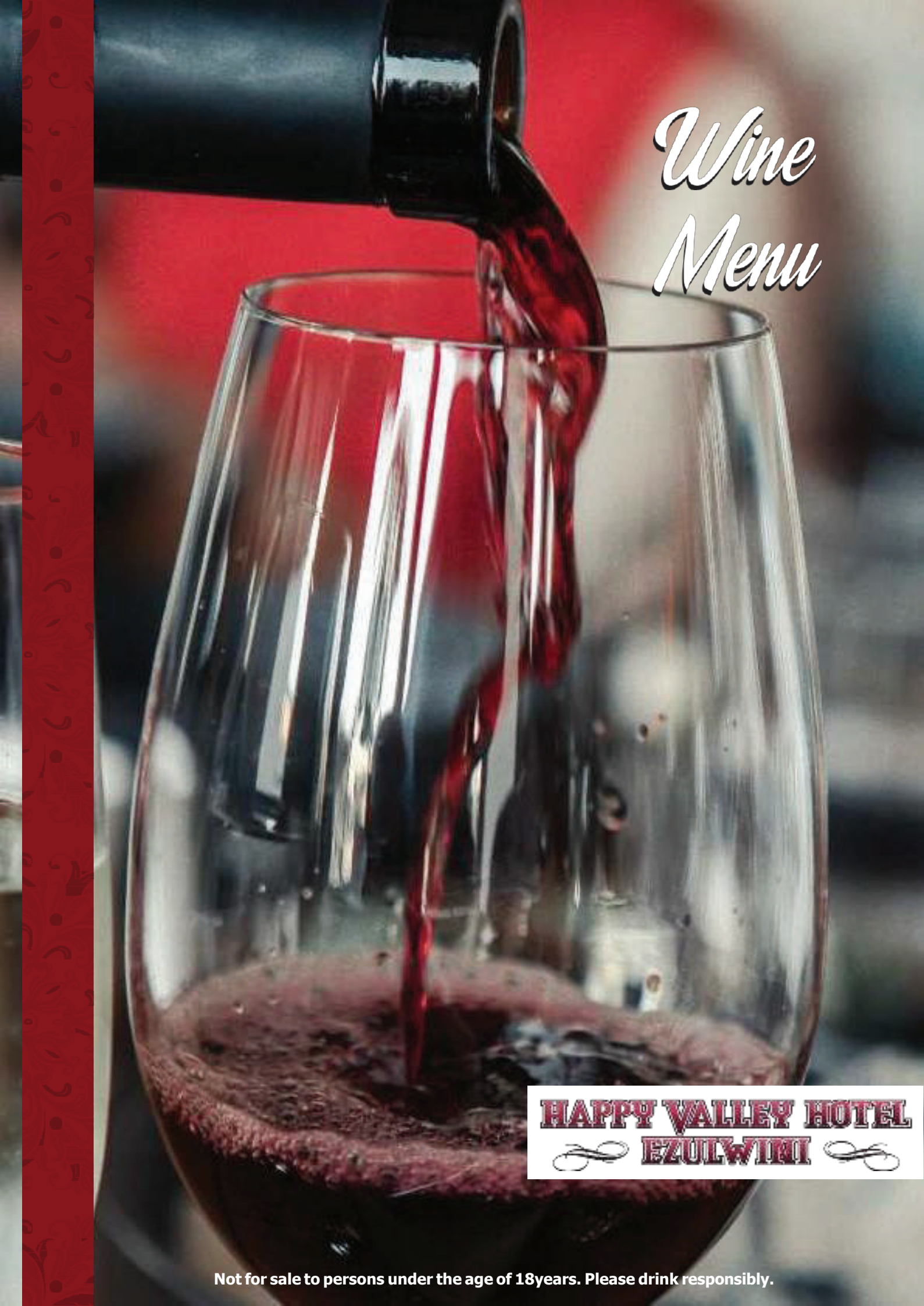




Wine Menu

HAPPY VALLEY HOTEL
EZULWINI

Not for sale to persons under the age of 18years. Please drink responsibly.



Champagnes

MÖET & CHANDON BRUT NV

E2675.00

Winemaker: Amine Ghanem

Radiant aromas of citrus and white peach, floral nuances and elegant toasty flavours. Seductive palate combining elegance, fullness and finesse, followed by a delicately fresh crispiness.

MÖET & CHANDON NECTOR IMPERIAL NV

E3098.00

Winemaker: Amine Ghanem

A fruity champagne crafted to please the senses. Very complex aroma with roses and white berries fused with red currants, melon and pomegranate. Supple and smooth due to high proportion of Pinot Noir.

MÖET & CHANDON NECTOR ROSÉ NV

E3245.00

Winemaker: Amine Ghanem

A fresh bubbly with enticing flavors of raspberries, fig and cherry. It has a great acid structure, focused and superbly harmonious. The finish is slightly spicy yet lip-smacking.

VEUVE CLICQUOT BRUT NV

E3015.00

Winemaker: Didier Mariotti

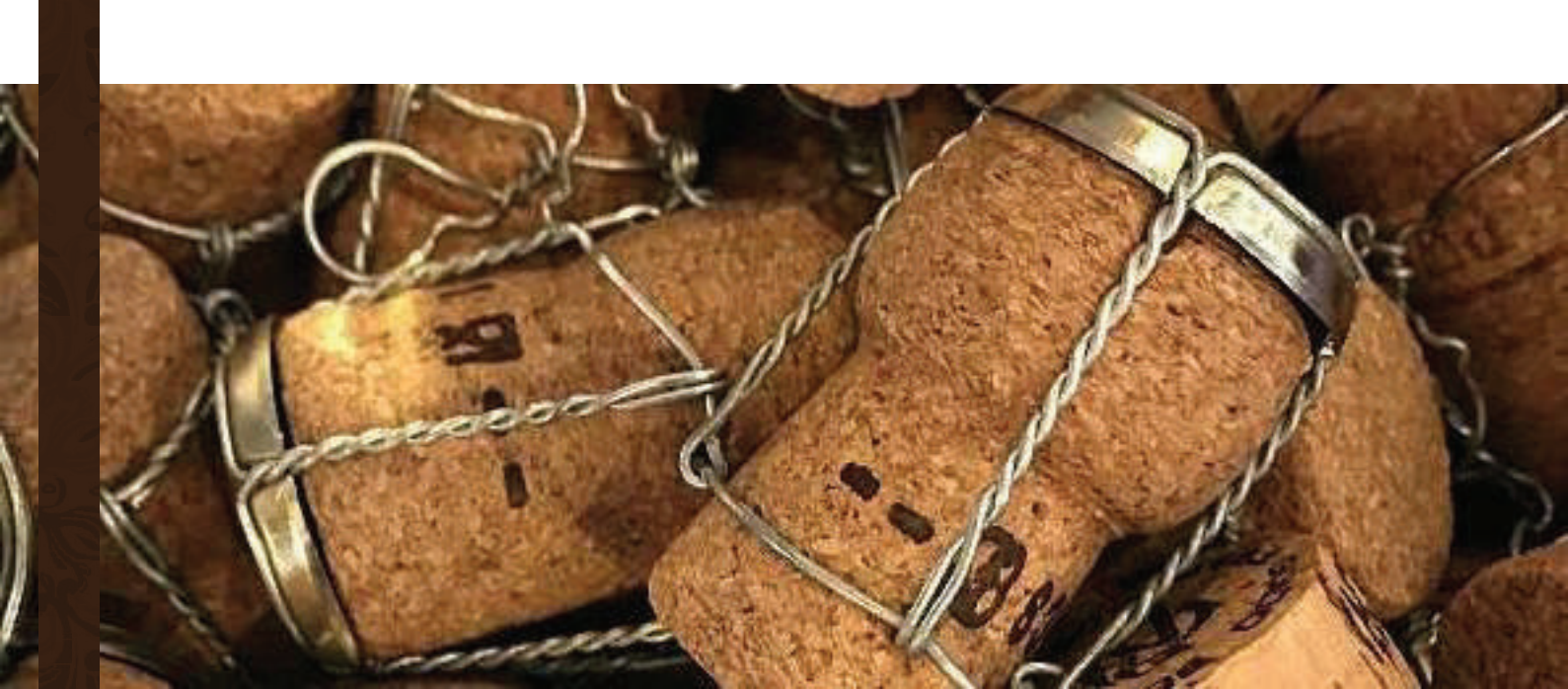
This bubbly manages to reconcile two opposing factors - forcefulness and finesse. It is ideal as an aperitif and perfect as Champagne to enjoy with a meal. The Yellow label as it is famously known.

VEUVE CLICQUOT RICH NV

E3870.00

Winemaker: Didier Mariotti

The fruit aromas are boasted to sensational new levels. This Pinot Noir gives versatility with the higher dosage and Pinot Meunier emphasizes fresh and fruity notes.



Sparkling Wines

KWV CUVÉE BRUT

E330.00

Winemaker : The KWV Team

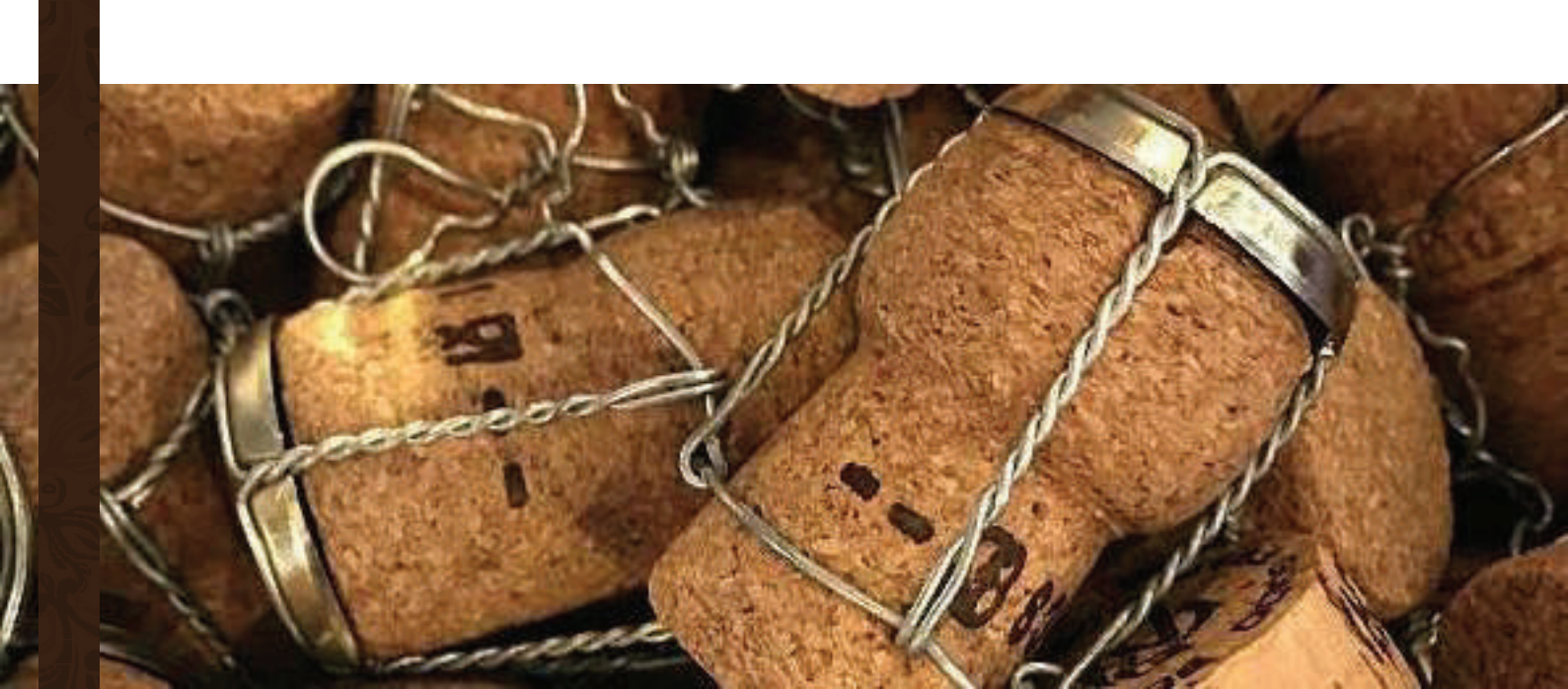
A rich and fruit-forward nose with true characteristic of the 100% Chenin Blanc grapes used. The sultry finish is dry, crisp and refreshing. Serve well chilled, as a welcome drink or as an accompaniment to light meal dishes.

ANNABELLE CUVÉE ROSE

E375.00

Winemaker : The Winemaking Team

The wine is soft and smooth with a sweet, enduring finish. This easy drinking sweet rosé sparkling wine has upfront tropical fruit aromas with hints of strawberry, raspberry, litchi and spice. These flavours linger onto the palate and culminate in a fresh, appetizing finish.



Sparkling Wines

J.C LERUOX LE DOMAINE

E315.00

Winemaker : Melanie van der Merwe

J.C. Le Roux Le Domaine is a bright, green-yellow sparkling wine which has a bubbling muscat aroma supported by cheerful fruit flavours on the nose. The palate is alive with sweet tropical fruits in perfect harmony with natural fruit acids supported by an enjoyable aftertaste. While possessing the undeniable finesse of the Sauvignon Blanc variety, which lends freshness and flair to the blend, the gentle sweetness of White Muscadell adds a touch of softness which makes the wine so appealing.

Great care has been taken not to lose the crispness of the grape acids in the wine, which contribute to its youthful liveliness. With its mouth-filling sweetness and clean finish it is truly a sparkling wine to enliven any occasion.

J.C. LE ROUX LA CHANSON

E315.00

Winemaker : Melanie van der Merwe

J.C. Le Roux La Chanson is a lively, ruby-red sparkling wine. It reveals a delightful mélange of fruity flavours on the palate, suggesting hints of strawberry, mulberry and plum. The wine's entry is refreshing and crisp, due to the sturdiness of the grape acids, and a pleasant astringency lingers in the aftertaste. Truly a sparkling wine to accompany all the good things in life.

JC Le Roux Le Domaine Non-Alcoholic

E315.00

Winemaker : Melanie van der Merwe

J.C. Le Roux Le Domaine Non-Alcoholic is an enchanting sparkling white that comes alive on the palate. It has all the finesse, crisp freshness and gentle sweetness of J.C. Le Roux Le Domaine, but in a non-alcoholic alternative that allows you to have an extra glass or two anywhere, anytime. Its mouth-filling sweetness and clean finish will enliven any occasion.



Cabernet Sauvignon

SPIER CABERNET SAUVIGNON

E330.00

Winemaker: Heidi Dietstein

A harmonious blend of ripe blackberries delicately infused with subtle oak spice. A well-balanced, medium-bodied wine with refined tannins and a lingering finish on the palate.

Appearance: Deep ruby red

Best served with Beef casseroles, Tomato-based pasta dishes or a Vegetarian hamburger.

KWV CLASSIC CABERNET SAUVIGNON

E330.00

Winemaker: The Winemaking Team

This vibrant Cabernet Sauvignon exudes aromas of ripe plums, blueberries and almonds with hints of cigar box, herbs and cedary oak. The well-balanced tannin structure ensures good length and a lasting finish.

Enjoy this wine on its own or serve with grilled meats, casserole dishes or barbeques.

LABORIE CABERNET SAUVIGNON

E310.00

Winemaker: The Winemaking Team

This Cabernet Sauvignon is round and rich, offering aromas of red fruit, wild berries and blackcurrant with hints of tobacco leaf, spice and almonds. The palate is elegant and juicy, with a refined tannin structure and seamless finish.

Enjoy this wine on its own or with grilled meat, game or any other flavorful red meat dishes.

NEDERBURG CLASSIC CABERNET SAUVIGNON

E285.00

Winemaker: Zinaschke Steyn

A medium-bodied wine with ripe dark fruit and delicate oak spice flavours, soft tannins and a lingering, youthful aftertaste. Excellent drinkability.

An ideal partner to robust dishes from pâtés to steaks, as well as full-bodied dishes such as beef stroganoff, winter stews, roasts and mature cheeses.



Cabernet Sauvignon

DURBANVILLE HILLS CABERNET SAUVIGNON

E315.00

Winemaker: Martin Moore & Wilhelm Coetzee

Cedarwood aromas with dark broody blackberries, ripe prunes, and a subtle dash of sweet cinnamon spice. An elegant full-bodied wine with prominent cinnamon, red-fleshed plums, blackberries, and red cherries accompanied by lingering sweet baking spices.

Serve with hearty oxtail stew, BBQ lamb chops, juicy venison or lamb shank, and a vegan moussaka.

ALTO CABERNET SAUVIGNON

E1125.00

Winemaker: Bertho van der Westhuizen

Dark fruit with bright notes of fynbos and graphite undertones.

Complexity and great structure. Flavours of plum, black-currant and fig paste with a firm line of graphite adding a luxurious dimension to the palate.

Excellent enjoyed on its own or served with red meat dishes like ostrich, beef fillet or lamb. It is also a great accompaniment to game fish like yellowtail or tuna.

MEERLUST CABERNET SAUVIGNON

E1710.00

Winemaker: Altus Treurnicht

Very deep, youthful colour with an intense garnet hue. The nose shows dark and red fruit mixed with notes of oyster shell and kelp typical to our Cabernets'. Still young and intense, the palate is structured and packed with ripe blueberries and wonderfully elegant tannins. Dark chocolate and salted liquorice on the finish. This is a classic and elegant vintage and will provide great complexity with further maturation.



Cabernet Sauvignon

WARWICK THE FIRST LADY CABERNET SAUVIGNON

E510.00

Winemaker: JD Pretorius

Dark and brooding nose of cassis, dark chocolate, and blue berries. The palate is true to the varietal, cigar box, black berries, cassis, and a hint of rosemary with smooth tannins without forgoing structure. Enjoy now or age for the next five years.

Best served with Roast leg of lamb or grilled rib eye steak.

FAT BASTARD CABERNET SAUVIGNON

E570.00

Winemaker: Thys Loubser

Robertson When Thierry and Guy first created these delicious wines, they did it with gusto. They poured their hearts, souls and great dollops of generosity into every bottle. In fact, it was a great big discovery (in winemaking terms) that led to the name 'FAT bastard.' It comes from having left the wine on the lees for a lot longer than usual, which allowed it to develop more fully and completely. And when tasted, there was simply no other way to describe it other than: "Well, now that's a FAT bastard!"

A deep ruby red wine with firm integrated tannins. Rich ripe fruit of black currant, blackberries The Fat Bastard Cabernet Sauvignon was made from carefully selected grapes with the aim to produce a wine with pure fruit character. With a hint of chocolate and vanilla on the nose and palate.

KANONKOP CABERNET SAUVIGNON

E2285.00

Winemaker: Abrie Beeslaar

Dark and brooding, with intricate aromas of oak spice, black berry coulis, graphite powder, tilled earth, wet tobacco and chai tea. The palate is luxurious and utterly elegant, with layered flavours of black-currants, morello cherries, crunchy raspberries and dark coffee beans, all of which are framed against a sturdy, yet delicate latticework of finely grained tannins. A wine filled with poise and precision, waiting to unleash the promise of this majestic vintage.

All types of steak | Slow-cooked venison | Braised beef short ribs | Rosemary lamb shanks | Matured hard cheeses | Oxtail



Pinotage

SPIER PINOTAGE

E335.00

Winemaker: Heidi Dietstein

This classis and truly South African Pinotage contains perfumed red berries, plums and hints of cinnamon with smooth and silky tannins. The midpalate has balanced acidity and exudes a lingering, fruity aftertaste.

Pair with marinated pork, mushroom risotto or mildly spiced vegetable curry.

KANONKOP KADETTE PINOTAGE

Winemaker: Abrie Beeslaar

This wine features the classic characteristics of South Africa's famous home-grown grape variety. Autumnal, juicy dark fruit is complemented by an enticing savoury character with just a hint of underlying sweetness. Ageing in used French oak barrels produces a lean, muscular structure and supple tannins.

Served with Pizza | Pasta | Barbequed meat | Venison stew | Beef or lamb burgers | Thai cuisine

E595.00



Pinotage

NEDERBURG WM PINOTAGE

E435.00

Winemaker: Samuel Viljoen

Bouquet: A bounty of plums and prunes and some subtle oak spice.

Palate: A full mouthfeel with rich fruit flavours, soft tannins and wellintegrated oak with a hint of vanilla.

Serve with rich winter stews, roast duck, guinea fowl, quail, ostrich, game casserole, classic goulash, venison steak, smoked Kassler chops, pasta, pizza, roast leg of lamb, bobotie and even chocolate.

KWV CLASSIC PINOTAGE

E345.00

Winemaker: The winemaking Team

This rich and flavorful Pinotage shows true varietal characteristics with aromas of black currant, strawberries and wild berries. The sweet, juicy tannins carry hints of spices on the palate. Seductively soft and beguiling, it rewards every sip with a lingering and gentle finish.

Served well with Fillet, beef or risotto dishes are ideal culinary partners to this wine.

DOUGLAS GREEN PINOTAGE

E320.00

Winemaker: Jaco Potgieter

Attractive crimson depth with a purple hue on the rim. Generous ripe strawberry and raspberry fruit on the nose brushed with dark chocolate and caramel hints. Plush and juicy on entry with an ample mouthful of juicy fruit well supported by soft, ripe tannins and discreet oak spice finishing with soft sleek cherry and berry flavours.

Soft and fruity allowing immediate easy social enjoyment on its own or with smoked spicy sausages, meaty pasta dishes, lamb chops or cottage pie.



Merlot

KVV CLASSIC MERLOT

E345.00

Winemaker: The Winemaking Team

This generous and vibrant Merlot shows prominent aromas of ripe plum and sour cherry with nuances of black pepper and cedary oak. The palate is accessible with indulgent tannins and a seamless finish.

FRANSCHHOEK CELLAR MERLOT

E385.00

Winemaker: Richard Duckitt

Bright ruby red with attractive plum and black cherry aromas tinged with herbal tea, liquorice and gentle oak spice. Soft and juicy with mouth-filling summer berry flavours that finish smoothly with sour cherry succulence.

Best served between 16°C and 18°C for easy social drinking with or without food.

Great with spicy sausages, roast lamb, spaghetti bolognese, pizza .

BOSCHENDAL 1685 MERLOT

E705.00

Winemaker: Jacques Viljoen

Rich red cherry and plum notes. Elegant cool climate style, good fruit intensity and length. Rich red cherry plum and pronounced ripe mulberry flavours. An elegant cool-climate style of wine with intensity of fruit and length. Good natural balance between primary fruit aromas, colour and structure extraction, rounded and integrated by subtle oak aging from 300-litre barrels.



Merlot

DURBANVILLE HILLS MERLOT

E370.00

Winemaker: Martin Moore & Wilhelm Coetzee

An abundance of red cherry and fresh raspberry aromas with subtle hints of peppermint and cinnamon. A medium-bodied wine with a velvety smooth tannin structure that boasts ripe red berries on the palate. Red cherries and raspberries are prominent, giving the impression of juicy, ripe fruit on the palate with lingering sweet baking spices on the finish.

Enjoy with roast leg of lamb seasoned with thyme or rosemary, and wild mushroom risotto.

STELLENBOSCH HILLS MERLOT

E370.00

Winemaker: PG Slabbert

Black berries and plum on the nose. The wine is well balanced with well-structured tannins, which indicates great potential for ageing. The wood compliments the fruit. Serve with red meat dishes, pasta, soup and spare-rib.

VERGELEGEN RESERVE MERLOT

1195.00

Wine Maker : Andre van Rensburg

Ripe plum colour with a ruby rim. The nose shows ripe fruit flavours, black cherries, plum, spice and a touch of chocolate. The ripeness of the fruit is balanced by fresh fruit acidity and soft wood/fruit tannins. The aftertaste is long and lasting.



Shiraz

SPIER SEAWARD SHIRAZ

E535.00

Winemaker : Heidi Dietstein

The wine shows upfront flavours of mulberry, cassis and blackberry complemented by delicate notes of subtle pepper and anise. The midpalate is balanced with concentrated fruit flavours leading to a smooth, dense tannin finish.

Enjoy with savoury charcuterie, tapas and deli-style food.

LABORIE SHIRAZ

E315.00

Wine Maker: The Winemaking Team

This luxurious, deep purple Shiraz has prominent aromas of blackcurrant, cassis and dried spice, with hints of aniseed and cloves. The palate benefited from judicious oaking, which delivered a full, juicy tannin structure and good length.



Shiraz

ALTO SHIRAZ

1130.00

Winemaker : Bertho van der Westhuizen

Bouquet: Juicy plum and blackcurrant, smoked charcuterie savouriness and hints of white pepper.
Taste: Amazing combination of fruit freshness and classic depth and complexity of flavour Supple, muscular tannins with white pepper and fynbos in the finish An exceptionally elegant and balanced wine.

A beautiful wine to enjoy on its own but is excellent with red meat dishes that include spicy lamb or grilled sirloin steak.

DU TOITSKLOOF SHIRAZ

E350.00

Winemaker: Shawn Thomson

This particular Shiraz reflects the area's unique terroir. Complex range of eucalyptus, spice, pepper-corn and granadilla flavours is supported by subtle smoky undertones from eight months maturation in French oak. A well-balanced wine with supple tannins and smooth finish.

Enjoy with Springbok fillet, Kudu steak and rich oxtail stew.



Chenin Blanc

KWV CLASSIC CHENIN BLANC

E275.00

Winemaker: The Winemaking Team

This wine is a great example of modern-styled. South African Chenin blanc and which shows true elegance. It displays prominent aromas of tropical fruit, guava and ripe melon. The palate is vibrant and fresh with a linear acidity and an enduring finish.

Enjoy this wine on its own or with a variety of salads, sushi, seafood and white meats. Chenin Blanc it best enjoyed when it is chilled.

DU TOITSKLOOF CHENIN BLANC

E255.00

Winemaker: Shawn Thomson, Chris Geldenhuys, Willie Stofberg

This fruity style Chenin Blanc erupts with flavours of apple, pear and pineapple and tropical fruit on the nose. The wine is medium-bodied with good balance between fruit, acidity and residual sugar ending with a crisp, pleasing taste on the palate.

Enjoy chilled on its own or served with seafood, chicken, pasta and salads.

DOUGLAS GREEN CHENIN BLANC

E305.00

Winemaker: Jaco Potgieter

Pale gold with a vibrant green glow. Exuberant passion fruit, ripe peaches and pineapple on first impression embellished with honey suckle grace that carries through to a generous yet well-tempered palate. Packed ripe fruit flavours freshened up by a tangy citrus acidity on the finish. An easy drinking white that is fresh and fruity.

Great served well chilled for social enjoyment and absolutely delicious with sushi or shellfish as well as roast chicken pie or macaroni and cheese.

KEN FORRESTER CHENIN BLANC

E295.00

Winemaker: Ken Forrester

Perfect everyday drinking wine. A youthful fresh wine with quince and pear drop flavours. Earlier picked freshness shows on palate with crunchy green apple and grapefruit flavours. Good mouthfeel and appetisingly tangy finish.

Serve with all flavoursome, light al fresco summertime meals.



Sauvignon Blanc

FLEUR DU CAP SAUVIGNON BLANC

E415.00

Winemaker: Pieter Badenhorst

The wine is brilliantly clear with an attractive green tint. The abundance of aromas and flavours typical of the diverse growing regions, make for a complex, beautifully layered wine. It is predominately driven by tropical fruit with a trace of lovely herbaceous notes to complete the nose. The palate offers a pleasant balance between tropical fruit and herbaceous flavours, combined with freshness and a lasting aftertaste.

This Sauvignon Blanc is the ideal accompaniment to sushi, fresh green salads and poultry dishes.

SAVANHA SAUVIGNON BLANC

E275.00

Winemaker: Anton Swarts

The grapes were machine and hand harvested from selected vineyard blocks. Received at the cellar, the grapes were de-stemmed, slightly crushed and pressed. The juice of the individual block selections (some kept separate and some blended) was temperature control fermented in stainless steel tanks, with selected yeast strains.

An elegant fruit driven wine with grassy and tropical fruit aromas with hints of citrus. The use of oak adds complexity to the wine.

VAN LOVEREN SAUVIGNON BLANC

E295.00

Winemaker : Bussel Retief

Our pride and joy and a sure family favourite! With crunchy green apple and grass on the nose, this fruit-driven Sauvignon Blanc shows gooseberry, lime and grapefruit with a touch of minerality on the finish. Enjoy with any seafood or white meat dish such as seared tuna, seafood risotto or roast pork.

BOSCHENDAL 1685 SAUVIGNON BLANC

E510.00

Winemaker : Danielle Coetsee

On the nose: An abundance of tropical fruit flavours with hints of lime.

Palate: A melange of yellow and green tropical fruits with hints of citrus. A soft, full-bodied wine with a harmonious palate and coated acidity adding to the zesty, mineral finish. Good balance between acidity and structure, with a persistent lingering length.



Rose Wines

KWV ROSE

E285.00

Winemaker: The Winemaking Team

This bright, salmon-pink wine shows prominent fruit aromas of strawberries, rose petals and candy floss, with hints of violets, citrus and raspberries. The palate is elegant and fresh with a soft acidity that leads to a creamy finish.

This wine can be enjoyed at any occasion, on its own or with meat casseroles, pasta dishes with a tomato-based sauce, stews and meaty pizzas.

4TH STREET NATURAL SWEET ROSE

E200.00

Winemaker: Distell Wines

4th STREET Natural Sweet Rosé is easy to drink, fresh and naturally sweet. Unashamedly uncomplicated, easy-drinking and versatile, 4th STREET is a wine inspired by a passion for friendship and sharing. That's why wherever there are good times, there's 4th STREET. But keep it cool, this wine is best served chilled.

Serve 4th STREET Natural Sweet Rosé with trendy salmon sushi rolls or some indulgent chocolate-covered strawberries.

KANONKOP KADETTE ROSE

E390.00

Winemaker: Abrie Beeslaar

A full-bodied dry rosé, this wine is made by the traditional method of bleeding the juice off the Pinotage grapes after only the slightest skin contact, producing a classic onion-skin colour. The floral bouquet leads to notes of cherry and red grapefruit, with a firm succulence and racy freshness on the palate.

An ideal food wine. Grilled salmon and tuna | Sushi | Peri-peri prawns | Salads | Quiche | Roast chicken.



Rose Wines

BELLINGHAM BERRY BUSH ROSE

E275.00

Winemaker: Niel Groenewald & Mario Damon

Gracefully pink with burnt orange flashes bursting with enticing crushed red berry, candied red apple, Turkish delight and rosewater aromas. Soft and fruity on entry with succulent strawberry and raspberry flavors and subtle spice on a lively dry fruity finish.

Chill well and serve as an engaging social sipping wine, particularly in summer. Also makes a delicious partner to sushi, smoked salmon, prawn or shrimp canapés, smoked chicken salads or soft creamy cheese.

NEDERBURG ROSE

E270.00

Winemaker: Pieter Badenhorst & Jamie Williams

Intense aromas of red berries with a dash of sweetness and ending extremely fresh and Softly-styled with fresh and fruity flavours, celebrating a journey with the love of winemaking at heart legant.



Chardonnay

ZONNEBLOEM CHARDONNAY

E330.00

Winemaker: Kelly-Marie Jacobs

Some things never go out of fashion, like time-honored techniques, craftsmanship and attention-to-detail. This is what you'll discover in every bottle of Zonnebloem. Since 1856 Zonnebloem has been crafting classic award-winning wines. Our grapes are sourced from Stellenbosch, a classic wine growing region in South Africa, which enables us to continue producing wines of unwavering substance and quality.

DURBANVILLE HILLS CHARDONNAY

E335.00

Winemaker: Martin Moore and Kobus Gerber

The vineyards, yielding around 9 tons per hectare, were harvested from mid to late February between 21°- 24° Balling, when the grapes were showing ripe, yellow colors. The grapes from each vineyard were individually vinified. The bulk of the wine was fermented in steel tanks at temperatures between 12-15°C and left on the lees for four months to accentuate the pronounced fruit character. This wine is un-wooded and made in such a way as to preserve the fresh, vibrant yellow fruit characteristics of the cultivar.

LABORIE CHARDONNAY

E285.00

Winemaker: The Winemaking Team

This elegant Chardonnay has apple and pineapple aromas with hints of pear. The palate is fresh, with creamy and citrus flavours following through with a delicate and well-rounded oak texture and a vibrant, lengthy, finish. This wine can be enjoyed immediately or cellared for up to 24 months from vintage.



Chardonnay

SPIER CHARDONNAY

E315.00

Winemaker: Anton Swarts

This wine opens with vibrant notes of yellow citrus and green lime, which gracefully give way to subtle hints of Golden Delicious apple, peach, and white pear. On the palate it has a velvety texture with layered fruit flavours, and an acidity acidity that leads to a delicate, oyster shell-like minerality. Succulent roasted pork loin accompanied by sweet, caramelised apples, or with a rich duck and tangy orange sauce.

FAT BASTARD (THIERRY & GUY) CHARDONNAY

E435.00

Winemaker: Rianco van Rooyen

A characteristic pale green and gold glow of a classic Chardonnay, a pleasingly approachable, medium-bodied wine. Expressive tropical fruit. Aromas intermingle with rich buttery notes and undertones of vanilla. The delicately spiced quality of vanilla is carried through on the palate, along with fragrant notes of acacia flower that present an added layer of complexity. The finish is bright and crisp, ending on an uplifting citrus finish.

VERGELEGEN RESERVE CHARDONNAY

E1225.00

Winemaker: Luke O'Cuinneagain and Jerome Likwa

This barrel-fermented Chardonnay was crafted from grapes grown on ancient granite soils. The wine unveils a lemony yellow-green hue and the character weaves together notes of zesty citrus, spice, delicate citrus blossoms and a hint of buttered toast.

Enjoy this Chardonnay with roasted chicken with all the trimmings, Spaghetti Carbonara or West Coast seafood.



Blended Wines

ALTO ROUGE

E555.00

Winemaker : Bertho van der Westhuizen

Dense autumn fruit and fynbos edge, with hint of charcuterie.

Notes of succulent plum, crushed blackberry and dry fig are at the fore, while the complexity of classic grape cultivars allow for intricate flavours of pine-needle and graphite to join the fruit in an interwoven whole. Tannins are plush and beguiling, yet muscular and firm, ensuring life-affirming freshness in structure, as well as the proven ageability of Alto Rouge from a fine vintage.

Perfect on its own or with roast chicken, pork belly and grilled beef. This wine also pairs well with matured cheese such as Cheddar and Edam and is a lovely accompaniment to creamy pasta dishes like wild mushroom risotto or alfredo.

MEERLUST RED

E970.00

Winemaker: Chris Williams

Weather vagaries and Meerlust's exacting quality requirements determine that not every vintage is worthy of our flagship red blend Rubicon. Thus, is born, in rare years, our collector's Meerlust Red 2019. The Red 2019 is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot aged in French oak for 17 months. Intense fresh red fruit combines with floral, spicy notes in a medium-bodied wine with a soft, silky texture.

THE CHOCOLATE BLOCK

E1070.00

Winemaker : Marc Kent

Explosive nose with great depth of spiced fruit and violet-infused perfume. Striking freshness on a firmly structured palate with elegant and supple tannins. Spicy oak aromas covering a rounded mid-palate that reveals layers of fruit with intense purity. Classically styled with integrated tannins and balanced acidity to ensure a long, succulent and textured finish.



Blended Wines

RUPERT & ROTHSCHILD CLASSIQUE

1125.00

Winemaker: Yvonne Lester

The Rupert and Rothschild partnership was formed in 1997 by the late Dr Anton Rupert of South Africa and the late Baron Edmond de Rothschild of France. Their vision and guiding principles were carried forward by their sons, the late Anthonij Rupert and Baron Benjamin de Rothschild. Today the Rupert family and Baron Benjamin de Rothschild share this prestigious partnership in wine production.

Nuances of fresh cranberry and wild black cherry which evolves into delicate hazelnut truffle chocolate with a silky, smooth lingering texture.

ALTO ESTATE RED BLEND

E1750.00

Winemaker: Bertho van der Westhuizen

Intoxicating aromas of fynbos, pencil-shavings and a slight salty, maritime presence with hints of black-currant. Flavours of black currant follow through from the nose with plum, dried fig and nuances of tobacco leaf. The tannins are firm, muscular and complex.

"This longer hang-time for the Cabernet Sauvignon, Shiraz and Cabernet Franc grapes used for the Alto Estate Blend resulted in immense fruit concentration, deeply flavored and with dense colours, yet holding a core of bright acidity ensuring freshness."

The Alto Estate Blend pairs perfectly with smoked red meat and beef fillet, as well as with mature cheese, rich poultry and Spanish or Italian style dishes.

DR. CHARLES NIEHAUS ROODEBERG

E1260.00

Winemaker : Louwritz Louw

A juicy, concentrated red blend with bold tannins. It shows prominent aromas of blackcurrant, mulberries and plum with notes of violets. The palate is rich and juicy with prominent fruit sweetness. The grippy tannin structure is well integrated and delivers an intense, lasting finish.

This wine can be enjoyed on its own or with a variety of flavourful meat dishes.