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MATURATION REPORT 2016

The Joy of Wine

Part of the joy of wine is observing the development of your liquid investment over time, tracking its evolution to ensure that your patience is amply rewarded once the wine has reached its full potential and is ready to enhance your special occasion.

We hope that our annual Maturation Report will assist you in your own journey to discover those hidden gems in your portfolio.

Michael van Deventer, Vinotèque Manager



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





www.allesverloren.co.za



Allesverloren Cabernet Sauvignon 2006

SOLD OUT

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

Updated 2016 - 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.

- Ready to be enjoyed now.



Allesverloren Cabernet Sauvignon 2007

SOLD OUT

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

Updated 2016 - 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. - Further maturation recommended over the next year or two.



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 2016 - Bold fruit along with leafy complexity and a hint of farmyard now developing. Subtle party hints interplay with savoury grip on the palate. This has entered its drinking window, with the structure to last another couple of years.

- Well-matured and ready to be enjoyed now and over the next two to four years.



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 2016 - Black olive, dark chocolate, sun dried currants. Big, firm, youthful structure. Very robust, coating tannins. This is not nearly ready for drinking. Very tightly grained and not releasing the fruit yet. Decant for a few hours if opening now.

- Further maturation recommended over the next two to three years to reach full potential.



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 2016 - Attractive, perfumed blackberry, cassis and mint. Gorgeous freshness and balance. Fairly approachable, but fine, drying tannins and firm acidity suggests putting this away and drinking earlier vintages in the interim.

- Further maturation recommended over the next two to three years to reach full potential.



Allesverloren Cabernet Sauvignon 2011

Analysis - Residual sugar: 2,8 g/l Alcohol: 13,3 vol% Total acidity: 6,1 g/l pH: 3,47

Updated 2016 - Perfumed nose of red fruit, eucalyptus, new oak, liquorice and spice box. Quite open and light, with savoury, dry finish. I suspect the 2011 to be drinking earlier than the 2010, but will reward a few more years of cellaring.

- Can be enjoyed now but will benefit from further maturation over the next two to four years.



Allesverloren Cabernet Sauvignon 2012

Analysis - Residual sugar: 2,5 g/l Alcohol: 13,71 vol% Total acidity: 5,96 g/l pH: 3,56

Updated 2016 - In signature elegant, feminine style of the property. The 2012 also has perfumed herbaceous aromatics, supported by oak, but with more ripeness and darker fruit than the 2011. Good fruit richness and purity. Plush and clean.

- Further maturation recommended over the next five years plus, to reach full potential.



Allesverloren Port 2007

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

Updated 2016 - Big and bold, warming vintage port. Notes of caramelised almonds, toffee apple and bramble. Stylistically heavier and not as bright as the 2006. Good intensity, warmth and complexity. Sweet palate. Allow a few years to harmonise and an additional two years for the Magnum. - Can be enjoyed now, but will benefit from further maturation over the next two to four years.



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 2016 - Full and rich with sweet spice, wild berry jam and notes of marzipan and dates, supported by fresh acidity. Mostly unmoved over the last twelve months. - Further maturation recommended over the next two to three years to reach full potential.



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 2016 - 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.

- Further maturation recommended over the next five years plus to reach full potential.



Allesverloren Shiraz 2007

SOLD OUT

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

Updated 2016 - Typical robust Swartland Shiraz with spicy aromatics, including plums and notes of coffee and violets on the medium-bodied frame. The palate is rustic with a dry finish. Please note that we have brought the drinking window forward from last years estimate.

- Enjoy now and over the next five years plus, if cellared correctly.



Allesverloren Shiraz 2009

SOLD OUT

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

Updated 2016 - Youthful black fruit and spice. A great example of the Allesverloren Shiraz from a stellar vintage.

- Can be enjoyed now, but will benefit from further maturation over the next two to four years.



Allesverloren Shiraz 2010

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

Updated 2016 - Concentrated, ripe and brooding. Liquorice, lavender and bramble. Property's characteristic acidity and dry grip. Still holding its structure with a solid core of primary fruit that will develop nicely in bottle over the medium term and possibly longer.

- Can be enjoyed now, but will benefit from further maturation over the next two to four years.



Allesverloren Shiraz 2011

Analysis - Residual sugar: 2,4 g/l Alcohol: 14,41 vol% Total acid: 5,83 g/l pH: 3,56

Updated 2016 - New world in profile, with prominent roasted spice and black fruit. Typical firm acidity reigns in the black cherry, toasty oak and black pepper, making for a medium-bodied, mouth-watering, youthful Shiraz. Allow for more time in the cellar.

- Can be enjoyed now, but will benefit from further maturation over the next two to four years.



Allesverloren Shiraz 2012

Analysis - Residual sugar: 2,05 g/l Alcohol: 13,63 vol% Total acid: 5,92 g/l pH: 3,5

Nice Swartland terroir aromatics of pepper, sweet violets. A modern Allesverloren, trending with the revolutionaries and holding its own. Bright-fruited and crunchy, with well-managed tannins and good oak integration.

- Further maturation recommended over the next two to three years to reach full potential.



Allesverloren Tinta Barocca 2007

SOLD OUT

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

Updated 2016 - Robust, wild spices and an array of jammy, Ruby port-like flavours. Holding up well on the palate with firm acidity, rustic spice and a mouth-watering finish. Enjoy with cold meat platter or tapas. The Magnum requires an additional two years in the cellar before opening. - Enjoy now and over the next five years plus, if cellared correctly.



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 2016 - Most reflective of warm climate in the range, the Tintas are ripe, jammy and rustic. Spirity palate for winter warmer sipping. Robust spice and tannin now starting to soften. - Well-matured and ready to be enjoyed now and over the next two to four 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 2016 - Deep cherries and spice aromas that integrates the oak with the fruit. The palate boasts chunky red and black fruit, with marked tannins that still require a few years in bottle.

- Further maturation recommended over the next two to three years to reach full potential.



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 2016 - Mulberry and cola, with hints of Christmas spice and raisin. Brisk acidity on the crunchy, light palate that needs time to integrate further. This vintage will have less longevity than the 2009, but still requires time to soften in bottle.

- Further maturation recommended over the next year or two to reach full potential.



Allesverloren Tinta Barocca 2011

Analysis - Residual sugar: 1,89 g/l Alcohol: 14,47 vol% Total acidity: 5,44 g/l pH: 3,69

Updated 2016 - Robust, young Ruby port aroma with cloves and fennel. Good youthful intensity on the juicy palate that is savoury, rustic and spicy. Quite chunky too, demanding flavoursome food to shine.

- Can be enjoyed now, but will benefit from further maturation over the next two to four years.



Allesverloren Tinta Barocca 2012

Analysis - Residual sugar: 1,75 g/l Alcohol: 14,4 vol% Total acidity: 5,52 g/l pH: 3,36

Updated 2016 - Spicy black fruit and mocha notes from oak on the nose, followed by a palate that is warming, with flavours of blackberry jam, banana and Christmas spice. - Further maturation recommended over the next five years plus, to reach full potential.



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 2016 - Showing spiced black plums, prunes and cherries with a bold structure, indicative of the 2007 vintage.

- Well-matured and ready to be enjoyed now and over the next two to four years.



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 2016 - Riper and more robust than other vintages, this is more porty and rustic. Jammy palate has generous ripe black fruit that is held together by firm tannins. - Can be enjoyed now, but will benefit from further maturation over the next two years.



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 2016 - Still possessing primary dark fruit characters with dusty, savoury notes and Touriga's typical spice. This is a food wine with big flavour intensity, mouth-watering tannic grip and a spicy, dry finish.

- Can be enjoyed now, but will benefit from further maturation over the next two to four years.



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 2016 - Medium-bodied with nutty coffee bean notes from oak, along with sweet wild sage, roasted Moroccan spices and sundried black currants. - Can be enjoyed now, but will benefit from further maturation over the next two to four years.



Allesverloren Touriga Nacional 2012

Analysis - Residual sugar: 2,61 g/l Alcohol: 14,46 vol% Total acidity: 5,93 g/l pH: 3,56

Updated 2016 - Ripe black berries, cassis and black forest cake. Unmoved and burly. This has more depth and charm than the 2011, with wonderful spicy fruit definition and palate weight. Great companion for strong flavoured cheeses and hearty stews.

- Further maturation recommended over the next two to three years to reach full potential.



Allesverloren Tres Vermelhos 2012

Analysis - Residual sugar: 3,0 g/l Alcohol: 13,9 vol% Total acidity: 5,51 g/l pH: 3,58

Updated 2016 - Dusty, leafy entry, with dried black currants and port barrique. Ultra ripe expression, with serious intent, balanced and controlled by ample firming, dry tannins. Quite wild in its youth, with orange rind, black tea and olive tapenade elements, this wine is slowly starting to open up and release more fruit, but has the structure and power for an interesting further evolution.

- Further maturation recommended over the next two to three years to reach full potential.



www.alto.co.za



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 2016 - Impressive, complex nose of youthful, brooding dark fruit along with toasty notes from oak. Highlighting the pedigree of the vintage with a good balance of the varietal characteristics of crushed herbs, black currant and roasted bell pepper.

- Further maturation recommended over the next year or two to reach full potential - Add an additional year for the Magnum.



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 2016 - Medium intensity of colour, showing lots of transparency to the rim. Upfront cassis and blueberry, with complementing sweet herbal hints. Light, delicate and generally more open than the 2007, this is ready to drink, and very impressive now. Generous, plush, fruit-driven. Soft and moreish.

- Well-matured and ready to be enjoyed now and over the next two to four years - Add an additional year or two for the Magnum.



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 2016 - Full-bodied with notes of smoked meat, mint and black olive with hints of freshly ground coffee. The wine has serious structure, with dense tannins and a dry finish.

- Further maturation recommended over the next two years to reach full potential. Open and enjoy in 2018 and the Magnum in 2019.



Alto Cabernet Sauvignon 2010

Analysis - Residual sugar: 3,0 g/l Alcohol: 14,74 vol% Total acidity: 6,5 g/l pH: 3,61

Updated 2016 - Still showing burly characters of big fruit and new oak notes of coffee and warm spice. Perhaps indicative of the vintage, this is full and ripe for Alto Cabernet, but with characteristic firm structure and drying tannins. Brooding dark fruit. Will profit from more time in bottle. - Further maturation recommended over the next two to three years to reach full potential.



Alto MPHS 2007

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

Updated 2016 - 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.

- Further maturation recommended over the next two to three years to reach full potential.



Alto Rouge 2009

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

Updated 2016 - Plush and elegant, the 2009 vintage is staying remarkably fresh and has flavours of fresh summer berry and sweet spices on the palate. Medium-bodied, bright and appetising with a dry, grippy finish.

- Can be enjoyed now, but will benefit from further maturation over the next year or two.



Alto Rouge 2010

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

Updated 2016 - This packs a lot of punch with ripe, concentrated dark fruit and a brooding, soft and opulent palate. Drinking very well now. Please note that we have moved the drinking window up from last years estimate.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years.



Alto Rouge 2012

Analysis - Residual sugar: 2,8 g/l Alcohol: 14,0 vol% Total acidity: 5,8 g/l pH: 3,48

Updated 2016 - Soft and seductive Rouge shows good marriage of Shiraz with Bordeaux varieties. Generous and plush with bright fruit in a medium body. Already very pleasant now, but with plenty of legs for keeping.

- Further maturation recommended over the next two to three years to reach full potential.



Alto Shiraz 2007

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

Updated 2016 - Oak-driven aromas of coffee and roasted nuts with dark berries and sweet spice. The palate is full and rich with a long spicy finish. - Well-matured and ready to be enjoyed 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 2016 - An expressive nose with wild mulberry, violets, sweet perfume and prosciutto. Very new world in its heady intensity and bold fruit, but well-supported by its firm acidity. - Can be enjoyed now, but will benefit from further maturation over the next two to three years.



Alto Shiraz 2010

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

Updated 2016 - Ripe fruit that is dense and concentrated, with a firm line of acidity. The wine is bold and generous and is already offering enough to enjoy now, but boasting plenty of concentration that can develop further. Please note that we have moved up the drinking window from last year's estimate. - Enjoy now and over the next five years plus, if cellared correctly.



Alto Shiraz 2011

Analysis - Residual sugar: 4,4 g/l Alcohol: 14,78 vol% Total acidity: 5,5 g/l pH: 3,52

Updated 2016 - Tightly packed with fruit and white pepper with lovely freshness and good integration of richness from new oak. Quite aromatic after five years and developing beautifully. Will improve over short term and keep long term.

- Can be enjoyed now, but will benefit from further maturation over the next two to four years.



Alto Shiraz 2012

Analysis - Residual sugar: 3,9 g/l Alcohol: 14,48 vol% Total acidity: 4,6 g/l pH: 3,5

Updated 2016 - Brooding, dark fruit with robust, youthful power. Starting to open up a little, with umami and spiced meat characters, black pepper and savoury tannins. One of the boldest vintages of Alto Shiraz, showing lots of promise over the next couple of years.

- Further maturation recommended over the next two to three years to reach full potential.



www.chateaulibertas.co.za



Chateau Libertas 2010 - 80th Anniversary Edition

SOLD OUT

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

Updated 2016 - Rich black berry fruit, with vanilla and sweet coconut from oak. The 2010 is made for youthful drinking, so very soft and easy now, but also clean and composed enough for further keeping.

- Can be enjoyed now, but will benefit from further maturation over the next year or two.





www.durbanvillehills.co.za



Durbanville Hills Bastion 2010

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

Updated 2016 - The nose shows capsicum and black plums with some savoury iodine and charcuterie notes. Although harmonious and light, it is still primary in its make-up and will benefit from a little more time in bottle.

- Can be enjoyed now, but will benefit from further maturation over the next year or two.



Durbanville Hills Caapmans Cabernet Merlot 2008

SOLD OUT

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

Updated 2016 - Herbaceous, with sundried fruit and sweet mint on the nose. The palate is graceful and holds a bright core, with well-integrated oak, red berry fruit and subtle earthy notes that is delicious and moreish.

- Well-matured and ready to be enjoyed now and over the next two to three years.



Durbanville Hills Luipaardsberg Merlot 2011

Analysis - Residual sugar 2,9 g/l Alcohol 14,5 vol% Total acidity 5,6 g/l pH 3,64

Updated 2016 - The nose shows black fruit, coffee, wood smoke and liquorice. The palate is fleshy and dense, showing serious potential and great promise over the next couple of years. Definitely a wine to watch.

- Can be enjoyed now, but will benefit from further maturation over the next two to four years.



Durbanville Hills Rhinofields Cabernet 2009

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

Updated 2016 - Full and rich with ripe berries, mint and a touch of spice. The wine is warming and generous with soft tannins and youthful acidity. - Well-matured and ready to be enjoyed 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 2016 - Although quite rich and ripe, this is laced by a vibrant line of acidity that brings superb harmony to the palate that will develop more complexity with further time in bottle.

- Further maturation recommended over the next two to three years to reach full potential.



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 2016 - Dusty and herbaceous at first, with expanding, deep savoury fruit and interesting earthy notes that reminds of white truffle. The palate is dry and structured, with a lot of lively dark fruit intensity. Entering a wide drinking window now.

- Well-matured and ready to be enjoyed now and over the next two to three years.



Durbanville Hills Rhinofields Merlot 2009

SOLD OUT

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

Updated 2016 - Showing blackberries, herbs, vanilla and toasted oak on the nose. Full-bodied and rich with savoury and spicy notes adding complexity on the palate. Still improving, but has opened up nicely over the last year or two.

- Can be enjoyed now, but will benefit from further maturation over the next year or two.



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 2016 - Showing concentrated black fruit on the nose with some savoury notes. The palate is full-bodied with firm tannins that is only now starting to open up. Will improve over the next two years or so.

- Further maturation recommended over the next two to three years to reach full potential.



Durbanville Hills Rhinofields Merlot 2011

Analysis - Residual sugar 2,9 g/l Alcohol 14,61 vol% Total acidity 5,7 g/l pH 3,63

Updated 2016 - The nose shows sweet red fruit with sugared beans and mint rub. The palate is plush, vibrant and accessible now. No need to wait, this vintage is ready to be enjoyed and will keep over the next five years or so.

- Enjoy now and over the next five years plus, if cellared correctly.



Durbanville Hills Rhinofields Merlot 2012

Analysis - Residual sugar 2,9 g/l Alcohol 14,61 vol% Total acidity 5,7 g/l pH 3,63

Updated 2016 - The palate is full and rich with a melange of dark fruit, youthful acidity and a firm structure that will reward time in the cellar.

- Further maturation recommended over the next two to three years to reach full potential.



Durbanville Hills Rhinofields Noble Late Harvest 2012

SOLD OUT

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

Updated 2016 - Showing pineapple, sugared orange and lime cordial on the nose. The sweetness on the palate is perfectly counterbalanced by the freshness from the acidity.

- Can be enjoyed now, but will benefit from further maturation over the next three to four years.



Durbanville Hills Rhinofields Pinotage 2009

SOLD OUT

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

Updated 2016 - Rich, soft, dark fruit with coffee, chocolate and meat smoke in support. The full palate has a creamy texture that allows it to be drunk in its youth, but will reward cellaring. Can be enjoyed now but there is no rush to do so.

- Can be enjoyed now, but will benefit from further maturation over the next year or two.



Durbanville Hills Rhinofields Pinotage 2012

Analysis - Residual sugar: 2,0 g/l Alcohol: 14,46 vol% Total acidity: 5,38 g/l pH: 3,69

Updated 2016 - Red currant and bramble with hints of pomegranate, cloves and smoke. Elegant and more expressive of the typical cool climate of Durbanville than previous vintages. Completely seamless and enjoyable now, but this will become more finessed with time in the cellar.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years.



Durbanville Hills Pinotage 2012

Analysis - Residual sugar 1,7 g/l Alcohol 14,22 vol% Total acidity 5,4 g/l pH 3,53

Updated 2016 - Wild berries combine with raspberry, baked red sweets, banana and wood smoke on the nose. The palate is soft with bright fruit and youthful acidity. Ready to be enjoyed now, with legs to keep over the next couple of years.

- Enjoy now and over the next five years plus, if cellared correctly.



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 2016 - Showing bold, ripe black plum and sweet oak on the nose. The wine is powerful with modern intensity and a rich mid-palate with milk chocolate and date richness on the finish.

- Well-matured and ready to be enjoyed now and over the next two to three years.



Durbanville Hills Rhinofields Shiraz 2010

Analysis - Residual sugar: 1,8 g/l Alcohol: 14,5 vol% Total acidity: 5,6 g/l pH: 3,63

Updated 2016 - Again, the bold power of the Rhinofields range resonates in the 2010 that is still youthful and showing real Shiraz spice and pepper characteristics, with well-integrated oak. The primary fruit intensity is lifted by heady alcohol and a grippy, mouth-coating palate impression. - Can be enjoyed now, but will benefit from further maturation over the next two to three years.



Durbanville Hills Rhinofields Shiraz 2011

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

Updated 2016 - Opulent and rich with plenty of ripe berries and typical notes of smoke and spice. Good palate weight and youthful acidity makes this a great choice as a true winter warmer. - Enjoy now and over the next five years plus, if cellared correctly.



Durbanville Hills Shiraz 2012

Analysis - Residual sugar: 1,8 g/l Alcohol: 13,99 vol% Total acidity: 5,8 g/l pH: 3,6

Updated 2016 - The palate shows soft, juicy fruit with steely, peppery spice and a fine tannic grip, supported by youthful acidity that is fresh and moreish. Although ready to be enjoyed now, this will keep over the next four to five years. - Enjoy now and over the next five years, if cellared correctly.



FLEURDU CAP
INSPIRED BY NATURE



www.fleurducap.co.za



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 2016 - Richer vintage with notes of blackcurrant, coffee and chocolate. Good, pure fruit expression on the palate, showing ripe black berries, bitter liquorice, crushed eucalyptus leaf and a solid, concentrated core. Firm, grippy tannins.

- Can be enjoyed now, but will benefit from further maturation over the next two to four years.



Fleur du Cap Cabernet Sauvignon 2006

SOLD OUT

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

Updated 2016 - Showing dark cedar, freshly roasted coffee and smoke on the nose. Also gun flint and currants, even violets. The palate has integrated the oak with finely weaved fruit tannin and broody concentration. Savoury, dry flavours with charcoal and olive powder. Can still develop further. A massive overdelivery in this range.

- Further maturation recommended over the next year or two to reach full potential.



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 2016 - 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 enter its drinking window now, but I suspect it will stay stable for a long time.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years - Add an additional two years for the Magnum.



Fleur du Cap Cabernet Sauvignon 2009

SOLD OUT

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

Updated 2016 - 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. 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. Almost unmoved from 2015.

- Further maturation recommended over the next two to three years to reach full potential.



Fleur du Cap Cabernet Sauvignon 2010

Analysis - Residual sugar: 2,4 g/l Alcohol: 13,63 vol% Total acidity: 5,65 g/l pH: 3,63

Updated 2016 - Dark-fruited, savoury impression with vegetable extract, tilled earth and brine notes. The palate is austere and dry, expressing dusty, powdery tannins, dried tea leaf and youthful structure. Medium-bodied weight, high flavour intensity and high-pitched palate impression. Starting to release some fruit, but still very firm and closed.

- Further maturation recommended over the next two to three years to reach full potential.



Fleur du Cap Cabernet Sauvignon 2011

Analysis - Residual sugar: 2,6 g/l Alcohol: 14,23 vol% Total acidity: 5,48 g/l pH: 3,56

Updated 2016 - Black fruit, dark chocolate, bouquet garni and savoury liquorice. Good varietal character, mouth-watering tannins that demand food, and a lengthy finish. A little more approachable than most of the earlier vintages, entering early stages of its drinking life.

- Can be enjoyed now, but will benefit from further maturation over the next two to four years.



Fleur du Cap Unfiltered Cabernet Sauvignon 2008

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

Updated 2016 - Dark fruit spice and coffee, with some herbaceous notes. Continues in serious, full-bodied style with a tightly packed tannin structure. Showing very little sign of ageing. This needs more time than the 2007, and will reward medium- to long-term cellaring.

- Further maturation recommended over the next two to three years to reach full potential.



Fleur du Cap Unfiltered Cabernet Sauvignon 2009

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

Updated 2016 - A complex, alive wine that is very much altering and cyclical. Perhaps a refection of this great vintage. Clean black and red berries, supported by oak, vanilla and floral perfume. This is now moving into a brooding, concentrated, savoury phase. The wine has a bright core that will carry it for a long time. Best leave this untouched.

- Further maturation recommended over the next three years to reach full potential.



Fleur du Cap Unfiltered Cabernet Sauvignon 2010

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

Updated 2016 - Unwavering pedigree with Cabernet from this stable. The 2010 is structured and compact as others, but perhaps a little more plush and very smart. Graphite, pencil lead, cassis, crushed slate and fruit pastille. Pure, with an inner perfume that carries from aroma through to a long finish. - Further maturation recommended over the next two to three years to reach full potential.



Fleur du Cap Unfiltered Cabernet Sauvignon 2011

Analysis - Residual sugar: 1,93 g/l Alcohol: 14,2 vol % Total acidity: 5,79 g/l pH: 3,6

Updated 2016 - Bold and expressive, almost pungent Cabernet that shapes from the glass and coats the palate. Seriously structured and succulent, the 2011 vintage is dense and deep, with purity, linearity and impressive length.

- Further maturation recommended over the next two to three years to reach full potential.



Fleur du Cap Unfiltered Cabernet Sauvignon 2012

Analysis - Residual sugar: 1,95 g/l Alcohol: 14,55 vol% Total acidity: 5,66 g/l pH: 3,52

Updated 2016 - Follows in the footsteps of the 2011, although more primary and a little wild. Quite sweet in its core, less concentrated and more accessible. Shows promise, but don't touch for now.

- Further maturation recommended over the next two to three years to reach full potential.



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 2016 - Bold flagship expression, showing ripe blackcurrant, black forest cake, sweet spice and liquorice. Compact, firm tannic structure. 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 benefit from further maturation over the next two to three 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 2016 - The Laszlo 2008 is concentrated and powerful, now starting to combine subtle secondary and tertiary flavours with its dense black fruit, tea and pastille perfume. Very savoury and dry. 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 three years.

- Further maturation recommended over the next two to three years to reach full potential.



Fleur du Cap Laszlo 2009

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

Updated 2016 - Masculine as others, with bold concentration of dark fruit and burly tannins. The Laszlo is not to be fiddled with in youth, and 6 years for this wine is nothing. Cherries and black plum combine with pencil lead, tobacco and oak spice. Palate staining impression and persistent length. A triumph. - Further maturation recommended over the next two to three years to reach full potential.



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 2016 - Oak spice and bouquet garni. This is young, with savoury notes on top of the soft red berry fruit perfume. Light frame, as on other vintages, but with fresh legs to go for a bit longer. - Enjoy now and over the next two to three years, if cellared correctly.



Fleur du Cap Unfiltered Merlot 2009

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

Updated 2016 - Brooding cumin and caraway seed with black fruit pastille and wild berry jam, now also with dried meat and herbs notes from bottle age. The 2009 is bold and concentrated for Merlot, with acidity and tannin for the long haul and with enough savoury complexity gained from bottle age, to warrant serious food pairing. - Can be enjoyed now, but will benefit from further maturation over the next year.



Fleur du Cap Unfiltered Merlot 2010

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

Updated 2016 - Showing well in younger vintages, the 2010 Unfiltered has similar concentration to the 2009 vintage, with attractive richness and savoury complexity. The palate is full and broad, still showing lots of the toasty oak spice and vanilla, along with property's dry, herbal notes. Grippy tannins to finish, merits another couple of years in bottle.

- Can be enjoyed now, but will benefit from further maturation over the next two years.



Fleur du Cap Unfiltered Merlot 2011

SOLD OUT

Analysis - Residual sugar: 1,78 g/l Alcohol: 14,45 vol% Total acidity: 5,78 g/l pH: 3,57

Updated 2016 - Showing plums, dark chocolate and subtle minty notes. Well-balanced with an elegant structure and supple, but firm tannins and youthful acidity. Additional cellaring over the short-term will be beneficial.

- Further maturation recommended over the next year or two to reach full potential.



Fleur du Cap Unfiltered Merlot 2012

Analysis - Residual sugar: 1,89 g/l Alcohol: 15,3 vol% Total acidity: 5,56 g/l pH: 3,54

Updated 2016 - Full-bodied with ripe, concentrated fruit, herbal aromatics and ample spice. Grippy tannins need time in the bottle.

- Further maturation recommended over the next two to three years to reach full potential.



Fleur du Cap Noble Late Harvest 2010

SOLD OUT

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

Updated 2016 - Very fruity and sweet at the moment, this needs time in the bottle to develop further complexity. Lime sweets, sundried apricot, sugar syrup and ginger. Slightly raisiny. Most concentrated and rich of the recent vintages. Intensely sweet.

- Can be enjoyed now, but will benefit from further maturation over the next two to four years.



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 2016 - Real elegance here. Reveals classic Botrytis characters of candied ginger, pineapple and apricot. Fine acidity and freshness. Never-ending finish. 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 five years plus, if cellared correctly.



Fleur du Cap Noble Late Harvest 2012

Analysis - Residual sugar: 245 g/l Alcohol: 9,1 vol% Total acidity: 9,9 g/l pH: 3,48

Updated 2016 - Similar to 2010 vintage, the 2012 is once again very rich and sweet. Honey, crème brulee, candied peaches and apple crumble. Remarkable flair and balance with a refreshing acidity that is completely seamless. Already wonderful now, but with legs to keep a long time. - Enjoy now and over the next five years plus, 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 2016 - 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.

- Can be enjoyed now, but will benefit from further maturation over the next year or two.



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 2016 - Typical 'old style' Pinotage aromas of smoke, spice and tar. Medium-bodied, with rich coffee notes from oak. Rounded tannins and softened, velvety fruit gained from cellaring, with preserved mouth-watering acidity.

- Enjoy now and over the next five years plus, if cellared correctly.



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 2016 - Brooding black fruit and spice. The palate has chunky, fleshy dark 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.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years.



Fleur du Cap Pinotage 2011

Updated 2016 - Freshly baked blueberry and banana muffins, with cloves and pine smoke undertones. Brimming with lively fruit on the palate. Generous and open knit, and appetising in its youth. The ideal braai companion, will stand up to most meat dishes, but also tasty on its own. - Enjoy now and over the next five years plus, if cellared correctly.



Fleur du Cap Pinotage 2012

Analysis - Residual sugar: 2,39 g/l Alcohol: 14,1 vol% Total acidity: 5,51 g/l pH: 3,54

Updated 2016 - Medium-bodied with notes of coffee, fresh dark berries that is still primary and some herbal interest. Finishes dry with a spicy twist. Very enjoyable now, but will improve over the short term.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years.





www.jacobsdal.co.za



Jacobsdal Cabernet Sauvignon 2007

SOLD OUT

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

Updated 2016 - Classical Bordeaux similarities can be drawn here. Fresh dark fruit spice, liquorice pastille, cedar, peppermint and graphite. This has serious structure and youthful fruit. Lengthy, dry finish, with typical impressing tannins. A real discovery. Wonderful now, but I doubt this will lose its composure any time soon. - **Enjoy now and over the next five years plus, 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 2016 - Catching up to the 2007 in impression and charm. This is opening up and only now entering its drinking window. Dry, savoury and elegant, typical of the Jacobsdal Cabernets. Black olive, dark chocolate, black coffee, currants. Still quite austere and tannic, but with a spine of fruit and structure. - **Can be enjoyed now, but will benefit from further maturation over the next year, ready in 2017.**



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 2016 - A fantail of red and black 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.

- **Further maturation recommended over the next two to three years to reach full potential.**



Jacobsdal Cabernet Sauvignon 2011

Analysis - Residual sugar: 2,55 g/l Alcohol: 14,6 vol% Total acidity: 5,54 g/l pH: 3,88

Updated 2016 - This seems a little riper and darker in profile than the earlier vintages, with small concentrated black berries, olives and brooding oak. The tannins are dense, but quite polished, cloaking a deep core of fruit at present. Not nearly ready to open.

- **Further maturation recommended over the next five years plus, to reach full potential.**



Jacobsdal Cabernet Sauvignon 2012

Analysis - Residual sugar: 2,47 g/l Alcohol: 13,16 vol% Total acidity: 5,8 g/l pH: 3,62

Updated 2016 - Lighter 2012 with only 13% alcohol and modest oaking is a tip of the hat to more elegant Cape Cabernets of the 60's and 70's. Lacking the stuffing and definition of the others, this vintage is more leafy, herbaceous and austere. Allow a few years to soften the edges. Do not keep longer than the 2010 vintage.

- **Further maturation recommended over the next two to three years to reach full potential.**



Jacobsdal Pinotage 2005

SOLD OUT

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

Updated 2016 - Fair to say this is old school Pinotage. Rustic farmyard and slight resin, with more charming, soft, rich aromas of coffee and sundried berries. The 2005 is a spicy, medium-bodied Pinotage that is mature and ready to drink.

- **Well-matured and ready to be enjoyed now and over the next two to three years.**



Jacobsdal Pinotage 2006

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

Updated 2016 - A little riper than the 2005 and more savoury. Similarly rustic and spicy. The palate has firm acidity making it fresh and mouth-watering. Entering drinking window now, but will keep. Please note that we have moved the drinking window forward from last year's estimate. - Enjoy the 750ml format now and over the next five years plus, if cellared correctly - Allow an additional two to three years before opening the Magnum.



Jacobsdal Pinotage 2007

Analysis - Residual sugar: 2,7 g/l Alcohol: 14,71 vol% Total acidity: 6,0 g/l pH: 3,62

Updated 2016 - Full, broody dark fruit, sweet spice and tar. Clean and aromatic, the 2007 follows on the impressive change in 2005 with another polished, elegant, feminine and ageable Pinotage.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years - Add an additional two years 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 2016 - Lighter in style than previous vintages, with ripe fruit and vanilla notes, followed by a spicy bite. Ready to be enjoyed sooner than previous vintages. - Well-matured and ready to be enjoyed now and over the next two to four years.



Jacobsdal Pinotage 2009

SOLD OUT

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

Updated 2016 - 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.

- Can be enjoyed now, but will benefit from further maturation over the next three to four years.



Jacobsdal Pinotage 2010

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

Updated 2016 - Liquorice, lavender oil, sandalwood and sweet tar. More heady and pungent than the other more subtle vintages, but very similar flavour profile, echoing the unwavering traditional signature.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years.



Jacobsdal Pinotage 2011

Analysis - Residual sugar: 3,34 g/l Alcohol: 14,35 vol% Total acidity: 5,44 g/l pH: 3,43

Updated 2016 - Wild mulberry, bramble and banana with rustic spice and metallic smoke. Quite savoury and showing substantial palate volume, but with typical bright acidity and grippy tannins. Best to keep.

- Further maturation recommended over the next two to three years to reach full potential.



Jacobsdal Pinotage 2012

Analysis - Residual sugar: 2,49 g/l Alcohol: 14,22 vol% Total acidity: 5,72 g/l pH: 3,58

Updated 2016 - The biggest in the line-up, the 2012 vintage is not nearly ready; still tight fisted but promising.

Black fruit, spice, vanilla, sour cherry and violets. Holding the same inner perfume and freshness as earlier vintages, with more grippy tannins, putting this at the bottom of your cellar would be a good idea.

- Further maturation recommended over the next four to five years to reach full potential

- Add another year or two for the Magnum.





www.jcleroux.co.za



JC Le Roux Pinot Noir 2009

Analysis - Residual sugar: 6,9 g/l Alcohol: 11,68 vol% Total acidity: 5,9 g/l pH: 3,17

Updated 2016 - Follows suit of the style of this range with no indication of Pinot colour. Sea spray, fresh lime, crushed granite and minerals. Bone dry, saline finish. Still very vivacious. Will develop with interest, but also very fine now if your preference is for fresher MCC.

- Can be enjoyed now, but will benefit from further maturation over the next two years or so.



JC Le Roux Scintilla 2009

Analysis - Residual sugar: 5,0 g/l Alcohol: 11,2 vol% Total acidity: 6,0 g/l pH: 3,1

Updated 2016 - Star bright light straw colour. Fresh spring blossoms, bath salts, smoke and hints of red fruit. Lees influence apparent in savoury, complete flavour, but still very primary and zippy. Lean, focussed, energised and precise. Still in infancy, considering how well the 2002 and 2003 are drinking now. Lots of potential to unfold.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years.



JC Le Roux Scintilla 2011

Analysis - Residual sugar: 5,2 g/l Alcohol: 11,64 vol% Total acidity: 5,8 g/l pH: 3,2

Updated 2016 - Still very tight and reserved. Similar lean and focussed style to 2009. Wonderful cut lime freshness with palate impression and lasting finish that reminds of oyster shell and chalk. At the foot of an upward curve of development.

- Further maturation recommended over the next two to three years to reach full potential.





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 2016 - Leafy, herbaceous aromas. Capsicum, tomato plant, black tea. The palate is lean and will not open any further, but firm acidity will keep it in its current form for a further half-a-decade.

- Well-matured and ready to be enjoyed now and over the next three to four 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 2016 - The nose shows vanilla and caramel, along with property's typical herbaceous, minty profile. Rich flavours with accessible fruit and capsicum notes, captured in a well rounded frame and soft in texture.

- Well-matured and ready to be enjoyed now and over the next two to three years.



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 2016 - Again the herbaceous notes, but fuller, and more rich than the 2007 vintage. Sundried tomato complemented by stewed prunes and vanilla. Creamy, completely seamless texture, suitable for early enjoyment, but has potential to keep short-term.

- Well-matured and ready to be enjoyed now and over the next two to three years.



Le Bonheur Cabernet Sauvignon 2009

Analysis - Residual sugar: 1,7 g/l Alcohol: 14,12 vol% Total acidity: 6,0 g/l pH: 3,83

Updated 2016 - The wine is still showing primary fruit and bright acidity with a combination of red and black fruit. This is a great addition to any cellar. Medium-bodied elegance and finesse, with powerful concentration and focus. Starting to harmonise and soften. Moving into its extensive drinking window. - Can be enjoyed now, but will benefit from further maturation over the next three years or so.



Le Bonheur Prima 2006

SOLD OUT

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

Updated 2016 - Coffee bean and mint leaf, with typical bell pepper and dusty, 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.

- Well-matured and ready to be enjoyed now and over the next two to three years.



Le Bonheur Prima 2007

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

Updated 2016 - Property's typical herbaceous flavour profile with Merlot dominating the blend, showing strong capsicum as well as stewed plums and tomato paste. A fine, dusty tannin grip and dry structure. Offering mature, soft, sweet winter sipping prospects.

- Ready to be enjoyed now.



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 2016 - Showing cassis, black tea and pure cocoa notes on the nose. Retaining good structure and inner perfume with a dry and savoury finish. Although drinking well now, this has more fruit concentration and bolder tannins than previous vintages and shows a lot of promise over the years to come. - Can be enjoyed now, but will benefit from further maturation over the next two to three years.



Le Bonheur Prima 2009

Analysis - Residual sugar: 1,9 g/l Alcohol: 13,62 vol% Total acidity: 5,75 g/l pH: 3,65

Updated 2016 - Showing the pedigree of the 2009 vintage with generous fruit expression and good weight. Plush, well-rounded tannins envelop soft red and black fruit that is ripe and jammy, without being flabby. Drinking well already for its sheer balance, but will also reward further ageing. - Can be enjoyed now, but will benefit from further maturation over the next three to four years.



Le Bonheur Prima 2010

Analysis - Residual sugar: 3,0 g/l Alcohol: 13,34 vol% Total acidity: 5,5 g/l pH: 3,51

Updated 2016 - Merlot-driven herbal and tomato flavours and signature leafy notes combine with blueberry and leather. Elegant and already quite accessible, the 2010 is on a faster maturing curve than its predecessors. Plush, balanced and classy.

- Enjoy now and over the next five years plus, if cellared correctly.



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 2016 - Interesting, complex nose of capsicum, oak spice, crushed leaf, wild berries and gun smoke. On the palate this is now starting to reveal Le Bonheur's characteristic bell pepper notes with age, while retaining rich palate weight. It has good structure for ageing, so personal taste will have preference. More fruit and tannins now, more vegetal and softer later. Please note that we are bringing the drinking window forward from last year's estimate.

- Can be enjoyed now, but will benefit from further maturation over the next three to four years.



LOMOND

www.lomond.co.za

WINE BANK Members SINCE 1984



Lomond Merlot 2008

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

Updated 2016 - Crushed leaf, cranberries, plum tomato and tar. Good inner perfume and lively acidity on the savoury, medium-bodied palate that is still a little austere, and will benefit from decanting, or another year or two in the cellar.

- Can be enjoyed now, but will benefit from further maturation over the next year or two.



Lomond Merlot 2010

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

Updated 2016 - Red and black fruit marries well with savoury, herbaceous notes that is layered and still very structured, supported by firm tannins. Similar to the excellent 2005 vintage with its broader frame and higher concentration, I suspect this will age just as well. - Can be enjoyed now, but will benefit from further maturation over the next three to four years.



Lomond Merlot 2012

Analysis - Residual sugar: 2,9 g/l Alcohol: 14,4 vol% Total acidity: 5,8 g/l pH: 3,42

Updated 2016 - Cool, minty expression with tea leaf, cherry and vegetable extract complexity, in a medium-bodied frame with firm acidity and tannins. - Further maturation recommended over the next two to three years to reach full potential.



Lomond Syrah 2009

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

Updated 2016 - Showing white pepper and site-specific purity of fruit. A kiss of oak lends a little richness to the fragrance and polish to the palate. The 2009 is the most impressive of the recent vintages, possessing real elegance and poised perfume. Very smart and although delicious, very young and bright. - Enjoy now and over the next five years plus, if cellared correctly.



Lomond Syrah 2010

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

Updated 2016 - Showing warmth and richness with ripe, small, concentrated black berries in a new-world, accessible frame. Delicious. Please note that although we have brought the drinking window forward, there is no rush as the wine will keep well over the next four to five years. - Enjoy now and over the next five years plus, if cellared correctly.



Lomond Syrah 2011

Analysis - Residual sugar: 1,94 g/l Alcohol: 14,46 vol% Total acidity: 5,67 g/l pH: 3,49

Updated 2016 - A combination of brooding, dark fruit with spice and burnt sugar. Good structure and typical acidity to the palate that needs a few years to integrate the wood to release more fruit perfume. A stellar vintage from Lomond. - Further maturation recommended over the next two to three years to reach full potential.



Lomond Syrah 2012

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,11 vol% Total acidity: 5,6 g/l pH: 3,44

Updated 2016 - White pepper, black fruit and liquorice, elevated by a heady alcohol that is slightly warm on the palate at the moment. Promising vitality to the finish. - Further maturation recommended over the next two to three years to reach full potential.



Lomond Pinot Noir 2012

Analysis - Residual sugar: 2,21 g/l Alcohol: 13,13 vol% Total acidity: 5,44 g/l pH: 6,63

Updated 2016 - Light ruby colour. Attractive and typical cool climate fruit-forward sour cherry and strawberries with a hint of forest floor earthiness and charry oak. The palate is light, crunchy and dry, yet balanced and appetising. A light- to medium-bodied red wine that is perfect for summer al fresco dining, or on its own. Allow proper aeration in a big glass. - Can be enjoyed now, but will benefit from further maturation over the next two to three years.



Lomond Syrah Cat's Tail 2012

Analysis - Residual sugar: 1,6 g/l Alcohol: 15,17 vol% Total acidity: 5,56 g/l pH: 3,47

Updated 2016 - Rhone-like focus and definition in the Cat's Tail. Cloves, steely spice and crushed slate lingers throughout the linear flavour profile that has floral tones to the lengthy finish. Medium-weight tannins are quite accessible already in this succulent, plush, very impressive red. - Can be enjoyed now, but will benefit from further maturation over the next two to three 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 2016 - Showing coffee, dark chocolate, black berries, and oak spice on the nose. The 2008 vintage produced a riper, warmer style of Shiraz with a solid tannin structure and a slightly sweet finish that is ready to be enjoyed now. - Well-matured and ready to be enjoyed 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 2016 - Youthful perfume of wild berries and violets. Back to the bright, floral, cool climate elegance with more subtle oaking, the wine is plush and fleshy, with only supporting wood influence adding soft richness. Will reward further cellaring, but already a very juicy tippel.

- Can be enjoyed now, but will benefit from further maturation over the next year or two.



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 2016 - Solid fruit concentration with palate-coating ripe black fruit and roasted sweet spice. The wine is supple and voluptuous and although it will stay in this fruit-driven state for a long time, does not require ageing for enjoyment.

- Well-matured and ready to be enjoyed now and over the next two to three years.



Lomond Conebush Syrah 2011

Analysis - Residual sugar: 2,46 g/l Alcohol: 15,24 vol% Total acidity: 5,68 g/l pH: 3,54

Updated 2016 - Forthcoming spice leaps from the glass that is unmistakably Syrah. Clearly very classy, the 2011 vintage is well crafted and polished enough for early enjoyment, but a coiled up tension of savoury fruit and spice suggests further intrigue to be unlocked in the future.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years.



www.monis.co.za



Monis Muscadel 2004

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

Updated 2016 - Showing some maturation in colour and aroma with a heady, warming spirit. Raisins, molasses, honey and dried peaches. Uber rich, with a vibrant core. The wine will develop further complexity over the next 30 years.

- Well-matured and ready to be enjoyed now and over the next couple of 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 2016 - A full, rich and warm vintage Port. Good combination of fruit and oak spice. Well-integrated alcohol, the tannins has 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 enjoy now. - Enjoy now and over the next five years plus, if cellared correctly.





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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 2016 - New-world, bold, ripe fruit, with serious oak in support. Concentrated 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, that has rounded its edges and now suitable for winter sipping. Please note that we have moved the drinking window forward from last year's estimate.

- Enjoy now and over the next five years plus, if cellared correctly.



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 2016 - Cabernet Franc component substituted for Malbec in the 2010, resulting in a more open-knit, softer wine. The palate shows ripe plums and blueberry flavours with velvety tannins, very good balance and youthful acidity, adding freshness.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years.



Nederburg The Brewmaster Bordeaux Blend 2011

Analysis - Residual sugar: 3,29 g/l Alcohol: 14,62 vol% Total acidity: 6,01 g/l pH: 3,69

Updated 2016 - The nose is opening up nicely, showing an expressive black fruit profile with tobacco and lavender notes. Still a lot of firm tannin grip and dry texture. Getting closer, but still improving, so leave alone for another few years.

- Further maturation recommended over the next two to three years to reach full potential.



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 2016 - Showing mocha, sweet spice and wild black berries on the nose. The 2009 vintage is bold, modern and fruit-forward, ultimately soft, accessible and lush on the palate and ready to be enjoyed now.

- Enjoy now and over the next five years plus, if cellared correctly.



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 2016 - The 2010 has opened up nicely over the last year, shedding its savoury, brooding, meaty cloak and now boasts the wonderful varietal dark fruit and floral elements that was hidden beneath. Fairly ripe and bold, but showing good harmony now.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years.



Nederburg The Motorcycle Marvel Rhone Blend 2011

Analysis - Residual sugar: 3,8 g/l Alcohol: 14,24 vol% Total acidity: 5,68 g/l pH: 3,47

Updated 2016 - Winter berries, steely spice, plums and violets. Hints of coconut and malt add richness, but the palate is mostly grippy, dry and fresh. This is impressively lean and young still and will gain from further cellaring.

- Further maturation recommended over the next two to three years to reach full potential.



Nederburg Ingenuity Italian Red Blend 2010

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

Updated 2016 - The nose is reserved, revealing characters of black cherry, raspberry, wild herbs and new leather. The 2010 vintage is medium-bodied with bright acidity on the dusty, dry palate. The tannins are still very upfront, making it too early to drink. Allow a few years or decant if drinking now. - Further maturation recommended over the next two to three years to reach full potential.



Nederburg Ingenuity Italian Red Blend 2011

Analysis - Residual sugar: 2,3 g/l Alcohol: 14,13 vol% Total acidity: 6,0 g/l pH: 3,43

Updated 2016 - Lots of perfume with mint, sage and lavender notes. Grippy and fresh, with a typical mouth-watering Italian palate, showing authenticity of the blend in South African conditions. Sweet red fruit at the core, with bright acidity and savoury, chalky tannins. Moreish and extremely drinkable now, but no doubt that this will age beautifully.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years.



Nederburg Ingenuity Italian Red Blend 2012

Analysis - Residual sugar: 2,6 g/l Alcohol: 14,08 vol% Total acidity: 6,07 g/l pH: 3,48

Updated 2016 - Sour black cherries, oak spice, raspberry and cinnamon. This is riper than the 2011, but still juicy and fresh, with slight garrigue interest. Incredibly clean with brilliant purity of fruit and a dry, appetising finish. Allow time to integrate the oak and soften the acidity and tannins. - Further maturation recommended over the next two to three years to reach full potential.



Nederburg Ingenuity Spanish Red Blend 2012

Analysis - Residual sugar: 1,95 g/l Alcohol: 14,56 vol% Total acidity: 5,76 g/l pH: 3,46

Updated 2016 - Star anise and earthy, sweet, root vegetables combine with ripe dark berry punch and toasty oak. The palate has a spicy, mulled, rich entry, with freshness on the mid-palate and a dry, appetising finish. A very elegant composition of these varieties. A great maiden vintage and a wine to watch. - Can be enjoyed now, but will benefit from further maturation over the next three to four 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 2016 - Showing deep black fruit and dark chocolate on the nose. Herbal dominance on the palate that includes capsicum, eucalyptus and blackberries. The 2009 vintage remains young with sound structure, while the tannins have softened nicely.

- Can be enjoyed now, but will benefit from further maturation over the next year or so.



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 2016 - Pungent Shiraz spice introduces a bold palate with white pepper, tangy dark fruit and iodine. More composed structure and fine tannins here. Will keep well over the next 5 years. - Enjoy now and over the next five years plus, if cellared correctly.



Nederburg Private Bin Cabernet Sauvignon 2005

SOLD OUT

Analysis - Residual sugar: 2,8 g/l Alcohol: 14,8 vol% Total acidity: 5,9 g/l pH: 3,58

Updated 2016 - Almost unmoved over the last year. Still showing a rich, ripe palate with good intensity and concentration that will stay unchanged over the next couple of years. Allow for another two years in the cellar before opening.

- Further maturation recommended over the next two to three years to reach full potential.



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 2016 - Rich, brooding, concentrated black fruit, with hints of dried herbs and fresh basil. Lots of secondary complexity and only hinting at tertiary development. Structured, ripe and bold, with mouth-coating tannin. Stepping into a wide drinking window and safe for further keeping. - Enjoy now and over the next five years plus, if cellared correctly.



Nederburg Private Bin R163 Cabernet Sauvignon 2006

SOLD OUT

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

Updated 2016 - Still showing great concentration and youthful power with perfectly ripe fruit and supple, but firm tannins with excellent balance. Your patience will be handsomely rewarded. - Further maturation recommended over the next two to three years to reach full potential.



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 2016 - 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. A fluid, complex and dynamic wine that shows differently with every return. Now offering attractive vanilla and wood smoke from barrique for the first time. Comfortably into its drinking window. With that structure however, no urgency is required and will make for enjoyable drinking for a long time. - Enjoy now and over the next five years plus, 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 2016 - More herbaceous and minty than the 2007 vintage, the 2008 shows signs of a cooler vintage in a leaner, less concentrated frame, but opening up nicely with age. Now starting to reveal its fine inner perfume of red fruit and cassis, supported by good acidity with grippy, dry tannins. Drinking beautifully now, but should develop further over the next couple of years.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years.



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 2016 - Seems more fruit-driven, bright and modern than preceding vintages, but also powerful and concentrated. Vanilla notes over crème de cassis and blackberries. Muscular, but accessible now and will improve with further cellaring. Very smart.

- Further maturation recommended over the next two to three years to reach full potential.



Nederburg Winemaster's 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 2016 - 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. - Further maturation recommended over the next five years plus, to reach full potential.



Nederburg Winemaster's 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 2016 - Still youthful and tropical, with ripe cling peach, ginger and freshly harvested honey. Great power, flavour intensity and concentration, with mouth-watering acidity. Poised balance and a rich, persistent finish.

- Can be enjoyed now, but will benefit from further maturation over the next five years or so.





 **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 2016 - Light- to medium-bodied and well-balanced, allowing the wine to age gracefully. The wine's tannins are polished and still youthful with sweet and plush red-berried fruit and a slight herbaceous interest on the palate. The finish is slightly grippy and dry.

- Can be enjoyed now, but will benefit from further maturation over the next year or two.

 **Neethlingshof Cabernet Merlot 2011**

Analysis - Residual sugar: 3,6 g/l Alcohol: 13,17 vol% Total acidity: 5,8 g/l pH: 3,66

Updated 2016 - The 2011 vintage is quite lean, but delicious and fresh and ready to be enjoyed now, but will keep over the short-term.

- Enjoy now and over the next five years plus, if cellared correctly.

 **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 2016 - Showing red fruit perfume, with elements of rose water and peppermint on the nose. This wine is still fresh and primary, although the palate has a wonderful softness, that will polish even further with cellaring.

- Can be enjoyed now, but will benefit from further maturation over the next year or two.

 **Neethlingshof Cabernet Sauvignon 2012**

Analysis - Residual sugar: 2,8 g/l Alcohol: 13,76 vol% Total acidity: 5,44 g/l pH: 3,56

Updated 2016 - Rich black fruit, toffee and hints of roasted herbs and spices with similar ripeness and concentration as in the 2011 vintage. Showing poised balance and youthful, plush fruit. Fairly accessible now, but will improve over the next couple of years.

- Can be enjoyed now, but will benefit from further maturation over the next two to three 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 2016 - The 2010 vintage is quite powerful with dark-fruited expressions and spicy, meaty notes. Best to enjoy over the next couple of years. - Well-matured and ready to be enjoyed now and over the next two to three years.

 **Neethlingshof Malbec 2011**

Analysis - Residual sugar: 1,8 g/l Alcohol: 13,89 vol% Total acidity: 5,1 g/l pH: 3,63

Updated 2016 - Showing an abundance of ripe wild berries and spiced black plums. The flavour profile is dark and brooding, supported by brisk acidity, ending in a savoury, dry finish. - Well-matured and ready to be enjoyed now and over the next two to three years.



Neethlingshof Malbec 2012

Analysis - Residual sugar: 2,1 g/l Alcohol: 14,35 vol% Total acidity: 5,1 g/l pH: 3,58

Updated 2016 - Richer than some previous vintages with jammy bramble, loganberry and spiced plum pudding flavours in a juicy, medium frame that is ready for early enjoyment. - Well-matured and ready to be enjoyed now and over the next two to three years.



Neethlingshof Merlot 2009

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

Updated 2016 - An array of black berries, plum, coffee and vanilla notes delight on the nose. The palate is medium- to full-bodied, but possesses solid concentration, with grippy tannins and hints of smoked meat on the finish. Fairly unmoved from last year's tasting. - Can be enjoyed now, but will benefit from further maturation over the next year or so.



Neethlingshof Pinotage 2008

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

Updated 2016 - The palate is sweet and very typical of Stellenbosch Pinotage, showing ripe mulberry, spice and bitter cherry. We recommend that you withdraw and enjoy now. - Ready to be enjoyed now.



Neethlingshof Shiraz 2012

Analysis - Residual sugar: 3,2 g/l Alcohol: 13,87 vol% Total acidity: 5,2 g/l pH: 3,5

Updated 2016 - Smoke and pepper, with wild berries and buchu. This is still showing off lots of primary fruit characters with hints of toasty oak and plush mouth-feel. Accessible and juicy now, but will also reward short-term cellaring. - Can be enjoyed now, but will benefit from further maturation over the next two to three 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 2016 - Tomato plant, blackcurrant, flint, leather. The Caracal 2007 is a bold, powerful blend that is full and mature, with a firming acidity that lifts the wine. Drinking well now and over the next year. - Ready to be enjoyed now.



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 2016 - Serious and structured, showing good Cabernet-driven dark fruit and cedar, along with perfume from the Cabernet Franc and meaty complexity from bottle age. The wine still has a steely acidity and firm, drying tannins. Moving the drinking window forward from our previous estimate, no rush though. - Can be enjoyed now, but will benefit from further maturation over the next year or two.



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 2016 - Roasted herbs and green tea leaf, with some attractive cola, blackcurrant pastille and eucalyptus spice on the nose. A leaner palate doesn't have the power and concentration of other vintages, showing more elegance. Allow one or two years for acidity and firm tannins to soften. - Can be enjoyed now, but will benefit from further maturation over the next year or two.



Neethlingshof The Caracal 2011

Analysis - Residual sugar: 3,2 g/l Alcohol: 14,41 vol% Total acidity: 5,3 g/l pH: 3,64

Updated 2016 - Succulent and luxurious, the 2011 vintage is powerful and broad, with a solid acid spine and firm Bordeaux varietal definition of cassis, graphite and pencil lead. I suspect this will reward longer term cellaring. - Further maturation recommended over the next two to three years to reach full potential.



Neethlingshof The Caracal 2012

Analysis - Residual sugar: 2,6 g/l Alcohol: 13,34 vol% Total acidity: 5,66 g/l pH: 3,47

Updated 2016 - Dusty capsicum and eucalypt notes combine with broody, savoury dark fruit extraction. The palate is silky and polished with sundried tomato, black plums and clove flavours. - Can be enjoyed now, but will benefit from further maturation over the next two to four years.



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 2016 - 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 five years plus, if cellared correctly.



Neethlingshof The Owl Post Pinotage 2009

SOLD OUT

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

Updated 2016 - Black berry 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 can be enjoyed now with full-flavoured dishes, but will reward further cellaring. - Can be enjoyed now, but will benefit from further maturation over the next two to three years.



Neethlingshof The Owl Post Pinotage 2011

Analysis - Residual sugar: 2,8 g/l Alcohol: 13,5 vol% Total acidity: 5,2 g/l pH: 4,01

Updated 2016 - Opaque purple colour, precursor to the wine's concentration. Seriously full-bodied, big and modern. Unmistakably Pinotage with wild jammy notes, banana and tar. New wood aromas also apparent. Has the stuffing to age, although this is already quite velvety and in an opulent style that will be rewarding for fans of big reds in their youth.

- Can be enjoyed now, but will benefit from further maturation over the next three to four years.



Neethlingshof The Owl Post Pinotage 2012

Analysis - Residual sugar: 2,4 g/l Alcohol: 14,3 vol% Total acidity: 5,2 g/l pH: 3,62

Updated 2016 - Liquorice pastille, black cherry jam and sweet bramble. Beautiful purity of fruit. Hints of smoke and tar too. Complementing vanilla and dark roast coffee from the oak adds sweetness and dimension. Grippy, full and tannic; still in its infancy and will reward cellaring.

- Further maturation recommended over the next two to three years to reach full potential.





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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 2016 - Black cherries, sandalwood incense and spiced plums, the 2008 is 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 will benefit from further maturation over the next year or two.



Plaisir de Merle Cabernet Sauvignon 2007

SOLD OUT

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

Updated 2016 - The palate is impressively rich and full-bodied, with lots of extract that is still keeping its frame. Finely balanced with velvety tannins and fine acidity adding freshness. Start enjoying now or wait until 2017 or 2018, your choice.

- Can be enjoyed now, but will benefit from further maturation over the next year or two.



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 2016 - Bold and concentrated, the 2008 vintage shows cassis and black fruit pastille, along with more savoury mint and meaty notes. A solid structure held up by firm acidity and tightly packed tannins.

- Can be enjoyed now, but will benefit from further maturation over the next three to four years.



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 2016 - Ripe, full, modern Cabernet, along the same lines as the previous two vintages, but with riper cassis, plum and sour cherry flavours and less mint. A rich, structured palate with tannins built to last.

- Further maturation recommended over the next two to three years to reach full potential - Add an additional two years 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 2016 - The palate is finely structured with good acidity and a sweet black fruit core. The profile is slightly riper than previous vintages. That could be due to warmer harvest conditions. The 2010 vintage will keep well, but should peak earlier than the 2009 vintage.

- Can be enjoyed now, but will benefit from further maturation over the next year or two.



Plaisir de Merle Cabernet Sauvignon 2011

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,09 vol% Total acidity: 5,7 g/l pH: 3,66

Updated 2016 - The pedigree of the Plaisir de Merle Cabernet shines in the 2011 vintage with tightly packed tannins and impressive power and definition. Showing pencil lead, crushed granite, ripe blackcurrant and bitter cherry. At the moment the palate is monumental, patience is recommended. - Further maturation recommended over the next two to three years to reach full potential, perhaps longer.



Plaisir de Merle Cabernet Sauvignon 2012

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,09 vol% Total acidity: 5,7 g/l pH: 3,66

Updated 2016 - Very similar to the 2011, with the same inner perfume, purity and staying power. Still needs to integrate the oak, but really smart. The 2011 and 2012 vintages have all the markings for future greatness. Inky and rich, but with detailed structure and life. Keep for the long haul.

- Further maturation recommended over the next five years plus, to reach full potential - Add another year or two for the Magnum.



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 2016 - There is an elegance to the texture of the wine, with well-crafted, fine tannins that is now silky, complementing the sweet dark fruit and adding to the wine's overall richness.

- Can be enjoyed now, but will benefit from further maturation over the next year or two.



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 2016 - The concentration of the reds from this property is presented in a more elegant, linear style in the Grand Plaisir range. Full-bodied and seriously crafted, with ample youthful black and red fruit and spice. Drinking well now and well into the future.

- Enjoy now and over the next five years plus, if cellared correctly.



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 2016 - The palate has matured elegantly, and is now creamy and quite subtle. This will evolve more stewed characters from now on and it now offers great drinking pleasure for an aged Merlot, so withdraw and enjoy. - Ready to be enjoyed now.



Plaisir de Merle Merlot 2009

SOLD OUT

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

Updated 2016 - A ripe vintage that has good fruit definition and a very youthful profile. The 2009 vintage shows the potential of Merlot in a full-bodied style. Fine, plush tannins support the melange of red and black fruit with well-integrated oak. This is rolling into a wide drinking window earlier than anticipated, but will keep well over the next three to four years.

- Enjoy now and over the next five years plus, if cellared correctly.



Plaisir de Merle Merlot 2011

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,03 vol% Total acidity: 5,6 g/l pH: 3,52

Updated 2016 - Black tea and fresh herbs, along with dark fruit and vanilla from barrique. The Merlots are well-crafted and allow for earlier drinking pleasure than the other reds from the property, but they are by no means feeble. The 2011 is medium- to full-bodied, and will benefit from further cellaring. - Can be enjoyed now, but will benefit from further maturation over the next two to three years.



Plaisir de Merle Merlot 2012

Analysis - Residual sugar: 2,5 g/l Alcohol: 14,17 vol% Total acidity: 5,8 g/l pH: 3,58

Updated 2016 - An array of juicy red and dark fruit with no oak interference or richness. The palate is seamless and plush, already offering wonderful drinking pleasure. The most complete, pure and balanced of the Merlot vintages from the stable to date, and perfectly set for enjoyment over the next five years. - Enjoy now and over the next five years plus, if cellared correctly.



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 2016 - Showing coffee notes, along with the sweet spice and heady alcohol. Ripe and jammy, with warming tawny port hints. For fans of Aussie style Shiraz that leaps from the glass. - Ready to be enjoyed now.



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 2016 - Again the generosity from the 2009 vintage is displayed here with very good fruit definition. Ample support from new oak evident with notes of creamy coffee, but well-integrated in the wine's dark berry fruit and spice profile. Rich and accessible now, but will improve with cellaring. - Can be enjoyed now, but will benefit from further maturation over the next year or so.



Plaisir de Merle Shiraz 2010.

Analysis - Residual sugar: 2,1 g/l Alcohol: 14,2 vol% Total acidity: 5,9 g/l pH: 3,61

Updated 2016 - Cloves and cumin combines with cherry oak elements and jammy dark fruit. There is obvious ripeness to the lofty, cordial liqueur-like 2010 that has fast tracked evolution, making it ready to drink before the 2009.

- Well-matured and ready to be enjoyed now and over the next two to four years.



Plaisir de Merle Shiraz 2011

Analysis - Residual sugar: 2,4 g/l Alcohol: 13,88 vol% Total acidity: 6,0 g/l pH: 3,62

Updated 2016 - Full-bodied and rich with concentrated red fruit and oak spice. Well-balanced with supple, but firm tannins and youthful acidity.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years.




STELLENZICHT

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Stellenzicht Cellarmaster'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 2016 - More ripe concentration and extract than from the Golden Triangle range. Deep, bold inky core of black olive, pencil lead, black tea and currants. Generous palate has surprising dollops of dark fruit, in a robust frame, cloaked in fine tannins. Great length.

Mostly unmoved from 2015. - Can be enjoyed now, but will benefit from further maturation over the next year or two.



Stellenzicht Cellarmaster's Release Pinotage 2007

SOLD OUT

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

Updated 2016 - Brooding, rich aromas of plums, bramble and vanilla. Obvious new oak presence, adding further complexity and richness. The palate is full and soft, with a ripe sweet core. Moving into its drinking window now, but will evolve well too.

- Can be enjoyed now, but will benefit from further maturation over the next year.



Stellenzicht Golden Triangle Cabernet Sauvignon 2005

Analysis - Residual sugar: 1,4 g/l Alcohol: 14,03 vol% Total acidity: 6,9 g/l pH: 3,58

Updated 2016 - Signature leafy, dusty profile, combined with tangy, ripe black berry fruit, cola and roasted coffee. Pronounced acidity on fresh palate that has chalky tannins and appetising length. Elegant and bone dry. Ready to drink, with legs for further keeping.

- Enjoy now and over the next five years plus, if cellared correctly.



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 2016 - 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 seamless finish. Start enjoying now and over the next couple of years. Please note that we have moved the drinking window forward from last year's estimate.

- Well-matured and ready to be enjoyed now and over the next two to four years.



Stellenzicht Golden Triangle Cabernet Sauvignon 2010

Analysis - Residual sugar: 2,6 g/l Alcohol: 14,17 vol% Total acidity: 7,0 g/l pH: 3,5

Updated 2016 - Showing balsamic notes, black olive jam and roasted herbs. An exception in the range, showing more ripeness as a result of warmer vintage. The palate is full and rich and is open knit and voluptuous. Ready to drink now and over the next couple of years.

- Well-matured and ready to be enjoyed now and over the next two to four 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 2016 - Garrigue, pencil lead, black currants, vanilla. Wonderful focus and vitality for an 8 year old Merlot. Good purity of fruit and dusty, firm tannin structure. Brisk acidity and tangy, dry finish. Reaching optimum drinking, but will offer an extensive drinking window. We have brought the drinking window forward but there is no rush, withdraw now and enjoy, or wait for 2017 - 2018.

- Enjoy now and over the next five years plus, if cellared correctly.



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 2016 - 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. Drinking well now and will continue to do so over the next couple of years.

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



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 2016 - Attractive oak spice lends interest to the plush, sweet red and black fruit, lavender and aniseed. The wine has impressive finesse, intensity, freshness and length.

- Enjoy now and over the next five years plus, if cellared correctly - Add another two years to the Magnums' drinking window.



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 2016 - Ripe wild berries, tar, banana and smoke. Rustic, old school style. Full and rich and ready to be enjoyed.

- Well-matured and ready to be enjoyed now and over the next two 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 2016 - 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 now, but will benefit from further maturation over the next three to four years.



Stellenzicht Golden Triangle Pinotage 2012

Analysis - Residual sugar: 3,1 g/l Alcohol: 14,61 vol% Total Acidity: 5,5 g/l pH: 3,63

Updated 2016 - Seems modern; bolder than earlier vintages. Primary fermentation characters of bramble berry jam and banana still very upfront, with toasty oak now well-integrated with the wine. Good spice and fruit concentration. Quite sweet. Drinking well now, but still in infancy. - Further maturation recommended over the next two to three years to reach full potential.



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 2016 - Good fruit and oak spice with liquorice and black currant, followed by ground pepper and a steely, rustic dryness.
- Can be enjoyed now, but will benefit from further maturation over the next two to three years.



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 2016 - 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.
- Can be enjoyed now, but will benefit from further maturation over the next two to four years.



Stellenzicht Golden Triangle Shiraz 2009

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

Updated 2016 - Still youthful with violets, blueberry and bitter cherry on the nose. Oak, tannin and fresh acidity will benefit from further integration in bottle. - Further maturation recommended over the next two to three years to reach full potential.



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 2016 - Ripe, jammy fruit shows warmth of the vintage. Youngberry and cassis. Slight porty characters are attractive, but will excellerate evolution. Very soft, rich, dense palate with enveloping tannins. We have moved the drinking forward from last year's estimate.
- Enjoy now and over the next five years plus, if cellared correctly.



Stellenzicht Golden Triangle Shiraz 2011

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

Updated 2016 - Ripe plums and bramble, with a healthy helping of mocha notes from new oak. The 2011 vintage is still robust and oaky, and best left alone in the short-term. - Can be enjoyed now, but will benefit from further maturation over the next two to three years.



Stellenzicht Rhapsody 2003

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

Updated 2016 - Fennel, cloves, meat spice, warm fruit cake. Slightly porty aromatics. 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.
- Enjoy now and over the next five years plus, if cellared correctly.



Stellenzicht Rhapsody 2007

Analysis - Residual sugar: 2,6 g/l Alcohol: 14,57 vol% Total acidity: 6,18 g/l pH: 3,48

Updated 2016 - Combination of red and black fruit in harmony here, with the 2 varietals marrying with good effect. Wild fruit, perfume and acidity from the Pinotage with spice and fine tannins from the Shiraz. The 2007 is bold and burly, but benefitting from bottle age, and softening around the edges. - Can be enjoyed now, but will benefit from further maturation over the next two to four years.



Stellenzicht Syrah 2006

Analysis - Residual sugar: 2,8 g/l Alcohol: 14,83 vol% Total acidity: 5,4 g/l pH: 3,59

Updated 2016 - Bouquet garni and cinnamon lends interest and complexity to the 2006 that also has the signature bold fruit and extraction, but with an expanding fantail of floral and mint chocolate aromas. Black fruit pastille and candied liquorice on heady, perfumed palate that is perfectly accessible, voluptuous even.
- Enjoy now and over the next five years plus, if cellared correctly.



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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 2016 - Richer of these blends, the 2009 has brooding dark fruit and still shows young oak influence of mocha and vanilla. Beautifully balanced, fleshy and fresh. Moreish drinkability. - Enjoy now and over the next two to three years if cellared correctly.



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 2016 - Showing classical Cabernet notes of pencil lead and cedar, with delicate fruit and a herbal tone to the palate. The wine is in its drinking plato, but still offers lots of appetising drinking pleasure out of the magnum. Elegant and complex.

- Ready to be enjoyed now.



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 2016 - Ripe dark fruit, pancetta, leather and spice. Reaching maturity, the wine offers brooding richness on a broad palate with soft mouth-feel and Olorosso-like complexity. Ready to drink.

- Well-matured and ready to be enjoyed now and over the next two to three 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 2016 - Pleasant dark berries and typical oak spice, supported by nicely softening tannins and brisk acidity, keeping the wine fresh.

- Can be enjoyed now, but will benefit from further maturation over the next year or so.



Uitkyk Carlonet 2008

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

Updated 2016 - Showing red and black berries, chocolate, roasted rye, with hints of fresh herbs on the nose. The palate shows tangy fruit in a solid frame, elegance and freshness. - Enjoy now and over the next five years plus, if cellared correctly.



Uitkyk Carlonet 2009

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

Updated 2016 - Good concentration and pure fruit expression. Classic Stellenbosch Cabernet. Optimum ripeness in plush fruit that is still roped in by very firm, flinty tannins that needs considerable cellaring before I expect them to release.

- Further maturation recommended over the next two to three years to reach full potential. Add an additional two years for the Magnum.



Uitkyk Carlonet 2010

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

Updated 2016 - True to vintage, the 2010 is ripe and voluptuous. Already showing generously with dollops of succulent black fruit and soft mouth-feel, this is ready to drink, with solid composure to keep for medium-term.

- Enjoy now and over the next five years plus, if cellared correctly.



Uitkyk Carlonet 2011

Analysis - Residual sugar: 2,9 g/l Alcohol: 14,65 vol% Total acidity: 5,86 g/l pH: 3,64

Updated 2016 - Youthful and robust, marriage of modern ripe fruit and well-integrated oak, with terroir-driven leafy notes and structure. Crafty palate has polished tannins and open fruit, but also lots of potential to age.

- Further maturation recommended over the next two to three years to reach full potential.



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 2016 - Light berry-fruit with earthy overtones and strong, sweet capsicum and vanilla. Savoury olive and tea notes on palate. Tannin structure still youthful and robust. Please note that we are bringing the drinking window forward from last year's estimate.

- Ready to be enjoyed now.



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 2016 - Similarly herbaceous, with a little more fruit concentration and perfume from the vintage, and bashfulness from youth. Tannins and oak integrating well and the wine has opened up nicely over the past year.

- Can be enjoyed now, but will benefit from further maturation over the next two to three years.



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 2016 - Capsicum, cassis, eucalyptus and tar. Palate is savoury and lithe, but also very primary and phenolic still. Dry finish demanding a little more time to integrate. - Further maturation recommended over the next two to three years to reach full potential.



Zonnebloem Cabernet Sauvignon 2011

Analysis - Residual sugar: 2,4 g/l Alcohol: 13,55 vol% Total acidity: 6,05 g/l pH: 3,38

Updated 2016 - Savoury and herbaceous. Showing dried basil and olives, with black tea and bitter cocoa. Medium-bodied, but very austere and tight still with a firm, dry make-up, needing more time to develop.

- Further maturation recommended over the next two to three years to reach full potential.



Zonnebloem Cabernet Sauvignon 2012

Analysis - Residual sugar: 2,22 g/l Alcohol: 14,15 vol% Total acidity: 5,61 g/l pH: 3,53

Updated 2016 - This has dark fruit and rich coffee notes, along with subtle herbaceous spectrum. Medium palate is still very young, but fairly accessible and generous, and will be ready for drinking shortly.

- Can be enjoyed now, but will benefit from further maturation over the next year or so.



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 2016 - The 2009 vintage is 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. Classy Cabernet that requires patience over the next couple of years. - Further maturation recommended over the next five years to reach full potential.



Zonnebloem Laureat 2008

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

Updated 2016 - Minty, herbaceous entry with strong eucalypt character. Savoury, meaty notes on oak smoke, blueberry, sweet herbs and chocolate. This is a classically styled, elegant Bordeaux blend that is still dusty and dry, slowly entering a wide drinking window with further ageing potential. - Can be enjoyed now, but will benefit from further maturation over the next year or two.



Zonnebloem Laureat 2009

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

Updated 2016 - Showing smoke and pancetta, with herbaceous elements and good fruit purity. Starting to mature, showing brooding ripe fruit. Dense, firm tannin structure. Please note that we have moved the drinking window forward from last year's estimate.

- Well-matured and ready to be enjoyed now and over the next two to three years.



Zonnebloem Laureat 2010

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

Updated 2016 - A step up from earlier vintages, the 2010 is still classical and elegant in style, but very well made in its intensity and fruit purity. Generous and open, with wonderful balance that allows early access, but also promise long-term ageing.

- Can be enjoyed now, but will benefit from further maturation over the next three to four years.



Zonnebloem Laureat 2011

Analysis - Residual sugar: 2,26 g/l Alcohol: 14,23 vol% Total acidity: 6,01 g/l pH: 3,56

Updated 2016 - One of the wines to watch, improving with every vintage. The 2011 has all the classic Bordeaux blend pointers of cassis, pencil lead and berry pastille, but with new-world fruit intensity and spice. Deservedly the flagship from the property, showing elegance, class and finesse. - Further maturation recommended over the next five years to reach full potential.



Zonnebloem Laureat 2012

Analysis - Residual sugar: 2,0 g/l Alcohol: 13,99 vol% Total acidity: 5,8 g/l pH: 3,54

Updated 2016 - Still very youthful in its make-up, the 2012 vintage boasts a fantail of black fruit, spice, slate, liquorice and cedar. A well-balanced and pure-fruited expression with density of fruit, but also feminine agility on the palate. Great, fine structure. Allow for patience in the cellar. - Further maturation recommended over the next five years plus, to reach full potential.



Zonnebloem Merlot 2009

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

Updated 2016 - Good expression of the vintage with balance and flair. Herbal notes on introduction, with red fruit support. Roast bell pepper, tomato paste and paprika. Medium-bodied frame that supports the elegant, plummy fruit, starting to drink beautifully and will keep well for short-term. - Well-matured and ready to be enjoyed now and over the next two to three years.



Zonnebloem Merlot 2010

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

Updated 2016 - Continues along elegant, medium-bodied lines with ample freshness and easy drinkability. Savoury dry grip to a fruity palate, with herbal edges. Light, harmonious and unassuming. - Enjoy now and over the next five years plus, if cellared correctly.



Zonnebloem Pinotage 2008

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

Updated 2016 - Rich ruby colour with subtle garnet tint in the wide, light rim. Wonderfully perfumed nose shows juicy, spicy, wild berries, hints of tar, cola and smoke. Shaping out into the delicate beauty as was predicted with this vintage. Fruit-forward and clean, light in body, drinking very well now, but will develop more classic Pinot characters in the short-term and age long-term.

- Can be enjoyed now, but will benefit from further maturation over the next year or so.



Zonnebloem Pinotage 2009

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

Updated 2016 - Riper, more robust and rustic. Farm yard, spice and banana. Blueberry pie notes also. Still has firm acidity and tannins.

- Can be enjoyed now, but will benefit from further maturation over the next year or so.



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 2016 - Youthful, dark purple colour with black core. Bigger and more rich than the standard range Pinotages, with more use of new oak and jammy, riper fruit. Stewed black berries, with liquorice pastille and overlays of coconut oil and coffee roast from oak. Still juicy, firm and lively. Accessible tannins makes for enjoyability now, but also has an interesting evolution ahead.

- Can be enjoyed now, but will benefit from further maturation over the next year or two.



Zonnebloem Shiraz 2011

Analysis - Residual sugar: 2,79 g/l Alcohol: 14,29 vol% Total acidity: 5,61 g/l pH: 3,49

Updated 2016 - Pungent pepper, raw iron and stinky spice. Undeniably Shiraz. Still quite robust with vibrant fruit spice; not quite friendly sipping just yet, allow another year or two. - Can be enjoyed now, but will benefit from further maturation over the next year or two.



Zonnebloem Shiraz 2012

Analysis - Residual sugar: 2,79 g/l Alcohol: 14,29 vol% Total acidity: 5,61 g/l pH: 3,49

Updated 2016 - Balanced, medium-bodied, fruit-driven expression. More open knit and accessible than the 2011 vintage. Blueberries and cassis with spiced, meaty interest. Juicy, polished and plush. Very well crafted. No need to hold on to this, enjoy now.

- Well-matured and ready to be enjoyed now and over the next two to three years.



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 2016 - Good concentration and power on the 2009 vintage, very ripe and opulent. Sweet spice and dark fruit, the wine has savoury complexity to a soft palate that is drinking very well now and will also develop further richness over the short term.

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



Zonnebloem Limited Edition Shiraz 2011

Analysis - Residual sugar: 2,0 g/l Alcohol: 14,11 vol% Total acidity: 5,8 g/l pH: 3,5

Updated 2016 - Coffee and jammy, dark fruit richness at the sweet core. Voluptuous, supple fruit is now starting to mature, with sweet, toasty coconut from American oak. Real density here, that will allow the wine to hold its form for a while, but best enjoyed now and in short-term with a juicy dry aged steak. - Well-matured and ready to be enjoyed now and over the next two to four years.



Zonnebloem Limited Edition Shiraz 2012

Analysis - Residual sugar: 2,1 g/l Alcohol: 14,02 vol% Total acidity: 6,2 g/l pH: 3,58

Updated 2016 - Very different in style. More perfumed and ethereal than preceding vintages. Seems lighter. Pungent Shiraz spice combines with blackberries, violets and liquorice pastille. More elegant and grippy. Offering lots of enjoyment already, with a healthy future ahead.

- Can be enjoyed now, but will benefit from further maturation over the next two to four 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 2016 - Soft, dark fruit and floral perfume. Made for early drinking, this is now mature and ready to drink.

- Ready to be enjoyed now.



Zonnebloem Shiraz Mourvedre Viognier 2011

SOLD OUT

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

Updated 2016 - Sweet, juicy fruit with jasmine perfume in accessible, quaffable casing, made for early enjoyment, but with the poise and freshness to last if recommended.

- Well-matured and ready to be enjoyed now and over the next two to three years.



It is recommended that wines "Ready to be enjoyed 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.



If you do not find your wine in this report, please contact the Vinotèque.
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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





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