



Honouring Our Winemasters

The Red Table presents two exquisitely crafted gourmet menus, designed by its Head Chef. A feast for the senses, they are inspired by the extraordinary personalities who shaped Nederburg's reputation, the Heritage Heroes.

The set menus, thoughtfully paired to showcase the five Heritage Hero wines, have been skillfully created to accentuate the subtle nuances of the collection.

Choose between: Four courses - R195, or Five courses - R240



THE YOUNG AIRHAWK

A clear, light green wooded Sauvignon Blanc with a bouquet of green figs, asparagus and minerality. It is fresh, crisp and zesty and is the ideal partner to summer salads, and merges beautifully with our

Green asparagus spears served with griddled flat bread and Hollandaise.



THE ANCHORMAN

Made from Chenin Blanc, the Anchorman is a brilliant wine with a golden hue, reminiscent of apricots and oranges and is a delight when paired with pastas such as our

Homemade ravioli filled with butternut accompanied by burnt sage butter and crispy Parma ham.



THE MOTORCYCLE MARVEL

This Rhône-style blend of Grenache, Carignan and Shiraz is a full bodied dark and intense red wine, and is outstanding when enjoyed with full flavoured dishes such as our

Cape Malayan lentil bobotie spring roll served with tomato salsa.



THE BREW MASTER

A blend of Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc this is a dark, intense red wine with concentrated aromas of dark fruit. Ideal with red meat, it is the perfect accompaniment to our

Lamb cutlet with potato gratin and a Brew Master jus



THE BEAUTIFUL LADY

Light, straw yellow, it is a beautiful wine made entirely from Gewurztraminer, and infused with nuances of rose petals and Turkish delight, and is excellent as an aperitif or partner to fruit flans such as our

Rosewater infused jelly with mandarin and Gewürztraminer custard.