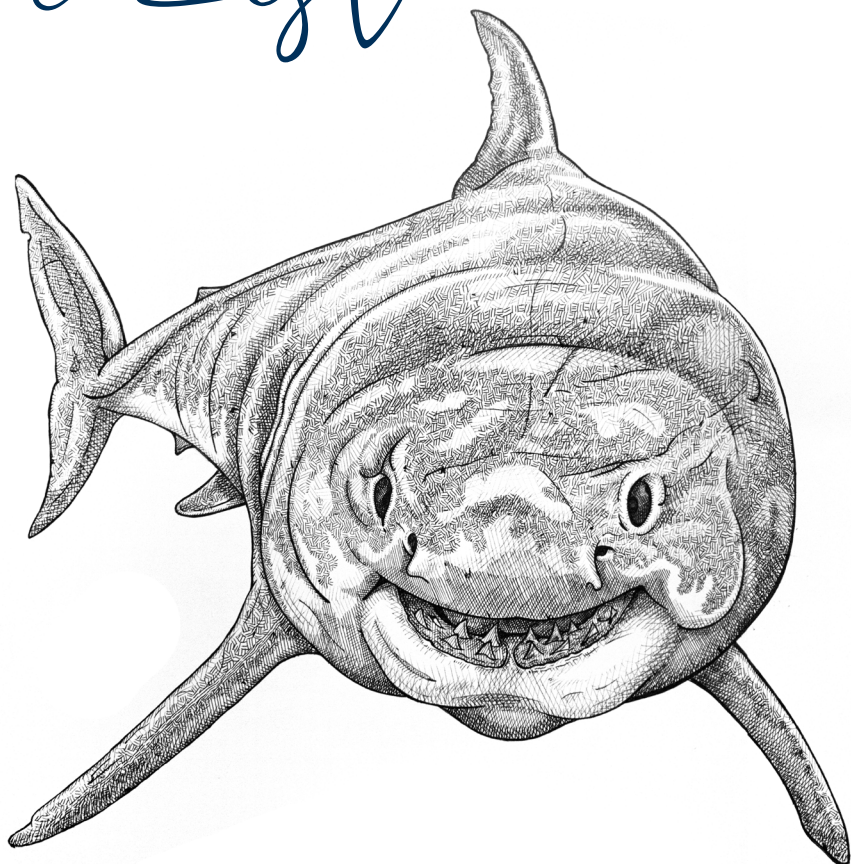


# *Wine List*



**GREAT  
WHITE HOUSE**  
RESTAURANT • SHOP • ACCOMMODATION

Wine has been a silent witness to humanity's stories. When the sun sets, friends gather, or during a quiet evening introspection, wine has always been a faithful companion, bringing out the best in every experience. This collection proves that wine can tickle our taste buds, inspire our hearts, evoke laughter, and offer to many generations.

### **CORKAGE FEE: R70 PER BOTTLE**

Although we strive to keep our wine list fully stocked, availability from the estate may result in certain wines being out of stock or available in vintages different from those listed. For group bookings, we permit a limit of one 750ml bottle of wine per every three people, priced at R70 corkage per 750ml bottle.

### **EXCHANGE POLICY**

Tastings of our wines are not permitted as all stock is portion-controlled. We will replace wine only if there is something wrong with the bottle or if it is corked.

**“Here is to those that recognize that the most beautiful moment in life isn't just with wine but is about who we drink it with.”**

# White Wines

## SAUVIGNON BLANC

### LOMOND R210

*Origin - Cape Agulhas*

This Cape Agulhas wine is brilliantly clear with a lime-green hue and offers tropical fruit flavors, including passion fruit, white pear and a hint of blackcurrant. Its palate reveals white stone fruit, citrus and signature Agulhas minerality. With fresh, zesty acidity and a long finish, *it pairs perfectly with fish and calamari.*

### CREATION WHALE POD R190

*Origin - Walker Bay*

This wine offers a vibrant blend of guava, passionfruit and Cape gooseberry, with hints of grapefruit and peach stone. The palate reflects these aromas, enhanced by crisp acidity and a touch of salty minerality for a balanced finish. *It pairs beautifully with red meat.*

### STRANDVELD FIRST SIGHTING R175

*Origin - Cape Agulhas*

This Sauvignon Blanc is vibrant and aromatic, featuring tropical and citrus fruit, layered with distinctive Elim notes of buchu and minerality. It's full-flavored, fresh and offers a long, crisp finish, *making it an excellent match for seafood.*

/ R45

### R240 SPRINGFIELD ESTATE - LIFE FROM STONE

*Origin - Robertson*

Life from Stone takes its name from the rocky soils where it's grown. The vines struggle against nature, resulting in wines with intense, concentrated flavours and a flinty, mineral character reflecting the quartz-rich soil. Planting required monumental human effort, including dynamite in older vineyards. It makes a delightful aperitif and *pairs well with fish, vegetables and fresh goat cheese.*

### R320 STETTYN FAMILY VINEYARDS

*Origin - Villiersdorp*

This wine shines with a pale straw hue and offers intense aromas of green piquant flavours, tropical notes and a hint of citrus. Its brightly acidic, refreshing and dry taste makes it a perfect summer party starter. *It pairs well with pasta, chicken and green salad.*

### R130 BOSCHRIVIER

*Origin - Klein River*

The wine has floral notes of honeysuckle and grapefruit. The palate is balanced, showing citrus and great minerality. *Ideal with seafood*

### R320 LOMOND SUGARBUSH

*Origin - Cape Agulhas*

Flavours of tropical fruit with a hint of citrus. *Paired with chicken curry*

# White Wines

## CHARDONNAY

### DIEMERSDAL ESTATE (unwooded) R160 / R45

*Origin - Durbanville*

This wine offers purity of flavour with yellow stone fruit and citrus, with a typical nutty note, adding to the multi-layered structure of a classic Chardonnay with zest and freshness on the palate to a long, cool finish.

### BOUCHARD FINLAYSON SANS BARRIQUE R240 (wooded)

*Origin - Cape South Coast*

Unoaked Chardonnay displaying aromas of fresh green apple, kiwi, guava and lemon. The wine shows a pleasant length and has a well-rounded finish.

*Enjoy with fish, salad and fruits*

### SPOOKFONTEIN CHARDONNAY (wooded) R440

*Origin - Stanford*

Offers notes of tropical fruit and freshness, adding body, structure and earthiness.

Spontaneous fermentation in French oak barrels offers warm wooded notes of toasted almonds and walnuts

## CHENIN BLANC

### STETTYN FAMILY VINEYARDS R135 / R45

*Origin - Villiersdorp*

A clear and bright white wine with charming aromas of white peach, blossoms and citrus.

Crisp acidity is balanced beautifully by the fruit that follows through on the palate.

*Perfect with fish, chicken or vegetarian dishes*

### GABRIELSKLOOF R290

*Origin - Bot Rivier*

Fermented wild and aged in 85% old French oak barrels, with the rest fermented and aged in steel tanks. White peach, apple blossom and quince, with a full palate showing lemon curd and golden delicious apples. A salted macadamia mouthfeel sets up a long finish with a lingering, meringue-like creaminess.

## WHITE BLENDS

### R250 SPRINGFIELD ESTATE - Miss Lucy *Sauvignon Blanc - Semillon - Pinot Gris*

*Origin - Robertson*

Miss Lucy is one of the seven nicknames given to the Red Stumpnose by the fisherman of the Southern Cape. Like many other marine species, the Miss Lucy has been over-exploited and is now critically endangered. Created as an ode to the sea's bounty, Miss Lucy can turn the many other delights, safe to grace our tables, into a celebration of the ocean. Only a salty breeze and a sunny day can improve the perfect match.

*Ideal with seafood*

### R210 LOMOND - SSV *Sauvignon Blanc (69%) Semillon (24%) Viognier (7%)*

*Origin - Cape Agulhas*

It is an elegant, brilliantly clear wine with an olive-green hue. Notes of gooseberries and passion fruit, followed by hints of citrus and spices, are apparent. Fresh, zesty acidity creates a lingering aftertaste. *Enjoy with our local fresh fish.*

### R200 EENZAAMHEID - VIN BLANC *Chenin Blanc (60%) Grenach Blanc (30%) Viognier (10%)*

*Origin - Agter Paarl*

This Cape White blend is refreshing and unwooded. Chenin Blanc component contributes tropical fruit salad flavours with a hint of stone fruit and a balanced acidity. Notes of white peach, winter melon, elderflower and greengage are derived from the Grenache Blanc and then rounded off by the Viognier's floral notes, apricot, peaches and cream.

# Red Wines

## MERLOT

### CREATION WHALE POD R190 / R50

*Origin - Walker Bay*

Waves of blackberry, blackcurrant and oak. Abundantly flavoursome and beautifully focussed on the palate with generous berry flavours. *Pairs well with red meat*

### LOMOND R260

*Origin - Cape Agulhas*

Deep red with a bright ruby hue. Dark chocolate mint, ripe sweet dark berries, black olives and prunes. Clean cherry flavours with a hint of Fynbos and oak spice. *Enjoy with curry or red meat*

## SYRAH/SHIRAZ

### LOMOND SYRAH R260

*Origin - Cape Agulhas*

Deep ruby red expressive aromas of spice, violets with beautiful blackberry undertones. Abundant aromatic flavours of white pepper with dark fruit and well-structured tannins. *Pairs well with steak and pork*

### FIRST SIGHTING SYRAH R190

*Origin - Cape Agulhas*

Signature white pepper, blackberry and mocha notes give way to a full silky palate and long spicy finish, balanced by savoury tannins. *Pairs well with steak, meaty pastas or beef stews*

### EENZAAMHEID SHIRAZ R380

*Origin - Agter Paarl*

Intriguing notes of Fynbos shrub, Cape succulents and delicate red fruits. The gentle tannic grip on the palate is supported by pure red fruits to flesh out the mid palate. Flavours of crunchy red currants, fresh herbs and a bright acidity turns this wine into a welcoming guest that will stay, but never overstay its welcome.

## PINOTAGE

### R140 STETTYN FAMILY VINEYARDS

*Origin - Villiersdorp*

Fruity aromas of plum and blackberries follow through to a palate enhanced by mocha flavours. *It pairs perfectly with oxtail stew and pizza.*

### R200 RAKA

*Origin - Klein Rivier*

It has aromas of black plums and cherries on the nose. Juicy tannins support a spicy pallet and plums, blackcurrants and a fruity dry finish. *It pairs well with chicken and curry.*

### R255 STANFORD HILLS JACKSON'S PINOTAGE

*Origin - Walker Bay*

Taste dark berries, plums and spice with hints of liquorice on the nose. The wine is fruit-driven with brooding dark fruit, plums and cloves. *Enjoy with red meat and chocolate.*

## CABERNET SAUVIGNON

### R280 SPRINGFIELD WHOLE BERRY

*Origin - Robertson*

We try to have as little intervention in the cellar as possible, to achieve a luscious, juicy wine. We transport de-stemmed, uncrushed bunches using a gravity flow system. Natural yeast fermentation, follows whole berry maceration racking and one year's maturation in oak. A velvety wine with softer tannins and classical varietal characteristics can deposit sediment and may require decanting. *Excellent with red meat, poultry and white cheese.*

### R340 SPOOKFONTEIN

*Origin - Stanford*

Dark fruit aromas of blackcurrant, plum and cherry yield fresh green notes and subtly oaked warm spices and cedar. The blackcurrant character follows through to the finish, lingering on the palate of this gorgeous well-rounded, medium-bodied wine. *Pairs well with steak and roasts*

### R180 BOSCHRIVIER

*/ R45*

*Origin - Kleinrivier*

Ripe cherry, blackcurrant and a hint of mint. *To be served with steaks, roast beef or stews*

# Red Wines

## RED BLENDS

### **STRANDVELD – THE NAVIGATOR** *Shiraz – Grenache – Mourvèdre – Viognier*

**R390**

*Origin - Cape Agulhas*

In homage to Prince Henry, the Navigator, and patron of early Portuguese exploration, this aromatic Rhône blend seamlessly combines the rich flavours of Shiraz, Grenache, Mourvèdre and Viognier. Aromas of cool-climate spice with white pepper, cloves and floral courtesy of the Viognier are apparent. The blackberry flavours compliment the spiciness that carries through to the palate. The Grenache contributes red berry fruit, fine tannins and a long finish.

*Pairs well with game, roast chicken, duck, steak and lamb*

### **SPRINGFIELD ESTATE - THUNDERCHILD** *Merlot – Cabernet Franc – Cabernet Sauvignon Blanc*

**R200**

*Origin – Robertson*

This blend is made for free by sympathetic cellars and sold to aid the children, who today are no longer only orphans but are mainly from broken homes. 100% of the grapes for this blend are grown on the orphanage's grounds. The children benefit from a donation of 100% of the profit. Only actual audited costs are covered; time and effort cannot be recompensed.

### **R255 GABRIELSKLOOF - THE BLEND**

*Cabernet Sauvignon – Cabernet Franc – Merlot – Malbec*

*Origin - Bot River*

Lively vintage defined by aromas of crushed red and black fruits, sweet spice and cocoa nibs. Black cherry, plum and liquorice lead on the palate as olive tapenade, Black Forest cake and tobacco linger. This density of fruit is supported by powdery tannins, fresh acidity and a long, textured finish.

*Enjoy with beef, lamb, venison and poultry*

### **R160 DIEMERSDAL**

*Cabernet Sauvignon – Merlot*

*Origin - Durbanville*

This Cabernet Sauvignon Merlot is a blend of two noble red grape varieties offering juicy red fruit with layers of cherry, mulberry and dark chocolate. The bright tastes are complemented by plush, velvety tannins and a long finish

*Enjoy with creamy pasta dishes, lamb chops and cheese*

# Brut and Sparkling Wine

## LOMOND MCC BRUT R335

*Origin - Cape Agulhas*

Fresh fruit and white pears with a hint of floral notes. It tastes rich, elegant with ultra fine bubbles, layers of fresh zesty acidity.

## DOMAINE DES DIEUX CLAUDIA BRUT R480

*Origin - Hemel and Aarde*

A traditional method bottle fermented sparkling wine made from Chardonnay (79%) and Pinot Noir (21%). Creamy lemon curd aromas mingle with perfumed red berries. Fresh and light in the mouth with a long finish of toasty brioche notes. It's lively acidity makes it an ideal food partner.

*Enjoy with oysters and light desserts.*

## STRANDVELD SKAAMGESIGGIE PINOT NOIR BRUT R380

*Origin - Cape Agulhas*

Cap Classique takes the name of Skaamgesiggie or bashful Sugarbush, as it is affectionately known, a very rare species of *Protea pudens*, with unique downward hanging flowers. This timid flower is endemic to the Strandveld biosphere and is so endangered that it has been classified as a "red data" species. This delicate Cap Classique is made in the traditional method from Pinot Noir grapes and shows notes of strawberry, cherry, oyster shell and has a fine, lingering mousse. *Enjoy with oysters, salads, salmon and duck breast*

## JC LE ROUX LE DOMAINE R140

*Origin - Stellenbosch*

Le Domaine expresses all the finesse and crispness of Sauvignon Blanc, intertwined with the gentle sweetness of the Muscadell. Refreshing and youthful, this fun sparkling wine offers an abundance of fresh fruit and a lingering, clean finish. *Pairs well with desserts*

## JC LE ROUX LA FLEURETTE Non-Alcoholic R140

*Origin - Stellenbosch*

This enchanting, passion pink, non-alcoholic sparkling blush entices all the senses. It reveals fruity flavours with hints of strawberry and plum. This effervescent, non-alcoholic alternative is sure to uplift any occasion.

## R140 JC LE ROUX LE DOMAINE Non-Alcoholic

*Origin - Stellenbosch*

J.C. Le Roux Le Domaine Non-Alcoholic is an enchanting sparkling White that comes alive on the palate. This non-alcoholic alternative has all the finesse, crisp freshness and gentle sweetness of J.C. Le Roux Le Domaine. It allows you to have an extra glass or two anywhere, anytime. Its mouth-filling sweetness and clean finish will enliven any occasion.

# Semi-Sweet Wine

## R140 BENGUELA COVE NOBLE LATE

*Origin - Walker Bay*

Notes of pineapple, orange peel, grapefruit and dried peaches linger in this wine, hemmed by notes of honey, raisin and rose oil. It's elegant and classy, with great intensity and dimension. *It goes well with pork ribs.*

# Rose

## R190 HERMANUSPIETERSFONTEIN BLOOS

*Origin - Hemel en Aarde*

The only South African Premium Rosé comprising all five Bordeaux varietals, she shows abundant fresh fruit finesse and layered complexity. Aromas of strawberries and cream and fresh red fruits. The palate is fresh, supple and complex.

## STRANDVELD FIRST SIGHTING ROSÉ

### R150 *Origin - Cape Agulhas*

100% Grenache Rosé evokes aromas of winter melon, cucumber and cranberry, followed by an explosion of full ripe fruit and a chalky, dry mineral finish. The aftertaste brings memories of red fizzy lollipops, a childhood favourite.

### R210 DOMAINE DES DIEUX PETIT ROSÉ

*Origin - Hemel en Aarde Region*

The nose delivers beautiful aromas of Turkish delight, strawberry and rose petals and a hint of smoked salmon and dried apricot.