THE ROYAL PORTFOLIO

# LA RESIDENCE

*Franschhoek*

★★★★★

## WINE LIST

# RESERVE WINE LIST

## METHODE CAP CLASSIQUE

### *BRUT*

| | |
|---|---|
| NV Pierre Jourdan, Franschhoek | R 320 |
| NV Silverthorn 'The Genie', Robertson | R 565 |

### *BRUT VINTAGE*

| | |
|---|---|
| 2008 GM & Ahrens, Franschhoek | R 1 995 |
| 2008 Graham Beck 'Blanc de Blanc', Robertson | R 660 |
| 2010 Simonsig 'Kaapse Vonkel', Stellenbosch | R 395 |

### *BRUT ROSÉ*

| | |
|---|---|
| NV Franschhoek Pass Morena, Franschhoek | R 460 |

## CHAMPAGNE

### *BRUT*

| | |
|---|---|
| NV Veuve Cliquot 'Yellow Label', Reims | R 1 885 |
| NV Deutz 'Classique', Aÿ | R 2 050 |
| NV Tribaut 'Cuvée René', Romery | R 1 620 |
| NV Moët & Chandon 'Impérial, Reims | R 1 650 |

### *BRUT VINTAGE*

| | |
|---|---|
| 2005 Louis Roederer Cristal, Côte des Blancs | R 12 495 |
| 2012 Louis Roederer Cristal, Reims | R 3 225 |
| 2006/2004 Dom Perignon, Hautvillers | R 6 600 |

### *BRUT ROSÉ*

| | |
|---|---|
| NV Jacquart, Reims | R 1 900 |
| NV Billecart, Mareuil-sur-Aÿ | R 3 300 |
| NV Moët & Chandon, Reims | R 1 720 |

# WHITE WINES

## *CHENIN BLANC*

| | |
|---|---|
| 2010 Ken Forrester 'FMC' (Forrester Meinert Chenin), Stellenbosch | R 490 |
| 2013 Jean Daneel Signature, Napier | R 490 |
| 2013 Kloof Street Old Vine Chenin, Riebeek Kasteel | R 310 |
| 2014 Kleine Zalze Barrel-Fermented, Stellenbosch | R 290 |

## *CHARDONNAY*

| | |
|---|---|
| 2011 De Wetshof 'Limestone Hill', Robertson | R 275 |
| 2013 Chamonix Reserve, Franschhoek | R 720 |
| 2014 Hamilton Russel Vineyards, Hermanus | R 995 |
| 2014 Rupert & Rothchild 'Baroness Nadine', Paarl | R 540 |

## *SAUVIGNON BLANC*

| | |
|---|---|
| 2012 Vergelegen, Stellenbosch | R 380 |
| 2013 Plaisir de Merle, Paarl | R 340 |
| 2013 Reyneke Biodynamic Reserve, Stellenbosch | R 665 |
| 2014 Klein Constantia, Constantia | R 390 |
| 2014 Graham Beck 'Pheasants' Run', Robertson | R 665 |
| 2014 Neil Ellis, Groenekloof, Stellenbosch | R 250 |
| 2015 Ataraxia, Hermanus | R 345 |
| 2015 Springfield 'Life from Stone', Robertson | R 315 |

## *VIOGNIER*

| | |
|---|---|
| 2013 Graham Beck 'The Game Reserve', Robertson | R 250 |
| 2013 Lynx Wines, Franschhoek | R 320 |

## *ROSÉ*

| | |
|---|---|
| 2012 Normandie Winery 'Karen', Franschhoek | R 360 |

## *RIESLING*

| | |
|---|---|
| 2012 Paul Cluver Close Encounters Riesling, Elgin | R 290 |

## *BUKETTRAUBE*

| | |
|---|---|
| 2011 Cederberg, Citrusdal | R 340 |

## *SEMILLON*

| | |
|---|---|
| 2009 Haut Espoir Reserve, Franschhoek | R 355 |
| 2010 \| 2011 Rickety Bridge 'Paulina's Reserve', Franschhoek | R 230 |
| 2012 Boekenhoutskloof, Franschhoek | R 635 |

## *WHITE BLENDS*

| | |
|---|---|
| 2012 Vergelegen GVB White, Stellenbosch<br>Semillon, Sauvignon Blanc | R 1 240 |
| 2013 Chamonix White Reserve<br>Semillon, Sauvignon Blanc | R 460 |
| 2014 Boshendal, Franschhoek<br>Chardonnay, Pinot Noir | R 250 |
| 2014 Sadie Family 'Sequillo', Swartland<br>Chenin Blanc, Clairette Blanche | R 515 |

# RED WINES

## *CABERNET SAUVIGNON*

| | |
|---|---|
| 2007 Waterford 'The Jem', Stellenbosch | R 2 010 |
| 2008 Rustenberg 'Peter Barlow', Stellenbosch | R 1 800 |
| 2010 Antonij Rupert, Franschhoek | R 1 410 |
| 2011 Stony Brook 'Ghost Gum', Franschhoek | R 880 |
| 2010 Rickety Bridge 'Paulina's Reserve', Stellenbosch | R 680 |
| 2010 Waterford Estate Cabernet Sauvignon, Stellenbosch | R 450 |
| 2011 Le Riche Reserve, Stellenbosch | R 1 800 |
| 2011 Rickety Bridge 'Paulina's Reserve', Stellenbosch | R 650 |
| 2012 Gaurdian Peak 'Lapa', Stellenbosh | R 860 |
| 2012 Boekenhoutskloof, Franschhoek | R 1 160 |
| 2012 Rickety Bridge 'Paulina's Reserve', Stellenbosch | R 580 |

## *CABERNET FRANC*

| | |
|---|---|
| 2007 Raats, Stellenbosch | R 1 600 |
| 2009 Antonij Rupert, Franschhoek | R 1 410 |
| 2010 Raats, Stellenbosch | R 1 450 |
| 2012 Chamonix, Franschhoek | R 380 |
| 2012 My Wyn, Franschhoek | R 680 |
| 2012 Raats, Stellenbosch | R 1 200 |

## *MERLOT*

| | |
|---|---|
| 2007 Mont Rochelle, Franschhoek | R 250 |
| 2008 Antonij Rupert, Franschhoek | R 1 335 |
| 2008 De Grendel, Durbanville | R 450 |

## *PINOT NOIR*

| | |
|---|---|
| 2008 Vriesenhof, Stellenbosch | R 1 110 |
| 2011 Vriesenhof, Stellenbosch | R 910 |
| 2012 Bouchard Finlayson 'Galpin Peak', Hermanus | R 545 |
| 2012 Haute Cabriere, Franschhoek | R 560 |
| 2012 Meerlust, Stellenbosch | R 825 |
| 2013 Chamonix Reserve, Franschhoek | R 800 |
| 2014 Hamilton Russel Vineyards, Hermanus | R 995 |

## *PINOTAGE*

| | |
|---|---|
| 2005 Grangehurst, Stellenbosch | R 540 |
| 2011 Môreson, Franschhoek | R 525 |
| 2011 Simonsig 'Red Hill', Stellenbosch | R 450 |
| 2012 Kanonkop, Stellenbosch | R 1 360 |
| 2012 Bellingham 'The Bernard' Series Bush Vine Franschhoek | R 590 |
| 2013 Môreson 'The Widow Maker', Franschhoek | R 475 |

## *SHIRAZ*

| | |
|---|---|
| 2007 Cirrus Syrah, Stellenbosch | R 1150 |
| 2008 Haut Espoir, Franschhoek | R 300 |
| 2010 Waterford Kevin Arnold, Stellenbosch | R 600 |
| 2010 La Motte, Franschhoek | R 460 |
| 2011 Eagle's Nest, Constantia | R 830 |
| 2011 La Motte, Franschhoek | R 425 |
| 2011 Raka 'Biography', Stanford | R 425 |
| 2012 Mullineux, Riebeek Kasteel | R 860 |
| 2012 Leeuwenkuil Heritage, Swartland | R 940 |
| 2012 Rust en Vrede 'Single Vineyard', Stellenbosch | R 3 795 |

### *BORDEAUX CULTIVAR BASED BLENDS*

| | |
|---|---|
| 2006 Raka 'Quinary', Stanford | R 1 050 |
| 2006 Hartenberg 'The Mackenzie', Stellenbosch | R 1 680 |
| 2010 Meerlust 'Rubicon', Stellenbosch | R 1 125 |
| 2010 Thelema 'Rabelais', Stellenbosch | R 1 340 |
| 2011 Holden Manz 'Big G', Franschhoek | R 450 |
| 2011 Kanonkop 'Paul Sauer', Stellenbosch | R 1 520 |
| 2011 Normandie Winery 'Eisen + Viljoen', Franschhoek | R 1 740 |
| 2011 Rupert & Rothchild 'Baron Edmund', Paarl | R 995 |
| 2011 Rustenberg 'John X Merriman', Stellenbosch | R 530 |
| 2011 The Stellenbosch Reserve, Stellenbosch | R 945 |
| 2012 Rupert & Rothchild 'Classique', Paarl | R 395 |
| 2012 De Toren 'Fusion V', Stellenbosch | R 1 460 |

### *RED BLENDS*

| | |
|---|---|
| 2011 Domaine des Dieux, Hermanus<br>Syrah, Mourvèdre | R 500 |
| 2012 Sadie Family 'Columella', Malmesbury<br>Syrah, Mourvèdre, Grenache | R 2 195 |
| 2012 Rust en Vrede, Stellenbosch | R 675 |
| 2012 Sadie Family 'Sequillo', Malmesbury | R 515 |
| 2014 The Chocolate Block, Franschhoek | R 560 |
| 2013 Rickety Bridge 'The Foundation Stone', Franschhoek | R 240 |

### *OTHER RED VARIETALS*

| | |
|---|---|
| 2012 Fairview, Paarl<br>Mourvèdre | R 285 |
| 2012 My Wyn, Franschhoek<br>Petit Verdot | R 680 |
| 2013 La Bourgogne, Franschhoek<br>Malbec | R 520 |

## DESSERT WINES

### *NATURAL SWEET*

| | |
|---|---|
| Mullineux Straw Wine, Riebeek-Kasteel | R 900 |

### *NOBLE LATE HARVEST*

| | |
|---|---|
| Boekenhoutskloof, Franschhoek | R 580 |
| Nederburg Winemaster's Reserve, Paarl | R 300 |
| Klein Constantia 'Vin de Constance', Constantia | R 2 500 |

## FORTIFIED WINES

### *PORT*

| | |
|---|---|
| NV De Krans Cape Tawny, Calitzdorp | R 530 |
| 2010 Boplaas Cape Vintage Reserve, Calitzdorp | R 720 |

# HOUSE WINE LIST

## METHODE CAP CLASSIQUE

### *BRUT*

| | |
|---|---|
| NV Graham Beck, Robertson | R 385/R 65 |
| NV Colmant Brut Tradition, Franschhoek | R 350/R 60 |

### *BRUT ROSÉ*

| | |
|---|---|
| NV Colmant Brut, Franschhoek | R 485/R 80 |

## WHITE WINES

### *PINOT GRIGIO*

| | |
|---|---|
| 2014 Terra del Capo Pinot Grigio, Franschhoek | R 180/ R 40 |

### *SAUVIGNON BLANC*

| | |
|---|---|
| 2014 Thelema 'Sutherland', Stellenbosch | R 240/ R 50 |
| 2015 Black Elephants Vintners 'Two Dogs, A Peacock & A Horse', Franschhoek | R 230/ R 50 |

### *CHENIN BLANC*

| | |
|---|---|
| 2015 Babylonstoren, Paarl | R 260/ R 50 |
| 2014 Delaire Chenin Reserve, Stellenbosch | R 450/ R95 |

### *RIESLING*

| | |
|---|---|
| 2013 Thelema Riesling, Stellenbosch | R 240/ R 50 |

### *CHARDONNAY*

| | |
|---|---|
| 2014 Antonij Rupert 'Protea', Franschhoek | R 160/R 40 |
| 2014 Glenwood Vignerons Selection, Franschhoek | R 450/R 95 |

### *ROSÉ | BLANC DE NOIR*

| | |
|---|---|
| 2012 La Residence, Franschhoek | R 140/ R 30 |
| 2015 Lynx Wines, Franschhoek | R 195/ R 45 |

### *WHITE BLENDS*

| | |
|---|---|
| 2015 Reyneke Organic, Stellenbosch<br>Sauvignon Blanc, Semillon | R 220/R45 |

# RED WINES

## *CABERNET SAUVIGNON*

| | |
|---|---|
| 2012/2013 La Residence, Franschhoek | R 140/ R 30 |
| 2014 Graham Beck 'The Game Reserve', Robertson | R 265/ R 55 |

## *MERLOT*

| | |
|---|---|
| 2012 La Bri, Franschhoek | R 300/ R 60 |

## *PINOTAGE*

| | |
|---|---|
| 2012 Chamonix Greywacke, Franschhoek | R 380/ R 75 |

## *PINOT NOIR*

| | |
|---|---|
| 2012 Le Cap Maritime, Franschhoek | R 255/ R 50 |
| 2013 Felicité, Newton Johnson Family, Hermanus | R 240/ R 45 |
| 2015 Haute Cabriere Unwooded, Franschhoek | R 265/ R 55 |

## *SHIRAZ*

| | |
|---|---|
| 2012/2013 La Residence, Franschhoek | R 140/ R 30 |
| 2012 La Bri, Franschhoek | R 325/ R 65 |

## *RED BLENDS*

| | |
|---|---|
| 2012 Neil Ellis, Stellenbosch<br>Cabernet Sauvignon, Merlot | R 310/ R 60 |

# DESSERT WINES

## *NATURAL SWEET*

| | |
|---|---|
| 2012 Graham Beck 'Rhona Muscadel', Robertson<br>Muscat de Frontignan | R 240/R 55 |

## *SPECIAL LATE HARVEST*

| | |
|---|---|
| 2013 Simonsig, Stellenbosch<br>Gewürztraminer | R 265/R 60 |

# FORTIFIED WINES

## *PORT*

| | |
|---|---|
| 2009 Allesverloren Fine Old Vintage, Riebeek West | R 380/ R 75 |
| 2013 Allée Bleue Wines Cape Ruby, Franschhoek | R 350/ R 70 |

# MINERALS & SPIRITS

| | |
|---|---|
| ***Water*** | |
| Vivreau Still 750ml | |
| Vivreau Sparkling 750ml | |
| La Vie Still 330ml | R 20 |
| La Vie Sparkling 330ml | R 20 |
| ***Soft Drinks*** | |
| Appletiser | R 30 |
| Red Grapetiser | R 30 |
| White Grapetiser | R 30 |
| Coke | R 20 |
| Coke Light | R 20 |
| Tab | R 20 |
| Lemonade | R 20 |
| Dry Lemon | R 20 |
| Tonic Water | R 20 |
| Soda Water | R 20 |
| Tomato cocktail | R 20 |
| Ice Tea | R 30 |
| Red Bull | R 40 |
| ***Aperitifs*** | |
| Campari | R 40 |
| Cinzano Bianco | R 20 |
| Cinzano Rosso | R 20 |
| Amaretto Disaronno | R 20 |
| Martini Dry/ Bianco/ Rosso | R 20 |
| Pimms No.1 | R 30 |
| Ricard | R 25 |
| ***Whiskey*** | |
| Bell's Scotch | R 20 |
| J&B Scotch | R 20 |
| Famous Grouse Scotch | R 20 |
| Jack Daniels | R 25 |
| Johnnie Walker Red | R 25 |
| Jameson Irish | R 30 |
| Johnnie Walker Black | R 35 |
| Tullamore Dew Irish | R 30 |
| Bushmills Black Bush | R 35 |
| Chivas Regal 12 yr | R 40 |
| Cape Mountain Whisky | R 30 |
| ***Single Malt Whisky*** | |
| Glenfiddich 12 yr | R 45 |
| The Glenlivet 12 yr | R 45 |
| Glenmorangie 10 yr | R 45 |
| Tallisker 10 yr | R 50 |
| The Macallan 10 yr | R 50 |
| Glen Ord 12 yr | R 50 |
| Glenkinchie 12 yr | R 50 |
| Maker's Mark | R 50 |

| | |
|---|---|
| ***Hot Beverages*** | |
| Americano | R 25 |
| Espresso | R 20 |
| Double Espresso | R 25 |
| Macchiato | R 25 |
| Cappuccino | R 25 |
| Latte | R 25 |
| Irish Coffee | R 50 |
| Assorted Teas | R 25 |
| Horlicks | R 30 |
| Hot Chocolate | R 30 |
| ***Juices*** | |
| Assortment of fresh juices | R 20 |
| ***Beer*** | |
| Amstel Lager | R 25 |
| Castle Lager | R 25 |
| Castle Light | R 25 |
| Millers | R 25 |
| Black Label | R 25 |
| Windhoek Light | R 25 |
| Windhoek Lager | R 25 |
| Heineken | R 30 |
| Peroni | R 30 |
| Stella Artois | R 30 |
| Guinness Draught | R 30 |
| Becks Non Alcoholic | R 25 |
| ***Cider*** | |
| Savanna Light | R 30 |
| Savanna Dry | R 30 |
| ***Liqueur*** | |
| Archers Peach Schnapps | R 20 |
| Crème de Cassis | R 20 |
| Frangelico | R 25 |
| Amarula Cream | R 25 |
| Jägermeister | R 40 |
| Kahlua | R 25 |
| Southern Comfort | R 20 |
| Tequila Jose Cuervo Gold | R 35 |
| Bailey's Irish Cream | R 30 |
| Patron XO | R 50 |
| Cointreau | R 55 |
| Grand Marnier | R 75 |
| ***Vodka*** | |
| Smirnoff Vodka | R 15 |
| Absolut Blue Vodka | R 20 |
| Belvedere Vodka | R 45 |
| Grey Goose Vodka | R 45 |

| | |
|---|---|
| ***Brandy & Cognac*** | |
| Cape Brewing CO. | R 30 |
| Busnel Calvados | R 50 |
| KWV 10 Y Brandy | R 40 |
| Sauvignac Brandy | R 40 |
| Van Rhyn's 12yr Brandy | R 45 |
| Baron De Sigognac | R 45 |
| Hennessy VSOP Cognac | R 45 |
| Remy Martin Cognac | R 50 |
| Busnel Calvados | R 50 |
| ***Cane*** | |
| Mainstay Cane | R 25 |
| ***Gin*** | |
| Gordon's Gin | R 15 |
| Bombay Sapphire Gin | R 25 |
| Tanqueray Gin | R 25 |
| Tanqueray No. Ten | R 40 |
| Hendricks Gin | R 40 |
| ***Rum*** | |
| Bacardi White Rum | R 15 |
| Captain Morgan | R 20 |
| Spiced Gold | R 20 |
| Malibu | R 20 |
| ***Sherry*** | |
| Medium Cream | R 20 |
| Pale Dry | R 20 |

# FOOD & WINE PAIRING

In the past we had very hard and fast rules as to what food works with which wine, but today it has become a lot harder to put any one wine with any one dish, as food has changed so much over the last few years. In the past you did not mix a little French haute cuisine with a little German, a touch of Thai with a tad of southern Italian, or a little Mexican with a hint of north Indian, but today as our tastes have evolved, so has the food we eat.

In general, matching wine and food is not about divining perfect and exclusive pairings. Most of the time it is about choosing food and wine that are happy together – each made more enjoyable, in part, simply by the presence of the other – and most of the time several different types of wine will cheerfully accompany any one dish.

It was very clear - and still is - that red wine quite often clashes with fish. The fish making the wine metallic or bitter (although cooking fish in red wine is a very useful way of ensuring that you can drink red wines – Pinot-Noir based wines are good to choose for this). And because the tannin in the wine is the main cause of the clash, red wine with fish was presumably a more hazardous exercise in the past when red wines were generally more tannic than they are today. As the one thing that successfully subdues the taste of tannin is the heavy, chewy texture of meat, especially beef steak, it was a short step to the red wine with meat rule.

**Acidity** in a dish – in form of citrus juice or other fruits, vinegar or the reduced white wine of a sauce – is very simple in its demands: it needs to be equalled, or echoed by acid in the wine being drunk alongside it, otherwise the wine will taste flat and dull. This means that duck with orange will need a wine with discernible acidity, whereas duck with olives will not necessarily.

**Salt** can give a great impact on wine; the salt and sweet harmony has long been recognized in the famous matches of salty blue cheese with sweet wines. Another significant and often overlooked point about salt is its unhappy effect on tannin. Tannin is the dry, bitter, furry mouth-coating substance that comes from grape skins, pips and stems – and to lesser extent oak barrels – and is found in young red wines, which are intended to be aged. Salt, which so capably enhances all sorts of flavours in food, does exactly the same, unfortunately, for the bitterness of tannin. It is noticeable that anyone who habitually takes a lot of salt with his or her food is likely to favour white wines and low tannin reds, such as Pinot-Noir or Gamay based wines.

**Sweetness** in food, like acidity, needs to be matched in the wine. It sounds simple enough – and in the case of puddings and sweetmeats it is: the rule of thumb is that the wine must be at least as sweet as the food, and can be sweeter. If the food is sweeter, the wine will taste thin and tart. Sweetness in savoury food is altogether more challenging, although a key point to have in the back of your mind is that, while dry wines are nasty with sweet food there are sweet and medium wines that will go with savoury food. And it is not just with the famous marriage – sweet wine and foie gras – that it works. The more delicately flavoured types of shellfish, such as scallops, and white fish in creamy sauces can be served with off dry, semi-sweet or sweet wines.

As mentioned before, there really is no hard and fast rules to food and wine matching, only guidelines and there is nothing more satisfying than finding a very unusual paring that works for you.

# WINE INDUSTRY STATISTICS

- 494 private wine cellars – including registered estates
- 65 co-operatives
- 4185 primary producers – wine growers/ farmers
- 133000ha under vines – ranking South Africa 14th in the world (9th largest producer worldwide) Spain has largest area under vine but ranks 3rd for production, Australia ranks 12th for area under vine and 6th largest producer in the world
- 308 259 370 vines planted – Worcester 21.7, Paarl 17.74%, Stellenbosch 17.37%,
- Malmesbury/ Swartland 12.54%, Robertson 15.17%, Olifants River 8.93%, Orange River 3.52%, Little Karoo 3.03%
- 1.3million tons of grapes crushed for making wine – up from 1.16m tons in 2003
- 709 million litres of wine produced 450 million litres white and 259 million litres red, South Africa also produced 82 million litres of wine for Brandy production and 129 million litres destined for distillation
- 301million litres of natural and sparkling wine sold locally – 9 million litres being sparkling wine as well as another 34 million litres fortified wine and 20 million litres of brandy
- 271 million litres of wine exported
- South-Africa ranked 9th amongst world's largest wine-producing countries
- Packaging: 40% in glass (of which 60% is 750ml Bottles), 21% in plastic,
- 23% bag-in-box, 15% in foil bags, 2% in tetra-packs
- Imports: 266 234 litres natural red, 119 207 litres natural white in bottles, 18 million litres white wine in bulk, 273 183 litres sparkling wine.
- Total wine consumption – 345 million litres p.a. per capita consumption of wine in SA: 7.29 litres a year. Down from 9.75 litres in 1997 compared with 47.6 litres in France, 46.5 litres in Italy, 21.8 litres in Australia and 9.8 litres in USA.

# SOUTH AFRICAN PRODUCTION AREAS

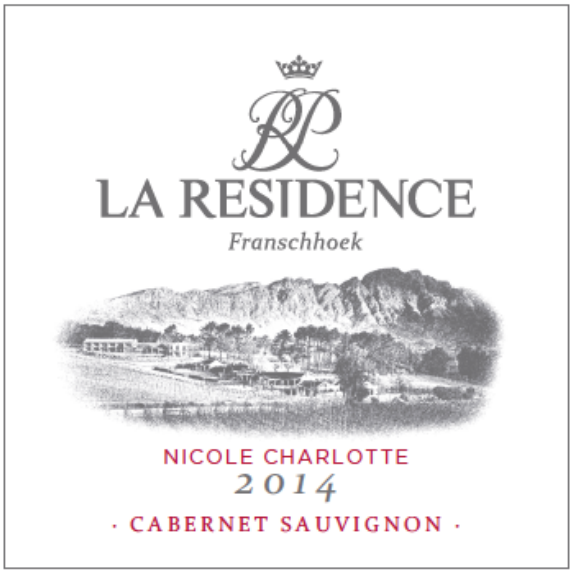
Most planted grape varieties:

| | |
|---|---|
| Chenin Blanc | 19% |
| Cabernet Sauvignon | 13% |
| Shiraz | 10% |
| Chardonnay | 8% |
| Merlot | 7% |
| Sauvignon Blanc | 8% |
| Pinotage | 6% |

# LA RESIDENCE
# RESERVE WINES

DP Burger, winemaker and viticulturist of Glenwood Wine Estate in Franschhoek hand selected grapes from La Residence's own vineyards, picked them at optimal ripeness and matured this maiden vintage in oak barrels for 12 months. Both the La Residence Cabernet Sauvignon and the La Residence Shiraz is available exclusively from The Royal Portfolio.

## LA RESIDENCE CABERNET SAUVIGNON, FRANSCHHOEK




## LA RESIDENCE SHIRAZ, FRANSCHHOEK

# TERMINOLOGY TO DESCRIBE THE AROMA AND FLAVOUR OF WINE