



Swakopmund

HOTEL AND ENTERTAINMENT CENTRE

WINE

— LIST —



WHITE WINE

BY THE GLASS

BELLINGHAM LEGACY

Lush, gently sweet with ripe fruit salad flavours balanced by fresh acidity. Fruity, refreshing finish. Pairs well with roasted chicken, vegetables, or desserts.

TWO OCEANS SAUVIGNON BLANC

Tropical aromas of passion fruit and sweet lemon. Crisp and elegant with flavours of passion fruit, green apple, and lemon. Perfect as an aperitif or with fish, pasta, or chicken.

BRAMPTON UNOAKED CHARDONNAY

Pale yellow with a green tint, offering citrus, lime, pear, peach, and melon aromas. Rich and creamy with notes of lime and green apple. Pairs well with fish, vegetables, cured meats, or cheese.

DARLING CELLARS CHENIN BLANC | SAUVIGNON

A fruit forward wine with intriguing notes of melon, fruit salad, peaches, white pear and guava. Enjoy with light fruit salad or sushi.

NEDERBURG ROSÉ

Pale rosé with aromas of candy floss, cherry, strawberry, and a hint of blackcurrant. Bright red berry flavours with a touch of sweetness and fresh acidity. Enjoy on its own or with smoked salmon, summer salads, or vegetarian dishes.



N\$ 55

N\$ 70

N\$ 70

N\$ 70

N\$ 70

RED WINE

BY THE GLASS

TWO OCEANS CABERNET SAUVIGNON | MERLOT

Deep ruby with floral, cassis, herbal, and spicy notes. Medium-bodied, smooth, and easy-drinking with bright cassis flavours. Pairs well with roast lamb, stews, grilled meats, carpaccio, kidneys, or hearty pasta.

RAKA PINOTAGE

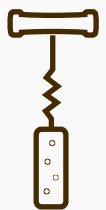
Earthy blue fruit with hints of toffee and dry spice. Medium-bodied with a smooth, balanced finish. Pairs well with steak, lamb, burgers, or grilled pork chops.

GUARDIAN PEAK MERLOT

The cherry and plum flavours filter through from the nose onto the palate. The wine is well rounded and has a long, elegant finish. Pairs well with pork, lamb, beef, chicken or pizzas.

NEDERBURG BARONNE

A blend of cabernet sauvignon and shiraz with ripe berry, spice, cinnamon, and subtle leather notes. Well-rounded with firm tannins, soft vanilla, and a long, smooth finish. Pairs well with roast lamb, coq au vin, steak, venison, mature cheese, pizza, or pasta.



N\$ 70

N\$ 70

N\$ 70

N\$ 70

SAUVIGNON BLANC



N\$ 210

TWO OCEANS

Tropical aromas of passion fruit and sweet lemon. Crisp and elegant with flavours of passion fruit, green apple, and lemon. Perfect as an aperitif or with fish, pasta, or chicken.

SPIER

Intense gooseberry, passion fruit, and green fig aromas with hints of bell pepper. Fresh and crisp with balanced acidity. Great with seafood, pasta, sushi, or on its own.

N\$ 270

STONECROSS

Very light yellow with tropical aromas of gooseberry, melon, grapefruit, and passion fruit, plus hints of grass and green pepper. Fresh and smooth with balanced acidity. Pairs well with vegetarian pasta, chicken or seafood. Vegan friendly.

N\$ 350

BOSCHENDAL

Yellow and green tropical fruits with citrus hints. Soft, full-bodied, and well-balanced with zesty acidity and a mineral finish. Pairs well with green vegetables or oysters.

N\$ 355

LANZERAC

It is a crisp and herbaceous white wine that pairs with anything. Pairs well with fish, chicken, lamb, beef, venison, fruit, cheese or dessert.

N\$ 365

LA MOTTE

With its natural acidity and acute texture, this wine pairs well with seafood, pasta or goat cheese.

N\$ 385

CHARDONNAY



BRAMPTON UNOAKED

Pale yellow with a green tint, featuring citrus, lime, pear, peach, and melon aromas. Rich and creamy with lime and green apple notes. Pairs well with fish, vegetables, cured meats or cheese.

N\$ 270

BACKSBERG

Aromatic with honeyed apple, cashew, and butterscotch. Bold tropical fruit, grapefruit, vanilla, and minerality with a silky finish. Pairs well with oysters, clams, mussels, shrimp, or fish dishes.

N\$ 320

TOKARA

Fresh palate with ripe pineapple, grapefruit, and lemon zest. Creamy texture with toasted almond notes and a lingering finish. Pairs well with fish, salads, chicken or pizza.

N\$ 450

LANZERAC

Bright citrus aromas with lemon, vanilla, and ginger notes. Well-balanced with fruit, acidity, and softness. Pairs well with seafood, paella or creamy pasta.

N\$ 630

CHENIN BLANC



ERNIE ELS BIG EASY

Tropical scents of pineapple, salted mango, pawpaw, and lime, with hints of orange blossom, honeysuckle, and summer fynbos. Pairs well with salad, pizza or desserts.

N\$ 330

DELHEIM

Complex wild fermentation aromas with stone fruit, orange peel, and a touch of caramel. Vibrant and full-bodied with a lasting finish. Pairs well with salads and lighter meats like ham, roast pork, chicken, fish or shrimp.

N\$ 360

OLD MAN SAM

Light lemon colour with aromas of white stone fruit, lime, and oak spice. Smooth and complex with tropical notes and a crisp, long finish. Pairs well with fish, pork, chicken, pasta, salads or vegetables.

N\$ 535

WHITE & ROSÉ BLENDS & OTHER VARIETIES



DARLING CELLARS CHENIN BLANC | SAUVIGNON

A fruit forward wine with intriguing notes of melon, fruit salad, peaches, white pear and guava. Enjoy with light fruit salad or sushi.

N\$ 210

NEDERBURG ROSÉ

Lovely pale rosé. Aromas of candy floss, cherries and strawberries with hints of blackcurrant. Intense aromas of red berries with a dash of sweetness and a good acid structure. Excellent on its own or enjoyed with smoked salmon, summer salads or vegetarian dishes.

N\$ 210

PROTEA PINOT GRIGIO

Bright, tangy and light in the mouth with both nectarine and gentle melon flavours. The Acidity adds distinct freshness and a touch of lemon vivacity balanced by a leesy breadth. Pairs with fish, salad or vegetables.

N\$ 305

DE KRANS MOSCATO PERLE ROSÉ

Alluring freshness of tropical fruit, muscat and honey amplified with a fizzy taste and exotic spice. Great on its own or served with fresh summer salad, charcuterie or light meals.

N\$ 310

DELHEIM PINOTAGE ROSÉ

A dry rosé with light salmon pink color, fresh strawberry and orchard flower aromas. Bright acidity with notes of pink grapefruit, berries, and cherries. Light and elegant, pairs well with eisbein, snoek pâté, Caprese salad, mild curries, or Thai dishes.

N\$ 360

PINOTAGE



N\$ 330

BELLINGHAM

Rich and full-bodied with notes of ripe plum, black cherry, and smoky oak. Hints of spice and mocha on the nose. Smooth tannins and a lingering finish. Pairs beautifully with grilled meats, hearty stews, or aged cheddar.

FAIRVIEW

The rich, fruity flavours harmonize beautifully with succulent grilled lamb chops or a tender lamb stew.

N\$ 380

BEYERSKLOOF

Strong berry and plum flavours with elegant tannins. Well balanced, medium bodied wine with a fresh finish. Goes well with lamb, pork, chicken or vegetables.

N\$ 425

RAKA PINOTAGE

Earthy, dusty blue fruit with malty toffee and dry spice notes. Medium-bodied with a balanced, polished finish. Pairs well with venison, goat, lamb, beef (flank or skirt steak), lamb kebabs, burgers, or grilled pork chops.

N\$ 470

FAT BASTARD

A deep ruby red medium bodied wine with dark fruit and velvety integrated tannins. Rich plum and ripe dark fruit integrated with notes of chocolate. Goes well with beef, seafood, vegetables, pizza or cheese.

N\$ 500

KANONKOP KADETTE

Crimson with aromas of red currants, strawberry, and dried rose petals. Medium-bodied with smooth tannins, bright cherries, red sweets, and a touch of spice. Balanced acidity adds freshness. Pairs well with beef, seafood, vegetables, pizza, or cheese.

N\$ 500

CABERNET SAUVIGNON



N\$ 480

RUSTENBERG STELLENBOSCH

It shows typical cabernet sauvignon flavour and aroma profiles of dark berries and tobacco with a well-structured and lengthy palate. Pairs well with red meat, pizza, pasta or vegetables.

GLEN CARLOU

Bold and polished with dark berries, blackcurrant, mint, and chocolate notes. Full-bodied and impressive. Pairs well with red meat, tuna, or enjoyed on its own.

N\$ 600

LANZERAC

Full-bodied with blackberry, cocoa, almond, and cedar notes. Well-balanced with a smooth, lingering finish. Pairs well with ostrich fillet, beef tenderloin, lamb chops, or pepper-crusted grilled tuna steak.

N\$ 745

MERLOT



N\$ 210

TALL HORSE

Deep ruby with ripe plum and spice aromas. Smooth and lush with black cherry, mulberry, and plum flavours balanced by oak. Pairs well with roasted lamb, grilled pork, or Italian dishes.

FRANSCHHOEK

Soft and juicy with plum, black cherry, herbal tea, liquorice, and gentle oak spice aromas. Pairs well with red meat, stews or roasted poultry.

N\$ 290

GUARDIAN PEAK

Cherry and plum flavours from nose to palate, well-rounded with a long, elegant finish. Pairs well with pork, lamb, beef, chicken or pizza.

N\$ 345

ROBERT ALEXANDER

Bright cherry garnet with juicy, pleasant fruit and a ripe finish. Great with lean meats like pork tenderloin, roast beef, steak, chicken or pork. Not recommended with fish.

N\$ 445

BOSCHENDAL

Elegant and smooth with juicy red berry and plum flavours, complemented by subtle hints of chocolate and spice. Soft tannins and a velvety finish. A perfect match for roast lamb, mushroom risotto, or soft cheeses.

N\$ 520

SHIRAZ



N\$ 205

STONEDALE SHIRAZ

This smooth and well-balanced wine offers lovely chocolate and berry fruit of the aroma. With soft, juicy tannins, it features the same berry fruit and mocha flavours of the palate, as well as a hint of spice and chocolate. From beef stew and vegetables to peppery steak or any red meats, pizzas or pasta.

PROTEA SHIRAZ

The pallet presents with fynbos character and bright berry flavours, rounded by a touch of oak. Elegant yet firm tannins with good medium body. Goes well with beef, game, pies or cold meat.

N\$ 305

FAIRVIEW SHIRAZ

The nose invites notes of blackcurrants, dried cranberry, baking spice a subtle suggestion of earthy wild herbs. The palate has plummy red fruit with hints of spice and a firm finish. A bold wine that can hold intense flavours of slow-roast barbecue pork or local game dishes.

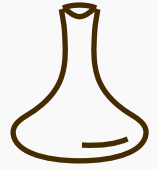
N\$ 450

ALLESVERLOREN SHIRAZ

A deep red rich and full-bodied wine with a garnet rim with aromas of plums, faint black pepper, a hint of bacon and cigars in the background. A wine with a good tannin structure and ample ripe fruit flavours. Goes well with poultry, veal and red meat dishes or savour on its own.

N\$ 555

RED BLENDS & OTHER VARIETIES



DARLING CELLARS CABERNET SAUVIGNON MERLOT

N\$ 210

Easy-drinking with aromas of candy floss, cherries, cranberries, and mulberries. An elegant, fruity wine perfect for festive occasions.

TWO OCEANS CABERNET SAUVIGNON MERLOT

N\$ 210

Deep ruby with floral, cassis, herbal, mushroom, and spice aromas. Dry, medium-bodied with soft tannins and bright cassis flavours. Easy-drinking and pairs well with roast lamb, stews, grilled meats, carpaccio, kidneys or hearty pasta.

CLOVERFIELD SHAMROCK SHIRAZ MERLOT

N\$ 290

Full bodied, bold with black fruit and pepper spice, and a hint of smokey aroma are characteristics that define shiraz aside from being famous for its dark colour. This is flavourful in the opening palate, but it ends with a softer finish. Goes well with beef, pork, roast vegetables, baked beans, red beans or curry.

NEDERBURG BARONNE

N\$ 250

Red blend of cabernet sauvignon & shiraz with berry, spice, cinnamon, and leather. Firm tannins, soft vanilla, long finish. Pairs well with lamb, steak, venison, cheese, pizza or pasta.

STONECROSS MALBEC

N\$ 390

Dark purple with blackberry, blueberry, violet, liquorice, and plum aromas. Medium-bodied with velvety tannins and a fruity finish. Goes well with oxtail, goulash, or BBQ steak.

KANONKOP KADETTE CAPE BLEND

N\$ 500

Stellenbosch blend of Pinotage, Cabernet Sauvignon, Merlot, and Cabernet Franc. Dry and smooth with plum, red berry, herbs, chocolate, and spice. Goes well with game, bison burgers or roast goose.

FAT BASTARD GOLDEN RESERVE

N\$ 500

Full-bodied off-dry Bordeaux blend with smooth texture, woody aromas, and rich dark berry and plum flavours. Goes well with roast lamb, oxtail, or rib-eye steak.



N\$ 300

SPARKLING WINE

J.C. LE ROUX LE DOMAINE NV

Sweet, popular sparkler with lively bubbles. Goes well with fish, salads, or vegetables.

N\$ 300

JC LE ROUX LA CHANSON

JC Le Roux La Chanson is a lively ruby-red sparkling wine with sweet strawberry and plum flavours. Low in alcohol, perfect for any occasion. Pairs well with beef, fish, cheese or fruit.

N\$ 300

J.C. LE ROUX LE DOMAINE NON-ALCOHOLIC

All the finesse, crisp freshness and gentle sweetness of JC Le Roux Le Domaine without the alcohol. Goes well with fish, salad or vegetables.

N\$ 305

DURBANVILLE HILLS SPARKLING SAUVIGNON BLANC

100% Sauvignon Blanc grapes, hand-harvested and carefully fermented at 15°C. Crisp and fresh, this sparkling wine goes well with oysters, seafood, smoked salmon, sushi, or other raw fish dishes.

SPARKLING WINE



N\$ 415

NEDERBURG BRUT CUVÉE

The Premiere Cuvee Brut from Nederburg is made from Chenin Blanc and Sauvignon Blanc grapes. Pairs well with fish, oysters, chicken, steak, pasta, cheese, or potatoes.

DA LUCA

Da Luca Prosecco is a fresh, zingy sparkling wine with peach, apricot, pear, and apple aromas. Crisp citrus and peach flavours with delicate bubbles. Perfect as an aperitif or with prosciutto or stuffed mushrooms.

N\$ 500

PONGRACZ

Pongracz sparkling wines are superb and great value. Clean and crisp with flavours of green apples and very well-balanced acidity. Goes well with prawn salad cups kingklip ceviche on nachos with avocado salsa.

N\$ 625



CHAMPAGNE

MOET & CHANDON

Vibrant intensity of green apple and citrus fruit, freshness of mineral nuances and white flowers with elegant bold notes of brioche, cereal and fresh nuts. Pairs well with fish, oysters, chicken, potatoes and salads.

N\$ 3220

VEUVE CLICQUOT

Veuve Clicquot manages to reconcile two opposing factors strength and silkiness and to hold them in perfect balance with aromatic intensity and a lot of freshness. Pairs well with cheese, fish or salads.

N\$ 3750

