



Bar Menu

BEER & WINE

LOCAL BEERS	R35-00
LOCAL CIDERS	R45-00
CRAFT BEER	R45-00
WINE PER GLASS	R45-00
(ON TAP)CBC LAGER 500ML	R50-00

SHOOTERS

SOURZ - CHERRY/APPLE	R25-00
LOVOKA CARAMEL	R35-00
JOSE CUERVO GOLD/SILVER	R35-00
JAGERMEISTER	R35-00
4 x JAGERBOMB	R160-00

SOFT DRINKS

STILL/SPARKLING WATER	R20-00
SOFT DRINKS/ICE TEA	R25-00
APPLETIZER/GRAPETIZER	R40-00
RED BULL	R45-00



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Bar Menu

LIQUOR

BRANDY/GIN/VODKA	R25-00
KLIPDRIFT PREMIUM	R30-00
RUM - DARK/SPICED	R25-00
BELLS WHISKY	R30-00
JACK DANIELS WHISKEY	R35-00
TANQUERAY GIN	R35-00
JAMESON WHISKEY	R40-00
GLENLIVET SINGLE MALT	R50-00

MIXERS

200ML MIXERS	R20-00
300ML MIXERS	R25-00

SPECIALS

2 X DBL OLOF+MIX	R100-00
2 x DBL RICHELIEU+MIX	R110-00
2 X DBL GORDONS+MIX	R100-00
2 X DBL SMIRNOFF+MIX	R100-00
2 X DBL CAPTAIN+MIX	R100-00
2 X DBL BELLS+MIX	R110-00



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Wine List

P O L K A D R A A I

W I N E

2023 Chenin/Sauvignon Blanc	R125
2024 Rosé	R125
2022 Pinotage/Merlot	R125

S P A R K L I N G W I N E

2023 Sauvignon Blanc BRUT	R150
2022 Pinot Noir BRUT	R150

S T E L L E N B O S C H H I L L S

W I N E

2022 Chenin Blanc	R135
2023 Sauvignon Blanc	R145
2020 Merlot	R155
2018 Cabernet/Sauvignon	R160
2020 Bushvine Pinotage	R160
2020 Shiraz	R160
2021 RESERVE White	R220
2020 RESERVE RED	R275



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STELLENBOSCH HILLS

Distinction through diversity

Polkadraai Chenin/Sauvignon Blanc 2023

Tasting Notes :

Star bright with a green undertone. An easy-to-drink, well-balanced blend.
The wine is grassy on the nose, with tropical fruit flavours on the palate.

Serve with:

Al fresco lunches, cold cucumber soup, sushi and grilled chicken.

Serve chilled.

The Harvest :

All the grapes come from the Polkadraai area, in Stellenbosch. Both varieties were harvested early, to preserve the zesty character of the wine, as well as the tropical flavours.

In the Cellar:

The two varieties were vinified separately and blending took place after fermentation.

Ageing Potential:

Enjoy now or within two years from vintage

Blend:

70% Chenin blanc

30% Sauvignon blanc

Technical analysis:

Alcohol	13.04% Vol
pH	3.55
Residual sugar	3.1 g/l
Acidity	6.5 g/l
Wine of origin	Polkadraai Hills





STELLENBOSCH HILLS

Distinction through diversity

Polkadraai Rosé 2024

Tasting Notes:

A delicate salmon pink wine. Medium-bodied, with fresh, crisp acidity and a delicious, lingering mouth-feel. The bouquet showcases red berry and petal flavours, with a hint of sweet melon and stone fruit.

The wine is crafted in a fresh, dry classic style.

The Harvest:

The grapes were hand-picked in the early hours of the morning from a selected vineyard with a predominant soil composition of Oakleaf and Tukulu, in the Polkadraai region in Stellenbosch.

In the Cellar:

The grapes were given 2 hours skin contact in the press and then whole bunch pressed for colour extraction, which gave the wine its alluring, transparent pink hue. The wine was then cold fermented for 3 weeks at 13°C and left on the primary lees post fermentation. This gave the wine its soft texture and crisp, delicate finish.

Ageing Potential:

Enjoy now or within two years from vintage.

Blend:

100% Shiraz

Technical analysis:

Alcohol	12.77% Vol
pH	3.40
Residual sugar	5.9 g/l
Acidity	5.6 g/l
Wine of origin	Polkadraai Hills





STELLENBOSCH HILLS

Distinction through diversity

Polkadraai Pinotage/Merlot 2022

Tasting Notes:

Deliriously delicious. Upfront berry fruit, plums, sweet notes, and hints of chocolate and French oak spice.

The wine is medium-bodied with soft, velvety tannins.

Serve with:

Everything, from pasta to meat, this wine makes it all taste good.

The Harvest:

Harvested ripe at 24.5°balling to enhance fruit expression and soften tannins.

In the Cellar:

The fruit was fermented separately on skins at 25°C for approximately 14 days. After fermentation, the wine was aged in French and American oak for 6 months.

Ageing Potential:

Enjoy now or within three years from vintage.

Blend:

70% Pinotage

30% Merlot

Technical analysis:

Alcohol	14.43% Vol
pH	3.56
Residual sugar	3.7 g/l
Acidity	5.2 g/l
Wine of origin	Polkadraai Hills





STELLENBOSCH HILLS

Distinction through diversity

Polkadraai Sauvignon Blanc Sparkling Brut 2023

Tasting Notes:

This refreshing, drier style bubbly has lively fruit flavours, combined with crisp acidity. It is medium-bodied, showcasing tropical fruit with hints of litchis, guava and green fig flavours, combined with a lingering finish.

Serve With:

Oysters, Caprese salad or Alfredo pasta.

Serve chilled.

The Harvest:

All the grapes came from the Polkadraai region in Stellenbosch.

In the Cellar:

The juice was allowed to settle for 2 days before fermentation. Only free-run juice was used and the wine was cold fermented.

Ageing Potential:

Enjoy now or within the first two years whilst still young.

Blend:

100% Sauvignon blanc

Technical analysis:

Alcohol	12.24% Vol
pH	3.47
Residual sugar	10.9 g/l
Acidity	6 g/l
Wine of origin	Polkadraai Hills





STELLENBOSCH HILLS

Distinction through diversity

Polkadraai Pinot Noir Sparkling Rosé 2022

Tasting Notes:

A seductive salmon-coloured sparkling wine. Sweet and medium-bodied, brimming with red berry and candy floss nuances. A well-structured acidity and lingering finish.

Serve With:

Sweet and sour pork or strawberry pavlova. Serve chilled.

The Harvest:

All the grapes came from the Polkadraai region in Stellenbosch.

In the Cellar:

The juice enjoyed 6 hours skin contact for colour extraction and was cold fermented.

Ageing Potential:

Enjoy now or within the first two years whilst still young.

Blend:

100% Pinot Noir



Technical analysis:

Alcohol	12.36% Vol
pH	3.49
Residual sugar	4.8 g/l
Acidity	4.8 g/l
Wine of origin	Polkadraai Hills



STELLENBOSCH HILLS

Distinction through diversity

Stellenbosch Hills Chenin Blanc 2023

Tasting Notes:

A medium-bodied and well-balanced wine with a refreshing fruit profile and crisp acidity. An abundance of passion and stone fruit flavours, especially melon, along with green apples, litchi and a hint of lemon zest on the nose. Serve chilled.

Serve with:

A very versatile wine. Enjoy with spicy prawns, grilled fish, Chicken à la King and pasta.

The Harvest:

The grapes all come from the Lynedoch area and were hand harvested at optimum ripeness to preserve the tropical fruit flavours in the wine.

In the Cellar:

No skin contact took place; only free run juice was used for the making of this wine, and the wine was cold fermented.

Ageing Potential:

Enjoy now or within two years from vintage.

Blend:

100% Chenin blanc

Technical analysis:

Alcohol	12.79% Vol
pH	3.62
Residual sugar	1.8 g/l
Acidity	6.5 g/l
Wine of origin	Stellenbosch





STELLENBOSCH HILLS

Distinction through diversity

Stellenbosch Hills Sauvignon Blanc 2023

Tasting Notes:

Mouth-filling and crisp with lime zest acidity. This full-bodied wine delights with an abundance of green fig, gooseberry and sweet melon aromas; with a hint of guava, asparagus, and a lingering finish. Serve chilled.

Serve with:

Fresh oysters, grilled fish or a Caprese salad.

The Harvest:

The grapes were picked early morning at optimum ripeness to preserve the tropical fruit flavours in the wine.

In the Cellar:

Four hours skin contact; only free run juice was used, and the juice was allowed to settle for two days before fermentation.

The wine was cold fermented.

Ageing Potential:

Enjoy now or within two years from vintage.

Blend:

100% Sauvignon blanc

Technical analysis:

Alcohol	13.68% Vol
pH	3.35
Residual sugar	3.2 g/l
Acidity	6.4 g/l
Wine of origin	Stellenbosch





STELLENBOSCH HILLS

Distinction through diversity

Stellenbosch Hills Merlot 2020

Tasting Notes:

Deep ruby red colour. This is a full-bodied wine with a well-integrated tannin structure and concentrated mid-palate. The wine is bursting with red and black berries, mulberry, and ripe plum flavours, combined with French oak spice and a hint of cloves. The wine is beautifully balanced and the velvety smooth palate creates a lingering finish.

Serve with:

The perfect partner for roast beef, roast lamb, or a beef stew.

The Harvest:

The grapes were hand-harvested at 24° balling – the optimal time of aromatic concentration.

In the Cellar:

Cold maceration took place over 3 days at 15°C followed by fermentation in stainless steel tanks at 26° to 28° balling until dry. Only free run juice was used to make this wine. The wine was matured in French oak barrels.

Ageing Potential:

Enjoy now or within five years from vintage.

Blend:

100% Merlot





STELLENBOSCH HILLS

Distinction through diversity

Stellenbosch Hills Cabernet Sauvignon 2018

Tasting Notes:

Gorgeous ripe blackberry, plum and black currant flavours, subtly enhanced by a whiff of French oak spice, a brush of vanilla, and a sprinkling of cigar box notes. The wine is full-bodied, complex yet subtle, and combines juicy tannins with fruit and oak on the palate, ending with a lingering finish.

Serve with: Pasta or any red meat dish.

The Harvest:

The grapes are hand-harvested at the optimal time of aromatic concentration - 24° balling. It is of critical essence that the fruit is healthy and crisp with a good sugar/acid balance.

In the Cellar:

Wine is matured for 16 months in 20% new French oak barrels and the remainder in 2nd and 3rd fill French oak barrels.

Ageing Potential:

Enjoy now or within five years from vintage.

Blend:

100% Cabernet Sauvignon

Technical analysis:

Alcohol	14.5% Vol
pH	3.59
Residual sugar	2.3g/l
Acidity	6.1g/l
Wine of origin	Stellenbosch





STELLENBOSCH HILLS

Distinction through diversity

Stellenbosch Hills Bushvine Pinotage 2020

Tasting Notes:

Deep ruby red colour. A full-bodied wine with intricate flavour combinations of blackberry, plums and mulberries, intertwined with vanilla oak, banana, dark chocolate and cigar box notes. The wine is formed on juicy, but velvety tannin structures which create a balanced palate and a lingering finish.

Serve with:

Barbeques, oxtail, venison dishes, and beef pie.

The Harvest:

The grapes were hand-harvested, and the yield was limited between 4 and 5 tons per hectare. All grapes come from the Vlottenburg area.

In the Cellar:

The berries were crushed; cold maceration took place for 48 hours, and the wine was fermented in stainless steel tanks. Malolactic fermentation took place in the barrels and the wine was oak matured for 14 months.

50% French oak and 50% American oak.

Ageing Potential:

Enjoy the wine now or within five years from vintage.

Blend:

100% Pinotage

Technical analysis:

Alcohol	14.75% Vol
pH	3.62
Residual sugar	3.5g/l
Acidity	5.8g/l
Wine of origin	Stellenbosch





STELLENBOSCH HILLS

Distinction through diversity

Stellenbosch Hills Shiraz 2020

Tasting Notes:

Classic red fruit, oak spice, and hints of black pepper. The wine offers raspberry and mulberry fruit vibrancy, hints of violets, cloves, and pepper spice– all beautifully integrated. The wine is full-bodied, with a bold tannin structure and a lingering finish.

Serve with:

A variety of red meat dishes, or enjoy on its own on a cold winter evening.

The Harvest:

The grapes were hand-harvested at the optimal time of aromatic concentration - 24° balling.

In the Cellar:

Wine was matured in 15% new French oak, 15% new American oak and the remainder in 2nd fill French oak for a period of 16 months.

Ageing Potential:

Enjoy now or within five years from vintage.

Blend:

100% Shiraz

Technical analysis:

Alcohol	14.54% Vol
pH	3.59
Residual sugar	3.6 g/l
Acidity	5.7 g/l
Wine of origin	Stellenbosch





STELLENBOSCH HILLS

Distinction through diversity

1707 White Reserve 2021

Tasting Notes:

An elegant, voluptuous wine with an aromatic nose filled with stone fruit, honey, zesty citrus, and vanilla oak spice aromas. The palate is elegant, balanced by lively citrus fruit and crisp acidity. Rich, textured, and a lingering finish.

Serve with:

Sushi, fish curry, mussel soup, risotto, grilled chicken and cream-based dishes.

The Harvest:

All the components of the blend come from one grower, in the Stellenbosch Kloof area. The grapes were picked at optimum ripeness to ensure that the best qualities of the cultivars are represented in the final blend.

In the Cellar:

Every individual component was matured on the lees in 300 liter French oak barrels for 10 months. Batonage took place every two weeks. The three components were blended before bottling.

Ageing Potential:

2 to 3 years.

Blend:

70% Chardonnay, 20% Semillon, 10% Viognier

Technical analysis:

Alcohol	14.27% Vol
pH	3.55
Residual sugar	2.2 g/l
Acidity	5.6 g/l
Wine of origin	Stellenbosch





STELLENBOSCH HILLS

Distinction through diversity

1707 Red Reserve 2020

Tasting Notes:

A full-bodied, seamless blend boasting an abundance of dark berry fruit, plums, dark chocolate, and hints of black pepper and cigar box aromas. The structure is well-balanced with juicy, yet firm tannins. The tannin structure is mid-palate focused and the wine has a long lingering finish.

Serve with:

Best enjoyed with red meats, whether grilled, roasted, or smoked as well as creamy dishes and a variety of cheeses.

The Harvest:

All the components for this blend were selected from one grower, located in the Vlottenburg ward. The grapes were hand-picked at optimum ripeness to ensure that the best qualities of the cultivars are represented in the final blend.

In the Cellar:

All components were aged individually in new oak barrels – 40% American oak and 60% French oak – for 18 months. Malolactic fermentation took place in barrels. Ageing potential is 8 to 10 years.

Blend:

50% Shiraz, 20% Cabernet Sauvignon, 20% Merlot, 10% Petit Verdot

Technical analysis:

Alcohol	14.75% Vol
pH	3.61
Residual sugar	3.8 g/l
Acidity	6.4 g/l
Wine of origin	Stellenbosch

