



# vinotèque

.co.za

Maturation Report  
2017



# Your patience will be rewarded ...

Allowing wines that deserve to age the necessary time to evolve should not be too difficult if you have developed a love and appreciation for the beauty of older wines' elegant and mellow maturity.

Having your liquid investment mature under optimal conditions at the Bergkelder Vinotèque permits gorgeous changes to occur in the bottle - your wine becomes softer and better balanced, while also adding complexity and depth of character. Opening one of your wines after years of maturation should be one of life's ultimate pleasures - simply sit back, relax and enjoy.

*Michael van Deventer*

VINOTEQUE MANAGER

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Each year, our panel of wine connoisseurs comes together to evaluate all our wines. The results are shared with our members in our annual maturation report, which provides guidance as to when your wines are ready to enjoy.



#### **Matured and ready to be enjoyed**

It is recommended that these wines should be withdrawn and enjoyed, please contact us to arrange for delivery to your door.



#### **Can be enjoyed now, but will improve**

Although these wines are already drinking well we are of the opinion that they should improve over the short-term, your choice.



#### **Further maturation recommended**

Further maturation is recommended to reach the wines full potential.

Please note that wines reported as "Ready to be enjoyed" or "Drink now" in previous reports are not included in this report and we recommend that you contact us immediately to arrange for delivery as these wines will not benefit from further time in the cellar.

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Est. 1704

*Allesverloren*

www.allesverloren.co.za



### Allesverloren Tres Vermelhos 2012

Residual sugar: **3,00 g/l**  
Alcohol: **13,90 vol%**  
Total acidity: **5,51 g/l**  
pH: **3,58**

Dusty, leafy entry, with dried black currants and Port barrique. Ultra ripe expression, with serious intent, balanced and controlled by ample firming, dry tannins. Showing orange rind, black plum and olive tapenade elements on the palate, this wine is slowly starting to open up and mellow around the edges. Now starting to drink well, but also possesses the structure to ensure a wide drinking window.

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

### Allesverloren Tres Vermelhos 2013

Residual sugar: **2,70 g/l**  
Alcohol: **13,13 vol%**  
Total acidity: **5,20 g/l**  
pH: **3,60**

Lighter than the previous vintage the nose shows red fruit, spice, cocoa and plums. Characteristic tannin and acid line runs through the wine and ensures for a grippy, mouthwatering finish. Already well suited to spicy dishes, or allow a few years in the cellar for sipping on its own.

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

### Allesverloren Cabernet Sauvignon 2010

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

Blowing off the fruit perfume, and now showing more classical, earthy Bordeaux characteristics of cedar and mint. Still very elegant and harmonious. Fine, dry tannins remain a hallmark of the wine. Having opened up over the last year this wine is now moving into an extensive drinking window.

- We have moved the drinking window forward from last year's estimate. Start enjoying now and over the next five years plus if cellared correctly.

### Allesverloren Cabernet Sauvignon 2011

Residual sugar: **2,80 g/l**  
Alcohol: **13,30 vol%**  
Total acidity: **6,10 g/l**  
pH: **3,47**

Perfumed nose of red fruit, Eucalyptus, new oak, liquorice and spice box. Quite open and light, with savoury, dry finish. Drinking very well now, with no reason for further cellaring.

- We have moved the drinking window forward from last year's estimate. Start enjoying now and over the next five years plus if cellared correctly.



## Allesverloren Cabernet Sauvignon 2012

Residual sugar: **2,50 g/l**  
Alcohol: **13,71 vol%**  
Total acidity: **5,96 g/l**  
pH: **3,56**

In signature elegant, feminine style of the property. The 2012 also has perfumed red berry and mint aromatics supported by oak, but with more ripeness and pristine structure. Evolving very slowly, and promising long life. Good fruit richness and purity. Plush and clean.  
- Further maturation required over the next two to four years to reach the wine's full potential.

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## Allesverloren Cabernet Sauvignon 2013

Residual sugar: **3,10 g/l**  
Alcohol: **13,34 vol%**  
Total acidity: **6,30 g/l**  
pH: **3,48**

Fruit driven, medium bodied, accessible Cabernet with approachability but also complexity and class. Cassis, cedar, pencil lead and tea leaf. Youthful fruit tannins ensure a bone dry, but appetising finish. This is still in its upwards curve of development, but will not need a big time investment.  
- Cellar for another year before opening.

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## Allesverloren Cabernet Sauvignon 2014

Residual sugar: **3,42 g/l**  
Alcohol: **13,53 vol%**  
Total acidity: **6,38 g/l**  
pH: **3,48**

Unmoved primary fruit characters on the 2014 that are tightly wound, fresh and tannic. Forthcoming red and black fruit, stalky spice and mint at this infant stage, with more complexity promising to evolve. Medium bodied.  
- Further maturation required over the next three to five years to reach the wine's full potential.

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## Allsverloren Shiraz 2010

*Sold out*

Residual sugar: **2,40 g/l**  
Alcohol: **13,91 vol%**  
Total acidity: **6,30 g/l**  
pH: **3,52**

This is developing into a little gem. Shedding the initial concentration, the wine is becoming steely and lighter, with the property's characteristic acidity and dry grip still framing a solid core of primary fruit. Liquorice, lavender and bramble flavours add complexity. Enjoyable now, but no haste required as it will stay in this fashion for a considerable time.  
- Start enjoying now and over the next five years plus if cellared correctly.

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## Allsverloren Shiraz 2011

Residual sugar: **2,40 g/l**  
Alcohol: **14,41 vol%**  
Total acidity: **5,83 g/l**  
pH: **3,56**

New world in profile, with prominent roasted spice and black fruit. Typical firm acidity reins in the black cherry, toasty oak and black pepper, making for a medium-bodied, mouthwatering, youthful Shiraz.  
- Can be enjoyed now but will benefit from further maturation over the next year or two to reach the wine's full potential.

## Allesverloren Shiraz 2012

Residual sugar: **2,05 g/l**  
Alcohol: **13,63 vol%**  
Total acidity: **5,92 g/l**  
pH: **3,50**

Very good Swartland terroir aromatics of pepper and 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 required over the next year or two to reach the wine's full potential. Allow an additional year or two for the Magnum.

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## Allesverloren Shiraz 2013

Residual sugar: **3,00 g/l**  
Alcohol: **13,65 vol%**  
Total acidity: **5,50 g/l**  
pH: **3,57**

Continues along the previous vintage's path in this brighter, more ethereal style and focus on red fruit and white pepper perfume. Fine tannins and well integrated oak. A lighter bodied style of red that is well suited to lunchtime drinking, but by no means simple.  
- Can be enjoyed now but will benefit from further maturation over the next year or two.

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## Allesverloren Tinta Barocca 2009

Residual sugar: **2,70 g/l**  
Alcohol: **14,65 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,50**

Baked cherries and spice aromas that integrate the oak with the fruit. The palate is now mature and silky, boasting forest floor and black fruit.  
- Please note that we have brought the drinking window forward from last year's estimate. Enjoy now and over the next three to four years.

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## Allesverloren Tinta Barocca 2010

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

Leaner and lighter than the 2009 vintage with mulberry and cola flavours with hints of mocha and dried herbs. The combination of a maturing fruit profile, youthful acidity and dry finish indicates earlier enjoyment than suggested in 2016.  
- Enjoy now and over the next two to three years.

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## Allesverloren Tinta Barocca 2011

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

Robust, young Ruby Port aroma with cloves and fennel. Good youthful intensity on the juicy palate that is fruit driven with a savoury, spicy tail. This medium-bodied wine has improved over the past twelve months in bottle, now making for a well rounded, appetising red.  
- Enjoy now and over the next five years plus if cellared correctly.



## Allesverloren Tinta Barocca 2012

Residual sugar: 1,75 g/l  
Alcohol: 14,40 vol%  
Total acidity: 5,52 g/l  
pH: 3,36

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 required over the next three to four years to reach the wine's full potential.

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## Allesverloren Tinta Barocca 2013

Residual sugar: 3,00 g/l  
Alcohol: 14,30 vol%  
Total acidity: 5,65 g/l  
pH: 3,62

Lively black fruit with a hint of spice and oak smoke. Firm, mouthwatering acidity that lifts the palate along with grippy tannins make this an appetising food wine already, or allow a few more years in cellar for optimum drinking.  
- Can be enjoyed now but will benefit from further maturation over the next two to three years.

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## Allesverloren Tinta Barocca 2014

Residual sugar: 2,50 g/l  
Alcohol: 14,30 vol%  
Total acidity: 5,68 g/l  
pH: 3,64

Showing wild black berries with stalky spice and more prominent oak than preceding vintages. The palate has blackcurrant and coffee with the typical lace of acidity and dry tannins.  
- Further maturation required over the next two to three years to reach the wine's full potential.

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## Allesverloren Touriga Nacional 2008

Residual sugar: 4,30 g/l  
Alcohol: 14,59 vol%  
Total acidity: 5,80 g/l  
pH: 3,64

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 grippy tannins.  
- Can be enjoyed now but will benefit from further short-term maturation, allow for another year in the cellar.

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## Allesverloren Touriga Nacional 2009

Residual sugar: 4,50 g/l  
Alcohol: 14,23 vol%  
Total acidity: 5,85 g/l  
pH: 3,32

Still possessing primary dark fruit characters with dusty, savoury notes and Touriga's typical spice. This is a food wine, with big flavour intensity and unyielding tannic grip. Spicy, dry finish.  
- Can be enjoyed now but will benefit from further maturation over the next year or two.

## Allesverloren Touriga Nacional 2010

Residual sugar: **2,22 g/l**  
Alcohol: **13,80 vol%**  
Total acidity: **5,94 g/l**  
pH: **3,58**

Nutty, coffee bean notes from oak along with sweet wild sage, roasted Moroccan spices and sundried black currants. The wine is very perfumed and robust, showing promise for further cellaring.

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

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## Allesverloren Touriga Nacional 2012

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

Ripe black berries, cassis and Black Forest cake. Rich and burly. This has more depth and charm than the 2011, with wonderful spicy fruit definition and palate weight.

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

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## Allesverloren Touriga Nacional 2013

Residual sugar: **3,30 g/l**  
Alcohol: **14,61 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,58**

Plush, juicy red and black berries with sweet spice and richness from oak. Nicely balanced and already polished and accessible. Delicious now, but will improve slightly in the cellar too.

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

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## Allesverloren Port 2006

Residual sugar: **102,8 g/l**  
Alcohol: **17,66 vol%**  
Total acidity: **7,90 g/l**  
pH: **2,97**

A youthful, plush, light, drinkable vintage Port that is sweet and uncomplicated. Much lighter than the 2005. This is keeping very fresh in the large format bottle, and will stay so for the medium term, developing further complexity.

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

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## Allesverloren Port 2007

Residual sugar: **103,4 g/l**  
Alcohol: **19,55 vol%**  
Total acidity: **6,90 g/l**  
pH: **3,03**

An additional year or two is required for the Magnum. 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.

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



## 🍷 Allesverloren Fine Old Vintage 2008

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

Full and rich with sweet spice, wild berry jam and notes of marzipan and dates, supported by fresh acidity.  
- Further maturation required over the next year or two, start opening next winter.

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## 🍷 Allesverloren Fine Old Vintage 2009

Residual sugar: **112,0 g/l**  
Alcohol: **20,40 vol%**  
Total acidity: **7,67 g/l**  
pH: **3,14**

Complex aromatics that combine salted almonds, dates, fresh plum, citrus and Chinese spice. The aromas are elevated by a heady alcohol, that we 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 required over the next three to four years to reach the wine's full potential.

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## 🍷 Allesverloren Fine Old Vintage 2010

Residual sugar: **112,0 g/l**  
Alcohol: **20,40 vol%**  
Total acidity: **7,67 g/l**  
pH: **3,14**

A voluptuous praline and candied orange peel on the palate with wonderful balance between acidity and alcohol, finished off with lingering spicy fruit and a hint of dark chocolate ganache.  
- Further maturation required over the next four to five years to reach the wine's full potential.

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## 🍷 Allesverloren Red Muscadel 2013

*Sold out*

Residual sugar: **208,1 g/l**  
Alcohol: **16,50 vol%**  
Total acidity: **4,40 g/l**  
pH: **3,25**

The nose shows inviting, candied red fruit, toffee apple and turkish delight aromas. The palate is intensely full, creamy and sweet but well-balanced by a warming spirit. Ideal for winter fireside sipping.  
- Further maturation required over the next three to four years to reach full potential.

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## 🍷 Allesverloren Red Muscadel 2014

Residual sugar: **207,0 g/l**  
Alcohol: **16,78 vol%**  
Total acidity: **4,12 g/l**  
pH: **3,37**

A well integrated balance of acidity and pH results in a wonderful array of rich berries and spice. Beautiful lingering aftertaste defines this exceptional wine.  
- Further maturation required over the next five years to reach the wine's full potential.



www.alto.co.za



### Alto M.P.H.S. 2007

Residual sugar: **3,40 g/l**  
 Alcohol: **14,70 vol%**  
 Total acidity: **5,80 g/l**  
 pH: **3,44**

Showing Cabernet Franc's leafy, herbaceous notes, along with capsicum and sundried tomato. The palate has a deep, rich structure that confirms the leafy flavours, but with ripe dark fruit and sweet mint and a creamy opulence. Although there is structure for further ageing, this is velvety and mellow now and ready to be enjoyed.

- Please note that the drinking window has been brought forward from last year's estimate. Enjoy now but no need to rush as the wine will stay stable for years to come.

### Alto M.P.H.S. 2011

Residual sugar: **2,70 g/l**  
 Alcohol: **14,93 vol%**  
 Total acidity: **6,10 g/l**  
 pH: **3,41**

A bold nose of small concentrated black berries, sweet spice, toasty vanilla and wood smoke followed by subtle sweet mint notes. The palate is plush and voluptuous with fresh acidity and a long, complex finish.

- Can be enjoyed now but will benefit from further maturation over the next year or two with an extensive drinking window that follows if cellared correctly.

### Alto Cabernet Sauvignon 2007

Residual sugar: **2,50 g/l**  
 Alcohol: **14,08 vol%**  
 Total acidity: **5,91 g/l**  
 pH: **3,48**

Impressive, complex nose of youthful, brooding dark fruit along with bouquet garni and 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, fine tannins and a long, complex finish.

- Ready to be enjoyed now and over the next five years plus if cellared correctly. The Magnum is also entering its extended drinking window now.

### Alto Cabernet Sauvignon 2008

Residual sugar: **2,90 g/l**  
 Alcohol: **14,29 vol%**  
 Total acidity: **6,10 g/l**  
 pH: **3,44**

Upfront cassis and blueberry complemented by sweet herbal hints on the nose. The palate is generally more sweet fruited than the previous vintage but also light and delicate with bright acidity. Generous, plush, fruit driven and moreish.

- Enjoy now and over the next two to three years, add an additional year or two for the Magnum.



## Alto Cabernet Sauvignon 2009

Residual sugar: **1,90 g/l**  
Alcohol: **14,44 vol%**  
Total acidity: **6,50 g/l**  
pH: **3,63**

Full and rich with an abundance of black fruit, oak spice and tobacco flavours. Well balanced with supple tannins and youthful acidity ending in a long spicy finish. Evolving more quickly than anticipated suggesting earlier drinking.

- Please note that we are bringing the drinking window forward from last year's estimate. Enjoy now and over the next three to four years, add an additional year or two for the Magnum.

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## Alto Cabernet Sauvignon 2010

Residual sugar: **3,00 g/l**  
Alcohol: **14,74 vol%**  
Total acidity: **6,50 g/l**  
pH: **3,61**

Concentrated black fruit, notes of coffee and warm spice with typical herbal flavours starting to develop on the nose. The palate shows brooding dark fruit and tomato leaf flavours supported by grippy tannins and youthful acidity.

- Can be enjoyed now but will benefit from another year or two in the cellar, add an additional year for the Magnum.

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## Alto Cabernet Sauvignon 2011

Residual sugar: **3,40 g/l**  
Alcohol: **14,88 vol%**  
Total acidity: **6,06 g/l**  
pH: **3,51**

Aromas of the Helderberg's typical dusty, leafy spice, along with classy oak characters in support. Showing great purity of fruit with black fruit perfume, sandalwood incense and liquorice pastille. Vibrant, composed and well poised for the future, although already delightful now.

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

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## Alto Cabernet Sauvignon 2012

Residual sugar: **2,80 g/l**  
Alcohol: **14,35 vol%**  
Total acidity: **6,04 g/l**  
pH: **3,58**

The nose shows juicy red and black fruit with herbaceous, dusty characters and oak spice. A well made, typical Helderberg Cabernet that is medium to full-bodied with a sound tannin structure that is still very firm, supported by youthful acidity.

- Further maturation is required over the next two to three years to reach the wine's full potential. An additional year or two is required for the Magnum.

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## Alto Cabernet Sauvignon 2013

Residual sugar: **3,00 g/l**  
Alcohol: **14,75 vol%**  
Total acidity: **5,90 g/l**  
pH: **3,50**

Blackcurrant, liquorice pastille and cigar box aromas on the nose. Already quite generous in flavour, the palate shows attractive fruit purity, supported by fresh acidity and an excellent tannic structure.

- Further maturation is required over the next two to three years to reach the wine's full potential.

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## Alto Rouge 2008

Residual sugar: **2,30 g/l**  
Alcohol: **14,53 vol%**  
Total acidity: **5,63 g/l**  
pH: **3,43**

Soft entry with an attractive fruit core, sweet spice and liquorice. Well balanced with ample fruit supported by refreshing acidity, ending in a long, spicy finish.

- Perfect drinking window, enjoy now and over the next two to three years.

## Alto Rouge 2009

*Sold out*

Residual sugar: **1,90 g/l**  
Alcohol: **14,59 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,57**

Plush and elegant with an abundance of red berries, plums and sweet spice. Although the tannins still provide a dry, grippy finish the evolution of the flavour profile suggests that the drinking window has arrived.

- Please note that we have brought the drinking window forward from last year's estimate. Enjoy now and over the next five years plus if cellared correctly.

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## Alto Rouge 2010

Residual sugar: **3,70 g/l**  
Alcohol: **14,87 vol%**  
Total acidity: **6,40 g/l**  
pH: **3,58**

The palate packs a lot of punch with ripe, concentrated dark fruit and a brooding, soft and opulent palate. Already drinking very well and should improve over the short-term.

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

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## Alto Rouge 2011

Residual sugar: **3,30 g/l**  
Alcohol: **14,12 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,58**

Shiraz dominates with steely spice and savoury meaty notes. The palate is still very primary with lots of structure and confirmed savoury, smoky characters on the palate that will benefit from a little more time in bottle.

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

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## Alto Rouge 2012

Residual sugar: **2,80 g/l**  
Alcohol: **14,00 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,48**

Generous, plush, bright fruit supported by a firm structure and youthful acidity. Already very pleasant now, with plenty of legs for ageing.

- Can be enjoyed now but will benefit from further maturation over the next year or two. Allow for an additional two years for the Magnum.

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## Alto Rouge 2013

Residual sugar: **3,30 g/l**  
Alcohol: **14,00 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,50**

Cabernet Franc leads with alluring leaf spice and red fruit perfume on the nose. The superbly fresh, mouthwatering palate has grippy edges that surround a concentrated core of red fruit and sweet spice. Although the wine can already be enjoyed with food it will benefit from more time in the cellar.

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

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## Alto Rouge 2014

Residual sugar: **3,20 g/l**  
Alcohol: **14,00 vol%**  
Total acidity: **5,40 g/l**  
pH: **3,50**

The palate shows a juicy combination of plump red and black fruit with hints of spearmint and vanilla. Although the wine is still very bright and youthful, supple tannins and a soft core promote earlier enjoyment.

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

## Alto Shiraz 2008

Residual sugar: **3,20 g/l**  
Alcohol: **14,65 vol%**  
Total acidity: **6,10 g/l**  
pH: **3,31**

Wild mulberry, violets, and sweet perfume and prosciutto. Very New World in its heady intensity and bold fruit. Firm acidity holding up the ripe fruit with a steely grip to the finish. Drinking beautifully now.

- We have brought the drinking window forward from last year's estimate. Enjoy now and over the next three to four years, add another year for the Magnum.

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## Alto Shiraz 2010

Residual sugar: **6,10 g/l**  
Alcohol: **14,00 vol%**  
Total acidity: **5,90 g/l**  
pH: **3,69**

Heady, warm, ripe fruit and bold spice and power. Jammy notes, with vanilla and sweet mocha. Very ripe, dense and concentrated. For fans of ripe, soft reds.

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

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## Alto Shiraz 2011

Residual sugar: **4,40 g/l**  
Alcohol: **14,78 vol%**  
Total acidity: **5,50 g/l**  
pH: **3,52**

The palate is well balanced with tightly packed fruit and white pepper with lovely freshness and good supplementing richness from new oak. Quite aromatic and shaping up beautifully with further integration over the short-term.

- Can be enjoyed now but will benefit from further maturation over the next year or two, followed by an extensive drinking window.

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## Alto Shiraz 2012

Residual sugar: **3,90 g/l**  
Alcohol: **14,48 vol%**  
Total acidity: **4,60 g/l**  
pH: **3,50**

Brooding dark fruit and robust, youthful power. Actually still reductive, and needs swirling to open up, then revealing umami metallic and spiced meat characters, black pepper and savoury tannins. One of the more bold vintages of Alto Shiraz, showing lots of promise.

- Further maturation required over the next year or two to reach the wine's full potential.

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## Alto Shiraz 2013

Residual sugar: **2,90 g/l**  
Alcohol: **14,60 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,52**

Classy nose boasts iodine, white pepper and hedgerow fruit. This well balanced wine is generously aromatic and open with excellent fruit purity, youthful acidity and a long, satisfying finish.

- Can be enjoyed now but will improve over the next year or two, add an additional year for the Magnum.

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## Alto Fine Old Vintage 2008

Residual sugar: **202,0 g/l**  
Alcohol: **19,79 vol%**  
Total acidity: **6,27 g/l**  
pH: **3,38**

Lush, opulent and dark fruited with vanilla, cinnamon and hazelnut praline notes from the oak. The wine's sweetness is tempered by fresh and youthful acidity, with very little evolution showing after years in the bottle. Although ready to drink now, further cellaring will develop complexity.

- Enjoy now or leave alone for the next couple of years for added complexity.



## DURBANVILLE HILLS

www.durbanvillehills.co.za



### Durbanville Hills TheTangram Bordeaux Blend 2012

Residual sugar: **2,45 g/l**  
Alcohol: **14,62 vol%**  
Total acidity: **5,96 g/l**  
pH: **3,68**

Deep, bold dark fruit flavours flow from the glass and fill up the room. Comfortably the most expressive and ambitious red yet from the Durbanville Hills stable. Concentrated and opulent, without being excessive or flabby. Ample sweet oak in support, showing lush dark chocolate and mocha. Densely structured, unyielding even after five years. Future classic.

- Further maturation required over the next two to three years to reach the wine's full potential.

### Durbanville Hills Caapmans Cabernet/Merlot 2011

Residual sugar: **2,70 g/l**  
Alcohol: **14,50 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,73**

Dusty entry with black olives and bramble. Concentrated, brooding, and full. The palate is still very youthful, marrying fresh berries with capsicum and leaf spice. Dry, tannic finish. Classic Bordeaux, benefitting from time in bottle. Already quite smooth, this wine will comfortably cellar for another five years and should still improve over the next year or two.

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

### Durbanville Hills Luipaardsberg Merlot 2011

Residual sugar: **2,90 g/l**  
Alcohol: **14,50 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,64**

The nose shows black fruit, coffee, wood smoke and liquorice, with subtle tertiary earthy complexity manifesting in truffle and leather notes. The palate is dense, but softening at the edges, and starting to look like a seamless winter fireside companion. Safe for further keeping.

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

### Durbanville Hills Rhinofields Cape Blend 2010

Residual sugar: **2,30 g/l**  
Alcohol: **13,52 vol%**  
Total acidity: **7,20 g/l**  
pH: **3,55**

Aromatically driven by the Pinotage, showing jammy, spicy notes with hints of balsamic and smoke. The palate is ripe and accessible with youthful acidity that guarantees freshness, but with a maturing flavour profile that is hinting that the time to enjoy the wine has arrived.

- Please note that we have brought the drinking window forward from last year's estimate. Enjoy now and over the next four to five years.



## Durbanville Hills Rhinofields Merlot 2010

Residual sugar: **2,60 g/l**  
Alcohol: **14,65 vol%**  
Total acidity: **6,00 g/l**  
pH: **3,54**

Deep, brooding notes of black fruit, tea leaf and soy. Serious and full expression of Merlot that is starting to open up nicely. Solid tannins and balancing acidity, all absorbed into the make-up of the wine. Long, complex finish.

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

---

## Durbanville Hills Rhinofields Merlot 2011

Residual sugar: **2,90 g/l**  
Alcohol: **14,61 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,63**

The nose shows sweet red fruit with vanilla, sugared beans and mint rub. The palate is plush with an abundance of red berries and chocolate notes supported by well-balanced acidity ensuring freshness. Almost unchanged from last year.

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

---

## Durbanville Hills Rhinofields Merlot 2012

Residual sugar: **2,00 g/l**  
Alcohol: **14,46 vol%**  
Total acidity: **5,38 g/l**  
pH: **3,69**

The nose shows a melange of ripe black fruit and savoury tea leaf variation. The palate displays similar balance, integrating the roastery notes from oak and the herbal Merlot elements with the delicious fruit core of the wine. Showing signs of opening up nicely.

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

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## Durbanville Hills Rhinofields Merlot 2013

Residual sugar: **2,30 g/l**  
Alcohol: **13,87 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,52**

The nose shows ripe black plums, eucalyptus and camphor notes. The palate is still robust, with grippy oak tannins not yet integrated. Lingering, complex and dry finish.

- Further maturation required over the next year or two.

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## Durbanville Hills Rhinofields Pinotage 2009

*Sold out*

Residual sugar: **2,00 g/l**  
Alcohol: **14,46 vol%**  
Total acidity: **5,38 g/l**  
pH: **3,69**

Typical spice and wild berry jam on the nose. Rich, soft, dark fruit with oaky coconut and coffee, chocolate and meat smoke in support. The full, rounded palate has a creamy texture and ripe black fruit ending in a long, complex finish.

- Perfect drinking window, start enjoying now and over the next two to three years.

---

## Durbanville Hills Rhinofields Pinotage 2012

Residual sugar: **1,70 g/l**  
Alcohol: **14,22 vol%**  
Total acidity: **5,40 g/l**  
pH: **3,53**

Big, bright and youthful with good varietal fruit definition. Red currant and bramble with hints of fresh herbs, cloves and smoke on the nose. Very fresh and elegant, expressing cool climate characteristics. The chalky, fine tannins will become more finessed with another year or two in the cellar.

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

## Durbanville Hills Rhinofields Pinotage 2013

Residual sugar: **2,10 g/l**  
Alcohol: **14,49 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,63**

Bramble, banana, wood smoke and coffee roast. The wood is still prominent but will integrate with the impressive fruit. Slight alcohol warmth is not bothersome in the wine's youth, and adds to the forthcoming, heady nature of the perfume. A bold, new world red with early drinkability and medium-term shelf life.

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

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## Durbanville Hills Rhinofields Pinotage 2014

Residual sugar: **2,80 g/l**  
Alcohol: **14,44 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,59**

Dusty, primary, tight nose. Similarly big and bold, but with a brooding, closed element here that is still hiding the fruit. Deep, intense small black berries and oak spice on the dense, extracted palate that has power, but not yet opulence. Allow a couple of years in the cellar, and then enjoy with flavoursome, hearty dishes.

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

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## Durbanville Hills Rhinofields Shiraz 2010

Residual sugar: **1,80 g/l**  
Alcohol: **15,25 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,66**

Still showing power and concentration with dark fruit, spice, pepper and a hint of mint. Bright acidity with softening but still slightly firm tannins suggests another year or two in the cellar will be beneficial.

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

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## Durbanville Hills Rhinofields Shiraz 2011

Residual sugar: **3,20 g/l**  
Alcohol: **14,50 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,63**

Spicy and fragrant with plenty of smoky oak and heady alcohol. Wild berry jam with cloves and oak notes carries through to the palate. Ripe, bold, New World expression with good palate weight and a lifted, almost tangy acidity. The perfect winter warmer.

- Perfect drinking window, start enjoying now and over the next three to four years.

---

## Durbanville Hills Bastion Red Blend 2009

Residual sugar: **2,50 g/l**  
Alcohol: **14,12 vol%**  
Total acidity: **6,20 g/l**  
pH: **3,56**

Attractive marriage of white pepper from the Shiraz and crushed herbs from Cabernet combine well with elegant fruit all round, and now subtle leather and nutty notes from bottle age. The wine is balanced and seamless, in an earlier accessible frame that is more modern and plush than the '05 and '07, but still very fresh. Structured, dry finish. Ready to drink and safe to keep.

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

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## Durbanville Hills Bastion Red Blend 2010

Residual sugar: **2,10 g/l**  
Alcohol: **14,22 vol%**  
Total acidity: **6,10 g/l**  
pH: **3,66**

Capsicum and black plums with more savoury iodine and charcuterie on the nose. Tomato extract and plum on the palate that is harmonious and delicate, now reaching maturity.

- Perfect drinking window, start enjoying now and over the next two to three years.

## Durbanville Hills Cabernet Sauvignon 2009

Residual sugar: **2,70 g/l**  
Alcohol: **14,09 vol%**  
Total acidity: **6,00 g/l**  
pH: **3,61**

Herbaceous, light, cool climate style of Cabernet with cedar, tea leaf, pistachio nut and black cherry notes on the nose. The light palate still has lots of juicy fruit in a medium-bodied frame with soft accessibility, bright acidity and lively tannins.  
- Enjoy now and over the next four to five years if cellared correctly.

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## Durbanville Hills Cabernet Sauvignon 2012

*Sold out*

Residual sugar: **2,40 g/l**  
Alcohol: **13,81 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,55**

Dusty entry with dried Italian herbs, tea leaf and sugary plums. The light, ready to drink palate is also very stable and youthful, so no rush required.  
- Enjoy now and over the next four to five years if cellared correctly.

---

## Durbanville Hills Cabernet Sauvignon 2013

Residual sugar: **2,20 g/l**  
Alcohol: **14,20 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,65**

Savoury, herbal elements dominating at present with gripping olive and tea leaf notes masking the fruit. Although this will not become as openly fruity as other vintages, a couple of years of cellaring will improve the wine.  
- Can be enjoyed now but will benefit from further maturation over the next year or two.

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## Durbanville Hills Cabernet Sauvignon 2014

*Sold out*

Residual sugar: **1,47 g/l**  
Alcohol: **13,62 vol%**  
Total acidity: **5,99 g/l**  
pH: **3,72**

Not recommended for long-term maturation though. Showing an abundance of black fruit supported by notes of vanilla, mint and some herbal elements. The juicy palate is medium-bodied and well balanced, supported by bright acidity.  
- Can be enjoyed now but will benefit from further maturation over the next year or two.

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## Durbanville Hills Merlot 2011

Residual sugar: **2,30 g/l**  
Alcohol: **14,03 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,58**

The nose shows tomato extract, cranberry and subtle mint and bean sprout aromas. Elegant red fruit expression marries the herbal notes well, and offers a soft, easy drinking, medium bodied red. No need for further ageing.  
- Enjoy now and over the next two to three years.

## Durbanville Hills Merlot 2013

Residual sugar: **2,00 g/l**  
Alcohol: **13,98 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,53**

The nose shows prominent herbal aromas including capsicum, vegetable extract and smoked origanum. Medium-bodied with subtle, light fruit flavours on the palate combined with more savoury, meaty notes. Currently the wine is quite austere with a bone dry finish but should mellow nicely over the next year or two.  
- Can be enjoyed now but will benefit from further maturation over the next year or two.

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## Durbanville Hills Merlot 2014

Residual sugar: **2,80 g/l**  
Alcohol: **13,99 vol%**  
Total acidity: **5,90 g/l**  
pH: **3,57**

The nose shows more generosity than the previous vintages with plummy fruit along with the typical herbal notes. The palate is medium bodied and juicy with an abundance of fruit flavours indicating that early enjoyment is required with no further cellaring needed.  
- Enjoy now and over the next two to three years.

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## Durbanville Hills Pinotage 2012

Residual sugar: **2,20 g/l**  
Alcohol: **14,81 vol%**  
Total acidity: **6,70 g/l**  
pH: **3,69**

Wild berries combine with raspberry, baked red sweets, banana and wood smoke on the nose. An easy drinking well-balanced Pinotage with bright, upfront fruit, youthful acidity and soft tannins.  
- Enjoy now and over the next three to four years.

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## Durbanville Hills Pinotage 2013

Residual sugar: **1,90 g/l**  
Alcohol: **13,84 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,54**

Wild berries combine with plums, banana and wood smoke. An easy sipping, medium bodied Pinotage with bright fruit and a dry finish. Ready for immediate consumption, with balance to last.  
- Enjoy now and over the next three to four years.

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## Durbanville Hills Pinotage 2014

Residual sugar: **3,22 g/l**  
Alcohol: **14,32 vol%**  
Total acidity: **5,39 g/l**  
pH: **3,51**

Spiced red berries and plums with hints of coffee and tar. Typical fruity accessibility and spice in a juicy, fresh style, ready for immediate consumption, with balance to last.  
- Enjoy now and over the next four to five years if cellared correctly.



## Durbanville Hills Shiraz 2011

*Sold out*

Residual sugar: **2,50 g/l**  
Alcohol: **14,11 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,63**

Spicy, medium-bodied Shiraz with juicy drinkability and fine balance. Further maturation is not recommended but will keep on drinking well over the next couple of years.  
- Well matured and ready to be enjoyed now and over the next two to three years.

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## Durbanville Hills Shiraz 2012

Residual sugar: **1,80 g/l**  
Alcohol: **13,99 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,60**

Cool, steely peppery spice and fine tannic grip. Juicy and moreish. Clean and still vibrant, youthful, fresh. Benefiting from the time in bottle. Ready to drink, and able to last.  
- Enjoy now and over the next three to four years if cellared correctly.

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## Durbanville Hills Shiraz 2013

Residual sugar: **2,10 g/l**  
Alcohol: **13,97 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,58**

A little more deep and brooding than the previous vintage but well supported by steely, peppery aromatics. The palate is medium-bodied and elegant but still needs time to soften and integrate. Allow for a year or two before opening.  
- Can be enjoyed now but will benefit from further maturation over the next year or two.

---

## Durbanville Hills Rhinofields Noble Late Harvest 2012

*Sold out*

Residual sugar: **182,5 g/l**  
Alcohol: **9,59 vol%**  
Total acidity: **7,70 g/l**  
pH: **3,49**

From Sauvignon Blanc, the Noble Late is notoriously rich, with a wonderful line of vibrant acidity. Dried stone fruit and apple, with sweet jasmine and honey. Although ageable, this is absolutely stunning at the moment. For added complexity keep for another couple of years.  
- Enjoy now and over the next five years plus if cellared correctly.

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## Durbanville Hills Rhinofields Noble Late Harvest 2015

Residual sugar: **167,8 g/l**  
Alcohol: **9,90 vol%**  
Total acidity: **7,40 g/l**  
pH: **3,41**

Lighter colour is a giveaway for a more crisp line of Sauvignon aromatics that include kiwi and lime, and hints of lanolin. A much leaner palate than preceding vintages with wonderful delicate freshness, but losing the opulence and concentration in exchange. Allow more time in the cellar to build complexity.  
- Further maturation required over the next two to three years to reach full potential.

# FLEUR DU CAP

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## Fleur Du Cap Laszlo 2006

Residual sugar: **1,92 g/l**  
Alcohol: **14,50 vol%**  
Total acidity: **6,10 g/l**  
pH: **3,45**

Still busy improving, and not yet at its peak. 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. Impressive.

- Can be enjoyed now but will benefit from further maturation over the next year or two followed by an extensive drinking window.

## Fleur Du Cap Laszlo 2008

*Sold out*

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

The Laszlo 2008 is 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. Still structured and grippy, but maturing a little faster than the 2006 and can be enjoyed over the next half a decade.

- Please note that we have brought the drinking window forward from last year's estimate. Enjoy now and over the next five years.

## Fleur Du Cap Laszlo 2009

Residual sugar: **1,70 g/l**  
Alcohol: **13,30 vol%**  
Total acidity: **6,70 g/l**  
pH: **3,60**

The masculine vintage, with bold concentration of dark fruit and burly tannins. Probably the most concentrated of the Laszlos, the 2009 is still developing with the tannic backbone of the wine still unyielding. Cherries and black plum combine with pencil lead, tobacco and oak spice. Palate staining impression and persistent length.

- Further maturation required over the next year or two to reach the wine's full potential.

## Fleur Du Cap Laszlo 2012

Residual sugar: **1,91 g/l**  
Alcohol: **14,55 vol%**  
Total acidity: **5,57 g/l**  
pH: **3,54**

Full-bodied with complex aromas of tobacco, vanilla, ripe prunes, blackcurrants and cherries. These flavours come through beautifully on the palate melding seamlessly with superbly integrated oak nuances with a long distinctive finish of berries and oak spices. Firm tannins lend structure and will soften with further maturation, boding well for excellent ageing potential.

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

## Fleur Du Cap Laszlo 2013

Residual sugar: **2,73 g/l**  
Alcohol: **14,56 vol%**  
Total acidity: **5,67 g/l**  
pH: **3,51**

Upfront perfume is an indicator of great purity of fruit. Black fruit pastilles, liquorice, violets and mint. Incredibly vibrant and bright, yet also layered and complex. The 2013 is promising a similar elegance of vintage to the stellar 2006, and promises a long future too, although it is already delicious.

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

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## Fleur du Cap Unfiltered Chenin Blanc 2016

Residual sugar: **3,56 g/l**  
Alcohol: **14,48 vol%**  
Total acidity: **6,70 g/l**  
pH: **3,11**

Gorgeous Chenin aromatics of apricot and quince with further interest coming from wax and woolly notes. The palate is broad and rich, with a core of acidity that keeps the wine crisp and mouthwatering. Harmony of oak and fruit.

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

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## Fleur Du Cap Unfiltered Sauvignon Blanc 2016

Residual sugar: **1,80 g/l**  
Alcohol: **13,25 vol%**  
Total acidity: **6,40 g/l**  
pH: **3,25**

Attractive guava and kiwi fruit overlaid with asparagus and green fynbos. Cool climate elegance with creamy roundness from lees contact and a rich mid-palate. No doubt this will be ageworthy, although delicious now.

- Enjoy now and over the four three to five years if cellared correctly.

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## Fleur Du Cap Unfiltered Semillon 2012

Residual sugar: **2,73 g/l**  
Alcohol: **14,30 vol%**  
Total acidity: **6,63 g/l**  
pH: **3,26**

Semillon at its best with aromatic citrus qualities, saline dryness and herbaceous & lanolin interest, and with a real textural element and palate weight. Starting to show maturity with dominant lanolin on the palate. Although the precise spine of acidity will hold this wine together for a long time, it won't improve any further and it's drinking superbly now.

- Perfect drinking window, enjoy now and over the next two to three years.

---

## Fleur du Cap Unfiltered Special White Blend 2012

*Sold out*

Residual sugar: **2,50 g/l**  
Alcohol: **14,20 vol%**  
Total acidity: **6,60 g/l**  
pH: **3,35**

Unique, yet successful combination of white varietals in this blend currently driven by white Bordeaux characters of asparagus, kiwi, lime and nettles. This is also keeping the wine fresh and crisp, showing very little evolution after 5 years. Very subtle undertones of yellow fruit and jasmine may emerge with further cellaring.

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

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## Fleur du Cap Unfiltered Viognier 2012

*Sold out*

Residual sugar: **3,00 g/l**  
Alcohol: **14,50 vol%**  
Total acidity: **5,90 g/l**  
pH: **3,64**

Crisp and dry for Viognier, especially considering the older vintage. The 2012 Unfiltered is steely and mineral, with the variety's usual opulence here just resonating in a subtle inner perfume. Very slight coconut element from contact with oak. Although firm and youthful, probably at its peak now.

- Enjoy now and over the next year or two.

## Fleur Du Cap Unfiltered Cabernet Sauvignon 2008

Residual sugar: 1,96 g/l  
Alcohol: 14,20 vol%  
Total acidity: 5,91 g/l  
pH: 3,59

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. Decant if drinking now.

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

---

## Fleur Du Cap Unfiltered Cabernet Sauvignon 2009

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

Starting to open up again slightly, with more dark fruit pastille and sweet herbaceous perfume, but also still very complex and layered. We suspect patience will be rewarded with this wine. The wine has a bright core that will carry it for a long time. Allow further cellaring.

- Further maturation required over the next year or two to reach the wine's full potential.

---

## Fleur Du Cap Unfiltered Cabernet Sauvignon 2010

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

Structured, compact and moving into a similar brooding phase as the previous vintage suggesting that further maturation is required. Notes of 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 required over the next two years or so to reach the wine's full potential.

---

## Fleur Du Cap Unfiltered Cabernet Sauvignon 2011

Residual sugar: 1,93 g/l  
Alcohol: 14,52 vol%  
Total acidity: 5,79 g/l  
pH: 3,60

Bold and expressive, almost pungent Cabernet that shapes from the glass and coats the palate. Seriously structured, bone dry yet succulent, the 2011 is dense and deep, with purity, linearity and impressive length.

- Further maturation required over the next year or two to reach the wine's full potential.

---

## Fleur Du Cap Unfiltered Cabernet Sauvignon 2012

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

The 2012 has improved over the past twelve months, reaching that false early peak before entering the sleeping phase that the 2009 and 2010 vintages are in now. The palate is quite sweet in its core, less concentrated and more accessible and should be drinking well throughout its life but will still improve.

- Further maturation required over the next year or two to reach the wine's full potential.

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## Fleur Du Cap Unfiltered Cabernet Sauvignon 2013

Residual sugar: 2,61 g/l  
Alcohol: 13,81 vol%  
Total acidity: 5,74 g/l  
pH: 3,51

All Stellenbosch fruit on the Unfiltered range shines through in the pedigree of these wines that marry power and finesse. Cassis, blueberry, pencil lead and mint with just a hint of toffee and vanilla from the oak, showing in this youthful stage. Great brightness and poise, already harmonious, and promising further complexity with cellaring.

- Further maturation required over the next two to three years to reach the wine's full potential.



## Fleur Du Cap Unfiltered Cabernet Sauvignon 2014

Residual sugar: **2,33 g/l**  
Alcohol: **14,20 vol%**  
Total acidity: **5,38 g/l**  
pH: **3,61**

Notable deviation in flavour profile from preceding vintages. Seemingly riper and more jammy. Crème de Cassis and boysenberry with charry coffee notes from oak. In a clumsy, sweet sour phase with puckering tannins. Likely just early teething, based on provenance here the class of the range will shine through after a couple of years in the maturation cellar.

- Further maturation required over the next three to four years to reach the wine's full potential.

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## Fleur Du Cap Unfiltered Merlot 2006

*Sold out*

Residual sugar: **2,10 g/l**  
Alcohol: **14,11 vol%**  
Total acidity: **5,90 g/l**  
pH: **3,60**

This wine is bold and powerful, showing red and black fruit, with a savoury, complex undertone of black tea and cigar box, as well as typical dusty herbal tones. Concentrated fruit with immense structure, tasting younger than a year ago in bottle. Full bodied, serious, classy Merlot.

- Perfect drinking window, start enjoying now and over the next three to four years.

---

## Fleur du Cap Unfiltered Merlot 2007

*Sold out*

Residual sugar: **1,80 g/l**  
Alcohol: **14,15 vol%**  
Total acidity: **5,83 g/l**  
pH: **3,47**

The entry is soft and juicy showing red berries, chocolate and sweet spice flavours. The wine is well-balanced with supple tannins and a youthful line of acidity adding freshness.

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

---

## Fleur Du Cap Unfiltered Merlot 2008

Residual sugar: **2,11 g/l**  
Alcohol: **14,60 vol%**  
Total acidity: **5,41 g/l**  
pH: **3,40**

Interesting minty nose with dark chocolate, cloves and capsicum. The palate is mature, showing ripe black fruit with hints of leather & marmite, and a dusty, herbaceous dry finish. Drinking best now, but with sufficient structure and acidic spine for a stable future.

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

---

## Fleur Du Cap Unfiltered Merlot 2009

Residual sugar: **1,81 g/l**  
Alcohol: **13,67 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,57**

Brooding cumin and caraway seed with black fruit pastille and graphite, now also with dried meat and herbs notes from bottle age. The 2009 is bold and concentrated for Merlot, with acidity and tannin for further cellaring and with enough savoury complexity gained from bottle age to warrant immediate serious food pairing.

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

---

## Fleur Du Cap Unfiltered Merlot 2010

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

Showing the boldness of the vintage with similar concentration to the 2009, with attractive richness and savoury complexity. The palate is full and broad, still showing lots of the toasty oak spice and vanilla, along with dry, herbal notes. Grippy tannins to finish merits another couple of years longer in the cellar.

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

## Fleur Du Cap Unfiltered Merlot 2012

Residual sugar: **1,89 g/l**  
Alcohol: **15,30 vol%**  
Total acidity: **5,56 g/l**  
pH: **3,54**

Stylistic change in the 2012 with more creamy fruit, stalky spice and charred oak. Quite robust, but also opening up generously and revealing sweet vanilla, spearmint, and plums. Dense, sweet fruit in a charged core. Starting to drink comfortably now, with no haste required.

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

---

## Fleur Du Cap Unfiltered Merlot 2013

Residual sugar: **2,80 g/l**  
Alcohol: **14,51 vol%**  
Total acidity: **6,53 g/l**  
pH: **3,34**

Measured ripeness on display in this most balanced of the recent vintages of the Unfiltered range. Still tight and shy, revealing some deep berry fruit, cocoa and roasting herbs with coaxing. Dense and structured, promising for ageability.

- Further maturation required over the next two to three years to reach the wine's full potential.

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## Fleur Du Cap Unfiltered Pinotage 2014

Residual sugar: **2,74 g/l**  
Alcohol: **14,45 vol%**  
Total acidity: **5,59 g/l**  
pH: **3,58**

Coffee, toasted coconut shavings and smoke combine with rich dark fruit and cola on the nose. Notably riper, bolder and more ambitious than the standard range, with step up in concentration and palate weight, yet still retaining elegance. This can still develop over the next few years, but will start drinking well very soon.

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

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## Fleur Du Cap Cabernet Sauvignon 2004

*Sold out*

Residual sugar: **2,90 g/l**  
Alcohol: **14,13 vol%**  
Total acidity: **5,90 g/l**  
pH: **3,40**

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

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

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## Fleur Du Cap Cabernet Sauvignon 2005

Residual sugar: **3,00 g/l**  
Alcohol: **14,50 vol%**  
Total acidity: **5,90 g/l**  
pH: **3,64**

Rich 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. The tannins are still firm and grippy, although the flavour profile and slight colouring at the rim suggests that the wine is starting to show some tertiary evolution, and entering an extensive drinking window.

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

---

## Fleur Du Cap Cabernet Sauvignon 2006

*Sold out*

Residual sugar: **1,70 g/l**  
Alcohol: **14,30 vol%**  
Total acidity: **5,90 g/l**  
pH: **3,40**

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 tannins and broody concentration. Savoury, dry flavours with charcoal and olive powder. Can still develop further and will provide drinking pleasure for years to come.

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

## Fleur Du Cap Cabernet Sauvignon 2008

Residual sugar: 1,70 g/l  
Alcohol: 14,29 vol%  
Total acidity: 5,90 g/l  
pH: 3,40

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 we suspect it will stay stable for a long time, especially in magnum format.

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

---

## Fleur Du Cap Cabernet Sauvignon 2009

*Sold out*

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

A banker of a vintage across appellations, brands and varieties, the 2009 once again delivers the fruit purity and balance that we have come to expect from the vintage, and that is now revealing itself fully after almost 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 complementary here, providing complexity and depth of flavour.

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

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## Fleur Du Cap Cabernet Sauvignon 2010

Residual sugar: 2,40 g/l  
Alcohol: 13,63 vol%  
Total acidity: 5,65 g/l  
pH: 3,63

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. Allow for a few more years in the cellar.

- Further maturation required over the next year or two to reach the wine's full potential.

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## Fleur Du Cap Cabernet Sauvignon 2011

Residual sugar: 2,60 g/l  
Alcohol: 14,23 vol%  
Total acidity: 5,48 g/l  
pH: 3,56

Black fruit, dark chocolate, bouquet garni and savoury liquorice. Good varietal character, mouthwatering tannins that demand food, and a lengthy finish. A little more approachable than most of the earlier vintages, although we think it will have similar ageability.

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

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## Fleur Du Cap Cabernet Sauvignon 2012

Residual sugar: 1,89 g/l  
Alcohol: 14,20 vol%  
Total acidity: 5,67 g/l  
pH: 3,46

This vintage is emerging as a more open knit, fruit driven, light and accessible vintage for Fleur du Cap, and the Cabernet is no different. The palate shows red fruit, mint, vanilla and stalky spice with typically dusty tannins and elegant dryness. A great wine that is earlier drinking than previous vintages but also has the legs to keep.

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

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## Fleur Du Cap Cabernet Sauvignon 2013

Residual sugar: 2,60 g/l  
Alcohol: 14,07 vol%  
Total acidity: 5,50 g/l  
pH: 3,54

Back to a more savoury, darker fruit profile with black tea leaf, olive and cigar box. Well poised, managing an interplay between deep extracted structure and light footed elegance. It will however benefit from more time in bottle to release more of its lurking fruit.

- Further maturation required over the next year or two to reach the wine's full potential.

## Fleur Du Cap Cabernet Sauvignon 2014

Residual sugar: **3,11 g/l**  
Alcohol: **14,05 vol%**  
Total acidity: **5,44 g/l**  
pH: **3,57**

Offering perfume and bright fruit early on, while retaining the classically styled structure and understatement of previous vintages. Drinking window will depend on personal taste, while ageability is a certainty.

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

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## Fleur Du Cap Cabernet Sauvignon 2015

Residual sugar: **3,33 g/l**  
Alcohol: **14,27 vol%**  
Total acidity: **5,42 g/l**  
pH: **3,60**

With consistency in style across vintages, the outstanding vintages in terms of growing conditions are allowed to shine, and so the 2009 and 2015 are stand-outs for Fleur Du Cap Cabernets. Cassis, spearmint, red currants, cedar and even violets. Effortless harmony on the palate that is light and elegant, yet finely structured and very long on the finish. Drink 2018 through 2025 and later.

- Further maturation required, open next year and enjoy over the next decade if cellared correctly.

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## Fleur Du Cap Merlot 2009

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

Leafy, austere and still tightly wound. Aromas of bouquet garni and garrigue. The wine still shows youthfulness, 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 three to four years if cellared correctly.

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## Fleur Du Cap Merlot 2013

*Sold out*

Residual sugar: **1,73 g/l**  
Alcohol: **14,40 vol%**  
Total acidity: **5,71 g/l**  
pH: **3,51**

Fairly dark and spicy for this range, with characteristic herbaceous tones and dry tannins. Still quite grippy at this early stage. Best to allow a few years to mellow.

- Further maturation required over the next year or two to reach the wine's full potential.

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## Fleur Du Cap Pinotage 2006

*Sold out*

Residual sugar: **2,11 g/l**  
Alcohol: **14,60 vol%**  
Total acidity: **5,41 g/l**  
pH: **3,40**

Big and robust with complex flavours of red fruit, sweet spice, charcuterie and notes of chocolate supported by bright acidity and a long finish. The palate is maure and ready to be enjoyed.

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

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## Fleur Du Cap Pinotage 2008

Residual sugar: **2,20 g/l**  
Alcohol: **13,06 vol%**  
Total acidity: **5,20 g/l**  
pH: **3,50**

Typical 'old school' Pinotage aromas of plums, smoke, spice, and tar. Medium bodied, with rich coffee notes from oak. Rounded tannins and softened, velvety fruit gained from cellaring, with preserved mouthwatering acidity. Ready to drink, although very stable.

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



## Fleur Du Cap Pinotage 2009

Residual sugar: **2,36 g/l**  
Alcohol: **14,06 vol%**  
Total acidity: **5,56 g/l**  
pH: **3,60**

Pure, fresh fruited nose with dark berries and steely spice. The palate has chunky, fleshy dark fruit, with hints of smoke and cloves. Fine, chalky tannins more prominent than in other vintages, but also polished and elegant, with a bright acidity that holds the wine together.

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

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## Fleur Du Cap Pinotage 2011

Residual sugar: **2,94 g/l**  
Alcohol: **13,89 vol%**  
Total acidity: **5,46 g/l**  
pH: **3,63**

The 2011 is starting to evolve, shedding its fresh fruit characters, and showing slightly more porty fruit along with cloves and pine smoke undertones. The palate still holds the backbone of acidity typical of these wines. The ideal braai companion, will stand up to most meat dishes, but also tasty on its own.

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

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## Fleur Du Cap Pinotage 2012

Residual sugar: **2,39 g/l**  
Alcohol: **14,10 vol%**  
Total acidity: **5,51 g/l**  
pH: **3,54**

New World in style with concentrated dark berries that are still primary followed by some herbal and spicy notes. The structure still shows some youth with slightly grippy tannins and a dry finish that will mellow after a year or two.

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

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## Fleur Du Cap Pinotage 2013

Residual sugar: **2,68 g/l**  
Alcohol: **14,26 vol%**  
Total acidity: **5,28 g/l**  
pH: **3,62**

The nose shows a combination of fresh red and black berries with hints of resin, smoked meat and spice. Medium-bodied with a fresh, tangy palate that is already accessible and ready to be enjoyed now but with enough backbone to cellar comfortably.

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

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## Fleur du Cap Shiraz 2008

Residual sugar: **2,20 g/l**  
Alcohol: **14,30 vol%**  
Total acidity: **6,88 g/l**  
pH: **3,20**

Wild berries, sweet spice, charry oak, pepper and leather. The palate is composed, with good fruit purity, peppery spice and easy drinkability. Holding its form impressively well. Harmonious and delicious. A well-matured Shiraz in peak drinking condition.

- Perfect drinking window, enjoy now and over the next two to three years.

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## Fleur du Cap Shiraz 2009

Residual sugar: **1,70 g/l**  
Alcohol: **14,06 vol%**  
Total acidity: **5,71 g/l**  
pH: **3,50**

Heady cracked pepper and black fruit perfume. Further aeration reveals blueberries, roasted chestnuts, sweet spice and mocha. The palate is structured and dry, with weighted acidity, tannin and oak. Still quite reserved and firm. Enjoy now with hearty, flavoursome food such as red meat stews, or allow a few more years for optimum drinking.

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

## Fleur du Cap Shiraz 2013

Residual sugar: **2,70 g/l**  
Alcohol: **14,30 vol%**  
Total acidity: **5,46 g/l**  
pH: **3,49**

Roasted spices, wood smoke, violets and pancetta on the nose. Slight stalky influence on the younger vintage that is unmistakably Shiraz with pungent spice and pepper notes. Good fruit purity and medium-bodied freshness.

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

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## Fleur du Cap Shiraz 2014

Residual sugar: **2,26 g/l**  
Alcohol: **14,10 vol%**  
Total acidity: **5,56 g/l**  
pH: **3,51**

Very good typicity and varietal character, with impressive intensity and flavour definition. Spice, steely black fruit, tar with grippy tannins and uplifting acidity. Slightly angular on the finish, allow a few years in the cellar to polish the edges.

- Further maturation required over the next year or two to reach the wine's full potential.

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## Fleur Du Cap Noble Late Harvest 2011

Residual sugar: **182,5 g/l**  
Alcohol: **10,80 vol%**  
Total acidity: **9,50 g/l**  
pH: **3,60**

Real elegance here. Reveals classic Botrytis characters of candied ginger, pineapple and apricot with coaxing. 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 if you can resist that long.

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

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## Fleur Du Cap Noble Late Harvest 2012

Residual sugar: **245,0 g/l**  
Alcohol: **9,10 vol%**  
Total acidity: **9,90 g/l**  
pH: **3,48**

Once again very rich and sweet. Honey, crème brûlée, 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 long-term.

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

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## Fleur Du Cap Noble Late Harvest 2013

Residual sugar: **235,0 g/l**  
Alcohol: **9,10 vol%**  
Total acidity: **9,30 g/l**  
pH: **3,20**

Probably the most consistent in quality across vintages in a brand home that offers remarkable stylistic consistency for all the wines. Dried peaches and apple, with zesty citrus, apricot and ginger. Concentrated, yet also delicate and harmonious. Delicious.

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



# Jacobsdal

www.jacobsdal.co.za



## Jacobsdal Cabernet Sauvignon 2004

Residual sugar: **2,20 g/l**  
Alcohol: **14,22 vol%**  
Total acidity: **6,30 g/l**  
pH: **3,40**

Elegant and dry, with dusty, gripping tannins, but still releasing some succulent dark fruit including cassis and bitter cherry. The finish is dry and mouthwatering.

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

## Jacobsdal Cabernet Sauvignon 2008

Residual sugar: **1,75 g/l**  
Alcohol: **14,20 vol%**  
Total acidity: **5,93 g/l**  
pH: **3,67**

Savoury, deep and brooding. Black olive, dark chocolate, black coffee, currants. Oak forward, but with a spine of fruit and structure in support. Mostly unmoved from last year.

- Can be enjoyed now but will benefit from further maturation over the next twelve months. This is opening up and perhaps still on the eve of its drinking window.

## Jacobsdal Cabernet Sauvignon 2010

Residual sugar: **2,25 g/l**  
Alcohol: **13,80 vol%**  
Total acidity: **5,88 g/l**  
pH: **3,58**

A fantail of red and black fruits, vanilla and subtle spice. Quite remarkable, and we suspect entirely underrated. No seeming at the edges yet, with tightly packed filigree tannins wrapped around an inner Cabernet perfume, this needs further cellaring and will be a serious gem in a few years.

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

## Jacobsdal Cabernet Sauvignon 2011

Residual sugar: **2,55 g/l**  
Alcohol: **14,06 vol%**  
Total acidity: **5,54 g/l**  
pH: **3,88**

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 required over the next two to three years to reach full potential.

## Jacobsdal Cabernet Sauvignon 2012

Residual sugar: **2,47 g/l**  
Alcohol: **13,16 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,62**

Shows a lot of upfront tea, oak spice, cedar and buchu with shy dark fruit. The structure is still unmoved with grippy tannins and crunchy acidity. After the initial mouth-puckering entry soft, red fruit emerges. This wine shows a lot of promise with sweet red berries emerging after a short time in the glass. Decant the wine if you want to enjoy it now or leave it alone for a couple of years.

- Further maturation required over the next year or two to reach the wine's full potential.

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## Jacobsdal Cabernet Sauvignon 2013

Residual sugar: **1,95 g/l**  
Alcohol: **13,00 vol%**  
Total acidity: **5,55 g/l**  
pH: **3,71**

Primary, youthful fermentation characters still prevalent in the 2013 with stalky spice and crunchy fruit. Alluring liquorice pastille undertones. Continues in the typical elegance of this range with gentle oaking, lifted acidity and fine extraction. Cellar to develop complexity.

- Further maturation required over the next two to three years to reach the wine's full potential.

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## Jacobsdal Cabernet Sauvignon 2014

Residual sugar: **1,95 g/l**  
Alcohol: **13,00 vol%**  
Total acidity: **5,55 g/l**  
pH: **3,71**

Promising nose on the 2014 looks like it may belong with the classy, complex and elegant vintage grouping of Jacobsdal Cabernets. Weighing in with just 13% alcohol, this is ethereal, but by no means thin, striking harmony between herbal crushed leaf spice and bright fruit. Youthful and grippy. Potentially one for the long haul.

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

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## Jacobsdal Pinotage 2005

Residual sugar: **2,50 g/l**  
Alcohol: **14,47 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,65**

The entry is soft and rich and well supported by well balanced acidity that uplifts the wine. The palate shows a complex array of flavours, red berries, sweet spice, cured meat and some herbal notes. The finish is long-lasting and complex.

- Enjoy now and over the next year or two.

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## Jacobsdal Pinotage 2006

Residual sugar: **2,60 g/l**  
Alcohol: **14,74 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,54**

Rustic and spicy with a broad and creamy palate revealing a sweet core of healthy fruit. Firm acidity ensures freshness.

- Ready to be enjoyed now and over the next three to four years, add an additional year or two for the Magnum.

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## Jacobsdal Pinotage 2007

Residual sugar: **2,70 g/l**  
Alcohol: **14,71 vol%**  
Total acidity: **6,00 g/l**  
pH: **3,62**

Full, broody dark fruit, sweet spice, soy and tar. Aromatic, ripe and clean. Could potentially develop some Pinot-like earthy qualities with further ageing, but otherwise this is now mellowed and ready to drink.

- Please note that we have brought the drinking window forward from last year's estimate. Enjoy now and over the next three to four years including the Magnum.

*Sold out*

## Jacobsdal Pinotage 2009

*Sold out*

Residual sugar: **2,96 g/l**  
Alcohol: **14,80 vol%**  
Total acidity: **5,73 g/l**  
pH: **3,56**

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. Depending on taste preference, this is peaking now for lovers of harmonious but juicy reds with some age complexity, but may also reward those with more patience and taste for real age.

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

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## Jacobsdal Pinotage 2010

Residual sugar: **2,64 g/l**  
Alcohol: **14,30 vol%**  
Total acidity: **5,57 g/l**  
pH: **3,66**

Liquorice, banana, blueberry and sweet tar. More heady and pungent than the other more subtle vintages, but very similar flavour profile, echoing the unwavering traditional signature. Still quite fleshy and robust, and will benefit from more time in bottle.

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

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## Jacobsdal Pinotage 2011

Residual sugar: **3,34 g/l**  
Alcohol: **14,35 vol%**  
Total acidity: **5,44 g/l**  
pH: **3,48**

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. Medium-bodied. Best to keep.

- Further maturation required over the next year or two to reach the wine's full potential.

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## Jacobsdal Pinotage 2012

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

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 required over the next two to three years to reach full potential.  
The magnum requires an additional year or two in the cellar.

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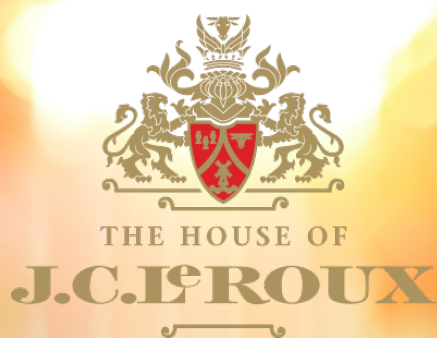
## Jacobsdal Pinotage 2013

Residual sugar: **3,00 g/l**  
Alcohol: **14,30 vol%**  
Total acidity: **6,80 g/l**  
pH: **3,33**

A unique element in the 2013 is the introduction of herbal, fynbos and tea leaf top notes over the red berry fruit and wild spices. Seemingly the lightest, most crunchy of the vintages so far, showing both earthy, herbal fragrance and light red cranberry fruit. Pithy, appetising finish.

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





www.jcleroux.co.za



### JC le Roux Pinot Noir MCC 2007

Residual sugar: **7,90 g/l**  
Alcohol: **12,23 vol%**  
Total acidity: **6,55 g/l**  
pH: **3,06**

Youthful starbright straw colour. All savoury aromas now of salted bisquits and soy, but far from tired. Chocolate biscotti, smoked lemons and sour cream on the palate that still holds a fine lively mousse and reviving acidity. Light, saline finish. Drinking well now, for the connoisseur looking for more aged complexity out of MCC.

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

### JC le Roux Pinot Noir MCC 2008

Residual sugar: **6,90 g/l**  
Alcohol: **11,50 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,29**

Star bright light straw colour, showing no skin contact or bottle age indicators. Very fresh for 2008. Tangy red apple, strawberries. Crisp and fruit forward with a stable core that is well supported by lively bubbles and zippy acid. Light, bone dry and appetising. Great balance. Ready to open, no real sense in cellaring, but safe to last.

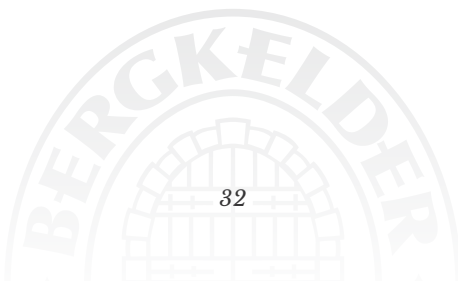
- Enjoy now and over the next three to four years if cellared correctly.

### JC le Roux Pinot Noir MCC 2009

Residual sugar: **6,90 g/l**  
Alcohol: **11,68 vol%**  
Total acidity: **5,90 g/l**  
pH: **3,17**

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 and crisp. 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 year or two.





# LE BONHEUR

www.lebonheur.co.za



## Le Bonheur Tricone 2009

*Sold out*

Residual sugar: **2,60 g/l**  
Alcohol: **14,20 vol%**  
Total acidity: **6,20 g/l**  
pH: **3,76**

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.

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

## Le Bonheur Cabernet Sauvignon 2009

*Sold out*

Residual sugar: **1,70 g/l**  
Alcohol: **14,12 vol%**  
Total acidity: **6,00 g/l**  
pH: **3,83**

Clean and pure with a combination of primary red and black fruit and a dusty, minty edge. Medium bodied elegance and finesse, with powerful concentration and focus supported by bright acidity. Long finish that is still dusty and dry suggesting a bit more time in the cellar will be beneficial. A Stellenbosch classic.

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

## Le Bonheur Cabernet Sauvignon 2011

*Sold out*

Residual sugar: **2,00 g/l**  
Alcohol: **13,94 vol%**  
Total acidity: **5,90 g/l**  
pH: **3,76**

Savoury dark fruit and dry olive notes along with tea leaf and liquorice on the nose. The palate is lithe, due to a very fine tannin profile and wonderfully integrated acidity. Good fruit expression with a sweet fruit core, while keeping with Le Bonheur herbaceous footprint and elegance.

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

## Le Bonheur Cabernet Sauvignon 2012

*Sold out*

Residual sugar: **2,90 g/l**  
Alcohol: **13,34 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,62**

Pure, perfectly ripe fruit and plush harmony. This is showing subtle amounts of vanilla and chocolate from the oak that adds to the velvety appeal of a polished palate, already quite accessible, but definitely improving.

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

## Le Bonheur Prima 2008

*Sold out*

Residual sugar: **2,80 g/l**  
Alcohol: **13,56 vol%**  
Total acidity: **5,90 g/l**  
pH: **3,75**

Cassis, black tea and pure cocoa. Retaining good structure and inner perfume. Effortless balance and elegance with a dry and savoury finish. Although drinking well now, this has more fruit concentration and bolder tannins than other vintages, and still shows promise.

- Please note that we have brought the drinking window forward from last year's estimate. Enjoy now and over the next five years plus.

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## Le Bonheur Prima 2009

*Sold out*

Residual sugar: **1,90 g/l**  
Alcohol: **13,62 vol%**  
Total acidity: **5,75 g/l**  
pH: **3,65**

The pedigree of the 2009 vintage shows in the Prima, with generous fruit expression and good weight. Just hints of herbal qualities that are entirely integrated with the wine. 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 two to three years.

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## Le Bonheur Prima 2010

*Sold out*

Residual sugar: **3,00 g/l**  
Alcohol: **13,34 vol%**  
Total acidity: **5,50 g/l**  
pH: **3,51**

Merlot driven herbal and tomato flavours and signature leafy notes combine with blueberry and leather. Elegant, light 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 three to four years if cellared correctly.

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## Le Bonheur Prima 2012

*Sold out*

Residual sugar: **2,40 g/l**  
Alcohol: **13,92 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,53**

Sour fig, cocoa powder, tomato leaf and cedar. The 2012 is still robust with lots of red fruit and bright acidity. The palate has typical elegance and medium-bodied flair. The finish is long and complex.

- Further maturation required over the next year or two to reach the wine's full potential.



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WINES FROM CAPE AGULHAS

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### Lomond Cat's Tail Syrah 2012

*Sold out*

Residual sugar: **1,60 g/l**  
Alcohol: **15,17 vol%**  
Total acidity: **5,56 g/l**  
pH: **3,47**

Cloves, steely spice and crushed slate linger throughout the linear flavour profile that has floral tones to the lengthy finish. Medium weight tannins are quite accessible already in this succulent, plush, impressive red.

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

### Lomond Conebush Syrah 2009

*Sold out*

Residual sugar: **2,78 g/l**  
Alcohol: **14,42 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,52**

Youthful perfume of wild berries and violets with bright, floral, cool climate elegance and subtle oaking. The wine is plush and fleshy, with supporting wood influence adding soft richness. Complex, mature cool climate Syrah.

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

### Lomond Conebush Syrah 2011

*Sold out*

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

Going through a brooding oaky phase, with coffee now dominating the spice. Still unmistakably Syrah, and clearly very classy. Allow time to shake off the oak, awaken the coiled up tension of savoury fruit and spice, and unlock further intrigue in future.

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

### Lomond Estate Merlot 2008

*Sold out*

Residual sugar: **1,70 g/l**  
Alcohol: **13,88 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,54**

Crushed leaf, cranberries, plum tomato and tar on the nose. Good inner perfume and lively acidity on the savoury, medium bodied palate that is softening, and becoming more quaffable. Also safe to keep.

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



## Lomond Estate Merlot 2010

*Sold out*

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

The palate shows red and black fruit complementing savoury herbaceous notes that are layered and still very structured. Also reminiscent of the 2005 in its broader frame, higher concentration and dry finish. Allow time to soften edges.  
- Can be enjoyed now but will benefit from further maturation over the next year or two.

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## Lomond Estate Merlot 2012

*Sold out*

Residual sugar: **2,90 g/l**  
Alcohol: **14,40 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,42**

Cool, minty expression with tea leaf, cherry and vanilla complexity in a medium bodied frame with firm acidity and tannins. Starting to flesh out a little, benefiting from bottle age.  
- Can be enjoyed now but will benefit from further maturation over the next year or two.

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## Lomond Estate Syrah 2011

*Sold out*

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

The palate shows a combination of cool climate pepper, brooding dark fruit and spice. Good structure, oak integration and youthful acidity ensures longevity. Although already drinking well this wine is still on an upward curve, and will reward a few more years of cellaring.  
- Can be enjoyed now but will benefit from further maturation over the next year or two.

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## Lomond Estate Syrah 2012

*Sold out*

Residual sugar: **2,50 g/l**  
Alcohol: **14,11 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,44**

White pepper, black fruit and liquorice elevated by a heady alcohol that is slightly warm on the palate at the moment. Good structure with firm tannins and well balanced acidity with a long, dry finish suggesting more time in the cellar is needed.  
- Further maturation required over the next year or two to reach the wine's full potential.

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## Lomond Estate Syrah 2013

*Sold out*

Residual sugar: **3,48 g/l**  
Alcohol: **13,47 vol%**  
Total acidity: **5,55 g/l**  
pH: **3,51**

The palate shows ripe black fruit, meat spice and steely pepper along with healthy dollops of forest berries and dark chocolate. The wine is robust, expressive and very generous, but perhaps not yet fully integrated.  
- Further maturation required over the next year or two to reach the wine's full potential.



## Lomond Pinot Noir 2012

*Sold out*

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

Attractive and typical cool climate fruit forward sour cherry and strawberries with a hint of choc-mint and charry oak. The palate is light, crunchy and dry, yet balanced and appetising. A light to medium-bodied red wine that can be enjoyed this summer if allowed to breathe by decanting.

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

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## Lomond SMV Red Blend 2013

*Sold out*

Residual sugar: **3,10 g/l**  
Alcohol: **14,48 vol%**  
Total acidity: **5,40 g/l**  
pH: **3,54**

Ground cloves, coriander and green peppercorns combine with rich black fruit on this modern and accessible red. Very fragrant and generous, the SMV offers enjoyment when drunk in its youth, and also has the pedigree to evolve over a few years in bottle.

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

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## Lomond SMV Red Blend 2014

*Sold out*

Residual sugar: **3,10 g/l**  
Alcohol: **14,48 vol%**  
Total acidity: **5,40 g/l**  
pH: **3,54**

Forthcoming Rhone-like perfumed nose includes freshly ground aromatic spices, lavender and violets. Lots of succulent fruit on the palate that is in harmony, and already offering lots of plush drinkability, slightly offset by appetising, peppery tannins. Enjoy now, but also over the next half-decade with comfort.

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



# monis

[www.monis.co.za](http://www.monis.co.za)



## Monis Muscadel 2001

*Sold out*

Residual sugar: **229,2 g/l**  
Alcohol: **16,90 vol%**  
Total acidity: **4,60 g/l**  
pH: **3,60**

Dark molasses, caramel, orange peel and marzipan, with nutty complexity from bottle age not dissimilar to a full sweet Malmsey Madeira. Secondary characters already, but very stable and will remain interesting and appealing for the next 2 decades. Pair this with strong hard cheeses or very salty cured meats. Baked desserts with caramelised sauces will also go down a treat.

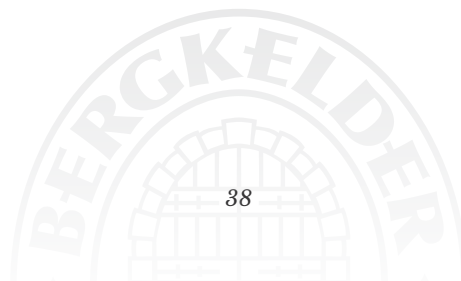
- Well matured and ready to be enjoyed over the next decade or two.

## Monis Vintage Port 2006

Residual sugar: **92,00 g/l**  
Alcohol: **19,00 vol%**  
Total acidity: **4,36 g/l**  
pH: **3,79**

A full, rich and voluptuous vintage Port. Good combination of fruit and oak spice - like rum & raisin milk chocolate. Well integrated alcohol, the tannins have softened and the wine is moving into its drinking window. Rich, fully sweet and warming. Pedigree of Monis Port wines promises a long life, but this is ready to drink.

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





www.nederburg.co.za



### Nederburg Private Bin R163 Cabernet Sauvignon 2006

Residual sugar: **3,50 g/l**  
 Alcohol: **14,79 vol%**  
 Total acidity: **5,95 g/l**  
 pH: **3,59**

Sound ripeness with a nice marriage between rich black fruit and earthy, herbaceous notes. Starting to mature at a more accelerated pace now, having lost its bold primary fruit, and showing more cigar box and leather, brooding spice and cocoa. A layered, beautiful mature Cabernet that offers something different with every visit.

- Please note that we have brought the drinking window forward from last year's estimate. Open in 2018 and enjoy over the next five years plus.

### Nederburg Two Centuries Cabernet Sauvignon 2007

*Sold out*

Residual sugar: **2,40 g/l**  
 Alcohol: **14,59 vol%**  
 Total acidity: **6,50 g/l**  
 pH: **3,55**

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 Two Centuries Cabernet Sauvignon 2008

Residual sugar: **2,50 g/l**  
 Alcohol: **14,68 vol%**  
 Total acidity: **5,60 g/l**  
 pH: **3,50**

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 year or two.

### Nederburg Two Centuries Cabernet Sauvignon 2010

Residual sugar: **2,98 g/l**  
 Alcohol: **14,90 vol%**  
 Total acidity: **5,74 g/l**  
 pH: **3,70**

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.

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

## Nederburg Two Centuries Cabernet Sauvignon 2011

Residual sugar: **2,31 g/l**  
Alcohol: **14,74 vol%**  
Total acidity: **5,99 g/l**  
pH: **3,55**

Showing elegance, with youthful herbal perfume and lifted fruit. A polished, harmonious palate is already quite generous, but still very primary. Top class.  
- Can be enjoyed now but will benefit from further maturation over the next year or two.

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## Nederburg Two Centuries Cabernet Sauvignon 2012

Residual sugar: **2,31 g/l**  
Alcohol: **14,66 vol%**  
Total acidity: **6,15 g/l**  
pH: **3,50**

Wonderfully pure and defined, but also finessed. This is still showing off all its assets in isolation, but the inner perfume here is captivating. Once this integrates completely it will be world class.

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

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## Nederburg Two Centuries Cabernet Sauvignon 2013

Residual sugar: **3,10 g/l**  
Alcohol: **14,79 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,63**

Ripe, bold expression with impressive concentration and palate intensity expressing a spectrum of rich dark fruit and warming oak flavours. Full and opulent to finish, with a liqueur-like farewell. Already very generous, with a shorter shelf life than the 2011 and 2012 vintages but will improve over short term.

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

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## Nederburg Ingenuity Italian Blend 2010

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

Still showing very little evolution, the nose is reserved with characters of black cherry, raspberry, wild herbs and new leather. Medium bodied, bright acidity on the dusty, dry palate. The star of the Ingenuity Italian blends at the moment, as it is at its drinking peak, where it will comfortably remain for a long time.

- Please note that we have brought the drinking window forward from last years estimate. Enjoy now and over the next five years plus.

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## Nederburg Ingenuity Italian Blend 2011

Residual sugar: **2,30 g/l**  
Alcohol: **14,13 vol%**  
Total acidity: **6,00 g/l**  
pH: **3,43**

Lots of perfume. Mint, sage, lavender. Grippy and fresh, typically mouthwatering 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 can still age beautifully.

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

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## Nederburg Ingenuity Italian Blend 2012

Residual sugar: **2,60 g/l**  
Alcohol: **14,08 vol%**  
Total acidity: **6,07 g/l**  
pH: **3,48**

Sour black cherries, oak spice, raspberry and cinnamon. This is riper and deeper than the 2011, but still also savoury, with slight garrigue interest. Incredibly clean with brilliant purity of fruit. Dry, appetising finish. Further cellaring over short term will integrate the acidity and oak tannins and develop complexity over medium term.

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

*Sold out*

## Nederburg Ingenuity Spanish Blend 2012

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

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 a fresh middle and dry, appetising finish. Bigger and richer than its Italian sibling, but still composed and elegant. Will be entering its extensive drinking window towards the end of next year.  
- Can be enjoyed now but will benefit from further maturation over the next year or two.

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## Nederburg Ingenuity White Blend 2015

Residual sugar: **1,90 g/l**  
Alcohol: **13,03 vol%**  
Total acidity: **6,10 g/l**  
pH: **3,25**

Gorgeous, multilayered nose is a result of multi-varietal blend. Stone fruit, white flowers, pear, and quince combine with cut grass and Granny Smith aromas. Superbly integrated oak contributes complexity without taking away freshness. Appetising, bone dry finish. Very smart. This is still very young, but perhaps at its most delicious now.  
- Enjoy now and over the next three to four years.

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## Nederburg Private Bin Cabernet Sauvignon 2006

Residual sugar: **3,50 g/l**  
Alcohol: **14,73 vol%**  
Total acidity: **5,95 g/l**  
pH: **3,59**

Becoming a little more tertiary now, revealing some sundried tomato and prune flavours along with the herbal notes, yet still within the structured, ripe and bold frame, with mouthcoating tannin. Comfortably into a wide and rewarding drinking window.  
- Enjoy now and over the next four to five years.

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## Nederburg The Brew Master Bordeaux Blend 2009

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

Interesting maturation curve for this wine, now showing more dusty, dry, herbal qualities along with vibrant black fruit. Concentrated palate shows Cabernet's power and dense tannins from Petit Verdot, along with spice from the Cabernet Franc and toffee notes from oak.  
- Enjoy now and over the next three to four years if cellared correctly.

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## Nederburg The Brew Master Bordeaux Blend 2010

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

Best in 2018 / 2019 Cabernet Franc component substituted for Malbec in the 2010 resulting in a more open-knit, softer wine with ripe plums, blueberries and chocolate. Full bodied and rich, with velvety tannins and softened acidity.  
- Can be enjoyed now but will benefit from further maturation over the next year or so.

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## Nederburg The Brew Master Bordeaux Blend 2011

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

Opening up nicely and getting better with each annual tasting. Expressive and fragrant black fruit profile with tobacco and lavender. Still a lot of firm tannin grip and dry texture. Improving in the bottle, so leave alone for another few years.  
- Further maturation required over the next year or two to reach the wine's full potential.



## Nederburg The Brew Master Bordeaux Blend 2013

Residual sugar: **2,55 g/l**  
Alcohol: **14,70 vol%**  
Total acidity: **5,91 g/l**  
pH: **3,57**

On the riper side of the vintages, showing mulberry and bramble jam and Black Forest cake along with the underlying herbaceous tones of the Bordeaux varietals. Fruit forward and expressive, this is not a wine that needs cellaring to unlock, and we suspect with its level of ripeness it won't keep long term.

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

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## Nederburg The Brew Master Bordeaux Blend 2014

Residual sugar: **2,77 g/l**  
Alcohol: **14,74 vol%**  
Total acidity: **5,94 g/l**  
pH: **3,60**

Crafty harmony of luxurious fruit with herbal notes and integrated oak spice. The wine's perfume is expressive and bold, yet the structure is elegant and classical. Another smart example of a serious wine that offers early drinking pleasure and also promising ageability. Definitely a panel favourite.

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

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## Nederburg The Motorcycle Marvel Rhone Blend 2009

Residual sugar: **3,16 g/l**  
Alcohol: **14,58 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,52**

Ageing faster than anticipated with mocha and spice flavours now accompanied by sweet leather and stewed prunes. Plush, velvety palate allows soft drinking pleasure now, but best to capitalise soon, as the maturation curve will keep climbing.

- Please note that we have brought the drinking window forward from last years estimate. Enjoy now and over the next year or two.

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## Nederburg The Motorcycle Marvel Rhone Blend 2010

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

Also coming of age, with soft dark fruit, cloves, sweet coffee and leather captured in a well rounded, seamless palate. The wine is entering its drinking window now but no need to rush.

- Please note that we have brought the drinking window forward from last year's estimate. Enjoy now and over the next three to four years if cellared correctly.

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## Nederburg The Motorcycle Marvel Rhone Blend 2011

Residual sugar: **3,80 g/l**  
Alcohol: **14,24 vol%**  
Total acidity: **5,68 g/l**  
pH: **3,47**

Stylistically different from the previous vintages, offering youthful and more savoury profile of winter berries, steely spice, plums and violets. Hints of coconut and malt add richness, but mostly grippy, dry and fresh. This is impressively youthful in flavour profile, suggesting a promising future, but offering good integration and soft harmony already.

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

## Nederburg The Motorcycle Marvel Rhone Blend 2013

Residual sugar: **2,38 g/l**  
Alcohol: **14,67 vol%**  
Total acidity: **5,87 g/l**  
pH: **3,58**

Roasted spices, high toast new oak, wild black berries, coffee. Bold, youthful and full, yet balanced and polished. A well-made, modern, New-World expression with class and early charm. Perfectly ready to drink, but a few more years will probably integrate the new oak a little more.

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

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## Nederburg Manor House Cabernet Sauvignon 2009

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

Holding its youthful purple colour. Deep black fruit and dark chocolate on the nose. Herbal dominance on the palate that includes capsicum, eucalyptus and blackberries. The 2009 remains young with sound structure, while the tannins have now softened nicely.

- Enjoy now and over the next couple of years.

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## Nederburg Manor House Shiraz 2009

Residual sugar: **3,30 g/l**  
Alcohol: **14,40 vol%**  
Total acidity: **5,61 g/l**  
pH: **3,58**

Firm, linear iodine, white pepper, raw steel and black fruit on this complex, elegant Shiraz that is showing very little evolution for its age.

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

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## Nederburg The Winemasters Cabernet Sauvignon 2013

*Sold out*

Residual sugar: **4,46 g/l**  
Alcohol: **14,60 vol%**  
Total acidity: **5,22 g/l**  
pH: **3,74**

Medium-bodied with a creamy mouthfeel, soft tannins and vibrant acidity. Good fruit purity with notes of eucalyptus and oak spice. Easy drinking and ready to be enjoyed now.

- Enjoy now and over the next year or two.

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## Nederburg The Winemasters Cabernet Sauvignon 2014

*Sold out*

Residual sugar: **4,50 g/l**  
Alcohol: **14,30 vol%**  
Total acidity: **5,73 g/l**  
pH: **3,74**

Similar to the 2013 vintage but with a little more depth and definition. The palate shows good fruit definition with notes of mint and sweet spice with supple tannins and youthful acidity.

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

## Nederburg The Winemasters Cabernet Sauvignon 2015

Residual sugar: **4,50 g/l**  
Alcohol: **14,84 vol%**  
Total acidity: **5,66 g/l**  
pH: **3,63**

Showing the pedigree of the 2015 vintage with concentrated black berries, oak spice, mocha and a hint of mint. Although enjoyable already the wine is well-balanced with a good tannic backbone and youthful acidity suggesting that short-term maturation will be beneficial.

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

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## Nederburg The Winemasters Merlot 2013

Residual sugar: **4,39 g/l**  
Alcohol: **14,62 vol%**  
Total acidity: **5,41 g/l**  
pH: **3,05**

Vibrant red berry, vanilla and chocmint with a creamy, well balanced, open knit palate built for uncomplicated early enjoyment.

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

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## Nederburg The Winemasters Pinotage 2013

*Sold out*

Residual sugar: **4,15 g/l**  
Alcohol: **14,09 vol%**  
Total acidity: **5,25 g/l**  
pH: **3,58**

Juicy red berries and cherry combine with more savoury tarry and stalky notes with just a hint of banana and coffee. Fine, chalky, grippy tannins allow a mouthwatering effect. Wonderfully approachable and easy drinking pleasure offered in this medium-bodied, fruity red that's built for early enjoyment, but may just surprise with age.

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

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## Nederburg The Winemasters Pinotage 2014

*Sold out*

Residual sugar: **4,60 g/l**  
Alcohol: **14,41 vol%**  
Total acidity: **5,55 g/l**  
pH: **3,62**

Fuller and more tannic than the 2013, the 2014 vintage needs a little more time to calm the rustic edge and find harmony. At the moment finishing a little dry and puckering, but certainly possesses the fleshy fruit to offer more in a year or two.

- Further maturation required over the next year or two to reach the wine's full potential.

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## Nederburg The Winemasters Riesling 2012

Residual sugar: **11,18 g/l**  
Alcohol: **12,60 vol%**  
Total acidity: **6,95 g/l**  
pH: **3,01**

The bottle age kerosene and lanolin characters are now starting to dominate lime skin, apple and oyster shell. The palate still has lots of freshness, with slight sweetness nicely offset by firm acidity. Off-dry. Great intensity and palate weight. Delicious and ready to be enjoyed.

- Enjoy now and over the next year or two.

## Nederburg The Winemasters Shiraz 2013

Residual sugar: **5,12 g/l**  
Alcohol: **13,60 vol%**  
Total acidity: **5,33 g/l**  
pH: **3,60**

Peppery, savoury, earthy flavours in a lean, dry expression that needs food to shine. Drink over short term, but decant when serving.  
- Enjoy now and over the next two to three years.

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## Nederburg The Winemasters Shiraz 2014

*Sold out*

Residual sugar: **1,85 g/l**  
Alcohol: **13,96 vol%**  
Total acidity: **5,59 g/l**  
pH: **3,61**

This is fuller and more brooding than the 2013 vintage with dark roast spices and good fruit intensity. Perfectly enjoyable now, but the 2014 will improve over the next two to three years in the cellar.  
- Can be enjoyed now but will benefit from further maturation over the next two to three years.

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## Nederburg The Winemasters Noble Late Harvest 2011

Residual sugar: **188,0 g/l**  
Alcohol: **12,10 vol%**  
Total acidity: **9,30 g/l**  
pH: **3,52**

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

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## Nederburg Private Bin Edelkeur 2007

Residual sugar: **221,0 g/l**  
Alcohol: **10,01 vol%**  
Total acidity: **10,20 g/l**  
pH: **3,64**

A complex, mature nose includes Madeira, tarte tatin and peanut brittle. The palate is rich, with a cane sugar molasses velvety sweetness offset by wonderfully integrated acidity. Seems completely mature, with dominance from nutty, tertiary flavours. Nevertheless exudes class with balance and lasting composure.  
- Enjoy now and over the next three to four years.

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## Nederburg Private Bin Eminence 2009

Residual sugar: **232,0 g/l**  
Alcohol: **10,78 vol%**  
Total acidity: **8,50 g/l**  
pH: **3,26**

Dark golden colour with a browning core. Candied peach, pineapple and quince. Seductively sweet, but also still very youthful. Fresh fruit candy and patisserie. Good length. No need for further keeping, but clearly very ageable.  
- Enjoy now and over the next five to ten years.

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## NEETHLINGSHOF

ESTATE

www.neethlingshof.co.za



### Neethlingshof The Caracal Red Blend 2007

Residual sugar: **2,40 g/l**  
 Alcohol: **13,58 vol%**  
 Total acidity: **5,50 g/l**  
 pH: **3,69**

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.

- Enjoy now and over the next year or so.

### Neethlingshof The Caracal Red Blend 2009

Residual sugar: **2,40 g/l**  
 Alcohol: **13,30 vol%**  
 Total acidity: **5,20 g/l**  
 pH: **3,61**

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 both providing sound structure.

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

### Neethlingshof The Caracal Red Blend 2010

Residual sugar: **2,30 g/l**  
 Alcohol: **13,39 vol%**  
 Total acidity: **5,70 g/l**  
 pH: **3,74**

Roasted herbs and green tea leaf, with some attractive cola, blackcurrant pastille and eucalyptus spice. A leaner palate that doesn't have the power and concentration of other vintages but offering more elegance in return. Allow another year or two 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 Red Blend 2011

Residual sugar: **3,20 g/l**  
 Alcohol: **14,41 vol%**  
 Total acidity: **5,30 g/l**  
 pH: **3,64**

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. Deep and brooding, this looks like a legend in the making and will reward long term cellaring.

- Further maturation required over the next year or two followed by an extensive drinking window.

### Neethlingshof The Caracal Red Blend 2012

Residual sugar: **2,60 g/l**  
 Alcohol: **13,34 vol%**  
 Total acidity: **5,66 g/l**  
 pH: **3,47**

Dusty capsicum and eucalyptus notes combine with broody, savoury dark fruit extraction. Also sundried tomato, black plums and cloves on a silky, polished palate.

- Please note that we have brought the drinking window forward from last year's estimate. Can be enjoyed now but will benefit from further maturation over the next twelve months.



## Neethlingshof The Owl Post Pinotage 2009

*Sold out*

Residual sugar: **2,70 g/l**  
Alcohol: **14,01 vol%**  
Total acidity: **5,20 g/l**  
pH: **3,66**

Rustic tar and smoke, with banana and blueberry bake on the nose. The wine is rich and concentrated with an abundance of red fruit and notes of sweet spice and cloves. The palate is holding onto the fruit impressively, with lots of concentration and structure.  
- Can be enjoyed now but will benefit from further maturation over the next year or so.

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## Neethlingshof The Owl Post Pinotage 2010

*Sold out*

Residual sugar: **1,20 g/l**  
Alcohol: **14,37 vol%**  
Total acidity: **6,30 g/l**  
pH: **3,72**

Distinctively traditional Pinotage with rustic notes of farmyard, game, smoke, saddle leather and spice. Good tension and firm structure on the palate that has firm acidity and spicy grip with a long, complex finish.  
- Enjoy now and over the next four to five years.

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## Neethlingshof The Owl Post Pinotage 2011

Residual sugar: **2,80 g/l**  
Alcohol: **13,50 vol%**  
Total acidity: **5,20 g/l**  
pH: **4,01**

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 influence adds charming sweetness. Has the structure 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 two to three years.

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## Neethlingshof The Owl Post Pinotage 2012

Residual sugar: **2,40 g/l**  
Alcohol: **14,30 vol%**  
Total acidity: **5,20 g/l**  
pH: **3,62**

Liquorice pastille, black cherry jam and sweet lavender on the nose. Beautiful purity of fruit that includes an aromatic herbal / floral element in this vintage. 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 required over the next year or two to reach the wine's full potential.

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## Neethlingshof The Owl Post Pinotage 2014

*Sold out*

Residual sugar: **3,90 g/l**  
Alcohol: **14,58 vol%**  
Total acidity: **5,50 g/l**  
pH: **3,63**

The 2014 vintage is pure and appetising, showing the charming qualities of the variety when the fruit is allowed to shine. Black cherry, bramble, plum and hints of lavender and sweet sage. Well integrated oak flavours just adding complexity and softness. A juicy, mouthwatering glass of wine now, that will develop more earthy depth in the cellar.  
- Can be enjoyed now but will benefit from further maturation over the next two to three years.

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## Neethlingshof Cabernet Merlot 2009

Residual sugar: **4,60 g/l**  
Alcohol: **13,47 vol%**  
Total acidity: **5,30 g/l**  
pH: **3,60**

Made to be accessible early and light in body, but clean and balanced, thus allowing for graceful ageing. The wine's tannins are polished, and still youthful. Sweet and plush red berried fruit and slight herbaceous interest, with a grippy, dry finish.  
- Enjoy now and over the next three to four years if cellared correctly.

## Neethlingshof Cabernet Merlot 2011

Residual sugar: **3,60 g/l**  
Alcohol: **13,17 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,66**

Made to be accessible early and light in body, the wine's tannins are polished, and still youthful. Sweet and plush red berried fruit and slight herbaceous interest, with a grippy, dry finish. Quite lean, but keeping delicious and fresh. Ageing gracefully.  
- Enjoy now and over the next four to five years if cellared correctly.

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## Neethlingshof Cabernet Merlot 2012

Residual sugar: **2,60 g/l**  
Alcohol: **13,28 vol%**  
Total acidity: **5,20 g/l**  
pH: **3,73**

Bright and fleshy, with good combination of red and black fruit, and also subtle herbal menthol notes. The 2012 vintage will actually benefit from another year or two in bottle.  
- Can be enjoyed now but will benefit from further maturation over the next year or two.

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## Neethlingshof Cabernet Sauvignon 2008

Residual sugar: **3,40 g/l**  
Alcohol: **14,25 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,77**

At optimum drinking, the 2008 vintage shows soft red fruit with elements of dried capsicum, cloves and peppermint. This wine is harmonious with a wonderful softness to the palate that allows for pleasant drinking now.  
- Perfect drinking window, start enjoying now and over the next three to four years.

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## Neethlingshof Cabernet Sauvignon 2012

Residual sugar: **2,80 g/l**  
Alcohol: **13,76 vol%**  
Total acidity: **5,44 g/l**  
pH: **3,56**

Roasted herbs and spices with hints of the typical capsicum and black berries. Balanced ripeness and well measured oak makes for a medium to full-bodied harmonious Cabernet with plush tannins. Fairly accessible in youth, but better in a year or two.  
- Can be enjoyed now but will benefit from further maturation over the next year or two.

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## Neethlingshof Malbec 2013

Residual sugar: **2,00 g/l**  
Alcohol: **14,50 vol%**  
Total acidity: **5,35 g/l**  
pH: **3,45**

Rich and full with plum and berry flavours, supported by soft tannins.  
- Enjoy now and over the next five years plus if cellared correctly.

*Sold out*

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## Neethlingshof Merlot 2009

Residual sugar: **1,80 g/l**  
Alcohol: **14,51 vol%**  
Total acidity: **5,50 g/l**  
pH: **3,63**

Reaching maturity with dusty, herbal notes starting to dominate the light fruit. The palate is still in good condition, medium to full bodied, with grippy tannins and hints of smoked meat on the finish.  
- Perfect drinking window, start enjoying now and over the next two to three years.

## Neethlingshof Merlot 2010

Residual sugar:	<b>2,30 g/l</b>	Small black berries, freshly cut bell peppers, olive tapenade and dark roast coffee.
Alcohol:	<b>14,36 vol%</b>	Well balanced palate is expressively lively and full. Holding up very well. Entering a comfortable and wide drinking window. Beautiful now, but no rush required.
Total acidity:	<b>5,80 g/l</b>	- Enjoy now and over the next three to four years.
pH:	<b>3,54</b>	

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## Neethlingshof Merlot 2012

Residual sugar:	<b>3,6 g/l</b>	Overt capsicum combines with dark berries and cocoa powder. The palate is seamless and creamy, medium in weight, and entirely ready to enjoy now.
Alcohol:	<b>14,11 vol%</b>	- Enjoy now and over the next three to four years.
Total acidity:	<b>5,6 g/l</b>	
pH:	<b>3,5</b>	

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## Neethlingshof Merlot 2014

Residual sugar:	<b>3,30 g/l</b>	Good fruit purity with juicy black fruit, dark chocolate and complimentary vanilla notes from barrel ageing. An open-knit style that is ready to drink in its youth but will also improve and mellow over the next year or so.
Alcohol:	<b>14,29 vol%</b>	- Can be enjoyed now but will benefit from further maturation over the next year or so.
Total acidity:	<b>5,10 g/l</b>	
pH:	<b>3,82</b>	

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## Neethlingshof Pinotage 2014

Residual sugar:	<b>2,80 g/l</b>	Opulent nose of cherries and plum, along with the wood smoke, spice and tar. The palate is fresh and lively with a slightly rustic, drying edge to the finish that still requires ageing, although the modern, expressive fruit is already showing well.
Alcohol:	<b>13,80 vol%</b>	- Further maturation required over the next year or two to reach the wine's full potential.
Total acidity:	<b>5,20 g/l</b>	
pH:	<b>3,89</b>	

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## Neethlingshof Shiraz 2014

Residual sugar:	<b>2,70 g/l</b>	Quite youthful and austere still, with reserved notes of white pepper, buchu, wild berries and cigar box. Elegant and tight in its youth, with promising line of refreshing acidity.
Alcohol:	<b>14,26 vol%</b>	Medium bodied. Will benefit from a few years cellaring.
Total acidity:	<b>5,10 g/l</b>	- Further maturation required over the next year or two to reach the wine's full potential.
pH:	<b>3,53</b>	

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## Neethlingshof The Maria Noble Late Harvest 2010

Residual sugar:	<b>158,45 g/l</b>	Showing caramel, marmalade and toffee apple aromas on the nose. A high-pitched line of acidity keeps the palate youthful, and balances the unctuous sweetness.
Alcohol:	<b>10,59 vol%</b>	Concentrated and powerful.
Total acidity:	<b>8,20 g/l</b>	- Enjoy now and over the next three to four years.
pH:	<b>3,72</b>	



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### Plaisir de Merle Grand Plaisir 2007

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

Starting to reveal more of its inner perfume of red fruit, violets and fresh herbs. There is an elegance to the texture of the wine, with well crafted, fine tannins that are still firm, complementing the dark fruit and adding to the wine's overall complexity. Entering an extensive drinking window.

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

### Plaisir de Merle Grand Plaisir 2008

Residual sugar: **2,50 g/l**  
Alcohol: **13,90 vol%**  
Total acidity: **6,10 g/l**  
pH: **3,57**

Raw leather, cedar, sandalwood, bell pepper and mint. Full bodied with serious ambition, but in an elegant frame that is less fruit driven than the single varietal reds, showing more earthy, savoury characters.

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

### Plaisir de Merle Cabernet Franc 2008

Residual sugar: **2,10 g/l**  
Alcohol: **14,40 vol%**  
Total acidity: **5,30 g/l**  
pH: **3,66**

More brooding and full bodied than the 2007 vintage, the 2008 is rich and lush, with firm but ripe tannins and bold fruit that includes black cherry and spiced plum with hints of roasting herbs. Ready to drink, but also still very fresh and will soften further over short term.

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

### Plaisir de Merle Cabernet Sauvignon 2007

*Sold out*

Residual sugar: **1,50 g/l**  
Alcohol: **14,45 vol%**  
Total acidity: **6,10 g/l**  
pH: **3,57**

Leafy high notes over Black Forest cake and mint, with subtle tomato and brine. The palate is structured and full bodied, offering lots of extract that is still keeping its frame, but now reaching maturity.

- Perfect drinking window, start enjoying now and over the next two to three years.

## Plaisir de Merle Cabernet Sauvignon 2008

Residual sugar: **1,70 g/l**  
Alcohol: **13,85 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,57**

Bold and concentrated, the 2008 has smoked meat and farmyard notes over cassis and black fruit pastille. A solid structure held up by firm acidity and tightly packed tannins, finishing dry.

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

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## Plaisir de Merle Cabernet Sauvignon 2009

Residual sugar: **1,80 g/l**  
Alcohol: **14,40 vol%**  
Total acidity: **6,10 g/l**  
pH: **3,63**

Ripe, full, modern Cabernet, along the same lines as the previous two vintages, but with riper cassis, plum and sour cherry and less mint. Plush and lithe, but also very fresh and lively. Drinking very well now, but fans of older reds will also be rewarded with more time here.

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

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## Plaisir de Merle Cabernet Sauvignon 2010

Residual sugar: **1,40 g/l**  
Alcohol: **14,10 vol%**  
Total acidity: **6,00 g/l**  
pH: **3,61**

Showing ripe, sweet black fruit at its core with oak spice and a hint of dried herbs. Finely structured with good acidity and legs for further keeping.

- Enjoy now and over the next three to five years if cellared correctly, allow an additional year for the Magnum.

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## Plaisir de Merle Cabernet Sauvignon 2011

Residual sugar: **2,50 g/l**  
Alcohol: **14,09 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,66**

The pedigree of the Plaisir de Merle site for Cabernet shines in the 2011 vintage with tightly packed, youthful muscular power and definition. Pencil lead, crushed granite, ripe blackcurrant and high quality oak. The palate is monumental, revisit this wine with patience.

- Further maturation required over the next year or two to reach the wine's full potential.

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## Plaisir de Merle Cabernet Sauvignon 2012

Residual sugar: **2,50 g/l**  
Alcohol: **14,09 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,66**

Very similar to the 2011, with perhaps even more inner perfume, purity and staying power. Still needs to integrate the oak, but really smart. The 2011 and 2012 vintages of PdM Cabernet have all the markings for future greatness. Inky and rich, but with detailed structure and life. Keep for the long haul.

- Further maturation required over the next three to four years to reach full potential, add an additional year or two for the Magnum.

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## Plaisir de Merle Cabernet Sauvignon 2013

Residual sugar: **3,10 g/l**  
Alcohol: **14,19 vol%**  
Total acidity: **6,10 g/l**  
pH: **3,60**

Dark fruit, leaf spice, black olive and liquorice with some supporting mocha notes from the new barrels. Heady, warming finish.

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



## Plaisir de Merle Malbec 2008

Residual sugar: **2,50 g/l**  
Alcohol: **14,20 vol%**  
Total acidity: **5,40 g/l**  
pH: **3,59**

Rich, plush, spiced black plums, fleshy blueberry and vanilla. Juicy, soft and sweet, the flavour profile is starting to look a little more tertiary, and drinks easily on its own in its current mature state. No need for further cellaring, and probably at its peak now.  
- Well matured and ready to be enjoyed now and over the next year or two.

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## Plaisir de Merle Malbec 2010

*Sold out*

Residual sugar: **2,70 g/l**  
Alcohol: **14,23 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,73**

Easy drinking, typically jammy Malbec with spicy plum and prominent coffee and toffee from oak. Well balanced by acidity and tannins on the palate that break the richness of the wine, and give it a lipsmacking, dry finish. Ready to drink, with a very comfortable drinking window for the next five years.  
- Enjoy now and over the next four to five years if cellared correctly.

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## Plaisir de Merle Merlot 2008

Residual sugar: **3,40 g/l**  
Alcohol: **14,01 vol%**  
Total acidity: **6,00 g/l**  
pH: **3,64**

The palate has matured elegantly, and is now creamy and quite subtle. Now offering great drinking pleasure for an aged Merlot, so withdraw and enjoy.  
- Enjoy now and over the next year or so.

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## Plaisir de Merle Merlot 2009

*Sold out*

Residual sugar: **1,40 g/l**  
Alcohol: **14,04 vol%**  
Total acidity: **6,20 g/l**  
pH: **3,61**

A ripe vintage in great condition after eight years, the 2009 vintage has good fruit definition and a very youthful profile. 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. Half-way into a very wide drinking window.  
- Enjoy now and over the next four to five years if cellared correctly.

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## Plaisir de Merle Merlot 2011

Residual sugar: **2,50 g/l**  
Alcohol: **14,03 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,52**

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

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## Plaisir de Merle Merlot 2012

Residual sugar: **2,50 g/l**  
Alcohol: **14,17 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,58**

An array of juicy red and dark fruit with herbaceous interest and almost no aromatic indication of oak. 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 now.  
- Enjoy now and over the next four to five years if cellared correctly.

## Plaisir de Merle Merlot 2013

Residual sugar: **3,50 g/l**  
Alcohol: **14,17 vol%**  
Total acidity: **5,90 g/l**  
pH: **3,59**

Bold, generous helpings of red and dark fruit supported by chocolate in a creamy, supple wine with polished tannins and complete harmony. Rich, luxurious and approachable in its youth.

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

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## Plaisir De Merle Petit Plaisir 2013

Residual sugar: **2,20 g/l**  
Alcohol: **14,01 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,68**

Stalky spice with lots of crunchy fruit in a light to medium body that requires no further cellaring but staying stable in this youthful frame. Lovely balance and freshness.

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

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## Plaisir De Merle Petit Plaisir 2014

Residual sugar: **2,70 g/l**  
Alcohol: **13,84 vol%**  
Total acidity: **5,90 g/l**  
pH: **3,63**

Juicy, fresh and delicious. No need for further cellaring, but effortless balance will keep the wine stable for a long time.

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

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## Plaisir de Merle Petit Verdot 2008

*Sold out*

Residual sugar: **2,00 g/l**  
Alcohol: **13,46 vol%**  
Total acidity: **5,40 g/l**  
pH: **3,55**

Typical Petit Verdot with a bold, dense, purple/ black centre, with almost no hue. A good thread of summer berry perfume runs through the wine, lifting it, and piercing the dense concentration. Altogether impressive with a fresh acidity and firm, dense tannins.

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

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## Plaisir de Merle Shiraz 2009

Residual sugar: **1,70 g/l**  
Alcohol: **14,34 vol%**  
Total acidity: **6,30 g/l**  
pH: **3,60**

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. Mostly unmoved over the last year.

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

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## Plaisir de Merle Shiraz 2011

*Sold out*

Residual sugar: **2,40 g/l**  
Alcohol: **13,88 vol%**  
Total acidity: **6,00 g/l**  
pH: **3,62**

White pepper, wet clay, raw meat and wood smoke. Very spicy and still quite robust. Less fruit driven and modern than some of the other vintages, although there is similar power and intensity.

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



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## Stellenzicht Cellar Master's Release Cabernet 2004

Residual sugar: **3,00 g/l**  
Alcohol: **14,90 vol%**  
Total acidity: **7,10 g/l**  
pH: **3,28**

Capsicum aroma followed by a palate that possesses a deep, bold inky core of black olive, pencil lead, black tea and currants in a robust frame, cloaked in fine tannins. Great length.

- Ready to be enjoyed now and over the next four to five years.

## Stellenzicht Cellar Master's Release Pinotage 2006

*Sold out*

Residual sugar: **3,00 g/l**  
Alcohol: **13,93 vol%**  
Total acidity: **6,40 g/l**  
pH: **3,42**

Black core with garnet rim. Christmas cake, olive brine, ripe banana. The palate is creamy and rich, yet retaining its structure. The fruit is ripe, driven by a heady alcohol. Savoury, dry finish.

- Well matured and ready to be enjoyed.

## Stellenzicht Cellar Master's Release Pinotage 2007

Residual sugar: **3,20 g/l**  
Alcohol: **13,23 vol%**  
Total acidity: **6,20 g/l**  
pH: **3,43**

Brooding, rich aromas of plums, bramble and vanilla. New oak presence, adding further complexity and richness. The palate is full and soft, with a ripe sweet core.

- Perfect drinking window, start enjoying now and over the next three to four years.

## Stellenzicht Cellar Master's Release Pinotage 2009

Residual sugar: **1,60 g/l**  
Alcohol: **16,18 vol%**  
Total acidity: **6,30 g/l**  
pH: **3,60**

The 2009 vintage is staying very youthful. Substantial alcohol level is integrated with the wine, and perhaps assisting with preservation of the fruit. Red berries, wild spices, wine gums and violets. Lots of life here. Drinking well now, but also promising interesting evolution.

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

## Stellenzicht Syrah 2006

Residual sugar: **2,80 g/l**  
Alcohol: **14,83 vol%**  
Total acidity: **5,40 g/l**  
pH: **3,59**

The nose still has youthful perfume with bouquet garni and cinnamon lending interest and complexity to the signature bold fruit and extraction, but with an expanding fantail of floral and mint chocolate aromas. Black fruit pastille and candied liquorice on a heady, perfumed palate that is perfectly accessible, voluptuous even.

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

## Stenzicht Plum Pudding Hill Syrah 2007

*Sold out*

Residual sugar: **2,90 g/l**  
Alcohol: **15,19 vol%**  
Total acidity: **6,10 g/l**  
pH: **3,40**

Perfume on nose reveals sweet leather, black plums and Christmas cake. Heady alcohol is noticeable, but well integrated in the large frame of the wine that has now softened to an accessible, ripe, mature, but stable Syrah. Velvety and seductive winter warmer.

- Perfect drinking window, start enjoying now and over the next two to four years.

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## Stenzicht Plum Pudding Hill Syrah 2011

*Sold out*

Residual sugar: **3,20 g/l**  
Alcohol: **15,70 vol%**  
Total acidity: **6,20 g/l**  
pH: **3,28**

The nose shows brandy pudding, crème de cassis, liquorice and black pastille sweets with vanilla and butterscotch from new barrique in full support. Modern and bold with an opulent, seamless palate that suggests early enjoyment but also promises ageability.

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

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## Stenzicht Golden Triangle Cabernet 2011

Residual sugar: **1,70 g/l**  
Alcohol: **13,79 vol%**  
Total acidity: **6,40 g/l**  
pH: **3,43**

Showing succulent oak spice, vanilla, red berry jam and fresh spearmint. The fruit is still very primary, perfumed and vibrant with a medium-bodied palate.

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

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## Stenzicht Golden Triangle Cabernet 2012

Residual sugar: **2,20 g/l**  
Alcohol: **13,83 vol%**  
Total acidity: **6,20 g/l**  
pH: **3,46**

Eucalyptus leaf spice, mint, wood smoke, wild blackberry and liquorice. Brooding and tight, with dense tannins and a deep core of dark fruit and herbs. Your patience will be rewarded.

- Further maturation required over the next three to four years to reach the wine's full potential.

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## Stenzicht Golden Triangle Merlot 2007

Residual sugar: **3,60 g/l**  
Alcohol: **14,36 vol%**  
Total acidity: **7,00 g/l**  
pH: **3,24**

Youthful black berry aromas with earthy complexity. The wine is nicely ripe, polished and plush, with well rounded drinkability and medium weight. Mouthwatering and holding up very well. A ten year-old Merlot in mint drinking condition.

- Perfect drinking window, start enjoying now and over the next two to three years.

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## Stenzicht Golden Triangle Merlot 2008

Residual sugar: **4,40 g/l**  
Alcohol: **12,92 vol%**  
Total acidity: **6,99 g/l**  
pH: **3,30**

Garrigue, capsicum, black currants, parsley leaf. Good purity of fruit and dusty, firm tannin structure. Brisk acidity and tangy, dry finish.

- Enjoy now and over the next five years.



## Stellenzicht Golden Triangle Pinotage 2006

*Sold out*

Residual sugar: **2,60 g/l**  
Alcohol: **14,86 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,46**

Soft, rich, and brooding with a core of dark berries, sweet spice and some smoky notes. Although the tannins have now softened there is still ample structure for keeping with well balanced acidity ensuring freshness. Long, complex finish with a spicy twist.  
- Well matured and ready to be enjoyed.

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## Stellenzicht Golden Triangle Pinotage 2007

Residual sugar: **3,40 g/l**  
Alcohol: **14,50 vol%**  
Total acidity: **6,50 g/l**  
pH: **3,36**

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. Wonderfully pure and vibrant for a ten year old Pinotage. Probably showing its best colours now, but will continue to do so for a long time. A real find.  
- Enjoy now and over the next three to four years, add an additional two years for the Magnum.

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## Stellenzicht Golden Triangle Pinotage 2009

Residual sugar: **1,70 g/l**  
Alcohol: **14,24 vol%**  
Total acidity: **6,40 g/l**  
pH: **3,51**

Black olives and cocoa combine with concentrated wild dark berries and sweet violets. Firm acidity and dry tannin structure bodes well for further keeping.  
- Can be enjoyed now but will benefit from further maturation over the next two to three years.

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## Stellenzicht Golden Triangle Pinotage 2010

Residual sugar: **2,80 g/l**  
Alcohol: **14,43 vol%**  
Total acidity: **6,40 g/l**  
pH: **3,57**

Appealing spiced plums, sweet fynbos and pancetta in a light frame; still fresh and mouthwatering. Good acidity and perfume. Easy drinking, for early enjoyment, but also very stable after five years, so lots of ageable promise.  
- Enjoy now and over the next three to four years.

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## Stellenzicht Golden Triangle Pinotage 2011

Residual sugar: **1,40 g/l**  
Alcohol: **14,90 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,46**

Wild herbs and mulberry complemented by smoky, coffee notes from oak. Developing more savoury, smoky, almost salty profile with time in bottle. The 2011 vintage is quite fleshy and succulent, with balancing acidity and drying tannins.  
- Can be enjoyed now but will benefit from further maturation over the next two to three years.

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## Stellenzicht Golden Triangle Pinotage 2012

Residual sugar: **3,10 g/l**  
Alcohol: **14,61 vol%**  
Total acidity: **5,50 g/l**  
pH: **3,63**

Brooding and bold with good fruit concentration, spice and some toasty oak notes. Well-balanced acidity in support adding freshness. Cellar for a few more years.  
- Further maturation required over the next year or two to reach the wine's full potential.



## Stellingzicht Golden Triangle Pinotage 2013

Residual sugar: **1,70 g/l**  
Alcohol: **14,82 vol%**  
Total acidity: **5,50 g/l**  
pH: **3,51**

Robust, rustic Pinotage flavours of medicine cabinet, bramble and smoke. Although the palate is only medium bodied, with uplifting acidity, the wine still seems a little wild and angular at present. Dry finish. Allow for time in bottle to soften the edges.

- Further maturation required over the next year or two to reach the wine's full potential.

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## Stellingzicht Golden Triangle Shiraz 2006

Residual sugar: **2,00 g/l**  
Alcohol: **14,29 vol%**  
Total acidity: **6,10 g/l**  
pH: **3,54**

Ripe fruit and oak spice, with liquorice and black currant. Ground pepper, steely, rustic dryness. Firm acidity. Very robust and aromatic - unyielding and stable.

- Please note that we have brought the drinking window forward from last year's estimate. Enjoy now and over the next three to five years.

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## Stellingzicht Golden Triangle Shiraz 2007

Residual sugar: **2,70 g/l**  
Alcohol: **15,00 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,42**

Notes of leather, biltong spice, plums and cloves. Soft dark fruit in a lean frame with dry spice and fine tannins offering grip without drying the wine out.

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

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## Stellingzicht Golden Triangle Shiraz 2008

Residual sugar: **4,10 g/l**  
Alcohol: **13,86 vol%**  
Total acidity: **6,18 g/l**  
pH: **3,28**

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. Medium-bodied, modern and expressive. Drinking beautifully at the moment.

- Please note that we have brought the drinking window forward from last year's estimate. Enjoy now and over the next three to four years if cellared correctly.

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## Stellingzicht Golden Triangle Shiraz 2009

Residual sugar: **2,00 g/l**  
Alcohol: **14,29 vol%**  
Total acidity: **6,10 g/l**  
pH: **3,54**

Charming violets, blueberry and bitter cherry and baked vanilla flavours on the palate.

Medium to full-bodied with softening tannins and good freshness with a slight edge to the structure that suggests another year or so is required for further integration.

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

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## Stellingzicht Golden Triangle Shiraz 2011

Residual sugar: **3,30 g/l**  
Alcohol: **14,08 vol%**  
Total acidity: **6,50 g/l**  
pH: **3,54**

Ripe plums and bramble, with a healthy helping of mocha notes from new oak. The wine has evolved over the last twelve months and is offering drinkability at the moment but zippy acidity and slightly grippy tannins suggest a little more time in the cellar will be rewarded.

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

# UITKYK

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## Uitkyk Cabernet Sauvignon/Shiraz 2008

Residual sugar: **1,50 g/l**  
Alcohol: **14,71 vol%**  
Total acidity: **6,20 g/l**  
pH: **3,70**

Attractive perfume of cassis, spearmint and fruit spice on the nose. Jammy red fruit, white pepper and fine tannins on the medium-bodied palate. Drinking well now, with enough life to keep short term.

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

## Uitkyk Cabernet Sauvignon/Shiraz 2009

Residual sugar: **2,90 g/l**  
Alcohol: **14,36 vol%**  
Total acidity: **6,20 g/l**  
pH: **3,48**

The 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.

## Uitkyk Carlonet 2007

Residual sugar: **3,60 g/l**  
Alcohol: **14,69 vol%**  
Total acidity: **6,16 g/l**  
pH: **3,50**

Black core with brick-red rim. Jammy fruit with dark berries, bell peppers and mint. This is now seamless and quite sweet on the palate, offering a soft, creamy mouthfeel.

- Perfect drinking window, start enjoying now and over the next two to three years.

## Uitkyk Carlonet 2008

Residual sugar: **3,60 g/l**  
Alcohol: **14,95 vol%**  
Total acidity: **6,10 g/l**  
pH: **3,48**

The nose shows youthful red and black berries with hints of fresh herbs. The palate shows tangy fruit in a chiselled, well balanced and elegant frame.

- Enjoy now and over the next five years. The Magnum needs another year or two in the cellar.

## Uitkyk Carlonet 2009

Residual sugar: **1,60 g/l**  
Alcohol: **14,43 vol%**  
Total acidity: **6,20 g/l**  
pH: **3,60**

Good concentration and pure fruit expression. Classic Stellenbosch Cabernet that could become a legend. Optimum ripeness in plush fruit that is still roped in by very firm, flinty tannins. Dry, savoury finish goes on for minutes. Approaching its drinking window now.  
- Further maturation required over the next year or two, allow an additional year or two for the Magnum.

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## Uitkyk Carlonet 2010

Residual sugar: **2,70 g/l**  
Alcohol: **14,56 vol%**  
Total acidity: **6,10 g/l**  
pH: **3,59**

True to vintage, the 2010 is riper and voluptuous. Already showing generously with dollops of succulent black fruit fanned out by the property's typical capsicum notes. Soft mouthfeel, with accelerated evolution, this is ready to enjoy now but with legs to keep medium-term.  
- Enjoy now and over the next four to five years.

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## Uitkyk Carlonet 2011

Residual sugar: **2,90 g/l**  
Alcohol: **14,65 vol%**  
Total acidity: **5,86 g/l**  
pH: **3,64**

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 required over the next year or two, allow another year or two for the Magnum.

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## Uitkyk Carlonet 2012

Residual sugar: **3,10 g/l**  
Alcohol: **14,63 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,59**

Opaque purple colour hints at the intense fruit concentration to come. This is all blackberries and plums on the palate at the moment with hints of stalky spice and garrigue. Big structure needs time to evolve but also guarantees an extended drinking window.  
- Further maturation required over the next two to three years to reach the wine's full potential.

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## Uitkyk Carlonet 2013

Residual sugar: **2,60 g/l**  
Alcohol: **14,25 vol%**  
Total acidity: **5,66 g/l**  
pH: **3,70**

Upfront blackcurrant and liquorice perfume leaps from the glass, showing off its vibrancy and youth. This is confirmed on the palate that has the typical Carlonet zippy acidity with dusty tannic grip and fruit derived structure and elegance. Good length with a very promising future ahead.  
- Further maturation required over the next two to three years to reach the wine's full potential.

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## Uitkyk Pinotage 2013

*Sold out*

Residual sugar: **2,90 g/l**  
Alcohol: **14,65 vol%**  
Total acidity: **5,86 g/l**  
pH: **3,64**

Enjoy now and over the next five years. Fresh banana, plums, balsam and milk chocolate. Upfront, ripe and expressive, but also juicy and bright. Sweet core of fruit is still offset by succulent tannins and zippy acidity, making it an attractive red meat partner now, but with legs for keeping too.

## Uitkyk Pinotage 2014

Residual sugar: **5,45 g/l**  
Alcohol: **14,85 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,63**

Voluptuous and rich, showing a good lick of creamy oak sweetness enveloping plush, ripe red fruit. Modern and expressive. Youthful, but already entirely generous. Comfortably start indulging now and over the next half-a-decade.  
- Enjoy now and over the next five years.

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## Uitkyk Shiraz 2010

Residual sugar: **2,90 g/l**  
Alcohol: **14,75 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,58**

Black berries and spice box on the nose with toasted coconut from American oak component and hints of maturing fruit. The palate is fruit driven and vivacious, but also soft and rounded. Medium-bodied, peppery Shiraz that has very good typical character and rich appeal.  
- Ready to be enjoyed now and over the next three to four years.

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## Uitkyk Shiraz 2011

Residual sugar: **2,80 g/l**  
Alcohol: **14,89 vol%**  
Total acidity: **6,00 g/l**  
pH: **3,47**

Quite pungent in its spicy style with cloves, white pepper and cumin leaping from the glass, and good dark fruit and integrated rich oak in support. The palate is harmonious and bold, quite New-World in its accessibility, and will also comfortably cellar further.  
- Enjoy now and over the next five years.

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## Uitkyk Special Reserve Shiraz 2003

Residual sugar: **3,66 g/l**  
Alcohol: **14,00 vol%**  
Total acidity: **5,62 g/l**  
pH: **3,74**

Sweet / sour berries, cola, sweet spice and soy. Some floral notes still present followed by mature leather and caramelised nuts. Completely seamless & velvety. This seems very stable, keeping elegant, clean and mature, and still offers lots of drinking pleasure.  
- Enjoy now and over the next year or so.

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## Uitkyk Special Reserve Shiraz 2007

*Sold out*

Residual sugar: **3,66 g/l**  
Alcohol: **13,46 vol%**  
Total acidity: **5,62 g/l**  
pH: **3,74**

Complex nose of white pepper, barley, maraschino cherry and five-spice. This is quite modern. Ripe, sweet, spicy Shiraz with good intensity, warmth and weight.  
- Enjoy now and over the next year or two.



# ZONNEBLOEM

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## Zonnebloem Laureat 2008

Residual sugar: **1,80 g/l**  
Alcohol: **13,85 vol%**  
Total acidity: **5,74 g/l**  
pH: **3,50**

Minty, herbaceous entry with strong eucalyptus 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.

- Enjoy now and over the next five years, possibly longer.

## Zonnebloem Laureat 2010

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

Classical and elegant in style and very well made in its polish and seamless texture. Best to allow a year or two to integrate the oak. This wine has a bright future ahead.

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

## Zonnebloem Laureat 2011

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

Definitely a wine 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 wine from the property, showing elegance, class and finesse.

- Further maturation required over the next two to four years to reach full potential.

## Zonnebloem Laureat 2012

Residual sugar: **2,00 g/l**  
Alcohol: **13,99 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,54**

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 required over the next two to four years to reach full potential.

## Zonnebloem Laureat 2013

Residual sugar: **2,61 g/l**  
Alcohol: **14,41 vol%**  
Total acidity: **5,69 g/l**  
pH: **3,59**

All Stellenbosch fruit in this Bordeaux style red blend that has the brand's typical herbal overtones along with serious fruit structure and coiled tannins that will require time to release. Patience will be rewarded.

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



## Zonnebloem Laureat 2014

Residual sugar: **3,57 g/l**  
Alcohol: **14,54 vol%**  
Total acidity: **5,66 g/l**  
pH: **3,55**

Eucalyptus, spearmint, blackcurrant, tobacco aromas. Very impressive purity of fruit on the palate that holds onto an inner perfume of dark berries and spice. Vibrant and tight, the 2014 Laureat is an infant with a promising future.

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

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## Zonnebloem Limited Edition Cabernet Sauvignon 2009

Residual sugar: **2,31 g/l**  
Alcohol: **14,70 vol%**  
Total acidity: **6,01 g/l**  
pH: **3,05**

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 required over the next two to four years to reach full potential.

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## Zonnebloem Limited Edition Cabernet Sauvignon 2013

Residual sugar: **2,67 g/l**  
Alcohol: **14,40 vol%**  
Total acidity: **5,92 g/l**  
pH: **3,68**

Well defined fruit, definition and weight in the 2013 Limited Edition that shows the higher ambitions of the range with riper fruit, concentration and new barrel richness. Modern and generous for early consumption, but with all the stuffing for long term cellaring. Harmonious and integrated, the pick of the Cabs.

- Can be enjoyed now but will definitely improve over the next two to three years.

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## Zonnebloem Limited Edition Pinotage 2010

Residual sugar: **2,20 g/l**  
Alcohol: **13,74 vol%**  
Total acidity: **6,30 g/l**  
pH: **3,62**

Bigger and richer than the standard range Pinotages, with more use of new oak and jammy, ripe fruit. This wine is reaching maturity, with the flavour profile developing more tertiary notes, and the coffee and coconut from oak maturation starting to drive the wine. Will reward fans of brooding, mature, rich Pinotage.

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

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## Zonnebloem Limited Edition Semillon 2011

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

Typical maturing Semillon characteristics of orange peel, lanolin and honey wax. Palate is broad, showing lime, flint and notes of salty brine and kelp. No signs of oak or too much lees influence, with the richness now coming from the bottle age. Drinking very well now.

- Enjoy now and over the next year or two.

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## Zonnebloem Limited Edition Shiraz 2007

Residual sugar: **1,90 g/l**  
Alcohol: **13,67 vol%**  
Total acidity: **6,00 g/l**  
pH: **3,60**

Sweet leather, tobacco and prunes on the maturing nose. Still offering a lot of charm and velvety drinking pleasure, but best to consume now.

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

## Zonnebloem Limited Edition Shiraz 2008

Residual sugar: **2,50 g/l**  
Alcohol: **13,91 vol%**  
Total acidity: **5,40 g/l**  
pH: **3,50**

White pepper, mulberry, allspice. Classic SA Shiraz. Good richness to the palate that is soft and accessible, but showing lots of exuberance. Fine, powdery tannins rounds up in a dry finish. Lots of life.

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

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## Zonnebloem Limited Edition Shiraz 2009

Residual sugar: **2,34 g/l**  
Alcohol: **14,54 vol%**  
Total acidity: **6,40 g/l**  
pH: **3,43**

The 2009 is riper and more opulent, and also more mature than the 2008. Showing leather, sweet spice and dark fruit, the wine has savoury complexity to a soft palate that is drinking very well now and will stay in this drinking window comfortably if cellared correctly.

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

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## Zonnebloem Limited Edition Shiraz 2012

Residual sugar: **2,10 g/l**  
Alcohol: **14,02 vol%**  
Total acidity: **6,20 g/l**  
pH: **3,58**

A difference in style here offering more perfume than preceding vintages. Very vibrant and youthful for a five year old red. Pungent Shiraz spice combines with blackberries, violets and liquorice pastille. Elegant and grippy. Offering lots of enjoyment already, and with a healthy future ahead.

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

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## Zonnebloem Limited Edition Shiraz 2013

Residual sugar: **3,03 g/l**  
Alcohol: **14,01 vol%**  
Total acidity: **5,78 g/l**  
pH: **3,53**

Ambitious expression that shows ample extract, body and weight, but needing time to integrate the presently prominent oak with the fruit.

- Further maturation required over the next two to three years to reach the wine's full potential.

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## Zonnebloem Cabernet Sauvignon 2009

*Sold out*

Residual sugar: **2,50 g/l**  
Alcohol: **13,50 vol%**  
Total acidity: **6,00 g/l**  
pH: **3,40**

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 12 months. Entering its drinking window.

- Please note that we have brought forward the drinking window from last year's estimate. Enjoy now and over the next three to four years.

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## Zonnebloem Cabernet Sauvignon 2010

Residual sugar: **2,16 g/l**  
Alcohol: **14,38 vol%**  
Total acidity: **5,59 g/l**  
pH: **3,60**

Capsicum, tea leaf, eucalyptus and tar. Palate has some brooding dark coffee notes, but also very primary and phenolic still. Dry finish demanding a little more time to integrate.

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

## Zonnebloem Cabernet Sauvignon 2011

Residual sugar: **2,40 g/l**  
Alcohol: **13,55 vol%**  
Total acidity: **6,05 g/l**  
pH: **3,38**

Savoury and herbaceous. Showing dried basil and olives, with bitter cocoa and black coffee from oak. Medium bodied, but very austere and tight still with a firm, dry make up.  
- Further maturation required over the next year or two to reach the wine's full potential.

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## Zonnebloem Cabernet Sauvignon 2012

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

This has dark fruit and rich coffee notes along with subtle herbaceous spectrum. Medium palate is still very young, but fairly accessible and generous, entering its drinking window.  
- Can be enjoyed now but will improve over the next twelve months.

---

## Zonnebloem Cabernet Sauvignon 2013

Residual sugar: **2,30 g/l**  
Alcohol: **13,67 vol%**  
Total acidity: **5,52 g/l**  
pH: **3,58**

Black tea leaf, olive, capsicum and graphite. Bone dry, tight and puckering palate. Austere, missing fruit at the moment, but should open up with time in bottle.  
- Further maturation required over the next year or two to reach the wine's full potential.

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## Zonnebloem Cabernet Sauvignon 2014

Residual sugar: **3,50 g/l**  
Alcohol: **13,72 vol%**  
Total acidity: **5,54 g/l**  
pH: **3,69**

Still showing raw primary fruit characters with sweet red berries, stalky spice and vanilla. Already more generous and promising more fruity drinkability than preceding vintages. Accessible now, but allow a few years for integration.  
- Further maturation required over the next two years to reach the wine's full potential.

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## Zonnebloem Cabernet Sauvignon 2015

Residual sugar: **2,89 g/l**  
Alcohol: **14,36 vol%**  
Total acidity: **5,64 g/l**  
pH: **3,65**

Complex nose of capsicum, tomato leaf, red plums and olive tapenade. Fair weight and structure to the palate that has polished tannins and good fruit concentration.  
- Further maturation required over the next three to four years to reach the wine's full potential.

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## Zonnebloem Merlot 2010

Residual sugar: **2,07 g/l**  
Alcohol: **14,02 vol%**  
Total acidity: **6,00 g/l**  
pH: **3,48**

Sundried tomato, tea leaf and violets. Elegant, medium bodied 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 two to three years if cellared correctly.

## Zonnebloem Pinotage 1998

Residual sugar: **2,19 g/l**  
Alcohol: **13,70 vol%**  
Total acidity: **5,43 g/l**  
pH: **3,72**

Rustic barnyard, raw iron and smoky banana aromas. Old-school Pinotage. Still holds lots of primary structure, vibrancy and wild spice. Savoury and dry. Flavours of game meat and tar linger on finish.

- Enjoy now.

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## Zonnebloem Pinotage 2008

Residual sugar: **2,13 g/l**  
Alcohol: **13,27 vol%**  
Total acidity: **5,80 g/l**  
pH: **3,51**

Hints of leather, raw steel and Christmas cake spices on the 2008 now, but the palate still is incredibly fresh, light and firm with mouthwatering acidity that frames an inner fragrance of juicy, spicy wild berries, hints of tar, cola and smoke. An elegant, lightly wooded, feminine style of Pinotage with Old World charm.

- Perfect drinking window, start enjoying now and over the next three to four years.

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## Zonnebloem Pinotage 2009

Residual sugar: **2,86 g/l**  
Alcohol: **13,79 vol%**  
Total acidity: **5,60 g/l**  
pH: **3,57**

Open in 2018. Rich and full with an abundance of concentrated fruit and an impressive tannin and acid structure that needs a little bit more time to mellow.

- Please note that we have brought the drinking window forward from last year's estimate. Can be enjoyed now but will improve over the next twelve months.

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## Zonnebloem Pinotage 2012

Residual sugar: **2,90 g/l**  
Alcohol: **14,30 vol%**  
Total acidity: **5,44 g/l**  
pH: **3,64**

A complex, layered wine that is starting to open up. Sweet herbs, coffee, black fruit pastille, biltong spice and tar. Strong Pinotage typicity, but in an elegant frame, with lively acidity. Drying tannins on the finish require a little more patience for the cellar.

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

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## Zonnebloem Pinotage 2013

Residual sugar: **2,71 g/l**  
Alcohol: **14,20 vol%**  
Total acidity: **5,36 g/l**  
pH: **3,62**

Youthful, dark fruited nose with lots of spice and wood smoke. Slight meaty note too, along with wild berries on the palate that is structured, bright and young. Fun to drink now, with food, but will improve with cellaring.

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

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## Zonnebloem Pinotage 2014

Residual sugar: **2,70 g/l**  
Alcohol: **14,00 vol%**  
Total acidity: **5,58 g/l**  
pH: **3,70**

Earthy high notes are followed by typical lively fruit that's expected in this range, with structure and complexity that overdelivers at the price. Mulberry, red plums, liquorice and bacon kips. Medium bodied. Firm tannins on the finish require a few years to mature.

- Further maturation required over the next two to three years to reach the wine's full potential.

## Zonnebloem Shiraz 2010

Residual sugar: **2,79 g/l**  
Alcohol: **14,80 vol%**  
Total acidity: **5,66 g/l**  
pH: **3,61**

Ripe, creamy and rich. Oaky vanilla, molasses and porty black fruit, captured in powdery tannins and balancing acidity. Plush and voluptuous. No need for further cellaring.  
- Enjoy now and over the next two to three years.

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## Zonnebloem Shiraz 2011

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

Pungent pepper, iodine and dark coffee roast. Undeniably Shiraz. The palate boasts vibrant fruit spice with firm, robust tannins; not quite friendly sipping just yet, allow another year or two.  
- Further maturation required over the next year or two.

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## Zonnebloem Shiraz 2013

Residual sugar: **3,06 g/l**  
Alcohol: **13,76 vol%**  
Total acidity: **5,67 g/l**  
pH: **3,55**

Attractive white pepper, steely freshness and stalky spice on a more subtle nose that seems a little cooler than the other vintages. Youthful elegance confirmed on the palate. Already offering integration and balance, the 2013 vintage is fine to drink now and will keep comfortably for another five years.  
- Enjoy now and over the next five years or so.

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## Zonnebloem Shiraz 2014

Residual sugar: **2,6 g/l**  
Alcohol: **13,79 vol%**  
Total acidity: **5,76 g/l**  
pH: **3,59**

Dark fruit, roasted spices, black pepper, freshly picked origanum. Brooding, spicy and firm on the palate, finishing dry and puckering, requiring time to open up.  
- Further maturation required over the next two to three years.

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## Zonnebloem Shiraz/Mourvedre/Viognier 2010

Residual sugar: **3,06 g/l**  
Alcohol: **14,78 vol%**  
Total acidity: **5,70 g/l**  
pH: **3,57**

Red berries, leather and spice in a medium-bodied frame that is soft and seamless. This is now well matured and ready to be enjoyed.  
- Ready to be enjoyed now and over the next two to three years.

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## Zonnebloem Shiraz/Mourvedre/Viognier 2014

*Sold out*

Residual sugar: **2,92 g/l**  
Alcohol: **13,52 vol%**  
Total acidity: **5,44 g/l**  
pH: **3,57**

Opaque colour hints at bigger concentration that is confirmed by a brooding, rich nose with wild black berries, liquorice, sweet spice and pancetta. Open-knit and New World in style, this is for fans of bold, expressive reds.  
- Ready to be enjoyed now and over the next five years plus.





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

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A well-balanced wine collection should consist of wine available for immediate consumption, and a selection in reserve for future enjoyment. That's why a good replenishment programme is vital to maintain your collection. Visit [www.vinoteque.co.za](http://www.vinoteque.co.za) to place your orders, and get the latest Vinoteque updates by signing up for our monthly e-newsletter.





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