



1682

BLAAUWKLIPPEN

STELLENBOSCH

Tasting House

Menu

The Home of Heritage

Founded in 1682, Blaauwklippen is South Africa's oldest and first founding wine estate.

As the country's first registered company, we hold the honour of being both South Africa's oldest business and one of its most enduring wine estates. Rooted in centuries of winemaking tradition, we craft wines of distinction that reflect the authenticity and simplicity of country living.



WE ARE CASHLESS

www.blaauwklippen.com

Wine List



Cap Classique Zinfandel	R 75.00	R 290.00	R 1740.00
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Delicate rose petal and nectarine nuances leads to hints of orange blossom, strawberries and lemons.
The mousse is fine with mineral notes and a creamy brioche core. Finishes with juicy freshness and finesse.

Sauvignon Blanc	R 60.00	R 190.00	R 1140.00
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Zesty lemon and elderflower aromas are supported by mineral, green guava and dusty herbal notes.
A stunning wine for summer celebrations, picnics and get-togethers.

Chenin Blanc	R 50.00	R 150.00	R 900.00
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Green apple and quince notes are supported by nuances of straw, pineapple and fresh lemon zest.
The creamy palate leads to a smooth, elegant and refreshing finish.

Chardonnay	R 65.00	R 240.00	R 1440.00
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Rich citrus, orange blossom and yellow flower notes merge with hints of yellow peach and Crème Brûlée.
A fresh acidity combines with the rich and creamy mid palate to finish with a lingering mineral core.

Rosé (Zinfandel / Malbec)	R 60.00	R 170.00	R 1020.00
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Rose gold coloured wine with notes of nectarines, strawberries, Turkish delight, and brioche on the nose.
The savoury mouthfeel has a mineral core and a refreshing finish.

Merlot	R 60.00	R 190.00	R 1140.00
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Mulberry, chocolate and cassis notes on the nose, with hints of spiced nuts. Chalky tannins with a smooth and lingering finish.

Zinfandel	SOLD OUT		
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Sour cherry and ripe cranberry with liquorice, dark chocolate, cinnamon and allspice notes are supported by delicate floral notes.

Shiraz	R 60.00	R 190.00	R 1140.00
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Dark cherries spiced plum and licorice nuances on the nose leads to plush fruit flavours on the palate.
A mineral mid palate leads to a flinty aftertaste and creamy finish.

Wine List



Malbec R 75.00 R 290.00 R 1740.00

Dark chocolate, mineral and tobacco nuances support the abundant notes of mulberry, cassis, blueberry, black berry and plums. Plush chalky tannins with vibrant texture on the palate.

Cabernet Sauvignon R 60.00 R 290.00 R 1740.00

Intense mulberry & blueberry aromas mingle with dark chocolate and are supported by hints of Christmas spice. A textured palate shows great broadness and proceeds to a long, vibrant, aromatic finish.

Cabernet Franc R 90.00 R 350.00 R 2100.00

Sumptuous red fruit and cassis aromas with nuances of sweet cinnamon, violets and delicate Cedarwood. The palate shows textured velvet tannins with a sweet mid palate weight. It leads to an elegant, aromatic focus finish with length.

De Blaauwe Klip R 90.00 R 350.00 R 2100.00

A 5-varietal Bordeaux-style red blend. Dark cassis & cigar box with plum-chocolate pudding notes. The palate is vibrant with velvet tannins, a serious mid palate and excellent length.

Before & After R 40.00 R 590.00 R 2360.00

A blend of wood matured red Noble Late Harvest & Blaauwklippen Potstill Brandy. Sensuous flavours of Christmas spices create the backbone of this brandy fortified aperitif. Enjoy neat or on the rocks as an aperitif or digestif or use it in cocktails. (4 X 500ML)

10 Year Potstill Brandy R 65.00 R 890.00 R 3560.00

The Brandy was matured in selected 225l French oak barrels for 10 years. A rare complex brandy with whiffs of vanilla, cloves and rich fruit flavours. Serve neat or on the rocks after a meal. Also pairs well with chocolate and cheese. (4X500ML)

Farm Gin 25ml R 40.00 R 430.00 R 2580.00

Sweet honeysuckle flowers and herbal geranium, with fragrant juniper pine & grapefruit nose.

Garden Gin 25ml R 40.00 R 430.00 R 2580.00

Dark cherries spiced plum and licorice nuances on the nose leads to plush fruit flavours on the palate. A mineral mid palate leads to a flinty aftertaste and creamy finish.

Wine Tasting

Choose any pre-selected wine tasting.

Estate Tasting

R 100.00

Chenin Blanc
Sauvignon Blanc
Rosé (Zinfandel / Malbec)
Merlot
Shiraz

Premium Tasting

R 145.00

Cap Classique
Chardonnay
Malbec
Cabernet Sauvignon
De Blaauwe Klip

Summer Tasting

R 120.00

Cap Classique
Chenin Blanc
Sauvignon Blanc
Chardonnay
Rosé (Zinfandel / Malbec)

Single Tastings

Before & After (25ml)	R 40.00
10 Year Potstill Brandy (25ml)	R 65.00
Farm/Garden Gin (25ml)	R 60.00
Cabernet Franc (50ml)	R 55.00

Wine Pairings

Wine & Chocolate

R 220.00

Rosé

Coriander Whirl Chocolate

Malbec

White Spice Heart Chocolate

De Blaauwe Klip

Coffee & Ginger Chocolate

10 Year Old Potstill Brandy

Warm Spicy Orange Box Chocolate

Before & After

Hot Hot Chilli Oval Chocolate

Heritage Wine & Macarons

R 220.00

Cap Classique Brut

Koeksister macaron

Sauvignon Blanc

Guava custard macaron

Rosé

Rooibos macaron

Cabernet Sauvignon

Ystervarkie (Lemington) macaron

De Blaauwe Klip

Hertzoggie macaron

Wine & Cheesecake

R 160.00

Cap Classique

Original baked Cheesecake

Malbec

Mix Berry Cheesecake

Cabernet Sauvignon

Nutty Bar-One Cheesecake

Wine Pairings

Pizza Pairing

R 230.00

Chenin Blanc

Athena Pizza: Feta, Rosemary, Onion, Garlic

Chardonnay

Marinara Pizza: Prawn, Calamari, Garlic & Chilli

Shiraz

Formaggi Pizza: Brie, Gorgonzola, Mozzarella & Parmesan

Cabernet Sauvignon

Quattro Stagioni pizza: Ham, Artichoke, Olives, Mushroom

1682 Pairing

R 286.00

Malbec

Bobotie spring roll with chutney

Cabernet Sauvignon

Beef Carpaccio

De Blaauwe Klip

Oxtail Ravioli

10 Year Old Potstill Brandy

Mini malva

Meze Pairing

R 150.00

Chenin Blanc

Marinated Feta & Olives

Sauvignon Blanc

Lemon Pita With Tzatziki

Rosé

Chicken Souvlaki Skewer

Arancini Pairing

R 190.00

Chenin Blanc

Scampi Arancini Topped With Lemon Butter Sauce

Chardonnay

Mushroom, Creamy Truffle Oil And Parmesan Arancini

Rosé

Butternut Arancini Topped With Creamy Napolitana Sauce

De Blaauwe Klip

Oxtail Arancini Topped With Oxtail Jus

Food Menu

Pizza

Athena R 79.00

Feta, Rosemary, Onion, Garlic

Suggested pairing: **Chenin Blanc**

Prosciutto & Rocket R 189.00

Tomato, Mozzarella, Prosciutto & Rocket With Parmesan Shavings

Suggested pairing: **Sauvignon Blanc**

Marinara R 189.00

Prawn, Calamari, Garlic & Chilli

Suggested pairing: **Chardonnay**

Formaggi R 145.00

Brie, Gorgonzola, Mozzarella & Parmesan

Suggested pairing: **Shiraz**

Quattro Stagioni R 159.00

Ham, Artichoke, Olives, Mushroom

Suggested pairing: **Cabernet Sauvignon**

Wild West R 155.00

Tomato, mozzarella, bacon, feta & avo

Suggested pairing: **Malbec**

Salad

Caprese R 95.00

Tomato, Basil, Pesto, Mozzarella

Suggested pairing: **Sauvignon Blanc**

Crumbed Chicken Salad R 155.00

Chicken Strips, Avo, Peppadew, Tomato, Red Onion, Feta & Croutons on A Bed of Leaves

Suggested pairing: **Chenin Blanc**

Platters

Cheese Platter For 2 R 289.00

Selection Of Cheeses, Seasonal Fruits, Tomato Confit, Freshly Baked Farm Bread, Olives, Nuts, Preserves.

Antipasto Platter For 2 R 315.00

Charcuterie, Selection Of Cheeses, Tomato Confit, Freshly Baked Farm Bread, Olives, Nuts, Preserves.

Meze Platter For 2 R 329.00

Marinated Feta & Olives, Pita With Dips, Grilled Halloumi, Keftedes, Falafel & Ciabatta

Small Plates

As a main course, we recommend a minimum of 5 plates to share between 2 people.

Panko crusted halumi with hot honey (v) R 89.00

Grilled Haloumi (v) R 85.00

Con funghi risotto ball (v) R 90.00

Chicken souvlaki with pita & dip R 100.00

Bobotie Springroll with Chutney R 79.00

Oxtail Ravioli (4 pockets) R 130.00

Beef Carpaccio R 125.00

For the Kids

Kids Pizza Pairing R 115.00

Margherita, Regina & Hawaiian small pizzas.

Includes a tasting of Appetizer or Red Twinkle Tizer.

Chicken Strips & Chips R 85.00

Cookie Decorating Kit R 120.00

Drinks

Before & After	Single	R 40.00	Double	R 70.00
10YO Potstill brandy	Single	R 65.00	Double	R 120.00
Farm Gin	Single	R 40.00	Double	R 70.00
Garden Gin	Single	R 40.00	Double	R 70.00
Farm/Garden Gin & Tonic	Single	R 60.00	Double	R 90.00
Heineken	330ml	R 45.00		
Brandy Cocktail		R 95.00		
Twinkle Red/White	330ml	R 30.00	750ml	R 55.00
Water (Still / Sparkling)	330ml	R 25.00	750ml	R 40.00

Hot Drinks

Espresso	Single	R 25.00	Double	R 35.00
Americano				R 35.00
Flat White				R 40.00
Cappuccino				R 40.00
Cortado				R 40.00
Latte				R 40.00
Red Cappuccino				R 40.00
Hot Chocolate				R 40.00
Rooibos / Ceylon tea				R 30.00

10% Gratuity will be charged to tables of 10 or more people. No split bills.

TRADING HOURS

Mondays - Saturdays 10h00 – 18h00 | Sundays 10h00 – 17h00