

Non-alcoholic

Ega by Fairview R90
Combining the vibrant flavours of grapes, pomegranates and Rooibos, this crisp and zesty drink made in the Western Cape Wine lands is an excellent alternative to white wine with a meal. It's fresh and fruity and the colour of Rose. Wondrously refreshing.

Wine by the glass

Dry White – Man Vintners Chenin Blanc 2009 Glass: 18 Btl: R70
Super good value Chenin here. Typical pear and guava flavours with a rich mouth feel. A touch of sweetness is balanced by refreshing acidity. Very versatile for food, a good match for the Bobotie or Dovi.

Semi Sweet White – Altydgedacht Chatelaine 2009 Glass: 18 Btl: R70
This Semi-sweet wine uses 100% Gewürztraminer, and is a perfect match for some of our more spicy dishes. The sweet litchie and tropical fruits with a hint of spice compliments our vegetable curry wonderfully.

Dry Red – Man Vintners Pinotage 2008 Glass: 18 Btl: R70
Man Vintners say this wine is good for a “Roo Stew”, lacking Kangaroos in Africa we suggest you pair this red-berry filled and gently spiced Pinotage with our Springbok-Kudu Stew instead. But it will happily go with our other game dishes as well.

Method Cap Classique

SIMONSIG Kaapse Vonkel 2007 R150
The ‘Kaapse Vonkel’ (meaning Cape Sparkle) is a wonderfully dependable bubbly. Its biscuity lemony goodness with a mix of fresh and baked apples is a perfect way to start your meal, to finish it, or even have half way through.

MÔRESON Blanc de Blanc R180
A fresh and fruity nose with whiffs of brioche, followed through to the palate with a dry finish. Great as an aperitif or with any of our salads.

GRAHAM BECK Brut R185
A famous little tippie this, Madiba celebrated with it after his 1994 election win just as Obama did with Michelle in 2009. You might not be celebrating an historic election victory, but being in Cape Town is reason enough to celebrate. Enjoy the yeasty nose with bits of apple and the refreshingly fine mousse. Raise a glass to Madiba and Obama

MÔRESON Brut Rose R200
A truly South African Brut Rose, this pink little number is made from 100% Pinotage which gives it a pretty pink colour. Raspberries, strawberries are what this wine's about, with a savoury touch on the finish.

Rose

BACKSBERG 2009 R70
A wine for steamy nights and sunny days, fresh strawberries and raspberries with good acidity which balances the morish smidgen of sweetness.

ALTYDGEDACHT 2009 R80
A Rose made from Cabernet Franc that offers red fruits, raspberries and a little red cherry on the palate, the finish is dry with a touch of spice. Lovely as an aperitif or paired with our Moroccan prawns.

HERMANUSPIETERSFONTEIN 2009 R95
Don't be put off by the long name (we battle to pronounce it as well); this is South Africa's first Rose to be made with all five Bordeaux varieties. A complex wine showing cherries, black berries and mulberries, with some spice given by a touch of French oak.

Sauvignon Blanc

NITIDA 2009 160
A truly delicious Sauvignon Blanc, the flavours are complex with nettle and herbs mixing it up with some pineapples and melon, there are also the typical tinned peas and grassy notes. Catch of the day is a safe bet, but also try it with the Feta and Biltong Salad.

ERNST & CO R100
Zesty with aromas of lemongrass and fresh honeysuckle melon; a tropical styled Sauvignon Blanc with crisp acidity balancing the finish.

WARWICK Professor Black 2009 R170
Mama's favourite Sauvignon Blanc. Greeted by a rich mouth feel you then experience concentrated tropical and citrus fruits dancing on your palate; the acidity brings it all together begging you to come back for more. Works with our fish and salads. Advice: Order two bottles.

ELGIN VALLEY VINEYARDS 2008 R155
This cooler climate Sauvignon Blanc is all about the grapefruit. Imagine eating a grapefruit lying on a freshly cut lawn whilst sucking on some flint. Racy, intense and new world, an exciting wine.

Bukettraube

Cederberg 2009 R125
A bit of a mouthful to pronounce but it's absolutely superb with a mouthful of curry. A semi-sweet wine that is balanced wonderfully by the bracing acidity. Aromatics of dried peaches and flowers, the palate is round with peach and a drop of honey. Delicious.

Chenin Blanc

KLEINE ZALZE Bushvines 2008

R85

Mama's great value Chenin. A medium to full bodied Chenin with typical flavours of pear, guava and pineapple. With a year in the bottle the wine is becoming richer showing scrumptious straw character, but still retains its crisp finish. Great with our Bobotie or Malagasy fish.

GROOTE POST 2009

R90

This Chenin has been gaining accolades since its release. From bush vines on the West Coast, this cool climate Chenin Blanc shows green apple amongst the tropical fruits and provides great length. If you're a Sauvignon Blanc drinker looking for something different, this is your wine. Trust Mama. Goes well with Crocodile.

MOOIPLAAS 2009

R85

Smell the dried fruits and beeswax on the nose and then taste the tropical fruits riding on a rich and full mouth feel that is superbly balanced with some minerality. If you are having the mussels, order this wine. They go together like a horse and carriage; you can't have one without the other.

RAATS Original Chenin 2009

R130

Created with the idea of showcasing Chenin Blanc's unadulterated flavours this is a top-class unwooded Chenin. Tropical fruits abound with hints of ginger and a crisp mineral finish. A top performer abroad this Chenin is flying South Africa's flag proudly. It will pair nicely with our salads, fish, prawns or Bobotie.

Kleine Zlaze Barrel Fermented 2008

R135

Mama always eats with this wine at the table. The peach and slightly honeyed nose gives way to layers of ripe apples and pears on the palate. The judicious oaking gives the wine a rich and creamy mouth feel with a balancing acidity. This wine pairs with so much: Curries, fish, Bobotie, and all the vegetarian dishes. Eat, sip, enjoy.

Chardonnay

BACKSBERG 2007

R120

A classy chardonnay that is elegant through its restrained oaking; you find marzipan and apricots on the nose that follow through to the palate with a long finish and refreshing acidity. Great with crocodile or the Zimbabwean Dovi.

DE WETSOF Limestone Hill (unwooded) 2009

R110

An unwooded example from one of South Africa's top Chardonnay producers. Granny smith apples and lemony lime aromas upfront that follow through on to the palate with the addition of some slight tropical flavours and a grainy, slightly nutty finish. Perfect pairing for our Feta and Biltong Salad.

WARWICK 2008

R250

This example has spent more time in oak and as such there are more pronounced toasted aromas and flavours of marzipan coconut and vanilla, beneath which the citrus flavours of lime and orange peel come through. The acidity keeps the rich oak in check allowing for a clean mouth feel and lingering flavours. A good match for the Crocodile Kebabs

Riesling

JACK & KNOX Frostline 2007

R130

Typical Riesling nose, very flinty and mineral with a sensation of being sweet even though the wine is dry on the palate. Well balanced with a full mouth feel, concentrated flavours and good acidity. Floral with hints of coriander and crunchy apples. Excellent with our curries, best with the prawn.

Pinot Grigio

STORMHOEK 2009

R90

A refreshing quaffer with low alcohol and crisp cleansing acidity. The perfect wine to quench your thirst between dancing sessions with the Marimba bands. This will go nicely with our salads.

White Blends

GROOTE POST Old Mans White 2009

R85

A superb easy going white blend of Sauvignon Blanc, Chenin Blanc and Semillon. Crunchy green apples with a lemon and lime twist. A no brainer choice for something to sip on while bopping your head to the Marimba bands.

POST HOUE Bluish White 2009

R95

A blend where Chenin Blanc is the driver and Sauvignon Blanc is in the passenger seat giving directions. The Chenin offers the tropical fruits of pineapple, guava, while the Sauvignon Blanc gives the wine a grassy edge. Good with Fish, Moroccan Prawns, and the Vegetable Curry.

LAMMERSHOEK Roulette Blanc 2007

R180

A Mediterranean styled white blend of Chardonnay and Chenin Blanc. This is wondrous wine, the colour of gold with layer upon layer of aromas and flavours. A rich and textured mouth feel and tight acidity give the wine excellent length. Savour this wine as it opens up in the glass tremendously.

Pinot Noir

HOOPENBERG 2007

R170

Traditional Pinot Noir lovers might find this wine a little too fruity for their palates, but this warm climate Pinot Noir is a delicious juicy blend of strawberries and raspberries with a touch of oak spice. Goes well with most of red meats, but a personal favourite of Mama is to drink this along side a juicy Springbok steak.

Cabernet Sauvignon

WARWICK First Lady 2007

R125

An easy going Cabernet named after South Africa's First Lady of Wine, Norma Ratcliffe owner and first wine maker at Warwick. Dark berries and prunes on the nose that are followed through to the palate with slightly sweet oak spice. The tannins are restrained and complimentary. Great with a rump steak.

MOOIPLAAS 2002

R160

This is a full bodied complex wine with a minty herbaceous nose accompanied by notes of cassis and black berries. A rich palate with well integrated oak and slight wood spice. Good with a T-bone, Lamb Chops, or the Mixed Frill.

Edgebaston 2006

R200

A minty nose with some mocha notes the palate is dense and the mint follows through alongside blackberries and Cassis. A classy Cabernet with a long finish. Pair this with the Kudu or Ostrich.

Rijks 2004

R240

A big and serious Cabernet. The nose is aromatic and complex, showing lead pencil and liquorice. Fine tannins and well integrated oak give a luxurious finish. Best complimented by a big juicy steak, or go the whole warthog and pair it with the Mixed Grill.

Merlot

NOBLE HILL 2005

R135

Smoky aromas with a mix between dark and red berries underneath, the palate offers plums with a touch of stewed prune and fine gentle tannins. A cracker with the Lamb Pot Roast.

ERNST & CO 2005

R145

Ripe berries and coffee beans are the obvious flavours and aromas here, the tannins give good structure with a dark chocolate finish. This Merlot goes easily with all our meats, but for something different try out a pairing with the Crocodile Kebabs

HARTENBERG 2006

R240

Hartenberg has a reputation for producing top-class Merlots and the 2006 is no different. The nose is slightly vegetative with a spicy plum note that is very attractive. Exquisitely balanced the palate carries through the plums and oak spice. This is the wine for game meat, with Springbok, Kudu, or Ostrich, it's perfect.

Shiraz

PORCUPINE RIDGE 2008

R105

The wine maker calls this "The Wild One", and it's an apt title. The nose offers aromas of raspberry, black pepper, and cloves, while the palate is savoury and spicy with a smooth, long silky finish. Another one of Mama's favourites, great with lamb curry, or any of the game and meat dishes.

KLEINE ZALZE Cellar Selection 2007

R175

A spicy Shiraz that compliments our Warthog or Lamb Curry very well. Aromas of black berries and black currants, with a palate tending more toward mulberries and pepper spice.

STARKE CONDE Stellenbosch Syrah 2006

R200

Absolute class act, with red fruit aromas and some floral notes, quite ripe and full on the palate with typical Shiraz white pepper and oak spice. When Mama wants to impress her friends, she opens a bottle of this. Excellent with our Springbok.

RIJKS 2004

R250

A big-boy Shiraz, showing a spicy nose with a savoury edge, that offers a rich broad palate with fine, grainy tannins. If you are ordering this wine then the rump (medium rare) is probably your best food pairing, but the game meats are also well suited to the spice of this Shiraz.

Cape Blends

POST HOUSE Bluish Black 2008

R90

A dark inky coloured wine consisting of Shiraz, Pinotage, Cabernet Sauvignon, and Merlot, it shows a mulberry fragrance with berry compote on the palate and some black pepper and spice. Easy drinking it matches the Lamb Chops very well.

CEDERBERG Cederberger 2007

R125

When Mama goes to a braai (BBQ) she takes this Cape Blend along, the smoky dark red berry character compliments grilled meat excellently. It's a blend of Merlot, Pinotage and Shiraz which is an excellent match to any game meat dish.

WARWICK Three Cape Ladies 2007

R200

The sweet fruit from the Pinotage is supported by the Merlot and Shiraz which bring in a bit of spice to the mix, the Cabernet Sauvignon keeps everyone inline with good acidity and firm but easy going tannins. Another winner with all of the game meats, especially Ostrich.

Pinotage

STORMHOEK 2008 R95
A fruity and fresh Pinotage with the typical notes of red berries, bananas. Easy drinking with good structure, it will go well with all our game meats and the Spicy Chicken Wings.

MOOIPLAAS 2005 R110
Another one of Mama's favourites, the fruit does the talking in this approachable wine while the oak takes a backseat. A great match for Mama's Game Kebabs.

FAIRVIEW Pinotage Viognier 2008 R120
This is an odd wine to be sure, it is the first blend of its kind, but Mama loves it. There is only a splash of Viognier in the wine and it softens out the Pinotage and brings the fruit to the fore. A solid partner to our Karoo Lamb Chops, or Chicken Curry.

BEAUMONT 2006 R160
A cooler climate Pinotage it bursts with typical red berry Pinotage fruit on the nose and which is carried through to the palate well. A really elegant Pinotage that is good with all sorts of foods, but Mama suggests the Ostrich steak.

WARWICK 2007 R180
Quite ripe with cherries and strawberries, a classy Pinotage with some tobacco and smokiness on the palate. A very popular wine over the years at Mama's and a good expression of the variety.

RIJKS 2005 R250
Rijks has been recognised over the years for producing top class Pinotage. This is a great example of serious Pinotage. The oak is well integrated and there is plenty of red fruit lurking under the smoky, spicy vanilla flavours. Kudu or a big steak is the way to pair this big boy.

Red Blends

RIJKS Iceberg 2004 R155
A dusty, rosy smelling wine with a fruit and spice palate. Fine tannins make this blend of Merlot, Cabernet Sauvignon, Shiraz and Cabernet Franc a perfect pairing for the T-bone Steak.

EDGEBASTON Peppercorn 2008 R110
A funky, cool, and vibrant Rhone styled blend of Mourvedre, Tannat and Syrah. A mix of Kirsch cherry and ripe red berries are balanced with a savoury almost salty character and a pretty crisp finish. You have to have this with the Hunters Game Potjie.

SEQUILLO 2006 R280
From the Swartland this spicy racy wine has an enticing dusty quality with typical Syrah spiciness. The rest of the blend is made up of Mourvedre and Tannat that results in an excellent wine with poise and elegance, good with game, but possibly best with the lamb curry.

WARWICK Trilogy 2007 R375
This Bordeaux blend has an intense brick red colour. Smell the liquorice prunes and blackberries, and then taste the blackberries, coffee and almonds on the palate. Quite a ripe fruit styled wine with a hint of sweetness. The tannins are fine and the finish is long. A superb wine. Go all the way and have this with our mixed grill.

