

WINE LIST

Sustainability:

The South African wine industry has become a world leader in production integrity, an important dimension of which is the focus on sustainability through the Integrated Production of Wine (IPW) scheme, an industry-wide, technical system of sustainable wine production. Compliance with the scheme provides buyers with a guarantee that grape production was undertaken with due consideration of the environment, and that the wine was produced in an environmentally responsible manner and is safe for the consumer.

Certification of compliance falls under the jurisdiction of the Wine and Spirit Board (WSB), with a dedicated IPW office responsible for administering the scheme ever since it was promulgated in 1998 under the Liquor Products Act, 1989. This means that the South African wine producers have been practising IPW for well over a decade, long before competitive wine industries started waving the sustainability banner. The reason that South Africa started so early is because many of our wine producers also farm apples, pears and plums for export, and UK supermarkets insisted on the introduction of the integrated production of fruit as early as the mid-1990s. Key lessons learnt from this were then adopted by our wine industry.

At 9th Avenue Bistro we endeavor to reduce our carbon footprint as much as possible. You can follow our blog Responsible Restaurateur on our website. I have labeled all wines that meet the SWSA criteria on the list with a Δ symbol. I have also labeled all wines that subscribe to The BWI which is a partnership between the South African wine industry and the conservation sector, aimed at protecting the Cape's rich floral kingdom. The wines in the Biodiversity and Wine Initiative have been noted by *bwi

All wines that are certified will have this label on the bottle neck or a BWI sticker:



Thank you for choosing 9th Avenue Bistro

Our wine list has been carefully selected, however if you wish to bring your own wine our corkage policy is R70 per standard bottle. For more information on our wines please ask your server or consult the back of the list. We also have Platters guides available on request.

*Wine list subject to change.

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WINES BY THE GLASS

WHITES

2016	Ken Forrester Petit (semi-sweet).....	43
2015	Frist Sighting Dry Rosé.....	43
2015	Stone Town Sauvignon Blanc	47
2016	Thelema Sutherland Unwooded Chardonnay.....	47
2015	Painted Wolf Chenin.....	47
2015	Zevenwacht Sauvignon Blanc ½ bottle	79
NV	Secret Cellars Blanc de Blanc MCC.....	60
	9TH Avenue Bistro Bellini with homemade cordial	60

REDS

2015	Vondeling Merlot	49
2015	Anura Arpeggio – Shiraz/Mourvedre/Viognier.....	49
2015	Anura Legato – Cabernet/Merlot	49
2014	Zevenwacht Cabernet ½ bottle	110

WATERS

Still

Verve du Cap - underground mineral source KZN	250ml.....	19
	750ml.....	35

Sparkling

Verve du Cap - underground mineral source	250ml.....	19
Light carbonation KZN.....	750ml.....	33
San Pellegrino (Italian) – Natural & added carbonation.....	750ml.....	49

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BLENDING WHITES AND OTHER VARIETALS

2016	Ken Forrester Petit (semi-sweet) Δ	115
	WO: Stellenbosch	
	Notes: youthful wine with melon characteristics	
	Winemaker: Ken Forrester	
2015	First Sighting Rosé Shiraz/Grenache Δ	120
	WO: Cape South Coast	
	Notes: Crisp, watermelon & pomegranate	
	Winemaker: Conrad Volk	
2016	Cederberg Dry Rosé Δ *bwi	125
	WO: Coastal region	
	Notes: Ripe, red berries, zesty.	
	Winemaker: David Nieuwoudt	
2014	Meinert Family 'The German Job' Riesling	180
	WO: Elgin	
	Notes: lighty acid great with spicy Asian dishes	
	Winemaker: Martin Meinert	
2014	Val du Charron Pinot Gris	180
	WO: Wellington	
	Notes: green fruit with a touch of oak, light style	
	Winemaker: Bertus Fourie	
2016	Haute Cabrière Chardonnay/Pinot noir.....	190
	WO: Franschoek	
	Notes: soft apple & peachy. Perfect with fish.	
	Winemaker: Achim von Arnim	
2015	Diemersdal Grüner Veltliner Δ	200
	WO: Durbanville	
	Notes: green apples, herbs, nettles & tropical fruit.	
	Winemaker: Mari Branders	
2016	Paul Cluver Gewürztraminer	210
	WO: Elgin Notes: spicy ginger & honeydew melon with Turkish delight	
	Winemaker: Paul Cluver	
2015	Abingdon Viognier Δ	370
	WO: KZN Midlands Notes: Cool climate & full bodied. Peach & beeswax	
	Winemaker: Ian Smorthwaite	
2014	Nitida "Coronata Intergration" Sauv b/Sem.....	400
	WO: Durbanville	
	Notes: whipped macadamia & pure stone fruit	
	Winemaker: Bernhard Veller	
2011	Avondale Cyclus Viognier, Chenin, Roussanne Δ*CUC	500
	WO: Paarl	
	Notes: Complex with aromas & flavours of citrus & peach	
	Winemaker: Johnathan Grieve	

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SAUVIGNON BLANC

Very aromatic, crisp, green, lively, fresh wine. Best drunk young. Eat with pasta, fish, shellfish, spicy food, asparagus, salads

2015	Stone Town Δ	130
	WO: Darling	
	Notes: Fresh cut grass & fruit, savoury complexity.	
	Winemaker: Charl du Plessis	
2016	Hartenberg	185
	WO: Stellenbosch	
	Notes: white asparagus, steely core, bone dry	
	Winemaker: Carl Schultz	
2014	Hermanuspietersfontein #7 Kaalvoet Meisie Δ	226
	WO: Sondagskloof	
	Notes: fresh herbaceous, fine fruit and good minerality	
	Winemaker: Wilhelm Pienaar	
201	Springfield Life from Stone Δ	255
	WO: Robertson	
	Notes: pungent fruit, lively minerals, pebbly coolness	
	Winemaker: Abrie Bruwers	
2014	Lismore.....	350
	WO: Greyton	
	Notes: barrel fermented, complex style w/ spice & petrol notes	
	Winemaker: Sam O'Keefe	
2015	Steenberg Black Swan	390
	WO: Constanía	
	Notes: grassy flinty notes with gooseberry & lemon	
	Winemaker: JD Pretorius	

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CHARDONNAY

Taste affected by whether it has spent time in barrel or not wooded – buttery, vanilla, butterscotch taste, toasty aromas. Unwooded – crisp, citrusy flavours. Eat with fish, shellfish, chicken, ratatouille, salads & cheeses.

2016	Thelema Sutherland Unwoode	130
	WO: Western Cape Notes: Peach, nectarine & citrus	
	Winemaker: R Shultz	
2015	Journey's End	295
	WO: Stellenbosch	
	Notes: perfect example of Chardonnay, rich & balanced	
	WM: Mike Dawson	
2015	Uva Mira – The Mira	365
	WO: Stellenbosch	
	Notes: soft & spicy & nutty chardonnay	
	Winemaker: Christiaan Coetsee	
2015	Ataraxia	475
	WO: Hermanus	
	Notes: Crisp apple and lemon, integrated oak, fresh & balanced	
	WM: Kevin Grant	

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CHENIN BLANC

Fruity – flavours of melon, guava, tropical fruits, granadilla, citrus, honey, apricots, butterscotch. Eat with fish, seafood, chicken.

2016	Painted Wolf	130
	WO: Swartland	
	Notes: Summer fruit salad of apples, peaches & pears	
	WM: Jeremy Borg	
2016	Badenhorst Family Wines - Secateurs	160
	WO: Swartland	
	Notes: Flinty with honey, orange blossom & stone fruit	
	Winemaker: Adi Badenhorst	
2014	Raats Original	198
	WO: Stellenbosch	
	Notes: yellow apple, pineapple core. Classic chenin	
	WM: Raats Family	
2015	Spice Route	235
	WO: Paarl Notes: touch of oak, peach, pear, quince & roasted pine nuts	
	WM: Charl du Plessis	

SOUTH AFRICAN BUBBLY

NV	JC Le Roux Le Domaine	150
	WO: Stellenbosch	
	Notes: spicy Turkish delight, sweet (carbonated)	
	Winemaker: Elunda Basson	
NV	Secret Cellars	220
	WO: Franschhoek	
	Notes: lemon and lime with a hint of pineapple	
	Winemaker: Ultra Liquors	
NV	L'Ormarins Brut Δ	336
	WO: Elandskloof	
	Notes: Hints lemon, lime & cranberry	
	Winemaker: Zanie Viljoen	
NV	Silverthorn Genie Δ	420
	WO: Western Cape	
	Notes: 100% shiraz, expect rose & Turkish delight	
	Winemaker: John Loubser	
2013	Colmant Brut Chardonnay	495
	WO: Franschhoek	
	Notes: Floral bouquet, lime blossom & toasted bread	
	WM: Jean-Phillipe Colmant	

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IMPORTED WINE SELECTION

CHAMPAGNE & SPARKLING WINES

NV	Bonnaire Brut Champagne	450
NV	Moët et Chandon	1100
NV	Veuve Clicquot.....	1200
NV	Moët et Chandon Nectar	1299
NV	Billecart-Salmon Brut Rosé	1720

INTERNATIONAL WHITES

2013	Belleruche Côtes-Du-Rhône	299
	From M Chapoutier this wine estate has been present in The Rhone Valley since 1808. Expect the unexpected from this hand harvested fresh and well balanced white. Notes of white fruit, beeswax, honey and a hint of almond.	
2012	Alsace "Hugel" Riesling.....	540
	An intense Riesling from clay and limestone vineyards near Riquewihl. Totally dry with high natural acids. Combines great elegance, finesse & minerality. Perfect choice for seafood and fish.	
2010	Duveau Le Saumur Blanc	612
	Saumur is an appellation in the heart of France's Loire Valley. Fabien Duveau is an 8th generation winemaker on his family's estate. This Chenin is well balanced & tropical a good partner with chicken dishes.	
2009	Grand Vin De Bourgogne Louis Lateur Chablis.....	895
	Maison Louis Latour's Chablis is the ultimate expression of what the noble chardonnay grape is capable of on the regions famous Kimmeridgian limestone slopes. This Chablis has a lovely pale gold colour and a bouquet of white fruits, Muscat and almond. It is round, rich and supple in the mouth. A good partner with seafood.	

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INTERNATIONAL REDS

- 2012 Anté Barbera d'Asti..... 525
A classic Barbera from the region of Asti Piedmont, matured in new and second passage French oak for 12 months . This Barbera is intense and rich but balanced with sweet spicy notes.
- 2012 E. Guigal Château E'Ampus Côtes-Du- Rhône..... 565
Deeply rooted in the terroirs of the region, Marcel and Phillippe Guigal are dedicated with passion and discipline aiming to make the finest wines in the Rhône Valley. The motto of Château E'Ampus Côtes 'Hard work reaps it's rewards' illustrates this family's philosophy of quality aimed at achieving wines of the fullest expression of the appellation.
- 2013 Esenzia Old Vine Granacha 590
Produced by Yago Aznar family in a small village in Bajo Arag n region. Wild cherry and intense red fruit, this wine has a luscious mouth feel with bold fruitiness and body.

RED WINES

BLENDED REDS AND OTHER VARIETALS

- 2015 Anura Arpeggio Shiraz/Mourvedre/Viognier 130
WO: Paarl
Notes: sweet cherry & mulberry flavours, easy drinking
Winemaker: Johnnie Calitz
- 2015 Aura Legato Cabernet/Merlot..... 130
WO: Paarl
Notes: Smokey plum & berries, easy drinking
Winemaker: Johnnie Calitz
- 2014 Roxton by Brampton Δ Petit Verdot/shiraz/Malbec 210
WO: Stellenbosch
Notes: balanced fruit and oak aromas & cinnamon
Winemaker: Richard Duckitt
- 2011 Vergelegen Δ 215
WO: Stellenbosch
Notes: Aromas black & red currant, coffee, tobacco, mocha
Winemaker: A Van Rensberg
- NV De Toren La Jeunesse Délicate Bordeaux Blend..... 235
WO: Stellenbosch
Notes: light red, ripe Strawberries combined with rose petal
Winemaker: Albie Koch

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- 2013 Raka Quinary Δ Cab/Cab Franc/Merlot250
WO: Klein River
Notes: ripe berries & black cherries with spicy hints & some vanilla.
Winemaker: Josef Dreyer
- 2014 Rupert & Rothschild Classique Δ Bordeaux Blend.....285
WO: Western Cape
Notes: berries, plum, liquorice & a hint of coriander
Winemaker: Yvonne Lester
- 2014 Creation Δ Syrah/Grenache.....345
WO: Stellenbosch
Notes: Rich spice, blackberry with oak backbone
Winemaker: Jean-Claude Martin
- 2015 Bosman Nero D'avola375
WO: Lelienfontein
Notes: Prune & plum , smoky depth of flavour
Winemaker: Bosman Family
- 2012 Idiom Collection Δ Sangiovese395
WO: Stellenbosch
Notes: raspberry & black cherry spice with hints of liquorice
Winemaker: Reino Thiart
- 2011 Antonij Rupert Optima Δ Bordeaux Blend415
WO: Western cape
Notes: Black fruit with chocolate & cream, sweet spices
Winemaker: Zanie Viljoen
- 2013 Bouchard Finlayson Hannibal Δ *bwi Sangiovese/Pinot/Neb.....570
WO: Walker bay
Notes: rich character, polished with red & black wild berries
Winemaker: P Finlayson
- 2011 Druk My Niet T3 Δ Tempranillo/Tannat/Tinta Amarela726
WO: Paarl
Notes: Plum & Asian spices, great tannin structure
Winemaker: Lukas Van Loggerenberg

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MERLOT

Bright, cardinal colour, Plush coffee and chocolate aromas. Velvety body. Eucalyptus, peppermint, chocolate, cinnamon, nougat, almond aromas. Pairs well with traditional Sunday roast lamb & vegetables or roast chicken with butternut. A perfect match for a hearty shank & lentils.

2013	Vondeling.....	130
	WO: Coastal	
	Notes: Ripe plum, blackberries & dark mint chocolate	
	Winemaker: Van Zyl Du Toit	
2016	Hermanuspietersfontein Posmeister Δ	195
	WO: Stellenbosch	
	Notes: red fruit & spice, easy drinking	
	Winemaker: Wilhelm Pienaar	
2014	De Grendel Δ	250
	WO: Tygerberg	
	Notes: full bodied w/ a blend of berries, liquorice & mocha	
	Winemaker: E Dupreez	
2012	Steenberg Δ	310
	WO: Constantia	
	Notes: Dark chocolate, plum & cedar wood	
	Winemaker: JD Pretorius	
2005	Meerlust.....	750
	WO: Stellenbosch	
	Notes: Plum & cherry aromas with soft spices & chocolate	
	Winemaker: C William	

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CABERNET SAUVIGNON

Solid red-black colour. Flavours of blackberries, blackcurrant, cassis, tobacco, cedar, licorice. A perfect accompaniment to grilled beef, especially with a Béarnaise sauce & rocket salad.

- 2013 Dieu Donné Δ..... 210
WO: Franschhoek
Notes: rich cassis, berry fruits with slight spiciness
Winemaker: S Du Toit
- 2014 Springfield Whole Berry Δ.....390
WO: Robertson
Notes: Intense blackcurrant, good fruit balance of spicy and sweet
Winemaker:A Bruwers
- 2012 Oldenburg Δ.....400
WO: Stellenbosch
Notes: Red fruit, muscular, balanced acidity & tannins
Winemaker: P Costandius
- 2011 Thelema Δ450
WO: Stellenbosch
Notes: Bone dry complex & stylish, ripe blackcurrant & coffee.
Winemaker: Gyles Webb
- 1997 Springfielf Methode Ancienne..... 2000
WO:Robertson
Notes: Intense black current notes, good fruit balance, spicy.
Winemaker: Abrie Bruwers

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PINOTAGE

Aroma – red berry fruits, tropical banana or papaya, spicy cloves. Young, fruity. Fortunately Pinotage is a versatile food wine and especially pairs well with venison dishes & slow roasted Karoo lamb.

- 2015 Diemersfontein Δ230
WO: Wellington
Notes: crowd pleaser, espresso, tobacco with sweet/savoury finish
Winemaker: F Roode
- 2015 Beyerskloof Reserve (Bush vines)298
WO: Stellenbosch
Notes: Berries accented by fynbos with leafy notes
Winemaker: Beyers Truter
- 2007 Grangehurst 375
WO: Summerset West
Notes: Classy, earthy notes & forest floor
Winemaker: Jeremy Walker
- 2010 Môreson 'MKM'1600
WO: Franschoek
Notes: world class with spicy oak, dark chocolate & sweet tobacco
Winemaker: C Reabow

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SHIRAZ

Green pepper, black peppercorn, cinnamon, caramel, fudge flavours. Taste of plummy fruits, milled black pepper. Enjoy with game and beef dishes.

- 2013 Hartenberg Door Keeper Δ *Bwi..... 157
WO: Stellenbosch
Notes: Juicy and spicy with luscious berry aromas. Silky
Winemaker: Carl Shultz
- 2013 Allesverloren..... 275
WO: Swartland
Notes: plums & hints of black pepper, cigar box notes
Winemaker: Danie Malan
- 2013 Tamboerskloof Syrah Δ 365
WO: Stellenbosch
Notes: berry-driven with white pepper. Savoury palate
Winemaker: Gunter Shultz
- 2014 Saronsberg Δ 455
WO: Tulbagh
Notes: Soft spice with integrated oak and tannins
Winemaker: Dewaldt Heyns
- 2012 Luddite *bwi 900
WO: Bot River
Notes: Powerful, dark fruit with black pepper & oriental spices
Winemaker: Niels Verburg

PINOT NOIR

The natural acidity makes it a perfect partner with a diversity of dishes. To be drunk with game fish, game birds & venison work very well, as does grilled beef and strong, hard cheese.

- 2014 La Vierge Seduction Δ 150
WO: Hemel-en-Aarde
Notes: expressive dark fruit with plum and black cherry
Winemaker: Gerhard Smith
- 2013 Oak Valley Δ *bwi 410
WO: Elgin
Notes: perfumed berries, white pepper and earthy flavours
Winemaker: Quentin Gobregts
- 2016 Crystallum "Peter Max" 445
WO: Hemel-en-Aarde
Notes: Sweet Blueberry & cassis, smoky oak notes
Winemaker: Peter-Allan Finlayson

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AFTER DINNER DRINKS

DESSERT WINES

GL	Waterford Heatherleigh	39
GL	Jordan Mellifera	43
GL	Klein Constantia Vin de Constance.....	89

'PORT'

2008	Allesverloren vintage	20
	Boplaas Cape Tawny	28

COGNAC

	Sydney Back Brandy.....	40
	Tokara Brandy.....	45
	Hennessy V.S.O.P.....	59
	Remy Martin V.S.O.P	59

SHERRY

	Monis Full Cream	20
	Monis Medium Cream.....	20
	Monis Dry.....	20

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COFFEES AND TEAS

Douwe Egberts Americano	22
Douwe Egberts Espresso	22
Douwe Egberts Dbl Espresso	26
Douwe Egberts Cappuccino	24
Douwe Egberts Latte	28
Irish Coffee	45
Liquor Coffee	45
Moccha	28
Hot chocolate.....	28
Tea	18
Rooibos	18
Dilma Herbal Tea's – variety of flavours.....	24

DIGESTIVES & APERITIFS

Jagermeister	25
Grappa di Chardonnay.....	39
Iona Grappa	35
Disaronno Amaretto.....	32
Frangelico	32
Cointreau	32
Drambuie.....	32
Don Julio Reposado	45

COCKTAILS

Mojito	60
Cosmopolitan	60
Margarita.....	60
Long Island Ice Tea	65
Gin or Vodka Martini	60
Strawberry Daiquiri	60
Virgin Daiquiri	40
Bloody Mary	60
Cocktail of the day	SQ

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Further information on the varietals we stock

WHITES

SAUVIGNON BLANC

Prefers cooler climates and some brilliant examples are produced around the Cape. This wine is enjoyed young and crisp and is aromatic with high acidity and if left too long the freshness fades without the added complexity. Usual flavours range from gooseberry, green pepper, guava and straw to citrus, asparagus and grass. Sauvignon Blanc provides excellent companions to salad, seafood and Thai dishes.

CHARDONNAY

Is the most popular of all white grape varieties although not the most widely planted variety in the world. The original fame of Chardonnay comes from its success in the Burgundy and Champagne regions in France. In SA we produce 3 styles of Chardonnay; the first is un-oaked in which the grape prefers cooler climates and develops less acidity than sauvignon blanc, yet it is light, crisp and appley. The second is lightly wooded and goes well with richer foods, and the third style is full-bodied and "fat", with tropical lushness and butterscotch richness. Chardonnay takes well to oak, and also ages well in the bottle. It matches very well with Chicken and rich dishes that incorporate butter and cream. Most Chardonnays lack the acid to match well with seafood unlike Sauvignon blanc or Rieslings. Key flavours are Melon, butter, apple, vanilla and biscuit.

CHENIN BLANC

Is a white grape that is commonly grown in the Loire Valley in France, in California and in SA and is our most widely planted grape variety. It produces white wines that are fragrant, high in acid and can range in style from dry to very sweet, depending on the wine maker. Due to high acidity in wines made from Chenin Blanc they tend to age well and the grape is also used to make sparkling wines of notable quality. Chenin Blanc is known elsewhere as Pineau de la Loire and in South Africa it used to be called Steen. Key flavours in dry Chenin Blanc include: lemon, almond, green apple and guava. In sweet: honey, spice and beeswax.

VIOGNIER

Viognier is traditionally associated with Northern Rhone in France – partly Condrieu and is not widely planted elsewhere in the world. It is similar to Gewürztraminer because of its aromatic and slightly floral qualities and its popularity has increased since the 1980s. It is most often associated with peach and apricot flavours with hints of blossoms or flowers. A certain toastiness and complexity can also be found when the wine has been wooded. Viognier pairs with food containing ginger and five-spice, and matches chicken, fish and creamy, reduced sauces. Try our Abingdon Viognier from KZN's only wine estate, in the Natal Midlands.

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RIESLING

Riesling is considered one of the noble grape varieties for wine making. Grown widely in Alsace and on the banks of the Rhine, it is uncommon in Cape and produces wines of high acidity and elegance in very cool growing conditions. It usually shows fresh fruit flavours and zesty character and has the ability to produce wines that vary from bone dry to very sweet, but is usually produced in dry or semi-dry styles. It has perfumed aromas of peach and honeysuckle with a palate of pear, apricot, nutmeg and cream. Try the Meinert Family Collection Riesling on our list.

SEMILLON

A versatile grape that produces lush, fresh fruit flavours, which match beautifully with lobster, creamed pastas and spiced dishes. It is used to create excellent individual wines in Australia. Semillon originated in France, where it is often blended with Sauvignon blanc and barreled to produce a fine dry Bordeaux. Semillon ages well and is great with chicken, seafood and stews. Often referred to as the ultimate food wine!

REDS

GRENACHE

The world's second most widely planted grape variety, originating in the Northern Provinces of Spain before spreading to Rioja and Navarre. It has subsequently been planted extensively both North and South of the Pyrenees, notably in Roussillon. It is distinctive for black pepper, spice, cloves, nutmeg and cinnamon. Grenache can be quite tannic, with a lean mid palate. The leanness of the wine can make it a good partner to spicy, fatty lamb dishes and other rich Middle Eastern & Mediterranean foods. A good example on our list is the Belleruche Côtes-Du-Rhône which is a blend of Grenache and Syrah.

MOURVÉDRE

Mourvèdre is one of the better travelled of France's vines and is sometimes called Mataro or Manstrelle, The Spanish towns of Murviedro and Mataro, near Valencia and Catalonia respectively, have each been cited as the original home of this vine. The vine has, nevertheless, been planted in the south of France for at least four centuries. The wine produced from Mourvèdre can be heady stuff as it is picked as ripe as possible; consequently the alcohol can be high. It is known for its big tannins and has an almost gamey flavour when young. The lighter blends will complement curries and meat Carpaccio's. A Shiraz/ Mourvèdre blend will go well with Oxtail, pepper steaks and venison. The Mourvèdre on our list is Adoro and is a natural sweet red and goes perfectly with cheese.

SHIRAZ

Also known as Syrah, it is believed to be the oldest varietal, originating

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from the town of Shiraz nearly ten thousand years ago. Cleopatra is even thought to have enjoyed this age-old wine. It produces dark inky wines that are characteristically aromatic. Key flavours include black fruits, pepper, tobacco, smoke and spice. Heavier foods such as red meats, roast duck and Venison are enhanced when paired with Shiraz.

NEBBIOLO

A native of the north western region of Piedmont, this variety produces some of the best quality wine in Italy with the potential to age well. The name developed from the word nebbia, or fog, which occurs frequently in Piedmont in October during the harvest. Expect blackberry and dark cherry flavours. Although the grapes have a strong tannin structure, there may be plenty of soft ripe tannins on the palate. A full-flavoured excellent food wine complimenting hearty stews, roasts and rich pastas. Good with oily fish such as tuna and yellowtail.

MALBEC

Although it is one of the five traditional grape varieties for the Bordeaux blend, Malbec is now more associated with Argentina, especially the Mendoza region at the foot hills of the Andes. It is a rich and velvety, lush-textured, robust and plummy wine with medium tannins. Malbec is great with beef especially when char-grilled.

CABERNET SAUVIGNON

Known as the grandest of all red wine varietals, it hails from the Bordeaux region of France. The grape prefers warmer climates and gravelly soils, and under the correct conditions can produce outstanding wines that can be kept for many years. Full bodied, deep in colour and high in tannins. This wine offers flavours of blackcurrant, mint, chocolate, cassis and typical herbaciousness. Assertive tannins are evident and together with the good relation to wood this wine improves beautifully with age.

CABERNET FRANC

Ripening earlier than Cabernet Sauvignon, it acts both as a great blender and independent wine. The name used for it in the middle Loire is Breton. It is also grown in California, Argentina, Australia and New Zealand. Flavours are dazzling with lush, ripe berries, framed by elegant oak, vanilla, tobacco and fine leather notes. The tannins are generally smooth and voluptuous, allowing excellent ageing potential. The Raka Quinary is a blend of Cabernet, Cabernet Franc, Merlot, Malbec, Petit verdot.

SANGIOVESE

The name originates from the term Blood of Jupiter. It is the main component in Chianti and is responsible in Tuscany for Brunello di Montalcino and Vino Nobile de Montepulciano. A late ripening grape, Sangiovese grows well in SA, where there is a less chance of the winter cold setting in early. It is light in style and fruity with intense flavours of cherry, plum, herbs and tobacco and is often blended with other wines. Try our Fattoria Chianti Rufina Basciano from Italy or Terra Del Capo from the Cape.

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RIOJA

Tempranillo is the main grape of Rioja. It is the equivalent of Pinot Noir in France. The region has three classifications of its wine, which helps you understand the quality of the wine. 1. Crianza, loosely translated means nursery. Before it is released the wine must spend one year in a French or American oak in the Bordelaise size barrel, which is 225L. 2. Reserva must spend one year in the barrel and two years in the bottle before it is released. 3. Gran Reserva is made only in the best years and must spend two years in the barrel and two years in the bottle before released. Because of its classifications the wines are produced with a very high standard. On our list we stock the Sierra Cantabria Rioja Reserva.

PINOTAGE

A uniquely South African grape varietal, used to be a cross between Cinsault (Hermitage) and Pinot Noir. Although Pinotage has taken some characteristics from its parents it has a personality all of its own with key flavours of; Jam, banana, smoke, earth and cherry. It has recently become popular due the movement of using coffee and chocolate notes such as Diemersfontein Pinotage on our list.

PINOT NOIR

Originating from Burgundy this thin-skinned grape is notoriously temperamental to grow, so much so that it is known as the 'heartbreak grape". Pinot Noir has a bit of an identity crisis in that it is a red grape variety that can present as a white grape. It is silky in texture and light to medium bodied. The key flavours are violets, black cherry and cigar smoke and it can develop a 'barnyard" aroma with age. Pinot Noir is used to make sparkling wines and is often used in white wine blends such as Haute Cabrière. Pinot Noir is also delicious on its own.

PORT

Originating in Portugal, port is a sweet, fortified, heavy, flavorful red (sometimes white) wine. In SA we use the name Cape Ruby, Cape Tawny and so on depending on the style of the port. As with Champagne you are forbidden to use the name unless the wine comes from that region. There are five styles of port Ruby, vintage and vintage reserve, late bottled vintage, tawny and white. Port pairs wonderfully with cheese.

BARBERA

Originates in Italy where it is widely grown and enjoys a warm climate. It is medium bodied, low in tannins, firm and fresh with a high acidity. Barbera's natural acidity is valuable when it comes to food and wine pairing matching well with char-grilled foods such as grilled prawns with a squeeze of lemon and tomato based dishes. Try the Calissano Barbera d'Asti with our grilled prawns.

CARMENÈRE

WINE LIST

Originating in the Bordeaux region this grape had to be uprooted and moved to Chile (also known as Grand Vidure) as it was almost wiped out by phylloxera and oidium. Carmenère wines are usually deeply coloured and are well structured with smooth, well-rounded tannins, and ripe berry fruit flavours. Try our Cassilero Del Diablo from Chile.

BORDEAUX

Hailing from the Bordeaux region in France this red wine is made by blending a number of different grape varieties namely: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec. The exact proportion of the varieties can vary.

TANNAT

Historically grown in South West France in the Madiran AOC, and is now one of the most prominent grapes in Uruguay, where it is considered the "national grape" It is also grown in Argentina, Australia, Brazil, Peru, South Africa, Bolivia, and in the Italian region of Apulia, where it is used as a blending grape. The wine is notable for its very high tannin levels and is often blended with Cabernet Sauvignon, Cabernet franc and Fer to soften the astringency and make it more approachable

TOURIGA NACIONAL

Touriga Nacional is a variety of red wine grape, considered by many to be Portugal's finest. Despite the low yields from its small grapes, it plays a big part in the blends used for ports, and is increasingly being used for table wine in the Douro and Dao. Touriga Nacional provides structure and body to wine, with high tannins and concentrated flavours of black fruit.

Trincadeira

Tinta Amarela or Trincadeira is a red wine grape that is commonly used in Port wine production. The grape is noted for its dark coloring. Its use in the Douro region has been increasing in recent years. The vine is susceptible to rot and performs better in dry, hot climates. It is one of the most widely planted grape varieties in Portugal. It is the oldest and most widely planted grape variety in the Alentejo region, where it is called Trincadeira. The wine tends to be full-bodied and rich, with aromas of blackberries, herbs and flowers.

WINE LIST

Wine growing area's of the Cape.

WINEGROWING AREAS OF SOUTH AFRICA

COASTAL REGION

Districts:

- SWARTLAND
- STELLENBOSCH
- TYGERBERG
- CAPE POINT
- CONSTANTIA (WARD)
- TULBAGH
- PAARL
- DARLING
- KLEIN KAROO REGION
- CALITZDORP
- UPPER LANGKLOOF (WARD)

WARDS NOT PART OF A REGION

- CERES
- CEDERBERG
- LOWER ORANGE
- PRINCE ALBERT VALLEY

OLIFANTS RIVER REGION

Districts:

- LUTZVILLE VALLEY
- CITRUSDAL VALLEY
- CITRUSDAL MOUNTAIN

BREEDE RIVER VALLEY REGION

Districts:

- BREEDEKLOOF
- WORCESTER
- ROBERTSON
- SWELLEN DAM

DISTRICTS NOT PART OF A REGION

- OVERBERG
- WALKER BAY
- DOUGLAS
- CAPE AGULHAS
- BOTRIVIER



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DRINKS LIST

VODKA

SMIRNOFF	24
ABSOLUTE	34
GREY GOOSE	31
CIROC	34

GIN

GORDONS.....	24
TANQUERY	34
DISTILLERY 031 DURBAN DRY	27
BOMBAY SAPPHIRE	30

WHISKEY

JAMESON	34
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SCOTCH

JOHNNIE WALKER RED	25
JOHNNIE WALKER BLACK.....	45
JOHNNIE WALKER GOLD RESERVE	65
JOHNNIE WALKER PLATINUM.....	77
JOHNNIE WALKER BLUE	185
BELLS	25
J&B	25
FAMOUS GROUSE	25
CAOL LLA	39
PEAT MONSTER	49
CHIVAS	40

SINGLE MALTS

GLENFIDDICH.....	30
SINGLETON	42
TALISKER.....	47
LAGAUVLIN	75

BOURBON

JACK DANIELS	21
SOUTHERN COMFORT	17
MOUNT BULLEIT	35

DRINKS LIST

BRANDIES

RICHELIEU	20
KLIPDRIFT	20
KWV 10YR	30

RUM

RON ZACAPA	46
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BEERS/CIDERS/COOLERS

CASTLE	26
CASTLE LITE	27
HANSA	26
BLACK LABEL	27
AMSTEL	27
HEINEKEN	29
MILLER DRAUGHT	27
WINDHOEK	27
WINDHOEK LITE	28
BECKS NON-ALCOHOLIC	29
PERONI	29
SMIRNOFF SPIN	29
SAVANNAH	33
SAVANNAH LITE	33
HUNTERS DRY	29