



# PrueLeith

Culinary Institute

## WINE LIST

### Champagne

Champagne is a prestigious and protected wine that is both globally recognized and rooted in centuries-old traditions. Champagne is a delimited winemaking region recognized by the Champagne Appellation d'Origine Contrôlée (AOC) label. Harsh climate conditions, the limestone subsoil and its location along natural slopes form the region's distinctive terroir, giving Champagne wines their unique character. Champagne has the ability to play well with a variety of foods even though for many of us it is more of an apéritif than a pairing wine. It is praised for its versatility.

**Veuve Clicquot Brut Yellow Label NV**     **R 1650.00**  
Golden-Yellow, tiny bubbles, fruity, vanilla,  
toasty.  
**Reims**

**Bollinger Special Cuvée Brut NV**     **R 1999.00**  
Bubbles like velvet, pear, brioche and spicy  
aromas, notes of fresh walnut.  
**Aÿ-Champagne**

**Nicolas Feuillatte Réserve Exclusive Brut**     **R 1530.00**  
**Rosé NV**  
Red summer fruit flavours, red currants,  
blueberry, raspberry.  
**Chouilly**



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## Méthode Cap Classique

Méthode Cap Classique or “MCC” is a South African term indicating a sparkling wine made in the traditional method (the same way Champagne is made) by which secondary fermentation takes place inside the bottle. Like Champagne, MCCs pair well with a great variety of dishes from starters to desserts.

<b>Kleine Zalze Brut Rosé NV</b>	<b>R 265.00</b>
Delicate silver pink hue cherry, red berries.	
<b>Stellenbosch</b>	
<b>Boschendal Grande Cuvée Brut 2015</b>	<b>R 590.00</b>
Fresh green apples and a hint of citrus. Almond biscotti and brioche. Creamy mouthfeel.	
<b>Elgin</b>	
<b>Graham Beck Brut NV</b>	<b>R 370.00</b>
Light yeasty aromas, limey fresh fruit and creamy.	
<b>Robertson</b>	
<b>Darling Cellars Demi-Sec NV</b>	<b>R 250.00</b>
Made with 100% Chenin Blanc grapes. Pale golden colour, green apples, pineapple and orange zest. Biscuit flavours and delicate touch of sweetness.	
<b>Darling</b>	



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## Prosecco

Italy's most popular sparklers. Prosecco originates from the Valdobbiadene region in Veneto. The wine is made with Prosecco grapes (also called "Glera") and made into wine via the Charmat sparkling method. It pairs well with seafood, savoury cheeses, cured meats and fruits. Try it with a sweet-and-salty appetizer like Prosciutto-Wrapped Dates! Prosecco is also delicious with Asian dishes such as Thai noodles or sushi.

**Valdo Extra Dry NV DOC R 335.00**

Light straw yellow colour, ripe apples, acacia flowers.

**Treviso**

**Bacio Della Luna Extra Dry NV DOC R 440.00**

Vibrant yellow colour, white flowers, apple and peach flavours.

**Venetto**

## WHITE WINES

### Sauvignon Blanc

A white grape variety mostly used to produce dry white wines. Light and refreshing with tasting notes most commonly associated with tropical, tree and citrus fruits. Sauvignon Blanc is one of the most food-friendly, white wines. It pairs well with seafood, chicken, green vegetables, and herb-forward sauces like pesto, chimichurri, and mojo sauce.

**Fryer's Cove Sauvignon Blanc 2022 R 295.00**

Guava, paw-paw, green fig and limes. Citrus fruits and wonderful saline savouriness.

**Cape West Coast**

**Creation Sauvignon Blanc 2020 R 340.00**

Elderflower, papaya, passionfruit.

**Walker Bay**



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<b>Groote Post Seasalter Sauvignon Blanc 2021</b> Earthy, mineral notes and zesty fruit. Fresh acidity and subtle saline elements. <b>Darling</b>	<b>R 360.00</b>
<b>Juliette Sauvignon Blanc by Old Road Wine Co 2021</b> Crushed pineapple, bananas and soft tropical notes of white peaches and pear. Green melon flavours. <b>Elgin</b>	<b>R 255.00</b>
<b>Springfield Life from Stone Sauvignon Blanc 2021</b> Tangy flavours of blackcurrant leaf and grapefruit and a flinty struck match undertone. <b>Robertson</b>	<b>R 320.00</b>
<b>Southern Right Sauvignon Blanc 2022</b> Complex and subtle aromas of green apple, white pear, white peaches, Meyer lemon, yellow grapefruit and fresh lemon thyme, complement a mineral, saline, chalky dry palate with flavours matching the aromas. <b>Cape Coast</b>	<b>R 350.00</b>



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## Chardonnay

A white grape variety native to Burgundy and currently the most popular in the world. It is known to be a relatively dry, medium-bodied white wine emanating fresh, crisp notes of pear, guava, lemon-peel and apple. Chardonnay is going to go well with butter or nutty flavours. When it comes to seafood it will pair well with seafood dishes based on shellfish like crab, lobster, shrimp, and mussels. You'll also find that it pairs very well with flaky white fish.

**Groot Constantia Chardonnay 2020** **R 550.00**

Lemon, lime and stone fruit on the nose. Toasted almonds and creamy flavours. Fresh acidity.

**Constantia**

**Backsberg Citrus Hill Chardonnay 2020** **R 215.00**

Lightly oaked and aromatic. Notes of cashew, cream and bright citrus.

**Coastal Region**

**Louisvale Chardonnay 2021** **R 400.00**

Complex nose with elegant aromas of lemon blossom, pineapple and apricot. Smooth and buttery with a lingering aftertaste.

**Stellenbosch**

**Fat Bastard Chardonnay 2021** **R 270.00**

Rich golden yellow colour, vanilla, honeysuckle, acacia flower and citrus with a long toasty finish.

**Robertson**

**Hamilton Russell Chardonnay 2021** **R 1170.00**

The best Chardonnay produced to date with extra length, layers and intensity. Pure, complex fruit aromas of ripe pears, green and yellow apples, limes, lemon verbena and white peaches with alluring hints of beeswax, raw nuts and sea salt.

**Hemel-en-Aarde Valley**



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## Chenin Blanc

A versatile grape that originated in the Loire Valley in France and has become an important grape in South Africa. It truly has something for everyone. With complex notes of beeswax, ginger, lemon verbena, chamomile and jasmine, there is truly nothing like it.

Dry and Off-Dry Chenin Blanc pairs best with salads and lighter meat-based dishes, including ham, roast pork, chicken Kiev, fish & chips and prawns. For spicier dishes like Kung Pao chicken, spicy ceviche or curried chicken salad, go with an off-dry Chenin Blanc.

**Raats Chenin Blanc 2020 R 385.00**

Yellow apple, kiwi fruit and pineapple core, alongside notes of green melon and limes. Zesty citrus flavour on the palate with a mineral finish.

**Stellenbosch**

**Fryer's Cove Chenin Blanc 2022 R 310.00**

Bright with acidity and mouth-watering flavours of lemon, nectarine and white peach. Subtle oak spice from maturation in large oak barrels.

**Cape West Coast**

**Kumusha Chenin Blanc 2021 R 210.00**

Aromas of pear, white peach and lime on the nose. A juicy palate with flavours of melon and papaya. A crisp dry finish.

**Slanghoek**

**Reyneke Organic Chenin Blanc 2021 R 250.00**

Generous notes of apple, pear and mint. Delicate lacteous note evoking butter.

**Western Cape**

**Ken Forrester Petit Chenin 2022 R 180.00**

A youthful, fresh wine with flavours of quince and pear drops. Crunchy green apple and grapefruit flavours.

**Stellenbosch**



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## Semi-Sweet & Off Dry White

<b>Nitida Riesling 2015</b>	<b>R 330.00</b>
Honey, apple and apricot. Floral aromas. Long fresh finish.	
<b>Durbanville</b>	
<b>Boschendal Le Bouquet 2020</b>	<b>R 155.00</b>
Tropical pineapple and peach with spicy undertones and a lingering floral aroma of honeysuckle and frangipani. Medium sweet with an uncloying tangerine finish.	
<b>Western Cape</b>	
<b>Delheim Gewürztraminer 2020</b>	<b>R 280.00</b>
Vibrant aromas of litchi, Turkish delight and rose petals. Fresh fruit flavours with a touch of sweet honeycomb.	
<b>Calitzdorp</b>	
<b>De Krans Moscato 2022</b>	<b>R 170.00</b>
Fresh tropical fruit flavours of litchi and apricot are enhanced by a hint of muscat. Tropical fruit and honey with a fizzy taste and exotic spices.	
<b>Western Cape</b>	



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## Other White Varietals

<b>Nitida Sémillon 2018</b>	<b>R 280.00</b>
Imagine freshly baked scones, topped with melted butter and marmalade. The rich, creamy, gorgeous mouthfeel is enhanced by yellow hay, orange peel and dried apricots.	
<b>Durbanville</b>	
<b>Creation Viognier 2022</b>	<b>R 325.00</b>
Pertinent peach and white pear aromas. Smooth palate with flavours of apricot. Crisp minerality and well-integrated natural acidity.	
<b>Walker Bay</b>	
<b>Lothian Riesling 2016</b>	<b>R 395.00</b>
Turpene nose with lime zest, camomile and lemon blossom. Crisp green apple acidity, kiwi, Galia melon and pine notes on the palate.	
<b>Elgin</b>	
<b>Protea Pinot Grigio 2021</b>	<b>R 190.00</b>
Stone fruit, peach and lemon aromas. Nectarine and lemon freshness on the palate. Bright, light and zippy with medium body, concentration and length.	
<b>Western Cape</b>	

## White Blends

<b>Spier Creative Block 2 2020</b>	<b>R 290.00</b>
(Sauvignon Blanc/Sémillon)	
Gooseberry and lime on the palate. Crisp and light with hints of reeds.	
<b>Western Cape/Coastal Region</b>	
<b>Landskroon Paul Hugo 2020</b>	<b>R 180.00</b>
(Chenin Blanc/Sauvignon Blanc)	
Light, fresh and easy drinking with lovely tropical flavours. A wine for everyday enjoyment.	
<b>Paarl</b>	





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<p><b>Muratie Laurens Campher 2020</b> (Chardonnay, Chenin Blanc, Sauvignon Blanc, Viognier, Verdelho) Stunning. Rich ripe pineapple, guava, mandarin orange and a touch of green grass. Creamy and soft palate with well-integrated acid. Beautiful poise and balance. <b>Stellenbosch</b></p>	<p><b>R 375.00</b></p>
<p><b>Vrede en Lust White Mischief 2020</b> (Chenin Blanc, Riesling, Sauvignon Blanc, Sémillon, Viognier, Pinot Grigio) Quaffable white. Citrus fruit, spicy, wet hay, well oaked, complex. Long aftertaste. <b>Franschhoek</b></p>	<p><b>R 255.00</b></p>
	<p><b>Rosé</b></p>
<p><b>Fryer's Cove Doringbay Pinot Noir Rosé 2021</b> Gorgeous colour, fresh, crisp, strawberry, gentle raspberries, dry moreish elegance. <b>Coastal Region</b></p>	<p><b>R 260.00</b></p>
<p><b>Kumusha Cinsault Rosé 2021</b> Aromas of bright red fruit with cherry and strawberry flavours. Notes of subtle floral and dry spice adding character. <b>Slanghoek</b></p>	<p><b>R 210.00</b></p>
<p><b>Backsberg Summer Berry Rosé (Off-Dry) 2022</b> (Grenache, Pinotage) Flavours of pink candy-floss, fresh strawberry and rich cream carried through from nose to palate. A feminine wine. <b>Paarl</b></p>	<p><b>R 155.00</b></p>
<p><b>Karen Rosé 2018</b> (Merlot) Aromas of freshly cut flowers and ripe red berries. Complex flavours of rose petals, melon and pomegranate. Elegant and subtle tannins with fresh minerality. <b>Franschhoek</b></p>	<p><b>R 445.00</b></p>



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## RED WINES

### Cabernet Sauvignon

The most widely grown red wine grape in the world and its wines were recently ranked as the most searched and sought after in the world. These wines taste of heavy red and black fruit backed by noticeable tannic content. Cabernet Sauvignon is usually best paired with red meat, but can also go well with vegetarian meals such as portobello mushrooms and certain cheeses.

**Glenelly Cabernet Sauvignon 2019 R 330.00**

Complex nose with flavours of cassis, blackcurrant, cherry, a touch of spices and perfume. A good tannin structure and is perfectly balanced.

**Stellenbosch**

**Roxton Black by Brampton Cabernet Sauvignon 2018 R 450.00**

The palate expresses the vintage by bringing together the masculine firmness and length of the Cabernet Sauvignon with a juicy fruit core. Great tannins with depth and complexity.

**Stellenbosch**

**Groot Constantia Cabernet Sauvignon 2021 R 590.00**

A range of berry fruit on the nose, like black cherries, plums and blackcurrants. Fifteen months ageing in small French oak barrels add cinnamon and cedarwood flavours.

**Constantia**

**Franschhoek Cellar Cabernet Sauvignon 2021 R 230.00**

Blackcurrants and violets on the nose, followed by concentrated dark berry flavours integrated with tobacco and spice from savoury oak. Smooth and juicy lingering finish.

**Western Cape**



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## Merlot

Merlot is a black and blue grape variety that produces softer, medium to full-bodied dry red wine. It has thinner skin and tends to be less astringent due to fewer and softer tannins. The tasting notes are often backed by undertones of cocoa, vanilla and various earth tones. Merlot is an excellent food wine due to its soft tannins, medium-high acidity, and enjoyable fruit flavours. Merlot wine is almost always dry, but its strong fruit flavours can give an illusion of sweetness. Its position in the middle of the red wine spectrum makes it possible to pair it with both white and dark meat. Merlot gives medium-bodied red wines which taste great with cheese, snacks, and different dishes.

**Bosman Generation 8 Merlot 2021 R 200.00**

Ruby red in the glass. Nose shows vegetal and meaty notes with red berries and cedar. Medium-bodied with loads of blackberry and mulberry.  
**Wellington**

**Lomond Merlot 2020 R 320.00**

Dark chocolate mint, ripe sweet dark berries, black olives and prunes. Clean cherry flavours with hints of fynbos and oak spice.  
**Cape Agulhas**

**La Bri Merlot 2018 R 395.00**

Delightful notes of black cherries, nutmeg and vanilla from 20 months of maturation in oak. The palate has mouthwatering acidity.  
**Franschhoek**

**Louisvale Merlot 2020 R 255.00**

The palate is silky and smooth with rich ripe plum and mulberry flavours supported by subtle oak nuances and soft ripe tannins.  
**Stellenbosch**



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## Shiraz

Shiraz or Syrah is a black grape variety that most commonly makes medium to full-bodied dry red wine. It is one of the darkest coloured inky wines you can find. Deep purple in hue with not much translucency. Syrah's violet and velvety elegance are backed by big fruit and crunchy spice. As a general rule Syrah (Shiraz) pairs very well with grilled meats, vegetables, wild game and beef stew.

**Guardian Peak Shiraz 2020 R 250.00**

Deep ruby red colour. On the nose, smokey mulberry, red cherry with hints of pomegranate. Juicy palate with ripe cherry and blackberry supported by sweet baking spices and mocha notes.

**Stellenbosch**

**Leeuwenkuil Shiraz 2020 R 220.00**

A good fruity Shiraz with ripe berries, plum fruit, and white pepper. Medium-bodied, soft tannins and medium acidity. Decent complexity and finish.

**Swartland**

**Gabriëlskloof Syrah 2020 R 310.00**

Signature white pepper, blackcurrant and violets combined with light vanilla and spice to give you a classic style Bot Rivier Syrah.

**Bot Rivier**

**Klawer Shiraz 2021 R 145.00**

An intense, well-balanced wine with ripe plums & blackberries filling the palate. Well-integrated tannins on a long finish.

**Olifants River**



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## Pinot Noir

Commonly referred to as the “noble grape” or “red burgundy”, Pinot Noir is a blue-tinged grape variety. It originates from Burgundy, France. Younger Pinot Noir taste less complex and red fruit notes tend to be the most prominent. As Pinot Noir ages, its complexity is enhanced, revealing more earthy and smokey mineral notes. Pinot Noir pairs well with a wide range of foods. Fruitier versions make a great match with salmon or other fatty fish, roasted chicken or pasta dishes; bigger, more tannic Pinots are ideal with duck and other game birds, casseroles or, of course, stews like beef bourguignon.

**Creation Pinot Noir 2020 R 515.00**

Ruby red. Overripe strawberry, earthy notes, anise, beeswax, and incense. Rich taste with ash and freshly cut tobacco, and red berries.

**Walker Bay**

**Edgebaston David Finlayson Pinot Noir 2020 R 405.00**

Dark ruby. Intense and complex with red berries, sweet spices, cow shed and oak. Fresh with good acidity, medium well-integrated tannins and a good length in the finish.

**Stellenbosch**

**Glen Carlou Pinot Noir 2021 R 365.00**

Complex and layered delicate fruit flavours of cranberry, pomegranate and raspberry. Light-bodied style of Pinot. Floral notes and a touch of oak. Natural bright acidity and silky tannins.

**Paarl**

**Elgin Pinot Noir by Old Road Wine Co 2019 R 570.00**

This wine mesmerises with layered red fruit like strawberry and cherry, wildflowers, and spice. An earthy minerality with a long succulent finish.

**Elgin**



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## Pinotage

Pinotage is a grape crossing of Cinsault and Pinot Noir. It was first crossed in South Africa in 1925 in the garden of scientist Abraham Perold. The grapes are extremely dark in colour and the wine is bold and high in tannins. It is the second most planted grape in South Africa. Pinotage matches best with meats like venison, goat, and lamb. You can also easily pair Pinotage with beef as well, though we'd recommend heavier cuts like flank steak or skirt steak. Lamb kebabs, burgers, and grilled pork chops will also pair well with Pinotage.

**Diemersdal Pinotage 2021 R 340.00**

Deep purple colour. Clean medium aromas of coffee, jam, cherry, cassis, charred wood, smoke. Dry, medium acidity and tannin. Not suitable for ageing.

**Durbanville**

**Delheim Pinotage 2018 R 355.00**

Dark red colour. Nose of dark berries, some sweetness, mocha. Palate is round, smooth with medium tannins. Very well balanced, easy to drink. An excellent Pinotage and real charmer.

**Stellenbosch**

**Backsberg Blu Berry Row Pinotage 2020 R 270.00**

Ripe cherry, coffee bean and sweet strawberry flavours are complemented by subtle undertones of dried herbs. This Pinotage has a juicy mouth-feel with supple, sweet tannins.

**Coastal Region**

**The Fat Man by Old Road Wine Co 2020 R 225.00**

The Fat Man is generous and inviting on entry, with juicy red berries and plums with hints of milk chocolate, oregano and spice. A clean, smooth medium-bodied wine with a dry finish.

**Western Cape**



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**Southern Right Pinotage 2021 R 710.00**

Pure lifted fruit aromas of blueberries, cassis and ripe wild strawberries, combine with blackcurrant leaf, liquorice, cocoa and roasted fennel seeds.

The wine is bright, lively, energetic and long on the palate, with flavours of cranberry, pomegranate and liquorice.

**Cape Coast**

## Other Interesting Red Varietals

**Hillcrest Cabernet Franc 2018 R 450.00**

Dark purple red. Spicy fynbos floral tones on the nose. On the palate, it is elegant and smooth.

Well balanced on the spice and mulberry taste.

**Durbanville**

**Bosman Nero d'Avola 2019 R 590.00**

Great Italian variety was grown by Bosman. Very complex with dark chocolate and coffee notes.

The palate is soft and floral with hints of clay, cigar box and wood shavings.

**Wellington**

**Idiom Zinfandel (Primitivo) 2015 R 685.00**

Dark red with bright edges. Great nose of ripe cherries and berries, soft spices and herbs.

Palate full with great balance and good complexity.

**Stellenbosch**

**Rustenberg Grenache 2019 R 295.00**

Humble nose. Noticeable cherry and plum on the palate. Hints of vanilla. Very easy drinking.

**Stellenbosch**



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## RED BLENDS

### Bordeaux Style Blends

**Seriously Old Dirt by Villafonte 2019** R 595.00  
(Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot)  
Villafonte's so-called second label is a superstar in its own right. Rich and complex, with dark fruit, choc-caramel and smokey flavours. A real wonder.  
**Paarl**

**Bellingham The Homestead Red Blend 2018** R 245.00  
(Merlot, Cabernet Sauvignon)  
Rich nose with red fruit. Allspice notes. Good smooth structure with classic blackberry and oak.  
**Western Cape**

### Other Red Blends

**Groot Constantia Lady of Abundance 2018** R 495.00  
(Shiraz, Cabernet Franc, Merlot, Cinsault)  
Deep red. Rich aromas of cherry, plum and dark fruits. Peppery hints, blackcurrant and complex bramble. Hints of raisins.  
**Constantia**

**Alto Rouge 2018** R 280.00  
(Shiraz, Cabernet Sauvignon, Cabernet Franc, Merlot)  
Powerful berry fruit, cigar box and dark chocolate, vanilla and oak spices.  
**Stellenbosch**





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**Boschendal Nicolas 2020 R 460.00**

(Cabernet Sauvignon, Cabernet Franc, Shiraz,  
Malbec, Merlot Petit)

A wine with an excellent concentration of fruits,  
with prominent mulberry and plum flavours,  
as well as ripe black fruits such as blueberry and  
blackcurrant with a cigar box finish.

**Stellenbosch**

## Rhône Blend

**The Bernard Series “The Maverick” SMV 2017 R 570.00**

(Shiraz, Mourvèdre, Viognier)

Upfront, rich, pepper spice and cherries. Quite  
fruity with red berries and overripe plum in  
the background. Long finish, succulent wine.

**Stellenbosch**

## Wines from around the world

### France

#### White

**Domaine Grier Chardonnay 2016 R 395.00**

Fruity, pleasant honey notes on the nose with  
subtle hints of pear on the palate.

**Languedoc-Roussillon**

**Domaine William Fèvre Chablis 2015 R 975.00**

Excellent Chablis. Very clean with notes of citrus  
and refreshing mineral acidity. Crisp tang-like  
finish.

**Chablis**



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**Rosé**

**R 395.00**

**Domaine Grier Rosé 2017**

75% is Grenache to ensure fruit and 25% Carignan for freshness. The delicate aromas ensure compatibility with food. It shows hints of red berries and a terroir-based minerality with a fresh, light finish on the palate.

**Languedoc-Roussillon**

**Red**

**R 540.00**

**Domaine Grier Grenache 2014**

Cherry and red fruits on the nose. Vanilla and spice on the palate with a rich soft mouth feel. Oak and cherries.

**Languedoc-Roussillon**

**R 1090.00**

**Château de Saint Cosme 2016**

Fresh and fruity Syrah, lovely spiced nose with green cardamom notes, great depth on the palate. Massive red fruits with a squeak of cinnamon and cloves. Long and intense finish.

**Côtes-du-Rhône**

**Italy**

**White**

**Zaccagnini Bianco di Ciccio 2011**

**R 680.00**

(100% Trebbiano)

Tenuous yellow colour with greenish reflections. Delicate bouquet and fragrant perfume, aromatic and very pleasant. Fine and elegant taste with a crisp and very pleasing finish.

**Abruzzi**

**Ca'Bianca Gavi Di Gavi 2018**

**R 590.00**

(100% Cortese Di Gavi)

Straw-yellow colour with a greenish hue. Subtle, persistent, scent of green apples and white peaches against an elegant mineral background. Complex on the palate with a harmonic finish.

**Piedmont**



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**Bolla Soave Classico 2018 R 565.00**

(100% Garganega)

Soave means “soft” in Italian, and the soft floral bouquet and clean pear and lemon

Flavours help this wine live up to its name.

Delicate almond aftertaste.

**Venetto**

**Red**

**Medici Sangiovese Rubicone 2019 R 450.00**

Great value Sangiovese. Rubi colour with little pink notes. Floral nose, oak, fresh herbs.

Red fruit, definite cherry. Light body and smooth easy drinking.

**Emilia-Romagna**

**Renzo Masi Chianti Riserva 2017 R 745.00**

(95% Sangiovese, 5% Canaiolo)

Intense red ruby colour. Extremely perfumed and aromatic nose. Cherry and raspberry.

Smooth and balanced with a medium body and silky texture.

**Tuscany**

**Spain**

**White**

**Marques de Riscal Sauvignon Blanc 2014 R 850.00**

(Tempranillo)

Pale yellow in colour with hints of green. Ver complex nose with abundant fruit like lime, grapefruit, passion fruit and melon. Crisp palate,

medium-bodied, clean long finish.

**Rueda**



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**Red**

**Marques de Riscal Rioja Reserva 2006 R 1100.00**

(Tempranillo, Graciana, Mazuelo)

Beautiful dark colour, dark fruit compote, a ton of toasted notes, spices, pepper, licorice. Small production from very old vines. Very pleasant.

**Rioja**

**Marques de Riscal Rioja Reserva 2013 R 980.00**

(Tempranillo, Graciana, Mazuelo)

Lovely complex, mature noble and mellow Rioja Reserva. Dark cherry red.

Black cherry, black pepper, black earth, licorice, prune, basil. Full-bodied and rounded tannins.

**Rioja**



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## Dessert Wines by the glass (75ml)

<b>Ken Forrester T NLH 2018</b>	<b>R 175.00</b>
<b>Renzo Masi Vin Santo Del Chianti 2008</b>	<b>R 115.00</b>
<b>Newton Johnson L'Illa 2017</b>	<b>R 95.00</b>

## Wine by the glass (150ml)

### MCC

<b>Graham Beck Brut NV</b>	<b>R 95.00</b>
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### White

<b>The Smous Sauvignon Blanc 2013</b>	<b>R 55.00</b>
<b>Kumusha Chenin Blanc 2021</b>	<b>R 55.00</b>
<b>Bellingham Homestead Chardonnay 2020</b>	<b>R 55.00</b>

### Rosé

<b>Kumusha Cinsault Rosé 2021</b>	<b>R 55.00</b>
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### Red

<b>Protea Cabernet Sauvignon 2019</b>	<b>R 65.00</b>
<b>Bosman Generation 8 Merlot</b>	<b>R 65.00</b>
<b>The Anvil Shiraz 2019</b>	<b>R 65.00</b>
<b>The Fat Man Pinotage 2020</b>	<b>R 65.00</b>

See our liqueur display for a more comprehensive selection of brandies and digestives. For our esteemed patrons with something special or rare we charge a R150.00 corkage fee per 750ml bottle of wine.