

Wine Catalogue

Chenin Blanc 2016

Wine of Origin Paarl

100 % Chenin Blanc

Alc: 12.78
RS: 2.30
TA: 5.60
pH: 3.57

The Chenin Blanc has rich tropical aromas of yellow fruits with pear and guava flavours which tickle the palate. It's well suited to sushi, pasta and creamy goat cheese.

R 55,00 per Bottle

Sauvignon Blanc 2015

Wine of origin Paarl and Durbanville

100 % Sauvignon Blanc

Alc: 12.53
RS: 3.00
TA: 6.20
pH: 3.27

Candy Floss, Litchi-like nose with minerality on the palate. Makes this a typical fresh style of Sauvignon Blanc for the Summer. It's well suited with grilled fish and Seafood

R 60,00 per Bottle

Sauvignon Blanc 2016

Wine of origin Paarl and Durbanville

100 % Sauvignon Blanc

Alc: 13.10
RS: 2.40
TA: 5.60
pH: 3.53

Candy Floss, Litchi-like nose with minerality on the palate. Makes this a typical fresh style of Sauvignon Blanc for the Summer. It's well suited with grilled fish and Seafood

R 60,00 per Bottle

Rose 2015

Wine of origin Paarl and Durbanville

66 % Sauvignon Blanc & 34 % Pinotage

Alc: 12.60
RS: 4.80
TA: 5.80
pH: 3.41

Lovely raspberry nose of Pinotage come through with distinctive minerality of Sauvignon Blanc. This is a lovely Summer drink. It's well suited with salmon, duck and chicken dishes.

R 60,00 per Bottle

Merlot 2014

Wine of origin Coastal

100 % Merlot

Alc: 14.11
RS: 2.80
TA: 5.40
pH: 3.63

In finesse this wine has fruit complexity with plum, blackberry flavours. Subtle oak maturation balances the ripe tannin with the wine. To be enjoyed with a red meat meal within the next 5 years

R 70,00 per Bottle

Cabernet Sauvignon 2014

Wine of origin Coastal

100 % Cabernet Sauvignon

Alc: 13.80
RS: 3.00
TA: 5.20
pH: 3.65

This full bodied wine shows deep cassis and earthy herbal notes, mingle with sweet oak flavours, leading to a lively firm finish. Good balance and structure to be enjoyed with steak

R 70,00 per Bottle

Pinotage / Cabernet Sauvignon 2014

Wine of origin Paarl

70% Pinotage and 30 % Cabernet Sauvignon

Alc: 13.42
RS: 2.90
TA: 5.10
pH: 3.54

A red wine with concentrated berry, cherry and plum flavours with soft silky tannins and a hint of spice on the finish. It's well suited to meat, pasta or spicy dishes

R 70,00 per Bottle

Reserve Syrah/Mourvedre/Viognier 2014

Wine of origin Coastal

Shiraz 87 % / Mourvedre 9 % and Viognier 4%

Alc: 14.32
RS: 2.90
TA: 5.20
pH: 3.51

The SMV is a spicy aromatic red blend that has been French oak Matured. It is well suited with meat, Spicy dishes or seafood.

R 105,00 per Bottle

Stirrup Cup Reserve 2014

Wine of origin Coastal

Cabernet Sauvignon 45%/ Merlot 44% /Cabernet Franc 11%

Alc: 13.47
RS: 2.40
TA: 5.10
pH: 3.58

The wine bursts with berry and violet flavours. The tannin and wood balance is complemented with typical spice and fynbos nuances. Well suited with any dish

R 110,00 per Bottle