

# GREEK FISHERMAN WINE LIST 2018



**Corkage** – R100 or at the discretion of the sommelier

All wines subject to availability. All bottles are 750ml unless indicated otherwise. Wine by the glass is 250ml unless indicated otherwise. Champagne and MCC's are 150ml.

**Please note: Wine farms may change vintage of some wines during the course of the year.**

## **Wine Selection**

Our wine list comprises a premium selection of South Africa's top wine estates at various price points. We strive to represent different wine regions within the borders of South Africa & Internationally to provide our guests with the best and most thorough experience of our country's superb selection.

We also invite you to have a look at our selection of vintage wines available on the wine list. The temperature of these wines is carefully monitored and controlled. We offer some rather rare and special vintages. Please ask the sommelier for assistance in selecting these top wines.

## **Sommeliers**

A sommelier or wine steward is a trained and knowledgeable wine professional, commonly working in fine restaurants, who specializes in all aspects of wine service as well as wine and food pairing.

Our sommeliers/wine stewards:

Elvis Dube & Misha Venter

## **Wines by the glass**

We have a great deal of top quality wines on offer in South Africa. To assist you to try different wines from different regions, we offer a number of wines by the glass. Please ask your sommelier for assistance in making the perfect selection for your palate.



Region Glass Bottle

## APERITIFS

To begin your evening, why not enjoy an aperitif before your meal?  
All are served by the glass.

Douglas Green full cream sherry		32
Monis full cream sherry		36
Monis medium cream sherry		36
Monis pale dry sherry		36
Martini Rosso		38
Martini Secco		38
Campari		45
Ouzo		40

## PORT

We have sourced Port from various regions in South Africa.  
Excellent to start or end your evening.

Allesverloren Cape Ruby Port – 2011	Swartland	44
De Krans Cape Vintage – 2014/15	Calitzdorp	44
Flagstone “The Last Word Port” – 2013	Stellenbosch	48

## CHAMPAGNE

Made in the traditional Methode Champenoise style, true  
Champagne is only created in the Champagne region in France.  
Food pairing: Oysters, Grilled Octopus and Prawn Saganaki

Dom Perignon Cuvee Prestige – 2006	Epernay, France	4 400
Moët & Chandon Brut – Non Vintage	Epernay, France	1 400
Moët & Chandon Brut Rosé – Non Vintage	Epernay, France	1 500
Veuve Clicquot Yellow Label – Non Vintage	Reims, France	1 700

## SPARKLING WINE

Instead of following the more time consuming method of Methode Cap Classique, the wine is carbonated to create the fizz.

Food pairing: Prawn Saganaki and Oysters

Durbanville Hills Sparkling – NV	Durbanville		160
Nederburg Brut – NV	Paarl		152
Leopard's Leap Chardonnay/Pinot Noir – NV	Franschhoek	65	195

## METHODE CAP CLASSIQUE

South Africa's own version of the traditional Methode Champenoise, a bottled fermented sparkling wine that mimics the characteristics of the original Champagne style.

Food pairing: Prawns, Line Fish and Calamari

Simonsig Kaapse Vonkel Brut – 2016	Stellenbosch	69	354
Simonsig Kaapse Vonkel Brut Rosé – 2016	Stellenbosch	69	354
Pongracz Brut – Non Vintage	Stellenbosch	65	320
Pongracz Brut Rosé – Non Vintage	Stellenbosch	66	330
Graham Beck Brut Rose Vintage – 2012/13	Constantia		495

## DRY WHITE BLEND

With no set rules behind the content of a dry white blend, each producer is free to create something unique from the various varietals produced on the estate.

Food pairing: Kingklip, Prawns and Calamari

Ashbourne Sauvignon/Chardonnay – 2017	Walker Bay		195
Boschendal 1685 Chardonnay/Pinot Noir – 2016	Franschhoek	72	225
Leopards Leap Look-out White – 2017/18	Franschhoek	41	138
Fable Mountain Vineyards Jackal Bird – 2016/17	Tulbagh		395
Neethlingshof The Six Flowers - 2017	Stellenbosch		275
Retsina – Non Vintage	Attica, Greece		265
Whalehaven Abalone Chenin/Viognier Blend – 2016	Hermanus	60	180
Zonnebloem Blanc de Blanc – 2017	Stellenbosch	40	120

## SAUVIGNON BLANC

One of South Africa's steadfast favourites, this grape offers the distinct green peppery or grassy characters that people have grown to love.

Food pairing: Kingklip, Chicken Souvlaki and Stifado

Boschendal 1685 Grande Cuvee – 2016/17	Franschhoek	72	225
Dalla Cia – 2017/18	Stellenbosch		278
Diemersdal – 2017/18	Durbanville	61	183
Durbanville Hills – 2017	Durbanville	53	159
KWV The Mentors - 2015	Paarl		288
Neethlingshof – 2017	Stellenbosch		165
Mud House – Non Specific	Marlborough, New Zealand		235
Steenberg Rattlesnake – 2017	Constantia		290
La Motte – 2017	Franschhoek	67	201
Zevenwacht 7even – 2017	Stellenbosch	46	138

## CHENIN BLANC

South Africa has more Chenin than even France's Loire Valley, the variety's home. Used here for everything from generic "dry whites" to ambitious sweet wines, this grape has produced many flavoursome wines.

Food pairing: Prawns, Calamari and Sardines

Durbanville Hills – 2016/17	Durbanville		159
Fleur du Cap Natural Light – 2017/18	Stellenbosch	44	132
Simonsig – 2017/18	Stellenbosch	54	162
KWV Classic – 2017	Paarl	40	125
KWV The Mentors – 2014	Paarl		355
Swartland Winery Bushvine – 2016	Swartland	70	210
Zevenwacht – 2016	Stellenbosch		225

## SEMILLON

This is one of South Africa's oldest varieties and in the 1700s, over 90% of its plantings were Semillon.

Food pairing: Kingklip and Mixed Seafood Grill

Steenberg – 2016/17	Constantia		395
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## RIESLING

Riesling is a white grape variety originally from the Rhine region of Germany. It is an aromatic grape displaying flowery, almost perfumed, aromas as well as high acidity.

Food pairing: Grilled Prawns and Octopus

Nederburg Riesling – 2017	Paarl		170
Hardy's Nottage Hill – Non Specific	Adelaide, Australia		188

## PINOT GRIGIO

Italy's most popular white wine. A light, crisp white wine that is intended to be consumed early on.

Food pairing: Line Fish

Zenato – 2014/15	Veneto, Italy		355
Two Oceans – 2017	Coastal	38	117

## VIOGNIER

Traditionally associated with the northern Rhône area, Viognier is highly aromatic with wonderful peach and apricot characters.

Food pairing: Calamari and Prawns

Flagstone Word of Mouth – 2016/17	Stellenbosch		216
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## GEWÜRZTRAMINER

Gewürztraminer is a variety with a pink-to-red skin colour, which makes it a white wine grape different to the blue-to-black skinned varieties. The variety has high natural sugar and the wines are white and usually off-dry with a flamboyant bouquet of litchis.

Food pairing: Spicy dishes

Neethlingshof – 2016/17	Stellenbosch	57	171
Nederburg The Beautiful Lady – 2016	Paarl		395
Simonsig – 2017	Stellenbosch		240

## SEMI-SWEET WHITE WINE

These wines have slightly higher sugar levels that create charming flavours. Easy drinking wines for everyday occasions.

Food pairing: Biftekia and Lamb Chops

Leopards Leap Look-out – 2017/18	Franschhoek	42	144
Nederburg Stein – 2017	Paarl		130

## CHARDONNAY

Another popular grape that is used in a wide range of styles, including barrel fermented, unwooded and oak ageing.

Food pairing: Prawns and Seafood Skewer Grilled

Boschendal Elgin – 2015	Elgin		485
Brampton Unwooded – 2016/17	Stellenbosch	50	150
De Wetshof Finesse – 2017	Robertson	95	285
Durbanville Hills – 2017	Durbanville	53	159
Eikendal – 2016	Stellenbosch		375
Glenelly Estate Reserve – 2016	Stellenbosch		450
Hamilton Russell – 2015/16	Hemel & Aarde		665
Lyngrove Reserve – 2016/17	Stellenbosch	68	225
Plaisir de Merle – 2015/16	Paarl	102	306
Zandvliet Estate Chardonnay – 2017/18	Robertson		184

## ROSE WINE

These light Rose's and Blanc de Noirs offer a simple, refreshing drinking experience.

Food pairing: Kingklip and Prawns

De Grendel – 2017/18	Durbanville		165
Durbanville Hills Merlot – 2017	Durbanville	48	142
KWV Roodeberg – 2017	Paarl	62	184
Steenberg Syrah/Cinsault – 2017/18	Constantia	58	174
Zevenwacht 7even - 2017	Stellenbosch	46	138

## VINTAGE WINE SELECTION

We have sourced some of South Africa's finest rare wines for your enjoyment during your visit. For more detailed information on this collection, please speak to our sommeliers or wine stewards.

### Bordeaux Blends

Asara Bell Tower – 2005	Stellenbosch	1 650
La Motte Millennium – 1999	Franschhoek	1 950
Simonsig Tiara – 1998	Stellenbosch	2 300
Marianne Estate Floreal – 2004	Stellenbosch	1 950
Marianne Estate Floreal – 2006	Stellenbosch	1 550
Marianne Estate Floreal – 2007	Stellenbosch	1 450
Marianne Estate Floreal – 2013	Stellenbosch	1 000
Dalla Cia Georgio – 2007	Stellenbosch	3 300
Meerlust Rubicon – 1983	Stellenbosch	3 900
Meerlust Rubicon – 1984	Stellenbosch	3 600
Diemersdal Private Collection – 2011/12/13	Durbanville	1 200

### Cabernet Sauvignon

Devonair “The Cab” – 2012	Stellenbosch	850
Meerlust Cabernet – 1983	Stellenbosch	3 300
Mont Rochelle – 2008	Franschhoek	1 250
Marianne Estate – 2014	Stellenbosch	800
Fleur du Cap - 2004	Stellenbosch	1 400
Fleur du Cap - 2005	Stellenbosch	1 300
Allesverloren – 2003	Swartland	1 550
Asara – 2004	Stellenbosch	1 250
Springfield Wholeberry - 2008	Robertson	1 200

### Shiraz

Avondale Samsara – 2007	Paarl	1 400
Avondale Samsara - 2009	Paarl	1 100
Month Rochelle - 2007	Franshoek	1 150
Meerendal – 1987	Durbanville	2 500
Stellenzicht – 1994	Stellenbosch	2 400
Stellenzicht – 1997	Stellenbosch	1 600
Stellenzicht – 2001	Stellenbosch	1 200
Stellenzicht – 2004	Stellenbosch	1 000
Stellenzicht Golden Triangle – 1999	Stellenbosch	2 450
Zandvliet – 1984	Robertson	2 400
Zandvliet – 2006	Robertson	1 250
Zandvliet – 2007	Robertson	1 000
Plum Pudding Hill by Stellenzicht – 2012	Stellenbosch	1 250
Constitution Road Shiraz – 2013	Stellenbosch	1 000

### Pinotage

Stellenzicht Golden Triangle – 1999	Stellenbosch	2 450
Stellenzicht Golden Triangle – 2001	Stellenbosch	2 150
Stellenzicht Golden Triangle – 2006	Stellenbosch	1 550
Stellenzicht Golden Triangle – 2014	Stellenbosch	700
Simonsig Redhill – 2007	Stellenbosch	3 350
Simonsig Redhill – 2012	Stellenbosch	2 250
Wildeckrans Barrel Selection – 2013	Overberg	1 450
Wildeckrans Barrel Selection – 2014	Overberg	1 250
Marianne Estate – 2014	Stellenbosch	900



### Pinotage Blend

Simonsig Frans Malan – 2003	Stellenbosch	2 550
Selena Red by Marianne Estate – 2012	Stellenbosch	750
Stellenzicht “Mistaken Identity” – 2013	Stellenbosch	990
Marianne Estate Cape Blend – 2014	Stellenbosch	1 000

### Cabernet Franc

Avontuur – 2010	Stellenbosch	750
Rainbows End – 2011/12/13	Stellenbosch	850

### Blends

Welbedacht Schalk Burger & Sons No 6 Blend – 2006	Wellington	1 950
KWV Roodeberg – 2008	Stellenbosch	900
Vergelegen V – 2011	Stellenbosch	3 750
Vergelegen GVB – 2006	Stellenbosch	2 850
Mulders Bosch Faithful Hand - 2004	Stellenbosch	1 750

### Merlot

Meerlust – 1997	Stellenbosch	1 550
Meerlust – 2001	Stellenbosch	1 400
Nederburg Auction Reserve – 2001	Paarl	1 650
Elgin Vintners – 2014	Elgin	750
Elgin Vintners - 2015	Elgin	550

### Pinot Noir

Meerlust – 2015	Stellenbosch	990
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### Rhône Blends

Eben Sadie Columella – 2003	Swartland	3 500
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### Amarone

Asara Avalon – 2005/06	Stellenbosch	1 950
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### Mouvedre

Hawksmoor Estate – 2012	Stellenbosch	550
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## RED BLENDS

A simple term that describes a wide range of blended wines, each offering something different to enjoy.

Food pairing: Lamb Chops and Fillet Steak Grecque

Alto Rouge – 2015	Stellenbosch		231
Boschendal Lanoy Cabernet/Merlot – 2015/16	Franschhoek	55	165
Diemersdal Matys Cabernet/Merlot – 2016/17	Durbanville		155
Fable Mountain Vineyards Night Sky – 2016/17	Tulbagh		420
Glenelly Estate Red – 2012	Stellenbosch		450
KWV Roodeberg – 2017	Paarl	72	222
Plaisir de Merle Petit Plaisir – 2013/14	Franschhoek	92	276
Peter Falke Ruby Blend – 2015	Stellenbosch	95	285
Roxton by Brampton – 2013	Stellenbosch		250
Ernie Els “Big Easy” Blend – 2016	Stellenbosch		381
Zevenwacht 7evenrood – 2015	Stellenbosch	46	138
Zorgvliet Argentum – 2015	Stellenbosch	47	142

## SHIRAZ

Also known as Syrah, this grape is seen by many as the future of South African wines. Made in a variety of styles, but generally wooded in American oak, it offers a rich, spicy wine that is both complex yet easy to drink.

Food pairing: Fillet Steak Grecque or Lamb Chops

Alto – 2014/15	Stellenbosch		525
Bellingham Homestead – 2015/16	Stellenbosch	67	195
Leopards Leap – 2017/18	Franschhoek	47	148
Swartland Bushvine – 2015	Swartland		285
Peter Falke Signature - 2015	Stellenbosch		595
William Hardy’s Langhorne Creek – Non Specific	Adelaide, Australia	65	192
Zandvliet Estate Shiraz – 2015/16	Robertson	86	255

## FRENCH STYLE BORDEAUX BLEND

These blends use all five of the noble varietals in varying proportions to create elegant and sophisticated wines that can be enjoyed now or for years to come.

Food pairing: Lamb Chops, Lamb Souvla and Beef Souvlaki

Dalla Cia Giorgio – 2013/15	Stellenbosch		720
Meerlust Rubicon – 2014	Stellenbosch		960

## PINOTAGE BLENDS

These blends use the Pinotage grape in the forefront to create some unique, proudly South African wines.

Food pairing: Stifado, Fillet Steak and Lamb Souvla

Flagstone Dragon Tree – 2015/16	Helderberg	78	224
Idiom – 2011	Stellenbosch	95	390
Simonsig Frans Malan – 2015/16	Stellenbosch		750

## ITALIAN BLENDS (South African and International)

In some ways, Sangiovese is to Chianti as Cabernet Sauvignon is to Bordeaux. Both form the base of wines normally blended with other varietals and both by themselves share a certain distinctive elegance and complexity, when well-made.

Food pairing: Lamb Chops and Fillet Steak

Bellingham Pinopasso – 2016/17	Coastal	55	165
Badia a Coltibuono Chianti Classico – 2012/13	Tuscany, Italy		650
Dalla Cia Teano – 2014	Stellenbosch		1 550

## MALBEC

One of the traditional “Bordeaux varietals”, Malbec has characteristics that fall somewhere between Cabernet Sauvignon and Merlot, and has found both fame and glory in the sun-drenched climate of Argentina.

Food pairing: Lamb Chops and Beef Souvlaki

Neethlingshof – 2016	Stellenbosch	77	235
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## PINOT NOIR

A notoriously difficult grape to grow, but when done right produces some wonderfully smooth and rich examples.

Food pairing: Line Fish, Prawns or Lamb Souvla

Boschendal Elgin Range – 2015/16	Elgin		595
Flagstone Fiona – 2016	Stellenbosch		270
Mud House – Non Specific	Marlborough, New Zealand		325
Hamilton Russell – 2016	Hemel & Aarde		855

Region Glass Bottle

## CABERNET SAUVIGNON

Widely planted all over South Africa, this adaptable grape has produced some of the finest and longest-lasting wines that are enjoyed all over the world.

Food pairing: Fillet Steak and Fillet Steak Grecque

Brampton – 2016	Western Cape	58	174
De Wetshof Naissance – 2015	Robertson		360
Durbanville Hills – 2016	Durbanville	60	180
Eikendal – 2015	Stellenbosch		420
Leopards Leap – 2017/18	Franschhoek	47	144
Nederburg – 2016	Paarl	55	
Simonsig Labyrinth – 2016	Stellenbosch		306
Zevenwacht – 2014	Stellenbosch		255

## MERLOT

A popular grape to use in blends, this varietal also stands alone to create some full-bodied, smooth and easy-drinking wines.

Food pairing: Beef Souvlaki or Chicken Souvlaki

De Grendel - 2016	Durbanville		335
Durbanville Hills – 2016	Durbanville	60	180
Fleur du Cap - 2016	Stellenbosch	75	225
Steenberg - 2015	Constantia		385
Zevenwacht – 2012	Stellenbosch	68	210
Zonnebloem – 2016	Stellenbosch	68	204

## PINOTAGE

This true South African grape, made from Pinot Noir & Cinsaut, has become a fast favourite with locals and visitors alike.

Food pairing: Fillet Steak and Fillet Steak Grecque

Bernard Series Bush Vines – 2014/15	Coastal		480
Beyerskloof – 2017	Stellenbosch		201
Flagstone Truth Tree – 2016	Stellenbosch		210
Fleur du Cap - 2015	Stellenbosch	75	225
Neethlingshof – 2017	Stellenbosch		235
KWV The Mentors – 2015	Paarl		425
Simonsig – 2015/16	Stellenbosch	69	207
Simonsig Redhill – 2015	Stellenbosch		861

## CABERNET FRANC

Cabernet Franc is one of the major black grape varieties worldwide. It is principally grown for blending with Cabernet Sauvignon and Merlot in the Bordeaux style, but can also be vinified alone, as in the Loire's Chinon.

Food pairing: Fillet Steak

Zorgvliet – 2014	Stellenbosch		270
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Region Glass Bottle

## DESSERT WINE

The ideal way to end off your meal, either as an accompaniment to one of our decadent puddings or simply sipped by themselves.

Allesverloren Port – 2011	Swartland	44	
De Krans Vintage Port – 2014/15	Calitzdorp	44	
Klein Constantia Vin de Constance – 2011	Constantia	135	
Flagstone “The Last Word” Port – 2013	Stellenbosch	48	360

## AFTER-DINNER LIQUEURS

Excellent way to end your meal. Best accompanied with espresso, cappuccinos & chocolate hazelnut baklava.

Dalla Cia Espresso Corretto	40
Bottega Limoncino	44
Bottega Grappa Fior di Latte	44
Bottega Grappa Gianduia	44
Dalla Cia Cabernet/Merlot Grappa	56
Grappa Vendemmia Tardiva	70
Dalla Cia Single Cultivar Grappa	95

**SPIRITS**

**WHISKY**

**Single Malt**

Glenmorangie 10 Year / Port Finish	60
Glenmorangie Sherry Finish	70
Bunnahabhain 12 Year	82

**Speyside**

Glenfiddich 12 Year	60
Glenfiddich 15 Year	92
Glenfiddich 21 Year	260
Glenrothes Select Reserve	170

**Whisky**

Bains Cape Mountain (Voted Best Single Grain Whisky in the World)	34
Bells	34
Chivas Regal 12 Year	58
Chivas Regal 18 Year	89
Chivas Regal Royal Salute 21 Year	285
Dimple 15 Year	70
Famous Grouse	39
Famous Grouse 12 Year	49
J&B	35
Johnnie Walker Red Label	37
Johnnie Walker Black Label	48
Johnnie Walker Blue Label	285
Johnnie Walker Swing	75
Jameson	34
Jameson Cask Mates	59
Jameson 18 year	145
Three Ships 5 Year Old (Voted Best Blended Whisky in the World)	34

**Gin**

Gordons Gin	28
Bombay Sapphire London Dry Gin	52
Cruxland London Dry Gin	42
Clemengold Gin	48
Whitley Neill Gin – Small Batch	34
Whitley Neill Gin – Protea & Hibiscus Gin	34

Add Lamb & Watt Tonic water (Original, Hibiscus, Cucumber or Basil)	29
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**Other Spirits**

Spiced Gold Rum / Red Heart Rum / Captain Morgan	32
Bacardi Rum	32
Mainstay Cane	28
Southern Comfort	34
Smirnoff Vodka	34
Absolute Vodka	44
Belvedere Vodka	55
Stolichnaya Vodka	42
Count Pushkin	30

**Tequila**

Ponchos 1910 Blanco		24
Ponchos 1910 Coffee		28
Ponchos 1910 Caramel		28
Ponchos 1910 Choc-Chilli		28
Omega Gold		39
Omega Silver		42
<b>Brandy</b>		
Klipdrift		29
Klipdrift Gold		42
Richelieu Brandy		32
K.W.V. 10 Year		48
K.W.V. 12 Year		60
K.W.V. 15 Year		99
Richelieu 10 Year		45
Oude Meester Demant 10 Year		38
Uitkyk Estate 10 Year Brandy		90
<b>Islay</b>		
Laphroaig 10 Year		75
<b>Balvenie</b>		
Single Barrel 15 Year		125
<b>Cognac</b>		
Courvoisier Cognac		69
Hennessey		92
Remy Martin		165
Bisquit		95
<b>Bourbon</b>		
Jack Daniels		45
Jack Daniels Single Barrel		55
<b>Beer</b>		
Castle Lager / Light		28
Carling Black Label		28
Amstel Lager		28
Windhoek Lager / Light		28
Edge		29
Castle Draught	300 ml	32
	500 ml	42
<b>Imported Beer</b>		
Heineken (Holland)		30
Peroni (Italy)		30
Corona (Mexico)		35
<b>Craft Beers</b>		
Swift's Impi Pale Ale		55
Swift's Lager		55
<b>Ciders &amp; Coolers</b>		
Savannah Dry / Light		29
Hunters Gold / Dry		29

**Liqueurs**

Cape Velvet / Kahlua / Nachtmusik	25
Tia Maria	25
Oude Meester Peppermint Liqueur or Ginger Liqueur	25
Mokador	25
Jagermeister	38
Amarula Cream	30
Cointreau / Drambuie	40
Frangelico	44
Amaretto	49
Cabernet/Merlot Premium Grappa (Dalla Cia)	56
Pinot Noir Grappa (Dalla Cia)	95
Grappa (Tardivo)	70
Galliano	44
Sambucca Zappa (Black, Blue, Red, White)	27
Grand Marnier	42
Klipdrift Black Gold	26

**Digestive**

Underberg	48
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**Soft Drinks**

Red Bull Energy Drink	38
Lamb & Watt Original Tonic Water	29
Lamb & Watt Cucumber Tonic Water	29
Lamb & Watt Basil Tonic Water	29
Lamb & Watt Hibiscus Tonic Water	29
Soda Water	23
Coke / Coke light / Fanta	25
Ginger Ale / Tonic Water / Dry Lemon / Lemonade	23
Tab / Cream Soda / Sprite / Coke Zero	25
Cola Tonic / Lime Juice / Passion Fruit	23
Tomato Cocktail	25
Rock Shandy	27
Appletiser / Grapetiser	28
Orange Juice (fresh)	28
Strawberry Juice	29
Ice Tea (Peach or Lemon)	27
La Vie Mineral Water (Sparkling or Still)	small 27 large 42
Zaro's Mineral Water (Still)	large 49

**Liquor Act**

Section 52 Read with Section 159 (a) of Act 27/189

Place for consumption of liquor: The holder of every on-consumption license shall ensure that liquor sold there under be consumed on the licensed premises only. The owner of the licenses can be held responsible and lose their liquor license as well as be liable to a fine or even imprisonment if the above is not complied with.