

Open Wifi:
Blaauwklippen

Tasting House:
Monday to Sunday: 10am–6pm

De Blaauwe Kitchen:
Monday to Sunday: 8am–6pm

Bike Park & Pump Track:
Monday to Sunday: 10am–5pm

Market:
Every Saturday & Sunday 10am–4pm
If weather permits

Contact us about conferences & weddings

Call: +27 (0)21 880 0133
Email: info@blaauwklippen.com

Blaauwklippen Wine Estate
R44 Strand Road, Stellenbosch

BLAAUWKLIPPEN.COM



@blaauwklippen

1682
BLAAUWKLIPPEN
STELLENBOSCH

TASTING HOUSE

Founded in 1682, Blaauwklippen stands as one of the oldest and most iconic wine farms in Stellenbosch. Shaped by centuries of hard work and dedication, people remain at the heart of our living legacy that we share in abundance with contemporary design and artisanal flair.

WINE LIST

ESTATE RANGE	GLASS	BOTTLE	CASE OF 6
Chenin blanc	R 40	R 125	R 675
Sauvignon blanc	R 50	R 160	R 864
Blush Rosé (Zinfandel / Malbec)	R 50	R 160	R 864
Merlot	R 50	R 160	R 864
Zinfandel	R 50	R 160	R 864
Shiraz	R 50	R 160	R 864

PREMIUM RANGE

Cap Classique Brut	R 70	R 250	R 1350
Chardonnay	R 70	R 250	R 1350
Malbec	R 70	R 250	R 1350
Cabernet Sauvignon	R 70	R 250	R 1350

RESERVE RANGE

De Blaauwe Klip	R 90	R 300	R 1620
Cabernet Franc	R 90	R 300	R 1620

GIN RANGE

Farm Gin		R 400	R 2160
Garden Gin		R 400	R 2160

SPECIALITIES

10 Year Potstill Brandy		R 590	R 2124
Before & After Apéritif		R 440	R 1584

DRINKS

	SINGLE	DOUBLE
Blaauwklippen Before & After	R 40	R 70
Blaauwklippen 10YO Potstill Brandy	R 65	R 120
Scottish Cousin 8YO Whisky	R 45	R 80
Farm Gin	R 40	R 70
Garden Gin	R 40	R 70
Gin & Tonic	R 60	R 90

BK House Lager	350ML R 45	500ML R 55
Loxtonia Premium Cider	340ML R 45	

Loxtonia Easy Apple Non-Alcoholic	340ML R 45	
-----------------------------------	------------	--

Water Still / Sparkling	340ML R 25	750ML R 40
Appetizer / Grapetizer		R 30

HOT BEVERAGES

Espresso	SINGLE R 25	DOUBLE R 35
Americano		R 35
Flat White		R 40
Cappuccino		R 40
Cortado		R 40
Latte		R 40
Red Cappuccino		R 40
Hot Chocolate		R 40
Rooibos / Ceylon tea		R 30

FOOD & WINE PAIRINGS

PIZZA PAIRING | R 195

Athena – feta, rosemary, onion, garlic (*Chenin blanc*)

Formaggi – brie, gorgonzola, mozzarella & parmesan (*Shiraz*)

Marinara – prawn, calamari, garlic & chilli (*Zinfandel*)

Quattro stagioni – ham, artichoke, olives, mushroom (*Cabernet Sauvignon*)

1682 PAIRING | R 240

Bobotie springroll with chutney (*Malbec*)

Grilled fillet (*Cabernet Sauvignon*)

Oxtail ravioli (*De Blaauwe Klip*)

Mini malva (*10YO Potstill Brandy*)

VEGETARIAN PAIRING | R 140

Beetroot carpaccio (*Cap Classique Brut*)

Grilled haloumi (*Sauvignon blanc*)

Con fungi risotto ball (*Cabernet Franc Reserve*)

MEZE PAIRING | R 120

Marinated feta & olives (*Chenin blanc*)

Lemon pita with tzatziki (*Sauvignon blanc*)

Chicken souvlaki skewer (*Rosè*)

*All wines can be substituted with our range of de-alcoholised still and sparkling wines.

DESSERT PAIRING

WINE & CHOCOLATE | R 185

Rosé & Coriander Whirl Chocolate

Malbec & White Spice Heart Chocolate

De Blaauwe Klip & Coffee & Ginger Chocolate

10YO Potstill Brandy & Warm Spicy Orange Box Chocolate

Before & After & Hot Hot Chilli Oval Chocolate

RED WINE & FUDGE | R 115

Malbec & Raspberry Fudge

Shiraz & Smokey Fudge

Cabernet Sauvignon & Spicy, Dark Chocolate & Cranberry Fudge

HERITAGE WINE & MACARONS | R 185

Cap Classique Brut & Koeksister macaron

Sauvignon Blanc & Guava custard macaron

Rosé & Rooibos macaron

Cabernet Sauvignon & Ystervarkie (Lemington) macaron

De Blaauwe Klip & Hertzoggie macaron

KIDS PIZZA PAIRING | R 95

Margherita

Regina

Hawaiian

Includes a tasting of Appletizer or Red Grapetizer

PIZZA, SMALL PLATES & DESSERT

PIZZA

Athena – feta, rosemary, onion, garlic	R 75
Formaggi – brie, gorgonzola, mozzarella & parmesan	R 135
Marinara – prawn, calamari, garlic & chilli	R 179
Quattro stagioni – ham, artichoke, olives, mushroom	R 149

SMALL PLATES

(v) Marinated Feta & Olives	R 69
(v) Beetroot Carpaccio	R 69
(v) Grilled Haloumi	R 75
(v) Con Fungi Risotto Ball	R 89
Chicken Souvlaki with Pita & Dip	R 99
Bobotie Springroll with Chutney	R 75
Oxtail Ravioli (4 Pockets)	R 129

DESSERT

Baked Cheesecake	R 75
Brandy Malva Pudding	R 75

WINE TASTING

ESTATE TASTING | R 110

Chenin blanc
Sauvignon blanc
Rosé (Zinfandel / Malbec)
Merlot
Zinfandel
Shiraz

PREMIUM TASTING | R 130

Cap Classique Brut
Chardonnay
Malbec
Cabernet Sauvignon
De Blaauwe Klip
Cabernet Franc

PLATTERS

CHEESE PLATTER FOR 2 | R 270

Selection of cheeses, seasonal fruits, tomato confit, freshly baked farm bread, olives, nuts & preserves.

ANTIPASTO PLATTER FOR 2 | R 290

Charcuterie, selection of cheeses, tomato confit, freshly baked farm bread, olives, nuts & preserves.

MEZE PLATTER FOR 2 | R 315

Marinated feta & olives, pita with dips, grilled haloumi, keftedes, dolmades & ciabatta.