

# COCKTAILS

## CLASSICS

### APPLE MOJITO 75

*Method: Shaken*

*Glass: Hurricane*

*Ice: Cubed*

Bacardi Rum, Fresh Lime chunks, Mint leaves, Fresh Green Apple Slices, DaVinci Mint, DaVinci Green Apple and a Splash of Soda Water

### STRAWBERRY MOJITO 75

*Method: Shaken*

*Glass: Hurricane*

*Ice: Cubed*

Bacardi Rum, Fresh Lime chunks, Mint leaves, Fresh Strawberry Slices, DaVinci Mint, DaVinci Strawberry and a Splash of Soda Water

### MINT MOJITO 60

*Method: Shaken*

*Glass: Hurricane*

*Ice: Cubed*

Bacardi Rum, Fresh Lime chunks, Mint leaves, DaVinci Mint and a Splash of Soda Water

### PINA COLADA 45

*Method: Blended*

*Glass: Hurricane*

*Ice: Blended*

Bacardi Rum, Coconut Milk, Pineapple Juice, Maraschino Cherries, Pineapple and Coconut Shavings

### STRAWBERRY DAIQUIRI 45

*Method: Blended*

*Glass: Malea*

*Ice: Blended*

Bacardi Rum, Lemon Juice, Castor Sugar and Fresh Strawberries

### BASIL GRANDE 50

*Method: Shaken*

*Glass: Martini*

*Ice: Crushed*

Smirnoff Vodka, Fresh Strawberries, Basil Leaves, Grenadine, DaVinci Bitter Orange, Black Pepper and Cranberry Juice

### MARGARITA 65

*Method: Shaken*

*Glass: Martini*

*Ice: Crushed*

Jose Cuervo Silver, Lime Juice, DaVinci Sugar Syrup, Cointreau and Lime

### LONG ISLAND ICE TEA 85

*Method: Built*

*Glass: Hurricane*

*Ice: Cubed*

KWV Cruxland Gin, Bacardi Rum, Jose Cuervo Silver, Smirnoff Vodka, DaVinci Bitter Orange, DaVinci Sugar Syrup, Lemon Juice and Coke

## GIN COCKTAILS

### CHAI ISLAND 60

*Method: Blended*

*Glass: Martini*

*Ice: Blended*

Bloed Lemoen Gin, Chilla Chai Flavouring, DaVinci Vanilla Syrup, Aniseed, Cinnamon Sticks and Rosemary

### BITTER GIN GARDEN 85

*Method: Shaken*

*Glass: Mason Jar*

*Ice: Cubed*

Bombay Sapphire Gin, DaVinci Bitter Orange, Rosemary, Dry Lemon, Bitters and Fresh Oranges

### CRANBERRY FIZZ 70

*Method: Built*

*Glass: Malea*

*Ice: Cubed*

Musgrave Pink Gin, Cranberry Juice, Lemon, Soda Water and Rosemary

### GIN SPRITZ 65

*Method: Shaken*

*Glass: Champagne*

*Ice: Crushed*

Musgrave Classic Gin, Lime, Mint, Castor Sugar and JC Le Roux Vibrazio

### THE KALAHARI 55

*Method: Shaken*

*Glass: Martini*

*Ice: Crushed*

KWV Cruxland Gin, Passion Fruit Cordial, Passion Fruit Pulp, Lemon Juice and Tonic Water

### THE GBC 60

*Method: Built*

*Glass: Tumbler*

*Ice: Cubed*

Inverroche Verdant Gin, Fresh Cucumber, Basil Leaves, Castor Sugar, Lime and Tonic Water

### STRAWBERRY SMASH 70

*Method: Shaken*

*Glass: Malea*

*Ice: Cubed*

Inverroche Classic Gin, Fresh Strawberries, Castor Sugar, Rose Water Flavouring, Salt, Soda Water and Lime

### THE GIN SLING 60

*Method: Shaken*

*Glass: Malea*

*Ice: Cubed*

Inverroche Amber Gin, Sweet Vemouth, Lime Juice, Castor Sugar, Bitters, and Soda Water

### CHOC BLUE OCEAN 50

*Method: Blended*

*Glass: Martini*

*Ice: Blended*

Bombay Sapphire Gin, DaVinci White Chocolate, DaVinci Blue Ocean finished with Lindt Lindor White Chocolate on top



## CHOC BERRY OCEAN

Method: Blended

Glass: Martini

Ice: Blended

Bombay Sapphire Gin, DaVinci White Chocolate, DaVinci Super Berries finished with Lindt Lindor White Chocolate on top

50

# DIEP IN DIE BERG ORIGINAL COCKTAILS

## BURNT ORANGE BOMB (AKA ORANJE BERG BOM)

Method: Shaken

Glass: Tumbler

Ice: Cubed

Jameson Irish Whisky, Fresh Lemon Juice, DaVinci Burnt Orange, Burnt Orange Slice, Cinnamon Stick, Ginger Ale and Castor Sugar

75

## MZANZI HOT SCOTCH (AKA VELD BRAND)

Method: Shaken

Glass: Martini

Ice: Crushed

Jack Daniels Fire, Fresh Limes, Lime Cordial and Castor Sugar

45

## BLUE COCONUT BOMB (AKA LIEFLING)

Method: Blended

Glass: Hurricane

Ice: Blended

Bacardi Rum, Coconut Milk, DaVinci Blue Ocean, Fresh Pineapple, Coconut Shavings and Maraschino Cherries

70

## MANGO FIZZ (AKA MANGO SKOP)

Method: Built

Glass: Champagne

Ice: Crushed

Smirnoff Vodka, Lemon Juice, DaVinci Mango, JC Le Roux Vibrazio Demi Sec and Maraschino Cherries

55

## TEQUILA FRUIT & VEG (AKA TEQUILA KELKIE)

Method: Blended

Glass: Tumbler

Ice: Blended

Jose Cuervo Silver, DaVinci Mango and Basil Leaves

45

## AFRICAN KISS (AKA NATSOEN)

Method: Shaken

Glass: Martini

Ice: Crushed

KVV 3yrs, Kiss, Grenadine, Castor Sugar and Fresh Lemon

65

## BERRY & CHOC FUSION (AKA LEKKER DOP)

Method: Blended

Glass: Hurricane

Ice: Blended

DaVinci White Chocolate, KVV 3yrs, DaVinci Berry Mix, Frozen Berries and a piece of Lindt Lindor White Chocolate on top

55

# ROCKETS

## EXOTIC ICE

100

Method: Built, topped with dunked

Smirnoff Spin

Glass: Malea

Ice: Cubed

Smirnoff Spin, Smirnoff Vodka, DaVinci Blue Ocean and DaVinci Berry

## CORONARITA

85

Method: Built, topped with dunked

Corona

Glass: Malea

Ice: Cubed

Corona, Jose Cuervo Silver, Fresh Lime, Mint

# AFRICAN SANGRIA

Our Sangria's can be served in half (half bottle of wine or MCC) or full portions (full bottle of wine or MCC)

## PEACH & STRAWBERRY SANGRIA

HALF 175

FULL 350

Method: Built

Glass: Carafe

Ice: Cubed

Zonnebloem Chardonnay, DaVinci Peach, Da Vinci Strawberry, Bacardi Rum, DaVinci Mojito, Lemonade, Fresh Strawberries, Mint leaves and Peach Slices (In Season)

## ORANGE & BERRY SPARKLING SANGRIA

HALF 175

FULL 350

Method: Built

Glass: Carafe

Ice: Cubed

JC Le Roux Vibrazio Demi Sec, DaVinci Bitter Orange, DaVinci Berry, KVV 3yrs, Ginger Ale, Fresh Orange, Fresh Strawberries and Maraschino Cherries

## MEXICAN ISLAND SPARKLING SANGRIA

HALF 150

FULL 300

Method: Built

Glass: Carafe

Ice: Cubed

JC Le Roux Vibrazio Demi Sec, DaVinci Mojito, Jose Cuervo Silver, Soda Water, Mint leaves, Fresh Lemon and Fresh Green Apple Slices

# WINES

## SPARKLING

### JC LE ROUX LE DOMAINE 155

*APPELLATION: Western Cape*

**TASTING:** This appealing Sparkling wine has all the finesse and freshness of Sauvignon Blanc intertwined with the sweetness of the Muscadel while keeping it's crisp youthfulness.

### JC LE ROUX LE DOMAINE (NON-ALCOHOLIC) 150

*APPELLATION: Western Cape*

**TASTING:** Has all the finesse, crisp freshness and gentle sweetness of JC Le Roux Le Domaine, but in a non-alcoholic alternative that allows you to have an extra glass or two anywhere, anytime.

### JC LE ROUX LA CHANSON 155

*APPELLATION: Stellenbosch*

**TASTING:** A lively, ruby-red sparkling wine which reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum.

### JC LE ROUX LE FLEURETTE 155

*APPELLATION: Stellenbosch*

**TASTING:** This is a lively, passion pink sparkling wine that entices all the senses. It reveals a delightful mélange of sweet, fruity flavours with hints of strawberry, plum and tropical fruit.

### ROBERTSON SPARKLING SWEET RED 140

*APPELLATION: Robertson*

**TASTING:** Luscious strawberry aromas and a mouth-filling array of ripeberry sweet flavours, all perfectly balanced.

### ROBERTSON SPARKLING SWEET WHITE 140

*APPELLATION: Robertson*

**TASTING:** Made from carefully selected white grape varieties, this full-bodied and lively wine reveals deliciously ripe yellow apple and melon flavours.

### ROBERTSON SPARKLING SWEET ROSÉ 140

*APPELLATION: Robertson*

**TASTING:** This deliciously sweet, yet refreshing rosé sparkling wine is made from carefully selected white and red grape varieties.

## METHODE CAP CLASSIQUE

### JC LE ROUX LA VALLÉE MCC 210

*APPELLATION: Stellenbosch*

**TASTING:** The fresh and fruity style of the wine brings out the lightness of this MCC with hints of pears, litchis and primary fruit.

### PROSECCO VERDO DOC DRY 520

*APPELLATION: Veneto region and Valdobbiadene, Italy*

**TASTING:** From delicately fruity bouquet and characteristic. Elegant as an aperitif, also excellent throughout a meal.

### PROSECO VERDO DOCG BRUT 680

*APPELLATION: Veneto region and Valdobbiadene, Italy*

**TASTING:** Pure and prestigious features. Precious and eternal as special instants of life. Rare and unique as the Prosecco land, the gold of Valdobbiadene. Features with a fine and persistent perlage for a toast full of gem-like golden glares.

### PONGRACZ BRUT 250

*APPELLATION: Coastal*

**TASTING:** This is a timeless Cap Classique with great elegance and complexity. A firm mousse and persistent bead that makes it particularly attractive.

### PONGRACZ ROSÉ 270

*APPELLATION: Coastal*

**TASTING:** Imparts a wonderful foamy mouthful of black berry fruit flavours with a lingering brut aftertaste.

### PONGRACZ DESIDERIUS 750 750

*APPELLATION: Coastal*

**TASTING:** Alluring with a rich complexity and a slight green tint that teems with light, lively bubbles and a raciness on the palate. Nuances of fresh fruit, almonds and freshly baked bread delight the senses.

### MONTPELLIER MCC BRUT CHARDONNAY 400

*APPELLATION: Tulbagh*

**TASTING:** Dried banana, oak and granny apple. Good with: Pan fried seafood, fried food and creamy sauces. Rich with yeasty character, consists of 100% Chardonnay grapes. Kept on the lees for more than 5 years this MCC is dry, crisp and incredibly fresh.



# SAUVIGNON BLANC

## TWO OCEANS SAUVIGNON BLANC B 110 G 36

*APPELLATION: Durbanville*

TASTING: Tangy, fresh and fruity with crisp bubbles, a clean palate and inviting aromas of tropical fruit, litchi, pineapple and granadilla.

## DURBANVILLE HILLS SAUVIGNON BLANC B 140 G 45

*APPELLATION: Durbanville*

TASTING: With a full mouth-feel the wine is a combination of paw-paw and green apple on the palate with a zesty crispness and a lingering aftertaste.

## EARTHBOUND ORGANIC SAUVIGNON BLANC B 120

*APPELLATION: Darling*

TASTING: Packed with litchi and guava flavours on the taste balanced by good, firm acidity.

## PLAISIR DE MERLE SAUVIGNON BLANC B 220

*APPELLATION: Stellenbosch*

TASTING: Passion fruit, pineapple and the typical varietal green hints.

# CHARDONNAY

## ZONNEBLOEM CHARDONNAY B 140

*APPELLATION: Stellenbosch*

TASTING: Palate Elegant minerality with subtle vanilla oak spice and a lean, refreshing lime aftertaste.

## NEETHLINGSHOF UNWOODED CHARDONNAY B 140 G 48

*APPELLATION: Stellenbosch*

TASTING: Fresh, vibrant with rich layers of fruit and a crisp and lingering aftertaste.

## PLAISIR DE MERLE CHARDONNAY B 270

*APPELLATION: Stellenbosch*

TASTING: Round and full with stone fruit, citrus and sweet, ripe tropical flavours and a light toastiness layered with creaminess in a lingering aftertaste. Sweet vanilla oak flavours enrich the taste experience.

## DURBANVILLE HILLS RHINOFIELDS B 280

*APPELLATION: Stellenbosch*

TASTING: Full-bodied, creamy and elegant on the palette with hints of orange.

# CHENIN BLANC

## FLEUR DU CAP NATURAL LIGHT B 120 G 40

*APPELLATION: Stellenbosch*

TASTING: This refreshing, light-bodied wine has a brilliant colour with a light green tinge. While the Chenin Blanc lends ample floral and tropical notes, the Sauvignon Blanc adds a touch of green pepper to the aromas.

## EARTHBOUND ORGANIC CHENIN BLANC B 120

*APPELLATION: Darling*

TASTING: Ripe fruit with subtle dried pear and apricot flavours with a delicately lingering aftertaste.

## NEETHLINGSHOF CHENIN BLANC B 140

*APPELLATION: Stellenbosch*

TASTING: A melange of tropical fruit with elegant pear and guava flavours followed by floral notes. Medium-bodied and well balanced with a lingering aftertaste.

# WHITE BLENDS

## THEUNISKRAAL NATURAL SWEET BOUQUET BLANC B 95 G 33

*APPELLATION: Tulbach*

TASTING: Fresh and sweet with a complexity of fruit flavours and a lingering aftertaste.

## NEDERBURG LYRIC B 112 G 35

*APPELLATION: Paarl*

TASTING: Aromas of passion fruit and citrus with hints of freshly-cut grass. Medium-dry, crisp and generous with minerality and a fresh acidity.

# BLUSH WINE

## THEUNISKRAAL MOSCATO ROSÉ B 100 G 33

*APPELLATION: Tulbach*

TASTING: Aromas of candyfloss and strawberries with a floral background. Fresh and crisp on the palate with a complexity of fruit flavours and a lingering aftertaste.

## ALLESVERLOREN TINTA ROSÉ B 125 G 42

*APPELLATION: Swartland*

TASTING: Fresh taste of raspberries and cherries with a hint of vanilla. Exhibiting a perfect sugar/acid balance, it has an alluringly lingering aftertaste.

## FLEUR DU CAP NATURAL LIGHT ROSÉ B 120

*APPELLATION: Stellenbosch*

TASTING: A partner to the ever popular Fleur du Cap Natural Light Chenin Blanc, this light hearted Rosé combines the freshness of a low alcohol Chenin Blanc with just a hint of Pinotage.

## DURBANVILLE HILLS DRY MERLOT ROSÉ B 125

*APPELLATION: Durbanville*

TASTING: Hints of raspberries dusted by rose petals on the nose. Refreshing and light-bodied wine with fresh summer berries on the palate.

# MERLOT

**DURBANVILLE HILLS MERLOT** B 160  
G 55  
*APPELLATION: Durbanville*  
TASTING: Concentration of berry fruit and cherry with hints of mint chocolate and cedar wood.

**ZONNEBLOEM MERLOT** B 165  
*APPELLATION: Stellenbosch*  
TASTING: A medium to full-bodied wine with delicate red fruit and well integrated wood flavours. Perfectly balanced with accessible tannins and a satisfying finish.

**FLEUR DU CAP MERLOT** B 200  
*APPELLATION: Stellenbosch*  
TASTING: This full-bodied Merlot has a deep red colour with aromas of wild berries and plums with a hint of mint. The subtle oak adds spice and chocolate notes.

**PLAISIR DE MERLE MERLOT** B 360  
*APPELLATION: Stellenbosch*  
TASTING: On the taste it is well structured with a pleasant soft and velvety palate, layered with ripe sweet red berries and prunes and supported by cedar and vanilla oak flavours. It has a rich, lingering aftertaste.

# CABERNET SAUVIGNON

**PLACE IN THE SUN CABERNET (FAIRTRADE)** B 140  
G 38  
*APPELLATION: Stellenbosch*  
TASTING: This full-bodied wine shows prominent berry fruit flavours on the palate, supported by elegant, approachable tannins.

**DURBANVILLE HILLS CABERNET** B 160  
*APPELLATION: Durbanville*  
TASTING: An elegant, rich and soft style Cabernet Sauvignon with dark berry fruit and prunes balanced by silky tannins and well integrated wood.

**FLEUR DU CAP CABERNET** B 200  
*APPELLATION: Stellenbosch*  
TASTING: Ripe berry, cherry and chocolate aromas with traces of vanilla and spices on the nose. On the palate this wine is rich and full-bodied with ample prune and cherry flavours and a long lasting aftertaste.

**UITKYK CARLONET (CABERNET SAUVIGNON)** B 320  
*APPELLATION: Simonsberg*  
TASTING: Berries, dried fruit, spices and chocolate.

# SHIRAZ

**PLACE IN THE SUN SHIRAZ (FAIRTRADE)** B 140  
G 38  
*APPELLATION: Stellenbosch*  
TASTING: A bounty of berries and intense fruit melts with white pepper flavours in this medium- to full-bodied wine. Tannins are very well integrated.

**DURBANVILLE HILLS SHIRAZ** B 160  
*APPELLATION: Durbanville*  
TASTING: Sweet fruit and spice combines well on the palate with soft tannins and a mouth-watering finish.

**ALLESVERLOREN SHIRAZ** B 240  
*APPELLATION: Durbanville*  
TASTING: Good tannic structure and ample ripe fruit flavours.

**PLAISIR DE MERLE SHIRAZ** B 350  
*APPELLATION: Stellenbosch*  
TASTING: Full-bodied, with a rich texture, dark red fruit, with peppery and sweet oak flavours that linger on the aftertaste.

**ALTO SHIRAZ** B 380  
*APPELLATION: Stellenbosch*  
TASTING: Blackcurrant and prunes with smoky, spicy undertones laced with berry and fruit. Full-bodied with delicate spice, prune and plum flavours, a creamy mouth feel and a good tannic backbone.

# PINOT NOIR

**TWO OCEANS PINOT NOIR** B 115  
G 35  
*APPELLATION: Durbanville*  
TASTING: Fresh in the mouth and beautifully balanced with strawberry, mulberry and cherry fruitiness rounded off with soft, spicy notes.

**EARTHBOUND PINOT NOIR** B 140  
*APPELLATION: Darling*  
TASTING: Easy-drinking in style with concentrated red fruit flavours, a soft and velvety texture and light but good tannin structure.

# PINOTAGE

## ZONNEBLOEM PINOTAGE **B 170** **G 58**

*APPELLATION: Stellenbosch*

TASTING: A full-bodied wine, bursting with cherry and mocha flavours and soft oak spice.

## NEETHLINGSHOF PINOTAGE **B 210**

*APPELLATION: Stellenbosch*

TASTING: Fruity with ample aromas of ripe banana and cinnamon and notes of plum and prunes. Medium-bodied teeming with berry flavours and a good tannic backbone.

## JACOBSDAL PINOTAGE **B 220**

*APPELLATION: Stellenbosch*

TASTING: The bouquet follows through onto the palate. Initial impression of lightness, but with underlying body. Well-balanced and elegantly structured with silky tannins.

## DURBANVILLE HILLS **B 280**

**RHINOFIELDS PINOTAGE**  
*APPELLATION: Durbanville*

TASTING: A rich fruity character fills the mouth, backed by silky tannins and hints of plum.

# RED BLENDS

## ALLESVERLOREN 1704 **B 155** **G 52**

*APPELLATION: Durbanville*

TASTING: A rich fruity character fills the mouth, backed by silky tannins and hints of plum.

## ALTO ROUGE **B 200** **G 67**

*APPELLATION: Stellenbosch*

TASTING: Full-bodied with appealing blackberry flavours followed by tobacco, chocolate, toast and vanilla and a good tannic structure.

## THEUNISKRAAL PRESTIGE **B 130**

*APPELLATION: Tulbagh*

TASTING: Ripe fruit with prunes and cherries and undertones of oak spice. Medium-bodied fruity and well balanced with soft tannins.

## PLAISIR DE MERLE **B 220**

**PETITE PLAISIR**  
*APPELLATION: Paarl*

TASTING: A Shiraz dominated blend. The wine has aromatic sweet raspberry and spice on the nose, ripe, dark fruits with sweet vanilla oak on the palate and a silky smooth finish.

# FINE WINE SELECTION

## ARENDSIG

### ARENDSIG SAUVIGNON BLANC **B 295** **G 75**

*APPELLATION: Robertson*

Tasting: Fruit driven, guavas, figs, green peas. Fresh, crispy, long finish.

### ARENDSIG CHARDONNAY **B 295** **G 75**

*APPELLATION: Robertson*

Tasting: Citrus, green apple, with hints of tropical tones. Fresh mineral, rich, round, long lingering mouth feel.

### ARENDSIG INSPIRATIONAL **B 380**

**CHENIN BLANC**  
*APPELLATION: Robertson*

Tasting: Yellow apple, pineapple, nuts, spice and white pear. Rich, broad, great depth of flavour with well-balanced acidity.

### ARENDSIG INSPIRATIONAL **B 380**

**GRENACHE**  
*APPELLATION: Robertson*

Tasting: Violets, plums, cherry. Fleshy, syrupy texture, elegant.

### ARENDSIG SHIRAZ **B 295** **G 75**

*APPELLATION: Robertson*

Tasting: Scent of tobacco, cigar box, spice, cherries and fresh red fruit. Fruit driven with round tannin.

### ARENDSIG CABERNET **B 295** **SAUVIGNON G 75**

*APPELLATION: Robertson*

Tasting: Dark fruit, berries, plums and spice. Full, rich, fruity with juicy and smooth tannin structure.

## MONTPELLIER

### MONTPELLIER **B 320**

**CHARDONNAY**  
*APPELLATION: Tulbagh*

Tasting: Green apples, pears, ripe lemons and vanilla backed by woody oak on the palate. Subtly wooded Chardonnay grown from Burgundy-like, well-drained virgin soil. Fermented in third and fourth-fill French oak barrels, it yields creamy citrus aromas, exciting flintiness, finely textured tannins and a spicy finesse.

### MONTPELLIER **B 195**

**CHENIN BLANC**  
*APPELLATION: Tulbagh*

Tasting: Fruity with notes of apple, guava, pineapple, melon and lime. Ripe tropical Chenin Blanc with fresh crunchy apple notes before bursting onto the palate with a mouth-tingling crispness, leading to a long fruit-laden finish.

### MONTPELLIER **B 270**

**SAUVIGNON BLANC**  
*APPELLATION: Tulbagh*

Tasting: An exuberant nose of ripe asparagus, fig and subtle passion fruit aromas. Medium to full-bodied on the pallet with a crisp and fruity after taste.



**MONTPELLIER SHIRAZ ROSE** B 240  
*APPELLATION: Tulbagh* G 60  
Tasting: This Shiraz Rosé is packed with zesty cherry and strawberry fruit flavours. It shows great length with a clean smooth finish. This wine is made to be enjoyed while still young and fresh.

**MONTPELLIER SHIRAZ** B 480  
*APPELLATION: Tulbagh*  
Tasting: Warm blackberry fruits, charcuterie, hints of dark chocolate and soft tannins. A beautifully balanced Syrah, oak matured for 12 months. It abounds with blackberry, hints of dark chocolate and toasted coffee supported by soft tannin structures leading to a lingering peppery finish.

**MONTPELLIER** B 225  
**SPYSENIERSBERG RED BLEND** G 55  
*APPELLATION: Tulbagh*  
Tasting: Oaken plum with hints of eucalyptus. Montpellier's newest red blend of 48% Merlot, 38% Cabernet Sauvignon, 9% Shiraz and 5% Petit Verdot was individually oaked for 12 months. This full-bodied plum red wine abounds with red fruits, plum and rose petals. It is well balanced in both tannin and acidity adding a firm yet elegant mouth feel making this a wine of delight for the connoisseur and novice alike.

**MONTPELLIER CABERNET SAUVIGNON** B 450  
*Appellation: Tulbagh*  
Tasting: Cinnamon, blackcurrant and blood plum. Sweet-savoury with a balance of acidity and soft tannins. Wood matured for 12 months. Complemented by ripe dark berries with hints of eucalyptus, mint and classic aromas of pencil lead, finishing with soft tannins and a great mid-palate gravity and length.

## **SARONSBERG**

**SARONSBERG EARTH IN MOTION....** B 140  
G 35  
**BLEND SAUVIGNON BLANC/ CHENIN BLANC**  
*APPELLATION: Tulbagh*  
Tasting: The Earth in Motion has prominent tropical aromas with the Sauvignon Blanc contributing delicate gooseberry, exotic fruit and a hint of minerality; the Chenin Blanc provides white pear, litchi and floral notes. It is a clean, fresh wine with ample body, a succulent fruit core and generous aftertaste.

**SARONSBERG SAUVIGNON BLANC** B 210  
G 50  
*APPELLATION: Tulbagh*  
Tasting: The wine has a translucent colour with a green edge, showing prominent tropical, gooseberry and fruit-salad flavours, followed by hints of grass a full-bodied mouth feel and a refreshingly flinty aftertaste.

**SARONSBERG SHIRAZ ROSE** B 140  
*APPELLATION: Tulbagh* G 35  
Tasting: The wine has a rose petal colour with plum, red berry and cherry flavours. The mouth feel is well balanced with a fresh finish.

**SARONSBERG VIOGNIER** B 295  
*APPELLATION: Tulbagh* G 70  
Tasting: The wine has a light straw colour and flavours of honey, pear, apricot and delicate floral notes. It has a rich silky palate with subtle spice and yellow fruit flavours, light oak and a balanced fresh finish.

**SARONSBERG SEISMIC ROOI** B 300  
*APPELLATION: Tulbagh* G 75  
Tasting: The Saronsberg Seismic Rooi has a dark colour with flavours of cassis, red berry and integrated oak. The tannin is firm and well balanced with a full-bodied, elegant finish.

**SARONSBERG SHIRAZ** B 550  
*APPELLATION: Tulbagh*  
Tasting: The wine has a deep, dark purple colour with succulent ripe fruit flavours, both dark and red are supported with scents of violets and delicate spice. The mouth feel has depth and clarity of fruit with integrated oak flavours. Finely crafted tannins and a beautiful layered fruit infused finish.

# COGNACS & PREMIUM WHISKEYS



BISQUIT CLASSIQUE	40
COURVOISIER VS	35
DALWHINNIE 15 Years	90
HENNESY VS COGNAC	40
SINGLETON OF DUFFTOWN	40
MACCALLAN 12 Years	50
CHIVAS REGAL 12 Years	35
GLENFIDDICH 12 Years	40
JOHNNIE WALKER BLUE LABEL	215

# CRAFT BEER & CIDER DUMPIES



Devils Peak LAGER	50
Devils Peak First Light GOLDEN ALE	55
Devils Peak Kings BLOCKHOUSE	65
Striped Horse PALE ALE	65
Striped Horse PILSNER	60
CBC Amber Weiss	70
CBC KRYSTAL WEISS	70
Alpha DRY CIDER	35

# CRAFT RUM



Whistler DARK Rum	25
Whistler SPICED Rum	25