MERLOT (SOUTH AFRICA).....3,000.00**

A bright ruby red colour. A dynamic wine, which can be enjoyed at many levels.

### **PROTEA MERLOT (SOUTH AFRICA).....3,200.00**

Vibrant black cherry & plum aromas with hint of tomato plant & dark chocolate. Ample plum and cherry with spice highlights & deeper earth & cocoa notes below. Lovely, generous ripe-fruited finish.

### **BOSMAN GENERATION 8 SHIRAZ (SOUTH AFRICA)..... 3,400.00**

A confident wine with fine textures of spice, tobacco, new leather and refreshed with a plum finish. A lighter offset to rich robust meat dishes and pastas.

### **VONDELING BALDRICK SHIRAZ (SOUTH AFRICA).....5,000.00**

Rich deep purple colour. A delicious medium-bodied shiraz, filled with juicy plums, blackberry and exotic spices with balance and equal complexity on the palate.

### **KWV PINOTAGE (SOUTH AFRICA).....3,000.00**

It has aromas of red cherries, plums and fruit cake. The sweet, juicy tannins carry hints of chocolate & pomegranate on the palate. Seductively soft & beguiling with a gentle finish...

### **KWV MERLOT (SOUTH AFRICA).....3,000.00**

This vibrant merlot shows upfront aromas of plum, mulberry & fruit cake with nuances of eucalyptus & cedary oak. The palate is accessible with indulgent tannins & a seamless finish.





**KWV CABERNET SAUVIGNON (SOUTH AFRICA).....3,000.00**

This wine shows up front aromas of plum, mulberry and fruit cake. The components of the wine matured for eight to ten months. Enjoy this wine on its own or with a tomato based pasta, chicken or grilled steak.

**VONDELING CABERNET SAUVIGNON (SOUTH AFRICA).....5,500.00**

Full-bodied with heady aromas of black currant, cedar wood and coriander seed on the nose, a juicy mid-palate and fine tannins on the finish.

**PROTEA CABERNET SAUVIGNON (SOUTH AFRICA).....3,200.00**

This wine displays an enticing combination of vibrant, bright red fruit and cherries with hints of vanilla and plums on the nose. The palate finishes on an earthy and graphite note, with a perfect balance between fruit and oak.

**JACOB'S CREEK CLASSIC MERLOT (AUSTRALIA).....2,500.00**

This is a deep purple merlot with aromas of blackberry, spice & vanilla. It's a dry wine with a palate of medium acid, body & finish. Goes well with pizzas & pastas.

**JACOB'S CREEK CLASSIC SHIRAZ (AUSTRALIA).....2,500.00**

This is a deep purple wine with aromas of blackberry, black pepper & cloves.. It's a dry wine with a palate of medium acid, body & finish. Goes well with any red meat or casseroles.

**COLECCION PRIVADA MALBEC (ARGENTINA).....3800.00**

An award-winning Malbec. Aromas of: violets and flavours, of: sweet spices, plums and strawberries. The palate has a silky, smooth texture and a long and fresh, but fruity finish.

**HILL & DALE PINOTAGE (SOUTH AFRICA).....3600.00**

On the bouquet, a clean and interesting merger of: sweet red fruit and dark fruit aromas, with: red cherries, and black plums most noticeable. The wine's medium-bodied texture is: lean and elegant with: an exceptionally friendly structure.

**CIELO MERLOT (ITALY).....2500.00**

Well balanced and rounded with red berry fruit and herby notes. Easy drinking.

**MUCHO MAS VINO TINTO (SPAIN).....4000.00**

Bright juicy intensity, fresh and ripe red plums and figs with some floral dashes. Sizeable mouthfeel, chewy yet creamy texture and very ripe verging on jammy flavors.







## DRY WHITE WINES

### VONDELING CHENIN BLANC (SOUTH AFRICA).....3,000.00

A pale lime colour. Tastes well with Prawn Risotto, Lobster, soft cheeses and Sunshine...

### KWV CHENIN BLANC (SOUTH AFRICA).....2,500.00

This wine displays upfront green, fresh-cut grass, canned peas & ripe paw-paw aromas with hints of guava & asparagus on the nose. Best served with salads, seafood and white meats....best enjoyed when chilled.

### PROTEA CHENIN BLANC (SOUTH AFRICA).....3,200.00

Fresh enticing aromas of apple, white pear & summer fruits are supported by gentle floral notes. The palate is clean & refreshing with succulent flavours of white peach & kiwi fruit vying for dominance.

### KWV SAUVIGNON BLANC (SOUTH AFRICA).....2,500.00

This elegant & refreshing wine shows aromas of peach, green fig, passion fruit & guava. The easy-drinking palate is soft, fleshy & juicy with hints of apricots & a chalky minerality. It is balanced and has a seamless finish.

### VONDELING SAUVIGNON BLANC (SOUTH AFRICA).....4,000.00

Unwooded Sauvignon Blanc from beautiful, mature vineyards planted on decomposed granite soils. Fresh and zesty with granadilla and lime flavours on the nose and a vibrant, flinty finish.

### PERDEBURG CHENIN BLANC (SOUTH AFRICA).....2,700.00

Succulent tropical fruit aromas like white pear, guava and kiwi fruit are all prominent on the nose and follow through to the palate with a crisp and zingy finish.

### PERDEBURG SAUVIGNON BLANC (SOUTH AFRICA).....2,700.00

A fresh, easy-drinking wine with tropical notes of gooseberry, asparagus and a hint of bell pepper. The well-balanced palate delivers an abundance of flavours that carry through to a refreshingly crisp finish.





## DRY WHITE WINES

### **TERRA DEL CAPO PINOT GRIGIO (SOUTH AFRICA).....3,300.00**

This wine has a brilliant, diamond bright attractive colour. Peach, nectarine & stone fruit with a light brush of dust on the nose. The palate is light, vibrant & succulent. Easy to drink with subtle lemon zest vivacity & acidic freshness.

### **PROTEA SAUVIGNON BLANC (SOUTH AFRICA).....3,200.00**

Clean & refreshing aromas of guava, gooseberry and kiwi fruit present up front on the nose. Good complexity shines through with summer fruit medley combined with hints of asparagus & fresh cut grass. Hints of wet stone & flint end with lively & long finish.

### **QUEREU SAUVIGNON BLANC (CHILE).....2,500.00**

Freshly cut grass, asparagus and sweet melon tones are all evident on the nose. The palate enjoys a fresh and crisp finish.

### **ZONIN CHARDONNAY (ITALY).....3,600.00**

The bouquet is deliciously intense with beautiful aromas of peach, grapefruit and lime skin. Flavourful with hints of exotic fruit and an attractive fruity character sustained by a lovely bright freshness.

### **HARDYS VR SAUVIGNON BLANC (AUSTRALIA).....3,000.00**

A crisp and refreshing Sauvignon with flavours of passion fruit and gooseberry, complimented by a citrus fruit. Great with spicy chicken dishes.

### **CIELO PINOT GRIGIO (ITALY).....2,800.00**

Straw yellow with green reflections and hints of bread and green apple on the nose. Clean fresh with balanced fruit & acidity with a touch of spice on the finish.







## ROSE WINES

### **PROTEA ROSÉ (SOUTH AFRICA).....3,200.00**

Vibrant pale coral & light salmon hue on display with this delightfully refreshing rosé. Orange citrus notes of grapefruit & tangerine are apparent with fresh cut watermelon, wild flowers & lemon zest playing a supporting role.

### **ROBERTSON ROSÉ (SOUTH AFRICA).....3,000.00**

The Natural sweet range is made in its very own unique way by blending varieties to showcase fruity and fresh, floral flavours. The process leads to wines packed with natural sweet flavours that are low in alcohol and very quaffable.

### **ZONIN PINOT GRIGIO BLUSH ( ITALY).....2,800.00**

Aromas are pleasantly supported by: notes of fruit and flowers. Delicately dry, with: an excellent balance, the taste demonstrates a good structure and freshness; which at the end – leaves us with: a mild, but present fruit taste in the mouth. A light, and elegant wine

### **LISTEL ROSÉ (FRANCE).....4,000.00**

A refreshing and delicate Rosé, with: excellent acidity and minerality. Tense, crisp and dry; with: crushed stone material and a lovely medium-acidity and lengthy fruit filled finish. Strongly recommended, enjoy: well-chilled





## SWEET RED WINES

**PIERRE MARCEL (FRANCE).....2,800.00**

Expressive bouquet with delicate fruit aromas of red berries, black currant dates spice. Offers a gorgeous sweetness with flexible silky tannins.

**PEARLY BAY (SOUTH AFRICA).....2,000.00**

This is an easy drinking wine with an abundance of berry fruit & flavour. The wine is soft & smooth with a lingering sweet & juicy finish.

**ROBERTSON (SOUTH AFRICA).....3,000.00**

Robertson sweet red is fruity and soft ... with smooth, sweet cherry and ripe berry flavours.



## SWEET WHITE WINES

**PIERRE MARCEL (FRANCE).....2,800.00**

Glimmering gold in colour. Inviting aroma of ripe tropical fruits like apples, sweet melon and Guava.

**PEARLY BAY (SOUTH AFRICA).....2,000.00**

The wine has upfront tropical & fruit aromas with typical muscat flavours, which carry through to the palate. The wine is soft with a sweet, lingering finish.

**ROBERTSON (SOUTH AFRICA).....3,000.00**

Robertson Sweet Wine is a blend of fresh, fruity varietals, that result in a wine packed with naturally sweet flavours that are low in alcohol.





## WINE GLASS



*Wine by Glass*

500.00

## PROSECCO

### ZONIN PROSECCO CUVÉE 1821 DOC (ITALY)

4,500.00

Sophisticated and elegant on the palate,  
enhanced by: pleasing fruity and aromatic notes.  
Dry, with a subtle hint of: almonds and fresh citrus.  
Well-balanced and appealing for a variety of pairings

### ZONIN PROSECCO ROSE DOC (ITALY)

4,500.00

A lightly-coloured sparkling rose  
with a fine and seductively delicate perlage.  
Well-blended and delightful. On the palate it is  
soft and smooth with floral notes and a hint of almond.

### DA LUCA PROSECCO DOC (ITALY)

4,000.00

Clean and lifted bright aromas of lemon peel,  
jasmine & passion fruit. On the palate - fresh, zingy  
citric flavours with attractive palate weight rounded by  
balanced fruit sweetness. Long & persistent with pineapple  
notes & a clean mouth-watering finish.

## CHAMPAGNE

Kindly Enquire With Your Waiter





# FOOD & WINE Matches



## FULLER BODIED RED WINES

**WINES:** CABERNET, SHIRAZ, MALBEC, DURIF

**FOOD MATCHES:** THEIR ROBUST STRUCTURE MAKES THESE AN IDEAL PARTNER TO HARD CHEESES AND FATTIER CUTS OF MEAT

## FULLER BODIED WHITE WINES



**WINES:** CHARDONNAY, VERDELHO, VIOGNIER

**FOOD MATCHES:** A RICHER TEXTURE MAKES THESE FULLER VARIETIES A GREAT MATCH FOR POULTRY, PORK, RICH SEAFOOD, CREAM OR CHEESE-BASED PASTAS



## MEDIUM BODIED RED WINES

**WINES:** MERLOT & BLENDS, TEMPRANILLO, BARBERA, SANGIOVESE

**FOOD MATCHES:** TO MATCH THE MODERATE DENSITY TANNINS GO FOR SLOW-COOKED OR RUSTIC STYLE DISHES LIKE PASTA, MEDITERRANEAN FARE, TAPAS



## MEDIUM BODIED WHITE WINES

**WINES:** ARNEIS, PINOT G, FIANO, VERMENTINO, MARSANNE

**FOOD MATCHES:** ZESTY ACIDITY MAKES THESE STYLES PERFECT WITH LIGHTER FLAVOURS LIKE TAPAS, PASTA AND SALADS

## LIGHTER BODIED RED WINES



**WINES:** PINOT NOIR, GRENACHE & BLENDS, NERO D'AVOLA

**FOOD MATCHES:** WITH THE FINER STYLES, GO FOR GAMEY, EARTHY FOODS LIKE DUCK, WHILE STYLES WITH HIGHER ACIDITY CAN TAKE RICHER, SPICIER DISHES



## LIGHTER BODIED & AROMATIC WHITE

**WINES:** SAUVIGNON BLANC & BLENDS, SEMILLON, RIESLING, GEWÜRZTRAMNER

**FOOD MATCHES:** THE HIGH ACIDITY INHERENT IN THESE VARIETIES MAKES THEM IDEAL FOR FRIED FOOD, RAW SEAFOOD, DELICATE ASIAN DISHES, AND SIMPLE MEDITERRANEAN FOOD



## CHAMPAGNE, SPARKLING & PROSECCO

**WINES:** CHAMPAGNE, SPARKLING & PROSECCO

**FOOD MATCHES:** WITH THE RICHER STYLES, CHOOSE SEAFOOD AND RICHER CANAPÉS, WHILE LIGHTER STYLES SUIT ANTIPASTO, FRIED FOODS AND FRESH FRUIT



## DESSERT & FORTIFIED WINES

**WINES:** BOTRYTIS, TAWNY, TOPAQUE, MUSCAT

**FOOD MATCHES:** BOTRYTIS: CREAM OR FRUIT-BASED DESSERTS, PATE TAWNY: CHEDDAR & BLUE CHEESE, DRIED & FRESH FRUIT, NUTS TOPAQUE: CARAMEL-BASED DESSERTS MUSCAT: CHOCOLATE-BASED DESSERTS, DATES & DRIED FIGS, ICE CREAM



## ROSÉ

**WINES:** DRY, OFF-DRY

**FOOD MATCHES:** FOR DRIER STYLES: GO FOR SALADS, CHARCUTERIE & ANTIPASTO FOR OFF-DRY STYLES: TRY SPICY FOOD OR FRUIT-BASED DISHES

Wine Selectors