

WINE LIST

Thank you for choosing 9th Avenue Bistro

Our wine list has been carefully selected, however if you wish to bring your own wine our corkage policy is R45 per standard bottle. For more information on our wines please ask your server or consult the back of the list. We also have Platters guides available on request.

WINES BY THE GLASS

WHITES

2011	ZEVENWACHT BOUQUET BLANC (semi-sweet)	30
2011	BRAMPTON ROSÉ	30
2012	CAPE POINT S.T. SAUVIGNON BLANC	30
2011	WELTEVREDE VANILLA CHARDONNAY	32
2011	KLEINE ZALZE CHENIN BLANC ½ bottle	58
NV	VILLIERA BRUT TRADITION MCC ½ bottle	115

REDS

2009	BARTINNEY NOBLE SAVAGE - Cab 70% / Merlot 30%	33
2010	KLEINE ZALZE MERLOT	33
2008	BACKSBERG MERLOT ½ bottle	85
2009	KLEINE ZALZE SMV BLEND ½ bottle	85

BLENDING WHITES AND OTHER VARIETALS

2011	ZEVENWACHT BOUQUET BLANC (semi-sweet)	89
2011	BRAMPTON ROSÉ	89
2008	STONEHILL DRY CABERNET ROSÉ	99
2010	HARTENBERG RIESLING	122
2011	HAUTE CABRIÈRE CHARDONNAY / PINOT NOIR	145
2010	DE GREDEL WINIFRED Viognier / Semillon / Chard	174
2011	ABINGDON VIOGNIER	215
2009	KWV "THE MENTORS" Sauvignon Blanc / Semillon	225
2010	SEQUILLO Chenin / Grenache / Roussanne...	295

CHARDONNAY

2011	WELTEVREDE VANILLA	96
2010	JOURNEY'S END HAYSTACK	135
2010	ABINGDON	215
2010	UVA MIRA	335
2009	ATARAXIA	360

CHENIN BLANC

2011	DARLING CELLARS (Bush Vine)	89
2010	POST HOUSE	140
2010	KEN FORRESTER (Wooded)	145
2010	RAATS ORIGINAL	190

SAUVIGNON BLANC

2012	CAPE POINT SPLATTERED TOAD	89
2010	HARTENBERG	127
2011	THELEMA SUTHERLAND	155
2011	SPRINGFIELD LIFE FROM STONE	182
2010	CONSTANTIA GLEN	190
2011	IONA	198

SOUTH AFRICAN BUBBLY

NV	JC LE ROUX LE DOMAINE	98
NV	MÔRESON MISS MOLLY MCC	150
2008	KRONE ROSÉ CUVÉE BRUT	250
NV	COLMANT BRUT RESERVE	350
2006	CEDERBERG BLANC DE BLANC	420

IMPORTED WINE SELECTION

CHAMPAGNE & SPARKLING WINES

NV	ROSÉ GLAMOUR VINO FRIZZANTE	185
NV	TORREORIA BRUT CAVA	210
NV	BONNAIRE BRUT CHAMPAGNE	375
NV	MOËT ET CHANDON	899
NV	VEUVE CLICQUOT	955
NV	BILLECART-SALMON BRUT ROSÉ	1400

INTERNATIONAL WHITES

2010	CASSILERO DEL DIABLO CHARDONNAY	160
<p>From the legendary Chilean Wine estate, this Chardonnay is grown in the Casablanca Valley with a fresh breeze from the South Pacific. Expect green pear with a medium body & dry finish</p>		
2009	LES VIGNES DE BILA-HAUT	194
<p>A Côtes du Roussillon from the Languedoc region, expect elegant citrus & smoky notes. Great freshness & acidity is brought by a blend of Grenache Blanc, Grenache Gris and Macabeu.</p>		
2009	BELLERUCHE CÔTES-DU-RHÔNE	215
<p>From M Chapoutier this wine estate has been present in The Rhone Valley since 1808. Expect the unexpected from this hand harvested fresh and well balanced white. Notes of white fruit, beeswax, honey and a hint of almond.</p>		
2007	KORU SAUVIGNON BLANC	400
<p>This stunning handmade Sauvignon Blanc comes from a single hectare in New Zealand's famous Marlborough Wine region. Flavours of lime, grapefruit, ripe gooseberry, passion fruit & kiwis. A must for Sauvignon Blanc lovers.</p>		

INTERNATIONAL REDS

- 2010 CASSILERO DEL DIABLO CARMENÉRE 170
A typical Carmenere from Chile with tropical fruit like plums, blackberries with a touch of spice. The tannins are polished with a medium body at the end. Aged in American Oak for 8 months.
- 2008 CALISSANO BARBERA D'ASTI 210
A classic Barbera from the region of Garantita, this wine has delicious blueberry, strawberry and dark cherry notes
- 2008 BELLERUCHE CÔTES-DU-RHÔNE 215
From M Chapoutier this is a perfect balance of natural fruit. Structure from the Grenache & spices and gentle tannins from the syrah.
- 2008 FATTORIA CHIANTI RUFINA BASCIANO 245
A blend of Sangiovese and Colorino grapes from the heart of the Chianti Rufina area in Tuscany. This is a full and round wine with good tannic structure, intense Cherry & violet bouquet.
- 2010 VINA COBOS FELINO MALBEC 337
From the Mendoza region in Argentina. A potent Malbec with aromas of smoke & leather. Well balanced with flavours of pepper, cola & blackberries. Smoother than complex, long & creamy.
- 2004 SIERRA CANTABRIA RIOJA GRAN RESERVA 600
This wine originates from San Vicente de la Sonsierra, La Rioja, Spain. Expect a spicy & vanilla nose with a plum fruit palate & lemon-squirt acidity adding to structure to "sweet" oak & fruit.

RED WINES

BLENDING REDS AND OTHER VARIETALS

2009	BARTINNEY NOBLE SAVAGE Cabernet / Merlot	98
2010	POST HOUSE BLUISH BLACK Shiraz / Pinotage	105
2009	TERRA DEL CAPO SANGIOVESE	140
2007	RAKA QUINARY Cab / Cab Franc / Merlot	187
2009	ADORO - NATURAL SWEET Mourvèdre (500ml)	195
2009	RUPERT & ROTHCHILD CLASSIQUE Bordeaux Blend	199
2009	SARONSBURG PROVENANCE ROOI Bordeaux Blend	230
2009	STEENBERG NEBBIOLO	290
2008	BOUCHARD FINLAYSON HANNIBAL Sangiovese/P. Syrah	355
2008	DE TOREN FUSION V Bordeaux Blend	550
2004	MEERLUST RUBICON Bordeaux Blend	585
2006	WATERFORD THE JEM Cab/Shiraz...	998
2006	RUST & VREDE 1694 Shiraz/Cab	2230

SHIRAZ

2007	TAMBOERSKLOOF SYRAH	220
2007	HARTENBERG	275
2008	WATERFORD KEVIN ARNOLD	335
2006	LUDDITE	400
2009	BOEKENHOUTSKLOOF SYRAH	488

PINOT NOIR

2009	NEWTON JOHNSON FELICITY	145
2009	WHALE HAVEN	228
2009	PAUL CLUVER	320

MERLOT

2010	KLEINE ZALZE MERLOT	98
2009	BACKSBERG	160
2008	DE GRENDEL	190
2006	EAGLE'S NEST	235
2006	ANTHONIJ RUPERT MERLOT	670

CABERNET SAUVIGNON

2009	GLEN CARLOU	185
2010	SPRINGFIELD WHOLE BERR	225
2008	THELEMA	385

PINOTAGE

2011	DIEMERSFONTEIN	172
2007	MARTIN MEINERT PRINTERS INK	210
2009	BEYERSKLOOF RESERVE	230
2003	GRANGEHURST	250

AFTER DINNER DRINKS

DESSERT WINES

	JORDAN MELLIFERA	38
	MULLINEUX STRAW WINE	48
	KLEIN CONSTANTIA VIN DE CONSTANCE	70
2009	ADORO MOURVÉDRE (perfect with cheese) (500ML)	195

'PORT'

2008	ALLESVERLOREN VINTAGE	18
	AXEHILL CAPE VINTAGE	20
	BOPLAAS CAPE TAWNY	21

COGNAC

SYDNEY BACK BRANDY	25
HENNESSY V.S.O.P.	39
REMY MARTIN V.S.O.P.	39

DIGESTIVES & APERITIFS

JAGERMEISTER	18
GRAPPA DI CHARDONNAY	20
WILDERER RESERVE SHIRAZ GRAPPA	22
DISARONNO AMARETTO	22
FRANGELICO	22
COINTREAU	25
DRAMBUIE	25
GRAND MARNIER	25
PATRON CAFÉ	35
PATRON ANEJO	45
LOVOKA CARAMEL VODKA	25

COCKTAILS

MOJITO	37
COSMOPOLITAN	37
MARGARITA	38
LONG ISLAND ICE TEA	55
GIN OR VODKA MARTINI	37
STRAWBERRY DAIQUIRI	37
VIRGIN DAIQUIRI	27
BLOODY MARY	37
COCKTAIL OF THE DAY	SQ

ARTISAN BEERS

ROBSON'S DURBAN PALE ALE	36
Brewed by Shongweni Brewery this Pale Ale has a toffee character with a hint of spice	
ROBSON'S EAST COAST ALE	36
A Golden Ale with a crisp palate, good citrus and bitter hop bite.	
BREWERS & UNION KREECHER	32
A deep golden lager, full-bodied and malty with hints of apple and honey on the palate.	
BREWERS & UNION STEPH WEISS	42
Delicate & creamy wheat beer in traditional unfiltered Bavarian Weiss. Try with fish & salads.	
BREWERS & UNION BERNE	42
Wholesome & buttery with hints of caramel and bready malt. Good with lamb, tuna & Carpaccio.	
BREWERS & UNION UNFILTERED LAGER	42
Unfiltered, unpasteurized with phenomenal body & freshness. To be drunk with spicy foods.	
BREWERS & UNION DARK	42
A light bodied yet dry, complex hop & roasted Malt flavours. Best served with Steak & chicken.	

FURTHER INFORMATION ON THE VARIETALS WE STOCK

WHITES

SAUVIGNON BLANC

Prefers cooler climates and some brilliant examples are produced around the Cape. This wine is enjoyed young and crisp and is aromatic with high acidity and if left too long the freshness fades without the added complexity. Usual flavours range from gooseberry, green pepper, guava and straw to citrus, asparagus and grass. Sauvignon Blanc provides excellent companions to salad, seafood and Thai dishes.

CHARDONNAY

Is the most popular of all white grape varieties although not the most widely planted variety in the world. The original fame of Chardonnay comes from its success in the Burgundy and Champagne regions in France. In SA we produce 3 styles of Chardonnay; the first is un-oaked in which the grape prefers cooler climates and develops less acidity than sauvignon blanc, yet it is light, crisp and appley. The second is lightly wooded and goes well with richer foods, and the third style is full-bodied and “fat”, with tropical lushness and butterscotch richness. Chardonnay takes well to oak, and also ages well in the bottle. It matches very well with Chicken and rich dishes that incorporate butter and cream. Most Chardonnays lack the acid to match well with seafood unlike Sauvignon blanc or Rieslings. Key flavours are Melon, butter, apple, vanilla and biscuit.

CHENIN BLANC

Is a white grape that is commonly grown in the Loire Valley in France, in California and in SA and is our most widely planted grape variety. It produces white wines that are fragrant, high in acid and can range in style from dry to very sweet, depending on the wine maker. Due to high acidity in wines made from Chenin Blanc they tend to age well and the grape is also used to make sparkling wines of notable quality. Chenin Blanc is known elsewhere as Pineau de la Loire and in South Africa it used to be called Steen. Key flavours in dry Chenin Blanc include: lemon, almond, green apple and guava. In sweet: honey, spice and beeswax. Try the Mullineux straw wine which is made from 100% Chenin Blanc Grapes.

VIIGNIER

Viognier is traditionally associated with Northern Rhone in France – partly Condrieu and is not widely planted elsewhere in the world. It is similar to Gewürztraminer because of its aromatic and slightly floral qualities and its popularity has increased since the 1980s. It is most often associated with peach and apricot flavours with hints of blossoms or flowers. A certain toastiness and complexity can also be found when the wine has been wooded. Viognier pairs with food containing ginger and five-spice, and matches chicken, fish and creamy, reduced sauces. Try our Abingdon Viognier from KZN's only wine estate, in the Natal Midlands.

RIESLING

Riesling is considered one of the noble grape varieties for wine making. Grown widely in Alsace and on the banks of the Rhine, it is uncommon in Cape and produces wines of high acidity and elegance in very cool growing conditions. It usually shows fresh fruit flavours and zesty character and has the ability to produce wines that vary from bone dry to very sweet, but is usually produced in dry or semi-dry styles. It has perfumed aromas of peach and honeysuckle with a palate of pear, apricot, nutmeg and cream. Try the Hartenberg Riesling on our list.

SEMILLON

A versatile grape that produces lush, fresh fruit flavours, which match beautifully with lobster, creamed pastas and spiced dishes. It is used to create excellent individual wines in Australia. Semillon originated in France, where it is often blended with Sauvignon blanc and barreled to produce a fine dry Bordeaux. Semillon ages well and is great with chicken, seafood and stews. Often referred to as the ultimate food wine!

REDS

GRENACHE

The world's second most widely planted grape variety, originating in the Northern Provinces of Spain before spreading to Rioja and Navarre. It has subsequently been planted extensively both North and South of the Pyrenees, notably in Roussillon. It is distinctive for black pepper, spice, cloves, nutmeg and cinnamon. Grenache can be quite tannic, with a lean mid palate. The leanness of the wine can make it a good partner to spicy, fatty lamb dishes and other rich Middle Eastern & Mediterranean foods. A good example on our list is the Belleruche Côtes-Du-Rhône which is a blend of Grenache and Syrah.

MOURVÉDRE

Mourvèdre is one of the better travelled of France's vines and is sometimes called Mataro or Manstrelle, The Spanish towns of Murviedro and Mataro, near Valencia and Catalonia respectively, have each been cited as the original home of this vine. The vine has, nevertheless, been planted in the south of France for at least four centuries. The wine produced from Mourvèdre can be heady stuff as it is picked as ripe as possible; consequently the alcohol can be high. It is known for its big tannins and has an almost gamey flavour when young. The lighter blends will complement curries and meat Carpaccio's. A Shiraz/ Mourvèdre blend will go well with Oxtail, pepper steaks and venison. The Mourvèdre on our list is Adoro and is a natural sweet red and goes perfectly with cheese. We also stock the Kleine Zalze SMV blend which I recommend with our Pepper Ribeye steak.

SHIRAZ

Also known as Syrah, it is believed to be the oldest varietal, originating from the town of Shiraz nearly ten thousand years ago. Cleopatra is even thought to have enjoyed this age-old wine. It produces dark inky wines that are characteristically aromatic. Key flavours include black fruits, pepper, tobacco, smoke and spice. Heavier foods such as red meats, roast duck and Venison are enhanced when paired with Shiraz.

NEBBIOLO

A native of the north western region of Piedmont, this variety produces some of the best quality wine in Italy with the potential to age well. The name developed from the word nebbia, or fog, which occurs frequently in Piedmont in October during the harvest. Expect blackberry and dark cherry flavours. Although the grapes have a strong tannin structure, there may be plenty of soft ripe tannins on the palate. A full-flavoured excellent food wine complimenting hearty stews, roasts and rich pastas. Good with oily fish such as tuna and yellowtail. Try our Steenberg Nebbiolo.

MALBEC

Although it is one of the five traditional grape varieties for the Bordeaux blend, Malbec is now more associated with Argentina, especially the Mendoza region at the foot hills of the Andes. It is a rich and velvety, lush-textured, robust and plummy wine with medium tannins. Malbec is great with beef especially when char-grilled. Try our Vina Cobos Felino Malbec from Mendoza.

CABERNET SAUVIGNON

Known as the grandest of all red wine varieties, it hails from the Bordeaux region of France. The grape prefers warmer climates and gravelly soils, and under the correct conditions can produce outstanding wines that can be kept for many years. Full bodied, deep in colour and high in tannins. This wine offers flavours of blackcurrant, mint, chocolate, cassis and typical herbaciousness. Assertive tannins are evident and together with the good relation to wood this wine improves beautifully with age.

CABERNET FRANC

Ripening earlier than Cabernet Sauvignon, it acts both as a great blender and independent wine. The name used for it in the middle Loire is Breton. It is also grown in California, Argentina, Australia and New Zealand. Flavours are dazzling with lush, ripe berries, framed by elegant oak, vanilla, tobacco and fine leather notes. The tannins are generally smooth and voluptuous, allowing excellent ageing potential. The Raka Quinary is a blend of Cabernet, Cabernet Franc, Merlot, Malbec, Petit verdot.

SANGIOVESE

The name originates from the term Blood of Jupiter. It is the main component in Chianti and is responsible in Tuscany for Brunello di Montalcino and VINO Nobile de Montepulciano. A late ripening grape, Sangiovese grows well in SA, where there is a less chance of the winter cold setting in early. It is light in style and fruity with intense flavours of cherry, plum, herbs and tobacco and is often blended with other wines. Try our Fattoria Chianti Rufina Basciano from Italy or Terra Del Capo from the Cape.

PINOTAGE

A uniquely South African grape varietal, used to be a cross between Cinsault (Hermitage) and Pinot Noir. Although Pinotage has taken some characteristics from its parents it has a personality all of its own with key flavours of; Jam, banana, smoke, earth and cherry. It has recently become popular due the movement of using coffee and chocolate notes such as Diemersfontein Pinotage on our list.

PINOT NOIR

Originating from Burgundy this thin-skinned grape is notoriously temperamental to grow, so much so that it is known as the 'heartbreak grape". Pinot Noir has a bit of an identity crisis in that it is a red grape variety that can present as a white grape. It is silky in texture and light to medium bodied. The key flavours are violets, black cherry and cigar smoke and it can develop a 'barnyard" aroma with age. Pinot Noir is used to make sparkling wines and is often used in white wine blends such as Haute Cabrière. Pinot Noir is also delicious on its own.

RIOJA

Tempranillo is the main grape of Rioja. It is the equivalent of Pinot Noir in France. The region has three classifications of its wine, which helps you understand the quality of the wine. 1. Crianza, loosely translated means nursery. Before it is released the wine must spend one year in a French or American oak in the Bordelaise size barrel, which is 225L.

2. Reserva must spend one year in the barrel and two years in the bottle before it is released. 3. Gran Reserva is made only in the best years and must spend two years in the barrel and two years in the bottle before released. Because of its classifications the wines are produced with a very high standard. On our list we stock the Sierra Cantabria Rioja Gran Reserva.

PORT

Originating in Portugal, port is a sweet, fortified, heavy, flavorful red (sometimes white) wine. In SA we use the name Cape Ruby, Cape Tawny and so on depending on the style of the port. As with Champagne you are forbidden to use the name unless the wine comes from that region. There are five styles of port Ruby, vintage and vintage reserve, late bottled vintage, tawny and white. Port pairs wonderfully with cheese.

BARBERA

Originates in Italy where it is widely grown and enjoys a warm climate. It is medium bodied, low in tannins, firm and fresh with a high acidity. Barbera's natural acidity is valuable when it comes to food and wine pairing matching well with char-grilled foods such as grilled prawns with a squeeze of lemon and tomato based dishes. Try the Calissano Barbera d'Asti with our grilled prawns.

CARMENÉRE

Originating in the Bordeaux region this grape had to be uprooted and moved to Chile (also known as Grand Vidure) as it was almost wiped out by phylloxera and oidium. Carmenère wines are usually deeply coloured and are well structured with smooth, well-rounded tannins, and ripe berry fruit flavours. Try our Cassilero Del Diablo from Chile.

BORDEAUX

Hailing from the Bordeaux region in France this red wine is made by blending a number of different grape varieties namely: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec. The exact proportion of the varieties can vary.