SPARKLING WINES.

Among the brands of high repute in the Champagne district, and from the banks of the Moselle and the Rhine, we have selected the following, which, from their intrinsic qualities, we can confidently recommend as being sure to give satisfaction at their respective prices:

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CHAMPAGNES.			
GRANT MGNES.	Quarts,	₩ dozen	
COLLEGE DE LE	\$15 00	Pints.	
JULES MUMM. Private stock. Full flavored and fruity,	20 00		
	20 00	11 00	
SPARKLING Moselles.			
THE PEARL OF THE MOSELLE. A most delicious			
Wine Creamy dry and associate	24 00		
NONFAREIL. Only ex. 'ed by the Pourl	22 00		
FIRST QUALITY. A fine dry Wine		10.00	
SECOND QUALITY. Full bodied and excellent	15 00	10 00	
	., 00	8 50	
SPARKLING HOCKS.			
FIRST OITALITY	24 00		
SECOND QUALITY Non-Conti	20 00	00 11	
SECOND QUALITY. More fruity	11 00	8 00	
The bouquet of all these Sparkling Wines is excellent.			
Still Hock and Moselle			
RHINE WINE. Vintage of 1868. A fresh light Wine			
RHINE WINE. Vintage of 1865. With more body; fine	4 00		
flavour and bouquet	,		
We receive both the above Wines from Eltville in the	6 o o		
Rhinegau, near Johannesburg.			
ERBACH			
MOSELLE ZELTING	9 00		
NIERSTEINER A great forceits	11 00		
MIA DOOD HININGS	12 00		
T.TEDED ATTMIT CIT	18 00		
STEINWEIN IN POYDEIMET	24 00		
STEINWEIN CADINED IN DOMORTOR	20 00	12 00	
SIDETNIDITO CLADITATION	32 00	18 00	
TOTT A WATTODITO . Y	50 00		
	50 00	•	
ASSMANSHAUSER CABINET. A fine red Hock	32 00		