

The background of the page is a decorative collage. It features several wine glasses in various shades of brown, tan, and grey, some filled with liquid. These are interspersed with abstract geometric shapes, including circles and lines, in similar muted tones. The overall aesthetic is elegant and sophisticated, fitting for a wine list.

# *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) ★★★**  
R157.50 | R50.00/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) ★★★

R157.50 | R50.00/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

### RIB SHACK RED 2019 (WESTERN CAPE) ★★★

R155.00 | R45.00/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) ★★★☆

R179.00 | R50.00/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

### VAN LOVEREN RIVER RED 2020

R126.00 | R40.00/GLASS

A hugely popular, smooth red blend. Good upfront fruit and berries on the nose and palate. Soft tannins and pleasant lingering palate. **FOOD PAIRING:** A versatile blend to enjoy with most foods or as pleasant quaffing wine. Great with red meat dishes, pizzas, casseroles and cheese.

## UMTHUNZI HOUSE WINES

### VRL BLANC DE BLANC 2021 ★★★★★

R126.00 | R40.00/GLASS

The fruity character of the colombard, combine with the grassiness of Sauvignon Blanc creates a harmonious delightfully quaffable wine with fruity nose and dry palate. **FOOD PAIRING:** East drinking wine. Ideal with light meals pastas, salads, seafood, and veal.

### VRL BLANC DE NOIR RED MUSCADEL 2021 ★★★★★

R126.00 | R40.00/GLASS

Irresistibly fruity, this wine has mouth-watering flavours of raspberry and wild strawberry with an abundant note of rose petals. **FOOD PAIRING:** a perfect match for Thai cuisine or any food with a bit of spice.

## SAUVIGNON BLANC

### JULIETTE (OLD ROAD WINE COMPANY) 2019 (ELGIN) ★★★★★

R246.00

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.

### WINTER FERMENT (DIEMERSDAL) 2021 (DURBANVILLE) ★★★

R400.00

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



## SAUVIGNON BLANC

### ROBERTSON EXTRA LIGHT 2019 (ROBERTSON)

R144.50 | R45.00/GLASS

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

### BON COURAGE GOOSEBERRY★★★★★ R270.00

A delicate fruitful wine in the "new world" style. The upfront acids add a refreshing dimension the style is crisp and dry with mouth-watering goose berry and tropical fruit salad flavours with a hint of citrus on the palate.

**FOOD PAIRING:** Excellent with seafood, light pastas or grilled lemon chicken and "loves" goats' cheese and summer salads which include fruit.

## CHARDONNAY

### WARWICK THE FIRST LADY CHARDONNAY (STELLENBOSCH)

★★★★★  
R245.00

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

FRYERS COVE★★★★★  
R315.00

Bright with acidity that's supports mouth-watering flavours of lemon, nectarine and white peach. **FOOD PAIRING:** It will pair well with shell fish and spicy Thai and Indian curries

TWO OCEANS★★★  
R89.50 | R25.00/GLASS

Freshly and elegant, with a refine acidity and tropical fruit flavours. **FOOD PAIRING:** an approachable wine, that can be enjoyed on its own, or paired with fresh summer salads, pork, fish and poultry dishes.



## ROSÉ

### DIEMERSDAL (DURBANVILLE)

★★★★★  
R200.00

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.

### ROBERTSON NATURAL SWEET ★★ R135.00 | R40.00/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.

### SLANGHOEK VINAY NATURAL

★★★  
R130.00 | R40.00/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.

### WARWICK FIRST LADY★★★★★ R225.00 | R60.00/GLASS

Enticing notes of strawberry and cream, herbs and peaches on the nose leads you into more floral notes, winter melon and strawberry on the palate. **FOOD PAIRING:** cherry, mozzarella, rocket and Parma ham salad.

## CABERNET SAUVIGNON

### PROTEA 2019 (DARLING AND PAARL) ★★★★★ R179.00

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.

### WARWICK FIRST LADY★★★★★ R265.00 | R60.00/GLASS

Dark and brooding nose of cassis, dark chocolate and blueberries. The palate is true to the varietal, cigar box, blackberry, cassis and a hint of rosemary with smooth tannins without forgoing structure. **FOOD PAIRING:** Roast leg of lamb or grilled ribeye steak with new potatoes

## PINOTAGE

### KEN FORRESTER PETIT RANGE PINOTAGE 2019 (WESTERN CAPE)

★★★★☆

R157.50 | R50.00/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.

## MERLOT

### BON COURAGE MULBERRY BUSH 2020 (ROBERTSON) ★★★

R175.00

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.

### FDC MERLOT★★★★

R450.00

The wine is deep intense ruby red in colour. On the nose the wine is powerful filled with ripe black cherries, raspberries, mocha and chocolate hints and vanilla and cumin spices. The palate is full bodied with a punch of juicy fruit, backed by wood spice and subtle mature tannins. **FOOD PAIRING:** This succulent merlot is perfect with Parma ham, roast lamb kebabs and a heart oxtail meal.

### PROTEA MERLOT 2019 (WESTERN CAPE)★★★★

R179.00 | R50.00/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

## SHIRAZ

### PROTEA 2019 (DARLING)★★★

R179.00

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

### NED BREW MASTER

BORDEAUX★★★★

R450.00

Subtle squeeze of judicious tannins from oak balances the ripe fruit beautifully. Complex, layered and long, its richly rewarding harmonious. **FOOD PAIRING:** excellent with red casseroles and stews, leg of lamb, roast beef, duck, robust chicken and pastas dishes, hearty soups and mature cheeses.

## SWEET WINES

### ROBERTSON NATURAL SWEET

WHITE★★

R135.00 | 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★★

R135.00 | 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.

### SKYLINE LATE HARVEST★★

R95.00

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.

## SWEET WINES

### SLANGHOEK VINAY NATURAL WHITE ★★

R125.00

Distinctive tropical fruit, floral and muscat aromas with a friendly sunshine colour. The wine is refreshing and well balanced with a pleasant lingering finish. **FOOD PAIRING:** Enjoy as an aperitif or with olives or a selection of cheeses

## SPARKLING WINE

### ROBERTSON SPARKLING BRUT

★★★

R179.50

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.

### ROBERTSON SPARKLING RED ★★

R179.50

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 WHITE

★★

R179.50

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.

## NON-ALCOHOLIC

### ROBERTSON SPARKLING NON-ALCOHOLIC PINK

R159.50

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

### ROBERTSON SPARKLING NON-ALCOHOLIC WHITE

R159.50

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

## NON-ALCOHOLIC

### ROBERTSON NON-ALCOHOLIC ROSE

R159.50

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

### ROBERTSON NON-ALCOHOLIC WHITE

R159.50

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

