



Wine LIST

UMTHUNZI HOTEL & CONFERENCE

Welcome to our beautiful establishment. We would like to welcome you with a few words from the managers here at Umthunzi Hotel and 30° south restaurant. 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 have used the ratings of the Diners Club Platters Wine Guide ★★ from 2015, 2016, 2017, and 2019 due to our wine list's wide variety of vintage years and because it agrees with our consumers and we find it an amazing guide for all South African wine lovers. We have also included some food pairing recommendations that we think you might enjoy.

You will notice that the last page is a list of wines that we don't usually stock, this is because we raided our General Managers' secret stash of indulgence after his trip to the Winelands and we decided to make a secret wine list just for you; In this wine list, you will find unique wines from different farms.

Should you prefer to bring in your own wine, our corkage varies between R25.00 per bottle up to R50.00 per bottle depending on whether or not we have that particular wine in stock.

RAISE A GLASS, TAKE A SIP, AND DO ENJOY OUR UNIQUE WINE LIST.

Kind regards
Umthunzi Management Team

UMTHUNZI HOUSE WINES

**KEN FORRESTER PETIT SAUVIGNON
BLANC 2019 (STELLENBOSCH) ★★★**
R145.00 | R39.00/GLASS

A light white with typical Sauvignon grape attributes such as a tropical and fig nose but an acidic pineapple and citrus flavour and a lingering finish. **FOOD PAIRING:** Do enjoy this bottle with either a smoked oaky chicken salad or a chicken and strawberry salad, adding peaches would bring out the true flavour of the wine.

**KEN FORRESTER PETIT NATURAL SWEET
2019 (WESTERN CAPE) ★★★**
R145.00 | R39.00/GLASS

A Decidedly moreish wine with a powerhouse of flavours the likes of ripe melon, guava and pineapple. The finish is tangy and irresistible with honey notes. **FOOD PAIRING:** Butter Chicken Curry or Our Spicy BBQ Ribs

**KEN FORRESTER PETIT RANGE PINOTAGE
2019 (WESTERN CAPE) ★★★★★**
R145.00 | R39.00/GLASS

Another easy drinking wine for the Petit range, earthy and blackberry nose with some strawberry and cherry flavours. One of the favourites on the South Coast as it is an easy drinker. **FOOD PAIRING:** Try this wine with a rustic venison hot pot.

RIB SHACK RED 2019 (WESTERN CAPE) ★★★
R145.00 | R39.00/GLASS

Rib Shack Red wine out of South Africa's Western Cape is a very versatile wine that pairs well with both meats and poultry. The rich dark berry flavours meld beautifully with a slightly smoky oak spice from wood maturation. **FOOD PAIRING:** Chicken Curry Stir-Fry

**PROTEA SAUVIGNON BLANC 2019
(WESTERN CAPE) ★★★★★**
R145.00 | R39.00/GLASS

Gentle aromas of stone fruit, nectarine and pear drops with a light brush of flint. Rounded, juicy palate that expresses abundant tropical flavours. **FOOD PAIRING:** Amazing with Joe's Mussel Hot Pot

PROTEA ROSÉ 2019 (COASTAL) ★★★★★
R145.00 | R39.00/GLASS

Subtle floral edge to fruity nose of blackberry and cassis with a gentle whiff of blackcurrant leaf. In the mouth, the wine is lively and fresh with abundant red berry fruit and black cherry fruitiness. With this vibrant appeal of well-judged acidity is a rounded textured element with lees breadth. Balanced yet refreshing with a long, lingering finish. **FOOD PAIRING:** Try this wine with any of our Chef's Fish Dishes

PROTEA MERLOT 2019 (WESTERN CAPE)

★★★★★
R145.00 | R39.00/GLASS

Vibrant black cherry and plum aromas with a hint of tomato plant and dark chocolate. The wines have instant appeal with soft, squish, succulent dark fruit with a light tobacco leaf edge. Ample plum and cherry with spice highlights and deeper earth- and cocoa notes below. **FOOD PAIRING:** Pairs well with lamb burgers, pork loin or a steak with mushroom sauce.

SAUVIGNON BLANC
BRUCE JACK 2018 (WESTERN CAPE)
R435.00

Aromas of gooseberry, apple and lemon. This is a typical South African Sauvignon Blanc and delivers a dry yet medium acidity with lemon, lime and apple on the tongue. **FOOD PAIRING:** This wine is perfect with some soft cheeses or a fresh garden salad.

**DURBANVILLE HILLS 2019 (DURBANVILLE,
CAPE TOWN) ★★★★★**
R129.00

Medium-bodied wine with a mix bowl of tropical fruit flavours, citrus and ends with a lingering freshness. **FOOD PAIRING:** Enjoy on its own, slightly chilled, or served with grilled fish, tomato-based soup, green salad or a selection of cheeses.

**JULIETTE (OLD ROAD WINE COMPANY)
2019 (ELGIN) ★★★★★**
R189.00

Grapes were harvested in the cool early morning hours and sorted at cellar, this attention to detail yielded a lively wine, with crushed pineapple, bananas and soft tropical notes of white peaches and pear on the nose. A full mouthfeel with fresh green melon flavours that excite the senses, and lingering finish complete the drinking experience. **FOOD PAIRING:** To enjoy with our mouth-watering grilled prawns and garlic sauce.



SAUVIGNON BLANC

WINTER FERMENT (DIEMERSDAL) 2021

(DURBANVILLE) ★★★★★

R290.00

A new world style of Sauvignon Blanc. The wine has intense aromas of gooseberries, tropical fruit and sweet-grapefruit with a core of minerality. The excellent natural acidity creates balance to the concentrated, rich mouth-filling texture **FOOD PAIRING:** Enjoy with Spicy Pan Fried fish or Full Flavoured Seafood Dishes

ROBERTSON EXTRA LIGHT 2019 (ROBERTSON)

R120.00

Refreshing, zesty with hints of freshly-cut grass green pepper and nettles. **FOOD PAIRING:** An aperitif on its own or with oysters.

ROBERTSON WINE MAKERS SELECTION 2019

(ROBERTSON) ★★

R120.00

This wine delivers a lot of apple, bell peppers and grass to the nose. It has a refreshing aftertaste and a crisp acidity. **FOOD PAIRING:** This wine will serve perfectly on its own or with a chicken Caesar salad

ROBERTSON SINGLE SERVE 200ML CAN 2019

(ROBERTSON) ★★★

R45.50

This wine delivers a lot of apple, bell peppers and grass to the nose. It has a refreshing aftertaste and a crisp acidity. **FOOD PAIRING:** This wine will serve perfectly on its own or with a chicken Caesar salad

CHARDONNAY

ANURA 2019 (WESTERN CAPE) ★★★

R149.00

Elegant lemon, lime and papaya flavours, combined with a floral bouquet and hints of spice and honey which are integrated with a very subtle French oak and mineral aroma. This wine has a fresh, juicy palate and should be served chilled **FOOD PAIRING:** Paired beautifully with fresh fruit, salads, fish, light meals and sushi.



CHARDONNAY

PROTEA 2018 (WESTERN CAPE) ★★★

R145.00

Appealing stone fruit and citrus - grapefruit and oranges - whiffs on the nose. The palate is bright, vibrant and fresh with vivid grapefruit and nectarine flavours. There is a gentle suggestion of marmalade with a lees element adding extra fullness to the mouth. Lovely tang of acidity, which is not overplayed. Light to medium bodied with good length, the wine is unfussy and approachable but with a long finish. **FOOD PAIRING:** Will go perfectly with our roast chicken or lamb curry.

WARWICK THE FIRST LADY CHARDONNAY

(STELLENBOSCH) ★★★★★

R179.00

An intriguing bouquet of fruit on the palate that keeps you sipping. Yellow apple and pear flavours are prominent, with more restrained notes of yellow loquat and lime. Textured with a palate filling creamy texture and a fresh zesty finish. **FOOD PAIRING:** Chicken korma or a baked butternut with nutmeg spiced ricotta and sage. Even enjoy this bottle with a creamy vegetable soup.

CHENIN BLANC

ALVIS DRIFT 2019 (WESTERN CAPE) ★★★★★

R134.00

This Great wine is a light straw in colour, and full bodied yet elegant. Although very viscous, and gives a wonderful mouth feel and texture. The acid is well integrated and balanced resulting in a palate that shows great length and fullness for an unwooded wine. Primary fruit flavours of passion fruit and ripe guavas dominate the nose and palate. The resulting wine shows a rare combination of intense aromas, complexity and length which is an excellent example of South Africa chenin blanc. **FOOD PAIRING:** Have this with a nice fruit chutney curry made by Chef Joe with dried peaches and sultanas.

PROTEA 2019 (WESTERN CAPE) ★★★

R145.00

Fresh enticing aromas of apple, white pear and summer fruits are supported by gentle floral notes that invite you in for more. The palate is clean and refreshing, with succulent flavours of white peach and kiwi fruit vying for dominance. Crispy apple, pear and nectarine flavours are also present and beautifully balanced with a firm, fresh acidity which lingers seamlessly in a long finish. **FOOD PAIRING:** Enjoy this wine with a smoked salmon salad, grilled soft cheese or our battered hake.

ROSÉ

DIEMERSDAL (DURBANVILLE) ★★★★★

R129.50

This wine represents the meeting of the parent and the sibling, namely Sauvignon Blanc, which is one of the two varieties from which Cabernet Sauvignon was created. A combination of 93% Sauvignon Blanc and 7% fresh Cabernet Sauvignon, this unique rosé wine combines firm berry-fruit with a brisk freshness. **FOOD PAIRING:** Serve well chilled for any occasion.

KEN FORRESTER PETIT 2019 (WESTERN CAPE) ★★★★★

R125.00

This very elegant Rosé overwhelms the nose with aromas of freshly picked strawberries, rose petal and cherry flavours. It follows through on the palate with delicious ripe raspberries with a delicate finish. **FOOD PAIRING:** Serve with all light summertime meals. Should last approx. half an hour with the cap off and then reach for the next bottle!

ROBERTSON NATURAL SWEET ★★

R130.00 | R39.00/GLASS

Deep coral pink colour, packed with delicious sweet berry flavours **FOOD PAIRING:** This wine is perfect on its own with some ice or have it with any dish really as it is so versatile.

CABERNET SAUVIGNON

ALVIS DRIFT 2018 (WESTERN CAPE) ★★★★★

R145.00

Dark in colour prunes, berries and spices on the nose with a welcoming tongue of darker fruits, cherries and a smoky element. A surprisingly sweeter side to it but enjoyable as the dryness balances the sweet. Tannins are well balanced and a long delightful finish as expected. **FOOD PAIRING:** Enjoy with our potjie competition winning lamb potjie and wild rice.

PROTEA 2019 (DARLING AND PAARL) ★★★★★

R145.00

Bold blueberry- and ripe raspberry aromas. The palate is simultaneously approachable, juicy and light with an abundance of supple blue and red berry fruit as well as deeply alluring with darker liquorice, earth, and graphite flavours below. It's vivacious but also serious with a considered dry, tannic element underpinning it. Well-judged, balanced and long. **FOOD PAIRING:** Pair with a succulent steak or our famous Ox-tail.

CABERNET SAUVIGNON

WARWICK THE FIRST LADY CABERNET SAUVIGNON 2019 (STELLENBOSCH)

R195.00

Deep dark fruits dominate with blackberry compote and black plum complimented with spicy aromatics of clove and cinnamon and a lovely hint of dried herb. A magnificent companionship of bitter and sweet, dark chilli chocolate **FOOD PAIRING:** Appreciate this wine with a grilled steak or our mushroom risotto.

PINOTAGE

ANURA 2017 (SIMONSBURG PAARL) ★★★

R199.00

An elegant and aromatic nose, complimented by subtle, juicy fruit. A velvety palate with prominent notes of black and red berries, featuring spicy undertones of cinnamon. This wine shows great balance between oak and fruit flavour with a good tannin structure finish. **FOOD PAIRING:** This wine pairs well with grilled red meats and venison, rich tomato-based pasta sauces, full flavoured mature cheeses and charcuterie.

DURBANVILLE HILLS 2017 (DURBANVILLE CAPE TOWN) ★★★★★

R149.00

This medium bodied wine with concentration of sweet red fruit like cherry, raspberry, strawberry and plums. Sweet wood spice with undertones of vanilla evokes a sweet dark sensation on the palate. It is well balanced with silky tannins and lingering flavours of sweet wood spice. **FOOD PAIRING:** This wine pairs well with variety of Mexican foods, North African and mildly hot Asian dishes.

MERLOT

BON COURAGE MULBERRY BUSH 2020 (ROBERTSON) ★★★

R139.00

Hints of plums and soft tones of black berries lead into a smooth and well-rounded mouth-feel finishing with a complex velvety texture and soft tannins. **FOOD PAIRING:** Robust meat dishes, casseroles and stews with sweet fruit, grilled meats on the "braai" with a sweet style barbeque sauce. Also compliments with lightly spicy foods.

ROBERTSON EXTRA LIGHT 2019 (ROBERTSON) ★★★

R145.00

A Medium body and dark fruits on the nose, pepper and liquorice comes through the palate. A wine perfect with any dish and on its own. **FOOD PAIRING:** Enjoy this wine on its own or try it with a rump steak and butternut.

MERLOT

ROBERTSON SINGLE SERVE 200ML CAN 2019 (ROBERTSON) ★★★
R47.50

A Medium body and dark fruits on the nose, pepper and liquorice comes through the palate. A wine perfect with any dish and on its own. **FOOD PAIRING:** Enjoy this wine on its own or try it with a rump steak and butternut.

SHIRAZ

ALVIS DRIFT (WESTERN CAPE) ★★★
R139.00

The wine is elegant and nicely balanced. The aromas on the nose are a subtle blend of white pepper and red berries with a hint of vanilla and chocolate. The flavours are well integrated with nutty oak characters. The palate is balanced with surprising length and fullness. The oak, fruit and tannins are beautifully integrated, giving the wine a subtlety and elegance rarely found in New World wines. **FOOD PAIRING:** Ideal with poultry, especially roast or barbecued chicken.

PROTEA 2019 (DARLING) ★★★
R145.00

Appealing plum-, black fruit- and spice aromas with a soft smoky nuance. Bright, juicy entry to the mouth with the same black fruit, plum- and spice flavours apparent. The subtle brush of smoke is also discernible. Easy drinking and soft-textured, the wine is medium-bodied and eminently quaffable. **FOOD PAIRING:** Enjoy this wine on its own or try it with a rump steak or grilled lamb chops.

RED BLENDS & SINGLE CULTIVARS

ANURA ARPEGGIO 2016 (SIMONSBERG PAARL) ★★★★★
R149.00

Arpeggio is a musical term which refers to a string of broken down notes which make up a chord. This wine combines notes of sweet cherry, mulberry and blackcurrant flavours combined with a subtle fragrance of spice. Each component selected for this wine adds wonderful fruit complexity alongside the integration of smooth French oak tannins. A rich and piquant combination. **FOOD PAIRING:** Pairs wonderfully with grilled meat dishes, charcuterie, medium flavour cheese, pizza and pasta.

RED BLENDS & SINGLE CULTIVARS

ANURA SYMPHONY 2017 (SIMONSBERG PAARL) ★★★
R149.00

This is an elegant, fruit driven blend showing the finesse of a Grenache based blend. Aromas of sweet cherry, white pepper and cloves makes for an intriguing nose. Silky tannins with well-integrated oak flavours ensure a complex fruit driven palate. **FOOD PAIRING:** A wine that will compliment creamy pastas, pizzas and medium to mild flavour cheese.

THE SPOTTED HOUND (OLD ROAD WINE COMPANY) (HELDERBERG & AGTER-PAARL) ★★★
R189.50

In the cellar, the individual components spent 8 months in the finest 2nd and 3rd fill oak barrels, where after they were blended. The result is a wine that shows a slight saltiness on the nose with hints of soft cardamom spice. The palate is infused with red berries, Turkish delight and dried floral spice on the aftertaste. **FOOD PAIRING:** A perfect partner for any Italian lamb dishes and meaty artisanal flatbreads.

SWEET WINES

ROBERTSON NATURAL SWEET WHITE ★★
R130.00 | R39.00/GLASS

A favourite on the South Coast for a hot summer's day, perfect for the sweet wine drinkers with tones of sweet berries and fruits, it is also low ABV. Well balanced and perfect when chilled. **FOOD PAIRING:** This wine is perfect on its own with some ice or have it with any dish really as it is so versatile.

ROBERTSON NATURAL SWEET RED ★★
R130.00 | R39.00/GLASS

Easy on the palate as it is not too sweet or overpowering, notes of red fruits and a tongue of the same promise enjoy either chilled or room temperature. **FOOD PAIRING:** This wine is perfect on its own with some ice or have it with any dish really as it is so versatile.



SWEET WINES

SKYLINE LATE HARVEST ★★

R90.00

Aromas of dried apricot, peaches, honey and floral notes. Full and rich, bursting with flavours of dried fruit and rounded off with a good acidity to keep it fresh.

FOOD PAIRING: Amazing with anything that contains a little bit of spice.

ROBERTSON SPARKLING**NON-ALCOHOLIC PINK**

R105.00

Lively pink in colour, tastes of strawberries and sweet grapes, sweet and refreshing. Perfect for any occasion.

ROBERTSON SPARKLING**NON-ALCOHOLIC WHITE**

R105.00

Somewhat sweet sparkling wine with similar notes to the alcoholic sparkling white, nose and tongue of apples, pineapples and vanilla, pleasantly refreshing.

ROBERTSON SPARKLING RED ★★

R105.00

Sweet berries and ripe strawberries come to the palate and the nose, with a fresh velvety finish complimentary to the bubbles dancing on the tongue.

ROBERTSON SPARKLING ROSE ★★★

R105.00

Floral notes on the nose with sweet summer fruits and berries on the palate with a pleasant fizzy finish. A good crowd pleaser.

ROBERTSON SPARKLING WHITE ★★

R105.00

A dry, crisp and splendid taste of apples, citrus and gooseberries as well as notes of green fruit and peaches on the nose. A good balance of dry and acidity with a somewhat lingering finish.

SPARKLING WINE

BOSCHENDAL BRUT ROSÉ N/V ★★★★★

R299.50

Pinotage, the offspring of Pinot Noir, was carefully selected to complement the elegant structure of Pinot Noir and Chardonnay with luscious fruit. The Brut Rosé captivates with its delicate pale pink colour and intoxicating red fruit aromas which further delight the palate with hints of strawberry, raspberry and cherry flavours.

JC LE ROUX NECTAR DEMI SEC ★★★

R165.00

Nectar Demi-sec is a sophisticated, off-dry, sparkling wine that comes alive on the palate. It is a vibrant expression of fruity flavours with hints of pears, litchi and primary fruit.

JC LE ROUX NECTAR ROSÉ ★★★

R165.00

The beautiful blush J.C. Le Roux Nectar Rosé is a vibrant off-dry sparkling wine – accented with hints of berries, plum and tropical fruit.

ROBERTSON SPARKLING BRUT ★★★

R165.00

Bold and refreshing, pears and apples to the nose and distinctive flavours of pear on the tongue, dry and crisp with a yeasty finish. Works good as a palate cleanser before a meal.