

# Wine List

*We are proud recipients of a most prestigious Diners Club Platinum Status Award for our wine selection.*



## WINE SELECTION

In order to provide you with as much information as possible before finalising your selection, we have added the most recent available gradings from the *Platter's Wine Guide* to each wine. Please understand that our vintages are subject to availability from our wine farms.

A significant part of our Platinum Award status is owed to our careful selection of wines. It is a well-known fact that the 'terroir' – the soil, topography and climate – has a profound effect on the grapes producing the wine. It should come as no surprise then that all of our wines originate in the Western Cape – an area renowned for world-class terroir and home to the most revered wine regions in South Africa.

### Regions contributing to our wine selection

*Stellenbosch*

*Durbanville*

*Franschhoek*

*Robertson*

*Constantia*

*Riebeeck West*

*Darling*

*Elgin*

*Paarl*

*Hemel-en-Aarde*

*Wellington*

*Swartland*

*Cederberg*

*Our guests are most welcome to bring their own wines.  
Rest assured there will be no corkage ever.*

## WINE PAIRING

In order for your wine to deliciously complement your meal, we recommend pairing the following wines with your Hussar Grill creation.

### Salads

Chenin Blanc, Unwooded Chardonnay,  
Rosé and Sauvignon Blanc

### Beef

Cabernet Sauvignon, Merlot, Pinotage  
and Red Blends

### Lamb

Merlot, Shiraz and Red Blends

### Game

Pinotage and Shiraz

### Chicken

Chardonnay, Chenin Blanc, Sauvignon Blanc  
and White Blends

### Seafood

Chardonnay, Rosé, Sauvignon Blanc, Shiraz  
and Pinot Noir

## WINE BY THE GLASS

A third of a bottle for a third of the price means you're not losing out if you decide to order a second, (or third) glass of wine with your meal. It's only fair to you, our loyal patron.

This also means you can have a frisky glass of Sauvignon with your mussel starter, and then switch to a deeply delicious Cabernet to enjoy with your succulently rare flame-grilled steak.

<b>Môreson Miss Molly MCC</b> <i>Franschhoek</i> .....	185ml
<i>Named for Môreson's silver Weimaraner, Miss Molly, it is as captivating and impossible to resist. Enjoy a chilled, refreshing glass before your meal.</i>	70
<b>Sophie Te'Blanche Sauvignon Blanc 2018</b> (***/2 Platter) <i>Elgin</i> .....	250ml
<i>This lively wine takes its quirky name from the vineyard workers' nickname for the variety – 'Sophie Te'blanche'. Lovely lime cordial flavours give the wine a seafood-matching friskiness.</i>	75
<b>Durbanville Hills Sauvignon Blanc 2018</b> (***/2 Platter) <i>Durbanville</i> .....	55
<i>Popular Sauvignon from this large winery on the slopes overlooking the cold Atlantic. Tropical flavours and fresh acidity make for delightfully easy drinking with our Mussel Pot.</i>	
<b>Cederberg Chenin Blanc 2018</b> (**** Platter) <i>Cederberg</i> .....	78
<i>The Cederberg style Chenin Blanc offers beautiful layers of melon, grapefruit and fleshy white pear.</i>	
<b>Warwick The First Lady Chardonnay (unoaked) 2018</b> (***/2 Platter) <i>Stellenbosch</i> .....	74
<i>A great mix of citrus and melon on the nose. No sign of wood gives the wine its accessibility for everyday enjoyment.</i>	
<b>Laborie Chardonnay 2017</b> (***/2 Platter) <i>Paarl</i> .....	48
<i>This elegant Chardonnay has upfront litchi, lemon zest and pineapple aromas with undertones of raw almonds and green apple.</i>	
<b>De Grendel Rosé 2019</b> (** Platter) <i>Durbanville</i> .....	60
<i>Dry Rosé from Pinotage and Cabernet grapes to make an invitingly fresh and vibrant wine.</i>	
<b>Fleur Du Cap Merlot 2016</b> (***/2 Platter) <i>Stellenbosch</i> .....	80
<i>From the cellar of this old-favourite brand's revitalised premium range, a silky voluptuous wine packed with enticing plum flavours underpinned by spicy tannins.</i>	
<b>Van Loveren Cabernet Sauvignon/Merlot Blend 2016</b> (** Platter) <i>Robertson</i> .....	52
<i>A complex, full-bodied blend matured for eight months, culminating in elegant, rich Christmas pudding and tobacco notes.</i>	
<b>Alto Rouge 2016</b> (***/2 Platter) <i>Stellenbosch</i> .....	77
<i>A red blend, medium-bodied with blackberry nuances, followed by tobacco, chocolate and vanilla.</i>	
<b>Warwick The First Lady Cabernet Sauvignon 2017</b> (***/2 Platter) <i>Stellenbosch</i> .....	79
<i>The first wine Norma Ratcliffe ever made here was a Cabernet, hence 'First Lady'. Its sweet dark plum flavours slip down smoothly, leaving a rich choc-vanilla aftertaste.</i>	

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## CHAMPAGNES & MCCs

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<b>Graham Beck Brut MCC NV</b> (**** Platter) Franschoek .....	390
<i>Traditional Chardonnay-Pinot Noir blend chosen as celebratory bubbly at Mandela's inauguration and Obama's presidential win. Dry and delicious.</i>	
<b>Pongrácz Brut MCC NV</b> (**** Platter) Stellenbosch .....	340
<i>Bottle-fermented bubbly, named after feisty refugee Hungarian nobleman-turned-winemaker, Desiderius Pongrácz. Made from a blend of Chardonnay and Pinot Noir, it's attractively dry.</i>	
<b>Môreson Miss Molly MCC NV</b> Franschoek .....	285
<i>Named for Môreson's silver Weimaraner, Miss Molly, it is as captivating and impossible to resist. Enjoy a chilled, refreshing glass before your meal.</i>	
<b>Pongrácz Noble Nectar Demi-Sec MCC NV</b> (**** Platter) Stellenbosch .....	378
<i>Softly sweet version of the MCC Brut, bolstered by a small dose of sugar to balance bubbly's keen acidity.</i>	
<b>Pongrácz Brut Rosé MCC NV</b> (***½ Platter) Stellenbosch .....	340
<i>Pinot Noir's red skin puts the colour into this attractively dry, sparkling ballerina pink MCC.</i>	
<b>GH Mumm Cordon Rouge Brut NV</b> France .....	790
<i>Maison Mumm was founded by the three German Mumm brothers in 1827. Pinot Noir ensures sufficiently intense flavours to enjoy with lighter meats.</i>	
<b>Moët &amp; Chandon Impérial</b> France .....	890
<i>Moët is deliberately made in a richer, less dry style, coated with an irresistible veneer of creaminess in a soft, light and fresh style. Enjoy the fine bubbles and gingerbread flavours.</i>	
<b>Moët &amp; Chandon Nectar Impérial</b> France .....	990
<i>The off-dry partner to the dry Brut Impérial from the luxury Champagne house, Moët Hennessy.</i>	

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## CHENIN BLANC

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<b>Kleine Zalze Vineyard Selection 2019</b> (**** Platter) Stellenbosch .....	310
<i>The Chenin renaissance is in full swing, producing excellent barrel-fermented whites. Lovely richness and complexity make this a fine choice to accompany our crisp Pork Belly and Marrow Bones.</i>	
<b>Cederberg 2018</b> (**** Platter) Cederberg .....	234
<i>From high-altitude mountain vineyards, this consistent Chenin is known for its mouth-tingling freshness and long fruit-laden finish. Perfect to drink on its own or with our creamy Chicken Roulade.</i>	
<b>Ken Forrester Old Vine Reserve 2018</b> (***½ Platter) Stellenbosch .....	298
<i>Full and delicious reserve bottling, with a touch of sweet fruit to soften Chenin's steely nature from eponymous Chenin maestro and ex-restaurateur who would pair it with seafood and poultry.</i>	
<b>Mulderbosch Steen Op Hout 2018</b> (**** Platter) Stellenbosch .....	185
<i>A brush of French oak adds style and class to this grape (also called Steen locally) made by this popular winery. Deliciously mouth-filling baked apple flavours.</i>	

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## SAUVIGNON BLANC

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- Sophie Te'Blanche 2018** (\*\*½ Platter) Elgin ..... 225  
*This lively wine takes its quirky name from the vineyard workers' nickname for the variety – 'Sophie Te'blanche'. Lovely lime cordial flavours give the wine a seafood-matching friskiness.*
- Thelema Sutherland 2018** (\*\*\*\* Platter) Stellenbosch ..... 235  
*Harvested from Thelema's high altitude Elgin vineyards, rendered in a dry, zippy style, with mouth-watering Granny Smith apple flavours. Enjoy with our grilled Kingklip and salads.*
- Steenberg 2018** (\*\*\*\* Platter) Constantia ..... 310  
*Vineyards in the Constantia Valley enjoy fresh breezes from oceans on either side of the narrow Cape Peninsula, ensuring plenty of freshness and flavour in their signature variety.*
- La Motte 2018** (\*\*½ Platter) Franschhoek ..... 220  
*Multi-regional blend effortlessly combines different Sauvignon characteristics to create a balanced, refreshing wine which is perfectly suited to our Caesar Salad and flash-fried calamari.*
- Durbanville Hills 2018** (\*\*½ Platter) Durbanville ..... 165  
*Popular Sauvignon from this large winery on the slopes overlooking the cold Atlantic. Tropical flavours and fresh acidity make for delightfully easy drinking with our Mussel Pot.*
- Laborie 2018** (\*\*½ Platter) Paarl ..... 160  
*A fresh and zesty palate of green apple and tropical fruit, well balanced with a linear acidity and fruity finish.*
- Diemersdal 2019** (\*\*\*\* Platter) Durbanville ..... 195  
*Durbanville farm Diemersdal's ocean-cooled vineyards result in a wine with intense fruit flavours, vibrant acidity and flinty freshness. Delicious on its own or with our grilled Salmon.*
- Iona 2018** (\*\*\*\*½ Platter) Elgin ..... 360  
*Iona's stylish, vibrant rendition is a firm favourite among Sauvignon drinkers: complex passion fruit tightly wound around trademark flinty Elgin minerality calls for grilled Kingklip and Queen Prawns.*
- Springfield Life from Stone 2018** (\*\*\*\* Platter) Robertson ..... 285  
*Hugely popular Sauvignon is made from vines grown on Springfield's limestone-rich soils, in a piercing, steely style which pairs perfectly with our interesting range of salads.*

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## CHARDONNAY

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- Warwick The First Lady 2018 (unoaked)** (\*\*½ Platter) Stellenbosch ..... 222  
*Character is gained from aging on fine lees rather than oak. Stylish and rich, with lime cordial zestiness, for enjoying on its own or with our Caramelised Pear, Blue Cheese and Walnut salad.*
- Fat Bastard 2018** (\*\*½ Platter) Robertson ..... 228  
*The fat and happy Hippo label conveys a sense of fun in this butterscotch-laced Chardonnay.*
- Glen Carlou 2017** (\*\*\*\* Platter) Paarl ..... 295  
*Glen Carlou maintains the rich, luxuriously oaked buttery house style developed by Peter Finlayson in the 90s, balanced by abundant vibrant citrus flavours.*
- Delaire Graff Banghoek Reserve 2018** (\*\*\*\* Platter) Stellenbosch ..... 420  
*Diamantaire Laurence Graff has done a fine job of revamping this impressive Helshoogte property. The vibrant complex Chardonnay will easily cut through our Kingklip's rich butter sauce.*

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## PREMIUM WHITE BLENDS

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- Buitenverwachting Buiten Blanc 2018** (\*\*½ Platter) Constantia ..... 158  
*Fresh, lively blend offering a variety of tropical fruit flavours. The Sauvignon Blanc component ensures that Buiten Blanc goes well with seafood, salads and our vegetarian dishes.*
- Haute Cabrière Chardonnay Pinot Noir 2018** (\*\*\*\* Platter) Franschhoek ..... 230  
*Alluring, lightly tinted non-sparkling blend of Champagne grapes, by one of the Cape's oldest bubbly producers, Achim von Arnim, offering generous flavours which pair well with our grilled Salmon.*

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## ROSÉ/BLANC DE NOIR

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- Delaire Graff Rosé Cabernet Franc 2018** (\*\*½ Platter) Stellenbosch ..... 240  
*Dry, pale pink stunner from the high-altitude Cabernet Franc vineyards of this fine property.*
- Warwick The First Lady Dry Rosé 2018** (\*\* Platter) Stellenbosch ..... 210  
*Delightful summery pink named for 'First Lady' of SA wine, Warwick's matriarch Norma Ratcliffe.*
- De Grendel Rosé 2019** (\*\* Platter) Durbanville ..... 180  
*Dry Rosé from Pinotage and Cabernet grapes to make an invitingly fresh and vibrant wine.*
- Nederburg Rosé 2018** (\*\*½ Platter) Paarl ..... 125  
*An off-dry strawberry-coloured wine for those who prefer a soft edge of sweetness.*
- Boschendal Blanc de Noir** Franschhoek ..... 148  
*Popular fruity but dry salmon-pink wine from this historic estate, 'bled' from premium red grapes.*

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## PINOT NOIR

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- Newton Johnson Felicité** Hemel-en-Aarde ..... 220  
*This family-owned Hemel-en-Aarde ('heaven and earth') farm's Felicité range is made for easy, light enjoyment, best served lightly chilled.*
- Creation 2017** (\*\*\*\* Platter) Hemel-en-Aarde ..... 510  
*Creation's Pinot vineyards have a scenic view of the Hemel-en-Aarde valley and flourish in the cool climate, producing plush cherry flavours with sufficient structure to accompany lighter red meats.*
- Thelema Sutherland 2015** (\*\*½ Platter) Stellenbosch ..... 340  
*Fussy Pinot thrives in the high altitude of the Elgin plateau vineyards, offering fresh, juicy, rambly fruit, which will match our Pork Belly and Chicken Roulade with Mushroom Sauce.*
- Iona Mr P 2017** (\*\*\*\* Platter) Elgin ..... 330  
*Made in a light, playfully juicy, dry style with pure cherry and cranberry flavours, and an underlying earthiness to match our vegetarian meals.*

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## MERLOT

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<b>De Grendel 2017</b> (***/2 Platter) Durbanville .....	370
<i>Atlantic-cooled vines yield elegant wines, and lengthy ripening ensures bright cherry and plum flavours, delicious with our gourmet burgers or Grilled Lamb Loin Chops.</i>	
<b>Fleur Du Cap 2016</b> (***/2 Platter) Stellenbosch .....	240
<i>From the cellar of this old-favourite brand's revitalised premium range, a silky voluptuous wine packed with enticing plum flavours underpinned by spicy tannins.</i>	
<b>Niel Joubert 2016</b> (***/2 Platter) Paarl .....	220
<i>Four generations of Jouberts have farmed these Paarl vineyards, which produce a dry and lean, almost herbal Merlot which goes down well with our Hussar Burger.</i>	
<b>Laborie 2017</b> (***/2 Platter) Paarl .....	168
<i>From the KWV stable, Laborie focuses on providing good value. Firmly tannic and lean red which calls for robustly flavoured food.</i>	
<b>Ernst Gouws &amp; Co 2015</b> (**** Platter) Stellenbosch .....	260
<i>Merlot made by the Gouws family which doesn't take itself too seriously, offering juicy plum fruit flavours for delightful everyday drinking.</i>	

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## SHIRAZ/SYRAH

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	1.5l Magnum	750ml
<b>Hartenberg (Doorkeeper) 2016</b> (***/2 Platter) Stellenbosch .....	230	
<i>Top Shiraz grower Hartenberg use grapes from their younger vines to produce this great value red. Appealing blackberry fruit and roasted spices make it the ideal partner for our lighter grills.</i>		
<b>Allesverloren 2016</b> (***/2 Platter) Riebeeck West .....	290	
<i>Smoky full-bodied Swartland Shiraz which deftly blends old and new world styles. Enjoy this old favourite with any of our meat choices swathed in Madagascan pepper sauce.</i>		
<b>Ernst Gouws &amp; Co 2016</b> (***/2 Platter) Stellenbosch .....	520	275
<i>The copper-foiled circular labels symbolise the timelessness of the Gouws family, all of whom are involved in crafting this elegant Stellenbosch red to sip alongside lighter grills and ribs.</i>		
<b>Zandvliet Estate 2015</b> (**** Platter) Robertson .....	560	285
<i>A century after planting Shiraz, popular Zandvliet bottled their first wines in the 1970s, developing a loyal following since. Juicy flavours with intriguing smokiness are perfect with our game steaks.</i>		
<b>Diemersdal 2018</b> (***/2 Platter) Durbanville .....	280	
<i>Diemersdal's signature juicy, peppery, blackberry flavours are ideally enjoyed with our Madagascan pepper sauce or 28-day aged Fillet Moutarde.</i>		
<b>Laborie 2017</b> (** Platter) Paarl .....	168	
<i>Uncomplicated, accessible and ready to drink, on its own or with our tasty flame-grilled burger.</i>		
<b>Waterford Kevin Arnold 2014</b> (****/2 Platter) Stellenbosch .....	1100	520
<i>Kevin Arnold was winemaker at Rust en Vrede for many years. His Shiraz is made in a robust style, ideally paired with game or beef smothered in one of our richly flavoured speciality sauces.</i>		

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## CABERNET SAUVIGNON

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<b>Rustenberg 2017</b> (**** ½ Platter) Stellenbosch .....	264
<i>Historic Rustenberg produce classic, elegant reds at astonishingly pleasing prices. Ideal choice to accompany one of our juicy steaks, on or off the bone.</i>	
<b>Nederburg Winemasters Reserve 2016</b> (***½ Platter) Paarl .....	240
<i>Perennial favourite, Nederburg's more premium bottling of this popular variety, made in an authoritative style for drinking with beef, game and ostrich fillets.</i>	
<b>Warwick The First Lady 2017</b> (***½ Platter) Stellenbosch .....	248
<i>The first wine Norma Ratcliffe ever made here was a Cabernet, hence 'First Lady'. Its sweet dark plum flavours slip down smoothly, leaving a rich choc-vanilla aftertaste.</i>	
<b>Rust en Vrede Estate Vineyards 2016</b> (****½ Platter) Stellenbosch .....	675
<i>Cape stalwart making reds in a consistently powerful, robust style which is the ideal choice to accompany our 28-day aged beef and game dishes.</i>	

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## PINOTAGE

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1.5l Magnum      750ml

<b>Diemersfontein 2017</b> (***½ Platter) Wellington .....	314
<i>Balanced and smooth, this ripe, black-fruited, mocha-laced Pinotage is a good partner for any robust meat dish with our signature basting.</i>	
<b>Kanonkop 2017</b> (**** Platter) Stellenbosch .....	920
<i>Powerful Pinotage from top producer Kanonkop, made from low-yielding old bush vines which sufficiently concentrate the grape's flavours to cope with the hearty Hussar Carpetbagger.</i>	
<b>Beyerskloof 2018</b> (***½ Platter) Stellenbosch .....	380      220
<i>Easy-going red with delightfully fresh, mocha-tinged red fruit flavours, from winemaker Beyers Truter, dubbed 'King of Pinotage'.</i>	
<b>Jacobsdal 2014</b> (** Platter) Stellenbosch .....	560      250
<i>Pinotage made on this old-fashioned Cape farm in the same way since 1966. More austere and traditional in style, it pairs well with richer meat-based dishes.</i>	

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## PREMIUM RED BLENDS

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1.5l Magnum      750ml

<b>Nederburg Baronne 2017</b> (***½ Platter) Paarl .....	180
<i>Reliable, hugely popular staple steakhouse Cabernet-Shiraz matches a wide range of meaty dishes.</i>	
<b>Ernie Els The Big Easy 2017</b> (**** Platter) Stellenbosch .....	395
<i>Els' golfing nickname aptly describes the easy approachability and fleshy ripeness of this spicy, smoky Shiraz-based red blend. Enjoy its generosity with our ribs and gourmet grilled burgers.</i>	

	1.5l Magnum	750ml
<b>The Hussar Grill 50th Red</b> Durbanville ..... 310		165
<i>Hussar Grill commissioned D'Aria to craft a delectably spicy premium red blend to celebrate our 50th anniversary, made to be enjoyed with our tender lamb, gourmet burgers or succulent steaks.</i>		
<b>Van Loveren Retief Reserve Cape Blend 2016</b> (***½ Platter) Robertson ..... 220		220
<i>Cape Blends must include Pinotage to be called such. Bussell Retief blends it with Cabernet and Shiraz to make a fruity but dry red, ideally paired with our slow-roasted Lamb Shank.</i>		
<b>Rupert &amp; Rothschild Classique 2016</b> Franschhoek ..... 1050		446
<i>Succulent Bordeaux-style Cabernet and Merlot blend from this venerable farm is the perfect choice to match any of our flame-grilled steaks, on or off the bone.</i>		
<b>Boekenhoutskloof Chocolate Block 2017</b> (**** Platter) Swartland ..... 540		540
<i>Sought-after, sleek Shiraz and Grenache blend with beguiling rich, spiciness of the traditional reds of the Southern Rhône, delicious with our speciality Hollandse Biefstuk.</i>		
<b>Plaisir de Merle Petit Plaisir 2016</b> (***½ Platter) Franschhoek ..... 296		296
<i>Plaisir de Merle produces classy, polished reds, and this 'little' brother to the Grand Plaisir is no exception. Shiraz and Cabernet ensure a tasty match for our flame-grilled beef and ostrich fillet.</i>		
<b>La Motte Millennium 2017</b> (**** Platter) Franschhoek ..... 248		248
<i>Classic, elegant blend of Bordeaux grapes supported by judicious oaking make this a go-to wine for a range of dishes on our menu, from gourmet burgers and Lamb Shank to Fillet Béarnaise.</i>		
<b>Groote Post Old Man's Blend 2017</b> (**½ Platter) Darling ..... 424		192
<i>Friendly, very drinkable Merlot-led blend from Darling vines, yummy partner to our Hussar Burger.</i>		
<b>Brampton Old Vine Red 2016</b> (***½ Platter) Stellenbosch ..... 178		178
<i>Trendy, lusciously rich fruit-driven red blend for quaffing with or without food.</i>		
<b>Neil Ellis Cabernet/Merlot 2016</b> (**** Platter) Stellenbosch ..... 268		268
<i>Warren Ellis has ably stepped into his dad Neil's large winemaking shoes to craft wines in a classic style. Flame-grilled beef with one of our compound butters will not disappoint.</i>		
<b>Alto Rouge 2016</b> (***½ Platter) Stellenbosch ..... 540		230
<i>Firm favourite amongst South African wine drinkers for almost a century, Alto still delivers classic drinkability, especially when it comes to grill room enjoyment.</i>		
<b>Roodeberg 2017</b> (** Platter) Paarl ..... 495		228
<i>KVV Roodeberg Red has endured for many decades due to its reliability and smooth drinkability.</i>		
<b>Meerlust Rubicon 2016</b> (****½ Platter) Stellenbosch ..... 985		985
<i>One of the first Cape Bordeaux-styled blends from this internationally renowned estate, consistently restrained and quietly understated in style. Spoil yourself!</i>		
<b>De Grendel Rubaiyat 2015</b> (**** Platter) Durbanville ..... 730		730
<i>Rated by wine app Vivino as being in the top one percent of wines in the world, this complex, beguiling Bordeaux-styled blend is a heavenly match for our succulent speciality Chateaubriand.</i>		
<b>Delaire Graff Botmaskop 2016</b> (****½ Platter) Stellenbosch ..... 630		630
<i>Powerfully-styled Bordeaux blend from vineyards high on the Botmaskop peak on this luxurious wine farm. Expect plenty of spicy tannins which cry out for a juicy flame-grilled fillet on the bone.</i>		

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