



LA VIERGE

TASTE OUR WINES

Estate Wine Tasting | R80

Taste any 4 of our estate range wines

Unwooded Chardonnay | Wooded Chardonnay | Sauvignon blanc | Riesling | Unwooded Pinot noir | Pinot noir | Sangiovese | Shiraz | Bordeaux blend

Premium Wine Tasting | R150

Taste 3 of our current vintage premium Apogée range wines

Chardonnay | Pinot noir | Bordeaux blend

Chardonnay Wine Tasting | R100

Taste through 3 of our current vintage chardonnay wines

Pinot Noir Tasting | R120

Taste through 4 of our current vintage Pinot noir wines

Apogée Chardonnay Vertical Tasting | R170

Enjoy 3 vintages in this Chardonnay vertical

Apogée Pinot Noir Vertical Tasting | R170

Enjoy 3 vintages in this Pinot noir vertical

La Vierge Noir Vertical | R80

Enjoy 3 vintages of our La Vierge Noir

**10% service charge will be added to tables of 8 or more guests



LA VIERGE

EXPERIENCE OUR WINES

Chocolate & Nougat Pairing | R110

Savour 3 of our wines with delicious confections specially curated by our winemaker and paired by Rose's Artisanal Confections

Sauvignon blanc | Pinot noir | Syrah

Macaron Pairing | R120

Enjoy 3 delectable macarons which our winemaker has expertly paired with some of our estate range wines

Wooded Chardonnay | Pinot noir | Bordeaux blend

Bruce's Chocolate Delights | R140

Chef Bruce and winemaker Christo teamed up to bring you their hand made chocolate and wine pairing – white chocolate with coconut, apricot and pistachio, paired with our Riesling, dark chocolate with figs, mebos and shortbread, paired with our Sangiovese and a chocolate chili truffle, paired with our Bordeaux blend.

Riesling | Sangiovese | Bordeaux blend

Olive Pairing | R100

A selection of local and imported olive varietals paired with 3 of our wines

Unwooded Pinot noir | Pinot noir | Sangiovese

Macarons, chocolate and nougat are available for purchase from the tasting room for you to enjoy at home (please ask your wine ambassador)

ENJOY OUR WINES

By the glass

Unwooded Chardonnay | Riesling | Unwooded Pinot Noir | R40

Sauvignon blanc | Shiraz | R60

Chardonnay | Bordeaux blend | R70

Pinot noir | Sangiovese | R75

Apogée – Chardonnay, Pinot noir, Bordeaux blend | R100



LA VIERGE

PLATTERS

(available Tuesday to Sunday only)

Cheese platter | R235

Selection of 5 cheeses | Serves 2 -3

Paté platter | R265

Biltong | Duck liver | Hummus | Snoek | Serves 2 – 3

Charcuterie | R265

Selection of 3 cured meats | Serves 2 -3

Cheese & charcuterie | R350

Selection of 2 cheeses | 2 cured Meats| 2 Patés | Serves 2

All platters served with fruit | bread | preserves | olives | crackers

MEZE

(available Monday to Sunday)

Platter for 1 | R150

Duck liver paté | Snoek paté | Hummus | Kalamata olives

SNACKS

Biltong (50g) | R50

Droëwors, Kabanos (50g) | R40

OTHER

Tessie's water still/ sparkling 660ml | R35