

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 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

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/Redberry	37
Hunters Dry/Gold	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
Devils Peak Lager	48	35
Devils Peak Lite	48	34

ALCOHOL FREE BEER

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

APÉRITIF

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

BRANDY

Klipdrift Export	17
Klipdrift Premium	22
KWV 3 year	17
KWV 5 year	20
KWV 10 year	29
Richelieu	18
Richelieu 10 year	28
Wellington	18

GIN

Bulldog	38
Gordons Gin	18
Hendricks	45
Stretton's	17
Stretton's Double Cut	19
Stretton's Triple Berry	19
Stretton's Wildberries	19
The Botanist	62
Wixworth	32
Cruxland	26
Woodstock	26
(Albert, Ginger, Victoria)	
Bickens	22

SHERRY

Allesverloren Port	28
Monis Dry	22
Monis Full Cream	22
Monis Medium Cream	22
Old Brown	10

VODKA

Belvedere	47
Belvedere Peach Nectar	47
Belvedere Mango Passion	47
Count Pushkin	15
Cruz V Black, Berrylicious, Pineapple	25
Russian Bear	16
Russian Bear Vanilla, Wild Berry	16
Sky Classic	24
Skyy Pineapple	24
Carvo Caramel	26

CANE

Cape To Rio	16
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RUM

Stroh 60	42
Sailor Jerry	25
Red Heart	21

TEQUILA

Espolon Silver	46
Espolon Gold	46
El Jimador Silver	28
El Jimador Gold	28
Jose Cuervo Classic, Gold	27
Jose Cuervo Tradicional Silver	35
Jose Cuervo Tradicional Gold	35

COGNAC

Bisquit VS	46
Bisquit VSOP	74
Hennessy VS	54
Hennessy VSOP	80
Remy Martin VSOP	80
Remy Martin 1738	115
Remy Martin XO	270

SPIRITS

WHISKY

Bains	30
Bushmills Original 3 year	30
Bushmills Black Bush	38
Glen Grant 10 year	48
Glen Grant 12 year	65
Glen Grant 18 year	170
Glenfiddich 12 year	52
Glenfiddich 15 year	84
Glenfiddich 18 year	145
Glenmorangie 10 year	58
Glenmorangie 12 year Lasanta	76
Glenmorangie 12 yr Quinto Ruba	85
Glenmorangie 12 yr Nectar D'or	98
Glenmorangie 18 year	155
Glenmorangie Signet	225
Grants Tripple Wood	22
Grants 12 year	40
Grants 18 year	60
Glendronach 12 year	68
Monkey Shoulder	44
Scottish Leader	20
Tullamore Dew	32
Tullamore Dew 12 year	50

AMERICAN WHISKEY

Wild Turkey Rare	30
Jack Daniels	32
Jack Daniels Tennessee Fire	32
Jack Daniels Tennessee Honey	32
Jack Daniels Tennessee Rye	34
Jack Daniels Gentleman Jack	35
Jack Daniels Single Barrel	58
Woodford Reserve	48

LIQUEUR & SHOTS

Amarula	15
Schnapps Sour Monkey	15
Triple Sec	16
Butlers Banana, Ginger, Peppermint, Strawberry, Blue, Cherry	16
Southern Comfort	19
Southern Comfort Black	20
Kahlua	26
Frangelico	27
Jagermeister	28
Tia Maria	32
Amaretto	36
Cointreau	38
Grappa Alexander	52
Grand Marnier	58
Underberg	65

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.

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

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.



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.



RARE & FINE WINES - OUR FAVOURITES

	Bottle	Glass
WHITE WINES AND ROSÉ		
Harry Hartman "Church" Chenin Blanc 2020 100% whole bunch pressed grapes, matured 11 months in 100% French oak barrels. Tropical aromas like kiwi and guava, a tangy acidity and pronounced intensity.	445	105
Whispering Angel "Cotes de Provence" Rosé 2020 Made from Grenache, Cinsault and Vermentino, its pale colour and rewarding taste profile is full and lush while being bone dry with a smooth finish. Premium Rosé that you can drink from midday to midnight.	525	125
RED WINES		
Springfield Work of Time 2015 A Bordeaux blend of great beauty. Cabernet Franc is the dominant varietal with Cab Sauvignon, Merlot and a touch of Petit Verdot. Visit Springfield - a unique era a different way of thinking.	285	68
Newton Johnson Full Stop Rock 2019 This vintage confirms how irresistible cool-climate Syrah-dominated blends can be in showing that gorgeous mix with Grenache and Mouvedre. Punchy in its attitude, while sophisticated in flair.	295	70
Cederberg Shiraz 2015 Savoury, hearty and robust, this gloriously rich and concentrated South African Shiraz shows just how magnificently the country handles this varietal.	345	82
Grangehurst Pinotage 2008 24% Pinotage with the same amount Shiraz, 34% Cabernet Sauvignon and 8% Merlot fermented separately in barrels for 28 months and only released a decade later.	365	87
Vriesenhof Pinotage 2009 The best Pinotage that Jan Boland Coetzee has produced The cherry, the mild pepper, the chew tobacco, the harmony. A great discovery.	365	87
La Motte "Pierneef" Syrah 2015 94% Syrah and 6% Viognier, matured in barrels for 14 months, plus another 4 after blending. Tight, concentrated tannins combined with spicy, intense flavours to produce a wine full of complexity.	425	101
Vriesenhof Kallista 2017 A classic Bordeaux blend driven by Cabernet Franc, the 2017 is different from previous vintages to focus toward drinkability at a younger age, to make it accessible to those who are disinclined to storing wines for extended periods.	445	106
Grangehurst Nikela 2007 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.	445	105
Waterford Estate Cabernet Sauvignon 2016 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.	495	118
De Grendel Rubaiyat 2016 The farm's flagship red of 62% Petit Verdot, 30% Cabernet Sauvignon and dollops of 4% Merlot and 4% Malbec. Full bodied and dense, aged in French oak barrels for 18 months and great potential for a graceful long term evolution.	545	130

RARE & FINE WINES - OUR FAVOURITES

Newton Johnson Pinot Noir 2018	625	148
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.		
The High Road Classique 2017	785	186
The Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec grapes for this blend were sourced from low yielding trellised vineyards in Stellenbosch. These vines contribute to increased concentration of flavour in the wine.		
The High Road Directors Reserve 2017	785	186
This is not your everyday wine. From the moment you pick up the bottle and pull the cork, it announces itself with a dominant presence. Cabernet Sauvignon led, Bordeaux-style blend. Expressive, intense and multi-dimensional.		
Cedarberg 5 Generations Cabernet Sauvignon 2016	835	199
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.		
Bouchard Finlayson Pinot Noir 2015	865	205
2015 was cited as a vintage of "pure luxury", this vintage is medium dark with black-red colour. It reveals an explosive nose of red fruits, whilst the palate projects cranberry and plum. Trophy winning quality, with considerable aging potential.		

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, 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

LEOPARD'S LEAP

Lookout White	37
Lookout Semi Sweet	37
Lookout Rosé	37
Lookout Red	37
Chardonnay Pinot Noir	40
Sauvignon Blanc	40
Chardonnay	40
Chenin Blanc	40
Cabernet Sauvignon	45
Pinotage	45
Merlot	45
Shiraz	45
Cabernet/ Merlot Blend	45

MCC/SPARKLING

Cinzano Pro Spritz	55
Leopard's Leap Sparkling Cuvee Brut	55
Leopard's Leap Chardonnay/Pinot Noir Sparkling	55
Andiamo Spritz	60
Graham Beck Brut NV	103
Graham Beck Brut Rosé	103

WHITE

Three Peaks Sauvignon Blanc	38
Cape Portrait White	42
Van Loveren Sauvignon Blanc	42
Van Loveren Daydream Chardonnay/pinot Noir	45
Pierre Jordaan Tranquille	45
Buitenverwachting Buiten Banc	45
Durbanville Hills Sauvignon Blanc	48
Durbanville Hills Chardonnay	48
Diemersdal Sauvignon Blanc	52
Guardian Peak Chenin	55
Steenberg Sauvignon Blanc	58
Durbanville Hills Collectors Reserve Chardonnay	58
La Motte Sauvignon Blanc	58
Mullineux Kloof Street Chenin	60
De Grendel Sauvignon Blanc	62
Quoin Rock Namysto Sauvignon Blanc	70
Waterford Elgin Sauvignon Blanc	75
Knorhoek Chenin Blanc	98

ROSÉ

Nederburg Rosé	48
De Grendel Rosé	50
Waterford Estate Rose-Mary	65
Quoin Rock Namysta Rosé	70

RED

Cape Portrait Red	42
Van Loveren River Red	43
Van Loveren Merlot	45
Van Loveren African Java Pinotage	45
Guardian Peak Shiraz	55
La Motte Millenium	65
Durbanville Hills Collector's Reserve Merlot	70
Quoin Rock Namysto	92
De Grendel Shiraz	115

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

MOËT & CHANDON NV	750ml	895
	375ml	550
VEUVE CLIQUOT		1250
MOËT & CHANDON ROSÉ		1100
DOM PERIGNON		5250

PROSECCO - SPUMANTE - SPRITZ

LEOPARDS LEAP SPARKLING	260
LEOPARDS LEAP SPARKLING CUVÉE BRUT	265
CINZANO PRO SPRITZ	265
ANDIAMO SPRITZ	295
MILLESIMATO BRUT	415

METHODÈ CAP CLASSIQUE

DURBANVILLE HILLS SPARKLING	255
DURBANVILLE HILLS SPARKLING ROSÉ	255
SIMONSIG KAAPSE VONKEL BRUT ROSÉ	425
SIMONSIG KAAPSE VONKEL BRUT	425
PONGRÁCZ BRUT	435
PONGRACZ BRUT ROSÉ	435
GRAHAM BECK BRUT NV	515
GRAHAM BECK BRUT ROSÉ NV	515
KNORHOEK 2015	595
QUOIN ROCK 2014	1145

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.

THREE PEAKS 2020	155
LEOPARDS LEAP	160
VAN LOVEREN	175
DURBANVILLE HILLS	205
DIEMERSDAL	215
FIRST SIGHTING	230
IONA SOPHIE	235
WARWICK 1ST LADY	240
LA MOTTE	245
DE GRENDDEL	260
THELEMA	265
QUOIN ROCK NAMYSTO	295
CEDERBERG	310
WATERFORD ELGIN	310
STEENBERG	365
DELAIRE GRAFF COASTAL CUVÉE	385

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.

UNWOODED

LEOPARDS LEAP	160
DIEMERSDAL	215
HAUTE CABRIERE	225

WOODED

DURBANVILLE HILLS	195
DURBANVILLE HILLS COLLECTORS RESERVE	245
TOKARA	275
DE WETSHOF FINESSE	360
MT VERNON	375
QUOIN ROCK 2018/2019	755

CHENIN BLANC

NIEL JOUBERT	150
SIMONSIG	185
FLEUR DU CAP	210
MARRAS PIEKENIERSKLOOF	215
GUARDIAN PEAK	230
MULLINEUX KLOOF STREET	255
KNORHOEK 2019	425

WHITE BLENDS

LEOPARD'S LEAP LOOKOUT WHITE	155
LEOPARD'S LEAP CHARDONNAY PINOT NOIR	160
PIERRE JOURDAN TRANQUILLE	175
CAPE PORTRAIT WHITE	175
VAN LOVEREN DAYDREAM CHARDONNAY/PINOT NOIR	190
BUITENVERWACHTING BUITEN BLANC	190
HAUTE CABRIERE CHARDONNAY/PINOT NOIR	250

SEMI SWEET/LATE HARVEST

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

ROSÉ

LEOPARD'S LEAP LOOKOUT	155
NEDERBURG	205
CEDERBERG	210
DE GRENDDEL	210
HAUTE CABRIERE	225
WATERFORD ESTATE ROSE-MARY	265
QUOIN ROCK NAMYSTO	295

CABERNET SAUVIGNON

LEOPARD'S LEAP	185
NEDERBURG WINEMASTERS	255
KNORHOEK 2018	595

PINOTAGE

LEOPARD'S LEAP	185
VAN LOVEREN AFRICAN JAVA	190
WARWICK 1ST LADY	265

SHIRAZ

LEOPARD'S LEAP	185
GUARDIAN PEAK	230
ZONNEBLOEM	260
SARONSBERG PROVENANCE	285
DE GRENDDEL	475
QUOIN ROCK 2016	1100

MERLOT

NEDERBURG 56 HUNDRED	160
LEOPARD'S LEAP	185
VAN LOVEREN	190
DURBANVILLE HILLS COLLECTORS RESERVE LIGHT HOUSE	285

PINOT NOIR

HAUTE CABRIERE UNWOODED	275
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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

VAN LOVEREN RIVER RED	145
LEOPARD'S LEAP LOOKOUT RED	155
CAPE PORTRAIT RED	175
LEOPARD'S LEAP CAB/MERLOT	185
SIMONSIG CAB/SHIRAZ	185
MARRAS TRICKSTER CINSAULT	210
MARRAS PIEKENIERSKLOOF GRENACHE	245
LA MOTTE MILLENIUM	265
NEDERBURG DOUBLE BARREL RESERVE	285
HAUTE CABRIERE ARNIM FAMILY RESERVE	375
QUOIN ROCK NAMYSTO	385
RUPERT & ROTHSCHILD CLASSIQUE	475
QUOIN ROCK RED 2016	1100

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.

