



PRUE LEITH

EXPERIENCE CULINARY EXCELLENCE

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*Diners Club International Wine List of the Year
Platinum Award*

Méthode Cap Classique

Simonsig Kaapse Vonkel Brut 2009

A delicate sophisticated Cap Classique with delicious flavour intensity. Kaapse Vonkel shows lively floral and Chardonnay citrus fruit on the nose which is greatly complimented by red berry flavours from Pinot Noir and Pinot Meunier grapes.

R195-00

Stellenbosch

Villiera “Brut Natural” 2008

The balance and softer style of this Cap Classique made it possible to avoid adding dosage which means it is extra dry and ideal as an aperitif.

R250-00

Stellenbosch

Graham Beck Bliss Demi Sec NV

Light yeasty aromas, with hints of butterscotch, honey and praline. This delectable bubbly will stimulate your sweeter senses.

R205-00

Robertson

Pierre Jourdan Cuvée Belle Rosé

A dry, subtly pink MCC made from Pinot Noir grapes at Cabriere Estate. Franschoek

R245-00



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Champagne

Moët et Chandon Brut NV

R680-00

A subtle, drier-styled champagne, pale yellow in colour with shades of green, with a lime and vine blossom attack.

Billecart-Salmon Brut Rosé

R850-00

The aromas are chiefly characterised by pear and blackberry with hints of cut hay. Light and refined with a touch of citrus on the finish.

Sauvignon Blanc

Sophie Te'blanche Sauvignon Blanc 2011

R120-00

Iona's second Label, this is an elegant, complex and finely balanced wine with lovely floral aromas, showing lime and mineral undertones. Ripe gooseberry and pears on the palate with a fresh finish.

Elgin

L'Avenir Sauvignon Blanc 2011

R100-00

A wine with a crisp, tropical palate with notes of ripe summer melon, passion fruit, guavas and fresh green peppers. It shows a very natural, refreshing acidity.

Stellenbosch

De Grendel Sauvignon Blanc 2010

R145-00

Fine capsicum, green fig and granny smith apple aromas.
Elegant and dry with crisp herb notes, firm acidity and a lingering finish.

Durbanville

Klein Constantia Sauvignon Blanc 2009

R200-00

Mineral hints on top of the tropical fruit flavours, 12% Semillon adds richness and backbone.

Constantia



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Chenin Blanc

Monterosso Chenin Blanc Old Bush Vine 2011

R95-00

A Prue Leith favourite! This wine is smooth on the palate with rich tropical fruit flavours and an overtone of honey. A refreshing, well-balanced wine with brisk acidity.

Stellenbosch

Mulderbosch 'Steen op Hout' Chenin Blanc 2009

R130-00

Pineapples, lemon and lime aromas with nuances of nutmeg and cloves. Well-balanced and elegant, stylistically off-dry and lightly oaked. An excellent food wine.

Stellenbosch

White Blends

Longridge HPG White 2010

R80-00

A rich, yet elegant wine laden with fresh summer fruits and balanced with notes of grapefruit, apple and guava.

Somerset West

Haute Cabrière Chardonnay/Pinot-Noir 2010

R145-00

This wine will surprise you with elegance, richness and an enticing bouquet that promises fruit, complexity and subtle spices.

Franschhoek



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Chardonnay

De Wetshof Bon Vallon Chardonnay (Unwooded) 2009

R130-00

Matured on the lees. A fresh, easygoing and lemony flavored wine with a nutty finish.

Robertson

Tokara Zondernaam Chardonnay (Medium wood) 2010

R145-00

The palate is fresh and fruit driven with a hint of toast on the finish and a long zesty after taste. An easy drinking wine that pairs well with fish and chicken dishes.

Stellenbosch

Warwick Chardonnay 2008

R320-00

Creamy, buttery oak richness and smooth structure with flavours of pear and grapefruit.

Stellenbosch

Rhône Style Blend White

Bellingham Fair Maiden 2008

R205-00

A blend of Chenin Blanc, Viognier, Grenache Blanc, Roussanne and Verdelho. Attractive tropical fruit, ripe peach, zesty citrus with discreet vanilla spice overtures.

Wellington

Lammershoek Roulette Blanc 2009

R220-00

This wine is complex and intriguing with mineral and fruity tasting notes. A lovely mouth-feel, taut acidity and a great length makes this an elegant wine that will impress.

Swartland



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Other Varietals

Rustenburg Roussanne 2008

R275-00

South Africa's first example of this varietal! Together with Viognier, striking white hedge row flowers, floral perfumes, slightly oaked.

Stellenbosch

Fairview Viognier 2009/2010

R160-00

SA's original Viognier example, and a very consistent one at that. A lovely wine with white pear and red apple fruit aromas and a hint of spiciness. Prominent flavours are marmalade and pear, with a good tannin grip and structure on the finish.

Paarl

Nitida Semillon 2009/2010

R175-00

Tastes of woodland frangipani and dripping Renosterveld honey, wild gooseberries, and a sense of subtle nettles or cloves.

Durbanville

Terra Del Capo Pinot Grigio 2007/2008

R120-00

A fruit driven wine, elegant and smooth with delightful aromatics. Refreshing, easy drinking, golden delicious apple flavours.

Franschhoek

Off-Dry White

Neethlingshof Gewurztraminer 2010

R105-00

A versatile wine that is sweet on the nose but not on the palate. Off-dry with a spicy character, traces of Turkish delight, an abundance of litchi and a zesty finish.

Stellenbosch



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Semi-Sweet White

Cederberg Bukettraube 2011

R130-00

A well-balanced wine with an exotic yet delicate character, laced with a crisp acidity. Expressive floral aromas, hints of dried mango, apricots and honey blend to form this complex nose component.

Citrusdal

Rosé and Blanc De Noir

Delheim Pinotage Rosé 2009

R90-00

The wine displays the typical Pinotage red berry fruit aromas, which follows through onto a refreshing medium dry palate.

Stellenbosch

De Grendel Rosé 2010

R95-00

Lovely red berry, strawberry and watermelon aromas. A beautiful wine with a dry finish and a crisp refreshing natural acidity.

Durbanville

Organic Wines

Reyneke Biodynamic Sauvignon Blanc 2008

R175-00

Unoaked, dominated by pear-drop ferment character, though fruit: acid components are in balance.

Stellenbosch

Laibach Ladybird Red 2008

R185-00

Deep dark colour with a lovely refreshing red tint. Sexy and sleek with oodles of black fruit. Good dollops of spice well supported with some lovely supple tannins.

Stellenbosch

Stellar Organic Cabernet Sauvignon 2008

R105-00

This wine exhibits characteristic Cabernet traits with ripe tannins that have no harsh edges.

Olifants River



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Cabernet Sauvignon

Landskroon Paul de Villiers Cabernet Sauvignon 2009

R165-00

This wine is full-bodied with delicious rich flavours of black berry and piquant pepper supported by tones of spicy oak gained from aging in new oak barriques.

Paarl

Waterford Cabernet Sauvignon 2007/2008

R275-00

A wine for classic Cabernet lovers. A dry wine with dense tannins and uncious fruit. Aromas of lead pencil, chalk, bitter cherry and cigar smoke

Stellenbosch

Le Riche Cabernet Sauvignon 2007/2008

R320-00

Spicy oak on the palate is complimented by rich dark fruits and enhanced by velvety mocha undertones. A beautiful wine with supple tannins, a firm structure and lingering finish.

Stellenbosch



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Shiraz

Darling Cellars Black Granite Shiraz 2009

R115-00

An elegant wine with spicy red fruit and pepper appeal.

Darling

Guardian Peak Shiraz 2009/2010

R130-00

Plum and cherry fruit aromas with Christmas fruit-cake, chocolate and savoury notes. Chocolate flavours follow through beautifully onto the end palate.

Stellenbosch

Saxenburg Private Collection Shiraz 2005

R270-00

Matured for 12 months in American oak barrels. Well balanced, full bodied. Lively subtle fruit and herbaceous peppery aroma.

Stellenbosch

Stellenzicht Golden Triangle Shiraz 2006

R215-00

Full-bodied and ripe with an abundance of red fruit flavours and sweet prunes. Balances well with its firm structure and elegant finesse.

Stellenbosch

Kevin Arnold Shiraz 2007/2008

R315-00

Beautifully soft and velvety tannins make for a great and memorable glass of wine. Slightly oaky overtones combine with spice and mocca on the nose. Full, rich and fairly dry on the mouth feel.

Stellenbosch



Official Glassware Sponsor

Pinot Noir

Glen Carlou Pinot Noir 2007/2010

R270-00

Mixed berries co-habiting with herb-rich scrub, juicy palate, amenable tannins and a long, balanced finish.

Paarl

Bouchard Finlayson Galpin Peak Pinot Noir 2008

R420-00

Silky smooth tannins with delicious berry fruits, and underlined fruit of the forest tones. Arguably one of SA's best.

Walker Bay

Creation Pinot Noir 2009/2010

R280-00

The intensely fragrant bouquet shows a mélange of cherry, red and dark berry aromas, elegant vanilla and a whiff of wood spice

Hemel en Aarde

Pinotage

Beyerskloof Pinotage 2010

R120-00

Medium to full-bodied with a deep red colour. Serious value for money. A complex wine with black and red berry flavours well integrated with the oak.

Stellenbosch

Hidden Valley Pinotage 2009

R175-00

Big bold style with surprising softness on the palate. Rich seductive aromas of mocha and mulberry, with a ripe, spicy blackberry and chocolate taste.

Stellenbosch

Barista Pinotage 2009/2010

R280-00

A burst of intense, rich coffee and chocolate aromas with ripe nuances of mulberry, plum and Marachino cherries. Sweet aromas with vanilla and banana follow through on the palate.

Paarl



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Merlot

Excelsior Merlot 2009/2010

R140-00

Rich dark red fruit, slightly gamey with a dusty, lingering finish.

Robertson

Villiera Merlot 2008/2009

R160-00

Fresh mint and berries dominate, with soft tannins

Stellenbosch

Plaiser de Merle Merlot 2008

R285-00

Show in bouquet teeming with violets, strawberries, blackberries, blackcurrent and a hint of mint. Medium to full-bodied with a soft and velvety palate laced with ripe fruit and supported by vanilla oak flavours.

Paarl

Cape Blends

Beyerskloof Synergy 2008

R150-00

Structured and well balanced with an intense mouth- feel. Complex dark fruit with blackcurrant, cassis and well integrated oak aromas.

Stellenbosch

Warwick Three Cape Ladies 2008

R230-00

A great example of a truly South African blend. The components are Cabernet, Pinotage And Merlot with a touch of Shiraz. Sumptuous, well balanced, a cape classic!

Stellenbosch

Mont Du Toit

R295-00

Careful grape selection, traditional methods and maturation in small oak barrels, create a fruity and powerful red wine.

Wellington



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Other Interesting Varietals

Spice Route Mourvèdre 2007

R195-00

Elegant with evolved tannins of rich plum, berry fruits and subtle spice.

Malmesbury, Swartland

Bellevue, Morkel Malbec 2006/2007

R190-00

100% Malbec, with black plum fruit, fine tannins, and a long savoury finish.

Stellenbosch

Rainbow's End Cabernet Franc 2009

R235-00

Classic structure, well-managed tannins with tealeaf edge, floral notes.

Stellenbosch

Monterosso Sangiovese Socrate 2009

R110-00

A great find this year for the team at Prue Leith! A truly beautiful wine with a good length and well developed flavors. Red berries and plum are followed with clean modulated tannins.

Stellenbosch

Rhône Style Blend Red

Lamershoek Roulette Rouge 2006

R265-00

Warm, fragrant spice hits first with bright red fruit and a touch of "fynbos" just after.

The wine has a wonderful freshness on the palate followed by red mouth-filling fruit and a fine tannin structure. The finish is spicy and peppery.

Swartland



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Bordeaux Blends

Rupert & Rothschild Classique 2009

R200-00

Distinct cherry and mulberry flavours and subtle hints of coriander, spice and pecan nuts. Elegant and well integrated with youthful tannins and a lingering finish.

Simondium (near Paarl)

Morgenster Lourens River Valley 2005

R225-00

Complexity of aromas with tobacco, liquorice and spices, with a long finish. Consistent and elegant.

Stellenbosch

Buitenverwachting Christine 2002/2003

R400-00

Ripe berries with nutty and wood vanilla characters, perfect harmony between strength and finesse.

Constantia

Meerlust Rubicon 2006

R495-00

Blend of Cabernet Sauvignon, Merlot, Cabernet Franc with blackberry, cassis fruit, smoky oak and a hint of clove. A South African "First Growth".

Stellenbosch



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International Wines

France

R310-00

Château Bernadotte, Haut Médoc 2005

Rich, full bodied yet elegant, with generous flavour. A blend of Cabernet Sauvignon, Merlot, Cabernet Franc and a touch of Petit Verdot. Typical Bordeaux structure and pose. Harmonious fruit, good length.

Australia

R320-00

Penfolds Thomas Hyland Chardonnay 2006

This wine displays all the fruit and freshness naturally present in the chardonnay varietal, with great wood integration. Bright, golden yellow colour. Mineral and floral aromas, with dried fruit notes. Fresh, fat and round.

Spain

R345-00

Marques de Riscal Rioja Reserva 2004

Earthy and perfumed, great acid to cut through fatty meats like lamb. Sumptuous yet elegant, with sweet vanilla spice from American oak. Nutty Rioja aromas. Harmonious fruit, good length.

New Zealand

R220-00

Villa Maria Marlborough Riesling 2004

Quite sherbety and aromatic, with a blossom fragrance. Off dry, but with lovely balance.

Half Bottles

Zandvliet Shiraz 2006 (375ml)

R85-00

Peppery fruit brushed with oak char & fynbos. Dry, savoury and jammy nuances on palate.

Robertson

Graham Beck Brut (375ml)

R85-00

Light, yeasty aromas, good fruit on the nose, and rich creamy complexity on the palate.

Robertson



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Dessert Wine

Nederburg Private Bin Eminence NLH Muscadel 2008	<i>R35-00 per glass</i>
Glen Carlou "The Welder" 2008	<i>R22-00 per glass</i>
Klein Constantia Vin De Constance 2004	<i>R50-00 per glass</i>

Wine by the glass

Simonsig Kaapse Vonkel Brut	<i>R40-00</i>
Monterosso Chenin Blanc	<i>R35-00</i>
Sophie Te'blanche Sauvignon Blanc	<i>R35-00</i>
De Wetshof Bon Vallon Chardonnay	<i>R35-00</i>
Cederberg Bukettraube (semi-sweet)	<i>R30-00</i>
Neethlingshof Gewurztraminer	<i>R30-00</i>
Delheim Pinotage Rosé	<i>R25-00</i>
Excelsior Merlot	<i>R38-00</i>
Landskroon Paul de Villiers Cabernet Sauvignon	<i>R38-00</i>
Darling Cellars Black Granite Shiraz	<i>R36-00</i>
Beyerskloof Pinotage	<i>R36-00</i>



See our liqueur trolley for a more comprehensive selection of brandies and digestives.

For our esteemed patrons with something special or rare we charge a R50.00 corkage fee per 750ml bottle of wine.

To book your table at Prue Leith Restaurant please call (012) 654 5203 or alternatively email info@prueleith.co.za

Banking Details

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- Wheelchair Friendly - We have wheelchair access. Toilets require assistance.
- Regret No Children under the age of 10 years



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