

34 SOUTH

WINE AND
BEVERAGE LIST



www.34south.biz

BEVERAGES

COLD DRINKS

200ML'S

Soda, Ginger Ale, Lemonade, Cranberry,
Assorted
Tonic waters, Bitter Lemon etc.

20

Halls Tomato Cocktail

30

330ml Appletizer

30

330ml Grapetizer Red

30

Imported Fanta 355ml

30

Bundaberg Gingerbeer

30

Bundaberg Peach

30

300ML'S

Coke Glass bottle

25

Coke Light

25

Coke Zero

25

Sprite

25

Sprite Zero

25

Tab

25

Crème Soda

25

Fanta Orange

25

ENERGY DRINKS

250ml Red bull

40

ICE TEA

BOS Lemon, Peach, Berry

29

BOS Unsweetened

29

WATER

1lt Tsitsikamma still/sparkling

30

500ml Tsitsikamma still/sparkling

20

BEERS & CIDERS

BEER

| | |
|------------------|----|
| Amstel Lager | 27 |
| Tafel Lager | 25 |
| Tafel Lite | 28 |
| Black Label | 26 |
| Castle Lager | 25 |
| Castle Lite | 29 |
| Corona | 45 |
| Hansa | 25 |
| Heineken | 32 |
| Sol | 40 |
| Stella Artois | 36 |
| Windhoek Draught | 34 |
| Windhoek Lager | 29 |
| Windhoek Light | 29 |

CIDERS

| | |
|--------------------------|----|
| Savanna Dry | 38 |
| Savanna Light | 38 |
| Strongbow Gold, Original | 35 |
| Hunters Dry/Gold | 35 |
| Strongbow Redberry | 35 |
| Brutal Fruit Ruby Apple | 35 |

DRAUGHTS - BEER ON TAP

| | 500ml | 340ml |
|------------------|-------|-------|
| Castle Lite | 44 | 28 |
| Windhoek | 42 | 26 |
| Heineken | 46 | 32 |
| Jack Black | 48 | 32 |
| Forresters | 48 | 35 |
| Devils Peak Lite | 48 | 35 |

ALCOHOL FREE BEER

| | |
|---------------------------|----|
| Heineken 0.0 | 32 |
| Becks Blue | 28 |
| Castle Free | 29 |
| Devils Peak Hero Original | 33 |
| Devils Peak Hero Lemon | 33 |
| Devils Peak Hero Citrus | 33 |

ALCOHOL FREE G & T

| | |
|-------------------|----|
| Duchess Floral | 40 |
| Duchess Greenery | 40 |
| Duchess Botanical | 40 |

ALCOHOL FREE CIDERS

| | |
|----------------------|----|
| Savanna Lemon | 38 |
| Hunters Alcohol Free | 38 |

OTHER

| | |
|---|---|
| Cordial, Lime, Cola Tonic, Passionfruit | 8 |
|---|---|

SPIRITS

SPIRITS

| | |
|-------------------------|----|
| Aperol | 26 |
| Campari | 28 |
| Pernod | 20 |
| Pimms No 1 | 30 |
| Vermouth Cinzano Bianco | 24 |
| Vermouth Cinzano Dry | 24 |
| Vermouth Cinzano Rosso | 24 |

BRANDY

| | |
|----------------|----|
| Klipdrift Gold | 33 |
| KWV 10 years | 26 |
| Richelieu | 17 |
| Wellington | 17 |

GIN

| | |
|--|----|
| Beefeater | 24 |
| Beefeater Pink | 24 |
| Bulldog | 38 |
| Gordons Gin | 17 |
| Hendricks | 40 |
| Inverroche Vedant, Classic, Amber | 38 |
| Malfy Arancia, Limone, Original, Rosa | 35 |
| Stretton's | 16 |
| Stretton's Double Cut | 18 |
| Stretton's Tripple Berry | 18 |
| The Botanist | 55 |
| Wixworth | 32 |

SHERRY

| | |
|--------------------|----|
| Allesverloren | 25 |
| Monis Dry | 20 |
| Monis Full Cream | 20 |
| Monis Medium Cream | 20 |

COGNAC

| | |
|------------------|----|
| Henessy VS | 48 |
| Henessy VSOP | 75 |
| Remy Martin VSOP | 69 |

VODKA

| | |
|---|----|
| Absolut Blue, Cherry, Citron | 25 |
| Belvedere | 47 |
| Count Pushkin | 15 |
| Cruz V Black | 25 |
| Russian Bear | 15 |
| Russian Bear Lime, Vanilla, Wild Berry | 15 |
| Skyy | 26 |
| Skyy 90, Citrus, Passion Fruit | 40 |
| Wyborowa | 15 |

CANE

| | |
|-------------|----|
| Cape To Rio | 15 |
|-------------|----|

RUM

| | |
|--------------------|----|
| Appleton | 32 |
| Havana Club 3 year | 20 |
| Red Heart | 19 |
| Red Heart Gold | 16 |
| Stroh 60 | 40 |

TEQUILA

| | |
|------------------------------|----|
| Jose Cuervo Classic, Gold, | 25 |
| Jose Cuervo Tradicional | 32 |
| Olmecca Altos Blancos, Altos | 24 |
| Reposado, Black, Blanco | 24 |

BOURBON

| | |
|------------------|----|
| Wild Turkey Rare | 28 |
| Woodford Reserve | 45 |

SPIRITS

WHISKY

| | |
|--------------------------|-----|
| Abelour 12 years | 65 |
| Ballantines | 22 |
| Ballantines 12 year | 34 |
| Bushmills Original | 30 |
| Chivas Regal 12 year | 44 |
| Gentleman Jack | 35 |
| Glen Grant 18 year | 160 |
| Glen Grant Major Reserve | 32 |
| Glenfiddich 12 year | 48 |
| Glenlivet 12 year | 52 |
| Glenlivet 18 year | 150 |
| Glenmorangie 10 year | 58 |
| Glenmorangie 18 year | 85 |
| Grants 18 year | 60 |
| Grants Family Reserve | 35 |
| Jack Daniels | 30 |
| Jameson | 33 |
| Jameson 18 years | 160 |
| Jameson Caskmates | 36 |
| Jameson Select Reserve | 40 |
| Tullamore Dew | 30 |

LIQUEUR & SHOTS

| | |
|---|----|
| Amaretto | 32 |
| Amarula | 15 |
| Contreau | 35 |
| Drambuie | 36 |
| Frangelico | 25 |
| Grand Marnier | 55 |
| Grappa Antonella | 45 |
| Grappa Bianca | 45 |
| Jagermeister | 25 |
| Kahlua | 24 |
| Malibu | 16 |
| Southern Comfort | 19 |
| Tang Apple Sours | 18 |
| Butlers Banana, Ginger, Peppermint, Strawberry | 15 |
| Tripple Sec | 15 |

B
BEEFEATER
LONDON

PINK YOUR GIN

PAIRING FOOD AND WINE

So here you are at our restaurant .. well, not exactly a restaurant (OK, maybe a restaurant...) and now you want to order your wine. But - what to choose? Would a red go with this or wood (if you'll pardon the pun) a white be more appropriate? Fear not! Because we've come up with some guidelines to help you - as long as you obey the two cardinal rules: (1) it's all about enjoying yourself. And (2) whatever you do - it's always done better with Attitude here on the 34th Parallel.

APERITIFS

The aperitif - from the Latin 'aperire' (to open) is intended as a prelude to dinner. It should stimulate the appetite and awaken the digestive juices. Traditionally, aperitifs were bitter, herb based liqueurs - like Campari, Vermouth, or Pernod - but whisky, gin, vodka, and brandy are now all considered appropriate because they do the necessary just as well.

WHERE IS WHAT ON THE PALATE?

As humans, we're able to discern five basic taste sensations: Sweet, Sour, Salt, Bitter, and Umami (a flavour that's only recently been described and comes from savoury foods like mushrooms, tomatoes and soy sauce).

Salty and sour tastes in food make wines taste milder (fruitier and less acidic), whilst sweet and savoury (umami) flavours make wines taste stronger (in other words - drier and more astringent).

HOW TO PAIR FOOD AND WINE

Your wine and the food with which you pair it should be similar in 'weight' - so pair foods like salad with fruity Chenins or Sauvignons (but definitely not with an in-your-face Chardonnay).

Consider how the dish is prepared: grilled, poached, roasted or baked - each one will determine the style of wine you chose. And balance flavour and intensity. Light dishes call for light-bodied wines and more full-bodied wines go best richer, more flavourful dishes. Our Tandoori Chicken would need a young red, whilst our grilled fillet is always enhanced by a rich Cabernet.

DELI ITEMS: pair vinegar-based foods with Sauvignon Blanc or Rhine Riesling.

OYSTERS: Bubbly!!! Bubbly!!! Bubbly!!!

SOUPS: if you're going for the chicken, try a Pinot Noir, whilst the tomato soup will thank you for a Sauvignon Blanc.

34 SOUTH SMØRREBROD: calls for a Chenin Blanc, a Rhine Riesling or a very young and (blush) fruity red.

SALADS: definitely a Sauvignon or a dry white like Gewürztraminer or Voignier.

FROM THE OCEAN: choose a Chenin or an unwooded Chardonnay. But for the salmon, you want a nice, big, oaky Chardonnay.

SPICY or CURRIED FOODS: Rhine Riesling, a wooded Chardonnay or a Rosé.

PASTA or RICE DISHES: dry white or a fruity red.

MEAT: a Merlot, a Cabernet blend or a sturdy Shiraz - take your pick!

SHELLFISH: Chardonnay or Sauvignon Blanc.

SUSHI: Pinotage will complement the wasabi and ginger - or go wild and try a Sauvignon Blanc.

ATTITUDE: you can safely pair Attitude with ANY wine from 34 South.

THE 34 SOUTH WINE PANEL

23 years ago – a year after 34 South opened on the Knysna Waterfront as a partnership between Charles van Tonder and Leslie Pieters, Charles asked PeeBee (Peter Bishop, a Mathematics teacher and Sports coach) to procure some old wines to sell and to advise on selections. Some great collections were sold and people came back each year looking for their birthday year wine or “What’s new?”

We started a popular PeeBee’s Top Ten that made searching easier, and the big selling point was the story as narrated or as hand-written on cards. In that way, each customer was a winner – he had something he could brag about – and why not.

PeeBee’s interest in wine started in 1975 by BeeJay Lankwarden – a man of great kindness and aplomb. He has written on wine for Wynboer and for the CXPress and, now resident in Cape Town still attends top tastings to keep informed.

PeeBee, Charles and Keith (Davis) – the Manager of 34 South – taste wines periodically in order to create a “A Rare and Fine Wine” Selection more specifically aimed at the tourist who wishes to be exposed to a higher level of wine than on ordinary lists.

PeeBee looks at the structure, the memory, the length of the wine. Charles makes no apology for his role: “I taste it, I like it. It is much more than “eminently drinkable!” now, at the table, or at home.

Keith, who deals directly with the Fine Wine lover focuses on the finish in so far as the wine matches the dishes at 34 South.



CEDERBERG 5 GENERATIONS CABERNET SAUVIGNON 2016 *****

David Nieuwoudt, 5th generation in the high-lying cool Cedeberg mountains is proud of the “Stellenbosch taken to the Hills” farm. Only 3000 of this particular wine is produced - mostly for the Winemakers Guild. Black currant, cassis, cherry, tobacco - a symphony of tastes.

JEREMY WALKER’S GRANGEHURST NIKELA *****

IN 1993 Jeremy joined the Pinotage Association who decreed that a “Cape Blend” must have 24% Pinotage and that is what he did to this wine. 24% Pinotage with the same amount of Shiraz, 34% Cabernet Sauvignon and 8% Merlot, fermented separately in barrels for 28 months and only released a decade later. Nikela means the offering of a gift to one’s ancestor.

SPRINGFIELD WORK OF TIME 2014 *****

Maverick and Patriarch Abrie Bruwer values the names of his wines as his legacy to his children. This balanced “Cape Bordeaux blend” is a work of TIME, of ERAS, and is only produced in vintages of exceptional quality. Balance, harmony, calmness.

NEWTON JOHNSON PINOT NOIR 2017 *****

From all soils of farm’s sites. Perfumed with cranberries and violets; denser fruit substrata from clay-rich vineyards; then firm structure from higher-lying gravel, with Burgundian oak boost. Finesse, elegance, complexity.

RARE & FINE WINES - OUR FAVOURITES

These fine wines are the BEST that we've tasted, that are currently available. Sublime, elegant, structured and above all, wines with ATTITUDE. Conventional wine tastings use the 100 point system which is "VERY COMPLICATED". At our LATITUDE, Keith, PeeBee and I focussed on TASTE only - after all, that's the bottom line. These winners below all scored 8 to 9 out of 10 - truly great examples of the winemaker's art. We LOVED them and hope YOU will too.



WHITE WINES

Strandveld Pofadder Bos Sauvignon Blanc 2020 235

The yellow iron soil adds a wonderful flintiness that is the dream feature you want in a Sauvignon Blanc in the heat of summer.

Tokara Reserve Collection Chardonnay 2018 295

The grapes show lemon and pineapple nuances. Yield is at 6 ton per hectare and are selectively hand-picked. Lees contact for 9 months gives depth and width. 36% new oak French barrels.

RED WINES

Springfield Work of Time 2014 285

A Bordeaux blend of great beauty. Cabernet Franc is the dominant varietal with Cab Sauv, Merlot and a touch of Petit Verdot. Visit Springfield - a different era - a unique way of thinking.

Strandveld Navigator 2015 325

This Rhone style blend of Shiraz, Grenache, Mouvedre and Viognier - quite paradoxical hot region grapes from cold, windy Agulhas - but that adds complexity and distinctiveness.

Boekenhoutskloof Chocolate Block 2016 335

There has been a Shiraz and a Cabernet Sauvignon from the home farm in Franschoek, but now there is - from the Swartland- a multiblend of Shiraz (69%, Grenache, Cinsault, Cabernet Sauvignon and Viognier. Enjoy the bite.

Vriessenhof Pinotage 2009 365

The best Pinotage that Jan Boland Coetzee has produced The cherry, the mild pepper, the chew tobacco, the harmony. A great discovery.

Grangehurst Pinotage 2008 365

Jeremy Walker has learned to appreciate releasing a wine after it has served 2 years in oak and at least 3 years in the bottle - akin to what has been done in Spain's famed Rioja region.

RARE & FINE WINES - OUR FAVOURITES

Ernie Els Proprietor Blend 2016 395

This wine is big and bold - purportedly a Cabernet Sauvignon/Merlot blend with a Helderberg touch - a dollop of full ripe Shiraz to build up the mouthfeel. By using French and American oak one gets the dichotomy of serious complexity and welcome full taste.

Grangehurst Nikela 2007 445

24% Pinotage with the same amount of Shiraz, 34% Cabernet Sauvignon and 8 % Merlot fermented separately in barrels for 28 months and only released a decade later.

Thelema Cabernet Sauvignon 2015 465

Beautifully toned, with the lead pencil and blackcurrant feel in the mouth that one associates with a top Cabernet Sauvignon. The great vintage of 2015 adds to the perfection. Grace, charm and no severity.

Tokara Reserve Cabernet Sauvignon 2016 495

Dark red, blackberries, hard spices, cedar - all those flavours that glorified the Cabernets of the 70's. Texture and beautifully ripe tannins.

Waterford Cabernet Sauvignon 2015 495

This wine is only 94% Cabernet Sauvignon with touches of Petit Verdot Cab Franc and Merlot. From Helderberg soils and limiting new oak barrels to 26% with 18 months in oak.

Newton Johnson Pinot Noir 2017/18 625

The reliance in this wine is the easy fruit enjoyed in the heat of summer. Pinot Noir are ultra-sensitive to site, hence the nuances they yield.

Rust en Vrede Estate 2016 675

Area Cape Blend Cabernet Sauvignon and Shiraz. 9% Merlot is added to give width. Malolactic fermentation occurs in the barrels softening the acids and allowing for the famed complexity.

Hamilton Russel Pinot Noir 2017 685

The perfume, the plum, the pomegranate all show the closeness to nature. British Master of Wine Greg Sherwood scores the wine 95+ rating it as going 20 years.

Cedarberg 5 Generations Cabernet Sauvignon 2016 835

Only 3000 bottles are produced mostly for the winemakers Guild. Blackcurrent, cassis, cherry, tobacco - a symphony of tastes. Great to experience ripe tannins, rich fruit, tightness. 18 months in new French oak.

RARE & FINE WINES BY THE GLASS

| | |
|---|-----|
| Strandveld Pofadder Bos Sauv. Blanc 2020 | 65 |
| Springfield Work of Time 2014 | 75 |
| Tokara Reserve Collection Chardonnay 2018 | 80 |
| Strandveld Navigator 2015 | 85 |
| Boekenhoutskloof Chocolate Block 2016 | 85 |
| Vriessenhof Pinotage 2009 | 95 |
| Grangehurst Pinotage 2008 | 95 |
| Ernie Els Proprietor Blend 2016 | 100 |
| Grangehurst Nikela 2007 | 115 |
| Waterford Cabernet Sauvignon 2016 | 125 |
| Tokara Reserve Cabernet Sauvignon 2016 | 125 |
| Newton Johnson Pinot Noir 2017/18 | 160 |
| Rust en Vrede Estate 2016 | 170 |
| Hamilton Russel Pinot Noir 2017 | 175 |
| Cederberg 5 Generations Cab Sauv. 2016 | 215 |

Detailed tasting notes and the full Rare & Fine collection
can be found in our wine shop.

FINE & RARE WINE TASTING - R70

Indulge in a tasting of four fine and rare wines - Cabernet Sauvignon, Bordeaux Blend, Syrah and Pinot Noir to entice and enhance your gastronomic experience and understand exactly why these are indeed Fine and Rare and belong in your collection too.

WINES BY THE GLASS

LEOPARD'S LEAP

| | |
|------------------------|----|
| Lookout White | 34 |
| Lookout Semi Sweet | 34 |
| Lookout Rosé | 34 |
| Lookout Red | 34 |
| Chardonnay Pinot Noir | 38 |
| Sauvignon Blanc | 38 |
| Chardonnay | 38 |
| Chenin Blanc | 38 |
| Cabernet Sauvignon | 42 |
| Merlot | 42 |
| Shiraz | 42 |
| Cabernet/ Merlot Blend | 42 |

MCC/SPARKLING

| | |
|--|----|
| Leopard's Leap Chardonnay/Pinot Noir Sparkling | 60 |
| Andiamo Spritz | 70 |
| Simonsig Kaapse Vonkel | 95 |

WHITE

| | |
|------------------------------------|----|
| Three Peaks Sauvignon Blanc | 40 |
| Nederburg 5600 Chenin Blanc | 40 |
| Pierre Jordaan Tranquille | 42 |
| Buitenverwachting Buiten Banc | 42 |
| Durbanville Hills Sauvignon Blanc | 45 |
| Durbanville Hills Chardonnay | 45 |
| Diemersdal Sauvignon Blanc | 50 |
| Quoin Rock Namysto Sauvignon Blanc | 55 |
| La Motte Sauvignon Blanc | 55 |
| De Grendel Sauvignon Blanc | 62 |
| Knorhoek Chenin Blanc | 95 |

ROSÉ

| | |
|--------------------------|----|
| Allesverloren Tinta Rosé | 45 |
| Degrendel Rosé | 48 |
| Quoin Rock Namysta Rosé | 55 |

RED

| | |
|---|----|
| Nederburg 5600 Merlot | 42 |
| Van Loveren African Java Pinotage | 48 |
| La Motte Millenium | 65 |
| Durbanville Hills Collector's Reserve Merlot | 75 |
| Quoin Rock Namysto | 85 |
| Nederburg Heritage Heroes - The Brewmaster Bordeaux | 85 |

CHAMPAGNE

There's no denying that a glass of something sparkling is one of the best ways to celebrate any special occasion. You probably call it Champagne to keep things simple, but is what's in your glass really MCC? Or is it sparkling wine?

SPARKLING WINE

Sparkling wine starts off as a still wine - it's made in exactly the same way as that glass of Chardonnay you love to sip after a long day at the office and the addition of carbon dioxide makes it fizzy. Sparkling wine is normally more affordable than MCC or Champagne, as it doesn't take as much time to produce the bubbles.

CHAMPAGNE

Champagne, of course, can only be called Champagne if it's made using grapes grown in the Champagne region France. It's made using a second bout of fermentation (after the grape juice has turned into wine) inside the bottle. This causes the fizz to occur naturally and no additional carbon dioxide needs to be added.

MCC

Méthode Cap Classique is the "South African version" of Champagne. It's made using the same process as French Champagne - it just can't carry the same name. The quality of South African MCC is often referred to as being on par with French Champagne, at a much more affordable price.

Of course, the most important thing is that it's all delicious - so cheers to that.

FRENCH CHAMPAGNE

| | |
|---------------------|------------------------|
| GH MUMM BRUT | 699 |
| GH MUMM BRUT ROSÉ | 799 |
| MOËT & CHANDON NV | 750ml 975 375ml 595 |
| VEUVE CLIQUOT | 1125 |
| MOËT & CHANDON ROSÉ | 1235 |
| DOM PERIGNON | 3995 |

PROSECCO - SPUMANTE - SPRITZ

| | |
|--------------------|-----|
| L L SPARKLING | 260 |
| CINZANO PRO SPRITZ | 265 |
| MILLESIMATO BRUT | 385 |
| ANDIAMO SPRITZ | 295 |

METHODÈ CAP CLASSIQUE

| | |
|----------------------------------|-----|
| DURBANVILLE HILLS SPARKLING | 255 |
| DURBANVILLE HILLS DEMI SEC | 255 |
| SIMONSIG KAAPSE VONKEL BRUT ROSÉ | 415 |
| SIMONSIG KAAPSE VONKEL | 415 |
| PONGRÁCZ BRUT | 420 |
| PONGRACZ ROSÉ | 420 |
| VAN LOVEREN CHRISTINA | 435 |
| KNORHOEK 2015 | 545 |
| QUOIN ROCK | 895 |

SAUVIGNON BLANC

WHY SAUVIGNON BLANC?

Originating in Sancerre (France) Sauvignon Blanc survives market swings. It is the ideal wine for a warm summer's day where its 'lime and apple' acids (citric and malic) create the saliva that we want to enjoy our chosen dishes. Generally there is a mild run of pyrazines (green pepper) that weld the other nuances that vary from asparagus, gooseberry, fig, peach, pineapple, lime according to the disposition of the winemaker. Fortunately in the Cape, the different regions have their own identification, making the wine most interesting albeit bone dry.

| | |
|-----------------------------|-----|
| TWO OCEANS | 130 |
| LEOPARDS LEAP | 155 |
| THREE PEAKS 2020 | 160 |
| WELMOED | 165 |
| VAN LOVEREN | 180 |
| DURBANVILLE HILLS | 190 |
| DIEMERSDAL | 210 |
| FIRST SIGHTING | 215 |
| QUOIN ROCK NAMYSTO | 225 |
| IONA SOPHIE | 225 |
| LA MOTTE | 235 |
| WARWICK 1ST LADY | 235 |
| DEGRENDAL | 260 |
| CEDERBERG | 295 |
| DELAIRE GRAFF COASTAL CUVÉE | 375 |

CHARDONNAY

WHAT IS THE DIFFERENCE BETWEEN WOODED AND UNWOODED CHARDONNAY?

Quite simply, unwooded Chardonnay or “unoaked” is wine that has never seen the inside of an oak barrel. Typically it will be wine that is fermented in a stainless steel tank as opposed to a wooden (oak) cask or barrel.

The oak typically helps to balance the tannins, among other things, and gives wine that “full mouth” feel with lots of mid-palate tastes.

Unoaked wines are great for people who claim to have an “allergy” to wine. It is the tannins that people typically react to, and those come from both the skins and stems of the grapes, but also from the oak barrels. If you don’t “oak” a wine, then you have a lower tannin level which should make the wine bearable to drink for the aforementioned crowd.

WOODED

| | |
|----------------------|-----|
| DURBANVILLE HILLS | 185 |
| DE WETSHOF LIMESTONE | 255 |
| TOKARA | 265 |
| MT VERNON | 375 |
| QUOIN ROCK 2018 | 745 |

UNWOODED

| | |
|---------------|-----|
| LEOPARDS LEAP | 155 |
| DIEMERSDAL | 210 |

CHENIN BLANC

| | |
|----------------------|-----|
| LEOPARD'S LEAP | 155 |
| NIEL JOUBERT | 165 |
| NEDERBURG 56 HUNDRED | 165 |
| SIMONSIG | 175 |
| FLEUR DU CAP | 195 |
| MARRAS LOS TROS | 210 |
| KNORHOEK 2019 | 425 |

WHITE BLENDS

| | |
|--------------------------------------|-----|
| LEOPARD'S LEAP LOOKOUT WHITE | 150 |
| LEOPARD'S LEAP CHARDONNAY PINOT NOIR | 155 |
| BUITENVERWACHTING BUITEN BLANC | 175 |
| PIERRE JOURDAN TRANQUILLE | 175 |
| VAN LOVEREN ALMOST ZERO | 175 |
| HAUTE CABRIERE CHARDONNAY/PINOT NOIR | 245 |

SEMI SWEET/LATE HARVEST

| | |
|--|-----|
| DROSDTY HOF ADELPRACHT | 115 |
| LEOPARD'S LEAP LOOKOUT CHENIN SEMI SWEET | 150 |

ROSÉ

| | |
|------------------------|-----|
| LEOPARD'S LEAP LOOKOUT | 150 |
| ALLESVERLOREN TINTA | 190 |
| CEDERBERG | 195 |
| DE GRENDEL | 195 |
| QUOIN ROCK NAMYSTO | 225 |
| IONA SOPHIE | 225 |
| DELAIRE GRAFF | 270 |

CABERNET SAUVIGNON

| | |
|-----------------------|-----|
| LEOPARD'S LEAP | 180 |
| NEDERBURG WINEMASTERS | 255 |
| KNORHOEK 2018 | 595 |

PINOTAGE

| | |
|--------------------------|-----|
| VAN LOVEREN AFRICAN JAVA | 210 |
| BEYERSKLOOF | 235 |
| WARWICK 1ST LADY | 265 |

SHIRAZ

| | |
|-----------------|-----|
| LEOPARD'S LEAP | 180 |
| QUOIN ROCK 2015 | 995 |

MERLOT

| | |
|-------------------------------|-----|
| NEDERBURG 56 HUNDRED | 170 |
| LEOPARD'S LEAP | 180 |
| VAN LOVEREN | 210 |
| DURBANVILLE HILLS LIGHT HOUSE | 295 |

PINOT NOIR

| | |
|-------------------------|-----|
| HAUTE CABRIERE UNWOODED | 265 |
|-------------------------|-----|

PICKING A PINOT NOIR

Pinot Noir is sweeter than its Cabernet Sauvignon cousin, holding much less tannin and with scent upon scent gently perfuming it. The wine is fairly light in colour as a result of the grapes' thinner skins. It will age well for some time, but a good wine may also be enjoyed young. In its more youthful stages, Pinot Noir contains juicy, decadent fruit, particularly berries. As it ages, it tastes more of vegetation, though fruit remains throughout.

RED BLENDS

| | |
|---------------------------------------|-----|
| VAN LOVEREN RIVER RED | 130 |
| LEOPARD'S LEAP LOOKOUT RED | 150 |
| VAN LOVEREN ALMOST ZERO | 175 |
| LEOPARD'S LEAP CAB/MERLOT | 180 |
| SIMONSIG CAB/SHIRAZ | 185 |
| MARRAS TRICKSTER CINSAULT | 195 |
| ALLESVERLOREN 1704 RED | 215 |
| MARRAS PIEKERNIERSKLOOF GRENACHE | 240 |
| MARRAS PIEKENIERSKLOOF GRANACHE | 240 |
| LA MOTTE MILLENIUM | 265 |
| VAN LOVEREN RETIEF CAPE RESERVE BLEND | 295 |
| QUOIN ROCK NAMYSTO | 365 |
| NEDERBURG HERITAGE HEROES | 365 |
| STELLENBOSCH RESERVE CINSAULT | 385 |
| RUPERT & ROTHSCHILD CLASSIQUE | 475 |
| DELAIRE GRAFF BOTMANSKOP | 695 |

QUINTET OF KNYSNA

5 unique culinary experiences in four breathtaking waterfront locations. Each restaurant is distinct in character and has its own special ambience, yet all share a commitment to delicious food, good service, great views and attention to detail.



THE PROJECT
BAR / LOUNGE

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www.theprojectbar.co.za

 The Project Bar Knysna  @TheProjectBarKnysna

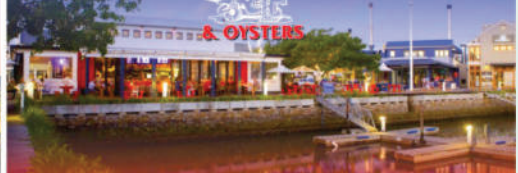
Sirocco
immerse your senses



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info@sirocco.co.za | www.sirocco.co.za

 Sirocco Restaurant  @Siroccoknysna

TAPAS
& OYSTERS



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 Tapas & Oysters Restaurant  @TapasKnysna

DRYDOCK
RESTAURANT & TERRACE



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 Drydock Food Company  @DrydockKnysna

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SOUTH



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 34 Degrees South Restaurant Knysna  @34SouthKnysna