



**BOSCHENDAL**

# THE CELLAR DOOR

## CHOCOLATE & WINE PAIRING

**HERITAGE ROSE PAIRING | R130**

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### BRUT NV

*paired with caramelized locally sourced lemon peel,  
coated with Belgian white chocolate*

### BRUT ROSÉ

*paired with ruby chocolate which has natural  
berry flavour, topped with dried raspberries*

### CHARDONNAY PINOT NOIR

*paired with Belgian white chocolate with  
raspberry ganache - the colour art is hand done  
using natural cocoa butter colourants*

### 1685 SAUVIGNON BLANC

*paired with locally sourced Granny Smith apples & white  
chocolate ganache, coated in white Belgian chocolate*

### 1685 SHIRAZ

*paired with Belgian white chocolate filled with milk  
chocolate pepper ganache and a cherry compote*

### 1685 CABERNET SAUVIGNON

*paired with Belgian dark chocolate filled with a milk  
chocolate ganache and blackcurrant compote*



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*Take home or gift our 6 chocolates for only R75*

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**BOSCHENDAL**

# THE CELLAR DOOR

## CHOCOLATE & WINE PAIRING

**UNCORKED TASTING | R95**

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### BRUT ROSÉ

*paired with ruby chocolate which has natural berry flavour, topped with dried raspberries*

### 1685 SAUVIGNON BLANC

*paired with locally sourced Granny Smith apples & white chocolate ganache, coated in white Belgian chocolate*

### 1685 SHIRAZ

*paired with Belgian white chocolate filled with milk chocolate pepper ganache and a cherry compote*

### 1685 CABERNET SAUVIGNON

*paired with Belgian dark chocolate filled with a milk chocolate ganache and blackcurrant compote*

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## TO FINISH

### VIN D'OR | R50

*paired with Belgian dark chocolate filled with tangerine ganache*

### BOSCHENDAL BRANDY | R45

*paired with locally sourced caramelized orange peel, coated with dark chocolate*

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*\*Chocolates made in factory using gluten, wheat and nuts  
All chocolates contain dairy and soy*

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