



*Banqueting
wine list*

Red wines

CABERNET SAUVIGNON

Stellenbosch **Webersburg** ★★★★★☆ **470**

Intense aromas of red berry fruit with gently dark chocolate and earthy notes. Fine, well-integrated tannins with layered dark fruit flavours that linger effortlessly on the finish.

Darling **Alexanderfontein** ★★☆☆ **170**

This wine has an extreme bouquet of cherry, pepper and blueberries, reflecting the cool climate of Darling. Dry land farming leads to very small berries and the intense deep colour of the wine.

PINOTAGE

Paarl **Barista Coffee Pinotage** ★★★ **220**

A burst of intense, rich coffee and chocolate aromas with ripe nuances of mulberry, plum and Maraschino cherries. The sweet aromas of vanilla and banana follow through on the palate and create with the ripe, luscious tannins a wine ready to be enjoyed.

Stellenbosch **Kleine Zalze Pinotage** ★★★☆☆ **195**

This is a very elegant expression of Pinotage. 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.

MERLOT

Stellenbosch **Asara Merlot** ★★★ **270**

A complex wine, with fresh red berries and spices on the nose. Baked raspberries, sweet cherries and subtle hints of mint and vanilla unfold throughout this layered wine. A smooth, well balanced finish leaves your palate lingering for another sip.

Darling **Alexanderfontein Merlot** ★★★ **170**

Intense ruby red colour. Red berry aromas with strawberry being prominent greets the nose. Herbal notes with hints of oak and vanilla. Firm tannins with a smooth after taste. Balanced palate with good acidity.

Red wines

SHIRAZ

Klein Rivier **Raka Biography** ★★★★★☆ **380**

Clean, ruby colour with spicy aromas and hints of chocolate, coffee and black fruit is forthcoming on the bouquet. These aromas follow through on a silky full body palate, with dried plum and pepper flavours. Complete structure and a full body wine with a well balanced between tannins acidity leaves a lingering taste.

Stellenbosch **Brampton Shiraz** ★★★ **240**

A deep ruby colour with a dense core, this structured wine has an attractive spectrum of flavours, from the first rich impressions of black cherries and ripe plums brushed by alluring floral notes, to integrated spicy clove and pepper nuances. Supporting oak spice on the finish enhances the primary fruit intensity.

RED BLENDS

South Africa **Matoppie Red House Blend** **190**

Any wine drinker with a good palate will know the name of the Matoppie House Wine. Try it and see what you think.

Rosé

ROSÉ

Tulbagh **Drostdy Hof Natural Sweet Red** ★★ **130**

This light, delicately fruity wine is 25% lower in alcohol and 10% lower in kilojoules than a normal table wine, making it ideal for the health-conscious. It is an easy-drinking wine, bright ruby in colour and soft and refreshing with a clean, sweet finish.

Robertson **Graham Beck Gorgeous** **195**

The Pinot Noir contributes the richness and backbone with hints of ripe berries and a touch of spice, while the Chardonnay lends fruit and elegance with its characteristic notes of peachy citrus brightness. Its vibrant, copper-tinged pink colour and eye-catching packaging make for a wine that is also visually appealing.

White wines

SAUVIGNON BLANC

Darling **Alexanderfontein** ★★★☆ **170**

A bright straw-green colour with a mineral, green pepper nose and a medium bodied crisp palate. A waxy, white peach finish with a lingering aftertaste.

Durbanville **Durbanville Hills** ★★★ **175**

This Sauvignon Blanc boasts seamlessly layered flavours ranging from tropical fruit to fig, lime, guava and gooseberry, leading up to a crisp finish. Pale green in colour, this wine is a combination of fruit flavours and green pepper with a crisp acidity and full mouth-feel.

CHENIN BLANC

Stellenbosch **Muldersbosch – Steen op Hout** ★★★★★ **200**

With a delicate green golden appearance, the wine promises a fresh array of wonderful fruit aromas. Papaya, melon and limes jostle for attention aside freshly sliced Granny Smith apples and touches of oak spice. Sourced as it was from an array of mature vineyards across the Western Cape, the wine is richly layered with golden ripe fruit and finely balanced texture. The well poised finish and persistent length are hallmarks of this great grape.

Stellenbosch **Kleine Zalze Barrel Fermented** ★★★★★ **150**

Concentrated aromas of guava, litchi and sweet melon on the nose with subtle oak notes. On the palate, there is ripe fruit with hints of minerality and good combination of oak gives a full, but yet elegant finish to the wine. This wine can be enjoyed now but will definitely reward those who wait. With careful cellaring, it should age gracefully over the next 10 years.

CHARDONNAY

Stellenbosch **Zonnebloem Chardonnay (Wooded)** ★★☆☆ **200**

Clear in colour with hints of straw, the bouquet reflects a base of citrus with a burst of tangerine and lime. On the palate, it has an elegant minerality with subtle vanilla oak spice and a lean, refreshing lime aftertaste.

Robertson **Van Loveren Chardonnay (Wooded)** ★★★ **180**

Slightly wooded with aromas of canned apple, mandarin and grapefruit that follows through on palate. A dry, well balanced wine with clean citrus and light smoky and nutty tones on the palate.

White wines

WHITE BLENDS

South Africa **Matoppie White House Blend** **190**

Any wine drinker with a good palate will know the name of the Matoppie House Wine. Try it and see what you think.

Semi sweet wines

SEMI SWEET WINES

Franschhoek **Boschendal Le Bouquet ★★☆** **145**

This medium-sweet wine has a delicate freshness and a juicy fruit core, embracing characters of peach and apricot with hints of cinnamon and honey. Tantalising vibrancy and smooth, with an uncloying tangerine finish.

Olifants River **Live-a-little Slightly Sweet & Shameless ★★☆** **120**

A clear wine with a slight pale-green tinge. A typical Muscat nose with hints of lemon and rose petals. The palate is soft with a fresh start and a lingering after taste of citrus and litchi.

