



HAZENDAL

ANNO 1699

SENSORY
EXPERIENCE

PAIRING MENU

HAZENDAL SEMILLON/SAUVIGNON BLANC 2018

Corn blini, mango salsa, poached prawn

Tropical flavours from the Semillon/Sauvignon blanc is complimented by the sweetness of the mango and poached prawn. The crisp acidity of the wine extends the experience on the palate.

HAZENDAL CHENIN BLANC 2018

Snoek bon bon, chutney jelly

The subtle sweet and tart flavours of the snoek and apricot chutney is supported by a creamy finish from the Chenin blanc. Turkish apricot flavours from the wine and smokey character of the snoek creates a complex pairing.

HAZENDAL ROUSSANNE 2018

Bresaola, Grilled fine beans,
onion marmalade

Floral notes of violet, citrus blossom and almond from the Roussanne pair perfectly with the nutty notes of the charcuterie. A crisp acidity cuts through the sweet marmalade.

HAZENDAL CHARDONNAY 2018

Savoury calamata olive madeleine,
whipped salted butter and Dalewood
Huguenot cheese

Signature cheese, slow matured for 6 months. The Medium full character with nutty overtones and salty finish of the olive madeleine is supported and lengthened by the buttery, mineral and citrus notes of the Chardonnay.

HAZENDAL SYRAH 2017

Pickled ox tongue with black pepper and
roast pear, horseradish and rocket

The rocket and horseradish enhances the peppery notes of the Syrah whilst the salty savoury character of the ox tongue supports the fresh red fruit on the palate.

HAZENDAL PINOTAGE 2017

70% Dark chocolate gateaux, espresso and
caramel sable, chocolate opaline

Dark chocolate and Pinotage is a delectable combination. The deep chocolate flavours enhance the red currant, raspberry and bramble flavours of the wine whilst a slight fresh minty character evolves.