

TASTING ROOM

WINE FARM EXPERIENCE

INDABA HOTEL | FOURWAYS



A Journey of Taste WINE & CHOCOLATE PAIRING

An elegant fusion of flavour with Sutherland Vineyard's cool-climate wines, perfectly paired with decadent chocolates.

Discover the art of pairing as each sip enhances the sweetness and richness of every bite. Whether you're a wine enthusiast or a chocolate lover, this is your moment to indulge in a luxurious experience.

R195 per person

SUTHERLAND VINEYARD GRENACHE ROSÉ
SUTHERLAND VINEYARD SAUVIGNON BLANC
THELEMA CAP CLASSIQUE BRUT

Paired with two chocolates

RED & WHITE TASTING

A focused parallel tasting showcasing two standout producers from Stellenbosch. We'll compare each type of wine exploring differences in freshness, fruit expression, and minerality.

R330 per person

THELEMA SAUVIGNON BLANC
SUTHERLAND SAUVIGNON BLANC

THELEMA CABERNET SAUVIGNON
SUTHERLAND CABERNET SAUVIGNON

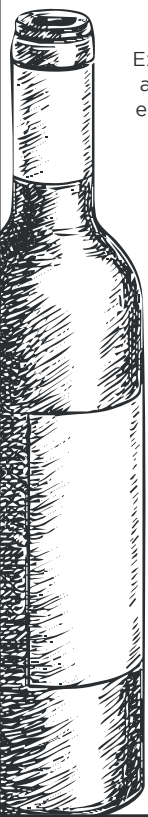
WINE & ANGELS BISCUIT PAIRING

Experience pure harmony at the Indaba Tasting Room with a pairing designed to delight the senses. The cool-climate elegance of Sutherland Vineyards wine meets the artisanal sweetness of Wedgewood Angels Nougat Biscuits in a sophisticated fusion of flavour.

R320 per person

SUTHERLAND VIOGNIER ROUSSANNE
SUTHERLAND CHARDONNAY
SUTHERLAND GRENACHE

Paired with three Angels Nougat Biscuits



FROZEN TASTING

Sip chilled, sip differently.

Cool down with the Darling Cellars Frozen Wine Tasting, a fun, refreshing twist on your favourite wines, frozen to perfection for a bold burst of summer flavour.

R180 per person

THELEMA MOUNTAIN WHITE
paired with Passionfruit & Gooseberry Coulis
SUTHERLAND GRENACHE ROSÉ
paired with Raspberry & Pomegranate Coulis

Sip. Swirl. Discover. THELEMA & SUTHERLAND WINES

	PER GLASS	PER BOTTLE	FARM PRICES PER CASE (6)
THELEMA SAUVIGNON BLANC	65	350	-
THELEMA CHARDONNAY	-	660	-
THELEMA MOUNTAIN WHITE	65	280	-
THELEMA MOUNTAIN RED	65	360	-
THELEMA SHIRAZ	-	620	-
THELEMA MERLOT	-	620	-
THELEMA THE ABBEY	-	620	-
THELEMA GRENACHE	-	620	-
THELEMA CABERNET SAUVIGNON	-	860	-
THELEMA CAP CLASSIQUE BRUT	-	660	-
THELEMA THE MINT CABERNET SAUVIGNON	-	1 360	-
THELEMA MERLOT RESERVE	-	1 320	-
THELEMA RABELAIS	-	1 200	-
THELEMA VIN DE HEL LATE HARVEST	-	480	-
SUTHERLAND SAUVIGNON BLANC	-	320	-
SUTHERLAND VIOGNIER ROUSSANNE	95	560	-
SUTHERLAND CHARDONNAY	85	490	-
SUTHERLAND RIESLING	-	380	-
SUTHERLAND GRENACHE ROSÉ	-	320	-
SUTHERLAND PINOT NOIR	-	660	-
SUTHERLAND GRENACHE	85	480	-
SUTHERLAND SYRAH	85	560	-
SUTHERLAND CABERNET SAUVIGNON	-	480	-

CASE SALES ARE FOR TAKE-HOME (off-site consumption) ONLY
PLEASE PURCHASE A GLASS OR A BOTTLE OF YOUR FAVOURITE
TO ENJOY DURING YOUR VISIT AT THE TASTING ROOM

let's eat

NIBBLES MENU

OLIVE PLATTER *serves 1, 65*

OLIVE AND CHEESE PLATTER *serves 1, 205*

CHEESE AND MEAT PLATTER *serves 2, 255*

TAPAS PLATTER *serves 2, 180*

Greek yogurt with Danish Feta, Babaganoush, Hummus, roasted red pepper purée, olives and Pita Bread

BUILD-A-TAPAS PLATTER *serves 2, 230*

Selection of Cheeses, Matured Meats & Olives

ADD ANY 4 OF THE FOLLOWING: *Hummus, Roasted Red Pepper Purée, Babaganoush, Basil Pesto Purée, Greek Yogurt with Danish Feta, Pita Bread OR Grilled Halloumi*

ADD EXTRA ITEMS TO YOUR BUILD-A-TAPAS PLATTER *40 each*

Biltong, Dry Wors, Chicken Satays, Falafels,
Greek Meat Balls, Smoked Salmon, Avocado

PIZZA MENU

FOCACCIA 55

Freshly Baked in our Pizza Oven
Herb | Garlic | Olive

MARGHERITA 115

Tomato Base Made From Slow Roasted
Baby Tomatoes, Mozzarella with Fresh Basil

VEGETARIAN 135

Tomato Base Made From Slow Roasted
Baby Tomatoes, Mozzarella, Artichoke Hearts,
Bell Peppers, Red Onions & Olives

SMOKED CHICKEN 155

Tomato Base Made From Slow Roasted
Baby Tomatoes, Mozzarella, Smoked Chicken
Breast, Avocado & Basil Pesto

BOEREWORS PIZZA 185

Tomato Base Made From Slow Roasted
Baby Tomatoes, Mozzarella, Boerewors,
Onion Marmalade & Sundried Tomatoes,
With Fresh Basil.

**PLEASE NOTE THE KITCHEN CLOSSES AT 17H00 (WED - FRI)
AND AT 16H00 (SAT - SUN) FOCACCIA & PIZZA ONLY**

