


# THE WINE LIST

## DISCOVER WINES FROM THE FAIR CAPE

- Swartland ①
- Stellenbosch ②
- Tygerberg ③
- Cape Point ④
- Constantia ⑤
- Tulbagh ⑥
- Paarl ⑦
- Darling ⑧
- Klein Karoo ⑨
- Calitzdorp ⑩
- Lutzville ⑪
- Citrusdal ⑫
- Breedekloof ⑬
- Worcester ⑭
- Robertson ⑮
- Swellendam ⑯
- Overberg ⑰
- Walker Bay ⑱
- Douglas ⑲
- Cape Agulhas ⑳
- Botrivier ㉑
- Franschhoek ㉒
- Cederberg ㉓
- Elgin ㉔
- Durbanville ㉕



 Selected wines also available by the glass

## SPARKLING WINE

### METHODE CAP CLASSIQUE

#### **Pierre Jourdan Brut NV**

Franschhoek  
Methode Cap Classique.  
Dry, with fresh green apple hints.  
\$40

#### **Jacques Bruere Brut Reserve Blanc de Blancs - 2008**

Robertson  
Dry, with a classic Chardonnay elegance.  
\$55

#### **Môreson Miss Molly Brut NV**

Franschhoek  
Lemon and lime - with a hint of pineapple,  
biscuity and yeasty undertones  
\$7 / \$32

## WHITE WINE

### CHARDONNAY

#### **De Wetshof Bon Vallon Chardonnay**

Robertson  
Lime-lemon zest aromas, unwooded.  
\$35

#### **Hartenberg Chardonnay**

Stellenbosch  
Bold, richly flavoured wine.  
\$35

#### **Simonsig Chardonnay**

Stellenbosch  
Hints of citrus.  
\$35

#### **Vergelegen Chardonnay**

Stellenbosch  
Buttery, and rounded on the palate.  
\$40

#### **Glen Carlou Quartz Stone Chardonnay**

Paarl (Limited release)  
Dry, with hints of peach, praline and lime. Bracingly  
elegant and integrated with new French oak.  
\$40

#### **Hamilton Russell Chardonnay**

Hemel-En-Aarde Valley  
Dry, with pear and lime aromas and flavours,  
and a lovely finish.  
\$85

### SAUVIGNON BLANC

#### **Victoria Falls Safari Lodge**

Sauvignon Blanc  
Herbaceous character, with fruit flavours.  
\$7 / \$34

#### **Cape Point Splattered Toad** **Sauvignon Blanc**

Cape Point  
Prominent aromas of tropical fruit, grapefruit, limes,  
peppers and freshly cut grass  
\$7 / \$34

#### **Delheim Sauvignon Blanc**

Stellenbosch  
Aromas of passion fruit and lime.  
refreshing and lingering,  
with a crisp dry finish.  
\$35

#### **Glen Carlou Sauvignon Blanc**

Paarl  
Subtle flavours of green apple and pear  
with some citrus notes.  
\$35

## CHENIN BLANC

### Mulderbosch Chenin Blanc

Stellenbosch

Rich golden ripe fruit, finely balanced texture  
\$8 / \$34

### Diemersfontein Carpe Diem

Wellington - Stellenbosch

Dry, with bold citrus, pineapple and  
vanilla notes and a tangy finish. A versatile,  
attention-grabbing wine.  
\$45

## BLENDS AND OTHER VARIETIES

### Jordan Chameleon Sauvignon Chardonnay

Stellenbosch

Broad fruit spectrum, green fig flavours, ruby grapefruit  
and winter melon glacé.  
\$8 / \$34

### Eagles' Nest Viognier

Constantia Valley

Coolly elegant, with an apricot, sweet-flower perfume.  
Rich, mouth-filling flavours.  
Older oak adds mostly to silky texture.  
\$55

## ROSÉ WINE

### Jordan Chameleon Rose 2016

Stellenbosch

Strawberry coulis flavours, dried cranberries with  
delicate spiciness.  
\$8 / \$34

### Pierre Jordan Tranquille NV\*

Stellenbosch

Lovely salmon colour, with berry flavours.  
\$34

### Jordan Chameleon Rosé - 2016

Franschhoek

Strawberry coulis flavours, dried cranberries  
with delicate spiciness.  
\$34

## RED WINE

## CABERNET SAUVIGNON

### Tormentoso

### Cabernet Sauvignon - 2015

Paarl

Sweet coconut, tobacco backed by vanilla oak  
flavours from the barrel maturation.  
\$8 / \$35

### Bon Courage Inkara Cabernet Sauvignon 2010

Robertson

Complex hints of mocha, cedar,  
cassis, with a rich finish.  
\$50

### Glen Carlou Gravel Quarry Cabernet Sauvignon - 2010

Paarl

Powerful brooding red. Harmoniously  
structured for the table or cellar.  
\$65

## MERLOT

### Kanu Merlot - 2015

Stellenbosch

Silk texture, ultra - long finish.  
\$8 / \$34

### Delheim Merlot - 2012

Simonsberg - Stellenbosch

Black cherry, complimented by hints of coffee and  
mocha. Silky, smooth flavours.  
\$35

### Creation Merlot - 2013

Walker Bay

Dark chocolate and mocha combined with ripe  
berries  
\$55

VICTORIA FALLS  
  
*Safari Club*

**SHIRAZ**


**Victoria Falls Safari Lodge Shiraz - 2016**   
Typical shiraz with smoky flavours with hints of oak  
\$8 / \$34

**Glen Carlou Syrah - 2013**  
Paarl  
Smoky, red fruit flavours, peppery finish.  
\$35

**Vergelegen Shiraz - 2012**  
Stellenbosch  
Dark red fruits spice and hints of chocolate,  
moderate tannin and long fruity finish  
\$35

**Eagles' Nest Shiraz - 2012**  
Constantia Valley  
Savoury fresh elegance, with ripe gentle tannin,  
with fine fruit and fulsome oak notes.  
\$85


**PINOTAGE**

**Beyerskloof Pinotage - 2016**   
Stellenbosch  
Strong plum flavours with velvety tannins with a fresh  
and superbly balanced finish  
\$8 / \$35

**Diemersfontein Pinotage - 2014**  
Wellington - Stellenbosch  
A hint of mint and baked plums on the nose,  
with dark chocolate flavours.  
\$45

**Simonsig Redhill Pinotage - 2012**  
Stellenbosch  
South Africa's famous grape variety, dense, with sweet  
berry fruit, American and French oak influence.  
\$85

**BORDEAUX STYLE BLENDS**

**Cloof Duckitt - 2016**   
Darling  
Cabernet Sauvignon Merlot Cabernet Franc.  
Blueberries and blackcurrent, medium bodied.  
\$8 / \$34

**Carpe Diem Malbec - 2011**  
Wellington - Stellenbosch  
Black current and cherries with hints of vanilla.  
\$50

**Simonsig Tiara - 2010**  
Stellenbosch  
Cabernet Sauvignon Blanc, Cabernet Franc,  
Merlot blend, refined tapestry of flavours.  
\$60

**Delheim Grand Reserve - 2013**  
Simonsberg - Stellenbosch  
A Bordeaux blend, with aromas of rich dark fruit,  
mint and chocolate.  
\$65

**The Chocolate Block - 2011**  
Franschhoek  
A Bordeaux blend, of plums, and an array of berries.  
\$75

**Rust En Vrede Estate - 2011**  
Stellenbosch  
Initial Cabernet Sauvignon characteristics, followed  
with a spicy finish from the Shiraz, with prominent  
dark chocolate and berry flavours.  
\$95

**De Toren Fusion V - 2012**  
Stellenbosch  
Incredible complexity, layers of dark fruit, mocha,  
spice and a soft tannin structure, a taste of South  
Africa's finest.  
\$95

**PORT & DESSERT WINE**

**Simonsig Gewurztraminer - 2011**  
Stellenbosch  
Special Late Harvest. Sweet, with  
honey and floral undertones.  
\$34