

1682

BLAAUWKLIPPEN

STELLENBOSCH

TASTING HOUSE

Founded in 1682, Blaauwklippen stands as one of the oldest and most iconic wine farms in Stellenbosch. Shaped by centuries of hard work and dedication, people remain at the heart of our living legacy that we share in abundance with contemporary design and artisanal flair.

BLAAUWKLIPPEN.COM

  @blaauwklippen

OPEN WIFI | Blaauwklippen

WINE TASTING

ESTATE TASTING

R110

Chenin Blanc

Sauvignon Blanc

Rosé (Zinfandel / Malbec)

Merlot

Zinfandel

Shiraz

PREMIUM TASTING

R130

Cap Classique Brut

Chardonnay

Malbec

Cabernet Sauvignon

De Blaauwe Klip

Cabernet Franc

FOOD & WINE PAIRINGS

PIZZA PAIRING

R195

Chenin Blanc & Athena pizza – feta, rosemary, onion, garlic

Chardonnay & Marinara pizza – prawn, calamari, garlic & chilli

Shiraz & Formaggi pizza – brie, gorgonzola, mozzarella & parmesan

Cabernet Sauvignon & Quattro stagioni pizza – ham, artichoke, olives, mushroom

1682 PAIRING

R240

Malbec & Bobotie springroll with chutney

Cabernet Sauvignon & Grilled fillet

De Blaauwe Klip & Oxtail ravioli

10YO Potstill Brandy & Mini malva

MEZE PAIRING

R120

Chenin Blanc & Marinated feta & olives

Sauvignon Blanc & Lemon pita with tzatziki

Rosé & Chicken souvlaki skewer

KIDS PIZZA PAIRING

R95

Margherita

Regina

Hawaiian

Includes a tasting of Appletizer or Red Grapetizer

**All wines can be substituted with our range of de-alcoholised still and sparkling wines*

DESSERT PAIRING

WINE & CHOCOLATE R185

- Rosé & Coriander Whirl Chocolate
- Malbec & White Spice Heart Chocolate
- De Blaauwe Klip & Coffee & Ginger Chocolate
- 10YO Potstill Brandy & Warm Spicy Orange box chocolate
- Before & After & Hot Hot Chilli Oval Chocolate

WINE & CHEESECAKE R125

- Cap Classique & Original baked Cheesecake
- Malbec & Mix Berry Cheesecake
- Cabernet Sauvignon & Nutty Bar-one Cheesecake

HERITAGE WINE & MACARONS R185

- Cap Classique Brut & Koeksister macaron
 - Sauvignon Blanc & Guava custard macaron
 - Rosé & Rooibos macaron
 - Cabernet Sauvignon & Ystervarkie (Lemington) macaron
 - De Blaauwe Klip & Hertzoggie macaron
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PIZZA

PROSCIUTTO & ROCKET Tomato, mozzarella, prosciutto & rocket with parmesan shavings <i>Suggested pairing: Sauvignon Blanc</i>	R175
ATHENA Feta, rosemary, onion, garlic <i>Suggested pairing: Chenin blanc</i>	R75
MARINARA Prawn, calamari, garlic & chilli <i>Suggested pairing: Chardonnay</i>	R179
MARGHERITA Tomato, mozzarella <i>Suggested pairing: Rosè</i>	R95
VEGETARIANA Tomato, mozzarella, artichokes, peppers, feta & onion <i>Suggested pairing: Zinfandel</i>	R119
SEPRIANO Tomato, mozzarella, Gorgonzola, bacon, fig & garlic <i>Suggested pairing: Merlot</i>	R159
WILD WEST Tomato, mozzarella, bacon, feta & avo <i>Suggested pairing: Malbec</i>	R149
FORMAGGI Brie, gorgonzola, mozzarella & parmesan <i>Suggested pairing: Shiraz</i>	R135
QUATTRO STAGIONI Ham, artichoke, olives, mushroom <i>Suggested pairing: Cabernet Sauvignon</i>	R149

SMALL PLATES

As a main course we recommend minimum 5 small plates between 2 people.

(v) Marinated feta & olives	R69
(v) Grilled haloumi	R75
(v) Con fungi risotto ball	R89
Chicken souvlaki with pita & dip	R99
Bobotie Springroll with Chutney	R75
Oxtail Ravioli (4 pockets)	R129
Beef Carpaccio	R115
Caprese Salad	R95
Carpaccio di Salmone Affumicato	R99

PLATTERS

CHEESE PLATTER FOR 2 R270
Selection of cheeses, seasonal fruits, tomato confit, freshly baked farm bread, olives, nuts, preserves.

ANTIPASTO PLATTER FOR 2 R290
Charcuterie, selection of cheeses, tomato confit, freshly baked farm bread, olives, nuts, preserves.

MEZE PLATTER FOR 2 R315
Marinated feta & olives, pita with dips, grilled haloumi, keftedes, falafel & ciabatta

DESSERT

Baked Cheesecake	R75
Brandy Malva Pudding	R75

WINE LIST

ESTATE RANGE	GLASS	BOTTLE	CASE
Chenin Blanc	R40	R125	R675
Sauvignon Blanc	R50	R160	R864
Blush Rosé (Zinfandel / Malbec)	R50	R160	R864
Merlot	R50	R160	R864
Zinfandel	R50	R160	R864
Shiraz	R50	R160	R864
PREMIUM RANGE			
Cap Classique Brut	R70	R250	R1350
Chardonnay	R60	R200	R1080
Malbec	R70	R250	R1350
Cabernet Sauvignon	R70	R250	R1350
RESERVE RANGE			
De Blaauwe Klip	R90	R300	R1620
Cabernet Franc	R90	R300	R1620
GIN RANGE			
Farm Gin		R400	R2160
Garden Gin		R400	R2160
SPECIALITIES			
10 Year Potstill Brandy		R590	R2124
Before & After Apéritif		R440	R1584

DRINKS

Blaauwklippen Before & After	<i>single</i>	R40	<i>double</i>	R70
Blaauwklippen 10YO Potstill brandy	<i>single</i>	R65	<i>double</i>	R120
Scottish Cousin 8YO Whisky	<i>single</i>	R45	<i>double</i>	R80
Farm Gin	<i>single</i>	R40	<i>double</i>	R70
Garden Gin	<i>single</i>	R40	<i>double</i>	R70
Gin & tonic	<i>single</i>	R60	<i>double</i>	R90
BK House lager	<i>350ml</i>	R45	<i>500ml</i>	R55
Loxtonia Premium Cider	<i>340ml</i>	R45		
Loxtonia Easy Apple non-alcoholic	<i>340ml</i>	R45		
Water Still / Sparkling	<i>330ml</i>	R25	<i>750ml</i>	R40
Appetizer / Grapetizer		R30		

HOT BEVERAGES

Espresso	<i>single</i>	R25	<i>double</i>	R35
Americano		R35		
Flat White		R40		
Cappuccino		R40		
Cortado		R40		
Latte		R40		
Red Cappuccino		R40		
Hot Chocolate		R40		
Rooibos / Ceylon tea		R30		

CONTACT US:

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TASTING HOUSE | Monday to Saturday 10am-6pm | Sunday 10am-5pm

DE BLAAUWE KITCHEN | Monday to Sunday | 8am-6pm

BIKE PARK & PUMP TRACK | Monday to Sunday | 10am-5pm

MARKET | Every Saturday & Sunday (If weather permits) | 10am-4pm