

| 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<br>Appletizer / Grapetizer |        |     | 340ml  | R45<br>R30 |
| Water (Still / Sparkling)                                    | 330ml  | R25 | 750ml  | R40        |



| 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 |

<sup>\*10%</sup> 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.

1682

BLAAUWKLIPPEN

STELLENBOSCH

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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



| 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 225I 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  R400  R2160  DESSERT  Cheesecake trio  3 Mini cheesecakes, original, mix berry & nutty bar-one.  |                                       |                      |                  | Less 10%    |  |
|---|---------------------------------------|----------------------|------------------|-------------|--|
| Delication rose petid and nectation numerics loads to think of corrupt blosoms, showberines and terrors, the mousts eit fire with moreal rosts on and a cereany thickness care, filters with judy festeroses and flesses.  \$AIVIVIANON BLANC  SAIVIVIANON BLANC  RS5 R170 R918  RS5 R130 R702  RS6 R130 R702  RS78 R510 R134  RS6 R130 R702  RS78 R510 R134  RS6 R130 R702  RS78 R510 R134  RS6 R5 R170 R918  Abstractictly combines with the first and creamy major placet to frish with a process of the secretary mouthteen have a mineral care and a refreshing finith.  RS5 R170 R918  MBERIOT RS78 R180  RS78 R170 R918  MBERIOT RS78 R180  RS78 R170 R918  MBERIOT RS78 R180  RS78 R170 R918  MBERIOT RS78 R180  RS8 R170 R918  MBERIOT RS78 R180  RS8 R170 R918  MBERIOT RS78 R170 R91   |                                       |                      |                  |             | PIZZA  |
| The mouses if the with mineral notes and a creamy blocke core. Initiates with july presentes and linease, AUM/ONO MEALON.  AVOID MEALON.  AVOID REALON.  A STORY REALON.  | · · · · · · · · · · · · · · · · · · · |                      |                  |             |  |
| SALVICADO BLANC Leave them and a deletification aromas are supported by mineral green gueva and dusty hetacol notes. A straining wine for summer celebrations, picnics and get-logethers.  R45 R130 R702 Green apple and quince notes are supported by nunness of straw, pine-epople and fresh termor zest. The centre place to be considered to the control of  |                                       |                      |                  |             | , e  |
| Traction or and elderflower aromas are supported by mineral, general guivo and dusty herbol notes. A straining whe for summer celebrations, plants and get eld-logathers.  R45 R130 R702 Green apple and quince notes are supported by munares of strew, pineapple and fresh term areal. The creamy potable leads to a smooth, elegant and reflecting finish.  R65 R210 R1134 Rich cithus, aronge slower and elegant and reflecting finish.  R65 R86  | ·                                     | •                    | •                |             |  |
| sturning wine for summer celeborations, picnics and gel-togethers.  R45 R130 R702 Green apple and quince notes are supparted by nuances of straw, pineapple and test hemon asst. The centry potelle does to a smooth, elegant and refereiting finish.  R65 R210 R1134 R86 R210 R1134  |                                       |                      |                  | · -         |  |
| Author Action and Suprise and suprise and replies are supported by ruseness of trow, pierceptie and fresh feather seast. The commy baddle stacks to a smooth, elegant and refreshing finish.  R65 R210 R1134 R86 chains, among bitosom and vellow flower notes merge with hists of vellow peoch and cridenes and continues. A feeth acidity combines with the rich and creamy mid polate to finish with a langering mineral core. A feeth acidity combines with the rich and creamy mid polate to finish with a singering mineral core. R85 R86 (R864) R864 colorused wine with notes of nectorines, strowberters, fluxish delight, and broken on the nose. The surveying mouthlese has an mineral core and a refreshing finish.  MERLOT  R55 R170 R918  MUBbery, Chocolate and costs notes on the nose, with hints of spiced nuts. Chally tonnins with a smooth and fingering finish.  R55 R170 R918  Sour chemy and rine crombery with liquorice, dark chocolate, cinnamon and allepice notes are supported by deligitate filteral notes.  SMIRIAZ  SURVENIABLE  SMIRIAZ  SURVENIABLE  SMIRIAZ  SURVENIABLE  SMIRIAZ  SURVENIABLE  SMIRIAZ  R55 R170 R918  SWILL PALATES  WALL PALATES  WALL PALATES  WALL PALATES  WALL PALATES  WALL PALATES  WALL PALATES  As a main course, we recommend a minimum of 5 plates to share between 2 people. Suggested poining rich and the crombers, which includes and cereary finish.  R75 R260 R1404  Dark charles spiced plum and liconice nuances on the nose leads to pluth full flovous on the polater. A supported by deligitate and creamy finish.  R75 R260 R1404  Dark charles spiced plum and liconice nuances on the nose leads to pluth full flovous on the polater. A supported by deligitate and creamy finish.  R75 R260 R1404  Sumptious red full and costs cromas with nuances of sweet cinnamon, violets and delicote Cadenwood. The polate shows great broadmess and proceeds to a long, whorm, cromatic finish.  R60 R1404  Sumptious red full and costs cromas with nuances of sweet cinnamon, violets and delicote codes to red such as the polate weight. His lea  |                                       |                      | a acc.,a.        |             |  |
| CREATED NATE CHARDONING  REAS R 210 R 1134  RICH cities, orange bioson and yellow flower notes merge with hins of yellow peach and Crême Brüde.  ROSE QUINFANDEL / MALIBEC)  A feath acidalty combines with the fich and creamy mid polate to finish with a flagginging mineral core.  ROSE QUINFANDEL / MALIBEC)  ROSE QUINFANDEL / MALIBEC)  RESS R 160 R864  RESS R 170 R918  Mulberry, chocolate and casis notes an inercal core and a refreshing finish.  RESS R 170 R918  Mulberry, chocolate and casis notes on the nose, with hins of spliced nots. Challey formins with a smooth on lingering finish.  RESS R 170 R918  Mulberry, chocolate and casis notes on the nose, with hins of spliced nots. Challey formins with a smooth on lingering finish.  RESS R 170 R918  Mulberry, chocolate and casis notes on the nose, with hins of spliced nots. The polate. A support of the control of the polate. A support of the polate. A local college of the polate is view for the polate. A local college of the polate is view for the polate. A local college of the polate is view for the polate. A local college of the polate is view for the polate. A local college of the polate is view for t  | CHENIN BLANC                          | R45                  | R130             | R702        |  |
| Rich clarks, orange blossom and yellow flower notes merge with hints of yellow peach and Crieme Brüles. A fesh acidiff compromitions with the fich and creamy mile placite to finish with all langering mineral core. ROSE (ZINFANDEL, MALBEC)  ROSE (ZINFANDEL, MALBEC)  RESD RIFO RS18  Milberry, chocolate on a costs notes on the nose, with hints of spiced nuts. Cholky tannins with a smooth and langering finish.  RESD RIFO RS18  Milberry, chocolate and costs notes on the nose, with hints of spiced nuts. Cholky tannins with a smooth and langering finish.  RS5 RIFO RS18  ZINFANDEL RS5 RIFO RS18  ZINFANDEL RS5 RIFO RS18  Dark challed from and lication and costs notes one supported by delicate floral notes.  RS5 RIFO RS18  Dark challed form and licatice nuances on the nose leads to plush fruit flavours on the polate. A mineral and polate leads to a flinty attendate and creamy finish.  RALBEC  Dark challed from and licatice nuances on the nose leads to plush fruit flavours on the polate. A mineral and tobacco nuances support the abhundant notes of mulberry, costs, blueberry, black barry and oburns. Plush challey tarnins with vibrant teakure on the polate.  RZ5 RZ60 RI404  Dark challed from a discovery finish.  RZ5 RZ60 RI404  CABERNIT SAUVIGNON  RZ5 RZ60 RI404  CABERNIT SAUVIGNON  RZ5 RZ60 RI404  DB BLAUIWE KLIP  RZ9 R310 RI4647  SAUVIGNON RIADEL Constitution of costs finish with length.  RZ9 R310 RI4647  SAUVIGNON RIADEL Constitution of costs finish with pilot and excellent length. It leads to an elegant, aromatic from the polate brown teatured velevel transins, a serious mid polate and excellent length. It leads to an elegant, aromatic from costs and polate shows teatured velevel transins, a serious mid polate and excellent length. It leads to an elegant, aromatic from costs finish and polate shows the polate shows the polate show teatured velevel transins, a serious mid polate and excellent length. It leads to an elegant, aromatic from costs finish and polate shows the polate show the polate shows the polate shows the   |                                       |                      | and fresh lemor  | n zest. The | ·  |
| Rich clitus, crange blassom and yellow llower notes marge with hints of yellow peach and Crême Brilde.  A Resh acidity combines with the inch and creamy mid polate to finish with a lingening mineral core.  ROSE (ZINFANDEL) MALBEC)  ROSE (ZINFANDEL) MALBEC)  RETOR ROSE (ZINFANDEL)  MUEDIOTY, chaccitate and casis notes and a reteashing finish.  RERIOT  RETOR ROSE  RETOR  ROSE  ROSE  RETOR  ROSE  ROSE  RETOR  ROSE  ROSE  RETOR  ROSE  RO  | CHARDONNAY                            | R65                  | R210             | R1134       | Formaggi brie, gorgonzola, mozzarella & parmesan         |
| ROSÉ (ZINFANDEL / MALBEC) ROSÉ (ZINFANDEL / MALBEC) ROSE gold octoured wine with nothes of nectraines, strawberries, Turkish deflight, and brioche on the nose. The sovoury mouthleet has a mineral crore and a refreshing finish.  MIDERY, chocalate and casis notes on the nose, with hints of spiced nuts. Challey tannins with a smooth and lingering finish.  ZINFANDEL ROSS R170 R918 Sour cherry and ripe cramberry with liquotice, dark chocalate, cinnamon and allepice notes are supported by delicate floral notes.  RSS R170 R918 Dark cherries spiced plum and licorice nuances on the nose leads to plush fruit flavours on the polate. A mineral mid polate leads to a flinty aftertaste and creamy finish.  MALIBEC Dark cherries spiced plum and licorice nuances on the nose leads to plush fruit flavours on the polate. A mineral mid polate leads to a flinty aftertaste and creamy finish.  MALIBEC Dark charles spiced plum and licorice nuances on the nose leads to plush fruit flavours on the polate. A mineral mid polate leads to a flinty aftertaste and creamy finish.  MALIBEC Dark charles spiced plum and licorice nuances of the nose leads to plush fruit flavours on the polate. A mineral mid polate plush gold eleads to a flinty aftertaste and creamy finish.  MALIBEC Dark charles spiced plum and licorice nuances of the nose leads to plush fruit flavours on the polate. A mineral mid polate plush gold eleads to a flinty aftertaste and creamy finish.  CABERNIT FRANC  R75 R260 R1404 Intense mulberry & Divide plush fruit flavours on the polate.  CABERNIT FRANC  R90 R310 R1647  SECONDATE AND RESEARCH (R90)  R910 R310 R1647  SA a main course, we recommend a minimum of 5 plates to share between 2 people.  (V) Marinated feta & olives  (V) Grilled flavours  (V) Gr  |                                       |                      |                  |             |  |
| RASE (ZINVINDELL) MILBELY MILBELS (SALE)  ROSE gold accounced wine with notes of nectorines, strawberries. Turkish delight, and bifoche on the nose. The severy mouthfeel has a mineral care and a refreshing finish.  R55 R170 R918  Mulbern, chocolate and cassis notes on the nose, with hints of spiced nuts. Challet training finish.  R55 R170 R918  Surrianing finish.  R55 R170 R918  Surrianing finish.  R55 R170 R918  Surrianing finish.  R55 R170 R918  Dark cheries spiced plum and licarice nuances on the nose leads to plush fluil flavorus on the potate. A mineral and potate leads to a flinity different set and creamy finish.  R75 R260 R1404  Dark chaccolate, inneral and tobacco nuances support the abundant notes of mulberny, cassis, blueberny, black berry and plums. Plush chally frannis with vibrant texture on the polate. A fluid polate plate shows great broadness and proceeds to a long, vibrant, a common, violets and delicate Cedarwood. The polate shows great broadness and proceeds to a long, vibrant, a complex broadness and proceeds to a long, vibrant, a complex plant in class of the polate shows sextured velvel trannis with a sweet mid polate weight. It leads to an elegant, aromatic facults for the polate shows textured velvel trannis with a sweet mid polate weight. It leads to an elegant, aromatic facults for the first fluid and casis aroma with nuances of sweet clininamon, violets and delicate Cedarwood. The polate shows textured velvel trannis with a sweet mid polate and excellent length.  BEFORE & RATER  R40 R540 R1944  A blend of wood matured red Noble Late travest & Blacuwklippen Polstilli Brandy, Sensuous flavorus of Chistmass pieces areal the backbone of this brandy forfilled aperillif. Enjoy neat or on the rocks as an aperillor cligestiff or use it in cocklaits, (4X 500ML)  BERYDRE & RATER  R55 R170 R918  R1647  R90 R310 R1647  Supplementation of the common will be travest & Blacuwklippen Polstilli Brandy, Sensuous flavorus of Christmass pieces reached he backbone of this brandy forfilled aperillif. Enjo  |                                       |                      |                  |             | Quattro Stagioni ham, artichoke, olives, mushroom        |
| MIRLOY MERLOY MIRLOY MERLOY MIRLOY MI  |                                       |                      |                  |             |  |
| MRALOT  R 55 R 170 R 918 Molberry, chocolate and casts notes on the nose, with hints of spiced nuts, Chalky tannins with a smooth and ingering finish.  R 55 R 170 R 918 Sour cherry and ripe cranberry with liquorice, dark chocolate, cinnamon and allspice notes are supported by delicate floral notes.  R 55 R 170 R 918 Sour cherry and ripe cranberry with liquorice, dark chocolate, cinnamon and allspice notes are supported by delicate floral notes.  R 75 R 170 R 918 Dark cherries spiced plum and licarice nuances on the nose leads to plush fruit flavours on the palate. A mineral and polate leads to a filinity attertaste and creamy finish.  MALBEC Dark charges to a finity attertaste and creamy finish.  MALBEC 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.  ABERNET SAUVIGNON R 75 R 260 R 1404 Intense mulberry & blueberry aromas mingle with dark chocolate and are supported by hints of Christmass spice. A lexitured polate shows great broadness and proceeds to a long, vibrant, cramatic finish.  R 90 R 310 R 1647 Sumptuous red fluit and cassis aromas with nuances of sweet cinnamon, violets and delicate Cedarovach. The polate is whose textured velvet trannins with a sweet mid polate weight. It leads to an elegant, aromatic focus finish with length.  BEFORE & AFTER A Diena of wood matured red Noble Late Harvest & Bloauwklippen Polstilli Brandy. Sarsuous flavours of Christmass spice steate the backbone of this brandy forfilled apentific. Enjoy need or on the rocks as an apentifi or digestifi or use if in cocklaits, 4X 500ML)  R 50 R 850 R 850 R 3060 The Brandy was matured in selected 228 french oak barries for 10 years. A rare complex brandy with with every and the full that vours, Serve need or on the rocks after a meal, Also poins well with chaccalote and cheese. (4X500ML)  25m R 40 R 400 R 2160  |                                       |                      | na brioche on    | tne nose.   |  |
| Mulbery, chocolate and casis notes on the nose, with hints of spiced nuts. Chalky tannins with a smooth and fingering finish.  ZINFANDEL ZINFANDEL ZINFANDEL ZINFANDEL R55 R170 R918 Surphare and fipe cranberry with liquarice, dark chocolate, cinamon and alliptice notes are supported by delicate floral notes.  R55 R170 R918 Dark chemics spiced plum and licorice nuances on the nose leads to plush fruit flavours on the polatae. A mineral mid polate leads to a flinty differense and creamy finish.  R75 R260 R1404 Dark chocolate, mineral and tobacco nuances support the advandant notes of mulberry, cassis, blueberry, black being and plums. Plush chalky trannins with vibrant texture on the polate. A mineral mid polate leads to a flinty differense and a misure supported by history. Cassis, blueberry, black being various and plums. Plush chalky trannins with vibrant texture on the polate. A mineral mid polate shows great broadness and proceeds to a long, vibrant, aromatic finish.  CABERNET FRANC Sumptious red fult and cassis aromas with nuances of sweet innamon, violets and delicate Cadaravoad. The polates shows textured velvet trannins with a sweet mid palate weight. It leads to an elegant, aromatic focus finish with length.  R90 R310 R1647 A S-varietal Bordeaux-style red blend. Dark cassis & cigar box with plum-chocolate pudding notes. The polate is howed the velvet trannins, a serious mid palate weight. It leads to an elegant of with velocitating and the polate in the p  | ,                                     |                      | R170             | R918        |  |
| and lingering finish.  \$200 XINFANDEL  \$300 XINFANDEL  \$400 XINFANDEL  \$500 XI |                                       |                      |                  |             | ooggested paining. Malbee                                |
| ZINFANDEL R55 R170 R918 Sour cherry and ripe cranberry with liquorice, dark chocolate, cinamana and allspice notes are supported by delicate floral notes.  R55 R170 R918 Dark chemies spiced plum and licorice nuances on the nose leads to plush fruit flavours on the palate. A mineral mid polate leads to a flimity afterfaste and areamy finish.  R75 R260 R1404 Dark chocolate, mineral and tobacco nuances support the abundant notes of mulberry, casis, blueberry, blueberry, blueberry, blueberry blueberry, blueberry bl  |                                       |                      | ,                |             | SMALL PALATES  |
| Sour cherry and ripe cranberry with liquorice, dark chocolate, cinnamon and allspice notes are supported by delicate floral notes.  SHIRAZ  R55 R170 R918  Dark charciers spiced plum and licorice nuances on the nose leads to plush fruit flavours on the polate. A mineral mid polate leads to a flinity aftertaste and creamy finish.  MAIBBE  R75 R260 R1404  Dark charciers spiced plum and licorice nuances support the abundant notes of mulberry, casis, blueberry, black berry and plums. Plush choilky tannins with vibrant texture on the polate.  CABERNET SAUVIGNON  R75 R260 R1404  Intense mulberry & blueberry aromas mingle with dark chocolate and are supported by hints of christmas spice. A textured polate is hows great broadness and proceeds to a long, vibrant, aromatic finish.  CABERNET FRANC  Sumptious red fruit and casis aromas with nuances of sweet cinnamon, violets and delicate elegant, aromatic focus finish with length.  R90 R310 R1647  A 5-vanifotal Bardeaux-style red blend. Dark casis & cigar box with plum-chocolate pudding notes. The polate is historal with velvet trannins, a serious mid polate and excellent length.  BEFORE & AFTER  R40 R540 R1944  A blend of wood matured red Nobie Late Harvest & Blaauwklipper Potstill Brandy. Sensus flavours of chargetiff or use if in cocktalis. (4 X 500ML)  T0 YEAR POTSTILL BRANDY  R65 R850 R3060  The Brandy was matured in selected 225l French oak barrels for 10 years. A rare complex brandy with red to chose and inch fruit flavours. Serve neat or on the rocks after ar med. Also pairs well with chocolate and cheese. (4X500ML)  Samu R40 R20 R2160  Cheesecake frio  3 Mini cheesecakes, original, mix berry & nutty bar-one.  FARM GIN  10 Main tarted feta & olives  (V) Grilled haloumi  (v) Con fungi risoth ball  (v)   | ZINFANDEL                             | R55                  | R170             | R918        |  |
| SHIRAZ  R55 R170 R918  Dark chemies spiced plum and licorice nuances on the nose leads to plush fruit flavours on the palate. A mineral mid palate leads to a flinity aftertaste and creamy finish.  MALBEC  R75 R260 R1404  Dark chocolate, mineral and tobacco nuances support the abundant notes of mulbery, cassis, bluebeny, 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 lextured palate shows great broadness and proceeds to a long, vibrant, aromatic finish.  CABERNET FRANC  Sumptuous red fruit and cassis aromas with nuances of sweet cinnamon, violets and delicate Cedarwood. The palate shows lextured velvet transins with a sweet mid palate weight. It leads to an elegant, aromatic focus finish with length.  DE BLAAUWE KLIP  A 5-varietal Bardeauw-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  R  |                                       | cinnamon and all     | spice notes are  | е           |  |
| 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 flirity aftertaste and creamy finish.  R75 R260 R1404  Dark chocolate, mineral and tobacco nuances support the abundant notes of mulberry, cassis, bluebeerry, block 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 polate shows great broadness and proceeds to a long, vibrant, aromatic finish.  CABERNET FRANC  Sumptious red fruit and cassis aromas with nuances of sweet cinnamon, violets and delicate Cedarowood. The polate shows textured velvet trannins with a sweet mid palate weight, it leads to an elegant, aromatic focus finish with length.  DE BLAAUWE KLIP  A S-varietal Bordeaux-style red blend. Dark cassis & cigar box with plum-chocolate pudding notes. The polate is vibrant with velvet trannins, a serious mid polate and excellent length.  BEFORT & AFTER  R40  A blend of wood matured red Noble Late Harvest & Blaauwklippen Potstill Brandy. Sensuous flavours of Christmas spices area the backbone of this brandy fortified aperiifi. Enjoy near or on the rocks as an aperiiff or digestif or use if in cocktalis, (4X 500ML)  10 YEAR POTSTILL BRANDY  R55  R50  R50  R50  R50  R50  R50  R5   | · · · · · · · · · · · · · · · · · · · |                      |                  |             |  |
| mineral mid polate leads to a flinty aftertaste and creamy finish.  MALBEC  R75  R260  R1404  Dark chocolate, mineral and tobacco nuances support the abundant notes of mulberry, casis, 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 lextured polate shows great broadness and proceeds to a long, vibrant, aromatic finish.  R890  R810  R1647  Sumptuous red fruit and cassis aromas with nuances of sweet cinnamon, violets and delicate Cedarwood. The polate shows textured velvet trannins with a sweet mid polate weight. It leads to an elegant, aromatic focus finish with length.  BEBLAAUWE KLIP  R90  R310  R1647  A S-varietal Bordeaux-style red blend. Dark cassis & cigar box with plum-chocolate pudding notes. The polate is vibrant with velvet trannins, a serious mid palate and excellent length.  BEFORE & AFTER  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 operitif or digestif or use if in cocktails, (4 X 500ML)  T0 YEAR POTSTILL BRANDY  R65  R850  R3060  The Brandy was matured in selected 225l French oak barrels for 10 years. A rare complex brandy with whits of vanilla, cloves and rich fruit flavours. Serve neat or on the rocks after a meal. Also pairs well with chocolate and cheese. (4X500ML)  25ml R40  R40  R400  R2160  R1547  R90  R310  R1647  Caprese  Tomato, basil, pesto, mozzarella  Suggested pairing: Sauvignon Blanc  Chicken souvlaki with pitra & dip  Octaviti (4 pockets)  Beet Carpaccio  Carpaccio di Salmone Affumicato  Carpaccio di Salmone Affumicato  Carpaccio di Salmone Affumicato  SALAD  Caprese  Tomato, basil, pesto, mozzarella  Suggested pairing: Sauvignon Blanc  Cheesecake trio  3 Mini cheesecake, original, mix berry & nutty bar-one.  Suggested pairing: Cap   |                                       |                      |                  | · -         | (v) Grilled haloumi                                      |
| MALBEC  R75 R260 R1404  Dark chocolate, mineral and tobacco nuances support the abundant nones of mulbery, cassis, bluebery, black berry and plums. Plush chalky tannins with vibrant texture on the palate.  CABERNET SAUVIGNON  R75 R260 R1404 Interest Rauvignon with a special properties of the palate shows great broadness and proceeds to a long, vibrant, aromatic finish.  CABERNET FRANC  R90 R310 R1647  Sumptious red fruit and cassis aromas with nuances of sweet cinnamon, violets and delicate Cedarwood. The palate shows textured velvet trannins 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 trannins, a serious mid palate and excellent length.  BEFORE & AFTER  A blend of wood matured red Noble Late Harvest & Blaauwikippen Potstill Brandy. Sensuous flavours of Christmas spices areate the backbone of this brandy fortified apertific. Enjoy neat or on the rocks as an apertifil or digestif or use it in cockfalis. (A X 500ML)  R65 R850 R3060  The Brandy was matured in selected 225i 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)  25ml R40 R40 R400 R2160   |                                       |                      | lavours on the   | palate. A   | (v) Con fungi risotto ball                               |
| Dark chocolate, mineral and tobacco nuances support the abundant notes of mulberry, cassis, blueberry, black betry 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.  R90 R310 R1647  Sumptuous red fruit and cassis aromas with nuances of sweet cinnamon, violets and delicate Cedarwood. The palate shows textured velvet trannins with a sweet mid palate weight. It leads to an elegant, aromatic focus finish with length.  DE BLAUWE KLIP  A 5-varietal Bordeaux-style red blend. Dark cassis & cigar box with plume-chocolate pudding notes. The palate is vibrant with velvet trannins, a serious mid palate and excellent length.  BEFORE & AFTER  A blend of wood matured red Noble Late Harvest & Blaauwklippen Potstill Brandy. Sensuous flavours of Christmas spice 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 225i French oak barrels for 10 years. A rore complex brandy with whitis of vanilla, cloves and rich fruit flavours. Serve neat or on the rocks after a meal. Also pairs well with chotacolate and cheese. (4X500ML)  FARM GIN  25ml R40 R400 R4100  A 5160  R75 R260 R1647  A 5-varietal Brandy Salumenta Affumicato  Carpaccio di Salmone Affumicato  Carpaccio   | · · · · · · · · · · · · · · · · · · · |                      | POKO             | P1404       | Chicken souvlaki with pita & dip                         |
| blueberry, black berry and plums. Plush chalky fannins 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  CABERNET FRANC  CABERNET FRANC  Capture of fruit and cassis aromas with nuances of sweet cinnamon, violets and delicate Cedarwood. The palate shows textured velvet trannins with a sweet mid palate weight. It leads to an elegant, aromatic focus finish with length.  DE BLAAUWE KLIP  A 5-varietal Bordeaux-style red blend. Dark cassis & cigar box with plum-chocolate pudding notes. The palate is vibrant with velvet trannins, a serious mid palate and excellent length.  BEFORE & AFTER  R40  A 5840  R540   |                                       |                      |                  |             | Bobotie Springroll with Chutney                          |
| CABERNET SAUVIGNON R75 R260 R1404 Intense mulberry & blueberry aromas mingle with dark chocolate and are supported by hints of Christmas spice. A textured polate shows great broadness and proceeds to a long, vibrant, aromatic finish.  CABERNET FRANC Sumptuous red fruit and cassis aromas with nuances of sweet cinnamon, violets and delicate Cedamvood. The polates shows textured velvet tannins with a sweet mid palate weight. It leads to an elegant, aromatic focus finish with length.  DE BLANUWE KLIP 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 A blend of wood matured red Noble Late Harvest & Blaauwklippen Potstiill 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)  To YEAR POTSTILL BRANDY R65 R850 R850 R850 R850 R850 R850 R850 R85   |                                       |                      |                  | ,           | · · ·  |
| 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  Sumptuous red fruit and cassis aromas with nuances of sweet cinnamon, violets and delicate Cedarwood. The palate shows textured velvet trannins with a sweet mid palate weight. It leads to an elegant, aromatic focus finish with length.  DE BLAAUWE KILIP  A 5-varietal Bordeaux-style red blend. Dark cassis & cigar box with plum-chocolate pudding notes. The palate is vibrant with velvet trannins, a serious mid palate and excellent length.  BEFORE & AFTER  A 6-varietal Bordeaux-style red blend. Dark cassis & cigar box with plum-chocolate pudding notes. The palate is vibrant with velvet trannins, a serious mid palate and excellent length.  BEFORE & AFTER  A 10 R 540 R 1944 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 use it in cocktalis. (4 x 500ML)  10 YEAR POTSTILL BRANDY  R 65 R 850 R 3060  The Brandy was matured in selected 225I 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)  CARPOLIS A 10 R 1047  Caprese  Tomato, basil, pesto, mozzarella  Suggested pairing: Sauvignon Blanc  Cheesecake trio  3 Mini cheesecakes, original, mix berry & nutty bar-one.  Suggested pairing: Cap Classique   | CABERNET SAUVIGNON                    | R75                  | R260             | R1404       |  |
| 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.  Reformal Reformation Reformal  |                                       |                      |                  |             | • • • • • • • • • • • • • • • • • • •                    |
| 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 if in cocktails. (4 X 500ML)  TO YEAR POTSTILL BRANDY  R65 R850 R3060 The Brandy was matured in selected 225I 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 R40 R400 R400 R2160  Caprese Tomato, basil, pesto, mozzarella Suggested pairing: Sauvignon Blanc  Cheese Tomato, basil, pesto, mozzarella Suggested pairing: Sauvignon Blanc  Cheese Tomato, basil, pesto, mozzarella Suggested pairing: Sauvignon Blanc  Cheese AFTER  Tomato, basil, pesto, mozzarella Suggested pairing: Sauvignon Blanc  Cheese Cake trio  3 Mini cheese Cake, original, mix berry & nutty bar-one.  | CABERNET FRANC                        | R90                  | R310             | R1647       |  |
| elegant, aromatic focus finish with length.  DE BLAAUWE KLIP 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 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 225I 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 R400 R2160  Caprese Tomato, basil, pesto, mozzarella Suggested pairing: Sauvignon Blanc  Cheese Cake trio 3 Mini cheesecake trio 3 Mini cheesecakes, original, mix berry & nutty bar-one.  |                                       |                      |                  |             | CALAD  |
| DEBLAAUWE 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 225I 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  Caprese  Tomato, basil, pesto, mozzarella  Suggested pairing: Sauvignon Blanc  Cheese pairing: Sauvignon Blanc  Cheese the Tomato, basil, pesto, mozzarella  Suggested pairing: Sauvignon Blanc  Cheese pairing: Sauvignon Blanc  Cheese pairing: Sauvignon Blanc  Suggested pairing: Sauvignon Blanc  DESSERT  ON Suggested pairing: Sauvignon Blanc  Suggested pairing: Sauvignon Blanc  Cheese pairing: Sauvignon Blanc  DESSERT  ON Suggested pairing: Sauvignon Blanc  | ·                                     | weet mid palate v    | weight. It leads | to an       | SALAD  |
| 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  R 40  R 540  R 1944  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  R 65  R 850  R 9060   |                                       | R90                  | R310             | R1647       | •  |
| palate is vibrant with vervet tannins, a serious mid palate and excellent length.  BEFORE & AFTER  R 40  R 540  R 1944  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 use it in cocktails. (4 X 500ML)  10 YEAR POTSTILL BRANDY  R 65  R 850  R 3060  The Brandy was matured in selected 225I 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  10 YEAR POTSTILL BRANDY  R 65  R 850  R 3060  Cheesecake trio  3 Mini cheesecakes, original, mix berry & nutty bar-one.   |                                       |                      |                  |             | •  |
| 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 225I 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  R400  R2160  TO YEAR POTSTILL BRANDY  R65 R850 R3060  Cheesecake trio 3 Mini cheesecakes, original, mix berry & nutty bar-one.   |                                       |                      |                  |             |  |
| 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 225I 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  R400  R2160  DESSERT  Cheesecake trio  3 Mini cheesecakes, original, mix berry & nutty bar-one.   | BEFORE & AFTER                        | R40                  | R540             | R1944       | Suggested pairing: Sauvignon Blanc                       |
| aperitif or digestif or use it in cocktails. (4 X 500ML)  10 YEAR POTSTILL BRANDY  R65  R850  R850  R3060  The Brandy was matured in selected 225I 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  DESSERT  Cheesecake trio  3 Mini cheesecakes, original, mix berry & nutty bar-one.  Suggested pairing: Cap Classique   |                                       |                      |                  |             |  |
| 10 YEAR POTSTILL BRANDY R65 R850 R3060 The Brandy was matured in selected 225I 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  R65 R850 R3060  Cheesecake trio 3 Mini cheesecakes, original, mix berry & nutty bar-one.  Suggested pairing: Cap Classique   |                                       | aperitif. Enjoy neat | or on the rock   | s as an     |  |
| The Brandy was matured in selected 225I 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  Cheesecake trio  3 Mini cheesecakes, original, mix berry & nutty bar-one.  Suggested pairing: Cap Classique  |                                       | D/E                  | DOFO             | D20/0       | DESSERT  |
| 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  R400  R2160  Cheesecake trio  3 Mini cheesecakes, original, mix berry & nutty bar-one.  Suggested pairing: Cap Classique  |                                       |                      |                  |             |  |
| chocolate and cheese. (4X500ML)  FARM GIN  3 Mini cheesecakes, original, mix berry & nutty bar-one.  Suggested pairing: Cap Classique   |                                       |                      |                  |             | Cheesecake trio  |
| FARM GIN 25ml R40 R400 R2160 Suggested pairing: Cap Classique   | chocolate and cheese. (4X500ML)       |                      |                  |             | 3 Mini cheesecakes, original, mix berry & nutty bar-one. |
| Continue to the first of the fi  | FARM GIN                              |                      |                  | R2160       | · , ,  |
| Sweet honeysuckle flowers and herbal geranium, with fragrant juniper pine & grapefruit nose.  |                                       | t juniper pine & gr  |                  |             |  |
| <b>GARDEN GIN</b> 25ml R40 R400 R2160   |                                       |                      | R400             | R2160       |  |

1682

1682

Assertive fresh piney camphor, with perfumed passion fruit and sage notes, with subtle addition of

complex citrus zest.

R75

R175

R175

R135

R150

R150

R70 R75 R90 R100 R75 R130 R115 R100

R95

R70





Choose any pre-selected wine tasting.

| CHEESE PLATTER FOR 2 selection of cheeses, seasonal fruits, tomato confit, freshly baked farm bread, olives, nuts, preserves. | R280 | ESTATE TASTING Chenin Blanc Sauvignon Blanc Rosè (Zinfandel / Malbec)                              | R110 |
|---|------|--|------|
| ANTIPASTO PLATTER FOR 2 charcuterie, selection of cheeses, tomato confit, freshly baked farm bread, olives, nuts, preserves.  | R300 | Merlot<br>Zinfandel<br>Shiraz  |      |
| MEZE PLATTER FOR 2  Marinated feta & olives, pita with dips, grilled haloumi, keftedes, falafel & ciabatta                    | R320 | PREMIUM TASTING  Cap Classique Chardonnay Malbec Cabernet Sauvignon De Blaauwe Klip Cabernet Franc | R130 |
|   |      | SUMMER TASTING  Cap Classique Chenin Blanc Sauvignon Blanc Chardonnay                              | R110 |

Rosé

1682 BLAAUWKLIPPEN 1682



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

PIZZA PAIRING



| Chenin Blanc & Athena pizza – feta, rosemary, onion, garlic<br>Chardonnay & Marinara pizza – prawn, calamari, garlic & chilli<br>Shiraz & Formaggi pizza – brie, gorgonzola, mozzarella & parme<br>Cabernet Sauvignon & Quattro stagioni pizza – ham, artichoke, | esan | 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    |      |
|--|------|--|------|
| 1682 PAIRING  Malbec & Bobotie spring roll with chutney  Cabernet Sauvignon & Grilled fillet  De Blaauwe Klip & Oxtail ravioli  10YO Potstill Brandy & Mini malva  | R260 | HERITAGE WINE & MACARONS  Cap Classique Brut & Koeksister macaron Sauvignon Blanc & Guava custard macaron Rosé & Rooibos macaron Cabernet Sauvignon & Ystervarkie (Lemington) macaron De Blaauwe Klip & Hertzoggie macaron | R200 |
| MEZE PAIRING  Chenin Blanc & Marinated feta & olives Sauvignon Blanc & Lemon pita with tzatziki Rosé & Chicken souvlaki skewer   | R135 | WINE & CHEESECAKE  Cap Classique & Original baked Cheesecake  Malbec & Mix Berry Cheesecake  Cabernet Sauvignon & Nutty Bar-one Cheesecake   | R155 |
| KIDS PIZZA PAIRING  Margherita, Regina & Hawaiian small pizzas Includes a tasting of Appletizer or Red Grapetizer  | R105 | *All wines can be substituted with our range of de-alcoholised still or sparkling.   |      |

WINE & CHOCOLATE

R210

1682 BLAAUWKLIPPEN 1682

R200