

THE OFFICE

CAPE TOWN . MMXIII

CHAMPAGNE, MCC & SPARKLING

Champagne (as we know it) is a science, invented by an English scientist, Christopher Merret - not Dom Pérignon or a Benedictine monk. He added sugar to create a second fermentation, causing carbon dioxide to form around tiny imperfections in the bottle. It took a while (about 200 years) for the quality of glass bottles to improve, and the invention of the muselet to contain the cork, before 'méthode champenoise' really took off. Perrier-Jouët created a drier form (Brut) for their London export market.....and boom..... a classic was born.

Champagne loves pretty much everything, and everyone loves champagne . Hard and fast rule.... the finer the bubbles the better the fizz.



CHAMPAGNE
TAITTINGER

Reims

With origins which can be traced to as far back as 1734, Taittinger is in fact the third oldest Champagne house, and has earned its rightful place as one of the greatest.

TAITTINGER Brut Reserve <i>Almonds with subtle biscotti notes</i>	France	NV	R1150
TAITTINGER Brut Vintage <i>Extremely flowery with tealeaf aromas</i>	France	2005	R1495
TAITTINGER Prestige Rosé <i>Citrus and apple flavours with berry</i>	France	NV	R1495
VEUVE CLICQUOT <i>Darling....</i>	France	NV	R1100



Inspired by Desiderius Pongrácz, a nobleman and refugee from the Hungarian uprising who revolutionised winemaking in the Cape, Pongrácz Méthode Cap Classique is the only South African Brut to win a medal as one of the best sparkling wines in the world at the 2011 Effervescents du Monde.

PONGRACZ Brut MCC <i>Subtle citrus and refreshingly crisp</i>	Paarl	NV	R225
PONGRACZ Rosé MCC <i>Clean and simple with a raspberry tang</i>	Paarl	NV	R295
KLOOVENBURG Blanc De Noir MCC <i>Vibrant and cheeky</i>	Swartland	NV	R165
KLEIN CONSTANTIA Brut MCC <i>Classic MCC with fine bubbles...</i>	Constantia	2010	R350
SALTARE Brut <i>Bone dry and lots of fresh citrus</i>	Western Cape	NV	R195

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WHITE BLENDS

Blending is an art - the opportunity for winemakers to truly demonstrate their inspiration, personality and style. This freedom of expression can make for some truly great wines, and on some occasions, some real disasters. We have selected a few of our favourites. Each one has its own story to tell...

WATERKLOOF 'Circle of Life' <i>Sauvignon Blanc, Semillon, Chenin Blanc</i>	Stellenbosch	2011	R265
SPIER 'Creative Block No.2' <i>Sauvignon Blanc, Semillon</i>	Stellenbosch	2011	R175
SEQUILLO <i>Chenin, Clairette Blanche, Palomino, Viognier, Grenache Blanc</i>	Swartland	2010	R415
BUITENVERWACHTING 'Buiten Blanc' <i>Sauvignon Blanc, Semillon, Chenin Blanc</i>	Constantia	2011	R135
NITIDA 'Coronata Integration' <i>Sauvignon Blanc, Semillon</i>	Durbanville	2010	R295
LEEUWENJACHT 'Roulette Blanc' <i>Chenin Blanc, Chardonnay</i>	Western Cape	2011	R155
MULLINEUX 'White' <i>Chenin, Clairette Blanche, Viognier</i>	Swartland	2010	R465
KLEIN CONSTANTIA 'Madame Marlbrook' <i>Sauvignon Blanc, Semillon</i>	Constantia	2008	R315
FAIRVIEW 'Nurock' <i>Chenin Blanc, Viognier</i>	Paarl	2011	R235
VONDELING 'Petit Blanc' <i>Petit Blanc, Chenin Blanc, Viognier, Chardonnay</i>	Voor-Paardeberg	2012	R125

CHARDONNAY

Typically characterized as a dry white with a medium to strong intensity. Modern Chardonnay's tend to veer away from the heavy 'butter' that once dominated this varietal. Although wood is still used, fresh fruit flavours such as apples are far more in vogue these days. The texture of Chardonnay is another unique trait - often smooth and silky with a very low tannin structure, usually none at all. It pairs wonderfully with rich seafood dishes and a variety of white meats.

ATARAXIA <i>Clean and crisp with lighter texture</i>	Walker Bay	2009	R185
MULDERBOSCH 'Barrel Selection' <i>Classically styled and woody (2005 available)</i>	Stellenbosch	2008	R265
HAMILTON RUSSELL <i>Robust and buttery</i>	Hemel En Aarde	2009	R645
EIKENDAL <i>Ripe fruit with citrus notes</i>	Stellenbosch	2009	R195
HARTENBERG 'The Eleanor' <i>Elegant and poised</i>	Stellenbosch	2009	R415
BOUCHARD FINLAYSON 'Sans Barrique' <i>Unwooded and light</i>	Walker Bay	2009	R195

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SAUVIGNON BLANC

A classically dry white wine with a medium intensity, Sauvignon Blanc's are easily the most popular of all the white wine varieties. Common characteristics are fresh, zesty green aromas and flavours, with a sharp crisp texture. Certain styles call for a degree of wood and can be aged. They pair well with creamy dishes, seafood and fish.

KLOOVENBURG <i>Herbaceous and ripe</i>	Swartland	2012	R150
HERMANUSPIETERSFONTEIN No.7 <i>Coastal freshness with crisp finish</i>	Hemel En Aarde	2011	R235
EIKENDAL <i>Fruity and medium bodied</i>	Stellenbosch	2011	R145
D'ARIA 'Songbird' <i>Delicate with hints of green apple</i>	Durbanville	2013	R195
GABRIELSKLOOF <i>Young and vibrant</i>	Botrivier	2013	R145
SOPHIE TERBLANCHE <i>Clean and green pepper upfront</i>	Cape South Coast	2013	R165
BOER & BRIT 'Grezina' <i>Classically styled hiding a hot bod</i>	Western Cape	2012	R155
DIEMERSDAL <i>Vibrant, fruity and a zingy acidity</i>	Durbanville	2013	R145
STEENBERG 'HMS Rattlesnake' <i>Complex with wooded components</i>	Constantia	2010	R285
IONA <i>Cool climate, classic heavy weight</i>	Elgin	2011	R275
KLEIN CONSTANTIA <i>Sophisticated and nutty</i>	Constantia	2012	R235

CHENIN BLANC

A dry to off-dry light wine, with a sweet nutty character in most cases. Normally high in acid, it's a perfect partner to rich, creamy and starchy dishes. And like Chardonnay, a wood component often adds complexity and depth to an otherwise lighter style of wine. South Africa's oldest planted varietal for any patriots out there.

AA BADENHORST 'Saceteurs' <i>Love in a bottle</i>	Swartland	2013	R165
INTELLEGO <i>Swartland richness, caramel notes & ripe fruit</i>	Swartland	2010	R265
RUDERA 'Robusto' <i>Tropical sweetness and stone fruit character</i>	Stellenbosch	2011	R250
TEDDY HALL 'Jan Cats' <i>Warm and savoury sweetness</i>	Stellenbosch	2010	R265
MULLINEUX 'Kloof Street' <i>Spicy with touch of woodiness</i>	Swartland	2009	R245
MEERKAT <i>Deep and rich with lots of character</i>	Wellington	2011	R155
SUIKERBOSSIE 'Ek Wil Jou He' <i>Honey and popcorn</i>	Paarl	2008	R125

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‘VRYSTAAT’ WHITES

Unclassifiable but distinctive varietals that are outspoken, yet are much loved nonetheless.

Rieslings are a traditional German varietal that are very terroir expressive, hence why they can sometimes be unfairly classified as ‘beige’. The rare Bukketraube varietal is all stone fruit and butter. A naughty little treat if you’re a fan of Peach Cobbler. Wrongly tarnished by the Austrian anti-freeze scandal in the 80’s, Gewürztraminer took some time to get back on its feet. It packs an aromatic kick - a wine for grown-ups who want a change from Sauvignon Blanc.

Scrappers, Pinot Grigio and its posher cousin Pinot Gris, punch way above their weight. Great wines because they don’t take themselves too seriously - an easy drinking fruity summer wine. Much loved by the PA set around the world! Semillon and Viognier can all be described as old school spinsters - now the unsung heroes of the ‘trendy’ blends. We however believe these wines can stand defiantly without the aid of a zimmer frame. Semillons are for palates who pick out the delicate flavours such as burnt toast and honey. Viognier is the ‘winemakers perfume’. Floral aromas coupled with vinified elegance.

HARTENBERG Riesling	Stellenbosch	2010	R155
CEDERBERG Bukketraube	Cederberg	2011	R150
TERRA DEL CAPO Pinot Grigio	Western Cape	2012	R155
PAUL CLUVER Gewürztraminer	Elgin	2010	R245
USANA Pinot Gris	Stellenbosch	2011	R125
NITIDA Semillon	Durbanville	2010	R235
FAIRVIEW Viognier	Paarl	2013	R135

ROSE & BLANC DE NOIR

Typically fruity and very light, Rosé and Blanc de Noir’s are for the most part easy drinking, light-hearted wines. If you look hard enough, there are some examples that are a little more complex and offer some backbone. Our short but sweet list has a style to suit any palate. Rosé’s love...uh...salads? They are ideal to drink on their own. In a cupboard. Alone.

GABRIELSKLOOF ‘Rosebud’ <i>Fruit and fairground candy floss</i>	Bot Rivier	2012	R130
KLEIN CONSTANTIA <i>Dry with a packet of juicy fruits</i>	Western Cape	2012	R175
HAUTE CABRIERE ‘Chardonnay / Pinot Noir’ <i>Old faithful. SA’s favourite Rosé</i>	Franschhoek	2010	R215
D’ARIA ‘Blush’ <i>Light-hearted and very easy drinking</i>	Durbanville	2010	R115
CIRCUMSTANCE ‘Cape Coral Mouvedre’ <i>Insane in the brain</i>	Western Cape	2009	R195

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RED BLENDS

The origins of blending wines were out of a necessity to balance out bad harvests and/or highlight specific aspects within the base varietal. It is a skill. One that can only be honed by experience (and countless failed attempts). Winemakers of today have the benefit of other's mistakes, and therefore can be far more maverick in their approach. The selection below celebrates some of the more remarkable blends we have tasted. All use that tradition as a backbone, blending varietals with modern techniques to excite the palate and depress your bank manager.

RUPERT & ROTHSCHILD 'Classique' <i>Cabernet Sauvignon, Merlot</i>	Western Cape	2011	R325
MEERLUST RUBICON <i>Cabernet Sauvignon, Cabernet Franc, Merlot</i>	Stellenbosch	2008	R395
WATERKLOOF 'Circle of Life' <i>Merlot, Cabernet Franc, Shiraz, Petit Verdot</i>	Helderberg	2009	R275
ALTO 'Alto Rouge' <i>Merlot, Cabernet Sauvignon, Shiraz, Cabernet Franc, Petit Verdot</i>	Stellenbosch	2010	R195
JOOSTENBERG 'Family Blend' <i>Cabernet Sauvignon, Merlot, Syrah, Mouvedre, Viognier, Touriga Nacional</i>	Paarl	2010	R365
BOER & BRIT 'The Field Marshall' <i>Shiraz, Mouvedre, Tinta Amarela, Carignan, Grenache</i>	Swartland	2011	R245
DRAGONRIDGE 'Jacks Blend' <i>Pinotage, Cabernet Sauvignon, Shiraz</i>	Swartland	2008	R125
D'ARIA <i>Cabernet Sauvignon, Merlot</i>	Durbanville	2011	R185
BOUCHARD FINLAYSON 'Hannibal' <i>Sangiovese, Pinot Noir, Nebbiolo, Mouvedre, Barbera, Shiraz</i>	Elgin	2011	R495
ALPHABETICAL <i>Cabernet Sauvignon, Shiraz (we think!)</i>	Western Cape	2009	R185
FAIRVIEWS 'Extrano' <i>Tempranillo, Grenache, Carignan</i>	Coastal Region	2010	R175
BILTON 'Matt Black' <i>Shiraz, Cabernet Sauvignon, Petit Verdot, Merlot, Pinotage</i>	Stellenbosch	2009	R235
ANWILKA 'Petit Frere' <i>Shiraz, Cabernet Sauvignon, Petit Verdot</i>	Stellenbosch	2010	R175
MULLINEUX 'Kloof Street Swartland Rouge' <i>Syrah, Cinsault, Carignan</i>	Swartland	2012	R225
SUIKERBOSSIE 'Ek Wil Jou He' <i>Pinotage, Petit Verdot</i>	Swartland	2012	R125

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MERLOT

A dry red of noble origin, Merlot is softer in texture, and medium bodied. It typically expresses subtle dark fruity flavours and delicate wood notes depending on the winemaker. Known to be an easy drinker, it pairs well with poultry and squashes.

KLOOVENBURG <i>Hot climate raciness with smooth tannins</i>	Swartland	2010	R195
EAGLES NEST <i>Classically styled with plum and apricot notes</i>	Constantia	2009	R315
BOSCHKLOOF <i>Blackcurrant smokiness</i>	Stellenbosch	2008	R195
STEENBERG <i>Stone cherry earthiness</i>	Constantia	2009	R265
VEENWOUIDEN <i>Fleshy and full bodied</i>	Paarl	2010	R395

CABERNET SAUVIGNON

Full bodied with depth and character, a good Cabernet will always leave an impression. The selection below is a snapshot of our personal favourites, with dark fruit and berries coming through strongly on the palate. The presence of wood is often quite high and as such Cabernet's are more often than not complex and benefit from ageing. Cabernet loves red meat, rich braises and some very strong cheeses.

THELEMA <i>Fruit driven with racy coffee undertones</i>	Stellenbosch	2009	R435
ALLESVELOREN <i>Punchy big flavour with some great oak notes</i>	Swartland	2011	R235
TEDDY HALL 'Hercules Van Loon' <i>Old world elegance with very smooth finish</i>	Stellenbosch	2008	R675
HIGH CONSTANTIA <i>Big rich flavours with dry finish</i>	Constantia	2009	R345
HARTENBERG <i>has everything you expect from a Cab</i>	Stellenbosch	2009	R295

SHIRAZ | SYRAH

Big and flavoursome, Shiraz and Syrah (Shiraz's 'jazz hands' brother) typically displays jam, fresh red fruits, and espresso on the palate, with pepper and spice on the finish. We make our wines a little more delicately than our Australasian cousins, but less tannins mean less of a hangover the following day. Shiraz has membership to the red meat fan club, enjoys braais, Sunday roasts and world peace.

KLOOVENBURG <i>Lush wild berry and cinnamon</i>	Swartland	2010	R210
HET VLOCK <i>Shiraz but more complex. The Daddy!</i>	Swartland	2008	R195
TRES ESTRELLAS EL PERVERTIDO <i>Unfiltered and brave</i>	Swartland	2010	R145
HORNY OWL <i>A spicy nose all the way down to those ripe plums...</i>	Elgin	2010	R215
LADERA ARTISAN WINES 'Zahir' <i>Deep stewed fruits with smooth finish</i>	Wolseley	2010	R225
HARTENBERG <i>Big and bold with jammy toast</i>	Stellenbosch	2008	R315
VONDELING 'The Baldrick' <i>Light-hearted but punchy</i>	Perdeberg	2010	R165
TORMENTOSO <i>Plummy fruits and the balance of Mouverdre</i>	Paarl	2010	R205

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PINOTAGE

A proudly South African varietal, Pinotage is the vine love-child of the posh Pinot-Noir and the hardy Hermitage, and is enjoying somewhat of a renaissance thanks to the trendy coffee varieties. With rich deep spicy, coffee, chocolate and smokey flavours, it loves barbequed meats, game birds and a potjie with its mates.

SPICE ROUTE <i>Spicy texture with clove and anise finish</i>	Swartland	2011	R185
REMHOOGTE <i>Smokiness with smooth tannins</i>	Stellenbosch	2011	R195
LAMMERSHOEK <i>Unfiltered hard working Pinotage</i>	Swartland	2012	R185
DORNIER <i>Clean flavours with spicy finish</i>	Stellenbosch	2010	R185
DIEMERSFONTEIN <i>The original coffee Pinotage. Great when free (Pinotage on Tap)</i>	Wellington	2012	R215
BEYERSKLOOF <i>Old school baby...</i>	Stellenbosch	2011	R245

PINOT NOIR

One of the least intense reds, Pinot Noir is a delicate, fresh and dynamic wine. Depending on the region, they display a woody, earthy character that loves cool climates and height. Our selection is a mix of the various styles that are available with one or two exceptions. Pinot loves picking mushrooms, sharing a plate of pasta and watching rubbish movies about itself. Push the boat out - have the Newton.....chilled.

MR P <i>Cool climate earthiness</i>	Cape South Coast	2013	R245
CATHERINE MARSHALL <i>Red fruit with smooth texture</i>	Cape South Coast	2010	R325
BOUCHARD FINLAYSON 'Galpin Peak' <i>Woodlands in a glass</i>	Hemel en Aarde	2011	R595
HAMILTON RUSSELL <i>Classic pinot noir with mineral edge</i>	Hemel en Aarde	2012	R675
NEWTON JOHNSON FAMILY VINEYARDS <i>Flinty and fruity</i>	Hemel en Aarde	2011	R245
PEPIN-CONDE <i>Light and fresh with character</i>	Stellenbosch	2011	R195

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FRINGE REDS

These varietals are the salt and pepper of the wine world, and their presence (although not always noted) allows winemakers the freedom to develop, create and nurture blends. Each one has its own unique character and some are incredibly different. The Nebbiolo, for example, is a rich, tannic red that Italy loves. Nero D' Avola and Sangiovese both have smokey, lush and complex flavours that stand out from the crowd.

In good Bordeaux blends, the addition of Malbec and Cabernet Franc is essential (well, we think so) but on their own they are fantastic. Cabernet Franc is all espresso and wood, whilst Malbec is dark chocolate and red stewed fruits.

Zinfandel is a very interesting little number, also known as Primitivo in Italy. It is California's rock ballad with smooth tannins and racy spice on the nose.

Cinsault, Carignan and Tinta Barocca are all 'old guard' in South Africa. Cinsault being the more well known of the pack, as its other name 'Hermitage' is the one half of our beloved Pinotage and is often a blending component along with Carignan. Tinta Barocca is a rough and ready varietal from Portugal.

ALTYDGEDACHT 'Barbera'	Durbanville	2012	R235
RAPITALA 'Nero D Avola'	Italy	2010	R255
ANNEXKLOOF 'Malbec'	Swartland	2010	R225
HIGH CONSTANTIA 'Cabernet Franc'	Constantia	2008	R345
LAMMERSHOEK 'Zinfandel'	Swartland	2010	R225
ALLESVERLOREN 'Tinta Barocca'	Swartland	2008	R175
FAIRVIEW 'Pegleg Carignan'	Paarl	2011	R195

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SWEET WINES

Dessert Wines and Ports are often sidelined and/or not really given enough attention (well that's the way we see it !). Our selection is a 'highlights' package of what we enjoy and what goes well with the kitchen. Pairs well with desserts, but for a real treat.....cheese loves sweet wines.

NOBLE LATE HARVEST

			75ml 375ml
NEDERBURG <i>Floral with ginger notes</i>	Paarl	2010	R45 R195
MULLINEUX 'Straw Wine' <i>Honey and caramel</i>	Swartland	2010	R345
KLEIN CONSTANTIA 'Vin De Constance' <i>Old school is cool!</i>	Constantia	2007	R855
RUDERA <i>Maple sweet with very subtle herbaceous undertones</i>	Stellenbosch	2010	R365

PORT STYLE WINES

			75ml 750ml
ALLESVERLOREN 'Fine Old Vintage' <i>Rich spice and stewed fruits</i>	Swartland	2009	R35 R350
MURATIE 'Cape Ruby' <i>Plum and cheery flavours</i>	Stellenbosch	NV	R20 R200
DE KRANS 'Cape Vintage' <i>Sharp and tangy with maple sweetness</i>	Calitzdorp	NV	R24 R240