This building, still in its original state served as the heart and soul of a very considerable farming enterprise for over a hundred years.

The biggest and most enduring part of this legacy has been forged and crafted by the Dorman family whose late patriarch bought the farm around the time of the late 19th century.

It soon became the largest producer in the valley with the likes of a then superb dairy, a considerable table and wine grape vineyard, a piggery and not to mention a thriving vegetable planting.

Today we celebrate the ingenuity and hard work that took place on this farm, which as mentioned was all sustained by the workings that took place in this building. Although there is little evidence of it now, the building has been preserved as it was. One is reminded of such by the tether rings in the walls and the original doors which adorn the walls and of course the magnificent example of the only surviving barn winery on the Cape peninsula.

This compelling heritage serves as the inspiration for our cooking. Our robust, flavoursome and hearty approach, with ingredients sourced from artisanal producers - where possible is reminiscent of grand Cape dining. Food grown close to the table is the embodiment and soul of regional Cape country cooking and whispers close to our soul.

A big part of our homage is our roastery where all our baking and roasting is done in our cavernous wood fired oven. The benefits of the gentle cooking, that is without the fierce movement of hot air, complimented by the rich aroma of wood smoke produces what is the epitome and hallmark of old Cape country cooking. Another tribute is our hearty embrace of slow overnight cooking. An example of which is our whole lamb neck which rests in ambient heat for up to two days finally submitting itself to fall from the bone.

A natural extension of this proud legacy is our pride and patriotism. On display is a rich accumulation of art and artefacts reflecting farm life and iconic moments in South African history.
The narrative is admittedly not a true reflection of our history as a whole but draws on readily available material at the time of the relevant events (as almost all of the material is original). Consequently the end result is acknowledged as a bias towards largely early European colonial history.

Nevertheless as it has defined us as a nation and indeed as a continent consequently it is relevant and indeed personal to those of us South African’s whose forefathers formed the vanguard of European expansion, settlement and subsequent imperial domination during those times.

Part of this pride in our heritage is reflected in the choices of our offerings. Strong reverence is shown towards our Cape produce in particular, and indeed is a celebration of other South African culinary wonders. Our long standing relationship with Hout Bay fisherman ensures first preference on superb quality fishes. Cape icons such as our winter waterblommetjies and our sour figs are eagerly awaited each season. Small farmers in the outer Cape districts provide superb venison, poultry and water fowl as well as of course a seasonal bounty of vegetables and delicious fruits. All complimented with a deft touch of Cape seed spice, fresh herbs from our own garden and above all a reverence borne out of respect to those who so tirelessly nurture and wean them from mother nature’s bosom.

Our wine offering celebrates both those emerging small producers who still trample the musty floors of their cellars daily pondering the essence of their barrels as well as the immediate surrounding larger estate producers. The cooler Constantia slopes over the hill from us form the very kernel of Cape wine and are home to our greatest icon. Our very own superb example of artisanal production is the inspiration for our unique cask to table pouring concept and is a salutation to those generations who made wine in this room and indeed enjoyed a flagon after, an often, back breaking weeks toil in the adjacent vineyards. A good showing of Cape liqueurs and brandies are also represented crowning them is the most famous “Vin de Constance”. Our most humble testimony is our daily bread baked in our wood oven... smothered with our homemade marmalade enjoyed under the serene morning shade of our ancient oak tree.

And of course what would a good curry be without our Mrs Balls!

We do sincerely hope that you have, or will enjoy a super evening of dining, conviviality and old Cape hospitality. It gives us much pride and joy to share and behold the legacy of this quaint, humble, but truly great Cape gem.

We trust you have felt it.
Wine-by-the-glass

We’ve invested in Le Verre de Vin wine preservation technology in order to allow us to serve you a quarter of a better glass (187ml) at a quarter of the bottle price.

Bubbly poured and priced at a sixth.

A convenient and versatile, no fuss way to broaden and explore pairing options without the burden of the bottle. Per glass servings are denoted by the preceding price point on the applicable listing.

Acknowledgement

My wise wine friend Ingrid Motteux very kindly compiled this little gem of a list. Ingrid brings out all her little treasures – some well-known and others awaiting the glory of you discovering them. In my view her acumen is of the most distinguished order in a world often mired in quaff. My sentiment is borne out in her impeccable credentials as well as the esteem in which her compatriots hold her, indicative thereof is her outstanding contribution in judging for the Platter Wine Guide and London International Wine Challenge:

www.winewise.co.za
### Wines: a quick glance

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**Bubbly**

**Taittinger Brut Réserve NV** 1250
One of the few large, independently-owned Champagne houses, Taittinger Brut Réserve is a particularly creamy, elegant blend of chardonnay and pinot noir from some of the best vineyards in the Champagne region of Reims.

**Le Lude Brut NV** 495
Classic blend of chardonnay and pinot noir blend from new-ish Franschhoek family farm taking Cape bubbly to a new level. Ex-mathematician winemaker Paul Gerber matures wines for 3 years before release, imparting very fine, persistent bubbles.

**Silverthorn Green Man** 692
The image of one of the Karoo’s most prolific thorn trees inspired the name of Namibian-born John Loubser’s boutique winery. This all-chardonnay bubbly is named for a half-human, half-nature mythical figure representing the spirit of the forest and interdependence of all things. John recommends venison carpaccio from his homeland as the perfect accompaniment.

**Hout Bay Vineyards Klassiek** 68 / 295
Catherine’s vineyards can be seen along the mountainside coming in to Hout Bay, where she grows traditional Champagne varieties pinots noir and meunier and chardonnay. Taste it and see why this valley is becoming well-known for its fine bubbles.

**High Constantia Clos André** 680
We count ourselves fortunate indeed to be able to secure any available bottles of David van Niekerk’s sought-after, elegant & stylish Clos André from his tiny artisanal cellar in a corner of the prime vineyards of Constantia.

**Colmant Brut Rosé** 89 / 380
Delectable blushing bubbly made by expat Belgian, Jean-Philippe Colmant, who focuses only on making top-quality Méthode Cap Classique. His non-vintage rosé is from chardonnay & pinot noir, which imparts a lively, firm backbone to the wine’s otherwise creamy texture.
**Sauvignon Blanc**

**Silvermist**
Local valley winery Silvermist’s vineyards are certified organic, with ducks, roosters and wild animals from the adjacent Table Mountain National Park roaming freely. Smartly crafted, fresh and minerally, effortlessly paired with our roasted kingklip.

**Klein Constantia Estate ‘Metis’**
Klein Constantia is known for its classic expression of this variety, where vines enjoy fresh breezes from the ocean on either side of the narrow Cape peninsula. Top-drawer Metis is made in collaboration with their French consultant, Pascal Jolivet.

**Fledge & Co Fumé Blanc**
The Fledge & Company do things differently by sourcing their grapes from far-flung Langkloof and Outeniqua to make a characterful, rather refined and almost stony wine, aged in older oak barrels. (Fumé Blanc being the name for an oaked example.)

**Strandveld ‘Pofadderbos’ Single Vineyard**
The Strandveld winery is named for endangered Cape coastal vegetation which envelops it. The ‘puff adder bush’ single vineyard sauvignon is the perfect expression of the stony soils of the Agulhas plains, exhibiting racy acidity and flinty freshness.

**Iona**
Iona’s stylish, vibrant rendition of this variety is a firm favourite among sauvignon drinkers: refreshing and complex with capsicum and passion fruit tightly wound around trademark flinty Elgin minerality.

**Buitenverwachting ‘Hussey’s Vlei’**
The Hussey’s Vlei vineyard delivers the most exhilarating of the trio of Sauvignons produced at this well-regarded estate. Layers of finely textured fruit flesh out the appetising mineral backbone, making an absolutely riveting wine.
**Ghost Corner Wild Ferment**
From windswept Cape Agulhas, at the southernmost tip of Africa, comes Cederberg’s winemaker’s rendition of cool-grown sauvignon: persistent grapefruit and lime flavours tightly bound by steely minerality, able to cut through any creamy sauce.

**Rosé**

**De Morgenzon Garden Vineyards**
Thoroughly charming dry rosé, sufficiently light for lunch, and serious for dinner. A blend of southern French varieties which perfectly suit the Mediterranean-Cape climate and lifestyle.

**Waterford Rose Mary**
The softly dry sought-after Rose Mary is made in a light, lunch time style, without losing any of its delightful strawberry & cranberry flavours.

**Gabriëlskloof Rosebud**
A blend of lightly spiced syrah and floral viognier. Rosebud is the little darling of Gabriëlskloof winery, made by Peter-Allan Finlayson alongside his own-label Chrystallum. Deliciously moreish, fresh and vibrant.

**Semillon**

**Raised by Wolves La Colline Semillon Groen Druif**
Raised by Wolves is the name for two special project wines from Yardstick, winemaker Adam Mason’s venture. This compelling semillon gris was planted in 1936 in the La Colline vineyard. It spends one week on skins (quite something for a white wine!) before being pressed into old barrels. It’s spicy, lively and really quite juicy.
Chenin Blanc

Botanica ‘Mary Delaney’ 493
Ginny Povall left New York corporate life to settle here. She sources her fruit for this sublime, finely crafted chenin from a remote mountainous area, to make a deftly oaked, clean and crisp SA icon. Creamy texture lends itself to a variety of rich dishes.

Blackwater Wines ‘The Underdog’ 56 / 230
Francois Haasbroek constantly searches for tiny pockets of vineyards whose grapes do not disappear into commercial batches. Cotton rich labels are printed by hand using an old German letter press. Old bushvine vineyards on the top slopes of Bottelary Hills produce this classy, fresh chenin, with a long, bracing finish.

Intellego 296
Jurgen Gouws sources fruit from dry-land chenin bush vines planted 50 years ago, yielding rich, concentrated tropical flavours. He believes wine making is all about striving to find the equilibrium between human and nature, hence the scales on his labels - slightly tipped to the left – to symbolise the eternal search for that balance.

Riesling

Spioenkop 460
Belgian couple Koen & Hannelore Roos steer their boutique winery, with small batch pressings and meticulous attention to detail. Their keyword is authenticity, reflected by this vibrant, juicy though bone-dry riesling. Racy acidity provides the lime and spice tension so typical of this noble variety.

Sutherland 56 / 192
This fine aromatic variety is harvested from Thelema’s Elgin (Sutherland) vineyards, and rendered in a dry but flavourful style. Floral spicy aromas and lime flavours are carried along by firm natural acidity.
Chardonnay

**Crystallum ‘The Agnes’**  390
Named for winemaker Peter-Allan Finlayson’s great grandmother, who was shipped off to South Africa at the tender age of 14. The multi-vineyard blend is made to reflect the resilience and strength of Agnes, with each vineyard forming a building block to form this larger than life wine. White peach, fresh lime and lemon preserve lead into a beautifully textured, fresh and creamy palate.

**Julien Schaal Mountain Vineyards**  333
French winemaker, Julien makes his refined pair of wines at Paul Cluver. A soil-derived gravelly minerality and racy acidity adds to the classic length and complexity of this stylish, world-class chardonnay.

**Constantia Uitsig Unwooded**  58 / 230
Delicate birds now adorn the newly fashioned labels since this farm changed hands. A fresh, zippy wine with pronounced pear and orange zest aromas, unhindered by oak. Well-rounded stone fruit flavours and hints of almond precede a soft finish.

**JH Meyer Signature Wines ‘Palmiet’**  421
Inspired by his travels to New Zealand, California and Burgundy, Johan Meyer, AKA ‘Stompie’, returned home to search for small vineyards which would enable him to produce top-end chardonnay and pinot noir. Labelled according to the vineyard site, this wine offers a core of rich flavour, bound by compelling acidity and minerality.

**B Vintners Strandwolf**  72 / 293
In his ‘Terroir Specific’ range, ‘Chenin King’ Bruwer Raats has deftly turned his hand to chardonnay, made to reflect the granitic soils of a part of Stellenbosch’s Polkadraai Hills. Finely chiselled, it does exactly this, eschewing oak to further emphasize a focused but fruity charm.
**Premium White Blends**

**Thorne & Daughters ‘Rocking Horse’ Cape White** 497
John Seccombe’s cornerstone wine takes its name from a wooden rocking horse they made for their daughters out of oak barrel staves. Multi-regional blend of chenin, roussanne, semillon blanc & gris, with a dollop of chardonnay, it offers broad, rich layered fruit, resolving into a keen line of acidity and pithy tannin.

**Ashbourne Sandstone** 68 / 287
Hamilton Russell Vineyards only release this fine blend after 5 years, ensuring extraordinary texture, and remarkably fresh, interwoven flavours. Semillon is fermented in 500-litre Chinese antique stoneware wine jars before being blended with sauvignon blanc and chardonnay to yield a lightly nutty, bone-dry white, which makes an excellent ‘food-wine’.

**Cape Point Vineyards ‘Isliedh’** 473
From cool maritime Noordhoek vineyards jutting into the Atlantic, this judiciously oaked, beguiling sauvignon-semillon blend offers brisk acidity balanced by lively, pure fruit. Attractive minerality provides backbone through to the lime-flavoured finish.

**Mullineux & Leeu Family Wines White Blend** 490
“Superb debut” (claimed Robert Parker) from the winery, where Chris and Andrea Mullineux blend low-yielding chenin with equal portions of Rhône varieties grenache blanc, clairette and viognier. Fermentation in older barrels adds breadth and texture to match any robust dish.”
Pinot Noir

**Crystallum ‘Peter Max’**

Third generation Cape winemaker Peter-Allan Finlayson focuses on the expression of different soil parcels in a variety of bottlings of Burgundy’s chardonnay and pinot noir. Crystallum (a roman drinking cup) offers four renditions of pinot in understated, lithe and supple style, all structured by a dab of new oak.

**Mr P**

Elegant, fresh cherry and red berry nose. The palate is pure with lovely texture and focused sweet cherry fruit dominates with spicy undertones. The wine is fresh and intense with real vibrancy.

**Hamilton Russell Vineyards**

This esteemed producer manages to replicate the restrained and complex Burgundian expression of this variety. Low-vigour soils, tiny yields and cool maritime climate give rise to a tight, classic wine with no overt fruitiness.

**Catherine Marshall ‘Sandstone soils’**

Catherine pioneered the Cape’s garagiste movement in the 90s from a garage in Muizenberg. She now has an established cellar in Elgin, the cool climate region where she sources her silky pinot fruit from both sandstone and clay soils. Mouth-filling red berry flavours and a fine, subtle fruit structure supported by well-integrated oak.
Pinotage

Winery of Good Hope - Bushvine. 62 / 245
South Africa’s very own grape (pinot noir-cinsault cross: the former offering vivid cherry flavours, and the latter lovely spiciness) grows untrellised in the Helderberg and Swartland to produce a juicy but structured red, with an earthy savouriness.

FRAM 442
Fram Wines takes its name from the wooden ship sailed by Norwegian explorers at the turn of the 20th century. Made from Citrusdal Mountain grapes by Thinus Krüger it acquired instant cult status after Jancis Robinson MW made it her “wine of the week”. Charming, spicy fruit is underpinned by well-integrated tannin to offer an appetising mouthful. Brilliant with bobotie.

Grangehurst 95 / 394
Grangehurst’s maiden 1992 vintage was vinified on a converted squash court. Since then, this specialist red wine cellar has lost none of its handcrafted appeal. One of the Cape’s best pinotages, it is firmly structured, yet elegant, showing good depth and complexity.

Kanonkop 730
Powerful pinotage from this top producer, Kanonkop is produced from low-yielding old vines. Maturation in small French oak barrels develops the complexity derived from the compact red-berry fruit flavours. Treat yourself!
Merlot

**DeTrafford**
A stylishly made, impressively concentrated, generous merlot yielding bright, polished fruit aromas and flavours. Plushly textured, classy wine from this small internationally renowned cellar. Blended with a splash of cabernet franc and petit verdot before maturation in French barrels.

**Ingrid & Luca Bein**
Swiss vets Ingrid & Luca Bein turned to winemaking after falling in love with the Cape. Tiny amounts of fresh and elegant merlot are made from only 2 hectares of vines. Judicious oaking allows the polished plum fruit flavours to shine through.

**Thelema Mountain Vineyards**
Sought-after, expressive merlot from pioneering winemaker Gyles Webb’s beautiful property at the top of the Helshoogte Pass. His emphasis on ripe tannins, supple textures and complex fruit make this a consistent and distinctive merlot.

**Rust en Vrede**
A Cape stalwart, which has celebrated its 36th vintage, makes reds in a consistently powerful, robust style with plenty of French oak supporting the rich, spicy blackberry fruit and spicy mocha flavours. Matured in new American oak for 18 months.

**Eagle’s Nest**
The farm that is now Eagles’ Nest was used as a refreshment station between the Wynberg in the east, and the harbour of Hout Bay in the west, before travellers made their way over Constantia Nek. Their merlot is undoubtedly one of the best in the Cape: richly ripe and fleshy, but underpinned by gorgeously plush tannins.
**Cabernet Sauvignon**

**Restless River ‘Main Rd & Dignity’**

Planted by proprietors Craig & Anne Wessels in the late 90s, Restless River has the oldest cabernet vines in the Hemel-en-Aarde Valley, a cool area better known for its Pinots. No expense is spared in the making of miniscule amounts of this avant-garde, elegant but densely fruited wine.

**Journey’s End**

Journey’s End’s Roger Gabb was the brains behind Kumala, SA’s most successful ever wine export brand. The family have steered their Somerset West property to the production of fine boutique wines. Fine-grained tannins underpin the juicy Morello cherry flavours.

**Thelema ‘The Mint’**

New-wave cabernet leaders in the 90s, Thelema Mountain Vineyards produce modern-styled, accessible red wines. Compact structure and excellent depth of fruit make for satisfying drinking. The distinctive fresh mint character (hence the name) complements roasted meats.

**Arendsig Handcrafted Wines Inspirational Batch**

Barefooted Robertson 5th generation farm boy, Lourens van der Westhuizen grew up to travel the wine world. After returning home, his dad Frikkie allowed him to prepare a vineyard on virgin soil – actually, not soil at all, he says, but rock. Exceptional quality cabernet: densely fruited and perfectly balanced.


**Shiraz**

**Luddite**  
Larger-than-life Neils Verburg employs traditional winemaking methods to capture the essence of his Shiraz grapes, resulting in intense, pure-fruited wine with a wonderfully silky texture and seamless tannins. Wife, Penny cares for the vineyards, where all great wines are made.

**Vondeling ‘Baldrick’**  
This shiraz with a dollop of mourvèdre and viognier was created for wine enthusiasts of the London gastro pub movement, inspired by Baldrick of the Black Adder TV series - the perfect ambassador for this smooth, fruity wine.

**Stark-Condé Stellenbosch**  
Richly perfumed, sumptuous red-berry fruit aromas with hints of black pepper and dried herbs are characteristic of José Condé’s Jonkershoek vineyards. Enjoy the focused core of spicy dark fruit harmoniously balanced by fine, polished tannins.

**The Foundry**  
One of the Cape’s top examples, made by talented Meerlust winemaker Chris Williams, who believes texture and balance to be the most important components of a wine. Expressive, rich and spicy flavours with supple structure and an elegant, savoury finish.

**Hartenberg ‘Gravel Hill’**  
Top shiraz grower Carl Shultz produces concentrated fruit from his gravel-grown vines to fashion this powerfully structured and well-rounded wine. Crammed with aromas and flavours of blackberry fruit and roasted spices, it’s the ideal partner for meat dishes.
**Solace**  
495

After the maiden 2014 Platter 5-star, Solace continues to make its mark as a cool-climate Elgin Syrah. With breezes from the adjacent Atlantic Ocean throughout the summer you don’t get cooler vineyards in the Cape. Impressively complex, lithe and charming, treat yourself to the hallmarks of great wine: elegance, freshness and purity of fruit.

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**Cinsault**

**Alheit Flotsam & Jetsam**  
65 / 260

Chris Alheit is on a mission to explore and preserve the Cape’s vinous heritage, to ‘celebrate the underdogs and oddities’, and to show that workhorse cinsault makes deliciously lively, drinkable wine. Drink this spicy, bright-fruited, thirst-quencher well chilled, on its own or with less robust dishes.

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**Grenache**

**Momento Grenache Noir**  
493

Winemaker Marelise Niemann makes a couple of smart wines under her Momento label. This deliciously vinous grenache is made from Swartland fruit (with a dash of carignan added to spice things up a bit). Maturation in older oak has helped to maintain the authentic earthy, flowery aromas and juicy, supple red fruit flavours.
**Premium Red Blends**

**Constantia Glen ‘Five’**  
Named for the inclusion of all 5 permitted Bordeaux grape varieties, this flagship is a stately blend of both cabs, merlot, malbec and petit verdot. This smart, savoury wine is best enjoyed with fillet of beef.

**Vuurberg Red**  
This high altitude farm on the Helshoogte was bought by Dutchman Sebastiaan Klaasen in 2000 - the year of the fires 2000, while he was in the Cape on a kitesurfing trip. Tiny, garage-style ‘Fire Mountain’ produces only two wines. The red is a blend of petit verdot, cab and merlot, superbly crafted by winemaker Donovan Rall.

**The Drift Farm ‘The Moveable Feast’**  
The Jack family (as in Bruce Jack, Flagstone) bought the beautiful, isolated Drift Farm near Napier almost 20 years ago, farming not only vines, but also a veritable feast of organic veg, fruit and olive oil. Called ‘Moveable Feast’ as the blend will alter depending on what’s best. In this case a richly beguiling blend of syrah, malbec, tannat, touriga and barbera. The label is as delightful as the contents of the bottle.

**Miles Mossop ‘Max’**  
Regular Platter 5-star wine, named for Tokara winemaker Mossop’s son. One of the most elegant, plushly modern cabernet-led Bordeaux-styled blends around. Its structured tannins are a good match for our roast duck.

**Meerlust Rubicon**  
One of first Cape Bordeaux-styled blends from this internationally renowned estate. The Rubicon is consistently restrained, complex and quietly understated in style, showing the deft hand of winemaker Chris Williams.
Dessert Wines

Jordan Mellifera (375ml) 47 / 355
Delicate handcrafted dessert wine made from botrytised riesling grapes. Excellent balance and complexity make this a thoroughly delightful, honeyed and opulent wine with a long crisp and spicy finish.

Klein Constantia Vin de Constance (500ml) 195 / 1998
This recreation of the legendary 18th century sweet wine of Constantia well deserves all the accolades it receives. Made from Muscat de Frontignan, which is left to raisin on the vines, it is deep gold in colour with intense aromas of dried apricot, tangerine, and muscat. Luscious, concentrated, sweet fruit flavours on the palate are balanced by fine acidity, and followed by an exceptionally long, flavourful finish.

Graham Beck Rhona Muscadel (375ml) 32 / 220
Made in the style of the sweet fortified muscats of France. The superior muscat d’Frontignac retains all its sweetness whilst the alcohol is added in the form of grape spirit to produce a delicately grapey muscadel (at 16% alc) which makes a charmingly fresh apéritif or dessert wine.
Fortified Wines & Spirits

**Catherine Marshall Myriad Port (375ml)**
A fine, quirky ‘Port’ from the Cape’s pioneering garagiste winemaker, Cathy Marshall. Fully ripe pinot noir and merlot grapes are partially fermented, then lightly fortified. The result is amazing, like a Ruby Port but more spicy and complex.

**Peter Bayly Cape Vintage (375ml)**
Made from top traditional Portuguese varieties, this is one of South Africa’s finest port-styled wines. Approachable even in its youth, it offers a luxuriously rich mouthful of spicy nut and fruitcake flavours.

**De Krans Ruby Port (750ml)**
Pale red Cape benchmark offers lively aromas of fresh dark plums, cherries and chocolate. Fabulous on the palate with a light grainy texture, with fruit notes and a mellow spirit finish.

**Quentin’s Homemade Barn Lemoncello**
Peak season cape winter lemon distillate perfect after dinner palate cleanser pronounced citrus spritz, not overwhelmed by tacky sugar palate, sips well at 20% alcohol by volume.

**Boplaas 8 Year Potstill Brandy**

**Kaapzicht 10 Year Potstill**

**Spirit of Constantia Husk Spirit Grappa**

**Inverroche Fynbos Gin**

**Jorgensens Field of Dreams Absinthe**

Thank you for joining us at The Barn

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