



ROSÉ

FROM PALE AND PRECISE TO FULL-BODIED AND FRUIT-FORWARD

KANONKOP KADETTE PINOTAGE ROSÉ | Stellenbosch 228 88

A full-bodied dry rosé with a floral bouquet leading to cherry and red grapefruit — racy, fresh and made for food. A rosé that earns its place at the table rather than just the moment.

PAIRS WITH: Korean Chicken Wings · Sticky Pork Riblets · Crispy Bang Bang Salmon Bites

WARWICK THE FIRST LADY ROSÉ | Stellenbosch 250 98

Florals, raspberries, strawberries and cream — fresh, fruit-driven and delicately pink. A rosé that delivers exactly what it promises, without apology.

PAIRS WITH: Prawn Rice Paper Roll · Salmon Roses · Loaded Salmon Roses

BABYLONSTOREN MOURVÈDRE ROSÉ | Franschhoek 380

Raspberries and rose petals on the nose, strawberry yoghurt on the palate with a fresh acidity that lingers long. Elegant, precise and the most serious rosé on the list.

PAIRS WITH: Wagyu Tataki · Kiss of Fire Roll · Dragon Lava Roll

RED BLENDS

FRYERS COVE GRENACHE CINSAULT

West Coast | 368 | 130

Bright, exuberant and medium-bodied with light violet hues — wild raspberry and a hint of clove spice. A charming West Coast blend with effortless personality.

PAIRS WITH: Galangal Chicken Yakitori · Pork & Prawn Gyoza · Sticky Pork Bao

BABYLONSTOREN BABEL

Franschhoek 484 | 186

Dry and full-bodied — blackcurrant and spice with tobacco and fynbos on the nose. A Franschhoek icon that speaks to its farm and its terroir with authority.

PAIRS WITH: 350g Beef Sirloin · La Gabli Short Rib · Korean BBQ

RUPERT & ROTHSCHILD CLASSIQUE

Franschhoek | 520

Pure, dark blackcurrant and plum combined with cedar wood and graphite nuances — a Bordeaux-inspired blend of real structure and refinement.

PAIRS WITH: La Gabli Short Rib · 350g Sirloin with Black Garlic Butter · Korean BBQ Sirloin

SERIOUSLY OLD DIRT BY VILAFONTÉ

Stellenbosch | 590 | 200

Boysenberry, candied strawberry and bright cherry accentuated by warm vanilla, baking spices and chocolate — layered, complex and built for a long evening.

PAIRS WITH: 350g Beef Sirloin · La Gabli Short Rib · Wagyu Tataki

ANTHONIJ RUPERT OPTIMA

Franschhoek | 620

Cherry blossom teasing on the bouquet — rich, ripe and velvet-textured on the palate. One of Franschhoek's most elegant blends, and the most indulgent red on the list.

PAIRS WITH: La Gabli Short Rib · 350g Sirloin with Jinsei Spice Butter · Wagyu Tataki

OTHER RED VARIETIES

DEETLEFS STONECROSS MALBEC | Breede River Valley 246 94

Dark inky purple with blackberry, blueberry, violets, liquorice and ripe plum — a medium-bodied malbec with a velvety tannin structure and a clean, fruity finish.

PAIRS WITH: Sticky Pork Riblets · Pulled Beef Bao · Korean Chicken Thighs

NEETHLINGSHOF MALBEC | Stellenbosch 260 98

Black plum, stewed fruits and cedar — medium to full-bodied with silky tannins and a savoury finish. A malbec that sits comfortably between approachable and complex.

PAIRS WITH: La Gabli Short Rib · Pork Soy & Ginger Wok Bowl · Pulled Beef Bao

MARRAS THE TRICKSTER CINSAULT | Swartland 286 100

Red berries and cherries with savoury black olives and black spice — well-balanced with fine, lively tannins and an elegant complexity on a long finish. A Swartland original.

PAIRS WITH: Pork Ramen · Galangal Chicken Yakitori · Sticky Pork Bao

MARRAS PIEKENIERSKLOOF GRENACHE Swartland 310

Juicy red berries and strawberry fruit — well-balanced, lively and elegant. A grenache from one of South Africa's most exciting cool-climate regions.

PAIRS WITH: Chicken Ramen · Pulled Chicken Bao · Pork & Prawn Gyoza

DEMORGENZON DMZ GRENACHE NOIR | Stellenbosch 366

Floral notes with red fruit and nuanced earthiness — juicy cherry and strawberry on the palate with fresh herbs and a slight flinty structure that adds real complexity.

PAIRS WITH: Salmon Teriyaki · Cape Bream · Pork Belly Chashu Ramen

LOST BOY CARBONIC CINSAULT | Paarl 570

Bursting with cherry and bubblegum aromas — lighter in colour but full and soft on the palate with silky, smooth tannins and plenty of structure. Described by many as the perfect summer red. They're right.

PAIRS WITH: Korean Chicken Wings · Crispy Bang Bang Salmon Bites · Fried California Rainbow Roll

WINSHAW MALBEC CHARDONNAY | Stellenbosch 640

Depth, structure and fine tannins with a rich, dark fruit intensity on the nose — dry and focused on the finish. An unusual and rewarding blend that earns its place on the list.

PAIRS WITH: 350g Beef Sirloin · La Gabli Short Rib · Korean BBQ Sirloin

WINE LIST

MEINERT WINE SELECTION
ELEVATED DESCRIPTIONS & FOOD PAIRINGS · MAY 2026

RED WINES

FROM SILKY PINOT TO BOLD BLENDS — SOUTH AFRICA'S
FINEST RED VARIETIES

Merlot

DELHEIM MERLOT | Stellenbosch 340 112

Tobacco, dark plum and hints of buchu — a medium-bodied, fruit-driven merlot with subtle structure and silky tannins. Honest and well-made.

PAIRS WITH: Pulled Beef Bao · Sticky Pork Bao · Pork Ramen

LONGRIDGE MERLOT | Stellenbosch 420

A savoury nose with subtle cedar character — ripe yet soft tannins that complement the fruit beautifully. A medium-bodied merlot that suits the table and rewards patience.

PAIRS WITH: La Gabli Short Rib · Sticky Pork Riblets · Pulled Beef Bao

UVA MIRA THE MIRA MERLOT | Stellenbosch 620

Savoury yet elegant with silky tannins and a touch of earthiness — red berries, cedar and delicate herbal notes in harmonious balance. The most refined merlot on the list.

PAIRS WITH: 350g Beef Sirloin · La Gabli Short Rib · Korean BBQ Sirloin

Syrah / Shiraz

DEMORGENZON DMZ SYRAH | Stellenbosch 360 130

Rich berry fruit, ripe plum and white pepper — full-bodied and youthful, with the kind of vigour that pairs naturally with robata-cooked meats.

PAIRS WITH: Sticky Pork Riblets · 350g Beef Sirloin · Korean Chicken Thighs

NEIL ELLIS GROENEKLOOF SYRAH Stellenbosch 385 140

Pure blackberry fruit with white pepper, liquorice and a whisper of violets. Structured and aromatic — a syrah with elegance and genuine terroir character.

PAIRS WITH: La Gabli Short Rib · Korean BBQ · 350g Beef Sirloin with Jinsei Spice Butter

Pinotage

NEETLINGSHOF PINOTAGE | Stellenbosch 280

Dry, full-bodied and concentrated — black cherry, plum and dark chocolate with elegant tannins and a flavoursome finish. A proudly South African variety at its most confident.

PAIRS WITH: 350g Beef Sirloin · Sticky Pork Riblets · Korean Chicken Bucket

MEINERT THE PRINTER'S INK | Stellenbosch 180 540

Medium-structured and quietly assured — a rich, full-bodied mid-palate that never overstays its welcome, closing with a clean, fresh finish that leaves you reaching for another glass.↓

PAIRS WITH: Spicy Seared Salmon Volcano Roll · Vegetable Red Curry · Crunchy Togarashi Rainbow Roll

Pinot Noir

LEOPARD'S LEAP PINOT NOIR Western Cape 350

Delicate and interesting — red and darker fruit nuances in a wine that wears its lightness well. Accessible, versatile and a pleasure to pour.

PAIRS WITH: Salmon Teriyaki · Chicken Ramen · Pulled Chicken Bao

PAUL CLUVER VILLAGE PINOT NOIR | Elgin 280

Dark fruit and wild-brush aromas on the nose, sour-cherry and cranberry on the palate — with an intriguing whisper of rose-petal on the finish. Cool-climate elegance.

PAIRS WITH: Salmon Teriyaki · Pork Belly Chashu Ramen · Sticky Pork Bao

NITIDA PINOT NOIR | Durbanville 440 140

Glazed cherries and mulberries intertwined with juicy strawberries and plums — vibrant, textured and generous on the palate. The most expressive pinot on the list.

PAIRS WITH: Duck Ramen · La Gabli Short Rib · Spicy Seared Salmon Volcano Roll

Cabernet Sauvignon

WARWICK THE FIRST LADY CABERNET SAUVIGNON Stellenbosch 280 90

Red berries, sweet black currants and a pleasant herbal character — a well-structured cabernet that delivers consistent quality and food affinity at an honest price.

PAIRS WITH: Pulled Beef Bao · Sticky Pork Riblets · Pork Soy & Ginger Wok Bowl

KANONKOP KADETTE CABERNET SAUVIGNON | Stellenbosch 480 184

Full-bodied with gentle oak and tannin structure — a juicy blackcurrant core with tobacco and a hint of bell pepper. Kanonkop's entry point, and still a benchmark.

PAIRS WITH: La Gabli Short Rib · 350g Beef Sirloin with Rayu Chilli Butter · Korean BBQ

MEINERT | Stellenbosch 200 580

Deep, fresh and fruit-forward — red berries and spicy toasted oak with a whisper of tobacco. Mouth-filling but never heavy, it lingers gently and long. A red that earns the robata.

PAIRS WITH: 350g Beef Sirloin · La Gabli Short Rib · Korean BBQ Sirloin



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WINE LIST

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ELEVATED DESCRIPTIONS & FOOD PAIRINGS · MAY 2026



CAP CLASSIQUE & CHAMPAGNE

BUBBLES THAT SET THE TONE
FROM LOCAL CRAFT TO FRENCH PRESTIGE

Cap Classique

PAUL RENÉ BRUT | Robertson 620 239

Citrus blossom and nougat on the nose, with a bright limestone acidity that keeps it lively and fresh. Bready, creamy notes on the finish — the kind of cap classique that holds the table.

PAIRS WITH: Crispy Nori · Salmon Roses · Loaded Salmon Roses · Prawn Shu Mai

STEENBERG 1682 CHARDONNAY CAP CLASSIQUE | Constantia 660 250

Granny Smith apple, candied lemon rind and white peach — vibrant and precise on the palate with finesse and a crisp, mineral-edged acidity that lingers beautifully.

PAIRS WITH: Wagyu Tataki · Salmon Sashimi · Swordfish & Prawn Loaded Fried Sandwich

LABORIE CAP CLASSIQUE NECTAR | Paarl 448

Vibrant and elegantly structured with prominent apple, orange blossom and nougat. Fine in style, generous in character — a cap classique that rewards the curious palate.

PAIRS WITH: Japanese Cheesecake · Miso Chocolate Fondant · Salmon Rice Paper Roll

BOSCHENDAL LUXE NECTAR CAP CLASSIQUE | Franschhoek 450

Delicate, persistent bubbles carry decadent crème brûlée and almond biscotti flavours to the surface. Rich, indulgent and completely irresistible.

PAIRS WITH: Chocolate Wontons · Japanese Cheesecake · Steamed Custard Bun

BOSCHENDAL BRUT CAP CLASSIQUE Franschhoek 450 146

Pale gold with a flourish of fine bubbles. Lemon cream and almond biscotti on the nose open to lovely citrus layers — fresh, clean and consistently pleasing.

PAIRS WITH: Crispy Prawns · Prawn Shu Mai · California Rolls · Maki

BOSCHENDAL BRUT ROSÉ CAP CLASSIQUE | Franschhoek 450

Delicate pale pink with intoxicating red fruit — strawberry, raspberry and cherry lifting from the glass. Seductive, elegant and made for celebration.

PAIRS WITH: Salmon Roses · Loaded Salmon Roses · Spicy Seared Salmon Volcano Roll

CHAMPAGNE

MOËT & CHANDON IMPÉRIAL

Champagne, France

Intense, lively mousse — full-bodied and expressive with a subtle, refined finish. The house of Moët at its most iconic and universally beloved.

PAIRS WITH: Wagyu Tataki · Salmon Sashimi · Crispy Bang Bang Salmon Bites

1690

VEUVE CLICQUOT YELLOW LABEL

Champagne, France

Fine, persistent bubbles carrying delicate floral and well-defined fruit aromas — the unmistakable Veuve style. Balanced, assured and endlessly celebratory.

PAIRS WITH: Salmon Nigiri · Dragon Lava Roll · Truffled Tempura Prawn Roll

1920

MOËT & CHANDON NECTAR IMPÉRIAL

Champagne, France

Exotic, rich and vibrantly alive — bright fruitiness with a seductive sweetness and elegant maturity. The most indulgent expression of the Moët & Chandon house style.

PAIRS WITH: Miso Chocolate Fondant · Japanese Cheesecake · Lion King Roll

1980

WHITE WINES

COASTAL FRESHNESS, SWARTLAND WEIGHT AND
EVERYTHING IN BETWEEN

Chenin Blanc

BABYLONSTOREN CHENIN BLANC | Paarl 620 239

Fruit-driven and juicy with guava, pineapple and winter melon up front — rounded off by fresh gooseberries and a whisper of Packham pear.

Crisp, easy and genuinely refreshing.

PAIRS WITH: Vegetable Rice Paper Roll · Hoisin Mushroom Gyoza · Mushroom Bao · Vegetable Red Curry

AA BADENHORST SECATEURS CHENIN BLANC | Swartland 298 100

Ripe apple and honey with a creamy texture that gives the wine real richness — yet the thrillingly zippy acid backbone of chenin keeps it alive and honest. A Swartland benchmark.

PAIRS WITH: Galangal Chicken Yakitori · Pulled Chicken Bao · Pork Ramen · Korean Chicken

Sauvignon Blanc

DIEMERSDAL SAUVIGNON BLANC Durbanville 220 90

Gooseberry and green melon with notes of sunny summer fruit — clean, bright and approachable. The kind of wine that makes any table feel lighter.

PAIRS WITH: Crispy Prawns · Prawn Rice Paper Roll · Asian Chilli Prawn · Crispy Nori

WARWICK THE FIRST LADY SAUVIGNON BLANC | Stellenbosch 250 100

An abundance of tropical fruit — gooseberry, grapefruit and lime on the nose with an honest, food-friendly palate. Reliable, vibrant and well-priced.

PAIRS WITH: Vietnamese Rice Paper Rolls · Prawn Shu Mai · Cape Bream

BUITENVERWACHTING SAUVIGNON BLANC | Constantia 334

Pale lemon-yellow with a bouquet of green figs, gooseberries and a hint of green pepper — a Constantia classic that shows its cool-climate origins with quiet confidence.

PAIRS WITH: Salmon Sashimi · Wagyu Tataki · Crispy Bang Bang Salmon Bites

CREATION SAUVIGNON BLANC Hemel-and-Aarde Valley 388

Tropical fruit aromas with elegant elderflower and a minerality that adds intrigue — crisp, well-integrated acidity and a palate that rewards attention.

PAIRS WITH: Salmon Teriyaki · Sticky Soy Kingklip Yakitori · Salmon Rice Paper Roll

MEINERT SAUVIGNON BLANC | Elgin 388

Cool-climate Elgin at its most considered — serious Sauvignon Blanc with a youthful edge, balancing restraint and freshness with quiet confidence.

PAIRS WITH: Salmon Sashimi · Swordfish & Prawn Sandwich · Crispy Bang Bang Salmon Bites

Chardonnay

WARWICK THE FIRST LADY CHARDONNAY Stellenbosch 284 100

Pineapple, pear, citrus and floral notes on an expressive nose — a well-priced chardonnay that punches above its bracket with honest, food-friendly character.

PAIRS WITH: Galangal Chicken Yakitori · Pulled Chicken Bao · Chicken Ramen

UVA MIRA THE MIRA CHARDONNAY Stellenbosch 680 100

Chalky and mineral on the palate, exuding elegance and finesse. This is chardonnay stripped of excess — precise, cool and quietly authoritative.

PAIRS WITH: Wagyu Tataki · Salmon Sashimi · Truffled Tempura Prawn Roll

BABYLONSTOREN CHARDONNAY Franschhoek 780

A rich nose of lemon curd and freshly baked butter biscuits, layered with spice, vanilla and roasted almond — generous, complex and built for a long table.

PAIRS WITH: La Gabli Short Rib · 350g Sirloin with Black Garlic Butter · Crispy Tuna Dragon Roll

OTHER WHITE WINES

MEINERT THE GERMAN JOB, RIESLING Stellenbosch 340

Fresh florals and lime with spanspek sweetness — a flinty, mineral edge keeps it precise. Sugar and acid in quiet, elegant tension.

PAIRS WITH: Spicy Seared Salmon Volcano Roll · Vegetable Red Curry · Crunchy Togarashi Rainbow Roll

BOSCHENDAL CHARDONNAY PINOT NOIR | Franschhoek 242

Chardonnay's richness balancing pinot noir's delicate red fruit contribution — a white wine of quiet complexity that bridges the gap between grape varieties with ease.

PAIRS WITH: Salmon Roses · Crispy Nori · Fried California Rainbow Roll

SIMONSIG GEWÜRZTRAMINER Stellenbosch 234 88

Expressive and aromatic — white roses, fresh lychee and sweet tropical fruit burst from the glass. A wine that polarises and captivates in equal measure.

PAIRS WITH: Spicy Seared Salmon Volcano Roll · Tofu Truffle Honey Roll · Vegetable Red Curry



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