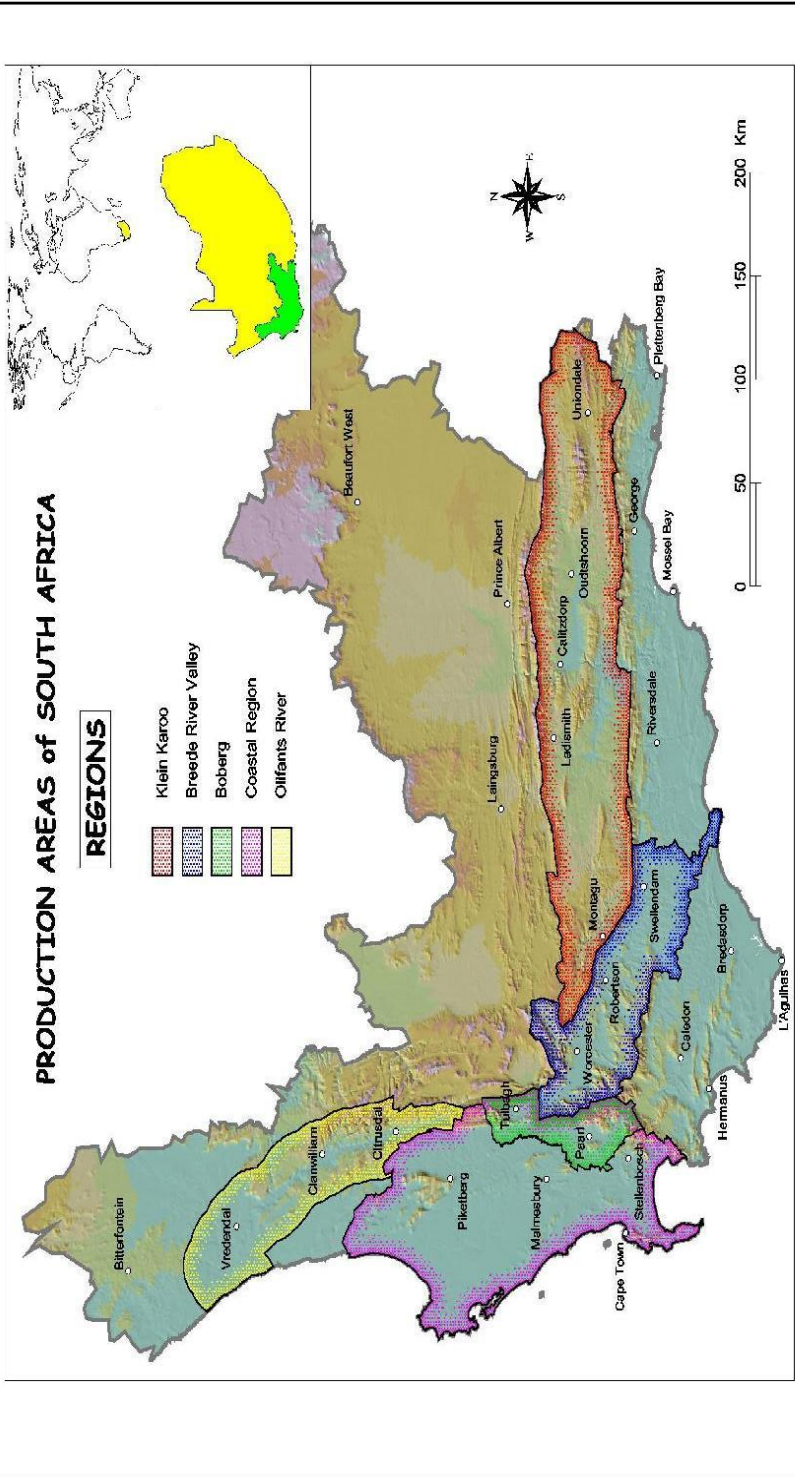




Wine List

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Source: SAWIS

Champagne

Veuve Clicquot Cuveé Brut

R850, 00

Reims, France

Vintage champagne made of Pinot Noir and Chardonnay. The unique combination imparts this champagne a degree of balance that can only be found with a very few great champagnes.

Initial notes of fruit are followed by discreet aromas of brioche and vanilla.

Pairing suggestion: Crayfish, guacamole and mushroom & truffle risottos

Méthode Cap Classique

L'ormarins Brut Classique Nv – Franschhoek

R175, 00

Constant stream of fine bubbles. Appealing aroma of candied apple, citrus pith and light flinty, limestone nuance. Distinctly fruity white peach and apple entry. Good vibrance and crisp crunch of acidity to balance the ripe fruitiness. Rounded, creamy, broad and textured in the mouth. Elegant and statuesque. Its long aftertaste finishes on a light lemon zest note.

Pairing suggestion: Avocado Ritz, prawns & smoked salmon

L'Avenir Brut Rosé – Stellenbosch

R265, 00

4 Star John Platter

A refreshing berry-filled pink Rosé Methode Cap Classique with fresh biscuit, young raspberry and grapefruit aromas.

Pairing suggestion: Salmon, trout and crayfish

Krone Borealis Cuveé Brut – Tulbagh

R250, 00

4 Star John Platter

This vintage MCC has evolved over time becoming rich, sensual, sophisticated and intensely interesting. It is elegant, classic biscuit bouquet with yeasty, less creaminess and fine persistent bubbles.

Pairing suggestion: Seafood, mushroom and truffle risotto

Pongracz Brut NV - Stellenbosch

R235, 00

4 Star John Platter

The Pinot Noir & Chardonnay bubbly boasts an appealing baked apple fruit and shortbread borne on fine, creamy mousse. Polished, subtle & lingering.

Pairing suggestion: Avocado Ritz, nuts, goat's-milk and feta cheese

Charles Fox Vintage Brut Rosé - Stellenbosch

R295, 00

4 Star John Platter

This mouth-watering cap classique shows wonderful balance and finesse; its complexity and persistence lingers to the end.

Pairing suggestion: Avocado Ritz, seafood and light cream cakes

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Méthode Cap Classique continued...

Boschendal Grande Cuvée Brut – Franschhoek

R420, 00

4 ½ Star John Platter and Top 100 SA Wines 2012/13

Fresh green fruit with hints of citrus, supported by nuance of almond biscotti found in classic sparkling wines. Extended lees contact gives a full and creamy mouth feel with elegant minerality and good balance.

Pairing suggestion: Creamy chicken dishes, prawns & smoked salmon

L'ormarins Brut Rose 2013 – Franschhoek

R150, 00

Enticing pale salmon hue. Vivacious lime/lemon edge to cranberry- and red fruit aromas. In the mouth the entry is crisp and vibrant with lively peach-, pomegranate- and cranberry flavour. The palate is focussed, structured and taut with lovely dryness and elegance. The wine finishes with a leesy, creamy tail but remains precise to the end.

Pairing suggestion: Salmon, trout and crayfish

Sparkling Wines

JC Le Roux La Fleurette NV – Stellenbosch

R135, 00

1 ½ Star John Platter

This is a lively, passion pink sparkling wine that entices all the senses. It reveals a delightful mélange of sweet, fruity flavours with hints of strawberry, plum and tropical fruit. This exuberant bubbly perfectly balances freshness and sweetness with its playful palate of sweet strawberry and sensual plum flavours, combined with the richness of Muscat.

Pairing suggestion: Strawberries, fruit salad and light creamy desserts

JC Le Roux Le Domaine NV - Stellenbosch

R135, 00

2 Star John Platter

A delightful sparkling wine that comes alive on the palate and has all the finesse and freshness of a Sauvignon Blanc, intertwined with the gentle sweetness of the Muscadel, while keeping its crisp youthfulness intact.

Pairing suggestion: Duck, creamy curries, light desserts and strawberries

JC Le Roux Domaine NV Non Alcoholic

R135, 00

Stellenbosch

Enchanting sparkling white that comes alive on the palate and has all the finesse, crisp freshness and gentle sweetness.

Pairing suggestion: Duck l'orange, mild curries and coconut inspired dishes

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White Wines

Sauvignon Blanc

Van Loveren Sauvignon Blanc

R135, 00

Robertson - Unwooded

2 Star John Platter

The wine boasts a subtle grass and wet pebble appeal notes with a zesty light flavour.

Pairing suggestion: Lemon-garnished fish dishes and Thai food

L’Avenir Far & Near Sauvignon Blanc

R155, 00

Stellenbosch – Unwooded

3 ½ Star John Platter

Full of fresh tropical flavours of pineapple and guava, with notes of ripe summer melon and a subtle grassy note. Very natural, refreshing acidity.

Pairing suggestion: Tomato based soups, pastas and salads

Oak Valley Fountain of Youth Sauvignon Blanc

R175, 00

Elgin – Unwooded

3 ½ Star John Platter

Oak Valley ‘Fountain of Youth’ Sauvignon Blanc expresses fruit characters of gooseberry, white peach and ruby grapefruit made in a mineral and elegant style, characteristic of the Elgin cool climate.

Pairing suggestion: Asparagus, fish, oysters and other seafood dishes

Rustenburg Sauvignon Blanc – Elgin

R175, 00

Unwooded - 4 Star John Platter

This intrinsic Sauvignon Blanc shows characteristics of lemongrass, pear and herbal aromas.

Bright and focused, full flavoured with a grassy, lemony bite with a drop Semillon for weight and portion of Elgin fruit.

Pairing suggestion: Salads, goat’s milk cheese and fish dishes

Neil Ellis Groenekloof Sauvignon Blanc

R185, 00

Darling - Unwooded

4 ½ Star John Platter

Predominant flavours are those of tropical fruit with herbaceous overtones, whilst the overall impression is of elegance and delicacy with a long flavoursome finish.

Pairing suggestion: Lemon-garnished fish dishes, asparagus and mussels

“Live the full life of the mind, exhilarated by new ideas, intoxicated by the Romance of the unusual.” Ernest Hemingway, To have and to have not

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Sauvignon Blanc continued...

De Grendel Koetshuis Sauvignon Blanc

R185, 00

Darling - Unwooded

4 ½ Star John Platter

This wine is an explosion of tropical fruit with pronounced flavours of passion fruit, white peaches and ripe figs. The fruit follows through on the palate, resulting in full well balanced mouthfeel and ends off with crisp dry acidity, leaving you in anticipation for your next glass.

Pairing suggestion: Salads, tomato based soups, pastas and curries

Springfield 'Life from Stone' – Robertson

R195, 00

4 Star John Platter - Unwooded

Brilliant greenish in appearance, this is a dramatic wine full of ripe red peppers and passion fruit with flavours of mineral and flint (gun smoke).

Pairing suggestion: Tomato based soup, light pasta and mutton dishes

Hermanuspietersfontein No 7 Sauvignon Blanc

R185, 00

Coastal - Unwooded

4 Star John Platter

A lively green tinged wine with flavours of asparagus, green apple, buchu and figs. This wine boasts ample body, concentrated intensity with a crisp acidity and generous length.

Pairing suggestion: Goat's cheese, oysters, roasted cherry tomatoes, apple and rocket salad with mascarpone cheese.

Klein Constantia Sauvignon Blanc – Constantia

R215, 00

4 Star John Platter - Unwooded

A crisp minerality, fresh acidity and a well-integrated palate complimented by flavours of papaya, sweet melon, lemon, lime and passion fruit.

Pairing suggestion: Asparagus, light pasta dishes and Thai food

Ghost Corner Sauvignon Blanc – Elim

R295, 00

4.5 Star John Platter – Unwooded

A unique Sauvignon blanc that cannot be compared to any other. Powerful concentrated layers of green figs and gooseberries, with a touch of grapefruit, fynbos and a steely minerality on the palate. Lees contact during the winemaking process creates length and richness on the aftertaste, which will progress even more over the next 2 or 3 years.

This wine can stand its own against any great seafood or poultry dishes

"But man is not made for defeat," he said. "A man can be destroyed but not defeated"

Ernest Hemingway, The Old Man and the Sea

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Chenin Blanc

Babylon's Peak Private Cellar Chenin Blanc

R135, 00

Swartland - Unwooded

4 Star John Platter

Peachy fruit and granadilla introduces a crisp, refreshing palate with dry pebble length. Zesty acid keeps fruit weight in check.

Pairing suggestion: Avocado, salads, trout and plain grilled fish

Rijk's Private Cellar Chenin Blanc Touch of Oak

R145, 00

Tulbagh – Wooded

4 ½ Star John Platter

The wine has a pale straw colour with a complex yellow fruit nose and hints of pine nut and honeysuckle. These aromas are well supported by a fine touch of oak. The palate is layered, well balanced, with a crisp finish.

Pairing suggestion: French onion tart, creamy and savoury dishes

Donkiesbaai Steen Chenin Blanc

R155, 00

Piekenierskloof

4 Star John Platter

Colour, light fresh straw, tropical aromas of peaches, apricots and pineapple are well supported by a fresh lime and melon note that adds a fantastic complexity to this multilayered nose. The wine shows exceptional follow through of the stone fruit and pineapple onto the palate with a rich, creamy mouthfeel and an elegant, balanced finish.

Pairing suggestion: Smoked salmon or trout, squid, avocado, spring vegetables, light seafood and pasta dishes

Chardonnay

Glen Carlou Unwooded Chardonnay - Paarl

R165, 00

Unwooded - 4 Star John Platter

It has lovely tropical fruit flavours backed up with clean bright acidity giving it life and zest. It is a balanced wine with weight and length.

Pairing suggestion: Flavoured risottos, pastas and salads

Groote Post Unwooded Chardonnay - Darling

R165, 00

Unwooded - 4 Star John Platter

This wine boasts a lovely deep straw green colour with flavours full of citrus and lime with a generous palate of marmalade and preserved ginger

Pairing suggestion: Asian inspired dishes, oysters & freshwater fish

Ataraxia Chardonnay – Walker Bay

R285, 00

Wooded - 4 ½ Star John Platter

A chiseled, focused wine that effortlessly manages to be both subtle and intense. It has a rich core of fiercely expressive grapefruit, white peach, ripe pear and grilled hazel nuts aromas and flavours.

Pairing suggestion: Duck a l'orange, salmon and cured hams

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Unusual white varietals

Hartenberg Occasional Riesling

R160, 00

Stellenbosch

3 ½ Star John Platter

The candyfloss, lanolin and perfumed notes on the nose give way to a rich, sweet and sour entry yet a floral and honeyed mid-palate that has both balance and complexity.

Pairing suggestion: The just, off-dry character can provide a foil for spicier white meat and fish dishes with the preference being for Thai spices

Arra Reserve Viognier – Paarl

R215, 00

4 Star John Platter

Subtle peaches, honey, citrus and jasmine tea on the nose. Followed by flavours of ginger biscuits, dried apricots and gooseberry jam on the palate.

Pairing suggestion: Spicy curry dishes, creamy seafood, saffron, mushroom and crab risotto and Roquefort-styled cheeses

Steenberg Semillion –Constantia/Coastal

R325, 00

Wooded - 4 ½ Star John Platter

The wine is light gold with green hues in colour, with ripe tropical fruit and limes on the nose.

Peach, apricot, lime and a hint of spice on the palate adds complexity, ending with a mineral core and great length with a soft creaminess that lingers with fresh acidity.

Pairing suggestion: Mushroom risotto, prawns, black mussels & yellowtail

Semi Sweet Wine

Altydgedacht Tygerberg Chatelaine

R135, 00

Durbanville - 3 Star John Platter

A semi-sweet blend of 60% Gewürztraminer and 40% Weisser Riesling. A delicate, fruit-laden wine expressing litchi, rose petal and perfumed flavours, layered with a hint of spice.

Pairing suggestion: Smoked salmon, creamy fish dishes, foie gras

“Every man's life ends the same way. It is only the details of how he lived and how he died that distinguish one man from another.”

Ernest Hemingway, The sun also rises

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White Blends Dry & Off-dry

Oak Valley Mountain Reserve White - Elim

R295, 00

Wooded - Sauvignon Blanc and Semillon

4 ½ Star John Platter

The Oak Valley Mountain Reserve expresses distinctive herbaceous aromas, freshly cut grass and oyster shell. The wine boasts a thrilling acidity, made in a mineral and flinty style. The 19% naturally fermented Semillon broadens the palate and adds extra complexity. This accomplished blend showcases Elgin's fine boned elegance.

Pairing suggestion: Mushroom or parmesan risotto and mussels

Hermanuspietersfontein Die Bartho

R295, 00

Walker Bay - Wooded

Sauvignon Blanc & Semillon and Nouvelle

4 ½ Star John Platter

The wine boasts a brilliant, clarity greenish straw colour with flavours of flint, fynbos, green apple and a hint of coconut. The taste includes mineral, soft lanolin and green pepper with a fresh finish.

Pairing suggestion: Shellfish, salads, goat's milk cheeses and Thai dishes

Tokara Director's Reserve White - Stellenbosch

R295, 00

Wooded - Sauvignon Blanc and Semillon

5 Star John Platter and Top 100 SA Wines 2012/13

The wine has an initial aroma of fresh limes, passion fruit and star fruit. There is a certain floral note on the nose with a hint of white pepper spice and curry leaves. The palate is filled with fresh summer fruits. There is a creamy mid palate with flavours of toasted brioche and a hint of roasted almonds coming through on the finish. The oak on the wine is perfectly integrated with a hint of toastiness on the finish that is clean, fresh and dry.

Pairing suggestion: Shellfish, Lancashire & Wensleydale cheeses

*"Life isn't hard to manage when you've nothing to lose", Ernest Hemingway
The old man and the sea*

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Blanc de Noir & Rosé

Arra Blanc de Noir – Paarl

R135, 00

3 Star John Platter

Fresh fruity as a good dry blusher should be, shiraz-based. Smooth mouthful of spicy red berries designed for summer sipping.

Pairing suggestion: Salmon, trout, crayfish and ratatouille

Vrede en Lust Jess Rose - Franschoek

R155, 00

Explosion of ripe red cherries, watermelon and strawberry, combined with red summer fruit flavours on the nose followed by a smooth, mouthwatering finish.

Pairing suggestion: Mildly dressed salads, salmon, trout, cheese, light pasta and curry dishes

Beyerskloof Pinotage Dry Rosé - Stellenbosch

R135, 00

3 Star John Platter

Clean and crisp entrance, refreshingly dry with good acidity. A medium bodied Rosé that is layered with sweet red berries. Hints of buttery, creamy notes add complexity to this serious and delightful Rosé, nishing of with a lingering aftertaste of red cherries and sweet strawberries.

Pairing suggestion: Mildly dressed salads, salmon, trout, cheese and light pasta

Organic wines

Elgin Ridge 282 Sauvignon Blanc – Elgin

R160, 00

4 Star John Platter

Elgin Ridge is 282 metres above sea level, so it seemed appropriate to name this organic wine by the altitude of the vines planted. The Sauvignon Blanc has upfront sweet apricot and peach aromas with classic fresh minerality, pale yellow colour.

Pairing suggestion: Salads, plainly grilled fish and pasta

Reynecke Reserve Red [Biodynamic]

R360, 00

Stellenbosch - Syrah and Cabernet Sauvignon

4 ½ Star John Platter

This blend boasts spicy blackcurrant and cassis on the nose, which is replicated in the mouth.

Abundantly fruity red cherries, liquorice and cloves flavours with a good mouthfeel and delightful freshness.

Pairing suggestion: Meat and game dishes, quail and chicken with sweet, berry sauces

“Now is no time to think of what you do not have.

Think of what you can do with what there is”

Ernest Hemingway – Old Man and the Sea

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Red Wines

Pinot Noir

Creation Pinot Noir Reserve

R355, 00

Walker Bay - 4 ½ Star John Platter

Gleaming garnet with an inviting bouquet of spice - peppercorn and clove - supplemented by a delicate whiff of dried apricot. Smooth yet complex on the palate and layers of dried fruit mingle with hints of raspberry and piquant spice.

Pairing suggestion: Veal, smoked salmon, duck, mushroom and lentils

Meerlust Pinot Noir – Stellenbosch

R355, 00

4 ½ Star John Platter

Intense, vivid translucent youthful purple-ruby in its appearance boasting lifted perfume on the nose with red berry fruit, musk, and hints of savoury richness, spice and a pronounced minerality. Very pure Pinot fruit flavours on entry with red cherry and musk flavours coupled with fresh acidity. The wine has layered complexity with great elegance and finesse.

Pairing suggestion: White and red meats, parma ham, grilled line fish, tuna, wild mushrooms and traditional cheeses

Catherine Marshal Sandstone Pinot Noir

R320, 00

Elgin - 4 Star John Platter

On Sandstone soils. 13 signature forest floor, perfumed aromas. Fresh and balanced, more 'feminine' elegance than masculinity. Understated intensity, engaging now but age worthy.

Pairing suggestion: Prawns, Langoustine, Mushroom Risotto, Boeuf Bourguignonne, Gammon, Pork, Roasted Mediterranean styled Veg

Merlot

Vrede en Lust Red Lady Merlot

R160, 00

Franschhoek

This Merlot is selected from one of the vineyard blocks planted higher up on Vrede en Lust. The delicacy of the red fruit aroma of Merlot will entice your nose and palate.

Pairing suggestion: Pork, oxtail, quail, roast chicken, truffle dishes and Cheddar, Caerphilly, Emmenthal, Stilton and creamy blue cheeses

Muratie Alberta Annemarie Merlot

R195, 00

Stellenbosch

3 Star John Platter

Intense ruby-coloured wine with pronounced aromas of dark chocolate, black cherries, toasted hazelnuts and an unusual herbal edge. The aromas give way to elegant flavours of black fruits (cherries, blackberries and ripe plums) matched with rich and savoury notes of black olives, liquorice and spicy tannins (cloves and cinnamon sticks).

Pairing suggestion: Oxtail, pork, rich quail dishes, turkey, mushrooms and truffles, roast chicken, Cheddar, Red Leicester and Emmenthal cheese.

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Merlot continued.....

L'Avenir Provenance Merlot – Stellenbosch

R170, 00

3 ½ Star John Platter

The wine is a very accessible, early-drinking red wine with a gentle tannin structure. The wine boasts ripe red raspberries, mulberries, gentle oaky caramel with intense fruit aromas and polished leather and sweet tobacco flavours.

Pairing suggestion: Pork, oxtail, roast chicken and Cheddar cheese

Overgaauw Merlot – Stellenbosch

R210, 00

4 Star John Platter

The first Merlot produced in South Africa

It is a well-structured, medium bodied wine with a rich combination of sumptuous black cherry fruit, hints of dark mocha chocolate, elegant spicy oak notes and fragrant dry herbs.

Pairing suggestion: Foie gras, rare beef roast, grilled leg of lamb and duck

De Grendel Merlot – Durbanville

R185, 00

3 Star John Platter

The youthful ruby-red colour is a pre-cursor to the bright, crunchy fruit appeal of this medium-bodied Merlot from cool Durbanville origin. Subtle tea leaf and Edamame provide savoury interest to the juicy fruit on the palate that integrates fine tannins and vibrant acidity to perfection and finishes dry and appetising.

Pairing suggestion: Alfresco antipasto dishes with light flavours, but high natural oil content or enjoy with your traditional Sunday roast lamb and vegetables or roast chicken with butternut.

Remhoogte Sir Thomas Cullinan Merlot

R295, 00

Simonsberg-Stellenbosch

4 ½ Star John Platter

Deep garnet colour, fresh cherry fruit on the nose with aromas of fynbos and creamy toffee. Full, rich mouth feel, ample bodied, layered with hints of chocolate truffle and dark berried fruit. Well integrated firm tannins and classically dry finish.

Pairing suggestion: Quail dishes, tuna, roast chicken, Cheddar and Stilton and blue veined cheeses

“The thing is to become a master and in your old age to acquire the courage to do what children did when they knew nothing” Ernest Hemingway

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Cabernet Sauvignon

Guardian Peak Frontier Cabernet Sauvignon

R145, 00

Stellenbosch – 4 Star John Platter

Bright ruby red wine with superb red fruit aromas of raspberry and plum that are supported with hints of black cherry and cedar.

Pairing suggestion: Lamb, roast turkey and quail and Gruyere cheese

Neethlingshof Cabernet Sauvignon

R170, 00

Stellenbosch – 3 ½ Star John Platter

Full-bodied wine with prominent cherry and blackberry aromas with a hint of oak spice, good tannin structure and abundant flavours of blackberries, cherries and vanilla oak spice.

Pairing suggestion: Steak & kidney pie, meaty casseroles and lamb

Middelvlei Cabernet Sauvignon – Devon Valley

R195, 00

3 ½ Star John Platter

The deep ruby-red wine boasts intense dark cherry and blackberry flavours. The palate shows a medium-bodied wine, luscious fruit and subtle tannins.

Pairing suggestion: Rosemary and thyme inspired fish and chicken dishes

Glen Carlou Classic Cabernet Sauvignon

R195, 00

Paarl - 4 Star John Platter

The wine exhibits vibrant aromas blackcurrants and plum entwined with hints of soft spicy oak. It boasts flavours of rich cassis, plum and cherry fruits with a touch of chocolate and wood spice on the finish.

Pairing suggestion: Prime rib and crispy roast duck

Ridgeback Cabernet Sauvignon

R215, 00

Stellenbosch

4 Star John Platter

Intense aroma of Cedar wood, lead pencil and cassis, the palate is tightly structured with a dry finish. A classic Cabernet Sauvignon.

Pairing suggestion: Lamb, roasted quail and matured Gouda cheese

Waterford Estate Cabernet Sauvignon

R295, 00

Stellenbosch

4 ½ Star John Platter

An elegant, svelte and lithe wine with gentle cherry tobacco and blackcurrant flavours. Generous, ripe but structured wine with great harmony and integration. Truly an iron fist in velvet glove!

Pairing suggestion: Lamb, boeuf Bourguignonne, rosemary and thyme poultry dishes and matured Gouda & Mimolette cheese

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Cabernet Sauvignon continued...

Neil Ellis Vineyard Selection Cabernet Sauvignon

Jonkershoek Valley

R325, 00

4 ½ Star John Platter

Medium red, purple in colour, the wine has tones of blackcurrant, violet and cedar aromas with touches of mint. The rich, ripe opulent but youthful palate has plummy fruit, a background of new oak and fine tannins and dry finish.

Pairing suggestion: Red meat, lamb's liver, steak and kidney pie, rosemary & thyme chicken or olive dishes

Louis Cabernet Sauvignon – Stellenbosch

R350, 00

Garagisté Louis Nel mentored by Neil Ellis

4 Star John Platter and Top 100 SA Wines 2012/13

Wild berries, ripe plum, cassis and luscious cedar flavours abound on the nose of this expressive Cabernet Sauvignon. The red berries and plum follow through onto the palate and complement the soft chewy tannins that create a lingering finish.

Pairing suggestion: Boeuf Bourguignonne, lamb and matured cheeses

Meerlust Cabernet Sauvignon – Stellenbosch

R390, 00

4 ½ Star John Platter

On the nose the wine shows intense cassis, plum and classic cedar wood-cigar box notes with lifted dark fruit aromas. The palate is full bodied and impressively structured with intense blackcurrant and plum fruit bolstered by refined tannins and fresh natural acidity.

Pairing suggestion: Red meat especially lamb, meaty casseroles, rosemary and thyme pork or chicken dishes and Gruyère, Caerphilly and matured Cheddar and Mimolette cheese.

“He no longer dreamed of storms, nor of women, nor of great occurrences, nor of great fish, nor fights, nor contests of strength, nor of his wife. He only dreamed of places now and of the lions on the beach. They played like young cats in the dusk and he loved them as he loved the boy. He never dreamed about the boy”

Ernest Hemingway – Old Man and the Sea

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Pinotage

Beyerskloof Pinotage – Stellenbosch

R170, 00

3 ½ Star John Platter

The wine has a darkish Burgundy purple colour with spicy wood notes against rich plum and berry fruit, with typical restrained 'fynbos' aromatic notes. Dry, soft fruit-encased tannins follow spicy/fruit-sweet entry, understated and balanced, medium-bodied with a nice spicy length.

Pairing suggestion: Smoked snoek, pork, kudu, ostrich and mushrooms

Middelvlei Free Run Pinotage – Devon Valley

R170, 00

3 ½ Star John Platter

The Pinotage is made exclusively from free-run juice, only juice naturally drained off the freshly crushed grapes is used. The appearance is a deep ruby red with violet edges. On the nose you will find sweet raspberry aromas with mulberry undertones and elegant oak spices. The palate shows a medium bodied wine packed with fruit flavours.

Pairing suggestion: Springbok, kudu, guinea fowl and ostrich

Rhebokskloof Pinotage - Coastal

R180, 00

3 ½ Star John Platter

A bouquet of dried fruit, ripe prune and dark cherry flavour is complimented by spicy oak aromas.

Pairing suggestions: Smoked pork chops, roast chicken and game

Diemersfontein Pinotage – Wellington

R190, 00

4 ½ Star John Platter

This deep and powerful wine boasts rich dark chocolate with a hint of distant espresso coffee and baked plums flavours. On the nose you will find oak vanilla, tobacco and ripe plum.

Pairing suggestion: Salmon, roast venison and dark chocolate mousse

Southern Right Pinotage – Hemel en Aarde Valley

R395, 00

4 Star John Platter

This wine is packed with complex berry fruit, beautiful tannins, subtle wood spice, boasting a full ripeness combined with the complex, more classic fruit aromas and structure. This is a highly individual expression of South Africa's unique grape variety.

Pairing suggestion: Roasted chicken, smoked snoek and mushroom dishes

"But man is not made for defeat, he said. A man can be destroyed but not defeated"

Ernest Hemingway – Old Man and the Sea

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Shiraz

Guardian Peak Shiraz – Stellenbosch

R165, 00

3 Star John Platter

This is an elegant wine where ripe red fruit aromas are evident, with cassis and white plum. This is backed up by hints of coffee and mocha, with well balanced, subtle oak notes.

Pairing suggestion: Lamb, venison, game birds and smoked pork chops

Koelfontein Shiraz – Ceres

R215, 00

4 Star John Platter

This Shiraz is a full-bodied wine with an exotic bouquet of ripe berries offset by hints of wild herbs. Silky tannins complement the flavours of pecan nuts and cumin spice.

Pairing suggestion: Rich lamb curries or robust game flavours

Slanghoek Shiraz – Slanghoek Valley

R145, 00

3 Star John Platter

Characterful, lightweight, has chalky tannins supporting spicy plum & cherry fruit touched with sweetness.

Pairing suggestion: Oxtail, beef or roasts

Dombeya Boulder Road Shiraz - Stellenbosch

R195, 00

4 Star John Platter, Top 10 Shiraz in SA – Wine Magazine, Gold Veritas

The wine has a lively purple red colour with lifted flavour of violets, rose water and white pepper. The palate is soft and structured and boasts inky cherry and plum delight.

Pairing suggestion: Oxtail, kudu, ostrich, springbok and chocolate dishes

Ridgeback Shiraz – Paarl

R195, 00

4 Star John Platter

The wine boasts an appealing spicy dark chocolate aroma and has a complex array of violets, pepper spice, black olives and liquorice with silky tannins and long savoury finish.

Pairing suggestion: Lamb, venison, game birds and smoked pork chops

Hartenberg Shiraz - Stellenbosch

R250, 00

4 Star John Platter

Deep red in colour. Rich vibrant nose with aromas of pepper spices, violets and berry. The palate is structured and juicy displaying layers of red and black fruit and white pepper and smoky spices. The soft tannins adds to a perfect finish.

Pairing suggestion: Karoo lamb, a delicious homemade beef burger with grilled cheddar topping or mushroom risotto.

Shiraz continued...

Raka Biography Shiraz – Klein Rivier

R235, 00

4 ½ Star John Platter

This flagship wine showcases a clean ruby colour with spicy aromas, hints of chocolate, coffee and black fruit and a kaleidoscope of black berry, violet, vanilla and white pepper flavours.

Pairing suggestion: Game, chilli & chocolate dishes and hard cheeses

Glen Garlou Syrah- Paarl

R235, 00

3 ½ Star John Platter

This Syrah exhibits an intense dark rich red colour with a cherry hue to the eye; well integrated red berry fruits of raspberry and cherry with spicy notes of cinnamon, cloves and a little bay leaf can be found on the nose. Juicy plum and red berry fruits dominate the palate with nuances of cloves and lifted spicy notes on the palate.

Pairing suggestion: Cottage pie, game dishes and mature English Cheshire cheese

Saronsberg Shiraz – Tulbagh

R325, 00

5 Star John Platter, Top 100 SA Wines 2012/13, Gold Michelangelo

The wine has a deep, purple colour with succulent ripe fruit flavours. Both dark and red are supported with scents of violets and delicate spice. The mouth feel has depth and clarity of fruit integrated oak flavours. Finely crafted tannins and a beautiful layered fruit infused finish.

Pairing suggestion: Venison, oxtail, dark chocolate and chilli dishes

Eagle's Nest Shiraz– Constantia

R395, 00

4 ½ Star John Platter

This wine shows a deep purple colour that is both fresh and lively. On the nose, dense aromas of cherry and ripe berry fruit with crushed red pepper kernel tempt the senses. A creamy mouth filling tannin, with hints of toasted coconut and wisps of pepper spice embrace your taste buds and are deliciously dry. Dark berry fruits and warm baking spice enrich the flavour experience one soon realizes that this is a wine of complexity and layering.

Pairing suggestion: Kudu, ostrich, venison, rabbit, stuffed quail or duck and chocolate dishes

*“It is good to have an end to journey toward; but it is the journey that matters, in the end”
Ernest Hemingway, The old man and the sea*

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Unusual Red Varietals

Raka Petit Verdot – Klein Rivier

R215, 00

4 Star John Platter

This deep ruby-hued wine boasts a spicy dark cherry & blackcurrant flavours with great fruit purity. Rich and complex wine with fresh acidity.

Pairing suggestion: Ostrich, beef, wildebeest, lamb and roast chicken

Rainbow's End Cabernet Franc – Banghoek

R280, 00

4 Star John Platter

Intense deep red, colour, damp and mint chocolate on the nose with lovely earthy and tea leaf flavours with black Forest cake and black cherry with typical vegetative and herbaceous aromas, mineralic and slight floral aftertone (violets and fynbos).

Pairing suggestion: Asparagus, fish, lamb rabbit, cheese fondue and pork

Zorgvliet Cabernet Franc - Banghoek

R265, 00

A succulent Cabernet Franc that is elegance personified. The wine shows cinnamon and spice characteristics on the nose, which are well integrated with flavours of black cherry and plum fruit on the palate.

Pairing suggestion: Light red meat dishes, lamb chops and rabbit

Doolhof Cabernet Franc – Wellington

R185, 00

4 Star John Platter

Youthful, dark red with perfumed blackcurrants, violets, lead pencil shavings and graphite on the nose. An elegant, slight mineral character is also present. Pairing suggestion: Tuna & fresh lemon, smoked salmon and a fresh garden salad or light delicate red meat.

Pairing suggestion: Ripe cheeses, tomato sauces, heavy game and Mediterranean food

“Try to learn to breathe deeply, really to taste the food when you eat, and when you sleep, really to sleep. Try as much as possible to be wholly alive with all your might, and when you laugh, laugh like hell. And when you get angry, get good and angry. Try to be alive.

You will be dead soon enough”

Ernest Hemingway

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Red Blends

Bordeaux Blends

Doolhof Lady in Red – Wellington

R170, 00

Merlot, Cabernet Sauvignon, Petit Verdot and Malbec

3 Star John Platter

Garnet red wine with an intense perfumed mélange of red and black fruits with cedar and oak undertones. On the palate, the fruit / oak balance is harmonious with soft, firm tannins, cassis and plum flavours producing a wine of excellent structure. The fruit lingers long on the palate.

Pairing suggestion: Red meats, particularly beef and lamb dishes

Sutherland – Sutherland

R190, 00

Cabernet Sauvignon / Petit Verdot

3 Star John Platter

This blend was aged in French oak barrels for 18 months. The wine is packed with dark fruit flavours and shows a pleasant spiciness on the palate. There is a refreshing sweet blackcurrant finish. Will reward cellaring.

Pairing suggestion: Red meat (especially game), strong cheeses.

Vrede en Lust Boet Erasmus - Franschoek

R330, 00

Cabernet Sauvignon, Merlot, Petit Verdot and Malbec

Gold Michelangelo 2011

Dominant dark berry aromas, followed by pencil shavings and cedar on the nose with wonderful balance between the oak and purity of the fruit.

Pairing suggestion: Beef fillet, sirloin, rich sauces and matured, rich cheese

Jordan Cobblers Hill – Stellenbosch

R425, 00

Cabernet Sauvignon and Merlot

4 ½ Star John Platter

Complex dark chocolate, black cherry and cassis intertwine with opulent blackberry fruit, and hints of mint and toasty vanilla. This is a big mouthfilling wine, with densely layered ripe tannins, beautifully balanced and refined – the ultimate expression of the Jordan terroir.

Pairing suggestion: Lamb, poultry, meat dishes and matured cheeses

Rupert & Rothschild Baron Edmond

R460, 00

Stellenbosch & Darling

Cabernet Sauvignon, Cabernet Franc and Merlot

4 ½ Star John Platter

An exceptional wine that boasts vibrant red cherry notes, balanced cedar wood and rich dark chocolate flavours.

Pairing suggestion: Fillet of beef with a dark chocolate jus

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Rhône Blends

Hartenberg Alchemy - Stellenbosch

R135, 00

Shiraz, Mourvèdre and Grenache

3 Star John Platter

The Syrah provides the sturdy structure of the blend and is sourced from stony Stellenbosch soils, with deep clay under layer, making life tough for this hardy grape variety. The Grenache from Wellington gives a strawberry bouquet and is seamlessly soft on the palate. The Mourvedre is also from Stellenbosch and lends a beguiling silky mouth feel to the blend.

Pairing suggestion: Lamb and mint sauce, French Onion Soup or wild mushroom ragout

Rhebokskloof THE MGS – Paarl

R165, 00

Grenache, Mourvèdre, Shiraz

4 ½ Star John Platter

The intense candy, red fruit and tabacco character of the Grenache is complemented by the spicy nuances from the Shiraz. The palate shows juicy fruit and spice with the Mourvèdre giving backbone to the blend with fine tannins and a pleasing dry finish.

Pairing suggestion: Kudu, lamb, springbok.

Boekenhoutskloof Chocolate Block - Franschhoek

R325, 00

Syrah, Grenache Noir, Cabernet Sauvignon, Cinsaut and Viognier

4 ½ Star John Platter

The nose shows an abundance of redcurrant, plums, crushed rock, and an array of spices. The floral notes add to its complexity. Spicy oak aromas cover a rounded mid-palate that reveals layers of fruit with intense purity.

Pairing suggestion: Lamb, poultry and matured Gouda & Gruyère cheese

“Black” by Albert Ahrens - Swartland

R475, 00

Shiraz, Grenache, Carigan and Mourverdre

This is a medium bodied dry red wine with perfumed fruit flavours, subtle enough for white meats with sauces or tomato based pasta but born to be paired with roasted duck or game birds. It has elegant, ripe fruit, full of plummy, dark fruit flavours and will match deliciously with classic red meats and could carry over to match with soft cheeses after the meal.

Pairing suggestion: Slow cooked casseroles, oxtail, chocolate dishes, dark chocolate, chilli, kudu, ostrich, springbok, Swiss Appenzeller cheese, French Tomme and matured English Cheshire cheese

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Cape Blends continued...

L'Avenir Far & Near Pinotage Merlot – Stellenbosch **R130, 00**
2 ½ Star John Platter

A fruit-filled, succulent and lighter-styled red wine boasting a palate filled with notes of ripe red berries.

Pairing suggestion: Game dishes including springbok and kudu

Viljoensdrift Cape Blend – Robertson **R145, 00**
3 Star John Platter

The significant amount of Pinotage coupled with the estate grown Merlot marries into a union of old and new world bliss. Subdued spiciness and ripe plum flavours dominate.

Pairing suggestion: Lamb and aubergine burger with caramelized red onion

Beyerskloof Synergy Cape Blend Reserve - Stellenbosch **R140, 00**
Pinotage, Merlot, Cabernet Sauvignon and Shiraz
4 Star John Platter

The wine has a deep dark red colour with an abundance of fruit on the nose from blackcurrant, dark cherries to hints of plum. This combines well with mocha and cedar aromas from the oak.

Pairing suggestion: Rich pasta, matured steak and Springbok medallions

Alvi's Drift Fusion – Worcester **R250, 00**
Cabernet Sauvignon, Pinotage and Shiraz
4 Star John Platter

This classic cape blend is full of ripe blackberries, mulberries and plums, integrated with vanilla and cashew nut characters through oak maturation.

Pairing suggestion: Red meat, game, duck and mature cheeses

Other Blends

Cederberg – Cederberg **R180, 00**
Merlot, Shiraz
3 Star John Platter

A fantastic blend of 62% merlot and 38% shiraz. The wine shows an abundance of red fruit on the nose. Sweet plums and earthy black currents from the merlot and a slight hint of spice from the shiraz. A wine that is very accessible and smooth with fruity flavours lingering on the palate. This red blend is a must with every braai, but also suited to rich game dishes

Rust en Vrede Estate – Stellenbosch **R490, 00**
Cabernet Sauvignon, Shiraz and Merlot
4 ½ Star John Platter

Deep crimson red with ripe fruit and cassis aromas beautifully integrated with subtle oak and lead pencil characteristics. Cedar and liquorice flavours supported by spice and oak on the palate.

Pairing suggestion: Lamb, venison and dark chocolate

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Other Blends continued...

Van Loveren Cabernet Merlot – Robertson

R95, 00

Cabernet Sauvignon and Merlot

A powerful blend of 60% Cabernet Sauvignon and 40% Merlot. The wine gained elegant Christmas pudding and tobacco notes from 15 months maturation in 100% French Oak barrels. Beautiful aromas of Cigar box, dark chocolate, eucalyptus and mint, together with the smoothness of the Merlot ensure a complex full bodied red.

Pairing suggestion: Lamb with rosemary and garlic, venison, turkey, Irish stew, rare roast beef or roast chicken

Dessert wines

[Available by the glass]

Orange River Cellars White Muscadel

R140, 00

Central Orange River

R30 per glass

4 Star John Platter

Deep golden colour with powerful intensity of ripe fruit bloom loaded with nuances of dried fig, litchi and light and uncloying on the palate.

Pairing suggestion: Fruit, soup, mildly spiced dishes & sweet desserts

Paul Cluver Weisser Riesling Noble Late Harvest

R160, 00

Elgin

R40 per glass

5 Star John Platter

The wine has a very expressive nose, with apricot and pineapple aromas dominating. Soft cardamom pod fragrances and orange blossom are noticeable too. All these characteristics follow through onto the luscious, creamy palate which finishes clean.

Pairing suggestion: Sweet desserts, Lemon Meringue and Crème Bruleè

Badsberg Badslese – Breedekloof

R290, 00

Chenin and Hanepoot

R50 per glass

5 Star John Platter

The wine has a rich, golden colour with a nose of honey and full ripe raisins. Typical botrytis character.

Pairing suggestion: Orange, banana, ginger, nutty desserts, ice cream and chocolate and vanilla cake

“As I ate the oysters with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank their cold liquid from each shell and washed it down with the crisp taste of the wine,

I lost the empty feeling and began to be happy and to make plans.”

Ernest Hemingway, A Moveable Feast

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Port

[Available by the glass]

Allesverloren Fine Old Vintage

R145, 00

Swartland

R30 per glass

4 ½ Star John Platter

Deep ruby colour with alluring aromas of fruit cake, honey, raisins and black currant with chocolate and mocha undertones. Velvety and rich with a soft, smooth lingering fruit cake finish.

Pairing suggestion: Salt, chocolate, dried or candied fruit, hard cow's milk and blue cheese

De Krans Cape Tawny Port NV

R195, 00

Klein Karoo

R35 per glass

4 Star John Platter, Double Gold Veritas

The port boasts a lovely coppery-gold colour with flavours of coffee-toffee, hazelnut, cinnamon spice, as well as some raisins in the background. Good, long finish and excellent grip.

Pairing suggestion: English Stilton and ripe Pont l' Evêque from Normandy

Boplaas Cape Vintage Reserve – Calitzdorp

R245, 00

5 Star John Platter

R40 per glass

Top 100 SA Wines 2012/13

This port is concentrated with dense dark fruit, cassis and chocolate nuances on the palate with flavours of cherries, plum, blackberries and violets on the nose and a peppery and luscious aftertaste.

Pairing suggestion: Hard cow's milk and blue cheese, cured meats, plain chocolate cakes and desserts and fine coffee

Hanepoot

Boplaas Hanepoot Reserve

R135, 00

Calitzdorp

R30 per glass

4 ½ Star John Platter

The wine boasts a full array of yellow fruit-peach and apricot, ripe pear and citrus flavours and a touch of honeyblossom, honey and muscat.

Pairing suggestion: Desserts, fine coffee and Indian & Thai curries

“We are all apprentices in a craft where no one ever becomes a master.”

Ernest Hemingway, The Wild Years

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Wines by the glass

Sparkling Wines & Méthode Cap Classique

JC Le Roux Le Domaine 187 ml	<i>R50, 00</i>
L'Avenir Brut Rosé	<i>R55, 00</i>

White Wines

Altydgedacht Tygerberg Chatelaine	<i>R50, 00</i>
L'Avenir Far & Near Sauvignon Blanc	<i>R55, 00</i>
Diemersdal Estate Unwooded Chardonnay	<i>R55, 00</i>
Durbanville Hills Rhinofields Sauvignon Blanc	<i>R55, 00</i>

Rosé

Vrede en Lust Jess Rosé	<i>R50, 00</i>
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Red Wines

Guardian Peak Frontier Cabernet Sauvignon	<i>R60, 00</i>
L'Avenir Provenance Merlot	<i>R60, 00</i>
Durbanville Hills Rhinofields Shiraz	<i>R60, 00</i>

**We offer a wide variety of wines by the glass. Please ask your waiter.
Corkage will be charged at R60 per bottle.**

"Today is only one day in all the days that will ever be. But what will happen in all the other days that ever come can depend on what you do today"

Ernest Hemingway, The sun also rises

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Wines by Springbok Rugby Legends

Welbedacht Estate Sauvignon Blanc - Wellington

R155, 00

Wines by Schalk Burger Snr – 3 Star John Platter

The wine has a brilliant pale straw colour with upfront aromas of gooseberries, nettles and lemongrass with grape fruit and fresh cut grass. The palate has rich flavours of fresh green herbs with crisp mineral finish.

Vriesenhof Chardonnay – Stellenbosch

R195, 00

Wines by Jan Boland Coetzee - 4 Star John Platter

The wine has clean, crisp aromas of lemon/ lime and grapefruit, with a strong undertone of tropical fruit. On the palate the wine is crisp green apple and lime with a full yeasty flavour on the mid-palate.

Welbedacht Estate Pinotage – Wellington

R185, 00

Wines by Schalk Burger Snr

Gold Michelangelo and 4 Star John Platter

A fusion of freshly picked redberries, showing intense cherry and raspberry interlaced with sweet oak aromas of vanilla, cocoa and smoked meat. Flavour of cherry, dark chocolate, cinnamon and crushed black pepper.

Annandale Shiraz – Stellenbosch

R465, 00

Wines by Hempties Du Toit - 4 Star John Platter

The wine has deep ruby red colour with cedar, vanilla and liquorice with blackberry fruits, cassis aromas and a taste of black cherry and violets.

Molenvliet Proprietors Blend – Stellenbosch

R415, 00

Wines by Ockie Oosthuizen - 4 Star John Platter

Cabernet Sauvignon, Cabernet Franc, Petit Verdot and Merlot

The blend boasts a semi- opaque garnet-Ruby colour with a brick red rim of aromas of freshly crushed red berries, with an underlying liquorice character.

Vriesenhof Kallista – Stellenbosch

R195, 00

Wines by Jan Boland Coetzee - 4 Star John Platter

Merlot, Cabernet Sauvignon and Cabernet Franc

The wine shows flint and leather on the nose with a hint of fruit and cassis and has the complexity of flavours on the palate with flint, leather, spice and fruit.

“Drinking wine was neither a snobbism nor a sign of sophistication nor a cult; it was as natural as eating and to me as necessary...”

Ernest Hemingway, A Moveable Feast

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Wines by SA Golf Legends

Ernie Els Sauvignon Blanc – Western Cape **R155, 00**

Wines by Ernie Els – 4 Star John Platter

The Sauvignon Blanc shows zingy, bright, tropical fruits that abound from the nose and palate. A mélange of guava, pineapple and lemon curd lead to a medium bodied but intensely flavoured, textured palate. Hints of wet earth and bell pepper give complexity and depth, with soft and comforting manor.

Ernie Els Proprietor's Blend– Stellenbosch **R315, 00**

Wines by Ernie Els – 4 ½ Star John Platter

Cabernet Sauvignon, Shiraz, Merlot, Cabernet Franc, Malbec, Petit Verdot,

The nose abounds with dark-blue fruits, a hint of bacon, espresso and fig jam. Classy oak notes and a touch of truffle further tussle with the amazing fruit purity. The large Shiraz component adds a spicy complexity and exotic edge, whilst the sprinkle of remaining Bordeaux varieties gives finesse and depth. Roast beef and sugar-coated blueberries line the intense yet fleshy finish.

The Goose T-Box Sauvignon Blanc **R165, 00**

Upper Langkloof

Wines by Retief Goosen – 4 Star John Platter

Weightiest of the Sauvignons with citrus peel, spice and pure fruit aromas in fine balance with wood.

The Goose Expression – Upper Langkloof **R315, 00**

Wines by Retief Goosen

Shiraz and Cabernet Sauvignon - 4 Star John Platter

A velvet structures wine with subtle tannins. A very soft wine on the palate, full bodied wine with huge complexity showing black cherries on the nose and dark plummy fruit aromas.

The Louis 57 Sauvignon Blanc – Stellenbosch **R160, 00**

Wines by Louis Oosthuizen - Wooded

This wood fermented Chardonnay is produced in a rich and complex style with lemon flavours complemented by soft butter and vanilla aftertaste.

Pairing suggestion: Lemon garnish Fish dishes and Pasta's

The Louis 57 Pinotage – Stellenbosch **R220, 00**

Wines by Louis Oosthuizen

The Pinotage has beautiful plum, mulberry, and red fruit flavours. Its silky tannins create a lingering finish. This wine has excellent ageing potential.

Pairing suggestion: Smoked Kudu, Pork

Louis The Open Championship Syrah– Stellenbosch **R295, 00**

Wines by Louis Oosthuizen

One of the Top 12 Shiraz - Annual Shiraz SA Wine Challenge 2014

Full-bodied wine with a complex nose of a mix of oriental spices, pepper and fruit flavours. Highly concentrated, complex and rich –this premium wine should be savoured as Louis did his famous 57 – with style.

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"Wine is one of the most civilized things in the world"

Ernest Hemingway

The wines are carefully selected to be representative of the major wine regions in South Africa. We selected winemakers who show a passion for quality and craftsmanship as well as wines which offer you a variety of options in flavours and price.

Most importantly, the ever evolving wine list has been chosen to stand up to the depth and intensity of the gastronomical feast you will experience at Hemingway's Restaurant.

A percentage of revenue is donated to Streetsmart Organisation [Organisation assisting street children] and supporting and developing talent of a local string orchestra.

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