

# AVIANTO

## BEVERAGE MENU PACKAGES 2025

SELECT 1 OF THE 4 BEVERAGE PACKAGES\*

### BEVERAGE PACKAGE 1

105 PER PERSON

**Pre-Reception** – 1 x glass of juice per person (assortment) and 1 x glass lemonade per person

**Reception** – 1 x bottle of JC Le Roux (alcoholic or non-alcoholic) and 2 x Carafes of non-alcoholic Cocktail (per table of 8 guests)

### BEVERAGE PACKAGE 2

120 PER PERSON

**Pre-Reception** – 2 x drinks per person with an assortment of Juices, Lemonade, Beers (Castle & Castle Lite) & Ciders (Savanna & Strawberry Brutal Fruit)

**Reception** – 1 x bottle of JC Le Roux (alcoholic or non-alcoholic) and 2 x carafes of non-alcoholic cocktail (per table of 8 guests)

### BEVERAGE PACKAGE 3

185 PER PERSON

**PRE-RECEPTION** – 1 x glass of alcoholic & non-alcoholic punch per person, beers (Castle & Castle Lite) & ciders (Savanna & Strawberry brutal fruit), Mimosa Bar (variety of juices and Jc Le Roux Le Domaine)

**Reception** – 1 x bottle of Graham Beck (per table of 8 guests), 1 x carafe of alcoholic punch & 1 x carafe of non-alcoholic punch (per table)

### BEVERAGE PACKAGE 4

275 PER PERSON

**Pre-Reception** – 1 x glass of alcoholic & non-alcoholic punch per person, beers (Castle & Castle Lite), Ciders (Savanna & Strawberry brutal fruit), gin & vodka bar (variety of gin & vodka, with assortments of garnishes & mixes)

**Reception** – 1 x bottle of Graham Beck (per table of 8 guests), 1 x carafe of alcoholic punch and 1 x carafe of non-alcoholic punch (per table), 1 x bottle of house red and house white wine per table

\*Discuss any upgrades with your coordinator, we will be happy to accommodate any requests. Please note that your entire guest amount will be catered for applicable to any / all optional extras. Add-ons priced accordingly.

# AVIANTO



## SELECT 1 OF THE 3 WINE PACKAGES\*

### WINE PACKAGE 1

85 PER PERSON

FOR RECEPTION (per table)

1 x bottle of red and white house wine

### WINE PACKAGE 2

105 PER PERSON

FOR RECEPTION (per table)

1 x bottle of Kanonkop Kadete red

1 x bottle Haute Cabriere Pinot Noir Chardonnay

### WINE PACKAGE 3

165 PER PERSON

FOR RECEPTION (per table)

1 x bottle of Rupert & Rothchild Classique

1 x bottle Steenberg Sauvignon Blanc

## SPECIALITY BEVERAGE ADD-ONS\*

### GIN & VODKA BAR

**Add a touch of sophistication** to your celebration with a bespoke gin and vodka bar. Speak to your coordinator to create a personalised experience that suits your taste and style.

Pricing varies based on your selection of premium gins and vodkas.  
Selection of 3 gins, vodka, garnishes and mixers.

### CHAMPAGNE TOWER

**Elevate your celebration** with a stunning champagne tower!

Speak to your coordinator to personalise this unforgettable feature.

Pricing varies based on your choice of sparkling wine, Cap Classique, or Champagne.

**Please note:** The tower is limited to 55 glasses, with additional guests being elegantly served by our waiters.

### PREMIUM WHISKEY & BRANDY

Work with your coordinator and elevate your special day with a **refined premium whiskey and brandy** added to your bar selection.

\*Discuss any upgrades with your coordinator, we will be happy to accommodate any requests. Please note that your entire guest amount will be catered for applicable to any / all optional extras. Add-ons priced accordingly. Pricing varies based on your selection of exceptional whiskeys and brandies.

# AVIANTO



## FULL BEVERAGE LIST

### PRE-FUNCTION BEVERAGE SELECTION

Please find our pre-function beverage selection below. If you wish to pre-select any beverages to be included in your main wedding bar limit and allocated to your wedding recon before your wedding day, please use this list. Kindly note that venues will be stocked with a limited selection of items. On the night of your event, venue beverage menus will be available at the bar for your guests to make their selections.

### BARISTA SPECIALTIES

ESPRESSO	R26
DOUBLE ESPRESSO	R35
AMERICANO	R35
FLAT WHITE	R38
CAPPUCCINO M	R38
CAPPUCCINO L	R45
CAPPUCCINO WITH CREAM	R45
RED CAPPUCCINO (ROOIBOS TEA)	R35
CAFÉ LATTE	R40
HOT CHOCOLATE	R35
CHAI TEA LATTE	R45
ICE COFFEE	R40
ENGLISH TEA (FIVE ROSES)	R30
EARL GREY TEA	R45
ROOIBOS TEA	R30
GREEN TEA	R30
LEMON TEA	R30
MILK SUBSTITUTES:	
ALMOND MILK	R25
SOY MILK	R20

Decaf options available on request.

# AVIANTO



## MILKSHAKES

STANDARD

R65

KIDDIES

R50

Chocolate, Strawberry, Vanilla, Lime, Bubblegum or Coffee shake

## SOFT DRINKS

COKE 200ml	R28
COKE 300ml	R34
COKE Light 300ml	R34
COKE ZERO 300ml	R34
SPRITE 300ml	R34
SPRITE ZERO 300ml	R34
GINGER ALE 200ml	R28
LEMONADE 200ml	R28
DRY LEMON 200ml	R34
SODA WATER 200ml	R28
INDIAN TONIC WATER 200ml	R28
BLUE TONIC WATER 200ml	R28
PINK TONIC WATER 200ml	R28
SUGAR FREE INDIAN TONIC 200ml	R28
APPLETISER 300ml	R50
GRAPETISER 300ml	R50
CORDIALS: LIME, COLA, PASSION FRUIT	R12
RED BULL	R60
RED BULL SUGAR FREE	R60
CREAM SODA 300ml	R34
FANTA ORANGE 300ml	R34
STONEY GINGER BEER 300ml	R34
SPARBERRY 300ml	R34
ICE TEA 300ml: lemon or peach	R34

# A V I A N T O



## BEER

CARLING BLACK LABEL	R38
CASTLE LAGER	R37
CASTLE LITE	R38
WINDHOEK LAGER	R50
HEINEKEN	R45
HEINEKEN 0%	R44
HEINEKEN SILVER	R44
AMSTEL LAGER	R40
FLYING FISH LEMON	R42
CORONA	R50
STELLA ARTOIS	R42

## CIDER

HUNTER'S DRY	R46
HUNTER'S GOLD	R46
BRUTAL FRUIT RUBY APPLE	R46
BRUTAL FRUIT STRAWBERRY ROUGE	R46
SAVANNA DRY	R52
SAVANNA LIGHT	R52
SAVANNA 0%	R52
SMIRNOFF SPIN	R50
RED SQUARE ENERGIZER	R58

# AVIANTO



## APERITIF

MARTINI BIANCO	R30
MARTINI EXTRA DRY	R30
MARTINI ROSSO	R30
PIMM'S	R26
CAMPARI	R37
APEROL	R30

## BRANDY & COGNAC

KLIPDRIFT	R20
KLIPDRIFT PREMIUM	R32
RICHELIEU	R28
KWV 10 YEARS	R40
HENNESY VS	R60
REMY MARTIN VSOP COGNAC	R100

## WHISKY

BELL'S	R36
J&B	R36
JAMESON	R40
JAMESON SELECT	R60
JACK DANIEL'S	R38
JOHNNIE WALKER RED	R36
JOHNNIE WALKER BLACK	R60
CHIVAS REGAL	R50
GLENLIVET 12 YEARS	R68
GLENFIDDICH 12 YEARS	R70
GLENFIDDICH 15 YEARS	R110
GLENFIDDICH 18 YEARS	R208

# A V I A N T O



## RUM

BACARDI	R32
CAPTAIN MORGAN DARK RUM	R32
CAPTAIN MORGAN SPICED GOLD	R32
TIPO TINTO	R32
RED HEART	R32
MALIBU	R28
SOUTHERN COMFORT	R30

## GIN

GORDON'S LONDON DRY	R30
TANQUERY LONDON DRY	R35
KWV CRUXLAND KALAHARI TRUFFLE	R40
BEEFEATER PINK	R40
BEEFEATER LONDON DRY	R40
MUSGRAVE	R42
HENDRINK'S	R48
INVERROCHE CLASSIC	R50
INVERROCHE AMBER	R50
MALFY CON ARANCIA BLOOD ORANGE	R50

## VODKA

SMIRNOFF 1818	R30
SKYY	R30
BELLVEDERE	R50
GREY GOOSE	R62

# A V I A N T O



## LIQUEUR & SHOOTER

AMARULA CREAM	R18
CACTUS JACK	R18
STRAWBERRY LIPS	R26
CARAMEL VODKA	R30
KAHLUA	R30
JAGERMEISTER	R34
JOSE CUERVO TEQUILA GOLD	R32
JOSE CUERVO TEQUILA SILVER	R32
EL JIMADOR REPOSADO	R40

## CLASSIC COCKTAILS

### MARTINI R110

Tanqueray London Dry Gin, Dry Vermouth, Served with an Olive or a Lemon Twist. Make it a Dirty Martini: Add some Olive Brine

*The exact origin is still not 100% clear and there is a lot of debate around it. One theory is that a bartender named Jerry Thomas invented it at the Occidental Hotel in San Francisco. Another is that it was created when a local tavern owner in a town called Martinez made it for a miner who struck gold and wanted to celebrate. They called it the Martinez Special. The drink was originally sweet and changed over time, where it eventually appeared at the famous Ritz Hotel in Paris, where it was served dry.*

### MANHATTAN R105

Jack Daniel's Bourbon, Sweet Vermouth, Bitters and a Maraschino Cherry

*Invented in New York City's Manhattan Club in 1880 for a party hosted by Lady Randolph Churchill, the mother of Winston Churchill.*

### CLASSIC DAIQUIRI R65

Bacardi Rum, Lime Juice, Simple Syrup, Garnished with a Lime Twist

*Invented in 1898 by American mining engineer Jennings Cox, in the mining town called Daiquiri.*



# A V I A N T O



## NEGRONI

R75

Gordon's London Dry Gin, Sweet Vermouth, Campari,  
Garnished with an Orange Peel

*First came the Milano Torino in the 1860's, made by Gaspare Campari, named after its original ingredients: Campari (Milano/Milan) and Sweet Vermouth (Torino). Then in came the Americano. It is a Milano Torino with sparkling water added. Just like the Americano coffee essentially a watered-down espresso, the cocktail is also a watered-down version of another. The Negroni was invented in Florence by the Italian Count Camillo Negroni in the early 20th Century. He demanded the bartender to strengthen the Americano by substituting the water with Gin. This resulted in one of the most iconic cocktails still to this day.*

## ESPRESSO MARTINI

R70

Smirnoff 1818 Vodka, Kahlua Vodka, Coffee Liqueur, Freshly  
Brewed Espresso, Simple Syrup, Garnished with 3 Coffee Beans

*Created by British Bartender Dick Bradsell in Fred's Club, London for a top Model.*

## MOJITO

R90

Bacardi Rum, Simple Syrup, Fresh Mint, Lime Juice, Crushed Ice,  
topped with Soda Water

*Widely accepted as the world's first cocktail, invented in Cuba in the 16th Century. It is said that it was a medical drink to curb disease, invented by English Pirate Sir Francis Drake, to cure his crew from scurvy and dysentery.*

## OLD FASHIONED

R60

J&B Whisky, Crushed Sugar, and Bitters

*Simply called "cocktail" when it was invented in 1806. It got its famous name from people ordering the drink "the old-fashioned way" after bartenders started adding too many fruity additions.*

## MARGARITA

R85

Jose Cuervo Gold Tequila, Orange Liqueur, Lime Juice,  
Simple Syrup, Served with Salt on the rim and a Lime

*Invented in Mexico in the early 1900's by a bartender in honour of Mexican showgirl Rita de la Rosa. The word Margarita translates to Daisy Flower in Spanish.*

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## COCKTAILS

<b>GRAPEFRUIT GIN FIZZ</b>	R130
Malfy Blood Orange Gin & Fresh Grapefruit Juice, topped with Tonic Water and served with a Fresh Rosemary Sprig	
<b>COSMOPOLITAN</b>	R50
Smirnoff 1818 Vodka, Orange Liqueur, Lime & Cranberry Juice	
<b>STRAWBERRY DAIQUIRI</b>	R80
Bacardi Rum, Strawberry, Lime & Cranberry Juice	
<b>RASPBERRY COLLINS</b>	R70
Gordon's London Dry Gin, Cherry Liqueur & Lemonade	
<b>DARK 'N STORMY</b>	R80
Dark Rum & Lime, topped with Ginger Beer	
<b>LONG ISLAND ICE TEA</b>	R90
Jose Cuervo Gold Tequila, Captain Morgan Dark Rum, Gordon's London Dry Gin, Smirnoff 1818 Vodka, Orange Liqueur, Fresh Squeeze of Lemon, topped with Coke	
<b>TEQUILA SUNRISE</b>	R75
Jose Cuervo Gold Tequila, Grenadine & Orange Juice	
<b>PINA COLADA</b>	R140
Bacardi Rum, Malibu Coconut Rum, Pineapple Juice & Vanilla Ice Cream	
<b>WHISKY SOUR</b>	R95
Jameson Select, Fresh Squeeze of Lemon, Sugar Syrup & an Egg (optional)	
<b>BLOOD ORANGE SPRITZER</b>	R145
Aperol & Fryer's Cove Sauvignon Blanc, Topped with Soda water, served with Fresh Grapefruit	
<b>GREEN APPLE WHISKY SOUR</b>	R120
Jack Daniel's, Green Apple Puree, Sugar Syrup, Fresh Mint, Fresh Lime, topped with Soda Water	

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## MOCKTAILS

<b>VIRGIN STRAWBERRY DAIQUIRI</b>	R40
Strawberry, Lime & Cranberry Juice	
<b>GRAPEFRUIT &amp; ROSEMARY TONIC</b>	R40
Grapefruit & Pink Tonic, served with a fresh Rosemary Sprig	
<b>STRAWBERRY MOJITO</b>	R55
Fresh Strawberries and Mint, Muddled with Sugar & Lime, Topped with Soda Water	
<b>STEELWORKS</b>	R80
Kola Tonic topped with Ginger Beer & Soda Water with a few dashes of Bitters	
<b>ROCK SHANDY</b>	R65
Soda Water & Lemonade with a few dashes of Bitters	
<b>SHIRLEY TEMPLE</b>	R50
Grenadine & Ginger Beer served with a Maraschino Cherry	
<b>GREEN APPLE MOJITO</b>	R80
[Green Apple Puree, Fresh Mint & Lime, Topped with Soda Water	
<b>PASSIONFRUIT DAIQUIRI</b>	R60
Passionfruit Puree, Lime & Lemonade	
<b>ORCHARD BREEZE</b>	R40
Cranberry Juice & a Fresh Squeeze of Lime with hints of Cherry Blossom	
<b>CLOUDY LEMONADE</b>	R55
<b>PINK LEMONADE</b>	R65

## NON-ALCOHOLIC CARAFES – 1 LITRE

<b>CLOUDY LEMONADE</b>	R150
<b>PINK LEMONADE</b>	R170
<b>GREEN APPLE MOJITO</b>	R65
<b>PASSIONFRUIT DAIQUIRI</b>	R165
<b>PASSIONFRUIT &amp; LEMONADE</b>	R70
<b>KOLA TONIC &amp; LEMONADE</b>	R70
<b>ORCHARD BREEZE</b>	R190
<b>FRESH JUICE</b>	R100
Orange, Apple, Cranberry, Fruit Cocktail or Strawberry	

# AVIANTO

## FULL WINE LIST

# Wedding

### PRE-FUNCTION WINE SELECTION

Kindly select the wines for your tables and the champagne for your toasts.



#### WINE BY THE GLASS

Fryer's Cove Doringbay Sauvignon Blanc	R85
Fryer's Cove West Coast Chenin Blanc	R120
Haute Cabriere Chardonnay Pinot Noir	R90
Franschhoek Cellar Merlot	R85
Franschhoek Cellar Cabernet Sauvignon	R85



#### CHENIN BLANC

<b>WATERKLOOF FALSE BAY CHENIN BLANC</b>	<b>R160</b>
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Bready aromas and dried herbaceous notes with fennel and aniseed flavours, followed by a creamy lemon character

<b>KWV CHENIN BLANC</b>	<b>R230</b>
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On the nose displays prominent aromas of passion fruit, pineapple & guava. The palate is well-rounded and juicy with tropical fruit and hints of vibrant granny smith apple with lingering aftertaste

<b>MULDERBOSCH STEEN OP HOUT CHENIN BLANC</b>	<b>R350</b>
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Abundant fruit flavours, interlaced with sweet vanilla and cinnamon notes

<b>FRYER'S COVE WEST COAST CHENIN BLANC</b>	<b>R480</b>
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Bright acidity with flavours of lemon, nectarine and white peach. It has a lingering minerality with subtle oak spice



#### CHARDONNAY

<b>De Wetshof Limestone Hill Chardonnay</b>	<b>R360</b>
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An un-wooded wine with notes of grapefruit and nuts

<b>Boschendal 1685 Chardonnay</b>	<b>R420</b>
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Big on aroma and flavours, combining lemon, cinnamon, nutmeg, zesty citrus and ripe tropical fruit

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## SAUVIGNON BLANC

**KWV CLASSIC SAUVIGNON BLANC** R270

Elegant and refreshing aromas of passion fruit, pineapple and guava

**FRYER'S COVE DORINGBAY SAUVIGNON BLANC** R330

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

**BOSCHENDAL 1685 SAUVIGNON BLANC** R360

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

**FRYER'S COVE BAMBOES BAY SAUVIGNON BLANC** R820

Vibrant mix of herbaceous and tangy passion fruit aromas, with wisps of seaweed, a combination of citrus, white peach and lemongrass with a saline minerality



## ROSE

**BOSCHENDAL BLANC DE NOIR** R220

Complex red berry fruit notes. An appealing pale salmon colour leads to bright red fruit, strawberries and red berries. Good freshness, balance and a crisp dry but pleasant, sweet finish

**KWV ROSE** R270

Bright and fruity with prominent aromas of red berries, rose petal and hints of candyfloss. The palate is elegant and fresh, with sweet fruit flavours integrating splendidly into a soft finish

**KANONKOP KADETTE PINOTAGE ROSE** R260

A full bodied, dry style of rose with a delicate pale pink colour. An upfront, perfumed nose of strawberries, raspberries, cherries and rosewater. The palate displays intense notes of red apples, melon, nectarine, raspberries and candied cherries.

**BEYERSKLOOF PINOTAGE ROSE** R295

A bright coral pink colour. Clean and crisp, refreshingly good acidity. A medium bodied rose that is layered with sweet red berries. Hints of buttery, creamy notes add complexity to this serious and delightful rose, finishing off with a lingering aftertaste of red cherries and sweet strawberries

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## MERLOT

- FRANSCHHOEK CELLAR MERLOT** R285  
Plum and cherry aromas with hints of herbal tea and liquorice with a smooth sour cherry finish
- KWV CLASSIC MERLOT** R285  
Ripe plum, strawberry and sour cherry flavours with nuances of fresh herbs
- NITIDA MERLOT** R450  
Notes of dark fruit, raspberries and caramel
- BOSCHENDAL 1685 MERLOT** R495  
Rich red cherry plum and ripe mulberry flavours



## PINOTAGE

- KWV CLASSIC PINOTAGE** R285  
Rich varietals with aromas of ripe mulberries, plums and sweet tannins that carry hints of vanilla
- BEYERSKLOOF PINOTAGE** R330  
Strong red berry and plum flavours with elegant tannins
- KANONKOP KADETTE PINOTAGE** R480  
Aromas of plum, black cherry, a hint of nutmeg and dark chocolate



## CABERNET SAUVIGNON

- FRANSCHHOEK CELLAR CABERNET SAUVIGNON** R285  
Dark berry flavours integrated with tobacco and spice
- KWV CLASSIC CABERNET SAUVIGNON** R285  
Aromas of ripe plums and blueberries with hints of cigar box, mint, herbs and cedary oak



## BLENDED WINES

- HAUTE CABRIERE CHARDONNAY PINOT NOIR** R360  
A balanced acidic wine with fresh citrus flavours with white peach and red fruit
- KANONKOP KADETTE CAPE BLEND** R450  
Aromas of raspberries, dark cherries, plums, cinnamon and a hint of chocolate

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## BLENDED WINES ...continued

### **BOSCHENDAL NICOLAS** R620

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 & ROTHCHILD CLASSIQUE** R640

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

## DESSERT WINE (PER GLASS)

### **OLD BROWN SHERRY** R24

### **ALLESVERLOVEREN PORT** R30

## CAP CLASSIQUE

### **MISS MOLLY BRUT** R450

Aromas of citrus and pineapple with biscuity and yeasty undertones

### **PONGRACZ BRUT** R600

Delicate yeasty tones with black fruit flavours

### **GRAHAM BECK BRUT** R620

Limey fresh fruit with a rich creamy complexity

### **GRAHAM BECK BLISS NECTAR** R620

Fresh notes of ripe citrus and stone fruit with a hint of butterscotch, honey and praline

### **GRAHAM BECK BLISS NECTAR ROSE** R620

Hints of raspberry and strawberry, with a hint of honey and praline

### **BOSCHENDAL BRUT ROSE** R610

Intoxicating red fruit aromas with hints of strawberry, raspberry and cherry flavours

### **BOSCHENDAL LUXE NECTAR DEMI SEC** R610

Decadent crème brulee and almond biscotti deliciousness, balanced with alluring lemon cream and orange peel, vibrant with freshness

### **BOSCHENDAL GRANDE CUVÉE VINTAGE BRUT** R840

Made from top quality grapes, cultivated in meticulously maintained vineyards. Fresh green apple and hints of citrus with discreet almond biscotti and brioche notes.

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## SPARKLING WINE

**KWV CUVÉE BRUT** R285

Rich tropical fruit aromas with a crisp, dry finish

**KWV DEMI SEC** R270

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



## PROSECCO

**DA LUCA PROSECCO** R600

Fruity aromas of pears and apples with citrus and floral notes

**DA LUCA 200ML** R175

**BOTTEGA GOLD** R1140

A luxurious prosecco with a fresh taste, elegantly balanced with fruity and flowery hints and scents of golden apple



## CHAMPAGNE

**MOËT & CHANDON BRUT IMPERIAL** R1360

Green apple and citrus fruit, white flowers and the elegance of brioche and fresh nuts with nuances of gooseberry

**MOËT & CHANDON ROSE IMPERIAL** R1720

Red fruits with floral nuances of rose and a slight hint of pepper and peach

**VEUVE CLICQUOT YELLOW LABEL BRUT** R1600

Aromas of peach, pear vanilla and toasty brioche

**VEUVE CLICQUOT RICH** R2400

Fruit aromas have been boosted to new levels with Pinot Noir and the main pillar at 45%, Meunier at 40% provides a roundness and Chardonnay at 15% completes it with extra freshness



## NON-ALCOHOLIC WINE

**INAH SAUVIGNON BLANC** R235

**INAH CABERNET SAUVIGNON** R235

**NORAH'S VALLEY SATIN SPARKLING** R295

De-Alcoholised Sparkling Wine

**JC LE ROUX LA FLEURETTE** R330

**JC LE ROUX LE DOMAINE** R330



# AVIANTO



## PAIRING WINE WITH YOUR MEAL

# Wine Pairing

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. 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.

### 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 strong flavours with a delicate flavoured wine. 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, Rosé, many Rieslings, Port

#### WINES WITH STRONG TANNINS

Cabernet Sauvignon, Merlot, Bordeaux, Shiraz

#### WINES WITH HERBAL OR EARTHY NOTES

Chardonnay, Shiraz, Pinot Noir