



## *Welcome to our world of fine wines*

*Granny Mouse Country House and Spa is proud to present you with a selection of South Africa's finest wines. The cellar and wine list has been carefully selected to offer you the chance to tour the different regions of the Cape and to understand the complexity and classic structures that make up the perfect drinking experience.*

*Please feel free to take a tour down to our wine cellar to make your choice easier. One of our staff is on hand to recommend the perfect wine for the perfect meal.*

## *Méthode Cap Classique*

### ***Simonsig "Kaapse Vonkel" Brut 2006***

Glass: 30.00      Bottle: 120.00  
Winemaker: Johan Malan, Van Zyl Du Toit and Debbie Burden  
Region: Stellenbosch  
Blend: Chardonnay, Pinot Noir and Pinot Meunier.  
Description: Lively mousse with very fine and delicate bubbles. Lovely floral aromas with berry flavours of red grapes and a touch of Chardonnay citrus freshness. The yeasty bouquet follows through to flavours of freshly baked bread and buttered toast.  
Complements: *As an aperitif or enjoy with fresh oysters, pate, light soups or desserts.*

### ***Krone Borealis Cuvée Brut MCC 2003***

Bottle: 135.00  
Winemaker: Nicky Krone  
Region: Tulbagh  
Blend: Chardonnay and Pinot Noir.  
Description: Elegant, classic biscuit bouquet with yeasty lees-creaminess and fine, persistent bubbles.  
Complements: *Wonderful aperitif enjoyed anytime.*

### ***Avondale Brut NV (Organic)***

Bottle: 125.00  
Winemaker: Bertus Albertyn  
Region: Paarl  
Blend: Chardonnay  
Description: Flavours of lemon, apple pie and biscuit, with a touch of honey. The taste is dry and complex. The first organic Méthode Cap Classique in South Africa.  
Complements: *Enjoy as an aperitif or with seafood, fish or even desserts.*

### ***Pierre Jourdan Cuvée Belle Rosé NV***

Bottle: 130.00  
Winemaker: Achim von Arnim  
Region: Franschhoek  
Description: Cuvée Belle Rose has the faintest tinge of salmon pink, a lively presentation of Pinot Noir flavours, a pleasing fine mousse and reveals an elegant dry finish.  
Complements: *A lovely aperitif or enjoy with mussels, crayfish, prawns or duck.*

## *Champagne*

### ***Tribaut Brut Tradition NV***

Bottle: 310.00  
Region: Romery  
Blend: Chardonnay, Pinot Noir and Pinot Meunier.  
Description: Very fresh and lively, hints of dried fruit and apricots, nice balance and long finish.  
Complements: *Beautiful aperitif and great with dessert. The ideal party companion.*

### ***Billecart-Salmon Brut 1998***

#### ***Cuvée Nicolas Francois Billecart***

Bottle: 800.00  
Region: Mareuil-sur-Ay  
Blend: Chardonnay and Pinot Noir.  
Description: Aromas of white flowers mixed with subtle notes of brioche while the balance between richness and persistence is the hallmark of this accomplished wine.  
Complements: *Perfectly as a partner of poultry or white meat.*

### *Dom Perignon 1999*

Bottle: 1800.00  
Region: Epernay  
Blend: Pinot Noir, Pinot Meunier and Chardonnay.  
Description: Tremendous aromatic intensity, with hints of roasted hazelnuts. Medium to full bodied with crisp acidity. Zesty, very long finish. One of the best vintages ever.  
Complements: *This classic cuvee will make the perfect aperitif, but will also complement most fish or white meat dishes.*

### *Champagne Mailly Grand Cru Le Echansons Millésimé 1998*

Bottle: 1300.00  
Region: Mailly-Champagne  
Blend: Pinot Noir and Chardonnay.  
Description: The open, expansive nose shows a complex range of aromas such as white fruits, crystallized citrus, ripe wheat highlighted by delicate notes of sweet spice, toasted almonds and subtle wood. The palate achieves an ideal balance of ripeness and freshness. Sweet scents of peach, pear and citrus are complimented by buttery, honeyed notes.  
Compliments: *On its own as an aperitif or pair with gourmet dishes such as lobster, truffles or game.*

### *Billecart-Salmon Brut Rosé NV*

Bottle: 800.00  
Region: Mareuil-sur-Aÿ  
Blend: Chardonnay, Pinot Meunier and Pinot Noir.  
Description: A romantic Champagne. This cuvee unveils a subtle aroma leading to an elegant, delicate bouquet of fine notes of red fruits. A light elegant style, followed by a fresh finish.  
Complements: *Ideal as an aperitif but also with dishes like wild salmon or sushi. Try it with our rare seared Tuna Niçoise.*

### *Tribaut Brut Rosé*

Bottle: 440.00  
Region: Romery  
Blend: Pinot Noir and Pinot Meunier.  
Description: A fruity Champagne, dominated with red fruit flavours such as raspberry and blackcurrant. Nice complexity and balance and a superb light salmon colour.  
Compliments: *Delicious as an aperitif & pairs well chocolate and strawberry desserts as well as white meats.*

## *Selection of Special & Rare Vintages*

### *Meerlust Cabernet Sauvignon 1982*

Bottle: 1990.00  
Region: Stellenbosch  
Description: We do not currently have a description for this wine and as the wine is quite rare, we do not want to open one for tasting.

### *Meerlust Cabernet Sauvignon 1983*

Bottle: 1890.00  
Region: Stellenbosch  
Description: We do not currently have a description for this wine and as the wine is quite rare, we do not want to open one for tasting.

*Meerlust Rubicon 1993*

Bottle: 1390.00  
Region: Stellenbosch  
Blend: Cabernet Sauvignon, Merlot and Cabernet Franc.  
Description: On the nose the wine has powerful, ripe berry aromas supported by elegant plum and vanilla oak. On the palate it has a mouth filling bouquet of berry fruit and ripe plum with a distinctive aftertaste.

*Meerlust Rubicon 2000 (4 ½ Stars John Platter)*

Bottle: 580.00  
Region: Stellenbosch  
Blend: Cabernet Sauvignon, Merlot and Cabernet Franc.  
Description: A powerful bouquet of dark fruits, spice, cigar box and tobacco notes followed by a rich and mocha driven palate with firm tannins.

*Thelema Merlot Reserve 2005 (4 ½ Stars John Platter)*

Bottle: 420.00  
Region: Stellenbosch  
Description: The finest Merlot Thelema produces. It is concentrated and firm and requires time to open up and show off its pedigree, therefore requiring decanting. Plush black fruit with a creamy texture.

*Veenwouden Classic 2001*

Bottle: 395.00  
Region: Paarl  
Blend: Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec.  
Description: The wine has an aromatic offering of liquorices, violets and crushed dark mulberries followed by cassis, hints of espresso roast and lead pencil on the palate.

*Rust en Vrede Estate 2000 (4 ½ Stars John Platter)*

Bottle: 450.00  
Region: Stellenbosch  
Blend: Cabernet Sauvignon, Shiraz and Merlot.  
Description: Aromas of rich and focused blackcurrant, black berries, plum and fruit with layers of mocha and dark chocolate followed by an intense and concentrated palate with a complex structure with dense tannins that are well integrated in the long finish.

*Bouchard Finlayson "Tete de Cuvée"*

*Pinot Noir 2005 (3 Bottles)*

*(5 Stars John Platter Guide 2008, "Wine of the Year 2008" John Platter)*

Bottle: 790.00  
Region: Walker Bay  
Description: Appealing on the nose with whiffs of raspberry, cherry and oaky plum. Rich and long on the palate with a full-bodied, firm and harmonious structure ending in layers of velvety tannins.

*Boekenhoutskloof Syrah 2001 (5 Stars John Platter)*

Bottle: 350.00  
Winemaker: Marc Kent  
Region: Franschhoek  
Description: This wine is complex with layers of delicate violet and clove spices with ground pepper undertones on the nose. The palate is savoury with an interesting fennel / liquorice flavour and a lasting finish. Big structure and generous texture promise a long future for this wine. It has both elegance and power.

*Springfield "Méthode Ancienne" Cabernet Sauvignon 2001*

*(4 ½ Stars John Platter)*

Bottle: 395.00  
Region: Robertson  
Description: This wine is the best Springfield can produce to warrant the "Méthode Ancienne" label. The wine is unfiltered and unfinned, and may deposit a sediment, possibly requiring decanting. The vines were planted in 1979 and they bear 17 – 20 barrels of luscious premium Cabernet Sauvignon.

*Rustenberg Peter Barlou 2003 (4 ½ Stars John Platter)*

Bottle: 490.00  
Region: Adie Badenhorst  
Cultivar: Cabernet Sauvignon  
Description: Impressive ripeness of fruit & richness on the palate entry. Black currant, cherry, plums are made more complex by layers of liquorice, tobacco and cedar. The palate intensity is explosive and the layers of tannin create an impression of seamlessness and great length.

*Glen Carlou "Grand Classique" 2002 (4 ½ Stars John Platter)*

Bottle: 190.00  
Region: Paarl  
Blend: Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot.  
Description: Aromas of cloves, sandalwood and fresh cassis berries with ripe tannins, clean intense fruit and blackberry flavours. The taste holds in the mouth with excellent balance.

*Thelema Cabernet Sauvignon 2002*

*(4 ½ Stars John Platter)*

Bottle: 250.00  
Region: Stellenbosch  
Description: Concentrated blackcurrant, black berry and mocha flavours with hints of mint and eucalyptus and nice grippy tannins.

*Alto Cabernet Sauvignon 2001 (4 ½ Stars John Platter)*

Bottle: 275.00  
Region: Stellenbosch  
Description: Ripe cherries, cigar box and a hint of mint on the nose followed by cherries, vanilla and oak on the palate. A big and luscious wine that is quite mouthful with a long and lingering finish.

*Overgaauw Tria Corda 1995*

Bottle: 300.00  
Region: Stellenbosch  
Blend: Cabernet Sauvignon, Merlot and Cabernet Franc.  
Description: A full-bodied red which is rich and smooth on the palate. A wine that has elegance, complexity and exceptional quality.

*Vriesenhof Enthopio 2001*

Bottle: 350.00  
Region: Stellenbosch  
Blend: Pinotage, Merlot, Cabernet Franc and Shiraz  
Description: "Truly indigenous Pinotage". Initial soft fruit and juiciness on the front palate dissolves into an interesting tart sensation with flavours of plums, dark berries, marzipan and spice.

*Grangehurst CWMG Cabernet Sauvignon 2001*

Bottle: 350.00  
Region: Stellenbosch  
Description: Youthful violets, red berries and cassis complimented by cedar and vanilla aromas and flavours. Lively and spicy on the palate with firm, ripe tannins.

*Vilafonté Series "C" 2004 (4 ½ Stars John Platter)*

Bottle: 540.00  
Region: Stellenbosch  
Blend: Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec.  
Description: Intense and deep aromatics of black berry, cassis, pepper spice, chocolate and warm oak tones. The palate entry is elegant and silky building to strong weight and flavor concentration with sweet, black fruit intensity, finishing with strength and duration of dark, earthy flavours.

*Waterford "The Jem" 2004 (4 ½ Stars John Platter)*

Bottle: 1100.00  
Region: Stellenbosch  
Blend: Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petit Verdot, Shiraz, Mourvèdre and Barbera.  
Description: Hints of lead pencil shavings are infused with a truffle like flavours that combine to show spice and earthiness. Layers of very finely integrated tannins combine with refined fruit flavours to offer an elegant yet long lasting finish that is classically dry and rewarding.

*Vergelegen "V" 2004 (4 ½ Stars John Platter)*

Bottle: 990.00  
Region: Stellenbosch  
Blend: Cabernet Sauvignon, Merlot and Cabernet Franc.  
Description: The nose is complex, showing blackcurrants, cedar wood, lead pencil and cigar box aromas. These develop in the glass and are joined by raspberry, black cherry, spice and a hint of gaminess. On the palate the wine is concentrated but elegant, with fine-grained tannins. These tannins soften even further in the glass, resulting in a luxurious wine with a long aftertaste.

## *I nternational Wines*

### *White*

#### *Domaine Laroche Chablis Premier Cru Les Fourchaumes Vieilles Vignes 2003*

Bottle: 380.00  
Region: Chablis, France  
Cultivar: Chardonnay.  
Description: Benchmark Chablis, classic & good value. The wine has a delicate aroma of spring blossom, followed by restrained mineral fruit, hints of greengages and limestone and a fresh finish.  
Complements: *Serve with marinated tuna, salmon or smoked chicken dishes.*

#### *Perrin Reserve Côtes du Rhône Blanc 2005 (Châteaux de Beaucastel)*

Bottle: 225.00  
Region: Côte de Rhône, France  
Blend: Grenache Blanc, Bourboulenc, Marsanne, Roussanne, Viognier  
Description: A golden-hued peach-scented, intensely flavoured dry white wine. Very interesting wine.  
Complements: *Ideal accompaniment to spicy cuisine, shellfish and Mediterranean dishes prepared with olive oil and herbs.*

#### *Villa Maria Private Bin Riesling 2004*

Bottle: 200.00  
Region: Marlborough, New Zealand  
Description: Made in an off-dry style. A lifted bouquet of ripe citrus-lime and spring-blossom aromas. The palate is beautifully balanced with intense flavours, great length and a zesty lime finish.  
Complements: *Mild cheeses, salads, risotto, Caesar salad and chicken dishes.*

#### *Domaine Grier Maccabeu Viognier 2006*

Bottle: 160.00  
Region: St Paul de Fenouillet, Southern France  
Blend: Maccabeu and Viognier.  
Description: Beautifully perfumed with floral notes combined with dried apricot and an underlying minerality. On the palate it is structured and lively with a broad finish.  
Complements: *Asparagus, scallops, goat's cheese, trout and grilled prawns.*

### *R ed*

#### *M. Chapoutier Petite Ruche 2000*

Bottle: 255.00  
Region: Crozes – Hermitage, France  
Cultivar: Syrah  
Description: This wine is fresh and well rounded with deep purple red hues and intense flavours of blackcurrant & raspberry, finished with stewed fruit.  
Complements: *All cheeses, meats and poultry*

#### *Domaine Louis Latour Château Corton Grancey Grand Cru 1997*

Bottle: 700.00  
Region: Côte de Beaune, France  
Cultivar: Pinot Noir  
Description: This elegant wine has a wonderful cloak of rich ruby red and a pungent nose of ripe red fruit with hints of caramel. The silky tannins lead to a soft, round finish which leaves you wanting more. Fantastic wine!  
Complements: *This wine is so good; it will match any red meat dish.*

### *Marques De Riscal Reserva Rioja 2001*

Bottle: 280.00  
Region: Elciego (Alava), Spain  
Blend: Tempranillo, Graciano y Mazuelo  
Description: On the nose hints of fruit enveloped in a series of oak fragrances and balsamic aromas followed by toasted sensations on the palate.  
Complements: *Game dishes, mild cheese, tournedos au poivre*

### *Penfolds Koonunga Hill Shiraz/ Cabernet Sauvignon 2001*

Bottle: 280.00  
Region: McLaren Vale, Australia  
Blend: Shiraz, Cabernet Sauvignon  
Description: Spicy, dark fruit aromas of quince and fig, hints of olive and liquorice, smoky meats and a gamey overtone. Aromas of dark chocolate and fruitcake develop against a background of well-mellowed, subtle, yet spicy oak followed by stewed quince, rhubarb and ripe dark fruits on the palate with further black olive notes adding a savory tone to the finish.  
Complements: *Ideally suited to beef, duck, game and lamb.*

### *Domaine Grier "L'Aqueduc" 2006*

Bottle: 140.00  
Region: Côtes Du Roussillon  
Blend: Carignan, Grenache and Syrah  
Description: The wine expresses the minerality expected from the vineyard and it is supported by fruit and a hint of aniseed. It is naturally fresh with good palate weight and balance.  
Complements: *Lamb, pork, beef wellington, onion tart and mushroom risotto.*

### *Domaine Grier "Crusade" 2005*

Bottle: 240.00  
Region: Côtes Du Roussillon  
Blend: Grenache Noir, Syrah and Mourvèdre  
Description: The wine is powerful with huge structure and great length. Dark berry fruit dominates but there is abundant spice and a hint of liquorice. The oak plays a supporting role and contributes to achieving harmony in the blend.  
Complements: *Grilled red meats and oxtail.*

## *White Wines*

### *Sauvignon Blanc*

#### *Waterford "Pecan Stream" 2007*

Glass: 20.00      Bottle: 70.00  
Winemaker: Kevin Arnold  
Region: Stellenbosch  
Blend: Sauvignon Blanc, Semillon  
Description: Upfront ripe gooseberries and asparagus. Full of fresh tropical fruit and a crisp minerality to the finish.  
Complements: *Salmon and game fish.*

#### *Springfield Special Cuvée 2007*

Bottle: 150.00  
Winemaker: Abrie Bruwer  
Region: Robertson  
Description: Complex, sensuous combination of passion fruit and flintiness gives a full mouthful with stylish length.  
Complements: *Seafood*

### *Mulderbosch 2007*

Bottle: 130.00  
Winemaker: Mike Dobrovic  
Region: Stellenbosch  
Description: Clear, lively green apple hues with a tropical nose packed with guava, passion fruit, litchi, gooseberry and a hint of green pepper. The mouth-filling ripe fruit is supported by crisp acidity.  
*Complements: Fresh asparagus, oysters, grilled line fish and shellfish, calamari, smoked salmon and goat's cheese.*

### *Klein Constantia KC 2008*

Bottle: 80.00  
Winemaker: Adam Mason  
Region: Elgin and Stellenbosch (Grapes sourced outside Constantia)  
Description: Fresh green appearance. Showy nose of guavas and cut grass. The palate is well balanced, with a full middle palate and a lasting, flavoursome finish.  
*Complements: Fabulous aperitif, but best with food.*

### *Oak Valley 2007*

Bottle: 105.00  
Winemaker: Pieter Visser  
Region: Elgin  
Description: A well balanced wine with some citrus overtones and ripe grapefruit flavours. A fresh, zesty mouth-feel with good acid. Crisp and dry on the palate with a lingering aftertaste. The wine has nice harmony, elegant yet flinty with underlying minerality.  
*Complements: Lovely aperitif and good all rounder.*

### *Bouchard Finlayson 2007*

Bottle: 150.00  
Winemaker: Peter Finlayson  
Region: Walker Bay  
Description: Crisp, clear green apple and fig flavours make it more tropical than grassy and more delicate than overpowering with pure fruit tones and excellent balance.  
*Complements: Fish or seafood dishes.*

### *Overgaauw 2007*

Bottle: 70.00  
Winemaker: Braam Van Velden  
Region: Stellenbosch  
Description: Complex wine with aromas of green peppers, lime, pineapple, asparagus and a touch of minerality. The aromas follow through onto a well-balanced palate offering an elegant refreshing and crisp finish and a lingering aftertaste of enticing tropical fruits.  
*Complements: Enjoy with fresh oysters, grilled fish with asparagus risotto, and chicken or seafood salad with Asian dressing or salmon sushi.*

### *Klein Steenberg 2007*

Bottle: 70.00  
Winemaker: John Loubser  
Region: Constantia  
Description: This is a fresh, dry wine, full of flavor, with hints of cut grass, gooseberries and passion fruit.  
*Complements: On its own or with white meats, seafood dishes, fish or pasta.*

### *Thelema 2006*

Bottle: 180.00  
Winemaker: Gyles Webb  
Region: Stellenbosch  
Description: The wine is fresh, crisp and full of delicious gooseberry, pineapple and melon flavours. It gives an impression of sweetness, but it is actually bone-dry.  
Complements: *Light pastas, mild cheeses, poultry, light seafood or shellfish.*

### *Ridgeback 2007*

Bottle: 120.00  
Winemaker: Cathy Marshall  
Region: Paarl  
Description: Upfront lemon/lime notes evolve to a tropical spectrum of guava, litchi and pear. A hint of gooseberry lingers on the mid-palate which carries to a clean citrus finish.  
Complements: *Salads, light chicken meals, sushi, fish, seafood or on its own.*

## *Chenin B lanc*

### *Avondale 2007*

Glass: 20.00      Bottle: 65.00  
Winemaker: Bertus Albertyn  
Region: Paarl  
Description: This is a Chenin in a versatile style: happy with food or on its own. Packed with fruit on the palate in concentrated dollops.  
Complements: *Enjoy on its own or with seafood, fish or white meats.*

### *Bellingham "The Maverick" 2005*

Bottle: 140.00  
Winemaker: Neil Groenewald and Mario Damon  
Region: Stellenbosch  
Description: A dry, wooded, full-bodied wine with a well-rounded mouth-feel that blossoms on the palate. Aromas of tropical fruit, peaches, cream and hints of vanilla and spice on the nose followed by a big, bold and fully rounded palate with flavours of melon, apricot and subtle spice integrated with creamy vanilla oak nuances and a long complex finish.  
Complements: *Game fish, ostrich carpaccio, creamy chicken and pasta dishes.*

### *Rudera "Robusto" 2006 (4 ½ Stars John Platter)*

Bottle: 170.00  
Winemaker: Teddy Hall  
Region: Stellenbosch  
Description: This off-dry wine has a quince and grapefruit bouquet, with fresh fruit salad and pineapple on the nose and it follows through onto the palate. Good crisp acidity balances the sweet fruit flavours.  
Complements: *An exceptional food wine from the Master of Chenin Blanc.*

### *Cederberg "V Generations" 2006 (Veritas – Double Gold)*

Bottle: 260.00  
Winemaker: David Nieuwoudt  
Region: Cederberg Wilderness Area  
Description: Delicate floral and honeyed whispers. Lime with some biscuit aromas. A fat, juicy palate, fragrant rich in ripe oaky/lees character. Full length with good acid backbone. The wine is concentrated and structured for longevity. An elegant, well-crafted wine.  
Complements: *Salmon, seafood, creamy chicken and pasta dishes.*

*Jean Daneel "Signature" 2004*

Bottle: 170.00  
Winemaker: Jean and René Daneel  
Region: Napier  
Description: The wine is full-flavoured with a long lingering after taste. Minerals combined with excellent fruit, lots of lime and apricot flavours rounds the wine off.  
Complements: *Enjoy with seafood, fish or white meats.*

*Chardonnay*

*Dalla Cia 2007*

Glass: 20:00      Bottle: 80.00  
Winemaker: Giorgio Dalla Cia  
Region: Stellenbosch  
Description: A delicious, barely wooded Chardonnay with a crisp and fragrant bouquet of lemon-blossom and dry figs.  
Complements: *White meat, fish, shellfish or mushroom dishes.*

*Hamilton Russell 2005 (5 Stars John Platter)  
("Top 20 Chardonnay in the World" - Harpers)*

Bottle: 290.00  
Winemaker: Hannes Storm  
Region: Walker Bay  
Description: A tight, minerally wine with classic Hamilton Russell vineyard length and complexity. A stand-out core of intense grapefruit and pear aromas and flavours are brought beautifully into focus by a tight line of natural acid that combines with dry, pebbly characters. An elegant, yet textured wine with a strong personality of both place and vintage.  
Complements: *Creamy pasta dishes, crayfish, creamy fish dishes or on its own.*

*Thelema 2004*

*(International Wine Challenge – Gold)*

Bottle: 250.00  
Winemaker: Gyles Webb  
Region: Stellenbosch  
Description: The nose shows pure marmalade fruit, hazelnut and complex yeasty flavours in nice harmony with oak. The palate is clean and pure with a lovely texture and a long finish.  
Complements: *Strong cheeses, pork, poultry or heavier seafood dishes.*

*De Wetshof "Bon Vallon" 2007*

Bottle: 80.00  
Winemaker: Danie de Wet  
Region: Robertson  
Description: An un-wooded Chardonnay matured on the lees, producing a fresh, lemony flavoured wine with a yeasty, nutty after taste.  
Complements: *Best with seafood, light meals and appetizers.*

*Bouchard Finlayson "Sans Barrique" 2007*

Bottle: 150.00  
Winemaker: Peter Finlayson  
Region: Walker Bay  
Description: A stylish fresh un-wooded wine that is bright, fruity and lean with green apple and citrus flavours which are enriched by guava and honeysuckle tones.  
Complements: *Excellent with shellfish and sushi.*

*Bouchard Finlayson "Missionvale" 2007*

Bottle: 170.00  
Winemaker: Peter Finlayson  
Region: Walker Bay  
Description: Organic in the flavour with a tantalizing yeasty complexity. Strong structure with supple fruit flavours followed by a long finish.  
Complements: *Delicious with crustaceans, scallops, rich flavoured fish and bouillabaisse dishes.*

*Springfield "Wild Yeast" 2005*

Bottle: 150.00  
Winemaker: Abrie Bruwer  
Region: Robertson  
Description: This un-wooded Chardonnay, fermented with native yeast, present in the vineyard, abounds with flavours of pineapple and pear drops. Deliciously complex in style.  
Complements: *Best with seafood and light meals.*

*Thelema "Ed's Reserve" 2003*

Bottle: 220.00  
Winemaker: Gyles Webb  
Region: Stellenbosch  
Description: Very unusual Chardonnay. It has a distinctive Muscat character that, despite severe wooding, doesn't diminish. This is a very fragrant wine with lovely yeasty flavours and a long, velvety mouth-feel.  
Complements: *Serious food wine.*

*S emillon*

*Nitida 2006*

*(Michelangelo International Wine Competition – Double Gold)*

Bottle: 105.00  
Winemaker: Bernhard Veller  
Region: Durbanville  
Description: Aromas of grapefruit with newly cut grass and a pleasing floral tone. Fresh apples, pears, hints of almonds, crunchy honey combining beautifully with citrus marmalade on the nose and palate.  
Complements: *Great partner to crisp salads with a little spice, clean cut seafood and chicken dishes*

*Steenberg 2003 (5 Stars John Platter)*

Bottle: 170.00  
Winemaker: Ruth Frances-Penfold  
Region: Constantia  
Description: Made from very ripe fruit, this complex wooded Semillon shows intense dried apricot aromas with a citrus (tangerine) zestiness that flows onto the palate. Well-integrated oak flavours create a caramel creaminess, which leads to a long, silky mouth feel.  
Complements: *Wonderful food companion like creamy pasta and white meat dishes as well as seafood or pork.*

*Zorgvliet "Silver Myn" 2008*

Glass: 15:00      Bottle: 75.00  
Winemaker: Neil Moorehouse  
Region: Stellenbosch

Description: This un-wooded wine shows good acidity that makes it fresh and crisp. Citrus, lemongrass and herbaceous flavours dominate both nose and palate, along with good mouth-feel and length in finish.

Complements: *Excellent partner with white meat dishes or on its own.*

## *V iognier*

### *Ridgeback 2005 (Veritas – Gold)*

Bottle: 120.00  
Winemaker: Cathy Marshall  
Region: Paarl  
Description: Vibrant, rich yet with a fresh array of apricots, limes, white peach and orange blossoms well supported by blonde-tobacco oak spice. The long mineral finish is persistent.

Complements: *Spicy dishes and shellfish.*

### *Fairview 2007*

Bottle: 130.00  
Winemaker: Charles Back  
Region: Paarl  
Description: Elegant, opulent fruit and a refined freshness on the palate. Fragrant apricot and melon flavours, well integrated with subtle oaking.

Complements: *Enjoy with spicy dishes, masala etc.*

### *Bellingham "The Maverick" 2005*

Bottle: 140.00  
Winemaker: Niel Groenewald, Mario Damon  
Region: Franschhoek  
Description: On the nose fragrant floral aromas layered with ripe peaches, creamy vanilla, candied fruit and spice. On the palate deliciously full entry with intense flavours carried through from the nose. Discreet sweetness is offset by perky acidity and a very pleasing long after taste.

Complements: *Perfect with bobotie, sushi, Thai and oriental dishes, spicy chicken and Indian curries.*

### *Zorgvliet "Silver Myn" 2007*

Glass: 30.00      Bottle: 120.00  
Winemaker: Niel Moorehouse  
Region: Stellenbosch  
Description: The nose shows spice and Earl Grey tea characteristics with floral notes. On the palate, ginger, white peach and pear fruit, and is balanced with some residual sugar.

Complements: *Enjoy with spicy dishes.*

## *R iesling*

### *Thelema Rhine Riesling 2004*

Bottle: 120.00  
Winemaker: Gyles Webb  
Region: Stellenbosch  
Description: This is a beautiful, dry un-wooded Riesling in the Alsatian style with melon and lime on the nose that follows through onto the palate.

Complements: *Tandoori chicken, sashimi, mussels, Asian dishes, pork, lobster or mild cheeses.*

### *Jack & Knox "Frostline" 2007*

Bottle: 170.00  
Winemaker: Bruce Jack and Graham Knox  
Region: Swart Berg

Description: Delicately fresh, a touch of classic aromatics, with very slight oiliness on the pallet  
Complements: *Very food friendly, can handle some spice, best with Asian style dishes with substance.*

### *Gewürztraminer*

#### *Paul Cluver 2007*

Bottle: 120.00  
Winemaker: Andries Burger  
Region: Elgin  
Description: Aromas of litchi on the nose and bursting with flavours of rose water, Turkish delight and litchi on the palate. The palate is rich, lingering with hints of spice.  
Complements: *Natural partner for spicy dishes as well as fish, poultry, pork, vegetable dishes or on its own.*

### *Interesting White Blends*

#### *Bouchard Finlayson Blanc de Mer 2007*

Bottle: 120.00  
Winemaker: Peter Finlayson  
Region: Walker Bay  
Blend: Riesling, Viognier, Sauvignon Blanc and Chenin Blanc.  
Description: Deliciously fragrant on the nose while rich on the palate with a creamy elegance followed by hints of green apple and melon. The finish is firm which make this wine almost seem dry despite some natural residual sugar.  
Complements: *Relates well to seafood, especially oysters or on its own.*

#### *Zevenwacht "The Tin Mine" 2006*

Bottle: 80.00  
Winemaker: Jacques Viljoen  
Region: Stellenbosch  
Blend: Sauvignon Blanc Chardonnay and Viognier.  
Description: Ripe and exotic, a distinctive, spicy wine that is rich and subtly oaked, with a slight aroma of roasted almonds. The Chardonnay gives lime-citrus flavours, the Viognier gives aromas of dried peaches and apricots, while the Sauvignon Blanc punctuates the palate with concentrated pungency.  
Complements: *Great with classic seafood, sushi and pasta.*

#### *Boschendal 1685 Chardonnay/Pinot Noir 2007*

Bottle: 90.00  
Winemaker: JC Bekker and Lizelle Gerber  
Region: Franschhoek  
Description: The Chardonnay component contributes richness and the backbone to the wine, while Pinot Noir adds the fruit and elegance with its characteristic hints of ripe red berries and a touch of spice.  
Complements: *Excellent with poultry, cream-based dishes, veal or salmon.*

### *Semi-Sweet Wine*

#### *Vergelegen "Vin de Florence" 2008*

Glass: 15.00      Bottle: 60.00  
Winemaker: Andre van Rensburg  
Region: Stellenbosch  
Blend: Semillon, Sauvignon Blanc, Chenin Blanc and Muscat d'Alexandrie.  
Description: The nose is extremely attractive with hints of green apples, ripe tropical fruit, white flowers and spice. The crisp acidity prevents the wine from becoming too sweet.

*Complements:* Serve with Cape Malay curries, Asian dishes and fresh salads or as an aperitif.

#### *Cederberg Bukkettraube 2006*

Bottle: 100.00  
Winemaker: David Nieuwoudt  
Region: Cederberg Mountains  
Cultivar: Bukkettraube  
Description: Semi-sweet with 24g/l sugar, though not disturbing. Exotic and very delicate floral and fruit salad aromas, with a hint of honey, dried peaches and ripe Muscat. All natural sugar with a bracing fresh finish.

*Complements:* Great partner to curries, spiced poultry, blue cheese or on its own.

### *B lanc de N oir / R osé*

#### *L'Avenir Rosé de Pinotage 2007*

Glass: 20.00 Bottle: 60.00  
Winemaker: Tinus Els  
Region: Stellenbosch  
Cultivar: Pinotage  
Description: This un-wooded wine has a bouquet of sweet strawberry and candy floss with ripe melon and floral flavours followed by a fresh hint of strawberry and lime on the palate, with a crisp aftertaste.

*Complements:* Nice as aperitif or with seafood dishes. Try mussels with garlic.

#### *Boschendal Blanc De Noir 2008*

Bottle: 60.00  
Winemaker: J C Bekker and James Farquharson  
Region: Franchhoek  
Blend: Merlot, Cabernet Sauvignon, Shiraz, Ruby Cabernet and Pinot Noir.  
Description: On the nose this off-dry wine displays perfume and ripe fruit flavours, including red cherry and strawberry fruit.

*Complements:* Enjoy with most dishes especially duck, calamari and cold meats.

#### *Mulderbosch Rosé 2006*

Bottle: 70.00  
Winemaker: Mike Dobrovic  
Region: Stellenbosch  
Blend: Cabernet Sauvignon and Cabernet Franc.  
Description: This un-wooded wine has a complex nose with aromas of mainly rose petals, strawberry and cherry. A dry lingering palate of pomegranate and berry fruits fills your mouth.

*Complements:* The ideal summer salad wine. Serve with fresh, seared tuna steaks, veal, poached salmon, cold crayfish salad, vegetable spring rolls dipped in soy sauce or with sushi.

### *R ed Wines*

#### *M erlot*

#### *L'Avenir 2006*

Glass: 20.00 Bottle: 75.00  
Winemaker: Tinus Els  
Region: Stellenbosch

Description: The bouquet is ripe, red strawberries and cedar with intense fruit aromas. On the palate, a well balanced tannin structure with a lasting mouth feel and a rich red fruit finish.

Complements: *Excellent with red meats like fillet, smoked ostrich or venison.*

#### *Meerlust 2004*

Bottle: 265.00

Winemaker: Chris Williams

Region: Stellenbosch

Description: The nose is vivacious with ripe plum, mulberry and creamy fruit with hints of fennel, ink and spices. The palate is rich and densely packed with ripe Merlot fruit and supported by silky soft tannins. The wine has excellent length with a lingering aftertaste.

Complements: *Red meat, game and strong cheeses.*

#### *Meinert 2004*

Bottle: 130.00

Winemaker: Martin Meinert

Region: Stellenbosch

Description: The nose is an intense mix of redcurrant, mulberries, mint, spice and mineral tones. The palate is soft but rich and has a touch of firmness on the finish.

Complements: *An excellent food wine served well with game birds like quail, guinea fowl, pigeon and also duck.*

#### *L'Ormarins Barrique Select 2002*

Bottle: 245.00

Winemaker: Antonij Rupert

Region: Franschhoek

Description: Firm velvety tannin structure showing unique and complex flavours. Coffee and chocolate on the nose, soft and elegant on the palate with a lingering red berry and plum aftertaste.

Complements: *Served well with mature meats, turkey, veal and lamb.*

#### *Veenwouden 2001*

Bottle: 300.00

Winemaker: Marcel Van der Walt

Region: Paarl

Description: The nose offers perfumes of ripe dark cherries and blackberry liquor with hints of mocha/chocolate and minerals. On the palate it has tremendous chewiness, perfect ripeness with enormous body and soft ripe tannins. It has an exceptionally long lingering aftertaste.

Complements: *Ideal partner to duck with berry jus or springbok with a chocolate jus.*

#### *Thelema 2004*

Bottle: 160.00

Winemaker: Gyles Webb

Region: Stellenbosch

Description: Juicy, up-front blackcurrant flavours are backed up with surprisingly firm tannins. The wine appears gentle, but certainly packs a punch.

Complements: *Enjoy with roasted beef, roasted turkey, oxtail, lamb, veal, liver and venison.*

## *S hiraz*

#### *Guardian Peak 2006*

Glass: 20.00      Bottle: 80.00

Winemaker: Mark Van Buuren

Region: Stellenbosch  
Description: Plum and cherry are the dominant fruit aromas, with Christmas fruit cake and chocolate coming to the fore additionally with hints of savoury notes. Chocolate flavours follow through onto the end palate. The subtle oakiness contributes magnificently to the structure of the wine with blackcurrant flavours on the aftertaste.  
*Complements: Ideal with veal, poultry or chicken curry.*

#### *Cederberg 2005*

Bottle: 195.00  
Winemaker: David Nieuwoudt  
Region: Cederberg  
Description: Generous dark chocolate, roasted coffee and mulberry fruit with lots of spicy flavours. Ripe, fine grained tannins and an impressive length.  
*Complements: Best suited for red meat dishes.*

#### *Thelema 2003*

Bottle: 175.00  
Winemaker: Gyles Webb  
Region: Stellenbosch  
Description: This wine has a nice spicy, black fruit flavor with hints of lilies, is medium-bodied and has a good, clean tannic finish.  
*Complements: Serve with peppercorn steak, goose, spicy meats, barbequed meat and ratatouille.*

#### *Camberley 2004 (4 ½ Stars John Platter)*

Bottle: 180.00  
Winemaker: Johnny Nel  
Region: Stellenbosch  
Description: This is a Rhône-style Shiraz with a subtle coffee and mocha nose with hints of white pepper on the palate, supple tannins and a long finish.  
*Complements: Serve with venison, barbequed or spicy meats or ratatouille.*

#### *Gilga 2003 (4 ½ Stars John Platter)*

Bottle: 340.00  
Winemaker: Chris Joubert  
Region: Stellenbosch  
Description: Stark, purple-black hues. Penetrating, richly textured, ripe raspberries and creamy palate.  
*Complements: Best suited and paired with red meat and game dishes.*

#### *Jack and Knox "The Outsider" 2002*

Bottle: 160.00  
Winemaker: Bruce Jack  
Region: Somerset-West  
Description: An aromatic nose of liquorice, violets and raspberries with base notes of molasses and hints of white pepper and dark spices. Supple and soft mouth-feel created by very elegant tannins and balanced acidity. Juicy raspberry with hints of anise on the delicate finish.  
*Complements: Serve with Mediterranean dishes, beef, rich pasta, lamb or vegetarian dishes.*

#### *Kevin Arnold 2004 (4 ½ Stars John Platter)*

Bottle: 200.00  
Winemaker: Kevin Arnold  
Region: Stellenbosch  
Description: Clean ripe fruit aromas with hints of white pepper, leather, lavender and underlying notes of mocha. Ripe flavours of berry fruit together with textured tannins allow for a classically dry finish and excellent length.

*Complements:* Serve with ostrich, lamb, barbequed meats, game, beef and rich vegetarian dishes or soft cheeses, such as Camembert.

## *Cabernet Sauvignon*

### *Klein Steenberg 2006*

Glass: 20.00      Bottle: 70.00  
Winemaker: John Loubser  
Region: Constantia  
Description: A soft medium-bodied wine, with layers of ripe berries and hints of cedar wood and vanilla.  
*Complements:* Enjoy with red meats, casseroles, game and rich pasta dishes.

### *Grangehurst Reserve 2002*

Bottle: 350.00  
Winemaker: Jeremy Walker  
Region: Stellenbosch  
Description: Slightly sweet red berries, cassis, violets with mocha and cedar complexity from barrel maturation. A big and intense wine for special occasions.  
*Complements:* Enjoy with deep-fried camembert and cranberry sauce, goulash, grilled barracuda or tuna.

### *Overgaauw 2001 (Veritas – Gold, 4 ½ Stars John Platter)*

Bottle: 150.00  
Winemaker: Chris Joubert  
Region: Stellenbosch  
Description: This classic, massive, full-bodied Cabernet with a lengthy berried palate finishes with a typical Cabernet profile supported by soft tannins.  
*Complements:* Drink now and for the next 7 to 15 years.

### *Bilton 2002*

Bottle: 150.00  
Winemaker: Rianie Strydom  
Region: Stellenbosch  
Description: Bouquet of mulberry, dark cherry and vanilla, with touches of tobacco and green pepper, subtly complemented with a hint of oak. The well-balanced palate has complex layers of developing fruit.  
*Complements:* Rare grilled beef and oxtail.

### *Boland No. 1 Reserve 2004*

Bottle: 140.00  
Winemaker: Altus Le Roux and Team.  
Region: Intense ruby red colour with blackcurrant and plum flavours and well-integrated wood flavours. This full-bodied wine is well balanced and complex in structure and flavour and also shows undertones of cigar box flavours and a hint of mint and some nuts. The wine has a long lingering aftertaste.  
*Complements:* Serve with lamb, beef, rich pastas, bangers and mash, Spanish Tapas or on its own.

### *Waterford 2004 (4 ½ Stars John Platter)*

Bottle: 150.00  
Winemaker: Kevin Arnold

Region: Stellenbosch  
Description: Earthy with blackberry fruit and spice. The mouth-feel is lush with soft rich tannins that leave a lasting finish on the palate.  
Complements: *Enjoy with roasts, game and exotic meat dishes.*

*Le Riche 2002 (4 ½ Stars John Platter)*

Bottle: 240.00  
Winemaker: Etienne le Riche  
Region: Stellenbosch  
Description: Ripe cherry, bramble fruit and smoky oak flavours, balanced by soft, elegant tannins with a firm structure and lingering aftertaste.  
Complements: *Serve with heavier meat dishes like lamb shank or veal.*

*Boekenhoutskloof 2003*

Bottle: 295.00  
Winemaker: Mark Kent  
Region: Franschhoek  
Description: The 2003 vintage is rich and elegant combining ripe cassis with attractive cedar and cigar box flavours. The silky tannins contribute to the generous weight on the palate and textural qualities. The extended oak maturation combined with big fruit tannins offer an austerity to this wine.  
Complements: *Enjoy with roast lamb or beef, grilled fillet of beef or smoked springbok.*

*Springfield "Whole Berry" 2006 (4 ½ Stars John Platter)*

Bottle: 165.00  
Winemaker: Abrie Bruwer  
Region: Robertson  
Description: A smooth, velvety wine with softer tannins and varietal characteristics. Lovely flavours of blackberries, cherries and herbs. This traditional wine is unfiltered and unfinned, which may deposit sediment and might require decanting.  
Complements: *Enjoy with fillet of beef with wild mushrooms and a red wine jus, roast venison or lamb shank.*

*Meerlust 2004 (4 ½ Stars John Platter)*

Bottle: 245.00  
Winemaker: Chris Williams  
Region: Stellenbosch  
Description: Aromas of plum, cassis and mineral notes. The palate is full, yet elegant where the bouquet follows through and the intensity of the fruit is balanced by a vibrant acidity and sleek, polished tannins. The palate finishes clean with lingering dark fruit flavours.  
Complements: *Serve with any fine cuisine.*

*Pinotage*

*Stellenzicht "Golden Triangle" 2005*

*(Swiss International Air Lines Wine Awards – Gold)*

Glass: 20.00      Bottle: 95.00  
Winemaker: Guy Webber  
Region: Stellenbosch  
Description: On the nose, lots of berry fruit with rich plum and blackcurrant flavours with an earthy background while the palate, full-bodied rich with excellent structure and harmony.

*Complements:* Enjoy at a cool room temperature with game birds, spicy fillet or with smoked venison. Try it with dark chocolate mousse.

#### *L'Avenir 2005 (Veritas – Gold)*

Bottle: 150.00  
Winemaker: Tinus Els  
Region: Stellenbosch  
Description: Ripe berry fruit with cassis, tones of cedar wood with intense fruitcake, sweet tobacco and sweet spice. Fresh acidity with layers of fruit, chocolate, spice and balanced ripe tannins with a long lingering finish.

*Complements:* Enjoy with springbok with chocolate jus, spicy meats or spicy poultry.

#### *Southern Right 2005*

Bottle: 150.00  
Winemaker: Hannes Storm  
Region: Walker Bay  
Description: The wine is packed with complex dark berry fruit aromas, beautiful tannins and subtle wood spice.

*Complements:* Enjoy with fillet of beef, springbok, liver or veal.

#### *Bellevue PK Morkel 2004 (4 ½ Stars John Platter)*

Bottle: 270.00  
Winemaker: Wilhelm Kritzinger  
Region: Stellenbosch  
Description: Concentrated blackberry, plum, chocolate and vanilla flavours on the nose follow through to a palate which is packed with fruit, well integrated oak flavours, a supple mouth-feel and silky tannin structure.

*Complements:* Enjoy with duck and an absolute must with springbok.

#### *Diemersfontein 2007*

Bottle: 140.00  
Winemaker: Francois Roode and Brett Rightford.  
Region: Wellington  
Description: Rich, dark chocolate, hints of mint and baked plums on the nose with ripe subtle tannins.

*Complements:* Serve with salmon, springbok or even chocolate mousse.

#### *Kaapzicht "Steytler" 2003*

*(Swiss International Air Lines Wine Awards – Gold)*

Bottle: 190.00  
Winemaker: Danie Steytler  
Region: Stellenbosch  
Description: Layers of succulent plum and mulberry fruit overlaid with dark chocolate and vanilla tones. The wine has a massive structure with fine-grained tannins amply supporting the voluptuous fruit.

*Complements:* Enjoy with Beef Wellington with Foie Gras, Guinea Fowl and traditional South African cheeses. Try dark chocolate desserts.

## *Pinot Noir*

#### *Haute Cabrière 2005 (4 ½ Stars John Platter)*

Glass: 35.00      Bottle: 170.00  
Winemaker: Achim von Arnim  
Region: Franchhoek  
Description: Dark berries backed by perfectly integrated tannins. On the nose you will discover aromas of raspberries, cherries and ground black pepper.

*Complements:* Enjoy with confit duck.

#### *Hamilton Russell 2006 (4 ½ Stars John Platter, Veritas – Double Gold)*

Bottle: 380.00

Winemaker: Hannes Storm  
Region: Walker Bay  
Description: This Pinot Noir's aromas and flavours are complex but focused, with lovely notes of red cherries, smoke, spice and subtle vanilla.  
*Complements: Serve with lamb, chicken, light pasta and vegetarian dishes, pork, veal and seafood or fresh cheeses.*

***Danie de Wet "Nature in Concert" 2006***

Bottle: 195.00  
Winemaker: Danie de Wet  
Region: Robertson  
Description: This is a wine with rich, yet elegant strawberry flavours and subtle French oak complexity.  
*Complements: Serve slightly chilled as an aperitif or as an ideal partner to chicken, seafood or pasta.*

***Glen Carlou 2006***

Bottle: 195.00  
Winemaker: David Finlayson  
Region: Paarl  
Description: Aromas of crushed blackberries, raspberry and strawberry fruits, touch of mocha and chalk, with forest foliage. Flavours of floral sweetness with juicy red berries supported by firm tannins. The finish is long, rich, ripe and balanced between oak and fruit with waxy, soft tannins.  
*Complements: Serve with veal, beef, lamb, light pasta and vegetarian dishes, chicken, pork, seafood, mushroom risotto and fresh cheeses.*

***Bouchard Finlayson "Galpin Peak" 2006 (4 ½ Stars John Platter)***

Bottle: 295.00  
Winemaker: Peter Finlayson  
Region: Walker Bay  
Description: Deftly balanced, rich, dark coloured with rich plum and floral, fruity aromatics. Luscious tannins with a very appealing and polished aftertaste.  
*Complements: Enjoy with fish, poultry, game birds and red meat dishes.*

***Meerlust 2004***

Bottle: 250.00  
Winemaker: Chris Williams  
Region: Stellenbosch  
Description: The nose has lifted scents of autumn fruit, wild strawberry, musky perfume and a distinct minerality. The palate is medium bodied with pure Pinot Noir fruit flavours of plum and red cherry supported by an ultra-fine, densely textured tannin structure which adds to the volume and vivacity of the wine.  
*Complements: Serve with white and red meats, Parma ham, grilled line fish, mushrooms and cheese.*

*Z infandel*

***Blaauwklippen 2003***

Bottle: 180.00  
Winemaker: Rolf Zeitvogel  
Region: Stellenbosch  
Description: Prominent spicy aromas such as clove and allspice plus whiffs of vanilla, ripe plum, raspberry and dried fruit flavours. Rich flavours of ripe plum and

strawberry on the mid-palate are supported by pleasant acidity while flavours of clove and vanilla linger on the aftertaste.

*Complements:* Enjoy with springbok and ostrich or smoked meat and fish dishes or even desserts that are not too sweet.

#### *Glen Carlou 2005*

Bottle: 190.00

Winemaker: David Finlayson

Region: Paarl

Description: Aromas of wild berries, mulberry jam, booyenberry, raspberries, bramble, blackberry with a touch of raisin. Flavours of spicy oak, red berries backed up by good tannins and sweet fruit. The finish is rich and lingering while sweet in the mouth.

*Complements:* Enjoy with spicy meats, venison and ostrich or smoked red meat.

### *Interesting Red Blends*

#### *Waterford Pecan Stream "Pebble Hill" 2006*

Glass: 20.00      Bottle: 75.00

Winemaker: Kevin Arnold

Region: Stellenbosch

Blend: Cabernet Sauvignon, Cabernet Franc, Shiraz, Barbera and Sangiovese.

Description: Dark chocolate and vanilla aromas, giving way to dark berry fruit. Slightly smoky. Well balanced with soft, well integrated tannin structure.

*Complements:* Made for easy drinking.

#### *Springfield "The Work of Time" 2002 (4 ½ Stars John Platter)*

Bottle: 180.00

Winemaker: Abrie Bruwer

Region: Robertson

Blend: Merlot, Cabernet Franc and Cabernet Sauvignon.

Description: Bordeaux-style blend with ripe loganberry and blackberry fruit, hints of fresh prune and chocolate. This wine is unfiltered and unfinned, which may deposit sediment and may require decanting.

*Complements:* Serve with spicy beef, duck pate, roasts, spicy poultry, cheddar or blue cheese.

#### *Meerlust Red 2002*

Bottle: 155.00

Winemaker: Georgio Dalla Cia

Region: Stellenbosch

Blend: Cabernet Sauvignon and Merlot.

Description: Intense cassis and mocha on the nose initially. Hints of creamy oak and baking spice with earthiness and minerality. Full-bodied palate with lively natural acidity. Juicy plum-cassis fruit, fine silky tannins and excellent length.

*Complements:* Serve with venison, game and noble cheeses.

#### *Grangehurst 2000 (4 ½ Stars John Platter)*

Bottle: 180.00

Winemaker: Jeremy Walker

Region: Stellenbosch

Blend: Cabernet Sauvignon and Merlot.

Description: Complex red and black berries with violets, cedar and mocha; these aromas carry through to the palate which is rich and full with rounded tannins and a silky structure.

*Complements:* Springbok carpaccio, roast beef with Yorkshire pudding.

#### *Grangehurst "Nikela" 1998*

Bottle: 205.00

Winemaker: Jeremy Walker:

Region: Stellenbosch

Blend: Cabernet Sauvignon, Pinotage and Merlot.  
Description: Rich complex aromas of berries, chocolate and spice.  
Complements: *Enjoy with springbok and a berry or chocolate jus, spicy beef or poultry.*

***Rupert and Rothschild "Classique" 2005***

Bottle: 200.00  
Winemaker: Schalk-Willem Joubert  
Region: Paarl  
Blend: Merlot and Cabernet Sauvignon.  
Description: Flavours of raspberry, cherry, blackcurrant and cranberry followed by hints of spice and black pepper. Elegant and well integrated with good length and smooth tannins.  
Complements: *Serve with springbok carpaccio, rack of lamb or wild mushroom risotto.*

***Bouchard Finlayson "Hannibal" 2005***

Bottle: 475.00  
Winemaker: Peter Finlayson  
Region: Walker Bay  
Blend: Sangiovese, Pinot Noir, Nebbiolo, Shiraz and Barbera.  
Description: Aromatic and seductive, marginally tight with enveloping scents which follow through mixed herb and berry character.  
Complements: *Enjoy with red meats and Italian cuisine.*

***Vergelegen "Mill Race" 2005***

Bottle: 100.00  
Winemaker: Andre van Rensburg  
Region: Stellenbosch  
Blend: Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec.  
Description: The nose shows ripe berry, plum, chocolate and coffee flavours. There is also a hint of mint, spice and pencil shavings. The tannins are fine grained with great fruit-wood integration.  
Complements: *Ideal with pasta or premium red meat cuts.*

***Saronberg "Full Circle" 2005***

*(Swiss International Air Lines Wine Awards - Gold)*

Bottle: 260.00  
Winemaker: Dewaldt Heyns  
Region: Tulbagh  
Blend: Shiraz, Mourvèdre and Viognier.  
Description: The wine has a deep, brooding colour complemented by dark, ripe fruit flavours with delicate floral and spice undertones. The soft, full-bodied and elegant mouth-feel is backed by integrated oak.  
Complements: *Enjoy with lamb, beef, stews or gourmet barbeques. It will also complement mild to strong cheese.*

***Kanonkop "Paul Sauer" 2002 (4 ½ Stars John Platter)***

Bottle: 395.00  
Winemaker: Abrie Beeslaar  
Region: Stellenbosch  
Blend: Cabernet Sauvignon, Cabernet Franc and Merlot.  
Description: This full-bodied wine has soft ripe black currant, cassis and berry flavours with spicy new oak undertones. An elegant, balanced and complex wine made in a classic style with a long dry finish.  
Complements: *Any red meat dishes.*

## *Desserts Wines*

***Vergelegen Noble Late Harvest 2000***

Glass: 25.00      Bottle: 100.00  
Winemaker:      Andre Van Rensburg  
Region:          Stellenbosch  
Cultivar:        Semillon  
Description:     Very pale colour with hints of citrus, apricots and peaches. The wine is feminine and elegant with no cloying sweetness and a very refreshing citrusy acidity.  
*Complements:*    *Enjoy with chocolate and orange.*

***Klein Constantia "Vin de Constance" 1999 (4 ½ Stars John Platter)***

Bottle:            800.00  
Winemaker:      Adam Mason  
Region:          Constantia  
Cultivar:        Muscat de Frontignan  
Description:     Intense and complex nose of dried apricot and peaches. Luscious, concentrated, sweet fruit flavours on the palate are balanced by fine acidity, and followed by a very long, flavourful finish.  
*Complements:*    *Enjoy with Foie Gras, cheese, rich desserts or on its own.*

***Klein Constantia "Vin de Constance" 2002 (4 ½ Stars John Platter)***

Glass: 60.00      Bottle: 600.00  
Winemaker:      Adam Mason  
Region:          Constantia  
Cultivar:        Muscat de Frontignan  
Description:     The nose has a slight honey character followed by floral Muscat and fresh citrus notes. The palate explodes with marmalade, dried apricots and mangos with a crisp, acidic finish.  
*Complements:*    *Enjoy with Foie Gras, cheese, rich desserts or on its own.*

***Yalumba Botrytis "Noble Pick" 2000***

Glass: 40.00      Bottle: 400.00  
Winemaker:      Louisa Rose  
Region:          Eden Valley, South Australia  
Cultivar:        Sauterne variety of Semillon.  
Description:     Apricots, fresh lemons and orange peel, with a touch of passion fruit on the nose. The palate is long and luscious, with flavours of apricots, lavender, honey, spice and marmalade. The finish is fresh with long lingering flavours.  
*Complements:*    *Classic pairing with chocolate desserts.*

***Rudera Noble Late Harvest 2006 (4 ½ Stars John Platter)***

Glass: 60.00      Bottle: 240.00  
Winemaker:      Teddy Hall  
Region:          Stellenbosch  
Cultivar:        Chenin Blanc  
Description:     Waxy, honeyed with flinty tangerine. Rich mouth-feel and layers of tropical flavours, apricot, and some marmelade. The delicate yet firm smoky, oaky flavour expanding in the mouth. Fairly sweet and full; lovely texture and good length and balance.  
*Complements:*    *Enjoy as an aperitif or with any good fruity dessert.*

*Port*

## *Portugal*

### *Cockburn's Fine Ruby NV*

Glass: 20.00  
Winemaker: The Cockburn's team.  
Region: Douro River Valley, Portugal.  
Description: Rich, full-bodied flavors of raspberry, plum and spice.

### *Cockburn's Special Reserve NV*

Glass: 20.00  
Winemaker: The Cockburn's team.  
Region: Douro River Valley, Portugal  
Description: The Port has a clean aroma, showing maturity and finesse, with a hint of dried plums. Off dry to medium sweet, Special Reserve has a rich, mellow texture and smooth tannin structure, with a long, satisfying finish.

## *South Africa*

### *Mossops Axe Hill Cape Vintage Port 2000 (4 ½ Stars John Platter)*

Glass: 20.00  
Winemaker: Tony Mossop  
Region: Calitzdorp  
Description: An extremely elegant Port, with nutty fruit and spiciness together with the characteristic firmness in line with most Portuguese Ports. This vintage has depth and structure and shows good ageing potential.

### *Overgaauw Cape Vintage Port 1990*

Glass: 20.00  
Winemaker: Chris Joubert  
Region: Stellenbosch  
Description: A more authentic Portuguese style - drier and higher alcohol. Spice and violets on the bouquet with raisins and prunes on the palate.

### *Muratie Cape Vintage Port 2000*

Glass: 20.00  
Winemaker: Mark Carmichael-Green  
Region: Stellenbosch  
Description: The nose has a powerful red berry aroma combined with spices, chocolate and fruitcake characters. The palate is packed with chocolate and has a tight grip and a lengthy finish with lingering aftertaste.

### *Vergenoegd "Old Cape Colony" Vintage Port 1998*

Glass: 20.00  
Winemaker: John Faure  
Region: Stellenbosch  
Description: Ripe cherries, plums and cinnamon on the nose. Good fruit and tannin structure, fruit cake with hints of liquorice. Nice dry finish.

### *De Krans Vintage Reserve 2001*

Glass: 20.00  
Winemaker: Boets and Stroebel Nel  
Region: Calitzdorp  
Description: Dense aromas of prune, spice and tobacco. A fleshy, chewy mouthful of flavours, showing tannic grip, concentrated red fruit nuances, and a firm structure ensuring considerable longevity.

### *Bredell's Cape Vintage Reserve 1997 (5 Stars John Platter)*

Glass: 35.00  
Winemaker: Anton Bredell

Region: Stellenbosch  
Description: Ripe plums and mixed berries, a hint of green pepper roll from the glass. On the palate it's and muscular, with good tannic grip, but also smooth and supple, with lashings of spice.

*Allesverloren 2004 (4 ½ Stars John Platter)*

Glass: 20.00  
Winemaker: Danie Malan  
Region: Swartland  
Description: Delectable aromas of raisins and blackcurrant with coffee and mocha undertones. Rich, dark prune, mocha and delicious fruitcake on the palate. Savoury with a velvety palate and an impressively long aftertaste.

## *Cognac*

*Delamain Pale and Dry X.O.*

25ml: 40.00  
Region: Grande Champagne, Cognac  
Description: Composed of 20 – 25 year old brandies, this Cognac has intense fruitiness flavours, accompanied by floral scents and a lingering aftertaste of vanilla laced with liquorice.

*Delamain Très Vénérable*

25ml: 85.00  
Region: Grande Champagne, Cognac  
Description: 45 – 50 year old blend with complex aromas and a lingering aftertaste. A perfect balance between maturity of bouquet and apparent lightness, floral and spice aromas give way to complex scents of underwood, raisins, vanilla, liquorice and honey.

*Delamain Réserve de la Famille*

25ml: 95.00  
Region: Grande Champagne, Cognac  
Description: This exceptionally rare Cognac was until recently reserved for the guests and friends of the Delamain family. Around 55 – 60 years old, totally unblended from single vineyard and single cask. This Cognac is delicate, rich and flavourful.