

# Catch 22

BEACHSIDE GRILLE & BAR

FOR THE WINE YOU LOVE



BROWSE OUR CAREFULLY  
CURATED WINE LISTING,  
OFFERING TASTING NOTES &  
PAIRING RECOMMENDATIONS

R45 FOR THE 1ST BOTTLE  
*Corkage:*  
R90 PER BOTTLE  
THEREAFTER



# Bubbly's



## D'ARIA POP SONG *Sparkling Sauvignon Blanc*

REGION: Durbanville Hills

R60 | R280

TASTING NOTES: Plenty of gauva, melon, lemongrass and gooseberry aromas and flavours.

RECOMMENDATIONS: Ideal for anytime, but especially fun-time!



## VILLIERA PEARLS OF NECTAR *Demi-Sec Cap Classique*

REGION: Stellenbosch

R420

TASTING NOTES: Made mostly from Chardonnay grapes enriched by a higher dosage to emphasize the fruit and ensure a slightly sweeter taste, balanced by a racy acidity.

RECOMMENDATIONS: General enjoyment, celebrations or with dessert at the end of a meal



## AURELIA BRUT *Chard-Pinot Method Cap Classique*

REGION: West Coast

R86 | R400

TASTING NOTES: Honey and dried apricot on the nose tumble into a full-bodied palette displaying delicious yeasty biscuit characteristics along a backdrop of balanced acidity.

RECOMMENDATIONS: Like it's West Coast roots it loves anything from the ocean - especially oysters!



## SIMONSIG KAAPSE VONKEL *MCC Brut / Brut Rose*

REGION: Stellenbosch

R480

TASTING NOTES: An elegant light golden hue, sophisticated bubble with delicately persistent mousse, good structure, a lively acidity and crisp dry finish.

RECOMMENDATIONS: This versatile brut perfectly pairs with oysters, sushi, light desserts and any special occasion!



## DID YOU 'NOSE'?

Simonsig Kaapse Vonkel holds legendary pioneering status, being the first bottle-fermented Cap Classique ever released in South Africa back in 1971.



PRICES: 150ML FLUTE | 750ML BOTTLE



# Blush Wines

## MASON ROAD SERENDIPITY *Syrah-Grenache Noir-Cinsault*

REGION: Paarl

R90 | R250

**TASTING NOTES:** Provence-style rosè with a pale salmon hue. Fragrant floral notes unspool into a generous red berry palate, lifted with refreshing watermelon and keenly balanced lemon acidity; all held together in a fine-bone structure imbued by old oak ageing.

**RECOMMENDATIONS:** This rosè can stand up to a bit of spice. Pairs perfectly with grilled prawns, so go for Spanish or Saucy-Style Prawns!

## GROOT PHESANTEKRAAL *Syrah Rosè*

REGION: Durbanville

R80 | R220

**TASTING NOTES:** Vibrant blush hue with ripe strawberry on the nose. Beautiful red fruit appears on an elegant palate with a well-integrated saline finish.

**RECOMMENDATIONS:** Ideal dishes include fresh mint, soft cheese and rich, creamy seafood dishes.

## LIEVLAND LIEFKOOS *Syrah-Mourvedre-Cinsault*

REGION: Stellenbosch

R410

**TASTING NOTES:** Three-time 'Rosè Of The Year' award-winning Provence-style rosè delights with a pale salmon hue and aromas of hibiscus and rose petals following through to a refreshingly dry palate of raspberry and glazed cherry, with a hint of citrus peel and fynbos. Extended lees contact gives the wine texture and richness.

**RECOMMENDATIONS:** Perfect with raw or seared salmon.

# Sauvignon Blanc

## DURBANVILLE HILLS

**REGION:** Durbanville Hills

**R80 | R240**

**TASTING NOTES:** Tantalising, zesty lime accompanied by blackcurrant and pink guava that lingers, ending with mouthwatering acidity.

**RECOMMENDATIONS:** Lightly-grilled linefish or that Cape icon - fried Fish & Ships!



## FRYER'S COVE DORINGBAY

**REGION:** Doringbaai, West Coast

**R88 | R250**

**TASTING NOTES:** Fresh, crisp and full of tropical fruits like passionfruit. Grassy, ripe and tangy with a hint of minerality - the hallmarks of a West Coast cool-climate wine.

**RECOMMENDATIONS:** Green vegetables, oysters, delicate fish and mild vinaigrettes.



## KLOOVENBURG

**REGION:** Riebeeck-Kasteel, Swartland

**R 88 | R250**

**TASTING NOTES:** Awakens bright aromas of tropical fruit like passionfruit and banana with a palate that follows-through to a medium-bodied feel of crisp acidity to ensure a refreshing, zesty wine.

**RECOMMENDATIONS:** Pairs well with sushi, seafood and grilled chicken.



## NEWTON JOHNSON

**REGION:** Hemel-en-Aarde

**R100 | R290**

**TASTING NOTES:** Quartz and sandstone soils high on the vineyard slopes provide clear, mineral and bright flavours to the wine. Distinct perfumed wafts of lime blossom and fynbos broaden into generous apricot. Generous texture with weight and persistence is counter balanced with bracing acidity and lemon drops lingering in the finish.

**RECOMMENDATIONS:** Pairs well with seafood, light chicken dishes and mildly spicy dishes. Give it a go with Salt & Pepper Goujons.



## DID YOU 'NOSE'?

*Fryer's Cove Winery, built in an old crayfish factory, not only holds the title of the smallest wine ward, but also boasts the closest vineyards to the sea, in Southern Africa!*



# White Blends & Off-Dry

## CEDERBERG BUKKETRAUBE

**REGION:** Cederberg

**R99 | R285**

**TASTING NOTES:** A perfumed nose of peach, white blossom & dried apricot. Rich, opulent, mouth-coating flavours on the palate wrap your sense into exotic tastes delivering delicate sweetness and a clean finish.

**RECOMMENDATIONS:** This off-dry pairs beautifully with sticky Asian glazes of teriyaki, soy and sesame. Experiment with pairing with our Panko Salmon Bao Buns.

## VILLIERA JASMINE *Muscot - Riesling - Gewurztraminer*

**REGION:** Stellenbosch

**R85 | R230**

**TASTING NOTES:** A floral, slightly spicy blend which is fresh, light and slightly sweet, but complex enough to pair with food.

**RECOMMENDATIONS:** Evocative floral blend pairs with fusion and slightly spicy flavours such as our signature litchi & lemongrass Cingalaise curry sauce or a Sweet & Sour Winter Bowl!

## NOBLE HILL ESTATE RESERVE WHITE *Arenache Blanc - Marsanne - Chenin Blanc - Viognier*

**REGION:** Simonsberg

**R105 | R300**

**TASTING NOTES:** Each component brings a layer of complexity and nuance to the wine. Dried apricot and pear aromas, an unctuous palate and balanced acidity with a complex mineral flavour.

**RECOMMENDATIONS:** Enjoy with rich fish, shellfish, poultry and spicy dishes...why not enjoy alongside Maputo Prawns or one of our signature curries?

## SPRINGFIELD MISS LUCY *Sauv Blanc - Semillon - Pinot Gris*

**REGION:** Robertson

**R370**

**TASTING NOTES:** Bursting with citrus pampelmousse flavours and an ample mouthfeel, yet remarkably moderate in alcohol.

**RECOMMENDATIONS:** Created as an ode to the bounty of the sea, this wine turns any fish and seafood pairing into a celebration of the ocean. We suggest a pairing with our Portuguese Sardines.

## WINE

[WAIN] NOUN

The delightful elixir responsible for turning ordinary moments into extraordinary ones. It's a magical potion made from the fermented essence of grapes, carefully crafted to bring joy, laughter, and a touch of sophistication to any occasion.

# Chenin Blanc

## KEN FORRESTER PETIT

**REGION:** Western Cape

**R70 | R195**

**TASTING NOTES:** A youthful fresh wine with quince and pear drop flavours. Good mouthfeel and appetisingly tangy finish.

**RECOMMENDATIONS:** Perfect everyday drinking wine. Serve with all flavoursome, light alfresco summertime meals.

## ALVI'S DRIFT SIGNATURE CHENIN

**REGION:** Worcester

**R215**

**TASTING NOTES:** Beautiful aromas of fresh peach and honeysuckle, accented by a hint of jasmine. The palate bursts with freshness, featuring crisp acidity and vibrant fruit flavours that linger into a fresh, lemony finish.

**RECOMMENDATIONS:** Loves salads and seafood. Its acidity also makes it exceptionally complementary to slightly richer dishes with a touch of creaminess. Try alongside a Captain Roquefort table salad to start.

## M.A.N. FAMILY WINES FREE-RUN STEEN

**REGION:** Cape Coast

**R85 | R230**

**TASTING NOTES:** Made from grapes grown on dry-farmed bushvines, this wine is made using free-run juice, resulting in an intense and pure fruit profile. Peach and apple flavours on the palate are framed by a refreshing acidity, smooth minerality and a full bodied mouthfeel.

**RECOMMENDATIONS:** A fine companion to a wide range of cuisines including shellfish, spicy foods and lean fish.

## KAAPZICHT SONSTEEN *Wooded*

**REGION:** Stellenbosch

**R325**

**TASTING NOTES:** Aromas of grapefruit, almond and orange peel weave a captivating tale with this pale gold wine. Three days of skin contact offers a palate with a dry finish and lively acidity, accented by notes of orange pith and white peach. Nuances emerge with each sip, creating a lasting and unforgettable impression.

**RECOMMENDATIONS:** Pairs great with Spanish Prawns, creamy garlic mussels or go Asian with our Sesame Salmon Bao Buns.

## DID YOU 'NOSE'

Before we knew it as Chenin blanc, we called it Steen, meaning 'stone' in Afrikaans. The name 'Steen' is a South African colloquialism for Chenin Blanc and is deeply rooted in the nation's wine heritage.



# Chardonnay

## HARTENBERG DOORKEEPER *Unwooded*

REGION: Stellenbosch

R85 | R240

**TASTING NOTES:** Younger, modern and upfront wine style with an enticing bouquet of ripe fig and juicy pear. On the palate zesty lemon inter-twines harmoniously with succulent peach and a lively herbal complexity resulting in a balanced and invigorating experience that lingers elegantly on the finish.

**RECOMMENDATIONS:** For the effortlessly cool guy or gal - pair with Prawn Poppers, Loaded Fries or Chilli Crusted Calamari...bring it on!

## DE WETSHOF LIMESTONE HILL *Unwooded*

REGION: Robertson

R95 | R275

**TASTING NOTES:** Offers impeccably pure, refreshing apple, peach and lemon fruit, a lovely leesy richness of texture, and a nutty, chalky, fruit-filled finish of imposing length. Understated, less tropical with more finesse.

**RECOMMENDATIONS:**

As a culinary companion, Limestone Hill is superb with oysters, cream-based sauces and lightly spiced dishes.

## ZEVENWACHT *Wooded*

REGION: Polkadraai, Stellenbosch

R108 | R310

**TASTING NOTES:** Superb and distinctive aromas of citrus and pear with a subtle oak aroma of caramel and roasted almonds. The palate is a rich and refreshing combination of lime-citrus and white pear flavours. Classically dry, yet luxuriously silky with superb viscosity and length

**RECOMMENDATIONS:** Delicious with rich seafood and creamy dishes. A great food wine for you to be creative with.

## CHAMONIX GREYWACKE *Wooded*

REGION: Franschhoek

R450

**TASTING NOTES:** Multi-layered aromatic profile, complex citrus notes and ripe pear complemented by a subtle nutty nuance, giving the wine a refined character. On the palate, the wine delights with its elegant structure and a crisp finish. 12 Months of French oak maturation adds further complexity to the wine.

**RECOMMENDATIONS:** The perfect companion to grilled fish, seafood, poultry, or mild cheese. Enjoy it with a special meal or simply on its own for a moment of elegant indulgence.

# Cabernet Sauvignon

## DARLING CELLARS TERRA HUTTON

**REGION:** Darling

**R85 | R230**

**TASTING NOTES:** A typically Darling, fruit driven Cab, with a dark intense colour. Blackcurrant, cherry tobacco and dark chocolate on the nose. A complex palate gives way to a lingering finish making this Cabernet Sauvignon a great wine to enjoy with food.

**RECOMMENDATIONS:** Ideal partner to a flame-grilled beef steak.

## M.A.N. FAMILY WINES OU KALANT

**REGION:** Cape Coast

**R85 | R230**

**TASTING NOTES:** A lovely mix of new world fruitiness and old world elegance. Bold and juicy with aromas of mint and pencil-shavings, cigar box and dark cherries, followed by cassis and red-currant fruit flavours on the palate. Ends with silky tannins and a long finish.

**RECOMMENDATIONS:** Pair with a Sesame Beef Winter Bowl or if you're in a non-meat mood pair with Submerged Mushroom Sub.

## ANURA

**REGION:** Simonsberg, Paarl

**R90 | R255**

**TASTING NOTES:** A rich, ripe, full Cab Sauv with plenty of dark fruit, plums and black currant flavour. Restrained use of French oak contributes a spicy, toasty, cigar box character to the wines mid palate and finish.

**RECOMMENDATIONS:** Paired beautifully to grilled red meats, mature cheese and spicy tomato bases such as our Sexy BBQ or Maputo sauce.

## SPRINGFIELD WHOLE BERRY

**REGION:** Robertson

**R460**

**TASTING NOTES:** A lovely velvety wine with softer tannins, earthy notes and flint. Distinguished attack in the flavour with lots of fruit in front, remarkable juiciness and long complex finish. This traditional wine is unfiltered and unfined, which may deposit sediment

**RECOMMENDATIONS:** Bring on flame-roasted flavours and blue cheese or else just a delight on its own! Play it cool paired with our Big Blue Burger - pure beef, grilled back bacon and creamy blue cheese.

*"The best way to learn about wine is  
...to drink it"*



SCAN  
ME

Sign up to our  
**CATCH 22 E-MAILER**  
to receive info on a variety of  
in-house events, incl our  
Wine Sippers Club and Sip & Paint  
experiences hosted out of season.



# Red Blends

## DOOLHOF *Malbec - Merlot*

REGION: Limietberg

R90 | R260

**TASTING NOTES:** Aromas of sweet spice, black cherries, and plum with subtle hints of cedar. The palate pleases with soft, juicy tannins which are well balanced to offer all-round balance and finesse with a lingering finish.

**RECOMMENDATIONS:** Lekke with a herb-infused cheese sauce! For an adventurous pairing go with our vegetarian Mexicauli Bites.

## BOSCHKLOOF *Cabernet Sauvignon - Merlot*

REGION: Stellenbosch

R98 | R285

**TASTING NOTES:** A full-bodied, oak matured red wine with intense deep ruby black colour and a ripe plum, herb, chocolate and toasty oak bouquet. A concentrated middle palate with long after-taste of black - berries and undertones of vanilla, fruit and spice.

**RECOMMENDATIONS:** The wine's boldness makes it a good match for heartier red meats, rich sauces, strong cheeses, earthy mushrooms and dark chocolate.

## HARTENBERG DOORKEEPER SMG *Shiraz - Mourvedre - Grenache*

REGION: Stellenbosch

R320

**TASTING NOTES:** Inviting aromas of ripe black plums and mulberries, accented by hints of aniseed and white pepper. On the palate, it delivers a plush, velvety texture, revealing warm spices of cinnamon and nutmeg intertwined with black cherry, while fine tannins provide structure and allow for a long and satisfying finish.

**RECOMMENDATIONS:** Sip alongside our flame-grilled BBQ Pork Belly Ribs.

## ANTHONIJ RUPERT OPTIMA *Merlot - Cab Sauv - Cab franc - Petit Verdot*

REGION: Franschhoek

R560

**TASTING NOTES:** Complex, nuanced and subtly powerful, nothing is overplayed. Bouquet of fruitcake, cedar, cocoa and a perfumed whiff of dried lavender. Broad, fleshy and succulent with all of that the nose promises being delivered on the palate.

**RECOMMENDATIONS:** Thoroughly gratifying on its own, yet it also provides a superb companion to beef, lamb, complex sauces & mushrooms.

# Merlot

## LEOPARD'S LEAP

**REGION:** Franschhoek

**R68 | R195**

**TASTING NOTES:** A medium- to full-bodied red fruit-driven wine made in a New World style. Rich and ripe tannins give this wine its structure and body. Smooth and soft on the palate ensuring a lingering after-taste.

**RECOMMENDATIONS:** Enjoy with rich, cheesy gratins and flame-grilled steak. The more adventurous can experiment with dark chocolate-inspired desserts.

## JORDAN CHAMELEON *Sulphur-free*

**REGION:** Stellenbosch

**R78 | R215**

**TASTING NOTES:** A well-made wine with sweet berry and dark chocolate notes. Rich and balanced with hints of soft prune and ripe plum. May contain sediment due to no sulphur being added in the winemaking process.

**RECOMMENDATIONS:** An easy-drinking red suits rich beef dishes or enhances the experience of dark chocolate desserts.

## ANURA

**REGION:** Simonsberg, Paarl

**R99 | R290**

**TASTING NOTES:** This complex merlot has intense flavours of ripe blackberry, red berry and blackcurrant. There are hints of mint and violet aromas including subtle tones of dark chocolate and coffee. The wine has well integrated French oak, a smooth palate and a long lingering finish.

**RECOMMENDATIONS:** Pairs beautifully with grilled red meats, rich tomato-based sauces, full-flavored cheeses making it a versatile choice for various meals.

## JORDAN BLACK MAGIC

**REGION:** Stellenbosch

**R540**

**TASTING NOTES:** Black Tourmaline-rich granite darkens the soil, leading to a perfumed, inky wine. Aromas of red plums and dark bitter chocolate. French oak maturation seasons the wine to accentuate the seductive flavours and generous velvety tannins.

**RECOMMENDATIONS:** Sip alongside a Fillet Steak; especially a Fillet Gr'Attitude when it makes a blackboard appearance.



# Pinotage

## KEN FORRESTER PETIT

**REGION:** Stellenbosch

**R68 | R190**

**TASTING NOTES:** Reflects the modern fruit driven wine style that is in huge demand today. Juicy and accessible with a soft palate and delicious fruit concentration.

**RECOMMENDATIONS:** Perfect with almost any happy casual occasion! Go with our Spicy Beef Skewers for a start or a Buccaneer Beef Burger with grilled back bacon and smokey BBQ mayo for a main.

## M.A.N. FAMILY WINES BOSSTOK

**REGION:** Cape Coastal

**R85 | R230**

**TASTING NOTES:** Modern-style wine from dry-farmed bush-vines aka 'bosstok'. The palate is fresh, with well-integrated red berries, nutmeg and vanilla spice. Tannins are soft and plush, and the finish of this medium-bodied Pinotage is smooth and long-lasting.

**RECOMMENDATIONS:** As a true South African, it loves any poultry or meat straight off the flame-grill!

## MELLISH FAMILY VINEYARDS KLIPMYPAD

**REGION:** Durbanville

**R480**

**TASTING NOTES:** The wine is akin to Pinot Noir in body with refreshing acidity and supple tannins giving structure. A minty, herbal note from the stems along with smoke and clove from barrel maturation give the wine a savoury counterpoint to the dark purple fruit. The finish is long, dry and saline in character.

**RECOMMENDATIONS:** Savour alongside our Creamy Pepper Sauce or the Madagascan Green Peppercorn Fillet when featured on the blackboard.

# Pinot Noir

## CHAMONIX FLEDSPAR

**REGION:** Franschhoek

**R480**

**TASTING NOTES:** The bouquet is complex with scents recalling wild berries, spice, sour cherries and mint. On the palate the wine shows a light body with fruit flavours and elegant tannins, leading to a long finish.

**RECOMMENDATIONS:** A flexible wine partner - seared tuna, crumbed chicken or pork ribs make an ideal dinner companion...but best to start with tuna or salmon sushi roses!



# Shiraz



## NICO VD MERWE ROBERT ALEXANDER

**REGION:** Stellenbosch

**R99 | 295**

**TASTING NOTES:** This wine is deep red in colour. Elegant and full-bodied, but not heavy in structure. The palate shows integrated oak flavours with smooth, fine tannins and a fruity finish. Red berry flavours with hints of violets and white pepper. A wine crafted to compliment serious food.

**RECOMMENDATIONS:** This wine generally goes well with poultry, beef or game.



## JOURNEY'S END SPEKBOOM SYRAH

**REGION:** Cape Coastal

**R108 | R310**

**TASTING NOTES:** Versatile, vibrant and medium-bodied wine with hints of cherry, soft prune, blackcurrant and black pepper on the nose. These aromatics then continue into the palate, where blueberry, a hint of roasted, black olives and soft, sweet spice also come to light.

**RECOMMENDATIONS:** We have the perfect counterpart in our Big Fat Greek Lamb Burger featuring in-house made lamb patties and spekboom relish.



## ALLESVERLOREN

**REGION:** Swartland

**R400**

**TASTING NOTES:** An abundance of plums, with faint black pepper, a hint of bacon and cigar box aromas in the background. A rich and full-bodied wine with a good tannin structure and ample ripe fruit flavours.

**RECOMMENDATIONS:** The ultimate pairing to our pepper-crust and brandy-flambèed Flaming Fillet.



Que Syrah Syrah!