

Drinks

NEW Classique Mimosa				R90
Before & After	Single	R40	Double	R70
10YO Potstill brandy	Single	R65	Double	R120
Scottish Cousin 8YO Whisky	Single	R45	Double	R80
Farm Gin	Single	R40	Double	R70
Garden Gin	Single	R40	Double	R70
Farm / Garden Gin & Tonic	Single	R60	Double	R90
BK House Lager	330ml	R45	500ml	R55
Loxtonia Premium Cider			340ml	R45
Loxtonia Easy Apple non-alcoholic			340ml	R45
Appletizer / Grapetizer				R30
Water (Still / Sparkling)	330ml	R25	750ml	R40

Hot Drinks

Espresso	Single	R25	Double	R35
Americano				R35
Flat White				R40
Cappuccino				R40
Cortado				R40
Latte				R40
Red Cappuccino				R40
Hot Chocolate				R40
Rooibos / Ceylon tea				R30

*10% Gratuity will be charged to tables of 10 or more people.

Scan and sign-up to receive news
from the oldest and most iconic
wine estate in Stellenbosch.

TRADING HOURS

Mon – Sat 10h00 – 18h00
Sun 10h00 – 17h00



Contact events@blaauwklippen.com to host your celebration at the tasting house or conference facilities.

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TASTING HOUSE

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

BLAAUWKLIPPEN.COM

Wine List

Less 10%

	Glass	Bottle	Case
CAP CLASSIQUE ZINFANDEL	R75	R260	R1404
Delicate rose petal and nectarine nuances leads to hints of orange blossom, strawberries and lemons. The mousse is fine with mineral notes and a creamy brioche core. Finishes with juicy freshness and finesse.			
SAUVIGNON BLANC	R55	R170	R918
Zesty lemon and elderflower aromas are supported by mineral, green guava and dusty herbal notes. A stunning wine for summer celebrations, picnics and get-togethers.			
CHENIN BLANC	R45	R130	R702
Green apple and quince notes are supported by nuances of straw, pineapple and fresh lemon zest. The creamy palate leads to a smooth, elegant and refreshing finish.			
CHARDONNAY	R65	R210	R1134
Rich citrus, orange blossom and yellow flower notes merge with hints of yellow peach and Crème Brûlée. A fresh acidity combines with the rich and creamy mid palate to finish with a lingering mineral core.			
ROSÉ (ZINFANDEL / MALBEC)	R55	R160	R864
Rose gold coloured wine with notes of nectarines, strawberries, Turkish delight, and brioche on the nose. The savoury mouthfeel has a mineral core and a refreshing finish.			
MERLOT	R55	R170	R918
Mulberry, chocolate and cassis notes on the nose, with hints of spiced nuts. Chalky tannins with a smooth and lingering finish.			
ZINFANDEL	R55	R170	R918
Sour cherry and ripe cranberry with liquorice, dark chocolate, cinnamon and allspice notes are supported by delicate floral notes.			
SHIRAZ	R55	R170	R918
Dark cherries spiced plum and licorice nuances on the nose leads to plush fruit flavours on the palate. A mineral mid palate leads to a flinty aftertaste and creamy finish.			
MALBEC	R75	R260	R1404
Dark chocolate, mineral and tobacco nuances support the abundant notes of mulberry, cassis, blueberry, black berry and plums. Plush chalky tannins with vibrant texture on the palate.			
CABERNET SAUVIGNON	R75	R260	R1404
Intense mulberry & blueberry aromas mingle with dark chocolate and are supported by hints of Christmas spice. A textured palate shows great broadness and proceeds to a long, vibrant, aromatic finish.			
CABERNET FRANC	R90	R310	R1647
Sumptuous red fruit and cassis aromas with nuances of sweet cinnamon, violets and delicate Cedarwood. The palate shows textured velvet tannins with a sweet mid palate weight. It leads to an elegant, aromatic focus finish with length.			
DE BLAAUWE KLIP	R90	R310	R1647
A 5-varietal Bordeaux-style red blend. Dark cassis & cigar box with plum-chocolate pudding notes. The palate is vibrant with velvet tannins, a serious mid palate and excellent length.			
BEFORE & AFTER	R40	R540	R1944
A blend of wood matured red Noble Late Harvest & Blaauwklippen Potstill Brandy. Sensuous flavours of Christmas spices create the backbone of this brandy fortified aperitif. Enjoy neat or on the rocks as an aperitif or digestif or use it in cocktails. (4 X 500ML)			
10 YEAR POTSTILL BRANDY	R65	R850	R3060
The Brandy was matured in selected 225l French oak barrels for 10 years. A rare complex brandy with whiffs of vanilla, cloves and rich fruit flavours. Serve neat or on the rocks after a meal. Also pairs well with chocolate and cheese. (4X500ML)			
FARM GIN	25ml R40	R400	R2160
Sweet honeysuckle flowers and herbal geranium, with fragrant juniper pine & grapefruit nose.			
GARDEN GIN	25ml R40	R400	R2160
Assertive fresh piney camphor, with perfumed passion fruit and sage notes, with subtle addition of complex citrus zest.			

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Menu

PIZZA

Athena feta, rosemary, onion, garlic	R75
<i>Suggested pairing: Chenin Blanc</i>	
Prosciutto & Rocket tomato, mozzarella, prosciutto & rocket with parmesan shavings	R175
<i>Suggested pairing: Sauvignon Blanc</i>	
Marinara prawn, calamari, garlic & chilli	R175
<i>Suggested pairing: Chardonnay</i>	
Formaggi brie, gorgonzola, mozzarella & parmesan	R135
<i>Suggested pairing: Shiraz</i>	
Quattro Stagioni ham, artichoke, olives, mushroom	R150
<i>Suggested pairing: Cabernet Sauvignon</i>	
Wild West Tomato, mozzarella, bacon, feta & avo	R150
<i>Suggested pairing: Malbec</i>	

SMALL PALATES

As a main course, we recommend a minimum of 5 plates to share between 2 people.

(v) Marinated feta & olives	R70
(v) Grilled haloumi	R75
(v) Con fungi risotto ball	R90
Chicken souvlaki with pita & dip	R100
Bobotie Springroll with Chutney	R75
Oxtail Ravioli (4 pockets)	R130
Beef Carpaccio	R115
Carpaccio di Salmone Affumicato	R100

SALAD

Caprese	R95
Tomato, basil, pesto, mozzarella	
<i>Suggested pairing: Sauvignon Blanc</i>	

DESSERT

Cheesecake trio	R70
3 Mini cheesecakes, original, mix berry & nutty bar-one.	
<i>Suggested pairing: Cap Classique</i>	

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Platter

CHEESE PLATTER FOR 2

selection of cheeses, seasonal fruits, tomato confit, freshly baked farm bread, olives, nuts, preserves.

R280

ANTIPASTO PLATTER FOR 2

charcuterie, selection of cheeses, tomato confit, freshly baked farm bread, olives, nuts, preserves.

R300

MEZE PLATTER FOR 2

Marinated feta & olives, pita with dips, grilled haloumi, keftedes, falafel & ciabatta

R320

Wine Tasting

Choose any pre-selected wine tasting.

ESTATE TASTING

Chenin Blanc
Sauvignon Blanc
Rosè (Zinfandel / Malbec)
Merlot
Zinfandel
Shiraz

R110

PREMIUM TASTING

Cap Classique
Chardonnay
Malbec
Cabernet Sauvignon
De Blaauwe Klip
Cabernet Franc

R130

SUMMER TASTING

Cap Classique
Chenin Blanc
Sauvignon Blanc
Chardonnay
Rosé

R110

Wine Pairing

PIZZA PAIRING

R210

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

R260

Malbec & Bobotie spring roll with chutney

Cabernet Sauvignon & Grilled fillet

De Blaauwe Klip & Oxtail ravioli

10YO Potstill Brandy & Mini malva

MEZE PAIRING

R135

Chenin Blanc & Marinated feta & olives

Sauvignon Blanc & Lemon pita with tzatziki

Rosé & Chicken souvlaki skewer

KIDS PIZZA PAIRING

R105

Margherita, Regina & Hawaiian small pizzas

Includes a tasting of Appetizer or Red Grapetizer

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

Wine Pairing

WINE & CHOCOLATE

R200

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

HERITAGE WINE & MACARONS

R200

Cap Classique Brut & Koeksister macaron

Sauvignon Blanc & Guava custard macaron

Rosé & Rooibos macaron

Cabernet Sauvignon & Ystervarkie (Lemington) macaron

De Blaauwe Klip & Hertzoggie macaron

WINE & CHEESECAKE

R155

Cap Classique & Original baked Cheesecake

Malbec & Mix Berry Cheesecake

Cabernet Sauvignon & Nutty Bar-one Cheesecake

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