

FONDÉ EN 2004

# PASTIS

BISTRO BRASSERIE

021 794 8334.

## Vin Blanc

*All wine is served in a 250ml carafe or glass*

### *Carafe Blanc*

250ml	20
Demi	39
Litre	79

### *Sauvignon Blanc*

A native cultivar of Bordeaux, widely grown in New Zealand and the Eastern Loire Valley of France. It is usually dry and unwooded and is a good accompaniment to seafood. When wooded it is termed blanc fumé or fumé blanc.

Arabella	74/26
Nederburg	86
Durbanville Hills	95/33
Hartenberg	106
Springfield (Life from Stone)	145
Steenberg	148
Klein Constantia	147/49
Bouchard Finlayson	178

## *Chardonnay*

A favourite the world over, Chardonnay originated in the Northeast of France, from Burgundy and Champagne. The wooded version has gained tremendous popularity for its buttery vanilla flavours, and in recent years the citrusier unwooded version has become arguably more popular. Well suited to chicken and other white meats.

<b>Durbanville Hills</b>	<b>94/33</b>
<b>Le Bonheur</b>	<b>96</b>
<b>Morgenhof</b>	<b>106</b>
<b>Hartenberg</b>	<b>108</b>
<b>Vergelegen</b>	<b>152</b>
<b>Bouchard Finlayson Unwooded</b>	<b>188</b>

## *Chenin Blanc*

Originating from the Loire Valley, this grape is widely planted in South Africa. It is also known locally as Steen. Recently the variety has received serious attention from a few winemakers who have produced wine of exceptional quality. Excellent with fish or a selection of cheese.

<b>Waterford Pecan Stream</b>	<b>92</b>
<b>Ken Forrester</b>	<b>112</b>

## *Blanc De Noir*

“White from Black”. Pink wines produced by parting the juice and the black grape skins at an early stage in the wine-making process. Delightful with a salad on a summer afternoon or as an aperitif.

<b>Buitenverwachting</b>	<b>96</b>
<b>Boschendal</b>	<b>92/30</b>

## *White Blends*

Blended for balance usually with the intention of removing any rough edges or enhancing deficiencies in a single cultivar, these wines are made for early drinking.

<b>Zonnebloem Blanc de Blanc</b>	<b>79/27</b>
<b>Buitenverwachting Buiten Blanc</b>	<b>87/29</b>
<b>Haute Cabrière Pinot Noir / Chardonnay</b>	<b>115</b>

## *Dessert Wine*

Sweet wines usually result from the grape ripening process being affected by a noble rot (botrytis), leading to the evaporation of berry juices and a concentration of natural sugars.

<b>Nederberg Noble Late Harvest</b>	(50ml glass) <b>98/15</b>
<b>Pierre Jourdan Ratafia</b>	<b>159</b>

## *Methode Cap Classique*

Sparkling wine made in the traditional Cape method, rivalling the quality of some of the bubbly from around the world at a fraction of the price.

<b>J C Le Roux Sauvignon Blanc</b>	<b>98/26</b>
<b>Pongračz</b>	<b>139/36</b>
<b>Villiera Tradition Brut</b>	<b>148</b>
<b>Steenberg Brut</b>	<b>170</b>
<b>Graham Beck Brut</b>	<b>175</b>
<b>Pierre Jourdan Cuvée Belle Rose</b>	<b>185</b>

## *Champagne*

Legend has it that when the Benedictine monk Dom Perignon in Epernay first tasted Champagne he said: "come quickly, I am TASTING THE STARS!" A must for any special occasion.

<b>Moët and Chandon</b>	<b>525</b>
<b>Dom Perignon</b>	<b>1750</b>

# Vin Rouge

*All wine is served in a 250ml glass or carafe*

## *Carafe Rouge*

<b>250ml</b>	<b>25</b>
<b>Demi</b>	<b>49</b>
<b>Litre</b>	<b>98</b>

## *Cabernet Sauvignon*

The most noble of the red cultivars, it can stand alone triumphantly or be blended with Merlot, Cabernet Franc and others in the Bordeaux Style. Typically robust and often aged for up to 20 years without loss of structure, an excellent accompaniment to red meats, venison and poultry.

<b>De Meye</b>	<b>85</b>
<b>Villiera</b>	<b>104</b>
<b>Zonnebloem</b>	<b>112</b>
<b>Backsberg</b>	<b>117/38</b>
<b>Diemersdal</b>	<b>138</b>
<b>Waterford</b>	<b>186</b>

## *Pinotage*

South Africa's own, grafted from Burgandy classic Pinot and the Local Hermitage by Professor Perold of Stellenbosch in the 1920's, this varietal is growing in stature and is now grown as far afield as New Zealand. Its lighter style, somewhat like Beaujolais, makes it extremely versatile as a companion to red meat, game and chicken.

<b>Beyerskloof</b>	<b>96/32</b>
<b>Jacobsdal</b>	<b>124</b>
<b>Middelvlei</b>	<b>148</b>

## *Shiraz*

Also known as Syrah outside of South Africa and Australia, particularly in France's Northern Rhone Valley, it is well suited to South Africa's warmer wine-growing climate and is increasing in popularity, renown and hence acreage. Its smoky tones go well with red meat and venison.

<b>Arabella</b>	<b>82/27</b>
<b>De Waal</b>	<b>84</b>
<b>Guardian Peak</b>	<b>110/38</b>
<b>First Sighting</b>	<b>112</b>
<b>Zandvliet</b>	<b>144</b>
<b>Kevin Arnold</b>	<b>248</b>
<b>Luddite Shiraz</b>	<b>280</b>

## *Merlot*

Classically part of the Bordeaux blend, it has gained popularity as a stand alone cultivar, often viewed as a lighter option to Cabernet Sauvignon. Usually velvety with chocolate aromas, it is a superb complement to red meats, game and full-flavoured poultry.

<b>Backsberg</b>	<b>98/33</b>
<b>De Grendel</b>	<b>132</b>

## *Pinot Noir*

Burgundy's best. The grape that makes the red Bourgogne what it is, Pinot Noir's small grapes are notoriously difficult to grow and don't like much heat. Those who have perfected the art in South Africa are producing world class wines in cooler parts of the Cape. Most suited to duck and lamb; savour the art.

<b>Paul Cluver</b>	<b>220</b>
<b>Bouchard Finlayson</b>	<b>420</b>

## *Red Blends*

The permutations are endless!! Bordeaux-style blends include combinations of Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot. Rhone style blends are a combination of Shiraz, Grenache and Mourvèdre.

<b>Nederburg Baronne</b>	<b>84</b>
<b>Groote Post Old Man's Red</b>	<b>95</b>
<b>Middelvlei Pinotage / Merlot</b>	<b>120</b>
<b>Le Bonheur Prima</b>	<b>148</b>
<b>Rupert &amp; Rothschild Classique</b>	<b>190</b>
<b>High Constantia Cab Franc</b>	<b>220</b>
<b>Steenberg Catharina</b>	<b>230</b>
<b>Meerlust Rubicon</b>	<b>338</b>

## *French Wines*

### **Languedoc**

**Wine growing region in South Central France, the Languedoc extends from the Rhone Valley in the North East to Toulouse in the South West.**

<b>Languedoc Domaine Capion Adrianus</b>	<b>129</b>
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