



**TASTE OF THAI**  
Restaurant  Spa



# Wine & Pairing Descriptions

## Bubbly & Bites

Sparkling wine is a lively, effervescent wine known for its festive bubbles and refreshing acidity. Made from white or red grapes using methods like Champagne, Prosecco, or Cap Classique.

*It's perfect for pairing with crisp, salty snacks and delicate seafood starters like Tempura Prawns, Satay Chicken, and Spring Rolls. Light, fun, and full of flavours the perfect match for your first bite.*

## Sauvignon Blanc

Derived from the French word Sauvage, meaning 'wild', Sauvignon Blanc originated in the Loire region of France. Known for its crisp acidity, regional growing conditions influence its aroma and flavour profile.

*Pairs beautifully with fresh salads, green papaya salad, seafood. Its high acidity cuts through richness and enhances freshness in vibrant, rich flavours and lifts every bite.*

## Chardonnay (Unoaked or Lightly Oaked)

Originating from the Burgundy region of France, Chardonnay is one of the most widely planted and versatile white grape varieties in the world. Its character shifts depending on winemaking style from bright and crisp when unoaked, to creamy and textured when lightly oaked.

*Pairs beautifully with Thai Coconut Soup and our Famous Thai Curries. Unoaked Chardonnay complements delicate, aromatic flavours, while lightly oaked versions enhance rich, creamy or roasted notes in the dish.*

## Chenin Blanc

One of South Africa's oldest and most planted grape varieties, Chenin Blanc dates back to 1655. Its remarkable versatility allows it to be made in styles ranging from fresh and fruity to richly oaked and complex.

*Perfect Pairings: Ideal with dishes that balance sweet and savoury, like Stir Fried Pork, Chicken, Massaman Curry, or the vibrant Secret Garden Salad. Chenin Blanc's crisp acidity and gentle fruitiness beautifully complement layered spices and textures.*

## White Blends & Unusual Whites

The white blend category in South Africa currently offers some of the most exciting wines to be found in the country. Styles vary from unoaked and fruit-driven to more complex and serious with skin maceration, fermentation and oak. *Ideally suited to aromatic, spiced dishes and creamy vegetable-based plates. These blends enhance the fragrance and complexity of fusion cuisine and offer a versatile pairing with grilled or roasted fare.*

## White Blends & Unusual Whites

South Africa's white blends and lesser known white varietals are gaining global attention for their innovation and depth. These wines range from fresh, unoaked styles to richly textured versions aged with skin contact or oak, showcasing the winemaker's creativity and terroir expression.

*Perfect Pairing beautifully complement aromatic Thai dishes, lightly spiced curries, coconut based sauces, and creamy vegetable stir fries. Their layered profiles also shine with seafood or satay chicken, enhancing herbal and citrus notes in the dish.*

## Rosé

One of the most popular and rapidly growing wine categories, Rosé often affectionately called 'blush' ranges in colour from pale salmon to vibrant pink. It can be made by blending red and white grapes or by limiting skin contact with red-wine grapes during fermentation.

*Rosé's crisp acidity and delicate red berry notes make it a versatile companion to light meats like duck or chicken, seafood salads, mildly spiced Thai dishes, or seafood. Its refreshing nature enhances bright flavours without overpowering them, making it perfect for relaxed, flavourful meals.*

## Cabernet Sauvignon

A crossing of Cabernet Franc and Sauvignon Blanc from 17th-century Bordeaux, France, Cabernet Sauvignon is revered as one of the world's most noble red grape varieties. Known for its deep colour, firm tannins, and remarkable aging potential, it is widely grown and often blended with Merlot or Cabernet Franc to enhance complexity.

*Pairing Ideal for bold, flavour packed dishes. It pairs beautifully with rich stir-fries, meaty noodle dishes, and Basil crispy Pork Belly. Its full body and firm structure stand up to intense sauces and spices, adding harmony and depth to robust, savoury plates*

## Merlot

Originating in Bordeaux in 1783, Merlot translates to "little blackbird" most probably a reference to the grapes distinct colour. Traditionally used as a blending partner to add softness and breadth to Cabernet Sauvignon, but increasingly being bottled as a varietal wine, with some superb results locally.

*Pairs well with Tender meats like duck, lamb, or beef, as well as mildly spiced Thai dishes such as Massaman curry, Thai panaeng curry or, stir-fried beef. Its soft structure complements rich sauces and enhances umami flavours without overpowering the dish.*

## Shiraz

Originating in the Rhône Valley of southeastern France, Shiraz (also known as Syrah) is a bold and expressive red wine. In South Africa, it's the second most planted red grape, crafted in styles ranging from spicy and elegant to rich and full-bodied. Cooler climates yield wines with black pepper and floral notes, while warmer areas bring out dark fruit, smoke, and earthy richness.

*An ideal companion for spice laden dishes, lamb, chuchee duck, Duck benjarong. Its full body, bold tannins, and signature peppery notes shine with caramelised or charred flavours, making it a perfect match for spicy stir-fries.*

## Pinotage

Originating from South Africa, Pinotage offers a spectrum of charm, from lively and accessible to mature and substantial. More than just a fusion of its parent varieties, Pinot Noir and Cinsaut, Pinotage embodies the distinctive spirit of its native country.

*A natural companion to stir fried meats, Duck, or Massaman beef curry. Its bold structure stands up to spice, while dark fruit and earthy notes enhance rich, savoury dishes.*

## Red Blends & Unusual Red Varietals

A red blend is a red wine that includes two or more wine-grape varieties. In South Africa the most prominent varieties for blending are Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec.

*Well suited to mushroom-based meals, chicken, duck. These wines offer versatility across lighter and medium-bodied meals, enhancing savoury and earthy elements alike.*



## Bubbly

### L'ORMARINS BRUT CLASSIQUE ROSÉ

Franschhoek

450

The palate is vivid with lively, delicate salmon pink bubbles, brimming bright raspberry and strawberry flavours and a hint of peppery spice. Crisp acidity with rich, creamy lees and toasted biscuit flavours round out the structured palate. Good structure, length and a clean, focused finish.

### PIERRE JOURDAN BRUT

Franschhoek

430

As in the typical French tradition, Chardonnay allows for freshness, while the Pinot Noir contributes to the body and structure of the wine. Delicate yeasty characteristics are complemented by crisp acidity and fresh citrus flavours. Ending with a refreshing green apple fruit tang finish.

### LEOPARD'S LEAP SPARKLING CHARDONNAY PINOT NOIR

Franschhoek

290

Bursts with effervescent strawberry bubbles on entry. Elegant and well-rounded, with the perfect balance between freshness and fruit, offering flavours of strawberry, raspberry, and citrus. It dances on the palate with a light, airy citrus finish.

## Sauvignon Blanc

### PAUL CLÜVER

Elgin

280

Passion fruit and grapefruit flavours lead on the refreshing entry and follow through onto the clean palate, with notes of tropical fruit, fig, gooseberry, greengage and nettles. Well-structured, with bright acidity, a round and creamy mid-palate and a subtle mineral, salty character on the crisp, dry finish.

### LA MOTTE

Franschhoek

70 250

A refreshing, supple entry reveals a vibrant mouthfeel of fresh lemon, lime, gooseberry, and winter melon flavours, with nuances of dried grass. Gentle acidity and a fine texture enhance the wine's freshness, leading to a beautifully balanced finish.



## Chardonnay

### **TOKARA**

The lemon and lime blossom entry leads onto the textured palate. The mid-palate is vibrant with fresh sweet lime, roasted lemon, an attractive chalkiness and subtle ginger spice, with lightly toasted brioche characters adding complexity. The smooth, fruity palate concludes with a refreshingly dry finish.

**Stellenbosch**

**290**

## Chenin Blanc

### **CAPE OF GOOD HOPE RIEBEEKSRIVIER**

A vibrant entry of poached peach and quince, with a touch of zesty lime. The integrated palate is supported by creamy vanilla and notes of butterscotch. A textured wine, ending with a lengthy, fruit-forward finish.

**Swartland**

**310**

### **STELLENRUST**

This wine opens with a crisp and refreshing entry. A medley of grapefruit, lime, tropical fruits and pear drop flavours fill the fresh palate and is complemented by a subtle minerality. The palate is clean and bright, with good acidity and a crisp, fruit-driven finish.

**Stellenbosch**

**69 200**



## Other White Varieties & White Blends

### **CEDERBERG BUKETTRAUBE**

**Cederberg**

**320**

A delicate entry is followed by a flavourful, delightfully sweet palate filled with flavours of white flowers, honeysuckle, pineapple and stone fruit. The delicate palate reveals additional subtle notes of white peach and pear, balanced by tingling acidity and a well-rounded body. It ends in a sensational creamy, sweet-and-sour finish.

### **BUITENVERWACHTING BUITEN BLANC**

**Constantia**

**200**

Offers a melange of unique yellow fruit flavours, including passion fruit, yellow apple and gooseberry, with subtle whiffs of green pepper.

### **KEN FORRESTER PETIT NATURAL SWEET**

**Stellenbosch**

**65 190**

Lush tropical fruits abound on the pleasantly sweet entry. Decidedly moreish flavours of ripe melon, guava and pineapple with subtle florals fill the juicy palate. The finish is tangy and irresistible with honeyed notes.

## Rosé

### **DIEMERSDAL SAUVIGNON**

**Durbanville**

**70 230**

A lively entry of citrus and red berry fruits. Classic Sauvignon Blanc flavours of passion fruit, gooseberry and lime seamlessly blend with hints of strawberry and cherry from the Cabernet Sauvignon. A crisp, medium-bodied wine with zesty acidity and a clean finish.

### **HAUTE CABRIÈRE PINOT NOIR**

**Stellenbosch**

**220**

An elegant, dry entry with fresh strawberries, melons, crisp red apples and rose petals. This wine has a generous mouthfeel, gentle acidity and a soft, refreshing finish.



# Cabernet Sauvignon

## **WARWICK THE FIRST LADY**

Deep, dark fruit dominates the nose, with blackberry compote, black plum and dark chocolate carrying through onto the entry. The palate is plush and velvety, balanced by bright acidity that offsets the rich black fruit. Dried herbs add complexity, while smooth, medium tannins lead to a long, earthy, dry finish.

**Stellenbosch**

**290**

## **GUARDIAN PEAK**

Classic flavours of blackcurrant, blueberry, chocolate and toast are prominent on the entry. Well-structured tannins and good acidity balance the raspberry and bold black fruits on the palate. Nuances of cigar box, tobacco and savoury notes add complexity to this medium-bodied wine, leading to a sweet, fruity finish.

**Stellenbosch**

**240**

# Merlot

## **DE GRENDEL**

The heady nose leads onto a melange of flavours on entry, including truffles, forest floor, violets and plums. The medium-bodied palate is bursting with fleshy plums and cherries, underpinned by earthy notes of tobacco and liquorice and caressed by hints of creamy chocolate. Wonderfully textured, with fine-grained tannins and a silky berry finish.

**Durbanville**

**390**

## **STELLENRUST**

A smooth and elegant entry accompanied by the flavours of blackcurrant and ripe plum with hints of liquorice. These flavours are complemented by soft tannins and balanced acidity. The persistent finish is charming.

**Stellenbosch**

**70 220**

# Pinotage

## **DIEMERSDAL**

Complex dark fruits and exotic spices fill the entry. Vanilla, roasted banana, spice and rich dark chocolate linger on the full-flavoured palate. This well-constructed wine has integrated tannins and a smooth, textured finish.

**Durbanville**

**310**



## Shiraz

### CAPE OF GOOD HOPE RIBEEKSRIVIER

Swartland

310

A succulent entry with plump blueberry, blackberry and plum flavours, brushed with herbs and spices. The berry-rich palate is enhanced by structured acidity and a squeeze of chalky tannin. Lovely inky liquorice adds intrigue for an overall suave and elegant palate, concluding with a smoothly varnished finish.

### SARONSBERG PROVENANCE

Tulbagh

300

The characterful entry shows rich dark fruits, vanilla and spice that follow through onto the juicy palate. Ripe red berries, black fruit and plum flavours combine with florals and fynbos, with delicate peppery, spicy touches. Good, full-bodied mouthfeel with intergrated tannins adding texture and weight, ending with a silky and fruit forward finish.

## Other Red Varieties & Red Blends

### ANTHONIJ RUPERT OPTIMA

Franschhoek

550

The silky, plush textured palate is full of ripe plums, hedgerow fruit, cocoa, spice and cigarbox flavours that makes for an enveloping mouthful. Complex and elegant, the oak harmonises with the fruit, ending with a lingering intergrated finish.

### PAUL CLÜVER VILLAGE PINOT NOIR

Elgin

310

Delicious, elegant and silky on entry. Poached ripe plums, cherry and redcurrants, mingle with roasted spices and cured-meat flavours on the medium-bodied palate. Tannins are approachable and soft edged, with subtle oak nuances on the lengthy finish.

### STELLENRUST SIMPLICITY

Stellenbosch

69 200

Complex, with impeccable purity of fruit and focus on entry. The palate is enveloped with flavours of ripe dark fruit, pepper, violets, dark chocolate and vanilla, supported by lively acidity and structured tannins. It concludes with a lasting impression of dark berries and a velvety smooth finish.