



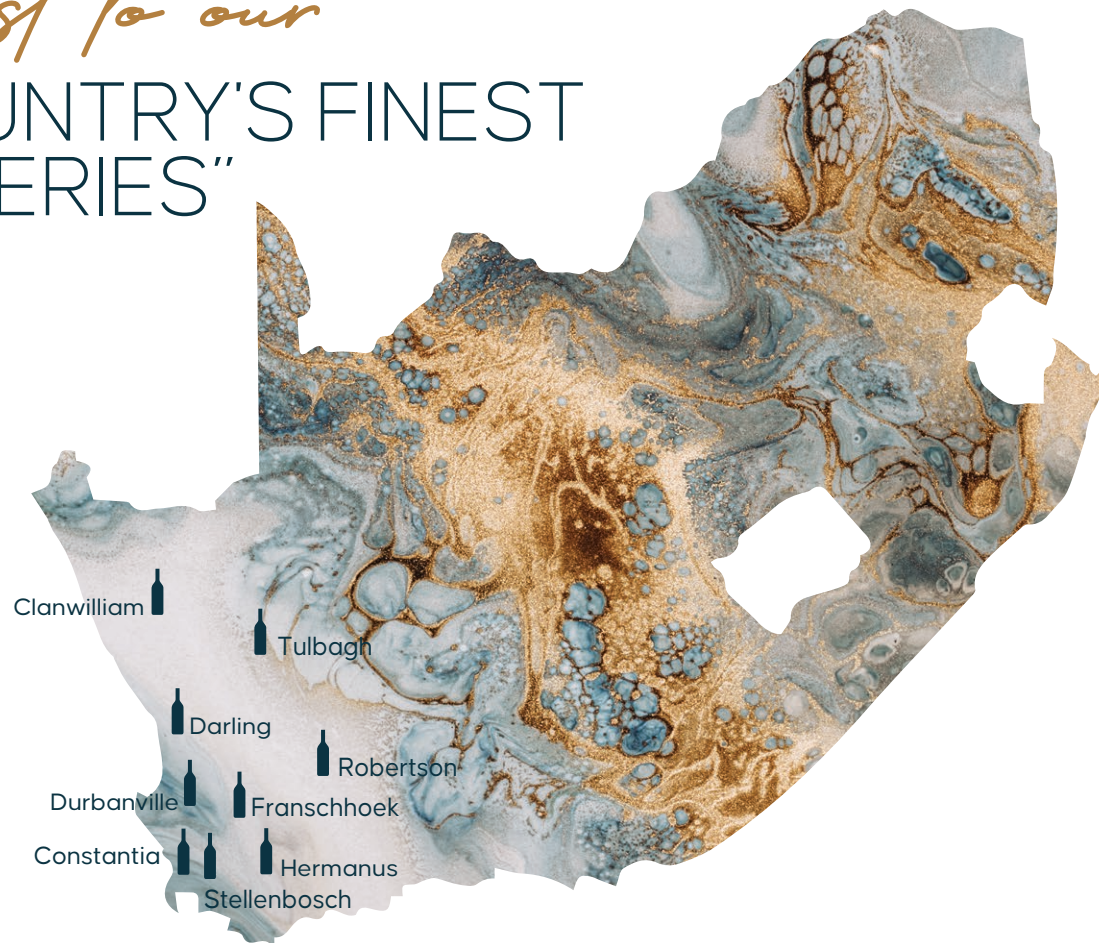
"Sip, Favour & Enjoy"

OUR EXQUISITELY CURATED WINE LIST

101MEADE

RESTAURANT & BAR

"A toast to our
COUNTRY'S FINEST
WINERIES"



South African wineries are renowned for their exceptional flavours & aromas, reflecting the unique terroir & diverse grape varieties that thrive in this beautiful country. From bold reds to crisp whites, South African wines offer a range of flavors that are sure to delight your palate.

In the Stellenbosch region, you'll find some of the most renowned wineries in South Africa, producing world-class red wines that are known for their rich, complex flavours. Cabernet Sauvignon, Merlot & Shiraz are just a few of the grape varieties that thrive in the region, producing wines that are full-bodied & robust, with notes of dark fruit, chocolate & spice.




The Franschhoek region is famous for its elegant white wines, particularly its Chardonnay & Sauvignon Blanc. These wines are crisp & refreshing, with vibrant fruit flavors & a bright acidity that make them perfect for sipping on a warm South African afternoon.

South Africa is also known for its innovative blends, which combine different grape varieties to create unique & complex flavours. Pinotage, a South African grape variety that is a cross between Pinot Noir & Cinsault, produces wines that are bold & fruity, with notes of dark berries & smoky spice.

Our local wines are sure to delight your palate with their unique & delicious flavours.

The language OF THE VINE

ESSENTIAL WINE TERMINOLOGY:

Tannins	Natural compounds found in grape skins, seeds, & stems that contribute to a wine's flavor, structure, & texture.
Nose	The aroma of a wine, ranging from fruity & floral to earthy & spicy.
Light-bodied Medium-bodied Full-bodied	Terms used to describe a wine's weight & texture on the palate. Light-bodied wines are delicate & refreshing, while full-bodied wines are rich & robust.
Finish	The aftertaste of a wine, which can range from short & crisp to long & lingering.
Aroma	The scents & flavors detected when a wine is first opened & poured into a glass.
Mouth-feel	The texture & sensation of a wine in the mouth, which can be influenced by factors such as tannins, acidity, & alcohol content.
Terroir	The environmental factors that influence a wine's flavor, including the soil, climate, & geography of the vineyard where the grapes are grown.
Sizes	 185ml  500ml  750ml

THE ART OF PAIRING FOOD & WINE

At 101 Meade Restaurant, we believe that pairing food & wine is an art form, & we take great pride in offering our guests a truly unforgettable dining experience. Our menu features an incredible array of dishes, each crafted with care & attention to detail to showcase the unique flavours & textures of the ingredients.

But it's not just our food that sets us apart, our expert sommeliers have carefully curated a list of wines that perfectly complement each dish on our menu, enhancing its flavours & elevating the overall dining experience. Whether you prefer a bold, full-bodied red like a Cabernet Sauvignon or Merlot to pair with a hearty beef dish, or a crisp, refreshing white like a Sauvignon Blanc or Chardonnay to complement a delicate fish entree, our wine menu has something to suit every taste.

We believe that pairing food & wine is about more than just finding a good match, it's about creating a sensory experience that tantalizes the taste buds & delights the senses, ensuring that every bite & every sip is a true culinary adventure.

“A TRUE
CULINARY
JOURNEY...”



Boutique Wines



750ml

Delheim Wild Ferment Chenin: A complex array of wild fermentation characteristics

Region: Stellenbosch | Perfectly paired with goats cheese, oyster mushroom, smoked salmon

570

La Motte Pierneef Viogner Shiraz Blend: This red wine blend is rich, fruity in style

Region: Franschoek | Perfectly paired with beef & venison

800

Groot Constantia Merlot: Black cherry, plums on the nose, the ripe fruit follows on the palate, elegant finish

Region: Constantia | Perfectly paired with steak or spicy dishes

720

Paul Cluver Estate Chardonnay: The palate is an exciting combination of juicy tangerine citrus and stone fruits, citrus blossom, with hints of vanilla pod

Region: Elgin | Perfectly paired with roast chicken, turkey and pork

890

Neil Ellis Piekenierskloof Grenache: Sourced from non-irrigated bush vines that were planted in the early 1960's, balanced mid-palate of fine textures tannins

Region: Piekenierskloof | Perfectly paired with lamb

895

Fryer's Cove Bamboes Bay Sauvignon Blanc: The palate shows a full, lingering powerful combination of ripe citrus, stone fruit and lemon grass

Region: West Coast- Bamboes Bay | Pairs well with sashimi, oysters, ceviche - as well as salads and grilled chicken

910

Meerlust Pinot Noir: On the palate there are very pure Pinot fruit flavours on entry with red cherry and musk flavours coupled with fresh acidity

Region: Stellenbosch | Perfectly paired with duck, lamb and mushrooms

950

Muratie Ansela vd Caab Bordeaux-style: Harvested grapes, bordeaux-style blend a wine to savour & sip with the very finest culinary offerings

Region: Stellenbosch | Perfectly paired with beef, lamb, venison, chicken

1500

"Wine is the only artwork you can drink."

- LUIS FERNANDO OLAVERRI

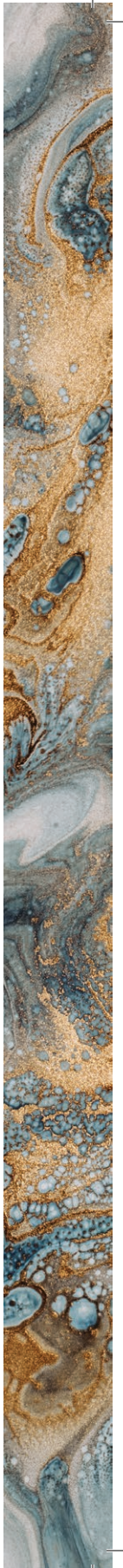
White Blends



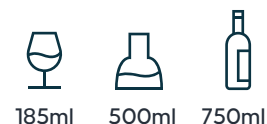
Buitenverwachting: Buiten Blanc Sauvignon, Semillon, full bodied <i>Region: Constantia Perfectly paired with shellfish, tuna, line fish & vegetarian dishes, sweet desserts</i>	55	145	225
Villiera Down To Earth Sauvignon Blanc/Semillon: Dry style medium bodied, fruity taste <i>Region: Stellenbosch Perfectly paired with vegan & vegetarian dishes, line fish, shellfish, mussels</i>			250
Leopards Leap Natura De-alcoholized White: Crisp, refreshing and delicious, with tropical fruit flavours. Low in calories and vegan friendly <i>Region: Franschhoek Perfectly paired with Chicken, fish and creamy risotto</i>			230
Springfield Miss Lucy: Crisp, refreshing full bodied dry white, unoaked <i>Region: Robertson Perfectly paired with fish, aisian-style cuisine, tuna, mild cheese</i>			395
Pierre Jourdan Tranquille: Blended to be fresh and vibrant <i>Region: Franschhoek Perfectly paired with spicy dishes as well as floral and fragrant dishes</i>	55	150	220

Sauvignon Blanc

Franschhoek Cellar Sauvignon Blanc: Tropical aroma, fresh finish <i>Region: Franschhoek Perfectly paired with squid, paella, camembert</i>	60	155	230
Diemersdal Sauvignon Blanc: Tropical fruits, ripe figs, gooseberries <i>Region: Durbanville Perfectly paired with creamy soup, fish, oysters</i>	65	180	275
Ken Forrester Reserve Sauvignon Blanc: Complex with tangy grassy notes, brisk acidity <i>Region: Stellenbosch Perfectly paired with chicken, fish</i>	75	195	295
Neil Ellis Groenekloof Sauvignon Blanc: Tropical & citrus aromatics elegant & poised palate <i>Region: Groenekloof Perfectly paired with seafood, salads</i>	90	235	360
Springfield Life From Stone Sauvignon Blanc: Crisp white wine with lots of depth & character <i>Region: Robertson Perfectly paired with salads, fish, seafood, tuna, vegetarian dishes</i>			415
Jordan The Cold Fact Sauvignon Blanc: Unoaked, complex fruit structure & sweet herb on the finish <i>Region: Stellenbosch Perfectly paired with shellfish, vegan & vegetarian dishes</i>			395
Iona Sauvignon Blanc: Purity of limes & ripe gooseberries, balanced & delicate with a layered finish <i>Region: Elgin Perfectly paired with steak tartar, chicken, fish, salads</i>			495



Chardonnay



Franschhoek Cellar Chardonnay: Unoaked with good complexity. Pineapple lemon & lime fruit purity. Lingering finish

Region: Franschhoek | Perfectly paired with seafood, creamy dishes

220

Kleine Zalze Cellar Selection Chardonna: Finishes crisp with lingering mouthcoating fruitiness

Region: Western Cape | Perfectly paired with seafood, fish, chicken and salads

240

Diemersdal Unwooded Chardonnay: Creamy taste & lingering after taste

Region: Durbanville | Perfectly paired with shellfish, mussels, fish

70

180

270

Tokara Chardonnay: Packed with citrus & floral aromas

Region: Stellenbosch | Perfectly paired with fish, chicken

95

245

365

Jordan Unoaked Chardonnay: A totally unique unoaked offering

Region: Stellenbosch | Perfectly paired with shellfish, mussels, fish

95

260

395

Lanzerac Chardonnay: Prominent primary citrus aromas on the nose followed by a complexity of flavours including lemon, clover, ginger and vanilla

Region: Stellenbosch | Perfectly paired with seafood, chicken

480

Chenin

Fairview Chenin: The wine has an abundance of summer fruit notes

Region: Darling | Perfectly paired with Asian dishes, spicy summer dishes, seafood

280

Waterford Estate Pecan Stream Chenin Blanc: Fruity style & flavour

Region: Stellenbosch | Perfectly paired with all white meats, creamy dishes

290

Cederberg Chenin Blanc: True purity of fruit, refreshingly crisp mineral palate

Region: Clanwilliam | Perfectly paired with curries, citrus, salads, creamy soups

80

215

320

Great Heart Swartland Chenin: The palate has lovely texture with a full mouthfeel typical of the Swartland

Region: Swartland | Perfectly paired with chicken, fish and creamy risotto

360

Fryer's Cove Chenin: This Chenin Blanc is bright with acidity that supports mouthwatering flavours of lemon, nectarine and white peach

Region: West Coast | Perfectly paired with shellfish and spicy curries

390

Ken Forrester Old Vine Chenin: Delightful summery wine, crisp palate




Region: Stellenbosch | Perfectly paired with spicy dishes, fish, chicken

120

315

475

Rose

 185ml  500ml  750ml

Boplaas Dry Shiraz Rosé: A Crisp dry rosé with a fresh acidity

Region: Calitzdorp | Perfectly paired with seafood, chicken, Asian dishes

55 150 230

De Grendel Rosé: Dry palate, floral undertones

Region: Durbanville | Perfectly paired with salads, paella, spicy dishes

65 170 245

Neil Ellis Wild Flower Rosé: Floral & spicy notes

Region: Darling | Perfectly paired with an endless variety of culinary dishes

70 180 270

Fryer's Cove Doringbay Pinot Noir Rosé: Gentle strawberry fruits and a hint of the sea backed up with a mouth-watering balanced dryness

Region: West Coast- Doringbay | Perfectly paired with light salads, seafood, shellfish, grilled fish, goats' cheese

290

Morgenster Sangiovese Rosé: Subtle fruit aroma with a lingering after taste

Region: Stellenbosch | Perfectly paired with salads, seafood, pasta

390

Mcc Sparkling

Robertson Non Alc Sparkling Sweet White: Full of delicate fruit, bubbles and sunshine

Region: Robertson | Perfectly paired with curry, chilli and creamy dishes

200

Steenberg Sparkling Sauvignon Blanc: Made to be fun, fruity & fresh

Region: Constantia | Perfectly paired with oysters, tuna, steak, lamb

110 440

L'Ormarins Brut Classique MCC: Bright, vivacious & crisply zesty in the mouth

Region: Stellenbosch | Perfectly paired with oysters, seafood, venison

135 535

Krone Vintage Cuvee Brut Rosé: Salmon-pink with an elegant floral bouquet of delicate pomegranate and cut red apple

Region: Tulbagh | Perfectly paired with camembert, squid, tuna

140 540

Boschendal Brut MCC: Pale golden with delicate bubbles, well rounded creamy mouth feel

Region: Elgin | Perfectly paired with salmon, seafood

570

Graham Beck Brut Rose Vintage: A sparkling wine for all seasons

Region: Tulbagh | Perfectly paired with cold cuts, red fruits, salmon dishes

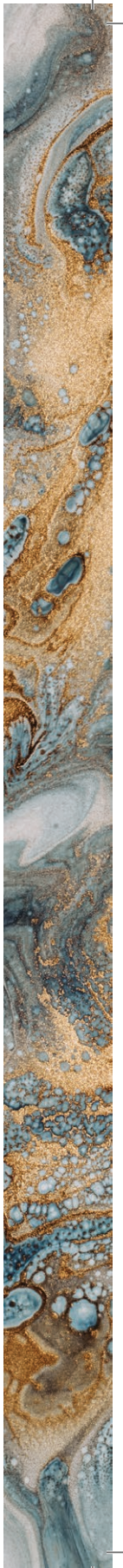
950

Champagne

Moët & Chandon Brut NV: A champagne with an elegant golden straw yellow & amber highlight glow, a seductive richly flavourful & smooth taste

Region: Champagne, France | Perfectly paired with oysters, red meats, vegan & vegetarian dishes

2 200



Red Blends



The Cattleman's Club: Cape Blend with the essential proportion of Pinotage complemented by Shiraz and Merlot 250

Region: Western Cape | Perfectly paired with all grilled & smoked meats, spicy cuisine, smoked cheese

Waterford Pecan Stream Pebble Hill: A unique blend in its class with the use of Italian & Spanish varietals, medium bodied & fruity taste 80 210 320

Region: Western Cape | Perfectly paired with steak

Springfield Thunderchild: Blend of Merlot, Cabernet Franc & Cabernet Sauvignon profits of this wine goes to a children's home in Robertson 335

Region: Robertson | Perfectly paired with beef, lamb, venison, chicken

Kanonkop Kadette Cape Blend: Juicy flavours of red & black fruits a hint of chocolate lingers on the finish 350

Region: Stellenbosch | Perfectly paired with steak, burgers, chicken

Raka Quinary Bordeaux Blend: Full bodied Bordeaux blend, rounded & smooth 470

Region: Stanford | Perfectly paired with curries, venison, steak

Anthonij Rupert Optima: Complex melange of inviting aromas the palette is fresh & lively, delicious, lingering tail 690

Region: Franschhoek | Perfectly paired with steak, burgers, venison, lamb

Boekenhoutskloof The Chocolate Block: this wine has a gorgeous nose the wine is poised & textured 720

Region: Franschhoek | Perfectly paired with grilled foods, beef, spicy dishes

Iona One Man Band Bordeaux Blend: Elegant with ripe, juicy red & black fruit full bodied yet subtle 770

Region: Elgin | Perfectly paired with beef, lamb, venison, mushrooms

"Wine is the poetry of the earth."

- MARIO SOLDATI

Cabernet Sauvignon



De Krans Basket Press Cabernet Sauvignon: Soft elegant dark fruit of plum mulberries, and dark cherries

Region: Calitzdorp | Perfectly paired with grilled meat

250

Ernie Els The Big Easy Cabernet Sauvignon: Fruit forward, heavy & just like Ernie's swing, packs a punch

Region: Stellenbosch | Perfectly paired with beef, lamb, venison, mushrooms

85

225

340

Backsberg Cabernet Sauvignon: This wine is well rounded and structured

Region: Franschhoek | Perfectly paired with Chargrilled rib eye, rump and fillet

380

Morgenster Cabernet Sauvignon: Rich red fruit flavors abound; black currants cherries, and plums

Region: Stellenbosch | Perfectly paired with red meat dishes

105

280

420

Springfield Whole Berry Cabernet Sauvignon: De-stemmed, the whole berries are transported using only a gravity flow system, velvety wine, softer tannins, unfiltered decanting recommended

Region: Robertson | Perfectly paired with lamb, beef

510

Jordan Long Fuse Cabernet Sauvignon: Dark fruit flavours, silky palate makes it a lovely wine for food pairing

Region: Stellenbosch | Perfectly paired with lamb, chicken

165

450

650

Pinotage

Ken Forrester Petit Pinotage: Cheerful, petit Pinotage. reflects the modern fruit driven wine style that customers love, juicy, soft palate & delicious fruit concentration

Region: Stellenbosch | Perfectly paired with almost any dish

55

140

205

Beyerskoof Pinotage: Made for early drinking, medium bodied with a fresh finish, well balanced

Region: Stellenbosch | Perfectly paired with venison, lamb, burgers

75

195

295

Kanonkop Kadette Pinotage: Attractive deep plum colour palette is medium / full bodied & opulent

Region: Stellenbosch | Perfectly paired with tuna, curries

380

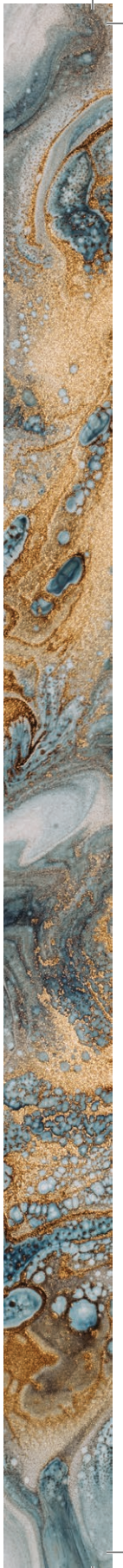
Diemersdal Reserve Pinotage: Full bodied wine with a long, lingering finish a bold Pinotage

Region: Durbanville | Perfectly paired with chocolate, lamb, beef

145

380

570



Shiraz / Syrah



MAN Family Wines - Skaapveld Syrah: Dark plum aromas with a touch of liquorice spice, lasting flavours of blackcurrant on the palate

260

Region: Agter-Paarl | Perfectly paired with pork, lamb and beef curries

Saronsberg Provenance Shiraz: The characterful entry shows rich dark fruits, vanilla and spice that follow through onto the juicy palate

360

Region: Tulbagh | Perfectly paired with pizza, pasta and burgers

Tokara Shiraz: Deep ruby colour, silky tannins. medium bodied, herbaceous taste

100

270

400

Region: Stellenbosch | Perfectly paired with venison, vegetarian dishes or enjoyed on it's own

La Motte Syrah: True expression of Franschoek Terrior, adding complexity to the wine's elegant character

540

Region: Franschoek | Perfectly paired with venison, vegetarian dishes, steaks, berry based desserts

Hermanus Pietersfontein Skoonma Shiraz: Elegant structure persistent finish & unabashedly alive

150

395

590

Region: Hermanus | Perfectly paired with sirloin, rump, lamb

Cederberg Shiraz: Complex, full bodied wine with mouth watering tannins

740

Region: Clanwilliam | Perfectly paired with venison, beef

Merlot

Bosman Generation 8 Merlot: A true classic. A medium bodied wine with an appealing bouquet of ripe cherries and mulberry

65

165

250

Region: Wellington | Perfectly paired with tomato based dishes and chicken

Guardian Peak Merlot: Medium body, balanced tannins, plum & oaky flavours

300

Region: Stellenbosch | Perfectly paired with lamb, venison, camembert, vegan & vegetarian dishes

Hermanus Pietersfontein Posmeester Merlot: Elegant Merlot offering fresh fruit & generous drinkability, an everyday favourite

85

230

340

Region: Hermanus | Perfectly paired with chicken, steak, vegetarian dishes

La Bri Merlot: This Merlot has a rich garnet colour. Integrated tannins, structured acidity and a long finish

470

Region: Franschoek | Perfectly paired with beef, tomato based dishes

De Grendel Merlot: If classic elegance is more your thing, look no further than our distinguished & elegant merlot




125

335

495

Region: Cape Town | Perfectly paired with chicken, liver, starters, prok, lamb

Pinot Noir

 185ml  500ml  750ml

Paul Cluver Village Pinot Noir: Delicious, elegant and silky

Region: Elgin | Perfectly paired with duck, lamb and mushrooms

370

Thelema Sutherland Pinot Noir: Aged in French oak barrels for nine months wonderfully balanced with a long, refined finish

Region: Elgin | Perfectly paired with risotto, salmon & mild beef

140

380

560

Bosman Upper Hemel-en-Aarde Pinot Noir: Finely balanced, medium bodied wine

Region: Hermanus | Perfectly paired with salads, tuna, venison

645

Haute Cabrière Reserve Pinot Noir: Aged for 11 months in French oak barrels well rounded tannins, extremely versatile

Region: Franschhoek | Perfectly paired with steak tartare, venison, eisbein

190

490

740

Fortified Wines & Noble Late Harvest

50ML

De Krans Premium Cape Ruby: Rich flavours of cherries ripe plum with hints of chocolate & spice

Region: Calitzdorp | Perfectly paired with chocolate desserts, camembert & on its own

40

De Krans Cape Tawny: Elegant aged flavours of caramel, toffee, roasted nuts & fruit

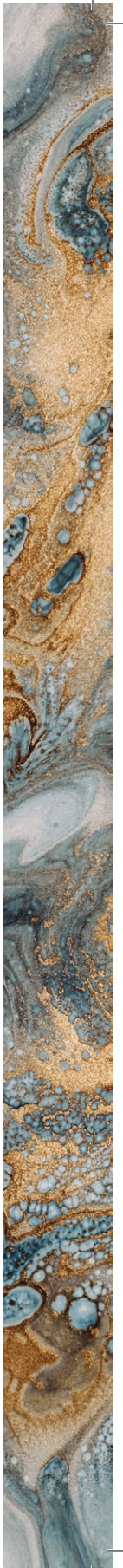
Region: Calitzdorp | Perfectly paired with baked desserts & on its own

70

Ken Forrester Noble Late Harvest: Peach, dried apricot, tropical melon, pineapple and sweet and sour zippy flavours with a wood spice and honey finish

Region: Stellenbosch | Perfectly paired with cheese platters and assorted nuts

160





Brandy / Cognac



25ML

Van Ryns 12 Year Brandy: The lustrous nose of this brandy combines effortlessly with scents of red berries, vanilla, cinnamon & sweet tobacco

45

Region: Stellenbosch

Hennessy VS (Very Special) Cognac: One of the most popular cognacs in the world
Hennessy VS is bold & fragrant

60

Region: Cognac, France

Van Ryns 15 Year Brandy: Aged in French Oak Barrels, this remarkable brandy is aromatic with fragrant notes of cigar box, orange peel & balanced oak

75

Region: Stellenbosch

Hennessy VSOP (Very Special Old Pale) Cognac: A balanced cognac expressing 200 years of Hennessy's know-how

105

Region: Cognac, France

Corkage

Dear valued customers,

At 101 Meade Restaurant, we welcome you to bring your own wine to enjoy with your meal. Kindly be advised that a corkage fee of **R75** per bottle will be charged. The maximum allowance is 1 bottle per 4 guests.

This fee covers the cost of providing wine glasses, opening & pouring the wine & providing you with our expertise on food & wine pairings. We also have a selection of wines available for purchase if you prefer.

We kindly ask that you do not bring wine that is already on our menu, as we want to offer a unique experience to our customers. Additionally, we reserve the right to refuse service to anyone who becomes overly intoxicated.

Thank you for your understanding, we look forward to providing you with a memorable dining experience at 101 Meade Restaurant.

Best regards.