Aubergine “House Wines”

The concept of “house wines” has been revolutionized with a range of Aubergine wines especially created to complement the chef’s distinctive cuisine. Various cultivars have been bottled thus far and while these wines are accessible for drinking now, they have the potential to mature for years to come. The chef and sommeliers are personally involved with the winemakers in the winemaking process to develop the Aubergine wines. Each of these winemakers are specialists in their chosen cultivar and terroir.

AUBERGINE CHENIN BLANC
Winemaker: Teddy Hall
Winery: Teddy Hall Wines
Region: Stellenbosch

AUBERGINE RIESLING
Winemaker: Bruwer Raats / Koen Roose
Winery: Raats Family Wines / Spioenkop
Region: Stellenbosch / Elgin
Vintages: 2009/2011

AUBERGINE SAUVIGNON BLANC / SÉMILLON
Winemaker: Andrew Gunn & Werner Muller
Winery: Iona
Region: Elgin

AUBERGINE PINOT NOIR
Winemaker: Jacques de Klerk
Winery: The Winery of Good Hope
Region: Elgin / Stellenbosch

AUBERGINE SYRAH/MOURVEDRE - SOLD OUT
Winemaker: Eben Sadie
Winery: Sadie Family Wines
Region: Swartland
Vintages: 2005

AUBERGINE CAPE BLEND
Winemaker: Jeremy Walker
Winery: Grangehurst
Region: Stellenbosch
Vintages: 2001

AUBERGINE CABERNET FRANC
Winemaker: Bruwer Raats
Winery: Raats Family Wines
Region: Stellenbosch

AUBERGINE CHENIN BLANC NOBLE LATE HARVEST
Winemaker: Teddy Hall
Winery: Teddy Hall Wines
Region: Stellenbosch
Vintages: 2008

AUBERGINE CHENIN BLANC “LATE ’96”
Winemaker: Tyrell Myburgh
Winery: Joostenberg
Region: Stellenbosch
Vintages: 2004
Port / Fortified Wines

Rich ripe grapes have their fermentation suspended when quality spirit is added. They are then softened by oak maturation. The result is a sweet but balanced wine perfect for rounding off a meal.

Axe Hill White Port (Caltizdorp)  NV
Boplaas Vintage Port (Caltizdorp)  2001
Overgaauw (Stellenbosch)  1997/1992

Dessert Wines

Sun-ripened, concentrated and explosive, full sweet wines have an amber richness that can compete with your fruit or dessert. Then again, sometimes they are best when they compete with only themselves.

Klein Constantia Vin de Constance (Constantia)  2009/2008
Mullineux Straw Wine (Swartland)  2012
Nederburg NLH (Paarl)  2001
Rudera CWG NLH (Stellenbosch)  2006
Teddy Hall CWG ‘Eva Krotoa’ NLH (Stellenbosch)  2012
The Sadie Family ‘Eselshoek’ (Swartland)  2010
**Pinot Noir**

Burgundy’s noble red has many hauntingly beautiful disguises. Light in colour but never short on power, the fruitiness of youth becomes exotic when mature, giving way to figs, cacao, truffles and even venison. This wine complements shellfish, rabbit and wild duck.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Newton Johnson (Hemel en Aarde)</td>
<td>2012</td>
</tr>
<tr>
<td>Paul Cluver Seven Flags (Elgin)</td>
<td>2012</td>
</tr>
<tr>
<td>Radford Dale Freedom (Elgin)</td>
<td>2009/2010</td>
</tr>
<tr>
<td>Vriesenhof (Stellenbosch)</td>
<td>2007/2013</td>
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</tbody>
</table>

**Pinotage**

South Africa’s very own cultivar, born of Pinot Noir and Cinsault, reveals a wine of unexpected individuality. Plum, berry, clove and banana flavours, when reined in by wood, are a perfect foil for hearty casseroles, fiery Asian dishes and rich red meats.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beeslaar (Stellenbosch)</td>
<td>2015</td>
</tr>
<tr>
<td>Painted Wolf (Swartland)</td>
<td>2010</td>
</tr>
<tr>
<td>Chateau Naudé ‘Le Vin De Francois’ (Stellenbosch)</td>
<td>2010</td>
</tr>
<tr>
<td>Southern Right (Walker Bay)</td>
<td>2013</td>
</tr>
</tbody>
</table>

**Shiraz**

Rustic yet elegant, masculine yet still capable of great sophistication, Shiraz is a wine that was made for the exotic flavours typical of South African cuisine. Its library of tastes - wild berries, pepper, spice - and its aromas of the cigar box, make it the perfect companion for spicy red meats.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boekenhoutskloof (Coastal Region)</td>
<td>2011/2005/2004</td>
</tr>
<tr>
<td>Hartenberg ‘Gravel Hill’ (Bottelary Hills)</td>
<td>2007/2005</td>
</tr>
<tr>
<td>Mullineux Family Wines (Swartland)</td>
<td>2012</td>
</tr>
<tr>
<td>Porseleinberg (Swartland)</td>
<td>2010</td>
</tr>
<tr>
<td>Richard Kershaw (Elgin)</td>
<td>2013</td>
</tr>
<tr>
<td>Signal Hill ‘Clos d’Oranje’ (Oranjezicht)</td>
<td>2006/2005</td>
</tr>
</tbody>
</table>

aubergine restaurant 39 barnet street, gardens, cape town +2721 465 0000 www.aubergine.co.za info@aubergine.co.za
**Merlot**

Supple and fleshy with tannins that are soft to the mouth and round on the palate, Merlot’s medley of flavours can suggest cassis, coffee, chocolate and cherries. This makes it the wine mistress to South Africa’s game meats, its dry country beef and Karoo lamb that graze on wild herbs.

Bein Reserve (Stellenbosch) 2011
Hartenberg ‘Tenacity’ (Bottelary Hills) 2006
Mischa (Wellington) 2014
Shannon ‘Mount Bullet’ (Elgin) 2013
Veenwouden (Paarl) 2010

**Cabernet Sauvignon**

The Sun King of the red wine grapes, at its most glorious in Bordeaux, actually begins life as an introvert. But Cabernet often grows up to be the brightest star of the wine show - integrated, deep, complex, indeed almost defying description. Warm sunbeams of cassis, blackberries, ripe plums - even cedar wood, mint and tobacco - fill the mouth with this most noble of cultivars. Such a powerful wine works best with the robustness of beef.

Boekenhoutskloof (Franschhoek) 2013/2009/2003
Restless River ‘Main Road and Dignity’ (Walker Bay) 2013
Stark-Condé ‘Three Pines’ (Jonkershoek) 2011

**Red Wine Blends**

With their backbones of Cabernet, Merlot and Shiraz, red blends offer a myriad of textures, a riddle of complexities and a multitude of flavours and aromas that are perfect companions to casseroles and grilled meat dishes.

De Toren V (Stellenbosch) 2010/2009/2006/2005
Morgenster Estate (Helderberg) 2001/2000
**Sauvignon Blanc**

Pungent and distinctive, the Sauvignon Blanc nevertheless encompasses the bracing bite, be it herbaceous or mineral, through the tropical taste of lime and granadilla and onto the crunchy greenness of capsicum. It is fabulous with fish and oysters.

Bouchard Finlayson (Hemel en Aarde) 2015
Iona (Elgin) 2016
Klein Constantia ‘Perdeblokke’ (Constantia) 2014
Longbarn (Wellington) 2013
Mulderbosch ‘1000 Miles’ (Stellenbosch) 2015
Reyneke (Stellenbosch) 2015

**Chardonnay**

The second coming of Chardonnay is the talk of the wine trade. Forsaking the obvious, this time its subtleties are being brought to the fore: now it is the bone-dry, not over-oaked symphonies of citrus fruit with hints of vanilla and occasionally butter that are praised. A versatile and full-bodied cultivar, it is made to enhance shellfish and white meats.

Crystallum ‘Clay Shales’ (Walker Bay) 2014
Migliarina (Elgin) 2013
Restless River (Walker Bay) 2012
Rustenberg ‘Five Soldiers’ (Stellenbosch) 2013
Pasarene (Elgin) 2013
Springfield ‘Wild Yeast’ (Robertson) 2015

**Chenin Blanc**

If ever there was a grape variety in South Africa that hid itself under the vine bushes, it would be Chenin Blanc. The pedigree of our wines shows through in the density of their structure and the complexity of their taste. And yet the aromas can range from honeyed beeswax to orange peel and from freshly cut grass to guava. Chenin Blanc harmonizes the grape with the fruits of the sea, from calamari to kabeljou.

Botanica (Olifants River) 2014
Ken Forrester ‘The FMC’ (Stellenbosch) 2013
Luddite (Bot River) 2012
Raats Family (Stellenbosch) 2009
Silwervis (Swartland) 2012

aubergine restaurant white wines 2017  (examples from our wine list)
White Wine Blends

To ensure that the whole is greater than its parts, blends are crafted from different varieties to enhance the spectrum of flavour and to fill out the shape of the taste. Often made with the table in mind, they are wines for all seasons - and wines for all reasons!

A.A. Badenhorst (Swartland) 2014/2010
Aubergine Special Cuvee (Elgin) 2014/2013/2011/2010
Avondale ‘Cyclus’ (Paarl) 2010
Newton Johnson ‘Resonance’ (Walker Bay) 2012/2009
Sadie Family Wines ‘Palladius’ (Swartland) 2011
Sequillo (Swartland) 2012/2010
Vergelegen White (Stellenbosch) 2012

Riesling

Few grape varieties can match Riesling when it comes to expressing terroir. From their homes in Germany and Alsace, they are known here as Rhine or Weisser. Riesling is a delicate wine that echoes the floral nuances of its youth. Yet age imparts an intriguing character of lime and slate that allows it to show well with the simple, the subtle or even the spicy.

South Africa:
Aubergine Special Cuvee (Elgin) 2011
Aubergine Special Cuvee (Stellenbosch) 2009
Hartenberg ‘Tenacity’ (Stellenbosch) 2012
Paul Cluver 2015/2011

Germany:
Dönhoff Felsenberg Trocken (Nahe) 2009
Fritz Haag Auslese (Mosel-Saar-Ruwer) 2004
J.J. Prüm Graacher Himmelriech Auslese (Mosel-Saar-Ruwer) 2007/2005
Koehler-Ruprecht Kallstadter Saumagen Spätlese (Pfalz) 2004
Schubert’schen Maximin Grünhaus Abtsberg Spätlese Trocken (Mosel-Saar-Ruwer) 2002
Wittman Kirschspiel GG (Germany) 2007
• Gourmet Wine Pairing Dinners •

You can create your own event at Auslese or arrange a paired dinner with

THE SADIE FAMILY WINES
(please page down for all the details)

Create a memorable occasion at Aubergine. For pre-booked dinners of 4-6 guests, enjoy these outstanding wines expertly paired with a sumptuous dinner created by Harald Bresselschmidt.

• THE SADIE FAMILY ‘OUWINGERAARDEES’ (OLD VINES SERIES) •

The Sadie Family is a South African wine producer located in the Swartland region. Following the emergence of flagship wines Columella and Palladius, winemaker Eben Sadie has been described as an enfant terrible, South Africa's first certified celebrity winemaker, and by supporters as "one of the greatest and most original winemakers in the southern hemisphere".

Eben Sadie has the following to say about his OUWINGERAARDEES,

“The idea behind this series is to raise awareness of the old vineyards of the Cape and also display the amazing wine that can be produced from these historic parcels of vines. We have decided to start farming these vineyards in their totality; and the good news is that the bigger critical mass of the project has led to a better scale of economy, which allows us to re-invest in the vineyards again. The result after one year has been very good: better vineyards and better production and a growing awareness of the potential of these old die-hards.”

We have two wine pairing dinner options with The Sadie Family Wines for 4-6 guests:
(Please note that these tastings must be pre-booked)
Ouwingerdreeks (Old Vines Series) Tasting

Wines R3560
5-crse Menu R875 pp

Skerpioen 2012
T’Voetpad 2014
Soldaat 2012
Pofadder 2012
Eselshoek 2010

Limited Edition Collectors’ Item Set 2009
with William Kentridge labels

Wines R16 000
5-crse Menu R875 pp

Skurfberg 2009
T’Voetpad 2009
Kokerboom 2009
Mev Kirsten 2009
Pofadder 2009
Eselshoek 2009

SKURFBERG
Chenin Blanc, 78-year-old bushvines
Vineyard located in the Skurfberg Mountain west of Clanwilliam.

SKERPIOEN
Chenin Blanc / Palomino
Interplanted vineyard of Chenin Blanc and Palomino located in Dwarskersbos on the West Coast.

KOKERBOOM
Semillon Blanc & Semillon Gris
Interplanted vineyard located on the Trekpoort farm in Clanwilliam.

‘T VOETPAD
Semillon Blanc & Gris, Chenin Blanc, Muscat, Palomino field blend, average 87-year-old bushvines
Interplanted vineyard located near Aurora and Elands Bay on the West Coast.

MEV. KIRSTEN
Chenin Blanc, over 90-year-old bushvines
Vineyard located at the foot of Bothmaskop in Stellenbosch.

POFADDER
Cinsault, 48-year-old bushvines
Vineyard in the Riebeek Mountain of the Swartland.

SOLDAAT
Grenache Noir
Vineyard in the Piekenierskloof.

ESELSHOEK
Muscat d’Alexandrie natural sweet white, approximately 110-year-old bushvines
Vineyard in Swartland made as a straw wine.
WILLIAM KENTRIDGE
FIVE THEMES

February 24–May 17, 2010

Over the last three decades William Kentridge (South African, b. 1955) has developed a vast multidisciplinary practice that includes drawing, film animation, artist’s books, printmaking, collage, and theatrical performance. He first achieved international recognition in the 1990s, with a series of what he called “drawings for projection,” short animated films made from charcoal drawings that address life in Johannesburg during and after apartheid. In a nuanced engagement with a range of social, political, and private conditions, Kentridge’s work explores the ambivalent and often contradictory dynamics between victims, bystanders, and aggressors. His long-standing interest in theater—sparked by his participation in experimental productions in Johannesburg in the 1970s, and more recently extending into opera—has informed the dramatic character of his art, and he remains one of the few figures to successfully bridge the fields of visual art, film, and theater.

Champagne

In a league of its own, Champagne adds fizz to any occasion. And by blending the breeding and structure of Chardonnay with Pinot Noir and Pinot Meunier, it can crown any dish.

Delamotte Blanc de Blanc (Le Mesnil-sur-Oger) 1999
Drappier (Reims) NV
Krug (Reims) NV
Laurent Perrier (Tours-sur-Mame) 2004
Pol Roger Brut (Epernay) 2004, 2002
Salon (Le Mesnil-sur-Oger) 1999
Jacquesson ‘Cuvee No. 735’ (Dizy) NV
Pannier (Vallée de la Marne) 2000
Duval Leroy (Vertus) 1998

Méthode Cap Classique

When quality wine receives a second fermentation in the bottle, it develops the lively laughter of bubbles – perfect for amusing your bouche while you peruse the menu.

Ambeloui (Hout Bay) 2013, 2010
Charles Fox Brut Rosé (Elgin) 2010
Graham Beck ‘Cuveé Clive’ (Western Cape) 2009
Krone ‘Nicholas Charles Krone’ Marque I Brut (Tulbagh) NV
Silverthorn ‘The Green Man’ (Robertson) 2010
Domain Chevallerie ‘Filia’ Chenin Blanc (Swartland) 2014, 2012
La Chaumiere (Franschhoek) NV
Cederberg Blanc de Blancs (Cederberg) 2012