



vineyard hotel & spa
the perfect setting

T H E  G A R D E N L O U N G E

wine list & cocktails

welcome

The Vineyard Hotel & Spa is positioned in close proximity to the spectacular Constantia Valley and Cape winelands. The selection we have chosen pays specific tribute to the world-class winemakers of these regions.

You are most welcome to visit our 100 vines along the Liesbeek River.

Jan van Riebeeck planted the first vines in the Cape in 1655,
also along the Liesbeek River.

Should you require assistance with your selection or more detail on a specific wine style or wine, kindly request the assistance of our sommelier, Christopher Wiehe.



indicates organic wines



indicates the Vineyard Hotel & Spa's five wine partners -
Klein Constantia | Simonsig | Meerlust | Warwick | Waterford

champagne

guy charbaut nv [mareuil-sur-ay]	135	660
the nose shows red berry fruits with a good mousse that is vibrant on the palate, balanced with a long finish.		
demoiselle nv [reims]		670
fresh citrus flavours balanced with yeasty undertones with a fresh crisp finish.		
billecart salmon brut réserve nv [mareuil-sur-ay]		895
finesse and elegance of pear and blackberry with hints of citrus fruit.		
dom perignon 1990 [épernay]		2500
an aged classic! buttery hazelnut almond and brioche nose with creamy textured tart pear hazelnut palate from a stunning vintage showing endless ageing potential.		

cap classique



simonsig kaapse vonkel 2007 [stellenbosch]	38	170
freshly baked biscuity bread aromas with full intense flavours and an elegant finish.		
graham beck cuvée brut nv [robertson]		195
chardonnay-pinot noir blend with sumptuous red berry flavours.		
pierre jourdan belle rose nv [franschhoek]		250
classic elegant with vivid palate of raspberries and strawberries and a fine mousse.		

sparkling wine

beyerskloof pinotage brut rosé 2008 [stellenbosch]	35	160
lightly earthy strawberry aromas sweetly fruited but dry and fresh with wonderful notes of cherry.		
nederburg cuvée brut nv [paarl]		140
dry sparkling crowd pleaser with lots of zesty flavour and a good mousse also low in alcohol		

white wine

popular cape white blends and other varietals

boschendal le bouquet 2009 [franschhoek]	25	95
a lightly textured off-dry blend – delightfully aromatic with full flavours.		
buitenverwachting buiten blanc 2008 [constantia]	27	105
excellent harmonious complexity of sauvignon blanc and chenin blanc with grassy notes with fruity hints of fig.		
hartenberg weisser riesling 2007 [stellenbosch]		130
lovely aromatics, floral scents, jasmine and muscat tones and a balanced just off-dry finish.		

sauvignon blanc

 stellar organics 2009 [olifants river]	25	95	
good grassy notes with granadilla and a firm crisp finish.			
 waterford pecan stream 2009 [stellenbosch]	28	110	
enticing lighter styled sauvignon with cool climate flavours of fig and asparagus with a zesty finish.			
paul cluver 2008 [elgin]	42	160	
restrained minerality with green bell peppers and cut grass notes with hints of granadilla and grapefruit on the palate.			
 simonsig sunbird 2009 [stellenbosch]		130	
very memorable with lots of bold gooseberry cut grass and bell pepper flavours.			
 klein constantia the vineyard's 115 celebration			
		2009 [constantia]	190
vivid aromas and flavours of guava and nettles in harmony with a long crisp finish.			
 warwick professor black 2009 [stellenbosch]		195	
perfectly balanced between tropical ripeness and cooler climate crispness for a well rounded flavoursome wine.			

white wine (continued)

chenin blanc

kleine zalze 2009 [stellenbosch] 25 95

from bush vines with lots of quince and melon flavours with a refreshing acidity for a dry finish.

ken forrester petit 2009 [stellenbosch] 31 120

flavours reminiscent of lime, apple and green melon mélange with loads of freshness.



waterford pecan stream 2009 [stellenbosch] 100

lighter styled with good weight and mouth feel with a dry finish.



lazanou organic 2008 [wellington] 145

from organic vineyards – feisty, from old vines – assertive, ripe with peachy flavours.

chardonnay

unwooded

paradyskloof 2009 [stellenbosch] 34 130

clean, fresh lime and citrus character with a refreshing mineral palate.

de wetshof bon vallon 2008 [robertson] 140

sa's first unwooded chardonnay – soft and approachable, fresh and limey with touch of chalkiness.

wooded

backsberg 2007 [paarl] 35 135

ripe intense apricots almonds and cream combined with butterscotch balanced by fresh acidity and long smooth finish.



waterford 2008 [stellenbosch] 215

lemon fruit with hints of minerality and buttery oak richness.

rosé & blanc de noir

overgaauw shepherds cottage rosé 2008 [stellenbosch] 22 80

red berry and rhubarb flavours with a pleasant off-dry finish, made from pinotage.

boschendal blanc de noir 2009 [franschhoek] 25 95

light pretty uncomplicated wine offers delicate red berry perfume with just off-dry finish from pinot noir and chenin blanc.

delaire rose 2009 [cederberg] 31 120

strawberry marshmallow cassis and white pepper aromas. palate of boiled sweets and blackberry cheesecake made from mourverdre.

red wine

blends

-  **simonsig adelberg 2008** [stellenbosch] **31** 120
ripe berry fruit aroma with delicious spicy vanilla backdrop.
-  **kc klein constantia cabernet merlot 2006** [constantia] **37** 140
tasty berry mixed blend with black fruit aromas
– well structured wine with lengthy chunky tannins.
-  **meerlust red 2002** [stellenbosch] 235
intense cassis and mocha on the nose, followed by juicy plum,
cassis and fine silky tannins and good length on the palate.

merlot

- le riche leef op hoop 2004** [stellenbosch] **25** 95
soft and accessible frame and soft tannins with meaty,
coffee and plum flavours.
- delheim 2006** [stellenbosch] **42** 160
attractive mulberry leaf, cedar aroma with pleasing flavours
and smooth tannins on the finish.
- overgaauw 2003** [stellenbosch] 195
savoury plum and cocoa fruit framed by good balanced oak,
medium bodied, with fine and velvety tannins.
- jordan 2007** [stellenbosch] 225
opulent plum and rich mocha flavours with a long persistent finish.

shiraz

- excelsior paddock 2007** [robertson] **31** 120
ripe red fruits with sweet liquorice, touch of spice and soft tannins.
- porcupine ridge syrah 2008** [franschhoek] **35** 135
ripe up-front fruit bursting with spice black fruit full-bodied
pepper-rich.
- nederburg wine masters reserve 2006** [paarl] 150
fresh balanced structure filled with plums and sweet red berry
fruit, touch of spicy oak on finish.
- nederburg manor house 2007** [paarl] 195
spicy red fruit, coffee and leather built on smooth yet with
a light grip on the finish.
-  **waterford kevin arnold 2005** [stellenbosch] 295
black cherry with hints of mocha and spice backed by full,
rich and elegant finish.

red wine (continued)

pinot noir

- hoopenberg 2007** [stellenbosch] 49 195
well made wine that is rich in cranberry and cherry flavours that burst on the palate, counterpoised with a delicate long finish.
- haute cabrière 2005** [franschhoek] 275
crushed black cherries, raspberry and strawberry fruits with touch of mocha and floral sweetness.

pinotage

- beyerskloof 2008** [stellenbosch] 33 125
extraordinary quality of cherry banana character with light ripe tannins from the king of pinotage.
- altydgedacht 2005** [durbanville] 35 135
full of meaty and savoury flavours with hints of dark plums and velvety smooth tannins.
-  **simonsig 2006** [stellenbosch] 37 140
rich with bramble fruits and a long lasting finish - always smoothly appealing.
-  **stellar organics sensory collection 2004** [olifants river] 165
finely textured wine backed by a collection of ripe fruit flavours, especially berries on the palate.
-  **warwick 2008** [stellenbosch] 230
fresh and juicy with smoke and dark berry concentration with solid tannins. 14 months in oak.

cabernet sauvignon

- ruitersvlei 2005** [paarl] 25 95
succulent ripe blackberry flavours inviting cedarwood nose and a long clean finish.
- villiera 2007** [stellenbosch] 37 140
classic berry fruit with underlying savoury oak which is well structured.
-  **warwick first lady 2007** [stellenbosch] 39 150
good upfront blackcurrant aromas, supported by complex undertones of cherry and chocolate for a long pleasurable finish.
-  **waverley hills organic 2005** [tulbagh] 195
medium bodied with blackcurrant and ripe fruit that follow through the palate.
- springfield whole berry 2006** [robertson] 215
succulent cherries, whiffs of herbs and finished with the usual stellar quality.
-  **klein constantia the vineyard's 115 celebration** 270
2007 [constantia]
classic cooler climate cabernet with seamless integration of red fruit pencil shavings and soft tannins with a long finish.

cocktails

classics

cosmopolitan	30
vodka shaken cold with triple sec, a fresh squeeze of lime, cranberry juice and a zest of orange.	
margarita	35
made with the fine tequila from olmeca black, this fine classic drink can be enjoyed anytime of day frozen or straight up.	
martini	32
how do you take yours? vodka, gin, dry, wet, dirty?	
try our fruitinis for a change –	45
raspberry, strawberry, pineapple, apple, peach.	
white chocolate martini	38
the slick, elegant way to combine two favourites that comprise this silky drink filled with crème de cacao, bailey's irish cream, vanilla vodka and a splash of chocolate syrup.	
lady anne	38
vodka shaken cold with a splash of chenin blanc, fresh lime, vanilla extract and a unique white peach purée, all brought together and finely strained into a martini glass.	
caipirinia	40
brazilian cachaca rum muddled with lime wedges and raw sugar cane syrup served short with crushed ice and a lime garnish.	
frozen fruit daiquiri	40
a frozen fruity sensation with havana rum, a squeeze of lime juice and your choice of fruit – strawberry, pineapple or banana.	
cherry lane	45
baileys irish cream shaken cold with frangelico hazelnut liqueur, cherry syrup extract and double cream finely strained with a chocolate dusting.	
mojito	48
the cuban favourite. havana rum muddled then shaken with lime wedges and fresh mint leaves and sugar cane syrup and finished with plenty of crushed ice and a splash of soda water.	
long island choice	
the unforgettable blend of five fine white spirits keyed together with your choice of your favourite mixer. go traditional, go fruity or go crazy!	
coke	49
cranberry	58
red bull	75

cocktails (continued)

classiques

the following cocktails are method cap classique based with simonsig kaapse vonkel

- kir royale** 45
crème de cassis blended with kaapse vonkel.
- bellini** 48
white peach purée and gomme syrup and a peach liqueur charged with kaapse vonkel.
- rossini** 48
a burst of strawberry syrup and strawberry purée mixed with kaapse vonkel.

vineyard cocktails

- pineapple and ginger virgin** 25
pineapple juice, vanilla syrup, mint, fresh ginger, shaken cold over a tall glass of ice.
- apple and cranberry cooler** 28
apple juice, cranberry juice, a squeeze of fresh lime, shaken cold and served tall.
- prickly pear** 45
an autumn delight with pear vodka, apple juice, fresh lime juice and cinnamon syrup to make it prickly. a cocktail for the open fire.
- lemon drop** 45
something for the sour taste with citron vodka spruced up with a little cointreau and freshly squeezed lemon juice to prime up those taste sensations.
- dark and stormy** 48
turn out the lights for a flavour extravaganza when we take a dark havana rum and combine it with ginger beer, fresh lime and a hint of angostura bitters.