



BLOEMENDAL
WINE ESTATE

Wine Tasting in the Manor House:

Trading hours for wine sales and tasting:

Monday – Saturday	10h00 – 17h00
Sunday & Public holidays	11h00 – 15h00

Bookings required for groups larger than 10



Pricelist for Estate Wines:

Bloemendal Suider Terras

R200

The revival of a legend, Suider Terras has near mythical status as a source of unique and age-worthy Sauvignon Blanc. The barrel fermented edition will develop seamlessly with cellaring up to 10 years.

- National winner for Top Sauvignon Blanc – SA Terroir Awards 2015
- 94% Tim Atkin SA report 2014 / 93% 2015
- IWSC Trophy 2014
- ★★★★★ 4.5 Star John Platter 2014

Bloemendal Kanonberg

R175

A classic white blend of Sauvignon Blanc & Semillon, barrel fermented and aged ensures integration of the two components into a seamless duet of beguiling aromas with a broad palate. The wine will develop in complexity over the following 3 to 5 years developing a plush palate.

- IWSC 2015 Silver Medal
- SA Terroir 2014 & 2015 Top White Blend in Durbanville Wine district
- 93% Tim Atkin SA report 2014 / 91% Tim Atkin SA report 2015
- ★★★★★ 4.5 Star John Platter 2014 / ★★★★★ 5 Star 2015

Bloemendal Chardonnay

R175

Citrus blossom, lime and hints of oak on the nose with a steely and crystalline intensity on the palate, this wine will reward those with patience. The palate is tightly structured, medium plus acidity and enough body to enable ageing for 5 to 8 years.

- SA Terroir 2014 Best Chardonnay in Durbanville Wine district.
- 90% Tim Atkin SA report 2014
- IWSC Awards – Silver Medal 2015
- ★★★★★ 4 Star John Platter 2014



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Bloemendal Estate Semillon

R175

Subtle aromas of lime-juice, apple and citrus flowers on the nose leads to piano-wire tight mouth feel. Semillon ages gracefully and develops beguiling perfume over a period of up to 8 years.

- ★★★★★ 4.5 star John Platter Award 2014

Bloemendal Estate Syrah

R175

An intensely aromatic wine. Spices, clove & ground pepper, on aroma leading to a supple palate with a refreshing finish. Tightly structured tannins with medium freshness will help the development of the wine over 4 to 6 years.

- IWSC 2014 Silver Medal.
- SA Terroir 2014 Best Shiraz in Durbanville wine district.
- ★★★★★ 4 star John Platter Award 2014
- 90% Tim Atkin SA report 2014

Bloemendal MCC Brutt Nature

R175

Delicate aromas of brioche and yellow stone fruit. Very refreshing and vibrant with an lingering after taste to reward the pallet. This Chardonnay Pinot Noir blend shows a pale gold colour with a flourish of delicate bubbles and enticing lemon cream and almond Biscotti.

Bloemendal Semillon Noble Late Harvest

R150

Lime cordial, green apples, fresh roasted hazelnut & honeycomb on the nose with hints of vanilla. Perfect desert wine to end off a beautiful lunch or dinner.

- ★★★★★ 4 star John Platter Award 2014



Pairing Suggestions:

Suider Terras Sauvignon Blanc

- Oven Roast Salmon
- Beer battered Hake
- Sushi
- Seared Salmon
- Baby Calamari

Kanonberg (Sauvignon Blanc & Semillon)

- Prawns
- Bobotie
- Seared Salmon
- Sushi
- Risotto

Semillon

- Focaccia bread
- Stir Fried Pak Choi
- Parma Ham
- Seafood
- Sushi

Single Vineyard Chardonnay

- Lightly curried dishes
- Cheese Platter (Blue cheese etc)
- Indian spiced Pizza
- Thai inspired dishes

Syrah (Estate Shiraz)

- Beef dishes
- Rump/Fillet/Sirloin Steaks
- Carpaccio
- Oxtail Pot Pie
- Beef burgers

Bloemendal WaterlilyWines.

Bloemendal Waterlily Sauvignon Blanc

R75

A fragrant wine with notes of guava, lemon zest and limes. Waterlily Sauvignon Blanc combines the best of both worlds. Durbanville's fresh and vibrant fruit aromatics combined with a textured and succulent mouth-feel that lends itself to be paired with a range of lean meat, white fish and poultry.

- Silver Award for Michelangelo International Wine Awards 2015

Bloemendal Waterlily Shiraz Rosé

R65

With a pale colour, light extract and medium alcohol makes this a perfect summer wine. A Pepper and cherry perfume with well-balanced acidity for freshness. Well paired with lean white meats and seafood dishes such as sushi and salmon.

Bloemendal Waterlily Merlot

R85

Vibrant and textured summarise the Waterlily Merlot, with classic supple Merlot mouth-feel and just enough freshness to ensure an enjoyable and rewarding red wine from Durbanville. Merlot's slightly higher acidity and lighter body is a perennial lunch time favourite paired with pizza, pastas or wraps.

- Platinum Award for Michelangelo International Wine Awards 2015

Bloemendal Waterlily Shiraz

R85

Ripe red cherries with hints of white pepper on aroma are backed by a full bodied structure and elegant soft finish. The wine is best paired with richer red meat dishes, game and tomato based pastas.

- ★★★★★ 4 star John Platter Award 2014

- Gold Medal – Veritas Awards 2015



The Durbanville Twelve – Sauvignon Blanc

R75

The Durbanville Twelve Sauvignon Blanc is made from a ton of grapes from each of the 12 farms in the Durbanville wine valley. The Durbanville Wine Valley, long known for delivering outstanding Sauvignon Blanc in the cool climate region, have teamed up to produce the Durbanville Twelve Sauvignon Blanc. The wine displays lovely green apple, fig leaf and citrus flavours. Served with the freshest and simplest seafood dishes.

Bloemendal Waterlily Red Wine.

Bloemendal Waterlily Pinotage

R85

Lovely aromas of black cherry, plums and cloves are complimented by a smooth and velvety palate. The wine will age gracefully for 3 to 5 years or consumed in youth accompanied by good old South African dishes.

Bloemendal Waterlily Wines – Pairing suggestion.

Sauvignon Blanc & Shiraz Rosé

- Sushi
- Salads
- Seafood dishes
- Cheese Platters
- Chicken roast
- Battered hake

Merlot

- Pork Fillet
- Pasta dishes
- Beef burgers
- Lamb Curry
- Beef burger

Shiraz

- Steak
- Carpaccio
- Blue Cheese
- Beef burgers
- Meaty pastas
- Dark Chocolate deserts

Malbec

- Steak
- Slow roast Lamb
- Meaty bruchetta
- Beef burgers
- Meaty pizzas

Cabernet Sauvignon

- Hard cheeses: Blue cheese
- Hamburgers
- Beef and Chicken
- Venison / Lamb dishes
- Meaty pizzas

Pinotage

- Beef Fillet
- Pan fried pork
- Meaty pizza
- Hamburgers
- Smoked duck
- Indian Curries





Cold beverages

Coke	200ml	R17
Coke Light	200ml	R17
Tab	200ml	R17
Fanta Orange	330ml	R20
Fanta Grape	330ml	R20
Sprite	330ml	R20
Sprite Zero	330ml	R20
Crème Soda	330ml	R20
Lemon Twist	330ml	R20
Appletiser	330ml	R26
Grapetiser	330ml	R26
Ice Tea Lemon	330ml	R24
Ice Tea Peach	330ml	R24

Mixers

Dry Lemon	200ml	R16
Ginger Ale	200ml	R16
Tonic Water	200ml	R16
Soda Water	200ml	R16
Lemonade	200ml	R16
Tomato Cocktail	200ml	R24

Cordials

Lime Cordial	R5
Passion Fruit Cordial	R5
Cola Tonic Cordial	R5
Grenaldine	R5

Mineral Water

Still	250ml	R20
Still	750ml	R30
Sparkling	250ml	R20
Sparkling	750ml	R30

Juices

Orange Juice	R18
Mango Juice	R18
Guava Juice	R18
Tropical Juice	R18
Strawberry Juice	R28
Cranberry Juice	R28
Kiddies	R16

Milkshakes

Vanilla	R22
Chocolate	R22
Strawberry	R22
Lime	R22
Bar One	R28
Milo	R24
Kiddies	R18

Coffees

Filter Coffee Small	R14
Filter Coffee Large	R18
Decaf Coffee Small	R14
Decaf Coffee Large	R16
Americano	R16
Cappuccino Small	R18
Cappuccino Large	R20
Decaf Cappuccino Small	R18
Decaf Cappuccino Large	R22
Café Latte	R20
Decaf Latte	R24
Hot Chocolate	R22
Milo	R24
Chococcino	R24
Rooibos Tea	R16
Ceylon Tea	R16

Speciality Coffees

Irish Coffee/ Dom Pedro	R38
Kahlua Coffee/ Dom Pedro	R32

Bonamis alcohol selection.

Beers

Castle	R22
Castle Light	R25
Black Label	R22
Hansa Pilsner	R22
Amstel	R26
Heineken	R26
Windhoek Lager	R26
Windhoek Light	R26
Millers	R26
Peroni	R26
Castle Light Ladies Draught	R25
Castle Light Draught	R32

Whisky

Bells	R18
Chivas Regal 12 Year Old	R32
Famous Grouse	R18
J&B	R18
Jack Daniels	R24
Jameson	R30
Hennessy VS	R35
Johnnie Walker Red	R18
Johnnie Walker Black	R35
Johnnie Walker Blue	R200

Brandy

Olofberg	R14
Richelieu	R16
Klipdrift	R16
KWV 5 year Old	R18
KWV 10 Year Old	R30
Klipdrift Premium	R20
Wellington	R16
Oudemeester Damant	R18

White Spirits

Bombay Sapphire Gin	R22
Gordons Gin	R15
Mainstay Cane	R15
Smirnoff Vodka	R16
Absolute Vodka	R23
Absolute Vanilla Vodka	R23

Ciders

Smirnoff Spin	R25
Smirnoff Dry	R25
Savanna Light	R25
Savanna Dry	R25
Hunters Dry	R25
Hunters Gold	R25

Rum

Bacardi Superior Rum	R16
Captain Morgan Dark Rum	R16
Captain Morgan Spiced Gold	R16
Malibu	R16
Red Heart	R18

Creams & Liqueurs

Amarula	R17
Cape Velvet	R17
Campari	R20
Disaronno Amaretto	R20
Drambuie Whiskey Liqueur	R25
Frangelico Hazelnut Liqueur	R20
Grand Marnier	R35
Kahlua	R16
Nachtmusik	R16
Southern Comfort	R16
Jagermeister	R24
Lovoka Chocolate Liquer	R18
Lovoka Caramel Liquer	R18
Jose Cuervo Silver	R18
Jose Cuervo Gold	R18
Carvo Caramel Vodka	R20
Carvo Chocolate Vodka	R20

