

## WINE LIST

Vintages subject to availability and might change without prior notice

### WHITE WINES

#### CHARDONNAY

*Flavor associations are as follows: citrus, lemons, limes, pineapple, honey, buttery, melons, butterscotch, toasted almonds, cloves, cinnamon & caramel*

		Per Glass
<b>KLEINE ZALZE 2011</b>	<b>R 85.00</b>	<b>R 25.00</b>
<i>Well – filled with a peach and pear flavor.</i>		
<b>BOSCHENDAL 2010</b>	<b>R 145.00</b>	
<i>With a citrus and tropical flavour</i>		
<b>SAXENBURG “Private Collection” 2010</b>	<b>R 183.00</b>	
<i>A full bodied character with fruity finish.</i>		
<b>SPRINGFIELD “Méthode Ancienne” 2006</b>	<b>R 335.00</b>	
<i>Excellent, “inspired by ancient Burgundy”, native yeast fermented. Aromatic toasted oatmeal &amp; lime, luscious creamy texture. Third successful attempt in eight.</i>		

#### SAUVIGNON BLANC

*Wines made in the tradition of the Graves with the added complexity of New World style. Flavours associations are as follows: grassy, thyme, nettles, capsicum, flinty, asparagus & green fig*

		Per Glass
<b>DU TOITSKLOOF 2011</b>	<b>R 79.00</b>	<b>R 26.00</b>
<i>Light passion fruit aromas, with a fresh crisp finish.</i>		
<b>BON COURAGE 2011</b>	<b>R 95.00</b>	<b>R 30.00</b>
<i>Crisp, with gooseberry and tropical fruit flavours on the palate.</i>		
<b>FIRST SIGHTING 2010</b>	<b>R 118.00</b>	
<i>An intense nose with flavours of asparagus, khakiebos &amp; wild gooseberries intermingled with green fig aromas. Full and crisp on the palate with a clean minerality on the aftertaste.</i>		
<b>ZOETENDAL 2009</b>	<b>R 123.00</b>	
<i>Hallmark of flinty delicacy from this first vineyard in the Elim district.</i>		
<b>BLACK OYSTERCATCHER 2010</b>	<b>R 148.00</b>	
<i>A forthcoming nose of nettles and capsicum is followed by hints of gooseberries &amp; tropical fruit</i>		
<b>BRUNIA 2010</b>	<b>R 157.00</b>	
<i>Layers of goose- and blueberry, shadowed by hints of fynbos, lime and a flinty minerality. Limited released at only 1200 cases</i>		
<b>THE BERRIO 2010</b>	<b>R 170.00</b>	
<i>Stone character, velvety, super fruit concentrate, good finish</i>		
<b>SPRINGFIELD “Life from Stone” 2011</b>	<b>R 175.00</b>	
<i>Striking &amp; individual, from the estate's rockiest soils. Leads with a full-blown mineral punch, then a tropical fruit caress</i>		

#### CHENIN BLANC

*South Africa has more Chenin Blanc/Steen vineyards than France's Loire Valley. Normally dry with a fresh foretaste*

		Per Glass
<b>BOLAND KELDER 2011</b>	<b>R 66.00</b>	<b>R 22.00</b>
<i>Twice awarded SA Champion at the South African Young Wine Show. A dry crisp wine enhanced by a medley of tropical flavours &amp; a fresh finish.</i>		
<b>KLEINE ZALZE “Bush Vines” 2011</b>	<b>R 80.00</b>	<b>R 25.00</b>
<i>A crisp and easy drinkable wine with a tropical, pineapple and peachy aroma.</i>		

#### OTHER WHITE CULTIVARS

		Per Glass
<b>THEUNISKRAAL RIESLING 2011</b>	<b>R 74.00</b>	<b>R 25.00</b>
<i>A sought after dry white wine with a crisp &amp; grass-hay taste</i>		
<b>THE AUCTION CROSSING VIOGNIER 2010</b>	<b>R 116.00</b>	
<i>Light green straw colour. Exploding flavours on the nose with ripe apricots, dried peaches and perfume flavours. Increasingly fashionable variety Internationally, Spreading out from its home in the Northern Rhône, now showing promise here.</i>		

**BLENDED WHITE**

<b>ARNISTON BAY 2011</b>	<b>R 65.00</b>	<i>Per Glass</i> <b>R 22.00</b>
<i>Chenin-Chardonnay blend. Export label, not widely available, excellent value</i>		
<b>VERGELEGEN VIN DE FLORENCE 2009</b>	<b>R 85.00</b>	<b>R 28.50</b>
<i>Spicy off-dry, blend of Chenin, Muscat, Sauvignon &amp; Riesling</i>		
<b>HAUTE CABRIÈRE CHARDONNAY-PINOT NOIR 2010</b>	<b>R 142.00</b>	
<i>Elegant tropical fruit &amp; citrus aromas, palate flushed out with touch sugar and fruity flavours</i>		

**BLANC DE NOIR & ROSÉ**

<b>ARNISTON BAY ROSÉ 2010</b>	<b>R 64.00</b>	<i>Per Glass</i> <b>R 22.00</b>
<i>Coral coloured, crisp, gentle and a dry finish. Easy redcurrant flavours</i>		
<b>BOSCHENDAL BLANC DE NOIR 2011</b>	<b>R 85.00</b>	<b>R 29.00</b>
<i>Off-dry, made of 5 varieties. Notes of strawberry &amp; boiled sweets</i>		

**SEMI – SWEET**

<b>BELLINGHAM LEGACY</b>	<b>R 61.00</b>	<i>Per Glass</i> <b>R 20.00</b>
<i>S A's biggest selling semi-sweet. Launched 1957. Aromatic floral whiff</i>		
<b>NEDERBURG STEIN 2011</b>	<b>R 65.00</b>	<b>R 22.00</b>
<i>Smooth-bodied and refreshing semi-sweet taste.</i>		

**SPARKLING WINES****MÉTHODE CAP CLASSIQUE**

<b>ARNISTON BAY BRUT</b>	<b>R 80.00</b>	<i>Per Glass</i> <b>R 27.00</b>
<i>A tropical fruit flavor with a crisp and clean finish</i>		
<b>VILLIERA TRADITION BRUT ROSÉ NV</b>	<b>R 170.00</b>	
<i>Salmon-pink colour from Pinotage Chardonnay juice, with a fruity flavour &amp; crispy dryness.</i>		
<b>GRAHAM BECK BRUT NV</b>	<b>R 202.00</b>	
<i>Chardonnay/Pinot Noir/(61/39) blend. Biscuit aromas, fresh &amp; yeasty. Two years on lees.</i>		
<b>QUOIN ROCK</b>	<b>R 247.00</b>	
<i>Extra brut style, crispy acidity with a strawberry and hint of caramel nose. The first Cap Classique from the Cape Agulhas region.</i>		
<b>BON COURAGE JACQUES BRUÈRE BRUT RESERVE 2007</b>	<b>R 275.00</b>	
<i>Pinot Noir/Chardonnay(60/40) blend. Lime &amp; grapefruit aromas, citrus finish. 18 months on lees. Recent winner as S.A's "Best Cap Classique"</i>		

**TANK / CHARMAT MÉTHODE**

<b>ARNISTON BAY ROSE</b>	<b>R 75.00</b>	<i>Per Glass</i> <b>R 25.00</b>
<i>A rose petal flavor with a sweet finish</i>		

**CHAMPAGNE**

<b>BOLLINGER SPECIAL CUVÉE BRUT NV</b>	<b>R 1 450.00</b>
<i>Pinot Noir / Chardonnay / Pinot Meunier (60/25/15) blend. Three years on lees.</i>	

## BLENDED RED WINES

*Through blending wines of greater consistency, style, body and taste can often be created*

		<i>Per Glass</i>
<b>ARNISTON BAY 2010</b>	<b>R 64.00</b>	<b>R 22.00</b>
<i>A full-bodied blend red wine of Cabernet Sauvignon Merlot, with a hint of chocolate &amp; vanilla, ending with a soft sweet finish.</i>		
<b>FLAGSTONE LONGITUDE 2010</b>	<b>R 102.00</b>	
<i>Cabernet Sauvignon, Shiraz and Malbec driven blend. Spicy red berry, great structure.</i>		
<b>ALTO ROUGE 2009</b>	<b>R 140.00</b>	
<i>Blend change (48% Merlot, 20% Cabernet, balance Shiraz) Softer. Mulberry, cinnamon &amp; cloves</i>		
<b>RUPERT &amp; ROTHSCHILD "Classique" 2009</b>	<b>R 205.00</b>	
<i>Clean, focused with flavours of plum, blueberry and vanilla spices</i>		
<b>JOUBERT-TRADAUW R62 2006</b>	<b>R 213.00</b>	
<i>Blend change (60% Cabernet Sauvignon, 40% Merlot) Rustic &amp; organic tones.</i>		

## CABERNET SAUVIGNON

*The noblest of red varieties. It produces rich succulent wines with strong berry characteristics, with some nuttiness and a backbone of tannin. This wine can develop into a fine and mellow, yet powerful wine, with age. Flavours associations are blackcurrant, cassis, chocolate, ripe plum, grass, mint & liquorice.*

		<i>Per Glass</i>
<b>DU TOITSKLOOF 2009</b>	<b>R 96.00</b>	<b>R 32.00</b>
<i>Pleasing dusty blackcurrant aromas, savory &amp; succulent with firm, dry tannins.</i>		
<b>LANDSKROON 2010</b>	<b>R 111.00</b>	
<i>Fruit concentration, smoky whiffs. Long finish.</i>		
<b>KLEINE ZALZE 2009</b>	<b>R 110.00</b>	
<i>Cinnamon oak spices with an appeal of rich dark berries &amp; velvet texture.</i>		
<b>SPRINGFIELD WHOLE BERRY 2009</b>	<b>R 190.00</b>	
<i>Fermentation of whole berries. Soft tannins, fresh crushed blackcurrant tones.</i>		
<b>THE BERRIO 2009</b>	<b>R 214.00</b>	
<i>Dark ruby red colour, matured in French oak for 22 months, rich berry aromas.</i>		
<b>ALTO ESTATE 2006</b>	<b>R 250.00</b>	
<i>Youthful red fruits. The best in a number of years!</i>		
<b>LE RICHE 2008</b>	<b>R 336.00</b>	
<i>A soft and well balanced wine complimented with ripe cherry and mint-chocolate flavours.</i>		

## PINOTAGE

*This variety is unique to South Africa, originally derived from the Pinot Noir & Cinsaut (formerly called Hermitage) varieties. Capable of producing proud, handsome wines of excellence. Flavor associations are banana, cloves, pine, & acetones.*

		<i>Per Glass</i>
<b>ROBERTSON WINERY 2010</b>	<b>R 93.00</b>	<b>R 30.00</b>
<i>Produced in an early drinking style with delicious flavours of ripe strawberry &amp; rich red cherry, spent five months in oak.</i>		
<b>RAKA 2009</b>	<b>R 123.00</b>	
<i>Unequivocal, brims with Vanilla, purple Plum fruit &amp; spun candy floss characters.</i>		
<b>HIDDEN VALLEY 2009</b>	<b>R 175.00</b>	
<i>Soft on the palate, with a mocca and dark chocolate nose</i>		

## SHIRAZ / SYRAH

*This cultivar produces a full flavoured rich and robust wine exuding smokiness. Flavours associations are pepper, blackberries, leather, cocoa, fudge, tar and violets.*

		<i>Per Glass</i>
<b>LEOPARD'S LEAP 2009</b>	<b>R 96.00</b>	<b>R32.00</b>
<i>A concentrated spiciness of black pepper and violet.</i>		
<b>FIRST SIGHTING 2007</b>	<b>R 135.00</b>	
<i>Strong peppery flavours with a lingering finish.</i>		
<b>ZOETENDAL 2009</b>	<b>R 188.00</b>	
<i>Big ripely smooth. This wine has notes of dry herb &amp; spice, smoke fresh fruit, ripe tannins, some wood-derived sweetness</i>		
<b>RAKA "Biography" 2008</b>	<b>R 210.00</b>	
<i>Smokey spice ushers in purple mulberry fruit, good grip keeps tie-lines taught</i>		

## MERLOT

*Classic blending partner for Cabernet (like Bordeaux Blend). Now stands alone as one of the Big Five producing fine wines. Typical characteristics are coffee, chocolate & a berry nose. Matured in French Oak*

		<i>Per Glass</i>
<b>GOEDVERWACHT CRANE RED 2011</b>	<b>R 92.00</b>	<b>R 30.00</b>
<i>Soft, plum prune bouquet, sweet choc-cherry flavours.</i>		
<b>LOMOND 2009</b>	<b>R 188.00</b>	
<i>An aroma of ripe mulberry and mint with a trace of smokiness.</i>		
<b>OVERGAAUW 2009</b>	<b>R 189.00</b>	
<i>First Cape Bottling of this variety - 1982. A soft structured wine with full cherry and raspberry aromas supported by red berry and chocolate finish.</i>		
<b>QUOIN ROCK 2007</b>	<b>R 178.00</b>	
<i>Majestic structure power with elegance, great fruit richness clad in fine effective tannins.</i>		

## OTHER RED CULTIVARS

<b>ALLESVERLOREN TINTA BAROCCA 2007</b>	<b>R 155.00</b>
<i>Bright ruby colour with a bouquet of typical port aromas. The tinta barroca grape originates from Douro Valley, Portugal &amp; is SA's most popular grape for making port.</i>	