



Wine List

Den Anker • V & A Waterfront • CAPE TOWN

INTRODUCTION

Wine is for enjoyment. To enhance a meal, adding a new dimension to dishes. Though connoisseurs may sniff and spit, imbuing nature's bounty with mystique, there should be nothing intimidating about the fruit of the vine. Though wine matching rules have been formulated through the centuries, they are there to be broken. There is only one hard and fast rule: drink what you like and what works for you. Even happy wine and food marriages should allow for infidelity (especially as regards red wine with "meaty" fish). **For those who would welcome guidelines, we've suggested some menu matches to please your palate.**

Should you need wine-speak interpreted, see the glossary of the most common terms below:

Body - fullness on the palate. A voluptuous wine is obviously full-bodied. **Balance** - the harmony of alcohol, acid, tannin, fruit and wood (where used). **Buttery** - the rich creaminess of wines such as barrel-fermented Chardonnay. **Corked** - the wine has been contaminated by fungal or bacterial infections from the cork and has a dank and musty smell. **Finish or length** - the aftertaste that lingers after swallowing. **Oxidised** - the wine has been exposed to air, which in whites often results in a dark yellow colour and an "aged" taste. **Tannins** - chemical compounds occurring naturally in grape skins and seeds, and to a lesser extent in the oak in which wine is aged. Tannic indicates mouth-puckering character.

WHITE WINE

Sauvignon Blanc

Crisp, dry, aromatic wine, with distinctive aromas of grass and gooseberries often with citrusy overtones or hints of asparagus. A must with moules marinières, soupe de poisson Normand, delicate fish dishes, goat cheese, salad and fresh asparagus.

RAKA 144.00
Caledon - Fresh crisp with appealing aromas of green pepper.

DOREEN 197.00
Stellenbosch - Straw coloured, zesty sauvignon blanc.

SUTHERLAND 208.00
Elgin - Fragrant and fruity with a dry finish.

DRIEHOEK 261.00
Cederberg - A combination of grapefruit, green apple and passion fruit aromas.

JORDAN 267.00
Stellenbosch - Lively gooseberry/citrus flavours with chalky undertones.

SPRINGFIELD SPECIAL CUVÉE 279.00
Robertson - Grapes originate from the estate's prime site for Sauvignon.

ALMENKERK 330.00
Elgin - Belgian and Dutch owners have produced a beautifully balanced wine with minerality and notes of capsicum and nettle.

IONA 375.00
Elgin - Deliciously drinkable, lightly tropical wine from high-altitude vineyards.

Barrel Fermented Sauvignon Blanc

Sauvignon Blanc wood-aged for added complexity. A pleasing partner to traditional chicken-based waterzooi gantoise.

JORDAN - OUTLIER 303.00
Stellenbosch - Smoky, toasty fruit/wood balance.

Chardonnay

A richly varied wine from full and buttery to light with tropical nuances. Wooded for added body and oak complexity are ideal with robust fish, creamy sauces and soft cheeses. Fresher, unwooded styles capture the variety's fruitiness and are a graceful match with lighter seafood dishes.

OAK VALLEY 270.00
Elgin - Distinctive fruit aromas, full-bodied and elegant.

JORDAN UNOAKED 270.00
Stellenbosch - Focused freshness and fruit. Appealing alternative to full,

VONDELING CHARDONNAY 273.00
Voor Paardeberg - Inviting nose of honeyed citrus, buttery styles.

HARTENBURG 285.00
Stellenbosch - Creamy Vanilla, bursting with citrus aromas. Long lingering flavors with gentle oak finish.

SPRINGFIELD WILD YEAST 318.00
Robertson - Fermented with native yeast present in the vineyard, abounds with flavours of pineapples and pear drops.

JORDAN 442.00
Stellenbosch - Layered ripeness and integrated wood.

Riesling

SUTHERLAND RHINE RIESLING 210.00
Elgin - Fragrant, pungent orange blossom and line character. Sweetish on the palate with a long finish.

JORDAN RIESLING 303.00
Stellenbosch - Intense lemon-lime flavours with crisp fruitiness.

Blends

Sauvignon-dominated wines, rounded by Chardonnay or Semillon. Particularly palatable with fish and light summer dishes.

JORDAN CHAMELEON SAUVIGNON/CHARDONNAY 161.00
Stellenbosch - Accessible, well-matched varietal partnership.

SPRINGFIELD MISS LUCY 300.00
Robertson - Bursts with citrus pamplemousse flavours and an ample mouth feel.

Chenin Blanc

SA's most-planted variety, once a blending wine and now enjoying serious attention from winemakers. A versatile food partner, varying from light and fruity to complex wood-aged styles and appealing dessert wines. Pair with the same food as Chardonnay try both with the speciality of the house, marrow bones.

MOOIBLY 150.00
Paarl - Fruity nose with a hint of lime on the palate.

JORDAN "SPECIAL SELECTION" 165.00

Produced exclusively for Den Anker in celebration of 21 year dynamic and symbiotic relationship. Stellenbosch - Mouthfilling with rich tropical pear flavours of Chenin Blanc with a fresh citrus twist.

JORDAN 279.00
Stellenbosch - Rounded richness from mature vines.

Rosé

Made from red grapes, with the skins removed before imparting much colour to the wine. Tailor-made for summer drinking, the dry styles embrace carpaccio and Norwegian salmon tartare.

VONDELING ROSÉ 152.00
Voor Paardeberg - Enticing bouquet of rose petals with tropical and citrus notes.

JORDAN CHAMELEON ROSÉ 161.00
Stellenbosch - Fruity, salmon-hued maiden vintage, researched in France and made from specific vineyards to ensure elegance and low alcohol.

NEWTON JOHNSON 162.00
Hemel - en - Aarde Valley - Delicate, light and elegant.

Method Cap Classique

Local name for sparkling wine made by the Champenoise method. Enjoy as an appetiser, or with oysters.

VILLIERA TRADITION BRUT NV 303.00
Stellenbosch - A blend of red and white grapes displaying a full, balanced, yeasty complexity. Crisp, acidity and rich fruit.

GROOTE POST BRUT ROSE 342.00
Darling - Flavours of strawberry and hints of yeasty biscuit.

Dessert Wine

Luscious, honeyed wine. Great with crêpes flambées and tarte aux pommes, but should not be limited to dessert try also with blue cheese.

THELEMA RHINE RIESLING LATE HARVEST 270.00
JORDAN MELLIFERA 492.00

Delicate floral and fresh ripe apricot bouquet, with well-balanced acidity.

RED WINE

Cabernet Sauvignon

King of grapes, revered for fine wines with long ageing potential. A flavour spectrum of cassis, blackberries, nuts, coffee and tobacco plus hints of mint from certain wine-growing regions. (The most extensive Cab vineyards are in Stellenbosch and Paarl). For food matches think red meat: steak au poivre or fillet de boeuf Chateaubriand.

EERSTE HOOP 325.00

Elgin - Deep ruby red colour, soft oak flavour, juicy tannins and smooth finish.

JORDAN 380.00

Stellenbosch - Big, bold and balanced.

SPRINGFIELD WHOLE BERRY 380.00

Robertson - A velvety wine with softer tannins and classical varietal characteristics

Bordeaux Style

Smooth Cabernet Merlot blends in the Bordeaux style (often with a touch of Cabernet Franc) make relaxed food partners for most types of meat sauced, grilled, or plainly roasted. Will partner coq au vin or carbonades Flamande with kidneys and braised beef.

VONDELING PETIT ROUGE 156.00

Paarl - An elegant fruit profile on the nose. Cheeky cherries, subtle raspberry and spicy black pepper. All supported by refined tannins and a soft finish.

JORDAN CHAMELEON CABERNET/MERLOT 188.00

Stellenbosch - Ripely accessible with mint-fresh fruit.

THELEMA MOUNTAIN RED 198.00

Stellenbosch - Spicy aromas of black pepper and mulberry mingle with the plum flavours of this approachable wine.

RUSTENBERG RM NICHOLSON 246.00

Stellenbosch - Black-currant aromas are complimented by dried herbs with notes of black pepper and spice, followed by a palate with serious structure, finishing off with softness from the Shiraz.

SPRINGFIELD THUNDERCHILD 248.00

Robertson - A classical blend using the ancient technique of fermenting uncrushed berries with fermented yeast.

RUPERT & ROTHSCHILD CLASSSIQUE 415.00

Paarl - Succulent complexity.

Pinotage

SA's "national grape" the result of a cross-pollination between Pinot Noir and Cinsaut in the 1920s. Associated with flavours with plum, cinnamon, cloves and bananas, it teams happily with full-flavoured dishes and young cheddar. For a truly South African experience, pair it with bobotie a traditional aromatic and spicy Cape Malay dish.

BEYERSKLOOF 200.00

Stellenbosch - Fruity, ripe introduction to this variety, blended with Merlot.

DIEMERSFONTEIN 300.00

Wellington - Rich chocolate nose, a hint of mint and baked plums.

L'AVENIR 317.00

Stellenbosch - Smokey, purple-plum flavours.

MARIANNE 410.00

Stellenbosch - Red berries, fynbos and spices. A very elegant wine with a beautiful structure, subtle tannins and long finish.

Pinot Noir

Billed as a feminine grape for its fickleness. Pinot Noir offers winemakers the greatest challenge. An elegant wine, it enjoys food from tuna to chicken.

SUTHERLAND 340.00

Elgin - Light and clean, with earthy wild strawberry and raspberry flavours and a perfumed and elegant finish.

IONA MR P 345.00

Elgin - Elegant wine with a pure and lovely texture. Focused sweet cherry fruit dominates with spicy undertones.

MURATIE 485.00

Stellenbosch - The first South African wine estate to produce Pinot Noir (in 1927). Still traditionally vinified in knipe (open fermenters). Typically cherry flavours and

Shiraz

Also known as Syrah. Smoky, full-bodied, berried and spicy wine, often with overtones of tar, leather and game. The ideal match for venison and strongly flavoured dishes.

EXCELSIOR PADDOCK SHIRAZ 160.00

Robertson - Juicy and accessible, plummy in flavour fleshed out with chocolate, berries and cherries.

STELLENRUST 167.00

Stellenbosch - Soft, oak undertone enhancing ripe fruity tannins & peppery spice.

JORDAN " SPECIAL SELECTION" 180.00

Produced exclusively for Den Anker in celebration of a 21 year dynamic and symbolic relationship. Stellenbosch - Ripe plum, mulberry and red cherry flavours are special and structured for 10 months in oak barriques.

HILTON IRONSTONE SYRAH 320.00

Stellenbosch - Notes of small red fruits and a touch of white pepper and spice balanced with soft, smooth and intense darker fruits of cherry, mulberry and plum.

NEWTON JOHNSON FULL STOP ROCK 375.00

Hemel-en-Aarde Valley - Mineral style with dark fruit and crimson cashmere textured tannins.

JORDAN "THE PROSPECTOR" SYRAH 406.00

Stellenbosch - Dense, rich, black-fruit flavours, white pepper and spice laced with dark chocolate and fynbos.

TAMBOERSKLOOF SYRAH 465.00

Stellenbosch - Aroma of black berry, vanilla and raspberries, very elegant and well-balanced wine.

Merlot

Blue-black grape that softens blends containing Cabernet, and is smoothly supple as a single varietal. Hints of plum and spice complement lamb, quail, lapin à la Flamande and cheese.

DORNIER 286.00

Stellenbosch - Flavours of plum, mint and roastd nuts with hints of menthol, creamy texture while being full bodied with a good structure and well balanced acidity.

JORDAN 406.00

Stellenbosch - Ripely accessible plummy appeal. No added sulphur.

STEENBERG MERLOT 428.00

Constantia - This multi layered merlot shows flavours of buchu, basil and mint on the nose. As it opens up, it flows into dark chocolate and cedarwood.

The Cellar Collection

Mature vintages, prized and now generally unobtainable, bought in by Den Anker for your dining pleasure. Only a limited number of bottles is available, sourced from connoisseurs' private collections and stored at the restaurant in optimum cellar conditions.

ALEXANDRA DE LA MARQUE MCC - 2010 320.00

ATARAXIA CHARDONNAY - 2015 400.00

SPRINGFIELD THE WORK OF TIME - 2009 425.00

JORDAN NINE YARDS CHARDONNAY - 2015 500.00

JORDAN COBBLERS HILL - 2014 500.00

JORDAN MERLOT - 2005 500.00

KEET - FIRST VERSE - 2010 500.00

JORDAN CABERNET - 2009 550.00

FV GRANUM - 2015 550.00

EPICUREAN - 2010 575.00

HILTON - THE DALMATION SYRAH - 2013 600.00

IONA SOLACE SYRA 600.00

IONA ONE MAN BAND 620.00

IONA CHARDONNAY - 2016 690.00

TAMBOERSKLOOF JOHN SPICER SYRAH - 2012 750.00

JORDAN SOPHIA - 2013 1600.00

Magnums

GUARDIAN PEAK FRONTIER - 2006 350.00

VILLIERA TRADITION BRUT 600.00

TAMBOERSKLOOF SYRAH 675.00

JORDAN CHARDONNAY - 2007 700.00

South Africa's vineyards are situated in the Western Cape where cold, wet winters and long, hot and dry summers, cooled at the coast by the sea breezes, provide the ideal climate for grape growing.

Constantia
The cradle of South African winemaking. In 1695 Cape Governor Simon van der Stel established a wine farm in the fertile valley of Constantia, where mountainside vineyards are cooled by sea breezes from nearby False Bay. The morning sun warms the vines; the mountains offer afternoon shade. The old Constantia farms with their whitewashed gabled homesteads have a reputation for hospitality and fine wines that dates back to the early 18th century. Today their wines enjoy an international reputation.

Durbanville
A winegrowing area established soon after the first settlement at the Cape, Durbanville is now threatened by urban sprawl. Vineyards, set on sloping hills, enjoy the cool wind off the Atlantic Ocean and False Bay, and a vigorous, flavour-packed intensity characterises the wines.

Elgin
The Elgin ward, in the larger Overberg wine district, lies east of Stellenbosch in the Western Cape Province of South Africa. It is considered to be one of the most distinctively cool areas in the country and this is reflected in the styles of wine. Elgin's altitude and its south-easterly winds contributes to the lower temperatures which prevail here, yielding exciting aromatic whites and elegant reds.

Franschhoek
Settled by French Huguenots fleeing religious persecution in 1688, this verdant valley is ringed by mountains and enjoys a cooler microclimate than the surrounding areas, bringing elegance to the wines.

Paarl
First settled in 1687, Paarl extends from a mountain-bordered valley to broad plain, with the Berg (Mountain) River providing irrigation. Recently launching itself as a Red Wine Route, Paarl is more widely known for award-winning white varieties.

Robertson
This dry inland area, where vineyards now flank the tranquil Breede (Wide) River, was once thought too hot for quality wine. Through dedication and skillful vineyard management wine farmers have established a name for innovative as well as easy drinking wines.

Stellenbosch
Sunny, rapidly developing wine region to the north of Cape Town, traditionally associated with wheat and big red wines, though fine whites are coming to the fore. The region encompasses the Darling area.

Tulbagh
A mountain-ringed basin where viticulture has been practised since the late 19th century. Known for sparkling wines and lighter whites, the area is now making inroads into the Award-winning red wine market.

Den Anker Pierhead V&A Waterfront Cape Town

En Afrique du Sud le service (+/- 10%) n'est pas compris. Merci d'y penser. Service charge not included. A 10% service charge will be added to tables of 8 or more.

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