

Introduction

Wine is for enjoyment. To enhance a meal, adding a new dimension to dishes. Though connoisseurs may sniff and spit, imbuing nature's bounty with mystique, there should be nothing intimidating about the fruit of the vine. Though wine matching rules have been formulated through the centuries, they are there to be broken. There is only one hard and fast rule: drink what you like and what works for you. Even happy wine and food marriages should allow for infidelity (especially as regards red wine with "meaty" fish). For those who would welcome guidelines, we've suggested some menu matches to please your palate.

Should you need wine-speak interpreted, see the glossary of the most common terms below:

Body - fullness on the palate. A voluptuous wine is obviously full-bodied.

Balance - the harmony of alcohol, acid, tannin, fruit and wood (where used).

Buttery - the rich creaminess of wines such as barrel-fermented Chardonnay.

Corked - the wine has been contaminated by fungal or bacterial infections from the cork and has a dank and musty smell.

Finish or length - the aftertaste that lingers after swallowing.

Oxidised - the wine has been exposed to air, which in whites often results in a dark yellow colour and an "aged" taste.

Tannins - chemical compounds occurring naturally in grape skins and seeds, and to a lesser extent in the oak in which wine is aged. Tannic indicates mouth-puckering character.

South Africa's vineyards are situated in the Western Cape where cold, wet winters and long, hot and dry summers, cooled at the coast by the sea breezes, provide the ideal climate for grape growing.

CONSTANTIA

The cradle of South African winemaking. In 1695 Cape Governor Simon van der Stel established a wine farm in the fertile valley of Constantia, where mountainside vineyards are cooled by sea breezes from nearby False Bay. The morning sun warms the vines; the mountains offer afternoon shade. The old Constantia farms with their whitewashed gabled homesteads have a reputation for hospitality and fine wines that dates back to the early 18th century. Today their wines enjoy an international reputation.

DURBANVILLE

A winegrowing area established soon after the first settlement at the Cape, Durbanville is now threatened by urban sprawl. Vineyards, set on sloping hills, enjoy the cool wind off the Atlantic Ocean and False Bay, and a vigorous, flavour-packed intensity characterises the wines.

ELGIN

The Elgin ward, in the larger Overberg wine district, lies east of Stellenbosch in the Western Cape Province of South Africa. It is considered to be one of the most distinctively cool areas in the country and this is reflected in the styles of wine. Elgin's altitude and its south-easterly winds contributes to the lower temperatures which prevail here, yielding exciting aromatic whites and elegant reds.

FRANSCHHOEK

Settled by French Huguenots fleeing religious persecution in 1688, this verdant valley is ringed by mountains and enjoys a cooler microclimate than the surrounding areas, bringing elegance to the wines.

PAARL

First settled in 1687, Paarl extends from a mountain-bordered valley to broad plain, with the Berg (Mountain) River providing irrigation. Recently launching itself as a Red Wine Route, Paarl is more widely known for award-winning white varieties.

ROBERTSON

This dry inland area, where vineyards now flank the tranquil Breede (Wide) River, was once thought too hot for quality wine. Through dedication and skillful vineyard management wine farmers have established a name for innovative as well as easy drinking wines.

STELLENBOSCH

Sunny, rapidly developing wine region to the north of Cape Town, traditionally associated with wheat and big red wines, though fine whites are coming to the fore. The region encompasses the Darling area.

TULBAGH

A mountain-ringed basin where viticulture has been practised since the late 19th century. Known for sparkling wines and lighter whites, the area is now making inroads into the Award-winning red wine market.

Whites by the glass

SAUVIGNON BLANC

Protea	26.00
Sutherland	35.00
Newton Johnson	40.00
Jordan	42.00
Doreen	32.00

BARREL FERMENTED SAUVIGNON

Jordan Outlier	49.00
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CHARDONNAY

Protea	27.00
Jordan	61.00

UNOAKED CHARDONNAY

Jordan	45.00
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CHENIN

Jordan	45.00
Jordan "Special Selection"	30.00

ROSE

Newton Johnson Felicite	27.00
Jordan	28.00

BLEND

Jordan Chameleon Sauvignon Chardonnay	28.00
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RIESLING

Jordan	47.00
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BUBBLES

Villiera Tradition Brut	53.00
Groote Post Brut Rose	59.00

Sauvignon Blanc

Crisp, dry, aromatic wine, with distinctive aromas of grass and gooseberries often with citrusy overtones or hints of asparagus. A must with moules marinières, soupe de poisson Normandie, delicate fish dishes, goat cheese, salad and fresh asparagus.

JORDAN 231.00

Stellenbosch - Lively gooseberry/citrus flavours with chalky undertones.

SPRINGFIELD SPECIAL CUVÉE 231.00

Robertson - Grapes originate from the estates prime site for Sauvignon.

IONA 324.00

Elgin - Deliciously drinkable, lightly tropical wine from high-altitude vineyards.

RAKA 129.00

Caledon - Fresh crisp with appealing aromas of green pepper.

ALMENKERK 290.00

Elgin - Belgian and Dutch owners have produced a beautifully balanced wine with minerality and notes of capsium and nettle.

OAK VALLEY 207.00

Elgin - Usual delightful delicacy, brisk minerality main focus, with quiet yet authoritative varietal notes on tail.

SUTHERLAND 174.00

Elgin - Fragrant and fruity with a dry finish.

DOREEN 156.00

Stellenbosch - Straw coloured, zesty sauvignon blanc.

Barrel Fermented Sauvignon Blanc

Sauvignon Blanc wooded for added complexity. A pleasing partner to traditional chicken based waterzooi gantoise.

JORDAN - OUTLIER 270.00

Stellenbosch - Smoky, toasty fruit/wood balance.

Reds by the glass

MERLOT

Protea	30.00
Dornier	52.00
Jordan	61.00

CABERNET

Rannoch	45.00
Jordan	61.00
Eerste Hoop	60.00

SYRAH

Newton Johnson	59.00
Jordan	61.00
Jordan "Special Selection"	35.00

PINOTAGE

Diemersfontein	54.00
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PINOT NOIR

Newton Johnson Felicite	39.00
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BORDEAUX BLEND

Jordan Chameleon Cabernet Merlot	31.00
Thelema Mountain Red	33.00

Chardonnay

A richly varied wine from full and buttery to light with tropical nuances. In food pairing it's largely a matter of personal preference and the weight of the dish you've ordered. Choose wooded, more serious examples for added body and oak complexity (ideal with robust fish, creamy sauces and soft cheeses). Fresher, unwooded styles capture the variety's fruitiness and are a graceful match with lighter seafood dishes.

HARTENBURG 252.00
Stellenbosch - Creamy Vanilla, bursting with citrus aromas. Long lingering flavors with gentle oak finish.

IONA 576.00
Elgin - Rich, creamy and nutty with a lemony acidity, strong mineral undertones and a discreet use of french oak.

JORDAN 339.00
Stellenbosch - Layered ripeness and integrated wood.

JORDAN UNOAKED 240.00
Stellenbosch - Focused freshness and fruit. Appealing alternative to full, buttery styles.

WATERFORD 420.00
Stellenbosch - A spread of dainty yet convincing flavours of melange roast nuts and citrus with liaising creaminess.

OAK VALLEY 369.00
Elgin - Distinctive fruit aromas, full bodied and elegant.

VONDELING CHARDONNAY 240.00
Voor Paardeberg - Inviting nose of honeyed citrus.

Chenin Blanc

SA's most-planted variety, once a blending wine and now enjoying serious attention from winemakers. A versatile food partner, varying from light and fruity to complex wood-aged styles and appealing dessert wines. Pair with the same food as Chardonnay try both with the speciality of the house, marrow bones.

JORDAN 246.00
Stellenbosch - Rounded richness from mature vines.

MOOIBLY 150.00
Paarl - Fruity nose with a hint of lime on the palate.

JORDAN "SPECIAL SELECTION" 147.00
Produced exclusively for Den Anker in celebration of a 21 year dynamic and symbiotic relationship.
Stellenbosch - Mouthfilling with rich tropical pear flavours of Chenin Blanc with a fresh citrus twist.

Blends

Sauvignon-dominated wines, rounded by Chardonnay and often with a soupcon of sugar for smoothness. Particularly palatable with fish and light summer dishes.

JORDAN CHAMELEON SAUVIGNON/CHARDONNAY 147.00
Stellenbosch - Accessible, well-matched varietal partnership.

Off Dry

JORDAN RIESLING 258.00
Stellenbosch - Intense lemon-lime flavours with crisp fruitiness.

SUTHERLAND RHINE RIESLING 180.00
Elgin - Fragrant, pungent orange blossom and lime character. Sweetish on the palate with a long finish.

Rosé

Made from red grapes, with the skins removed before imparting much colour to the wine. Tailor-made for summer drinking, the dry styles embrace carpaccio and Norwegian salmon tartare.

JORDAN CHAMELEON ROSÉ 147.00
Stellenbosch - Fruity, salmon hued maiden vintage, researched in France and made from specific vineyards to ensure elegance and low alcohol.

NEWTON JOHNSON 135.00
Hemel - en - Aarde Valley - Delicate, light and elegant.

VONDELING ROSÉ 120.00
Voor Paardeberg - Enticing bouquet of rose petals with tropical and citrus notes.

Viognier

SUTHERLAND VIOGNIER - ROUSSANNE

240.00

Elgin - Flavours of sun-dried apricot and petal aromas with excellent textures and complexity.

Method Cap Classique

Local name for sparkling wine made by the Champenoise method. (A trade agreement with France prohibits the use of the appellation Champagne.) Enjoy as an appetiser, or with oysters, fresh fruit sabayon and ice-cream.

VILLIERA TRADITION BRUT NV

264.00

Stellenbosch - A blend of red and white grapes displaying a full, balanced, yeasty complexity. Crisp, acidity and rich fruit.

GROOTE POST BRUT ROSE

295.00

Darling - Flavours of strawberry and hints of yeasty biscuit.

Dessert Wine

Luscious, honeyed wine. Great with crêpes flambées and tarte aux pommes, but should not be limited to dessert try also with foie gras, pâté and blue cheese.

JORDAN MELLIFERA

399.00

Delicate floral and fresh ripe apricot bouquet, with well-balanced acidity.

THELEMA RHINE RIESLING LATE HARVEST

210.00

Stellenbosch - Delicious apricot and honeysuckle character.

Cabernet Sauvignon

King of grapes, revered for fine wines with long ageing potential. A flavour spectrum of cassis, blackberries, nuts, coffee and tobacco plus hints of mint from certain wine-growing regions. (The most extensive Cab vineyards are in Stellenbosch and Paarl). For food matches think red meat: steak au poivre or fillet de boeuf Chateaubriand.

RANNOCH 225.00

Stellenbosch - Prominent aroma of black current with a hint of mint and vanilla.

JORDAN 339.00

Stellenbosch - Big, bold and balanced.

WATERFORD CABERNET SAUVIGNON 480.00

Stellenbosch - Ripe fruit elegantly layered with spicy oak.

EERSTE HOOP 325.00

Elgin - Deep ruby red colour, soft oak flavour, juicy tannins and smooth finish.

Bordeaux Style

Smooth Cabernet/Merlot blends in the Bordeaux style (often with a touch of Cabernet Franc) make relaxed food partners for most types of meat sauced, grilled, or plainly roasted. Will partner coq au vin or carbonades Flamande with kidneys and braised beef.

RUPERT & ROTHSCHILD CLASSIQUE 344.00

Paarl - Succulent complexity.

JORDAN CHAMELEON CABERNET/MERLOT 171.00

Stellenbosch - Ripely accessible with mint-fresh fruit.

RUSTENBERG RM NICHOLSON 237.00

Stellenbosch - Black-currant aromas are complimented by dried herbs with notes of black pepper and spice, followed by a palate with serious structure, finishing off with softness from the Shiraz.

SPRINGFIELD THUNDERCHILD 231.00

Robertson - A classical blend using the ancient technique of fermenting uncrushed berries with fermented yeast.

VONDELING PETIT ROUGE 126.00

Paarl - An elegant fruit profile on the nose. Cheeky cherries, subtle raspberry and spicy black pepper. All supported by refined tannins and a soft finish.

THELEMA MOUNTAIN RED 165.00

Stellenbosch - Spicy aromas of black pepper and mulberry mingle with the plum flavours of this approachable wine.

Pinotage

SA's "national grape" the result of a cross-pollination between Pinot Noir and Cinsaut (then known as Hermitage) in the 1920s. It has both devotees and detractors, covering a range of styles from unwooded to seriously oaked. Associated with flavours with plum, cinnamon, cloves and bananas, it teams happily with full-flavoured dishes and young cheddar. For a truly South African experience, pair it with bobotie a traditional aromatic and spicy Cape Malay dish, which is one of Den Anker's local specialities.

BEYERSKLOOF	171.00
Stellenbosch - Fruity, ripe introduction to this variety, blended with Merlot.	
L'AVENIR	268.00
Stellenbosch - Smokey, purple-plum flavours.	
DIEMERSFONTEIN	270.00
Wellington - Rich chocolate nose, a hint of mint and baked plums.	
MARIANNE	335.00
Stellenbosch - Red berries, fynbos and spices. A very elegant wine with a beautiful structure, subtle tannins and long finish.	
SOUTHERN RIGHT	417.00
Hemel en Aarde - Classically styled, clay grown wine, packed with complex dark berry fruit.	

Pinot Noir

Billed as a feminine grape for its fickleness. Pinot Noir offers winemakers the greatest challenge. An elegant wine, it enjoys food from tuna to chicken, ham, veal and black mushrooms.

MURATIE	449.00
Stellenbosch - The first South African wine estate to produce Pinot Noir (in 1927). Still traditionally vinified in knipe (open fermenters). Typically cherry flavours and hints of forest-floor, with juicy fruit underpinned by a good tannic structure.	
PAUL CLUVER	448.00
Grabouw - Excellent colour, lots of wild berry fruit on the nose complemented with hints of chocolate, violet and coffee.	
SUTHERLAND	270.00
Elgin - Light and clean, with earthy wild strawberry and raspberry flavours and a perfumed and elegant finish.	
IONA MR P	300.00
Elgin - Elegant wine with a pure and lovely texture. Focused sweet cherry fruit dominates with spicy undertones.	

Shiraz

Also known as Syrah. Smoky, full-bodied, berried and spicy wine, often with overtones of tar, leather and game. The ideal match for venison, duck and strongly flavoured dishes.

EXCELSIOR PADDOCK SHIRAZ **160.00**

Robertson - Juicy and accessible, plummy in flavour fleshed out with chocolate, berries and cherries.

JORDAN "THE PROSPECTOR" SYRAH **339.00**

Stellenbosch - Dense, rich, black-fruit flavours, white pepper and spice laced with dark chocolate and fynbos.

STELLENRUST **149.00**

Stellenbosch - Soft, oak undertone enhancing ripe fruity tannins & peppery spice.

TAMBOERSKLOOF SYRAH **381.00**

Stellenbosch - Aroma of black berry, vanilla and raspberries, very elegant and well-balanced wine.

NEWTON JOHNSON FULL STOP ROCK **294.00**

Hemel-en-Aarde Valley - Mineral style with dark fruit and crimson cashmere textured tannins.

JORDAN "SPECIAL SELECTION" **171.00**

Produced exclusively for Den Anker in celebration of a 21 year dynamic and symbiotic relationship.

Stellenbosch - Ripe plum, mulberry and red cherry flavours are special and structured for 10 months in oak barriques.

Merlot

Blue-black grape that softens blends containing Cabernet, and is smoothly supple as a single varietal. Hints of plum and spice complement lamb, quail, lapin à la Flamande and cheese.

JORDAN **339.00**

Stellenbosch - Ripely accessible plummy appeal. No added sulphur.

STEENBERG MERLOT **369.00**

Constantia - This multi layered merlot shows flavours of buchu, basil and mint on the nose. As it opens up, it flows into dark chocolate and cedarwood.

ALTYDGEDACHT **202.50**

Durbanville - Full bodied, dark chocolate & berry fruit flavours.

DORNIER **258.00**

Stellenbosch - Flavours of plum, mint and roasted nuts with hints of menthol, creamy texture while being full bodied with a good structure and well balanced acidity.

The Cellar Collection

Mature vintages, prized and now generally unobtainable, bought in by Den Anker for your dining pleasure. Only a limited number of bottles is available, sourced from connoisseurs' private collections and stored at the restaurant in optimum cellar conditions.

JORDAN NINE YARDS CHARDONNAY - 2015	450.00
JORDAN COBBLERS HILL - 2013	450.00
SPRINGFIELD THE WORK OF TIME - 2009	380.00
SPRINGFIELD METHODE ANCIENNE - 2011	450.00
KEET - FIRST VERSE - 2010	450.00
TAMBOERSKLOOF JOHN SPICER SYRAH	550.00

Magnums

VILLIERA TRADITION BRUT	540.00
JORDAN CHARDONNAY - 2007	630.00
RUSTENBERG JOHN X MERRIMAN - 2011	800.00
JORDAN CABERNET SAVIGNON - 2006	645.00
GUARDIAN PEAK FRONTIER - 2006	350.00
TAMBOERSKLOOF SYRAH	650.00

French Wines

COTE D'OR BOUCHARD PERE ET FILS BOURGOGNE CHARDONNAY	555.00
An expressive nose of lemongrass, straw and pear leads to intense but pliant flavors that possess a lovely sense of energy and solid detail on the attractively dry and balanced finish.	
CHATEAU DE SAINT COSME COTES DU RHONE ROUGE	480.00
"The 100% Syrah cuvee comes from cool microclimates of Syrah in Vinsobres and La Garde. Dense ruby/purple, with loads of melted chocolate, espresso, cassis and blackberry, this inky, full-bodied wine has no hard edges and is just a big, corpulent mouthful of Syrah.	