

THE VINE
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Welcome to The Vine Bistro

Where French passion meets South African terroir

Located on the southern slopes of the beautiful Simonsberg Mountain and nestled between indigenous fynbos, the land was first granted to Huguenot François Villion in the early 17th, century before passing it to Johan Peter de Villiers in 1812. In 1911 the property was bought by a British family, the Garlicks, who owned it for 92 years before its purchase in 2003 by May-Eliane de Lencquesaing whom previously owned the prestigious Bordeaux chateau, Pichon Longueville Comtesse de Lalande, Pauillac Grand Cru Classé.

The 123 hectare estate currently boasts 54.5 hectares of red varieties, 5.5 of white and 5 hectares of olive groves. 2009 saw the completion of a 6,000 m² gravity fed wine cellar where, with the help of viticulturist Heinrich Louw, winemaker Luke O'Cuinneagain and consultant Adi Badenhorst, the grapes are lovingly crafted from vine to wine.

Corkage is R65 per 750 ml bottle

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WINE BY THE GLASS AND CARAFE

SPARKLING WINE

	Glass 150ml	Carafe 500ml	Bottle 750ml
Villiera Tradition Brut	R 52		R 235
Delicate fruit with a zesty and crisp acidity, a lively wine			

GLENELLY WHITE WINE

Glass Collection Unoaked Chardonnay 2017	R 35	R 95	R145
Ripe pineapple with baked apples and a honeysuckle finish			

GLENELLY RED WINE

Glass Collection Merlot 2015	R 38	R 105	R 150
Soft mulberry fruit with sweet spice notes of vanilla and tonka bean, with a refreshing herbaceous lift in the finish			
Estate Reserve 2011	R 65	R 180	R 265
Aromas of blackberry, cherry and cassis supported by floral tones of violet and chamomile			



GLENELLY WHITE WINES

UNOAKED CHARDONNAY

A fresh and light medium bodied, yet age worthy wine, that showcases the diversity of the grape variety. Fermented cold in stainless steel tanks using ambient yeast, with no malolactic fermentation, and kept on the lees until bottling. In their youth, they display a racy acidity that integrates and rounds out over time.

Glass Collection Unoaked Chardonnay 2017 **R 145**
Ripe pineapple with baked apples and a honeysuckle finish

Glass Collection Unoaked Chardonnay 2015 **R 185**
Fruity compote of lime, melon and honeydew with toasty and nutty notes

Glass Collection Unoaked Chardonnay 2013 **R 245**
Flavours of crisp citrus and marmalade with sweet notes of vanilla in the finish

GRAND VIN AND ESTATE RESERVE

Our premium Chardonnay reflects a balance between fruit and wood. The wine spends the optimum time ageing in French oak barrels to create a wine that shows both fruit and creamy, buttery notes from the influence of the wood. These wines are medium to full-bodied with a zing of acidity rendering a fresh and lingering finish, aiding in their ability to age.

Estate Reserve Chardonnay 2015 **R 265**
Fresh lemon zest with caramelised apple and a lingering nutty finish

Estate Reserve Chardonnay 2014 **R 310**
Classic profile with lemon peel, apples and pear drops with notes of chalk and toasted hazelnuts

Grand Vin Chardonnay 2013 **R 360**
Notes of citrus and lemon zest with a vanilla and toasted almond finish

Grand Vin Chardonnay 2012 **R 420**
Bright lemon zest, apples and nougat with a creamy brioche finish



GLENELLY RED WINES

SYRAH

Whole bunch fermented and matured in seasoned oak casks. The Glass Collection Syrah are dark coloured, brooding wines that are approachable, young and yet have structure. They have rich, soft tannins and refreshing acidity to allow for further ageing.

Glass Collection Syrah 2015 **R 150**

Deep, structured mulberry fruit with nutmeg, black pepper and olives

Glass Collection Syrah 2013 **R 195**

Youthful with supple black currant and black cherry, with a touch of white pepper and violets

Glass Collection Syrah 2012 **R 220**

Deeper fruit profile of predominantly cherries and plums with, a hint of fennel and black pepper

Glass Collection Syrah 2011 **R 255**

Intense dark fruit, plums and floral notes of violets, jasmine and white pepper

Glass Collection Syrah 2010 **R 200**

Alluring red fruit such as cherries, red berries, candyfloss and underlying white pepper

CABERNET FRANC

This classical Bordeaux grape variety is mostly used as a blending component in many outstanding wines. The maiden vintage is a single varietal that showcases a deep, intense colour with silky tannins and a long aftertaste.

Glass Collection Cabernet Franc 2015 **R 150**

Ripe black currant and violets with notes of thyme, Cape Fynbos and eucalyptus

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CABERNET SAUVIGNON

A deeply coloured wine, medium to full bodied, matured in French oak casks with firm tannins and refreshing acidity that provides the foundation for aging. When drunk young, the wines show bright red fruit and firm tannins, which soften and become more approachable with maturity.

Glass Collection Cabernet Sauvignon 2014 **R 150**
Intriguing and perfumed nose with cassis and dark cherry

Glass Collection Cabernet Sauvignon 2013 **R 170**
Classic profile with elderberries, black currant and a subtle notes of cedar wood

Glass Collection Cabernet Sauvignon 2012 **R 195**
Layers of cherry, prune and dark chocolate flavours with notes of lavender and juniper

MERLOT

Medium bodied wines with velvety tannins, matured in French oak casks. The Glass Collection Merlot wines are approachable in their youth with a round and luscious feel in the mouth.

Glass Collection Merlot 2015 **R 150**
Soft mulberry fruit with sweet, spicy notes of vanilla and tonka bean, with a refreshing herbaceous lift in the finish

Glass Collection Merlot 2013 **R 195**
Red fruit components of plums and red currant ending with eucalyptus

Glass Collection Merlot 2012 **R 220**
Ripe dark fruit with blueberries and spiced plums, followed by a lavender and mint aftertaste

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GRAND VIN AND ESTATE RESERVE

A South African-styled blend of Syrah and Cabernet Sauvignon with smaller volumes of Merlot and Petit Verdot. The wines have an elegantly integrated oak and a firm tannin structure, allowing for a graceful maturation. The wines possess great complexity, a deep colour, medium to full body and a long finish.

Estate Reserve 2011 **R 265**
Aromas of blackberry, cherry and cassis supported by floral tones of violet and chamomile

Estate Reserve 2011 **Magnum** **R 530**
Aromas of blackberry, cherry and cassis supported by floral tones of violet and chamomile

Estate Reserve 2010 **R 310**
Optimally ripe black fruit with jasmine, coriander and a savoury finish

Estate Reserve 2010 **Magnum** **R 615**
Optimally ripe black fruit with jasmine, coriander and a savoury finish

Grand Vin 2009 **R 360**
Concentrated red fruit with a rich, savoury ending with sweet, spicy notes

Grand Vin 2009 **Magnum** **R 715**
Concentrated red fruit with a rich, savoury ending with sweet, spicy notes

Grand Vin 2008 **R 420**
Classic wine with cassis and plums on the nose, with traces of toast and smokiness

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LADY MAY

Lady May is named after the owner of the estate, Madame de Lencquesaing. It is a celebration of a classical Bordeaux blend; Cabernet Sauvignon, Petit Verdot and Merlot matured in new French oak barrels for 24 months. Deep ruby in its youth with bright red fruit aromas, firm, chewy tannin and a good structure foretell. A wine destined for aging that will soften out and develop beautifully over time.

Lady May 2011 **R 465**
 Complex cassis, dark cherry and plums followed by meaty notes and hints of tea leaves and thyme

Lady May 2010 **R 550**
 Ripe black fruit, blackberries and blackcurrant, ending with delicate floral and herbal notes

Lady May 2010 **Magnum** **R1,100**
 Ripe black fruit, blackberries and blackcurrant ending with delicate floral and herbal notes

Lady May 2009 **R1,545**
 Elegant wine with raspberries, blackberries and currants with notes of pine and spice

Lady May 2009 **Magnum** **R3,090**
 Elegant wine with raspberries, blackberries and currants with notes of pine and spice

Lady May 2009 **Double Magnum** **R6,180**
 Elegant wine with raspberries, blackberries and currants with notes of pine and spice

Lady May 2009 **Imperial** **R12,360**
 Elegant wine with raspberries, blackberries and currants with notes of pine and spice

Lady May 2008 **R 855**
 Complex notes of raspberries, blackberries and currants with mint

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MÉTHODE CAP CLASSIQUE AND CHAMPAGNE

- Graham Beck Blanc de Blanc 2012** **R 495**
Elegant and complex with apples, brioche and a creamy palate
- Graham Beck NV Rosé** **R 275**
Lively mousse with subtle red berry notes, hints of oyster shell and fresh lavender
- Le Mesnil Blanc de Blanc Grand Cru NV** **R 1,100**
Delicate, crisp and slightly chalky with hints of pastry, fresh pears, lemon zest and a mouthwatering finish
- Villiera Traditional Brut NV** **R 235**
Delicate fruit with a zesty and crisp acidity, a lively wine

ROSÉ WINE

- Delaire Cabernet Franc Rosé 2017** **R 225**
Ripe strawberries, cassis and candyfloss with a juicy palate and crisp finish

DESSERT WINE

- Joostenberg Noble Late Harvest 2008** **R 320**
Apricot, pineapple, marmalade and honeycomb flavours with the sweetness balanced by fresh acidity
- Klein Constantia Vin De Constance 2012** **R1,600**
Peach and dried apricot with a tropical lushness of melon and pineapple. A perfect balance between sweetness and acidity

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OTHER WHITE WINE

- Domaine Catherine & Pierre Breton**
Vouvray Sec Dilettante 2015 **R 510**
Restrained green apple and lime followed by litchi and white melon on a pristine, crisp, razor-like palate leading to a long, dry and chalky finish
- Domaine Marc Morey**
Chassagne-Montrachet 1er cru en Virondot 2012 **R1,350**
Pronounced aromas of lime, apricot and mixed herbs backed up by delicate smoke, toast and the faintest hint of flint. Medium bodied with a long chalky and citrus finish
- Hartenberg Riesling 2014** **R 225**
Candyfloss, lanolin and perfumed notes with honeyed complexity
- Joostenberg Die Agteros Chenin Blanc 2016** **R 310**
Complex aromas of honey, baked apple and flint stone. Rich, yet elegant with a subtle and creamy texture
- Joostenberg Fairhead 2016** **R 295**
Aromas of vanilla, melon and lime with a long and bright aftertaste
- Miles Mossop Saskia 2014** **R 430**
Pronounced aromas of ripe pineapple, peach and honey with a rich concentrated palate of peaches, pineapple and almond. Balanced by fresh acidity and leading onto a long pithy finish
- Rustenberg Sauvignon Blanc 2017** **R 190**
Tropical fruits, melon and gooseberry, with underlying tones of pineapple and passion fruit sustained on a fresh, crisp and well-balanced palate with fresh finish
- Thelema Muscat de Frontignan 2016** **R 180**
Off-dry with litchi and rose petal aromas made up by sweetness and acidity in great balance
- Thelema Sauvignon Blanc 2016** **R 210**
Fresh melon and grapefruit flavours with a zesty, balanced palate

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OTHER RED WINE

- Domaine Maxime François Laurent**
Fait Soif Côtes du Rhône 2010 **R 445**
Dark ruby with abundant bright red fruit and brooding dark fruit, earth and sweet spices. Medium bodied leading to a pleasant juicy finish
- Domaine Poisot Père et Fils**
Pernand Vergelesses en Caradeux 1er Cru 2012 **R 750**
Pronounced aromas of cherries and blackberries, fleshy and fruity on the palate with grippy tannin that leads to a pleasant dry mineral finish
- Joostenberg Bakermat 2015** **R 360**
Rich and generous with dark berry fruit and savoury tones
- Joostenberg Touriga Nacional 2015** **R 295**
Flavours of mulberry and sultana fruits with liquorice and gentle tannins
- Kanonkop Pinotage 2010** **R 795**
A bold wine with red plum, red berries and an aromatic vanilla and dark chocolate spiciness
- Naudé old vines Cinsault 2015** **R 445**
Red cherry, raspberry, pomegranate, wild flowers and herbs on the nose. Lovely fruit purity, fresh acidity and fine tannins
- Newton Johnson Walker bay Pinot Noir 2015** **R 390**
Red Fruit, soft spices and turkish delight aromas with a grippy and austere backbone
- Radford Dale Freedom Pinot Noir 2015** **R 525**
Abundant fresh, poised red fruit and classic undertones of freshly tilled earth. Delicately structured, with crunchy tannin and refreshing acidity with a long finish of bright red fruit and earth
- Stark-Conde Three Pines Syrah 2009** **R 630**
Ripe plum and blackberry with violet notes. Polished and elegant with finely-textured mouthfeel

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Spirits & Liqueurs

Baron De Sigognac Bas Armagnac Napoleon	R 55
Bell's Old Scotch Whisky	R 25
Bushmills Original Irish Whiskey	R 30
Christian Drouin Calvados Pays d'Auge X.O.	R 85
Cointreau	R 30
Gordon's London Dry Gin	R 15
Jack Daniel's Tennessee Whiskey	R 30
Johnnie Walker Red Label Old Scotch Whisky	R 25
Joseph Cartron Crème de Cassis	R 30
Nardini Aquavite Riserva	R 45
Othon Schmitt Eau de Vie de Poire William	R 45
Pernod	R 25
Van Ryn's Fine Cask Reserve 15 Yr Old Brandy	R110
Wellington VO Brandy	R 15

Soft Drinks

Appletiser 275ml	R 25
Gappetiser 275ml	R 25
Coca Cola 200ml	R 20
Coca Cola Light 200ml	R 20
Fitch & Leedes Club Soda 200ml	R 20
Fitch & Leedes Dry Lemon 200ml	R 20
Fitch & Leedes Ginger Ale 200ml	R 20
Fitch & Leedes Indian Tonic 200ml	R 20
Fitch & Leedes Lemonade 200ml	R 20
Roses Lime / Cola Tonic Cordial	R 5
Liqui Fruit Apple Juice 250ml	R 20
Old Orchard Farm Lemon Cordial 750ml	R 25
Still / Sparkling Water 750ml	R 28

Beer

Stellenbosch Brewing Company Hoenderhok Bock 440ml	R 44
Stellenbosch Brewing Company Bosch Weiss 440ml	R 44
Windhoek Lager 330ml	R 25
Windhoek Light 330ml	R 25