



The Raj presents to you the legacy of India's most ancient culinary heritage. We look forward to take you on a journey where the fusion of skillfully spiced dishes with their mesmerizing flavours, textures and rich colours are sure to be an unforgettable experience. To further enhance your dining experience with us, we'd like to make the following recommendations to match our spicy dishes and wine.

Sauvignon Blanc

The crisp acidity of Sauvignon Blanc matches well with more acidic style foods such as spinach or tomato based dishes as well as tamarind, lemon or lime enhanced dishes. Try pairing with Prawn or Kingklip Tandoori, Prawn Masala or Paneer Simla Mirch.

Chardonnay

The richly textured buttery and nutty character of a wooded Chardonnay pairs well with rich but milder style cream, cashew nut or cardamom infused dishes such as Chicken Shahi Korma and Butter Chicken.

Chenin Blanc

Mild curries and creamy cashew nut enhanced dishes such as Chicken Tikka Masala and Butter Chicken are well suited to the crisp character of a Chenin Blanc.

Riesling, Gewürztraminer & Viognier

Whether dry or off-dry, the fragrant nuances of these wine styles pair well with hot Vindaloo style curries, as well as milder, more fragrant curries. Try matching with Chicken Vindaloo, Prawn Madras or Fish Malabar.

Rosé and Blanc de Noir

Well suited to our Mughlai preparations, especially the Kaliya Kesar and all the Biryanis. Mughlai foods are creamy and delicate with gentle and subdued combinations of cinnamon, cardamom and star anise. Dried fruits are used as thickening agents, which contribute to the rich textures and flavours.

Cabernet Sauvignon

Medium bodied Cabs pair well with curries that are delicately spiced but not too rich, while upfront, full-bodied Cabs are suited to rich and strongly spiced but not necessarily chilli-hot sauces. Recommended with Lamb Roganjosh, Lamb Madras and Chicken Madras.

Shiraz

Hot and spicy Chicken or Lamb Vindaloo are perfect partners to full-flavoured, peppery Shiraz. Alternatively, enjoy with Lamb Chops Masala, Fish Malabar or Prawn Pepper Fry.

Merlot

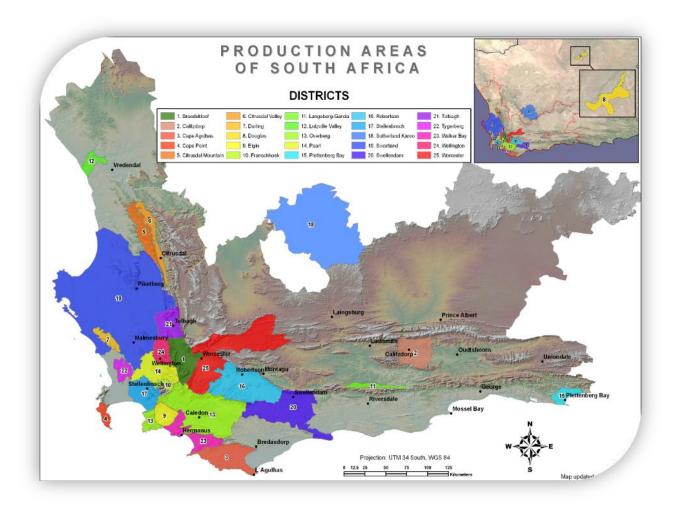
An elegant partner to seafood curries as well as Madras style curries. Merlot and Cab-Merlot blends are a good choice for main courses such as Chicken Masala or Lamb Madras.

Malbec/Cabernet Franc/Grenache

An upfront, fruity Malbec is an excellent partner to highly spiced and/or extremely rich dishes such as Roganjosh or Tandoori style curries, while the delicate softness of Cab Franc and Grenache enhances mild to medium spiced, full flavoured lamb and venison curries.

Pinotage and Cape Blends

Pinotage and Cape Blends (Pinotage based blends) are able to withstand the acidity of spinach based Lamb Saag Gosht and tomato based Lamb Roganjosh, thus making it a worthy partner to these dishes which often prove to be a challenge for pairing to wine.



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CHAMPAGNE

EPERNAY

Moet & Chandon Imperial Brut Rose Non-Vintage

375ml R539.00

With a gorgeous colour of pink and amber highlights, an intense bouquet of red fruits, nuances of rose and a hint of pepper. Delightfully fun for any occasion.

EPERNAY

Moet & Chandon Imperial Brut Rose Non-Vintage

R1078.00

With a gorgeous colour of pink and amber highlights, an intense bouquet of red fruits, nuances of rose and a hint of pepper. Delightfully fun for any occasion.

REIMS - CHATEAU D'ESCLAN

Taittinger Rosé Non-Vintage

R1519.00

Palate is well balanced, structured and smooth releasing flavours of sugar red pink grapefruit. Exceptionally intense finish is long, generous, complex and silky.

METHODE CAP CLASSIQUE

STELLENBOSCH

Graham Beck Brut Non-Vintage

375ml R174.00

Light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate. Fine mousse gives freshness and finesse.

STELLENBOSCH

Pongracz Brut NV

R224.00

Composed of two noble varieties, Chardonnay and Pinot Noir, this MCC has a wonderful foaming mousse and persistant bead with a classic yeast and biscuit character. Crisp green apple tones and baked bread nuttiness sets it apart from others.

FRANSCHHOEK

Boschendal Brut NV

R292.00

Enticing lemon cream and almond biscotti precedes a soft explosion of zesty lemon and orange peel that finishes with appealing length and freshness.

STELLENBOSCH

Simonsig Kaapse Vonkel Brut 2005

R398.00

Yeasty brioche merged with zesty fruit, this traditional champagne style sparkling wine has a luxuriously rich mousse on the tongue, with fresh citrus undertones lingering in the mouth long after each delicious sip.

Nederburg Auction Release – limited availability.



SAUVIGNON BLANC

		ΓS	

Springfield 'Life From Stone' Sauvignon Blanc 2016

500ml R141.00

This single vineyard originates from the rockiest soil on the estate, with resultant struggling vines and huge concentration. Brilliant greenish in appearance, this is a dramatic wine full of ripe red peppers and passion fruit.

STELLENBOSCH

Saxenburg Private Collection Sauvignon Blanc 2016

R209.00

A complex figgy, grassy, tropical and fine flowery flavour. The wine has exceptional balance and has a fresh character with its long fruity finish and elegant structure.

ELIM

Black Oyster Catcher Sauvignon Blanc 2016

R234.00

A well-balanced, cool climate Sauvignon Blanc with a forthcoming nose of gooseberry and capsicum, complemented by a full palate of minerality and ripe lingering aftertones.

CONSTANTIA

Groot Constantia Sauvignon Blanc 2016

R277.00

The wine has a lively lime green colour. Lots of tropical fruit like guava, papaya and granadilla jumps out of the glass followed by hints of herbaceous character. The palate is rich and creamy with lots of sweet tropical fruit, beautifully balanced by a fresh acidity.

HEMEL-EN-AARDE VALLEY

Bartho Eksteen Vloekskoot Sauvignon Blanc - Wooded 2014

R498.00

Fermented in older oak for a subtle wood finish. Tangy citrus and tropical flavours integrate with fresh thyme and a salty mineral finish. Zesty acidity, however, nicely balanced with the soft oaky finish from barreling. Cape Winemakers Guild Auction Release – limited availability.

CHENIN BLANC

SIMONSBERG-STELLENBOSCH

Knorhoek Chenin Blanc 2016

R158.00

An unwooded serious food wine. Tropical, rich fresh pineapple flavours with a smooth aftertaste.

SWARTLAND

Mullineaux Kloof Street Chenin Blanc 2016

R192.00

This wine is all about freshness, balance and great drinkability. Combining the richness of the lees/mineral structure with vibrant tropical fruit. This wine is exuberantly youthful but remains elegant and complex.

COASTAL

Raats Original Chenin Blanc 2015

R247.00

Distinctive yellow apple and pineapple flavours alongside notes of green melon and lime. Beautifully structured on the palate, bursting with fresh yellow and white fruit. The finish is delicate, yet distinct with great minerality and citrus flavours.

STELLENBOSCH

Rijk's CWG Chenin Blanc 2011

R383.00

Bright gold with green tinge, tropical fruit salad nose with pineapple and some quince. On the palate the balance is impeccable with grapefruit, vanilla and baked apple flavours. Underlining the wine's pedigree is an intense finish which lingers.

Cape Winemakers Guild Auction Release – limited availability.



CHARDONNAY

UNWOODED

ROBERTSON

De Wetshof Bon Valon Unwooded Chardonnay 2016

R131.00

This unwooded wine has a brisk and clean freshness leading into a wide spectrum of classic flavours including citrus, wild flowers and grilled nuts with a well nuanced minerality on the aftertaste.

STELLENBOSCH

Glen Carlou Unwooded Chardonnay 2016

R157.00

Light straw in colour with good complexity and extreme freshness. Zesty citrus undertones, grippy acidity and a balanced minerality gives this wine a long, easy finish.

WOODED

COASTAL

Boschendal 1685 Chardonnay 2015

R192.00

The soft buttery character from barrel fermentation adds to the complexity and roundness of this wine. Well-balanced with fresh lemon, vanilla, toast and oak flavours.

PAARL

Glen Carlou Chardonnay 2015

R242.00

A classic style Chardonnay fermented in French oak barriques and matured for ten months sur lie, this wine rewards with rich, round fruity flavours, harmoniously balanced with well-integrated oak.

HELDERBERG

Vergelegen Premium Chardonnay 2015

R257.00

The wine shows an atrractive lemony yellow-green colour with a complex nose, vanilla, butterscotch, tropical fruit and mineral tones. The palate is long and full with delicate wooding. Beautifully refined and elegant.

HELDERBERG, STELLENBOSCH

Waterford Estate Chardonnay Auction Reserve 2011

R526.00

Yellow-green in colour, this Chardonnay has a lovely toasty bouquet. Long and persistant in the mouth, it is well balanced and lively thanks to its alcoholic richness. Lovely balance.

Cape Winemakers Guild Auction Release - limited availability.



WHITE BLENDS

	Laibach White Ladybird 2015	R192.00
	An organic Chardonnay, Chenin Blanc and Viognier blend. Medium-bodied with a round, creamy palate and good freshness. The oak is well integrated and adds to the complexity of the wine. A lovely food wine.	
	ELGIN	D224 00
	Sutherland Viognier/Roussanne 2015/2016 This blend exhibits sun-dried apricots and petal aromas, with rosemary and marzipan undertones. The wine has excellent texture and complexity; a perfect accompaniment to mildly spicy dishes.	R221.00
	VOOR-PAARDEBERG	D2E2 00
	Vondeling Babiana 2015 A blend of Chenin Blanc, Viognier, Chardonnay and Grenache Blanc. The name of this wine is derived from	R252.00
	a tiny plant called Babiana Noctiflora, unique to the Paardeberg Mountain. The wine has a deliciously complex, spicy nose of ginger, jasmine, coconut and peaches. The oak is well-balanced.	
	STELLENBOSCH	
	Waterkloof Circle of Life White 2015 Expressive white wine that encapsulates the true essence of the amphitheatre of Schapenberg vineyards	R315.00
f	that is Waterkloof. Alluring green tinge, revealing delicate flavours of melon and hints of tropical fruit. A Sauvignon Blanc, Chenin Blanc and Semillon blend.	
	STELLENBOSCH	
	Simonsig The Red Ox Rousanne-Chenin Blanc 2013	R585.00
	A delicately wooded wine made from red-green Rousanne grapes merged with the baked apple flavours of Chenin Blanc. An impressive food wine with intriguing complexity. Ends with a fragrant, lingering finish. Cape Winemakers Guild Auction Release – limited availability.	
	OTHER WHITE VARIETIES	
	STELLENBOSCH A see of /The a NA/Is the Could 2004 C	D4 E 2 . 0.0
	Asara 'The White Cab' 2016	R152.00

Asara 'The White Cab' 2016	R152.00
The first of its kind in South Africa. This unique wine offers floral aromas combined with the smell of	
yellow apples. The taste is elegant and reminds of deciduous fruits like pears and peaches.	

DARLING

COASTAL

Groote Post Riesling 2016 Hints of subdued floral fragrance on the nose with wafts of honeysuckle and jasmine. A fresh, spicy palate

that's subtly aromatic and exotic, redolent of dried peaches and ginger. Off-dry and well rounded, it displays the cool climate aspects of the Darling terroir. Perfect with fragrant, spicy curries.

STELLENBOSCH

Nitida Semillon 2015 One of the finest and most consistent wines of this estate. Grassy with hints of spice and pebbly minerality,

delicate but ripe texture and full-flavour.

STELLENBOSCH

Delheim Gewurztraminer 2015 R219.00

Floral and litchi aromas, complemented by hints of Ime. Elegant with a good balance between sugar and acidity.

HEMEL AND AARDE VALLEY

Creation Viognier 2016 R248.00

Abundantly fruity and forthcoming, yet refined on the nose with fragrant white peach aromas mingling with a rich, creamy character. These follow well onto the palate and combine seamlessly with crisp minerality and bouncy, well-integrated natural acidity. An excellent match to vegetarian and seafood curries.



SEMI-SWEET AND OFF-DRY WHITE WINES

STELLENBOSCH

Edgebaston The Berry Box White 2016

R152.00

This blend carries Semillion, Sauvignon Blanc and Viognier. Tropical fruit and green apple flavours with zesty acidity. The Viognier supports the acidity with richness which makes it a perfect wine for spicy food.

ELGIN

Paul Cluver Close Encounter Riesling 2016

R189.00

Made in a more luscious style with alcohol under 9%. Juicy pineapple and lime aromas are complemented with hints of jasmine and honeysuckle. Works well with hot, spicy foods.

CEDERBERG

Cederberg Bukettraube 2016

R192.00

A rare and beautiful aromatic wine which exhibits delicate floral notes of rose petals, dried mango, apricots and Muscat flavours. A well-balanced wine with a delicate sweetness and a crisp acidity. Partner with spicy fusion foods.



ROSÉ & BLANC DE NOIR

FRANSCHHOEK

Holden Manz Rosé 2016

R135.00

Cabernet Sauvignon, Merlot, Shiraz and Cabernet Franc blend with bright, beautiful salmon pink and peachy colour. Subtle nuances of fresh strawberries and cherries with hints of minerality coming through. The palate reflects the flavours of strawberries and dark cherries which follow through from the nose. Acidity and fruit is well-balanced, leading to a fresh, lively, crisp and dry finish on the palate.

STELLENBOSCH

Waterford Estate Rose-Mary 2015/2016

R187.00

A Blanc de Noir from an interesting blend of Shiraz, Merlot, Grenache, Tempranillo and Malbec that was whole bunch pressed for optimum flavour. Aroma is minerally driven with delicate raspberry and apricot fruit. Elegantly tangy mouthfeel with a characteristic dry finish and a delightfully low alcohol content of 10.95%.

PAARL

Avondale Camissa 2015

R237.00

Camissa is made from Muscat de Frontignan and Mourvédre grapes. Arrests the nose with rose petals, scented pelargonium and fresh red fruits of the earth. Hints of turkish delight and lemon zest attest to the perfect acidity of this wine, for Camissa may appear sweet but it finishes completely dry.



CABERNET SAUVIGNON

Glen Carlou Cabernet Sauvignon 2014/2015 This wine exhibits vibrant aromas of ripe red berries and blackcurrents. Rich cassis and red berry fruits on the palate, with a touch of spiciness on the finish. It has soft yet luscious tannins with a rich and lingering aftertaste.	R249.00
Annandale Cabernet Sauvignon 2007 Rich plum and blackberry fruit with herbacious and spicy notes. Full bodied complexity with a velvety rich mouth-feel. A harmonious balance of flavours linger in your mouth for your tastebuds to savour long after the last sip. Extended maturation in new French Oak for 92 months delivers a unique wine, at optimum readiness for enjoyment.	R255.00
STELLENBOSCH Kanonkop Cabernet Sauvignon 2012 Full bodied with a deep ruby red colour. Spicy mocha, chocolate and tea leaf flavours – classic in style with a long, dry finish.	R298.00
Kleine Salze Granite Selection Cabernet Sauvignon 2012 Earthy and herbacious with forward scents of leather, black licorice, cigar box, chicory, clove and black tea. The supporting black-fruit core of cassis, boysenberry, plum and fig ground the spicy characteristics. Full and seductive, the texture is like crushed velvet, with gripping but not palate-crushing tannins that linger well into the spice-fueled finish. Cape Winemakers Guild Auction Release – limited availability.	R890.00
HELDERBERG, STELLENBOSCH Louis Nel 'Living in the Past' Cabernet Sauvignon 2010 This Cape Winemakers Guild Auction wine was made from grapes in the Helderberg region, where selected parcels from the same vineyard were separately harvested, wild fermented, punched down and left to age in French oak barrels. The wine spent 36 months in French oak; 30% of the barrels were new. Cape Winemakers Guild Auction Release – limited availability (6 bottles only)	R920.00
SHIRAZ/SYRAH	
PAARL Rhebokskloof Estate Shiraz 2013 Medium-bodied with spice, red fruit and black pepper. The wine confidently reflects tropical Shiraz characteristics.	R215.00
CONSTANTIA Saronsberg Provenance Shiraz 2014 The soft textured tannins, full-bodied mouth-feel and silken finish lends itself as a platform to a heady mix of red berry and black fruit flavours combined with floral notes and fynbos nuances.	R242.00
STELLENBOSCH Rainbow's End Shiraz 2014/2015 Dark rich and intense with hints of white pepper with bacon notes, Christmas cake, dark fruit and smokiness	R335.00
HELDERBERG, STELLENBOSCH	

Cedar, vanilla and liquorice nose leads to an explosion of black cherry, cassis and violet in the mouth. Soft, well integrated tannins and balanced acidity with a persistent aftertaste. Barrel matured for 92 months in new French Oak,

this reserve selection Shiraz has been awarded SAWi 2016 Platinum and Michelangelo 2015 Gold.

Annandale Shiraz 2005

R375.00



SHIRAZ/SYRAH

PAARL

Bartho Eksteen Sluitsteen Shiraz 2012

R659.00

Elegance, finesse and layered complexity in a medium bodied wine with intense currants, cacao beans and plummy stone fruit with a lingering finish of well integrated spicy wood and fruit. Perfectly structured wine with soft, balanced tannins leaving a luscious, silky mouth-feel.

Cape Winemakers Guild Auction Release - limited availability.

STELLENBOSCH

Kleine Salze Family Reserve Shiraz 2006

R720.00

A bold, assertive wine, starting with its deep dark colour, and its rich, tobacco bouquet complemented by dark berry fruit and spicy, dusty oak. Fully textured, big flavours of crushed ripe berries and a hint of caramel. Bitter sweet on the palate, with a powerful tannic grip on the finish.

Nederburg Auction Wine - limited release.

MERLOT

STELLENBOSCH

L'Avenir Merlot 2015

R192.00

Deep garnet colour. Blackcurrent cassis with a subtle hint of all-spice. A rich, lingering roundness supported by an elegant tannin structure.

STELLENBOSCH

Rainbow's End Merlot 2015

R245.00

A wine that is a product of the estate's never ending quest to perfect their winemaking craft. A hint of smoky beef and mint on the nose. An explosion of blackberries, plum and chocolate on the palate.

STELLENBOSCH

Vergelegen Reserve Merlot 2014/2015

R358.00

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

STELLENBOSCH

Meerlust Merlot 2014

R499.00

Deep youthful purple colour with a ruby rim. Intense dark fruit on the nose, mulberry and damson, plum with hints of dark chocolate and spice. The full-bodied palate offers generous, ripe, pure Merlot fruit with refreshing acidity. There is a core of juiciness, opulence and richness typical of the variety.

STELLENBOSCH

Villiera Drip Barrel Merlot 2012

R957.00

Thin mint is the first thing that comes to mind here thanks to intense, upfront aromas of menthol and dark chocolate. In the background are layers of black raspberry, plum and cherrry, with touches of earth and tree bark. Soft, dusty tannins and ripe fruit flavours translate to a smooth, accessible palate. Drink now until 2018.

Cape Winemakers Guild Auction Release – limited availability



PINOTAGE

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Eikendal Pinotage 2014/2015 R184.00

This wine is seductive and elegant with great finesse. The nose is full of berry, plum, cherry and chocolate flavours. The palate shows sophisticated oak integration with a supple and lingering finish. A wine made with passion and creativity and an immense attention to detail.

COASTAL

Diemersdal Pinotage 2015 R218.00

This wine shows a complex nose of red fruits, vanilla, exotic spices and rich dark chocolate aromas. The palate is full flavoured and smoothly textured with oriental spice, chocolate and roasted banana flavours.

SIMONSBERG - STELLENBOSCH

Kanonkop Pinotage 2014 R429.00

A very complex wine with hints of red fruit flavours which reflects some Pinot Noir style elegance and structure. Big, bold tannin structures which are down played by ripe tannins and elegance.

STELLENBOSCH

Spier Pinotage 2009 R520.00

An intense, ruby coloured wine showing inviting aromas of cherry, well-matured oak spice and hints of tobacco. The palate is beautifully structured and creamy in texture. Further cellaring of this wine has given it increased complexity and richness.

Cape Winemakers Guild Auction release - limited availability.

STELLENBOSCH

Grangehurst Pinotage 2003 1.5 litre R1285.00

Dark ruby colour, red berry and plummy fruitiness with vanilla, oak and spice. Full on the palate with smooth, robust tannins. Good complexity and balance. Selected grapes from prime vineyard area in Stellenbosh. Barreled for 18 months in French and American oak.

Nederburg Auction Release - limited availability.

BLENDED RED WINES

STELLENBOSCH

Kanonkop Kadette 2015 R215.00

The wine has a deep ruby red colour. It shows ripe raspberries, blackcurrant and mocha flavours on the nose and has dark chocolate and blackberry fruit on the palate. The wine has good length with a dry finish. Pinotage 57%, Cabernet Sauvignon 26%, Merlot 14% and Cabernet Franc 3%.

STELLENBOSCH

Annandale Cavalier 2007 R231.00

A distinctive blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Shiraz. Dark ruby in colour with an exquisite nose of rich, ripe, black fruits combined with oaky, vanilla aromas and a touch of earthiness. The wine is rounded off by well integrated tannins and a rich, luscious mouthfeel. Aged in French Oak barrels for 92 months.

WESTERN CAPE

Lourensford Shiraz/Mourvedre/Viognier 2013/2014 R365.00

Aromas of concentrated dark plums with ripe red cherries and wild spices greet you on the nose along with subtle hints of cigar box. Firm fruit tannins beautifully balanced by well integrated soft oak flavours, giving structure and length.

WESTERN CAPE

Rupert & Rothchild Classique 2014 R412.00

Vibrant flavours of young berries, plums, liquorice and cassis with a hint of corriander and white pepper and a fresh long finish.

STELLENBOSCH

Grangehurst Cape Reserve Blend 2009 R895.00

Cape blend of 50% Cabernet Sauvignon, 32% Pinotage, 16% Shiraz and 2% Mourvèdre. Dark ruby colour with garnet edge in a complex array of flavours and aromas icluding black berries, cherries, plums and white pepper from the various varietals with subtle oak aromas and flavours. Youthful and primary; lovely length; well integrated fruit and tannins.

Cape Winemakers Guild Auction Release - limited availability.



OTHER RED VARIETIES

ROUSSILLON FRANCE

Domaine Grier Grenache Noir 2014/2015

R236.00

The wine shows classic red berry fruit and cherries with a hint of spice and underlying vanilla chocolate. The rich soft mouth-feel is typical of Grenache.

ELGIN

Paul Wallace 'Black Dog' Malbec 2013

R260.00

Inky dark purple core with bright garnet on the rim. Intriguing, exotic nose conjures up hints of blueberries, blackberries, brambles and firm dark plums. Entry onto the palate is a satisfying savoury mouthful of dark fruits and spice with silky tannins. Fynbos notes with hints of sweet tobacco, dark chocolate and violets on the back palate.

HELDERBERG, STELLENBOSCH

Annandale Cabernet Franc 2009

R255.00

Another masterpiece by award winning winemaker Hempies du Toit, this wine is deliciously soft and silky on the palate. Fragrant vanillins and luscious dark fruit combine with complex layers of chocolate and subtle spice to end in a smooth, lingering finish. Beautifully deep, rich garnet in colour. Extended barrel maturation in new French Oak delivers this wine at optimum readiness for enjoyment. An excellent match to fragrantly spicy curries.

PAARL

Glen Carlou Petit Verdot Tannat 2011

R330.00

This wine is extremely dark red in appearance with light cured cherries and hints of tobacco and sandalwood on the nose. Juicy berries complement the dark chocolate and slightly spicy oak flavours of this complex, full bodied wine which finishes in grippy tannins. Good with red meat and venison.

HEMEL-EN-AARDE

Hamilton Russel Pinot Noir 2014/2015

R520.00

Fairly buoyant spice and cherry fruit, with graphite hints and plenty of clove-like spice. The palate has a really firm edge at present. The char of the tight-grained oak, the liquoricy grip of the tannins and tight acidity adding a very firm, juicy character to this young wine.

BOT RIVER

Paul Cluver Pinot Noir 2010

R720.00

Bright plum skin colour with delicate, earthy almond aromas combined with cranberry, pomegranate and raspberries. On the palate these characteristics follow through to combine with interesting seaweed, umami savoury flavours. Perfectly balanced fruit, acidity and tannins ending in a lingering, firm finish.

Cape Winemakers Guild Auction Release – limited availability.



Often overlooked and underrated, a dessert wine should be seen as the star of the show rather than just an accompaniment to a dessert! To this effect, we recommend that the wine should always be sweeter than the dessert you choose to pair with, so as not to overwhelm or mask the exquisite flavour nuances of the wine. A good choice from our Dessert Menu would be the Gulab Jamun or Rice Kheer.

PAARL

Nederburg Private Bin Semillon Noble Late Harvest 2002

50ml R45.00

Made of 100% Semillon grapes, the wine has a rich gold colour. The flavour is very typical for Semillon, with strong herbaceous tones and floral nuances. Good expression of the noble botrytis character and well balanced residual sugar with acidity. Long, complex and fresh aftertaste.

Nederburg Auction Release - limited availability.

STELLENBOSCH

Teddy Hall Eva Krotoa Muscat de Frontignan Noble Late Harvest 2009

50ml R45.00

Richly honeyed, sweet dried fruit and tropical flavours so typical of the botrytis effect on these late harvested Muscat de Frontignan grapes. Beautiful deep gold in colour, this wine will delight all your senses.

Cape Winemakers Guild Auction Release – limited availability.



Monis Pale Dry 50ml R24.00

Aromatic and crisp with a refreshing dry charater, served slighty chilled as a fine aperitif.

Monis Medium Cream 50ml R24.00

Mellow and smooth waith a hint of sweetness and a silky character.

Monis Full Cream 50ml R24.00

Generous, smooth and rich with a naturally glowing full cream charater, its nutty, woody flavours make it a fabulous dessert wine.

ROBERTSON

Rietvallei 1908 Muscadel 2003 50ml R55.00

A floral Muscat bouquet comes through on the nose, with typical raisiny sweetness and an intense, rich flavour that lingers on the palate and follows through on the aftertaste while the acidity compliments and balances the sweetness.

Nederburg Auction Release - imited availability.

SWARTLAND

Boplaas Cape Vintage Auction Reserve 2009

50ml R65.00

Very dark purplish black port with flavours of cherries, plum, blackberries, violets, pepper, spiciness and dark chocolate. Full-bodied with ripe tannins and integrated alcohol with a long and luscious aftertaste.

Cape Winemakers Guild Auction Release – limited availability.