



GRAPHIC DESIGN PORTFOLIO

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Business Cards

Drawing on expertise in designing memorable business cards, I create designs that make a lasting impression while reflecting your unique brand identity.

Whether you're seeking bold, modern designs or timeless elegance, I deliver results that balance creativity with functionality. Drawing on years of experience, I can also guide you through production options, from paper stock to specialty finishes like embossing or foil stamping.



WINE LIST

The wine cellar is where Mark Dendy Young, the resident winemaker and his father John of the food and wine experience at La Petite Ferme. Our wines are grown on the estate. These delicious wines are available from our wine shop and can be acquired through our online shop. Michelangelo's Top Producer Award for 2012. Please enquire at reception for more information.

White Wines

LA PETITE FERME SAUVIGNON BLANC 2014
Our most popular wine, capturing some green notes, with grassy and hints on the nose and an exciting green apple palate. Balanced perfectly with a good acid grip.
Food Match: Asian Chicken Salad, Fish Cakes
glass 33 bottle 130

LA PETITE FERME BARON ROSE UNVINOSED CHARDONNAY 2013
Bottling with vibrant character, this wild yeast fermented Chardonnay has a beautiful nose of honey and leeks. Flirt and ripe pear give the palate complexity with a lingering fresh natural acidity.
Food Match: Creamy French Springroll, Risotto, Duck Liver Pate
glass 30 bottle 110

LA PETITE FERME VIOGNIER 2014
100% barrel maturated has enhanced the complexity of this wine. A medium to full bodied wine with hints of fleshy peaches and fragrant, the palate has crisp spicy notes with an underlying almond nuttiness.
Food Match: Rabbit, Asian Chicken Salad, Fish Cakes, Chicken Skewer
glass 28 bottle 110

LA PETITE FERME BARREL-FERMENTED CHARDONNAY 2013
Fermented and maturated in first & second fill 228l French Barriques. An intense, rich nose, with layers of ginger, vanilla toast and hints of orange blossom. An exciting palate, nuances of marmalade and green apple, the palate is well structured with rich ripe fruit.
Food Match: Creamy French Springroll, Risotto, Smoked Trout, Chicken Skewer, Orange & Almond Pudding
glass 48 bottle 190 GOLD MEDAL WINNER

LA PETITE FERME MAISON BLANC 2013
Our 'house wine' consisting of Chateau Blanc providing ripe tropical notes, with lively citrus palate that has a surprisingly fresh finish. Light to medium bodied and just a touch sweeter than our other wines, it is eager to please every palate.
Food Match: Crispy Fish Cakes, Soup, Vegetarian Lasagna, Chicken Skewer
glass 25 bottle 95

RAYONAGE SAUVIGNON BLANC RESERVE 2013
Barrel fermented Sauvignon Blanc maturated in French oak barrels for 16 months. Rich steady 'bricre' notes with some almond and pappy on the palate.
Food Match: Creamy French Springroll, Fish Cakes, Risotto, Smoked Trout, Chicken Skewer
glass 50 bottle 200

Red Wines

LA PETITE FERME CABERNET SAUVIGNON 2013
Gently pressed, giving accessible tannins, maturated for 18 months in small French oak Barriques. Cabernet Sauvignon are evident on the nose with some 'bricre' character. Savoury Barbecue burger on the palate with a soft, broad finish.
Food Match: Lamb, Beef Fillet, Springroll, Lamb
glass 48 bottle 170 DOUBLE GOLD WINNER

LA PETITE FERME MERLOT 2013
Our most consistent award winning wine. Typical Christmas pudding flavours - spicy, plums and some nuttiness. This wine is predominantly made from some fine fruit tannins. A superb food wine but also delicious on its own.
Food Match: Beef Fillet, Springroll, Lamb, Chicken Skewer, Cheese
glass 52 bottle 200 DOUBLE GOLD WINNER

LA PETITE FERME SHIRAZ 2012
Breaking from our new world style wines, this wine has Rhône like qualities. The nose has earthy tones of mulberry and dried fruit which follow through on the palate with notes of cedar, chocolate and cranberries. This smooth, complex wine has some lingering finishes.
Food Match: Prosciutto Stuffed Camembert, Risotto, Springroll, Lamb, Pickled Fennel Medallions
glass 36 bottle 120

LA PETITE FERME MAISON ROUGE 2013
A medium bodied blend of Cabernet Sauvignon and Merlot with a dollop of Malbec. A sociable wine with a dense earthy blackberry berry nose, a rich spicy palate is well structured with soft tannins.
Food Match: Prosciutto Stuffed Camembert, Chicken Skewer, Cheese
glass 28 bottle 110

VINOSE 2012
Aged in French oak for 17 months. Our ultra-premium wine to date. Limited to certain years when conditions are ideal. 80% Cabernet Sauvignon, 10% Merlot & 10% Cabernet Sauvignon. Deep garnet colour, black fruit of mulberries and cherries, spice and liquorice on the nose. Wonderful soft textured mouthfeel.
Food Match: Beef Fillet, Springroll, Lamb, Duck Chicken Skewer
glass 36 bottle 244

Rose

LA PETITE FERME MAISON ROSE 2014
A Rose from Merlot which was whole bunch pressed and removed from skins immediately. A touch of Sauvignon Blanc from our vineyards was added for a crisp finish. Rose petals on the nose with a hint of Strawberry on the palate.
Food Match: Calamari, Grilled Carpaccio, Smoked Trout, Cheese
glass 25 bottle 95

La Petite Ferme

FRANSCHHOEK • CAPE WINELANDS • SOUTH AFRICA

Generations of Dendy Youngs have been involved with La Petite Ferme since 1972. Current owners, Mark and Josephine Dendy Young have a 'hands on' approach supported by chef Tschilling du Toit and restaurant manager Pardon Rhode with warm, enthusiastic and well trained staff. Our kitchen bursting with creative energy and pure passion brings an innovative dimension to a menu rooted in rustic contemporary cuisine with an emphasis on fresh, seasonal, local ingredients.

STARTERS

ASIAN CHICKEN SALAD with wasabi mayo, spring onion, bean sprouts, cucumber and gherkin topped with roasted sesame seeds 75
BAKED PROSCIUTTO wrapped Camembert with rocket pesto, fig preserve and almond salad 95
PICKLED FOREST MUSHROOM with hummus, roasted cherry tomato and roasted peanuts 65
DUCK LIVER PATE served with spice poached dried apricot and bruschetta 63
SUP DU JOUR 52
FISH CAKE served with mango, artichar raita and coriander salad 75
CREAMY SMOKE SPRING ROLL with salsa verde, tomato and cucumber salad 76
OSTERICH CARPACCIO with goats cheese crême, sundried tomato, rocket and baby marrow 68

MAIN COURSES

WHOLE OAK SMOKED RAINBOW TROUT with baby potatoes, tomato salsa, roasted garlic and horseradish emulsion and roasted almonds 142
BEUF FILET with crispy potato wedges, pickled red onion and a creamy gorgonzola sauce 190
SLOW ROASTED ABERGIGNE WRAPPED LAMB served with habanero, baby veg, red wine jus and minted yoghurt 169
SLOW BRAISED LEG OF RABBIT served with polenta, tempura onion rings and a honey-apple and mustard sauce 145
CHILI MARINATED GRILLED CALAMARI with crème fraiche and tabouleh 120
RESORTO of the day 98
PLAT DU JOUR SQ
CURRIED APPLE AND LENTIL FILLED SAMOSA served with veg salad and a cucumber-yoghurt raita 98
CURRIED CHICKEN SKEWER with peanut stuffing, curry peanut sauce, basmati rice, poppadum and mango salsa 130
SPRING ROLL with potato wedges, carrot paste, rosemary muscadelle and harissa marinated peppers 180

DESSERTS

POACHED STONE FRUIT in rosewater syrup topped with Italian meringue and an almond brittle 55
BANANA TART TATIN with vanilla ice cream and a ganache sauce 54
DARK CHOCOLATE MOUSSE served with black cherries in Merlot sauce 68
AMARULA CHEESECAKE with coffee buttercream sauce and a ginger biscuit base 62
TRIO OF SORBETS with granola and fresh berries 54
CLASSIC CRÊME BRULÉE 57
SUNSET PLATTER charcuterie, artichar preserves, selection of cheeses and fruit, served with savoury biscuits 170
CHEESE PLATTER a selection of 3 cheeses, preserves and savoury biscuits 90

CHILDREN

Tempura battered Fish & Chips 75
Homemade Cheese Burger & Fries 70
Spaghetti Bolognaise 70
Chocolate Brownie with Ice Cream 35
Ice Cream, Chocolate Sauce 35

PLEASE REFRAIN FROM SMOKING OR USING YOUR CELL PHONE AT YOUR TABLE.

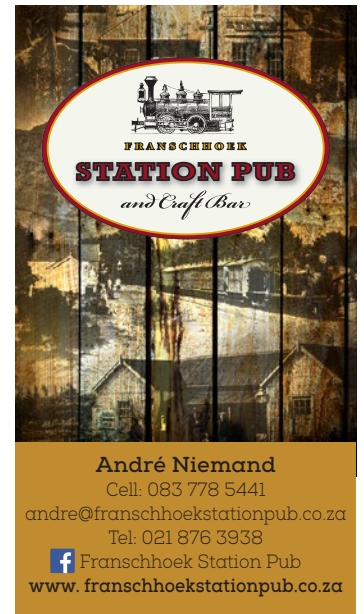
WINE MAKING: Top one and Top in Restaurant Category: Best Value Restaurant: GORDON & LEE Top Ten Winery Old Mutual Awards, Veritas Gold and Double Gold Awards, Michelangelo Wine Awards, and of course many happy customers! Top Wine Producer 2011 - Michelangelo Wine Awards

Menu, Chicken or Green Tea 20 Chai Tea 24

COFFEE
Filter Coffee 18 Irish Coffee 36
Cappuccino 24
Espresso Single Double 18/20

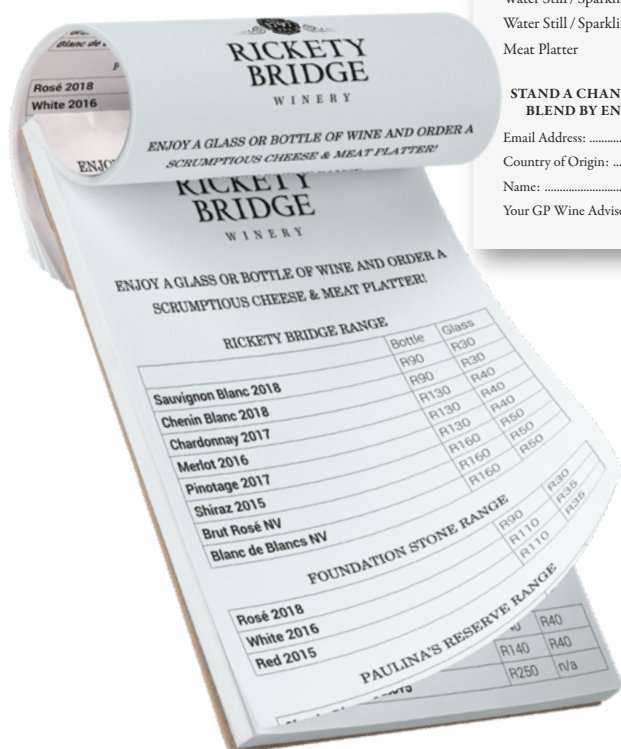
Menus


Over the years, I have designed menus and kept them up-to-date for dozens of restaurants across the Cape Winelands, particularly in Franschhoek. From conceptualization to final production, I have extensive experience working with restaurant owners. Well versed in print production, I can guide you through the best materials and options for your specific needs.



Local pub's branding

Over the years, many businesses in Franschhoek have trusted me with their branding and print design needs, resulting in ongoing collaborations. One such client, a popular local restaurant and pub, frequently called on me to create a range of printed marketing materials and digital content. These included table-talkers, custom menus, branded placemats, laser-engraved items, social media graphics, and advertisements for local publications. Each project was aimed at strengthening their brand presence and connecting with the local community.






GRANDE PROVENCE
Heritage Wine Estate
FRANSCHHOEK • SOUTH AFRICA

THE EXPRESS TASTING
A Franschhoek Wine Tram Exclusive • **R40 for 5 wines**

WINE	PRICE PER BOTTLE	ORDER PER BOTTLE
Limited Release GP Tasting		
Chardonnay	R150	
Shiraz	R150	
Premium GP Tasting		
Chenin Blanc / Viognier	R90	
Zinfandel	R150	
Lifestyle Angels Tears Tasting		
Rosé	R40	

DELIVERY OPTIONS:

- Free delivery for 12 bottles or more anywhere in SA if you order Grande Provence wines.
- Free delivery for 24 bottles or more anywhere in SA if you order Angels Tears wines.
- Free delivery for 18 bottles or more anywhere in EU if you order through our logistical partner, Capree (Grande Provence wines only)



Cheese Board	R120	<input type="checkbox"/>
Water Still / Sparkling 330 ml	R10	<input type="checkbox"/>
Water Still / Sparkling 1 Litre	R30	<input type="checkbox"/>
Meat Platter	R340	<input type="checkbox"/>

STAND A CHANCE TO WIN A BOTTLE OF TGP RED BLEND BY ENTERING YOUR DETAILS BELOW:

Email Address:

Country of Origin:

Name:

Your GP Wine Advisor:



MARIANNE
STELLENBOSCH

CLASSIC WINE TASTING 5 WINES: **R60**

WINE & BILTONG PAIRING 5 WINES & BILTONG: **R95**

VERTICAL TASTING BLIND TASTING OF OUR FLAGSHIP VINTAGES: **R200**

	VINTAGE	PRICE	
ROSÉ Provence style, candy floss aromas, refreshing palate.	2016	R90	<input type="checkbox"/>
	2017	R110	<input type="checkbox"/>
SAUVIGNON BLANC Barrel fermented, balanced with fresh tropical fruits.	2016	R170	<input type="checkbox"/>
CAPE BLEND Comprises all four of the estate red varieties, our interpretation of the Cape's regional blend.	2010	R125	<input type="checkbox"/>
	2011	R115	<input type="checkbox"/>
	2014	R130	<input type="checkbox"/>
MERLOT Our speciality varietal, from Bordeaux, heavy, powerful with a voluptuous mouthfeel.	2010	R200	<input type="checkbox"/>
	2011	R210	<input type="checkbox"/>
	2012	R220	<input type="checkbox"/>
PINOTAGE Deep and characterful flavours, toasted marshmallows and hints of cherry tobacco.	2009	R190	<input type="checkbox"/>
	2010	R180	<input type="checkbox"/>
	2014	R180	<input type="checkbox"/>
	2015	R200	<input type="checkbox"/>
SHIRAZ A classic Shiraz - game, leather, chocolate nose and rounded palate.	2009	R270	<input type="checkbox"/>
	2010	R200	<input type="checkbox"/>
	2011	R280	<input type="checkbox"/>
CABERNET SAUVIGNON Beautiful dry red and black fruit on the nose, well integrated with spicy note from barrel ageing.	2014	R210	<input type="checkbox"/>
DESIRADE Our 'right-bank' Bordeaux style, marriage of fruit and beautiful tannins produced in special vintages.	2013	R320	<input type="checkbox"/>
FLOREAL Our flagship, served at Nelson Mandela's 90th Birthday at Buckingham Palace. Fresh, fruity and dry.	2004	R1 000	<input type="checkbox"/>
	2006	R430	<input type="checkbox"/>
	2007	R390	<input type="checkbox"/>
	2008	R380	<input type="checkbox"/>

Stay in touch!

NAME:

EMAIL:

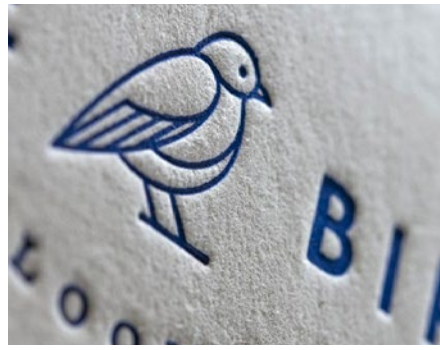
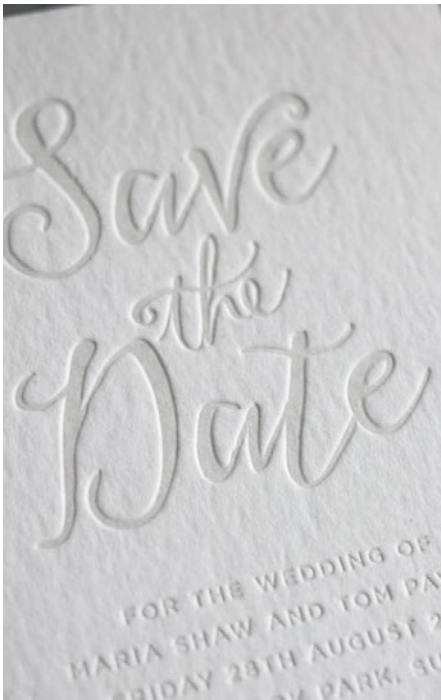
CELL:

CLUB MEMBERS ARE ENTITLED TO 15% DISCOUNT

Pricelists

I have years of experience designing functional – and visually appealing – pricelists tailored to the unique needs of wineries and wine cellars. These pricelists, often used for customer orders and glued into convenient pads, are designed to strike the perfect balance between readability and elegance.

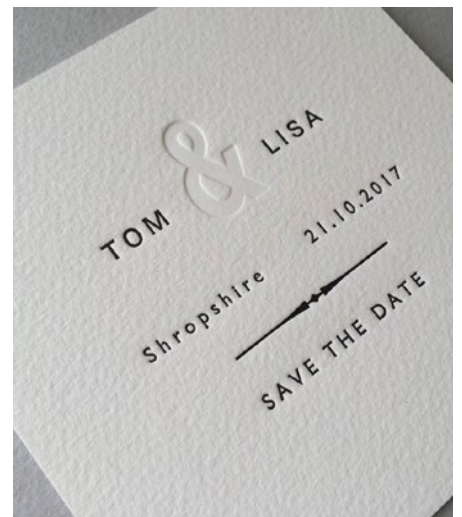
Whether you need a table-style layout for product information or a branded design that reflects your winery's character, I ensure the final product is both practical and on-brand.

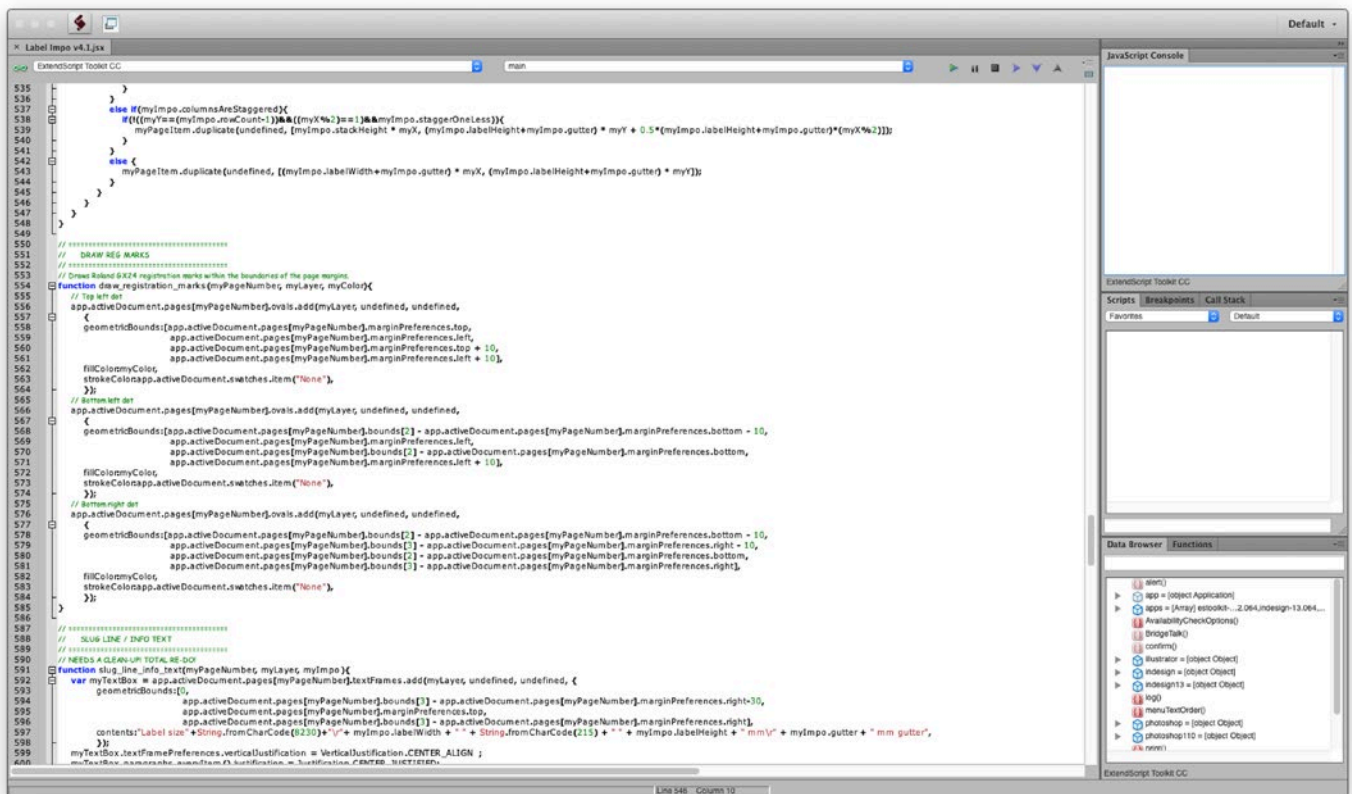


Letterpress Work

In 2007, I purchased a Heidelberg platen and stepped into the timeless art of letterpress printing. Over the years, I became a trusted collaborator for designers across the Cape Winelands, providing high-quality craftsmanship that blends tradition with creativity. Letterpress techniques allowed me to bring unique, tactile designs to life, making each piece feel truly special.

While I no longer run a printing press myself, I remain deeply connected to the world of letterpress. As your designer, I can connect you to skilled artisans.





Scripting InDesign

With years of experience in scripting for Adobe InDesign, I've developed numerous tools that simplify and accelerate workflows for designers. These custom scripts are designed to handle repetitive or time-consuming tasks, helping to streamline processes and reduce costs.

If you have existing design work that feels tedious or expensive to produce, let's collaborate. I can analyze your requirements and create tailored scripts to save you time and money. Whether it's automating layouts, batch processing, or optimizing document management, I'm here to make your work faster and more efficient.