



## Wine list

Asara is proud to present a collection of fine wines from around the world.

We welcome the opportunity to assist you with your selection.

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# Wine by the Glass

## Sparkling

**ASARA Méthod Cap Classique Brut**                      **Chardonnay/Pinot Noir**                      **2014**                      **R55**  
(Western Cape)  
*Fine subtle bubbles make this 2014 MCC a wonderful beverage any time of day. Baked apple and a mouth filling creaminess lead to a crisp dry finish.*

## White

**ASARA 'White Cab' Blanc de Noir**                      **Cabernet Sauvignon**                      **2017**                      **R35**  
(Stellenbosch)  
*White peach whiffs with tropical fruit and notes of farm fresh bread and butter.*

**ASARA**                      **Sauvignon Blanc**                      **2017**                      **R40**  
(Western Cape)  
*Rich aromas of ripe, tropical fruit on the nose, evidence to a long, sunny growing season with little rain. Hints of guava and green apple on the palate. Acidity is soft and well integrated. The finish is crisp and zesty.*

**ASARA**                      **Chardonnay**                      **2015**                      **R40**  
(Stellenbosch)  
*White pear and citrus on the nose with hints of white peach and subtle toast. A fresh-fruit entry and full mid palate of cream and buttered toast. Peach and lime zest linger, classic and mouth-watering.*

**ASARA**                      **Chenin Blanc**                      **2014**                      **R40**  
(Stellenbosch)  
*Pale straw in colour, the nose is rich with abundant ripe pear and pineapple with nuances of honeysuckle. The palate is rich and slightly oily, with complex layered fruit, apricot and peach, on mouth-filling acidity, and the oak imparts a delicate mouth filling structure. It is felt rather than tasted. The finish is long, concentrated and persistent.*

## Rosé

**ASARA**                      **Pinotage**                      **2017**                      **R35**  
(Stellenbosch)  
*Wild berries, with candy floss and melon on the nose. A mouth-watering palate of fresh berries, honeydew and lime zest with lingering crisp mouth feel.*



# Wine by the Glass

## Red

**ASARA 'Cape Fusion'** Pinotage/Shiraz/Malbec 2014 R40  
(Stellenbosch)

*A fresh profusion of raspberry, mocha and dark berry show on the nose. Ripe red fruits persevere on the finish; a sweetly lingering ending contributed by Malbec.*

**ASARA** Merlot 2014 R45  
(Stellenbosch)

*A complex wine, with fresh red berries and spices on the nose. Baked raspberries, sweet cherries and subtle hints of mint and vanilla unfold throughout this layered wine. A smooth, well balanced finish leaves your palate lingering for another sip. Enjoy now or age up to 6 years.*

**ASARA** Shiraz 2013 R55  
(Stellenbosch)

*The wine catches you with vibrant juicy red fruit and five spice on the nose. The palate is layered with juicy ripe dark berries and bramble fruit. A mouth filling palate, juicy and lingering.*

**ASARA** Cabernet Sauvignon 2012 R60  
(Stellenbosch)

*Ripe, red cherries predominate on the nose. A fresh, juicy entry of red and dark berries on a mouth-watering palate of substance and weight. Sweet and sour berries and cherry tobacco to finish.*

## Dessert

**ASARA 'Vine Dried'** Sauvignon Blanc 2014 R50  
(Stellenbosch)

*Pineapple pieces in syrup, guava and tropical fruits, with subtle lime aromas on the nose. A fresh, juicy palate, its vibrant acidity the perfect counterbalance to sweetly tropical notes.*

**ASARA 'Carillon' Noble Late Harvest** Chenin Blanc 2013 R120  
(Stellenbosch)

*Honey on the nose with notes of white peach and rich ripe apricot. Sweet tropical fruits and honey on the palate present with a brisk acidity that balances the wine and indicates potential for extended cellaring.*



## Sparkling

**ASARA Méthod Cap Classique Brut**      Chardonnay/Pinot Noir      2014      R225  
(Western Cape)

*Fine subtle bubbles make this 2014 MCC a wonderful beverage any time of day. Baked apple and a mouth filling creaminess lead to a crisp dry finish.*

**DOMAINE DES DIEUX Brut Rosé MCC**      Pinot Noir      2009      R510  
(Hemel en Aarde Valley)

*A berry-basket bouquet! Strawberry, black cherry, raspberry notes jump out of the glass with a hint of rose water in the background. The mousse is fine, and soft, with a rich, generous attack developing beautifully in the mouth into a clean, dry finish. Tantalizing balance and generosity of fruit make this a great aperitif and food wine.*

\* For Champagne turn to page 16



## White

<b>ASARA 'White Cab' Blanc de Noir</b> (Stellenbosch)	<b>Cabernet Sauvignon</b>	<b>2017</b>	<b>R110</b>
<i>White peach whiffs with tropical fruit and notes of farm fresh bread and butter.</i>			
<b>ASARA</b> (Western Cape)	<b>Sauvignon Blanc</b>	<b>2017</b>	<b>R140</b>
<i>Rich aromas of ripe, tropical fruit on the nose, evidence to a long, sunny growing season with little rain. Hints of guava and green apple on the palate. Acidity is soft and well integrated. The finish is crisp and zesty.</i>			
<b>ASARA</b> (Stellenbosch)	<b>Chardonnay</b>	<b>2015</b>	<b>R150</b>
<i>White pear and citrus on the nose with hints of white peach and subtle toast. A fresh-fruit entry and full mid palate of cream and buttered toast. Peach and lime zest linger, classic and mouth-watering.</i>			
<b>ASARA</b> (Stellenbosch)	<b>Chenin Blanc</b>	<b>2014</b>	<b>R150</b>
<i>Pale straw in colour, the nose is rich with abundant ripe pear and pineapple with nuances of honeysuckle. The palate is rich and slightly oily, with complex layered fruit, apricot and peach, on mouth-filling acidity, and the oak imparts a delicate mouth filling structure. It is felt rather than tasted. The finish is long, concentrated and persistent.</i>			
<b>DOMAINE DES DIEUX</b> (Hemel en Aarde Valley)	<b>Sauvignon Blanc</b>	<b>2011</b>	<b>R250</b>
<i>Asparagus notes and ripe fruit aromas are underlined by Sauvignon Blanc's characteristic smokiness on the nose. The palate is rich, but finishes clean and fine-textured. This is the perfect wine for seafood dishes or anything with an underlying richness that just begs for Sauvignon's clean, dry acidity to liven it up.</i>			
<b>CATHY MARSHALL</b> (Elgin)	<b>Sauvignon Blanc</b>	<b>2015</b>	<b>R260</b>
<i>Mouth filling flavours of passion fruit, lychee and ripe mangoes with a long, pure line of lime sorbet on the finish.</i>			
<b>ESONA</b> (Breede River Robertson)	<b>Sauvignon Blanc</b>	<b>2013</b>	<b>R320</b>
<i>Green flavours such as asparagus and green fig. Fresh minerality with earthy undertones. Sharp and crisp finish.</i>			
<b>B VINTERS 'D'Alexandria'</b> (Stellenbosch)	<b>Moscato</b>	<b>2015</b>	<b>R375</b>
<i>The uniqueness of the wine's nose is a starting point to an extraordinary experience. Perfume of rose petals and orange blossom, is very well balanced with lime, litchi and pear. Fresh acidity caresses the palate and gives length to this special wine.</i>			



## White

<b>GLENWOOD</b> (Franschhoek)	Chardonnay	2015	R445
<i>Bold and powerful citrus burst, mouth-filling rich and creamy vanilla with beautifully integrated oak.</i>			
<b>CEDERBERG 'Ghost Corner'</b> (Cederberg)	Semillon	2015	R450
<i>An aromatic Semillon displaying aromas of green fig, white fruit and nettles characteristic of the cool climate in Elim. A distinct minerality with a slight earthiness on the nose that follows through onto the palate. A small amount of French oak adds a hint of smokiness leading to a creamy palate with a crisp acidity.</i>			
<b>B VINTERS 'Harlem to Hope'</b> (Stellenbosch)	Chenin/Semillon/Muscat	2014	R465
<i>The wine has bright fruit concentration on the nose, which follows through onto the palate. Nectarine, pear and melon are given depth by touches of spice, lemongrass and ginger, while hints of florals are a further dimension. Time in oak, with close lees contact, has helped to give the wine breadth and depth, still remaining fresh and focused, with saline and savoury linger on the palate.</i>			
<b>SIJNN</b> (Malgas)	Chenin/Viognier/Roussanne	2013	R475
<i>With each new vintage the wines are showing a real sense of place. An attractive straw yellow colour. A lovely mineral, pithy stone fruit nose with a hint of honey &amp; nutty complexity. Fresh, full textured and mineral depth.</i>			
<b>MULLINEAUX</b> (Swartland)	Chenin Blanc	2013	R485
<i>Made from a single parcel 32 year old vineyard. Cloves, sweet cinnamon and ginger dominate the nose, while the palate is citrus-laced with baked apple.</i>			
<b>VRIESENHOF</b> (Stellenbosch)	Chardonnay	2014	R495
<i>Aromas of lemon and lime with some dried pear. A beautiful creaminess with sweet brioche and almond with lingering green apple and citrus on the aftertaste.</i>			
<b>EAGLES' NEST</b> (Constantia)	Viognier	2015	R500
<i>The nose shows enticing aromas of fresh ripe mandarin peel, orange blossom and white pear. Perfumed notes of jasmine flowers emerge which is typical of the Eagles Nest site. A rich mouth filling palate with rich quince preserve-like characters and tell-tale Viognier spices entice and engage the senses. Freshness coupled with judicious oaking ensure a crisp, clean finish and lingering after taste.</i>			



## White

<b>RAATS</b> (Stellenbosch)	<b>Old Vine Chenin Blanc</b>	<b>2013</b>	<b>R570</b>
<i>The wine has a distinctive yellow apple and pineapple core, alongside notes of green melon and limes. The wine is thus bursting with fresh fruit flavours. The wine ends with zesty citrus flavours, and has a long mineral finish.</i>			
<b>BOTANICA</b> (Citrusdal)	<b>Semillon</b>	<b>2015</b>	<b>R595</b>
<i>Pale yellow in colour, its label evokes what is waiting for you inside - Bright lemon and green apple flavours typical of a cooler climate. Beautiful breadth and weight on the palate from judicious oak (all older barrels), but still retaining a balanced acidity and length.</i>			
<b>BOTANICA</b> (Citrusdal)	<b>Chenin Blanc</b>	<b>2014</b>	<b>R595</b>
<i>Light yellow in colour with hints of tropical fruit on the nose. This wine has a firm acidity showing mineral flavours on the finish.</i>			
<b>ALHEIT 'Cartology'</b> (Citrusdal)	<b>Chenin Blanc/Semillon</b>	<b>2014</b>	<b>R620</b>
<i>The wine is very alive and vibrant. Lime, fennel and quince on the nose. The palate is taught, very fine and balanced, with excellent structure and persistent finish.</i>			
<b>MILES MOSSOP 'Saskia'</b> (Paardeberg - Paarl)	<b>Viognier/Verdehlo/Clairette Blanche</b>	<b>2013</b>	<b>R625</b>
<i>Miles couldn't be a professional surfer so he turns to winemaking, after Geology of course. Toasted brioche and grilled pineapple lead the nose with honeysuckle and dried apricot on the palate.</i>			
<b>RICHARD KERSHAW</b> (Elgin)	<b>Chardonnay</b>	<b>2014</b>	<b>R1100</b>
<i>Restrained, mineral style focused on elegance with a white fruit character, some oatmeal and some complexity gained from percipient wood application.</i>			

\* For imported white wine turn to page 17



## Rosé

<b>ASARA</b> (Stellenbosch)	<b>Pinotage Rosé</b>	<b>2017</b>	<b>R140</b>
<i>Wild berries, with candy floss and melon on the nose. A mouth-watering palate of fresh berries, honeydew and lime zest with lingering crisp mouth feel.</i>			
<b>DE BOS</b> (Walkerbay)	<b>47 Varietal Rosé</b>	<b>2015</b>	<b>R180</b>
<i>Yes, 47 different varieties in this wine. The farm has been in the same family for eight generations. Nose is delicate strawberries and cranberries while palate is long and lingering floral notes. From Cinsaut (20.287%) to Zinfandel (0.006%) and 45 others in between...</i>			

\* For imported rosé turn to page 18



## Red

- |  |  |      |      |
|--|--|------|------|
| <b>ASARA 'Cape Fusion'</b><br>(Stellenbosch)   | Pinotage/Shiraz/Malbec                       | 2014 | R150 |
| <i>A fresh profusion of raspberry, mocha and dark berry show on the nose. Ripe red fruits persevere on the finish; a sweetly lingering ending contributed by Malbec.</i>   |  |      |      |
| <b>ASARA</b><br>(Stellenbosch)   | Merlot                                       | 2014 | R160 |
| <i>A complex wine, with fresh red berries and spices on the nose. Baked raspberries, sweet cherries and subtle hints of mint and vanilla unfold throughout this layered wine. A smooth, well balanced finish leaves your palate lingering for another sip. Enjoy now or age up to 6 years.</i>   |  |      |      |
| <b>ASARA</b><br>(Stellenbosch)   | Shiraz                                       | 2012 | R215 |
| <i>The wine catches you with vibrant juicy red fruit and five spice on the nose. The palate is layered with juicy ripe dark berries and bramble fruit. A mouth filling palate, juicy and lingering.</i>  |  |      |      |
| <b>ASARA</b><br>(Stellenbosch)   | Cabernet Sauvignon                           | 2012 | R235 |
| <i>Ripe, red cherries predominate on the nose. A fresh, juicy entry of red and dark berries on a mouth-watering palate of substance and weight. Sweet and sour berries and cherry tobacco to finish.</i>   |  |      |      |
| <b>ASARA</b><br>(Stellenbosch)   | Petit Verdot                                 | 2011 | R380 |
| <i>Bright black fruit on the nose, underpinned by spice and liquorice whiffs. Gentle mouth filling acidity on entry, supported by dense black fruit through the palate, finishing with a lingering savouriness. Complex, persistent and thought provoking..</i>  |  |      |      |
| <b>DOMAINE DES DIEUX</b><br>(Hemel en Aarde Valley)  | Syrah/Mourvèdre                              | 2012 | R435 |
| <i>Syrah brings white pepper, liquorice, and black cherries to the blend. The Mourvèdre contributes soft wild berry fruit and spice, softening out the blend. Moderate use of new oak supports fine tannins on the palate. The finish on the wine is long showing great fruit purity. This is a rich and generous yet balanced blend, a perfect partner for robust food.</i> |  |      |      |
| <b>SADIE FAMILY 'Sequillo'</b><br>(Swartland)  | Syrah/Mourvèdre/Grenache/Cinsaut/Carignan... | 2014 | R440 |
| <i>.. Tinta Barroca</i>  |  |      |      |
| <i>The plummy and darker fruit of the Tinta Barocca seem to dominate initially, but the nose slowly opens up to more Syrah spice and some delicate red-fruited Cinsaut aromatics. It is on the palate that the class of this wine lies. Delicious savouriness supports the dry-fruited flavours, ending with a long, dry and refined finish.</i>                             |  |      |      |



## Red

- ASARA 'Bell Tower' Cabernet Sauvignon/Merlot/Cab Franc/Malbec/P Verdot 2012 R475**  
 (Stellenbosch)  
*This blend of the five noble Bordeaux varieties, has intense flavours of black cherry and cassis, combined with hints of mocha, herbs and sweet spices.*
- EAGLES' NEST Merlot 2012 R500**  
 (Constantia)  
*Deliciously appealing crushed Blackberry, cherries and cedarwood aroma's. A subtle peppery savouriness makes the distinctive and is testament to its cooler climate. The palate is a satisfying combination of perfectly ripe berry fruit, subtle spice and balanced tannins with beautiful length.*
- DOMAINE DES DIEUX Pinot Noir 2012 R500**  
 (Hemel en Aarde Valley)  
*On the nose, perfumed dark red fruits combine with earthy, cinnamon tones and a delicate smokiness from maturation in small French oak barrels. In the mouth, the wine is generous and full, showing bright red fruits and sleek tannins. This is a powerful expression of Pinot Noir that demands full flavoured and adventurous cuisine.*
- VRIESENHOF Pinotage 2011 R515**  
 (Stellenbosch)  
*A heavier aroma of black cherries and chocolate with a hint of spice. The palate shows beautiful flavours of sour cherries and raspberries with a slight savoury note.*
- CATHY MARSHALL 'Clay Soils' Pinot Noir 2013 R525**  
 (Elgin)  
*Broad, seductive compote of concentrated black cherries, cranberries and savoury forest floor aspects supported by dry oak tannins. Powerful yet silky texture is seamlessly complex throughout.*
- ARENDSIG Grenache 2014 R525**  
 (Robertson)  
*The nose reveals nuisances of Violets, plums and confected sweet cherry. Syrupy textures with an elegant finish.*
- BRYAN MACROBERT 'Field Blend' Shiraz/Mourvèdre/Cinsaut/Carignan 2014 R595**  
 (Swartland)  
*Lovely depth and concentration on the nose, succulent red fruits, dark fruits, strawberries, raspberries, and blackberries combined with scents of wild herbs and spices. Pure, weighty, precise palate. Mineral, long and tight. Fantastic integration of wood, fruit and tannins. This wine is elegant, opulent and juicy, complex lean and tight.*
- HIGH CONSTANTIA Cabernet Sauvignon 2008 R595**  
 (Constantia)  
*The purple colour is followed by aromas of blackberry liqueur, smoke, roasted meats and minerals.*



## Red

<b>DE TRAFFORD 'Blueprint'</b> (Stellenbosch)	Shiraz	2013	R600
<i>Late spring wind limited the amount of fruit available for this harvest by 66%! Fynbos, spice and plums dominate the nose while a complex Eucalypt and red fruit palate round off this wine.</i>			
<b>B VINTNERS 'Liberté'</b> (Stellenbosch)	Pinotage	2014	R605
<i>Flavours of fresh cherries, blackcurrant and potpourri reveal itself first, with subtleties of dried herbs and spice lending complexity. The palate follows through with fruit concentration, intricate and dense structure, while hints of savoury and spice give dimensions. The lingering taste of blueberries is a great reminder of the wine's complexities.</i>			
<b>SIJNN 'Saignee'</b> (Malgas)	Mourvèdre, Shiraz, Tinta Barroca	2013	R675
<i>Pale red onion skin colour. Complex rose petal and red fruit nose. Red berries and macadamia nuts on the palate.</i>			
<b>VRIESENHOF</b> (Stellenbosch)	Grenache	2014	R720
<i>An elegant wine with attractive bright fruit, flavours of strawberry and raspberry dominate initially and is followed by sweet cherries and a finish of white pepper. For food pairing it works well with pork belly and lamb. Both savoury and sweet elements can be used in the food.</i>			
<b>VRIESENHOF</b> (Stellenbosch)	Pinot Noir	2014	R755
<i>Wonderful aromas of strawberries and raspberries with a hint of apricot. The palate has a good structure with a hint of minerality. Flavours of apricot and raspberry dominate the palate with a lingering dried peach on the aftertaste.</i>			
<b>DAVID SADIE</b> (Swartland)	Grenache	2014	R760
<i>Focused on freshness, texture and balance.</i>			
<b>EAGLES' NEST</b> (Constantia)	Shiraz	2013	R795
<i>Aromas of ripe red berry fruit, crushed pepper kernels, violets and savoury bramble leaf. Creamy mouth filling tannin with integrated pepper spice embraces the palate. Restrained fruit with elegantly balanced acidity indicates this wine will age magnificently.</i>			



## Red

<b>GIANT PERIWINKLE</b> (Elim)	<b>Shiraz</b>	<b>2014</b>	<b>R825</b>
<i>Red fruit, perfume and a hint of forest floor on the nose. Dark fruit, fynbos and spice on the palate.</i>			
<b>STARKE-CONDÉ 'Three Pines'</b> (Jonkershoek Valley)	<b>Cabernet Sauvignon</b>	<b>2014</b>	<b>R835</b>
<i>This Cabernet Sauvignon from the oldest block on the farm. It has a very finely textured decomposed granite soil, with fairly high percentage clay. This wine is characterised by its fine tannin structure and unique floral notes.</i>			
<b>SHANNON 'Mount Bullet'</b> (Elgin)	<b>Merlot</b>	<b>2013</b>	<b>R850</b>
<i>Sugared plums, violets and tomato lead a savoury element packed with concentrated fruits that explode in your mouth. Still quite closed but will be a real find for the person trying these wines for the first time.</i>			
<b>CATHY MARSHALL 'Peter's Vision'</b> (Elgin)	<b>Reserve Merlot</b>	<b>2014</b>	<b>R925</b>
<i>Classic, restrained elegance with a mouth filling fruit core and is seamlessly poised with pronounced aromatics of ripe black plums. Tannins are supple and well-structured with fresh acidity to support an opulent mid palate for harmony.</i>			
<b>RAATS Family</b> (Stellenbosch)	<b>Cabernet Franc</b>	<b>2012</b>	<b>R1025</b>
<i>Character of Cape fynbos, rosemary, lavender and thyme with spicy notes of nutmeg, cloves and star anise. Intense brooding blackberry fruit, graphite and a streak of minerality. Dominated by blueberry, mulberry, brambles, dark cherries, liquorice and aniseed. Smooth finish with hints of dark chocolate.</i>			
<b>RICHARD KERSHAW</b> (Elgin)	<b>Shiraz</b>	<b>2013</b>	<b>R1100</b>
<i>Subtle, precise style built on fine tannins that educe harmony, freshness with flavours of black skinned fruit, iodine and ground white peppercorns.</i>			
<b>LE RICHE 'Reserve'</b> (Stellenbosch)	<b>Cabernet Sauvignon</b>	<b>2013</b>	<b>R1350</b>
<i>Currants, sour cherries and cassis flavours are supported by a fresh savoury nose. Lead pencil shavings and cedar aromas compliment the overall complexity and sophistication. The palate shows sweet, ripe fruit balanced by firmly structured, juicy tannins. A lingering, balanced finish reveals power to improve with time and an underlying elegance.</i>			



## Red

ASARA 'Avalon' Amarone Style Blend  
(Stellenbosch)

Pinotage/Shiraz

2011

R2350

*Fresh, juicy coconut, generous fruitcake spice and red berries show on the nose. Fresh red berries and cypripedium predominate at the mouth-watering entry; full bodied and rich in fruitcake spice and notes of dried fig.*

\* For imported red wine turn to page 19



## Dessert Wine

<b>ASARA 'Vine Dried'</b> 375ml (Stellenbosch)	<b>Sauvignon Blanc</b>	<b>2014</b>	<b>R375</b>
<i>Pineapple pieces in syrup, guava and tropical fruits, with subtle lime aromas on the nose. A fresh, juicy palate, its vibrant acidity the perfect counterbalance to sweetly tropical notes.</i>			
<b>ASARA 'Carillon'</b> Noble Late Harvest 500ml (Stellenbosch)	<b>Chenin Blanc</b>	<b>2013</b>	<b>R550</b>
<i>Honey on the nose with notes of white peach and rich, ripe apricot. Sweet tropical fruits and honey on the palate balanced by a brisk acidity which indicates potential for extended cellaring.</i>			



# Champagne

**LAURENT-PERRIER Demi-Sec** Chardonnay/Pinot Noir/Pinot Meunier 2004 R750  
(France - Champagne)

*The sweet touch that hits the spot...*

*Intense and rich on the nose. It opens with top notes of dried fruit, almonds and hazelnuts, with grilled or toasted aromas. After several years in the bottle, the nose evolves towards rich hints of honey and pine sap. The wine is rounded and generous. On the palate it is warm and rich, with roundness dominating. It is the ideal partner for sweet & savoury combinations and in particular magnifies desserts and cakes.*

**LAURENT-PERRIER Ultra Brut** Chardonnay/Pinot Noir NV R900  
(France - Champagne)

*Due to the delicacy of its blending, its winery character and enduring freshness, Ultra Brut Champagne is at its purest, with zero dosage.*

**LAURENT-PERRIER Brut 750ml** Chardonnay/Pinot Noir/Pinot Meunier NV R1500

**LAURENT-PERRIER Brut 1500ml** Chardonnay/Pinot Noir/Pinot Meunier NV R2100

**LAURENT-PERRIER Brut 3000ml** Chardonnay/Pinot Noir/Pinot Meunier NV R5500  
(France - Champagne)

*With its composition marked by a high percentage of Chardonnay, Laurent-Perrier Brut is the signature House style, offering freshness, lightness and elegance, consistently showcasing the essential qualities sought by Laurent-Perrier.*

**LAURENT-PERRIER Cuvée Rosé 750ml** Pinot Noir NV R1500

**LAURENT-PERRIER Cuvée Rosé 1500ml** Pinot Noir NV R2800  
(France - Champagne)

*Intensely fruity flavours, clean and slightly sharp, the wine opens to the sensation of freshly picked red berries: strawberries, Morello cherries, black currants and raspberries. The finish is supple and rounded.*

**LAURENT-PERRIER Grand Siecle** Blend 1997, 1999 & 2002 R2800  
(France - Champagne)

*A blend of wines from the very best Laurent-Perrier vintage years using the best grapes from the most prestigious crus.*

**LAURENT-PERRIER Alexandra Rosé** Pinot Noir 2004 R6500  
(France - Champagne)

*A perfect vintage re-released every decade.*

*The nose of deliciously satisfying aromas of candied citrus is amplified on the palate. Next, a strong sensation of minerality structures the palate and the wine releases its tensions to deliver a succession of taste sensations. The range is wide, moving from the smoothly spicy to hints of metal, acid drop, and dried rose petals. But despite the obvious complexity, the senses never lose their way in this uniquely pleasurable experience. Alexandra Rosé Millésimé surrenders up its singular personality, which is simultaneously masculine in its intensity and its powerful structure, and feminine in the infinite delicacy of its colour and taste sensations. The experience is unforgettable.*



## Imported White Wine

<b>GUSTAV LORENTZ Reserve</b> (France - Alsace)	<b>Riesling</b>	<b>2015</b>	<b>R450</b>
<i>A dry Riesling with an abundant array of fruity notes. Lime sherbet, honeysuckle and peach. Lively, aromatic and fairly forward.</i>			
<b>J. MOREAU &amp; FILS Chablis</b> (France - Burgundy)	<b>Chardonnay</b>	<b>2014</b>	<b>R600</b>
<i>Green apple and juicy lemon on the nose with a touch of flint.</i>			
<b>PASCAL JOLIVET Sancerre Blanc</b> (France - Loire Valley)	<b>Sauvignon Blanc</b>	<b>2015</b>	<b>R650</b>
<i>A fresh steely white with apple, pear and mineral. Full body, bright acidity and a tropical, pineapple and green apple character.</i>			
<b>PASCAL JOLIVET Pouilly Fume Indigene</b> (France - Loire Valley)	<b>Sauvignon Blanc</b>	<b>2015</b>	<b>R950</b>
<i>Reminiscent of dried pear with white flowers and some saline notes. Harmonious oak integration, hints of dried peaches and a clean finish.</i>			
<b>DOMAINE BACHELET Puligny Montrachet</b> (France - Burgundy)	<b>Chardonnay</b>	<b>2014</b>	<b>R1400</b>
<i>Focussed, mineral and racy. A lovely medium bodied Folatieres that offers great precision and detail with very good length.</i>			



## Imported Rosé Wine

CHATEAU D'ESCLANS Whispering Angel 750ml Grenache/Rolle/Cinsault/Syrah 2015

R550

CHATEAU D'ESCLANS Whispering Angel 1500ml Grenache/Rolle/Cinsault/Syrah 2015

R1100

(France - Côte de Provence)

*Pale orange/pink. Fresh red berries, nectarine and white flowers on the fragrant nose. The palate offers silky raspberry and tangerine flavours with a deeper suggestion of white peach emerging with air. Balanced minerality in the background, with a long sappy finish.*



*mise en place*

## Imported Red Wine

<b>J. MOREAU &amp; FILS Bourgogne Rouge</b> (France - Burgundy)	<b>Pinot Noir</b>	<b>2014</b>	<b>R450</b>
<i>Deep ruby with crimson highlights. Endearing nose defined ripe red fruits. Polished, supple mouth feel with crunchy fruit. A seductive Burgundy with fruit the key theme.</i>			
<b>MAISON BOUACHON Chateauneuf du Pape Southern Rhône Blend</b> (France - Rhône)		<b>2012</b>	<b>R650</b>
<i>Medium bodied with a strong spicy quality, there is a touch of dryness in the red berry finish.</i>			
<b>GERARD BERTRAND 'Cigalus' Cab Sauv/Cab Franc/Merlot/Syrah/Grenache...</b> (France - Langedouc) .. Carignan/Caladoc		<b>2014</b>	<b>R700</b>
<i>Intense ruby colour with a mahogany hue. First the bouquet shouts concentrated, very ripe black fruit. After a little time in the glass, more complexity with grilled spice and toasted oak unfolds. The palate is lush and opulent with velvety tannins. The aromas of black fruit - blackberries, black cherries and plums - reappear with a complex empyreumatic web leading into mint. The finish is long with a perfect balance.</i>			
<b>PASCAL JOLIVET Sancerre Rouge</b> (France - Loire Valley)	<b>Pinot Noir</b>	<b>2012</b>	<b>R950</b>
<i>Bright ruby red in colour. Notes of forest fruits and red berries on the nose. A lightly spicy character on the palate with a hint of pepper adds to the intrigue. Great finesse and depth with a refreshing acidity.</i>			
<b>CHATEAU BEYCHEVELLE Saint-Julien Cab Sauv/Cab Franc/Merlot/P. Verdot</b> (France - Bordeaux)		<b>2013</b>	<b>R2800</b>
<i>Aromas of current and orange peel. Full bodied solid core of red fruit and a light cassis and rose petal aftertaste. Firm and silky finish.</i>			
<b>M. CHAPOUTIER Hermitage 'Le Pavillion' Syrah</b> (France - Rhône)		<b>2008</b>	<b>R5200</b>
<i>Deep garnet red with purple lights. Nose is tarry and smoky, raspberry, blackberry, walnut, licorice. The palate is complex with a strong attack, velvety and balanced, long finish of licorice, tobacco and cocoa.</i>			
<b>OPUS ONE Cab Sauvignon/Cab Franc/Merlot/Petit Verdot/Malbec</b> (USA - California)		<b>2013</b>	<b>R8600</b>
<i>The 2013 Opus One offers splendid aromas of blueberry, cassis, and blackberries. A creamy entry gives way to layers of complexity which unfold in the mid-palate with velvety tannins enrobing a center of concentrated black-fruit. Elegantly balanced, the acidity and core structure deliver a persistent finish with hints of dark chocolate.</i>			



## Imported Dessert Wine

CHATEAU D'YQUEM Sauternes  
(France - Bordeaux)

Noble Late Harvest

1991

R9500

*A vintage marked by frost on the 21st of April that fortunately spared several plots of slope vineyards at Yquem. Summer was warm and dry, but September was rainy. The harvest was over in three passes which brought in only a small amount of grapes, but of very good quality. This experience shows what an advantage great terroirs have when spring frosts occur. In light of the weather that year, the calibre of 1991 Yquem exceeded our expectations, and benefited from a particularly fine summer.*



## Soft Drinks

<i>Coke</i>	R25
<i>Coke Light</i>	R25
<i>Coke Zero</i>	R25
<i>Schweppes Lemonade</i>	R25
<i>Schweppes Dry Lemon</i>	R25
<i>Schweppes Ginger Ale</i>	R25
<i>Schweppes Soda Water</i>	R25
<i>Barker &amp; Quin Indian Tonic</i>	R40
<i>Fever Tree Mediterranean Tonic</i>	R40
<i>Tomato Cocktail</i>	R30
<i>Appletiser</i>	R30
<i>Red Grapetiser</i>	R30
<i>White Grapetiser</i>	R30
<i>Boss Iced Tea Lemon</i>	R35
<i>Boss Iced Tea Peach</i>	R35



## Aperitifs

<i>Pimm's</i>	R30
<i>Campari</i>	R50
<i>Martini Extra Dry</i>	R20
<i>Martini Rosso</i>	R20

## Sherries

<i>Harvey's Bristol Cream Sherry</i>	R60
<i>Monis Pale Dry Sherry</i>	R20

## Port

<i>Axe Hill Cape White</i>	R45
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## Beers & Ciders

<i>Windhoek Lager</i>	R35
<i>Windhoek Light</i>	R35
<i>Cape Brewing Company - Pilsner</i>	R50
<i>Devil's Peak Brewery - First Light Golden Ale</i>	R45
<i>Devil's Peak Brewery - King's Blockhouse IPA</i>	R45
<i>Hunter's Dry</i>	R35



## Gin

### South African

*Hope on Hopkins London Dry*

R45

*Hope on Hopkins Mediterranean*

R45

*Southern Right*

R100

### English

*Bombay Sapphire*

R40

### Finnish

*Napue Rye*

R310

### French

*Diplômé*

R55

### Scottish

*Hendricks*

R60

## Vodka

*Smirnoff 1818*

R25

*Belvedere*

R55

## Rum

*Bacardi Superior*

R25

*Captain Morgan Spiced Gold*

R20

## Liqueurs

*Amarula*

R30

*Cointreau*

R40

*Disaronno Amaretto*

R45

*Drambuie*

R60

*Kahlua*

R40



## Single Malt Whisky

<i>Glenfiddich 12 Year Old</i>	<i>(Highlands, Speyside)</i>	R60
<i>Dalwhinni 15 Year Old</i>	<i>(Highlands, Speyside)</i>	R110
<i>Lagavulin 16 Year Old</i>	<i>(Islay)</i>	R110
<i>Jura 21 Year Old</i>	<i>(Isle of Jura)</i>	R95

## Blended Whisky

<i>Bell's</i>		R35
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## Irish Whisky

<i>Jameson</i>		R30
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## Bourbon

<i>Woodford Reserve</i>		R50
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## Local Brandy

<i>Klipdrift Premium</i>		R25
<i>Upland Estate XO 'Leonardo' 15 Years Old</i>		R490

## Cognac

<i>Courvoisier XO</i>		R230
<i>Hine Napoleon</i>		R635

## Grappa

<i>Alexander Moscato</i>		R60
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## Cocktails

### *Passion Flare*

*Bombay Original London Dry & Fresh Granadilla shaken & topped with Lemonade*

R75

### *Martini*

*Vermouth and Bombay Sapphire well stirred then strained into a chilled glass, garnished with an olive or a lemon peel.*

R80

### *French 75*

*Bombay Sapphire & Tripple Sec topped with Asara MCC*

R75

### *Negroni*

*Built up: Bombay Sapphire, Campari & Martini Rosso*

R75

### *Cosmopolitan*

*Smirnoff Vodka, Cranberry Juice, Cointreau & Lime Juice*

R65

### *Pimm's*

*Pimm's with Lemonade or Gingerale. Garnished with Maraschino Cherry, Cucumber, Orange & Apple*

R70

## Non Alcoholic Cocktail

### *Berry Encounter*

*Mixed Berries, Mint leaves & Fresh Lime topped with Lemonade*

R50

