



Wine List (Private Collection)

Red Wines

Pinotage

Beyerskloof Pinotage '07

R120

A smooth Pinotage with a ruby red colour. This wine is complex with dark fruit and red cherry flavours and hints of oak aromas. A well structured and balanced wine with a smooth finish that could be enjoyed now or age in the bottle for a few years. When chilled will go well with seafood or light meat dishes

Clos Malverne Le Cafe Pinotage '10

R120

This wine has a rich, dark, plummy colour, and is made to be simply sensual and seductive with prominent aromas of coffee, mocha and chocolate. It has spicy undertones of cinnamon with notes of roasted coffee beans that end with a smooth lingering aftertaste.

Kaapzicht Pinotage '07

R120

Very deep plum coloured rim with a dense, opaque centre. Inspired Pinotage with deep layers of rich black fruit, mulberry and spiced plums supported by beautifully integrated oak flavours; harmonious, powdery tannins give definition to the multi-layered fruit; richly textured, yet elegant with the balance to age beautifully.

Knorhoek Pinotage '08

R130

Ripe bananas with a nice integration of oak flavours and a hint of berry fruits makes up a complex bouquet. Juicy and supple on the pallet, but with a good structure to make this wine enjoyable. To be enjoyed alone or with a wide variety of meats, game and spicy foods.

Diemersfontein Pinotage '08

R140

Mocha coffee, black chocolate and roasted nuts with undertones of caramelized banana and blackcurrant.

Bellevue Morkel Pinotage '08

R180

Vanilla, coconut, plums and raspberries on the nose, followed by layers of ripe complex fruit and oak flavours on the palate. A bold well balanced wine with a long clean finish. Can mature for at least another 5 years.

Diemersfontein Carpe Diem Pinotage '07

R220

Raspberry and cherry with an immediate sweetness of vanilla, butterscotch and toffee

Cabernet Sauvignon

Groenland Cabernet Sauvignon '04

℞140

Full-bodied, fruity wine with black pepper and berries on the nose, well blended in with chocolate flavours from maturing in oak. The tannins are well structured and in perfect harmony. Will pair well with dishes prepared with mushrooms, especially gamey mushrooms. Good choices will be black peppered beef fillet, grilled red meat, roasts, savoury meat pies or fillet steak/ostrich steaks with creamy Madagascan green peppercorn sauce.

Hazendal Cabernet/Shiraz '03

℞150

This deep red South African Shiraz blend has an earthy, spicy and upfront nose with aromas of smoked meat and ripe plums. The rich plum flavours translate to the palate and are met by the tastes of blackcurrant and dark chocolate in the mid-palate. This Shiraz wine blend has a bold tannin structure, a long finish and a spicy aftertaste. Pairs perfectly with roasted and grilled meats such as beef, venison and rib-eye. International Wine and Spirit Competition Silver Medal

Knorhoek Cabernet Sauvignon '09

℞170

Intense deep colour with blackberries and ripe plum against a backdrop of mint, marzipan and almonds. Rich and complex with a soft tannin structure. A full-bodied serious wine enjoyed with various meats, ostrich and venison, but also complements tomato-based pasta.

Mooiplaas Cabernet Sauvignon '04

℞200

Deep purple colour, interesting minty flavours on the nose, palate shows good structure, long barrel ageing saw to well integration of fruit and oak, tannins more yielding than in 00, quite accessible, have potential to age for at least 8 years.

Hartenberg Cabernet Sauvignon '06

℞240

Shimmering with black berry and cherry flavours, renowned for its full-bodied and complex richness. Soft and delicious, the king of red wine. Quintessential Cab with cassis, forest floor & tobacco notes plus taut tannin backbone. Classic match for rich stews, rare lamb, beef or springbok fillet, and other venison dishes. Received 4 Stars in Platters Guide to SA Wines (2009)

Shiraz

Arabella Shiraz '10

℞80

Deep burgandy red in colour with inviting aromas of vanilla and mocha. The palate rewards with lingering flavours of liquorice and ripe black cherries, supported by soft spicy tannins. Michelangelo 2010 - Silver Award

Fortress Hill Shiraz '07

℞100

Dark gamet in colour, with rich almond, cherry and whiff of marzipan and peppers. Perfectly balance with soft woody aromas for a good long finish and an interesting food companion.

Groenland Shiraz '04

℞130

Hints of vanilla and smoky aromas. will always flourish where food with other spices, e.g. cardamom, cinnamon and anise are served. Beef, venison, some game birds, "denningvleis", venison pie made with juniper berries and cloves or duck orange with anise, will be the ideal choice for this full and complex wine.

Lomond Syrah '05

℞370

Deep, ruby red wine with red berries and white pepper, oak and spice, and a hint of herbs. Mouth-filling berries and deliciously spicy, there is no stand alone component here. Well balanced with an impressive follow through, this is very food friendly wine that will improve with 3 – 5 years maturing.

Merlot

Clos Malverne Cabernet/Merlot '09

R120

The wine has a deep red colour. A smooth, easy drinking red wine to be enjoyed now. A lighter style Cabernet blend. The herby, berry character of the Cabernet Sauvignon is apparent and complimented by the fruitiness of the merlot. To be enjoyed now, but can be aged for another 2 – 3 years.

Goede Hoop Cabernet/Merlot '01

R130

A combination of chocolate, peppercorns, blackberry and cigar box flavours. Serve with grilled beef of casserole. Fermented in open vats and matured in French oak for 18 months.

Mooiplaas Merlot '05/06

R170

Good colour, nose and interesting mix between roasted oak and cherry/cassis fruit, well structured, quite a finish for Merlot, shows well developed complexity from long barrel maturation, should develop well with some bottle age.

Hazendal Merlot '06

R140

This Merlot wine has lovely cedar wood and cigar boxes on the nose and delicious compote of dark berries with a predominant blackberry character on the palate. This is well balanced with gentle, earthy oak flavours and a herby frame marked by meaty ripeness with a combination of pepper and fruit. Due to its vine maturity, this vintage has a bigger, bolder flavour concentration when compared with other Merlot wines and is very fresh in its approach. Makes an excellent pairing with meat dishes such as duck, goose and roasted beef or lamb. International Wine and Spirits Competition Silver Medal

Asara Merlot '07

R150

Ripe blackberry and cassis flavours from mature grapes were carefully nurtured in French oak for 18 months. On the palate there is structure, elegance and mouth filling fruit with hints of white chocolate cedar wood and mint.

Hartenberg Merlot '06

R280

A silky and elegant food wine, with lingering flavours suggesting roasted spice, prosciutto, and orchards of plum. Aromas of violets and sugared plum contrast with its slightly warming, austere palate. Game, lamb and beef dishes of all kinds. Veritas Gold (2009)

Blends

Allesverloren Tinta Baroc '05

R130

Famous initially for its ports, it's not surprising then that Allesverloren makes a wine from Tinta Barocca, a Portuguese port varietal. 18 Months maturation in oak barrels adds a warmth and body to the wine's inherent fruity character. The Allesverloren Tinta Barocca is a bright ruby colour with a bouquet of delicious fruit and typical port aromas. It is a full-bodied but refined wine that will suit robust red meat dishes.

Arabella Reserve '09

R130

Brimming with abundant blackcurrant aromas, this full-bodied wine is a mouthful of juicy plum and black cherry flavours. Delightfully versatile with inviting aromas of vanilla and mocha finishing with soft spicy tannins.

Groenland Antionette Marie '05

R140

This full bodied, deep-red wine with ample fruit, hints of vanilla and beautiful aromas on the nose. Can stand its own with dishes with fruity slightly sweet sauces, but also with cream sauces, are served. Ideal dishes to be served with this red blend, will be ostrich pie, beef, olives, venison with cherry/prune/juniper berries or roast beef.

Bellevue Morqel Atticus '06

R150

Deep ruby colour. Plums, blackberry, and vanilla flavours on the nose. Bold ripe berry fruit and integrated oak flavours on the palate are complimented by soft ripe tannins. Can be cellared for up to 8 years.

Bouchard Finlayson Hannibal '03

R240

The early prediction on vintage 2003 was that it was going to be a gem. This prophesy has proved correct – a great year for both white and red wines

This wine “painting” is two thirds Italian and one third French.

Full, ripe wild berry and meaty flavours. Long confident mouth feel with plenty of aging potential enhanced by excellent French oak barrel ageing (sixteen months).

Morkel Petit Verdot Limited '05

R270

Opaque purple-black colour. Chocolate, plums, lead pencil and cedarwood on the nose. Toasted nuts and dark blackcurrant fruit on the palate. A complex, concentrated wine with a lingering aftertaste.

Can be cellared at least another 10 years in the bottle.

Kaapsicht Steyler Blend '04

R320

Very intense dark ruby with a brooding, black centre; massively structured with powerful tannins and serious oak treatment harmoniously woven into a tapestry of richly fruited layers. Superbly crafted with plush dark fruit and tightly knit structure boding well for a long life. A long focused finish presently only hinting at the treasures to be revealed over the next 4-6 years and beyond.

De Grendel Rubaiyat '08

R360

This Bordeaux style of wine has a deep purple color with red hints on the appearance of the wine. The nose is a combination of black fruit, chocolate, light spices and vanilla characters. The palate is full, well balanced with a broad mid palate and lengthy finish.

Kaapsicht Steyler Blend '06

R390

Very intense ruby deepening to an opaque heart; densely layered fruit enfolds tightly woven tannins and spicy oak with ease, creating a richly textured mouthful; delivers great pleasure already but has the poise and power to richly reward 4 to 6 years of cellaring. 2009 Michelangelo International Wine Awards - Gold medal, 2009 John Platter Wine Guide 2010 - 4½ Stars

Tokara Directors Reserve red 06

R395

A blend of Cabernet Sauvignon, Merlot and Petit Verdot. A dark crimson colour with a russet rim. The bouquet offers a refined mineral and subtle oak background that is accentuated with ash, dark chocolate and classic cedar tones. The nose is complex and shows underpinnings of the expressive Bordeaux varieties with aromas of pencil shavings and blackberries. The aromas follow through beautifully onto the palate and are complimented by supple tannins that lend texture and structure to a wine of immense complexity. This wine is both elegant and refined and exudes class in all aspects, culminating in a polished finish that lingers.

Fleur de Cap Laszlo Blend '04

R395

Incredible deep purple colour with youthful hue. Cedar, tobacco, cinnamon and cloves are enhanced. Spiciness is balanced with plum and fruit cake aromas complemented by mint chocolate aromas. Has crisp acidity and racy tannins.

Engelbrecht Els

R420

Deep Ruby Red. This complex nose opens with intense raspberries and blackcurrant backed up by cedar notes and pencil shavings. A line of toffee, jasmine and burnt butter sage contributes to the complexity of the nose. Black fruit flavours are prevalent, a delightful richness likened to toffee. Toasted and vanilla flavours are present and will mellow over time. Great intensity experienced on the front and mid palates. The elegant tannin structures of the wine contribute to the considerable length of flavour. Keeping in the style of the very successful 2003 Engelbrecht Els, this wine is a unique blend of 6 varietals, showing a beautiful balance between accessibility and maturation potential.

Ernie Els 2004

R1050

Bright, dark ruby. The combination of red current, cassis and plum fruits supported by violets, black olives and hints of vanilla and spice. The fruit from the aroma follows through unto the delightful palate, supported by a soft mineral feel with hints of oak and backed by a seamless tannin structure. This elegant wine offers great middle palate complexity with a long spicy finish.

White Wines

Chenin Blanc

Groenland Chenin Blanc '09

R90

This wine offers sweet tropical aromas of guava, apple, ripe pears and melon. Rich and well-balanced wine with long, smooth finish. Ideal with fish, poultry and vegetable dishes.

Fortress Hill Chenin Blanc '06

R100

A typical dry fruit-filled Chenin, with pronounced lime, apricot and melon balanced to perfection with soft touch of wood aromas. Will compliment fish, white meat and light dishes.

Mooiplaas Chenin Blanc '09

R100

wine shows typical beeswax/dried peach on the nose, with good weight and balance on the palate with some minerality in the 2009, the wonderful mouthfeel that typifies Chenin has already started to develop, but will increase in the next 12 months. 2009 John Platter Wine Guide - 4 stars

Tokara Zondernaam Chenin Blanc '08

R100

This wine has a deep straw colour. It shows intense complex aromas of white peach, ripe apricots, honeysuckle and roasted fennel bulb, with a hint of white pepper. The palate is full and rich displaying stone fruit, honeysuckle and a hint of fennel bulb. The wine has a focused mid-palate with good length and a crisp dry finish with a white pepper bite. Spicy chicken or fish dishes, quail with a saffron sauce and of course langoustines, prawns and crayfish.

Gold Medal – Veritas Awards 2009 4stars John Platter 2010

Sterhuis Chenin Blanc '07

R160

The wine shows a dense straw colour with a green tinge. Aroma - it is a very complex and concentrated wine with dense layers of flavours of minerality, citrus, tropical fruit, spices and spicy oak. The complex flavour spectrum repeats in the mouth with power and elegance and a long citrus/spicy/rich finish. Gold at 2007 Veritas awards

Sauvignon Blanc

Kaapsicht Sauvignon Blanc '08

R100

Pale straw with a tinge of green; mouth watering crisp green apple and cape gooseberry flavours abound with some fig leaf and cut grass aromas bringing the taste of sunshine to the glass; lovely mouth feel with gently balanced acidity to create a fresh, yet rounded finish.

Groenland Sauvignon Blanc '09

R100

This wine offers fresh fruit and tropical flavours with hints of asparagus, granadilla and green pepper on the nose. Pale gold colour with a long clean finish. Ideal with fish, poultry & vegetable dishes.

Goede Hoop Sauvignon Blanc '08

R110

A complex wine with an aromatic display of green and tropical flavours which include green melon, cut grass, green fig and green pepper.. Serve with light seafood dishes or cheese soufflé.

Asara Sauvignon blanc '09

R110

Aromas of zesty bell pepper, asparagus and green apple, follow through to the palate, where you will find young gooseberry and kiwi-fruit flavours on the aftertaste. It finishes with crisp, rounded freshness.

Villeira Savignon blanc '09

R120

Sterhuis Sauvignon Blanc '09

R120

The wine has an intense colour with a bright green hue. The nose is fresh with fynbos, green figs, gooseberries and a flinty minerality. The palate is lively with fresh tropical fruit, minerals and green cage characters finishing with a fresh acidity and a long mineral tail.

Mooiplaas Sauvignon blanc '08/09 R120
Ripe with more tropical notes on the nose than 2007, winter melon and litchi, fresh, palate is full, good balance and length. 2009 Michelangelo International Wine Awards - Gold medal

Tokara Directors Reserve White '08 R240
Deep green gold with hints of straw. This is an intensely complex wine with lush almond brioche on the nose layered with ripe star fruit, cassis and greengage.

Chardonnay

Hartenberg Chardonnay '07 R160
Hartenberg's flagship white. creamy, complex, and bursting with aromas of citrus. Long lingering flavours with gentle oak finish. Marries creamy vanilla oak with brisk lemon aromas/flavours. Hint of mint, savoury complexity on finish. Salmon & Leek Quiche or a smoked chicken salad. 4 Stars – Platters Wine Guide 2007), RSA

Tokara Reserve Chardonnay '08 R180
The aromas are complex and balanced displaying flinty, smoky and mineral aromas with upfront notes of fresh lime zest, elderflower and hints of almonds and marzipan. The flavours are compact and balanced, entering with smoky and flinty notes, which broaden into lime zest and lemongrass, developing into flavours of creamy brioche and marzipan and a long gripping finish.

Sterhuis Chardonnay '07 R200
The wine shows a dense straw colour with a green tinge. Aroma - it is a very complex and concentrated wine with dense layers of flavours of minerality, citrus, honey, tropical fruit, spices and crème brulee. The complex flavour spectrum repeats in the mouth with power and elegance and a long citrus/spicy/crème brulee finish.

Muldersbosch Chardonnay '07 R200
Orange blossom, lemon grass and lemon rind on the nose. A full rich palate with lively acidity. Fresh tuna carpaccio; duck roasted with a ginger-citrus sauce; snails; roast lamb with rosemary; seafood pasta and smoked fish springrolls.

Blend, Sweet and Desert wine

Villiera Noble Late Harvest '05 R180

Kwv Noble Late Harvest R200

Port, Hanepoot and Sherry/tot

Old Brown Sherry R10

Cadenza Hanepoot R15

Boplaas Pink Port R15

Boplaas Cape Tawny Port R20

1979 KWV Limited Release Port R45

Antonella Italian Grappa Cab R45

Champagne

Pearly Bay R120

Pongracz R140

Bon Courage Jacques Bruere Blanc de Blanc R250