



South African Female Winemaker Dinner

7:30pm on Wednesday, March 11

195 Dekalb Ave 718/855.9190 info@madibarestaurant.com

featuring

Vivian Kleynhans of our beloved Seven Sisters Winery

and introducing

Nondumiso Pikashe of Ses'fikile Winery

and Bunty Khan of Croft Winery

(Never before imported in the United States)

Cost: \$75pp (exclusive of tax and tip)

**Bushman Platter –Biltong Droerwors with nuts and dried fruit /
Samoosas with achar / Pumpkin Fritters**

2008 SEVEN SISTERS CHENIN BLANC - YOLANDA

Clear gold color, has tropical guava flavors supported by passion fruit and underlying vanilla flavors. Full and rich on the palate of crisp finish

1st Course: Seafood Breyani w/ Sambals

Wine Pairings: Sweet vs Sour – which goes best with curry?

2008 SEVEN SISTERS BUKETTRAUBE - ODELIA

Off-dry feel, with notes of white peach, almond and melon. The round, fruity finish stays fresh.

2007 SEVEN SISTERS SAUVIGNON BLANC - VIVIAN

Full upfront tropical flavors with underlying supporting green pepper and vegetative flavors. Acid is clean and fresh on palate with lingering fruity after taste

2008 M'HUDI SAUVIGNON BLANC

Mouth-filling, with lots of lemon zest, thyme, mineral, white asparagus notes and a long, tangy finish

2nd Course – Pap and Boerewors w/Chakalaka

Wine Pairings: Bordeaux Varietals

2004 BOUWLAND CABERNET SAUVIGNON MERLOT

A complex wine in which the red and blackberry flavors of the Cabernet Sauvignon and Merlot fruit are well integrated with the nutty and vanilla flavors of the oak

2006 SEVEN SISTERS CABERNET SAUVIGNON - CAROL

Full-bodied wine with balanced blueberry and vanilla flavors. Wine is soft and easy drinking but boasts a long finish

2006 SEVEN SISTERS MERLOT - JUNE

Intense ruby red color. Soft, dry and well balanced with delicious chocolate, plum and berry characteristics. Medium bodied with lingering after taste

3rd Course – Ostrich Filet w/Monkey Gland sauce and Slap chips

Wine Pairing: Pinotage – South Africa's 'Indigenous' Signature Varietal

2007 SEVEN SISTERS PINOTAGE SHIRAZ -DAWN

Exhibits smooth ripe plum and mild pepper flavors with hints of spice. The wine is firm but has smooth tannins and a pleasant long after taste

2006 M'HUDI PINOTAGE

Deep red color, nose of subtle oak, spice, mulberries and vanilla

Dessert – Malva Pudding w/Amarula Custard

Wine Pairing:

2008 SEVEN SISTERS ROSE - TWENA

Light strawberry color, nose of fresh red berry with easy drinking structure on palate.