



WINE LIST

2023/2024

Welcome to The Eatery Wood Fired Grill.

We are proud to share our passion for local wine with you in this wine list. We have spent many enriching hours traveling to wine farms, meeting the winemakers and tasting their wines, to bring you this particular selection.

We are fortunate to live in one of the best wine producing regions in the world and are spoilt for choice when it comes to exquisite wine from farms right on our doorstep. This list showcases a variety of local wine from Elgin to Robertson, Stellenbosch to Wellington and even Darling.

Every third Thursday of the month, we host our
#EateryWineExperience.

We invite a different winemaker each month, to showcase their range of wine, paired with a special set-menu.

It's an opportunity for the winemaker to share their winemaking journey with you, to tell you about their wines, the farm and any unique experiences on offer. Booking is essential, as seats are limited to ensure a personal dining experience.

To book for the #EateryWineExperience
please email claremont@woodfiredgrill.co.za
or call us on 021 0034505.

CORKAGE POLICY

If you are joining us for drinks only or taking advantage of any of our food deals BYO is not permitted. If you are joining us for lunch or dinner and have a special bottle of wine you would like to bring in, corkage fees of R50 per bottle are payable for up to two guests and R80 for more than two guests. We feel that we have a diverse and well-priced wine list for you to enjoy. For private functions special corkage arrangements may be agreed in advance, with Management. Please do not drink and drive, we will call you a taxi and your vehicle will be safe inside the Belvedere Square parking area until the morning.

Right of admission is reserved and we also reserve the right to not serve alcohol to anyone who is intoxicated.
Consumption on liquor license WCP/040989

Rose | White | Sparkling

Gl | Bot

Quando Rose

Fanus Bruwer | Robertson | Mourvèdre Rose

Only the first Cuvee free run juice was used to make this wine resulting in a Rose with onionskin colour, tones of red berries on the nose following through with a crispy palate.

59 | 175

M.A.N Family wines Chenin Blanc

Riaan Moller | Coastal Region | Chenin Blanc

Chenin Blanc thrives in warm climate, deep soils and bush-vine vineyards. We only use the free run juice to preserve its clean, natural character, refreshing acidity and delicious ripe fruit flavours.

59 | 175

Jordan Chameleon

Sjaak Nelson | Stellenbosch | Sauvignon Blanc, Chardonnay

Showcasing the broad fruit spectrum found in the Winelands, initial forward Cape green fig flavours follow through to a layered palate of ruby grapefruit and winter melon glacé.

55 | 165

Diemersdal Sauvignon Blanc

Thys Louw | Durbanville | Sauvignon Blanc

The nose is complex with an array of tropical fruit, ripe figs and gooseberries. These crisp flavours repeat in the mouth, along with a mineral character followed by a long fruity finish.

69 | 215

Remhoogte First Light Chenin Blanc

Chris Boustred | Stellenbosch | Chenin Blanc

Aromas of floral violets and honeysuckle. Bright juicy citrus fruit with a limey acid bringing freshness. A mild salinity on the finish gives great length.

199

Tierhoek Sauvignon Blanc

Roger Burton | Piekenierskloof | Sauvignon Blanc

A fresh, lean style Sauvignon Blanc, focusing on minerality and elegance. Good balance between herbaceousness and fruit with a great potential to age.

210

M.A.N Family Wines Sparkling

Riaan Moller | Coastal Region | Chenin Blanc Sparkling

Brut; vibrant with chenin blanc's natural acidity. Fresh, clean, fruity through the finish. Deep gold colour; yellow apple, quince, tropical fruit on the nose; honeydew melon, lemon, lime, apple on the palate.

69 | 229

Rickety Bridge Sauvignon Blanc

Donovan Ackermann | Franschhoek | Sauvignon Blanc

Vibrant and zesty with aromas of blackcurrant, gooseberry and passion fruit layered with subtle mineral tones. Full flavoured with a rich mid-palate, peach and litchi flavours which linger on the finish.

198

Rickety Bridge Chardonnay

Donovan Ackermann | Franschhoek | Chardonnay

This elegant Chardonnay shows notes of fresh citrus, orange blossom and nutty nuance with a rich and structured palate which has a fresh minerality that lingers on the long creamy finish.

255

Zevenwacht Barrel Fermented Chardonnay

Hagen Viljoen | Stellenbosch | Chardonnay

Complex aromas of citrus, pear and, brioche with hints of honeysuckle and subtle oak spice.

255

Groote Post Brut MCC

Lukas Wentzel | Darling | Chardonnay, Pinot Noir

An elegant refreshing Cap Classique displaying a vibrant pale gold colour, a fine creamy mousse, zesty notes of green apple and white pear with hints of brioche, a well-rounded velvety yet lively mouthfeel and a crisp lingering finish.

325

Steenberg 1682 Chardonnay Cap Classique NV

Elunda Basson | Constantia Valley | Chardonnay

This Cap Classique made in the traditional French method has a pale lemon colour and a delicate mousse. It exudes freshness and pure fruit on the nose, vibrant notes of Granny Smith apple, candied lemon rind and white peach. It is lively on the palate, displaying finesse and complexity with crisp acidity.

395

Red

GI | Bot

M.A.N Family wines Skaapveld Syrah

60 | 185

Riaan Moller | Coastal Region | Syrah

Skaapveld refers to grazing land for sheep that adjoins many of the Syrah vineyards in the region. Some say the presence of the sheep influences the wine.

Groote Post Old Mans Red Blend

65 | 215

Lukas Wentzel | Darling | Merlot, Cabernet Sav, Shiraz

The Old Man's Blend Red vintage is an ever so approachable wine, with ruby red colour. On the nose ripe red fruit with raspberry and fresh cherry on the palate. Long and smooth finish rounds off this everyday drinking red.

Doolhof Merlot/Malbec

70 | 225

Gielie Beukes | Wellington | Merlot/Malbec

Aromas of sweet spice, black cherries and plum with subtle hints of cedar and rustic leather. The palate pleases with soft, juicy tannins which are well balanced to offer all-round balance and finesse with a lingering finish.

Hartenberg Doorkeeper

245

Carl Schultz | Stellenbosch | Merlot, Malbec

The nose shows notes of rose and cinnamon, and black fruit. Plums, opulent blackcurrents and violets combine in a rich palate with fine tannins that allow the bright fruits to linger.

Springfield Thunderchild

225

Abrie Bruwer | Robertson | Cabernet Franc/ Merlot/ Cabernet Sauvignon

Full-bodied red wine that supports a local Robertson charity project. Exuberant nose of black currants with blueberry and blackberry in front, black plum and smoked meat. A balanced taste with soft tannins and extremely wide mouth filling. Delicious with wood-fired red meat, spicy tomato salad, pasta with sweet peppers and with white mould cheeses.

Anura Grenache Noir

195

Stander Maass | Simonsberg-Paarl | Grenach Noir

Light red colour. Ripe red berry fruit, wild flowers and subtle white pepper aroma. An elegant, light bodied style red wine with soft, integrated tannins and acidity. Paired best with duck, line fish, carpaccio, steak tartare, pizza, pasta and medium to mild flavour cheeses.

Robert Alexander Merlot

239

Nico van der Merwe | Stellenbosch | Merlot

Selected grapes from special identified low yielding vineyards were vivified according to traditional methods. Serious yet friendly wine, Ideal with red meat.

Doolhof Pinotage

75 | 229

Gielie Beukes | Wellington | Pinotage

Youthful purple, fresh in colour. A mocha explosion with dark chocolate, rich black fruit, almonds, and black cherries on the nose. All these elements follow through adding complexity and depth on the palate. Light to medium body with soft, well integrated tannins. Lovely fruit and wood balance, this wine is made to enjoy young.

Brookdale Mason Road Rhône Blend

235

Kiara Scott | Paarl | Grenache | Shiraz and Mourvèdre

This blend of Grenache, Syrah, Cinsault and Petit Syrah is medium bodied with a layered density of fruit. Liquorice root, fennel seed and ground spice precede blackberries and bramble leaf on the rich, inviting nose. Red and black berries unroll to a juicy pomegranate finish, dusted with a hint of cacao.

Klein Jakkels Syrah

245

Jacques Maree | Helderberg Stellenbosch | Syrah

Helderberg Syrah matured in 2nd fill French Oak for 16 months. A deep Plum hue with the good spice of cardamom and cinnamon. Bold entrance with structured acid and juicy red fruit, tangy and spicy middle pallet, rich complex finish.

Arendsig Cabernet Sauvignon

Lourens van der Westhuizen | Robertson | Canbernet Sauvignon

Dark fruit, red berries, cassis & herbaceous spice with hints of graphite and pencil shavings. Medium to full-bodied, fruit forward with juicy, elegant tannin structure and long lingering mouthfeel.

325

Jordan The Prospector

Sjaak Nelson | Stellenbosch | Syrah

The gold rush of the 1800s led to the discovery of tin in the gravels underlying the Syrah vineyards. The allure of wealth was fleeting as the prospector dug over the soils for the vigneron. Notes of peppered charcuterie, chipotle and red fruits are in abundance with a medium-bodied framework that lends itself to a variety of meat-based dishes and cooking techniques.

365

Doolhof Single Vineyard

Gielie Beukes | Wellington | Malbec

A rich, deep, voluptuous Malbec from the Cape Winelands. Intense garnet to dark purple in colour with vibrant aromas of violets, cocoa and black pepper. The palate shows richness and roundness with flavours of blackberries and plum.

420



THE eatery
WOOD FIRED GRILL

70 Belvedere Rd,
Claremont, Cape Town

Call: 021 003 4505
to book.

The Eatery
Wine Experience

Join us every month for
The Eatery Wood Fired Grill's
Wine Experience.

The event is held on the
third Thursday of every month
where we invite a different
wine maker for a tasting of
their wines with a
4 course dinner.

Bookings is essential for
this limited seating event. Ask
your waiter for more
information.

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