

# Wine List

## Champagne

<b>DOM PERIGNON BRUT NV</b>		R 6 200
Chardonnay Scents – Citrus Fruits – Floral Lilac		
<b>MOËT &amp; CHANDON IMPÉRIAL NV</b>	375ml	R 1 000
Harmonious Blend – Drier Style – Aromas of Flowers – Fruity Finish	750ml	R 1 800
<b>MOËT &amp; CHANDON BRUT ROSÉ NV</b>		R 2 200
Pinot Noir Based – Mouth-Watering – Strawberry – Sour Cherry Notes		
<b>VEUVE CLICQUOT BRUT NV</b>		R 2 100
Fruity – Brioche – Fresh		

## Method Cap Classique

<b>L'ORMARINS BRUT NV</b>	R 85	R 400
Elegant – Citrus – White Peach – Crisp Acidity		
<b>GRAHAM BECK BRUT ROSÉ NV</b>	R 105	R 525
Lively Mousse – Raspberries – Cherries – Red Berry Flavours		
<b>NEWSTEAD BRUT NV</b>		R 970
Yeasty – Crisp – Limey Finish		

## Sauvignon Blanc

<b>SOUTHERN RIGHT 2019</b>	R 85	R 340
Typical Bright – Tensile Character – Marked Minerality		
<b>CAPE POINT VINEYARDS 2020</b>	R 83	R 330
Apricots – Ripe Pears – Golden Delicious Apple		
<b>GHOST CORNER 2019</b>		R 750
Green Figs – Grapefruit – Fynbos		
<b>IONA 2019</b>		R 460
Limes – Ripe Gooseberry – Tropical – Floral		

## Chenin Blanc

<b>RAATS ORIGINAL 2018</b>	R 95	R 380
Yellow Apples – Pineapple – Green Melon – Limes		
<b>BEAUMONT HOPE MAGUERITE 2019</b>		R 750
Citrus – White Peach – Hints of Flowers		
<b>CEDERBERG FIVE GENERATIONS 2020</b>		R 730
Honey – Lime Zest – Roasted Nuts and Peaches		

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## Chardonnay

<b>TOKARA</b> 2018 Yellow-Cling Peaches – Vanilla Custard	R 80   R 320
<b>OAK VALLEY BENEATH THE CLOUDS</b> 2019 Lemon-Citrus – Almonds	R 85   R 340
<b>DE GRENDEL OP DIE BERG</b> 2017 Citrus – Grapefruit – Soft Vanilla	R 700
<b>ATARAXIA</b> 2018 Intense – Graceful – Poised	R 760

## White Blends

<b>BUITENVERWACHTING BUITEN BLANC</b> 2020 Full Bodied Blend – Tropical Fruit Finishing – Freshness – Pleasing Citrus Tang	R 50   R 200
<b>GHOST CORNER BOWLINE</b> 2018 Green Fig – Ripe Asparagus	R 730
<b>EAGLES NEST VONDELING</b> 2019 Ripe Mandarin – Orange Blossom – Jasmin Flower	R 620

## Rosé Wines

<b>DE GRENDEL</b> 2019 Summer Fruit – Watermelon – Ripe Strawberries	R 75   R 280
<b>CEDERBERG</b> 2019 Strawberries – Watermelon	R 350
<b>NORMANDIE KAREN</b> 2015 Dry – Fruit-Driven – Aged – Balanced – Complex Palate – Single Block	R 470
<b>WATERFORD ROSEMARY</b> 2020 Raspberry Fruit – Crisp Delicate Finish	R 95   R 380

## Pinotage

<b>DIEMERSDAL</b> 2019 Vanilla – Red Fruit – Dark Chocolate	R 90   R 360
<b>BEYERSKLOOF RESERVE</b> 2019 Blackberry – Spicy-Sweet Cedar Oak	R 520
<b>L'AVENIR RESERVE</b> 2019 Black Cherry – Licorice – Fig	R 1 200

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## Merlot

<b>VILLIERA</b> 2019 Wood Spice – Red Berry Fruit – Juicy Soft Tannins	R 80   R 320
<b>STEENBERG</b> 2016 Sour Cherry – Dark Chocolate – Spicy Clove	R 620
<b>DELAIRE GRAFF BANGHOEK RESERVE</b> 2018 Floral – Ripe Plum	R 890

## Cabernet Sauvignon

<b>TOKARA</b> 2018 Berry Aromas – Cocoa – Fresh Herbs – Tobacco Spices	R 90   R 360
<b>CEDERBERG</b> 2019 Blackcurrant – Cedar Wood	R 590
<b>WATERFORD</b> 2016 Pure Fruit – Earthy Notes – Pencil Lead Like Aromas – Dry Tannin Structure	R 950
<b>LE RICHE RESERVE</b> 2013 Sour Cherries – Cassis Flavours	R 1 500

## Shiraz

<b>SARONSBERG PROVENANCE</b> 2018 Red Berries – Black Fruit Flavours – Full-Bodied Mouthfeel	R 90   R 360
<b>TOKARA RESERVE COLLECTION</b> 2016 Ripe Blueberries – Blackberries – Clove Spice	R 1 000
<b>EAGLES NEST</b> 2019 Red Pepper – Blueberry – Black Cherry	R 580

## Pinot Noir

<b>IONA MR P</b> 2018 Ripe Berries – Sweet Spice	R 115   R 460
<b>CREATION</b> 2018 Vanilla – Wood Spice – Soft – Supple Tannins	R 620
<b>PAUL CLUVER VILLAGE</b> 2017 Medium Bodied – Soft Edges – Red Fruits – Roasted Spice – Elegant Silky Palate	R 760
<b>HAMILTON RUSSELL VINEYARDS</b> 2017 Vibrant – Energetic – Fine Tannins	R 1 400
<b>BOUCHARD FINLAYSON MAGNUM</b> 2005 Peppery Spice – Blackberry – Cherry Notes	R 1 800

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## Red Blends

<b>BEYERSKLOOF SYNERGY</b> 2017 Classic Cape Blend – Black Fruits – Juicy – Well Rounded Tannins	R 90   R 340
<b>KANONKOP KADETTE CAPE BLEND</b> 2018 Berries – Ripe Cherries – Soft Silky Tannins – Hint of Spice	R 90   R 360
<b>SARONSBURG SEISMIC BORDEAUX BLEND</b> 2019 Cassis – Red Berry – Integrated Oak	R 500
<b>DELAIRE BOTMASKOP</b> 2017 Spice Cassis – Licorice – Blackberry Flavour	R 880
<b>MEERLUST RUBICON</b> 2015 Dark Fruit Flavours – Pastille – Mulberry – Dark Chocolate	R 1 200
<b>NORMANDIE EISEN VILJOEN</b> 2015 Elegant – Complex – Fruit Driven	R 3 000

## Dessert Wines

<b>MULLINEUX STRAW WINE</b> 2016 Complex – Peach – Lemon – Grapefruit – Clean – Fresh – Long Finish	R 170   R 1 400
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