



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 **R1 699.00**
Golden-Yellow, tiny bubbles, fruity, vanilla,
toasty.
Reims

Bollinger Special Cuvée Brut NV **R3 300.00**
Bubbles like velvet, pear, brioche and spicy
aromas, notes of fresh walnut.
Aÿ-Champagne

Nicolas Feuillatte Brut Réserve NV **R1 999.00**
Red summer fruit flavours, red currants,
blueberry, raspberry.
Chouilly



PrueLeith

Culinary Institute

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 a secondary fermentation takes place inside the bottle. Like Champagne, MCC’s pair well with a great variety of dishes from starters to desserts.

Boschendal Brut Rosé NV R 499.00

Hints of fresh raspberries and strawberries.
vibrant sparkle and lively taste on the palate.

Stellenbosch

Boschendal Grande Cuvée Brut 2020 R 650.00

Fresh green apples and hint of citrus. Almond
biscotti and brioche. Creamy mouthfeel.

Elgin

Graham Beck Brut NV R 545.00

Light yeasty aromas, limey fresh fruit and creamy.

Robertson

Graham Beck Bliss Nectar NV R 545.00

Blend of Chardonnay and Pinot Noir. Hints of
butterscotch, honey and praline.

Robertson



PrueLeith

Culinary Institute

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.

Da Luca Extra Dry DOC N.V.

R 430.00

Peach and apricot aromas. Clean, lingering finish.

Veneto

Cava

Cava is a synonym for quality sparkling wine all over the world. The DO has excelled in international markets and is a leader in the sparkling wine category in many countries, where consumers rely on its consistent quality and particular characteristics to enjoy a bottle of fizz any time of the year.

Cava is the premium sparkling wine of Spain with rich floral aromatics as well as fruity and citrusy notes with a depth of nutty flavour as the wine is aged. Renowned for its versatility, Cava stands as one of the most food-friendly wines available. Its balanced profile and fresh acidity make it the perfect accompaniment to a wide range of dishes.

Codorniu Cuvée Clásico Brut Organic N.V.

R549.00

This Cava is a certified organic, traditional method sparkling wine from Catalonia. It features a pale, straw-yellow colour with fine bubbles, aromas of citrus and almond blossom, and a crisp, balanced and fruity flavour profile.

DO Cava



PrueLeith

Culinary Institute

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.

Creation Sauvignon Blanc 2024 R 430.00

Elderflower, papaya, passionfruit.

Walker Bay

Groote Post Seasalter Sauvignon Blanc 2023 R 395.00

Earthy, mineral notes and zesty fruit. Fresh acidity and subtle saline elements.

Darling

Old Road Wine The Smous Sauvignon Blanc 2024 R 285.00

Green melon and fresh pineapple on the nose. Soft white pear, stone fruit and banana on the palate.

Stellenbosch

Springfield Life from Stone Sauvignon Blanc 2024 R 399.00

Tangy flavours of blackcurrant leaf and grapefruit and a flinty, struck match undertone.

Robertson

Southern Right Sauvignon Blanc 2022 R 399.00

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.

Cape Coast



PrueLeith

Culinary Institute

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.

Backsberg Citrus Hill Chardonnay 2024 R 299.00

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

Coastal Region

Fat Bastard Chardonnay 2024 R 325.00

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

Robertson

Bellingham The Homestead Chardonnay 2024 R 299.00

Aromas of butter, toasted oak and citrus. Flavours of ripe melon, green apples and spiced pear. Hints of vanilla and oak.

Western Cape

Avontuur Disa-Gorge Chardonnay 2024 R 899.00

This Chardonnay is elegantly textured with a chalky minerality and saline finish. Delicate notes of citrus blossom, white stone fruit and tangerine. Enriched by oak maturation that imparts hints of toast, vanilla and spice.

Stellenbosch



PrueLeith

Culinary Institute

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 2021 R 525.00

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 2024 R 450.00

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

Reyneke Organic Chenin Blanc 2021 R 385.00

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

Western Cape

Ken Forrester Petit Chenin 2025 R 245.00

Perfect everyday drinking wine. A youthful fresh wine with quince pear drop flavours.

Western Cape

Première Aube Organic Old Vine Chenin Blanc 2025 R 560.00

A nose of purity and precision. Bright notes of fresh citrus, orchard fruits and underlying mineral complexity, delivered with a lush, rounded texture balanced by the grape's natural crisp, fresh acidity.

Swartland



PrueLeith

Culinary Institute

Semi Sweet & Off Dry White

Nitida Riesling 2024 R 420.00

Honey, apple and apricot. Floral aromas. Long
fresh finish.

Durbanville

Sunkissed Natural Sweet 2025 R 210.00

Extravagant sunny lemon, lime and pineapple
fruit aromas laced with delicious honey and spice.

Western Cape

De Krans Premium Moscato Perlé 2025 R 250.00

Fresh tropical fruit flavours of litchi and apricot
enhanced by a hint of muscat and honey,
amplified with a fizzy taste and exotic spices.

Western Cape



PrueLeith

Culinary Institute

Other White & Rosé Varietals

Nitida Sémillon 2018 R 355.00

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.

Durbanville

Creation Viognier 2022 R 499.00

Pertinent peach and white pear aromas. Smooth palate with flavours of apricot. Crisp minerality and well-integrated natural acidity.

Walker Bay

Morgenster The Giulio range Vermentino-Vespri 2023 R 399.00

The Giulio range pays tribute to our pioneer founder: Giulio Bertrand who loved Italian opera, thus the name Vespri. This light-bodied yet textural wine is both bright and herbaceous as well as creamy with perfect acidity. A versatile wine.

Stellenbosch

Morgenster The Giulio range Sangiovese Rosé-Caruso 2024 R 399.00

The Giulio range pays tribute to our pioneer founder: Giulio Bertrand who loved Italian opera, thus the name Caruso. This single varietal Sangiovese is herbaceous, fruity and floral.

Stellenbosch

Terra del Capo Pinot Grigio 2024 R 255.00

The vision of the late Anthonij Rupert epitomizes his respect for the Mediterranean way of life. Terra del Capo Pinot Grigio is well-balanced with fresh, lemon fruit and earthy, mineral hints.

Franschhoek

Lothian Riesling 2016 R 465.00

Terpene nose with lime zest, chamomile and lemon blossom. Crisp green apple acidity, kiwi, Galia melon and pine notes on the palate.

Elgin



PrueLeith

Culinary Institute

White Blends

Spier Creative Block 2 2020 R 335.00

(Sauvignon Blanc/Sémillon)

Gooseberry and lime on the palate. Crisp and light with hints of reeds.

Western Cape/Coastal Region

Vrede en Lust White Mischief 2023 R 350.00

(Chenin Blanc, Riesling, Sauvignon Blanc, Sémillon, Viognier, Pinot Grigio)

Quaffable white. Citrus fruit, spicy, wet hay, well oaked, complex. Long aftertaste.

Franschhoek

Rosé

Fryer's Cove Doringbay Pinot Noir Rosé 2024 R 299.00

Gorgeous colour, fresh, crisp, strawberry, gentle raspberries, dry moreish elegance.

Coastal Region

Backsberg Summer Berry Rosé (Off-Dry) 2024 R 225.00

(Grenache, Pinotage)

Flavours of pink candy-floss, fresh strawberry and rich cream carried through from nose to palate. A feminine wine.

Paarl

Karen Rosé 2021 R 675.00

(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.

Franschhoek

Avontuur Marydown Rosé 2025 R 275.00

Aromas of crushed summer berries. Succulent ripe strawberries on the palate with hints of raspberries and mulberries.

Stellenbosch

Kumusha Cinsault 2024 R 399.00

Aromas of bright red fruit with cherry and strawberry flavours showing off. Notes of subtle floral and dry spice adding character.

Western Cape



PrueLeith

Culinary Institute

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 2021 R 455.00

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

Stellenbosch

Roxton Black by Brampton Cabernet Sauvignon 2020 R 575.00

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 2022 R 845.00

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

Protea Cabernet Sauvignon 2023 R 280.00

Ripe, fruity and succulent with ample berry and black cherry flavours that are well supported by appropriate, rather than stern or overbearing, dominant oak.

Franschhoek



PrueLeith

Culinary Institute

Merlot

Merlot is a black and blue grape variety that produces softer, medium to full bodied dry red wine. It has a thinner skin and tends to be less astringent due to fewer and softer tannins. The tasting notes are often backed by undertones of coco, 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 2024 R 285.00

A medium-bodied red wine with a bouquet of ripe red cherry and mulberry fruit following through with hints of earth and plum on the palate

Coastal Region

La Bri Merlot 2020 R 460.00

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

Franschhoek

Backsberg Plum Valley Merlot 2023 R 395.00

Matured in French oak barrels for twelve months. Prominent notes of plum, chocolate and raspberry.

Simonsberg



PrueLeith

Culinary Institute

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 is 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 2023 R 315.00

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 2024 R 255.00

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

Swartland

Gabriëlskloof Syrah 2022 R 499.00

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

Bot Rivier



PrueLeith

Culinary Institute

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’s taste less complex and red fruits notes tend to be the most prominent. As Pinot Noir’s age, their 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 2023 R 675.00

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

Walker Bay

Edgebaston David Finlayson Pinot Noir 2021 R 499.00

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 2024 R 495.00

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



PrueLeith

Culinary Institute

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 2023 R 399.00

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

Durbanville

Backsberg Blueberry Row Pinotage 2022 R 395.00

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

Coastal Region

The Fat Man by Old Road Wine Co Pinotage 2023 R 280.00

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

Southern Right Pinotage 2021 R 945.00

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



PrueLeith

Culinary Institute

Other Interesting Red Varietals

Bosman Nero d'Avola 2019 R 735.00

Great Italian variety 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

Morgenster The Giulio range Sangiovese-Rigoletto 2022 R 485.00

The Giulio range pays tribute to our pioneer founder: Giulio Bertrand who loved Italian opera, thus the name Rigoletto. This single varietal Sangiovese is herbaceous, fruity and floral.

Stellenbosch

Morgenster The Giulio range Nebbiolo-Nabucco 2020 R 585.00

The Giulio range pays tribute to our pioneer founder: Giulio Bertrand who loved Italian opera, thus the name Nabucco. This 100% Nebbiolo is powerful, well-balanced and expresses spice and flavours of the earth.

Stellenbosch



PrueLeith

Culinary Institute

RED BLENDS

Bordeaux Style Blends

Seriously Old Dirt by Villafonte 2022 R 699.00

(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 2020 R 315.00

(Merlot, Cabernet Sauvignon)

Rich nose with red fruit. All spice notes. Good smooth structure with classic blackberry and oak.

Western Cape

Other Red Blends

Groot Constantia Lady of Abundance 2023 R 499.00

(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 2021 R 345.00

(Shiraz, Cabernet Sauvignon, Cabernet Franc, Merlot)

Powerful berry fruit, cigar box and dark chocolate, vanilla and oak spices.

Stellenbosch

Boschendal Nicholas 2022 R 655.00

(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



PrueLeith

Culinary Institute

Rhône Blend

The Bernard Series “The Maverick” SMV 2017 R 665.00

(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



PrueLeith

Culinary Institute

Wines from around the world

France

White

Domaine Grier Chardonnay 2016

R 315.00

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

Languedoc-Roussillon

Red

Château de Saint Cosme 2016

R 675.00

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

Ca'Bianca Gavi Di Gavi 2018 (DOCG)

R 785.00

(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

Bolla Soave Classico 2018 (DOC)

R 485.00

(100% Garganega)

Soave means "soft" in Italian, and the soft floral bouquet and clean pear and lemon flavours help this wine live up its name. Delicate almond aftertaste.

Veneto



PrueLeith

Culinary Institute

Pomino Bianco 2023 (DOC) (Chardonnay and Pinot Bianco) Straw yellow, beguiling and rich. A dense florality is first to emerge on the nose, with hedgerow then yielding to apple, pear and peach. Delicate earthy minerality. Impressive savouriness complemented nicely by a crisp acidity, crowned by a citrus-infused finish. Toscana	R1 360.00
Zeni Soave Classico 2021 (DOC) (Garganega) It has a straw yellow with a greenish tinge, with hints of white flowers. Fresh, dry, medium-bodied. Veneto	R 775.00
Santa Sofia Soave Classico 2021 (DOC) (Garganega) Pale straw-yellow with shimmering greenish-silver highlights. Fruity and fresh, offering white peach, orange zest, star anise and lily of the valley. Subtle and delicate palate with bright acidity and a clean mineral finish Veneto	R 535.00
Red	
Medici Sangiovese Abstractum NV 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	R 650.00
Santa Sofia Bardolino Classico 2021 (DOC) (Molinara, Corvina, Rondinella) A gracefully intense ruby red colour with violet undertones. Black cherries and raspberries with a hint of liquorice. A crisp, juicy wine, fresh and persistent. Veneto	R 815.00



PrueLeith

Culinary Institute

Santa Sofia Valpolicella Classico 2021 (DOC) **R1 120.00**
(Corvina, Rondinella, Molinara)

Medium to deep ruby with a mature rim and high viscosity. On the nose, some oak and dry spices with dried cherry, jammed plum, chocolate, ginger, clove and pepper. Ample and rounded palate with fine density and weight, rounded extract with powdery tannin.

Veneto

Tenuta Castiglioni by Frescobaldi Chianti 2023 (DOCG) **R1 190.00**
(Merlot, Sangiovese)

Ruby red with lively, dark purplish highlights. On the nose, rich impression of fruit, particularly dark cherry, dried plum, concluding with crisp, sweet almond notes. The attack is clean and fresh and the palate shows supple tannins and a lengthy progression.

Toscana

Spain

White

Marqués de Riscal Sauvignon Blanc 2014 **R 935.00**

Pale yellow in colour with hints of green. Very complex nose with abundant fruit like lime, grapefruit, passion fruit and melon. Crisp palate, medium-bodied, clean long finish.

DO Rueda

DO Ferreira Albariño 2021 **R1 480.00**

Bright and aromatic with distinctive floral and fruity characteristics, Albariño has enjoyed a surge in popularity and increase in plantings over the last couple of decades.

Rias Baixas



PrueLeith

Culinary Institute

Red

Marqués de Riscal Rioja Reserva 2006 R1 210.00

(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.

DO Rioja

Beronia Reserva Rioja 2019 R1 180.00

(Tempranillo) Matured in French and American oak barrels and in the bottles for a minimum of three years. Intense flavours of black fruits, liquorice, chocolate and cloves with a touch of minerality.

DO Rioja



PrueLeith

Culinary Institute

Dessert Wine by the glass (50ml)

Boschendal Vin d'Or (NLH)	R 180.00
---------------------------	----------

Wine by the glass (150ml)

MCC

Graham Beck Brut NV	R 125.00
---------------------	----------

White

The Smous Sauvignon Blanc (Old Road Wine Co)	R 65.00
Ken Forrester Petit Chenin	R 65.00
Bellingham Homestead Chardonnay	R 65.00

Rosé

Fryer's Cove Doringbay Rosé	R 65.00
-----------------------------	---------

Red

Protea Cabernet Sauvignon	R 75.00
Bosman Generation 8 Merlot	R 75.00
The Anvil Shiraz (Old Road Wine Co)	R 75.00
The Fat Man Pinotage (Old Road Wine Co)	R 75.00

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.