

Sparkling Wines from around the World @ PRIVA

 *South Africa*

Springbok Carpaccio, grilled strawberries, rocket, toasted pine nuts

Ken Forrester Sparkle Horse (MCC) 2011

Grape Variety: 100% Chenin Blanc, (Traditional method)

Style: light, fresh, delicate fruit aromas

 *Spain*

Grilled Duck breast, mango coulis, sweet potato dauphinoise

Carta Nevada Cava –Freixenet

Grape Variety: Macabeo, Xarel-lo and Parellada (Traditional method)

Style: Semi-Seco- Toasty aromas, with flavours of sweet peaches and lively acidity

 *France*

Kingklip, with baby prawn “Normandy” sauce, spring onion and feta cous cous, roasted beetroot and cauliflower puree.

Louis Bouillot Grand Réserve Brut Non-Vintage

Crémant de Bourgogne

Grape Variety: Chardonnay, Pinot Noir, Aligoté and Gamay. (Traditional method)

Style: Complex fruit aromas, with full round flavours, reflecting all the deliciousness of Burgundy.

 *Portugal*

“Carneiro Assado” Roast Lamb, crushed potatoes, baby carrots.

Mateus Sparkling Rosé Brut Baga and Shiraz

Grape Variety: Baga, Shiraz (Methode Charmat.)

Style: Brut; Refined and crisp with floral nuances, this wine has pleasing aromas of apples, pears and raspberries.

 *Italy*

“Budino” A creamy caramel custard

Fini Gasparossa Di Castelvetro Lambrusco NV

Grape Variety: 90% Lambrusco Gasparossa di Castelvetro, 10% Malbo Gentile (Methode Charmat)

Style: An off dry leaning towards semi-sweet and lightly sparkling. Delicious flavours of stewed red fruits, plums and strawberry jam with a light sparkle.