wine list
Before the mid-1600’s there was no Champagne as we think of it. For centuries the wines were still wines and were held in high regard by the nobility of Europe. But the cool climate of the region and its effect on the wine making process was to play an important part in changing all of that.

Although sparkling Champagne was only about 10% of the region’s output in the 18th century, it was enjoyed increasingly as the wine of English and French royalty and the lubricant of preference at aristocratic gatherings. Its popularity continued to grow until, in the 1800’s, the sparkling wine industry was well established.

Champagne has launched thousands of ships, toasted billions of weddings and special occasions, flutes attended countless parties, and shared untold special moments between two people. Champagne is the wine of celebration. No other wine is so associated with joy and festivity. Its meaning and appeal are universal. Champagne makes the young sages and the old young again.

Champagne has exported its techniques around the world, known as Méthode Cap Classique, when made outside of the Champagne region in France. And those wines not made in this unique method are simply known as Sparkling Wines.
Champagne

**VEUVE CLICQUOT BRUT** 1600
The nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

**MOËT & CHANDON BRUT** 1500
The palate is seductive, richly flavourful and smooth combining generosity and subtlety, fullness and vigor.

**G.H. MUMM CHAMPAGNE BRUT** 1300
This sparkling wine is both fruity and spicy, a little sweet without being overly sweet, and pairs well with a number of different dishes.

Cap Classique

**L’ORMARINS BRUT ROSÉ** 490
Delicate salmon colour. Constant stream of fine bubbles. Appealing aroma of framboise & strawberries.

**L’ORMARINS BRUT** 330
Appealing aroma of candied apple, citrus pith and light flinty, limestone nuance.

**PIERRE JOURDAN BRUT** 300
“Oyster dry” this is a “pearl” of a wine!

**PROSECCO VALDOBBIADENE DRY** 470
Made in the premium Valdobbiadene region, this is wonderfully fresh with delicious apple and citrus fruit and a sherbet-like softness.

**PENELOPE ANN** 500
Fruity-floral aromas with delicate white flower and peony notes. Sweet delicate palate.
White Wine

Celebrated by writers, poets, singers and painters, white wine is drunk during, between and after meals. White wines are more refreshing, lighter in both style and taste than the majority of their red wine counterparts, making them ideal for spring and summer occasions. The old guideline of “white wine with white meat” still holds true in many instances, but there are plenty of exceptions and palate preferences that dictate which wines to pair with what foods.

Clinking wine glasses is one of those time-honored traditions we perform without even thinking. Some believe the idea was to slosh a little bit of wine into your drinking partner’s glass - that way, he couldn’t poison you without risking dying himself. Although, it’s just not true.

Back before clinking was invented, a toast involved four senses: touch, taste, sight, and smell. The ears were left out of the equation. But as the manufacturing of wine glasses transformed into an art, people began appreciating the fine sounds of struck stemware, and voila, the clink was incorporated into the toasting routine.

Clinking also produces a sense of community. Long ago, revellers would pass around a single bowl of wine, and everyone shared from this single vessel. (After the bowl worked its way around the circle, the host would eat a piece of cooked bread, a literal toast.) Today, we’re a bit too worried about germs to try that, so instead of drinking after our neighbors, we tap our glasses. It’s a way of saying, “Cheers, and let’s share in the good feeling.”
**Sauvignon Blanc**

**TOKARA RESERVE ELGIN** 310
Grassiness and tropical flavours from the unique Elgin area, delicious citrus finish.

**MULDERBOSCH SAUVIGNON BLANC** 230
Guava, green fig and granadilla flavours with a hint of floral and freshly cut grass aromas.

**LA MOTTE** 195
One of South Africa’s most popular and reliable Sauvignon Blancs.

**EXCELSIOR** 160
The nose is complex with passion fruit, grapefruit and ripe fig aromas. The palate is fruity with a zesty acidity.

**CAPE POINT VINEYARDS SPLATTERED TOAD** 155
Don’t croak, enjoy how tasty I am. You’ll love my tangy flavours and in turn help my endangered Western Leopard Toad family.

**ANTHONIJ RUPERT PROTEA SAUVIGNON BLANC** 165
Crisp passion fruit, lemons and a whiff of white pepper, crafted on the Anthonij Rupert Estate.

**HILLOCK** 155
A beautifully structured tropical wine with an abundance of ripe peaches and melon on both nose and palate.

**Pinot Grigio**

**TERRA DEL CAPO** 170
Fly to Italy with these flavours of pineapple, apple, peaches and lime!

**Viognier**

**EXCELSIOR** 155
Full-bodied elegance makes this a wine of substance.
## Chardonnay

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DE GRENDL OP DIE BERG</td>
<td>395</td>
</tr>
<tr>
<td>Citrus flavours of grapefruit and marmalade well supported by soft vanilla undertones.</td>
<td></td>
</tr>
<tr>
<td>MULDERBOSCH</td>
<td>270</td>
</tr>
<tr>
<td>Beautifully balanced – rich creaminess and velvety mouth feel.</td>
<td></td>
</tr>
<tr>
<td>TOKARA</td>
<td>210</td>
</tr>
<tr>
<td>A flavoursome enhancement of toasted oak and fruit to your meal.</td>
<td></td>
</tr>
<tr>
<td>EXCELSIOR</td>
<td>180</td>
</tr>
<tr>
<td>The nose shows hints of peach, lemons and orange blossom backed up by a touch of oak. The palate is fresh and creamy with great length from the acidity.</td>
<td></td>
</tr>
<tr>
<td>ANTHONIJ RUPERT PROTEA</td>
<td>175</td>
</tr>
<tr>
<td>Let the flavours of citrus and lemon curd BOWL you over!</td>
<td></td>
</tr>
<tr>
<td>HILLOCK BLACK POODLE RESERVE</td>
<td>250</td>
</tr>
<tr>
<td>A light straw color with a green edge. The nose has aromas of butterscotch along with integrated subtle oak spices.</td>
<td></td>
</tr>
</tbody>
</table>

## Chenin Blanc

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>KEN FORRESTER RESERVE</td>
<td>260</td>
</tr>
<tr>
<td>A perfect everyday drinking wine! Should last half an hour with the cap off.</td>
<td></td>
</tr>
<tr>
<td>CEDERBERG</td>
<td>210</td>
</tr>
<tr>
<td>A melange of winter fruit flavours with a delicious creamy finish.</td>
<td></td>
</tr>
<tr>
<td>KEN FORRESTER PETIT</td>
<td>155</td>
</tr>
<tr>
<td>A perfect everyday drinking wine! Should last half an hour with the cap off.</td>
<td></td>
</tr>
<tr>
<td>HILLOCK</td>
<td>190</td>
</tr>
<tr>
<td>Off – dry styled wine with loads of ripe fruit on both nose and palate. Perfect lunchtime quaffable wine to be enjoyed with a light meal or on its own.</td>
<td></td>
</tr>
</tbody>
</table>
**Gewürztraminer**

**SIMONSIG** 195
Delicious notes of litchi, rose petals and lime make a perfect match for curries and flavours with a bite!

**White Blends**

**HAUTE CABRIÈRE CHARDONNAY PINOT NOIR** 260
The magic of this blend is DANGEROUS! Be DARING and spoil yourself!

**PIERRE JOURDAN TRANQUILLE** 180
Low in alcohol, high in appeal and satisfaction! MORE-ISH!!

**BUITENVERWACHTING BUITEN BLANC** 165
Join the legions of followers of this consistently recognised South African Constanta Valley Sauvignon Blend – A GEM!

**EXCELSIOR PUREBRED WHITE** 165
Yellow-green colour. Fresh note of citrus and hay. The palate is fresh with a good length.

**Rosé**

**DE GRENDEL** 175
Bring summer to your meal with flavours of berries and watermelon!

**ANTHONIJ RUPERT PROTEA** 165
Delicious and refreshing with a clearly defined tail.

**CEDERBERG SUSTAINABLE** 160
Refreshing summer fruit and watermelon transports you to the heights of the Cederberg Mountains!

**HILLOCK BLANC DE NOIR** 220
The nose is packed with candy floss, rose petals and a mix of apple flavours.
Red Wine

Thousands of years before the pyramids or writing, someone put a bunch of grapes (probably Muscat) in a clay jar, and forgot to eat them right away. The grapes got all funny tasting, frizzy and tart, but in their hunger they ate them anyway, and received a pleasant surprise.

For the next several thousand years or so wine would remain an important trade item and would be hauled to market in mule trains led by the driver, called a sommelier. In Europe, religion would play an important role in the production and distribution of wine. Monks needed a source of income, and for those who were less inclined to fund their monastic lifestyle by praying the rich into heaven, planted vines and produced liquid cash flow.

Experimentation, deep pockets and waning and waxing fashions would continue to shape the wine we buy today. Never in all of history has there been so many choices for the consumer. At the low end wine is now more stable and more consistent than even the best wines were a few hundred years ago. At the high end, wines costing small mortgages are exported to every part of the world with many becoming household names.

History never ends, wine never stops improving, and there is always so much more to learn, and above all else, to enjoy. Cin Cin!
Cabernet Sauvignon

TOKARA  280
Spice up your meal with dark fruit, mocha and exotic spices.

SIMONSIG LABYRINTH  240
Enjoy the layers of flavours of red fruit, fynbos and wood as you “walk the labyrinth”.

GUARDIAN PEAK FRONTIER  210
Superb red fruit aromas of raspberry and plum are supported with hints of black cherry and cedar

ANTHONIJ RUPERT PROTEA  185
Live dangerously, spoil yourself and your palate with rich, bold flavours that will explode in your mouth!

Merlot

DE GRENDEL  330
Bite into the juicy ripe red fruit from Sir David Graaff’s Estate!

KEN FORRESTER  300
Hints of cherries and mint with meat spice and smoky undertones.

GUARDIAN PEAK  210
Complement your lifestyle with a wine crafted to be enjoyed anywhere and at any time

ANTHONIJ RUPERT PROTEA  185
Can you resist adding plum and mocha flavours to your selected dish?
Shiraz

**LA MOTTE SYRAH**
All the fruit and spicy flavours of Shiraz presented in an elegant style.

**DE GRENDIEL**
Enhance your meal with added aromatic flavours of herbs, pepper and fynbos.

**SIMONSIG MR. BORIO**
Honour Mr. Borio, the Italian prisoner of war who built the original wine vats at Simonsig! Enjoy flavours of red fruit, cinnamon and spices.

**ANTHONIJ RUPERT PROTEA**
A CAMEO choice to delight your palate and meal.

**CAPE POINT SPLATTERED TOAD**
Go Down Under and enjoy the great Australian red blend.

**HILLOCK**
The well integrated oak with white pepper, cherries and smoky flavors make this wine very drinkable now but will age well for at least 5 years.

Pinotage

**MEINERT PRINTERS INK**
Named as a tribute to his family’s heritage of master printers – elegant fruit flavours, perfumed and sweet.

**DIEMERSDAL**
Tasty flavours of red berries, exotic spices, coffee, chocolate and roasted bananas.

**BEYERSKLOOF**
South Africa’s most popular Pinotage from the King of Pinotage, Beyers Truter!
Red Blends

MULDERBOSCH FAITHFUL HOUND  400
As faithful as the “hound” is to its master, so faithful is the quality and richness of this wine for you!

RUPERT & ROTHSCCHILD CLASSIQUE  375
Young and vibrant with raspberry aromas, blueberry flavours, roasted pine nuts and a dark chocolate aftertaste.

LA MOTTE MILLENNIUM  140
Approachable and ever so elegant, ideal as a glass on its own or as a partner to food.

MEINERT LA BARRY RED  230
A wine for every day that offers just that little bit more. Named after Martin Meinert’s Wife, Leigh Ann Barry.

DIEMERSDAL MATYS RED  155
A popular modern-style, easy drinking wine that shows flavours of ripe berries, hints of dark chocolate and spicy undertones.

EXCELSIOR PUREBRED RED  155
Blackcurrants, cherries and hints of spice!

HILLOCK BIG HARRY  240
Complex, with aromas of dark fruits, black cherry, plum and blueberry. A hint of eucalyptus and cloves, with a finish of ripe tannins.

HILLOCK CABERNET SAUVIGNON SHIRAZ  175
Full bodied with dark fruit, black pepper and spiciness that has a long lingering aftertaste.

Dessert Wine

PIERRE JOURDAN RATAFIA  36  240
Life is fun when enjoying Ratafia!! Chardonnay with a touch of brandy!
# Wines Per Glass

## WHITE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LA MOTTE SAUVIGNON BLANC</td>
<td>65</td>
</tr>
<tr>
<td>ANTHONIJ RUPERT PROTEA SAUVIGNON BLANC</td>
<td>45</td>
</tr>
<tr>
<td>HILLOCK SAUVIGNON BLANC</td>
<td>40</td>
</tr>
<tr>
<td>ANTHONIJ RUPERT PROTEA CHARDONNAY</td>
<td>50</td>
</tr>
<tr>
<td>SIMONSIG GEWÜRZTRAMINER</td>
<td>60</td>
</tr>
<tr>
<td>ANTHONIJ RUPERT PROTEA ROSE</td>
<td>45</td>
</tr>
<tr>
<td>DE GRENDEL ROSE</td>
<td>50</td>
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</tbody>
</table>

## RED

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANTHONIJ RUPERT PROTEA CABERNET SAUVIGNON</td>
<td>50</td>
</tr>
<tr>
<td>ANTHONIJ RUPERT PROTEA MERLOT</td>
<td>50</td>
</tr>
<tr>
<td>ANTHONIJ RUPERT PROTEA SHIRAZ</td>
<td>50</td>
</tr>
<tr>
<td>BEYERSKLOOF PINOTAGE</td>
<td>55</td>
</tr>
<tr>
<td>RUPERT &amp; ROTHCHILD CLASSIQUE</td>
<td>80</td>
</tr>
<tr>
<td>HILLOCK HOUSE RED</td>
<td>45</td>
</tr>
</tbody>
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