



CHRISTELLE'S

BISTRO

WINE LIST



OLIVEDALE WINES



Olivedale Sauvignon Blanc 295

On sandy soil on the banks of the Breede River, only 45km from the ocean. This Sauvignon Blanc is the first to be picked for the season. Tropical fruit driven, with crisp and fresh granadilla, pineapple, and prickly pear notes.

Olivedale Malbec 325

A struggling vineyard set in very rocky soils with extremely low yields delivering the best fruit. Constantly 50% lower temperatures during the night as during the day. Sweet ripe fruity aromas of mulberry and cherries. On taste the elegant structure is supported by freshness and wood, with leather and tobacco undertones.

Olivedale Shiraz 325

Establishing this vineyard on the ancient rocky riverbed of the Breede River, dating back almost 14million years, was not an easy task, but with dedicated labor this wine resulted in a very terroir driven Shiraz. Sweet ripe fruity aromas of cherries, dark plum and cassis. On taste the elegant structure is supported by wood and white pepper flavor. Time has yet no time set...



CHRISTELLE'S
BISTRO
WINE LIST

JOUBERT-TRADAUW

Joubert-Tradauw Chardonnay 425

French-oak matured for 12 months. Made from delicious fruit grown in the beautiful Tradouw Valley. Elegant and feminine with fynbos floral. Hints of toasted almonds, honey and vanilla. Lively and a full mouth Chardonnay fruit, complemented by citrus burst on finish.
Drink now to 2028.

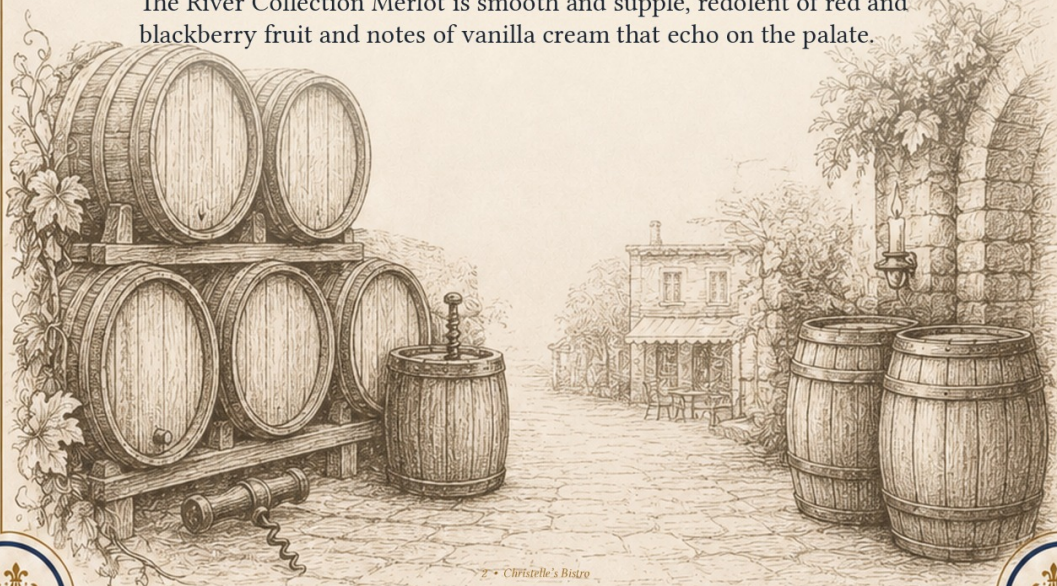
Joubert Tradauw Syrah 495

This is an excellent example of a fresh yet complex Syrah. A full and lively palate with spicy cherry notes and a savoury hint. Earthy mineralogy, soft tannins and good acidity followed by a lingering finish.

Enjoy this wine with friends and family. A versatile wine, its fruitiness and fresh acidity make it a great companion for most food dishes. Try this wine with seared tuna.

Joubert-Tradauw R62 495

The River Collection Merlot is smooth and supple, redolent of red and blackberry fruit and notes of vanilla cream that echo on the palate.



CHRISTELLE'S

BISTRO

WINE LIST

SPRINGFIELD ESTATE

White Wines

Life from Stone Sauvignon Blanc 295

Stones have no flavor that they impart on wine – they simply make the soil less. If there is less soil the vine produces more concentrated fruit, the same happens with old vines, also when vines are planted in high density. As the rock opposes the vine so does a nearby plant; and age limits growth and crop. Life from Stone has the good fortune to have all these 3 concentrating factors in its favor – thus the unmatched complexity of a great wine.

MISS LUCY 295

Sauvignon Blanc, Semillon, Pinot Gris, Sauvignon Gris

Miss Lucy is one of the seven nicknames given to the Red Stumpnose by the fisherman of the Southern Cape. Created as an ode to the bounty of the sea, Miss Lucy is a carefully considered blend that has been over 10 years in the making. Vines were specifically planted, and in a game of trial and error several were uprooted and other replanted in its place. Prior to Miss Lucy's eventual release, came a four year period of experimentation with regards to the blending components and different barrel regimes. What results is a unique blend bursting with citrus pamplemousse flavors and an ample mouth feel.

The perfect partner to a seafood feast, only a salty breeze and a sunny day can improve what is already a perfect match.



CHRISTELLE'S

BISTRO

WINE LIST

SPRINGFIELD ESTATE

White Wines

Albariño 295

Over several years, the single bundle of vines we received from a fellow producer was slowly multiplied until a full vineyard was planted, and the crop it bore did not disappoint the memory of that magical wine we tasted so long ago. Redolent and full bodied with apricot, nectarine and floral aromas, yet with a saline mineralogy and bright acidity, it's a wine that continues to captivate us to this day.

Méthode Ancienne – Chardonnay 590

Springfield Estate Méthode Ancienne Chardonnay is in the ancient style of Burgundy, rarely is this technique with wild yeast and no fining/filtration used in the new world. Thus, a wine of distinctive and classical character, it will develop slowly and is made to last (we hope) a lifetime. Nuances of lime, cointreau and oranges – a big wine with classical character!

RED WINES

WHOLE BERRY CABERNET SAUVIGNON 325

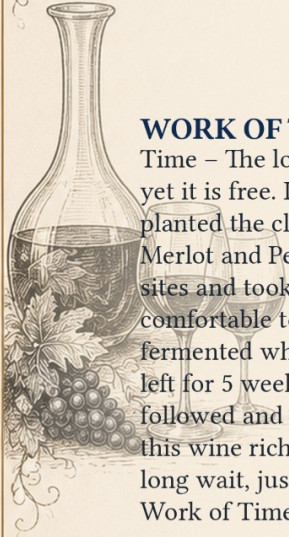
In making our Whole Berry Cabernet Sauvignon we re-enact this lost tradition. The red wine cellar has been carefully designed on a gravity flow system. There are no pumps or crushers, so that the journey of the grape into wine is undertaken in the traditional way. Whole Berry maceration is followed by fermentation with natural yeasts, racking and one year's maturation in oak barrels.

CHRISTELLE'S
BISTRO
WINE LIST

SPRINGFIELD ESTATE

Red Wines

WORK OF TIME 395



Time – The lost element in today’s winemaking, can be so precious – yet it is free. It was our desire to produce a Bordeaux Blend and so we planted the classic varieties of Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot. These vines were planted on carefully selected sites and took 9 years to reach a level of maturity which we felt comfortable to use for the maiden vintage (2001). The grapes were fermented whole with native yeasts (true to our ancient custom) and left for 5 weeks on their skins. A slow 2 years of barrel maturation followed and a further 4 years of bottle maturation. Finally, we released this wine rich, classic and complex from age – of vines and wine. This long wait, justified only by our passion, does bear fruit. It’s called-“The Work of Time”.

THUNDERCHILD 285

This blend is made for free by sympathetic cellars and sold in aid of the children, who today are no longer all orphans but mainly from broken homes. 100% of the grapes for this blend is grown on the orphanage’s grounds and 100% of the profit is donated to the children.

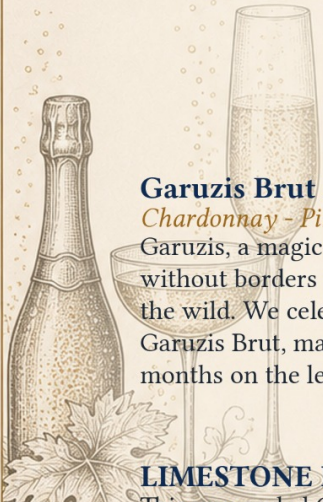




CHRISTELLE'S

BISTRO

WINE LIST



SPRINGFIELD ESTATE

Garuzis Brut MCC 500

Chardonnay - Pinot Noir

Garuzis, a magical place in what is today known as Etosha – then without borders or fences – where our great-grandmother grew up in the wild. We celebrate our heritage, and her free spirit, with the Garuzis Brut, made using the traditional method and aged for 30 months on the lees before degorgement.

DE WETSHOF ESTATE

LIMESTONE HILL CHARDONNAY 295

This unwooded Chardonnay is produced on the higher gravelly Limestone rich slopes of the farm.



CHRISTELLE'S
BISTRO
WINE LIST

DE WETSHOF ESTATE

SAUVIGNON BLANC 285

A fruity, flinty wine, full on the palate, with a subtle ripe fig finish.

CABERNET SAUVIGNON 385

Flavors of soft plum and ripe berry fruit. Smooth tannins and added dimension through careful oak maturation makes this an elegant wine. Ideal with most red meat dishes and casseroles.

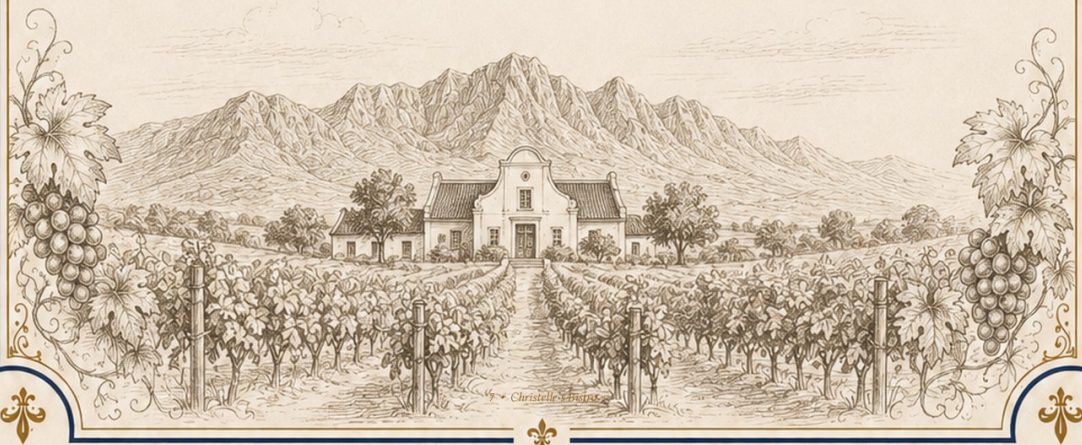
JAN HARMSGAT WINES

Jan Harmsgat Sauvignon Blanc 265

Crisp, fresh, fruit driven style. Green figs, gooseberries, guava. Elegant with a fresh lingering aftertaste

Jan Harmsgat Pinot Noir 265

Light and soft in style red wine, Dark cherries and strawberries, slight Earthiness Soft tannin structure and smooth texture. 3 Months, 225l French oak casks, 4th fill.



CHRISTELLE'S

BISTRO

WINE LIST

LOZÄRN WINES

Here's a vinous story that embraces three continents, yet is firmly rooted in the fertile soils of the Breede River Valley. Lozärn wines, handcrafted on Doornbosch farm, honor's a family matriarch while celebrating a red varietal whose very name evokes images of South American castanets and sambas!

Carmenere Rose 2025 295

Floral notes like rose, complemented by hints of citrus, mingle with subtle spice and red berries on the nose. This wine pairs beautifully with a selection of prosciutto, creamy brie, and a variety of tapas dishes.

Cabernet Franc 2023 495

This wine exudes enticing cranberry and mint notes on the nose. A smooth and elegant palate follows through with flavors of red cherry and cranberry, creating a harmonious and delightful experience.

Carménère Ivan S. 2023 955

Carménère is part of the Bordeaux family of cultivars, but was mistaken to be Merlot up until 1994 in Chile, before it was re-claimed as a cultivar in 1998. A wine to savor and enjoy with good company. With the first swirl of your glass, a beautiful array of cloves, nutmeg, and cocoa intrigues your senses. The palate is treated to vibrant red fruit and a soft umami touch, all presented in a strikingly vivid color. This wine pairs perfectly with leaner meats such as duck or pork, and is beautifully complemented by a delicate cherry reduction.