

AVIANTO

a village made in heaven

CLUBHOUSE WINE LIST

WINE BY THE GLASS

KLAWER CHENIN BLANC	60
DURBANVILLE HILLS SAUVIGNON BLANC	75
HAUTE CABRIERE CHARDONNAY PINOT NOIR	90
KWV CLASSIC PINOTAGE	80
FRANSCHHOEK CELLAR MERLOT	75
KANONKOP KADETTE CAPE BLEND	100

CHENIN BLANC

KLAWER CHENIN BLANC	180
<i>Fresh and crisp with honey melon and pineapple aromas</i>	
MULDERBOSCH STEEN OP HOUT \	260
CHENIN BLANC	

Abundant fruit flavours, interlaced with sweet vanilla and cinnamon notes

FRYER'S COVE WEST COAST CHENIN BLANC	360
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Bright acidity with flavours of lemon, nectarine and white peach. It has a lingering minerality with subtle oak spice

CHARDONNAY

DE WETSHOF LIMESTONE HILL CHARDONNAY	270
<i>An un-wooded wine with notes of grapefruit and nuts</i>	

BOSCHENDAL 1685 CHARDONNAY	335
<i>Big on aroma and flavours, combining lemon, cinnamon, nutmeg, zesty citrus and ripe tropical fruit</i>	

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SAUVIGNON BLANC

KWV CLASSIC SAUVIGNON BLANC 210

Elegant and refreshing aromas of passion fruit, pineapple and guava

DURBANVILLE HILLS 220
SAUVIGNON BLANC

Notes of grapefruit, guava and passionfruit with hints of citrus.

FRYER'S COVE DORINGBAY 250
SAUVIGNON BLANC

Fresh and crisp with delicate flavours of green figs and grapefruit with hints of passion fruit, litchi and grassy notes.

BOSCHENDAL 1685 275
SAUVIGNON BLANC

Experience an abundance of tropical fruit flavours with hints of lime and berries

ROSE

KWV ROSE 210

Bright and fruity with prominent aromas of red berries and pomegranate

WELTEVREDE TURKISH 200
DELIGHT ROSE

A semi-sweet Rose with aromas of litchi, rose petals and candy floss

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MERLOT

FRANSCHHOEK CELLAR MERLOT 230

Plum and cherry aromas with hints of herbal tea and liquorice with a smooth sour cherry finish

KWV CLASSIC MERLOT 240

Ripe plum, strawberry and sour cherry flavours with nuances of fresh herbs

BOSCHENDAL 1685 MERLOT 410

Rich red cherry plum and ripe mulberry flavours

PINOTAGE

KWV CLASSIC PINOTAGE 240

Rich varietals with aromas of ripe mulberries, plums and sweet tannins that carry hints of vanilla

BEYERSKLOOF PINOTAGE 265

Strong red berry and plum flavours with elegant tannins

SHIRAZ

LANDSKROON SHIRAZ 275

Smoky and sweet berry fruit flavours with cinnamon oak overlays

CABERNET SAUVIGNON

FRANSCHHOEK CELLAR
CABERNET SAUVIGNON 230

Dark berry flavours integrated with tobacco and spice

KWV CLASSIC
CABERNET SAUVIGNON 240

Aromas of ripe plums and blueberries with hints of cigar box, mint, herbs and cedary oak

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BLENDED WINES

HAUTE CABRIERE CHARDONNAY 280
PINOT NOIR

*A balanced acidic wine with fresh citrus flavours
with white peach and red fruit*

KANONKOP KADETTE CAPE BLEND 320

*Aromas of raspberries, dark cherries, plums,
cinnamon and a hint of chocolate*

FRYER'S COVE WEST COAST 340
GRENACHE CINSAULT

*Bright and exuberant in colour with light violet hues,
packed with aromas of wild raspberry and a hint of
clove spice*

BOSCHENDAL NICOLAS 500

*Nicolas is a blend brimming with character, each
component outstanding. Shiraz, a signature variety for
Boschendal, adds intrigue and depth with spicy notes.
Cabernet Sauvignon and petit Verdot give Classical
structure and Malbec, a beautiful deep colour and
vibrant red fruit, while Merlot enhances the fruit
profile and Cabernet Franc elaborates on the spicy
richness of the Shiraz*

RUPERT AND ROTHCHILD 530
CLASSIQUE

*The smooth, round textures sustain spice, tea leaf,
dark chocolate and earthy notes*

SPARKLING WINE

KWV SPARKLING CUVEE BRUT 220

Rich tropical fruit aromas with a crisp, dry finish

KWV DEMI SEC 220

*Aromas of honey-suckle and tropical fruit
with a semi-sweet but crisp finish*

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CAP CLASSIQUE

MISS MOLLY BRUT 325
Aromas of citrus and pineapple with biscuity and yeasty undertones

PONGRACZ BRUT 460
Delicate yeasty tones with black fruit flavours

BOSCHENDAL BRUT ROSE 500
Intoxicating red fruit aromas with hints of strawberry, raspberry and cherry flavours

BOSCHENDAL LUXE NECTAR 500
DEMI SEC
Decadent crème brulee and almond biscotti deliciousness, balanced with alluring lemon cream and orange peel, vibrant with freshness

PROSECCO

VALDO PROSECCO DOC 650
EXTRA DRY
Fruity aromas with hints of wild apple, golden apple, acacia flowers and honey

VALDO PROSECCO 750
PARADISE ROSE
Intensely fruity and pleasantly flowery with unique notes of fruit

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HOW TO PAIR WINE WITH YOUR MEAL

Even though everyone is not a professionally trained sommelier, it is still important to make sure that your wine compliments your meal in the best way possible.

You want to ensure that you have a balanced experience.

Although eating and drinking is essential to surviving, it can still be fun.

A plain and simple way to pair food and wine is to look at colours. The darker your protein, the darker your wine. It is known that white wine goes with fish or chicken and red wine goes with steak. However, when dishes become more complex and complicated, wines don't adhere to those simple rules anymore.

HERE ARE SOME HELPFUL TIPS FOR YOU TO KEEP IN MIND WHILE CHOOSING A WINE:

- For spicy dishes, choose a wine that is sweet. A sharp, dry wine will clash with the spiciness of the food.
- Pair food with fruity flavours with a wine that has fruity notes. The flavours in the wine will highlight the flavours in the food.
- If you have a meal that has an acidic dressing like a vinaigrette, choose an acidic wine as well. The acidity in the wine will cancel out the acidity in the meal, providing a perfect balance.
- Pair an oily or fatty dish with an acidic wine. The acidity in the wine will complement the dish.
- Avoid pairing a meal with string flavours with a wine with delicate flavours. The strong flavours of the dish will overpower the wine and the delicate flavours will be lost.
- A meal that has earthy flavours can be paired with a wine that has earthy notes. The flavours will complement each other.
- Pair dishes that have a lot of herbs and vegetable flavours to a wine with herbal and oaky notes.

Wines with High Acid:

Sauvignon Blanc, some Rieslings, almost all Sparkling Wines, Pinot Noir

Wines with a Hint of Sweetness:

Chenin Blanc, Rose', many Rieslings, Port

Wines with Strong Tannins:

Cabernet Sauvignon, Merlot, Bordeaux, Shiraz

Wines with Herbal or Earthy Notes:

Chardonnay, Shiraz, Pinot Noir

Although there are recommended wines for recommended dishes, please don't be discouraged to order your favourite wine with your favourite meal.

