



## White Wine

1. **Santa Carolina Chardonnay (2)**  
*Chile*  
*Bright, fresh citrus and pineapple flavours.*
2. **Kendermanns Medium Dry Table Wine (4)**  
*Germany*  
*Crisp and delicate. medium sweet, with apple and floral notes.*
3. **Kumi Sauvignon Blanc (2)**  
*South Africa*  
*Crisp and refreshing with intense flavours of lime, gooseberry and green pepper.*
4. **Kumi Chenin, Breede River Valley (3)**  
*South Africa*  
*Refreshing ripe melon and citrus fruit with a lively, clean finish*
5. **Giotto Pinot Grigio Pavia Botter IGT (2)**  
*Italy*  
*Bright youthful lime and lemon notes characterise this classic Italian wine*

## Rosé Wine

6. **Three Pebbles Bay Zinfandel Rosé (4)**  
*California*  
*Really good blush, easy-drinking with hints of strawberry flavours and a soft finish*

## Red Wine

7. **Santa Carolina Cabernet Sauvignon (C)**  
*Chile*  
*Bright, black fruit flavours with hints of Eucalyptus*
8. **Santa Carolina Merlot (C)**  
*Chile*  
*Red and black fruits with some black pepper and spice.*
9. **Two Oceans Pinotage (C)**  
*South Africa*  
*Plum and spicy vanilla aromas, a medium bodied wine with a distinctive fruit finish.*
10. **Brian McGuigan Private Bin Shiraz (D)**  
*Australia*  
*Full-flavoured and spicy with ripe fruit flavours. Soft and approachable.*
11. **Vina Valoria Rioja (D)**  
*Spanish*  
*Bright, raspberry and blackberry fruit tones.*

### *Taste Guide*

*White and Rosé wines are designated numbers 1 to 9, with 1 being the driest and 9 being the sweetest.*

*Red wines are designated letters A to E, with A being the lightest and softest and E being the deepest and fullest.*

*If a particular wine or shipper is unavailable, a suitable alternative will be offered.*

***Please enquire for prices.***