

# M.R.S

## WINES

# The Art of Pairing

A GUIDE TO FOOD, FLAVOR,  
AND FELLOWSHIP

BY  
M.R.S



# A Note from the Founder

M.R.S Wines was born from a simple belief: life is too short to drink bad wine.

What began as a personal appreciation for wine grew into a pursuit of understanding of craft, quality, and intention. Over time, that curiosity evolved into education, discipline, and ultimately, the vision behind M.R.S Wines.

This brand is built on respect: respect for the vineyards, the winemakers, and the stories behind every bottle. I believe wine should be chosen with care, enjoyed with purpose, and shared as an experience not treated as a commodity.

Every label on our shelves is there for a reason. Each bottle has been selected with thought, balance, and integrity, carrying my personal endorsement of quality. Whether you are discovering wine for the first time or refining a well-developed palate, M.R.S Wines exists to guide that journey with confidence and authenticity.

This is not about excess or trends. It is about taste, knowledge, and consistency. It is about celebrating life's moments big or small with intention.

Thank you for being part of the M.R.S Wines story.

Mthokozisi R. Soko  
Founder, M.R.S Wines



M. R. S Wines



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# The M.R.S Wines Manifesto



We believe wine is more than a beverage.  
It is culture. Craft. Character.

At M.R.S Wines, we stand for intention over excess, knowledge over noise, and quality over convenience. Every bottle we select reflects a commitment to excellence chosen not to fill shelves, but to earn its place on them.

We believe true luxury is personal.  
It is found in understanding what you drink, where it comes from, and why it matters. Wine should never be rushed, compromised, or chosen without purpose.

Our foundation is built on education, discipline, and respect for craft. From vineyard to glass, we honour the hands, history, and expertise behind every label. We curate with care, guided by experience and an uncompromising standard.

We reject trends that prioritise volume over value. Instead, we champion balance, integrity, and authenticity offering a selection that speaks to both the seasoned connoisseur and the curious beginner.

At M.R.S Wines, every bottle is a recommendation.  
A mark of trust.  
An invitation to celebrate life's moments with intention.

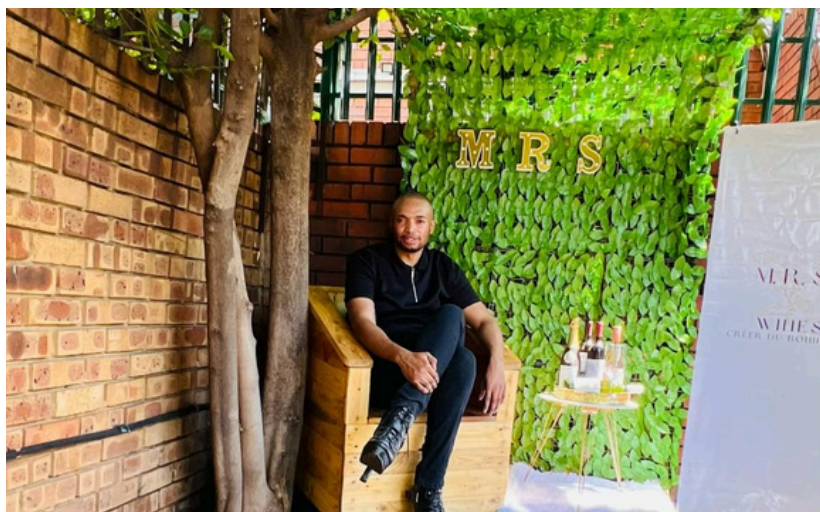
Because life is too short for bad wine and too meaningful for anything less than the best.

M.R.S Wines  
Curated Taste. Considered Luxury.



# *From Passion to Portfolio: Mthokozisi Soko and the Making of M.R.S Wines*

***Mthokozisi R. Soko is redefining what it means to build a premium brand—one bottle, one decision, and one standard at a time. With M.R.S Wines, he proves that true luxury lies not in abundance, but in intention.***



I didn't enter the world of wine with a business plan. I entered it with curiosity.

In 2015, wine became a personal exploration something I collected, studied, and quietly fell in love with. What fascinated me wasn't just the taste, but the craftsmanship, the science, and the stories carried in every bottle. Wine taught me patience. It taught me discernment. And, over time, it revealed a path I hadn't originally planned.

M.R.S Wines is the result of that journey. Built in Witbank, Mpumalanga, it represents a form of quiet luxury one defined by intention rather than excess. It is not simply a liquor store; it is a curated space shaped by knowledge, discipline, and respect for quality.

As my interest deepened, so did my commitment to understanding the craft. I invested in formal wine education, completing professional courses certified by Wines of South Africa in 2022 and again in 2025. Education refined my palate, but more importantly, it sharpened my perspective. I learned that great wine is not about trends or price tags it is about balance, provenance, and purpose.

I often say that life is too short to drink bad wine. It's a simple statement, but one that defines my philosophy. To me, wine is an experience something to be enjoyed, respected, and shared thoughtfully. That belief sits at the core of M.R.S Wines and informs every decision we make, from selection to service.

Today, M.R.S Wines serves a discerning clientele in Witbank and surrounding areas. Our shelves reflect careful curation rather than excess offering wines, spirits, and beers across price points, from accessible favourites to premium selections. Each bottle is chosen for its character and integrity, not for how quickly it will sell.

Curation, I've learned, is a responsibility. Every label I stock carries my personal endorsement. It is a promise of quality and an invitation to trust. In an industry often driven by volume and novelty, I believe restraint, knowledge, and authenticity are the true markers of luxury.

M.R.S Wines is proof that modern entrepreneurship is not just about growth, but about substance. It is where instinct meets education, and where passion evolves into purpose. For me, success is not measured by how much is sold, but by how well something is done and by the confidence that every bottle tells a story worth sharing.



# IN THE BUSINESS

## *of Wines and Spirits*

### **ABOUT THE BRAND**

M.R.S Wines is a curated wine and spirits retailer based in Witbank, Mpumalanga. Founded by Mthokozisi R. Soko, the brand is driven by expertise, education, and a commitment to quality. Offering a refined selection of wines, spirits, and beers across price points, M.R.S Wines bridges accessibility with premium standards serving both casual enthusiasts and seasoned connoisseurs.

# Red Wines

## CABERNET SAUVIGNON & BEEF WELLINGTON

Wine Tasting Notes Cabernet Sauvignon (2020)

Appearance: Deep ruby with garnet edges

Aroma: Blackcurrant, blackberry, cedar wood, hint of vanilla and tobacco

Palate: Full-bodied with firm tannins, dark fruit core, subtle spice, and earthy undertones

Finish: Long, structured, slightly smoky

Pairing character: Rich, bold, ideal with roasted meats and buttery pastry

Recipe Classic Beef Wellington

Ingredients (serves 2–3):

400 g beef tenderloin

Salt & black pepper

2 tbsp olive oil

250 g mushrooms (finely chopped)

1 small shallot, minced

1 tbsp butter

1 tsp thyme

2 slices prosciutto

1 sheet puff pastry

1 egg (for egg wash)

Instructions:

Season beef with salt and pepper. Sear in hot oil until browned on all sides. Cool.

Sauté mushrooms and shallot in butter until moisture evaporates. Add thyme. Cool.

Lay prosciutto on plastic wrap. Spread mushroom mixture over it.

Place beef on top and roll tightly. Chill 15 minutes.

Wrap in puff pastry. Brush with egg wash.

Bake at 200°C (400°F) for ~25–30 minutes until golden.

Rest 10 minutes before slicing.

Pairing Notes

Cabernet Sauvignon's firm tannins and dark-fruit intensity balance the richness of the beef tenderloin and the buttery puff pastry. The earthy mushroom layer mirrors the wine's subtle forest-floor and cedar notes, while the wine's acidity cuts through the pastry's fat, keeping each bite feeling fresh rather than heavy. The long finish of the wine matches the lingering savory flavors of the dish.



# Red Wines

## RED BLEND & BRAISED SHORT RIB

Wine Tasting Notes Red Blend (2018)

Appearance: Deep crimson

Aroma: Ripe plum, cherry compote, cocoa, dried herbs

Palate: Medium-to-full body, smooth tannins, dark fruit sweetness balanced by savory spice

Finish: Velvety, lingering berry and chocolate notes

Pairing character: Comforting, round, perfect for slow-braised dishes

Recipe Braised Short Ribs

Ingredients:

4 beef short ribs

Salt & pepper

2 tbsp oil

1 onion (chopped)

2 carrots (cut chunks)

2 cloves garlic

1 tbsp tomato paste

2 cups beef stock

1 tsp thyme

1 bay leaf

Instructions:

Season ribs. Brown in oil. Remove.

Sauté onion, carrots, garlic. Stir in tomato paste.

Return ribs. Add stock, thyme, bay leaf.

Cover and braise at 160°C (325°F) for ~2.5–3 hours until tender.

Reduce sauce if needed. Serve with vegetables.

Pairing Notes

The smooth, rounded character of a red blend complements slow-braised meat beautifully. The wine's ripe fruit tones echo the natural sweetness of carrots and onions in the braise, while gentle spice notes lift the deep, savory sauce. Softer tannins allow the tender meat to remain the star, creating a comforting and harmonious pairing.



# Red Wines

## MALBEC & GRILLED STEAK WITH CHIMICHURRI

Wine Tasting Notes Malbec (2020)

Appearance: Inky purple

Aroma: Black cherry, violet, plum, touch of cocoa

Palate: Juicy dark fruit, moderate tannin, fresh acidity

Finish: Clean, slightly floral

Pairing character: Bold yet smooth — classic steak companion

Recipe Grilled Steak with Chimichurri

Ingredients:

2 ribeye or sirloin steaks

Salt & pepper

1 tbsp oil

Chimichurri:

½ cup parsley (finely chopped)

2 cloves garlic

1 tbsp red wine vinegar

½ tsp chili flakes

3 tbsp olive oil

Salt

Instructions:

Season steaks. Grill on high heat to desired doneness. Rest 5 minutes.

Mix chimichurri ingredients.

Spoon sauce over sliced steak.

Pairing Notes

Malbec's juicy dark-fruit core and moderate tannins pair naturally with grilled beef's charred exterior. The wine's fresh acidity contrasts the richness of the steak, while its subtle floral notes brighten the herbal, garlicky chimichurri. The result is a bold but lively combination where neither the sauce nor the wine overwhelms the meat.



# Red Wines

## M.R.S SHIRAZ (2020) + HERB BUTTER STEAK

Tasting Notes Shiraz

Aroma: Ripe blackberries, plum compote, cracked black pepper, subtle smoke

Palate: Full-bodied and bold with dark fruit, cocoa, and spice

Finish: Long, warming, with velvety tannins and a hint of oak

Mood: Confident, indulgent, dinner-party star

Dish Recipe Pan-Seared Steak with Herb Butter  
Ingredients

Ribeye or sirloin steak

Salt & cracked black pepper

Olive oil

Butter

Fresh parsley & chives

Garlic (optional)

Method

Season steak generously with salt and pepper.

Sear in a hot pan with olive oil (2–3 min per side for medium-rare).

Rest the steak.

Mix softened butter with chopped herbs (and garlic if using).

Top steak with herb butter just before serving.

Pairing Notes

Shiraz loves fat and char. The steak's crust and richness soften the tannins, while the herb butter echoes the wine's peppery, savory notes. This pairing is bold on bold—no apologies.



# Red Wines

## M.R.S PINOTAGE (2020) + GOURMET BEEF BURGER

M.R.S Pinotage (2020) + Gourmet Beef Burger

Tasting Notes Pinotage

Aroma: Red berries, smoky bacon, sweet spice

Palate: Medium to full-bodied with juicy acidity, earthy undertones

Finish: Smooth, slightly smoky, uniquely South African

Mood: Playful sophistication

Dish Recipe Beef Burger with Creamy Sauce

Ingredients

Beef patty (80/20 works best)

Brioche bun

Lettuce

Caramelized onions

Creamy herb or garlic mayo

Method

Grill or pan-fry the beef patty to desired doneness.

Toast brioche buns lightly.

Assemble: bun → lettuce → patty → sauce → onions → top bun.

Pairing Notes

Pinotage is a bridge wine—it handles richness but keeps things fun. The burger’s umami and sweetness from onions play beautifully with Pinotage’s smoky, fruity character. Casual food, serious flavor.



# Red Wines

## M.R.S MERLOT (2020) + ROAST CHICKEN & MUSHROOMS

Tasting Notes Merlot

Aroma: Red cherry, plum, dried herbs

Palate: Soft, round, medium-bodied with gentle tannins

Finish: Smooth, comforting, elegant

Mood: Cozy elegance, candlelight dinner

Dish Recipe — Herb-Roasted Chicken with Mushrooms

Ingredients

Whole or spatchcock chicken

Mushrooms

Garlic

Rosemary & thyme

Olive oil, salt, pepper

Method

Season chicken with herbs, garlic, salt, pepper, and olive oil.

Roast at 180°C (350°F) until golden and cooked through.

Add mushrooms halfway to soak up juices.

Rest before serving.

Pairing Notes

Merlot's softness mirrors the tender chicken, while mushrooms bring earthiness that deepens the wine's fruit profile. This is harmony, not contrast—comfort food with polish.



# White Wines

## NATURAL SWEET WHITE WINE WITH PEACH & RICOTTA CROSTINI

Wine Tasting Notes – MRS Natural Sweet White

Appearance: Pale golden straw with soft highlights  
Aroma: Ripe peach, honey blossom, orange zest, and a touch of wildflowers  
Palate: Smooth and gently sweet, with flavors of stone fruit, honey, and a light citrus lift  
Finish: Clean, refreshing, and delicately floral  
Style: Elegant dessert or aperitif wine with natural sweetness and balanced acidity

Recipe: Peach & Ricotta Crostini with Honey & Thyme

### Ingredients

Baguette, sliced and toasted  
Fresh ricotta cheese  
Ripe peaches, thinly sliced  
Honey  
Fresh thyme leaves  
Olive oil

### Instructions

Toast baguette slices until golden and crisp.  
Spread a generous layer of ricotta on each toast.  
Top with fresh peach slices.  
Drizzle lightly with honey and olive oil.  
Garnish with fresh thyme leaves.

### Pairing Note:

The wine's sweetness mirrors the peaches, while its acidity balances the creamy ricotta beautifully.



# White Wines

## CHENIN BLANC WITH SEARED SCALLOPS & BUTTER SAUCE



### Wine Tasting Notes – Chenin Blanc 2020

Appearance: Light gold with green reflections

Aroma: Green apple, pear, lemon peel, and subtle honey

Palate: Medium-bodied with bright acidity, layered fruit, and a mineral backbone

Finish: Crisp, slightly creamy, and persistent

Style: Classic Chenin Blanc with freshness and finesse

Recipe: Seared Scallops in Lemon Butter Sauce

Ingredients:

Sea scallops

Butter

Olive oil

Garlic, minced

Fresh lemon juice

Fresh parsley or chives

Salt & white pepper

Instructions:

Pat scallops dry and season lightly with salt and pepper.

Heat olive oil in a pan over high heat.

Sear scallops 1½–2 minutes per side until golden. Remove and keep warm.

Lower heat, add butter and garlic to the pan.

Finish with lemon juice and herbs.

Spoon sauce over scallops and serve immediately.

Pairing Note:

The wine's acidity cuts through the butter while enhancing the scallops' natural sweetness.

# White Wines

## SAUVIGNON BLANC WITH HERB FRITTATA & GOAT CHEESE

Wine Tasting Notes – MRS Sauvignon Blanc 2021

Appearance: Pale straw with silver highlights

Aroma: Citrus, gooseberry, fresh herbs, and green apple

Palate: Lively and crisp with zesty acidity and herbal freshness

Finish: Clean, dry, and refreshing

Style: Vibrant and food-friendly Sauvignon Blanc

Recipe: Herb & Zucchini Frittata with Goat Cheese

Ingredients

Eggs

Zucchini, grated and drained

Fresh herbs (parsley, chives, dill)

Goat cheese, crumbled

Olive oil

Salt & pepper

Instructions

Preheat oven to 180°C (350°F).

Sauté zucchini briefly in olive oil until softened.

Whisk eggs with salt, pepper, and herbs.

Stir in zucchini and pour into an ovenproof pan.

Bake until just set, then top with goat cheese.

Return to oven for 5 minutes until lightly golden.

Pairing Note:

The wine's herbal and citrus notes echo the frittata's freshness and cut through the richness of the eggs.



# White Wines

## M.R.S CHENIN BLANC 2020 + CHICKEN POT PIE



Tasting Notes– M.R.S Chenin Blanc 2020

Appearance: Pale gold with bright clarity.

Aroma: Fresh green apple, honeysuckle, pear, and subtle beeswax.

Palate: Medium-bodied with lively acidity. Notes of ripe pear, white peach, chamomile, and lemon curd, followed by a soft mineral edge.

Finish: Clean, lifted, lightly creamy.

Recipe:– Creamy Chicken Pot Pie with Flaky Puff Pastry

Ingredients (4 servings):

2 cups cooked chicken breast, cubed

1 cup peas

1 cup celery and onions, diced

2 tbsp butter

2 tbsp flour

1 ½ cups chicken stock

½ cup heavy cream

Salt & pepper to taste

Pinch of thyme

1 sheet puff pastry

1 egg, beaten (egg wash)

Instructions:

Make the base:

In a saucepan, melt butter. Add flour to form a roux. Cook for 1–2 minutes.

Add liquid:

Slowly whisk in chicken stock, then cream. Simmer until thickened.

Add filling:

Fold in chicken, peas, veggies, seasonings, and thyme.

Assemble:

Spoon mixture into ramekins or bowls. Cover with puff pastry and brush with egg.

Bake:

400°F (200°C) for 18–22 minutes or until golden and puffed.

Serve hot with a chilled glass of Chenin Blanc.

Pairing Notes:

Chenin Blanc's crisp acidity and orchard-fruit freshness cut beautifully through the rich, creamy filling, while its subtle honeyed notes complement the pastry's buttery layers.

A harmonious, comforting pairing.

# Rosé Wine

## M.R.S PINK LADY ROSÉ + WATERMELON-MOZZARELLA SKEWERS



Tasting Notes:- M.R.S Pink Lady Rosé

Appearance: Rosy peach with a luminous glow.  
Aroma: Fresh strawberry, watermelon rind, rose petal, and a hint of citrus.  
Palate: Light, crisp, refreshing. Notes of berries, pomegranate, melon, and a whisper of white florals.  
Finish: Dry, bright, clean.

Recipe: Watermelon, Mozzarella & Mint Skewers with Balsamic Drizzle

Ingredients:

Watermelon cubes  
Mini mozzarella balls  
Fresh mint leaves  
Sea salt  
Balsamic reduction

Instructions:

Thread watermelon and mozzarella onto small skewers.  
Garnish with mint leaves.  
Sprinkle with a pinch of sea salt.  
Drizzle lightly with balsamic reduction.

Pairing Notes:

The rosé mirrors the freshness of the watermelon and highlights the mozzarella's creaminess without overwhelming it. The wine's gentle acidity also balances the sweet-savory balsamic drizzle. Perfect for warm weather or aperitif hour.

# MCC

## M.R.S BLANC DE BLANC 2021 + BAKED OYSTERS

Tasting Notes– M.R.S Blanc de Blanc 2021

Appearance: Pale straw, vigorous fine bubbles.

Aroma: Fresh brioche, lemon zest, green apple, and chalk minerality.

Palate: Crisp and elegant with flavors of citrus peel, pear, toasted almond, and sea spray.

Finish: Long and saline, with a creamy mousse.

Recipe: Herb & Garlic Baked Oysters

Ingredients:

6 fresh oysters on the half shell

2 tbsp butter, softened

1 tbsp chopped parsley

1 garlic clove, minced

1 tbsp breadcrumbs

1 tsp lemon zest

Salt & pepper

Lemon wedges

Instructions:

Preheat broiler.

Mix butter with parsley, garlic, breadcrumbs, lemon zest, salt, and pepper.

Spoon mixture onto each oyster.

Broil for 3–5 minutes until bubbly and lightly browned.

Serve immediately with lemon wedges.

Pairing Notes:

Blanc de Blanc is a natural companion to oysters—the wine’s acidity and minerality echo the oyster’s brininess, while its fine bubbles cleanse the palate after the herb-butter topping.

Bright, refined, and classic.



# MCC

## M.R.S BLANC DE BLANCS 2021 & OYSTERS ROCKEFELLER

Tasting Notes – Blanc de Blancs 2021

Appearance: Pale gold with fine, persistent bubbles

Aroma: Green apple, lemon zest, white flowers, and toasted brioche

Palate: Bright and elegant with crisp acidity, subtle creaminess, and mineral depth

Finish: Long, refined, and refreshing

Style: Classic sparkling wine with finesse and structure

Recipe: Classic Oysters Rockefeller

Ingredients:

Fresh oysters, shucked

Spinach, finely chopped

Butter

Shallot, minced

Garlic

Breadcrumbs

Fresh parsley

Lemon zest

Method:

Sauté shallot and garlic in butter until soft.

Add spinach and cook until wilted; season lightly.

Spoon mixture onto oysters, top with breadcrumbs and parsley.

Bake or broil until bubbling and golden.

Pairing Notes:

The wine's high acidity and fine bubbles cut through the richness of butter and breadcrumbs while complementing the oysters' briny sweetness. A classic luxury pairing—balanced, indulgent, and precise.



# MCC

## M.R.S BLANC DE BLANCS 2021 & BRUNCH PAIRING (MIMOSA)

Tasting Notes – Blanc de Blancs 2021

Appearance: Light straw gold with lively effervescence

Aroma: Citrus blossom, pear, fresh apple, and delicate pastry notes

Palate: Fresh and vibrant with a creamy mid-palate and bright citrus finish

Finish: Clean, uplifting, and food-friendly

Style: Versatile sparkling wine ideal for daytime and celebratory moments

Recipe: Simple Mimosa

Ingredients:

M.R.S Blanc de Blancs (chilled)

Fresh orange juice (chilled)

Method:

Fill a flute two-thirds with sparkling wine.

Top gently with orange juice.

Serve immediately.

Pairing Notes:

Perfect with buttery pastries like croissants, fresh fruit, or light brunch dishes. The wine's acidity refreshes the palate, while its subtle brioche notes echo the richness of baked goods.



# SPIRITS

## BRANDY WITH DARK CHOCOLATE & DRIED FRUIT

Tasting Notes — Brandy

Appearance: Warm amber with copper highlights

Aroma: Dried apricot, raisin, vanilla, toasted oak

Palate: Smooth and rounded with notes of caramelized fruit, honey, spice, and soft wood

Finish: Gentle warmth with lingering sweetness and nutty tones

Recipe: Dark Chocolate & Dried Fruit Board

Ingredients:

70% dark chocolate (broken into pieces)

Dried figs or apricots

Raisins or sultanas

Toasted almonds or hazelnuts

Assembly:

Arrange chocolate and fruits on a small board. Lightly toast nuts for added aroma.

Pairing Notes:

Brandy's dried-fruit sweetness mirrors the figs and raisins, while its oak and spice notes deepen the bitterness of dark chocolate. The fat in the chocolate softens the spirit's warmth, creating a slow, contemplative pairing ideal for the end of a meal.



# SPIRITS

## SCOTCH WHISKY (2020) NEAT

Tasting Notes — Scotch Whisky

Appearance: Golden amber

Aroma: Honey, malt, toasted grain, light smoke

Palate: Balanced sweetness with vanilla, oak, gentle spice, and subtle smokiness

Finish: Dry, warming, slightly smoky

Recipe: Smoked Cheddar & Oat Biscuits

Ingredients:

Smoked cheddar (sliced)

Oat biscuits or whole-grain crackers

Unsalted butter (optional)

Assembly:

Serve cheese at room temperature with biscuits to allow aromas to open.

Pairing Notes:

The whisky's malt and smoke harmonize with smoked cheddar, while oat biscuits echo the grain character of the spirit. The dryness of the finish cleanses the palate between bites, keeping the pairing savory rather than heavy.



# SPIRITS

## M.R.S GIN WITH CITRUS & HERBS

Tasting Notes — M.R.S Dry Gin

Appearance: Crystal clear

Aroma: Juniper, citrus peel, herbal freshness

Palate: Crisp and dry with lemon zest, pine, coriander, and subtle spice

Finish: Clean, refreshing, aromatic

Recipe: Citrus & Herb Cured Salmon (Food Pairing)

Ingredients:

Fresh salmon fillet

Lemon and grapefruit zest

Cracked black pepper

Fresh dill or rosemary

Salt

Instructions:

Mix zest, herbs, pepper, and salt.

Coat salmon lightly and refrigerate 12–18 hours.

Rinse, slice thinly, and serve with bread or crackers.

Pairing Notes:

Gin's juniper and citrus notes lift the natural richness of salmon, while herbal elements echo the rosemary garnish seen in the image. The clean, dry profile keeps the pairing light and refreshing, making it suitable as a starter or aperitif-style course.



# SPIRITS

## M.R.S TRIPLE-DISTILLED VODKA & CLASSIC MARTINI

Tasting Notes – M.R.S Vodka

Appearance: Crystal clear and brilliant

Aroma: Clean and subtle with faint mineral and soft grain notes

Palate: Silky smooth, neutral yet refined, with gentle sweetness and no burn

Finish: Crisp, dry, and exceptionally clean

Style: Elegant, modern vodka designed for classic cocktails

Recipe: Classic Vodka Martini

Ingredients:

60 ml (2 oz) M.R.S Vodka

10 ml (1/3 oz) dry vermouth

Ice

Lemon twist or green olives

Method:

Chill a martini glass.

Stir vodka and vermouth with ice until well chilled.

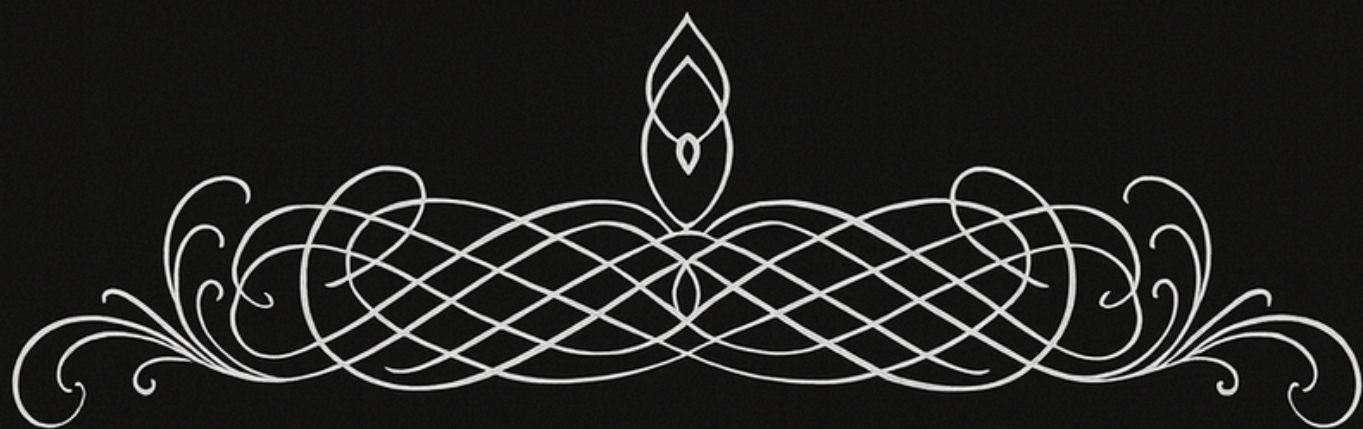
Strain into the glass.

Garnish with a lemon twist or olives.

Pairing Notes:

This martini pairs beautifully with salt-forward, minimalist bites think marinated olives, caviar on blinis, or lightly smoked salmon. The vodka's purity enhances savory flavors without overpowering them.





M.R.S

WINES

LIMITED EDITION

