
JEWELLS

WINE LIST

MÉTHODE CAP CLASSIQUE

Charles Back MCC 2017

a blend of viognier, grenache noir & grenache blanc. rhone inspired with aromas of limes and apple complimented by a creamy palate with lingering freshness

50 / 220

WHITE

Spice Route Sauvignon Blanc 2019

light and easy drinking. green apple nose, tropical fruit palate.

105

Spice Route The Amos Block Sauvignon Blanc 2019 (OVP)

wonderfully aromatic, with an energetic style. notes of gooseberries and nettles with a mineral finish. made from the oldest sauvignon blanc bush vines in south africa planted in 1965.

40 / 155

Spice Route Chenin Blanc 2019

creamy nose, lightly oaked with a smooth palate

40 / 155

ROSÉ

Spice Route Saffron Rosé 2020

light pink colour with savoury notes on the nose. full bodied, dry rosé with flavours of blackberries, cinnamon spice and well integrated oak.

40 / 155

QVEVRI WINE

Obscura White 2019

naturally fermented and matured in handcrafted terra cotta qvevri. a blend of chenin blanc, sauvignon blanc, viognier and sémillon. peaches, spice and bruised apple on the nose. citrus on the palate with fresh acidity and broad textured tannins.

50 / 190

Obscura Sémillon 2019

naturally fermented and matured in handcrafted terra cotta qvevri. golden straw colour with notes of peach, spices and gooseberries. a rounded palate with linear tannins and hints of fresh green peas.

225

Obscura Rosé 2020

Grenache Noir and Blanc grapes, naturally fermented and matured in handcrafted Qvevris. Light in colour. Dry and fresh on the palate with flinty minerality and a bit of tannin grip.

50 / 190



ALL WINES ARE VEGAN FRIENDLY

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WINE LIST

QVEVRI WINE

Obscura Red 2020

naturally fermented and matured in handcrafted terra cotta qvevri. a blend of shiraz and grenache. spicy fruit driven notes of wild berries, plum and peppery cured meats on the nose. Focused, linear tannins on the palate with hints of spicy cured meats and fynbos.

50 / 190

RED

Spice Route Grenache 2019

spanish cultivar. easy drinking with concentrated fruit flavours.

44 / 170

Spice Route Mourvèdre 2019

similar to grenache with more meaty flavours. medium bodied with a spicy nose and intense fruit palate.

44 / 170

Spice Route Pinotage 2018

matured in american oak. new world style. ripe honest fruit flavours with bold textures

44 / 170

Spice Route Chakalaka 2017

blend of syrah, petit syrah, tannat, carignan, mourvèdre and grenache. luscious, rich and full bodied.

52 / 205

Spice Route Malabar 2015

the spice route flagship. a blend of petit syrah, grenache & mourvèdre. layered and perfumed aromas of violets, plum, charcuterie spice and cocoa captivate the senses. on the palate dense black fruits and spice followed by supple, age-worthy tannin and freshness

980

SHERRY

The Amos Block Perpetual Reserve Fino Sherry (NV)

this sherry-style wine is made from exceptionally unique sauvignon blanc bush vines planted in 1965, making the vineyard the oldest sauvignon blanc block in south africa. a youthful, pale and dry sherry-style fortified wine, with hints of apples, almonds and walnuts on the nose. fresh palate with a round and lingering finish.

50 / 380



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