

34 SOUTH

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WINE AND  
BEVERAGE LIST



[www.34south.biz](http://www.34south.biz)

# BEVERAGES

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## COLD DRINKS

### 200ML'S

Soda, Ginger Ale, Lemonade, Cranberry, Assorted Tonic waters, Bitter Lemon etc. 20

Halls Tomato Cocktail 35

330ml Appletizer 30

330ml Grapetizer Red 30

Imported Fanta 355ml 45

Bundaberg Gingerbeer 45

Bundaberg Peach 45

### 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 32

BOS Unsweetened 32

## WATER

1lt Tsitsikamma still/sparkling 30

500ml Tsitsikamma still/sparkling 20

## BEERS & CIDERS

### BEER

Amstel Lager	29
Tafel Lager	25
Tafel Lite	28
Black Label	30
Castle Lager	25
Castle Lite	30
Corona	40
Hansa	29
Heineken	34
Sol	40
Stella Artois	36
Windhoek Draught	38
Windhoek Lager	31
Windhoek Light	31

### CIDERS

Savanna Dry	39
Savanna Light	39
Strongbow Gold, Original	37
Hunters Dry/Gold	37
Strongbow Redberry	37
Brutal Fruit Ruby Apple	32

### DRAUGHTS - BEER ON TAP

	500ml	300ml
Castle Lite	46	28
Windhoek	44	28
Heineken	48	32
Jack Black	54	34
Forresters	52	35
Devils Peak Lite	48	34

### ALCOHOL FREE BEER

Heineken 0.0	34
Becks Blue	28
Castle Free	29
Devils Peak Hero Original	34
Devils Peak Hero Lemon	34
Devils Peak Hero Citrus	34

### ALCOHOL FREE G & T

Duchess Floral	46
Duchess Greenery	46
Duchess Botanical	46

### ALCOHOL FREE CIDERS

Savanna Lemon	39
Hunters Alcohol Free	37

### OTHER

Cordial, Lime, Cola Tonic, Passionfruit	8
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## SPIRITS

### SPIRITS

Aperol	28
Campari	30
Pernod	22
Pimms No 1	30
Vermouth Cinzano Bianco	24
Vermouth Cinzano Dry	24
Vermouth Cinzano Rosso	24

### BRANDY

Klipdrift Export	17
KWV 10 years	29
Richelieu	18
Wellington	18

### GIN

Beefeater	26
Beefeater Pink	26
Beefeater Blood Orange	26
Bulldog	38
Gordons Gin	18
Hendricks	45
Inverroche Verdant, Classic, Amber	42
Malfy Arancia, Limone, Original, Rosa	35
Stretton's	17
Stretton's Double Cut	19
Stretton's Triple Berry	19
Stretton's Wildberries	19
The Botanist	62
Wixworth	32

### SHERRY

Allesverloren	25
Monis Dry	22
Monis Full Cream	22
Monis Medium Cream	22

### COGNAC

Bisquit VSOP	74
Hennessy VS	52
Hennessy VSOP	80
Martel VSSD	48
Martel VSOP	68
Remy Martin VSOP	80

### VODKA

Absolut Blue, Cherry, Citron	28
Belvedere	47
Count Pushkin	15
Cruz V Black	25
Russian Bear	16
Russian Bear Vanilla, Wild Berry	16
Skyy Citrus, Passion Fruit	16
Skyy 90	26
Wyborowa	42

### CANE

Cape To Rio	16
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### RUM

Appleton	32
Havana Club 3 year	22
Red Heart	21
Red Heart Spiced	16
Stroh 60	42

### TEQUILA

Olmecca Altos Blanco	32
Olmecca Altos Reposado	32
Omeca Black	26
Olmecca Blanco	32
Jose Cuervo Classic, Gold	27
Jose Cuervo Tradicional	35

### AMERICAN WHISKEY

Jack Daniels	32
Jack Daniels Gentleman Jack	35
Jack Daniels Single Barrel	58
Wild Turkey Rare	30
Woodford Reserve	45

## SPIRITS

### WHISKY

Aberlour 12 years	68
Ballantines	24
Ballantines 12 year	36
Bushmills Original	30
Chivas Regal 12 year	44
Glen Grant 18 year	160
Glen Grant Majors Reserve	32
Glenfiddich 12 year	52
Glenlivet 12 year	52
Glenlivet 18 year	150
Glenmorangie 10 year	58
Glenmorangie 18 year	85
Grants 18 year	60
Grants Family Reserve	35
Jameson	34
Jameson 18 years	160
Jameson Caskmates	37
Jameson Select Reserve	42
Monkey Shoulder	44
Scottish Leader	20
Tullamore Dew	32
Tullamore Dew 12 year	50

### LIQUEUR & SHOTS

Amaretto	36
Amarula	15
Cointreau	38
Drambuie	40
Frangelico	27
Grand Marnier	58
Grappa Alexander	52
Jagermeister	26
Kahlua	26
Malibu	17
Southern Comfort	19
Southern Comfort Black	20
Tia Maria	32
Triple Sec	18
Underberg	65
Butlers Banana, Ginger, Peppermint, Strawberry	18



# PINK YOUR GIN

# PAIRING FOOD AND WINE

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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.

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.

## 34 SOUTH'S 17 DEGREES OF SEPERATION

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The French believe that wines should be served at room temperature. Now in Europe the average temperature is around 16 - 18 degrees Celsius, since their sun doesn't work half as well as ours does here and our average temperature is around 23 - 25 degrees Celsius. This is the perfect temperature to open the wine and allow it to breathe. As the wine comes into contact with oxygen, it starts a chemical reaction known as oxidization. As this process starts, it softens the wine, removing harsh characteristics, highlighting the supple fruit and revealing more aromas thereby adding to your overall enjoyment of the wine.

But why 16 - 18 degrees Celsius?

It's all about science!! The higher the temperature, the quicker the chemical reaction that takes place. So if the wine is opened at 17 degrees, the initial chemical reaction is slow, but as it heats up, the reaction speeds up. As you start to drink the wine, you'll notice how it evolves in the glass, opening up and revealing it's multi-faceted character. And you'll be enjoying it from the first glass right up to the last drop.



**And that's the 17 degrees of separation, it's half as hot as 34 degrees South, but you'll enjoy your wine twice as much.**



# 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 2007 \*\*\*\*\*

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 2014/15 \*\*\*\*

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 2017/18 \*\*\*\*\*

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

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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.



## RARE & FINE WINES - OUR FAVOURITES

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### 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.

### RED WINES

**Springfield Work of Time 2014/15** 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 unique era a different way of thinking.

**Vriesenhof 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.

**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.

**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.

**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**

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Strandveld Pofadder Bos Sauv. Blanc 2020	65
Springfield Work of Time 2014/15	75
Vriesenhof Pinotage 2009	95
Grangehurst Pinotage 2008	95
Grangehurst Nikela 2007	115
Waterford Cabernet Sauvignon 2016	125
Tokara Reserve Cabernet Sauvignon 2016	125
Newton Johnson Pinot Noir 2017/18	160
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**

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Indulge in a tasting of four fine and rare wines - Cabernet Sauvignon, Bordeaux Blend, Cape Blend 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

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## LEOPARD'S LEAP

Lookout White	36
Lookout Semi Sweet	36
Lookout Rosé	36
Lookout Red	36
Chardonnay Pinot Noir	40
Sauvignon Blanc	40
Chardonnay	40
Chenin Blanc	40
Cabernet Sauvignon	45
Merlot	45
Shiraz	45
Cabernet/ Merlot Blend	45

## MCC/SPARKLING

Leopard's Leap Chardonnay/Pinot Noir Sparkling	65
Andiamo Spritz	75
Simonsig Kaapse Vonkel	105

## WHITE

Three Peaks Sauvignon Blanc	42
Nederburg 5600 Chenin Blanc	42
Pierre Jordaan Tranquille	45
Buitenverwachting Buiten Banc	45
Durbanville Hills Sauvignon Blanc	48
Durbanville Hills Chardonnay	48
Diemersdal Sauvignon Blanc	55
Quoin Rock Namysto Sauvignon Blanc	58
La Motte Sauvignon Blanc	58
De Grendel Sauvignon Blanc	62
Knorhoek Chenin Blanc	95

## ROSÉ

Allesverloren Tinta Rosé	50
De Grendel Rosé	52
Quoin Rock Namysta Rosé	58

## RED

Nederburg 5600 Merlot	42
Van Loveren African Java Pinotage	48
La Motte Millenium	68
Durbanville Hills Collector's Reserve Merlot	75
Nederburg Heritage Heroes - The Brewmaster Bordeaux	85
Quoin Rock Namysto	90

# 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 1050 375ml 635
VEUVE CLIQUOT	1150
MOËT & CHANDON ROSÉ	1325
DOM PERIGNON	4495

## PROSECCO - SPUMANTE - SPRITZ

L L SPARKLING	265
CINZANO PRO SPRITZ	265
ANDIAMO SPRITZ	295
MILLESIMATO BRUT	415

## METHODÈ CAP CLASSIQUE

DURBANVILLE HILLS SPARKLING	255
DURBANVILLE HILLS DEMI SEC	255
SIMONSIG KAAPSE VONKEL BRUT ROSÉ	420
SIMONSIG KAAPSE VONKEL	420
PONGRÁCZ BRUT	435
PONGRACZ ROSÉ	435
VAN LOVEREN CHRISTINA	435
KNORHOEK 2015	595
QUOIN ROCK	895

# SAUVIGNON BLANC

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## 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	160
THREE PEAKS 2020	155
WELMOED	165
VAN LOVEREN	180
DURBANVILLE HILLS	205
DIEMERSDAL	215
FIRST SIGHTING	225
QUOIN ROCK NAMYSTO	230
IONA SOPHIE	235
WARWICK 1ST LADY	235
LA MOTTE	245
DE GRENDDEL	260
CEDERBERG	295
DELAIRE GRAFF COASTAL CUVÉE	375

# CHARDONNAY

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## 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	195
DE WETSHOF LIMESTONE	255
TOKARA	275
MT VERNON	375
QUOIN ROCK 2018	745

### UNWOODED

LEOPARDS LEAP	160
DIEMERSDAL	210

## CHENIN BLANC

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NIEL JOUBERT	150
LEOPARD'S LEAP	160
NEDERBURG 56 HUNDRED	165
SIMONSIG	180
MARRAS LOS TROS	195
FLEUR DU CAP	210
KNORHOEK 2019	425

## WHITE BLENDS

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LEOPARD'S LEAP LOOKOUT WHITE	155
LEOPARD'S LEAP CHARDONNAY PINOT NOIR	160
PIERRE JOURDAN TRANQUILLE	175
VAN LOVEREN ALMOST ZERO	175
BUITENVERWACHTING BUITEN BLANC	185
HAUTE CABRIERE CHARDONNAY/PINOT NOIR	245

## SEMI SWEET/LATE HARVEST

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DROSDTY HOF ADELPRACHT	115
LEOPARD'S LEAP LOOKOUT CHENIN SEMI SWEET	155

## ROSÉ

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LEOPARD'S LEAP LOOKOUT	155
ALLESVERLOREN TINTA	195
CEDERBERG	205
DE GRENDDEL	205
QUOIN ROCK NAMYSTO	230
IONA SOPHIE	235
DELAIRE GRAFF	270



## CABERNET SAUVIGNON

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LEOPARD'S LEAP	185
NEDERBURG WINEMASTERS	255
KNORHOEK 2018	595

## PINOTAGE

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VAN LOVEREN AFRICAN JAVA	195
BEYERSKLOOF	235
WARWICK 1ST LADY	265

## SHIRAZ

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LEOPARD'S LEAP	185
QUOIN ROCK 2015	1100

## MERLOT

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NEDERBURG 56 HUNDRED	170
LEOPARD'S LEAP	185
VAN LOVEREN	195
DURBANVILLE HILLS LIGHT HOUSE	285

## PINOT NOIR

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HAUTE CABRIERE UNWOODED	270
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### 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

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VAN LOVEREN RIVER RED	130
LEOPARD'S LEAP LOOKOUT RED	155
VAN LOVEREN ALMOST ZERO	175
LEOPARD'S LEAP CAB/MERLOT	185
SIMONSIG CAB/SHIRAZ	185
MARRAS TRICKSTER CINSAULT	210
ALLESVERLOREN 1704 RED	225
MARRAS PIEKENIERSKLOOF GRENACHE	245
LA MOTTE MILLENIUM	265
VAN LOVEREN RETIEF CAPE RESERVE BLEND	285
QUOIN ROCK NAMYSTO	365
NEDERBURG HERITAGE HEROES	365
STELLENBOSCH RESERVE CINSAULT	385
RUPERT & ROTHSCHILD CLASSIQUE	475
DELAIRE GRAFF BOTMASKOP	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.

