

## Beers

Castle Light	35
Castle Larger	30
Black Label	35
Windhoek Draught	45
Windhoek Larger	35
CBC Larger	45
CBC Pilsner	45
Heineken	45
Corona	45
Becks	30
FHK Beer APA	55

## Ciders

Savanna Dry	36
Savanna Light	36
Hunters Dry	36
Hunters Gold	36
Flying Fish	30
Eversons Apple	45
Pomegranate	45

## Soft Drinks

Ice Tea Peach / Lemon	30
Red Bull	45
Still 1L	35
Sparkling 1L	35
Appletiser	35
Grapetiser	35
Coca Cola	25
Coke Light	25
Fanta	25
Sprite	25
Fitch & Leeds	30

## Cognac

Remy VSOP	90
Hennessy VS	50
Courvoisier VSOP	70

## Sherry

Sherry Full cream	30
Sherry Medium	30
Sherry Pale Dry	30

## Brandy

Olof Bergh	23
Richelieu	28
Klipdrift	23

## Whisky

J&B	30
Bains	35
Bells	25
Johnnie Red	35
Johnnie Black	55
Glenfiddich 12YR	70
Jameson	40
Chivas 12YR	55
Jack Daniels	35
Glenlivet 12YR	75

## Vodka

Smirnoff	25
Absolute	35

## Liqueurs

Frangelico	30
Kahlua	30
Cointreau	35
Pimm's	20
Campari	35
Aperol	35
Amarula	25
Amaretto	30
Grappa Pinotage	55

## Gin

Tanqueray	30
Gordons	22
Musgrave Pink	38
Wilderers	38
Inveroché Amber	38
Inveroché Classic	38

## Rum

Red Heart	28
Bacardi	25
Captain Morgan	28



## ESTATE SELECTION

**Dieu Donné is situated high on the cool south-west facing slopes of the Franschhoek mountains which tempers the sun, ensuring that our grapes ripen slowly. The annual rainfall is 800 mm per annum and all Dieu Donné Vineyards are unirrigated. The unique soil strata consisting of deep Hutton and Clovelly soils of granitic origin and rocky topsoil ensure that the vines do not have excessive vigour, nor over-produce. This unique terroir gives Dieu Donné wines their special character.**

### WHITE CULTIVARS

#### **Sauvignon Blanc 55 / 165**

Made in a fresh, fruity, upfront style, with grassy, green fig and green pepper aromas. Excellent with seafood, salads and light chicken dishes.

#### **Chardonnay Unwooded 50 / 180**

This Chardonnay was kept on its lees for six months, making it soft and rounded. Delicate lemony and citrus undertones on the palate. Pairs well with prawns, fish and light dishes.

#### **Chardonnay Wooded 320**

A complex, full bodied Chardonnay with lemony flavours, complemented by vanilla from the wood. Enjoy with creamy pastas or chicken dishes.

#### **Blanc De Noir 65 / 165**

A fresh, fruity light bodied Merlot based Blanc De Noir with raspberry and strawberry flavours and a hint of boiled sweets. Enjoy well chilled as a drink on its own or with a salad.

### RED CULTIVARS

#### **Cab. Sauv/Shiraz 65 / 165**

A soft, smooth new-world blend, with fruity black plum flavours and a hint of pepper. Great with Italian food.

#### **Shiraz 85 / 295**

A full bodied Shiraz with white pepper and new leather aromas, complemented by a cedar toastiness. Complements venison dishes and spicy foods.

#### **Merlot 75 / 275**

Full bodied with mineral, dark berry fruit flavours and a soft, broad tannin structure. Complements most red meat dishes, stews and venison

#### **Cabernet Sauvignon 85 / 295**

Complex and full bodied with dense violet, blackcurrant and earthy flavours. Great with roast beef or steak.

Méthode Cap Classique is a South African term indicating a sparkling wine made in the traditional method (the same way Champagne is made), by which a secondary fermentation takes place inside the bottle.

### MÉTHODE CAP CLASSIQUE (MCC)

#### **Maingard Brut Rosé**

**295**

This salmon pink coloured MCC has a delicate yeasty biscuit nose. Raspberry and strawberry touches on the palate and an earthy dry mineral finish.

#### **Maingard Brut Blanc de Blanc**

**295**

Creamy, fresh apple and lemon elegance complement the biscuity richness, emphasised by a fine soft bubble.

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*You are welcome to visit our Tasting Room next door.*  
**Open daily from 10h00 – 17h00**