

Wines of South Africa

Riverstone Taverne
Tuesday, July 26, 2011
6:30pm
Call 330.483.9900
for reservations
\$50 per person



Beyond Sauvignon Blanc 2010

Packed with zesty flavors of passion fruit, green pepper, kiwi and lime backed by pronounced herbal notes and a mineral tang, it displays an elegance typical of cool climate Sauvignon Blanc.

De Morgenzon Syrah 2009

The nose of this round, elegant Syrah flaunts enticing aromas of ripe berries and red plum with delicate floral notes. Juicy layers of rich, vibrant berry fruit unfold on the palate, backed by hints of pepper, cinnamon and vanilla.

Grilled eggplant with South African frikadels served with red peppers, onions, lemon juice, and olive oil.

Mulderbosch Chenin Blanc 2009

This show stopping white displays effusive aromas of citrus, stone fruit, honey and toast which erupt into opulent flavors of honeyed pear, orange blossom, caramel and spice. It's a world class offering that strikes a brilliant balance between lush fruit and crisp, mouthwatering acidity.

Mulderbosch Rosé 2010

This sexy, sophisticated dry rosé combines mouthwatering flavors of wild strawberry and pomegranate with graceful notes of lavender and herbes de provence. It's a versatile and accessible pink for all seasons!

Seared cod served with yellow rice and raisins.

Mulderbosch Faithful Hound 2006

Enticing aromas of blackcurrant, mulberry, coffee, and spice lead to intense flavors of ripe plum, blackberry, and licorice enhanced by signature Bordeaux notes of tobacco, forest floor and graphite.

Afrikamer Lamb Chops in an apricot ginger sauce; served with twice baked redskin potatoes.

The Wines Will All Be Available For Sale At State Minimum Retail.

Wines Subject To Change Based On Availability