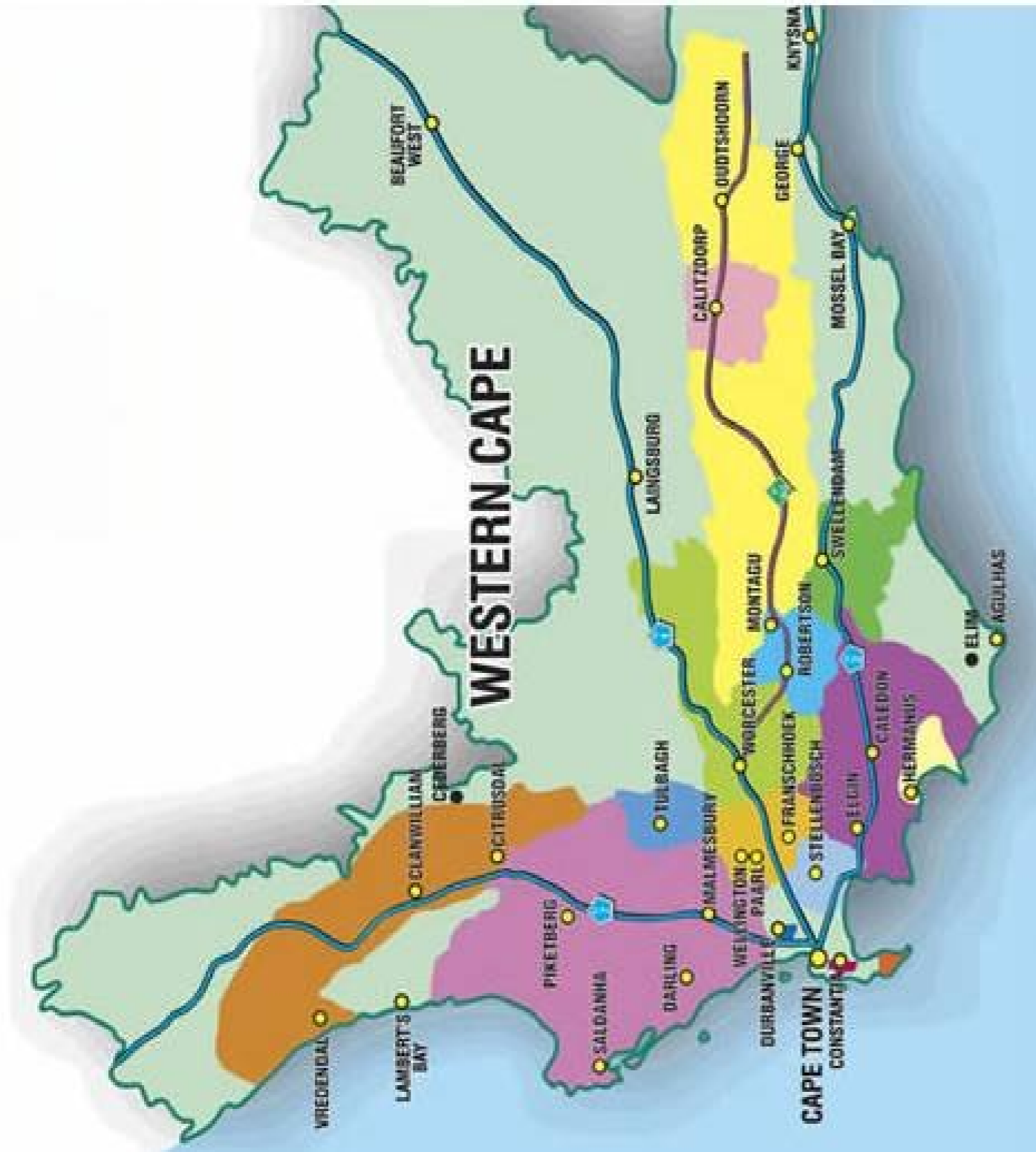


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# *Wine List*

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**Slanghoek Noble Late Harvest 2007 – Worcester**

**R280, 00**

*SA Champion 2001. This wine has a beautiful deep, yellow, honey colour with a touch of muscat and an abundance of botrytis. A full round wine with a sweet and fruity lingering after-taste.*

**Port**

**Boplaas Cape Vintage Reserve 2007 – Klein Karoo**

**R160, 00**

*This is a dark port, purplish black port with flavours of cherries, plum, blackberries, violets, pepper, spiciness and dark chocolate. Expectations are met when you taste the wine - full-bodied with big ripe tannins and integrated alcohol, with a long and luscious aftertaste.*

**Allesverloren Port 2006 – Swartland**

**R212, 00**

*Deep ruby colour with alluring aromas of fruit cake, honey, raisins and black currant with chocolate and mocha undertones. Velvety and rich with a soft, smooth lingering fruit cake finish.*

**Axe Hill Cape Vintage Port 2007 - Klein Karoo**

**R377, 00**

*This wine boasts a glowing deep garnet colour with nutty, heady spice on the nose reminiscent of a Christmas cake. Klein Karoo bush character is evident. Firm tannins with a spirit grip showing, but early stage of integration with rich fruit.*

**Hanepoot**

**Du Toitskloof Jerepigo 2009 - Worcester**

**R108, 00**

*Shimmering, brassy gold with lime-green specks. Concentrated mass of crystallized and citrus fruit, intriguing botrytis hints, turning to chocolate orange liqueur on a silky palate. Exceptionally long, fruity aftertaste.*

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**Engelbrecht Els Proprietor's Blend 2007 - Stellenbosch**

*Cabernet, Shiraz, Merlot, Petit Verdot,*

*Cabernet Franc, Malbec*

**R390, 00**

*The wine is prominent Cabernet Sauvignon characteristics of sandalwood, leather and tobacco aromas. These are supported by hints of spice from the Shiraz and a strong blackberry core. Full, juicy red fruits and floral aromas complete the bouquet. The initial mineral impression is followed by juicy plum and black cherry flavours and concludes with a smoky coffee aftertaste.*

**Rust en Vrede Estate 2006 – Stellenbosch**

*Cabernet Sauvignon and Shiraz*

**R390, 00**

*Great fusion between the Cabernet Sauvignon and Shiraz convey aromas of sweet vanilla and caramel. Hints of oak spice are also prevalent. This wine offers a great intensity with a powerful mouth filling experience. Dark berries and notes of coffee give way to a lingering finish.*

**Dessert wines** [Available by the glass]

**Oranjerivier Cellars White Muscadel 2007**

*Northern Cape*

**R75, 00**

*Deep golden colour. Powerful intensity of ripe fruit bloom loaded with nuances of dried fig and litchi. Quite light and uncloying on the palate. I*

**Stellenbosch Hills Muscat de Hambourg NV**

*Stellenbosch*

**R115, 00**

*This muscadel is made in Jeripico style which means that the juice is fortified with alcohol. A prime example of this rare variety, this highly acclaimed wine rewards with luscious sweetness, beautifully balanced by fresh raspberry and mulberry flavours. Sunset coloured, boiled sweets & rose petal aromas.*

**Asara Noble Late Harvest 2004 – Stellenbosch**

**R207, 00**

*Brilliantly concentrated liquid gold made from botrytis blessed Chenin grapes. A honeyed bouquet, layered with ripe pineapples, sun dried peach and apricot aromas. Its good fruit acidity allows for long ageing.*

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*We offer a wide variety of wine by the glass. Please ask your waiter.*

**Champagne**

**Guy Charbaut Millesime Brut Premier Cru**

*A Mareuil-Sur-AY, France*

**R688, 00**

*A vintage champagne made of two thirds Pinot Noir and one third Chardonnay. The unique combination of various crus imparts this champagne a degree of balance that can only be found with a very few great champagnes.*

**Guy Charbaut Blanc de Blancs Brut Premier Cru NV**

*A Mareuil-Sur-AY, France*

**R720,00**

*This champagne, which is 100% Chardonnay, is composed from a variety of great white wines and is left to age on yeast for at least 48 months. The availability of this champagne is limited because Chardonnay grapes are rather rare in the Champagne region.*

**Guy Charbaut Memory Brut 1998**

*A Mareuil-Sur-AY, France*

**R1563,00**

*A 100% first Chardonnay vintage, produced from hand selected grapes of the House vines and blended with the famous vintage grapes from Mesnil-sur-Oger, Avize and Grauves.*

**Methode Cap Classique**

**Krone Borealis Cuveè Brut 2006 – Tulbagh**

**R150, 00**

*This vintage MCC has evolved over time becoming rich, sensual, sophisticated and intensely interesting. Made from Pinot Noir and Chardonnay with yeasty lees creaminess and a classic biscuit bouquet right up to the last persistent bubble.*

**L'Avenir Brut Rosé 2008 – Stellenbosch**

**R157, 00**

*Clean, matured yeasty character coming forth over the earthy fruitiness with a rather pronounced pink grapefruit skin freshness and hints of youngberry. Very dry ultra brut style, crisp and lively with the fruit perceived confirmed on the palate.*

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**Graham Beck Brut NV – Franschhoek**

**R169, 00**

*Light yeasty aromas, good fruit on the nose and a rich creamy complexity on the palate. The fine mousse gives freshness and finesse.*

**Avondale Brut NV (Bio – Logic) – Paarl**

**R236, 00**

*This wine is alive with flavours of lemon, apple pie and biscuit, with a touch of honey. These will get more pronounced with bottle ageing together with a striking zesty acidity. The taste is dry and complex.*

### **Sparkling Wines**

**J.C Le Roux Le Domaine NV – Stellenbosch**

**R88,00**

*A sparkling wine made from Sauvignon Blanc and Muscat de Frotignier, which bubbling offers floral and lemon zest and cloying sweetness.*

**Vendange Sparkling Wines NV – Robertson**

**R90, 00**

*This sophisticated sparkling wine is produced with elegance, liveliness and finesse. Showing aromatic and fruity sweetness and wonderful floral notes.*

### **White Wines Sauvignon Blanc**

**Arabella Sauvignon Blanc 2009 – Robertson**

**R82, 00**

*Yellow green in colour. Complex green grassy nose with passion fruit, guava and pear aromas. Gooseberry, capsicum and tropical flavours on a full, rich palate with a long sweet-fruited finish.*

**Ken Forrester Sauvignon Blanc 2008 – Stellenbosch**

**R98, 00**

*Flinty minerality with a tropical fruit and grassy aromas on the nose that follows onto an exceptional tropical pineapple and citrus finish.*

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### **Cape Blends**

**Warwick Three Cape Ladies 2005 – Stellenbosch**

**Cabernet Sauvignon, Pinotage, Merlot and Shiraz**

**R190, 00**

*This vintage shows great ripe red and black berry flavours on the nose as well as Mocha flavours. The Pinotage is soft and sweet while the Merlot and Shiraz offers a subtle spiciness. The Cabernet Sauvignon is the backbone of the blend with well balanced, smooth tannins that will do well with cellaring. This blend brings the best of Pinotage to the classic French varieties.*

**Welbedacht Cricket Pitch 2006 – Wellington**

**Merlot, Cabernet Sauvignon and Pinotage**

**R224, 00**

*Carefully blended from 58% Merlot, 40% Cabernet Sauvignon and a drop of Pinotage (2%) to give the wine that extra dimension. The wine then has a dominant violet and black cherry aroma with a hint of plum. It is infused with subtle Ceylon tea and contains underlying chalky, sandalwood and earthy elements.*

### **South African Blends**

**Akkerdal Wild Boar 2006 – Franschhoek**

**Cabernet Franc, Tempranillo, Malbec and Petit Verdot**

**R239, 00**

*This wine is characterized by the full flavours of wild “fynbos” spices with whiffs of chocolate and candy floss. The beautiful royal red colouring and tints of chocolate brown and the distinct musk aroma give this wine dimension and depth.*

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## **Rhone Blends**

### **La Bri Shiraz – Viognier 2007 – Franschhoek**

*Shiraz and Viognier*

**R178,00**

*Only 10% Viognier has been added to the Shiraz in the Rhone fashion, creating a ying-yang of spice and floral notes, abundant red fruit and well integrated oak flavours.*

### **Hidden Valley ‘Hidden Secret’ 2009 – Stellenbosch**

*Shiraz and Mourvedre and Tannat*

**R184, 00**

*Maiden Vintage for Hidden Valley, only 2500 bottles made. The wine shows a deep red colour thanks to the Tannat and Mourvedre and the nose is invitingly spicy and savoury with leathery complexity, complemented by sweet and sour cherries, mulberries and a hint of marzipan. The Shiraz adds mocha and chocolate overtones.*

### **Creation Syrah Grenache 2007 – Walker Bay**

*Shiraz and Grenache*

**R215, 00**

*Dark purple in colour, almost black, with flashes of deep crimson. Alluring aromas of ripe black olive beckon from the glass, elegantly complemented by whiffs of pepper. A well-endowed, full-bodied Rhône-style blend rewarding with intense flavours of ripe plum, black pepper and the smokiness characteristic of Syrah. Supple, ripe tannins and well-integrated, natural acidity contribute to the appeal*

### **Hermanuspietersfontein Die Martha 2006 Walker Bay**

*Shiraz, Mourvedre and Viognier*

**R298,00**

*Brick red in colour with black olive, cinnamon, buttery, violets, leather, mushroom, cedar, coconut aromas.*

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### **Fryer’s Cove Sauvignon Blanc 2009 – Olifants River**

**R100, 00**

*Medium bodied with flavours of passion fruit, litchi and green figs. The wine has a perfect balance between fruit, acidity and after-taste.*

### **Lands’ End Sauvignon Blanc 2009 – Elim**

**R113, 00**

*Flavours of passion fruit, litchi, guava and green fig on the nose. Medium bodied with flavours of passion fruit and minerality carried onto the palate. Ripe, tastiness lingers over dry, crisp succulence.*

### **Creation Sauvignon Blanc 2009 – Walker Bay**

**R145, 00**

*A superbly balanced wine, beckoning aromas of tropical fruit, elegant elderflower and interesting mineral whiffs. These follow through on the full-bodied palate where well integrated crispness adds to the allure and leads to a lingering, memorable aftertaste.*

### **Tokara Elgin 2008 – Elgin**

**R148, 00**

*A full textured palate with a beautifully tempered acidity, interwoven with ripe yellow fruits and a creamy finish.*

### **Springfield ‘Life from Stone’ 2009 – Robertson**

**R157, 00**

*Brilliant greenish in appearance, this is a dramatic wine full of red peppers and passion fruit. It will mature into flavours of mineral and flintiness.*

### **Reyneke Organic Sauvignon Blanc 2009**

*Stellenbosch*

**R175, 00**

*This wine has aromas of melon, gooseberry and spice. On the palate it’s bright, lively and expressive with a fresh, tangy finish.*

### **Fleur de Cap Unfiltered 2009 – Stellenbosch**

**R207,00**

*A highly acclaimed wine, showcasing a rich combination of classic gooseberry, asparagus, passion fruit and mango aromas on the nose, while presenting a palate dominated by delicate herbaceous flavours.*

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**Klein Constantia Estate Sauvignon Blanc 2009**

**Constantia**

**R257, 00**

*Herbs and wild grasses, flashes of ripe gooseberry, honeyed finish with an enduring length.*

**Chenin Blanc**

**Babylon's Peak Chenin Blanc 2009 – Swartland**

**R94, 00**

*Prominent guava, granadilla and litchi flavours on the nose, flowing into riveting limy intensity and an appetite awaking freshness.*

**Fairview Darling Chenin Blanc 2009 – Darling**

**R98, 00**

*Rich pear aromas with fynbos and honeysuckle aromas. Rich, rounded mouth feels with acidity that balances well and adds to a long finish.*

**Allée Bleue Chenin Blanc 2008– Franschhoek**

**R123, 00**

*The nose is enticed by aromas of pickled pineapple, matured papaya, succulent peaches and apricots as well as a hint of lemongrass. It presents itself on the palate with a fine melting sensation, powerful structure and magnificent length.*

**L'Avenir Grand Vin Chenin Blanc 2007**

**Stellenbosch**

**R219, 00**

*Aromas of wild yeast and note of resin and pine needles earthiness, dry straw are very pure and well defined, with subtle and delicate note of citrus oil / zest, white peach, ripe red apples, hints of raspberry fruitiness, excellent purity.*

**Chardonnay**

**Alkmaar Old School Reunion Unoaked Chardonnay 2009**

**Wellington**

**R103, 00**

*The nose is rich and complex with layers of citrus and tropical aromas. The palate is dense, revealing mouth filling flavours of honey melon and lingering lemon.*

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**Muratie Ansela van de Caab 2007 – Stellenbosch**

**Cabernet Franc, Merlot and Cabernet Sauvignon**

**R304, 00**

*On the nose, typical Cabernet Franc flavours come through with lovely black fruit from the Merlot component. The Cabernet Sauvignon gives the wine a nice backbone and the nose follows through elegantly on the palate. The palate is very concentrated with an abundance of flavours varying from intense fruit flavours to cigar boxes. The flavours and tannins are meticulously woven together to form a totally balanced wine that lingers on in your mouth long after the last drop is savoured.*

**Tokara Red 2006 – Stellenbosch**

**Merlot, Cabernet Sauvignon and Petit Verdot**

**R348, 00**

*A dark crimson colour with a russet rim. The nose is complex and shows underpinnings of the expressive Bordeaux varieties with aromas of pencil shavings and blackberries. The aromas follow through beautifully onto the palate and are complimented by supple tannins that lend texture and structure to a wine of immense complexity.*

**Rupert & Rothschild Baron Edmond 2004 – Paarl**

**Cabernet Sauvignon and Merlot**

**R354, 00**

*Powerful dense structure with aromas of blackberry, black pepper, coriander and roasted coffee bean. It has a lively and complex with velvety tannins and a lingering aftertaste.*

**Kanonkop Paul Sauer 2006/2007 – Stellenbosch**

**Cabernet Sauvignon, Cabernet Franc and Merlot**

**R359, 00**

*A deep, ruby red colour with concentration of black current, cassis and tealeaf aromas. Good body with combination of power and elegance. Silky sweet tannin that leads to a dry finish.*

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**Excelsior Estate Reserve Cabernet Sauvignon 2006**

**Robertson**

**R298, 00**

*Deep ruby red colour with a black core. This wine is full-bodied with aromas of black currants, chocolate, and cedar. The wine has rich, but soft tannins, and a long finish.*

**Kanonkop Cabernet Sauvignon 2006 – Stellenbosch**

**R395, 00**

*The wine delivers resplendently complex cedar, cassis and ripe black current aromas with a defining savoury herbal edge and a flavoursome, textured finish.*

**Red Blends**

**Bordeaux Blends**

**Cederberg Private Cellar Cederberger 2006 Olifants River**

**Merlot, Pinotage and Shiraz**

**R188, 00**

*A dry red blend of 50% Merlot, 30% Pinotage and 20% Shiraz. Beautiful ripe berry fruits with smoky/roasted aromas & well integrated juicy tannins.*

**Knorhoek Pantère 2005 – Stellenbosch**

**Cabernet Franc, Shiraz, Cabernet Sauvignon and Merlot**

**R232, 00**

*Almonds, youngberries, a hint of smokiness and white pepper spices makes up a complex bouquet. Complex fruit flavours with a soft tannin structure and a lingering aftertaste.*

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**La Bri Chardonnay 2008- Franschhoek**

**R134, 00**

*This wine shows an abundance of floral notes, ripe apples, limes and guavas which follow through onto the palate. Charming lemon and lime fruit on the palate, balancing crisp acidity, integrated oak and a clean mineral finish.*

**Asara Chardonnay Unwooded 2009 – Stellenbosch**

**R148, 00**

*Aromas of ripe yellow apple and the nuance of limes on the palate combine to offer you a delicious, flavourful wine with a zesty crisp taste.*

**Dombeya Chardonnay 2008 – Stellenbosch**

**R184, 00**

*The wine has a light green colour. The nose is inviting with fresh flavours of lime, peaches and hints of smokiness at the end. The palate has a soft but firm entry followed by velvety butter flavour and stone fruits. Big on aroma and flavours, combining a lemony, cinnamon, nutmeg nose with zesty citrus and ripe tropical fruit on the palate.*

**Paul Cluver Chardonnay 2008 – Elgin**

**R194,00**

*The nose is bursting with aromas of citrus, floral tones, hints of ripe peaches, pineapple, oak and a lovely, toasty nuttiness. The palate is gentle, yet complex with a combination of ripe fruit, citrus and mineral flavours with hints of oak in the background. The aftertaste is long, elegant and lingering.*

**Groot Constantia Gouverneurs Chardonnay 2008**

**Constantia**

**R207, 00**

*Citrus flavors and a mellowed butterscotch richness. A well balanced wine with defined complexity and generous length.*

**Ataraxia Chardonnay 2008 – Walker Bay**

**R244,00**

*This wine effortlessly manages to be both subtle and intense, with grapefruit, white flowers, pear and grilled almond aromas and flavours. The palate is persistent yet graceful and poised.*

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## Riesling

**Hartenberg Weisser Riesling 2008 – Stellenbosch** **R98, 00**  
*The spicy richness on the nose gives way to a taut yet floral and fruity mid-palate that has both richness and complexity. The sugar is barely noticeable and if anything it contributes extra fullness and richness to the palate. This is a quality wine that offers great value and much versatility.*

**Klein Constantia Rhine Riesling 2009 – Constantia** **R169, 00**  
*The nose exudes mandarin, pineapple and citrus blossom aromas. The intense palate balances the fine, mineral element of the wine's structure. A wonderful persistence of flavour on the finish.*

## Semillon

**Withington 2008 – Darling** **R99, 00**  
*Lemon, lime, lees with almond backing. Rich, full and demonstrative. Full but elegant in the mouth with flavours as the nose promised with addition of red apple and hints of nettle. Beautifully textured palate.*

**Constantia Uitsig 2008 – Constantia** **R219, 00**  
*This elegant, subtly wooded Semillon shows good complexity on the nose marshalled by fine acidity. Typical characteristics of apricot and honey on the nose with a lingering aftertaste.*

## Viognier

**Arra 2007 – Stellenbosch** **R179, 00**  
*A luscious creamy wine with aromatic nuances of peach, apricot, honey and spices. The soft beautiful balance makes for delicious drinking.*

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## Buitenverwachting Cabernet Franc 2006

**Constantia** **R303,00**  
*A fine, dry classic styled wine with kaleidoscopic berries, spice and tobacco leading to deep, velvety structure well balanced, multi faceted palate with spreading peacock tail finish*

## Cabernet Sauvignon

**Rustenberg Brampton Cabernet Sauvignon 2008** **R99, 00**  
**Stellenbosch**  
*The aromas are complex and continually evolve in the glass. Initially sweet black fruit such as dark cherries, plums and hints of cassis which are interwoven with subtle oak aromas of vanilla, toffee and treacle. Prodigiously ripe fruit dominate the palate. A firm tannin structure is balanced with delicious sweetness.*

**Waverley Hills 2009 'Organic' Cabernet Sauvignon** **R143, 00**  
**Tulbagh**  
*This organic wine shows aromas of vanilla, red berries, spice, honey and sweet black cherries. On the palate, delicious vanilla and lots of fruit follow through with good balance and soft, ripe tannins.*

**Waterford Cabernet Sauvignon 2006** **R184, 00**  
**Stellenbosch**  
*Rich, ripe Cabernet aromas, underscored by notes of cedar, leather and truffle. Soft violets on the nose with ripe tannins reveal an elegant structure that is powerful, yet delicate. A refined and classic long, dry finish.*

**Bon Courage Estate Inkara 2007– Robertson** **R285,00**  
*The limited release Inkara Cabernet Sauvignon grapes were carefully handpicked and selected from terroir-specific vineyards to produce a premium quality wine. The grapes were picked at optimum ripeness to ensure soft round tannins and subtle ripe black fruit on the palate. It was delicately oak matured for more complexity and extra dimension. Rich, spicy flavours and smokiness on the nose.*

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**L'Avenir Merlot 2008 – Stellenbosch**

**R157, 00**

*Intense ruby in colour. Bold full blood red colour with star bright clarity augments this wonderful mulberry fruit driven nose. The palate is softly balanced with a fine structure and a gentle lingering full finish.*

**Muratie Merlot 2006 – Stellenbosch**

**R183, 00**

*A combination of plums and chocolate come to the fore followed by blackcurrants and dark chocolate on the palate. The full intense assortments of flavours provide a feast for the palate. The wine has lots of body, yet subtle with well integrated oak giving it a lasting finish.*

**Rust & Vrede Merlot 2008 – Stellenbosch**

**R269, 00**

*Rich chocolate and Mocha aromas combine well with darker berries and subtle hints of spice. Soft juicy tannins, backed up with hints of vanilla and blueberries.*

**Veenwouden Private Cellar Merlot 2006 - Paarl**

**R344, 00**

*This is a blue print of how a Merlot should be made and definitely one of South Africa's favourite. The saturated dense purple Merlot, exhibits big sweet blackberry and dark cherry aromas with smoke, liquorice and a dash of roasted coffee. On the palate it has outstanding freshness, rich ripe fruit and soft tannins with a layered finish and an exceptionally long lingering after taste.*

**Cabernet Franc**

**Whalehaven Wines Cabernet Franc 2006**

**Walker Bay**

**R188, 00**

*Sweet spice flavours with cigar and dark blackberry aromas. Well balanced, full bodied palate with good structure and fine tannins. Long lingering aftertaste.*

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**Lourensford Viognier 2008 - Helderberg**

**R225, 00**

*Light straw colour with youthful green tinges and flavours of dry peach and fresh apricots. Rich in texture with a refreshing acidity on the finish.*

**White Blends**

**Buitenverwachting Buiten Blanc 2009 – Constantia**

**R105, 00**

*This full bodied Sauvignon Blanc based blend offers a variation of fruit characters including ripe gooseberry, green peppers, green melon and hints of tropical fruit.*

**Veenwouden Vivat Bacchus White 2008 – Paarl**

**R148, 00**

*This Viognier/Chenin/Chardonnay blend shows great uniqueness and affordability. The wine offers lots of perfume on the nose, with scents of pear, peach and jasmine flower. The palate is crisp and dry, with layers of caramel, nuts and a hint of citrus blossom.*

**Nitida Cellars Coronata 2005 - Durbanville**

**R179, 00**

*A regal fusion of Sauvignon Blanc and Semillon. Their synergy yields impressive silky balance and roundness, an explosive nose rich in pineapple, kiwi and gooseberry fruit and a finish full of mineral, herbaceous finesse. The firm acids will ensure that this wine will age beautifully from its early more sauvignon Blanc presentation of asparagus, limestone and citrus into a bolder example of dense fruit, honey and buchu character.*

**Dornier Donatus White 2008 – Stellenbosch**

**R194, 00**

*This wine is supported by aromas of white pear and cumquat and complemented by nuances of honey and citrus. The palate immediately enjoys the length and fullness provided by the Semillon and the extended lees contact. This combined with the freshness, elegance and complexity of the Chenin Blanc provides a silky fine finish with a densely layered aftertaste.*

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**Tokara White 2008 – Stellenbosch**

**R230, 00**

*Marzipan and super ripe star fruit abound on the hedonistic nose. Nuances of Sauvignon Blanc's assertive herbal tinges are ever present but are subdued by the lush inclusion of waxy, floral notes so typical of cooler climate Semillon. A sumptuous offering of warm vanilla spice, crisp and pungent citrus oil, and delicately toasted almond brioche.*

**Blanc de Noir & Rosé:**

**Lourensford River Garden Rosé 2009– Helderberg**

**R88, 00**

*Clean, bright, crisp and well-balanced with fresh red fruit, such as strawberries, guava and watermelon characters.*

**Land's End Rosé 2008 – Elim**

**R98, 00**

*This refreshing Rosé was carefully crafted from a blend of three noble cultivars: Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Each varietal contributed to the complexity of the wine, especially the Cabernet Sauvignon by adding succulent strawberry and luscious cherry flavours, with subtle green fig undertones to form a surprisingly delicious experience. This wine is full on the palate, with a sweet fruit entry and long, dry finish*

**Diemersdal Sauvignon Rosé 2008 – Durbanville**

**R103, 00**

*Delicate, fruity and lively, with distinctive Sauvignon Blanc aromas of passion fruit and lime, combined with hints of the cherry and strawberry flavours of Cabernet Sauvignon. A balanced palate with crisp acidity and fruity after tones.*

**Red Wines  
Pinot Noir**

**Glen Carlou Pinot Noir 2008 – Coastal Region**

**R234, 00**

*Exciting aromas of bramble fruit and spice are beautiful complimented by hints of mulberry and chocolate. On the palate a medley of strawberry and raspberry is subtly supported by well-integrated oak.*

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**Saronsberg Shiraz 2006 – Tulbagh**

**R273, 00**

*The wine has a deep, dark purple colour with prominent ripe plum, red berry and floral flavours with undertones of spice. The oak is well balanced with full, firm yet accessible tannins.*

**Abingdon Estate Syrah 2008 – Kwa Zulu Natal**

**R282, 00**

*Definitely old world in style - keen acidity, delicate and lower alcohol than its new world counterparts. White pepper, strawberry undertones and a sour cherry finish.*

**Andy Mitchell Breakfast Rock Syrah 2004**

**Southern Cape**

**R295, 00**

*Intense, deep plum extending from the core to the rim. The slightly shy nose opens up in the glass showing spicy nutmeg and vanilla notes accompanied by violets. On the palate concentrated blackberry fruit is overlain with intriguing spicy, black pepper notes. The silky, ripe tannins provide good structure for extended maturation potential. The finish is long and soft.*

**Veenwouden Syrah 2007 – Stellenbosch**

**R523, 00**

*This Syrah exhibits classic Shiraz aromas of loganberry, blackcurrant. Hints of white/black pepper, chocolate, coffee and smoky oak. Good balance with some nice savoury spicy notes. Good integration and elegant finish.*

**Merlot**

**Guardian Peak Merlot 2008 – Stellenbosch**

**R150, 00**

*This wine offers up-front fruit and a good length of cherry flavours. The ripe fruit is complimented by an elegant chocolate flavour. This juicy and chewy wine offers a medium to long finish which is provided by its intriguing balance of fruit-flavour and complexity.*

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**Diemersfontein Pinotage 2009 – Wellington** **R182, 00**

*On the nose an explosion of mocha coffee, black chocolate and roasted nuts with undertones of caramelized banana and blackcurrant.*

**Fairview Primo Pinotage 2008 – Coastal Region** **R248, 00**

*Deep purple red colour with black plum, dark chocolate and subtle spice and cedar aromas. Medium bodied style, with restrained tannins.*

**L’Avenir Grand Vin Pinotage 2007 – Stellenbosch** **R398, 00**

*Ripe black cherries, plums and chocolate on nose. Rich plummy fruit and complex oak flavours that linger in the mouth, ending with ample soft ripe tannins.*

## Shiraz

**Dombeya Boulder Road Shiraz 2007 – Stellenbosch** **R212, 00**

*This wine has a lively purple red colour with lifted flavour of violets, rose water, and white pepper. The palate is soft and structured and reminds of a classic Rhone style Shiraz.*

**Allesverloren Estate Shiraz 2008 – Swartland** **R213, 00**

*Ripe berries with plums and prunes and oak spices in the background. Rich and full with a good tannic structure and a delicate complexity of ripe plums and prunes*

**Cederberg Shiraz 2006 – Cederberg** **R223, 00**

*Power with elegance, modern and delicious with intense Shiraz fruit. You won’t be able to resist the generous dark chocolate, roasted coffee and mulberry fruit with lots of spicy flavours. Ripe fine grained tannins with impressive length.*

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**Muratie Pinot Noir 2006 – Stellenbosch** **R234, 00**

*Strawberry to garnet hue which is exceptional for Pinot Noir. Fresh cherries and hint of strawberry on the nose with a slight hint of French oak in the background. The wine boasts a wonderful balance and an elegant structure. The fruit and tannin is well integrated and in balance, ensuring a delicate yet long finish.*

**Hamilton Russell Pinot Noir 2007** **R419, 00**

**Hemel-en-Aarde Valley**  
*Bold, aromatic and ripe, but imminently elegant, with racy acidity providing the ground wire for the rich black cherry, bramble, incense and sweet earth notes. Long, multi-faceted finish.*

## Petit Verdot

**Du Preez Estate Hendrik Lodewyk IV 2004** **R153, 00**

**Worcester**  
*Named after the Great Grandfather of Hendrik Lodewyk IV. Flowery nose of violets and lavender and ripe berry taste on the palate. The wine is expansive but livened by fruity acids and complimented by wood for clean spicy effect, uncluttered with vanilla.*

## Pinotage

**Beyerskloof Pinotage 2007 – Stellenbosch** **R123, 00**

*Bundles of Pinotage fruit on the nose with an intense and lively pallet. Smooth mouth feel that adds to the drinkability of the wine. The wine ends with a soft and sweet finish.*

**Mooiplaas Pinotage 2005 – Stellenbosch** **R143, 00**

*Purple colour with a nose very typical of Pinotage, more towards plum and oak but well integrated with a soft and fruity with a good finish. The oak portion is very much to the back of the wine and the style is still the approachable, soft and drinkable wine.*

Chapters  
restaurant