

# THE 11TH FLOOR

THE PINNACLE OF  
LUXURY DINING

## WINE LIST

### WINES BY THE GLASS

#### SPARKLING

CAP CLASSIQUE | CHARLES FOX BRUT RESERVE R 180

ELGIN

Dry, with brioche and biscuity flavours, creamy mousse, and rich texture

CAP CLASSIQUE | GRAHAM BECK BLISS NECTAR R 170

WESTERN CAPE

Subtle sweetness, ripe fruit flavours with refreshing acidity

PROSECCO | VALDO GARDA BRUT DOC R 130

VENETO

Intense and fragrant with delicate floral notes and white stone fruit flavours with a savoury palate

#### WHITE WINES

SAUVIGNON BLANC | LOMOND 2024 R 120

CAPE AGULHAS

Cool climate, round, rich-textured, stone fruit, pear, pawpaw, black currant, apple, and herbal

CHENIN BLANC | ARENDSIG INSPIRATIONAL BATCH 2023 R 170

ROBERTSON

Rich and textured with flavours of ripe stonefruit, honey and subtle oak nuance

CHARDONNAY | NEWTON JOHNSON SOUTH END 2023 R 200

HEMEL-EN-AARDE VALLEY

Focused and refreshing, with lime, lemongrass, peach, and a steely character

CHARDONNAY | LEEU PASSANT 2024 R 2 820

STELLENBOSCH

Top quality, oozes class, with flavours of freshly cut lime, peach, a hint of flintiness and lush mouthfeel

RIESLING | RIESLINGFREAK NO.8 POLISH HILL R 370  
SCHATZKAMMER 2021

CLARE VALLEY, AUSTRALIA

Sweet treasure chamber, with a bouquet of custard apple, passionfruit, pineberry, and a luscious palate

#### ROSÉ WINES





































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+27 72 513 5743

RESERVATIONS@THE11THFLOOR.CO.ZA

28 BRADFORD ROAD, BEDFORDVIEW, 2007  
LOCATED IN NICOL CORNER  
ON THE 11TH FLOOR

 The 11th Floor

 the11thfloorview