



Thava
INDIAN RESTAURANT



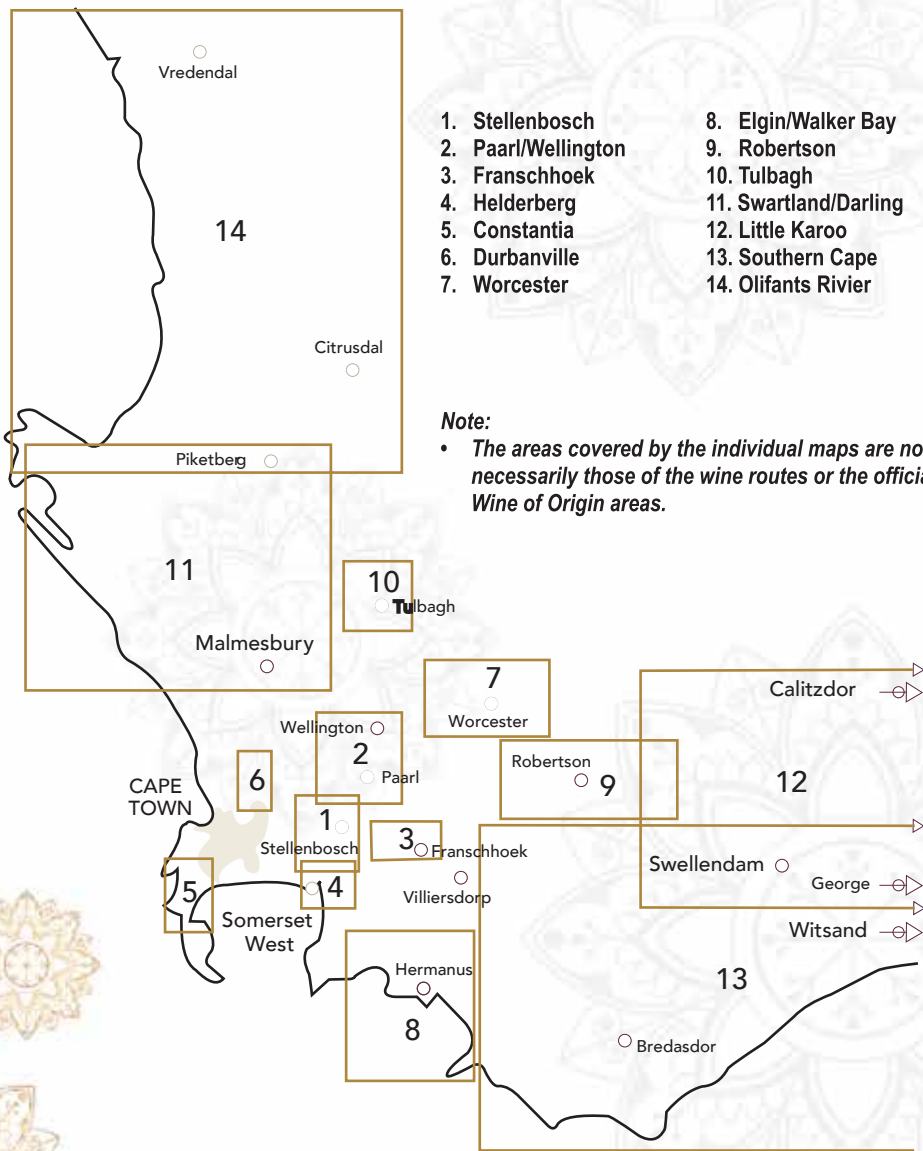
WINE LIST



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CAPE WINELANDS REGION MAP



- | | |
|---------------------|-----------------------|
| 1. Stellenbosch | 8. Elgin/Walker Bay |
| 2. Paarl/Wellington | 9. Robertson |
| 3. Franschhoek | 10. Tulbagh |
| 4. Helderberg | 11. Swartland/Darling |
| 5. Constantia | 12. Little Karoo |
| 6. Durbanville | 13. Southern Cape |
| 7. Worcester | 14. Olifants Rivier |

Note:

- The areas covered by the individual maps are not necessarily those of the wine routes or the official Wine of Origin areas.

REGIONS

CONSTANTIA

Historical region that's tucked away in the smart southern suburbs of Cape Town (this is where the first vineyards were planted in South Africa), now undergoing a bit of a revival. As well as being a beautiful region, the vineyards are ideally sited on the slopes of Constantia Mountain, where they are cooled by the sea breezes.

ELGIN

Newish cool-climate region east of Stellenbosch, which is still predominantly a fruit-growing area. Because of the altitude, it's usually a good few degrees cooler than the main wineland regions.

FRANSCHHOEK

The Franschhoek valley is a small but significant region, inland (to the west) of Stellenbosch. Surrounded by the spooky-sounding Drakenstein mountains, the wide variety of soils and relatively high rainfall permits production of a wide variety of wine styles. It's a hotter region than Stellenbosch, and with its profusion of trendy restaurants it can rightfully claim to be the gourmet capital of the winelands. An easy day trip from Cape Town.

PAARL

Well known region north-west of Cape Town, and home to several leading producers, including Veenwouden, Nederburg, Fairview, Glen Carlou and Plaisir de Merle. Traditionally a white wine region, but with its Mediterranean climate and terroirs it's now focusing more on reds. Hotter than Stellenbosch, so the very best wines come from the more elevated vineyards.

ROBERTSON

Some 120 km east of Cape Town, next door to Worcester, this hot region is rather paradoxically best known for its whites. De Wetshof, Springfield and Graham Beck are among the leading producers here.

STELLENBOSCH

Just a short distance east of Cape Town, this is the country's leading wine area, and is home to many of the country's leading estates. The town itself is dominated by the University, and despite its relatively large size has quite a relaxed feel. Vineyards fringed by mountains make for some lovely views, and the wine route, which takes tourists through several different trails, is well marked out. There are several different subregions, and the geology here is quite complex. Simplistically, the granite-based soils in the east are especially suited to the production of fine red wines, whereas the sandstone soils in the west are best for whites.

REGIONS

SWARTLAND

Large region to the north of Cape Town, mostly given over to wheat farming. Rainfall is light, so irrigation is usually needed. The cooperatives dominate.

CONSTANTIA

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WALKER BAY

This cool-climate wine region, on the Whale Coast to the south of Cape Town, is on the up: just a few producers so far, but Hamilton Russell and Bouchard Finlayson are now making classy Chardonnay and Pinot Noir, and Sauvignon Blanc shows promise.

WORCESTER

Hot (thermally, that is) wine region located inland from Cape Town. Production here is dominated by several large cooperatives.

WINE OF ORIGIN

Although winemaking in South Africa dates back over 300 years, it was only in 1972 that legislation was passed to recognise and protect the distinctive qualities that wine derives from certain areas, estates and grape varieties. Wine of origin stated on the wine list are not necessarily from where the farm is situated, but rather where the grapes are sourced from. There are six proclaiming areas:

A GEOGRAPHICAL UNIT A REGION A REGION

Is a combination of production areas such as Western Cape, Northern Cape, Eastern Cape and Kwazulu Natal.

A DISTRICT AWARD ESTATE WINE

Is a combination of districts or parts of districts, or it can be a separate area such as Klein Karoo, Cape South Coast, Breede River Valley etc. Some wines are blends across the regions.

SINGLE VINEYARD WINE

Is a geographical demarcation, such as Stellenbosch, Franschhoek and Robertson.
Is a smaller homogeneous area normally within the boundaries of a district, e.g. Durbanville.

Must be a wine of origin from one of the areas above, but must additionally be grown, made and bottled on a farm, registered as a unit for the production of estate wine.

Must be both a wine of origin from one of the areas above and a single variety grown on one vineyard block, registered as a unit for the production of a single vineyard wine.

CULTIVATOR DESCRIPTIONS

BUBBLY

CHAMPAGNE

Champagne wines are exclusively produced from grapes grown, harvested and made into wine within the Champagne delimited region, in France. The grapes used to make Champagne wines possess characteristics not found anywhere else in the world due to the particular geography, soil and climate of the Champagne delimited region.

CAP CLASSIQUE

In South Africa, a sparkling wine which is made in the traditional Champagne style is known as a Methode Cap Classique, or MCC. The most common wines to be used for this method are the Sauvignon Blanc and the Chenin Blanc, but it is also possible to use Chardonnay. For a darker, more original sparkling wine, Pinot Noir can be given the MCC treatment. In addition to the Methode Cap Classique, South African wine growers can also make wine using the Charmat method. The name Methode Cap Classique has been given to South African wines since the beginning of the 1990s.

WHITE WINE

SAUVIGNON BLANC

Sauvignon Blanc is one of the most familiar of the Southern Hemisphere's white wines, and along with Chenin Blanc and Chardonnay, is also one of the most planted grape vines in South Africa. The country has no real claim to rival New Zealand as the biggest grower of Sauvignon Blanc in the tri-nation countries, but South Africa is still a big producer of the wine, both as a single varietal and as a blender along with other wines such as Chardonnay and Chenin Blanc. Despite New Zealand's claim to be the best maker of this wine, some modern wine experts believe that South Africa has the potential to overtake the former country.

CHARDONNAY

This ever-popular wine is one of the most widely drunk around the world, but it is only in the last two decades that it has begun to gain ground in South Africa. Nevertheless, it is one of South Africa's best exports, and has a distinctive flavour that can be enjoyed with a variety of meals.

CHENIN BLANC

Chenin Blanc is South Africa's most widely cultivated vine, being about a fifth of all plantings since the beginning of the 21st century. It has been in South Africa for a number of centuries, and may have been introduced as early as the 17th century, when Jan Van Riebeeck set up a vineyard in the country. The wine, also known by the South African name of Steen, was for many years regarded as unique to South Africa, and it was only in the 1960s that experts were able to connect the Steen plants to Chenin Blanc, and give the correct name to this vine.

CULTIVATOR DESCRIPTIONS

RED WINE

CABERNET SAUVIGNON

Cabernet Sauvignon is perhaps one of the most well-known red wines in the world. South Africa has made itself one of the go-to countries for consumers looking for a deep red wine with all the traditional favour of a French Bordeaux, and has become a specialist at producing award-winning Cabernet Sauvignon which are prized by wine connoisseurs all over the world. As more and more wine growers turn to red grapes, it is likely that drinkers will see an explosion in the availability of South African Cabernet Sauvignon.

SHIRAZ/SYRAH

Known as Syrah in its native France, and Shiraz to the majority of the world, this red grape produces some of the globe's favourite wines, and it is an incredibly popular wine in both its single varietal and blended styles. The ability of the fruit to be blended with almost any other red wine makes it a firm favourite among wine makers and wine drinkers.

MERLOT

Merlot is a popular wine, both as a single varietal and for blending. The wine usually appears as a dark purple or blue colour, and has a fresh and fruity taste, full of dark berries. The Merlot vine tends to come into season much quicker than other red grapes, and the wine is often used with wines which take longer to mature, such as Cabernet Sauvignon. The purpose for blending the wine like this is to diminish the tannins of the other wine, and Merlot's exibility as both a blender and a single varietal wine have made it extremely popular with wine growers.

PINOTAGE

Pinotage is probably South Africa's most treasured wine, not least because it was invented in the country in the 1920s. The intention of the inventor, Abraham Perold, was to combine the positive qualities of Hermitage with the more difficult Pinot Noir. Pinot Noir needed some assistance because it was, and still is, exceedingly fragile, and this makes it hard to grow. Perold created four seeds, but appears to have left them when he quit his University position. A junior lecturer, C. Niehaus, just happened to spot them, and the first Pinotage plants were moved to Elsenburg Agricultural college. The first Pinotage wine was made there in 1941, and since then it has become a South African favourite, winning consistent awards since 1959, when it won the Champion Wine of the Cape Wine Show.

CULTIVATOR DESCRIPTIONS

RED WINE

PINOT NOIR

Originating in the Burgundy region of France, Pinot Noir wine is considered by some to be the best red wine in the world. The origins of the vine are obscure, and while it is possible that it originates with Roman occupation of France in the 1st Century AD, it is just as likely that it represents a French domestication of a wild bush vine. Pinot Noir is one of the wines used to create traditional French champagne, but it is also a stand-alone wine which has many fans across the globe. It has been in South Africa for many years, and was one of the two vines crossed to produce Pinotage, the country's unique wine.

CABERNET FRANC

The Cabernet Franc is a distinctive black grape, which is mainly used for mixing with Cabernet Sauvignon to create a Bordeaux blend. It can also be used by itself to create a very pale, reddish wine which has an interesting peppery aftertaste. Grown in areas of France since the 18th century, and has been established as one of the origins of Cabernet Sauvignon, along with the Sauvignon Blanc grape from which the former takes its name. In South Africa, it is mostly used to create Bordeaux-style blends, and is infrequently found, but it can be used to create a boutique wine.

BLENDED RED WINE

South Africa is increasingly moving towards the red blend in order to produce excellent wines. This is a good idea, since they can make distinctive South African wines that are unavailable anywhere else in the world. The focus of these red blends has been on the use of purely red wines (rather than a mix of reds with white as a softener), and they are often called 'Cape blends' in order to distinguish them from any other type of blends from other parts of the world.

SWEET WINES

South Africa makes some of the world's most delicious sweet wines. They include botrytis affected Chenin Blanc similar to the Vouvray and Quarts de Chaume of the Loire Valley; straw wine made from partially dried grapes like those made in Italy.

WINE BY THE GLASS

SAUVIGNON BLANC

Durbanville Hills • R50
La Motte • R60

CHARDONNAY

Zonnebloem • R50

WHITE BLENDS

Buitenverwachting Buiten Blanc • R50
Haute Cabrière Chardonnay / Pinot Noir • R70

SEMI-SWEET

Nederburg Stein • R50

ROSÉ

Nederburg • R50

CABERNET SAUVIGNON

Durbanville Hills • R65

MERLOT

Durbanville Hills • R65

PINOTAGE

Beyerskloof • R70

SHIRAZ / SYRAH

Zonnebloem • R60

RED BLENDS

Zonnebloem Noir de Noir • R50

CHAMPAGNE

Try with any of the mild meals.

Moët & Chandon Brut Impérial NV • R1350

Épernay

Moët & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

Billecart-Salmon Brut Rosé NV • R2450

Mareuil Sur Ay

Its special method of vinification gives this cuvée a light, elegant flavour, followed by a fresh finish with a taste of raspberry.

METHODE CAP CLASSIQUE

Good accompaniment to speciality seafood or chicken dishes as well as our vegetarian starters dishes.

Pongràcz Brut NV • R260

Stellenbosch

A symphony of Chardonnay and Pinot Noir, its grace and exceptional character are a fitting testament to the visionary nobleman who inspired it.

Pongràcz Noble Nectar • R260

Stellenbosch

The elegant bottle reveals a touch of pure indulgence and luxury. On the palate the velvety, creamy butter and citrus notes blends seamlessly with delicate bubbles. Notes of crisp juicy pears and litchi.

SPARKLING WINE

The below sparkling wines are the ultimate accompaniments to our starter dishes, either vegetarian or non vegetarian options.

J.C. Le Roux Le Domaine NV • R140

Western Cape

A delightful sparkling wine that comes alive on the palate. This appealing sparkling wine has all the finesse and freshness of a Sauvignon Blanc intertwined with the gentle sweetness of the Muscadelle while keeping its crisp youthfulness intact.

J.C. Le Roux La Fleurette Non-Alcoholic NV • R140

Western Cape

It reveals fruity flavours with hints of strawberry and plum. The balance of freshness and sweetness typical of the original J.C. Le Roux La Fleurette is pure delight.

SAUVIGNON BLANC

Sauvignon blanc can be enjoyed with any of our mild korma dishes, either chicken, prawn or lamb korma will go great with these wines.

Durbanville Hills • R160

Durbanville

Medium-bodied wine with a mix bowl of tropical fruit flavours, citrus and ends with a lingering freshness.

La Motte • R195

Franschhoek

With its natural acidity and acute texture, this wine pairs beautifully with seafood.

Klein Constantia Estate • R260

Constantia

A delicate combination of elegant tropical fruit with a savoury minerality showcasing the Klein Constantia terroir, a common thread in our sauvignon blancs. A fresh and expressive acidity with a full and lively palate.

CHARDONNAY

Enjoy chardonnay with delicately spiced dishes like our coconut prawn curry, fish curries and butter chicken dishes.

Zonnebloem • R145

Stellenbosch

Elegant white peach, with a harmoniously integrated full palate, supported by a flinty and zesty back component, which rounds off the wine.

CHENIN BLANC

A good choice with curry dishes with a makhni sauce.

Fleur du Cap • R195

Stellenbosch

The wine is brilliantly clear with specs of green. The nose is fresh with aromas of tropical fruit opening up into lime notes with a touch of oak spice. The initial tropical aromas follow through on the pallet with hints of citrus complimented with a dash of butterscotch from the time spent on wood. It has a lingering, crisp finish.

OTHER WHITE VARIETALS

Excellent to accompany spice dishes like our chicken chettinadu or vindaloo dishes.

Nederburg Winemasters Reserve Riesling • R140

Paarl

Off-dry, crisp and fresh with hints of pineapple and lime flavours and a lively finish.

WHITE BLENDS

Ideal accompaniment to spicy food from mild to medium aromatic curries to the even hotter Indian vindaloo. Any of the vegetarian dishes will also go well.

Buitenverwachting Buiten Blanc • R160

Constantia

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 Cabrière Chardonnay / Pinot Noir • R220

Franschhoek

A lively and luscious marriage of chardonnay and pinot noir. This classic has kept on charming wine lovers for over 20 years.

SEMI-SWEET

Sweet and spicy go well together. The below wine is ideal to accompany any spicy dishes.

Nederburg Stein • R150

Paarl

Abundant aromas of pineapple, apricot and peaches. Semi-sweet with fresh fruit flavours and a pleasant finish.

ROSÉ

Rosé wines are ideal with spicy food. The sweeter the wine the more spicy the food can be, such as a vindaloo.

Nederburg • R130

Paarl

Clean, fruity and refreshing flavours with a good acid structure.

Ken Forrester Petit • R130

Stellenbosch

This very elegant bright salmon pink rosé overwhelms the nose with aromas of freshly picked strawberries, rose petal and cherry flavours. It follows through on the palate with delicious ripe raspberries with a delicate finish.

CABERNET SAUVIGNON

Not too hot curries, try medium spiced lamb dishes.

Durbanville Hills • R190

Durbanville

An elegant, medium-bodied wine with ripe red fruits on the palate, followed by hints of dark chocolate. Overall, an elegant tannin structure.

MERLOT

Try with our rich and creamy lamb dishes like our lamb kashuri or lamb shank.

Durbanville Hills • R185

Durbanville

Medium to full-bodied wine with sweet fruits on palate, rounded off with silky tannins and a full mouth feel that has a prolonged after taste.

Laborie • R185

Paarl

This generous and vibrant merlot shows prominent aromas of strawberry, sour cherry and pomegranate with nuances of herbs and cedary oak. The palate is accessible with indulgent tannins and a seamless finish.

PINOTAGE

Will go well with medium spiced lamb dishes.

Zonnebloem • R190

Stellenbosch

A full-bodied wine, bursting with cherry flavours and spice. Seamless integration of spice, cloves and plum flavours, creating a long lingering finish on the palate.

Beyerskloof • R195

Stellenbosch

The Beyerskloof Pinotage boast with being South-Africa's most popular Pinotage, and it's no wonder. This wine has shown a fruity and enjoyable consistency year after year. Classic Pinotage, a wine made to enjoy, to drink at any occasion.

SHIRAZ / SYRAH

Not too hot curries, try with medium spiced dishes like our lamb dhal gosht or lamb kadai.

Zonnebloem • R195

Stellenbosch

Full-bodied, layered and dense with juicy dark fruit flavours, careful oaking, a hint of cloves, and approachable tannins.

RED BLENDS

Medium to full bodied wines go well with lamb, chicken dishes like tandoori lamb boti kebab.

Zonnebloem Noir de Noir • R150

Stellenbosch

Pinotage/ Cinsault/Petit Verdot

Through an accessible blend of only the finest red wine cultivars – Pinotage, Cinsault and Petit Verdot – comes the smooth Noir De Noir blend, a refined wine boasting fresh black berry fruits.

Alto Rouge • R210

Stellenbosch

Full-bodied with appealing blackberry flavours followed by tobacco, chocolate, toast and vanilla and a good tannic structure adding complexity and long maturation potential.

Rupert & Rothschild Classique • R360

Franschhoek

A classic blend of Cabernet Sauvignon and Merlot. Fresh raspberry aromas, plum blossom, ripe fig nuances and cassis undertones with exceptional elegance and length.

Meerlust Rubicon • R980

Stellenbosch

The palate is medium bodied with a forward dark fruit flavour of cassis and mulberry followed by a lithe tannic structure fleshed out with juicy fruit.

BEERS

- Castle Lite • R28
- Castle Lager • R28
- Hansa • R28
- Black Label • R28
- Amstel • R28
- Millers • R28
- Windhoek Light • R28
- Windhoek Lager • R28
- Windhoek Draught • R30
- Heineken • R33
- Peroni • R35
- Stella Artois • R35
- Corona • R40

CIDERS

- Savanna Dry • R28
- Savanna Light • R28
- Hunter's Dry • R28
- Hunter's Gold • R28

SPIRITS

BRANDY & COGNAC

- Klipdrift Premium • R30
- Richelieu • R25
- KWV 5Y • R30
- Hennessey • R40

WHISKY

- Bell's • R30
- Johnnie Walker Red • R30
- Bain's Single Grain • R35
- Jack Daniel's • R35
- Jameson • R35
- Johnnie Walker Black • R40
- Chivas Regal 12 YO • R40
- Glenfiddich 12 YO • R45

OTHER SPIRITS

- Gordon's Gin • R22
- Bacardi Rum • R22
- Captain Morgan Rum • R22
- Smirnoff Red • R22
- Spice Gold • R25
- Cruz Vodka • R30
- Bombay Sapphire • R30
- Absolute Blue • R30
- Jägermeister • R30
- Jose Cuervo Silver / Gold • R30
- Inverroche Amber • R35

COLD BEVERAGES

SOFT DRINKS

Cordials 2 TOTS • R12

Cola Tonic / Lime / Passion Fruit

Mixers 200ML • R20

Soda Water / Tonic Water /
Lemonade / Ginger Ale

Lipton Ice Tea 300ML • R28

Lemon / Peach

Cold drinks 300ML • R28

Coke / Coke Light / Coke Zero /
Sprite / Sprite Zero / Fanta Orange
/ Cream Soda / Tab

Tisers 300ML • R30

Apple / Grape

WATER

Valpre Sparkling 500ML • R20

Valpre Still 500ML • R20

Valpre Sparkling 1L • R35

Valpre Still 1.5L • R35

INDIAN DRINKS

Lassi • R35

Sweet Lassi, Salt Lassi, Mango
Lassi

Bombay Crush • R50

MILKSHAKES

Strawberry / Vanilla /
Chocolate • R40

HOT BEVERAGES

Single Espresso • R15

Coffee • R20

Double Espresso • R20

Tea • R25

Café Latte • R30

Hot Chocolate • R30

Cappuccino • R30

Masala Tea • R30

SPECIAL COFFEE'S

Amarula Coffee • R40

Kahlua Coffee • R40

Dom Pedro • R40

Amarula / Kahlúa / Whisky

Irish Coffee • R55