

WHITE WINE

Charles Back Method Cap Classique 2017

55 / 225

A blend of Viognier, Grenache noir & Grenache Blanc. Rhone inspired with aromas of limes, apple, a creamy palate with lingering freshness.

Spice Route The Amos Block Sauvignon Blanc 2021 (OVP)

42 / 160

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

42 / 160

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

Spice Route Saffron Rosé 2021

42 / 160

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 2020

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 Red 2020

50 / 190

Naturally fermented in hand crafted terra cotta Qvevris. A blend of shiraz and grenache, gives 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.

All wines listed above are vegan friendly

RED WINE

Spice Route Cinsault 2019

42 / 150

Bright and light with crunchy red cherries and pepper spice flavours on the palate, with a twist of red berries on the finish.

Spice Route Grenache 2019

46 / 175

Spanish cultivar. Easy drinking with concentrated fruit flavours.

Spice Route Mourvèdre 2019

46 / 175

Similar to Grenache with more meaty flavours. Medium bodied, with a spicy nose and intense fruit palate.

Spice Route Pinotage 2020

46 / 175

*Matured in American oak. New world style. Ripe honest fruit flavours
Bold textures.*

Spice Route Chakalaka 2018

55 / 215

Blend of Syrah, Petit Syrah, Tannat, Carignan, Mourvèdre and Grenache. Luscious, rich & full bodied.

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.*

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VINOTEQUE WHITE WINES

- Spice Route The Amos Sauvignon Blanc 2014 (OVP)** **240**
From the oldest Sauvignon Blanc bush vines in South Africa. Expressive tropical aromas, sheer depth & elegance with savoury flavours.
- Spice Route Chenin Blanc 2014** **260**
Complex nose of tropical fruit & melon followed by a flinty note. The palate is rich & broad with well-balanced acidity.
- Spice Route Viognier 2014** **260**
Perfumed aromas of orange peel & tropical fruit. Spicy complexity, rich mouth feel with an elegant & lengthy finish.

VINOTEQUE RED WINES

- Flagship Pinotage 2000** **750**
Silky, rich fruit, award winner. Aromas of spicy red fruits, dried figs, banana & vanilla. Savoury nose with a grippy palate.
- Flagship Syrah 2004** **800**
Deep vibrant red, subtle fruit, cloves, cinnamon & smoky character. Medium bodied mid palate with a long, rounded finish.
- Flagship Syrah 2005** **1000**
A perfect example of an expressive, layered style of Swartland Syrah. Intense aromas of cedar, cherries and layered with notes of liquorice and white pepper. An elegant and structured palate that reveals darker fleshy fruit and well-rounded oak.
- Flagship Merlot 2000** **1000**
Aromas of dark chocolate & plum. A firm palate of sumptuous fruit. Made for Bordeaux lovers.
- Chakalaka 2010** **780**
A spicy blend of six grape varieties. Smoky cloves, plum & black cherry aromas. Smooth tannins & lingering spice finish.
- Terra de Bron Mourvèdre 2012** **550**
Ripe fruit, black cherry infused with earthy tones. A surprisingly delicate wine with the elegant influence of French oak.
- Spice Route Grenache 2014** **225**
Vibrant light red colour. Red berry fruit and subtle pepper harmonize with cardamom and iron-like spice. Light yet still layered and complex with fine tannins and good acidity

VINTAGE MALABAR BOTTLINGS

Malabar 2002

1700

Rhone, Mediterranean style blend, matured in 100% new French oak barrels. Sumptuous fruit with an elegant finish on the palate.

Malabar 2003

1600

Lovely definition of ripe plums, all spice & dark chocolate. A very rich palate with layers of flavour. Ripe tannins & a lingering finish.

Malabar 2004

1800

Vibrant, live, rich, full bodied with layered ripe fruit & wild berry aromas. Full, long finish.

Malabar 2005

1900

Deep plum, spice, pepper & star anise palate. Full bodied & rich finish.

Malabar 2006

1700

Perfumed aromas of rich berry, plum, chocolate & violet. Well-integrated palate, opulent tannins, balanced mouth feel. A truly elegant wine.

JEWELLS