

MIKO

WELCOME TO MIKO!

At Mont Rochelle the food served is a blend of international dishes with a healthy nod to the varied nature of South African cuisine and naturally paired with some superb local vintages.

Mont Rochelle has two restaurants: Miko and The Country Kitchen, located next to our wine cellar.

The name Miko pays homage to our previous owner Mr Miko Rwayitare, who was the first black owner of a vineyard in South Africa. The vineyard's premium wine was named after him – as well as the restaurant you find yourself in now.

THE COUNTRY KITCHEN

The Country Kitchen is either a short walk or a quick drive from the main hotel building, so if you're visiting for lunch or dinner or off to the wine cellar, just let us know and we'll take you over in one of our vehicles.

WINE TASTING

Here at Mont Rochelle, wine tasting isn't just a special event – it's an everyday occurrence. We can organise wine tastings at the Country Kitchen.

We can tailor your experience from quick and easy introductory tastings to more in-depth cellar tours followed by gourmet tastings. Enjoy wine tasting in our historic wine cellar, beside one of the fireplaces in winter, or sip a chilled Sauvignon Blanc while taking in the beauty of the surrounding mountains during the summer.

Previously a fruit packing shed, our cellar has many quirky elements and a unique feel. If you'd like to book a tasting just let the team at the hotel's reception know your preferred time to visit and we'll organise that for you. If you have a larger group... no problem – we just ask for at least 24 hours' notice so we can be prepared.

We hope you enjoy your visit!

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FOOD AND WINE PAIRING

Food and wine matching is the process of pairing the two to enhance a dining experience and thus finding the right combination of these elements will make the entire dining experience even more enjoyable. However, taste and enjoyment are very subjective and what may be a "textbook perfect" pairing for one taster could be less enjoyable to another.

Though there are detailed guidelines on how to pair food and wine, most food and wine experts believe that the most basic element of food and wine pairing is understanding the balance between the "weight" of the food and the weight or body of the wine. Heavy, robust wines can overwhelm a light, delicate dish like a quiche, while light-bodied wines would be similarly overwhelmed by a hearty stew.

Beyond weight, flavours and textures can either be contrasted or complemented. From there a food and wine pairing can also take into consideration the sugar, acid, alcohol and tannins of the wine and how they can be accentuated or minimized when paired with certain types of food.

Lighter white wines

Champagne and Sparkling Wines, Sauvignon Blanc, Unwooded Chardonnay, Viognier, Pinot Grigio, Gewurtztraminer, Riesling and Bukketraube

Medium to heavy white wines

Wooded Chardonnay, Chenin Blanc, White Blends, Roussane and Semillon

Lighter red wines

Pinot Noir

Medium red wines

Merlot, Pinotage, Cabernet Franc and Cinsault

Heavy red wines

Cabernet Sauvignon, Syrah, Bordeaux Blends, Other Red Blends and Mourvedre

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MONT ROCHELLE VAULT WINES

(Limited stock, subject to availability)

Chardonnay

Stone fruit nuances, fresh citrus and butterscotch tones. Complex with a elegant toasty oak component.

2009 Magnum.....R2200

Merlot

Notes of dark cherries and cassis with mulberry and spicy plum pudding on the palate.

1997.....R2320
1998.....R2200
1999.....R1960
2000.....R1800
2001.....R1650
2003.....R1450
2004.....R1100
2005.....R1050
2009.....R550

Cabernet Sauvignon

Black cherry and mulberry aromas, elegant and complex with a well textured and full mouth feel.

1996.....R2680
1997.....R2200
1998.....R1960
2001.....R1610

Syrah

Spices, herbs, peppers and black fruit. Layers of fruit flavours and complexity.

2007.....R800
2009.....R550

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MONT ROCHELLE CURRENT VINTAGE WINES

WHITE

Sauvignon Blanc 2019.....R75/R270

This wine displays passion fruit, grape fruit, guava and lemon rind on the nose. The palate is layered with complexity and a mouth coating texture, whilst still offering a fresh and zesty appeal.

Chardonnay 2019.....R90/R320

Pale straw in colour with golden hues, displaying butterscotch, marzipan and lemon curd like characteristics on the nose. There are hints of citrus and stone fruit on the palate which is refreshingly long and angular on the finish.

Mont Rochelle Miko White 2016.....R600

Stone fruit nuances, fresh citrus and butterscotch tones, with a complex and elegant toasty oak component.

RED

Mont Rochelle Miko Red 2010.....R850

A complex mouth feel of seductive blackberry fruits, spice and an enticing meatiness that combines harmoniously to produce a well-balanced wine.

Cabernet Sauvignon 2016.....R105/R380

Ruby red with youthful purple hues, this wine displays an array of classic cigar box characteristics that are neatly integrated with layers of black fruits. The palate is a delicate balance of opulent fruit and acidity with tannins that are well defined and silky in texture.

Syrah 2015.....R105/R380

Spices, herbs, peppers and black fruit. Layers of fruit flavours and complexity.

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FRENCH CHAMPAGNE

GH Mumm Brut.....R1850
An explosion of freshness in the mouth, followed by strong persistence.
The complex aromas of fresh fruit and caramel perpetuate the intensity.

GH Mumm Rose.....R1950
A lively, dynamic attack reminiscent of fruits of the forest, and a
freshness that is elegant, fine and subtle.

Tribault Brut.....R1500
This fresh, fruity champagne, produced with 10% reserve wines matured
in foudres (large wooden vats), exhibits a fine balance and good length
on the palate.

Veuve Clicquot Yellow Label Brut.....R2200
The Veuve Clicquot Brut has yeasty, baked flavours that are combined
with apples and a bit of pear. It's a dry wine that's also fairly rich and
robust.

Billecart-Salmon Rosé.....R3900
Extremely pure on the nose, blending ripe red fruit and notes of blood
orange. Simultaneously mouth-filling and ethereal. Long-lasting
freshness enhances clearly-delineated aromas.

Moet et Chandon Brut Imperial.....R1950
Delicious white-fleshed fruits, an alluring caresses of fine bubbles and a
soft vivacity of citrus fruit with nuances of gooseberry.

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METHODE CAP CLASSIQUE

Pongracz Brut NV Stellenbosch.....R510
Delicate yeasty tones layered with toast and ripe fruit. Mouthful of blackberry fruit flavours with a long lingering aftertaste.

L'Ormarins Brut Classique NV Elandskloof.....R160/460
Fruity white peach and apple. Crisp crunch of acidity. Rounded, creamy, broad and textured. Aftertaste finishes on a light lemon zest note.

L'Ormarins Brut Classique Rose NV Elandskloof.....R160/460
Vivid with lively bubbles of bright red berries and a crisp acidity, rich creamy notes and toasted biscuit flavours and a clean, focused finish.

Simonsig Kapse Vonkel Brut 2016 Stellenbosch.....R510
Floral flavours, hints of citrus and yellow apple. Fresh zest on the palate. Dry finish that adds to a long lingering aftertaste.

Krone Vintage Cuvée Brut 2016 Tulbagh.....R550
Biscuit bouquet with a creaminess and fine, persistent mousse. Sweet pears and delicate pecan nut notes in the foreground and a refreshing finish.

Krone Vintage Cuvée Rosé 2016 Tulbach.....R550
Refreshing and uplifting with delicate pomegranate and red apple notes. Elegant with a fine, creamy mousse.

Moreson Solitaire Blanc de Blanc NV Franschhoek.....R570
A fine mousse with well-balanced acidity complimented by the biscuit and marzipan aromas.

Le Lude Brut Reserve NV Franschhoek.....R890
Subtle aromas and flavours. Apple and white peach, with little red fruit character. Lean and direct with a very fine mousse and a bone dry finish.

Le Lude Brut Rose Reserve NV Franschhoek.....R890
Ripe cherries and raspberry aromas provide a delicate profile. These are followed by some hints of grapefruit and wild rose.

Colmant Brut Reserve NV Franschhoek.....R600
Citrus fruits offers plenty of freshness and crispness on the palate, with a balanced acidity to complement the yeasty depth, ample structure.

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MIKO

WHITE

SAUVIGNON BLANC

Springfield Life from Stone 2018 Robertson.....R410
Sumptuous mixture of granadilla, gooseberry and citrus with underlying nettle and mineral notes. The fruit is balanced with refreshing acidity.

La Motte Pierneef 2018 Franschhoek.....R460
Citrus flavours, green pepper and gooseberry lingering in the background. The palate is exceptionally elegant, with a mineral finish.

Ataraxia 2018 Hermanus.....R460
Pungent fruit with hints of passion fruit and citrus as well as green melon aromas. Lively acidity, classy structure and succulent texture.

Vergelegen 2017 Stellenbosch.....R400
Aromatic with ripe passion fruit and guava, ruby grapefruit, a touch of lemon grass and good minerality.

Spioenkop 2014 Grabouw.....R640
High natural acid leaving a fresh, clean after-taste following a beautifully silky, round palate.

Steenberg 2018 Constantia.....R420
A complex nose of green peppers and tropical notes opening up to beautiful asparagus flavours.

CHARDONNAY

Thelema 2016 Stellenbosch.....R410
Ripe peach, grapefruit marmalade, blossoms and complex yeasty flavours complement the toasty oak. Clean palate, lovely texture and long finish.

Chamonix 2017 Franschhoek.....R590
Ample aromas and scents of tropical fruits and grapefruit, mingling with hints of oatmeal, caramel and nutmeg.

Leeu Passant 2015 Stellenbosch.....R1700
Citrus blossom, flint and salinity on the nose. The palate is packed with citrus zest and has a textured, vibrant and long finish.

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Hamilton Russell 2016 Hermanus.....R1100
Prominent pear and lime fruit aromas. Bright natural acid and a long, dry minerality. An elegant, yet textured and intense wine.

Babylonstoren Simonsberg
2011.....R880
2015.....R880
Fresh, fine-grained nose of quince, lime and vanilla. Classy, sleek structure with subtle citrus fruit, creamy texture and nutty complexity.

CHENIN BLANC

Fleur du Cap Unfiltered 2015 Stellenbosch.....R90/R350
Stone fruit, dried apricots and peaches. Good balance between the fruit, acidity and the sweetness with a medley of flavours.

Avondale Anima 2016 Paarl.....R700
Winter melon, pineapples and lime with a hint of honey. The palate is dense with fresh fruit flavours of gooseberry, quince and peach.

Rickety Bridge Paulinha's Reserve 2018 Franschhoek.....R450
Aromas of guava and white peach with underlying floral and green fig. Rich palate of tropical fruit, citrus and a long honeyed finish.

Durbanville Hills Collectors Reserve 2018 Durbanville Hills.....R500
Light straw with green edges with pineapple, apricot, mango, cinnamon and vanilla flavours. Elegant wine with lime, sweet apricots, oak spice and a creamy texture.

SEMILLON

Landau du Val Private Selection 2013 Franschhoek.....R900
Subtle notes of lime, peach, spice, hay and an intriguing herbal undertone. Oxidative notes of honey and malt.

Boekenhoutskloof 2014 Franschhoek.....R850
Lively pear, citrus zest, freshly cut apple and blossom on the nose with attractive, wet stone, spiced oak and nutty undertones.

Rickety Bridge 2014 Franschhoek.....R400
Lime and apple with nuances of honeyed beeswax, well integrated oak notes, minerality and a delightful lingering creamy finish.

David Nieuwoudt Ghost Corner 2015 Elim.....R520
Aromas of green fig, white fruit and nettles. A distinct minerality with a slight earthiness on the nose that follows through onto the palate.

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WHITE BLENDS

Haute Cabrière 2018 Franschhoek.....R320
Elegant fruit and acidity, zesty fruit, white peach, pineapple, lime and a subtle red berry mouthfeel. Blend of Chardonnay and Pinot Noir.

Stony Brook Ghost Gum 2017 Franschhoek.....R450
Fresh citrus and butterscotch on the nose, rich honeycomb on the palate. Perfectly balanced oak and complements the fruit and natural structure. Blend of Chardonnay and Semillon.

Luddite Saboteur White 2017 Bot River.....R520
Citrus bon-bons with a textured mid-pallet of ripe green plums and naartjie. Blend of Chenin Blanc, Viognier and Blanc Fumé.

Chamonix Reserve White 2016 Franschhoek.....R680
Aromas of gooseberry, mint, honeysuckle and beeswax, fresh on the palate with a long mineral finish. A blend of Sauvignon and Semillon.

David and Nadia Aristargos 2017 Swartland.....R1200
Citrus, white and yellow peach, earth and marzipan. Rich and wonderfully balanced. Succulent upfront but dry. Great depth and length. Blend of Chenin Blanc, Roussanne, Viognier, Clairette Blanche and Semillon.

AROMATIC WHITES

Terra Del Capo Pinot Grigio 2018 Franschhoek.....R220
Light, crisp and fresh with hints of stone fruit, lemon and jasmine. Clean and refreshing finish, good palate weight adding structure and balance.

Simonsig Gewürztraminer 2018 Stellenbosch.....R80/R320
Scents of litchi and rose petals. Layers of Turkish delight and hints of honey. Well balanced elements of fruit, acidity and sweetness.

Lynx Viognier 2016 Franschhoek.....R320
Rich and aromatic, ripe pineapple, apricot, infused with floral notes and a viscous jasmine tea mouthfeel. Subtly oaked.

Paul Cluver Riesling 2018 Elgin.....R340
Wonderfully fragrant - concentrated fruit and floral notes. Mango, orange and frangipani, sweet melon freshness. Lime and lemongrass finish.

Cederburg Bukettraube 2018 Cedeberg.....R300
Aromatic wine showing loads of muscat flavour with floral and dried apricot notes. Semi-sweet on the palate with a balance and finesse.

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Ken Forrester Roussanne 2017 Stellenbosch.....R750
Elegant, rich restrained with hints of lime blossom. Soft on the palate with a gentle structure.

Oldenburg Viognier 2015 Stellenbosch.....R600
Opulently perfumed nose, ripe peach and rich vanilla aromas. Palate is perfectly balanced by adequate acidity. Has enduring richness and a grip finish.

ROSÉ-STYLED

Delaire Graff Rose 2016 Stellenbosch.....R400
Cabernet Franc unique Rose displays flavours of ripe strawberries, cassis and candyfloss with dark red berries and cream on the mid-palate. A juicy, crisp and dry finish.

Kleine Zalze 2018 Coastal Region.....R80/R320
Cinsault Rose, light salmon colour, vibrant strawberry and stone fruit, fresh palate with good acidity and an elegant finish.

Waterford Rose-Mary 2018 Stellenbosch.....R380
Delicate raspberry fruit undertones. Natural acidity from Mediterranean varietals add a lovely soft texture and provides a crisp and fresh finish. Blend of Shiraz, Mourvedre, Tempranillo and Grenache.

Avondale Camissa 2018 Paarl.....R580
Rose petals and fresh red fruits of the earth. Hints of Turkish delight and lemon zest, with a perfect acidity. May appear sweet but it finishes completely dry. Blend of Grenache, Mourvedre and Muscat de Frontignan.

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RED

CABERNET SAUVIGNON

Jacobsdal 2011 Stellenbosch.....R400
Complex dark berry flavours enhanced by well-integrated subtle wood flavours and a velvet tannic structure. A well-rounded pleasurable wine.

Stony Brook Ghost Gum 2014 Franschhoek.....R1200
Dark cherry, blackberry, oak and toast. Well-balanced concentration of fresh acidity and firm tannins. A long, clean and savoury finish.

Springfield Whole-berry 2015 Robertson.....R520
Velvety with softer tannins and classical varietal characteristics. Traditionally unfiltered and unfined.

Boekenhoutskloof 2016 Franschhoek.....R1650
The nose entices with red stone fruit and cassis, rich texture and youthful elegance with blackcurrant, spicy tobacco and hints of sweet fynbos.

Cederburg Five Generations 2016 Cederburg.....R1400
Blackcurrants and cedar wood undertones. Elegant oaking expresses hints of smokiness and tobacco leaf creating a complexity and a velvety finish.

MERLOT

Nederburg Winemaster's Reserve Paarl 2017.....R110/R330
Dark cherries and blackcurrant, subtle vanilla oak. Powerful and well-rounded, attractive up-front fruit flavours and a soft, silky texture.

De Grendel 2016 Durbanville Hills..... R500
Enticing aromas of sweet red plum and raspberry. Nuances of mocha and cocoa. Chocolatey and elegant fruit driven tannins with hints of spice.

Saxenburg Private Collection Stellenbosch 2009.....R750
Prominent mulberry, with subtle hints of oak and mocha. Berry flavours all around on the palate, with a creamy finish and velvety tannins.

Steenberg 2015 Constantia.....R590
Dried prunes, herbs and spices. Fine tannins and a bright acidity. Velvety texture and refreshing acidity with well-integrated tannins that add structure.

Clarrington 2017 Franschhoek.....R370
Notes of dark berries, ripe fruits and is 100% oak matured. An elegant, yet complex wine.

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PINOTAGE

Beyerskloof Reserve 2016 Stellenbosch.....R170/500
Blackberry and prune flavours, cedar oak aromas from Barrel maturation. Good structure, excellent balance and a long juicy finish.

Lanzerac 2016 Stellenbosch.....R550
Ripe berries and plums, good mouth-feel and lingering aftertaste. Velvet density, chocolate and caramel flavours. Good tannin structure.

Moreson 2016 Franschhoek.....R750
The natural fruit flavours of plum, dark cherry are fused with the secondary flavours of spice and sweet tobacco.

Vriesenhof 2016 Stellenbosch.....R600
A heavy aroma of black cherries and chocolate with a hint of spice. Beautiful aromas of sour cherries, raspberries with a slight savoury note.

Zonnebloem 2009 Stellenbosch.....R110/R330
Elegant aromas of cherry and dark purple fruit and undertones of mocha. Excellent integration of fruit and tannins. Has a long and lingering finish.

Kanonkop 2016 Stellenbosch.....R1300
Red fruit flavours. Big, elegant and ripe tannin structures. Overtime, this wine will show more secondary and forest floor characteristics.

SHIRAZ/SYRAH

Raka Biography 2016 Hermanus.....R460
Dark purple, white pepper interlaced with sweet cloves, nutmeg and hints of fynbos. Dark fruit earthy tones. Elegant finish with balanced tannins.

Allesverloren 2012 Swartland.....R580
Deep red garnet rim. An abundance of plums with faint black pepper. Has a rich and round body and a good tannic structure of ample ripe fruit.

Saronsberg 2016 Tulbagh.....R900
Deep, dark purple with succulent ripe fruit flavours, floral, violets and spice. Depth mouthfeel and clarity of fruit and oak flavours.

Boekenhoutskloof Syrah 2011 Franschhoek.....R1550
White pepper on the nose, intense floral and mineral notes with some hints of cloves. Has a concentrated spicy fruit on the nose which carries through onto the palate.

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Luddite 2003 Botriver.....R1200
Dark red and garnet hues, spice driven red fruit with hints of liquorice, cinnamon and toasty wood. Rich natural fruit core with a lingering finish of savoury spice and balanced tannin.

Waterford Kevin Arnold 2014 Stellenbosch.....R780
Vibrant red fruit, earthy and cold stone aromatics, soft plum and leather spice undertones. Characteristics of acidity and classic granular tannins.

Foundry 2008 Paardeberg.....R850
Exotic with hints of wild herbs, violets, plums and a savoury and spice, intense and rich ripe fruit and structured, silky tannins.

PINOT NOIR

Haute Cabrière 2015 Franschhoek.....R150/R595
Elegant red berry aromas with concentrated ripe cherry and cranberry flavours.

Chamonix Reserve 2016 Franschhoek.....R1400
Ruby red with cherry, red berries, crushed black pepper, cinnamon and violets.

Vriesenhof 2016 Stellenbosch.....R790
Bright red fruit, strawberry and raspberries on the nose with a hint of forest floor.

Newton Johnson Family Reserve 2016 Hermanus.....R1450
Crisp red fruit, sour cherry aromas with a floral display and earthy. Tight and youthful tannin, sweet middle palate and linear, liquorice finish.

Bouchard Finlayson Galpin Peak 2016 Hermanus.....R1200
Flavours of mulberries, plums and violets – lingers with a nutty fullness.

Hamilton Russell 2017 Hermanus.....R1500
Soft and sweet, not overtly fruity with hints of an alluring savoury character along with a dark, spicy, complex primary fruit perfume.

BORDEAUX-STYLED BLENDS

Rupert & Rothschild Classique 2016 Franschhoek.....R130/R450
Inviting cranberry and raspberry aromas with an earthy, mineral focus, cinnamon and walnut finish. Blend of Cabernet Sauvignon and Merlot.

Holden Manz Big G 2014 Franschhoek.....R1000
Black cherries, dark red plums and nuances of pine, blueberry and spearmint. Silky smooth palate with a dark fruit and long lingering finish. Blend of Cabernet Sauvignon, Cabernet Franc and Merlot.

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Chamonix Troika 2016 Franschhoek.....R900

Vanilla, sweet ripe cherries, blackberries, cinnamon and spice. Full, rounded and smooth. Blend of Cabernet Franc, Cabernet Sauvignon, Petit Verdot and Merlot.

De-Toren Z 2014 Stellenbosch.....R1150

Flavours of blueberries, blackcurrant, and red cherries evolve into a dense, rich finish, perfectly balanced by a clean acidity. Blend of Merlot, Malbec, Cabernet Franc, Cabernet Sauvignon and Petit Verdot.

Avondale La Luna 2011 Paarl.....R1450

Velvety, elegant scents of cedar, truffles and dark fruit with subtle herb undertones, mulberry flavours and soft tannins. Blend of Cabernet Sauvignon, Merlot, Petit Verdot, Malbec and Cabernet Franc.

Meerlust Rubicon 2015 Stellenbosch.....R1200

Dark bramble fruit, cassis, plum and liquorice, concentrated dark fruit flavours of mulberry and dark chocolate, polished sleek grape tannin. Blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.

La Bri Affinity 2012 Franschhoek.....R700

Complex wine with smoky spice, cherry and hints of cedar oak. A rich full palate with firm tannins and lingering black fruit juiciness. Blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.

OTHER RED BLENDS

Badenhorst Secateurs 2016 Swartland.....R500

Bright cherry plum aromas integrating into faintly smoky, brooding earthy characters, elegant ample spice persistent savoury finish. Blend of Shiraz, Cinsault and Grenache.

Verspiren and Haberer Sagra 2017 Western Cape.....R750

Layers of chocolate and black cherries on the palate complimented by a wonderful creamy, smooth aftertaste. Blend of Grenache and Syrah.

Leeu Passant Dry Red 2015 Cape Winelands.....R2750

Elegant notes of bergamot and a dark violet fragrance. Structured with fine tannins, spices, herbs, and fresh dark fruits. Dry, vibrant, layered and a long finish. Blend of Cabernet Sauvignon, Cabernet Franc and Cinsault.

Infinity Wines The Belter 2016 Western Cape.....R550

Silky soft succulent tannins, notes of white pepper, red fruit, chocolate and cherry. Red fruit, peach, vanilla and spice with a fynbos top note. Blend of Syrah, Cinsault, Mourvèdre, Grenache and Tannat.

Sequillo Red 2010 Swartland.....R1500

Plummy and darker fruit, spice and delicate red-fruited aromatics. Fine coated tannins, delicious savoury dry-fruited flavours, ending with a long, dry and refined finish. Blend of Tinta Barocca, Syrah and Cinsault.

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OTHER RED VARIETALS

Altydgedacht Barbera 2015 Durbanville.....R550
Dark fruit and toasty oak aromas. Velvety rounded palate with varietal fruit flavours and oaky sweetness and an elegant tannin-structure.

Erika O Flabbergast Cinsault 2017 Stellenbosch.....R750
Flesh and ripe sweet strawberry compote, red and black cherries and blackcurrant. Subtle hints of black olives. Fresh fruited, bright vibrancy with a pure and focused finish.

Fairview Mourvèdre 2015 Paarl.....R400
Aromas of mulberry, blackcurrant and savoury spice with hints of rosemary on the nose.

Raats Family Wines Cabernet Franc 2013 Stellenbosch.....R1650
Blackberry, black cherry, and plum with expressive notes of cinnamon, tobacco, coffee and spice.

Rainbow's End Cabernet Franc 2006 Stellenbosch.....R1200
Intense dark purple colour. Oak perfume with blackberry and hazel nut on the nose. Broad smooth tannins. A ripe and succulent wine.

Holden Manz Cabernet Franc 2015 Franschoek.....R2250
Fragrant aromatic spice and pepper, black fruit, rich and elegant soft texture, cassis and dark berries. Pleasantly subtle tannins.

DESSERT WINES & PORT

(Per 50 ml glass)

Nederburg Reserve Noble Late Harvest 2013 Paarl.....R60/R560
Honeyed pineapple and marmalade aromas, viscous and rich on the palate, savoury jasmine notes.

Mullineux Straw Wine NV Swartland.....R1700
Dried peaches, apricots and marmalade, savoury, nutty aromas of almonds, marzipan and honey. Balanced clean and fresh mouthfeel.

Paul Cluver Riesling 2010 Elgin.....R1100
Expressive nose with apricot and pineapple, cardamom pod fragrances and orange blossom follows through onto the luscious, creamy palate.

Allesverloren 2011 Swartland.....R60/R900
Richly textured and creamy with aromas of honey, chocolate and leather.

De Krans Cape Tawny Port Non-vintage Calitzdorp.....R800
A fine, full-flavoured classic port, with rich coffee/chocolaty flavours and complex structure.

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