

## CAP CLASSIQUE

## Simonsig Kaapse Vonkel Brut Cap Classique R295

W.O. Stellenbosch

The first ever bubble to be born inside a South African wine was at Simonsig in 1971.

Fresh primary notes of Granny Smith apple and white flesh fruit.

**Suggested Food: Breakfast, brunch, desserts, and an excellent any-time-drink**

## Savi Sparkling Wine R225

A carbonated fizzy wine made with Sauvignon Blanc and Cabernet Franc

## WHITE WINE

## Kunjani Sauvignon Blanc 2021 | R50 / R145

W.O. Elgin Valley

The wine is a true expression of 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 offers a lot on the palate and ending long and smooth. It drinks extremely well now but is expected to mature with added complexity in bottle over the next few years.

**Suggested Food: Lightly spiced vegetable bhaji (starter), Truffle-infused mushroom risotto (main course)**

## Kunjani Chenin Blanc 2021 | R50 / R145

W.O. Stellenbosch (Bottelary Hills, Devon Valley)

Gold Gilbert &amp; Gaillard

Harvested from grapes in the Bottelary area, 40% was fermented in barrel using indigenous yeast. The remaining 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.

The final blend comprises 96.4% Chenin Blanc, with a dash of Rousanne and Verdelho.

**Suggested Food: Duck liver parfait (starter), prosciutto & roasted pear salad (starter), baked line fish (main course)**

## Kunjani Anna 2020 | R700

W.O. Elgin Valley

Only 500 bottles produced, this is a collectors item for the wine aficionado. This special wine is a tribute to Paul's mother, a bold woman whose grace and elegance linger in memory even now, long after her passing. Clear and bright, it whispers aromas of honeysuckle, candied pineapple, granadilla curd with traces of cinnamon and vanilla. The flavourful palate reveals notes of salted caramel, spun sugar, orange preserve and honey, which tarry in a long finish. Harmony, depth and complexity are its hallmarks. Optimal cellaring will see the wine develop for a decade.

## ROSÉ

## Kunjani Stolen Chicken Rosé 2021 | R50 / R145

W.O. Elgin Valley

Gold Medal Rosé Rocks

Elgin is the coolest wine growing appellation in South Africa, with an average day temperature of 28°C, making it ideal to cultivate grapes that will produce stellar wines.

The pale salmon colour leads an aromatic bouquet of strawberries, cranberries and raspberries with a clean and fruit forward nose. Red berries, sherbet and watermelon is detected on the complex and lingering finish.

**Suggested Food: Crispy prawn wonton (starter), bouillabaisse (starter). cheese and charcuterie platters**



## RED WINE

## Kunjani Merlot 2018 | R65 / R190

W.O. Stellenbosch

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 and dark chocolate.

**Suggested Food: Duo of Lamb (main course)**

## Kunjani Shiraz 2015 | R280

W.O. Stellenbosch

**Gold Medal Michelangelo International Wine Awards**

**90 Points Winemag Shiraz Report**

**Top 12 Shiraz Challenge**

**Gold Gilbert & Gaillard**

An inviting nose of white pepper and paprika spice is fused with black olives and a savoury soy sauce aroma.

The soft palate entrance flows to an elegant tannin structure, filled with spice, buchu and juicy fruit.

**Suggested Food: Chicken & Pork Cassoulet (main course), Kunjani Gourmet Burger (main course)**

## Kunjani Shiraz 2017 | R70 / R220

W.O. Stellenbosch

**Gold Gilbert & Gaillard**

Bright purple in colour with a deep violet rim. The nose offers upfront aromas of perfume, violets, glazed gammon, pepper and buchu. The wine presents a smooth entry on the palate, with soft and seamless layers of cloves, nutmeg and warm spices, underpinned by a savoury and meaty finish.

**Suggested Food: Chicken & Pork Cassoulet (main course), Kunjani Gourmet Burger (main course)**

## Kunjani Cabernet Sauvignon 2017 | R70 / R220

W.O. Stellenbosch

**Gold Gilbert & Gaillard**

Dark chocolate, mint and black currant is shown at first, followed by dried herbs, toasted oak and a vanilla finish.

The palate is layered with tobacco leaf, mocha, and great intensity.

**Suggested Food: Biltong-Spiced Sirloin (main course)**

## Le Vin de FRANCOIS 2017 | R1,200

W.O. Coastal Region

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

**Suggested Food: Biltong-Spiced Sirloin (main course)**

