



WINE LIST

UMTHUNZI HOTEL & CONFERENCE

Welcome to our beautiful establishment. We strive to achieve guest satisfaction in exceeding the expectations of our guests, thus, when creating this list our main inspiration was none other than you! We truly hope that you will enjoy what we have to offer.

This wine list was carefully selected to satisfy every taste bud and to accompany our many favourite dishes. We also added the Platter's Wine Guide ★☆☆ star rating from the 2017 book, because we feel that not only does it speak to our guests but they enjoy what it has to offer. Food pairing recommendations are also included.

On the last page is a list of wines that we don't normally stock. This is because we raided our General Manager's secret stash of indulgence after his trip to the winelands and we decided to make a special wine list just for you.

Raise a glass, take a sip and do enjoy our unique wine list.

Kind regards

Haley McIntosh
Food and Beverage Manager

SAUVIGNON BLANC

ANURA 2017 (STELLENBOSCH)

R120.50 | R25.00 /Glass

This bottle delivers a lovely tropical medley of lush fruit aromas which are complimented by a wonderful mineral tone with notes of fig, gooseberry, guava and pineapple. Alluring mineral and grassy notes provide added interest, complementing the crisp, refreshing profile of the wine.

FOOD PAIRING: To enjoy on its own or with a chicken fillet and salad.

BALANCE 2017 (WESTERN CAPE)

R143.50

This wine tempts with enticing aromas of melon which leads to a feast of fresh, lingering flavours of green apple and pear finished with a crisp acidity.

FOOD PAIRING: Pair this wine with a soft hake fillet with Umthunzi style lemon butter sauce.

DELHEIM 2017 (SIMMONSBERG)

R136.00

Vibrant aromas of green citrus and gooseberries are underpinned by a lush palate of green fig, lime and tropical fruit flavours. A sleek minerality adds to the complexity, with a fresh and fruity finish. **FOOD PAIRING:** This wine will go down well with a calamari and fetta salad.

FRANSCHHOEK CELLAR 2017 (WESTERN CAPE)

R143.00

Expressive tropical aromas tinged with capsicum open up to attractive cape gooseberry, grapefruit & pineapple fruit flavours balanced by a lively but gentle coated acidity that follows through to a beautifully fresh finish of pleasing length. **FOOD PAIRING:** You could enjoy this wine with grilled hake or even apple infused pork chops.

FRYERS COVE BAMBOES BAY 2014 (BAMBOES BAY)

★★★★★

R249.50

With vineyards 820m from the Atlantic Ocean, the wine has a complexity of flavours, from tinned green peas, slight green pepper, passion fruit, gooseberry, litchi, green figs, kelp and some minerality. **FOOD PAIRING:** To be enjoyed with white meat, green salads, asparagus and creamy pasta or even on its own.

KLEINE ZALZE CELLAR SELECT 2017 (STELLENBOSCH)

R125.00

Delicate, fresh and perfumed. Kiwi, gooseberries and kakie boss on the nose with a mineral edge on the palate it is elegant. **FOOD PAIRING:** This bottle can be enjoyed on its own or with an Umthunzi seasonal salad or BBQ chicken wings.

KLEINE ZALZE VINEYARD SELECT 2015 (STELLENBOSCH)

R272.00

A crisp wine with green fruit and flavours of capsicum.

FOOD PAIRING: A thirst-quenching palate that is perfect on its own or enjoyed with a light Grilled Hake and Salad.

LOUIS 57 2017 (STELLENBOSCH)

R196.00

Beautifully balanced with a delicious passionfruit and gooseberry expression as well as yellow fruits; light tropical fruit texture with a lingering finish. **FOOD PAIRING:** Drink up the sweetness of this wine with a chicken schnitzel and mushroom sauce or even a lemon cheesecake.

FISH HOEK 2016 (WESTERN CAPE) ★★☆☆

R105.00 | R25.00 p/glass

There are hints of gooseberry, a nice acidity and lovely lingering. Palate tropical fruit salad spiked with a sweet and sour twist of lime mingles with a green fig and nettle intensity. **FOOD PAIRING:** This wine is perfect on its own or pair with a light pasta dish.

LANZERAC 2016 (STELLENBOSCH)

★★★★☆

R150.00

Prominent tropical, green pepper and chalky flavours on the nose and mouth-filling pineapple, guava and a lime twist on the palate this wine is well balanced and ends on a lingering, clean and mineral note. **FOOD PAIRING:** Enjoy with goat's cheese, asparagus quiche, tzatziki, classic pea soup or garlic and lime squid.



CHARDONNAY

ARENDSIG 2014 (ROBERTSON)

R199.50

This is still one of my favourites, with a nose that reminds you of citrus rind, green apple, and hints of pineapple, leaving you with a fresh minerality, rich, round and long lingering taste. **FOOD PAIRING:** Would make you have seconds of our mushroom soup.

FLAGSTONE 2015 (WESTERN CAPE) ★★★

R110.00

A zesty citrus aroma combined with dried peach and apricot. Tastes of lime and grapefruit flavour follow through on the palate, complemented by a balance of acidity and lingering aftertaste. **FOOD PAIRING:** Cheese and tomato quiche made by our pastry chef will complement the sweetness of this wine.

LOURENSFORD 2011 (STELLENBOSCH)

R249.50

Absolutely crisp and signature SB flavours. Melon and cut grass fresh bouquet comes through and followed by a similar taste. Crisp acidity in the aftertaste.

FOOD PAIRING: Pairs well with our chicken cordon bleu and rich mushroom sauce.

ORC DE RAC 2015 (SWARTLAND) ★★★

R200.00

The wine has developed a voluptuous, complex nose rich in sun drenched apricot, peach, freshly baked bread and roasted almond complemented by a well-integrated wood character. A crisp mouth feels with flavours of citrus fresh lime, velvety creaminess and a lingering citrus aftertaste with the wood in harmony. **FOOD PAIRING:** Enjoy this bottle with roast pork leg and english mustard.

CHENIN BLANC

FRANSCHHOEK CELLAR 2017

(WESTERN CAPE)

R120.00

Pineapple, fleshy peach, nectarine and honeysuckle aromas with notes of citrus and tropical fruit. The theme carries over on to the palate and finishes with a zesty freshness.

FOOD PAIRING: Do try a glass with a fruit chutney chicken stew and root vegetables as made by Chef Joe.

CHENIN BLANC

PECAN STREAM 2016

★★★

(WATERFORD WINE ESTATE)

R134.50

Elegantly styled and delightfully fruit-driven. A delicately perfumed bouquet releases aromatic notes of tropical melon, apricot, pear and peach that are coated in subtle floral and citrus shades. **FOOD PAIRING:** To enjoy with a garden salad or grilled salmon

KLEINE ZALZE CELLAR SELECT 2017

(STELLENBOSCH)

R119.00

Initial aromas of lime and citrus zest are beautifully intertwined with a virtual 'tropical fruit salad'. These flavours follow on the palate, and combined with the rich texture and elegant minerality, ensures a very long finish. **FOOD PAIRING:** The wine can be enjoyed on its own or with a pan-fried lemon butter dorado.

WHITE BLENDS

BALANCE 2017 (WESTERN CAPE)

R97.00

Aromas of citrus with subtle underlying oak and a fresh acidity makes this a wonderfully complex wine.

FOOD PAIRING: A good match with butter chicken or deep-fried camembert.

GHOST CORNER WHITE 2012 (ELIM)

R199.50

An aromatic semillon with aromas of fig and white fruits. A distinct minerality with an earthiness of the nose that flows onto the palate. Small amounts of French oak add a hint of smokiness leading to a creamy but crisp acidity.

FOOD PAIRING: This wine is especially well suited for strong seafood dishes such as yellowtail or snoek.

NEIL ELLIS AENIGMA 2014

★★★☆

(WESTERN CAPE)

R149.50

Delicate floral notes, opening with juicy melon, white peach, green plum touches. Lush and lively fruit flavours linger through the clean dry finish. **FOOD PAIRING:** To enjoy with our lemon and herb grilled chicken made by Chef Peter.

SPIER 2017 (WESTERN CAPE)

R139.50

Grape fruit, lime, yellow apple, banana, pear and hints of vanilla and butterscotch on the nose. The palate is creamy with layered fruit, a good balance with a pleasant acidity.

FOOD PAIRING: This wine can be sipped on a summer day or accompanied by our special prawn salad.

ROSE

MAGALIESBURG NATURAL SWEET 2017

(MAGALIESBURG)

R94.00 | R23.50 p/glass

A natural sweet wine which is soft and refreshing with hints of strawberry and cherries followed by a crisp clean finish.

FOOD PAIRING: Enjoy with light meal like pasta and salads.

LOUIS 57 OOSTEIZEL 2017

(STELLENBOSCH)

R204.00

This pink rose is off-dry with the delicious flavours of mixed red fruit, strawberries and candyfloss playing with your taste buds. **FOOD PAIRING:** This wine is the perfect appetizer and will complement fish, pasta, salads and also spicy foods.

PINNO PINO 2017 (WESTERN CAPE)

R118.00

This Rose is all authenticity and fun, bursting with strawberry and candy floss flavours. A wine that is certain to turn any event into a celebration.

FOOD PAIRING: Cupcakes or any other decadent treats.

FISH HOEK 2017 (WESTERN CAPE) ★★★

R105.00 | R25.00 p/glass

Expressive juicy berry flavours follow through on the palate with a soft, delicious fruity finish. **FOOD PAIRING:** This wine is to be enjoyed with a tender T-bone steak and a crisp salad.

LANZERAC 2017 (STELLENBOSCH)

R150.00

Stellenbosch wine-lovers will adore this classic, with aromatic notes of flowers and rose petals and crushed red fruits. **FOOD PAIRING:** Beef, Game (Deer, Venison) & Poultry.

CABERNET
SAUVIGNON

ARENDSIG 2013 (ROBERTSON)

R195.50

The aromas of berries and winter fruits compliments the flavours coming to the pallet, this is a rich wine.

FOOD PAIRING: It can be enjoyed with a juicy T-bone steak as the tannins give off a dry but sweet finish.

FRANSCHHOEK CELLAR 2016
(WESTERN CAPE)

★★☆

R145.00

Bright ruby red with attractive plum and black cherry aromas tinged with herbal tea. Juicy with mouth-filling summer berry flavours that finish smoothly with cherry tannins. **FOOD PAIRING:** Great with our home-made cottage pie or creamy beef pasta.

LA BRI 2012 (FRANCHHOEK)

★★★★

R299.50

This is one of those special finds, grown in the heart of Franschhoek, on an amazing farm, it will entice you with hints of cedar and blackberry, finishing with a mouth full of cigar box and full oak spice. **FOOD PAIRING:** Amazing with Chef Joe's grilled rump steak and cheese sauce.

LANZERAC 2014
(STELLENBOSCH)

★★★★

R245.00

Black fruit abound with black cherries, currants and berries coming to the tongue, all edged with hints of olive tapenade, dark chocolate and sundried tomato notes. Soft, supple tannins and freshening acidity add to the concentrated fruit, the whole suggesting there is plenty more excitement on the way.

FOOD PAIRING: Marinated lamb chops and spinach will bring out the flavours of this bottle.

KLEINE ZALZE VINEYARD
SELECTION 2015 (STELLENBOSCH)

★★★★☆

R225.50

The wine vinified and matured in old barriques to preserve the delicate aromas and structure of the wine. Each vintage is dedicated to one of the children from the Ord or Arnold families. **FOOD PAIRING:** Pair with a succulent steak or a mature cheddar.

MERLOT

ORC DE RAC LE PIQUET 2014 ★★★
(SWARTLAND)

R200.00

Initially shy on the nose but opens up to reveal red and black barriers, some olive, and toasty oak. Sweet, rich and properly ripe on the palate. Good depth and breadth of fruit as well as bright acidity before a savoury finish.

FOOD PAIRING: Grilled lamb chops will make a great pair with this Merlot.

BALANCE 2017 (WESTERN CAPE)

R105.00

Intense red hues, a well-structured velvety smooth wine with generous flavours of ripe berry and nut with a delightful hint of oak. **FOOD PAIRING:** Enjoy with steak, mutton stew and pizza.

FRANSCHHOEK CELLAR 2016

(WESTERN CAPE)

R147.00

Bright ruby red with plum and cherry aromas flavours of herbal tea and oak spice. Smooth with mouth-filling summer berry flavours. **FOOD PAIRING:** Enjoyed with a classic saucy, meaty pasta, like the spaghetti bolognaise that Chef Joe makes.

KLEINE ZALZE CELLAR SELECTION 2016

(STELLENBOSCH)

R149.00

It's packed with flavours of ripe plums and red berry fruits on both the bouquet and the palate. This wine is a little firmer than normal, but has a wonderful structure without being too heavy on the palate. **FOOD PAIRING:** This wine can be enjoyed with a steak or with casseroles.

LOURENSFORD 2013 ★★★★★☆
(STELLENBOSCH)

R312.50

This wine has a brilliant colour-deep, dark and intense. You are greeted with aromas of concentrated red berry fruit and plums along with subtle hints of tobacco leaf. The palate is dense, structured and supported by a smooth elegance of flavours which include mulberry, dark chocolate and juicy dark berry fruit that will linger. **FOOD PAIRING:** Roast mustard and sesame crust beef fillet with sweet pumpkin spiced with cinnamon, the Umthunzi way.

LOUIS 57 2016 (STELLENBOSCH)

R200.00

Dark in colour – medium to full-bodied with aromas of red berries. Soft and firm tannins, with a long finish.

FOOD PAIRING: Paired well with roast beef and potato salad, or enjoy on its own in casual company.

PINO NOIR / PINOTAGE

ARENDSIG 2014 (ROBERTSON)

R257.00

Gentle tannins with flavours of flowers and currants. The Arendsig is a favourite of ours because it has palates as well as soft aromas of sweet fruits. **FOOD PAIRING:** Perfectly paired with soft cheeses or sweet chocolates.

SURVIVOR 2016 (WESTERN CAPE)

R350.00

A barrel-matured wine with hearty fruit flavours including prune, plum and cherry are complemented by elegant notes of spice and cedar. **FOOD PAIRING:** to enjoy with our slow cooked lamb shank and mashed potatoes.

LANZERAC 2014 ★★★★★☆

(STELLENBOSCH)

R250.00

Perfume and rose petals, crushed strawberries and redcurrants. It enjoyed a mere 2 hours of skin contact to give it its delicate colour and soft flavours.

FOOD PAIRING: Enjoy it on lazy summer days with fruit skewers or a strawberry and beetroot salad.

SHIRAZ

ARENDSIG 2016 (ROBERTSON)

R305.00

Scent of tobacco, cigar box, spice, cherries and fresh red fruit. The pallet is fruit driven with round tannins and a smooth finish. **FOOD PAIRING:** A succulent steak calls for this dry red, try our grilled rump steak with a red wine sauce.

FRANSCHHOEK CELLAR ★★☆☆**BAKER STATION 2016 (WESTERN CAPE)**

R145.00

Ripe, juicy red fruit with exciting vanilla and black pepper on the nose follows through for a perfect long finish of optimum fruit and beautifully wood tannin. **FOOD PAIRING:** Enjoy this wine on its own or with a balsamic steak salad.

THREE HALVES 2009 (WESTERN CAPE)

R350.00

Iconic winemaker Ken Forrester has set his sight firmly on producing a great Mediterranean styled blend from the finest grapes available in the cape. This fine blend delivers a mouth full of dry fruits mixed with sweet berries.

FOOD PAIRING: Chocolate cake compliments the tannins while soft cheeses embraces them, try it with our three cheeses pasta.

SHIRAZ

**ORC DE RAC LE PIQUET 2017
(SWARTLAND)**

R180.00

An interesting blend made for everyday drinking. Generously weighted on the palate with soft tannins supporting the delicate fruit flavour and oaky finish. **FOOD PAIRING:** Can be enjoyed on its own or with our biltong and rocket salad.

**KEVIN ARNOLD 2012
(STELLENBOSCH)**

★★★★☆

R350.00

Vibrant dark fruit, earthy clove pepper spice leads the aromatics, accompanied by soft liquorice undertones. Natural acidity and the classic granular tannins are very characteristic of the voluptuous nature of a Stellenbosch Shiraz grape. **FOOD PAIRING:** We recommend this bottle with a portion of Chef Joe's minted lamb and potato pie.

RED BLENDS &
SINGLE CULTIVARS**BOSCHENDAL 1685 S&M 2014
(STELLENBOSCH)**

★★★

R199.50

Savoury aromatics with juniper and strong oak leading to dried herbs and black olive. **FOOD PAIRING:** Easy to drink on its own, or enjoy with our lamb spring rolls and olive tapenade on basil pesto bread.

FAIRVIEW BROKEN BARREL 2012 (PAARL)

R260.00

The intense colour of deep red and the subtle spice of Shiraz blend together to produce a beautiful unusual wine. The nose gives away aromas of elegant dark fruits and mixed spice. Full bodied palate with rich robust fruits flavours. **FOOD PAIRING:** Enjoy this wine with a classic beef stroganoff, Chef Nurse makes a delicious stroganoff sauce that compliments the dark fruits.

RED BLENDS &
SINGLE CULTIVARS**LOURENSFORD SMV 2014
(STELLENBOSCH)**

★★★★

R310.00

Cloves and dark plums with a slight floral suggestion reflects the three varietals in complete harmony. Elegant fruit tannins and natural acidity combines well to allow for graceful maturation with a finish of dry but flavourful oakiness. **FOOD PAIRING:** Our recommendation is to enjoy this wine with a spice beef kebab and roast vegetables.

**LYNX VINO TINTO 2015
(FRANSCHHOEK)**

★★★☆

R249.50

Unassuming, well balanced fruit driven red blend. It has won the best value award from wine magazine 3 years now. Unique blend with fruity tannins, aromas of berries. This wine finishes on the tongue with what I can describe as the taste of red, herbal and not too dry. **FOOD PAIRING:** Do try a glass of this wine with our special herb crusted lamb rack with a drop of mint jelly.

**NEIL ELLIS AENIGMA RED 2014
(WESTERN CAPE)**

★★★☆

R140.00

Attractive bright colour with good depth and intensity. Spicy aromas with a hint of earthy complexity. Well integrated oak with elegant palate. This is indeed an interesting taste. **FOOD PAIRING:** this wine can be enjoyed with a rich blue cheese and strawberry salad.

**DE KRAANS MOSCATO RED 2017
(WESTERN CAPE)**

R100.00

Fresh summer fruits of strawberry, black currents and spices. **FOOD PAIRING:** Great on its own or served with a fresh summer salad.



SPARKLING WINE

KLEINE ZALZE BRUT ROSE (STELLENBOSCH) ★★★★★

R200.00

Pale yellow colour with a tinge of green. Aromas of biscuit and citrus on the nose, followed by a complex, creamy palate with green apples and a lingering freshness.

FOOD PAIRING: Celebrate with Escargots that Chef Joe cooked up in a puff pastry.

JC LE ROUX LA DOMAINE (WESTERN CAPE) ★★

R114.00

It has all the finesse and freshness of a Sauvignon Blanc, intertwined with the gentle sweetness of the Muscadell. Low in alcohol, its mouth-filling sweetness and clean finish will liven any occasion. **FOOD PAIRING:** Celebrate this sparkling wine on its own or with roast lamb and Chef Joe's delicious red wine sauce.

JC LE ROUX LA CHANSON (STELLENBOSCH) ★★

R114.00

This wine is a lively, ruby-red sparkling wine. It reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum. Low in alcohol, this is truly a sparkling wine to add exuberance to any occasion.

FOOD PAIRING: Celebrate this sparkling wine on its own or grilled prawns and hake goujons.

JC LE ROUX LA FLEURETTE (STELLENBOSCH) ★★

R114.00

A cheerful and lively sparkling wine that shows a beautiful salmon pink colour in the glass. The palate shows youthful exuberance with a vibrant mousse of fine bubbles that glides with ease over the palate.

FOOD PAIRING: Celebrate this sparkling wine on its own.

SPIER MCC (WESTERN CAPE) ★★★☆

R200.00

Clean nose with fresh flavours of green apple, strawberry and a biscuit backdrop. Those flavours are echoed on the smooth, creamy palate. The fresh, lively aftertaste adds to the attraction. **FOOD PAIRING:** Enjoy this wine on its own or raise a glass with roll mops and a light salad.

ROBERTSON WINERY NON-ALCOHOLIC (ROBERTSON) ★☆

R114.00

A sweet sparkling alcohol-free, full of delicate fruit, bubbles and sunshine.

SPARKLING WINE

ORC DE RAC LE PIQUET MCC (SWARTLAND) ★★★★★

R300.00

A perfect balance can be found of fresh citrus chardonnay notes whilst the pinot noise offers red fruit notes and red apple skin flavour with a lengthy finish. **FOOD PAIRING:** Light casseroles and our crème brulee goes down well with this glass of bubbles.

GENERAL MANAGERS
SPECIAL CELLAR WINES**RUPERT & ROTHSCHILD CLASIQUE 2014 (WESTERN CAPE)** ★★★★★

R350.00

WARWICK TRILOGY 2012 (SIMONS BERG -STELLENBOSCH) ★★★★★☆

R350.00

CHATEAU CHAPELLE D'ALIENOR BORDEAUX 2011 (FRANCE)

R300.00

WARWICK CAB FRANK 2013 (STELLENBOSCH)

R350.00

KLEINE ZALZE SMV 2016 (WESTERN CAPE)

R280.00

KAAPZICHT CAB/MERLOT 2013 (STELLENBOSCH)

R154.50

CREATIVE BLOCK CAB/MERLOT 2014 (STELLENBOSCH)

R300.00

MIDDLEBURG CHENIN BLANC 2017 (PAARL)

R185.00

GHOST CORNER THE BOWLINE 2012 (ELIM) ★★★★★☆

R340.00