



Welcome to the tranquil and elegant Stanley & Livingstone Boutique Hotel, your oasis near Victoria Falls. Enjoy our attentive wine service in the restaurant, on the terrace, or in the gardens. We have thoughtfully chosen our wines to create a list that offers a range of varieties and styles from authentic, family-owned Cape wineries, with a passion for their craft.

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AN INTRODUCTION TO (SOUTH) AFRICAN WINES

Ancient geological formations result in viticulture being practiced on some of the oldest materials and soils in the world. The cooling effect of prevailing breezes from the southern ocean throughout warm summers translates into healthy vineyards. A long, cool growing season ensures balanced wines with pure, vibrant fruit flavours. Wine was first made in the Cape in 1659, not long after the establishment of a refreshment station by the Dutch East India Company to provide fresh food to their merchant fleet rounding the southern tip of Africa. Twenty years later, Dutch governor Simon van der Stel planted vines in Constantia, making the sweet wines of this region world-famous; later assisted by the French Huguenots, who had settled in Franschoek.

CHAMPAGNE



TAITTINGER BRUT RÉSERVE NV

US\$240

Champagne, Reims. One of the few large, independently-owned Champagne houses, Taittinger Brut Réserve is a particularly creamy, elegant blend of chardonnay and pinot noir from some of the best vineyards in Reims.

BOLLINGER SPECIAL CUVÉE NV

US\$280

Champagne, Aÿ. Bollinger's reputation for quality of their non-vintage blend is ensured by the addition of reserve wines up to 15 years old, giving complexity and structure. Particularly vivacious, fine bubbles and a rounded nuttiness make an appetising mouthful.

VEUVE CLICQUOT LA GRANDE DAME 1995

US\$195

Champagne, Reims. A highly-acclaimed Prestige Cuvée 1995 vintage from the house of Veuve Clicquot Ponsardin, which pays homage to the 'Grande Dame de la Champagne', the widow Madame Clicquot. La Grande Dame is an elegant, silky blend of Pinot Noir and Chardonnay from eight classic grands cru vineyards.

BOLLINGER ROSÉ NV

US\$280

Champagne, Aÿ. Seductively light in colour and based on Pinot Noir, this is a rosé of complexity and sophistication. Like many Bollinger Champagnes, it's deliciously full-bodied and best suited for food.

LAURENT-PERRIER GRANDE SIÈCLE ALEXANDRA ROSÉ 1990

US\$325

Champagne, Reims. Laurent-Perrier's Grande Cuvée is the epitome of Champagne, blending a selection of wines from the finest grands crus and the very best declared vintages, aged for at least seven years. It is rose gold in colour, with a fine effervescence, offering the perfect balance between strength and delicacy.

MÉTHODE CAP CLASSIQUE



The pinnacle of sparkling wine is the bottle-fermented version made from traditional Champagne varieties, Chardonnay and Pinot Noir – known in South Africa as Méthode Cap Classique (MCC), coined in 1992 when the names Champagne and Méthode Champenoise could no longer be used.

L'ORMARINS BRUT CLASSIQUE NV

US\$40

Franschhoek. A blend of Chardonnay, grown in the exceptionally cool, high-altitude Altima vineyards of Anthonij Rupert Wines, and Stellenbosch Pinot Noir, which spends no less than 48 months on the lees. Elegant, white-peach flavours are carried by fine, persistent bubbles and a lemon zest finish.

STEENBERG 1682 BRUT CHARDONNAY NV

US\$50

Constantia. A refreshing Blanc de Blancs sparkler from a top-end Steenberg winery. The date refers to the establishment of this Constantia Valley farm by feisty widow, Catharina Ras. Delicious on its own or as an aperitif.

COLMANT BRUT ROSÉ NV

US\$50

Franschhoek. Delectable, blushing bubbly made by expat Belgian, Jean-Philippe Colmant who focuses solely on making top-quality Méthode Cap Classique. His non-vintage Rosé is from Chardonnay and Pinot Noir, which impart a lively, firm backbone to the wine's otherwise creamy texture.



SAUVIGNON BLANC

IONA SAUVIGNON BLANC

US\$40

Elgin. A firm favourite among Sauvignon drinkers, Iona's stylish, vibrant rendition of this variety is: refreshing and complex, with capsicum and passion fruit tightly wound around trademark flinty Elgin minerality. A light touch of oak adds texture.

KLEIN CONSTANTIA 'METIS' SAUVIGNON BLANC

US\$65

Constantia. Historic Klein Constantia, where vines enjoy fresh breezes from the ocean on either side of the Cape peninsula, is known for its classic expression of this variety. Top-drawer Metis is made in collaboration with their French consultant.

JORDAN 'THE OUTLIER' SAUVIGNON BLANC

US\$35

Stellenbosch. A fresh, charming example of oaked Sauvignon Blanc, which flaunts a riper tropical style, while retaining an edgy acidity to carry the rich, complex flavours. Classy and agile, it is unlikely to brashly assert itself over the dish with which it is paired.

CEDERBERG CAPE ATLANTIC SAUVIGNON BLANC

US\$25

Elim. An ultra-fresh and zippy Sauvignon, grown on the windswept Agulhas plains at the southernmost tip of Africa. A perfect accompaniment to salads and grilled fish.

CHENIN BLANC



BEAUMONT 'HOPE MARGUERITE' CHENIN BLANC

US\$60

Bot River. Restrained and classically flinty, with layers of vivid fruit resulting in harmonious elegance – this is one of South Africa's leading 'serious' Chenins. Made from old, low-yielding bush vines, it is distinctive and versatile, and pairs brilliantly with seafood and spicy Asian dishes.

PAINTED WOLF 'THE DEN' CHENIN BLANC

US\$20

Swartland. This is a vibrant, zesty Chenin Blanc packed with flavour. The painted wolf, also known as the African wild dog, is a highly social animal that bases most of its interaction around its den. Chenin is the most versatile food-pairing grape, so enjoy this wine with a wide variety of dishes.

RAATS OLD VINE FAMILY RESERVE CHENIN BLANC

US\$65

Stellenbosch. Bruwer Raats takes this variety from the Loire Valley in France very seriously. He coaxes aromas of Golden Delicious apples and pineapples, and citrus flavours from the grape, complementing this with some finely-judged oaking in French barrels. Pairs excellently with a wide variety of dishes.



CHARDONNAY

PAUL CLUVER CHARDONNAY

US\$50

Elgin. The cool-climate Chardonnay from this family-owned winery bursts with flavours of citrus fruit, fresh apples, and marmalade. This fine, fresh acidity is natural, and adds poise and focus to the wine; while toasty oak adds to the wine's complexity, and lends a seriousness and wonderfully textured mouthfeel.

VONDELING CHARDONNAY

US\$25

Voor Paardeberg. Named for the Foundling Hospital that was once on this site, this historic farm was granted to Swedish immigrant, Oloff Bergh in 1704. Winemaker, Matthew Copeland achieves a creamily textured wine, pierced by zesty citrus flavours and a captivatingly earthy minerality.

JORDAN BARREL-FERMENTED CHARDONNAY

US\$45

Stellenbosch. Selected for its elegance and subtle use of oak, this wine is always exceptionally well-made across vintages by perfectionist, eco-conscious Stellenbosch growers, Gary and Kathy Jordan. Burgundian oak maturation 'sur lie' ensures creamy complexity and freshness in this classic expression of Burgundy's white grape.

RADFORD DALE CHARDONNAY

US\$60

Stellenbosch. Owned by Burgundy-raised Englishman, Alex Dale, who is passionate about this Burgundian variety, and Ozzie Ben Radford, this wine is fermented in oak. Deliciously complex, soft oatmeal and citrus profile, with well-judged oak detail.



PREMIUM WHITE BLENDS

BOUCHARD FINLAYSON 'BLANC DE MER'

US\$30

Walker Bay. 'White of the Sea' is an unusual Riesling-led blend from the Cape - with Viognier, Chardonnay, Semillon, and Sauvignon Blanc. Crisp and lip-smackingly flavoursome, it is an ideal choice to accompany seafood dishes.

SUTHERLAND VIOGNIER-ROUSSANNE

US\$30

Elgin. High-altitude vineyards on the Elgin plateau yield an aromatic, zippy blend of peachy Viognier and flavoursome, beautifully-textured Roussanne. Enjoy this charming white on its own or with a meal.

REYNEKE ORGANIC WHITE BLEND

US\$35

Stellenbosch. Johan Reyneke tends his vineyards in the most natural way possible, which shows in the pure fruit flavours of this lively, vibrant, organically-grown Sauvignon-Semillon blend.



PINOT GRIGIO

TERRA DEL CAPO PINOT GRIGIO

US\$30

Franschhoek. This internationally popular Italian grape variety made by the quality-driven Rupert winery delivers light, tangy apple aromas with light floral hints.

ROSÉ

CEDERBERG SUSTAINABLE ROSÉ

US\$20

Cederberg. A crisp, dry, organic Shiraz Rosé, grown high in the Cederberg mountains. An ideal lunchtime wine, which gets the taste buds tingling with delightfully fresh red-berry fruit compôte flavours.

KANONKOP ESTATE PINOTAGE ROSÉ

US\$18

Stellenbosch. A dry but juicy Rosé, bled from Pinotage grapes, with floral aromas with prominent red-berry flavours. True to the Kanonkop philosophy, this is a savoury, full-bodied and versatile food wine.



PINOT NOIR

IONA 'MR P KNOWS' PINOT NOIR

US\$35

Elgin. Ripe strawberries, raspberries, cranberries and sweet spice on the nose, with subtle hints of forest floor and wild mushrooms. The wine is fresh with vibrant acidity and a long-textured, savoury finish. Will stand up to roast chicken, lamb, pork and roast vegetables.

BOUCHARD FINLAYSON 'GALPIN PEAK' PINOT NOIR

US\$90

Walker Bay. Much in demand, this fine Pinot is grown in the cool Walker Bay valley. Made in a serious, savoury style, with pure cherry and cranberry flavours and underlying earthiness, it is an ideal accompaniment to duck and has sufficient structure to accompany lighter red meat dishes.

SANGIOVESE

TERRA DEL CAPO SANGIOVESE

US\$35

Franschhoek. Italy's unique grape derives its name from 'sanguis jovis' - the blood of Jupiter. Hints of smokiness combine with a deep earthy quality and rich fruit flavours. This wine pairs well with antipasti and light meat dishes.

GAMAY NOIR

RADFORD DALE 'THIRST' GAMAY NOIR

US\$35

Stellenbosch. These thirst-quenching wines, with modest alcohol and served lightly chilled, are making quite a splash lately. This silky-textured, pale Cinsault is a low 11.5%, offering an appetisingly fresh, bright and savoury mouthful.



PINOTAGE

PAINTED WOLF 'THE DEN' PINOTAGE

US\$20

Paarl. A splash of Malbec adds backbone to Pinotage's juiciness. Roasted spices and dark berries make this an alluring wine, either on its own or with a variety of dishes – from pasta and curries, to pan-fried steak.

BEAUMONT PINOTAGE

US\$35

Bot River. South Africa's very own grape (Pinot Noir-Cinsault cross) grows well at the Beaumont family's small property, and is widely appreciated for its vivid red-fruit flavours, serious but accessible structure and long savoury finish.

KAAPZICHT STEYTLER PINOTAGE

US\$100

Stellenbosch. The Steytler family of Kaapzicht Estate produces one of the Cape's top showpiece Pinotages. Rich, concentrated dark-berry fruit and soft, ripe tannins combine to offer a satisfying-rounded, full-bodied, and spicy mouthful. Deliciously opulent.

MERLOT

BEIN 'LITTLE' MERLOT

US\$30

Stellenbosch. Swiss vets, Ingrid and Luca Bein turned to winemaking after falling in love with the Cape. Tiny amounts of fresh and elegant Merlot are made from only two hectares of vines. Judicious oaking allows the polished plum fruit flavours to shine through.

VONDELING 'PETIT ROUGE' MERLOT

US\$18

Voor Paardeberg. Easy-drinking red blend from delicious ripe grapes. Vondeling is named for the Home for Foundlings on this pretty property. This lively Merlot, with a dollop of Cabernet, is made to be enjoyed in its fresh, flavoursome youth.

DE TRAFFORD MERLOT

US\$70

Stellenbosch. Architect, David Trafford is one of the most talented winemakers in the Cape. His high and very steep Stellenbosch Cabernet Franc and Merlot vineyards yield complex cranberry aromas. Fine, firm, plush tannins with integrated fruit. Delicious.



SHIRAZ | SYRAH

STARK-CONDÉ STELLENBOSCH SYRAH

US\$45

Stellenbosch. Richly-perfumed, sumptuous red-berry fruit aromas, with hints of black pepper and dried herbs are characteristic of José Condé's Jonkershoek vineyards. Enjoy the focused core of spicy, dark fruit harmoniously balanced by fine, polished tannins.

RUST EN VREDE ESTATE SINGLE VINEYARD SYRAH

US\$220

Stellenbosch. From a venerable 35-year-old wine estate, situated in Stellenbosch's 'Golden Triangle', a deeply-coloured wine from a single vineyard block, exhibiting opulent blackberry flavours and well-integrated tannins.

MULLINEUX & LEEU SYRAH

US\$85

Swartland. From Chris and Andrea Mullineux's trendy Swartland winery, where they produce Rhône-styled wines using Syrah, Mourvèdre and Carignan. White pepper and spice herald the succulent, dark-cherry flavours. Andrea was recently named Wine Enthusiast's Winemaker of the Year.

KAAPZICHT ESTATE SHIRAZ

US\$30

Stellenbosch. The weathered granite soils at Kaapzicht favour Shiraz, imparting naturally-low yields of perfectly-ripe fruit. Fermented in stainless steel, then aged in half-new French oak for two years, the result is a sufficiently light-footed, stylish red.



CABERNET SAUVIGNON

THELEMA MOUNTAIN VINEYARDS CABERNET SAUVIGNON

US\$60

Stellenbosch. Thelema was at the forefront of the 'new dawn' of winemaking in the early 1990s, producing distinctively modern-styled and accessible Cabernets, with the ability to age well. The concentrated blackcurrant and blackberry flavours, with a hint of mint and eucalyptus, are in perfect balance with the tannins.

M.A.N FAMILY WINES 'OU KALANT' CABERNET SAUVIGNON

US\$20

Paarl. This family-owned winery (named after wives Marie, Anette, and Nicky) delivers a juicy and accessible Cabernet, ready to drink now - on its own, or with grilled or pan-fried meats.

SPRINGFIELD METHODE ANCIENNE CABERNET SAUVIGNON 2004

US\$50

Robertson. Tiny berries, intense in colour and flavour proffer a meagre crop, which is vinified in the traditional 'ancient' way: no crushing of berries, no added yeasts and no fining and filtration, ensuring rich, concentrated blackcurrant flavours underpinned by fine, supple tannins.

RUSTENBERG 'PETER BARLOW' CABERNET SAUVIGNON

US\$100

Stellenbosch. A benchmark South African Cabernet from this venerable estate, which impresses with its classic flavours and refined tannins. It oozes class with layers of complexity, which will continue to evolve for many years. A truly incredible wine.



PREMIUM RED BLENDS

NEIL ELLIS 'AENIGMA' RED

US\$20

Stellenbosch. A Cabernet-Shiraz blend, with a splash of Cinsault. It doesn't take itself too seriously, and offers juicy fruit flavours, underpinned by supple, spicy tannins. Chill very lightly in the hot African bushveld.

IONA 'ONE MAN BAND'

US\$50

Elgin. Iona's Andrew Gunn claims his Elgin plateau vineyards are as cool as Bordeaux's, and is deservedly proud of his elegantly-styled wines. This blend is an ambitious, highly-polished balancing act of five varieties, including Shiraz and Merlot. Enjoy its fruit and oak generosity with more robust dishes.

MEERLUST RUBICON

US\$110

Stellenbosch. One of the first Cape Bordeaux-styled blends from this internationally-renowned estate. The Rubicon is consistently restrained and quietly understated in style, rewarding time in the bottle. Winemaker, Chris Williams attributes the quality of Meerlust's wines to passionate viticulture and cool breezes from the nearby southern ocean.

HARTENBERG CABERNET-SHIRAZ

US\$30

Stellenbosch. Well-regarded Shiraz producer, Hartenberg decided to produce a more accessible blend, without losing their signature classic, savoury style. Enjoy with roasted meats and pasta dishes.

AA BADENHORST FAMILY RED

US\$90

Swartland. A sought-after, intriguing blend of Shiraz, Grenache, Cinsault, and Tinta Barocca from rock-star Swartland winemaker, Adi Badenhorst. Beautifully perfumed, red-fruited and complex, with a confident grip and fine texture.

REYNEKE ORGANIC RED BLEND

US\$30

Stellenbosch. Johan Reyneke's aim has always been to express the uniqueness of his soils, dotted with Stone Age hand axes, in his wines. His Shiraz-Cab is elegant and pure, with vibrant black cherry and a peppery edge. Accessible and juicily fruited for easy enjoyment.

BOEKENHOUTSKLOOF THE CHOCOLATE BLOCK

US\$50

Franschhoek. Sought-after, sleek blend of (mostly) shiraz and grenache with a beguiling rich, spiciness after the traditional reds of the Southern Rhône. Dense, and vibrantly youthful, enjoy the voluptuous mouth feel, and long, complex finish.

DESSERT & FORTIFIED WINES

PAUL CLUVER RIESLING NOBLE LATE HARVEST

US\$60

Elgin. A labour of love: an exquisite dessert wine, made in this family winery, on the cool Elgin plateau, from botrytised Riesling grapes. Excellent balance and complexity make this a thoroughly delightful, honeyed and opulent wine, with a long, crisp and spicy finish.

BEAUMONT 'STARBOARD' PORT-STYLE WINE

US\$45

Bot River. A fine, quirky 'Port' blended from five vintages by Sebastian Beaumont. Tinta Barocca and Pinotage grapes are partially fermented, then lightly fortified. The result is amazing - like a Ruby Port, but more spicy and complex.

WINES BY THE GLASS



IONA SOPHIE TE'BLANCHE SAUVIGNON BLANC

US\$20 | US\$6

Elgin. This lively, brisk wine takes its quirky name from the vineyard workers' nickname for the variety: 'Sophie Te'blanche'. Attractive minerality provides backbone through to the lime cordial conclusion.

MOTTEUX FAMILY WINES SAUVIGNON BLANC

US\$6 per glass

Durbanville. From Atlantic Ocean cooled vineyards, which ensures vibrancy and freshness in their signature variety. Sancerre-like in structure, with more tropical fruit but the same mouth-watering finish.

PAINTED WOLF 'THE DEN' CHENIN BLANC

US\$20 | US\$6

Swartland. This is a vibrant, zesty Chenin Blanc packed with flavour. The painted wolf, also known as the African wild dog, is a highly social animal that bases most of its interaction around its den. Chenin is the most versatile food-pairing grape, so enjoy this wine with a wide variety of dishes.

NEWTON JOHNSON FELICITÉ UNOAKED CHARDONNAY

US\$30 | US\$7.5

Walker Bay. Breezy aromas of white peach and apricot blossom, and a smack of clementine. Lush and bountiful texture in the mouth as the tangy citrus puckers the palate to a clean, dry finish.

PAINTED WOLF 'THE DEN' PINOTAGE

US\$20 | US\$6

Paarl. A splash of Malbec adds backbone to Pinotage's juiciness. Roasted spices and dark berries make this an alluring wine, either on its own or with a variety of dishes - from pasta and curries, to pan-fried steak.

WATERFORD PECAN STREAM PEBBLE HILL RED

US\$20 | US\$6

Stellenbosch. An intriguing blend of Cabernet Sauvignon, Cabernet Franc, Shiraz and Italian varieties, Sangiovese and Barbera. Spicy blackberry fruit is contained by soft, supple oak tannins.

MOTTEUX FAMILY WINES SYRAH BLEND

US\$6 per glass

Franschhoek. Rich, spicy southern French fusion of Shiraz, with Cinsault and Mourvèdre. Velvety soft with juicy tannins and flavours. Enjoy by the glass with venison, char-grilled beef or flavoursome lamb curry.