



DE HAVEN OOST

EST 2006

EMERALD

2026 All-Inclusive Wedding Special ————— Limited offer





WELCOME TO DE HAVEN OOST

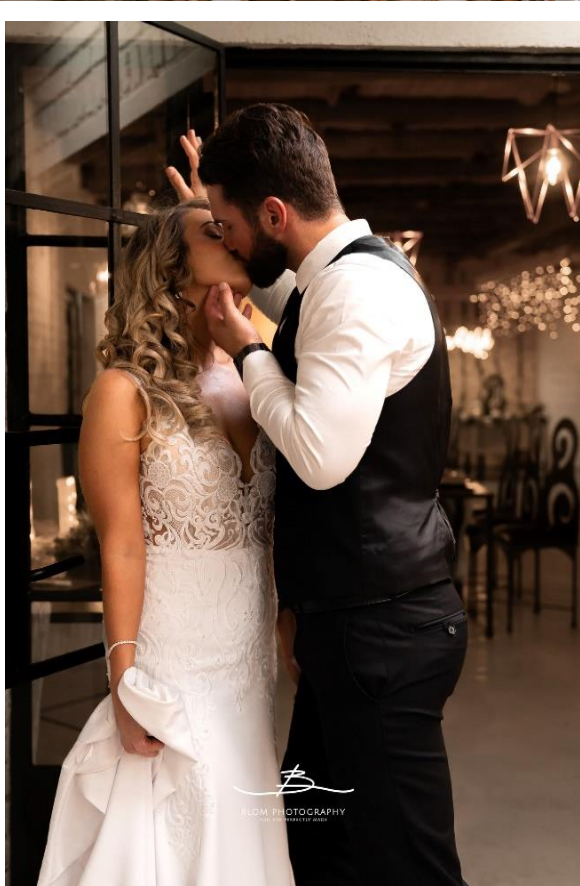
Where contemporary industrial architecture meets vintage-inspired detailing, surrounded by lush, untamed gardens. An exclusive space designed to inspire, impress, and elevate every moment.

Established 2006

Expertly curated and passionately run by a family devoted to the art of weddings.



All-Inclusive Venue



ABOUT OUR ALL-INCLUSIVE WEDDING SPECIAL

Please note that this is a limited offer. There are only 8 dates left for this special.
The Emerald package is on offer for any available wedding date between
24 January 2026 and 20 December 2026

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SPECIAL OFFER INCLUDES THE FOLLOWING

- ∂ FULL PRIVATE VENUE HIRE
Enjoy exclusive access to the entire estate, including the elegant reception hall, sophisticated bar, cigar lounge, serene garden patio, and all shared venue spaces — reserved solely for you and your guests.
- ∂ CEREMONY CHAPEL
Select your dream setting: the dramatic Cargo Hold Chapel with under-roof ambience, or the enchanting Fairy-tale Open-Air Chapel beneath the sky.
- ∂ SUMPTUOUS DINING EXPERIENCE
Choose between a refined 3-Course Traditional Buffet (starter, main, and dessert) or a stylish Gourmet Bar Buffet, curated to delight your guests with flavour and flair.
- ∂ BESPOKE FLORAL STYLING
Receive a **R2,500 floral voucher** to be used with our in-house floral designer, ensuring custom arrangements tailored to your unique vision.
- ∂ CUSTOM WEDDING CAKE
A **R2,500 cake voucher** is included, redeemable with our renowned in-house cake artist, from elegant simplicity to show-stopping toppers.
- ∂ HONEYMOON SUITE EXPERIENCE
Retreat to our romantic Bridal Honeymoon Suite on the night of your wedding, featuring a luxurious spa bath, and complimentary sparkling wine set on a very romantic and unique backdrop.
- ∂ DELUXE TABLE DÉCOR AND STYLING
All-inclusive access to our curated collection of designer table décor: premium tablecloths, underplates, overlays, serviettes, centrepieces, glassware, fairy lights, and elegant candle holders — all professionally set to perfection.
- ∂ SIGNATURE WELCOME BEVERAGES
Toast your celebration with JC Le Roux sparkling wine, artisanal juices on every table, and a welcome drinks station offering sherry, fresh juice, and infused wild berry or lemon water.
- ∂ PROFESSIONAL HOSPITALITY TEAM
Your event will be flawlessly supported by experienced waitstaff, bartenders, and on-site security, ensuring seamless service and peace of mind throughout.
- ∂ MIDNIGHT BOMA EXPERIENCE
Unwind by the fireside at our rustic country boma with fire pit access from midnight until 2:00 AM — the perfect way to end the night under the stars.

∂ PERSONAL WEDDING PLANNER

Your journey will be guided by Nikita Nel, owner, and wedding planner, who will be with you every step of the way to bring your vision to life.

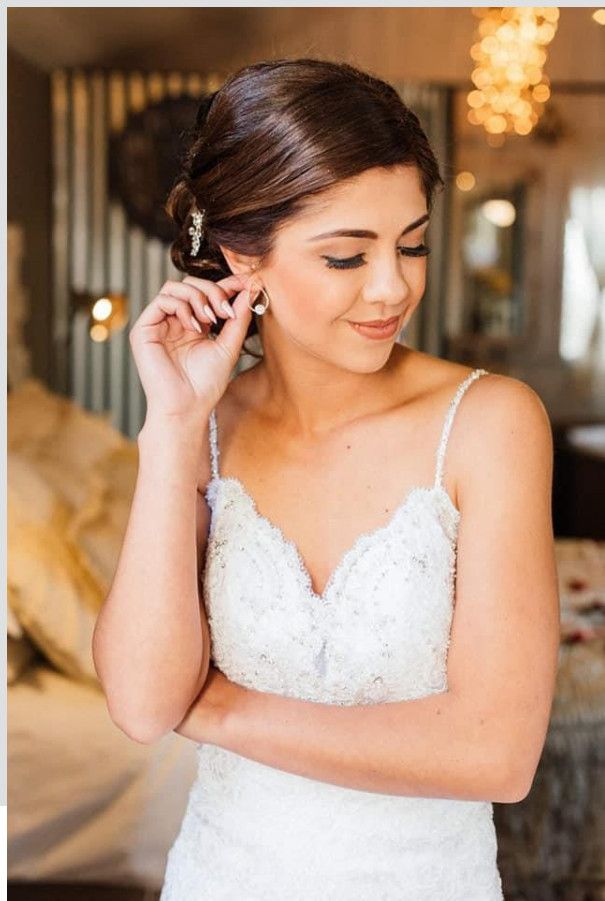
∂ DEDICATED WEDDING COORDINATOR

On the big day, a professional coordinator will oversee and execute every detail, ensuring a smooth, stress-free celebration.

∂ ELEGANT FINISHING TOUCHES

Your package also includes:

- Wrought iron tables and chairs
- Table numbers and seating plan easel
- Signature sherry tree with display table
- Cake stands and presentation table
- Gift and antique register tables
- Red carpet or hessian aisle runner
- Candleholders and kneeling cushions
- Podium and floral stands
- Full access to luxury lounge and restroom facilities (including disabled access)



PRICING:

30 guests	=	R59 000.00 (all-inclusive)
40 guests	=	R66 415.00 (all-inclusive)
50 guests	=	R72 425.00 (all-inclusive)
60 guests	=	R78 485.00 (all-inclusive)
80 guests	=	R92 555.00 (all-inclusive)
100 guests	=	R104 625.00 (all-inclusive)

A Booking fee of R10 000.00 is payable to confirm your wedding date. Please note that the booking fee will be deducted from the final amount.



SPECIAL OFFER EXCLUDES THE FOLLOWING

∂ BEVERAGES AND BAR SERVICE

All wines, cocktails, and refreshments are served from our elegant venue bar. A cash bar is available and equipped with secure credit card facilities for guest convenience.

∂ CONFETTI USE

Confetti of any kind is not included and must be arranged separately in accordance with venue guidelines. All confetti must be biodegradable.

∂ TABLE CANDLES

Candles on guest tables are not provided in the standard package but may be hired as an added décor element.

- ∂ STORAGE OF PERSONAL ITEMS
Please note, that no storage facilities are provided for décor or personal items before or after the event.
- ∂ ADMINISTRATIVE FEE
A once-off R2,800 administration fee is required one month prior to your wedding date to facilitate event coordination.
- ∂ SIGNATURE DÉCOR AND CUSTOM DETAILS
This offer excludes bespoke décor elements such as name cards, guest favours, or themed decorative accents. These may be arranged at an additional cost.
- ∂ PREMIUM DÉCOR AND EQUIPMENT HIRE
Should you desire exclusive décor or non-standard equipment; these can be hired directly through De Haven Oost's curated décor service.
- ∂ SUGGESTED SUPPLIERS
For your convenience, De Haven Oost can provide contact information for reputable photographers, hair & makeup stylists, wedding officiants, invitation designers, and legal experts for marriage contracts.
- ∂ SHOW TABLE FLORAL ARRANGEMENTS
Floral design for guest tables prior to the event is available from R890 per table, curated by our in-house floral designer.
- ∂ CAKE TASTING
Pre-wedding cake tastings can be arranged privately, starting at R550 per person.
- ∂ GOURMET MENU TASTING
Food tastings are offered exclusively on selected dates and by prior arrangement only at an additional cost per person.



WEDDING SPECIAL TERMS AND CONDITIONS

GENERAL

- The wedding date must be between 24 January 2026 and 20 December 2026
- Not using items “included in the package” will not lead to any discount.
- Menu Options are available and are interchangeable to accommodate your requirements.
- The Emerald package is priced at:
 - 30 guests = R59 000.00 (all-inclusive)
 - 40 guests = R66 415.00 (all-inclusive)
 - 50 guests = R72 425.00 (all-inclusive)
 - 60 guests = R78 485.00 (all-inclusive)
 - 80 guests = R92 555.00 (all-inclusive)
 - 100 guests = R104 625.00 (all-inclusive)
- De Haven Oost wedding venue can host up to 130 guests and a minimum of 30 guests.
- The Emerald package is available on any day between Wednesday and Saturday as well as on public holidays.

- An R10 000.00 booking fee is required to reserve and confirm your wedding date. The booking fee will be deducted from the final amount. Please note our booking fees are non-refundable.
- In case of a hard lockdown, we will offer our bridal couple the option of choosing another wedding date with no moving fee.
- We only host one wedding per day. The bridal couple will have exclusive use of the venue and chapel for this day.
- Outside service providers in the following fields; Flowers, Cakes, and Canapés are not allowed. Specials include in-house service providers only.
- The reception hall is available from 10:00 in the morning until 00:00 in the evening.
- The venue will be ready from 13:00 pm on the day of the wedding to take photos of the décor.
- No private event coordinators/s or helpers will be allowed to edit the program or remove or change any of the wedding decor before and/or during the wedding.
- The last rounds at the bar will be at 23:30 and all music will be turned off at 23:45.
- Cash Bar will be available. Under no circumstance will we close our cash bar. If you prefer your guests not to consume any liquor during your function it is solely your responsibility to request that from your guests.
- Corkage fee at R120 per bottle of wine, with a maximum of 2 x 750ml bottles per table. No other liquor will be allowed.
- The bridal couple can select wine for their tables from our Gold Award Winning Wine list at an additional cost per bottle.
- Décor and props must be removed by 10:00 am the following day.
- Children cost per head:
Ages 1-5 are free of charge
Age 6 and older: R850.00 per person

PAYMENT

- A booking fee must be paid within 3 working days from your first appointment to confirm your date.
- Please confirm with our office (before paying a booking fee) that you are still under the first 10 Brides that qualify for the special offer before any booking fee is paid.

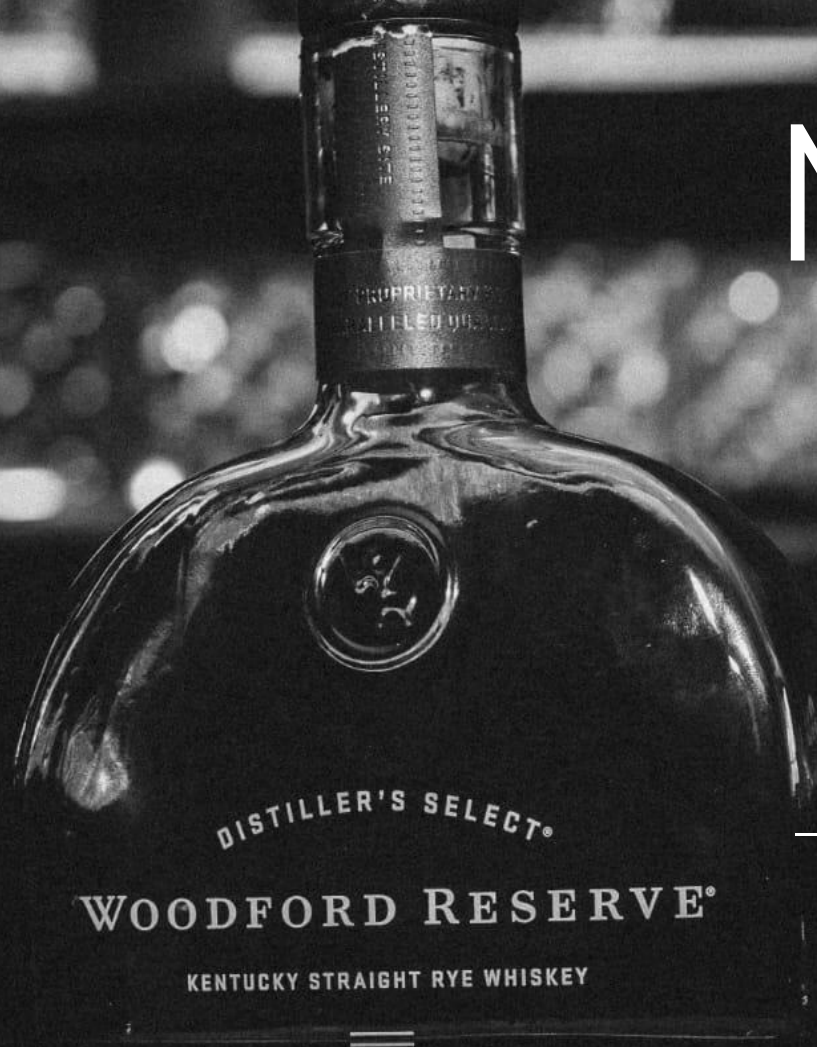
- Please Note: The completed and signed contract must be emailed to Bridetobe@dehavenoost.co.za together with your booking fee proof of payment for your wedding to be confirmed.
- NO REFUND of any monies will be payable by De Haven Oost if your wedding is cancelled. By paying your booking fee you agree and accept this Agreement and the Procedure, Terms and Conditions set out herein.
- EFT payments are preferred. Internet facilities are available for direct EFT payments as well as credit card facilities. A 5% Card fee will be added to the payment when paying by card.
- The outstanding balance and any extras must be paid in full 1 month before your wedding date.
- A down payment option is available. Contact Nikita for more details.

HOW TO BOOK A VIEWING

Having hosted over 1,761 unforgettable weddings since 2006, our family-run venue strives to offer an exclusive, luxurious experience with warm, personal service tailored to every couple. To arrange a private viewing, email us anytime at Events@dehavenoost.co.za — our team will respond during office hours, Tuesday to Friday from 08:30 to 16:30. Looking forward to hearing from you.



MENU & BAR





DE HAVEN OOST TRADITIONAL MENU

Our packages include a luxurious selection from our extensive traditional menu, allowing customers to choose 1 starter, 1 starch, 2 premium meat dishes, 2 vegetable sides, 1 salad, and 1 dessert. Alternatively, you may select one of our gourmet-themed buffets — all included in the special offer. Additional dishes can be added at a supplementary cost per guest.

STARTERS (Choose 1):

BACON AND HERB VELOUTÉ FLAPJACKS

Golden French-style flapjacks smothered in a velvety bacon and mature cheddar sauce, delicately infused with farm herbs, slow-cooked onions, white wine, fresh cream and aromatic garlic.

MEDITERRANEAN CHICKEN CREPE

Tender slow-roasted chicken folded into a freshly baked crêpe with sautéed bell peppers and garden herbs, finished in a silky white wine and cream sauce.

ROSTI AUX CHAMPIGNONS

Crisp, golden potato rösti crowned with sweet caramelized onions, buttery sautéed mushrooms, and creamy Danish feta, drizzled with a delicate balsamic reduction.

KAROO BUTTERNUT SOUP

A smooth blend of locally grown butternut, slow-simmered in Karoo lamb stock, enriched with garlic, fresh herbs, and finished with a swirl of fresh cream and crispy croutons.

GOURMET BILTONG AND CREAM SOUP

A luxuriously creamy South African-inspired soup with finely chopped biltong, Fresh farm-grown herbs, sautéed mushrooms, and rich fresh cream — comforting and indulgent.

MAIN COURSE

STARCH SELECTION (Choose 1):

- Savoury herb rice
- Golden yellow rice
- Traditional stamp mielies

BEEF DISHES (Choose 1):

RUSTIC BEEF POT PIE

Succulent A-grade beef slow-braised with herbs, garlic, mushrooms, and onions, encased in buttery golden pastry and oven-baked to perfection.

HERB-CRUSTED BEEF ROAST

Marinated overnight in our signature herb, wine, and garlic rub, this tender roast is stuffed with rosemary and bacon, slow-cooked, and served with a rich onion-beef jus.

CREAMY BEEF STROGANOFF Creamy Beef Stroganoff

Delicately sliced matured beef sautéed with bell peppers, mushrooms, and onions, finished in a luscious garlic-infused parmesan cream and wine reduction.

CHICKEN DISHES Chicken (Choose 1):

SPANISH SOFRITO CHICKEN

Tender chicken simmered in a rich, slow-cooked sofrito of ripe tomatoes, sweet peppers, onions, and garlic, infused with olive oil, a hint of fresh chili, and traditional Spanish herbs. A rustic, comforting dish with a bold Mediterranean flavour.

HONEY MUSTARD GLAZED CHICKEN

Succulent chicken glazed in a rich, velvety sauce made from a blend of wholegrain, Dijon, and English mustard, perfectly balanced with farm-fresh honey. This rustic yet refined dish delivers layers of tangy sweetness with every bite — a farmhouse favourite reimaged.

MILD CAPE MALAY CHICKEN CURRY

Aromatic chicken curry delicately spiced with turmeric, mustard seeds, bay leaves, and fresh herbs, accompanied by soft potatoes and julienne vegetables.

CREAMY ENGLISH STYLE CHICKEN POT

A hearty medley of chicken and farm-fresh vegetables in a rich, creamy sauce, wrapped in golden puff pastry and baked with care.

VEGETABLE SIDES (Choose 2):

CINNAMON PUMPKIN FRITTERS

Sweet Queensland pumpkin blended with warming spices, pan-fried to golden perfection, and drizzled with a luscious cinnamon cream sauce.

CLASSIC FARM STYLE GREEN BEANS

Tender green beans and potatoes are prepared the traditional way — with farm butter, fresh cream, and a touch of nostalgia.

ROASTED GINGER BUTTERNUT

Farm-grown butternut, rubbed with sweet ginger, butter, and fresh cream, then grilled to golden perfection — rich, velvety, and full of comforting flavour.

FIRE-GRILLED VEG MEDLEY

A rustic blend of seasonal vegetables, dusted with Cajun spice and grilled in olive oil to smoky perfection.

SIGNATURE CREAM SPINACH

A beloved house classic — our secret family recipe of rich, velvety spinach, perfected over generations.

CRISPY HERB-ROASTED POTATOES

Crisp golden potatoes baked with farm herbs, selected spices, and a touch of olive oil — rustic and irresistible.

SALADS (Choose 1):

FRESH GREEK SALAD

Crisp lettuce, cucumbers, peppers, and olives tossed with Danish feta and drizzled in our zesty Greek dressing.

CREAMY POTATO SALAD

Baby potatoes in a sweet mayonnaise dressing with crisp spring onions — a crowd-pleasing classic.

BEETROOT AND FETA GARDEN SALAD

A colourful medley of beetroot, feta, mint, assorted tree nuts, and greens, finished with our house-made Balsamic vinaigrette.

TUSCAN PASTA SALAD

Al dente pasta tossed in a creamy mustard-mayo dressing with carrots and fresh spring onion — light, vibrant, and satisfying.

DESSERTS (Choose 1):

MOLTEN DARK CHOCOLATE CAKE

Decadent soft-centered dark chocolate cake oozing with warm chocolate ganache, topped with a dollop of fresh cream.

TRADITIONAL MALVA PUDDING

Golden apricot sponge baked to caramelized perfection and drenched in creamy butter sauce, served with warm custard.

FUDGY CHOCOLATE NUT BROWNIES

Rich, dense chocolate brownies loaded with chopped nuts and dark chocolate chips, served warm with a cloud of cream.

CLASSIC ITALIAN TIRAMISU

Espresso-soaked ladyfingers layered with cocoa, and chocolate chips — the perfect ending.

TOP DECK CHOCOLATE MOUSSE

A luxurious swirl of white and dark chocolate mousse, topped with delicate chocolate shavings and whipped cream.

DE HAVEN OOST GOURMET MENU

Craft your own luxury experience with our curated gourmet stations — where every element is designed for indulgence.

GOURMET BURGER BAR

Guests can design their individual Signature Burgers.

- 200g Flame-Grilled Gourmet Beef Patty – Juicy, handcrafted, and perfectly seasoned.
- Artisan Bun Selection – Choose from a variety of freshly baked, buttery buns.
- Maple Bacon Relish – Sweet and smoky bacon slow-cooked in a maple glaze.
- Caramelised Balsamic Onions – Silky onions, reduced to perfection in aged balsamic.
- Sautéed Wild Mushrooms – Pan-seared for a deep, earthy flavour.
- Cherry Reduction – A sweet and tangy gourmet twist.
- Aged Cheddar Slices – Rich and mature, with a bold, creamy finish.

- Selection – Vine-ripened tomatoes, crisp lettuce, red onion rings, and crunchy gherkins.
- Funghi di Aglio Sauce – A luxurious blend of garlic, cream, rosemary, and wine with sautéed mushrooms.
- Gourmet Cheddar Sauce – Velvety cheddar infused with cream, spring onion, and a whisper of garlic.
- Rosemary-Infused French Fries – Crispy and golden, finished with a fragrant rosemary salt.

DESSERT SELECTION

CLASSIC ITALIAN TIRAMISU

Espresso-soaked ladyfingers layered with cocoa, and chocolate chips — the perfect ending.

TOP DECK CHOCOLATE MOUSSE

A luxurious swirl of white and dark chocolate mousse, topped with delicate chocolate shavings and whipped cream.

GOURMET PASTA BAR

Guest can build their Own Pasta Masterpiece

SIGNATURE SAUCES

BOLOGNESE ALLA FAMIGLIA

Slow-simmered beef in a robust Italian tomato sauce, with garlic, olive oil, caramelised onions, and our secret family spice blend.

CHICKEN CAMPAGNOLA

Tender chicken breast gently sautéed with garlic, rosemary, bay leaves, and mushrooms in a white wine cream sauce, finished with aged parmesan.

CREAMY ALFREDO RUSTICA – A lavish combination of crispy bacon and country ham, simmered with mushrooms, garlic, and rosemary in a velvety cream and white wine sauce.

PASTA SELECTION

- Spaghetti – Classic and elegant.
- Penne – Rustic and satisfying.
- Linguine – Light, silky, and refined.

SERVED WITH

An assortment of warm, crusty focaccias and fresh artisan breads.

DESSERT SELECTION

CLASSIC ITALIAN TIRAMISU

Espresso-soaked ladyfingers layered with cocoa, and chocolate chips — the perfect ending.

TOP DECK CHOCOLATE MOUSSE

A luxurious swirl of white and dark chocolate mousse, topped with delicate chocolate shavings and whipped cream.



DE HAVEN OOST BAR MENU

Please note these are our 2025 menus and prices, all menu and bar items will be updated on 20 December 2025 for January 2026

BEER

Black Label	R25.00
Castle	R25.00
Castle Lite	R25.00
Heineken	R35.00
Windhoek Draught	R35.00

CIDERS		
Hunters Dry		R35.00
Savanna Light		R35.00
Red Square		R40.00
Caribbean Twist		R35.00
SOFT DRINKS		
Coke, Coke Lite, Cream Soda, Dry Lemon		R18.00
Tonic water, Lemonade, Soda water, Mineral Water, Appletiser		R25.00
BRANDY		
Richelieu, Klipdrift Premium	Single & Mix	R35.00
	Double & Mix	R55.00
KWV 5 Year	Single & Mix	R35.00
	Double & Mix	R55.00
WHISKEY		
Bells, J&B	Single & Mix	R40.00
	Double & Mix	R60.00
Jameson, Johnny Walker Black Label, Jack Daniels	Single & Mix	R45.00
	Double & Mix	R70.00
RUM		
Captain Morgan Spiced Gold, Captain Morgan Dark Rum, Red Heart, Malibu	Single & Mix	R35.00
	Double & Mix	R55.00
SPIRITS		
Smirnoff Vodka, Gordon's Gin	Single:	R35.00
	Double:	R55.00
WINE		
Wine per glass		R25.00
PORT		
Allesverloren		R25.00
SPECIAL SHOOTERS		
Suitcase		R30.00
Springbokkie		R30.00
Jager Bomb		R50.00
Jägermeister		R30.00
Jose Cuervo Tequila		R30.00
CORKAGE		
Wine	R85.00 per bottle	
Champaign	R110.00 per bottle	

DE HAVEN OOST 2025 WINE LIST



De Haven Oost's owners have selected some of the best wines South Africa has to offer as each wine has received awards both locally and internationally.

Please note that these wines are only available on order, they are not sold at the bar except for those specified in the Bar menu.

SAUVIGNON BLANC

DU TOITSKLOOF SAUVIGNON BLANCR 130.00

The wine holds a complex range of flavours with gooseberry, pear, and litchi aromas on the nose with a hint of asparagus. Beautifully balanced, the palate is smooth with a lingering, crisp finish.

Blend: 100% Sauvignon Blanc
Origins: Breede river valley, Western Cape

PAUL CLUVER SAUVIGNON BLANCR240.00

The colour is clear and bright, with a hint of green. The nose is clean and fresh with expressive granadilla, elderberry, gooseberry, and blackcurrant characteristics. These flavours follow through onto the palate which has a lovely creamy texture – the result of extended lees contact.

Blend: 92% Sauvignon Blanc, 8% Semillon
Origins: Elgin Valley, Western Cape

CHARDONNAY

FRANSCHHOEK CHARDONNAYR150.00

Town Hall Chardonnay gives off beautiful pure and bright pineapple and lemon and lime fruit purity and intensity on both nose and palate with a perky balancing acidity to the frisky finish making this a gracious and engaging wine even without oak.

Blend Information: 100% Chardonnay
Origins: Franschhoek, Western Cape

TOKARA CHARDONNAYR190.00

The wine has a brilliant golden straw colour. The nose has stunning fresh lemon and lime zest aromas with hints of toasted brioche, lemon blossom and upfront notes of ripe yellow fruits. The palate is fresh and crisp reflecting the aromas on the nose. The wine finishes with a hint of toasted oak which just supports the fruit flavours and adds to the texture and dry crisp finish.

Blend Information: 100% Chardonnay
Origins: Stellenbosch, Western Cape

SEMI-SWEET

DROSTDY HOF ADELPRACHTR110.00

Colour: Light straw in colour with yellow and golden tinges.

Bouquet: Packed with aromas of dried apricots, peaches, a touch of honey and floral notes.

Palate: Full and rich, bursting with flavours of dried fruit and rounded off with a nice acidity to keep it fresh.

RED WINE BLENDS

TWO OCEANS CABERNET SAUVIGNON MERLOT.....R120.00

An abundance of ripe berry fruit aromas with subtle oak spice in the background. A soft, fruit driven wine with juicy berry fruit flavours and subtle hints of oak.

Blend: 60% Cabernet Sauvignon and 40% Merlot

Origins: Assorted Western Cape vineyards

KWV ROODEBERGR220.00

On the nose this vibrantly layered and sophisticated red blend exudes aromas of red berries, cassis, and Turkish Delight, with subtle hints of dark chocolate and dried spices. The wine is juicy with a firm tannin structure. It is perfectly balanced with soft flavours of red fruit, blackberry, and notes of tobacco leaf, neatly tapered to a lingering finish.

Blend: 48% Cabernet Sauvignon, 21% Shiraz, 14% Tannat, 17% Petit Verdot

Origins: 73.5% Western Cape, 13.5% Wellington, 13% Darling

KANONKOP KADETTE CAPE BLENDR250.00

The wine has a deep ruby, red colour. It shows ripe raspberries, black currant and mocha flavours on the nose and has dark chocolate and blackberry fruit on the palate. This wine has good length with a dry finish and can mature for a further 7-8 years.

Blend information: 57 % Pinotage, 26 %Cabernet Sauvignon, 14 % Merlot and 3 % Cabernet Franc.

Origins: Stellenbosch, Western Cape

MEERLUST RUBICONR950.00

A combination of almost perfect weather conditions and mature, healthy, and properly sighted vines has ensured a classic, expressive Rubicon. Very deep, youthful colour, and intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedarwood and intense spiciness. Still young and still intense, promising further maturation potential. The palate is full-bodied, structured but packed with fresh dark fruit and rounded linear tannins.

Blend: 70% Cabernet Sauvignon, 20% Merlot, 9% Cabernet Franc, 1% Petit Verdot

Origins: Stellenbosch, Western Cape

ROSE

DU TOITSKLOOF TUNNEL SWEET ROSER110.00
A pretty-in-pink colour leads to a delightfully perky, pick-me-up fresh rosé oozing fruit-layers of berries and plums.

Origins: Rawsonville, Western Cape

DURBANVILLE HILLS ROSE MERLOT.....R160.00
Hints of raspberries and strawberries dusted with rose petals. Refreshing and light-bodied with an abundance of fresh summer berries on the palate.

Origins: Western Cape

DELHEIM PINOTAGE ROSÉR190.00
Bright crimson, pink colour. Vibrant strawberry and red cherry aromas. Redberry fruit dominates the palate with concentrated fruit sweetness, balanced by fresh crisp acidity.

Blend: 95% Pinotage, 5% Muscat de Frontignan
Origins: Stellenbosch, Western Cape

SPARKLING WINE

JC LEROUXR180.00
La Chanson, La Fleurette, La Domaine. Each one with its own unique award-winning tastes.

Blend: Depends on Selection
Origin: Stellenbosch, Western Cape

PONGRACZ BRUTR350.00
This is a timeless Cap Classique with great elegance and complexity. Crisp green apple notes and the nuttiness of freshly baked bread are prevalent on the nose. On the palate, delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly attractive. It imparts a wonderful foamy mouthful of blackberry fruit flavours with a long lingering aftertaste.
Blend: 60% Pinot noir, 40% Chardonnay
Origins: Select vineyard in the Western Cape.

CHAMPAGNE

MOËT & CHANDON IMPERIALR1950.00

A bright and clean, straw-yellow coloured champagne that casts greenish reflections and has fine effervescence that is quick to rise without forming a crown.

This Champaign has medium intense aromatics with bakery notes playing the protagonist role. There are also citrus aromas and ripe white fruits presented along with a background of toast.

Moët & Chandon Imperial has a smooth attack onto the palate with a medium-intense passage that has remarkable well-integrated effervescence, good acidity, and a medium-persistent aftertaste.

The retronasal olfaction qualities of this champagne push fragrant white fruit jam sensations that are entwined by smooth toasts, through the palate into the nose.

Blend: 30 – 40% Pinot Noir, 30 – 40% Pinot Meunier

Origins: Epernay, France

CONTACT US TODAY TO BOOK YOUR VIEWING.
WE ARE LOOKING FORWARD TO MEETING YOU



Office: 071 671 5176

Email: Events@dehavenoost.co.za

Office hours: Tuesday to Friday from 8:30 – 17:00