



WINE LIST

SAUVIGNON BLANC

Crisp, dry and refreshing white varietal wine. Pairs well with seafood, poultry and salads.

Simonsig R58 (G) / R235 (B)

With a brilliantly clear colour, the Sauvignon Blanc expresses flavours of green melon, asparagus, green figs and subtle hints of pineapple. Its balanced mouthfeel displays tropical notes on the palate with crisp acidity adding freshness and longevity.

Waterford Pecan Stream R45 (G) / R190 (B)

Shaped around fresh fruit aromas such as granadilla, pear and apple with hints of gooseberry. The palate expresses great purity in fruit, and well-balanced with a medium soft acidity.

Waterford Elgin R296 (B)

A more restrained style of Sauvignon Blanc showing fresh granadilla and green apple fruit, with underlying chalk and slate notes confirming the Elgin origin of the grapes. The palate is finely textured with soft fruit, tight acidity and a deceptively long finish of flavours.

CHARDONNAY

White wine with rich citrus flavours. Pairs well with fish and chicken dishes.

Warwick – unwooded R225 (B)

Intense nose of fresh pineapple, lemon, citrus and floral notes. The mid-palate is broad and appealing, supported by a lingering acidity.

Simonsig R70 (G) / R276 (B)

Elegantly wooded, this wine exhibits a golden dust colour with complex aromas of citrus and butterscotch. The palate is full-bodied with a silky texture that tempts with layers of ripe apple, roasted almonds and toasty French oak ending in a long dry finish.

Waterford Estate R598 (B)

A brilliant yellow colour with a green hue is very characteristic of this single vineyard Chardonnay. Aromatics of peach pip and lemon zest, as well as soft coconut husk and nutmeg notes from the gentle oak usage can be found.





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CHENIN BLANC

Versatile zesty white wine. Pairs well with Mediterranean food, sushi and hearty meals like veal.

Simonsig R45 (G) / R170 (B)

This versatile variety appeals with a bright straw colour and a distinctive presence of passion fruit, watermelon and guava. With a lively acidity it pronounces the fruit and coats the palate with an abundance of kiwifruit and tropical nuances.

Waterford Pecan Stream R50 (G) / R200 (B)

Aromatics of white pear, tropical melon, fresh peach and apricots, with soft notes of delicate floral and lemon zest in the background. The Chardonnay and Viognier adds great texture and roundness to the mouthfeel of the wine. The palate is expressive of clean fruit and wonderfully-balanced natural acidity.

Villiera R170 (B)

The wine has intense fruit and honey with a hint of wood spice on the nose, including pineapple, guava and citrus. On the palate it is rich and full-bodied with good balance and a long finish.

WHITE BLENDS

Villiera Down to Earth R168 (B)

The wine is lively and fresh with a hint of passion fruit and gooseberries from the Sauvignon Blanc. The Sémillon contributes the more herbaceous, grassy character as well as complexity to the palate. It also contributes to the balance and makes you reach for another glass.





WINE LIST

MÉTHODE CAP CLASSIQUE

In South Africa, a sparkling wine which is made in the traditional champagne style.

Oude Werf House R55 (G) / R285 (B)

The cream and red label indicate the use of white and red grapes in the blend.

Krone Brut Rosé R395 (B)

Sassy, refreshing and uplifting with delicate berry fruits; elegant lees-yeastiness and a fine, creamy mousse.

Miss Molly Môreson (Bottle fermented) R305 (B)

Miss Molly - the silver coated, green eyed, completely captivating Môreson Weimaraner - is impossible to resist.

Simonsig Kaapse Vonkel R382 (B)

Jewel-like in clarity with a straw-coloured undertone, this sophisticated Cap Classique excites with a symphony of energetic, yet elegant bubbles, and notes of white peach and red berries. The flavour of freshly baked bread comforts the palate, while the fine balance between the fruit and acidity displays beautiful finesse and elegance.

Villiera Monro R630 (B)

Rich, creamy, yeasty nose, with a full, ripe toasty flavour on the middle palate developing finesse and complexity on the aftertaste.

ROSÉ

A type of wine that incorporates some of the colour from the grape skins, but not enough to qualify it as a red wine.

Delheim R50 (G) / R180 (B)

Concentrated raspberry, strawberry and pomegranate aromas filled with floral undertones. The palate is fresh and lively, with a balanced acidity. Complex ripe summer berry flavours follow through on the finish.

Waterford Rose-Mary R65 (G) / R260 (B)

The aroma is mineral driven with delicate raspberry fruit undertones. The natural acidity from the different Mediterranean varietals adds a lovely soft texture to the wine and provides for a crisp and fresh finish. The perfect low alcohol wine to be served at the beginning of any meal.





WINE LIST

CABERNET SAUVIGNON

Full-bodied red wine with dark fruit flavours and savoury tastes from black pepper to bell pepper.
Pairs well with red meat, lamb and duck.

Guardian Peak R65 (G) / R225 (B)

The ripe fruit and slightly more subtle blackcurrant and apricot flavours are well supported by an integrated tannin structure. This wine has a juicy, well-rounded and full mouthfeel with a long, balanced finish.

Warwick First Lady R245 (B)

Black cherries, thyme, origanum, marjoram, milk chocolate, pencil shaving, graphite, wild raspberries and mulberries. This wine shows complex red fruit aroma profile, with raspberry, ripe plum and hints of cherry, lead pencil and cedar.

Simonsig R330 (B)

The deep garnet red colour reveals delicate notes of violets, cherries, blackberries and cedar. A masculine body reflects pencil shavings and fynbos, whilst the velvety tannins bind these flavours into a supple, lingering mouthfeel.

Kleine Zalze R205 (B)

Aromas of black cherry, cassis and cigar-box opens up with dark fruit on the palate, complemented by full yet fine-grained tannins. A full, rich wine that maintains elegance typical to Kleine Zalze wines. A fantastic companion to most meat dishes.





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SHIRAZ

A medium to full-bodied red wine with medium-plus to high levels of tannins and flavours of blackberry, mint and black pepper notes. Pairs well with lean red meat, stew, mildly spicy ethnic foods.

Guardian Peak R60 (G) / R225 (B)

The dark fruit and mocha shows superb follow through onto the palate. The wine has a well-rounded mouthfeel, elegant velvet tannins and a long fresh fruit-filled finish.

Delheim R255 (B)

Deep red/purple in colour. Plums, black cherries, flowers and subtle spice on the nose. Juicy, concentrated yet elegant palate with black fruits and liquorice flavours.

Simonsig Mr Borio's R258 (B)

A full-bodied, richly flavoured dry red, with a vibrant plum colour and attractive notes of blueberries and spice. Hints of vanilla pod intertwine with the well grafted tannins creating a feast of mouth filling flavour.

Waterford Kevin Arnold R630 (B)

Vibrant dark fruit, earthy and clove pepper spice lead the aromatics of this Stellenbosch Shiraz, accompanied by soft liquorice undertones. Natural acidity and the classic granular tannins are very characteristic of the voluptuous nature of a Stellenbosch Shiraz.



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PINOT NOIR

A dry, red wine that typically exhibits fruit-forward character with strawberry, cherry, raspberry and blackberry fruit. Pairs well with pork and poultry, beef, fish and lamb.

Waterford R758 (B)

The wine's aromatics are led by delicate wild and sour cherries, clean and elegant earthy notes which are complimented by a light touch of Burgundian French oak. The tannin structure is surprisingly well textured and extremely well-balanced for this elegant wine and finishes well with a fresh natural acidity.

PINOTAGE

Versatile South African created red wine showcasing up-front, black cherry fruit along with hints of leather and tar. Pairs well with red meat and particularly game.

Kleine Zalze R55 (G) / R200 (B)

On the bouquet there are notes of ripe, red fruit with floral tones and hints of lavender. The flavours follow through on the palate which also has a firm yet elegant tannin structure that will allow the wine to mature well over the next 5-8 years. This wine is delightful on its own but can be successfully paired with hot curry dishes or wintry stews.

Simonsig Estate R256 (B)

A full-bodied, richly flavoured dry red, with a vibrant plum colour and attractive notes of blueberries and spice. Hints of vanilla pod intertwine with the well grafted tannins creating a feast of mouth filling flavour.

Villiera R220 (B)

A new style Pinotage with subtle oak spice, plums, vanilla and a slight smokiness on the nose. On the palate it is soft but well-structured with good length.





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MERLOT

A dry-in style red wine with a medium to full-bodied palate presence. Pairs well with red meat and strong cheeses.

Villiera R60 (G) / R218 (B)

The aroma shows hints of wood spice with attractive dark berry fruit. On the palate the wine is rich and full with juicy soft tannins and good acidity.

Guardian Peak R65 (G) / R225 (B)

The red cherry and plum aromas are well-integrated with an earthy, fynbos note with subtle undertones of tobacco and tea leaf. The vibrant red fruit flavours are well supported by soft, restrained tannins that helps create an elegant Merlot.

Delheim R300 (B)

Aromas of tobacco, black cherries and redcurrants are supported by whiffs of cloves and cinnamon. A full-bodied and elegant style of Merlot, with a supple structure and silky tannins. Fresh plum and blueberry flavours linger on the finish.

Kleine Zalze R205 (B)

This is a typical Merlot that is packed with flavours of ripe plums and red berry fruits on both the bouquet and the palate. The ripe tannin profile ensures this wine has a wonderful structure without being heavy on the palate and the fresh natural acidity ensures a vibrant and lingering finish. This wine can be enjoyed on its own but will also pair well with meat dishes such as steak or with casseroles.





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RED BLENDS

Kleine Zalze SMV R360 (B)

A bouquet of wild berries is complemented by savoury notes and a hint of pepper. It has an elegant yet supple palate with hints of cherry and spice.

Villiera Down To Earth Red R50 (G) / R168 (B)

An explosion of spice and dark berry flavours with the tannin caressing the palate. The extra dimension of integrated oak was all that was needed to complete the picture of a modern wine that illustrates the art of blending.

Waterford Pebble Hill R60 (G) / R215 (B)

Shiraz lead, the wine shows off forward fruit aromatics of violet, cherries and liquorice accompanied by notes of classical cigar box spice. The palate follows the reputation of abundant dark red fruit and a classic tannin structure, finishing with balanced natural acidity.

