

AVIANTO



WINE LIST 2025

Wedding

PRE-FUNCTION SELECTION

Please pre-select:

2 x red wines

2 x white wines

1 x sparkling wine

(A stocked Cash Bar will be available)

WINE BY THE GLASS

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

Waterkloof False Bay Chenin Blanc	180
Bready aromas and dried herbaceous notes with fennel and aniseed flavours, followed by a creamy lemon character	
Mulderbosch Steen Op Hout Chenin Blanc	260
Abundant fruit flavours, interlaced with sweet vanilla and cinnamon notes	
Fryer's Cove West Coast Chenin Blanc	360
Bright acidity with flavours of lemon, nectarine and white peach. It has a lingering minerality with subtle oak spice	
Kleine Zalze Vineyard Selection Chenin Blanc	370
Tropical stone fruit flavours with a burst of citrus	
Ken Forrester Old Vine Reserve Chenin Blanc	415
Harmonious balance between fruit and delicate oak and vanilla	

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CHARDONNAY

- De Wetshof Limestone Hill Chardonnay** 270
An un-wooded wine with notes of grapefruit and nuts
- DMZ Chardonnay** 325
Aromas of nectarine, peach and subtle hints of citrus and creamy oak
- Boschendal 1685 Chardonnay** 335
Big on aroma and flavours, combining lemon, cinnamon, nutmeg, zesty citrus and ripe tropical fruit



RIESLING

- Fairview Darling Riesling** 310
A semi-dry wine with refreshing tropical fruit, zesty lime acidity and jasmine flower notes



SAUVIGNON BLANC

- KVV Classic Sauvignon Blanc** 210
Elegant and refreshing aromas of passion fruit, pineapple and guava
- Durbanville Hills Sauvignon Blanc** 220
Notes of grapefruit, guava and passionfruit with hints of citrus
- Fryer's Cove Doringbay Sauvignon Blanc** 250
Fresh and crisp with delicate flavours of green figs and grapefruit with hints of passion fruit, litchi and grassy notes
- Boschendal 1685 Sauvignon Blanc** 275
Experience an abundance of tropical fruit flavours with hints of lime and berries
- Steenberg Sauvignon Blanc** 385
An acidic wine with a lively flavour on the palate of citrus blossom
- Southern Right Sauvignon Blanc** 430
Typical bright, tensile characters with a saline minerality
- Fryer's Cove Bamboes Bay Sauvignon Blanc** 850
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

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ROSE

- Weltevrede Turkish Delight Rose** 200
A semi-sweet Rose with aromas of litchi, rose petals and candy floss
- KWV Rose** 210
Bright and fruity with prominent aromas of red berries and pomegranate
- Waterford Rose-Mary** 320
Naturally acidic with a delicate crisp finish and raspberry undertones



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
- Nitida Merlot** 360
Notes of dark fruit, raspberries and caramel
- 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 & plum flavours with elegant tannins
- Kanonkop Kadette Pinotage** 350
Aromas of plum, black cherry, a hint of nutmeg & dark chocolate

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SHIRAZ

- Landskroon Shiraz** 275
Smoky and sweet berry fruit flavours with cinnamon oak overlays
- Cederberg Shiraz** 650
Aromas of mulberries and cherries with hints of sweet spice and vanilla



PINOT NOIR

- Thelema Sutherland Pinot Noir** 490
Aged in French Oak. Notes of strawberry fruit aromas with spice and earthy characters



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
- La Motte Cabernet Sauvignon** 400
Intense varietal of blackcurrant, violet, mint and slight plum



BLENDED WINES

- Haute Cabriere Chardonnay Pinot Noir** 280
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 Grenache Cinsault** 340
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 Classique** 530
The smooth, round textures sustain spice, tea leaf, dark chocolate and earthy notes

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DE-ALCOHOLISED WINE

Norah's Valley Silk White	240
Norah's Valley Cashmere Rose	240
Norah's Valley Velvet Red	240



SPARKLING WINE

KWV Sparkling Cuvee Brut	220
Rich tropical fruit aromas with a craps, dry finish	
KWV Demi Sec	220
Aromas of honey-suckle and tropical fruit with a semi-sweet but craps finish	



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	
Graham Beck Brut	530
Limey fresh fruit with a rich creamy complexity	
Graham Beck Bliss Nectar	530
Fresh notes of ripe citrus and stone fruit with a hint of butterscotch, honey and praline	
Graham Beck Bliss Nectar Rose	530
Hints of raspberry and strawberry, with a hint of honey and praline	
Boschendal Brut Rose	500
Intoxicating red fruit aromas with hints of strawberry, raspberry and cherry flavours	
Boschendal Luxe Nectar Demi Sec	500
Decadent crème brulee and almond biscotti deliciousness, balanced with alluring lemon cream and orange peel, vibrant with freshness	
Boschendal Grande Cuvee Vintage Brut	930
Made from top quality grapes, cultivated in meticulously maintained vineyards. Fresh green apple and hints of citrus with discreet almond biscotti and brioche notes.	

A V I A N T O



PROSECCO

- Da Luca Prosecco** 410
Fruity aromas of pears and apples with citrus and floral notes
- Valdo Prosecco Doc Extra Dry** 650
Fruity aromas with hints of wild apple, golden apple, acacia flowers and honey
- Valdo Prosecco Paradise Rose** 750
Intensely fruity and pleasantly flowery with unique notes of fruit



CHAMPAGNE

- Moët & Chandon Brut Imperial** 1800
Green apple and citrus fruit, white flowers and the elegance of brioche and fresh nuts with nuances of gooseberry
- Moët & Chandon Rose Imperial** 1900
Red fruits with floral nuances of rose and a slight hint of pepper and peach
- Veuve Clicquot Yellow Label Brut** 1800
Aromas of peach, pear vanilla and toasty brioche
- Veuve Clicquot Rich** 2400
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



DE-ALCOHOLISED SPARKLING WINE

- Norah's Valley Satin Sparkling** 275



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