KUNJANI-RESTAURANT

WINE LIST

SPARKLING WINE & MÉTHODE CAP CLASSIQUE

Savi Sparkling Wine R225

A lively and refreshing wine made by Carmen Stevens using Sauvignon Blanc and Cabernet Franc.

Simonsig Kaapse Vonkel Brut Méthode Cap Classique

R295

The first ever bubble to be born inside a wine in South Africa was at Simonsig in 1971. Fresh primary notes of Granny Smith apple and white flesh fruit. An array of dancing pearls creates an ambiance of magical aromas. On the palate the crisp acidity captures the tingling aromas of citrus that transcends into pockets of apples and pears. A top-class MCC that resembles elegance and finesse.

WHITE WINE

Kunjani Sauvignon Blanc 2020

R50/R145

The wine is a true expression of the Elgin Valley cool climate terroir with a good balance of green fig, a touch of tropical fruits and a well-defined natural acidity. Wild yeast fermented which ensures that this wine has a lot to offer on the palate and ending long and smooth. Powerful yet chiselled on the palate with outstanding body and excellent fruit concentration. This wine drinks extremely well now but is expected to mature with added complexity in bottle over the next few years.

Kunjani Chenin Blanc 2020 Gold Gilbert & Gaillard

R45/R130

Harvested from grapes in the Bottelary area between 17 and 27 February, 40% of which was fermented in barrel using indigenous yeast. The balance of 60% was fermented in stainless steel tanks using Anchor Alchemy 1 yeast which produces a lot of flavours in the wine, giving it lovely stone fruit and floral characteristics. This final blend comprises 96.4% Chenin blanc with a dash of Rousanne and Verdelho.

ROSÉ

Kunjani 'Stolen Chicken' Rosé 2020

R45/R130

Gold Medal Rosé Rocks

Elgin is the coolest wine growing appellation in South Africa with an average day temperature in summer of 28 °C, making it ideal to cultivate grapes that will produce stellar wines. The wine displays a very pale salmon colour. Aromas of strawberry, candyfloss, and cranberry with clean and fruit-forward notes abound. Red berries, sherbet, and a racy acidity is detected on the finish.



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RED WINE

Kunjani Merlot 2018 R65/R190

A beautiful complex fusion of sweet caramel, red bell peppers, tobacco and spice is shown on the nose. A smooth entrance and ripe tannins coat the palate, followed by dark fruit, tobacco and spice.

Kunjani Shiraz 2015 R70/R220

Gold Medal Michelangelo International Wine Awards 90 Points Winemag

Shiraz Challenge Top 12
Gold Gilbert & Gaillard

An inviting nose of white pepper and paprika spice is fuse with black olives and a savoury soy sauce aroma. The soft palate entrance flows to an elegant tanning structure, filled with spice and juicy fruit.

Kunjani Cabernet Sauvignon 2017 R70/R220

Gold Gilbert & Gaillard

Dark chocolate, mint and black currant is shown at first, followed by dried herbs, toasted oak and a vanilla sweetness. The palate is layered with black currant fruit, tobacco spice, mocha and great intensity.

Kunjani Red Blend 2015 R65/R180

Gold Medal Cabernet Franc Challenge

A Bordeaux-style blend of Cabernet Franc, Merlot and Malbec. Floral nuances of fynbos buchu gives way to luscious aromas of blackcurrant and black plum, underpinned by complex notes of cedar wood and mocha.

Kunjani Shiraz 2015 Magnum 1,5 liter in wooden box

Gold Medal Michelangelo International Wine Awards

90 Points Winemag Shiraz Challenge Top 12

Gold Gilbert & Gaillard

Ideal for celebrations or the perfect gift for Shiraz devotees

Le Vin De FRANÇOIS 2017 R1,550

A Pinotage wine sourced from South Africa's most respected Pinotage producers, including Beyerskloof, Delheim, Grangehurst, Kanonkop, Lanzerac, L'Avenir, Rijks and Simonsig.

