

JEWELLS

WINE LIST

MÉTHODE CAP CLASSIQUE

Charles Back MCC 2017

55 / 220

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

WHITE

Spice Route The Amos Block Sauvignon Blanc 2021 (OVP)

40 / 155

wonderfully aromatic and energetic style, full of notes of fig, gooseberries, nettles with minerality and crisp acidity. it is bright and refreshing but with a lovely texture, making it more generous on the palate than you might expect.

Spice Route Chenin Blanc 2020

40 / 155

complex nose with tropical fruits & peach, followed by flinty notes. the palate is rich and broad, reminiscent of the koffiekliip soils with well balanced acidity from the first picking.

ROSÉ

Spice Route Saffron Rosé 2020

40 / 155

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

QVEVRI WINE

Obscura White 2019

50 / 190

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

Obscura Semillon 2019

225

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

Obscura Grenache Rose 2020

50 / 190 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.

ALL WINES ARE VEGAN FRIENDLY

WINE LIST

Obscura Red 2020

50 / 190

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naturally fermented in hand crafted terra cotta qvevris. a blend of shiraz and grenache, fruit driven notes of wild berries, plum and peppery cured meats on the nose. focused, palate with hints of spicy cured meats and fynbos. *gives spicy linear tannins on the*

RED

Spice Route Grenache 2019 **44 / 170**
spanish cultivar. easy drinking with concentrated fruit flavours.

Spice Route Mourvèdre 2019 **44 / 170**
similar to grenache with more meaty flavours. medium bodied, with a spicy nose and intense fruit palate.

Spice Route Pinotage 2019 **44 / 170**
matured in american oak. new world style. ripe honest fruit flavours, bold textures

Spice Route Chakalaka 2018 **52 / 205**
silky and smooth with hints of blackcurrant, cherry and plums.
26% Shiraz | 24% Mourvèdre | 15% Grenache Noir | 15% Carignan | 13% Durif | 7% Tannat

Spice Route Malabar 2015 **980** *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

SHERRY

The Amos Block Perpetual Reserve Fino Blend (NV) **50**
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.

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