

Welcome To:



Here you can:

- meet friends
- have a casual glass
- taste wines
- order sushi
- have a cocktail
- drink a craft beer
- do a pairing
- drink coffee
- attend an event
- host a meeting, function or party
- buy wine to take home
- always discover something new

Trading Hours:

TUESDAY – SATURDAY:

10am – 10pm

SUNDAYS, MONDAYS & PUBLIC HOLIDAYS:

Closed, but open for private event bookings

The Taste Room
WhatsApp channel



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About us:

The Taste Room began its journey in 2014 with a simple but heartfelt dream: to share wines that are a little different, a little unexpected, and full of character. For our first eight years, we focused solely on distributing a small selection of boutique wine farms to a few select outlets in the Eastern Cape, each wine producer chosen for their individuality and the passion behind every bottle.

In 2022, that dream grew into something more tangible when we opened our very first tasting room. It became a space where our clients could finally taste more of these wines for themselves, and where we could bring the stories behind the labels to life - stories of people, places, and passion poured into every glass.

By the end of 2024, our journey led us to the larger space you are sitting in today. This new home allows us to welcome more guests and create even richer, more memorable experiences. Every bottle you see around you forms part of our story and represents our ongoing dream: to share exceptional wines in a beautiful, relaxed setting, surrounded by friends, laughter, and moments that turn into lifelong memories.

Whether you're here to celebrate something special, reconnect with old friends, or make new ones, we hope The Taste Room becomes a small but meaningful part of your own story - **THANK YOU** for being part of ours.

Your support truly means the world to us!
To moments worth savoring – stay curious, sip and enjoy

Janco & The Taste Room Team
'The Taste Room - A place to discover South African Wine'

Wine List & Drinks Menu

We seek out wines you won't find everywhere - from boutique producers and established South African favorites, carefully selected to give you something new to discover - this list has been carefully curated to suit a wide range of tastes and budgets.

We invite you to explore and enjoy the variety available on our wine list and drinks menu, but you can also browse our in-store selection and enjoy any bottle from the shelf.

SERVING SIZES:

	Glass, 187ml		Single, 25ml
	Carafe, 500ml [2.5 - 3 Glasses]		Double, 50ml
	Bottle, 750ml [4 Glasses]		Tasting, 60ml
	Hot Drinks, 250ml 350ml		Cocktails, various

House Wine Selection

*Specially curated 'Taste' House Wine selection of easy drinking affordable, dependable, and versatile wines.
Available for tasting, by the Glass or Bottle*

			
	Tasting	Glass	Bottle
Taste, Sauvignon Blanc	R25	R65	R215
- Tropical flavours and undertones of green fig and gooseberries			
Taste, Chenin Blanc	R25	R65	R215
- Fruity, with flavours of guava and yellow nectarines and crisp acidity			
Taste, Rosé	R25	R65	R215
- Strawberry and candy floss aromas. Juicy fruit yet dry and crisp			
- [Pinotage]			
Taste, Red Blend	R25	R65	R215
- Medium-bodied, with chocolate, spice and red berry flavours. Soft toasty oak			
- [Shiraz Cabernet Sauvignon]			

Our 'Taste' range, produced by Truter Family Wines in Wellington features fresh, fruity, and lively wines, each with its own unique character. The Chenin Blanc is a standout, known for its expressive tastes - a guaranteed crowd-pleaser.

Key characteristics of the Taste range:

- **Fresh and fruity:** The wines are known for their bright, vibrant flavours.
- **Lively and expressive:** They offer a dynamic and engaging drinking experience.
- **Unique attributes:** Each wine in the range has its own distinct characteristics and flavour profile.
- **Crafted with care:** The grapes are destemmed, pressed, and settled before fermentation.

 *At the heart of every bottle lies care and dedication*



**Taste, Sauvignon Blanc
& Chenin Blanc**



Taste, Rosé



Taste, Red Blend

Premium Selection

Below is our seasonal selection of premium wines by Cultivar available for tasting, by the Glass or Bottle
You can also browse our in-store selection and enjoy any bottle from the shelf for sit-down or to take home.

Sauvignon Blanc

Crisp, refreshing white wine known for its higher acidity with grassy and tropical fruit flavors

			
	Tasting	Glass	Bottle
Klein Welmoed, Foothills [Stellenbosch]	R25	R65	R215
- Bright and fresh. Notes of lemongrass and greengage. A touch of Semillon rounds it off with softness			
Vrede en Lust, Anni [Elgin]	R30	R75	R265
- Elegant, balanced and rich in flavours like granadilla, gooseberry and blackcurrant with a cool climate acidity			
Neethlingshof, The Duiker Cadenza - Blanc Fumé [Wooded] [Stellenbosch]	-	R100	R350
- Fresh aroma of gooseberry, pear, guava, lemon curd, elderflower with a touch of vanilla pod. Aged 4 months			

Chenin Blanc

A versatile and fruitier style which is often known for its notes of honey and straw yet with a firm crisp acidity

A.A Badenhorst, Secateurs [Swartland]	R30	R75	R265
- Flinty aromas with honey, orange blossom and white stone fruit notes			
Mullineux, Kloof Street [Swartland]	R35	R85	R315
- Aromas of sun ripened pears and wet granite, the palate has a vibrant acidity – soft & round			
Jason's Hill, Beatrix Reserve [Wooded] [Slanghoek Valley, Rawsonville]	-	R115	R395
- Ripe, pure, concentrated fruit - citrus and lemon. Matured in older Hungarian oak for subtle fullness.			

Chardonnay

A versatile white grape known for its ability to produce a wide range of styles, from lean and crisp to rich and creamy

Weltevrede, Calcrete [Unwooded] [Robertson]	R35	R85	R315
- Unique limestone-rich "calcrete" soils impart a distinct wet-stone, salty minerality and zesty citrus notes			
Thelema, Sutherland [Wooded] [Elgin]	R40	R100	R350
- Pure citrus fruit, creamy oak and a touch of savoriness, 10 months in barrel. 25% new French oak.			
Rustenberg, Stellenbosch [Wooded]	-	R115	R395
- Apricot and Coconut with orange peel, marzipan and sponge cake - Aged for 8 months, 25% new French oak			

White Blends

Made by combining two or more different white grape varieties, creating a unique flavor profile

Groote Post, The Old Man's Blend [Darling]	R30	R75	R265
- Tropical fruit flavours of Guava and white Pear with fresh lively acidity			
- [Sauvignon Blanc Chenin Blanc]			
Vrede en Lust, White Mischief [Elgin]	R35	R85	R315
- Fresh tropical fruit and floral notes with hints of white pear and fruit salad, lightly wooded for complexity			
- [Chenin Sauvignon Blanc Chardonnay Viognier Pinot Gris Riesling]			

Other White Wines

			
	Tasting	Glass	Bottle
De Krans, Premium White Moscato Perlé [Semi-Sweet] [Calitzdorp]	R25	R65	R215
- Sweet floral notes on the nose and ripe stone fruit on the palate with a gentle sparkle.			
Vrede en Lust, Early Mist - Riesling [Elgin]	R35	R85	R315
- Perfumed, with notes of honey, minerals and lingering citrus fruits, fresh and zesty with sweet undertones			
Strandveld, Viognier [Elim]	-	R115	R395
- Juicy stone fruit and refreshing acidity, perfectly balancing richness and freshness. Barrel aged for 9 months			

Looking for something different?
Browse our in-store selection and enjoy any bottle from the shelf

Sparkling Wine & Cap Classique

Cap Classique - South Africa's version of Champagne and other sparkling wines

Boplaas, Sparkling Brut Pinot Noir [Calitzdorp]	R30	R75	R265
- Bouquet of fresh strawberries, raspberries, red cherry aromas and a hint of spice			
Doolhof, Sparkling Brut Chardonnay [Wellington]	R30	R75	R265
- Crisp & fresh with aromatics of white peach and Granny Smith apple			
Van Hunks, Sparkling Chenin Blanc [Coastal Region]	R30	R75	R265
- Bright, crisp, and alive with flavours of fresh pear and apple			
Klein Welmoed, Sparkling Sauvignon Blanc [Stellenbosch]	-	R100	R345
- Aromas of gooseberry, lime, melons, and passion fruit. Traditionally fermented and disgorged after 11 months			
Weltevrede, Philip Jonker - Rosetta Rosé NV, Cap Classique [Robertson]	-	R115	R395
- Premium Cap Classique with a light rose colour, gentle release of bubbles and refreshingly crisp taste.			
- [Pinot Noir Chardonnay]			

DID YOU KNOW:

You can't call sparkling wine "Champagne" in South Africa because "Champagne" is a legally protected geographical indication (GI) reserved exclusively for sparkling wines from the Champagne region of France, under international law and agreements. South African producers use the term *Méthode Cap Classique* (MCC) or just *Cap Classique* (CC) for their high-quality sparkling wines made with the same traditional French bottle-fermentation method, while simpler fizz is just called sparkling wine.

Rosé & Blush Wine

Delicate light-pink, salmon or peach-colored wine made from red wine grapes – ranges from dry to sweet

De Krans, Premium Pink Moscato Perlé [Semi-Sweet] [Calitzdorp]	R25	R65	R215
- Sweet floral notes on the nose and ripe strawberries on the palate with a gentle sparkle.			
Klein Welmoed, Dry Rosé [Stellenbosch]	R25	R65	R215
- Layers of strawberry, melon and fynbos unfold with each sip. A crisp, dry and quietly complex wine			
- [Shiraz Semillon Viognier]			
Vrede en Lust, Jess [Simonsberg Paarl]	R30	R75	R265
- Floral bouquet and aromas of fresh strawberries, raspberries and watermelon. Premium Provence-style Rosé			
- [Pinotage Shiraz Grenache]			

DID YOU KNOW:

Rosé Wine is made primarily from red grapes using a short skin-contact method. After crushing, the grape skins remain in contact with the juice for a brief period (usually 2–24 hours) to impart a pink hue, then the skins are removed, and the wine is fermented like a white wine. This results in a dry to off-dry wine with red fruit flavors and crisp acidity.

Cabernet Sauvignon

Full-bodied red grape variety known for its rich, dark fruit flavors and stronger tannins

			
	Tasting	Glass	Bottle
Bosman, Generation 8 [Wellington]	R25	R65	R215
- Smooth mouthfeel with soft and ripe tannins and a lingering finish of black berry			
M.A.N Family Wines, Ou Kalant [Cape Coast]	R30	R75	R265
- Dark cherries and chocolate, mint, and a hint of cigar box. Plush mouthfeel with silky tannins			
Rustenberg, Stellenbosch	-	R100	R350
- Flavour and aroma of dark berries and tobacco with a well-structured and lengthy palate.			

Merlot

Known for its smooth, medium-bodied flavor profile with notes of ripe fruits and velvety texture

Bosman, Generation 8 [Coastal Region]	R25	R65	R215
- Medium-bodied with an appealing bouquet of ripe cherries and mulberries			
Vrede en Lust, Red Lady [Simonsberg Paarl]	R30	R75	R265
- Aromas of ripe red fruit with notes of plum. Creamy tannins with a rounded finish			
Glenelly, Glass Collection [Stellenbosch]	-	R85	R315
- Beautifully balanced. It displays dark fruit, cherry and chocolate with hints of spicy plums. great complexity.			

Pinotage

Proudly South African red grape variety, known for its fruit-forward, often 'jammy' flavor profile with notes of dark fruit & spice

Beyerskloof [Stellenbosch] [South Africa's most popular classic Pinotage]	R25	R65	R215
- Vibrant red berry and ripe plum flavors, balanced by soft tannins and a fresh, juicy finish			
- Size matters... UPGRADE TO A 1.5L MAGNUM AND SAVE! Best for sharing!	-	-	R350
Doolhof, Mountain Range [Limietberg Wellington]	R35	R85	R315
- A mocha explosion with dark chocolate, rich black fruit, almonds, and black cherries on the nose			
Wildekrans, Estate [Bot River]	-	R100	R350
- Mulberry, plum and hints of mocha embraced by light, sweet, spicy oak with a lingering, dry finish.			

DID YOU KNOW:

Pinotage is South Africa's unique signature red grape, created in 1925 by Professor Abraham Perold, who crossed the elegant Pinot Noir with the hardy Cinsault (then called Hermitage) to combine sophistication with resilience for the hot climate, resulting in a bold, complex wine with berry, earthy, and sometimes smoky or coffee notes.

Shiraz / Syrah

Full-bodied, dry red wine known for its strong fruit flavors and spice notes

Klein Welmoed, Foothills Syrah [Stellenbosch]	R25	R65	R215
- Aged in French barrels for 12 months, this wine is a deep ruby colour and has aromas of dark plum and spice			
Jason's Hill, Shiraz [Slanghoek Valley, Rawsonville]	R30	R75	R265
- Deeply colored red plum, blackberry, and currant fruit flavours with smoky and earthy spiced notes			
Vrede en Lust, Lady J Syrah [Simonsberg Paarl]	-	R100	R350
- Ripe blackberries, dark plums, and black cherries, accented by notes of black pepper, cloves, and sweet spices			

DID YOU KNOW:

Syrah and Shiraz are the same grape variety, but the name used often reflects the wine's origin and style. Syrah is the name traditionally used in France and other regions that follow a more classic lighter-bodied style, elegant wine with fine tannins. Shiraz is the name primarily associated with Australia and other New World wine regions, producing bolder, fruit-forward wines with higher alcohol content.

Red Blends

Made by combining two or more different red grape varieties, creating a unique flavor profile



Chamonix, Rouge [Franschoek]	R30	R75	R265
- Blackcurrant, with red berries, spices, and vanilla. Full, round, and smooth			
- Bordeaux-style blend [Petit Verdot Merlot Cabernet Sauvignon Malbec]			
De Krans, A Twist of Fate [Calitzdorp]	R35	R85	R315
- Juicy plums, rose petals and black cherries. A bright and fresh palette, brimming with vibrant red fruit			
- Portuguese blend [Tinta Barocca Tinta Amarela]			
Beyerskloof, Synergy [Western Cape]	-	R85	R315
- Dark fruit and spicy aromas upon entry. Well-balanced with soft round tannins and a pleasant finish			
- Cape blend [Pinotage Merlot Pinot Noir Shiraz Cabernet Sauvignon Cinsault]			
Vrede en Lust, Ella [Simonsberg Paarl]	-	R100	R350
- Aromas of violets, concentrated red fruit followed through with a soft, juicy palate and well-rounded tannins			
- Rhône-style blend [Grenache Shiraz Viognier]			

Other Red Wines

Jason's Hill, Cinsault [Unwooded Slanghoek Valley, Rawsonville]	R25	R65	R215
- A wine that is just as floral as it is fruity. Characters of raspberries, red currant, cherry, and violet			
Thelema, Sutherland - Grenache Noir [Elgin]	R30	R75	R265
- Red cherry and raspberry aromas on the nose, supported by subtle hints of white pepper and dried herbs			
Rustenberg, Stellenbosch - Malbec	R35	R85	R315
- Purple hues with dark fruit flavours like plum, blackberry along with pepper & tobacco			
Ataraxia, Young Blood - Pinot Noir [Hemel-en-Aarde]	-	R100	R350
- Cherries, wild strawberries, and a touch of spice, all wrapped in both elegance and drinkability			

Fortified Wines

It is wine with a distilled spirit (usually grape brandy) added, increasing its alcohol content and preserving sweetness

De Krans, Cape Ports [Calitzdorp]			
- Cape Ruby. Ripe fruit flavours, supple tannins, spice and hints of oak	R25	-	-
- Cape Vintage. A dark port, with flavours of cherries, plum & blackberries	R35	-	-
- Cape Tawny. Beautiful golden-brown colour and nutty, fruitcake flavours	R45	-	-

Grape Juice & Non-Alcoholic Wine

Babylonstoren, Vonkel Druiwesap	-	R65	R215
- A premium light and crisp grape juice with tropical fruit and melon flavours. Slightly off dry			
Van Hunks, Non-Alcoholic Sparkling White [<0.5% Alcohol]	-	R65	R215
- Crisp apple, juicy pear, and a flash of citrus blossom			
Van Hunks, Non-Alcoholic Sparkling Rosé [<0.5% Alcohol]	-	R65	R215
- This salmon-pink sparkler delivers summer fruits like strawberry and plum			

Keep an eye on our monthly calendar filled with exciting events and experiences

You can also follow us on social media to stay up to date

We also have a WhatsApp channel which you can join

Beers, Ciders & Spirit Coolers

Castle [Lite Double Malt Free 0.0%]	R45
Heineken [NRB]	R45
Windhoek, Draught	R45
Car Park John [Amber Ale]	R45
Corona Extra	R45
Craft Beer Selection – Ask your server for available flavors	R45
Savanna [Dry Light]	R45
Jane Doe [Hard Lemonade]	R45

Gin

Belgravia, Pink Gin	 R20	  R40
Bulldog [London Dry]	R30	R60
Boplaas, 8 Citrus Small Batch Craft Gin	R35	R70

Brandy

KWV, 3YO & Coke Special	-	R50
KWV, 5YO	R20	R40
Klipdrift, Premium	R30	R60
Boplaas, Carel Nel 5-Year-Old Reserve	R30	R60
Boplaas, 8-Year-Old Potstill Reserve	R45	R90
Boplaas, 12-Year-Old Potstill Reserve	R85	R170

Whisky

Jack Daniels [Tennessee Whiskey]	R25	R50
Jameson [Original Tripple Distilled]	R30	R60
Johnnie Walker, Black Label	R30	R60
Boplaas, 5-Year-Old Small Batch Single Grain [Brandy Cask Finish]	R30	R60
Boplaas, 6-Year-Old Small Batch Single Grain [Tawny Port Cask Finish]	R50	R100
Boplaas, 8-Year-Old Small Batch Single Grain [Virgin Cask Finish]	R90	R180

Vodka

Absolut	R25	R50
Skyy	R25	R50

Rum

Captain Morgan, Spiced	R25	R50
Captain Morgan, Black	R25	R50
Boplaas, 7-Year-Old Small Batch [Port Cask Finish]	R50	R100

Liqueurs & Aperitifs

Amarula Cream | Kahlua [Coffee Liqueur]



R30 -

Jägermeister



R35 -

Rocco Torro Agave Spirit, Silver



R35 -

Rocco Torro Agave Spirit, Gold

R35 -

Rocco Torro Agave Spirit, White Chocolate

R35 -

Espolòn Tequila [Blanco | Reposado]

R50 -

Cocktails & Mocktails



Babylonstoren, Bitterlekker - Bittersweet herbal notes, blood orange, grapefruit and orange peel

- **Bitterlekker Mocktail**, served with **Soda Water**
- **Bitterlekker Spritz**, served with **Sparkling Wine**

R65 -

R75 -

Just Short, Mocktails

- **Mo-Yeet-Oh** [Mint, Lime Leaf, Tropical Tea, Orange Blossom & Sea Salt]
- **Paloma Spritz** [Grapefruit, Vanilla & Pink Peppercorn]
- **Sweet Nothing** [Sugar Snap Pea, Star Anise & Basil]

R65 -

R65 -

R65 -

Just Short, Cocktails

- 'Mo-Yeet-Oh Spritz' with **Prosecco**
- 'Paloma Spritz' with **Chenin Blanc** with fresh Lemon

R75 -

R75 -

De Krans, Port & Tonic

- White Port with lovely flavours of passionfruit, pineapple, citrus and peaches.

R65 -

Mimosa, Sparkling Spritzer

- Bright and refreshing with vibrant notes of sweet & tangy orange juice [**Orange | Berry**]

R65 -

Classic Margarita

- Tequila, Triple Sec, Sugar Syrup & Fresh Lemon Juice

R75 -

Aperol Spritz

- Prosecco, Aperol and Soda Water

R95 -

Don Pedro

- Blended Ice Cream with your choice of Amarula, Kahlua or Whisky

R75 -

Cold drinks & Mixers



Mineral Water [Still | Sparkling]

R20 R45

Fitch & Leedes Mixers [Tonic | Ginger Ale | Bitter or Dry Lemon | Lemonde | Soda Water]

R20 -

Coke | Coke Zero | Fanta | Cream Soda | Sprite | Sprite Zero

R25 -

Juice by the glass | Jug [Ask your server for available flavours]

R25 R45

Grapetiser | Appletiser

R35 -

Red Bull [Regular | Sugar Free]

R45 -

Cordials [Passion Fruit | Kola Tonic | Lime]

R15 -

Hot Beverages



Espresso

R20 R40

Leaf Tea

R25 -

Americano

R30 -

Cappuccino | Red Cappuccino | Flat White

R35 -

Chai Latte | Dirty Chai

R40 -

Hot Chocolate

R45 -

Milk Alternative [Almond]

R10 -

Honey

R5 -



Attending a wine tasting is a wonderful way to explore different wines, but there's a certain etiquette that enhances both your experience and that of others around you. Whether you're a novice or an enthusiast, here's a short but detailed guide to wine tasting etiquette, along with some key dos and don'ts:

General Etiquette & Behaviour:

- **Be Open-Minded:** Come with a willingness to try new wines, even those outside your usual preferences.
- **Dress Neatly:** Smart casual is generally appropriate. Avoid strong perfumes or colognes, as they can interfere with the wine's aromas.
- **Pace Yourself:** Take your time to taste and assess each wine. Wine tasting is about quality, not quantity.
- **Respect the Setting and House Rules:** Speak quietly, avoid loud or disruptive behaviour, and allow everyone to enjoy the atmosphere.

IMPORTANT NOTICE: Smoking and Vaping allowed in designated areas only.

Tasting Etiquette:

- **Hold the Glass Properly:** Always hold your glass by the stem, not the bowl, to avoid warming the wine.
 - **Follow the Tasting Steps:**
 1. See – Observe the colour and clarity.
 2. Swirl – Gently swirl the wine to release aromas.
 3. Smell – Inhale the bouquet deeply.
 4. Sip – Take a small sip and let it linger in your mouth.
 5. Savor or Spit – If at a formal tasting with multiple wines, spitting is acceptable and often expected.
 - **Ask Questions:** Show interest by asking about the wines, winemaking techniques, or the region. Hosts and sommeliers are usually happy to share their knowledge.
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Do's

- ✓ Do cleanse your palate between tastings with water or plain crackers.
 - ✓ Do make notes if you're tasting multiple wines - it helps you remember your favourites.
 - ✓ Do be courteous and respectful to your fellow tasters and host.
 - ✓ Do show appreciation to the host or winemaker.
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Don'ts

- ✗ **Most importantly** - Don't drink wine too quickly or become intoxicated - it defeats the purpose of tasting.
 - ✗ Don't criticize wine harshly or publicly if you don't like it; everyone has different tastes.
 - ✗ Don't monopolize the host or winemaker's time, especially at public tastings.
 - ✗ Don't double-dip if snacks are provided, sharing is caring.
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Final Tip: Whether at a casual home tasting or a formal event, wine tastings are about exploration, learning, and enjoyment. Respect the process and the people, and you'll elevate your own experience too.

Thank you for choosing The Taste Room!