

FINE WINE LIST



ELLERMAN HOUSE



INTRODUCTION

Twenty-one years ago we set out to create a wine collection of unparalleled standards and quality. Each of the 8,500 bottles, housed in our professionally maintained cellars, represents the very best wines from the world-renowned estates and vineyards of the Western Cape.

I invite you to explore our three climate-controlled wine cellars and discover for yourself some of the rare and special vintages we currently list. We also have the revolutionary Le Verre de Vin wine preservation system. This allows us to pour premium still and sparkling wines by the glass without compromising on quality, giving you the widest choice of excellent wines. Our attention to detail has been recognized by Diners Club in their Wine List competition, which has given us the highest accolade from 2009 - 2012 consecutively - a Diamond Award. In 2012 we were recognized by Food 24 as having "The Best Long List" in South Africa in their independent wine list competition. Our selection of rare and vintage wines, some as old as 1980, guarantee memorable moments at the table, especially when combined with our exceptional menus.

We are always on the lookout for new and exciting wines. We source wines from both established and emerging vineyards as well as from prestigious wine auctions, such as Nederburg and the Cape Wine Makers Guild. To continue with our passion and dedication to South African wines and in the interest of only listing wines when they are at their optimal drinking, we have dedicated sections of our cellars to the investment and maturation of young vintages.

SOMMELIER

I have opened thousands bottles of wine in my life, all over the world. Every time I open a bottle, it is like unlocking a special or specific time and a place in the glass. Every glass has something different to say; each wine is a journey somewhere, is passion, is history, is family, is happiness, is celebration. I look forward to uncorking new moments and building new memories through our wine list.

MANUEL CABELLO

WINE GALLERY

We invite you to explore our wine gallery. More like a work of art than merely a cellar, the wine gallery provides sophisticated storage in state-of-the-art wine racks and temperature-controlled subterranean cellars for a 8500-strong collection of vintage and rare wines.

The handcrafted nature of South Africa's finest wines and the organic shape of grapevines are reflected in the use of natural, earthy materials like wood, granite and metal, carbon polished, sculpted, carved or left raw to reveal the innate, intrinsic beauty of each element.

Besides being an inspiring, experiential space in which to taste wine, the gallery includes an interactive multi-media wine library, maturation cellars for white and red wines and a brandy tasting lounge. A special feature is a Champagne Cellar where you can find rare and special vintages of Dom Perignon and Moët & Chandon and the best of South African Cap Classique.

Ellerman House has also devised a wine App for guests' exclusivity downloaded on iPad, that provides layers of detailed information about South African wines, including tasting notes for individual wines in synch with the hotel's wine list.

The wine gallery aims to bring to life South Africa's 350 years old heritage of winemaking, providing an environment for tasting and learning about local wines as intriguing and inspiring as the wine itself

The wine gallery is more than a museum, it is the perfect place for a wine dinner or daily wine tasting. Please check with the sommelier to confirm availability.

RELAIS & CHATEAUX

Ellerman House is very proud of a long-standing association with Relais & Chateaux. We firmly believe in striving for service excellence and always providing our guests with the best possible experiences. We instill the Relais & Chateaux core values of Calm, Charm, Courtesy, Cuisine and Character. Below is a list of our official partners, many of which you will find within the pages of this fine wine list and behind our bar.



WINE & FOOD PAIRING

Pairing your wine with the correct dish will enhance your dining experience. The main concept behind this is that certain elements, such as texture and flavour, in both food and wine react differently with each other and finding the right combination of these elements will make the entire dining experience more enjoyable. However, taste and enjoyment are very subjective and what may be a 'perfect' pairing for us, could be less enjoyable for you.

Most food and wine experts believe that the most basic element of food and wine pairing is understanding the balance between the 'weight' of the food and the 'weight' (or body) of the wine. Heavy, robust wines like Cabernet Sauvignon can overwhelm a light delicate dish, like quiche, while light-bodied wines like Pinot Noir would be similarly overwhelmed by a hearty stew. Weight, flavour and textures can either be contrasted or complemented. Food and wine pairing also takes into consideration the sugar, acid, alcohol and tannins of the wine and how they can be accentuated or minimised when paired with certain types of food.

The 'weight' of a food can also be described in terms of the intensity of its flavour - such as delicate and more subtle flavour versus dishes that have a more robust and hearty flavour. A key to pairing upon this principle is to identify the dominant flavour of the dish. Sauces can be the dominant flavour instead of the meat or main component. While poached fish is usually light-bodied and better served with a light white, if the fish is served with a heavy cream sauce it could be better balanced with a fuller bodied white wine or light red.

Food and wine pairing is like two people having a conversation: One must listen while the other speaks, or the result is a muddle. This means either the food or the wine will be the dominant focus of the pairing, with the other serving as a complement to enhance the enjoyment of the first. The rough guide below on the weight of different wines will give some guidance in choosing the right wine to accompany your food.

LIGHTER WHITE WINES

Méthode Cap Classique, Champagne, Sauvignon Blanc, Chenin Blanc, Pinot Grigio, Chablis.

MEDIUM TO HEAVY WHITE WINES

Oaked Sauvignon Blanc, White blends, Viognier, Roussanne, New World Chardonnay.

OFF-DRY WHITE WINES

Riesling, Muscat de Frontignan, Bukettraube, Gewürztraminer.

SWEETER WHITE WINES

Noble Late Harvest, Muscadet, Fortified wines.

LIGHTER RED WINES

Dolcetto, Rosé, certain Pinot Noir.

MEDIUM-BODIED RED WINES

Chianti, Barbera, Cabernet Franc, Merlot, Malbec, Zinfandel, Pontac, Carignan, certain Pinot Noir.

HEAVIER, FULLER-BODIED RED WINES

Syrah, Pinotage, Petit Verdot, Red blends, Cabernet Sauvignon, Port.

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WINE BY THE GLASS

	VINTAGE	PRICE
MÉTHODE CAP CLASSIQUE		
WELTEVREDE 'Entheos' – <i>Robertson</i>	NV	R 80
GRAHAM BECK 'Rose' – <i>Robertson</i>	NV	R 95
SAUVIGNON BLANC		
CEDERBERG – <i>Cederberg</i>	2014	R 75
CAPE POINT – <i>Capw Point</i>	2014	R 80
CHARDONNAY		
JORDAN – <i>Stellenbosch</i>	2013	R 95
ELGIN RIDGE 282 – <i>Elgin</i>	2011	R 85
CHENIN BLANC		
DE MORGENZON DMZ – <i>Stellenbosch</i>	2013	R 65
TIERHOEK – <i>Piekenierskloof</i>	2012	R 70
PINOT GRIGIO		
TERRA DEL CAPO – <i>Franschhoek</i>	2013	R 50
VIOGNIER		
CREATION – <i>Walker Bay</i>	2013	R 75
WHITE BLEND		
VAL DE VIE 'GVC' - <i>Western Cape</i>	2011	R 95
HUGHES FAMILY 'Nativo' – <i>Coastal</i>	2013	R 85

WINES BY THE GLASS (CONTINUED)

	VINTAGE		PRICE
ROSÉ			
KAREN – <i>Franschhoek</i>	2012	R	75
KEN FORRESTER PETIT - <i>Stellenbosch</i>	2013	R	45
PINOT NOIR			
CATHERINE MARSHALL – <i>Elgin</i>	2013	R	130
MERLOT			
EAGLES NEST – <i>Constantia</i>	2009	R	115
SHIRAZ			
WELBEDACHT 'BOHEMIAN' – <i>Wellington</i>	2010	R	95
PINOTAGE			
WARWICK 'Old Bush Vines' – <i>Stellenbosch</i>	2012	R	95
CABERNET SAUVIGNON			
GROOT CONSTANTIA – <i>Constantia</i>	2012	R	130
BARBERA			
ALTYDGEDACHT – <i>Durbanville</i>	2013	R	75
RED BLEND			
ANTHONIJ RUPERT 'Optima' – <i>Franschhoek</i>	2010	R	120
LA JEUNESSE DELICATE - <i>Stellenbosch</i>	NV	R	75
DESSERT WINE			
WATERFORT 'Family Reserve Heatherleight' – <i>Stellenbosch</i>	NV	R	70
NEDERBURG 'Noble Late Harvest' - <i>Paarl</i>	2000	R	90
PORT			
ALLESVERLOREN 'Vintage' – <i>Swartland</i>	2000	R	75

Wines marked with an asterisk (*) are in limited supply and might be out of stock. CWG denotes wines purchased at the prestigious 'Cape Winemakers Guild' Annual Auctions or previously known as 'Independent Cape Winemakers Guild' Auction.

CHAMPAGNE

Champagne is a variety of sparkling wine produced in the Champagne region of France. Champagne is typically produced from a few specific varieties of grapes, including Pinot Noir, Chardonnay and Pinot Meunier. Although these grapes are not all white, champagne is typically a white wine due to extraction methods that minimise contact between the juice and skin. Pink champagnes derive their colour from either longer contact between skin and juice or the addition of a small amount of red wine back into the champagne.

To produce Champagne's unique bubbles, the wine undergoes a secondary fermentation process within the bottle. After bottling the wine, a few grains of yeast (usually *Saccharomyces cerevisiae*) and a small amount of sugar are added to the bottle to begin a second round of fermentation. The gasses produced during this second fermentation become trapped within the bottle and create the sparkling or carbonated effect.

DOM PÉRIGNON

	VINTAGE	PRICE
DOM PÉRIGNON BRUT – <i>Épernay</i>	2003	R 5,000
Hint of fresh almond, smoky and toasty notes with lemon and dried fruit finish	2004	R 4,800
DOM PÉRIGNON ROSÉ – <i>Épernay</i>	1998	R 13,500
Floral orange blossom and dried fruit nose, complex, rich, vibrant finish	2003	R 8,900

DOM PÉRIGNON OENOTHÉQUE

One secret of the Dom Pérignon style is its subtle and intriguing balance of youth and maturity. This balance allows the wine to age gracefully for an unlimited time. The Oenotheque label indicates that a Dom Pérignon vintage has reached either its second peak in maturity, with optimized intensity (15 to 20 years after harvest), or its third peak, with optimized complexity (after 30 years on the lees).

	VINTAGE	PRICE
DOM PÉRIGNON OENOTHÉQUE BRUT – <i>Épernay</i>	1995	R 8,900
Offers layers of pastry, lemon, smoke and toastiness, balanced between fruit and acidity		
DOM PÉRIGNON OENOTHÉQUE BRUT – <i>Épernay</i>	1996	R 9,900
Complex, with hints of lemon rind, quince and brioche and a fragrant floral bouquet		

MOËT & CHANDON

MOËT & CHANDON BRUT – <i>Épernay</i>	NV	R 1,400
Lively, generous, ripe fruit, freshness, brioche, freshly-baked bread	glass NV	R 350
MOËT & CHANDON VINTAGE BRUT – <i>Épernay</i>	2002	R 1,900
Lively, generous, ripe fruit, freshness, brioche, elegant		
MOËT & CHANDON BRUT ROSÉ – <i>Épernay</i>	NV	R 1,700
Seductive, glamorous, strawberries, raspberries, creamy, firm fresh finish		

MÉTHODE CAP CLASSIQUE

Méthode Cap Classique (MCC) is the name used for sparkling wine made in the traditional way, using the French Champenoise method. It is the classic method of making champagne by creating a second fermentation in the bottle which creates tiny bubbles. Sparkling wine is traditionally a celebratory drink but can be successfully paired with a number of dishes such as crayfish, mushroom or truffle risottos and other lightly spiced dishes. It is also the perfect wine for every occasion.

		VINTAGE		PRICE
DE WETSHOF BRUT ROSÉ – <i>Robertson</i>		2008	R	450
100% Pinot Noir, Brioche, dark fruit and flowers, the palate is lively and elegant				
BON COURAGE JACQUES BRUÉRE BLANC DE BLANCS - <i>Robertson</i>		2009	R	400
100% Chardonnay, 36 months on the lees, creamy texture, yeasty character				
GRAHAM BECK BRUT – <i>Robertson</i>		NV	R	300
Delicate, yeasty, freshly baked bread, creamy texture, clean finish	375ml	NV	R	160
GRAHAM BECK BRUT 'ZERO' – <i>Robertson</i>		2008	R	710
72 Months on the lees, zero dosage, subtle, pure & bone dry with fragile oyster shell nuances				
KLEIN CONSTANTIA BRUT – <i>Constantia</i>		2010	R	500
Fresh biscuit, crisp citrus, vibrant long finish				
KRONE 'Nicolas Charles Krone Prestige Cuvee' – <i>Tulbagh</i>		NV	R	690
Blend of best three vintages (01,02,03) and aged nine years on the lees				
L'OMARINS BRUT CLASSIQUE – <i>Franschhoek</i>		NV	R	290
Chardonnay and Pinot Noir, elegant, fresh and lively, rich in minerality				
SIMONSIG 'Cuvée Royale' – <i>Stellenbosch</i>		2010	R	610
100% Chardonnay, delectably dry but crisp with refreshing palate				
SIMONSIG 'Kaapse Vonkel' – <i>Stellenbosch</i>	Magnum	2004	R	1,200*
Delicate sophisticated Cap Classique with delicious flavour intensity	Magnum	2007	R	1,050*
SILVERTHORN 'Jewel Box' – <i>Robertson</i>		2010	R	560
Classic balance of Chardonnay and Pinot Noir, rich, complex and fresh acidity				

SAUVIGNON BLANC

This is a wine to enjoy fresh and young, when it is still intensely aromatic and crisp. Under the right conditions this wine has high levels of acidity and flavours of newly cut grass, apple, tropical fruit, green fig, green pepper and gooseberries. Often aged in wood (sometimes labelled Fumé Blanc), we have found that there are un-wooded examples that do extremely well with bottle aging, maintaining their structure, acidity and fruit. This wine is the perfect partner with foods with sharp flavouring or racy acidity where the wine will have an equal bite and sharp texture. Salads dressed in vinaigrette, goats cheese, tomato-based dishes, lemon-garnished fish dishes and Thai food are a perfect match.

	VINTAGE	PRICE
BOUCHARD FINLAYSON – <i>Walker Bay</i> Cool, restrained style, crisp, clean, lingering fruit, dry finish	2013	R 275
CONSTANTIA GLEN – <i>Constantia</i> Cool-climate classic, lemongrass, citrus, guava, spicy, crisp finish	2013	R 260
DAVID NIEUWOUDT ‘Ghost Corner’ – <i>Elim</i> Dry, intense, capsicum, lemongrass, mineral finish	2013	R 390
DE GREDEL ‘Amandelboord’ – <i>Durbanville</i> Selected block, gooseberry to winter melon and kiwi, soft finish	CWG 2012	R 480
DELAIRE GRAFF ‘Coastal Cuvée’ – <i>Stellenbosch</i> Rich ain tropical fruit flavours, layers of blackcurrant, gooseberry and nettle	2014	R 250
FRYERS COVE – <i>Bamboes Bay</i> Well balanced between fruit and acidity, long after taste and good minerality	2013	R 275
GROOTE POST ‘Kaptorsberg’ – <i>Darling Hills</i> Vineyard selection, mineral, green pepper, fig and asparagus	2013	R 290
IONA – <i>Elgin</i> Elegant, dry, cool-climate, lemon, gooseberry, mineral, good acidity	2013	R 300
SPRINGFIELD ‘Life From Stone’ – <i>Robertson</i> Complex, 23 year-old vines, passion fruit, crisp finish	2013	R 250
WATERFORD – <i>Stellenbosch</i> Tropical nose, chalk and lime undertones, crisp mid-palate, dry finish	2009	R 300*

PINOT GRIGIO

One of the newest varietals to be planted in the new world. Although very established in Europe it has adapted well to the South African climate. This wine can produce complex, nutty, fat flavours with spicy notes and a creaminess, almost like a Chardonnay. It is a very versatile grape and can make any style of wine from bone dry to richly sweet. In South Africa Pinot Grigio is mostly made in a dry style. It is a perfect match with smoked salmon, yellow tail as well as fish pâtés and terrines and holds its own against cold meat platters, quiches and most dishes containing smoky bacon. Also works well with creamy pasta and mildly spiced dishes.

	VINTAGE		PRICE
ANTHONIJ RUPERT TERRA DEL CAPO – <i>Franschhoek</i>	2013	R	175
Dry fruit, elegant, smooth, aromatic, baked apple, litchi, citrus			

CHENIN BLANC

Chenin Blanc was first planted in 1655 and is the most widely planted white grape variety in South Africa. Characterised by its versatility, Chenin Blanc produces good natural wines covering the whole spectrum from sweet to dry, as well as sherry, sparkling wine and is also used for distilling brandy and other spirits. South Africa's climate provides favourable conditions for this varietal, which needs a lot of sun to ripen properly, bringing out its intense fruit flavours and softening its acidity. This wine displays aromas and flavours of apples, apricots, honey and nuts, especially walnuts, hazelnuts and almonds. Best paired with more fatty dishes – avocado, pâtés, trout and butter fish where the natural acidity of the wine can cut through the fat, lightening the dish. This wine will however work extremely well with a fresh summer salad, shellfish and grilled vegetables.

	VINTAGE		PRICE
ANTHONIJ RUPERT 'Cape of Good Hope Van Lill and Visser' – Lamberts Bay Lively, capsicum, fig, passion fruit, flinty, tangerine finish	2012	R	290
CEDERBERG 'V Generation' – Cederberg Cool, restrained style, crisp, clean, lingering fruit, dry finish	2008	R	590*
	2009	R	570*
DE MORGENZON 'Reserve' – Stellenbosch Medium bodied, complex, spicy, honey, apricot, mineral tones	2012	R	510
KEN FORRESTER 'FMC' – Stellenbosch Icon Chenin, rich, layered with dried apricot, vanilla and honey	2011	R	820*
	2012	R	800
RAATS 'Family Reserve' – Stellenbosch 20% oak, 80% stainless steel, crisp acidity, citrus, mineral, spicy	2007	R	600
	2009	R	550*
	2013	R	500
REMHOOGTE 'Honeybunch' – Stellenbosch Golden yellow colour, complex, fresh tropical fruit, lemongrass	2011	R	380
RIJK'S – Tulbagh Golden colour, full-bodied, winter melon, pine nut, wood, creamy	2006	R	650
THE SADIE FAMILY 'Skurfberg' – Olifants River Blend of Chenin Blanc from old bush vines on the slopes of the Skurfberg and Lamberts Bay	2012	R	450*
	2013	R	430*
VINS D'ORRANCE 'Kama' – Perdeberg Barrel-fermented, rich, stone fruit, spicy, long finish	2009	R	510

SÉMILLON

If there were such a thing, this would be the ultimate 'food' wine. Sémillon is appreciated for its rounded, lanoline-like quality with its honey and citrus tones that are only enhanced by oak aging. When young it often displays herbaceous, grassy flavours but with age this wine becomes rich, luscious, even more lanoline-textured and increasingly honeyed and toasty. This is an ideal partner for risotto, particularly when flavoured with mushroom, parmesan and truffle oil and will work extremely well with crab, prawns, black mussels, monkfish and yellowtail as well as richly sauced fish dishes, spicy pork, roast turkey and guinea fowl.

	VINTAGE		PRICE
ANTHONIJ RUPERT 'Cape of Good Hope Laing Sémillon' – <i>Franschhoek</i> Tropical fruits, white pepper, creamy palate, long mineral finish	2010	R	380
DAVID NIEUWOUDT 'Ghost Corner' – <i>Elim</i> Cool climate, soft creaminess, firm acidity, mouthwatering freshness	2012	R	550
RIJK'S – <i>Tulbagh</i> Passion fruit, rich style, oil, long round finish	2005	R	490
STEENBERG – <i>Constantia</i> Ripe fruit, complex, citrus, long silky finish	2010	R	650
ZONNEBLOEM 'Limited Edition' – <i>Swartland</i> Complex, full-bodied, creamy texture, pepper, off dry finish	2007	R	470

CHARDONNAY

Originated in the Burgundy wine region of eastern France but is now grown wherever wine is produced, from England to South Africa. The Chardonnay grape itself is very neutral, with many of the flavours commonly associated with the grape being derived from such influences as terroir and oak. It is vinified in many different styles, from the lean, crisp mineral wines of Chablis, France to New World wines with tropical fruit flavours and lots of oak. South African Chardonnays are more burgundian style, using mainly French oak.

Chardonnay is a very versatile wine and can be consumed with a number of meals like white meats and fish such as chicken, turkey and cod. It can also be used with mildly spiced dishes such as mushroom soup or a roast chicken dinner. More heavily wooded Chardonnay wines can be paired with spiced foods, or smoked fish such as salmon.

		VINTAGE	PRICE
ATARAXIA 'Auction Reserve' – Hemel en Aarde Intense mineral, white flower, pear, almond, fresh acidity.	CWG	2010	R 1,000
ALMENKERK – Elgin Refined butter notes, dark spice aromas, hints of violet, long acidity		2013	R 540
BARTINNEY – Stellenbosch Apricot blossom, lemon, biscuit oak, creamy nutty finish		2013	R 260
BOUCHARD FINLAYSON 'Kaaimansgat' – Walker Bay Cool climate, 60% wooded 40% unwooded, full mouth finish		2010	R 510
BOUCHARD FINLAYSON 'Missionvale' – Walker Bay Creamy yeast up front, mild wood, vanilla, mineral, lingering finish		2012	R 420
CRYSTALLUM 'Clay Shales' – Hemel en Aarde Pear, white peach, hints of lime and mineral, elegant finish		2013	R 795
DE WETSHOF 'Bateleur' – Robertson Complex Chardonnay, cool climate, dry, elegant, mineral finish	Magnum	2009 2006	R 790* R 2,300*
HAMILTON RUSSELL – Walker Bay Cool climate, mineral structure, floral, fresh acidity	Magnum	2012 2012	R 790 R 1,600
IONA – Elgin Citrus nose, mineral, white stone fruit, firm acidity		2013	R 420

		VINTAGE		PRICE
JORDAN 'Auction Reserve' – Stellenbosch	CWG	2012	R	1,660*
A classic, rich, intense, smoky, hints of butterscotch, balanced oak		2013	R	1,600
PAUL CLUVER 'Auction Reserve' – Elgin	CWG	2012	R	1,500
Butterscotch, spicy cloves, complex mineral and citrus flavours				
WATERFORD – Stellenbosch		2010	R	490
Integrated oak, crisp, fresh, clean, hint of vanilla, mineral finish				

WHITE BLENDS

		VINTAGE	PRICE
ASHBOURNE SANDSTONE – <i>Walker Bay</i>		2008	R 470
73% Sauvignon Blanc 20% Chardonnay 7% Semillon, melon aromas, mineral finish			
AA BADENHORST FAMILY – <i>Swartland</i>		2012	R 620
Blend of twelve grapes, extremely complex and elegant finish			
CAPE POINT VINEYARDS 'Auction Reserve' – <i>Cape Point</i>	CWG	2012	R 1,100
70% Sauvignon Blanc 30% Sémillon, barrel-fermented, floral, mineral			
ALHEIT VINEYARDS 'Cartology' – <i>Western Cape</i>		2013	R 650*
76% Chenin Blanc, 14% Semillon, complex nose, hearty & bright, lemon, expressive finish			
DE GRENDEL 'Die Koetshuis' – <i>Durbanville</i>	CWG	2008	R 870
75% Sémillon 25% Sauvignon Blanc, vibrant, lemongrass, soft oak			
DORNIER 'Donatus' – <i>Stellenbosch</i>		2013	R 395
Chenin Blanc and Sémillon, wooded, citrus, silky finish			
DE MORGENSON 'Maestro' – <i>Stellenbosch</i>		2013	R 395
Orange and yellow stone fruit, hints of spice, citrus and blossom, full body			
FLAGSTONE 'Happy Hour' – <i>Helderberg</i>	CWG	2009	R 550*
Sauvignon Blanc and Sémillon with hint of Viognier, barrel-fermented			
STEENBERG 'Magna Carta' – <i>Constantia</i>		2009	R 1,200*
60% Sauvignon Blanc, 40% Sémillon, firm and elegant			
TOKARA DIRECTOR'S RESERVE – <i>Stellenbosch</i>		2013	R 550
71% Sauvignon Blanc, 29% Sémillon, vibrant, intense, well balanced			
THE SADIE FAMILY 'Palladius' – <i>Swartland</i>		2011	R 1,200*
60% Chenin Blanc, Marsanne, Roussanne, Clairette, Grenache Blanc, Viognier		2012	R 1,100*
THE SADIE FAMILY 'Skerpioen' – <i>Swartland</i>		2012	R 490*
Chenin Blanc, Palomino crisp acidity and freshness with line of minerality		2013	R 450*
WATERFORD 'SBS' – <i>Stellenbosch</i>		2006	R 450
65% Sauvignon Blanc, 35% Sémillon, fresh cut grass and citrus palate			

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VIOGNIER

An early ripener and very hard to grow even in perfect conditions. It has an exuberant character which is head-spinningly perfumed and opulent, but dry. In spite of lowish acidity, it is full-bodied with seductive flavours of apricot, peach, musk and lime blossom. This wine does best with spicy foods such as Indian korma and other mild to medium aromatic curries, extending even to the hotter Thai curry and Indian Vindaloo. It is also very good with the sweet, rich flavours of crab and crayfish and likes fish and seafood in creamy sauces, particularly when flavoured with saffron.

	VINTAGE		PRICE
DIEMERSFONTEIN 'Carpe Diem' – Wellington Apricots, orange peel, citrus, lingering aftertaste	2008	R	350*
LOURENSFORD – Stellenbosch Barrel fermented, peach, rich, refreshing acidic	2008	R	350*
VREDE EN LUST 'Casey's Ridge' – Elgin Off dry with great balance of fruit and acidity	2012	R	360*

GRÜNER VELTLINER

The most important grape variety in Austria. Grüner Veltliner achieved worldwide awareness and popularity at the end of the last century. It is a fertile variety and therefore required yield regulation. It grows especially in deep soil and does not like dryness and is sensitive during flowering. Pair it with seafood or spaghetti vongole

DIEMERSDAL – Durbanville Green apple, nettles and tropical fruit, medium body, mineral finish	2014	R	350
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WEISSER RIESLING

Weisser Riesling (Rhine Riesling) has adapted well to South Africa's soil and climate. It produces very full, flavourful wines with excellent fruit acids that develop a honeyed depth of ripe apricots and peaches. Wines have a honeyed, spicy nose and a flowery sweetness. This wine has a particular affinity for a touch of sweetness in savoury dishes and its generous, sweet fruit character suit typical South African cuisine.

	VINTAGE		PRICE
THELEMA – Stellenbosch Fresh lemon, lime, orange blossom, citrus, round finish	1999	R	250
WATERFORD 'Library Collection' – Stellenbosch Elgin grape, the nose shows apple and lime aromas, well-balanced palate with fresh acidity	2013	R	420

MUSCAT DE FRONTIGNAN

The name comes from its characteristic small berry size and tight clusters. While technically a white grape, there are strains of Muscat De Frontignan vines that produce berries that are pink or reddish brown. The same vine could potentially produce berries of one colour one year and a different colour the next. South Africa's Muscadel strain tends to show darker characteristics. This wine is a perfect match for the rich creamy flavours and texture of foie-gras and other liver pâtés.

THELEMA – Stellenbosch Delicate, floral, soft tangerine, citrus, crisp refreshing finish	2000	R	450
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GEWÜRZTRAMINER

Gewürztraminer is, without a doubt, the most distinctively aromatic of all the white grapes. Producing an exotic, spicy, perfumed wine that has flavours of litchis and seems full-bodied, even if isn't. It can have a slightly oily texture that emphasises its tendency for low acidity. Exploding, voluptuous aromas and flavours of cinnamon, ginger, cloves, cardamom, nutmeg and rose petals. This wine compliments foods of a similar flavour, spicy foods (not too hot) - Indian and Thai curries containing cinnamon and ginger. Smoked salmon and sweet-and-sour duck or pork dishes also work well.

WELTEVREDE – Robertson Oldest vine in the Cape, off dry, litchi, long clean finish	2010	R	240*
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ROSÉ WINES

South Africa has the perfect climate for the Rosé style of wine – a true summer wine. The skins are removed shortly after fermentation to give the wine its salmon pink colour. Rosé wines have all the depth and complexity of red wine as well as the fresh crispness of a white. This wine is the ideal aperitif and combines well with salmon, trout and crayfish as well as a chunky bouillabaisse and similar fishy soups.

	VINTAGE	PRICE
ANTINIJ RUPERT 'Protea' – Swartland 100% Mourvèdre, Cherries, Cranberries, Mineral, Fresh Acidity	2014	R 150
DELAIRE GRAFF – Stellenbosch 100% Cabernet Franc, fresh roses and berries, medium acidity	2014	R 150
KAREN – Franschhoek 100% Merlot, dry, red fruit and earthiness, old world style	2012	R 300
KEN FORRESTER 'Petit' – Stellenbosch 100% Grenache, Rose petal, dry, mineral, strawberry, crisp citrus dry finish	2013	R 150
MULDERBOSCH – Coastal 100% Cabernet Sauvignon, clean mineral notes and hints of fresh strawberries	2014	R 175

PINOT NOIR

This is a grape that has a bit of an identity crisis: it is a red grape variety that thinks and behaves like a white grape. Once matured in the cellar, it turns out to be one of the world's greatest red wines, with a heady, red berry fruit character, a silken texture and gamey complexity. This is the only wine that succeeds in combining elegance with the whole spectrum of up-front fruit flavours of raspberries, strawberries, cherries and cranberries as well as violets and roses. As the wine ages it will become more gamey, with an undertone of compost / forest floor or a well hung leg of lamb. With its good acidity and low tannin structure this wine works well when you would like to pair a red wine with more acidic foods.

		VINTAGE	PRICE
BOUCHARD FINLAYSON 'Tête de Cuvée' – Walker Bay		2010	R 2,000
Rich and long palate, full-bodied, velvety tannins, harmonious structure			
BOUCHARD FINLAYSON 'Galpin Peak' – Walker Bay		2011	R 690
Firm, elegant, fragrant, rich, exuberant fruit, long finish	Magnum	2009	R 1,500
CAPE CHAMONIX 'Reserve' – Franschhoek		2012	R 450
Finesse rather than power and mineral, spice notes			
CREATION 'Reserve' – Hemel en Aarde		2012	R 650
Deep ruby in colour, intensely fragrant, wood, spicy, soft tannins			
CRYSTALLUM 'Peter Max' – Elgin		2012	R 780
Luscious and intense, complex, forest floor and a touch of smoky oak			
DE GRENDDEL 'Op Die Berg' – Durbanville	CWG	2010	R 650
Bright red colour. Flavours of fynbos, spiciness, earthiness -supported by oak.			
HAMILTON RUSSELL VINEYARDS – Walker Bay		2012	R 850
Elegant, soft, hint of red and dark fruit balance with spice notes	Magnum	2012	R 1,900
IONA – Elgin		2012	R 500
Cool climate, fresh red fruit, subtle earthiness, spices, pepper and clove			
NEWTON JOHNSON 'Family Vineyard' – Walker Bay		2012	R 740
Three vineyard selection, earthy notes back with soft red fruit, fresh acidity			
WATERFORD – Elgin		2010	R 650
Cherries, earthy notes, wild berries, cedarwood, elegant			

MERLOT

Merlot is one of the primary grapes in Bordeaux where it is the most widely planted variety and the main in the right bank. The wine usually appears as a dark purple or blue colour, and has a fresh and fruity taste, full of red fruits. The Merlot vine tends to come into season much quicker than other red varieties, and the wine is often blended with wines which take longer to mature, such as Cabernet Sauvignon. The purpose for blending the wine like this is to diminish the tannins of the other wine. Merlot's flexibility as both a blend and a single varietal wine have made it extremely popular with wine growers. South African farmers have tried to find a happy medium, locating the grapes within Paarl and Stellenbosch areas, but mainly upon estates in colder areas. This allows the grape to bud and produce fruit in relatively warm conditions, while the overall chill of the area prevents the grape from ripening too soon.

	VINTAGE	PRICE
ANTHONIJ RUPERT – <i>Franschhoek</i> Floral, rich fruit, dark berries, tobacco leaf, refined tannins	2007	R 1,100
ANTHONIJ RUPERT Cape Of Good Hope 'Parel Vallei Homestead' Dark chocolate, cinnamon, cloves, wood spice nuttiness, full-bodied	2008	R 700
CREATION – <i>Walker Bay</i> Spice aromas, dark chocolate, ripe berry flavours, firm structure	2011	R 390
HARTENBERG 'Loam Hill' – <i>Stellenbosch</i> Dark, intense, mocha, plums, spices, fine tannins	CWG 2009	R 990*
JORDAN – <i>Stellenbosch</i> Plum, rich blackberry, mocha, spiciness, rounded tannins	2007	R 420*
RAINBOW'S END – <i>Stellenbosch</i> Ripe plums, elegant fruit notes, hints of mint and chocolate, soft tannins	2008	R 690
VEENWOUDEN – <i>Paarl</i> Ripe stewed fruit, violets, roasted nuts, concentrated, elegant	2006	R 990
WELBEDACHT 'Barrique' – <i>Wellington</i> Concentration of black and red fruit, tobacco, cloves, cacao, fine tannins	2005	R 690
YONDER HILL – <i>Stellenbosch</i> Classic, meaty, medium-bodied and elegant, 1996 soft tannins	1996 2005	R 590 R 550

CABERNET FRANC

Cabernet Franc is one of the major black grape varieties worldwide. It is principally used for blending with Cabernet Sauvignon and Merlot in the Bordeaux style but can also be found as a single variety. Cabernet Franc is lighter than Cabernet Sauvignon, making a bright pale red wine and contributing finesse and a peppery perfume to blend with more robust grapes. Depending on the region and style of wine, additional aromas can include tobacco, raspberry, and cassis - sometimes even violets.

	VINTAGE	PRICE
ALLUVIA 'Lisa' – Stellenbosch Full-bodied, single vineyard, tobacco, cassis, soft and integrated tannins	2007	R 1,200
IDIOM '900 Series' – Stellenbosch Sweet spicy cedar wood, well balanced medium-bodied with velvety tannins	2006	R 890
RAATS – Stellenbosch Integrated flavours of blackberries, plums, tobacco, cinnamon, long finish	2007	R 1,150
	2008	R 1,250
	2009	R 1,050
	2010	R 950
Magnum	2007	R 2,300
RAINBOW'S END – Stellenbosch Deep red colour, earthiness, tea leaf, rich fruit, soft tannins	2008	R 490
WARWICK – Stellenbosch Mature, prune, dry fruits, tobacco, smoky, long after taste, earthy	1990	R 440
	2008	R 560

CABERNET SAUVIGNON

Cabernet Sauvignon is perhaps one of the most well-known red wines in the world and is found in virtually every country which attempts to produce wine. South Africa has made itself one of the go-to countries for consumers looking for a deep red wine with all the traditional flavour of a French Bordeaux. It has become a specialist at producing award-winning Cabernet Sauvignons which are prized by wine connoisseurs all over the world, yielding the familiar aromas and flavours of blackcurrant, cedarwood and lead pencil shavings, with perhaps a whiff of sweet vanilla oak. The South African Cabernet Sauvignon is also known to show additional aromas and flavours of green pepper, mint, dark chocolate, tobacco and cloves. As it matures, it takes on the aroma of a forest floor. What this wine wants is uncluttered food: red meat, roast turkey, quail, steak and kidney pie, and meaty casseroles all work well. Rosemary and thyme are madly in love with this cultivar so you can confidently pair almost anything that is infused with these herbs, from chicken to pork or lamb.

	VINTAGE	PRICE
ANTHONIJ RUPERT – <i>Franschhoek</i> Dense, intense, dark fruits, cassis, cigar box, cedarwood	2008	R 1,200
CEDERBERG ‘V Generation’ – <i>Cederberg</i> Intense, rich aromas at blackcurrant, cassis, chocolate and tobacco	2007	R 950
GLEN CARLOU ‘Gravel Quarry’ – <i>Paarl</i> Concentrate and elegant, blackberries, tobacco and mocha 100% new oak	2007	R 1,100
GRANGEHURST ‘Auction Reserve’ – <i>Helderberg</i> Violets, red berries, cassis, mocha, cedar, ripe tannins	2005	R 1,300
LE RICHE RESERVE – <i>Stellenbosch</i> Medium-bodied, delicate, black tea, red fruit, well-structured	2009	R 690
NEDERBURG – <i>Paarl</i> Impressive body, dark dry fruit, prune, spicy, smoky	1988	R 850
NEDERBURG ‘Private Bin 163’ – <i>Paarl</i> Selected block, cassis, medium-bodied, rounded, elegant, earthy	1982 1984	R 870* R 870*

		VINTAGE		PRICE
RUDERA – <i>Stellenbosch</i>	CWG	2002	R	1,300
Lead pencil, cassis, violets, cigar box, plum, structured tannins		2006	R	990
SPRINGFIELD ‘Whole Berry’ – <i>Robertson</i>		2007	R	590
Velvety, smooth, soft tannins, unfiltered and unfined				
STONY BROOK VINEYARDS ‘Ghost Gum’ – <i>Franschhoek</i>		2006	R	1,160
Rich blackcurrant, cassis, firm, ripe tannins, good structure and finesse				
VRISENHOF ‘Auction Reserve’ – <i>Stellenbosch</i>	Magnum CWG	2007	R	3,900
Blackcurrant, full-bodied, earthiness and oak integrated, long finish				
WATERFORD ESTATE – <i>Stellenbosch</i>		2006	R	520*
Blackcurrant, cigar box aromas, full bodied, long finish		2011	R	420
	Magnum	2004	R	1,600*
WEBERSBURG – <i>Stellenbosch</i>		1999	R	590
Full flavour, cassis, black tea, smoky, leather, long dry finish				

SHIRAZ

This grape delivers a wine that is probably the most exotic of all the reds, with immense concentration and complexity. It thrives in warmer climates and this is why South Africa is one of the leading producers. Our full-bodied Shirazes are powerful wines, headily rich, with gamey and ripe-berry fruit flavours and considerable alcohol levels. They are multi-dimensional with layers of raspberries, blackberries and blackcurrants, full of mixed spices, leathery with dark chocolate flavours, rich and smoky oakiness and sometimes a hint of tar. The exuberant character of Shiraz allows for pairing with a wide variety of foods including intensely flavoured, slow-cooked casseroles such as the traditional South African 'potjie' and braised oxtail. It pairs perfectly with most game meats such as kudu, ostrich and springbok and is the perfect partner for grilled or barbecued foods. This is also the wine to drink with the sweeter sauces, jellies and relishes that accompany many savoury dishes and can hold its own against hard cows-milk cheeses as well as matured goat's and sheep's milk cheese.

		VINTAGE		PRICE
AETERNITAS – <i>Stellenbosch</i>		2006	R	470
Notes of cinnamon and black fruit, vanilla, pepper, long dry finish				
ANDREAS – <i>Wellington</i>		2009	R	450*
French and American oak, deep and intense, blackcurrant, full-bodied				
BOEKENHOUTSKLOOF – <i>Franschhoek</i>		2007	R	1,200*
Explosive black and red fruit, spicy aromatic, blossom, long finish				
CEDERBERG 'Teen Die Hoog' – <i>Cederberg</i> Unfiltered and unfinned, 3 barrel made elegant wine, firm structure	CWG	2005	R	1,900
	CWG	2006	R	1,700
	CWG	2007	R	1,500
ERNIE ELS 'Cirrus' – <i>Stellenbosch</i>		2006	R	990
94% Syrah 6% Viognier, French and American oak, full-bodied				
LUDDITE – <i>Bot River</i>		2005	R	720*
Deep purple, spice and dark fruit, plums, cloves, long dry finish				
LUDDITE 'Auction Reserve' – <i>Bot River</i>	CWG	2008	R	1,200
Plum and spice, dark berries, fine tannins balance to a long finish				
MIGLIARINA – <i>Stellenbosch / Paarl</i>		2006	R	480
Aromas of red fruits, plum, firm tannins, creamy mid-palate, soft finish				

		VINTAGE		PRICE
NEIL ELLIS – <i>Stellenbosch</i>	CWG	1997	R	750
Coolest side in Stellenbosch, finest, elegant, balanced long finish	CWG	1999	R	850
		2001	R	700*
RUST EN VREDE – <i>Stellenbosch</i>		2006	R	1,200
Balanced between spice and fruit, pepper, coffee, mocha, rich, full				
SAXENBURG – <i>Stellenbosch</i>		1992	R	610
Dusty fynbos, cloves, dried prunes, spice, complex refined tannins		1993	R	760
	CWG	1996	R	490
	CWG	1997	R	510
SAXENBURG ‘SSS’ – <i>Stellenbosch</i>		2005	R	1,500
Full-bodied, complex, balanced, spicy, new oak, long finish				
STELLENZICHT – <i>Stellenbosch</i>		1995	R	450*
Complex, savoury tones, warm spice, velvety tannins, elegant finish				
THORNHILL – <i>Paarl</i>		2000	R	380
Dark purple, blackberry, vanilla, spice, rich, smoky, soft tannins				
VINS D’ ORRANCE – <i>Constantia</i>		2003	R	520
Rich, aromatic, dark chocolate, spice, elegant, dry long finish		2004	R	580
WATERFORD ‘Kevin Arnold’ – <i>Stellenbosch</i>		2009	R	430*
Intense aromas of mulberry full-bodied, classic dry tannins				
ZANDVLIET – <i>Robertson</i>		1992	R	575
Medium-bodied, smoky, spice, delicate, pepper, mocha		1997	R	550

PINOTAGE

Pinotage is a uniquely South African grape. It was created in South Africa in 1925 by Abraham Izak Perold, the first Professor of Viticulture at Stellenbosch University. Perold was attempting to combine the best qualities of the robust Cinsault and Pinot Noir. It has great depth of colour, with a vibrant blue or purple tinge. It ages better than most other red wines, developing a smoky meaty complexity, strong raspberry scents and hints of bananas. A robust pepperiness and when aged in oak barrels develops with added chocolate and coffee flavours. Pinotage has an astringent character and an underlying savoury note which makes this wine very easy to pair with a variety of dishes. This is a red wine that won't be totally destroyed by acidic dishes. This wine likes robust meat casseroles and richly flavoured stews. It is totally comfortable with grilled or barbecued food and copes very well with a sticky, sweet barbecue sauce and has an affinity for lamb. Pinotage not only pairs well with our local dishes but also complements a more ethnic style of cuisine, especially dishes that have a slight spicy bite.

		VINTAGE		PRICE
GRANGEHURST 'Hidden Valley' – Stellenbosch	CWG	1997	R	680
Concentrated structure, dark plum, spicy, old world nose, and finish				
KANONKOP – Stellenbosch		2003	R	890
Classic style, cassis, red and black fruit, smoky, complex, long finish				
KAAPZICHT 'Steytler' – Stellenbosch		2000	R	600
Best 20 barrel selected, smoky, earthiness, spices, cloves, smooth finish				
L'AVENIR 'Grand Vin' – Stellenbosch		2007	R	750*
Intense aromas, cherries, dark chocolate, dark and red fruit, gentle oak	Magnum	2005	R	2,500
RIJK'S – Tulbagh		2009	R	520
Red currant, plums, rich spice flavour, cigar box, spice, smoke				
SAXENBURG – Stellenbosch		1991	R	480
Medium-bodied, wild berries, cigar box, spice, smoky, soft finish		1999	R	460

	VINTAGE		PRICE
STELLAR WINERY ‘The Sensory Collection’ – <i>Olifants River</i> Cherries and spicy pepper, nutmeg, dark chocolate, soft tannins	2002	R	600
STELLENZICHT – <i>Stellenbosch</i> French and American oak, integrated, dark fruit, soft tannins	1999	R	480
SOUTHERN RIGHT – <i>Walker Bay</i> Cool climate, complex ripe fruit and tannins, spice, wood, elegant	2009	R	690
SYLVANVALE – <i>Devon Valley</i> Full-bodied, dry, intense red and black fruit, soft tannins, long finish	1998	R	800
UITERWYK – <i>Stellenbosch</i> Soft ripe plum, slightly pruning, spices, cinnamon, coffee, meaty finish	1992	R	400
	1996	R	480
VRIESENHOF – <i>Stellenbosch</i> Delicate, earthy barnyard, truffle, medium to full-bodied	CWG 1994	R	750
	CWG 1996	R	800
	CWG 1997	R	850
WARWICK – <i>Stellenbosch</i> Classic, show ripe cassis, cedarwood and dark chocolate flavours	CWG 2001	R	750*
	2002	R	680*
ZONNEBLOEM – <i>Stellenbosch</i> Older vintages in the cellar, elegant, earthiness, dried red fruit, soft	1980	R	980
	1982	R	950
ZONDERNAAM – <i>Stellenbosch</i> Red and black fruit, medium to full-bodied, smokiness, elegant finish	2001	R	450

MALBEC

Is a purple grape variety used in making big red wines. The grapes tend to have an inky dark colour, robust tannins and are long known as one of the six grapes allowed in the blend of red Bordeaux wine. The French plantations of Malbec are now found primarily in Cahors in the South West France region. It is increasingly celebrated as an Argentine cultivar wine and is being grown around the world. The Malbec grape is a thin-skinned grape and needs more sun and heat than either Cabernet Sauvignon or Merlot to mature. It ripens mid-season and can bring very deep colour, ample tannin, and a particular plum-like flavour component to add complexity to claret blends. Sometimes the wines are rich, dark and juicy.

DIEMERSFONTEIN ‘Carpe Diem’ – <i>Wellington</i>	2005	R	650
Elegant rich fruit aromas, plum, pepper, cherry, tobacco, firm tannins			

PETIT VERDOT

A classic grape variety that is mostly used to add extra power and weight behind the famous Bordeaux style blend. On their own these wines are age worthy and show excellent quality although they require time to settle and enable the taut tannins to mellow. They are concentrated, tannic wines, deep in colour, with ripe berry fruits and they bring a whole range of flavours of strawberry, blueberry, black olive, liquorices, violet and oregano. This wine works best with dishes with considerable weight and character such as ostrich or beef. Lamb and other red meats especially when grilled or barbecued as the charred flavours that come from these cooking methods mirror the slightly bitter edges of the wines tannins. Hearty sauces (mushrooms), wine reductions, fresh herbs, red or green peppers all work well.

ASARA – <i>Stellenbosch</i>	2006	R	420
Matured in French oak, integrated, tannins structure and robust			

SIMONSIG – <i>Stellenbosch</i>	CWG	1998	R	900
Especially generous, ripe, opulent, spicy, earthy, old world style				

NEDERBURG ‘Private Bin Auction Reserve’ – <i>Stellenbosch</i>	2001	R	950
Robust nose and deep mulberry fruit characteristically dry finish, great vintage			

ZINFANDEL

Given half a chance Zinfandel will produce a world class wine with good structure, ripe berry fruit and ripe tannins. Although the berry flavours, blueberries, blackberries and raspberries dominate this wine also prominently displays cherry flavours, along with sweet spices, freshly ground black pepper and an unexpected whiff of tea leaves. This wine is perfect when you want to enjoy a red wine with the sweet sauces, jellies and relishes that often accompany poultry, meat or game dishes. Also known as Primitivo in Puglia, Italy, it also finds its match with antipasti (with olives and anchovies), pomegranate salad and ratatouille. Game dishes include ostrich and kudu and it can even stand up to a curry and hold its own with dark chocolate.

BLAAUWKLIPPEN – <i>Stellenbosch</i>	1993	R	450
Strong masculine, meaty, black pudding, porcinis, delicate texture			

GLEN CARLOU – <i>Paarl</i>	2007	R	400
Earthy, hints of blackberry, prune, tobacco, rich, soft tannins			

IDIOM – <i>Stellenbosch</i>	2007	R	510
Rosemary, mint, intense, black and red fruits, mocha, coffee			

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GRENACHE

Grenache is one of the most widely planted red wine grape varieties in the world. It ripens late, so it needs hot, dry conditions such as those found in Spain, the south of France, South Africa and California. It is generally spicy, berry-flavored and soft on the palate with relatively high alcohol content. It needs careful control of yields for best results. It tends to lack acid, tannin and colour and is usually blended with other varieties such as Syrah, Carignan and Cinsault. Grenache is the dominant variety in most Southern Rhône wines, especially in Châteauneuf-du-Pape where it is typically over 80% of the blend. Grenache is also used to make rosé wines in France and Spain, notably those of the Tavel district in the Côtes du Rhône. The high sugar levels of Grenache have led to extensive use in fortified wines, including the red vins doux naturels of Roussillon such as Banyuls. It is used as the basis of most new-world fortified wine.

NEIL ELLIS 'Vintage Selection' – *Stellenbosch*

2007 R 75

Perfume, spice, plums, earthy, medium-bodied, fruit and soft tannins

CARIGNAN

Widely used as a blending partner with Shiraz and Grenache. This prolific grape yields robust, fully ripe, fruity wines with pepper, ginger, leather and game aromas. It is similar to Shiraz but its profile is much softer and more velvety. Pairs well with carpaccio, whether made from beef, ostrich or game meats. This wine also loves pork dishes.

FAIRVIEW 'Peg Leg' – *Paarl*

2006 R 500*

Deep, blackcurrants, cloves, hints of spice, black cherries, long finish

BARBERA

Barbera is a red Italian wine grape variety that, as of 2000, was the third most-planted red grape variety in Italy (after Sangiovese and Montepulciano). It produces good yields and is known for deep colour, low tannins and high levels of acid (which is unusual for a warm climate red grape). Century-old vines still exist in many regional vineyards and allow for the production of long-aging, robust red wines with intense fruit and enhanced tannic content. When young, the wines offer a very intense aroma of fresh red and blackberries.

ALTYDGEDACHT – *Durbanville*

2013 R 390

Rich colour, dark fruit, toasty oak, elegant tannins, dry finish

RED BLENDS

Blending (assemblage in French) is the process of mixing together different varieties to obtain a balanced, harmonious wine, taking the best from each variety (for freshness, acidity, body, sugar level, etc). Blending takes years to master and it is always a difficult task to maintain consistency over different vintages, since the quality or ripeness of the grapes can change drastically from one year to another. The most popular South African blends are the Bordeaux blend (usually Cabernet Sauvignon based) and Rhône Blend (Shiraz based), not forgetting the Cape Blend with the addition of Pinotage.

	VINTAGE	PRICE
BOSCHENDAL 'Jean le Long Reserve' – Franschhoek Cabernet Sauvignon - Merlot, well-structured and balanced	CWG 1991	R 450
BOUCHARD FINLAYSON 'Hannibal' – Walker Bay 52% Sangiovese 14% Pinot Noir 13% Shiraz 9% Nebbiolo 9% Mourvedre 3% Barbera	2009	R 690
BOEKENHOUTSKLOOF 'The Chocolate Block' – Franschhoek 69% Syrah 12% Grenache noir 10% Cabernet Sauvignon 7% Cinsault 2% Viognier	2008	R 900
BUITENVERWACHTING 'Buiten Keur' – Constantia Bordeaux Merlot driven, red fruit, soft tannins, elegant finish	1991 1993	R 420 R 450
BUSHMAN'S CREEK – Paarl Cabernet Sauvignon / Merlot, well-balanced, ripe tannins, smoky finish	1998	R 490
CHATEAU LIBERTAS – Stellenbosch Cape icon, old world style, Cabernet Sauvignon driven, incredibly well-aged	1984	R 700
DE TOREN 'Fusion V' – Stellenbosch 55% Cabernet Sauvignon 14% Merlot 14% Malbec 10% Cabernet Franc 7 % Petit Verdot, ripe tannins and old world complex finish	2011	R 900
DE TOREN 'Z' – Stellenbosch 33% Merlot 27% Cabernet Sauvignon 25% Cabernet Franc, 12% Malbec 3% Petit Verdot, Right Bank Bordeaux style	2011	R 690
EISEN & VILJOEN – Franschhoek Classic new world Bordeaux style blend, coffee, ripe, strong tannins	2010	R 1,100
4G WINE – Western Cape First growth of the Cape, blend of Syrah, Cabernet Sauvignon, Merlot and Petit Verdot, full bodied	2010 2011 2012	R 5,000 R 5,500 R 6,000
GLEN CARLOU 'Grand Classique' – Paarl Elegant, balance, currant, red fruit, clean and intense	1996 1997	R 800 R 1,100

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		VINTAGE		PRICE
GLEN CARLOU 'Grand Classique Reserve' – Paarl		1991	R	650
Bordeaux style blend, concentrated black fruit, soft dry tannins		1995	R	670
GRANGEHURST – Stellenbosch	CWG	1999	R	970
Cabernet Sauvignon / Merlot, dark chocolate, mouth filling, long finish				
GROOT CONSTANTIA 'Gouverneurs Reserve' – Constantia		1987	R	750
Bordeaux style blend, cool climate, well structure, elegant finish		1989	R	790
		2010	R	650
GROOT CONSTANTIA 'Reserve' – Constantia	Magnum	1998	R	1,500
Bordeaux style, well structure, elegant and soft finish				
GROOT CONSTANTIA 'Auction Reserve' – Constantia	CWG	1990	R	480
Only produce in selected vintage, Bordeaux style blend				
GLENELLY 'Lady May' – Stellenbosch		2010	R	850
90% Cabernet Sauvignon, 10% Petit Verdot, cassis, blackcurrant, dark cherries, touch of graphite, delicate spice plum				
HASKEL 'Paradigm' – Stellenbosch	CWG	2008	R	990
Vibrant ruby colour, fresh dark fruity nose - plums, black cherries and cassis				
IONA 'One Man Band' – Elgin		2008	R	750
Syrah, Cabernet Sauvignon, Merlot, Petit Verdot, Mourvedre & Viognier				
JORDAN – Stellenbosch	Magnum	1996	R	1,500*
Bordeaux blend, layers of black and red fruit, soft and smooth finish	Magnum	1998	R	1,600*
KANONKOP 'Paul Sauer' – Stellenbosch		2010	R	1,200
70% Cabernet Sauvignon 15% Cabernet Franc 15% Merlot integrated				
KAAPZICHT 'Auction Reserve' – Stellenbosch	CWG	2007	R	990
Cabernet Sauvignon and Merlot, balance and harmony within it's very elegant structure				
KLEIN CONSTANTIA 'Marlbrook' – Constantia		1988	R	575
Dark plum, elegant, cassis, light dry red fruit, smoky, earthy, soft end				
LOURENS RIVER VALLEY – Stellenbosch		1999	R	550
Cabernet Sauvignon / Merlot, well integrated, tobacco, cigar box				
LOT 001– Paarl		2011	R	685
Bordeaux blend, Cabernet Franc and Merlot driven, soft tannins and elegant finish				
MEERLUST 'Rubicon' – Stellenbosch		2009	R	800
63% Cabernet Sauvignon 27% Merlot 10% Cabernet Franc classic	Magnum	2004	R	1,900
MORGENHOF 'Premier Selection' – Stellenbosch		1997	R	1,000*
Classic Bordeaux blend, softened with age, earthy, currant, elegant				

Wines marked with an asterisk (*) are in limited supply and might be out of stock. CWG denotes wines purchased at the prestigious 'Cape Winemakers Guild' Annual Auctions or previously known as 'Independent Cape Winemakers Guild' Auction.

		VINTAGE	PRICE
MR DE COMPOSTELLA – <i>Stellenbosch</i>		2004	R 2,000*
Maiden Vintage, Bordeaux blend Cabernet Franc driven rich, long finish		2007	R 1,900
NEDERBURG ‘Private Bin R103’ – <i>Paarl</i>		1986	R 500
Cabernet Sauvignon, Shiraz, well developed, berry fruits, lean, delicate spiced pepper			
NEIL ELLIS ‘Auction Reserve’ – <i>Stellenbosch</i>	CWG	1999	R 910
Cabernet Sauvignon / Merlot, dark chocolate, mouth filling, long finish	CWG	2000	R 1,100
NIEPOORT & SADIE FAMILY ‘Cape Charme’ – <i>Swartland</i>		2008	R 750
Carignan, Grenache, Tinta Barocca and Pinotage			
OVERGAAUW ‘D.C Classic’ – <i>Stellenbosch</i>	CWG	1990	R 450
Merlot / Cabernet Sauvignon blend, soft structure, soft long finish	CWG	1998	R 800
REMHOOGTE ‘Sir Thomas Cullinan’ – <i>Stellenbosch</i>		2010	R 550
85% Merlot 15% Cabernet Sauvignon, full body, big structure, dry finish			
RICKETY BRIDGE ‘Paulinas Reserve’ – <i>Franschhoek</i>		1997	R 480
Black fruit, green pepper, earthy, spice, red fruit, soft tannins			
RUSTENBURG ‘John X Merriman’ – <i>Stellenbosch</i>		2007	R 450
48% Cabernet Sauvignon, 40% Merlot, 6% Petit Verdot, 3% Cabernet Franc, 3% Malbec			
RUSTENBURG ‘Gold’ – <i>Stellenbosch</i>		1987	R 750
Bordeaux blend, cigar box, complex, delicate, firm structure		1989	R 730
RUSTENBERG ‘Superior’ – <i>Constantia</i>		1986	R 755
Dark berries, smooth, gentle fruit notes, long fresh finish			
RUST EN VREDE ‘1694’ – <i>Stellenbosch</i>		2006	R 3,000
Shiraz / Cabernet Sauvignon, cedar and pencil shavings, smooth palate		2009	R 2,900
SADIE FAMILY WINES ‘Columella’ – <i>Swartland</i>		2011	R 1,600
80% Shiraz, 20% Mourvedre, dense, firm earthy and well structured		2012	R 1,600
SCHALK BURGER ‘No. 6’ – <i>Wellington</i>		2006	R 1,690
Shiraz based, Mourvedre, Cinsault, Grenache, Pinotage and Viognier			
SPRINGFIELD ‘Work of Time’ – <i>Robertson</i>		2001	R 520
40% Cabernet Franc, 40% Merlot, 15% Cabernet Sauvignon, 5% Petit Verdot			
Maiden vintage, concentrated, rich			
STELLENZICHT – <i>Stellenbosch</i>		1994	R 450
Merlot based, medium-bodied, elegant, structured, mineral finish		1995	R 450

		VINTAGE	PRICE
TALANA HILL 'Royale' – Stellenbosch Deep red, complex aromas, cigar box, smoke, black fruit, cassis, cedar round, elegant		1997 R	1,200
THELEMA – Stellenbosch Cabernet Sauvignon-Merlot blend, old world structure, new-world drink-ability,		1993 R	530*
TOKARA 'Red Blend' – Stellenbosch Classic Bordeaux blend, elegant, dry, silky, fine tannins		2004 R	1,300
VEENWOUDEN 'Vivat Bacchus' – Paarl Bordeaux blend Merlot driven, elegant, ripe, full round finish		1994 R	350
		1999 R	450
		2000 R	480
		2001 R	580
VEENWOUDEN 'Classic' – Paarl 57% Cabernet Sauvignon, 20% Merlot, 14% Cabernet Franc, 9% Malbec		2005 R	550
VILAFONTE 'M' – Paarl Blend dominated by Malbec and Merlot, deep, dark colour, rich and plush mid-palate		2010 R	1,400
		2011 R	1,300
VILAFONTE 'C' - Paarl A structured blend, 75% Cabernet Sauvignon, 10% Cabernet Franc, 10% Merlot, 5% Malbec		2010 R	1,500
VILLIERA 'Monro' – Paarl Ripe red fruit, delicate structure, refined acids, soft plum fruit		1990 R	420
		1996 R	500
		2004 R	555
VILLIERA 'Auction Reserve' – Paarl Earthy, dried red fruit, prune, soft tannins elegant finish	CWG	1995 R	380
		1990 R	550
VRIESENHOF 'Kallista' – Stellenbosch Bordeaux style, Cabernet Sauvignon, Merlot, Cabernet Franc, finesse		1996 R	470
		1997 R	470
VRIESENHOF 'Auction Reserve' – Stellenbosch Bordeaux style, Cabernet Sauvignon, Merlot, Cabernet Franc	CWG	1991 R	550
WARWICK 'Femme Bleue' – Stellenbosch Cabernet Franc driven, dark earthy notes, dark cherry, earthy	CWG	1996 R	460
	CWG	2001 R	630

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	VINTAGE	PRICE
WATERFORD ‘The Jem’ – <i>Stellenbosch</i>	2004	R 2,500
Cabernet Sauvignon, Shiraz, Mourvedre, Merlot, Malbec, Sangiovese,	2005	R 2,400
Barbera, spice, earthiness, currant, tannin structure, long rich finish	2006	R 2,300
	2007	R 2,200
	2009	R 2,100
WATERFORD ‘Library Collection’ – <i>Stellenbosch</i>	2004	R 1,300
50% Shiraz, 35% Mourvedre, 10% Petit Verdot, 5% Barbera, rich, dry		
WELBEDACHT ‘Hat Trick’ – <i>Wellington</i>	2006	R 400
Cape Blend, 50% Pinotage, 25% Syrah, 25% Merlot ripe and spice		

MUSCADEL

Muscadel wines are produced from any of the Muscat family of grapes. In South Africa the two main varieties are Muscat d’Alexandrie (Hanepoot) or Muscat de Frontignan. (Known affectionately as ‘sticky’ these wines show prominent perfume, raisin, oranges, brown sugar and roses.) It is as if they are infused with musk. This wine is the ideal partner for the richest, sweetest desserts and loves the flavours of orange, banana, ginger and nuts. Muscadel is the perfect wine for desserts – chocolate and ice cream and even better a combination of the two. This wine can be fortified either before or during fermentation and this process will add weight and another dimension to the wine.

		VINTAGE	PRICE	
UNFORTIFIED				
GRAHAM BECK – <i>Robertson</i>	375ml	1996	R	750
Luscious, sweet, raisin, aromatic, spicy notes, creamy finish				
KLEIN CONSTANTIA ‘Vin de Constance’ – <i>Constantia</i>	500ml	1991	R	20,000
Natural sweet Muscat de Frontignan, with a history dating back to	500ml	2007	R	3,500
17th century, which makes this a true legend of the Cape.	500ml	2008	R	3,000
Honey, floral, long and layered finish	500ml	2009	R	3,000
	Magnum	2008	R	8,000
NEDERBURG ‘Eminence’ – <i>Paarl</i>	375ml	1992	R	850
Lighter in style, delicate, citrus, honey, floral, mineral, oily long finish	375ml	1994	R	750
	375ml	1996	R	700
	375ml	1998	R	600
	375ml	1999	R	550
WATERFORD FAMILY RESERVE ‘Heatherleigh’ – <i>Stellenbosch</i>	375ml	NV	R	350
Dried apricot, candied citrus, slight hints of vanilla, complex citrus finish				
FORTIFIED				
DE KRANS WHITE MUSCADEL – <i>Calitzdorp</i>	375ml	1999	R	450
20 year old vines, jasmine, Muscat, fine line of acidity				

NOBLE LATE HARVEST

Botrytis Cinerea is a mould that develops on grapes in the vineyard known as Noble Rot. When carefully cultivated, Botrytis causes the grape to shrivel, concentrating and intensifying both the sweetness and flavour. In addition, the acidity levels remain high, which prevents the wines from being too sweet resulting in an opulent, rich, almost oily texture with upfront fruit flavours in a honeyed juice. South Africa's Noble Late Harvest wines are far heavier and sweeter than our European counterparts. This is due to our warmer climate, which results in higher sugar levels and therefore higher alcohol levels and more intense flavours. Because of this, Noble Late Harvest is a good match for a salty blue vein cheese, but it is with sweet desserts where these wines feel more at home. There is no general rule here, anything goes: apple and cinnamon baked desserts, fruit tarte tatin, just steer clear of chocolate, toffee or coffee flavoured desserts.

			VINTAGE	PRICE
LIEVLAND – Stellenbosch	CWG	375ml	1991	R 750
Sauvignon Blanc, ripe apricot, peaches, well-balanced acidity				
NEDERBURG 'Edelkeur' – Paarl		375ml	1996	R 600
Very complex, concentrated, Chenin Blanc, honey, dry fruit, long finish	glass	375ml	1997	R 550
		375ml	1998	R 500
		375ml	2000	R 450
NEDERBURG – Paarl		375ml	1996	R 600
Chenin Blanc, Weisser Riesling, Muscat de Frontignan, fragrant, delicate		375ml	1997	R 550
NEDERBURG PRIVATE BIN BRUT – Paarl		375ml	2001	R 580
Aromas and flavours of honey, raisin, apricot, crisp finish				
RUDERA 'Auction Reserve' – Stellenbosch	CWG	375ml	2003	R 510
100% Chenin Blanc, apricot, honey, lemon, turkish delight				

GRAPPA

Grappa is a traditional Italian drink made from the leftover skins and seeds of grapes used in the winemaking process. The husk brandy is fermented and distilled immediately after the grapes have been pressed. It is usually dry and high in alcohol, with flavours ranging from floral to earthy. It can have highlights of oak or juniper berries too. Typically consumed after dinner.

		VINTAGE	PRICE	
DALLA CIA – Stellenbosch	glass	NV	R	70
Pinot Noir, Chardonnay, fragrant, clean smooth aftertaste				
DALLA CIA – Stellenbosch	glass	NV	R	70
Cabernet Sauvignon, Merlot, wooded, smoky, slightly sweet aftertaste				
WILDERERS ‘Reserve Barrique’ – Stellenbosch	glass	NV	R	70
Shiraz, dried fruit, sweetness, powerful, spice, long finish				

CAPE PORTS

Port originated in Portugal and like Champagne, only Ports produced in Portugal are allowed to carry the name, so in South Africa we refer to them as “Cape Ruby or Cape Tawny”. These wines are sweet, fortified, heavy, flavourful wines of distinction. The Cape Ruby is the fruitiest of all the ports, reminiscent of flambéed Christmas pudding, with its raisin, cherries, preserved citrus peel character and floral notes. Vintage Cape Ruby’s are rich, deeply coloured, very sweet, intensely fruity with blackcurrents, plums and dried figs and are often chocolaty. When it comes to pairing, Ports happily participate in the salt-sweet harmony that exists between most food and wine. Salted nuts, strong, salty, hard cow’s milk or blue cheeses are a perfect match, while a Port served with a dark chocolate dessert with caramelised orange, Christmas pudding or mince pies are also an exceptional combination.

		VINTAGE		PRICE
ALLESVERLOREN ‘Vintage Port’ – Swartland	Magnum	2000	R	2,000
20% Tinta Barocca, 20% Souzao, 20% Pontac, Touriga Naçional, Tinta Röriz, Malvasia Rey, Tinta Francesca				
BOPLAAS ‘Auction Reserve’ – Calitzdorp	750ml	2005	R	2,000
Medium-bodied, easy drinking, prunes, tobacco, chocolate				
PETER BAYLY WHITE PORT – Calitzdorp	375ml	2007	R	390
Dried fruit, best chilled, long gentle finish				
PETER BAYLY CAPE PORT – Calitzdorp	500ml	2005	R	490
Dark fruit, chocolate, mocha, prunes				
DE KRANS ‘Vintage Port’ – Calitzdorp	Magnum	1991	R	4,000
Dark fruit, chocolate, mocha, prunes				

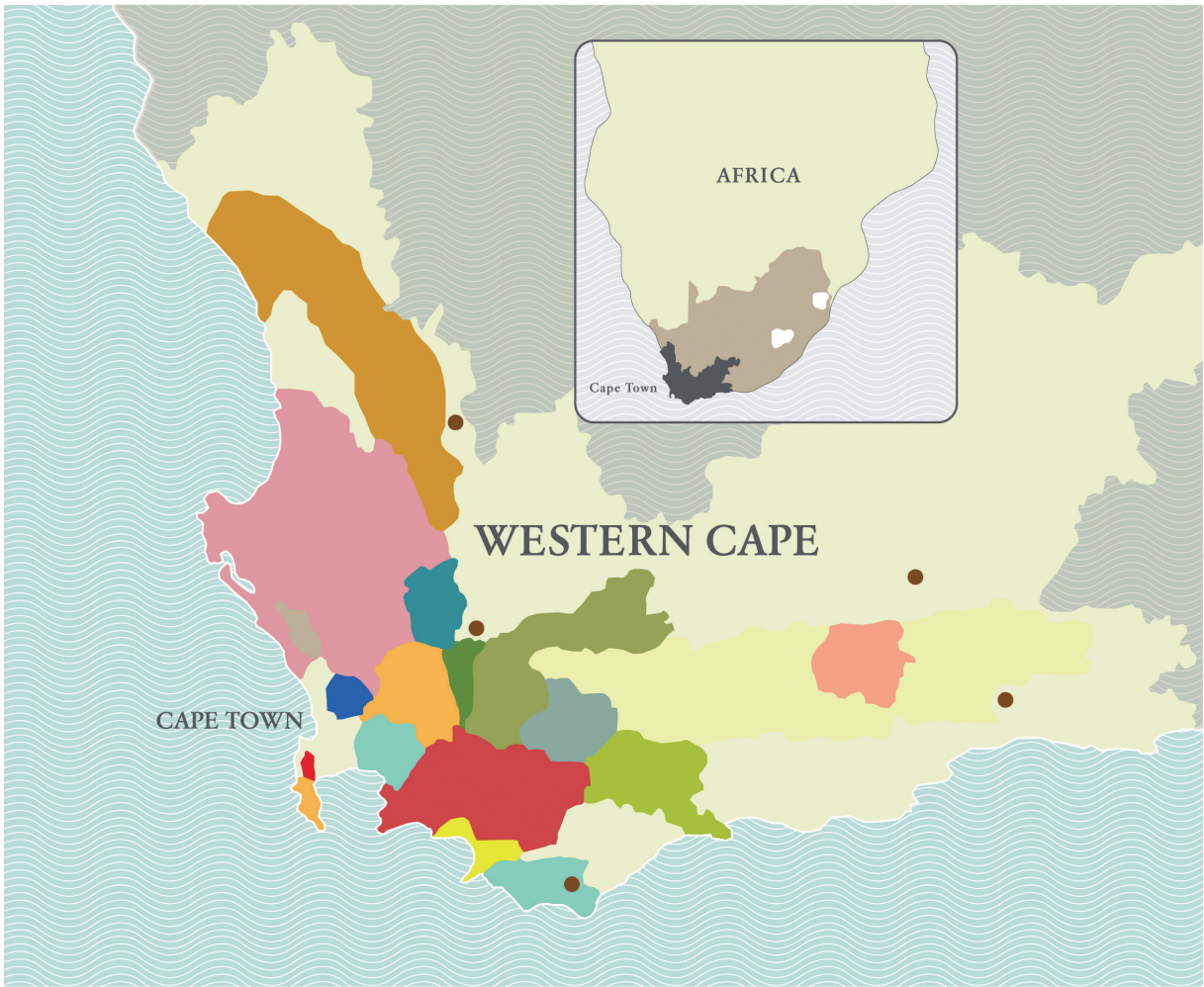
CIGARS

We do not know when it was first grown, or smoked, but we can be pretty certain that the inhabitants of Europe were unaware of tobacco until after the explorer Christopher Columbus' epic voyage of 1492. Columbus is generally credited with the introduction of tobacco to Europe. Two of Columbus' crewmen during his 1492 journey, Rodrigo de Jerez and Luis de Torres, are said to have encountered tobacco for the first time on the island of Hispaniola, when natives presented them with dry leaves that spread a peculiar fragrance. Tobacco was widely diffused among all of the islands of the Caribbean and therefore they again encountered it in Cuba where Columbus and his men had settled. His sailors reported that the Taínos on the island of Cuba smoked a primitive form of cigar, with twisted, dried tobacco leaves rolled in other leaves such as palm or plantain.

COHIBA PANETELAS – <i>Cuba</i> Small but full of rich bean flavours, hand-rolled	<i>R</i>	230
MONTECRISTO No. 5 – <i>Cuba</i> One of the smallest by Montecristo but good thickness, hand-rolled	<i>R</i>	250
MONTECRISTO No. 2 – <i>Cuba</i> Long Torpedo, hand made, woody elegant, thick	<i>R</i>	470
PARTAGÁS No. 4 – <i>Cuba</i> Robusto, one of the best available in this format, hand-rolled	<i>R</i>	380
ROMEO Y JULIETA No. 1 – <i>Cuba</i> Robusto and complex flavours, nutty, herbal and woody, machine-made	<i>R</i>	295

WINE REGIONS

We have searched far and wide and continue to seek out the finest wines from emerging and established vineyards and estates around the Cape. Below is a map identifying some of the most prominent wine producing regions, districts and wards.



COASTAL REGION
Districts:

- SWARTLAND
- STELLENBOSCH
- TYGERBERG
- CAPE POINT
- CONSTANTIA
- TULBAGH
- PAARL
- DARLING

KLEIN KAROO DISTRICT
Districts:

- CALITZDORP
- UPPER LANGEKLOOF (WARD)

WARDS NOT PART OF A REGION

- CERES
- CEDERBERG
- LOWER ORANGE
- PRINCE ALBERT VALLEY

OLIFANTS RIVER REGION
Districts:

- LUTZVILLE VALLEY
- CITRUSDAL VALLEY
- CITRUSDAL MOUNTAIN

BREEDE RIVER VALLEY REGION
Districts:

- BREEDEKLOOF
- WORCESTER
- ROBERTSON
- SWELLENDAM

DISTRICTS NOT PART OF A REGION

- OVERBERG
- WALKER BAY
- DOUGLAS
- CAPE AGULHAS
- BOTRIVIER

BOT RIVER

The Bot River ward is the gateway to Walker Bay and encompasses the Bot River village and valley, stretching from the Bot River lagoon up into the foothills of the Groenlandberg and Babylonstoren mountain ranges, and bordering the Kogelberg Biosphere. The area is renowned for its cool maritime microclimate, which is influenced by its proximity to the lagoon and Walker Bay – cooling afternoon winds blow up the valley off the sea. Soils are mainly homogenous Bokkeveld shale (predominantly Glen Rosa and Klapmuts) and Table Mountain sandstone. Chenin Blanc, Sauvignon Blanc, Pinotage, Shiraz and other Rhône varietals fare particularly well here. Bot River is home to an eclectic mix of handcrafted wineries and its rustic charm lies in its quirky character.

BREDEKLOOF

The Bredekloof district is characterised by vineyards which flourish on alluvial valley soils with adequate drainage as they rest on a bed of river stones. It covers a large proportion of the Breede River Valley and its tributaries. There are marked variations between the soils and mesoclimates in the different river valleys. This district incorporates the Goudini and Slanghoek wards. There are some 21 wineries on the Bredekloof Wine Route.

CAPE AGULHAS

Most of these maritime vineyards are situated in the ward of Elim near Africa's southernmost point, Cape Agulhas. The entire picturesque village of Elim, a Moravian mission settlement founded in 1824, is a national monument. Strong, cooling winds are prevalent in summer, ensuring a very cool ripening season, perfect for Sauvignon Blanc and also promising for Sémillon and Shiraz. Generating much interest in the winelands, the still small hectareage of this coastal district shows great potential.

CAPE POINT

These maritime vineyards, some of them a mere kilometre from the sea, are situated on the western fringe of the narrow Cape Peninsula. This cool-climate district is recognised for its Sauvignon Blanc and Sémillon. Now the first red wine vineyards, planted on north-facing slopes at Red Hill bordering the Cape Point Nature Reserve, have come on stream.

CONSTANTIA

On the southern slopes of the Table Mountain range and its world-renowned floral kingdom lies the historic Constantia valley, the cradle of winemaking in the Cape. The valley was the site of Simon van der Stel's 17th-century wine farm and the origin of the Constantia dessert wines which became famous throughout Europe during the 18th century. Rooted in ancient soils, the vineyards climb up the east-facing slopes of the Constantiaberg, where the vines benefit from the cool sea breezes blowing in from False Bay. The ward receives about 1 000mm of rain annually, making irrigation unnecessary, and has a mean February temperature of 20.6°C. There are only a handful of cellars in this premier ward, where the cool climate favours the production of white wines, notably Sauvignon Blanc, and where the tradition of producing remarkable wines since 1685 continues.

DARLING

Darling, with its own wine route and several tourist attractions, is just an hour's drive away from Cape Town. The Darling district incorporates the Groenekloof ward, which benefits from being one of the closest to the cooling Atlantic and is known for the exceptional quality of its Sauvignon Blanc, the variety which initially spearheaded the viticultural progress of this area. Now wines with exceptional flavour expressions are also being produced from other cultivars.

DURBANVILLE

The vineyards of Durbanville, like those of Constantia, lie very close to Cape Town and border on the northern suburbs. Several estates and wineries, situated mainly on the rolling hill slopes with their various aspects and altitudes, continue to make a wide variety of wine styles. Some of the vineyards grow at altitudes as high as 380 metres above sea level. Wines from this ward attracting attention are Sauvignon Blanc, Chardonnay, Merlot and Cabernet Sauvignon. Deep soils, cooling sea breezes, night-time mists and close proximity to the ocean are beneficial factors when it comes to the quality of the grapes.

ELGIN

Only an hour east of Cape Town, the high-lying cool-climate Elgin district, cradled in the ancient sandstone Hottentots Holland mountains, was traditionally an apple-growing region. Now award-winning wine showing exceptional fruit and elegance are produced here, with Chardonnay, Riesling, Sauvignon Blanc, Pinot Noir and Shiraz doing particularly well in this later-ripening, cooler terroir.

FRANSCHHOEK

The district of Franschhoek, the 'gourmet capital' of the Cape, has retained its French Huguenot character. The Franschhoek valley lies to the southeast of Paarl and is enclosed on three sides by towering mountains: the Groot Drakenstein and Franschhoek mountains which meet at the top of the valley and the Klein Drakenstein and Simonsberg mountains, found further down towards Paarl. Streams from the higher peaks flow down to the valley floor where they converge to form the Berg River, fast-flowing in winter when snow caps the peaks and a mere stream in summer, fed by the Wemmershoek Dam.

KLEIN KAROO

This semi-arid, elongated region stretches from Montagu, via higher-lying Barrydale towards Calitzdorp, Oudtshoorn and the Langkloof. It's known for relative extremes when it comes to soils and climate. Viticulture takes place mainly in kloofs, valleys and riverine sites in a rugged mountainous landscape. Muscat varieties flourish here and the area is known for its sweet wines. Today, there is an increasing focus on reds like Merlot made in an easy-drinking style. Calitzdorp is famous for its port-style wines and here you'll find plantings of Tinta Barocca, Touriga Nacional and, on a small scale, Souzao. More recently, red wines made from the varieties typically used to make port are creating new interest here. The Klein Karoo is renowned for the quality of its potstill brandies which have brought home international accolades. The most recently proclaimed wards in the region are Langeberg-Garcia – situated north of the Langeberg mountain range between the Brand River in the west and the Gourits River in the west. It encompasses the scenic Garcia Pass and the Tradouw Highlands.

LOWER ORANGE

The most northerly winegrowing area in the Cape, it's also the fourth largest, totalling in excess of 17 000 hectares, which stretch in close proximity to the Orange River. Predominantly a white grape area, reds are being increasingly planted. The wine grape varieties grown here are Chenin Blanc, Colombard, Chardonnay, Pinotage, Shiraz, Cabernet Sauvignon, Merlot, Petit Verdot, Tannat, Muscadell (both red and white) and Muscat d'Alexandrie.

Large trellising systems are employed in this region of which the hut, gable and T-trellises are the most in use. These create special microclimates which protect the grapes, allowing them to ripen away from exposure to the direct rays of the sun. Specific mesoclimates are created within vineyards located on the islands between the different streams of the Orange River where the close proximity to the water cools down the grapes to a considerable degree. The conditions contribute to creating climate pockets which are conducive to production of better quality wines. The styles of wine produced by the various wineries along the 350 km stretch of river differ singularly in style and flavour from the eastern to the western wineries. The soil types also vary greatly. The wines of the more eastern cellars are characterised by higher natural acids and lower pH readings, resulting in quite delicate sensory profiles.

OLIFANTS RIVER

This region stretches in a belt from north to south along the broad valley of the Olifants River. The summers in this valley range from relatively warm to cool compared with some of South Africa's other wine areas and rainfall is low. Soils vary from sandy to red clay loams. With careful canopy management, which ensures grapes are shaded by the vines' leaves, combined with modern winemaking techniques, the Olifants River is proving to be a source of quality, affordable wines. The region incorporates the wards of Koekenaap, Vredendal and Spruitdrift as well as Bamboes Bay on the West Coast, which is generating some excitement, especially when it comes to Sauvignon Blanc.

The predominantly citrus-producing Citrusdal valley lies in the southern reaches of the Olifants River valley. The soils are mainly sandy alluvial soils from the surrounding Table Mountain sandstone mountains in the southern part of the valley up until Clanwilliam. Irrigation is obtained from the Clanwilliam dam where the water is of an excellent quality. The area incorporates the higher-lying ward of Piekensklouf. Some exciting wines are emanating from the cooler, high-altitude vineyards of the stand-alone Cederberg ward which borders on the Olifants River region.

OVERBERG

Newer viticultural areas have opened up in the southerly Overberg district, with award-winning wines emerging from the Klein River ward near Stanford.

PAARL

The Paarl wine district lies to the north of Stellenbosch, and is bordered by the town of Wellington to the north-east, and the mountains of the Groot and Klein Drakenstein and Franschhoek ranges to the south-east. The Berg River, flanked by the majestic Groot Drakenstein and Wemmershoek mountains, runs through Paarl and is the life-giving artery of this wine-producing area. The valley land requires supplementary irrigation in the hot growing season before the harvest, but vineyards on the eastern slopes, having better water retention, frequently need none at all.

A large variety of grapes are grown in Paarl, of which Cabernet Sauvignon, Pinotage, Shiraz, Chardonnay and Chenin Blanc have the best potential. The Paarl district includes the wards of Simonsberg-Paarl, on the prime foothills of the Simonsberg, and Voor Paardeberg.

PHILADELPHIA

A newer ward north of Durbanville, Philadelphia also benefits from cooling Atlantic influences. The hilly terrain of this area means some of the vineyards are higher than usual, up to 260m above sea level. This facilitates a significant difference in day-night temperature and results in slower ripening. Some highly regarded Cabernet Sauvignons, Merlots and red blends have already emerged from this promising appellation.

PLETTENBERG BAY

The first vines were planted in 2000 in this pioneering district, the newest and furthest appellation up the east coast, in mountainous terrain some 20 km east of Plettenberg Bay, with its wealth of natural beauty, unspoilt beaches and excellent whale watching in season. The cool coastal climate – vineyards are some three kilometres from the sea – and high carbon content of the soils are proving ideal for Sauvignon Blanc.

ROBERTSON

Dubbed the ‘valley of vines and roses’, the Robertson district’s lime-rich soils make the area eminently suitable for racehorse stud farming and also, of course, winegrowing. Situated in the Breede River valley, the river is the lifeblood of this lower rainfall region. Although summer temperatures can be high, cooling south-easterly winds channel moisture-laden air into the valley. Robertson is renowned for the quality of its wines and while traditionally considered white wine territory and known mainly for its Chardonnays and more recently for the quality of its Sauvignon Blanc, it is also the source of some of the Cape’s finest red wines, particularly Shiraz and Cabernet Sauvignon, while the distinctive fortified dessert wines for which it was originally famed continue to be produced. The district of Robertson incorporates several wards, including Bonnievale.

STELLENBOSCH

The historical town of Stellenbosch, which features some of the finest examples of Cape Dutch architecture, boasts a winemaking tradition which stretches back to the end of the 17th-century. The mountainous terrain, good rainfall, deep well-drained soils and diversity of terroirs make this a sought-after viticultural area. The rapidly increasing number of wine estates and producers (in excess of 160) includes some of the most famous names in Cape wine. The district, with its mix of historic estates and contemporary wineries, produces excellent examples of almost all the noble grape varieties and is known for the quality of its blended reds.

Stellenbosch, the ‘town of oaks’, is also the educational and research centre of the winelands. Stellenbosch University is the only university in South Africa which offers a degree in viticulture and oenology, and it has many of the country’s most successful winemakers as alumni. The Elsenburg School of Agriculture is also near Stellenbosch, as is the Nietvoorbij Institute of Viticulture and Oenology. This organisation has one of the most modern experimental wineries in the world and at its experimental farms (situated in several winegrowing districts) important research into new varieties, clones and rootstocks is undertaken.

The intensively farmed Stellenbosch district has been divided up into several smaller viticultural pockets including Banghoek, Bottelary, Devon Valley, Jonkershoek Valley, Papegaaiberg, Polkadraai Hills and Simonsberg-Stellenbosch.

*Stellenbosch Wine Route, the oldest in the country and one of the most popular tourist destinations in the Western Cape, has created several manageable sub-routes for tourists: Greater Simonsberg, Stellenbosch Mountain, Helderberg, Stellenbosch Hills and Bottelary Hills.

SWARTLAND

Located up the foothills of the mountains (Piketberg, Porterville, Riebeek, Perdeberg) and along the banks of the Berg River.

The Swartland literally translated means ‘the black land’ and the area takes its name from the now endangered indigenous renosterbos (rhino bush) which once turned the landscape a dark colour at certain times of the year. The district was traditionally a source of robust, full-bodied red wines and high quality, fortified wines. The Swartland Independent Producers (SIP) is a coming together of a group of like-minded producers working to express a true sense of place in the wines of the Swartland. In recent times, some exciting award-winning wines have emerged, both red and white, and the area continues to produce top port-style wines. Increasing percentages of Pinotage, Shiraz and Cabernet Sauvignon are being grown here, as well as Chardonnay, Chenin Blanc and Sauvignon Blanc. It has two designated wards, Malmesbury and Riebeekberg. The district of Swartland borders Piketberg to the north, which is not dissimilar in both geography and climate.

TULBAGH

Surrounded on three sides by the Groot Winterhoek, Witsenberg and Obiekwaberg mountains, the vineyards of the Tulbagh district grow alongside orchards and fields of wheat. Soils in the valley are extremely variable. The area is characterised by extreme differences in day and night temperatures. Mountainous terrain creates numerous different mesoclimates which can be used to great advantage.

Unique to the valley’s geographical composition is the ‘cold trap’, a phenomenon which occurs as a result of the encapsulating mountains, shaped like a horseshoe, with Tulbagh situated at the north of the ‘bowl’. Within this bowl, once a prehistoric lake, the cold air of the previous night lies undisturbed. With no air movement from the sides, this cold bubble is trapped under the warming air above as the sun makes its way from east to west. The result is relatively cool average daily temperatures.

The town of Tulbagh boasts 32 national monuments on one street, and here history and tradition work hand-in-hand with innovation. With today’s high-tech water management and advanced viticultural practices, the true potential of this area is starting to be realised. At present there are some 18 wineries – several of them relative newcomers making acclaimed wines, notably Shiraz and Méthode Cap Classique – in this secluded valley.

WALKER BAY

This district, surrounding the seaside town of Hermanus, is reputed for the Chardonnay and Pinot Noir wines which emanate from the Hemel-en-Aarde Valley – this encompasses the wards of Hemel-en-Aarde Ridge, Hemel-en-Aarde Valley, Sunday’s Glen and Upper Hemel-en-Aarde Valley (see separate entry for the Bot River ward). The area is also being noticed for the outstanding and consistent quality of its Pinotage. Fine examples of Sauvignon Blanc, Merlot and Shiraz are also being produced here. The cool climate is the sought-after attribute in this area where vineyards benefit from persistent cooling winds from the nearby ocean. The soils – predominantly weathered shales – and terroir are also ideal for cool-climate loving varieties. Both the Groenlandberg and Kogelberg reserves with their wealth of indigenous flora and fauna lie within this area, which also boasts some of the best land-based whale watching in the world in season (June to November).

WORCESTER

The Worcester district, in conjunction with the Bredekloof district (see separate entry), is the largest in terms of winegrowing area and volume, with the historical town of Worcester as the hub of the valley. With around 19 560 ha planted, it accounts for nearly 20% of the national vineyards and produces close on 27% of South Africa's total volume of wine and spirits. It's also the most important brandy producing area and home to the KWV Brandy Cellar, the largest of its kind in the world. Several of the cellars here are bottling quality wines under their own labels. This district comprises several wards.

WELLINGTON

Some of the wineries in this burgeoning district, which is a mere 45-minutes from Cape Town, stretch over alluvial terraces towards the Swartland's rolling hills and wheat fields, while others are found in the foothills of the towering Hawequa mountains, where folds and valleys create unique mesoclimates. Wellington, which supplies over 90% of the South African wine industry with cuttings, also boasts some 30 wine producers ranging from historical estates to boutique wineries. In winter, snow sometimes covers the mountain tops and night temperatures are generally cooler than at the coast some 60 km away.



Innovation, benchmarking and the sharing of knowledge spanning three decades of winemaking excellence, is the proud accomplishment of the Cape Winemakers Guild, which celebrates its 33rd anniversary this year. The Guild, an association of some of the finest winemakers recognised for their high standards of craftsmanship, has evolved over the past 30 years into a body of 45 members who jointly represent the pinnacle of South African wine achievement.

It all began on 24 August 1982 when eight enthusiastic winemakers with a singular vision got together to establish the Cape Independent Winemakers Guild. A ground-breaking association of independent winemakers, the members had one objective in mind: to pool their resources and knowledge in order to craft great South African wines that would stand out amongst the best in the world. From the onset, knowledge sharing and benchmarking was the major focus of the Guild and members would taste wines from around the world and compare them to their own wines.

Each experts in their respective fields, Guild members have played a significant role in the development of the South African wine industry. From the making of champion port-style wines, the establishment of Méthode Cap Classique and Cape blends, to the opening up of new, cooler wine regions, the introduction of sustainable farming and environmentally responsible wines, Guild members have always been at the forefront of innovation.