



BERGKELDER

Vinoteque

WINE BANK / WYNBANK

MATURATION REPORT 2015

Perfection can't be rushed.

The art of crafting fine wines is an age-old tradition that takes time, dedication and hard work. And the valuable end result deserves to be stored under perfect conditions.

While the ever-changing South African climate does not offer ideal storage conditions for these valuable assets, the Vinotèque Wine Bank makes cellaring and appreciating rare, special wines easier and more accessible than ever before.

Our annual maturation report forms part of our offering. Compiled by a panel of wine connoisseurs who taste and grade the maturity of the Vinotèque wines each year, it removes the guesswork from the maturation process and offers a guide on which of your wines are ready to drink and which will benefit from more time in the cellar. It will help you track the progress of your investment, ensuring optimal enjoyment when your wines reach maturity.

For more information on our products and services, which includes safe, direct delivery of our quality fine wines once they are ready to enjoy, please visit www.vinoteque.co.za.

Michael van Deventer, Vinotèque Manager



- 1 Allesverloren
- 4 Alto
- 6 Chateau Libertas
- 7 Durbanville Hills
- 9 Fleur du Cap
- 13 Jacobsdal
- 14 J.C. Le Roux
- 15 Le Bonheur
- 16 Lomond
- 18 Monis
- 19 Nederburg
- 23 Neethlingshof
- 25 Plaisir de Merle
- 28 Pongracz
- 28 Stellenzicht
- 32 Uitkyk
- 34 Zonnebloem





Allesverloren

www.allesverloren.co.za



Allesverloren Cabernet Sauvignon 2006

Analysis - Residual sugar: 1,5 g/l Alcohol: 13,06 vol% Total acidity: 7,0 g/l pH: 3,58

Updated 2015 - A feminine, perfumed nose of sweet red berries and bouquet garni. Optimally matured, this wine is well-balanced and elegant, with a youthful edge that will ensure drinking pleasure over the next couple of years. The finish is long and slightly dry.
- Enjoy now and over the next two years or so.



Allesverloren Cabernet Sauvignon 2007

Analysis - Residual sugar: 1,9 g/l Alcohol: 13,06 vol% Total acidity: 6,8 g/l pH: 3,53

Updated 2015 - Primary, expressive dark fruit with olive and cedar notes on the nose. Allow a few years for the wine to open up and the tannins to soften. - Cellar for another two to three years before opening.



Allesverloren Cabernet Sauvignon 2008

Analysis - Residual sugar: 3,0 g/l Alcohol: 14,3 vol% Total acidity: 6,4 g/l pH: 3,62

Updated 2015 - A fine combination of red and black fruit, with leafy undertones on the nose. Subtle, porty hints along with a savoury grip on the palate, showing minimal evolution over the last year. - Cellar for another year or two before opening.



Allesverloren Cabernet Sauvignon 2009

Analysis - Residual sugar: 3,1 g/l Alcohol: 14,07 vol% Total acidity: 6,0 g/l pH: 3,48

Updated 2015 - Black olive, dark chocolate and sun dried currants on the nose. The structure is still big and youthful with firm tannins, needing time to soften. Not nearly ready for drinking now, but promises the elegance of earlier vintages in due time.
- Allow for another three to four years in the maturation cellar.



Allesverloren Cabernet Sauvignon 2010

Analysis - Residual sugar: 2,13 g/l Alcohol: 13,87 vol% Total acidity: 6,33 g/l pH: 3,74

Updated 2015 - Attractive, perfumed blackberry and cassis aromas on the nose. Well-balanced and approachable now, with gorgeous freshness and fine tannins supported by firm acidity. This wine will reward more time in the bottle. - Mature for another five years before opening.



Allesverloren Fine Old Vintage 2008

Analysis - Residual sugar: 105,5 g/l Alcohol: 20,88 vol% Total acidity: 7,73 g/l pH: 2,96

Updated 2015 - Full and rich with sweet spice, wild berry jam and notes of marzipan and dates, supported by fresh acidity.
- Allow for another two to three years in the cellar before opening.



Allesverloren Fine Old Vintage 2009

Analysis - Residual sugar: 112 g/l Alcohol: 20,4 vol% Total acidity: 7,67 g/l pH: 3,14

Updated 2015 - Complex aromatics that combines salted almonds, dates, fresh plum, citrus and Chinese spice. The aromas are elevated by a heady alcohol, that I suspect will mellow and integrate in the wine, considering its depth of fruit and character. The property's typical sweet mid-palate on their ports is repeated here, and will reward fans of rich vintage ports. - Allow for another four to five years in the bottle before opening.



Allesverloren Port 2005 Magnum

Analysis - Residual sugar: 105,0 g/l Alcohol: 18,4 vol% Total acidity: 6,9 g/l pH: 2,92

Updated 2015 - This is broody, warm, rich and soft. Rich dark fruit, crème caramel, molasses and marzipan. This bottle shows a port with lots of vitality and fruit, and although drinking well now, will keep for a long time in this large format.

- Enjoy now and over the next five to ten years if cellared correctly.



Allesverloren Port 2006 Magnum

Analysis - Residual sugar: 102,8 g/l Alcohol: 17,66 vol% Total acidity: 7,9 g/l pH: 2,97

Updated 2015 - A youthful, plush, light, drinkable vintage port that is sweet and uncomplicated. Much lighter than the 2005. This is keeping very fresh in the large format bottle, and will stay so for the medium term. - Enjoy now and over the next five years or so.



Allesverloren Port 2007

Analysis - Residual sugar: 103,4 g/l Alcohol: 19,55 vol% Total acidity: 6,9 g/l pH: 3,03

Updated 2015 - A warming vintage port that is big and bold with notes of caramelised almonds, toffee apple and bramble on the nose. Good intensity on the palate that is warm and complex, while still showing its youth. - Mature for another three to five years before opening.



Allesverloren Shiraz 2002

Analysis - Residual sugar: 3,4 g/l Alcohol: 14,0 vol% Total acid: 6,3 g/l pH: 3,33

Updated 2015 - Jammy black fruit, liquorice pastille and sweet spice on the nose. Plummy fruit with hints of leather and spice on the palate. Well-matured and ready to be enjoyed. - Enjoy now.



Allesverloren Shiraz 2007

Analysis - Residual sugar: 1,9 g/l Alcohol: 13,4 vol% Total acid: 6,0 g/l pH: 3,67

Updated 2015 - This has typical robust Swartland Shiraz spicy aromatics on the nose. Spiced plums and violets on the light, soft palate that is accessible now, but with enough dry grip to suggest that further maturation will be rewarded.

- Allow for another two to three years in the cellar before opening.



Allesverloren Shiraz 2008

Analysis - Residual sugar: 2,9 g/l Alcohol: 14,2 vol% Total acid: 5,7 g/l pH: 3,58

Updated 2015 - The medium-bodied palate is plush, soft and round. The finish is sweet, with hints of clove and leather. As with some other 2008 vintages, this wine has evolved quicker than anticipated and is drinking really well now. Please note that we have brought the drinking window forward from last year's estimate. - Enjoy now and over the next year or two.



Allesverloren Shiraz 2009

Analysis - Residual sugar: 1,7 g/l Alcohol: 13,76 vol% Total acid: 6,0 g/l pH: 3,59

Updated 2015 - Sweet plums, youngberry and a hint of cloves on the nose. The palate is light and round, with rich, jammy fruit and polished tannins. - Cellar for another four years before opening.



Allesverloren Shiraz 2010

Analysis - Residual sugar: 2,4 g/l Alcohol: 13,91 vol% Total acid: 6,3 g/l pH: 3,52

Updated 2015 - Concentrated, ripe and brooding with liquorice, lavender, and bramble on the nose. A solid core of primary fruit, supported by bright acidity and firm tannins that will develop nicely in the bottle over the next decade. - Your patience will be rewarded, mature for another five years before opening.



Allesverloren Tinta Barocca 2007

Analysis - Residual sugar: 2,3 g/l Alcohol: 13,76 vol% Total acidity: 6,4 g/l pH: 3,52

Updated 2015 - Wild spices and an array of jammy flavours on the nose. This 2007 is well-balanced and more polished than some of the previous vintages, and will develop further to offer moreish drinkability in another couple of years. Enjoy with cold meat platters or tapas.

- Cellar for another two to three years before opening.



Allesverloren Tinta Barocca 2008

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,74 vol% Total acidity: 5,6 g/l pH: 3,6

Updated 2015 - The palate is soft and rich, with ample fruits like red berries and a hint of spice. The wine has a youthful edge with a long, spicy finish. This wine is really drinking well now and is one of my current favourites. As with the 2008 Shiraz, we have brought this wine's drinking window forward from the previous year's estimate. - **Enjoy now and over the next two to three years.**



Allesverloren Tinta Barocca 2009

Analysis - Residual sugar: 2,7 g/l Alcohol: 14,65 vol% Total acidity: 5,6 g/l pH: 3,5

Updated 2015 - Class of the 2009 vintage shines with excellent composure, balance and definition. Subtle, pretty aromatics integrate well with the oak and fruit, fanning out into a raspberry and cherry finish. - **Mature for another three to four years before opening.**



Allesverloren Tinta Barocca 2010

Analysis - Residual sugar: 1,97 g/l Alcohol: 14,1 vol% Total acidity: 6,01 g/l pH: 3,66

Updated 2015 - This wine is still big and bold and needs time in the bottle to integrate and soften.
- **Mature for another two to three years before opening.**



Allesverloren Touriga Nacional 2003

Analysis - Residual sugar: 1,6 g/l Alcohol: 12,9 vol% Total acidity: 5,8 g/l pH: 3,48

Updated 2015 - Showing the varietal suitability to the terroir. Youthful, spicy, structured and dry. The 2003 has the flavour profile of a vintage port, but finishing bone dry. Light- to medium-bodied and entering its drinking window now. - **Enjoy now and over the next two to three years.**



Allesverloren Touriga Nacional 2006 Magnum

Analysis - Residual sugar: 2,7 g/l Alcohol: 13,14 vol% Total acidity: 5,8 g/l pH: 3,61

Updated 2015 - Showing ruby port-like richness and spice, with good drying tannins, and fresh acidity. Medium-bodied; already drinking well, with good vitality out of Magnum. - **Enjoy now and over the next year or two.**



Allesverloren Touriga Nacional 2007

Analysis - Residual sugar: 2,0 g/l Alcohol: 13,58 vol% Total acidity: 6,1 g/l pH: 3,62

Updated 2015 - Showing spiced black plums, prunes and cherries on the nose. Full-bodied with concentrated dark berries and spice, supported by firm, but supple tannins that need a little more time to soften.

- **Allow for another year in the bottle before opening, the Magnum will require another two years at least.**



Allesverloren Touriga Nacional 2008

Analysis - Residual sugar: 4,3 g/l Alcohol: 14,59 vol% Total acidity: 5,8 g/l pH: 3,64

Updated 2015 - Riper and more robust than other vintages, this is more porty and rustic. The jammy palate has generous ripe, black fruit that is held together by firm and youthful tannins. As with the other 2008 vintages from the Swartland, we have forwarded the drinking window from last year's estimate. - **Allow for another two to three years in the cellar before opening.**



Allesverloren Touriga Nacional 2009

Analysis - Residual sugar: 4,5 g/l Alcohol: 14,23 vol% Total acidity: 5,85 g/l pH: 3,32

Updated 2015 - This is a food wine, rich and full, with big flavour intensity and mouth-watering tannic grip, ending in a spicy, dry finish.
- **Cellar for another three to four years before opening.**



Allesverloren Touriga Nacional 2010

Analysis - Residual sugar: 2,22 g/l Alcohol: 13,8 vol% Total acidity: 5,94 g/l pH: 3,58

Updated 2015 - Nutty coffee bean notes from oak, along with sweet wild sage, roasted Moroccan spices and sundried black currants. Medium-bodied, perfumed and robust with a long spicy, dry finish. Showing a lot of promise for further cellaring. - **Allow for another five years in the bottle before opening.**





www.alto.co.za



Alto Cabernet Sauvignon 2000 Magnum

Analysis - Residual sugar: 2,3 g/l Alcohol: 14,05 vol% Total acidity: 5,5 g/l pH: 3,54

Updated 2015 - Gorgeous nose of sour cherry and cassis. Showing some evolution in classical secondary Cabernet characters of cedar and cigar box, but with a good core of sweet, ripe red fruit. This wine will enhance any special occasion.

- Enjoy now and for several years to come if cellared correctly, fantastic classic Cabernet from Stellenbosch.



Alto Cabernet Sauvignon 2006

Analysis - Residual sugar: 2,6 g/l Alcohol: 15,15 vol% Total acidity: 6,24 g/l pH: 3,49

Updated 2015 - Rich, full-bodied, with the cherries and dark chocolate following through onto the palate with a touch of tobacco.

- Enjoy now and for several years to come if cellared correctly.



Alto Cabernet Sauvignon 2007

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,08 vol% Total acidity: 5,91 g/l pH: 3,48

Updated 2015 - This wine is full and structured, showing a good balance of varietal characteristics of blackcurrant, crushed herbs and graphite. Please note that we are pushing the drinking window forward a little from last year's estimate.

- Allow for another two to three years before opening.



Alto Cabernet Sauvignon 2007 Magnum

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,08 vol% Total acidity: 5,91 g/l pH: 3,48

Updated 2015 - This wine is full and structured, showing a good balance of varietal characteristics of blackcurrant, crushed herbs and graphite. Please note that we are pushing the drinking window forward a little from last year's estimate.

- Allow for another three to four years before opening, possibly a lot longer if cellared correctly.



Alto Cabernet Sauvignon 2008

Analysis - Residual sugar: 2,9 g/l Alcohol: 14,29 vol% Total acidity: 6,1 g/l pH: 3,44

Updated 2015 - Upfront cassis and blueberry on the nose. Light, fruity and generally more open than the 2007, this is ready to drink, and very impressive now. Generous and plush with minimal evolution over the last year. - Enjoy now and over the next four to five years.



Alto Cabernet Sauvignon 2008 Magnum

Analysis - Residual sugar: 2,9 g/l Alcohol: 14,29 vol% Total acidity: 6,1 g/l pH: 3,44

Updated 2015 - Upfront cassis and blueberry on the nose. Light, fruity and generally more open than the 2007, this is ready to drink, and very impressive now. Generous and plush with minimal evolution over the last year.

- Enjoy now and over the next five to six years, possibly a lot longer if cellared correctly.



Alto Cabernet Sauvignon 2009

Analysis - Residual sugar: 1,9 g/l Alcohol: 14,44 vol% Total acidity: 6,5 g/l pH: 3,63

Updated 2015 - Capsicum and mint, with black olive and hints of freshly ground coffee. The wine has serious structure, with firm tannins and a dry finish. Deep and full. - Additional cellaring required over the next two to three years.



Alto Cabernet Sauvignon 2009 Magnum

Analysis - Residual sugar: 1,9 g/l Alcohol: 14,44 vol% Total acidity: 6,5 g/l pH: 3,63

Updated 2015 - Capsicum and mint, with black olive and hints of freshly ground coffee. The wine has serious structure, with firm tannins and a dry finish. Deep and full. - Additional cellaring required over the next four to five years.



Alto Cabernet Sauvignon 2010

Analysis - Residual sugar: 3 g/l Alcohol: 14,74 vol% Total acidity: 6,5 g/l pH: 3,61

Updated 2015 - Very youthful. Still showing new oak characters of coffee and warm spice. Perhaps indicative of the vintage, this is full and ripe for Alto, but with a characteristic firm structure and drying tannins. Brooding dark fruit. Will profit from more time in the bottle.

- Cellar for another four to five years before opening.



Alto MPHS 2007

Analysis - Residual sugar: 3,4 g/l Alcohol: 14,7 vol% Total acidity: 5,8 g/l pH: 3,44

Updated 2015 - Showing Cabernet Franc's leafy, herbaceous notes, along with capsicum and sundried tomato. Palate has a deep, rich structure that confirms the leafy flavours, with ripe dark fruit and sweet mint. The wine has structure for ageing.

- Another five years plus in the cellar would be beneficial.



Alto Port 2006

Analysis - Residual sugar: 105,0 g/l Alcohol: 17,96 vol% Total acidity: 5,34 g/l pH: 3,33

Updated 2015 - Lush, opulent dark fruit, with warming spirit. Very sweet, but still fresh and youthful, with no signs of secondary complexity that will come from further ageing. - Can be enjoyed now, but will develop further complexity over the next four to five years.



Alto Rouge 2007

Analysis - Residual sugar: 2,1 g/l Alcohol: 14,21 vol% Total acidity: 5,76 g/l pH: 3,5

Updated 2015 - Riper berry flavours on the palate with good concentration, firm, rounded tannins and fresh acidity with a slightly sweet finish.

- Enjoy now and over the next year to two, possibly longer if cellared correctly.



Alto Rouge 2008

Analysis - Residual sugar: 2,3 g/l Alcohol: 14,53 vol% Total acidity: 5,63 g/l pH: 3,43

Updated 2015 - Black cherry and leather, with some hints of smoked meat. This is round and soft, with an attractive fruit core that is now accessible and showing well. - Enjoy now and over the next three to four years.



Alto Rouge 2009

Analysis - Residual sugar: 1,9 g/l Alcohol: 14,59 vol% Total acidity: 5,8 g/l pH: 3,57

Updated 2015 - Plush and elegant, this has fresh summer berries, along with sweet spices on the palate. Medium-bodied, bright and appetising with a dry, grippy finish. - Cellar for another two to three years before opening.



Alto Rouge 2010

Analysis - Residual sugar: 3,7 g/l Alcohol: 14,87 vol% Total acidity: 6,4 g/l pH: 3,58

Updated 2015 - Full-bodied with appealing blackberry flavours, followed by tobacco, chocolate, toast and vanilla. A good tannic structure adds complexity, promising great maturation potential. - Your patience will be rewarded after an additional four to five years in the cellar.

 Alto Shiraz 2004

Analysis - Residual sugar: 3,1 g/l Alcohol: 14,9 vol% Total acidity: 5,9 g/l pH: 3,59

Updated 2015 - This has black pepper, leather, mocha and ripe plums. Now also prunes, clove, sweet spice and smoke, adding complexity. Great Shiraz. - Well-matured, enjoy over next two to three years.

 Alto Shiraz 2006

Analysis - Residual sugar: 3,5 g/l Alcohol: 14,82 vol% Total acidity: 5,47 g/l pH: 3,34

Updated 2015 - Wonderful, appetising dark fruit perfume. Juicy, vibrant dark berries, roasted cloves and molasses. The '06 is impressively youthful, with a long life ahead of it, but also drinks well now. Full-bodied, concentrated and rich. - Start enjoying now and over the next five to six years.

 Alto Shiraz 2007

Analysis - Residual sugar: 4,1 g/l Alcohol: 15,39 vol% Total acidity: 5,28 g/l pH: 3,53

Updated 2015 - This is opening up nicely, showing wild dark berries, sweet spice and freshly ground coffee on the nose. Moving into its drinking window, with generous fruit and a deep richness. Firm tannic grip on dry finish. - Enjoy now and over the next two to three years.

 Alto Shiraz 2008

Analysis - Residual sugar: 3,2 g/l Alcohol: 14,65 vol% Total acidity: 6,1 g/l pH: 3,31

Updated 2015 - Rich, broody, wild mulberry, violets and sweet perfume. Very new world in its heady intensity and bold fruit. Firm acidity holding up the ripe fruit with a steely grip to the finish. - Mature for another three to four years before opening.

 Alto Shiraz 2010

Analysis - Residual sugar: 6,1 g/l Alcohol: 14,0 vol% Total acidity: 5,9 g/l pH: 3,69

Updated 2015 - This is the biggest vintage in the Alto Shiraz line-up. Heady and warm with ripe fruit and bold spice. Already offering enough to drink now with its bold intensity, but will be even more interesting to follow its evolution over the next five years or so.

- Can be enjoyed now, but will benefit from another four to five years in the cellar.



www.chateaulibertas.co.za



 Chateau Libertas 2010 - 80th Anniversary Release

Analysis - Residual sugar: 2,7 g/l Alcohol: 14,39 vol% Total acidity: 5,94 g/l pH: 3,69

Updated 2015 - Rich black berry fruit with dusty dry notes, over vanilla and grilled Mediterranean herbs. The 2010 is medium-bodied and accessible, so soft and easy now, but also still very youthful in its fleshy, dry structure and brightness, promising a long future. - Mature for another two to three years before opening.





www.durbanvillehills.co.za

 **Durbanville Hills Bastion 2007**

Analysis - Residual sugar 2,7 g/l Alcohol 13,57% Total acidity 6,3 g/l pH 3,58

Updated 2015 - Showing tomato plant, red plums, white pepper and crushed leaf spice on the nose. The medium-bodied, delicate palate is light, well-balanced and ready to be enjoyed. - **Mature and ready to be enjoyed.**

 **Durbanville Hills Bastion 2009**

Analysis - Residual sugar 2,5 g/l Alcohol 14,12% Total acidity 6,2 g/l pH 3,56

Updated 2015 - Youngberry jam, sweet spice and herbal notes on the nose. The wine is rich and round, in an earlier accessible frame that is more modern and jammy than the '05 and '07, but still very fresh and enjoyable. - **Enjoy now and over the next two to three years.**

 **Durbanville Hills Bastion 2010**

Analysis - Residual sugar 2,1 g/l Alcohol 14,22% Total acidity 6,1 g/l pH 3,66

Updated 2015 - Showing capsicum, sweet plums and baked red sweets on the nose. Although harmonious and light, this wine is still primary in its make-up and will benefit from a little more time in bottle. - **Cellar for another two to three years before opening.**

 **Durbanville Hills Caapmans 2008**

Analysis - Residual sugar 1,7 g/l Alcohol 13,85 vol% Total acidity 6,8 g/l pH 3,7

Updated 2015 - Showing dark berries, sweet mint and crushed herbs on the nose. The palate has a bright core, with red berry fruit and tilled earth that is delicious and moreish. As with some other 2008 vintages, we have moved the maturation window forward slightly.

- **Can be enjoyed now and over the next three to four years.**

 **Durbanville Hills Cabernet Sauvignon 2008**

Analysis - Residual sugar: 2,5 g/l Alcohol: 13,14vol% Total acidity: 6,6 g/l pH: 3,56

Updated 2015 - Cedar, cassis, pale tobacco and olive notes on the nose. The Palate has lots of juicy fruit in a medium-bodied frame with soft accessibility, bright acidity and polished tannins. - **Enjoy now and over the next year or two.**

 **Durbanville Hills Rhinofields Cabernet Sauvignon 2009**

Analysis - Residual sugar: 2,2 g/l Alcohol: 14,81 vol% Total acidity: 6,7 g/l pH: 3,69

Updated 2015 - Generous and rich, with ample dark berries and a hint of spice on the palate, supported by soft, supple tannins and a long satisfying finish. This wine will provide great enjoyment over the next couple of years. - **Enjoy now and over the next two to three years.**

 **Durbanville Hills Rhinofields Cape Blend 2010**

Analysis - Residual sugar: 1,8 g/l Alcohol: 13,53 vol% Total acidity: 5,7 g/l pH: 3,65

Updated 2015 - Although made in the richer style of the Rhinofields range, the Cape Blend has superb harmony and will develop additional complexity with further time in bottle. Your patience will be rewarded. - **Mature for another four to five years before opening.**



Durbanville Hills Rhinofields Merlot 2008

Analysis - Residual sugar: 2,3 g/l Alcohol: 13,52 vol% Total acidity: 7,2 g/l pH: 3,55

Updated 2015 - Dusty and herbaceous, with interesting earthy notes that remind of white truffle on the nose. Light- to medium-bodied, with a lot of dark fruit intensity and soft tannins, with a youthful edge keeping the wine fresh. Will reward fans of Merlot.

- Enjoy now and over the next two to three years.



Durbanville Hills Rhinofields Merlot 2009

Analysis - Residual sugar: 1,9 g/l Alcohol: 14,16 vol% Total acidity: 6,4 g/l pH: 3,61

Updated 2015 - Light- to medium-bodied, with a lot of dark fruit intensity and herbaceous hints, with added richness from the oak. Quite savoury, full, brooding and spicy, should become softer with short term cellaring. - Needs another two to three years in the cellar before opening.



Durbanville Hills Rhinofields Merlot 2010

Analysis - Residual sugar: 2,6 g/l Alcohol: 14,65 vol% Total acidity: 6,0 g/l pH: 3,54

Updated 2015 - Deep, brooding notes of black fruit and soy. The tannins here are still robust, showing solid extraction for this vintage.

Decanting required if drinking now, but will reward further maturation. - Allow for another three to four years before opening.



Durbanville Hills Rhinofields Noble Late Harvest 2012

Analysis - Residual sugar: 182,5 g/l Alcohol: 9,59 vol% Total acidity: 7,7 g/l pH: 3,49

Updated 2015 - Pineapple, sugared orange, lime cordial. Intensely sweet, youthful palate has good freshness from acidity. Needs to be cellared for at least 5 years to show at best potential. Although delicious to drink now this NLH will improve over the next five years or so in the cellar.

- Can be enjoyed now, but further cellaring over the next four or five years will be rewarded.



Durbanville Hills Rhinofields Pinotage 2009

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,67 vol% Total acidity: 5,4 g/l pH: 3,52

Updated 2015 - Typical spice and wild berry jam. Rich, soft, dark fruit with coffee, chocolate and meat smoke in support. The palate has a creamy texture that allows it to be drunk in its youth, but will reward cellaring.

- Can be enjoyed now, but your patience will be rewarded after another two to three years in the cellar.



Durbanville Hills Rhinofields Pinotage 2012

Analysis - Residual sugar: 2,4 g/l Alcohol: 14,46 vol% Total acidity: 5,38 g/l pH: 3,69

Updated 2015 - Prominent, solid varietal expression in full-bodied mold. Wild bramble, banana and even strawberry, along with deepening sweet spice and coffee from new oak. Rich and fragrant, this will reward fans of full, vivid Pinotage. Surprisingly supple already, although patience will be rewarded. - Cellar for another three to four years before opening.



Durbanville Hills Rhinofields Shiraz 2009

Analysis - Residual sugar: 3,1 g/l Alcohol: 13,92 vol% Total acidity: 5,8 g/l pH: 3,53

Updated 2015 - Bold, ripe dark fruit and sweet oak on the nose. Solid extraction and powerful, modern intensity. Milk chocolate and date richness on the finish. - Can be enjoyed now, or matured for another two to three years.



Durbanville Hills Rhinofields Shiraz 2010

Analysis - Residual sugar: 1,8 g/l Alcohol: 15,25 vol% Total acidity: 5,6 g/l pH: 3,66

Updated 2015 - The bold power of the Rhinofields range resonates in the '10 that is still youthful, showing real Shiraz spice and pepper, with well-integrated oak. Remarkable primary fruit intensity and grippy, mouth-coating palate impression. - Allow for another three to four years before opening.



Durbanville Hills Shiraz 2008

Analysis - Residual sugar: 2,9 g/l Alcohol: 13,76 vol% Total acidity: 5,6 g/l pH: 3,52

Updated 2015 - Spicy, smoked meat, black pepper, plum skin and leather. This is mature and won't develop any further. Soft and elegant and well-balanced. Allow breathing time in the glass.

- Enjoy now and over the next two years or so.



FLEUR DU CAP

— INSPIRED BY NATURE —



www.fleurducap.co.za

Fleur du Cap Cabernet Sauvignon 2003

Analysis - Residual sugar: 2,0 g/l Alcohol: 13,49 vol% Total acidity: 6,3 g/l pH: 3,4

Updated 2015 - Black fruit and spice along with Cab's leafy, herbaceous notes. Showing cigar box and pencil lead, the wine has dusty, dry tannins and capsicum notes. Classical comparison to Claret. Allow ample aeration after opening, or decant. Enjoy with subtly flavoured beef cuts like fillet, or even mushroom risotto. - Enjoy now and over the next five years or so, if cellared correctly.

Fleur du Cap Cabernet Sauvignon 2004

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,29 vol% Total acidity: 6,6 g/l pH: 3,35

Updated 2015 - Starting to develop meaty, earthy notes over pencil lead, cassis, roasted herbs and mint. A classical Stellenbosch Cabernet with good structure and balance. Sundried tomato, black olive tapenade, tea leaf and smoke lingers on the savoury finish.

- Enjoy now and over the next three to four years, possibly a lot longer if cellared correctly.

Fleur du Cap Cabernet Sauvignon 2005

Analysis - Residual sugar: 3,0 g/l Alcohol: 14,5 vol% Total acidity: 5,9 g/l pH: 3,64

Updated 2015 - Oak present on this richer vintage with notes of coffee and chocolate. Good fruit expression too, showing ripe black berries, bitter liquorice, crushed Eucalypt leaf and a solid, concentrated core. Firm, grippy tannins.

- Can be enjoyed now, but another four to five years in the cellar will be rewarded.

Fleur du Cap Cabernet Sauvignon 2006

Analysis - Residual sugar: 1,7 g/l Alcohol: 14,3 vol% Total acidity: 5,9 g/l pH: 3,4

Updated 2015 - Toasted oak, freshly roasted coffee and smoke on the nose. Also gun flint and currants, even violets. The wood characters are dominant on the palate as well, with coffee and charcoal prominent. Needs time to integrate, but showing a lot of promise. Again the property's dry, solid tannin structure. - Cellar for at least another two to three years.

Fleur du Cap Cabernet Sauvignon 2008

Analysis - Residual sugar: 1,7 g/l Alcohol: 14,29 vol% Total acidity: 5,9 g/l pH: 3,4

Updated 2015 - Brooding cocoa and roasted coffee on the nose, along with characteristic herbal notes. The palate is leaner, with less concentration than the earlier vintages. More red fruit and mint here, the wine is elegant, dry and medium-bodied. Starting to peak now, but I suspect it will stay stable for a long time. - Can be enjoyed now, but another three to four years in the cellar will be beneficial.

Fleur du Cap Cabernet Sauvignon 2009

Analysis - Residual sugar: 1,85 g/l Alcohol: 13,58 vol% Total acidity: 5,77 g/l pH: 3,54

Updated 2015 - A banker of a vintage across appellations, brands and varieties, the 2009 once again delivers the fruit purity and balance that we have come to expect from the vintage, and that is starting to unfold after half a decade in bottle. This Cabernet is elegant, delicate and plush, with good balance between bright red and black fruit and well-integrated oak. The strong herbaceous element of the other vintages is also more complimentary here, providing complexity and depth of flavour. - Further maturation over the next five years will be rewarded.



Fleur du Cap Cabernet Sauvignon Unfiltered 2007

Analysis - Residual sugar: 2,9 g/l Alcohol: 14,13 vol % Total acidity: 5,9 g/l pH: 3,4

Updated 2015 - A change in style, this is ripe and modern. Showing power and deep colour, the wine is ready to drink early, and will reward fans of big and bold reds. - Ready to be enjoyed now and over the next couple of years, definitely a panel favourite.



Fleur du Cap Cabernet Sauvignon Unfiltered 2008

Analysis - Residual sugar: 1,96 g/l Alcohol: 14,2 vol % Total acidity: 5,91 g/l pH: 3,59

Updated 2015 - Dark fruit spice and coffee, with some herbaceous notes. Continues in serious, full-bodied style with a tightly packed tannin structure. This needs more time than the 2007, and will reward medium- to long-term cellaring.

- Cellar for at least another three to four years before opening.



Fleur du Cap Cabernet Sauvignon Unfiltered 2009

Analysis - Residual sugar: 1,98 g/l Alcohol: 13,61 vol % Total acidity: 5,83 g/l pH: 3,57

Updated 2015 - Clean black and red berries, supported by oak vanilla and floral perfume. This is more elegant than the previous vintages, perhaps reflective of this great vintage. Polished and plush, the wine has a bright core that will carry it for a long time.

- Cellar for at least another five years before opening.



Fleur du Cap Cabernet Sauvignon Unfiltered 2010

Analysis - Residual sugar: 2,57 g/l Alcohol: 14,17 vol % Total acidity: 5,66 g/l pH: 3,61

Updated 2015 - Complex blackberry and plum flavours, complemented by balanced, integrated oak flavours. The tannins are firm and grippy, giving a velvety texture that lingers on the finish and will ensure longevity in the bottle.

- Your patience will be rewarded after an additional four to five years in the cellar.



Fleur du Cap Chardonnay Unfiltered 2011

Analysis - Residual sugar: 1,93 g/l Alcohol: 14,16 vol % Total acidity: 6,85 g/l pH: 3,45

Updated 2015 - Golden straw colour, with green tint. Oak is noticeable in buttered toast and cherry notes over strong lime skin and crushed river pebbles. Showing absolutely no signs of ageing under stelin closure, this wine is still driven by primary, tangy citrus aromatics, along with an impressive minerality and firm, supportive oak that needs further cellaring to integrate more.

- Enjoy now and over the next three to four years with proper cellaring, your decision will depend on personal taste.



Fleur du Cap Laszlo 2006

Analysis - Residual sugar: 1,92 g/l Alcohol: 14,5 vol % Total acidity: 6,1 g/l pH: 3,45

Updated 2015 - Bold flagship expression, showing ripe blackcurrant, black forest cake, sweet spice and liquorice. Not showing any signs of ageing, this wine is in its infancy, and the fruit concentration is still very youthful.

- Can be enjoyed now, but will continue to evolve over the next four to five years.



Fleur du Cap Laszlo 2008

Analysis - Residual sugar: 1,64 g/l Alcohol: 14,21 vol % Total acidity: 6,07 g/l pH: 3,54

Updated 2015 - The Laszlo 2008 is concentrated and powerful, now starting to combine subtle secondary and tertiary flavours with its dense black fruit and pastille perfume. Slight leather and garrigue unfolds in the glass. The structure and grip on the mouth-feel suggests that this should not be touched for at least another five years. - This is a fantastic blend that will reward your patience with further maturation.



Fleur du Cap Merlot 2004

Analysis - Residual sugar: 2,2 g/l Alcohol: 14,2 vol % Total acidity: 6,6 g/l pH: 3,22

Updated 2015 - Deep ruby/garnet colour, holding up well. Impressive fruit concentration and richness contrasting in line-up. This is juicy and accessible, with soft, ripe tannins, a creamy texture and a fresh finish. Perfect drinking window. - Enjoy now and over the next year or two.



Fleur du Cap Merlot 2006

Analysis - Residual sugar: 2,0 g/l Alcohol: 14,1 vol% Total acidity: 5,68 g/l pH: 3,5

Updated 2015 - Dusty, herbaceous entry, with prunes and bramble opening in the glass. Mature, soft, medium-bodied Merlot that is maturing fast. - Enjoy now and over the next year.



Fleur du Cap Merlot 2008

Analysis - Residual sugar: 2,12 g/l Alcohol: 13,72 vol% Total acidity: 5,68 g/l pH: 3,53

Updated 2015 - Light and fruit forward, this is elegant, dry and easy drinking. Plush red fruit, with tea leaf and briny notes and a creamy palate. - Enjoy now and over the next year or so.



Fleur du Cap Merlot 2009

Analysis - Residual sugar: 1,62 g/l Alcohol: 13,84 vol% Total acidity: 5,89 g/l pH: 3,46

Updated 2015 - Oak spice and bouquet garni. This is young, with savoury notes on top of the soft red berry fruit. Light frame, as on other vintages, but with fresh legs to go for a bit longer. - Will be ready to be enjoyed next winter.



Fleur du Cap Merlot Unfiltered 2007

Analysis - Residual sugar: 1,8 g/l Alcohol: 14,15 vol% Total acidity : 5,83 g/l pH: 3,47

Updated 2015 - Licorice, black olive, pancetta and plum. This has a deep core of soft, broody fruit that is generous now, but has the structure to evolve further. - Ready to be enjoyed now and over the next four to five years.



Fleur du Cap Merlot Unfiltered 2008

Analysis - Residual sugar: 1,76 g/l Alcohol: 13,8 vol% Total acidity : 5,95 g/l pH: 3,95

Updated 2015 - Interesting minty nose with dark chocolate and turkish delight. A sweet, full palate that is fruit forward and delicious. Soft and accessible, with appealing richness for Merlot. - Ready to be enjoyed now and over the next two to three years.



Fleur du Cap Merlot Unfiltered 2009

Analysis - Residual sugar: 1,81 g/l Alcohol: 13,67 vol% Total acidity : 5,8 g/l pH: 3,57

Updated 2015 - Fresh, medium-bodied, combining red and black fruit pastille and wild berry jam, now also with dried meat and herb notes. The 2009 continues in the accessible, moreish style of previous vintages, with enough savoury complexity gained from bottle age to warrant serious food pairing. - Can be enjoyed now, but another year or two in the cellar will add complexity.



Fleur du Cap Merlot Unfiltered 2010

Analysis - Residual sugar: 2,47 g/l Alcohol: 14,67 vol% Total acidity : 6,01 g/l pH: 3,51

Updated 2015 - The 2010 Unfiltered is full and broad, with attractive richness and oak integration. The palate is soft and generous, still showing lots of the toasty oak spice and vanilla, along with property's savoury, herbal notes. - Mature for another year or two before enjoying.



Fleur du Cap Noble Late Harvest 2010

Analysis - Residual sugar: 235,0 g/l Alcohol: 10,0 vol% Total acidity: 10,5 g/l pH: 3,16

Updated 2015 - Very fruity and sweet at the moment, this needs time in the bottle to develop further complexity. Lime sweets, pineapple, sugar syrup and ginger. - Can be enjoyed now, or allow for another four to five years in the cellar for added complexity, depending on your preference.



Fleur du Cap Noble Late Harvest 2011

Analysis - Residual sugar: 182,5 g/l Alcohol: 10,8 vol% Total acidity: 9,5 g/l pH: 3,6

Updated 2015 - Slightly more shy on the nose, reveals candied ginger, pineapple and apricot. This has more elegance than the 2010, with finer acidity and freshness. A wine with immense focus and power, in a tightly coiled frame that will hold it together for decades to come. - Enjoy now and over the next couple of decades if cellared correctly.



Fleur du Cap Pinotage 2006

Analysis - Residual sugar: 2,11 g/l Alcohol: 14,6 vol% Total acidity: 5,41 g/l pH: 3,4

Updated 2015 - The palate has liquorice, black cherry and coffee. A sweet and delicious palate that is impressively fresh, but with rustic barnyard notes and slight bitterness. While accessible now, it has qualities that would reward further cellaring.

- Allow for another year or two in the cellar before opening.



Fleur du Cap Pinotage 2008

Analysis - Residual sugar: 2,2 g/l Alcohol: 13,06 vol% Total acidity: 5,2 g/l pH: 3,5

Updated 2015 - Medium-bodied, with rich coffee notes from oak. Rounded tannins and softened, velvety fruit gained from cellaring, yet preserving mouth-watering acidity. - Allow for another year or two in the cellar before opening.



Fleur du Cap Pinotage 2009

Analysis - Residual sugar: 2,36 g/l Alcohol: 14,06 vol% Total acidity: 5,56 g/l pH: 3,6

Updated 2015 - Brooding black fruit and spice. The palate has opulent rich fruit, with hints of smoke and cloves. Tannins, as with all the Fleur du Cap Pinotages are accessible and soft, with a bright acidity that holds the wine together.

- Allow for another three to four years in the cellar before opening.



Fleur du Cap Sauvignon Blanc Unfiltered 2013

Analysis - Residual sugar: 1,6 g/l Alcohol: 13,8 vol% Total acidity : 6,6 g/l pH: 3,45

Updated 2015 - Green fruit combines with saline qualities. There is real complexity here. Kiwi, winter melon, green apple, smoke and kelp. No signs of oak, but complexity from lees. The palate is lean and crisp, with fresh acidity, typical of Sauvignon from cool origin. Bone dry.

- Enjoy now and over the next couple of years.



Fleur du Cap Semillion Unfiltered 2012

Analysis - Residual sugar: 2,73 g/l Alcohol: 14,3 vol% Total acidity : 6,63 g/l pH: 3,26

Updated 2015 - Semillon at its best with aromatic citrus qualities, saline dryness and herbaceous and lanolin interest, and with a real textural element and palate weight. A beautiful spine of natural acidity promises further ageing.

- Enjoy now and over the next four years if cellared properly.



Fleur du Cap Semillion Unfiltered 2013

Analysis - Residual sugar: 2,58 g/l Alcohol: 14,3 vol% Total acidity : 6,48 g/l pH: 3,26

Updated 2015 - This Semillon has great maturation potential and needs at least 3 years in bottle for full potential to show. It shows pithy lemon & lime with cool green pineapple, lemongrass and flint. Crushed leaf and hints of oak.

- Enjoy now and over the next five years if cellared properly.



Fleur du Cap Shiraz 2008

Analysis - Residual sugar: 2,6 g/l Alcohol: 13,14 vol% Total acidity: 6,8 g/l pH: 3,2

Updated 2015 - Wild berries, sweet spice, charry oak, pepper and red fruit. The palate is light and fresh, with good fruit purity and easy drinkability. To be consumed young. - Enjoy now and over the next two years or so.



Fleur du Cap Special White Blend Unfiltered 2011

Analysis - Residual sugar: 2,2 g/l Alcohol: 14,3 vol% Total acidity : 6,88 g/l pH: 3,2

Updated 2015 - A harmonious blend of the 4 varieties, resulting in an appetising, complex, fresh white wine. Green fruit, citrus, asparagus and spring blossom. The short time in bottle only makes for better harmony, with neither of the varieties now dominating the flavour profile.

- Enjoy now and over the next two years or so.





www.jacobsdal.co.za



Jacobsdal Cabernet Sauvignon 2007

Analysis - Residual sugar: 1,78 g/l Alcohol: 14,4 vol% Total acidity: 5,74 g/l pH: 3,72

Updated 2015 - Classical Bordeaux similarities can be drawn here. Fresh dark fruit spice, liquorice pastille, cedar and graphite. This has serious structure and youthful fruit. Lengthy, dry finish. A real discovery. Wonderful now, but I doubt this will lose its composure any time soon.
- Can be enjoyed now or cellared for an additional year or two before opening, your choice. Will be drinking well over the next five to six years if cellared correctly.

Jacobsdal Cabernet Sauvignon 2008

Analysis - Residual sugar: 1,75 g/l Alcohol: 14,2 vol% Total acidity: 5,93 g/l pH: 3,67

Updated 2015 - Black olive, dark chocolate, black coffee and currants. Allow time to open up and then consume fairly quickly.
- Mature for another year or two to open up, enjoy over the next year or two after that.

Jacobsdal Cabernet Sauvignon 2010

Analysis - Residual sugar: 2,25 g/l Alcohol: 13,8 vol% Total acidity: 5,88 g/l pH: 3,58

Updated 2015 - A fantail of red fruits, vanilla and subtle spice. Quite remarkable, and I suspect entirely underrated. No seeming at the edges yet, with tightly packed filigree tannins, this needs further cellaring and will be a serious gem in a few years.
- Allow to mature further over the next four to five years.

Jacobsdal Pinotage 2005

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,47 vol% Total acidity: 5,8 g/l pH: 3,65

Updated 2015 - Fair to say this is old school Pinotage. Rustic farmyard and slight resin, with more charming soft, rich aromas of coffee and sundried berries. More accessible than '03 & '04, the 2005 is an elegant, medium-bodied Pinotage that is ready to drink, but also ageworthy.
- Can be enjoyed now and over the next three to four years, possibly a lot longer if cellared correctly.

Jacobsdal Pinotage 2006

Analysis - Residual sugar: 2,6 g/l Alcohol: 14,74 vol% Total acidity: 5,7 g/l pH: 3,54

Updated 2015 - Similar to the 2005 in its elegance, softness and clean black fruit. Impressive freshness. Good concentration and tannic structure for the long haul. - Your patience will be rewarded after another four years of cellaring.

Jacobsdal Pinotage 2006 Magnum

Analysis - Residual sugar: 2,6 g/l Alcohol: 14,74 vol% Total acidity: 5,7 g/l pH: 3,54

Updated 2015 - Similar to the 2006 in the smaller format in its elegance and softness, with more clean black fruit. Impressive freshness. Good concentration and tannin structure for the long haul. Buy this wine in the large format, and put it away!
- Mature for another five years or so before opening.



Jacobsdal Pinotage 2007

Analysis - Residual sugar: 2,7 g/l Alcohol: 14,71 vol% Total acidity: 6 g/l pH: 3,62

Updated 2015 - Full, broody dark fruit and sweet spice. Clean and aromatic, the 2007 follows on the impressive change in 2005 with another polished, elegant, feminine and agreeable Pinotage.

- Allow for another four to five years in the cellar for the 750ml and add another two years on top of that for the Magnum.



Jacobsdal Pinotage 2008

Analysis - Residual sugar: 3,1 g/l Alcohol: 14,6 vol% Total acidity: 5,7 g/l pH: 3,5

Updated 2015 - Evident oak with freshly ground coffee and vanilla. Youngberry jam and banana. Riper profile leaning towards a more modern style of Pinotage. - Start enjoying from next year and will keep over the next couple of years or so.



Jacobsdal Pinotage 2009

Analysis - Residual sugar: 2,96 g/l Alcohol: 14,8 vol% Total acidity: 5,73 g/l pH: 3,56

Updated 2015 - Back to more fruit-forward style showing gorgeous floral notes over juicy youngberry and bramble. The 2009 is clean, plush and well-balanced, with singing fruit and fresh acidity. Very little evolution over the last year. - Mature for another five years before opening.



Jacobsdal Pinotage 2010

Analysis - Residual sugar: 2,64 g/l Alcohol: 14,3 vol% Total acidity: 5,57 g/l pH: 3,66

Updated 2015 - Showing liquorice, lavender oil and sandalwood on the nose. More heady and pungent than the other more subtle vintages, but very similar flavour profile, echoing the unwavering traditional signature. - Mature for another three to four years before opening.



www.jcleroux.co.za



JC Le Roux Pinot Noir 2008

Analysis - Residual sugar: 6,9 g/l Alcohol: 11,5 vol% Total acidity: 5,8 g/l pH: 3,29

Updated 2015 - Star bright light straw colour, showing no skin contact or bottle age indicators. Tangy red apple, strawberry notes on the nose. Fresh and fruit-forward, with a sweet core that is well supported by lively bubbles and zippy acidity. Light and easy drinking. Ready to open, no real sense in cellaring, but safe to last short term. - Enjoy now and over the next year or two.



JC Le Roux Scintilla 2003

Analysis - Residual sugar: 8,1 g/l Alcohol: 11,5 vol% Total acidity: 7,15 g/l pH: 3,0

Updated 2015 - Granny Smith, tea biscuit and orange blossom on the nose. The palate is rich and full, and also accessible now. The mousse is persistent, fine and refreshing, and the wine finishes crisp and appetising.

- Enjoy now and over the next three to four years.





LE BONHEUR

www.lebonheur.co.za



Le Bonheur Cabernet Sauvignon 2006

Analysis - Residual sugar: 1,6 g/l Alcohol: 13,5 vol% Total acidity: 5,84 g/l pH: 3,66

Updated 2015 - Typical leafy, herbaceous aromas of capsicum, tomato plant and black tea on the nose. Lean palate, that won't open any further, but firm acidity will keep it in its current form for a further half-a-decade. - **Enjoy now and over the next four to five years.**



Le Bonheur Cabernet Sauvignon 2007

Analysis - Residual sugar: 1,7 g/l Alcohol: 13,62 vol% Total acidity: 6,41 g/l pH: 3,65

Updated 2015 - Vanilla and caramel, along with property's herbaceous, minty profile. Rich flavours with accessible fruit and capsicum notes, captured in a light frame and soft in texture. - **Can be enjoyed now, but another two to three years in the cellar will be beneficial.**



Le Bonheur Cabernet Sauvignon 2008

Analysis - Residual sugar: 2,1 g/l Alcohol: 13,98 vol% Total acidity: 5,71 g/l pH: 3,71

Updated 2015 - Again the herbaceous notes, but fuller and more mature here. Sundried tomato complemented by stewed prunes and vanilla. Creamy, soft texture, suitable for early enjoyment, but has potential to keep short term. - **Enjoy now and over the next three to four years.**



Le Bonheur Cabernet Sauvignon 2009

Analysis - Residual sugar: 1,7 g/l Alcohol: 14,12 vol% Total acidity: 6 g/l pH: 3,83

Updated 2015 - Big leap in freshness and quality. This still has primary fruit and bright acidity. Combination of red and black fruit. Clean and pure. This is a great addition to any cellar: Medium-bodied elegance and finesse, with powerful concentration and focus. Still dusty, grippy, dry on finish. Needs more time. - **Further maturation over the next four to five years will be beneficial.**



Le Bonheur Prima 1999

Analysis - Residual sugar: 2,1 g/l Alcohol: 13,0 vol% Total acidity: 5,8 g/l pH: 3,4

Updated 2015 - Leather and strong tomato plant aromas on the nose that is synonymous with earlier Primas. The palate is holding up well, with a full, velvety mouth-feel, and will reward fans of the style. Well-matured. - **Enjoy now and over the next year.**



Le Bonheur Prima 2006

Analysis - Residual sugar: 2,0 g/l Alcohol: 13,16 vol% Total acidity: 6,0 g/l pH: 3,6

Updated 2015 - Coffee bean and mint, with typical bell pepper and roasted herbs. The wine is reaching maturity, showing stewed fruit richness and vegetal notes in a tangy, light palate weight. - **Enjoy now, and over the next few years.**



Le Bonheur Prima 2008

Analysis - Residual sugar: 2,8 g/l Alcohol: 13,56 vol% Total acidity: 5,9 g/l pH: 3,75

Updated 2015 - Cassis, brooding mocha and pure cocoa on the nose. Good structure. Dry finish. Although drinking well now, this has more fruit concentration than other vintages, and shows a lot of promise. - Allow for another three to four years before opening.



Le Bonheur Prima 2009

Analysis - Residual sugar: 1,9 g/l Alcohol: 3,62 vol% Total acidity: 5,75 g/l pH: 3,65

Updated 2015 - The pedigree of the 2009 vintage shows in the Prima, with generous fruit expression and good weight. Plush, well-rounded tannins envelop soft red and black fruit that is creamy and gentle, without being flabby. Drinking well already for its sheer balance, but will also reward further ageing. - Your choice, enjoy now or mature for another five years or so depending on personal preference



Le Bonheur Tricorne 2009

Analysis - Residual sugar: 2,6 g/l Alcohol: 14,2 vol% Total acidity: 6,2 g/l pH: 3,76

Updated 2015 - Interesting, complex nose of dark fruit, oak spice, black olive, wild berries and gun smoke. This is the most concentrated and modern in the Le Bonheur line-up. Generous and rich in its youth, the structure also justifies long term ageing. - Leave at the bottom of the cellar for at least five years before opening.



LOMOND
WINES FROM CAPE AGULHAS

www.lomond.co.za



Lomond Conebush Syrah 2007

Analysis - Residual sugar: 2,2 g/l Alcohol: 13,23 vol% Total acidity: 6,1 g/l pH: 3,4

Updated 2015 - Typical cool climate elegance prevails on the nose. Sweet red berry and floral perfume in a light but firm frame. This is feminine and delicate. Still very bright for 2007. We have extended the drinking window of this wine from the previous year's estimate.

- Enjoy now and over the next three to four years.



Lomond Conebush Syrah 2008

Analysis - Residual sugar: 2,2 g/l Alcohol: 14,5 vol% Total acidity: 5,54 g/l pH: 3,57

Updated 2015 - Showing coffee, dark chocolate, black berries, and spice on the nose. Due to harvest conditions, the 2008 vintage has created a slightly riper, warmer style of Shiraz supported by a solid tannin structure. - Enjoy now and over the next two to three years.



Lomond Conebush Syrah 2009

Analysis - Residual sugar: 2,78 g/l Alcohol: 14,42 vol% Total acidity: 5,7 g/l pH: 3,52

Updated 2015 - Youthful perfume of wild berries and violets. Back to the bright, floral, cool climate elegance, the wine is plush and fleshy, with supporting wood influence adding soft richness. Will reward further cellaring, but already a very juicy tippie.

- Can be enjoyed now, but another three to four years in the cellar will be beneficial.



Lomond Conebush Syrah 2010

Analysis - Residual sugar: 2,4 g/l Alcohol: 14,38 vol% Total acidity: 5,4 g/l pH: 3,48

Updated 2015 - Coconut and vanilla notes from small component American oak, along with palate-coating ripe black fruit and roasted sweet spice. Holding solid fruit concentration, the wine is also surprisingly supple and voluptuous, and although it will stay in this fruit driven state for a long time, does not require ageing for enjoyment. - **Enjoy now and over the next three to four years if cellared correctly.**



Lomond Estate Merlot 2005

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,6 vol% Total acidity: 5,6 g/l pH: 3,52

Updated 2015 - Sour cherry, tobacco, dark chocolate and mint. Ageing impressively, this would have been very tight in its youth, as it's only opening up now, and still shows a very linear structure, dry grip and freshness. Only ever so slightly sweet-sour. Quite big for a cool climate Merlot. - **Enjoy now and over the next three to four years if cellared correctly.**



Lomond Estate Merlot 2008

Analysis - Residual sugar: 1,7 g/l Alcohol: 13,88 vol% Total acidity: 5,8 g/l pH: 3,54

Updated 2015 - Crushed leaf, pomegranate and cranberries on the nose. Although smoky and perfumed, this is still lean and austere, and will benefit from a few more years in the cellar. - **Mature for another two to three years before opening.**



Lomond Estate Merlot 2009

Analysis - Residual sugar: 1,75 g/l Alcohol: 14,33 vol% Total acidity: 6,3 g/l pH: 3,4

Updated 2015 - Herbaceous notes with vegetable extract and sundried tomato on the nose. Perfumed red fruit underneath that folds into roasted coffee bean and charred notes from oak. Although the tannins are still very pronounced and dry, the fruit is maturing, suggesting a maturation window is advancing forward. Please note that we have brought the drinking window forward from last year's estimate. - **Enjoy now and over the next couple of years.**



Lomond Estate Merlot 2010

Analysis - Residual sugar: 2,05 g/l Alcohol: 14,36 vol% Total acidity: 5,56 g/l pH: 3,56

Updated 2015 - Lush, ripe red and black fruit marry well with savoury, herbaceous notes that is layered and still very structured. Reminiscent of the '05 in its power and concentration, I suspect this will age just as well. For the long haul. - **Mature for another five years or so before opening.**



Lomond Estate Syrah 2006

Analysis - Residual sugar: 2,1 g/l Alcohol: 14,2 vol% Total acidity: 5,8 g/l pH: 3,4

Updated 2015 - Bramble and leather flavours, with a spicy, peppery finish. Soft and elegant. - **Enjoy now and over the next year or so.**



Lomond Estate Syrah 2008

Analysis - Residual sugar: 2,4 g/l Alcohol: 14,28 vol% Total acidity: 5,42 g/l pH: 3,51

Updated 2015 - Meaty hints with cloves and curry spice followed by fruitcake notes underneath. This is a deviation from the usual cool climate elegance with a riper profile that will reward fans of the style. - **Ready to be enjoyed now and over the next two to three years.**



Lomond Estate Syrah 2009

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,09 vol% Total acidity: 6,6 g/l pH: 3,56

Updated 2015 - White pepper and site-specific purity of fruit on the nose. The 2009 is the most impressive of the recent vintages, possessing real elegance and poised perfume. Very smart. - **Can be enjoyed now and over the next half-decade.**



Lomond Estate Syrah 2010

Analysis - Residual sugar: 1,56 g/l Alcohol: 14,37 vol% Total acidity: 5,5 g/l pH: 3,52

Updated 2015 - First impressions of wood smoke and mocha from toasty barrels. Similarly to 2008, this also has unusual warmth and richness. Jammy, small, concentrated black berries in a new-world, accessible frame. Delicious. - **Mature for another two to three years before opening.**





www.monis.co.za



Monis Muscadel 2001

Analysis - Residual sugar: 229,2 g/l Alcohol: 16,9 vol% Total acidity: 4,6 g/l

Updated 2015 - Dark molasses, caramel, orange peel and marzipan, with nutty complexity from bottle age not dissimilar to a full, sweet Malmsey Madeira. Secondary characters already, but very stable and will remain interesting and appealing for the next two decades. Pair this with strong hard cheeses or very salty cured meats. Baked desserts with caramelised sauces will also go down a treat.

- Enjoy now and over the next two decades if cellared correctly.

Monis Muscadel 2004

Analysis - Residual sugar: 229,2 g/l Alcohol: 16,09 vol% Total acidity: 4,6g/l pH: 3,6

Updated 2015 - Also showing some maturation in colour and aroma, the spirit is more heady and vibrant in the 2004. Raisins, honey and dried peaches. Uber rich also, the wine will develop further complexity over the next 30 years. - Enjoy now and over the next three decades.

Monis Vintage Port 2006

Analysis - Residual sugar: 92,0 g/l Alcohol: 19,0 vol% Total acidity: 4,36g/l pH: 3,79

Updated 2015 - Good combination of fruit and oak spice. Well integrated alcohol, the tannins have softened and the wine is moving into its drinking window. Rich, fully sweet and warm. Pedigree of Monis port wines promises a long life, but this is ready to drink.

- Enjoy now and over the next decade or so.





www.nederburg.co.za



Nederburg II Centuries Cabernet Sauvignon 2007

Analysis - Residual sugar: 2,4 g/l Alcohol: 14,59 vol% Total acidity: 6,5 g/l pH: 3,55

Updated 2015 - Remarkable power and concentration, showing all of Cabernet's complexity in pencil lead, cassis and cedar. Like a modern styled Medoc, the wine is bold, but fresh. Dropping some sediment now and starting to turn in colour, this is moving into its drinking window. With that structure however, no urgency is required and will make for enjoyable drinking over the next few years

- Enjoy now and over the next four to five years, but should keep a lot longer if cellared correctly.

Nederburg II Centuries Cabernet Sauvignon 2008

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,68 vol% Total acidity: 5,6 g/l pH: 3,5

Updated 2015 - More herbaceous and minty than the 2007, the '08 shows a cooler vintage in a leaner, less concentrated frame, but opening up nicely with age, now revealing its inner perfume of red fruit and cassis. Good acidity with grippy, dry tannins.

- Allow for another three to four years before opening.

Nederburg II Centuries Cabernet Sauvignon 2010

Analysis - Residual sugar: 2,98 g/l Alcohol: 14,9 vol% Total acidity: 5,74 g/l pH: 3,7

Updated 2015 - Seems more fruit-driven, bright and modern. Vanilla notes over crème de cassis and blackberries. Muscular, but accessible now, and will improve with further cellaring. Very smart and a great addition to any cellar.

- Your patience will be rewarded after at least another four to five years in the maturation cellar.

Nederburg Ingenuity Red Blend 2008

Analysis - Residual sugar: 2,96 g/l Alcohol: 14,8 vol% Total acidity: 5,95 g/l pH: 3,55

Updated 2015 - Showing the Italian varieties well, with typical incensed perfume of sour cherry, sweet liquorice and spiced plum. The palate is juicy and light, with good acidity. At optimal drinking, but with the tannins and acidity of these cultivars, the wine has a long life ahead of it.

- Enjoy now and over the next four to five years or so.

Nederburg Ingenuity Red Blend 2009

Analysis - Residual sugar: 2,31 g/l Alcohol: 14,4 vol% Total acidity: 5,87 g/l pH: 3,55

Updated 2015 - Savoury notes of olive brine, soy and dried black berries. Starting to show its evolution, but still with good primary fruit concentration and structure. Please note that we have brought the drinking window forward from last year's estimate

- Enjoy now and over the next five years or so.

Nederburg Ingenuity Red Blend 2010

Analysis - Residual sugar: 3,33 g/l Alcohol: 13,97 vol% Total acidity: 5,39 g/l pH: 3,62

Updated 2015 - Youthful, dark ruby appearance. Not showing any evolution yet, with primary characters of black cherry, raspberry, wild herbs and new leather. Medium-bodied with bright acidity. The tannins are still very upfront in the 2010, making it too early to drink.

- Allow for another four to five years in the cellar.



Nederburg Ingenuity White Blend 2010

Analysis - Residual sugar: 2,81 g/l Alcohol: 13,55 vol% Total acidity: 6,65 g/l pH: 3,28

Updated 2015 - Herbaceous, forest floor and pine needle aromas with white asparagus. Elegant, textural wine with backward fruit. Great partner to seafood. - Enjoy now and over the next two years or so.



Nederburg Ingenuity White Blend 2011

Analysis - Residual sugar: 4,74 g/l Alcohol: 13,06 vol% Total acidity: 6,54 g/l pH: 3,22

Updated 2015 - Sauvignon dominates the flavour profile with limes and kiwi. This is fresh, with a lean, athletic frame and minerality that will allow it to last for a long time. - Enjoy now and over the next three to four years.



Nederburg Manor House Cabernet Sauvignon 2008

Analysis - Residual sugar: 3,78 g/l Alcohol: 14,91 vol% Total acidity: 6,47 g/l pH: 3,64

Updated 2015 - Crushed leaf, herbs, prunes. The palate has sweet bell peppers, with a coating vanilla spice and creamy finish, mature and ready to be enjoyed now. - Enjoy now and over the next couple of years.



Nederburg Manor House Cabernet Sauvignon 2009

Analysis - Residual sugar: 2,38 g/l Alcohol: 14,78 vol% Total acidity: 5,85 g/l pH: 3,64

Updated 2015 - Rich black fruit and dark chocolate. The 2009 has youthful structure and mouth-coating tannins, showing the quality of the vintage. Structured and dry. Allow more time to soften. - Allow for at least another two to three years in the cellar, possibly longer.



Nederburg Manor House Shiraz 2007

Analysis - Residual sugar: 2,35 g/l Alcohol: 14,08 vol% Total acidity: 5,74 g/l pH: 3,53

Updated 2015 - Sweet spice, liquorice pastille and juicy blueberries. A nice dry palate shows good freshness and fine tannins. Medium-bodied. - Ready to be enjoyed now and over the next couple of years.



Nederburg Manor House Shiraz 2008

Analysis - Residual sugar: 2,6 g/l Alcohol: 14,48 vol% Total acidity: 5,45 g/l pH: 3,55

Updated 2015 - Ripe and brooding with roasted sweet spice, black pepper, cocoa. Fuller than earlier vintages, the 2008 will keep for longer in the cellar. - Allow for another two to three years in the cellar before opening.



Nederburg Manor House Shiraz 2009

Analysis - Residual sugar: 3,3 g/l Alcohol: 14,4 vol% Total acidity: 5,61 g/l pH: 3,58

Updated 2015 - Similar to the 2008, this is also bold and concentrated. Sweet, ripe and spicy. Juicy palate that is polished and easy drinking, but will also keep well over the next 5 years. - Enjoy now and over the next five years.



Nederburg Private Bin Cabernet Sauvignon 2005

Analysis - Residual sugar: 2,8 g/l Alcohol: 14,8 vol% Total acidity: 5,9 g/l pH: 3,62

Updated 2015 - Opulent blackcurrant, gun smoke, cigar box. The rich, ripe palate has good intensity and concentration that will stay unchanged over the medium term before reaching its drinking window. - Allow for another three to four years before opening.



Nederburg Private Bin Cabernet Sauvignon 2006

Analysis - Residual sugar: 3,5 g/l Alcohol: 14,73 vol% Total acidity: 5,95 g/l pH: 3,59

Updated 2015 - Rich, brooding, concentrated black fruit, with hints of dried herbs and capsicum. Lots of secondary complexity, and only hinting at tertiary development. Structured, ripe and bold, with mouth-coating tannin. Safe for further keeping. - Can be enjoyed now, but another two to three years in the cellar will be beneficial.



Nederburg Private Bin R163 Cabernet Sauvignon 2006

Analysis - Residual sugar: 3,5 g/l Alcohol: 14,73 vol% Total acidity: 5,95 g/l pH: 3,59

Updated 2015 - This is the sports model of the 2006 Private Bin. Next level concentration and youthful power. Not showing any seeming at the edges, this wine is solid and dense, showing off perfectly ripe fruit. In its infancy, allow further cellaring
- This wine is worth the wait, enjoy in another five years or so.



Nederburg Private Bin R163 Cabernet Sauvignon 2009

Analysis - Residual sugar: 1,9 g/l Alcohol: 14,48 vol% Total acidity: 6,3 g/l pH: 3,44

Updated 2015 - Opaque purple with ruby rim. Lush black fruit with touch of crushed leaf spice. Concentrated, bold, full-bodied. The tannins are polished but dense, and promise a long future. - Panel favourite, mature for another five years plus, before opening.



Nederburg Shiraz 2002 Magnum

Analysis - Residual sugar: 2,82 g/l Alcohol: 14,16 vol% Total acidity: 6,75 g/l pH: 3,33

Updated 2015 - Sweet violets, liquorice, charred meat, cloves. This still offers great, soft drinkability out of large format. No need for further ageing, but will stay fresh for a while longer. - Enjoy now and over the next couple of years.



Nederburg The Anchorman Chenin Blanc 2011

Analysis - Residual sugar: 3,71 g/l Alcohol: 13,71 vol% Total acidity: 5,63 g/l pH: 3,41

Updated 2015 - Attractive, rich apricot, quince and toasty oak aromatics. Palate starts out sweet, with a nice freshness, and a dry, mineral grip to the mouth-watering finish. - Enjoy now and over the next two years or so.



Nederburg The Anchorman Chenin Blanc 2012

Analysis - Residual sugar: 2,67 g/l Alcohol: 13,52 vol% Total acidity: 6,1 g/l pH: 3,36

Updated 2015 - Blood orange, white peach, citrus blossom and spice. Bright golden colour shows no sign of ageing. Same saline, mineral grip and fresh acidity than on the 2011. Bone dry. - Enjoy now and over the next three to four years.



Nederburg The Beautiful Lady Gewürztraminer 2012

Analysis - Residual sugar: 22,7 g/l Alcohol: 12,0 vol% Total acidity: 6,1 g/l pH: 3,26

Updated 2015 - Pretty floral aromatics include musk sweets and turkish delight. Rich and spicy and extremely easy drinking. Semi-sweet, but with real elegance and freshness. Enjoy with spicy foods. - Enjoy now and over the next three to four years.



Nederburg The Brewmaster Bordeaux Blend 2009

Analysis - Residual sugar: 2,73 g/l Alcohol: 14,71 vol% Total acidity: 6,05 g/l pH: 3,53

Updated 2015 - New-world, bold, ripe fruit, with serious oak in support. Concentrated, structured palate shows Cabernet's power, and dense tannins from Petit Verdot, along with spice from the Cabernet Franc and toffee notes from oak. Very big wine for this range. Cellar worthy.
- Mature for another three to four years before opening.



Nederburg The Brewmaster Bordeaux Blend 2010

Analysis - Residual sugar: 3,29 g/l Alcohol: 14,72 vol% Total acidity: 6,01 g/l pH: 3,29

Updated 2015 - Cabernet Franc component substituted for Malbec in the 2010 resulting in a richer, softer wine with ripe plums and blueberries that has the same power as the 2009, but with earlier accessibility. Wonderful balance and freshness.
- Mature another three to four years before opening.



Nederburg The Motorcycle Marvel Rhone Blend 2009

Analysis - Residual sugar: 3,16 g/l Alcohol: 14,58 vol% Total acidity: 5,7 g/l pH: 3,52

Updated 2015 - Mocha, sweet spice and wild black berries. Similar to its red sibling, this is also bold, modern, and fruit-forward, but more juicy and accessible, and fairly light on the palate. Ultimately more ready to drink. - Start enjoying next year and for several years after that.



Nederburg The Motorcycle Marvel Rhone Blend 2010

Analysis - Residual sugar: 3,24 g/l Alcohol: 14,74 vol% Total acidity: 5,38 g/l pH: 3,65

Updated 2015 - Lots of savoury, earthy notes with smoked meat, pepper and dark chocolate. Fairly ripe and bold, but this is still robust and puckering, and will benefit from a few more years in the cellar. - **Need an additional three to four years in the maturation cellar.**



Nederburg The Young Airhawk Sauvignon Blanc 2011

Analysis - Residual sugar: 2,47 g/l Alcohol: 14,19 vol% Total acidity: 6,3 g/l pH: 3,4

Updated 2015 - Good richness and complexity from the oak on top of green apple, kiwi and lime bon-bons. This is a serious, full-bodied Sauvignon Blanc that is still fresh after four years in the bottle, and will stay so for a long time. - **Enjoy now and over the next two to three years.**



Nederburg The Young Airhawk Sauvignon Blanc 2012

Analysis - Residual sugar: 2,8 g/l Alcohol: 14,2 vol% Total acidity: 6,69 g/l pH: 3,25

Updated 2015 - Star bright straw appearance. Youthfully flinty with green figs, fresh asparagus and iodine. Dry minerality on the palate. Very well integrated oak support. Great food wine. - **Enjoy now and over the next three to four years.**



Nederburg Winemasters Reserve Noble Late Harvest 2010

Analysis - Residual sugar: 224,0 g/l Alcohol: 9,77 vol% Total acidity: 9,08 g/l pH: 3,66

Updated 2015 - Orange peel, honey, caramel. An unctuous, creamy, fully sweet palate that is delicious and still completely youthful. Keep for as long as you can resist to open them! - **Can be enjoyed now and over the next decade.**



Nederburg Winemasters Reserve Noble Late Harvest 2011

Analysis - Residual sugar: 188,0 g/l Alcohol: 12,1 vol% Total acidity: 9,3 g/l pH: 3,52

Updated 2015 - Burnt caramel, baked limes and smoke. This has more intensity and Botrytis concentration than the 2010, and not quite as sweet. Cellar for further complexity. - **Allow for another five to six years in the cellar before opening.**



Nederburg Winemasters Reserve Noble Late Harvest 2012

Analysis - Residual sugar: 200,0 g/l Alcohol: 10,85 vol% Total acidity: 9,86 g/l pH: 3,4

Updated 2015 - Still youthful and tropical, with ripe cling peach, ginger and freshly harvested honey. Great mouth-watering acidity. Poised, balanced and delicate. - **Can be enjoyed now, but another six to eight years in the cellar will add complexity.**



Nederburg Winemasters Reserve Riesling 2012

Analysis - Residual sugar: 11,18 g/l Alcohol: 12,6 vol% Total acidity: 6,95 g/l pH: 3,01

Updated 2015 - Very good typical character. Green apple skin and white flowers combining with lime and kerosene from time in bottle. Slight sweetness nicely reigned in by firm acidity. Off-dry. Great intensity and palate weight. Ready to drink. - **Enjoy now and over the next year or two.**





Neethlingshof Cabernet Sauvignon 2008

Analysis - Residual sugar: 3,4 g/l Alcohol: 14,25 vol% Total acidity: 5,6 g/l pH: 3,77

Updated 2015 - The 2008 shows red fruit perfume, with elements of rose water and peppermint. This wine is still fresh and primary, although the palate has a wonderful softness, that will polish even further with cellaring. - Allow for another two to three years before opening.

Neethlingshof Cabernet Merlot 2008

Analysis - Residual sugar: 2,4 g/l Alcohol: 14,2 vol% Total acidity: 5,4 g/l pH: 3,61

Updated 2015 - Savoury, leathery nose. Nicely softened from age, and showing elegance of the vintage. Plush red fruit on the light palate that has fresh acidity, and mouth-watering dryness. - Enjoy now and over the next year or two.

Neethlingshof Cabernet Merlot 2009

Analysis - Residual sugar: 4,6 g/l Alcohol: 13,47 vol% Total acidity: 5,3 g/l pH: 3,6

Updated 2015 - Made to be accessible early and light in body, the wine's tannins are polished, and still youthful. Sweet and plush red berried fruit and slight herbaceous interest, with a grippy, dry finish. - Allow for another two to three years before opening.

Neethlingshof Lord Neethling Noble Late Harvest 2006

Analysis - Residual sugar: 214,5 g/l Alcohol: 10,1 vol% Total acidity: 9,36 g/l pH: 3,38

Updated 2015 - Amber golden, browning colour. Still lots of appeal and freshness on the palate. Super rich, the bottle age is adding crème brulee interest. - Enjoy now and over the next couple of years.

Neethlingshof Lord Neethling Pinotage 2003

Analysis - Residual sugar: 2,7 g/l Alcohol: 14,47 vol% Total acidity: 5,5 g/l pH: 3,31

Updated 2015 - Youthful purple core. Brooding dark fruit, slightly porty, but warm and rich. Smoked meat, paprika and stewed plums. Sweet mid-palate still showing lots of fruit and spice. - Enjoy now and over the next two years.

Neethlingshof Malbec 2010

Analysis - Residual sugar: 3,7 g/l Alcohol: 14,05 vol% Total acidity: 5,1 g/l pH: 3,52

Updated 2015 - More colour and flavour extraction in the 2010 makes for a more powerful expression, but lacking the finesse and easy drinkability of the 2008. Quite a spicy, meaty Malbec with barnyard notes that is still firm and dry. Medium-bodied. - Allow for another year or two in the maturation cellar before opening.



Neethlingshof Merlot 2009

Analysis - Residual sugar: 1,8 g/l Alcohol: 14,51 vol% Total acidity: 5,5 g/l pH: 3,63

Updated 2015 - An array of black berries, plums and vanilla on the nose. The palate has solid concentration, with grippy tannins and hints of smoked meat on the finish. - Mature for another year or two before enjoying.



Neethlingshof Pinotage 2008

Analysis - Residual sugar: 2,3 g/l Alcohol: 14,4 vol% Total acidity: 5,56 g/l pH: 3,63

Updated 2015 - The palate is sweet and very typical of Stellenbosch Pinotage, showing ripe mulberry, spice and bitter cherry. Medium-full-bodied. Holding up well. - Can be enjoyed now and over the next three to four years.



Neethlingshof The Caracal 2007

Analysis - Residual sugar: 2,4 g/l Alcohol: 13,58 vol% Total acidity: 5,5 g/l pH: 3,69

Updated 2015 - Showing tomato plant, blackcurrant, flint and leather. The Caracal is a bold, powerful blend. Full and mature, but with a firming acidity that lifts the wine. Please note that we have brought the drinking window forward on this wine.

- Enjoy now and over the next year or two.



Neethlingshof The Caracal 2009

Analysis - Residual sugar: 2,4 g/l Alcohol: 13,3 vol% Total acidity: 5,2 g/l pH: 3,61

Updated 2015 - Similar to the 2007, this is also a serious, full-bodied red that shows good Cabernet driven dark fruit and cedar, along with perfume from the Cabernet Franc. The wine has a steely acidity and firm, drying tannins.

- Mature for another two to three years before opening.



Neethlingshof The Caracal 2010

Analysis - Residual sugar: 2,3 g/l Alcohol: 13,39 vol% Total acidity: 5,7 g/l pH: 3,74

Updated 2015 - Austere, elegant and lean. Roasted herbs and green tea leaf, with some attractive cola and eucalyptus spice. Allow one or two years for brisk acidity and firm tannins to soften, and then enjoy. - Mature for another year or two before opening.



Neethlingshof The Maria Noble Late Harvest 2010

Analysis - Residual sugar: 158,45 g/l Alcohol: 10,59 vol% Total acidity: 8,2 g/l pH: 3,72

Updated 2015 - Wonderfully rich and complex, combining fresh stone fruit characters with sundried apricot, raisins and honey.

The palate delivers on all the rich promise of the nose, while the flavours are lifted by a bright, balancing acidity. No real need for further ageing with complexity and delicious factor in its present state, but this will keep for decades

- Enjoy now and over the next decade or two if cellared correctly.



Neethlingshof The Owl Post 2009

Analysis - Residual sugar: 2,7 g/l Alcohol: 14,01 vol% Total acidity: 5,2 g/l pH: 3,66

Updated 2015 - Blackberry jam and sweet bramble. Hints of smoke and tar too, but here the fruit is more expressive. Complementing vanilla from the oak adds sweetness. Grippy, full and tannic, this will reward further cellaring

- Another three to four years in the cellar will be beneficial.





EST 1693

www.plaisirdemerle.co.za



Plaisir de Merle Cabernet Franc 2006

Analysis - Residual sugar: 1,7 g/l Alcohol: 13,85 vol% Total acidity: 5,9 g/l pH: 3,6

Updated 2015 - A little more restrained, the 2006 has more typical savoury and leafy notes. The palate is bold and solid, but showing more evolution with slight tomato notes over the black fruit. - **Enjoy now and over the next three years.**



Plaisir de Merle Cabernet Franc 2007

Analysis - Residual sugar: 1,8 g/l Alcohol: 13,94 vol% Total acidity: 5,6 g/l pH: 3,41

Updated 2015 - Rich, warming and spicy, showing black berries, leather and mint. Very youthful. The tannins are still robust, with a savoury, dried black olive paste-like impression on the finish that needs time to soften. - **Mature for at least another two to three years before opening.**



Plaisir de Merle Cabernet Franc 2008

Analysis - Residual sugar: 2,1 g/l Alcohol: 14,4 vol% Total acidity: 5,3 g/l pH: 3,66

Updated 2015 - Black cherries, sandalwood incense and spiced plums, the Plaisir de Merle Cabernet Francs are consistently rich and lush, with firm but ripe tannins and bold fruit. Ready to drink, but will also soften further over short term.

- **Can be enjoyed now, but another two to three years in the cellar will be beneficial.**



Plaisir de Merle Cabernet Sauvignon 2007

Analysis - Residual sugar: 1,5 g/l Alcohol: 14,45 vol% Total acidity: 6,1 g/l pH: 3,57

Updated 2015 - Subtle leafy notes over black forest cake and mint. Rich and full-bodied, the 2007 has lots of extract that is mostly primary in its make up, and will benefit from further cellaring.

- **One of my favourite Cabernets at the moment, allow further maturation over the next two to three years before opening.**



Plaisir de Merle Cabernet Sauvignon 2008

Analysis - Residual sugar: 1,7 g/l Alcohol: 13,85 vol% Total acidity: 5,7 g/l pH: 3,57

Updated 2015 - Similarly bold and concentrated, the 2008 has cassis and black fruit pastille along with the property's mint, with a solid structure, held up by firm acidity and tightly packed tannins. - **Mature for another four to five years before opening.**



Plaisir de Merle Cabernet Sauvignon 2009

Analysis - Residual sugar: 1,8 g/l Alcohol: 14,4 vol% Total acidity: 6,1 g/l pH: 3,63

Updated 2015 - Inky black core. Ripe, full, modern Cabernet, along the same lines as previous two vintages, with cassis, plum, sour cherry and mint, a rich, structured palate, and tannins built to last.

- **Mature for another four to five years before opening, add another year or two for the Magnum.**



Plaisir de Merle Cabernet Sauvignon 2010

Analysis - Residual sugar: 1,4 g/l Alcohol: 14,1 vol% Total acidity: 6,0 g/l pH: 3,61

Updated 2015 - Black core with ruby rim. No signs of age. Still finely structured with good acidity. This will peak earlier than the 2009.
- Mature for another two to three years before opening.



Plaisir de Merle Chardonnay 2011

Analysis - Residual sugar: 1,4 g/l Alcohol: 13,53 vol% Total acidity: 5,8 g/l pH: 3,31

Updated 2015 - Hints of smoke and meat with baked limes and salted butter on toast. The palate still has ample freshness and is ready to be enjoyed now. - Enjoy now and over the next year.



Plaisir de Merle Grand Brut MCC 2010

Analysis - Residual sugar: 6,4 g/l Alcohol: 11,5 vol% Total acidity: 6,09 g/l pH: 3,07

Updated 2015 - The Grand Brut is completely dry and savoury with an impressive, lively mousse and zippy acidity. Some yeasty complexity gained from autolysis. Will stay in its current state for the next few years.

- No further maturation needed, enjoy now and over the next three to four years, if cellared correctly.



Plaisir de Merle Grand Plaisir 2007

Analysis - Residual sugar: 1,24 g/l Alcohol: 14,0 vol% Total acidity: 6,13 g/l pH 3,51

Updated 2015 - Finer, and fresher than the 2006, and much younger in profile. There is an elegance to the texture of the wine, with well-crafted, fine tannins that complement the sweet dark fruit and add to the wine's overall richness.

- Can be enjoyed now, but another two to three years in the cellar will add complexity.



Plaisir de Merle Grand Plaisir 2008

Analysis - Residual sugar: 2,5 g/l Alcohol: 13,9 vol% Total acidity: 6,1 g/l pH 3,57

Updated 2015 - The concentration of the reds from this property is presented in a more elegant, linear style in the Grand Plaisirs. Full-bodied and seriously crafted, with ample youthful black and red fruit and spice in the 2008.

- Mature for another year and then enjoy over the next four years or so.



Plaisir de Merle Malbec 2008

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,2 vol% Total acidity: 5,4 g/l pH 3,59

Updated 2015 - Rich, jammy, spiced black plums and vanilla. Juicy, soft and sweet, the wine drinks easily on its own with a balancing, fresh acidity that is appetising. No need for cellaring, but will certainly stay fresh for long if stored well. - Enjoy now and over the next two to three years.



Plaisir de Merle Merlot 2008

Analysis - Residual sugar: 3,4 g/l Alcohol: 14,01 vol% Total acidity: 6,0 g/l pH: 3,64

Updated 2015 - Sweet tobacco, baked fruit and leather. The palate is characteristically dry, and still very firm, though the flavour profile is mature. - Enjoy now and over the next year or so.



Plaisir de Merle Merlot 2009

Analysis - Residual sugar: 1,4 g/l Alcohol: 14,04 vol% Total acidity: 6,2 g/l pH: 3,61

Updated 2015 - A big vintage in great nick after 6 years, the 2009 has good fruit definition and a very youthful profile. Shows the potential of Merlot in a full-bodied style. Fine, dense tannins support the intense black fruit with well-integrated oak. This is in its youth and will mature well.

- Mature for another two to three years before opening.



Plaisir de Merle Merlot 2010

Analysis - Residual sugar: 1,8 g/l Alcohol: 14,3 vol% Total acidity: 6,4 g/l pH: 3,63

Updated 2015 - Interesting peppermint crisp and black forest cake along with dusty, dried herbs and buchu notes. Rich and full palate. Warming and voluptuous. Due to its ripeness, the wine is completely lush and therefore ready to drink. - Enjoy now and over the next couple of years.



Plaisir de Merle Petit Verdot 2008

Analysis - Residual sugar: 2,0 g/l Alcohol: 13,46 vol% Total acidity: 5,4 g/l pH: 3,55

Updated 2015 - Typical Petit bold dense purple with black centre, almost no hue, unmoved after 7 years in bottle. A good thread of summer berry perfume runs through the wine, lifting it, and piercing the dense concentration. Altogether impressive, and massively tannic. Demands more cellar time or protein rich, fatty foods. - Mature for another four to five years before opening.



Plaisir de Merle Sauvignon Blanc 2013

Analysis - Residual sugar: 1,8 g/l Alcohol: 13,51 vol% Total acidity: 6,6 g/l pH: 3,09

Updated 2015 - Grenadilla and gooseberry with hints of grapefruit and cut grass. Brisk acidity on the crisp, light palate with firm dryness. - Ready to be enjoyed now and over the next year.



Plaisir de Merle Shiraz 2007

Analysis - Residual sugar: 1,8 g/l Alcohol: 14,4 vol% Total acidity: 5,96 g/l pH: 3,5

Updated 2015 - Savoury aromas, with smoked meat, terracota and paprika. Tertiary elements on the colour, nose and palate. The wine is soft and full, with a rich mid-palate that is mature and ready to be enjoyed. - Enjoy now and over the next year or so.



Plaisir de Merle Shiraz 2008

Analysis - Residual sugar: 2,2 g/l Alcohol: 14,0 vol% Total acidity: 5,6 g/l pH: 3,7

Updated 2015 - Showing coffee notes along with the sweet spice and heady alcohol. Ripe and jammy. - Enjoy now and over the next year or so.



Plaisir de Merle Shiraz 2009.

Analysis - Residual sugar: 1,7 g/l Alcohol: 14,34 vol% Total acidity: 6,3 g/l pH: 3,6

Updated 2015 - Again the generosity from the '09 vintage is displayed here with very good fruit definition. Ample support from new oak evident, with notes of coffee, but well-integrated in the wine's dark berry fruit and spice. Rich and accessible now, but will improve with cellaring. - Allow for an additional two to three years in the cellar before opening.





www.pongracz.co.za

Pongracz Desiderius 2003

Analysis - Residual sugar: 8,2 g/l Alcohol: 11,93 vol% Total acidity: 6,8 g/l pH: 3,22

Updated 2015 - Typical savoury brioche notes from extensive lees ageing, but with more impressive fresh green apple than on the 2002. The palate is entirely vibrant and zippy, only showing savoury lees influenced notes, but no tertiary bottle age characters yet, with a core of fruit that is carried by the bubbles. Finishing rich and delicious. - **Enjoy now and over the next three to four years.**

Pongracz Desiderius 2008

Analysis - Residual sugar: 7,5 g/l Alcohol: 12,2 vol% Total acidity: 6,7 g/l pH: 3,22

Updated 2015 - The '08 is tight and saline, still introvertedly hiding its qualities that I suspect will take as long as the 2002 and 2003 to blossom. It has fresh citrus and green apple, with ample savoury yeast extract saltiness. Bone dry. Best in 2020. - **Mature for another five years, open and enjoy.**



www.stellenzicht.co.za



Stellenzicht Cellar Master's Release Cabernet Sauvignon 2004

Analysis - Residual sugar: 3,0 g/l Alcohol: 14,9 vol% Total acidity: 7,1 g/l pH: 3,28

Updated 2015 - Interesting perfume, very different to Golden Triangle Cabs, showing more pronounced mint and eucalyptus, and focussed fruit intensity. This is holding up well, with the palate still very firm, savoury and spicy. - **Can be enjoyed now, but another two to three years in the cellar will be beneficial.**



Stellenzicht Cellar Master's Release Pinotage 2006

Analysis - Residual sugar: 2,6 g/l Alcohol: 14,83 vol% Total acidity: 5,7 g/l pH: 3,46

Updated 2015 - Coconut, plum and caramel on the nose. Oak-driven flavour profile with toasted notes, continuing on the soft and round palate that is accessible now, but will also cellar well for another few years.

- Enjoy now and over the next two to three years, but should keep much longer if cellared correctly.



Stellenzicht Cellar Master's Release Pinotage 2007

Analysis - Residual sugar: 3,0 g/l Alcohol: 14,65 vol% Total acidity: 6,1 g/l pH: 3,53

Updated 2015 - Primary and rich. Plums, bramble and vanilla. Obvious new oak presence, adding further complexity and richness. The palate is full and soft, with a ripe sweet core. Entering drinking window, but will evolve well too.

- Mature for another year or two and enjoy for the next four to five years, possibly a lot longer if cellared correctly.



Stellenzicht Cellar Master's Release Shiraz 2004

Analysis - Residual sugar: 2,4 g/l Alcohol: 14,6 vol% Total acidity: 6,33 g/l pH: 3,66

Updated 2015 - Mocha and baked plum notes, with sweet spice. Serious palate with creamy, baked fruit and fine oak and fruit tannins. Ready to drink, but lots of dry structure intact for further preservation. - Enjoy now and over the next three to four years.



Stellenzicht Cellar Master's Release Shiraz 2007

Analysis - Residual sugar: 3,0 g/l Alcohol: 13,93 vol% Total acidity: 6,4 g/l pH: 3,42

Updated 2015 - Coconut, plum, caramel. Oak-driven flavour profile with toasted notes continuing on the soft and round palate that is accessible now, but will also cellar well for another couple of years. - Enjoy now and over the next two to three years.



Stellenzicht Golden Triangle Cabernet Sauvignon 2006

Analysis - Residual sugar: 1,9 g/l Alcohol: 14,11 vol% Total acidity: 6,1 g/l pH: 3,5

Updated 2015 - Capsicum and tomato plant notes on top of cassis, stewed prunes and crushed stone. Very nicely softened from bottle age, now offering a creamy mouth-feel and layered complexity. - Can be enjoyed now, but another two to three years in the cellar will be beneficial.



Stellenzicht Golden Triangle Merlot 2006

Analysis - Residual sugar: 2,4 g/l Alcohol: 14,2 vol% Total acidity: 5,9 g/l pH: 3,55

Updated 2015 - Tea leaf, sundried tomato, cured meat and soy. Palate is ageing, with more developed, stewed characters, but also will reward fans of older Merlots with savoury tertiary characters. - Enjoy now and over the next year or so.



Stellenzicht Golden Triangle Merlot 2007

Analysis - Residual sugar: 3,6 g/l Alcohol: 14,36 vol% Total acidity: 7,0 g/l pH: 3,24

Updated 2015 - Youthful black berry aromas. The wine is nicely ripe, polished and plush, with well-rounded drinkability and medium weight. Fruit-driven. Holding up very well. - Enjoy now and over the next two to three years.



Stellenzicht Golden Triangle Merlot 2008

Analysis - Residual sugar: 4,4 g/l Alcohol: 12,92 vol% Total acidity: 6,99 g/l pH: 3,3

Updated 2015 - Garrigue, pencil lead, black currants, vanilla. Wonderful focus and vitality for a 7 year old Merlot! Good purity of fruit and firm tannin structure. Brisk acidity and tangy, dry finish, suggests more time in the cellar. - Allow for another two to three years before opening.



Stellenzicht Golden Triangle Pinotage 2002

Analysis - Residual sugar: 2,9 g/l Alcohol: 15,5 vol% Total acidity: 6,2 g/l pH: 3,66

Updated 2015 - Ripe dark berries and spice on the nose. Generous fruit, dates and sugar molasses on the palate adding richness. Rich and mature. - Enjoy now and over the next year or so.



Stellenzicht Golden Triangle Pinotage 2003

Analysis - Residual sugar: 3,6 g/l Alcohol: 14,6 vol% Total acidity: 5,7 g/l pH: 3,57

Updated 2015 - This is fresh, showing impressive composure and structure. The wild berry fruit is still robust, and the palate has savoury, meaty interest. Classical Stellenbosch Pinotage with structure for ageing. - Can be enjoyed now, but will evolve over the next couple of years.



Stellenzicht Golden Triangle Pinotage 2006

Analysis - Residual sugar: 2,6 g/l Alcohol: 14,86 vol% Total Acidity: 5,7 g/l pH: 3,46

Updated 2015 - Opening up nicely. Rich and full-bodied, showing sweet dark berry fruit and spice. The wine has ripe red plums and smoke, with mulberry jam and meaty edges. - Can be enjoyed now, but there is room for further evolution over the next couple of years.



Stellenzicht Golden Triangle Pinotage 2007

Analysis - Residual sugar: 3,4 g/l Alcohol: 14,5 vol% Total Acidity: 6,5 g/l pH: 3,36

Updated 2015 - Attractive oak spice lends interest to the plush, sweet red and black fruit, lavender and aniseed. The wine has impressive finesse, intensity and length. Now entering its extensive drinking window. A real find. - Enjoy now and over the next six to eight years or so. Magnum needs an additional two years in the cellar before opening.



Stellenzicht Golden Triangle Pinotage 2008

Analysis - Residual sugar: 2,2 g/l Alcohol: 14,2 vol% Total Acidity: 5,8 g/l pH: 3,47

Updated 2015 -The 2008 vintage has evolved faster than previous vintages resulting in a shorter maturation window. - Enjoy now and over the next three to four years.



Stellenzicht Golden Triangle Pinotage 2009

Analysis - Residual sugar: 1,7 g/l Alcohol: 14,24 vol% Total Acidity: 6,4 g/l pH: 3,51

Updated 2015 - Black olives and cocoa combine with concentrated wild dark berries and sweet violets. This is youthful and perfumed with a bright core, and although it has the polished, soft tannins similar to earlier vintages, will benefit from more time in bottle. - Can be enjoyed earlier, but another four to five years in the maturation cellar will be beneficial.



Stellenzicht Golden Triangle Shiraz 2006

Analysis - Residual sugar: 2,0 g/l Alcohol: 14,29 vol% Total acidity: 6,1 g/l pH: 3,54

Updated 2015 - Good fruit and oak spice with liquorice and black currant, followed by ground pepper and a steely, rustic dryness. Very robust and youthful. - Allow for another three to four years before opening.



Stellenzicht Golden Triangle Shiraz 2007

Analysis - Residual sugar: 2,6 g/l Alcohol: 14,18 vol% Total acidity: 6,6 g/l pH: 3,42

Updated 2015 - Showing notes of leather, plums and cloves on the nose. Elegant and light with a lean frame and austere fruit, suggesting earlier enjoyment. Please note that we have brought last year's estimate forward. - Enjoy now and over the next two years or so.



Stellenzicht Golden Triangle Shiraz 2008

Analysis - Residual sugar: 4,1 g/l Alcohol: 13,86 vol% Total acidity: 6,18 g/l pH: 3,28

Updated 2015 - Gorgeous wild berry aromas, with lavender and sweet spices. Toasty elements from the oak, along with smoke, combines with the wine's youthful fruit perfume, leading to a firm, steely finish. Light- to medium-bodied. This is hardly showing any evolution, and will be beautiful in a couple of years. - Cellar for another three to four years before opening.



Stellenzicht Golden Triangle Shiraz 2009

Analysis - Residual sugar: 3,3 g/l Alcohol: 14,08 vol% Total acidity: 6,5 g/l pH: 3,54

Updated 2015 - Still youthful with violets, blueberry and bitter cherry on the nose. Oak, tannin and fresh acidity will benefit from further integration in bottle. - Mature for another four to five years before opening.



Stellenzicht Golden Triangle Shiraz 2010

Analysis - Residual sugar: 1,9 g/l Alcohol: 14,67 vol% Total acidity: 6,9 g/l pH: 3,37

Updated 2015 - Ripe jammy fruit shows warmth of the vintage. Slight porty characters are attractive, but will accelerate evolution. Very soft, rich, dense palate. - Mature for another two to three years before opening.



Stellenzicht Plum Pudding Hill Syrah 2007

Analysis - Residual sugar: 2,9 g/l Alcohol: 15,19 vol% Total acidity: 6,1 g/l pH: 3,4

Updated 2015 - Perfume on nose reveals sweet leather, black plums and Christmas cake. Heady alcohol is noticeable, but well-integrated in the large frame of the wine that has now softened to an accessible, sweet-sour, mature, ripe Syrah. - Mature for another year or two before opening.



Stellenzicht Rhapsody 2003

Analysis - Residual sugar: 2,7 g/l Alcohol: 15,0 vol% Total acidity: 5,8 g/l pH: 3,42

Updated 2015 - Fennel, cloves, meat spice, warm fruit cake. The full-bodied palate is rich and warming, with Pinotage's wild spice and smoke at its core, and a lot of tannic grip to the finish. - Can be enjoyed now, but another year or two in the cellar will be beneficial.



Stellenzicht Rhapsody 2004

Analysis - Residual sugar: 4,1 g/l Alcohol: 13,86 vol% Total acidity: 6,18 g/l pH: 3,28

Updated 2015 - Showing iodine, graphite, cassis and vanilla on the nose. A sweet, full-bodied red blend with good harmony, and soft drinkability. This is mature, and ready to be consumed, but shows good balance, so should keep for a good few years.

- Enjoy now and over the next two to three years.



Stellenzicht Semillion Reserve 2009

Analysis - Residual sugar: 1,7 g/l Alcohol: 13,78 vol% Total acidity: 5,1 g/l pH: 3,45

Updated 2015 - Perfect colour condition. Golden straw with green tint. Grassy elements with lime and lanolin. Youthful nose possesses fresh citrus, greengage, blossoms and candied pineapple. Almost no sign of age, and very little oak impression. The palate is leaner and more elegant than other vintages, showing salty lanolin and baked lime, and only very subtle honeyed richness and smoke. Soft finish. Great food companion that is drinking very well now, and will remain so over a few years to come. - Enjoy now and over the next three to four years if cellared correctly.



Stellenzicht Stellenzicht 1999

Analysis - Residual sugar: 4,2 g/l Alcohol: 12,96 vol% Total acidity: 5,4 g/l pH: 3,42

Updated 2015 - This bottle is remarkably youthful, with classical Bordeaux characters. Appealing cedar and cigar box notes. Soft, elegant and complex. The tannins are powdery and firm. Very impressive. - Enjoy now and over the next three to four years.



Stellenzicht Syrah 2002

Analysis - Residual sugar: 3,7 g/l Alcohol: 15,37 vol% Total acidity: 6,3 g/l pH: 3,46

Updated 2015 - Concentrated and ripe, showing some primary fruit and white pepper, along with raw meat and clove notes. Full-bodied with bold intensity. - Ready to be enjoyed now and over the next two to three years.



Stellenzicht Syrah 2003

Analysis - Residual sugar: 3,4 g/l Alcohol: 15,67 vol% Total acidity: 6,01 g/l pH: 3,49

Updated 2015 - Showing pedigree of the vintage with solid fruit concentration. Bramble, spice, leather, tomato jam and mocha. Palate is rich and mouth-filling, and mature. Ready to drink.

- Ready to be enjoyed now and over the next two to three years.



UITKYK

WINE ESTATE
ESTABLISHED IN 1712



www.uitkyk.co.za



Uitkyk Cabernet Shiraz 2006

Analysis - Residual sugar: 3,2 g/l Alcohol: 14,32 vol% Total acidity: 5,8 g/l pH: 3,42

Updated 2015 - Showing blueberry, dried prunes and green peppercorn, with subtle notes of sundried tomato on the nose. Nicely softened tannins, supported by a bright acid spine. Early stages of drinking window. - **Enjoy now and over the next year or two.**



Uitkyk Cabernet Shiraz 2007

Analysis - Residual sugar: 3,4 g/l Alcohol: 15,5 vol% Total acidity: 6,1 g/l pH: 3,54

Updated 2015 - The 2007 is showing tomato plant and clove characters along with sweet plum and mocha on the nose. This wine is well-matured and ready to be enjoyed. - **Enjoy now and over the next year or so.**



Uitkyk Cabernet Shiraz 2008

Analysis - Residual sugar: 1,5 g/l Alcohol: 14,71 vol% Total acidity: 6,2 g/l pH: 3,7

Updated 2015 - Very attractive, youthful perfume of cassis and fruit spice on the nose. The palate has jammy red fruit, white pepper and grippy tannins in a medium-bodied frame. Drinking well now. - **Enjoy now and over the next three to four years.**



Uitkyk Cabernet Shiraz 2009

Analysis - Residual sugar: 2,9 g/l Alcohol: 14,36 vol% Total acidity: 6,2 g/l pH: 3,48

Updated 2015 - Rich and brooding with dark fruit and influences of mocha and vanilla on the nose. Beautifully balanced and fresh. Moreish drinkability. - **Enjoy now and over the next three to four years.**



Uitkyk Carlonet 2003 Magnum

Analysis - Residual sugar: 2,5 g/l Alcohol: 13,67 vol% Total acidity: 5,8 g/l pH: 3,32

Updated 2015 - The large format has classical Cabernet notes of pencil lead and cassis, with a herbaceous tone to the palate. The wine is reaching maturity, but still offers lots of appetising drinking pleasure out of the magnum. Elegant and complex.

- **Enjoy now and over the next year or so, possibly longer if cellared correctly.**



Uitkyk Carlonet 2005 Magnum

Analysis - Residual sugar: 2,3 g/l Alcohol: 14,12 vol% Total acidity: 5,68 g/l pH: 3,67

Updated 2015 - Ripe dark fruit, pancetta, leather and spice on the nose. Reaching maturity, the wine offers brooding richness and a soft mouth-feel, with Olorosso complexity. - **Ready to be enjoyed now and over the next couple of years.**



Uitkyk Carlonet 2006

Analysis - Residual sugar: 2,3 g/l Alcohol: 14,01 vol% Total acidity: 5,56 g/l pH: 3,64

Updated 2015 - Dried fruit, spices and dark chocolate on the palate ending in a smooth, long finish with a hint of spice.

- Ready to be enjoyed now and over the next couple of years.



Uitkyk Carlonet 2007

Analysis - Residual sugar: 3,6 g/l Alcohol: 14,69 vol% Total acidity: 6,16 g/l pH: 3,5

Updated 2015 - Bold, jammy fruit with bell pepper and vanilla. This is rich, slightly sweet-sour, showing a lot of maturity, but softening nicely, now offering a creamy mouth-feel. - Can be enjoyed now, but another two to three years in the cellar will be beneficial.



Uitkyk Carlonet 2008

Analysis - Residual sugar: 3,6 g/l Alcohol: 14,95 vol% Total acidity: 6,1 g/l pH: 3,48

Updated 2015 - Showing red and black berries, chocolate, roasted rye, with hints of fresh herbs on the nose. The palate has tangy fruit in a solid frame and a youthful edge. Wines from the 2008's are really impressive this year, showing elegance and freshness. Please note we have revised the maturation window from last year's estimate. - Can be enjoyed now, but another year or two in the cellar will be beneficial.



Uitkyk Carlonet 2009

Analysis - Residual sugar: 1,6 g/l Alcohol: 14,43 vol% Total acidity: 6,2 g/l pH: 3,6

Updated 2015 - Good concentration and fruit expression. Optimum ripeness in plush fruit that is still roped in by very firm, flinty tannins that need considerable cellaring before I expect them to release. - Allow for an additional four to five years in the cellar before opening.



Uitkyk Carlonet 2010

Analysis - Residual sugar: 2,7 g/l Alcohol: 14,56 vol% Total acidity: 6,1 g/l pH: 3,59

Updated 2015 - True to vintage, the 2010 is riper and voluptuous. Already showing generously with dollops of rich black fruit and soft

mouth-feel, this is ready to drink, with solid composure to keep for short-medium term. - Enjoy now and over the next three to four years.



Uitkyk Special Reserve Shiraz 2007

Analysis - Residual sugar: 2,8 g/l Alcohol: 15,01 vol% Total acidity: 6,4 g/l pH: 3,51

Updated 2015 - White pepper, barley, Maraschino cherry and five-spice on the nose. This is quite a modern, ripe, spicy Shiraz with good intensity, warmth and weight. - Enjoy now and over the next two years or so.





www.zonnebloem.co.za



Zonnebloem Cabernet Sauvignon 2008

Analysis - Residual sugar: 1,83 g/l Alcohol: 13,76 vol% Total acidity: 5,96 g/l pH: 3,55

Updated 2015 - Light berry-fruit with earthy overtones and strong sweet capsicum and vanilla, followed by savoury olive and tea notes on palate. Tannin structure still very youthful and robust. Keep for a few years before enjoying. - Mature for another two to three years before opening.

Zonnebloem Cabernet Sauvignon 2009

Analysis - Residual sugar: 2,5 g/l Alcohol: 13,5 vol% Total acidity: 6,0 g/l pH: 3,4

Updated 2015 - Similarly herbaceous, with a little more fruit concentration and perfume from the vintage, and bashfulness from youth. Austere, drying tannins need more time to integrate. - Allow for another three to four years before opening.

Zonnebloem Cabernet Sauvignon 2010

Analysis - Residual sugar: 2,16 g/l Alcohol: 14,38 vol% Total acidity: 5,59 g/l pH: 3,6

Updated 2015 - The palate is accessible and smooth, but also very primary and fruit-driven. Dry finish demanding a little more time to integrate. - Allow for another three to four years before opening.

Zonnebloem Laureat 2008

Analysis - Residual sugar: 1,8 g/l Alcohol: 13,85 vol% Total acidity: 5,74 g/l pH: 3,5

Updated 2015 - Minty, herbaceous entry with strong Eucalypt character. Savoury, meaty notes on oak smoke, tomato and roasted herbs. This is a classically styled, elegant Bordeaux blend that is still dusty and dry, with good ageing potential. - Mature for another two to three years before opening.

Zonnebloem Laureat 2009

Analysis - Residual sugar: 2,02 g/l Alcohol: 13,56 vol% Total acidity: 5,96 g/l pH: 3,48

Updated 2015 - Similar to the '08, also showing smoke and pancetta, with herbaceous elements and good fruit purity. Starting to mature, showing brooding ripe fruit, but still on upward curve of evolution. Dense, firm tannin structure. - Mature for another three to four years before opening.

Zonnebloem Laureat 2010

Analysis - Residual sugar: 2,67 g/l Alcohol: 14,54 vol% Total acidity: 6,18 g/l pH: 3,57

Updated 2015 - The 2010 is classical and elegant in style, but very well made in its finesse and fruit purity. Generous and open, with wonderful balance that allows early access, but also promise long term ageing. - Your patience will be rewarded with further maturation over the next five years.



Zonnebloem Limited Edition Cabernet Sauvignon 2009

Analysis - Residual sugar: 2,31 g/l Alcohol: 14,7 vol% Total acidity: 6,01 g/l pH: 3,05

Updated 2015 - Serious structure to the 2009, now starting to reveal attractive floral notes of lavender, along with fennel and blackcurrant cordial. Palate is still showing unmoved structure and dusty, dry tannins. Leafy spice, cocoa, pencil lead, cedar. Allow for proper patience here.
- Mature for four to five years before opening.



Zonnebloem Limited Edition Pinotage 2010

Analysis - Residual sugar: 2,2 g/l Alcohol: 13,74 vol% Total acidity: 6,3 g/l pH: 3,62

Updated 2015 - Attractive red and black fruit, with liquorice pastille and fresh youngberries, and overlays of coconut oil from oak. More extraction and new oak than regular Pinotage, but still juicy and bright, and very young. Has promising evolution ahead.
- Mature for another two to three years before opening.



Zonnebloem Limited Edition Sauvignon Blanc 2011

Analysis - Residual sugar: 1,78 g/l Alcohol: 13,27 vol% Total acidity: 6,28 g/l pH: 3,32

Updated 2015 - Nose remaining very fresh, with cool climate lime and nettle along with tangy apple and fresh herbs. Palate is elegant and subtle, with the time in bottle having softened the acidity, making for a creamy, extremely drinkable, light Sauvignon.
- Enjoy now and over the next year.



Zonnebloem Limited Edition Sauvignon Blanc 2012

Analysis - Residual sugar: 1,85 g/l Alcohol: 12,5 vol% Total acidity: 6,36 g/l pH: 3,37

Updated 2015 - More pungent and lively than the 2011, showing tropical notes along with the typical cut grass and capsicum. Youthful intensity on the palate that is saline and crisp. Appetising and dry. - Enjoy now and over the next year or two.



Zonnebloem Limited Edition Sauvignon Blanc 2014

Analysis - Residual sugar: 1,46 g/l Alcohol: 13,5 vol% Total acidity: 6,46 g/l pH: 3,56

Updated 2015 - Generous, perfumed nose offers great balance of tropical fruit with greener, cut grass aromatics. Still absolutely youthful and crisp, the spectrum ranges from guava and pineapple, to lime, Granny Smith and even some iodine and freshly cut greenpeppers. An easy drinking, aromatic, fruit-driven dry Sauvignon. Good on its own, but will complement green summer salads, Ceviche prepared white fish, or steamed shellfish. - Enjoy now and over the next year or two.



Zonnebloem Limited Edition Semillion 2011

Analysis - Residual sugar: 1,77 g/l Alcohol: 13,26 vol% Total acidity: 6,41 g/l pH: 3,26

Updated 2015 - Typical maturing Semillon characteristics of Orange peel, lanolin and honey wax. Palate is lean and fresh, showing lime and flint. Notes of salty brine and kelp. Light and elegant. Drinking nicely now, but with legs for ageing. - Enjoy now and over the next couple of years.



Zonnebloem Limited Edition Shiraz 2008

Analysis - Residual sugar: 2,5 g/l Alcohol: 13,91 vol% Total acidity: 5,4 g/l pH: 3,5

Updated 2015 - White pepper, mulberry, all spice. Good richness to the palate that is already soft and accessible. Fine, powdery tannins round up in a dry finish. - Enjoy now and over the next two years or so.



Zonnebloem Limited Edition Shiraz 2009

Analysis - Residual sugar: 2,34 g/l Alcohol: 14,54 vol% Total acidity: 6,4 g/l pH: 3,43

Updated 2015 - Good concentration and power on the '09, very youthful and opulent. Sweet spice and dark fruit, the wine has a juicy and soft palate that is drinking very well now, and will also develop further richness over the short term.
- Can be enjoyed now and over the next two to three years.



Zonnebloem Merlot 2008

Analysis - Residual sugar: 1,9 g/l Alcohol: 13,14 vol% Total acidity: 6,0 g/l pH: 3,36

Updated 2015 - Dark chocolate and coffee on characteristic leafy notes. Blackberry, cranberry, mint. The medium-bodied palate still has lively acidity, with the tannins now velvety and open. - Enjoy now and over the next two years or so.



Zonnebloem Merlot 2009

Analysis - Residual sugar: 1,66 g/l Alcohol: 13,44 vol% Total acidity: 5,93 g/l pH: 3,41

Updated 2015 - Once again the '09 vintage showing with riper fruit expression and flair. This is also in a medium-bodied frame that supports the elegant, plummy fruit, and should develop more complexity over short term. - Allow for another year or two in the cellar before opening.



Zonnebloem Merlot 2010

Analysis - Residual sugar: 2,07 g/l Alcohol: 14,02 vol% Total acidity: 6,0 g/l pH: 3,48

Updated 2015 - Continues along elegant, medium-bodied lines with ample freshness and easy drinkability. Savoury dry grip to the palate, with herbal edges. Allow time for further development. - Allow for another two to three years before opening.



Zonnebloem Pinotage 2008

Analysis - Residual sugar: 2,13 g/l Alcohol: 13,27 vol% Total acidity: 5,8 g/l pH: 3,51

Updated 2015 - Juicy, spicy wild berries, hints of banana, cola and smoke. This is fruit-forward and clean, light in body, almost at optimum drinking (very soft and rounded), and will develop more Pinot characters in the short term and age long term.

- Can be enjoyed now, but another two to three years in the cellar will be rewarded.



Zonnebloem Pinotage 2009

Analysis - Residual sugar: 2,86 g/l Alcohol: 13,79 vol% Total acidity: 5,6 g/l pH: 3,57

Updated 2015 - Riper, more robust and rustic. Farmyard, spice and banana followed by blueberry pie notes. Youthful tannins and brisk acidity needing a little more time to settle. - Allow for another two to three years in the cellar before opening.



Zonnebloem Shiraz 2008

Analysis - Residual sugar: 2,2 g/l Alcohol: 13,99 vol% Total acidity: 5,57 g/l pH: 3,61

Updated 2015 - The 2008 is opening nicely, having shed its austerity. Still very peppery and stalky, with black berry fruit and violets. This is crunchy, medium-bodied and grippy, with a floral perfume. Perfect drinking, and will keep safely for a while. This wine's drinking window has been brought forward from last year's estimate. - Enjoy now and over the next two to three years at least.



Zonnebloem Shiraz 2010

Analysis - Residual sugar: 2,79 g/l Alcohol: 14,8 vol% Total acidity: 5,66 g/l pH: 3,61

Updated 2015 - Fuller than the 2008, the 2010 is ripe, creamy and rich. Oaky vanilla and sweet black fruit, captured in powdery tannins and balancing acidity. Plush and easy drinking. - Ready to be enjoyed now and over the next three to four years.



Zonnebloem Shiraz Mourvedre Viognier 2009

Analysis - Residual sugar: 1,63 g/l Alcohol: 14,12 vol% Total acidity: 6,05 g/l pH: 3,39

Updated 2015 - A more modern, new-world expression with pepper from the Shiraz, juiciness from the Mourvedre and perfume from the Viognier. The plush, moreish palate is perfectly ready to drink now, and perfectly poised to stay intact with good cellaring.

- Ready to be enjoyed now and over the next couple of years.



Zonnebloem Shiraz Mourvedre Viognier 2010

Analysis - Residual sugar: 3,06 g/l Alcohol: 14,78 vol% Total acidity: 5,7 g/l pH: 3,57

Updated 2015 - Very similar to the 2009, the 2010 may be a touch more jammy, with more soft dark fruit and less floral perfume. Also made for early drinking, the 2010 will benefit from another year in the bottle to integrate properly. - Cellar for another year before opening.



Wine is alive.

Here are a few guidelines on storing your wines to ensure optimum enjoyment.

Store your wine on its side.

Keep the wine in contact with the cork, to keep it wet. If the cork dries out, it will shrink and let air get to the wine. Air is the enemy.

Store with the label up, keep calm.

A damaged label reduces the investment value, and presentation pleasure. You can easily identify the wine, without disturbing the sediment which collects at the bottom. The amount of sediment determines if its best to decant, or serve straight from the bottle. Vibration speeds up the chemical reactions negatively. When you lay your wines down, they should be left undisturbed until opened.

Store at a constant temperature.

Ideal temperature is 12-16°C. White wines are more affected by temperature than reds. Constant temperature is key to maturing wine.

Store at a constant humidity.

Ideal being 70% humidity. An easy way to increase humidity in a confined space is to put out a bucket of water.

Store in a dark place.

Light will prematurely age your wine by causing degradation of the tannins found in wine. These organic compounds contribute to the aroma, flavour and structure of the wine. Without them, your wine would be flat and thin.

Store in a clean and odour free place.

Your storage area should be clean. Insects and mice gnaw at labels and corks. Keep it free from any foodstuffs, smells or fumes, as these find their way through the cork and into your wine. Good ventilation is essential.

Only good wines can become great.

With the right storage conditions, it is well worth the effort! You can ruin a good wine with bad storage, but a poor quality wine has no cure. It will not improve with age. It will not even be good to cook with, it will ruin your dish.

NOTES





BERGKELDER

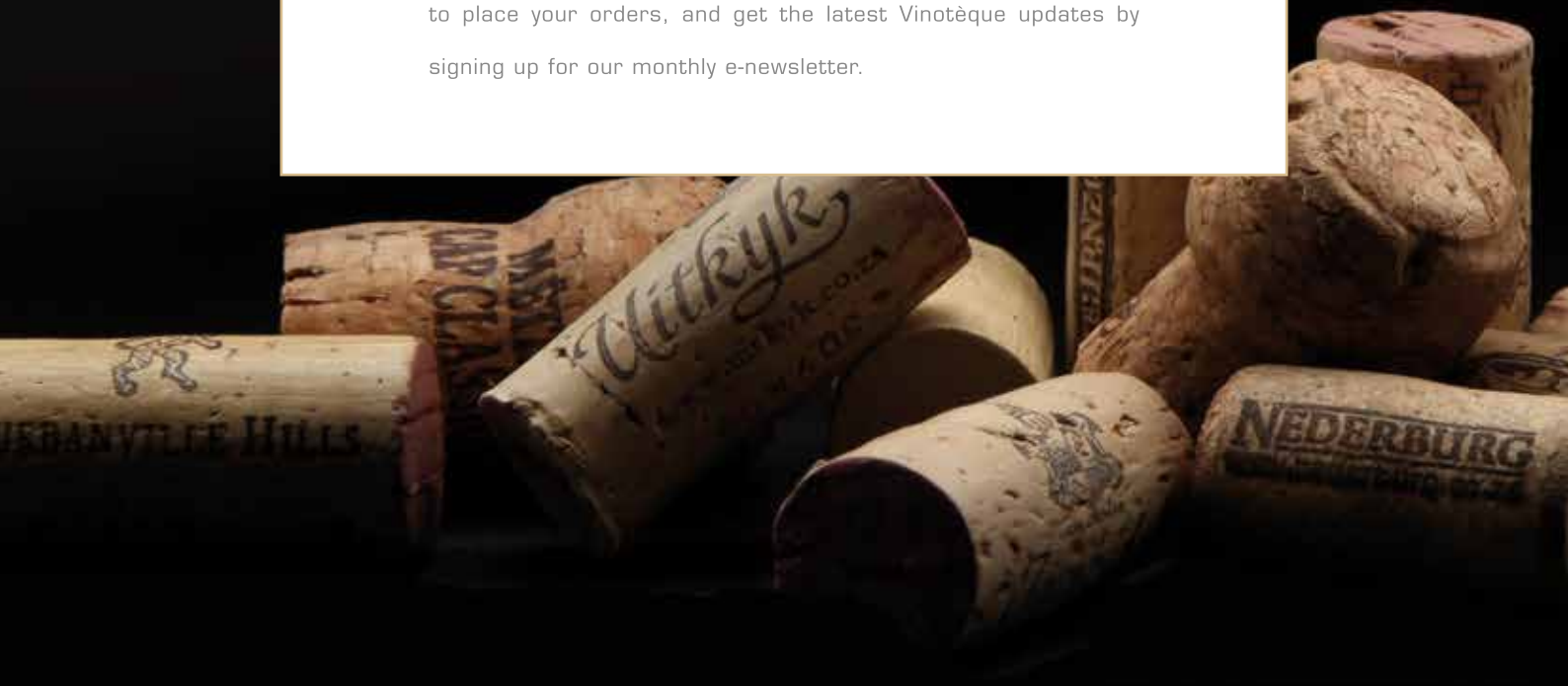
Vinotèque

WINE BANK / WYNBANK

Established in 1984, the Vinotèque Wine Bank is part of the historic Bergkelder winery located on the outskirts of Stellenbosch. It offers members a private cellar in which to store and mature the wines they purchase from the Vinotèque under optimal conditions. Members enjoy access to a number of benefits, including a superb range of wines, private members' tasting room, annual maturation reports, a gift service and free delivery to your door.

vinotèque
.co.za

A well-balanced wine collection should consist of wine available for immediate consumption, and a selection in reserve for future enjoyment. That's why a good replenishment programme is vital to maintain your collection. You'll find monthly offers on current and older vintages available on our new website. Visit www.vinoteque.co.za to place your orders, and get the latest Vinotèque updates by signing up for our monthly e-newsletter.



It is recommended that wines “Ready to drink” or “Enjoy now” should be enjoyed within a year of the latest report to avoid disappointment. Ready to drink wines will not be included in future reports as these wines will not benefit from further maturation. Please contact us should you have wines that are ready to be enjoyed and we will arrange for delivery to your door.



Matured and ready to be enjoyed.



Can be enjoyed now, but will improve.



Further maturation required.

If you do not find your wine in this report, please contact the Vinotèque.
Papegaaiberg, Adam Tas Road, Stellenbosch, 7600, South Africa.
P.O. Box 184, Stellenbosch, 7599, South Africa.
Tel: +27 21 809 8280 Fax: 086 765 8699 Toll-free: 0800 225 400
E-mail: info@vinateque.co.za, or visit online at: www.vinateque.co.za





www.vinoteque.co.za