

WINES & MCC'S (A SELECTION OF OUR FAVOURITES)



Add a bottle of wine or MCC* (sparkling) to pair with your meal or just pre-order a few bottles for us to put in your unit's fridge. Subject to availability. Payment options at the bottom of the last page.

*Méthode Cap Classique (MCC) is the traditional way of making sparkling wine in S.A. according to the old champagne method.



BON COURAGE ANDRÉ'S FAME COLOMBARD – WHITE - R110

A Colombard with concentrated tropical fruits with prominent guava and pineapple. A delightful summer quaffer with a well-rounded mouth feel. Full of flavour, yet light and easy-drinking with a fresh and crisp finish.



BON COURAGE GOOSEBERRY BUSH SAUVIGNON BLANC – WHITE - R120

Tropical guava and ripe tones of passion fruit flavours with hints of gooseberry. It is crisp and dry with mouth-watering tones of passion fruit and tropical flavours.



BON COURAGE CHARDONNAY PRESTIGE CUVÉE – WHITE - R190

The Prestige Cuvée Chardonnay has an intense mouth-feel with flavours of grapefruit, lime, vanilla and butterscotch. This Chardonnay has rich flavours with a long finish expressing characters of crème-brûlée.



NUY -CHANTE DE NUIT – WHITE - R115

Blend of 47,5 % Chenin Blanc; 47,5% Colombar and 5% Ferdinand de Lesseps (table grape). Strong prominent pineapple and tropical flavours lingering on the palate



SPRINGFIELD LIFE FROM STONE SAUVIGNON BLANC – WHITE - R220

Life from Stone derives its name from the incredibly rocky soils in which it is grown. Every year the vineyard battles against nature in order to produce highly concentrated, powerful wines with a flinty, mineral character true to the quartz rock in which it is grown.



BON COURAGE MULBERRY BUSH MERLOT - RED - R115

The Mulberry Bush Merlot has hints of plums and soft tones of black berries. Smooth and well-rounded on the palate, finishing with a complex velvet texture and soft tannins.



BON COURAGE PEPPER TREE SHIRAZ – RED - R190

Ripe red berry fruit reminiscent of spicy plum jam, complimented by pepper and vanilla. Has a full rounded mouth with soft tannins on the palate. Redberry flavours and spice follow through from the nose.



BON COURAGE PINOTAGE – RED - R190

A complex nose of mulberry and plum. Smooth and well-rounded wine with velvet texture and soft tannins.



ROBERTSONS SHIRAZ – RED- R115

A full-bodied wine that shows freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose with lots of brambly red berry fruit, rich mulberry and well integrated vanilla tones



ZANDVLIET MY BEST FRIEND – RED - R105

Cabernet Sauvignon/Shiraz/Pinotage. Aromas of red fruit, plums and spice.



DRIE BERGE MUSCADEL – RED - R115

A well- rounded muscadelle with ripe & raisin muscat flavours. Serve at room temperature on a cold winters day or on crushed ice as a summer aperitif.
Please note that each unit does already contain a small decanter containing muscadelle.

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MIMOSA RESERVE BRUT - R300

100% Chardonnay Brut. Nose filled with citrus and lime. A crisp and creamy palate. Fermented for 4 years with very limited bottles released.



MISS MOLLY MCC BUBBLY - R150

Cream-textured MCC dry sparkling with ripe pineapple, apple & lemon flavours. Also a touch of biscuit. Citrus-lemon and lime, Pineapples and fresh lemon rind. Honey/marmalade with hints of chestnut. 90% Chardonnay & 10% Chenin Blanc.



MISS MOLLY MCC PETITE ROSE - R150

Lively, bright & pretty pink MCC dry bubbly, perfect for picnics. Rose petals & raspberries, strawberry cream-like mousse. Watermelon, fresh strawberries, raspberries, candy floss and Zoo Biscuits.



SILVERTHORN MCC RIVER DRAGON - R275

100% Colambar. Vibrant aromas of chamomile blossom and thatch complimented by a subtle stone fruit and tropical notes.



SILVERTHORN MCC THE GENIE - R300

100% Shiraz. Exotic bouquet of Turkish Delight and rose water. Fresh raspberries and sherbet flavours.



SIMONSIG MCC BRUT - KAAPSE VONKEL - R240

The first South African wine made according to the traditional method, known in S.A. as Méthode Cap Classique. The blend of Pinot Noir (49%), Chardonnay (48%) and Pinot Meunier (3%) spends extensive time on the yeast sediment giving great depth and flavour and a rich yeast character. Aromas of dried apple rings with bubble-wrapped layers of apricot and red cherries.



SIMONSIG MCC ROSE BRUT - R240

Energetic yet delicate and persistent mousse. Aromas of field flowers, red apples and strawberries are followed by hints of lightly baked shortcrust pastry. A refreshing palate of nectarine, cherry and red apple follows. This intensely flavoured, yet delicate Cap Classique has good structure and crisp acidity.

PAYMENT OPTIONS

The cost of items ordered will be written onto an honesty bar form for you; the total of which must be settled before departure OR if the order is received early enough (prior to your arrival), it will be added to the invoice of balances payable for your stay. To settle amounts owing you have the following options:

EFT PAYMENT:

360on62, Investec Bank, Current Account No. 10012305952

(Branch Code: 580105)

Reference: Booking Name & Unit Name e.g. "Smith Nonnetjie"

CREDIT CARD, APPLE PAY, GOOGLE PAY or INSTANT EFT PAYMENT:

Go to this website or scan the QR code: <https://pay.yoco.com/360on62>

Reference: Booking Name & Unit Name e.g. "Smith Nonnetjie"



ORDERING

If you wish to pre-order, please send the details of what you wish to order (and your details) to either:

1. Email: info@360on62.co.za

or

2. Whatsapp: +27 060 609 8834

Alternatively, wines are available for self-help from our communal honesty bar fridges.