



Devon Valley Hotel Wine List

Sylvanvale Cape Blend Rose 2017- Dry with a bright, dark pink colour and sweet berry aromas. A crisp, refreshing wine that is somewhere between a rose and a light red.

Glass R56,00 | 375ml Carafe R112,00 | Bottle R224,00

Sylvan Vale Family Reserve 2006 – This dry medium bodied vintage wine that is elegant and well balanced with a sultry and herbaceous character, flavoured by dark fruit and cherries finished by a floral hint. This decadent wine has a ruby colour that fades to garnet, a stewed fruit bouquet with a liquorice aftertaste.

Bottle R380,00

Wine by the Glass & Carafe

Durbanville Hills Sauvignon Blanc – 2020, delightful combination of citrus, papaya, asparagus, ripe fig, and watermelon. Subtle citrus and tropical fruit on the palate.

Glass R48,00 | 375ml Carafe R96,00 | Bottle R196,00

Fleur Du Cap Chenin Blanc - 2020 Intense aroma of citrus, apples, and stone fruit with a touch of oak spice. Lingering crisp finish.

Glass R50,00 | 375ml Carafe R100,00 | Bottle R200,00

Hill & Dale Pinotage – Stellenbosch – 2018, friendly & subtle, ample tannins, elegant dry finish

Glass R48,00 | 375ml Carafe R96,00 | Bottle R192,00

Durbanville Hills Cabernet Sauvignon – 2020, sweet plum & prunes, hints of cinnamon. An elegant medium body wine. Red fruit on the palate with hints of dark chocolate.

Glass R55,00 | 375ml Carafe R110,00 | Bottle R220,00

Aaldering Florence Red Blend – 2018, Cabernet Sauvignon, Merlot, Pinotage & Shiraz blend, Raspberries, cedar, & clove can also be found which makes this wine full & round

Glass R83,00 | 375ml Carafe R166,00 | Bottle R332,00

Red Wine

Cabernet Sauvignon

The classic profile of this cultivars known to be full bodied with high tannins & noticeable acidity which makes the aging potential superb. The most widely planted red wine grape in South Africa; Stellenbosch Cabernet Sauvignons are heavier, fuller bodied while Constantia's Cabernet Sauvignon wines are characterized by their herbal & minty flavours. The bold, assertive characteristics tend to overwhelm lighter, delicate dishes. Grilled & charred dishes pair well, as well as buttery sauces which neutralize the tannins and open the wines fruity flavours.

Middelvlei – Devon Valley – 2016 Intense dark blackberry/cherry flavour, subtle tannins	R448,00
Meinert – Devon Valley – 2014 Mix of red berry, cherry, spicy oak & hints of liquorice	R477,00
Thelema – Stellenbosch – 2014 Complex and stylish, with cassis and red fruit, rich tannins, and lovely long finish	R744,00
Vergelegen – Helderberg – 2012 Blackcurrant, spicy, plum & wood aromas. Full bodied wine with a rich finish	R928,00

Merlot

There are two main styles that Merlot producers' favour; one is emphasised late harvesting- which contributes to more full-bodied wines with higher alcohol levels. These tend to also have intense plum-blackberry flavours. While the more traditional style involves earlier harvesting to maintain acidity & produce medium bodied wines with fresh fruit flavour & often vegetal notes. Therefore, Merlot is one of the more diverse cultivars. South African Merlots tend to be made in a "chocolatey glossy California style". The diversity of Merlot lends itself to a wide array of food pairing options but like Cabernet Sauvignon they pair well with grilled & charred dishes as well as soft cheeses.

De Grendel – Durbanville-2017 Full bodied, nose of berries, liquorice & mocha flavours	R423,00
Delheim – Stellenbosch-2015 Mulberry, black cherry with cigar box finish	R342,00
Ken Forrester – Helderberg- 2016 Hints of coffee, blackberry with soft tannins	R423,00
Meinert – Devon Valley – 2016 French oak matured, cigar box, earthy tones	R454,00
Robert Alexander – Stellenbosch – 2018 Herb notes, mokka & fruity palate, spicy finish	R268,00
Stellekaya – Stellenbosch – 2012 dark berry fruit, earth, and savoury notes, elegant	R464,00

Pinotage

Typically, Pinotage produces smoky, earthy flavoured wines with banana & tropical fruit notes. Pinotage was originally bred in Stellenbosch, South Africa as a cross between Pinot Noir & Cinsault. To this day most of the world's Pinotage is grown in South Africa. A versatile grape which is made into easy-drinking wines as well as barrel aged full-bodied wine. Pinotage tends to blend well with spicy dishes as well as mushroom, aubergine vegetarian dishes. Cheese & charcuterie are also good pairing options due to the slightly sweet notes often found in younger wines.

De Waal – Stellenbosch -2018 Medium bodied, plum & cherry on the nose. Lingering finish	R275,00
Grangehurst – Stellenbosch – 2009 Red berry & plum fruitiness with vanilla, oak & spice	R582,00
Kanonkop – Stellenbosch – 2015 Full bodied, sweet blackberry & oak aromas	R1155,00
Middelvlei – Devon Valley – 2020 Sweet raspberry, mulberry & elegant oak spices	R368,00
Aaldering – Devon Valley – 2019 Sense of cherry & sweet tobacco, red pepper & strawberry	R552,00
Dornier – Stellenbosch – 2017 Black cherry & dark berry, hints of tobacco & nutmeg. Palate is bursting with vanilla bean, violets, and bramble	R384,00

Shiraz

Syrah is generally labelled as Shiraz in South Africa. Syrah is sometimes thought to be more like classic Northern Rhone red, while the South African Shiraz is thought to be more fruit driven, higher in alcohol & peppery rather than smoky. Shiraz tends to have spice notes of liquorice, anise & earthy leather with soft tannins. Shiraz pairs well with beef, pork & duck. Dishes with strong sauces that are not too sweet & hard cheeses.

Cavalli Black Beauty- Stellenbosch – 2016 Dark fruits & liquorice, hints of vanilla & pepper	R235,00
Louisvale – Devon Valley- 2020 Stone Road range, deep ruby colour, glorious plum aroma	R160,00
Delaire Graaf – Stellenbosch – 2019 Juicy, ripe wine with hints of pepper & herbs	R363,00
Harteberg – Stellenbosch – 2016 Voluptuous wine, rich plum with subtle tannin	R576,00
Aaldering – Devon Valley – 2016 rich with plum, leather, dark cherries, and white pepper	R552,00
The Hills – Devon Valley – 2010 soft tannins, ripe plum & dark berry flavours, black pepper, spice, and vanilla pod	R416,00

Pinot Noir

Due to the thin skin of the Pinot Noir grapes the wine produced is mostly lighter in colour, medium bodied with low tannins. Younger wines tend to have red fruit aromas such as cherries, raspberries, and strawberries while aged wines develop vegetal attributes with add to the complexity. Due to the cooler climate, most South African Pinot Noir are grown in the Elgin area. Duck, mushrooms, and salmon dishes pair well with most Pinot Nour dishes, while South African varieties pair well with poultry dishes & dark chocolate desserts.

Elgin Vintners – Elgin- 2015 Cherry fruit, strawberries & violets, truly elegant **R416,00**

Hoopenberg–Stellenbosch–2016 Strawberries & raspberries with floral hints, fruity & spicy **R333,00**

The Hills – Devon Valley – 2013/2015 Floral cherry & stewed berry aromas, vanilla bean & fruit cider tones
R416,00

Nebbiolo

A lighter coloured red wine which is usually highly tannic in youth but as the wine ages it takes the aromas such as violet, herbs, cherries, raspberries, tobacco & prunes. Ideal pairings include game& pasta dishes

Steenberg–Constantia–2015 Stewed prunes, spice & strawberries are balanced to perfecti on **R661.0**

Malbec

Malbec is darker in colour than most red wines. Typical flavour profile includes juicy dark berries, tobacco, garlic & raisin with certain herbal aromas. Sweet-spicy dishes compliment the flavour profile of Malbec well. Malbec has a versatility which pairs well with game dishes as well as creamy vegetarian meals.

Dornier- Stellenbosch – 2016 dark berries & plum with hints of violet **R384,00**

Zinfandel

Red berry fruit flavours such as raspberry, are common as well as anise & pepper. Best paired with meat dishes such as lamb, pork & even poultry when served with heavier sauces.

Blaawklippen – Stellenbosch – 2017 Young red cherries, prunes, bay leaves, vanilla & oak with a rum finish **R368,00**

Red Blends

Bordeaux Blends: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Carmenere & Malbec

Rhone Blends: Syrah, Grenache, Mouverde are the most well-known varieties there are 19 grape varieties from The Cotes du Rhone region

Cape Blends: 70% Pinotage

Alto Rouge – Stellenbosch – 2018 Dark ruby full-bodied wine **R260,00**

De Toren Fusion – Stellenbosch -2010 Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Malbec
R1450,00

Jordan Chameleon – Stellenbosch – 2018 Merlot, Cabernet Sauvignon, dark berries & mint **R256,00**

Kanonkop Paul Sauer – Stellenbosch 2011/2014 Cabernet Sauvignon, Cabernet Franc, Merlot
R1480,00

Louisvale Dominique - Devon Valley 2017 Elegant blend of Cabernet Sauvignon, Merlot & Cabernet franc
R336,00

Middelvlei – Devon Valley –2019 Dynamic blend features plum & black current and mild wooded spices
R282,00

Middelvlei Momberg – Devon Valley -2013 Cabernet Sauvignon, Pinotage Shiraz blend **R1104,00**

Rainbow Ends – Stellenbosch – 2018 Shiraz, Malbec, Cabernet Sauvignon & Petit Verdot **R208,00**

The Hills Ensemble – Devon Valley -2010/2011 Ripe dark fruit & plum flavour, hints of chocolate, tobacco, black pepper, and cedar. Cabernet Sauvignon & Shiraz blend **R320,00**

Hill & Dale – Stellenbosch – Cabernet Sauvignon & Shiraz blend, black fruit with mulberry, raspberry & plum and fresh touch of spicy toasted oak **R180,00**

White Wines

Chenin Blanc

A medium to full bodied wine, with high acidity and generally a dry- off dry style. Typical flavours include quince & apples. Chenin Blanc is the most widely planted varietal in South Africa and even produces double the yield of that in France. It is thought that Chenin Blanc was also the first white wine grape grown in South Africa. The style is best described as off-dry, crisp wines. Chenin Blanc is also used for many local Brandies. Lighten wines pair well with salads, fish & pizza dishes.

The Hills – Devon Valley -2020 subtle peach, guava, & citrus notes good balance between slightly sweetness and crisp acidity **R208,00**

Kleine Zalze – Stellenbosch – 2021 Tropical, ripe pineapple & peach with a long crisp finish **R178,00**

Mulderbosch – Stellenbosch – 2019 Papaya, melon, lime with great acidity **R222,00**

Post House – Helderberg – 2015 Peach, citrus & liquorice, rich, full bodied with a soft finish **R400,00**

Chardonnay

A medium to light bodied wine with noticeable acidity & flavours of apple and pear. In warmer locations the flavour becomes more citrus, peach & melon, even tropical flavours. In South Africa, Chardonnay is the third most planted white wine grape, Due to wide range of styles, Chardonnay has a diverse pairing ability. Generally, a good fit is poultry, when oaked the wine may overpower delicate seafood dishes & are better suited to spicy Asian flavours.

De Meye – Stellenbosch – 2019 Aromas of pears, pineapple, apricot. Balanced fruit & acidity **R250,00**

Jordan – Stellenbosch – 2018 Unoaked, fresh lime-citrus & floral aromas with tropical fruit **R537,00**

Louisvale – Devon Valley – 2020 Unwooded, crisp flavour, hint of tropical fruit **R220,00**

Hill & Dale – Stellenbosch – 2020 Crisp clear & vibrant, zingy lemon zest, white asparagus **R160,00**

Sauvignon Blanc

Flavours, depending on the climate, range from grassy to sweet tropical to floral- such as elderflower. In warmer locations, the white wine tends to develop more tropical notes. Crisp & fresh are often terms associated with Sauvignon Blanc. Seafood dishes are most favourable pairing as well as cheeses, particularly Goat's cheese.

Clos Malverne – Devon Valley – 2020 Tropical flavours of litchi, melon & gooseberry **R449,00**

Aaldering – Devon Valley – 2019 Kiwi fruit, lime, crisp green fig on the nose **R431,00**

Meinert La Berry – Devon Valley -2019 Delicate floral fruit with grassy notes **R287,00**

Delaire Graff – Stellenbosch -2019 Tropical fruit flavour with hints of black current **R346,00**

Riesling

Of German origin, this grape produces wine which displays flowery, perfumed aromas as well as high acidity

De Wetshof – Robertson – 2017 Complex with a spicy deep, fruity flavours, Crisp & delicate **R593,00**

Meinert – Devon Valley – 2016 A lovely floral, lime, spanspek and slightly flinty nose **R285,00**

Semillon

Intense fruit flavours are combined with buttery, vanilla notes when oak is introduced. Good pairing includes spicy dishes & Asian cuisine. Most cheeses pair well with Semillon.

Vergelegen Reserve – Helderberg – 2017 Citrus, honey & spicy with crisp acidity **R800,00**

Pinot Grigio

Pinot gris, pinot grigio or Grauburgunder is a white wine grape variety of the species *Vitis vinifera*. Thought to be a mutant clone of the pinot noir variety, it normally has a greyish-blue fruit, accounting for its name but the grapes can have a brownish pink to black and even white appearance.

Terra del Capo – Franshoek -2019 Tangy, succulent notes of peach, nectarine & lemon zest **R193,00**

White Blends

Blended white wine often achieves a balance that single cultivars are not able to. Wines which feature both full & lighter styled grapes as well as dry & sweeter styles often pair well with a variety of dishes making it a good option as a table wine.

Aaldering Pinotage Blanc – Devon valley – 2019 Prominent strawberry and candy floss aroma, uniquely feminine expression of the Pinotage cultivar.	R497,00
Jordan Chameleon – Stellenbosch -2018 Chardonnay & Sauvignon blanc blend. Lovely, fruity, crisp wine	R184,00
Hermanspieterfontein – Hermanus – 2015 Sauvignon blanc, Semillon & Nouvelle. Green apple and pear on the nose	R271,00

Rose

Winemakers leave the grape juice contact with the skins until the desired shade of pink is reached. These days Rose come in all hues, from salmon and peach to blushing pink. Rose wine has many manifestations- sweet or dry, sparkling or still- and is made from different grape varieties all over the world.

Cavalli Pink Pony – Stellenbosch – 2018 Summer Fruits on the nose leading into the dry, full-bodied style of the pallet, with highlights of a juicy red currant, raspberry & honeysuckle	R197,00
Le Pommier –Stellenbosch–2018 Strawberry & gooseberry aromas, rich & fruity	R171,00
Aaldering Florence Pinotage Rose – Devon Valley – 2021 Refreshingly dry with good acidity. A medium bodied Rosé that is layered with sweet red berries, lingering aftertaste of red cherries & sweet strawberries.	R331,00

Method Cap Classique & Sparkling Wine

Method cap classic or MCC demotes a South African sparkling wine made in the traditional Champagne method. Due to high temperatures of the local winelands MCCs tend to be very fruity

J.C.Le Roux Fleurette light- Devon Valley- sweet fruit flavour with a hint of strawberry	R39,00
J.C.Le Roux Apple Blossom and Zesty citrus- Devon Valley- refreshing, light and youthful	R39,00
J.C. Le Roux La Domaine – Devon Valley – The freshness of a Sauvignon Blanc with the sweetness of a Muscadel	R217,00
J.C.Le Roux La Fleurette – Devon Valley – Sweet fruity flavours with hints of strawberry, plum and tropical fruit	R217,00
Pongracz – Devon Valley – Green apple with a crisp finish	Glass R71,00 R426,00
Pongracz Rose – Devon Valley – Layered with ripe fruit, salmon pink hue	R426,00
Simonsig Kaapse Vonkel – Stellenbosch – Green apple & citrus tones, berry finish	R436,00
Louisvale brut- Devon Valley – Chardonnay cultivar, fresh and youthful	R448,00
Louisvale Rose – Devon Valley – Chardonnay, Pinot Noir blend, crushed strawberries, and cherries. On the palate fresh crisp red berries	R448,00

Dessert Wines

Double Tsot

KWV Cape Tawny – Paarl – Extended wood maturation resulted in a beautiful amber colour with orange zest, dried fruit, caramel, and nuttiness on the nose. This full flavoured wine explodes with fruit, marzipan, and toffee on the palate with a well-balanced sweet finish

R36,00

Clos Malverne Honeydew – Devon valley – Winemaker's secret

R39,00