

NDERIT HOUSE WINE LIST



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NDERIT HOUSE KILIFI

WINE LIST

Nderit House has selected a very considered collection of wine with an ethos of Southern Hemisphere wines for the Southern Hemisphere, and emphasis on Journey's End and The Springfield Estate; both fabulous vineyards in South Africa that are family-owned and with whom we have a long-standing friendship.

South Africa

WHITE:

JOURNEY'S END WEATHER STATION SAUVIGNON BLANC*

Has the pale straw colour of youth, with a tinge of green. Beautiful kiwifruit, tangy green apple flavour on the palate. A lovely light weighted wine, round-mouth feel on the mid-palate, with balanced acidity bringing freshness and length to the finish. Ideal with seafood and fresh salads.

3,200

ROBERTSON WINERY CHENIN BLANC*

This wine offers layers of fruit and balanced acid on a medium bodied and refreshing palate. Expect a palate that is laden with pear, honey and citrus fruit followed by a fresh finish. Perfect to accompany seafood, especially shellfish.

2,400

SPRINGFIELD ESTATE LIFE FROM STONE SAUVIGNON BLANC

Life from Stone takes its name from the incredibly rocky soils in which it is grown. Intense, stony, minerally Sauvignon with lime, gooseberry, freshly cut green pepper and passion fruit notes. Zippy, zesty and mouth-watering. It makes an excellent partner for seafood, salads and cheese boards.

7,200

JOURNEY'S END HAYSTACK CHARDONNAY*

Clear and bright in the glass with clean, soft fruity aromas. Citrus peel, lime and melon fruit flavours on the rounded palate that is perfectly balanced between creaminess and freshness. Ideal for pairing with seafood, chicken or pasta dishes.

4,000

RED:

JOURNEY'S END CABERNET SAUVIGNON*

Complex layered and well crafted. A core of rich blackcurrants, black plums, with a savoury overlay, meat extract, white pepper, and mixed spice. the velvety texture is a result of maturation. A perfect pairing for steak, roast beef or a big stew.

6,100

SPRINGFIELD ESTATE PINOT NOIR

A light to medium-bodied fresh enigma of a wine with excellent minerality and purity of red berry fruit. Planted in 1997 on a rock infested outcrop too steep for tractors, all the tending is done by hand and only a few bunches a year are yielded. A perfect pairing for red meats.

9,900

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JOURNEY'S END MERLOT

Ruby, clear and bright. Blackcurrants and raspberries, a hint of violets, with the French oak well balanced to allow the fruit to shine. It shows nutmeg, vanilla, and white pepper perfume, and finishes with just enough grip to promise good cellaring potential. Pair it with red or white meats, stews, casseroles and pasta.

5,500

ROSÉ:

JOURNEY'S END WILD CHILD GRENACHE ROSÉ

This beautiful light salmon pink wine features aromatics and flavours of fresh strawberry rose petals and orange blossom. In the background lingers some Turkish delight and potpourri. Dry and crisp with a medium body. A perfect wine to enjoy on its own, or with salads and cheese plates.

3,500

France

WHITE:

PROSPER MAUFFOUX CHABLIS

Pale gold in colour, this has a sustained nose with flinty and stony notes. Elegant with aromas and flavours of white stone fruit & minerals supported by citrusy acidity. Perfect food pairings are poultry, fish and dishes featuring cream sauces.

7,100

POUILLY-FUMÉ, DOMAINE HUBERT BROCHARD

A rich and well-rounded wine, thanks to its later harvest and its time in oak, with bold citrus fruit flavours and a perfect level of acidity to refresh the palate. This is surprisingly age-worthy and will keep and evolve for up to 8 - 10 years. Enjoy it with spicy dishes, pork, and shellfish.

7,900

LOUIS LATOUR CHABLIS

With a shiny robe, a pale yellow colour with green hues. On the nose, it offers floral notes, honeysuckle and grapefruit. On the palate, it is round and fresh and gives aromas of grapefruit, lemon and almond. Perfect accompany to seafood and charcuterie.

7,200

LOUIS LATOUR BOURGOGNE CHARDONNAY

The rigorous selection process carried out by Maison Louis Latour yields a rich, well-balanced wine. Big, interesting, flavourful, with strength and complexity. a great apéritif and pair with shellfish and grilled fish.

3,500

CHATEAU BEYNAT SAUVIGNON BLANC

100% organic and biodynamic Sauvignon Blanc, as classic as can be: this is a crisp, dry, light white wine, full of lively green apple, bosc pear, and just a touch of honey. Best served as a pairing to a richer, heavier dish.

4,100

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SPARKLING:

CREMANT DE BOURGOGNE

Made from the chardonnay grape just north of Beaune in Burgundy, France this carries very light bubbles and toast notes of dried pitted fruits such as apricots or peaches. In the mouth, powerful, long and persistent. A perfect pre-dinner drink, or to be paired with poultry or seafood.

7,700

RED:

FLEURIE LES VINS GEORGES DUBOEUF

A delightful Beaujolais wine, light, aromas of raspberry and forest fruits. Made from the Gamay grape, the tannins are silky and reveal wonderfully ripe fruit.. We recommend it always served cold (even on ice). It is perfect with pork, pasta, cheese and poultry.

4,500

LOUIS LATOUR BROUILLY BEAUJOLAIS

The Brouilly is of a lovely garnet colour. On the nose as well as on tasting, there are aromas of berries, in particular strawberries and blackberries with spicy notes. It is a round and perfectly balanced wine. Pair with grilled meat and mature cheese.

4,000

LOUIS LATOUR VALMOISSINE PINOT NOIR

With a shiny, deep ruby colour. Its nose is elegant with notes of black cherry and nutmeg. It has a round and fresh mouth with cherry aromas. The finish expresses a beautiful length with nice tannins. Perfect with grilled red meat and cheeseboards.

3,200

Argentina

WHITE:

UZION ALTA TORRONTES PINOT GRIGIO*

From Mendonca in Argentina, this wine has crispy, stone, lemon peel aromas leaving a taste of grapefruit, citrus and herbs on the palate. It makes a great aperitif, is delicious with oysters and sea food.

3,900

SPARKLING:

TRUMPETER ROSÉ DE MALBEC*

A dry, delicious sparkling rosé. Abundant aromas of cherry and strawberry combined with roasted quince and toast lead to more red fruit on the palate and a persistent finish. Will pair beautifully with cold appetisers and seafood.

2,500

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Italy

RED:

CASTIGLIONI CHIANTI, FRESCOBALDI

A wine with a stunning ruby red colour and shades of purple. It has a pleasantly fruity bouquet, with notes that bring to mind strawberry, cherry, raspberry and fig. The delightful spicy note is also pleasant, with elegant fragrances of pepper and cloves. Ideal for pairing with full-flavoured pasta and meat dishes.

4,900

VILLA ANTINORI CHIANTI

On the palate, this Chianti Classico Riserva is captivating, lively, tasty, full-bodied, with soft and velvety tannins. The finish is long, delicate, determined, elegant and sustainable. Enjoy with juicy roasts, game dishes and ripe cheeses.

2,500

Spain

RED:

VIÑA LOBERA RIOJA CRIANZA

Made from premium grapes grown in Rioja Alta and shows classic touches of red cherry, black plum with added vanilla and hints spice. An easy-drinking and moreish Crianza. Best served with Mediterranean dishes.

2,300

United States

RED:

CALIFORNIA ROOTS CABERNET SAUVIGNON*

The colour is a pale salmon, copper pink with flashes of Fuschia. The aromatics lead with notes of wild raspberry and cherry, giving in to bright citrus, Herbs de Provence and lavender. All this carries through on a light and dynamic palate with a tangy bright finish. Ideal pairing for steak.

2,200

ROSÉ:

CHARLES & CHARLES ROSÉ DE MALBEC*

The colour is a pale salmon, copper pink with flashes of Fuschia. The aromatics lead with notes of wild raspberry and cherry, giving in to bright citrus, Herbs de Provence and lavender. All this carries through on a light and dynamic palate with a tangy bright finish. Perfect to pair with fresh light lunches.

3,200

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Australia

WHITE:

HESKETH LOST WEEKEND CHARDONNAY*

This has a pale lemon colour with fresh, aromatics of lime leaf, honeydew melon and a hint of buttery, toasty notes. On the palate this wine shows flavours of lime, nectarine and fresh lemon. Crisp acidity with slight notes of brioche and creaminess on the finish. Perfect with fresh seafood and salads.

2,400

HESKETH EDEN VALLEY RIESLING*

This has vibrant citrus notes of lemon, lemonade and passionfruit. Hints of sherbet, lime sorbet and lime curd. A fresh and clean palate with chalky acid that gives nice structure. An aromatic and full-flavoured Riesling, best served with prawns or any seafood pasta dishes.

2,900