

NUOVO
RESTAURANT + BAR

MENU

The Beginning

✓ SOUP OF THE DAY

Soup of the day served with thick cut ciabatta toast

R90

✓ GREEK SALAD

Feta, tzatziki, tomato, green pepper, pickled red onion, cucumber, semi dried olives & fresh oregano dressing

R120

ADD: Lettuce

+R10

CAESAR SALAD

Romaine lettuce, anchovy, croutons, soft poached egg, local Grana Padano & Caesar dressing

R125

🌱 ✓ WARM FALAFEL BOWL

Falafel, chickpeas, hummus, tahini yoghurt, tomato, pickled red onion, pickles, tzatziki

R135

🌱 CALAMARI

*Lemon & herb seasoned calamari, red onion, yellow pepper & baby marrow pickled slaw, homemade aioli & grilled lemon
Fried or grilled, skin on fries or side salad*

STARTER 120g

R135

MAIN 240g

R230

🌱 ✓ ✓ SUPERFOOD SALAD

Roasted butternut, grilled zucchini, sauerkraut, blueberries, avocado (seasonal), spinach, cacao nibs, soya glazed seeds & blueberry dressing

R145

SMOKED SNOEK TART

Smoked snoek tart, rooibos caramelized sweet potatoes, apricot and fennel chutney

R165

✓ BAKED CAMEMBERT

Whole baked Camembert, cranberry & apple jam and crispy baguette

R175

🌱 ✓ VERDE SALAD

Grilled baby marrows, spinach, artichokes, cucumber, tomato, avocado (seasonal), roasted sunflower seeds & almonds, Phyllo wrapped & fried Haloumi with honey, Salsa Verde

R175

BEEF CARPACCIO

Thinly sliced beef fillet, shaved local Grana Padano, rosemary dressing, wild rocket

R215

🌱 ✓ CAPRESE SALAD

Balsamic roasted tomatoes, burrata, basil chiffonade, pesto, basil oil

R225

LOCAL TROUT

Lightly cured trout, avocado (seasonal), cucumber, soya, ginger & lime dressing, horseradish crème fraiche, coriander, radish & tortilla crisps

R225

🍖 ANTIPASTI

Locally sourced Coppa, Prosciutto & Bresaola, Nodini, mature cheddar, Camembert; green figs, artichokes, marinated olives; Pretzel cocktail rolls, baguette & ciabatta bread (Serves 2 people)

R435

Main Course

 CURRY <i>Pea, potato & cauliflower curry, Basmati rice, sambals & roti & fresh coriander</i>	R150
ADD: Chicken	+R55
ADD: Beef	+R90
LAMB BOBOTIE <i>Lamb bobotie with turmeric custard, butternut koekies, meebos chutney & steamed Basmati rice</i>	R155
HAKE <i>Fresh pan seared hake, dried apricot & red onion sweet potato croquettes, leeks, red wine poached pear, radish & caper slaw, lemon velouté</i>	R180
CHICKEN <i>Grilled chicken (leg & thigh or breast), buttery mash, green beans, charred red pepper, onion & mushroom fricassee, chutney jus</i>	R185
 PORK <i>Pork belly in red wine & honey glaze, cauliflower & thyme puree, roasted cauliflower, baby onions, spring onion, apple, jus, crackling</i>	R230
CATCH OF THE DAY <i>Catch of the day, poached octopus, Caponata, squid ink aioli, poached liquor glaze</i>	R235
BEEF <i>Grilled and basted, served with hand cut fries, coal smoked chimichurri, blistered cocktail tomatoes</i>	
SIRLOIN 250g	R245
RIB EYE 250g	R275
FILLET 250g	R295
SAUCE:	+R40
<i>Jus / Tartar / Chimichurri / Green peppercorn & brandy / Mushroom / Garlic / Cheese</i>	
SIDES:	+R45
<i>Side salad / Skin on fries / Buttered mash / Baby potatoes / Onion rings / Basmati rice / Seasonal vegetables</i>	
LAMB <i>3 x 100g Grilled lamb loin chops, rosemary buttered crushed new potatoes, young carrots & peas, jus</i>	R290
GAME <i>Game of the day, green vegetables and mushroom gnocchi, gremolata, raspberry pearls & Bordelaise sauce</i>	R295

ALLERGY NOTICE

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with the manager on duty, who would be able to advise and assist you in placing an order specific to your requirements. However, Hotel Verde (Pty) Ltd cannot be held responsible for any error in processing your request, certain requests might also not be available at the time of our request.

We do endeavour to honour such requests to the best of our ability.

Pasta

All our pasta is served with grated local Grana Padano, chili & garlic.
Vegan cheese and vegan pasta is available on request.
Gluten-free option is available on request.

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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
|  PLANT BASED BOLOGNESE
<i>Vegan mince, tomato & fresh basil with spaghetti</i> | R125 |
| BOLOGNESE
<i>Ground beef & tomato with spaghetti</i> | R135 |
|  BASIL PESTO
<i>Mushroom, black olives, confit cherry tomatoes, confit garlic, basil pesto, balsamic reduction</i> | R135 |
|  PORK RAGU
<i>Pork belly, bacon, onion, fennel seed, paprika & garlic cream, pappardelle</i> | R140 |
|  POMODORO
<i>Napolitana sauce & fresh basil with penne pasta</i> | R140 |
|  CARBONARA
<i>Pancetta, egg, local Pecorino, black pepper and parsley with spaghetti</i> | R165 |
| ALFREDO
<i>Chicken, butter, cream & local Grana Padano with fettuccine</i> | R165 |
| BEEF LASAGNA
<i>Baked beef lasagna, garlic bread & side salad
(No gluten free option is available)</i> | R170 |
| SMOKED TROUT & CREAM CHEESE MEZZALUNA
<i>Dill & grilled lemon sauce</i> | R215 |

Pizza

All our pizzas are served with chopped chili & garlic.
Gluten free and Vegan cheese pizza options are available on request.

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
|  MARGHERITA
<i>Napolitana sauce and mozzarella cheese</i> | R115 |
|  FUNGI
<i>Mushroom, onion & thyme</i> | R165 |
|  FOUR CHEESE
<i>Mozzarella, parmesan, cheddar, feta, thyme & honey</i> | R175 |
|  BAF
<i>Bacon, avo (seasonal), feta</i> | R175 |
| CHICKEN
<i>BBQ chicken, red onion & coriander</i> | R180 |
| BEEF
<i>Short rib, red onion jam, black mushrooms</i> | R185 |
|  DELICIO
<i>Ham, salami, onion, mushroom, local Grana Padano, wild rocket</i> | R195 |

Light Meals

SANDWICHES

Hand cut fries or a side salad on white/brown/rye or seed loaf.
(Sour dough and gluten free bread available on request)

Choose your two inclusive fillings or add extra:

Cucumber / tomato / red onion / pickled cucumber +R20

Gouda / mature cheddar / mozzarella / cream cheese +R30

 Chicken / bacon / ham / salami / corned beef +R35

R110

VEGETARIAN WRAP

Peperonata, mozzarella, roast garlic aioli, lettuce, hand cut fries or salad

CHICKEN WRAP

Chicken strips, cheddar, mayo, lettuce, hand cut fries or side salad

R110

R130

BEEF WRAP

Beef strips, Prego sauce, feta, avocado, lettuce, hand cut fries or salad

R150

BURGERS

 **ADD:** Jalapeno / Cheese / Bacon / Avocado (seasonal) / Egg +R35

SAUCE: Cheese / Mushroom / Garlic +R40

CHICKEN BURGER

Spiced flour dusted, deep fried, lettuce, tomato, pickled cucumber,
soya mayo, skin on fries or side salad

R155

BEEF BURGER

Three cut beef patty grilled and basted, lettuce, tomato,
pickled cucumber, skin on fries or side salad

R165

PLANT BASED BURGER

Plant based patty

R185

LAMB BURGER

Mint, tzatziki, avocado salsa, crispy onion, lettuce, tomato,
pickled cucumber, skin on fries or salad

R190

MELANZANE

Baked aubergine & tomatoes, bechamel, napolitana sauce, side salad
& garlic bread

R180

FISH COMBO

Hake, calamari & mussels, herbed basmati rice & garlic cream

R180

SURF & TURF

Beef kabab, calamari, hand cut fries.
Capers, parsley and lemon butter sauce

R205

The Sweet End

ICE CREAM & CHOCOLATE SAUCE

Flavour selections: chocolate / strawberry / vanilla

R65

FRUIT

Freshly sliced seasonal fruit plate

R70

TIRAMISU

Coffee-soaked biscuits, mascarpone cheese

R80

CHEESECAKE

Baked cheesecake, white chocolate ice cream, blueberry gel

R90

LEMON MERINGUE

Lemon meringue, lemon sorbet, candied ginger

R90

🍷 CARROT CAKE

Carrot cake sponge, cream cheese frosting, carrot cake puree, vanilla ice cream

R90

CRÈME BRÛLÉE

Crème brûlée, smoked honey short bread, milky Rooibos tea ice cream

R95

CHOCOLATE BROWNIE 🌱 Vegan option available

Chocolate brownie, chocolate mousse, macerated strawberries, salt caramel syrup, vanilla ice cream

R105

CHEESE PLATE FOR ONE 🌱 Vegan option available

Four local cheeses, toasted pretzel rolls & preserves

R175

CHEESE PLATE FOR TWO 🌱 Vegan option available

Four local cheeses, toasted pretzel rolls & preserves

R340

IN CLOSING

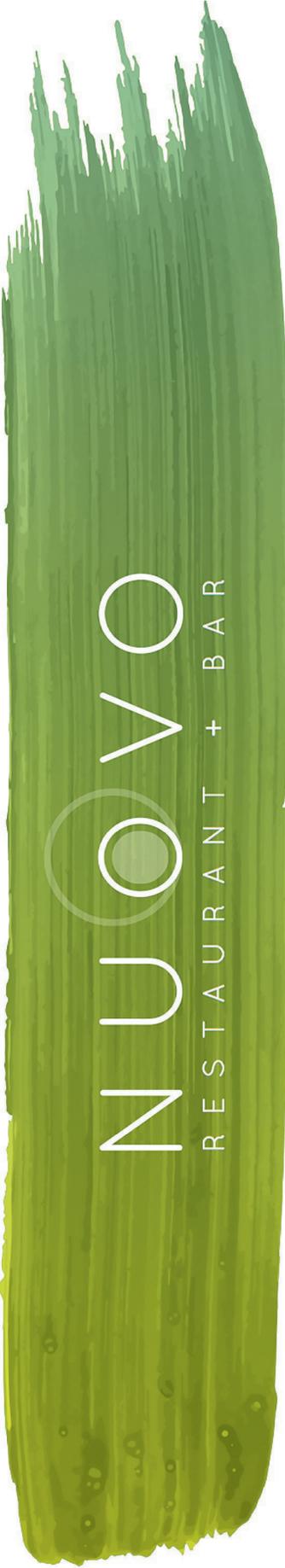
If you want to know more information about our hotel accommodation and conferencing facilities, please visit our website or contact us.

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GENERAL DISCLAIMER

Nuovo Restaurant and Bar, operated by Hotel Verde (Pty) Ltd, does not lay claim to being a Kosher- or Halal-friendly restaurant. We are not Kosher, or Halal-certified in our kitchen or restaurant and would like to make that known to our valued patrons. Hotel Verde (Pty) Ltd cannot be held responsible for any misrepresentations of such fact. Upon advance request, Halal-certified and Kosher meals, may be provided, but will not be altered or in any way prepared from within our kitchen at Nuovo Restaurant and Bar. Please speak to one of our managers, who would be able to discuss and suggest to you our available options, within reasonable advance warning of your suggested dining date.

*All prices are inclusive of VAT.



DRINKS MENU

Soft Drinks

CORDIALS 25ml tot

Lime | Passion Fruit | Kola Tonic

SOFT DRINKS 200ml

Lemonade | Soda Water | Ginger Ale | Bitter Lemon | Tonic Water

SOFT DRINKS 330ml

Coke | Coke Light | Crème Soda | Fanta | Ginger Beer | Sprite

LA VIE STILL / SPARKLING WATER 250ml

WATER STILL / SPARKLING 1L

ORANGE | APPLE JUICE | GUAVA JUICE 300ml

APPLETISER 275ml

GRAPETISER RED 275ml

RED BULL 250ml

TOMATO COCKTAIL 200ml

ROCK SHANDY 300ml

STEELWORKS 300ml

R15

R35

R40

R35

R40

R40

R55

R55

R65

R75

R90

R90

Milkshakes

VANILLA

STRAWBERRY

CHOCOLATE

LIME

BANANA

300ml

R65

R65

R65

R65

R65

Beers

CASTLE LAGER 330ml

BLACK LABEL 330ml

CASTLE LITE 330ml

HEINEKEN 330ml

STELLA ARTOIS 330ml

TJAILA CHERRY BEER SHANDY 340ml

WINDHOEK DRAUGHT 440ml

DARLING BREW BREAK FREE LAGER (GLUTEN FREE) 330ml

DARLING BREW BREAK FREE RED ALE (GLUTEN FREE) 330ml

R55

R55

R55

R60

R60

R60

R65

R85

R85

Beers on Tap

*Taps are seasonal. Kindly refer to waitron for selections.

DARLING BREW SLOW BEER

This iconic South African craft lager refreshes with a real hops flavour rounded off with a mild bitterness. A great thirst-quenching beer.

German Lager | ALC: 4% | IBU: 22 | Colour: Rich Golden

DARLING BREW BONE CRUSHER

A refreshing Wit beer presenting cloudy, pale gold in the glass. It has a powerful nose with traditional coriander, clove and sweet banana aromas. An easy, silky mouthfeel leads to a zesty citrus finish.

Wit Beer | ALC: 5.2% | IBU: 8.9 | Colour: Pale Gold

DARLING BREW GOD FATHER IPA

An IPA that delights the palate with a burst of mango, followed by a tantalizing spiciness and a hint of peppery zest. A harmonious balance between sweetness and the earthy bitterness.

IPA | ALC: 6.5% | IBU: 32 | Colour: Golden

300ml

R70

500ml

R90

R70

R90

R70

R90

Ciders

HUNTERS DRY 330ml

HUNTERS GOLD 330ml

SAVANNA DRY 330ml

SAVANNA LIGHT 330ml

R60

R60

R65

R65

Non-Alcoholic Beverages

JUST NAKED LAGER 340ml

Non-alcoholic lager with a fresh, crisp flavour

SAVANNA LEMON CIDER 330ml

Non-alcoholic cider with unparalleled flavour that can be enhanced with a lemon slice

R60

R60

Spirits

BRANDY

RICHELIEU
KWV 5 YEAR
KLIPDRIFT
KLIPDRIFT PREMIUM
VAN RYNS 10 YEAR
KWV 10 YEAR

25ml

R35
R35
R35
R40
R45
R55

COGNAC

COURVOISIER VS
HENNESSY VS
BISQUIT VS
REMY MARTIN

25ml

R75
R80
R85
R130

VODKA

SMIRNOFF 1818
SKYY
CRUZ VINTAGE BLACK
ABSOLUT
BELVEDERE
GREY GOOSE

25ml

R35
R40
R40
R50
R70
R75

GIN

GORDON'S
TANQUERAY
ROYAL FLUSH
CAPE TOWN PINK LADY
CAPE TOWN ROOIBOS
BOMBAY SAPPHIRE
INVERROCHE AMBER
INVERROCHE CLASSIC
HENDRICK'S

25ml

R35
R40
R40
R45
R45
R45
R65
R65
R65

LIQUERS

TRIPLE SEC
SOUTHERN COMFORT
AMARULA
KAHLUA
JAGERMEISTER
JOSE CUERVO GOLD
JOSE CUERVO SILVER
DISARONNO AMARETTO
DRAMBUIE
WILDERER RASPBERRY HIMBERGEIST
WILDERER FYNBOS GRAPPA
WILDERER SHIRAZ GRAPPA

25ml

R35
R35
R35
R40
R45
R45
R45
R55
R60
R75
R75
R75

WHISKEY

**J&B
BELLS
JOHNNIE WALKER RED
BELLS RESERVE
JACK DANIEL'S
JACK DANIEL'S GENTLEMAN JACK
JAMESON
JOHNNIE WALKER BLACK
JAMESON SELECT RESERVE
JOHNNIE WALKER DOUBLE BLACK
GLENFIDDICH 12 YEAR
GLENMORANGIE LASANTA
CHIVAS REGAL 18 YEAR**

25ml
**R35
R40
R40
R45
R45
R50
R50
R60
R70
R75
R95
R110
R160**

RUM

**MALIBU
SPICED GOLD
CAPTAIN MORGAN JAMAICAN
BACARDI
HAVANA CLUB**

25ml
**R35
R35
R35
R40
R40**

Vegan / Organic Wine

WHITE WINE

IONA SOPHIE SAUVIGNON BLANC

Floral notes with a complex medley of tropical fruits, mingled with subtle lime and gooseberry undertones. The palate is balanced and rich, showing cut green apples with great minerality and texture. Sophie is 'Blanche', a nickname given by those including our workers, who can't pronounce Sauvignon Blanc, is the inspiration behind this much-loved wine, produced from grapes grown by dedicated farmers in Elgin and the Cape South Coast.

750ml
R360

RED WINE

IONA SOPHIE LE ROUGE

Red fruit aromas with subtle notes of cassia and spice. The palate is intense and concentrated with ripe and seamless tannins.

750ml
R360

Rosé

PROTEA ROSÉ

Gentle aromas of nectarine and lemon zest. Tangy entry to the mouth with vivid lemon and citrus zest flavour. Juicy and succulent with more stone fruit apparent, along with light fruity hints of plum and red cherry. A lively, vibrant mouthful which finishes nicely dry. An ideal summertime sipper.

250ml
R95

750ml
R280

HAUTE CABRIÈRE PINOT NOIR ROSÉ

Only the best pinot noir grapes were selected to produce the maiden vintage of the haute cabrière pinot noir rosé. Expect elegant, dry rosé with aromas of strawberries and rose petals.

R400

Sparkling Wines

J.C. LE ROUX LE DOMAINE (SEMI-SWEET)

This is a delightful sparkling wine that comes alive on the palate. It has all the finesse and freshness of a Sauvignon Blanc intertwined with the gentle sweetness of the Muscadell, while keeping its crisp youthfulness intact. Low in alcohol, with mouth-filling sweetness and a clean finish, it is truly a sparkling wine to enliven any occasion.

J.C. LE ROUX LA FLEURETTE (DRY)

This lively passion pink sparkling wine entices all the senses. It reveals a delightful mélange of sweet, fruity flavours with hints of strawberry, plum and tropical fruit. This exuberant bubbly perfectly balances freshness and sweetness with its playful palate of strawberry and sensual plum flavors followed by the richness of Muscat. It is pure femininity in a bottle and is sure to uplift any occasion.

PONGRÁCZ BRUT

Pongrácz, a Cap Classique as elegant as it is stylish, is composed of two noble varietals, Pinot Noir and Chardonnay. This dry Cap Classique has a wonderful foaming mousse and persistent bead with a classic yeast and biscuit character that culminates in a full, fruity finish. It's crisp green apple tones and baked bread nuttiness sets it apart from other Méthodé Cap Classiques.

PONGRACZ ROSÉ

This enchantingly dry Cap Classique Rosé delights the mind as much as the eye and evokes an air of romance with its delicate salmon pink hue. This is a timeless composed in the classic French style of noble varietals, Pinot Noir and Chardonnay. This enticing Rosé entralls with a wonderful foamy mouthful of blackberry fruity flavours and delicate yeasty tones that linger longer on the palate.

750ml

R310

R310

R585

R585

White Wines

SAUVIGNON BLANC

DU TOITSKLOOF SAUVIGNON BLANC

The wine holds a complex range of flavours with gooseberry, pear and litchi aromas on the nose with a hint of asparagus. Beautifully balanced, the palate is smooth with a lingering, crisp finish.

LA MOTTE SAUVIGNON BLANC

With its natural acidity and acute texture, the La Motte Sauvignon Blanc pairs beautifully with seafood, light pastas and spicy Chinese and Thai dishes. This white wine also goes extremely well with acute seasonings, and salty eats such as pre-dinner canapés. On its own, a refreshing aperitif white wine

CEDERBURG BUKKETRAUBE

A floral Bukketraube with notes of chamomile and white blossom aromas. Hints of apricot, dried fruit and honey dew follows through on the palate. Semi-Sweet on palate that leads to a sensational creamy finish. A great food pairing wine.

CHENIN BLANC

VILLIERA CHENIN BLANC

The wine has abundant fruit with a hint of wood spice on the nose, including pineapple, guava and citrus. On the palate it is rich with a hint of freshness. It is well balanced with a long finish.

CEDERBURG CHENIN BLANC

This Chenin blanc shows true purity of fruit such as white pear, grapefruit and green apple leading to a refreshingly crisp mineral palate.

KLEINE ZALZE CHENIN BLANC VINEYARD SELECTION

Flavours of melon, white peach and almond blossom and a hint of minerality that adds to the elegance of the wine. Masterfully oaked, this wine is textured and creamy on the mid-palate with a lively, crisp finish.

CHARDONNAY

WARWICK FIRST LADY OAKED

An intriguing banquet of fruit on the palate that keeps you sipping, yellow apple and pear flavours are prominent with more restrained notes of yellow loquat and lime.

KLEINE ZALZE OAKED VINEYARD SELECTION

Elegant and complex. Upfront aroma of limes and citrus blossoms. On the palate the delicate taste of oak, supported by a crystalline acid structure and a slight pithy finish.

JORDAN UNOAKED

The distinct ravine in the Stellenbosch Kloof ward allows the opportunity to harness the cooling influences from the False Bay on our south and east facing slopes. This captures the intense flavour compounds found in the grape skins.

WHITE WINE BLENDS

BUITENVERWACHTING BUITEN BLANC

This full-bodied Sauvignon Blanc based blend offers a variation of fruit characters including ripe gooseberry, green peppers, green melon and hints of tropical fruit.

HAUTE CABRIERE CHARDONNAY PINOT NOIR

Enjoy fresh citrus flavours underpinned by white peach and red fruit, with balanced acidity which works well in food and wine pairings.

250ml

R95

750ml

R265

R365

R430

250ml

R115

750ml

R330

R380

R475

250ml

R140

750ml

R410

R440

R465

250ml

R100

750ml

R290

R495

Red Wines

CABERNET SAUVIGNON

LABORIE CABERNET SAUVIGNON

This Cabernet Sauvignon is round and rich, offering aromas of blackcurrant, wild berries and black olives on the nose with hints of tobacco leaf, leather and almonds. The palate is generous and juicy in texture, with a delicate tannin structure and seamless finish.

FRANSHOEK CABERNET SAUVIGNON

A wine that symbolises longevity, like the legacy of the original Huguenot families which has endured long after they were buried in the town's original churchyard. Blackcurrants and violets captivate on entry, followed by concentrated dark berry flavours and spicy tobacco oak.

WARWICK FIRST LADY CABERNET SAUVIGNON

Zesty and refreshing with a beautiful balance of cut grass and Granny Smith apple layered with tropical fruit notes of granadilla and pineapple. Lingering citrus finish.

250ml
R100

750ml
R295

R330

R410

MERLOT

KWV MERLOT

This generous and vibrant Merlot shows upfront plum, red berry and cherry flavours with nuances of cinnamon. The palate is accessible with well-integrated, powdery tannins and a seamless and lingering finish.

KLEINE ZALZE MERLOT

Ripe red berries followed by juicy fruit flavours on the palate. The wine has an exceptionally smooth mouthfeel, accentuated by supple, elegant tannin structure which pairs well with food.

RICKETY BRIDGE MERLOT

Notes of red cherry and ripe plum layered with herbal nuances and hints of oak spice on the nose. A juicy palate with red currants and blueberries gives way to lingering dark chocolate flavours. Well-structured with refined tannins and a lengthy finish.

250ml
R105

750ml
R320

R335

R485

PINOTAGE

THREE PEAKS PINOTAGE

Very attractive ripe berry nose with lots of spice and attractive oak. Rich and full in the mouth with ripe, berry fruit mingling with bramble and spice. Cinnamon and faintest note of vanilla. Supple tannins and smooth flow yet lots of life.

BEYERSKLOOF PINOTAGE

Promising blackberry aromas upfront with spicy/sweet cedar oak in the background. Bundles of blackberry and prune flavour upon entry which combine well with the cedar oak aromas from barrel maturation.

DIEMERSFONTEIN PINOTAGE

Rich flavours of dark red fruit like mulberry and black cherry on the nose followed by strawberry, cherry and plum on the palate all wrapped in a subtle hint of a well-balanced oak component.

250ml
R100

750ml
R275

R385

R470

SHIRAZ

DU TOITSKLOOF SHIRAZ

This particular Shiraz reflects the area's unique terroir. Complex range of eucalyptus, spice, peppercorn and granadilla flavours is supported by subtle smoky undertones from eight months maturation in French oak. A well-balanced wine with supple tannins and smooth finish.

KWV SHIRAZ

Aromas of mulberry, plum, black cherry, and white pepper, with a juicy, velvety, and well-structured palate.

BELLINGHAM SHIRAZ

The shiraz has an intense dark ruby red colour with flavours of plums, blackcurrants and pepper with hints of dark chocolate and mixed spice.

250ml
R100

750ml
R295

R330

R365

RED WINE BLENDS

DIEMERSDAL

Cabernet Sauvignon - Merlot. Modern-style and easy drinking wine that shows aromas of red ripe berries and hints of dark chocolate. It has a medium-bodied feel on the palate with subtle tannins. Spicy undertones complete this well balanced, well defined, fun and fruity wine.

LA MOTTE MILLENNIUM

Merlot - Cabernet Franc. A dusty, earthy nose with raspberry and mulberry fruit, cinnamon spice and a hint of mint, promising a complex wine.

VREDE EN LUST – ELLA

Shiraz - Grenache - Viognier. Showcasing well rounded tannins and subtle oakling. The wine has luscious strawberry and red fruit aromas, with hints of spice and clove on the palate.

250ml
R105

750ml
R320

R400

R540