

## sommelier's pick



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|---|-----|------|
| catherine marshall sandstone   <i>pinot noir</i>  | 195 | 780  |
| Pomegranate, cranberry, and red cherry with savoury notes, supported by dry, suede-like tannins for texture and complexity.   |     |      |
| ghost corner wild ferment   <i>sauvignon blanc</i>  | 220 | 880  |
| An explosive nose of green nettle, asparagus, pink grapefruit, fig leaf, and blackcurrant builds eager anticipation.  |     |      |
| taaibosch crescendo   <i>red blend</i>  |     | 1100 |
| Youthful ruby wine with fresh red currant and blueberry flavours, a creamy silky palate, and fine, powdery tannins.   |     |      |
| thelema the mint   <i>cabernet sauvignon</i>  |     | 1250 |
| The "mint" character comes from Eucalyptol transferred from nearby Eucalyptus trees to the grape's waxy skin, giving the Cabernet Sauvignon its aroma.                            |     |      |
| uva mira d.w   <i>shiraz</i>  |     | 1950 |
| Layered purple and red fruit with a hint of black pepper, a tight, grainy structure, fresh acidity, succulent tannins, and an elegant, lingering finish touched with lavender.    |     |      |
| ken forrester the fmc   <i>chenin</i>   |     | 2250 |
| Rich dried apricot, vanilla, honey, and baked apple with hints of melon, caramel, and orange peel, soft lees-aged texture, gentle spice, and integrated oak, developing with age. |     |      |

The background is a light beige color with two thin, dark grey wavy lines. One line starts at the top left and curves towards the right, while the other starts at the bottom left and curves towards the right.

KEEP IT FIGO