



Wine List

“

Andrea and I met on a wine course in 1993. I have spent most of the time since then professionally involved in the wine industry, which to all intents and purposes has been an extension of my passion for the product. The words 'wine' and 'food' often appear in the same sentence, and more regularly on the same table, so it is appropriate that Andrea has spent the last eight years building her catering business, Dish Food & Social.

For two people who have been this involved in all aspects of wine, but mostly just enjoying a shared bottle at the end of a day's work, compiling a wine list is a rare treat, even if the peculiarities of pre-theatre dining have limited us to a small selection.

This list could easily have been much longer, such is the extent of high quality wines in South Africa these days (it's a far cry from 1993, when the likes of Mulderbosch and Thelema were the leaders of a very small group of 'boutique' wineries).

From time to time we'll be testing responses to new wines, so please ask your waiter what other wines we have available.

”

Cheers!

Oscar

Sparkling

Glass **Bottle**
150ml

JC Le Roux Pinot Noir MCC 2008 30135

Don't be fooled by the 'mother brand'. This is a serious, bone-dry champagne-method sparkling wine, and a regular winner of blind tastings. It's a refreshing start to the evening, with sufficiently robust flavour to accompany a meal.

Dessert

Neethlingshof Maria 2010 (375ml) 175

Neethlingshof has a fine tradition of noble late harvest made from Riesling grapes. You could – literally – go to the ends of the earth yet not find a better botrytis wine, even at double the price. If there isn't another wine on the list that has you singing Nkosi Sikelel' iAfrika with pride, then this one certainly will.

Brandy Trolley

The brandy industry is responsible for the proliferation of colombar and chenin blanc in South Africa, so deep does brandy culture run through the country. The practice of mixing it with Coke may singlehandedly be responsible for Pepsi's failure ever to break into the market, but at the top end South African brandies can give Cognac a serious run for its money.

A snifter of brandy may not be the type of drink to get one to leap to one's feet and start singing the national anthem, but it's a great accompaniment to quietly savouring two Rugby World Cup victories. Or just settling dinner.

Nederburg Solera Potstilled 15

Klipdrift Gold 18

Uitkyk Estate Grand Reserve 10 YO28

Oude Meester Reserve 12 YO29

Van Ryn's Distiller's Reserve 12 YO38

White

	Glass	Bottle
	200ml	
Summertime (Cloof) Sauvignon Blanc 2011	23	70
<i>The taste of summer – and its ideal accompaniment. Fresh and zingy.</i>		
Uitkyk Sauvignon Blanc 2011	32	95
<i>As invigorating as a leap into the Camps Bay surf, this wine packs all the flavour that has made sauvignon blanc the 'it' grape of the nineties, noughties, and beyond.</i>		
Lomond Sauvignon Blanc 2011		110
<i>Planted on virgin vine lands, these vineyards face a daily barrage of southerly winds blowing across the ocean, only 8km away. The purity of the fruit and cleansing nature of the acidity are just spectacular.</i>		
Diemersdal Unwooded Chardonnay 2011	36	110
<i>Chablis has met its match in this flinty, food-friendly wine from the Louw family in Durbanville. It's bottled under screwcap, so decanting helps to release the creamier edge to its citrus flavours.</i>		
Ken Forrester Reserve Chenin Blanc 2010		125
<i>Ken describes this wine as “a great example of the harmonious balance which can be achieved between fruit and delicate oak/vanilla flavours”. We see no reason to disagree with him!</i>		
Mulderbosch Chardonnay 2008		165
<i>This Platter Five Star wine is a great example of barrel-fermented chardonnay. The oak does little more than 'kiss' the citrus fruits, and the palate remains lively.</i>		
Cape Point Vineyards Semillon 2008		225
<i>This barrel-fermented wine is nothing short of sensational. There's wonderful acidity, a lovely concentration of fruit, and the oak is perfectly integrated after several years' bottle maturation.</i>		

Rosé

De Grendel 2011	28	85
<i>Rosé doesn't come any more easy going than this. Gorgeous berry flavours from Pinotage and Cabernet Sauvignon make it absolutely spot-on as an aperitif or food companion.</i>		

Red

	Glass	Bottle
	200ml	
Arabella Shiraz 2010	23	70
<i>While everyone else is falling over themselves to throw more new oak barrels at their shiraz, the de Wets of Arabella are maintaining their focus on the quality of the primary fruit (and an approachable price, of course).</i>		
Cab Cult (Cloof) Cabernet Sauvignon 2009	32	95
<i>The enjoyment delivered by this wine's mouthfilling juicy fruit and silky tannin finish is worthy of cult status.</i>		
The Very Sexy Shiraz (Cloof) 2009	39	125
<i>This wine is what happens when you take fabulous shiraz fruit from Darling, age it in French oak, and then let Oscar loose on the marketing. Most estates would sell this quality of shiraz for double the money.</i>		
Zonnebloem Merlot 2010	39	125
<i>If you're ordering merlot, best you don't have Miles from the cult movie Sideways at your table. Sticking with movies, this wine is a bit like Lindsay Lohan in her Disney period, before she grew up. It's easy-going and certainly has a happy ending.</i>		
Diemersdal Pinotage 2009		125
<i>This pinotage is somewhat demure (in a good way). It's elegant and well-structured, which means it's not going to f*** up the flavour of your cheeseburger, as the saying goes.</i>		
Tokara Cabernet Sauvignon 2009		145
<i>Tired of over-the-top, slightly sweet blockbusters? This cabernet delivers elegance, refreshment and overall food-friendliness.</i>		
Chocolate Block 2010		295
<i>Andrea has a soft spot for this wine from Boekenhoutskloof. It's a savoury blend of Shiraz, Pinotage, Grenache, Cinsault and Viognier, and it's guaranteed to put a smile on her face.</i>		