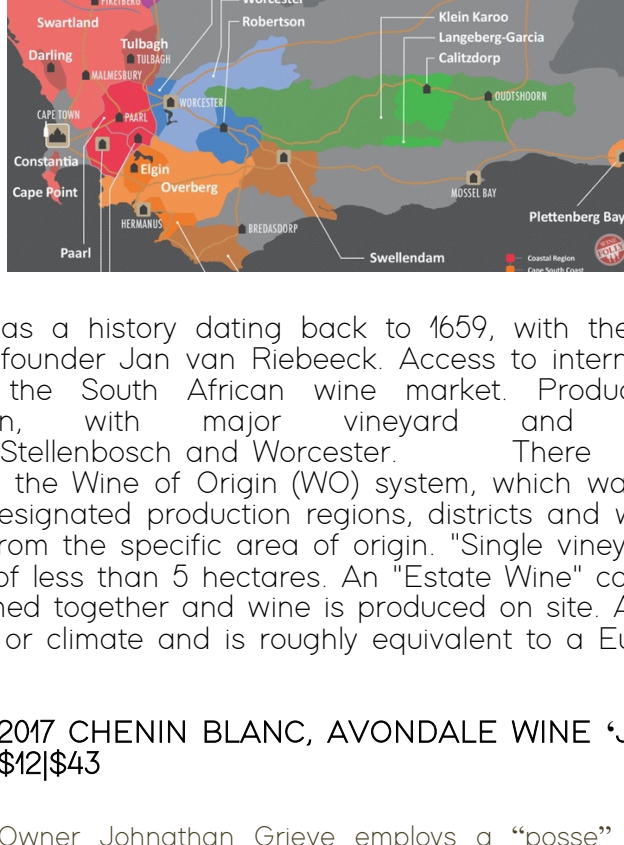


# Featured Flight & Pairings of the Month

South Africa \$18pp  
 Cheese Pairing \$15pp  
 Macaron Pairing \$8



South African wine has a history dating back to 1659, with the first bottle produced in Cape Town by its founder Jan van Riebeeck. Access to international markets led to new investment in the South African wine market. Production is concentrated around Cape Town, with major vineyard and production centers at Constantia, Paarl, Stellenbosch and Worcester. There are about 60 appellations within the Wine of Origin (WO) system, which was implemented in 1973 with a hierarchy of designated production regions, districts and wards. WO wines must only contain grapes from the specific area of origin. "Single vineyard" wines must come from a defined area of less than 5 hectares. An "Estate Wine" can come from adjacent farms if they are farmed together and wine is produced on site. A ward is an area with a distinctive soil type or climate and is roughly equivalent to a European appellation.

## 2017 CHENIN BLANC, AVONDALE WINE 'JONTY'S DUCKS', PAARL \$12/\$43



Owner Johnathan Grieve employs a "posse" of ducks, which patrol the vineyard looking for and destroying snails, which eat the vines. The ducks are an eco-friendly way to avoid using harmful chemical poisons to kill pests and act as the guardians of the vines on Avondale.

Pure fruit of lime, grapefruit, pineapple, quince, with just a dash of honey on the nose. The palate is dense with ripe flavors and juicy with tangy peach and brie flavors, delivered with good intensity and freshness. These mouthwatering flavors linger on the palate.

ALCOHOL: 13.5%

*paired perfectly with*  
**TREMBLAYE BRIE FERMIER**  
**ILE DE FRANCE**

Sweet and buttery when young but develops an intensely mushroomy flavor and with notes of brussel sprouts and hay as it softens and ripens. "Fermier" signifies that it is a farmhouse cheese, which means the cheese is made from the milk of the producer's own herd of animals and is not a mass-produced product.

*and*  
**LIME SHELL MACARON**  
**WITH PINEAPPLE JAM**  
**AND VANILLA BUTTERCREAM**

## 2019 GRENACHE BLEND, AVONDALE WINE 'CAMISSA', PAARL \$18/\$63



A blend of three flavorful varieties, Camissa arrests the nose with rose petals, scented pelargonium and fresh red fruits of the earth. Hints of Turkish Delight and lemon zest attest to the perfect acidity of this wine, for Camissa may appear sweet but it finishes completely dry.

Camissa is made from 47% Grenache, 30% Mourvedre and 23% Muscat de Frontignan grapes. The grapes were picked at between 22° and 23° Balling. The Muscat grapes were de-stemmed and left on the skins in the stainless-steel tank for 3 to 4 days, with a stirring once or twice a day until natural fermentation started. The wine was then pressed and fermented in stainless steel tanks. The Mourvedre and Grenache grapes were pressed as whole bunches, settled and fermented in 500-litre used French Oak barrels. The varietals were kept on the lees for 12 months then blended and bottled.

ALCOHOL: 13%

*paired perfectly with*  
**PETIT BILLY CHEVRE**  
**LOIRE**

Made from the pasteurized milk of goats grazing the medieval town of Billy in France's Loire Valley, these rounds of chevre present a pleasant, lactic tang in a light, whipped paste. Fresh tangy citrus notes and a smoother whipped mouthfeel then typical chevre.

*and*  
**ROSE PETAL SHELL MACARON**  
**WITH 'RED CAMPER' STRAWBERRY LEMONCELLO JAM**  
**AND CREAM CHEESE BUTTERCREAM**

## 2018 PINOTAGE, LONGRIDGE, STELLENBOSCH \$15/\$64



Africa's only indigenous red wine cultivar from parent grapes Pinot Noir and Heritage (Cinsault). Stylistically we focus on the fruit and characteristics of the Pinot Noir. An elegant, well rounded wine with soft juicy tannins, the nose offers sweet spices, cassis and ripe berries, sugared orange peel, rooibos and a smoky charcuterie character, which follows through onto the palate, with a savory lingering aftertaste.

Grapes were handpicked and sorted, before being native fermented in small bins and the balance in stainless steel tanks. Native yeast fermented (no commercial yeast added) for ± 44 days and barrel-matured in specially selected combination of 20% new and 80% matured French oak barrels for 16 months.

ALCOHOL: 14%

*paired perfectly with*  
**LA VIEUX GUY**  
**JURA, FRANCE**

Produced in the Jura Mountains, where in the summer months, the pastures provide unequalled lush grass. The cheese wheels are salted dry. This gives the cheese a smoother and more delicate texture. The maturing process takes place in natural rock cellars and lasts between 18 and 24 months.

*and*  
**VANILLA SHELL MACARON**  
**WITH ROASTED RED PEPPER JAM**  
**AND ORANGE BUTTERCREAM**