

TLT

WINE LIST

CHAMPAGNE

veuve cliquot yellow label nv (dry)
(description)

955 -

moet et chandon n/v
(description)
800

MÉTHODE CAP CLASSIQUE

pierre jourdan cuvée belle rosé

198 -

a tinge of salmon pink with a pleasing fine mousse & an elegant dry finish.
100% pinot noir. 3½ stars john platter 2009

villiera tradition brut nv

166 -

refreshing, flavourful styling, dry & lively, lightly rich & bottle fermented.
blend of chardonnay, pinot noir & pinotage. 3½ stars john platter 2009

pongracz
155
(description)

SPARKLING WINE

vendange vin blanc – robertson winery

80 -

sweet sparkling white. aromatic & fruity with wonderful floral notes.
Light in alcohol (7.5%)

lambrusco dry sparkling (italian)

lumbrusco semi-sweet sparkling (italian)


ROSÉ WINES

250 ml 750 ml

de grendel rosé

(description)

3+ stars john platter 2009

 23 - 70 -

boschental blanc de noir

an off-dry wine with ripe strawberry & cherry flavours.

80 -

WHITE WINE BLENDS

pierre jourdan tranquille

low alcohol blend of chardonnay & pinot noir. gentle & elegant with a pink blush. 2½ stars john platter 2009

78 -

boschental blanc de blanc

blend of sauvignon blanc with a hint of chardonnay. 3 stars john platter 2009

80 -

flagstone noon gun

crisp blend of chenin & sauvignon blanc. Sweet fruit with a creamy sensation on the palate & a zesty lingering finish. (star rating ?)

85 -

WHITE WINE CULTIVARS

250 ml 750 ml

avondale chenin blanc

ripe tropical flavours, herbaceous undertones with hints of fynbos .
3½ stars john platter 2009

78 -

fish hoek sauvignon blanc

tropical fruit salad spiked with a sweet & sour twist of lime mingles with a
good green fig & nettle intensity. 3 stars john platter 2009

69 -


tokara zondernaam

99

(description) 4 stars

porcupine ridge sauvignon blanc

made by marc kent, diners club wine maker of the year 2007
bold & refreshing with lashings of gooseberries & fresh intensity.
3 stars john platter 2009

 28 - 85 -


fryers cove sauvignon blanc

medium bodied with stunning aromas & flavours of gooseberry, litchi &
green figs. enjoy with salads, fish & creamy pasta. 4½ stars john platter 2009.

170 -

rietvallei natural chardonnay - unwooded

elegant & fruity with fresh citrus fruit & apple flavours.
3 stars john platter 2009

 28 - 84 -

glen carlou chardonnay - wooded

full bodied & refreshing with juicy apple flavours & well integrated oak.
gold medal, decanter wine show, London 2008. 4½ stars john platter 2009.
gold medal German mundus vini 2008

150 -

RED WINE CULTIVARS

- porcupine ridge cabernet sauvignon** 102 -
made by marc kent, diners club wine maker of the year 2007.
mixed berries with well integrated oak flavours. a serious wine with great ageing potential. 3½ stars john platter 2009
- glen carlou cabernet sauvignon** 165 -
intense, fruit-driven wine with aromas of nutmeg, cloves & aniseed backed up with vanilla spice. flavours of mulberry, raspberry & herbal notes enter with a crisp acidity. 4 stars john platter 2009. Decanter 2008 - 90 points.
- villiera merlot** 125 -
achieved several gold & double gold awards. rich & spicy with forthcoming aromas of berry fruit & spice - matured in french oak. 3 stars john platter 2009
- de grendel merlot**
154
4 star john platter 2009
- landskroon pinotage** 95 -
medium to full bodied, sweet raspberry, cherry fruit & vanilla spiciness with french oak finish. santé classic wine trophy 2006 - silver medal.
3 stars john platter 2009
- hidden valley pinotage** 140 -
a big wine, broad & ripe. quite dry with rounded flavours & that pinotage sweetness on the end. michelangelo, gold medal 2004, silver medal 2005.

4 stars john platter 2009

T L T
102 -

brampton shiraz

earth, pepper-spice & hints of dark chocolate support the richness of ripe fruit. iwc 2006 - gold medal, winemakers' choice diamond awards 2006 - diamond. international wine & spirit competition (iwsc) 2006 - silver

boland shiraz reserve no. 1


180 -

full-bodied, rich & intense with spicely, smokey & some floral aromas.
4½ stars john platter 2009

RED WINE BLENDS


250 ml 750 ml

arnim sauvignon rouge

 27 - 82 -

blend of cabernet sauvignon & sauvignon blanc, innovative (for those who thought they didn't enjoy red), light red, smooth, fruity, easy drinking.

glen carlou tortoise hill red

 32 - 97 -

delicious blend of merlot, shiraz, cabernet sauvignon, zinfandel, malbec, petit verdot & mourvedre. aromas of strawberry, chocolate & cinnamon with ripe red berry flavours. michelangelo awards 2007 - gold medal.
3 stars john platter 2009.

glen carlou grand classique

199 -

classic bordeaux blend, aromas of sandalwood, fresh cassis berries & dark bramble fruit. gold medal michelangelo awards 2006. gold medal German mundus vini 2008. wine spectator 2009 - 90 points. - 4 stars john platter 2009

WINE BY THE GLASS 250ML

silver sands dry white

 18 -

a vibrant blend of classic whites, with tropical fruit salad flavours.
fresh, full & fruity. enjoy with salads & seafood.

silver sands semi-sweet

 18 -

This fruity wine is easy drinking & can be enjoyed at all occasions.

ideal with spicy dishes.



silver sands dry red

a luscious blend of ripe, red berry fruits from classic varietals.
soft & juicy; a genuine all-rounder. great with red meat dishes.

ALLA VOSTRA SALUTE!

FOOD & WINE PARTNERSHIPS

Eating good food is one of life's greatest pleasures, & drinking good wine is another. For your dining enjoyment we have matched our wonderful dishes with choices from the world of wine.

champagne, méthode cap classique & sparkling wines

don't just drink these wines at special occasions, they are suitable as an aperitif or with fresh salads, seafood & hazelnut meringue

chardonnay

delicious with deep fried calamari, prawns, panzarotti, mussels & chicken breasts

chenin blanc & sauvignon blanc

ideal with salads, tagliatelle artichoke, grilled calamari & grilled spring chicken

pinot grigio / gris - one of italy's most widely planted white cultivars

compliments spaghetti gamberi & line fish

blended white wine - some of the world's finest wines are blended

dry & off-dry white blends - salads, tagliatelle & line fish
semi sweet blends - ideal with grilled scallops

rosé

off-dry rosé - compliments salads & pork medallions

cabernet sauvignon

perfect with beef fillet, rump & t-bone

merlot

ideal with spaghetti bolognese, beef fillet, rump & t-bone

pinotage

compliments spaghetti bolognese & pork medallions

TLT

shiraz

delicious with smoked springbok carpaccio, spaghetti bolognese, beef fillet, rump & t-bone

red wine blends

enjoy with smoked springbok carpaccio, spaghetti bolognese, beef fillet, rump & t-bone