



**BERGKELDER**

*Vintèque*

WINE BANK / WYNBANK

Maturation Report  
2010





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*Vinotèque*

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## WINE MATURATION REPORTS 2010

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*Allesverloren*

*The Swartland's only wine estate, Allesverloren is situated on the cooler slopes of Kasteelberg in the heart of wheat-growing country, West of Cape Town. The various micro-climates provide ideal growing conditions for a variety of red cultivars. The history of the farm dates back to 1704. It was, however, only during the latter part of the 18th century that it obtained its intriguing name. On returning home from a long trip, the owner found that his farm had been raided, his buildings razed to the ground and his cattle stolen. The family had literally lost everything – "Allesverloren". The estate produced its first wine in 1806. It has been in the hands of the Malan family since 1872, and today Danie Malan is the 6th generation of Malans on Allesverloren.*



### Allesverloren Cabernet Sauvignon 2001

Original Report 2004

Appearance: Intense ruby.

Nose: An overlay of concentrated fruity aromas, with hint of vanilla.

Palate: An abundance of prune and cherry flavours with a good tannin structure. Further maturation required.

Residual sugar: 1,7 g/l Extract: 32,1 g/l Alcohol: 13,3 vol% Total acidity: 6,2 g/l pH: 3,32

Updated Report 2010 - Drinkable now, but can be kept for another year.



### Allesverloren Cabernet Sauvignon 2003

Original Report 2006

Appearance: Deep ruby.

Nose: Red berries, wood spices and cigar box.

Palate: An abundance of prune and cherry flavours with dark chocolate and a full mouth-feel with a good tannin structure. Perfect for keeping.

Residual sugar: 2,6 g/l Extract: 34,6 g/l Alcohol: 14,2 vol% Total acidity: 6,1 g/l pH: 3,53

Updated Report 2010 - Could be enjoyed now and for another year or two.



### Allesverloren Cabernet Sauvignon 2004

Original Report 2006

Appearance: Deep ruby red.

Nose: Red berries wood spices and cigar box .

Palate: An abundance of prune and cherry flavours with dark chocolate and a full mouthfeel with a good tannin structure.

Residual sugar: 2,3 g/l Extract: 35,2 g/l Alcohol: 14,6 vol% Total acidity: 6,1 g/l pH: 3,52

Updated Report 2010 - Drinks well now, but needs more time to mature.



### Allesverloren Cabernet Sauvignon 2005

Original Report 2007

Appearance: Dark red.

Nose: Aromatic bouquet full of cherries, red berries, cassis and cigar box.

Palate: An abundance of prune and cherry flavours with dark chocolate and a full mouthfeel with a good tannin structure.

Residual sugar: 2,4 g/l Extract: 32,8 g/l Alcohol: 13,6 vol% Total acidity: 6,4 g/l pH: 3,67

Updated Report 2010 - Will benefit from further maturation.



### Allesverloren Port 2001

Original Report 2006

Appearance: Intense ruby with a slight tawny rim.

Nose: Aromas of coffee and mocca with ripe raisins and concentrated blackcurrant with nutty, berry undertones.

Palate: Well balanced wine with a soft, velvety entry, ripe fruit and a lingering sweet raisin aftertaste. Always drinkable, but with a few years of added maturation, will become softer and more enjoyable.

Residual sugar: 109 g/l Extract: 138 g/l Alcohol: 18,3 vol% Total acidity: 7,2 g/l pH: 3,19

Updated Report 2010 - Could be enjoyed now and for the next three to four years.



### Allesverloren Port 2004

Original Report 2006

Appearance: Dark ruby.

Nose: Raisins and black current with coffee and mocca undertones.

Palate: Full and rich entry with a soft, velvety and a lingering fruit cake aftertaste.

Residual sugar: 97 g/l Extract: 133 g/l Alcohol: 18,0 vol% Total acidity: 7,3 g/l pH: 3,03

Updated Report 2010 - Drinkable now, but will improve with further cellaring.



## Allesverloren Shiraz 2007

Original Report 2008

Appearance: Deep red.

Nose: Ripe berries with plums and prunes and oak spices in the background.

Palate: Rich and full with a good tannic structure and a delicate complexity of ripe plums and prunes.

Residual sugar: 1,9 g/l Extract: 29,4 g/l Alcohol: 13,4 vol% Total acidity: 6,0 g/l pH: 3,67

Updated Report 2010 - Drinkable now, but needs more time.



## Allesverloren Tinta Barocca 2005

Original Report 2006

Appearance: Deep ruby.

Nose: Strawberries and a hint of dark chocolate, with light oak spices.

Palate: Medium to full-bodied with elegant good fine fruit and well structured tannins.

Maturing well, keep for a few years.

Residual sugar: 2,2 g/l Extract: 31,0 g/l Alcohol: 14,2 vol% Total acidity: 6,1 g/l pH: 3,62

Updated Report 2010 — Drinks well now and for the next two to three years.



## Allesverloren Reserve Port 1997

Original Report 2001

Appearance: Tawny with brick rim.

Nose: Strong raisin with coffee and mocha.

Palate: Overripe berries with vanilla and a creamy, nutty undertone with a long-lasting aftertaste.

Residual Sugar: 74 g/l Extract: 112 g/l Alcohol: 17,8 vol% Total acidity: 6,4 g/l pH: 3,39

Updated Report 2010 — Velvety and rich, but will last another few years.



# ALTO

*The Latin name of this award-winning winery refers to the high altitude of its vineyards on the slopes of the Helderberg Mountain in the Stellenbosch viticultural region. This favourable setting makes Alto ideal for the cultivation of noble red varieties. The history of Alto, one of the oldest wine farms in South Africa, dates back as far as 1693. The estate's well-known Alto Rouge was first made in the 1920's and almost immediately found an enthusiastic export market in Britain. The winery has won more than sixty gold medals and awards, locally as well as internationally.*



## Alto Rouge 2003

Original Report 2006

Appearance: Clear dark ruby.

Nose: Wild berries, chocolate and tobacco with a hint of oak spices.

Palate: Medium to full-bodied with a good tannin structure. Prunes and rich juicy berries ending in a lingering aftertaste.

Ideal for laying down for another few years.

Residual sugar: 3,2 g/l Extract: 34,1 g/l Alcohol: 14,2 vol% Total acidity: 6,4 g/l pH: 3,12

Updated Report 2010 — Enjoy now and for the next year.



## Alto Rouge 2004

Original Report 2008

Appearance: Brilliant red.

Nose: Lively, intense and fresh fruity aromas.

Palate: A medium-bodied wine with tobacco, chocolate, toast and vanilla flavours.

The tannins give the wine complexity and excellent ageing potential.

In the true Alto Rouge tradition - soft, but can be kept.

Residual sugar: 3,2 g/l Extract: 31,8 g/l Alcohol: 14,4 vol% Total acidity: 5,9 g/l pH: 3,58

Updated Report 2010 — Enjoyable now and for the next two to three years.



## Alto Rouge 2005

Original Report 2007

Appearance: Dark ruby.

Nose: Aromas of tobacco and dark chocolate with blackcurrent, plums and a hint of oak spices.

Palate: A big full wine with tobacco, chocolate, toast and vanilla flavours.

The tannins give the wine complexity and excellent ageing potential.

Residual sugar: 2,7 g/l Extract: 31,5 g/l Alcohol: 13,3 vol% Total acidity: 5,5 g/l pH: 3,45

Updated Report 2010 — Drinkable now, but will improve with further maturation.





## Alto Rouge 2006

Original Report 2008

Appearance: Deep red.

Nose: Blackcurrent and plums with cigar box and dark chocolate followed by vanilla and oak spices.

Palate: Full-bodied with tobacco, chocolate, and vanilla flavours and a good tannic structure rendering the wine ideal for long maturation.

Residual sugar: 2,6 g/l Extract: 33,9 g/l Alcohol: 14,8 vol% Total acidity: 6,2 g/l pH: 3,42

Updated Report 2010 — Drinks well now, but will benefit from further maturation.



## Alto Cabernet Sauvignon 2003

Original Report 2006

Appearance: Dark ruby.

Nose: Cigar box with ripe cherries and plum aromas and a hint of mint.

Palate: On the palate its cherry sweetness comes to the fore but is balanced by tannins, with oak and vanilla on the aftertaste.

Ideal for further maturation for a number of years.

Residual sugar: 3,1 g/l Extract: 30,2 g/l Alcohol: 14,1 vol% Total acidity: 5,7 g/l pH: 3,56

Updated Report 2010 — Enjoyable now and for the next two to three years.



## Alto Cabernet Sauvignon 2004

Original Report 2006

Appearance: Deep ruby red with a pale rim.

Nose: Ripe blackberry and plum aromas and a hint of mint.

Palate: On the palate its cherry sweetness comes to the fore, but is balanced by tannins, with oak and vanilla on the mid-palate.

Residual sugar: 3,1 g/l Extract: 31,6 g/l Alcohol: 14,1 vol% Total acidity: 5,7 g/l pH: 3,56

Updated Report 2010 — Drinks well now, but needs more time.



## Alto Cabernet Sauvignon 2005

Original Report 2007

Appearance: Dark ruby.

Nose: Ripe berries with cherries and dark chocolate and a hint of mint.

Palate: Rich full-bodied with cherries, tobacco and dark chocolate and a good tannic structure.

Residual sugar: 3,3 g/l Extract: 34,2 g/l Alcohol: 15,1 vol% Total acidity: 6,3 g/l pH: 3,4

Updated Report 2010 — Needs more time to develop.



## Alto Shiraz 2003

Original Report 2008

Appearance: Dark ruby.

Nose: Smokey, spicy, laced with berry and ripe fruit, supported by woody undertones.

Palate: A full-bodied wine with delicate spices, subtle presence of oak and vanilla flavours and a round, creamy finish.

Youthful - needs more time.

Residual sugar: 4,3 g/l Extract: 38,3 g/l Alcohol: 15,3 vol% Total acidity: 5,8 g/l pH: 3,43

Updated Report 2010 — Drinks well now, but can be kept for another year or two.



## Alto Shiraz 2004

Original Report 2006

Appearance: Dark ruby.

Nose: Smokey, spicy, laced with berry and ripe fruit, supported by woody undertones.

Palate: A full-bodied wine with delicate spices, subtle presence of oak and vanilla flavours and a round, creamy finish.

Youthful - needs more time.

Residual sugar: 3,1 g/l Extract: 35,9 g/l Alcohol: 14,9 vol% Total acidity: 5,9 g/l pH: 3,59

Updated Report 2010 — Drinkable now, but will benefit from further maturation.



*Durbanville Hills is situated in the Durbanville viticultural region, which is rated as one of South Africa's top three wine districts. This is due to its unique terroir - a combination of being a mere ten kilometres from the sea, the diverse slopes which create a variety of microclimates, moisture-retaining soils, natural water and the longer days of West Coast sunshine. When asked about the type of wines he would like to produce, cellar-master Martin Moore philosophically answers that 'the hills will decide if a particular wine will be released under the Durbanville Hills label'. His words attest to the fact that only the finest will be bottled. The vineyards display a versatility of character not easily equalled anywhere else. Where one site could be slightly shy on grapes, an abundance is found in the other.*



### Durbanville Hills Caapmans Merlot/Cabernet Sauvignon 2003

Original Report 2008

Appearance: Deep ruby.

Nose: Oak-laced dark chocolate with tobacco and butterscotch.

Palate: Full bodied rich and fruity with a well balanced acid tannin ratio and a lingering aftertaste. Very pleasant big wine - ideal for keeping.

Residual sugar: 2,3 g/l Extract: 31,0 g/l Alcohol: 13,9 vol% Total acidity: 6,2 g/l pH: 3,58

Updated Report 2010 — Enjoyable now and during the next one to two years.



### Durbanville Hills Bastion 2005

Original Report 2007

Appearance: Ruby red.

Nose: Berries and prunes with spicy, smoky undertones.

Palate: A medium-bodied wine with a soft and languid mouth feel and a lingering fruity aftertaste.

Residual sugar 12,2 g/l Extract 30,2 g/l Alcohol 13,5 vol% Total acidity 6,3 g/l pH 3,4

Updated Report 2010 — Enjoyable now, but will improve with further cellaring.



### Durbanville Hills Cabernet Sauvignon 2004

Original Report 2008

Appearance: Dark ruby.

Nose: Melange of fruits, berries and spices.

Palate: Intense flavours with fruit and spices untamed by wood. Pleasing already, but a few more years will add softness.

Residual sugar: 1,3 g/l Extract: 30,2 g/l Alcohol: 13,3 vol% Total acidity: 4,9 g/l pH: 3,76

Updated Report 2010 — Drinks well now, but will develop with further maturation.



### Durbanville Hills Cabernet Sauvignon 2005

Original Report 2007

Appearance: Dark ruby.

Nose: Fresh berry and grass with shades of green olive and vanilla spices.

Palate: Compact with a solid structure with a good tannic backbone.

Residual sugar: 2,5 g/l Extract: 29,5 g/l Alcohol: 13,5 vol% Total acidity: 5,9 g/l pH: 3,37

Updated Report 2010 — Drinks well now, but will improve with time.



### Durbanville Hills Luipaardsberg Merlot 2003

Original Report 2005

Appearance: Dark red.

Nose: Abundant fruit flavours rounded off by oak spices and vanilla against a backdrop of mint.

Palate: Intense full-bodied with cherry and mulberry flavours rounded off by a good acidity and a full tannic structure.

Residual sugar: 2,9 g/l Extract: 30,4 g/l Alcohol: 14,4 vol% Total acidity: 5,9 g/l pH: 3,54

Updated Report 2010 — Lovely now and for the next year or two.



### Durbanville Hills Pinotage 2004

Original Report 2006

Appearance: Dark red with purple edge.

Nose: Sweetish fruity, ripe berry aromas with faint vanilla in the background.

Palate: Full-bodied, rich in character with harmonious fruit acid balance and a slight tannic finish. Already drinking well, but a few years of additional maturation will really be beneficial.

Residual sugar: 2,0 g/l Extract: 29,4 g/l Alcohol: 14,5 vol% Total acidity: 6,0 g/l pH: 3,67

Updated Report 2010 — Drinkable now.



## Durbanville Hills Pinotage 2006

Original Report 2008

Appearance: Deep red.

Nose: Ripe berry aromas with dark chocolate and faint vanilla in the background.

Palate: Full-bodied, rich in character, with harmonious fruit acid balance and a slight tannic finish.

Residual sugar: 4,1 g/l Extract: 31,3 g/l Alcohol: 13,9 vol% Total acidity: 5,4 g/l pH: 3,45

Updated Report 2010 — Drinkable now and during the next year.

**FLEURDU CAP**  
WINES INSPIRED BY NATURE

*Grapes for the Fleur du Cap wines come from selected vineyards in the Cape Coastal Viticultural Region. The wines are made and matured to perfection in the modern cellars of the Bergkelder in Stellenbosch. Absolute control, from the vineyards to the cellar and finally to the bottle, ensures that Fleur du Cap wines meet the highest international standards, vintage after vintage. Fleur du Cap annually also releases limited quantities of exceptional unfiltered wines that have already received wide acclaim, including among others, many Veritas double gold and gold medals.*



## Fleur du Cap Cabernet Sauvignon 2004

Original Report 2005

Appearance: Deep ruby.

Nose: Black berries and cherries coupled with nutty aromas and cigar box nuances.

Palate: Ripe fruit and nutmeg with a good tannin structure and a long lasting finish.

Residual sugar: 2,5 g/l Extract: 31,5 g/l Alcohol: 14,2 vol% Total acidity: 6,6 g/l pH: 3,35

Updated Report 2010 — Drinkable now and through the next three to four years.



## Fleur du Cap Cabernet Sauvignon 2005

Original Report 2008

Appearance: Deep red.

Nose: Black berries and cherries coupled with nutty aromas and cigarbox.

Palate: Ripe fruit and liquorice with a good tannin structure and a long lasting finish.

Drinkable now, but needs more time.

Residual sugar: 3,0 g/l Extract: 34,9 g/l Alcohol: 14,5 vol% Total acidity: 5,9 g/l pH: 3,64

Updated Report 2010 — Drinkable now, but needs more time to develop to its full potential.



## Fleur du Cap Cabernet Sauvignon 2006

Original Report 2008

Appearance: Intense ruby red.

Nose: An overlay of concentrated fruity aromas, with hints of vanilla.

Palate: Abundance of prune and cherry flavours with a good tannin structure.

Residual sugar 1,7 g/l Extract 30,2 g/l Alcohol 14,3 vol% Total acidity 5,9 g/l pH 3,4

Updated Report 2010 — Enjoyable now, but will improve with further cellaring.



## Fleur du Cap Laszlo 2004

Original Report 2006

Appearance: Deep ruby.

Nose: Black berries and cherries coupled with nutty aromas and cigarbox nuances.

Palate: Ripe fruit and nutmeg with a good tannin structure and a long lasting finish.

Residual sugar: 2,5 g/l Extract: 30,7 g/l Alcohol: 14,2 vol% Total acidity: 6,7 g/l pH: 3,36

Updated Report 2010 — Can be enjoyed now, but needs more time.



## Fleur du Cap Merlot 2003

Original Report 2005

Appearance: Dark intense ruby red.

Nose: Ripe red berries, strawberries and plenty of dark chocolate backed by a delightful spicy character.

Palate: The palate follows the nose with the same chocolate flavours and spicy character.

Drinkable now, but will last for another 2 – 3 years.

Residual sugar: 2,2 g/l Extract: 28,7 g/l Alcohol: 13,4 vol% Total acidity: 6,1 g/l pH: 3,44

Updated Report 2010 — Drink now.





## Fleur du Cap Merlot 2004

Original Report 2008

Appearance: Ruby.

Nose: Soft rich fruit subtle cherries and oak spices.

Palate: Easy drinking, well balanced with gentle tannins and lots of fruit on palate. Already soft, but three to four years more cellaring will ensure a velvety offering.

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

Updated Report 2010 — Enjoy now and during the next year.



## Fleur du Cap Merlot 2006

Original Report 2008

Appearance: Ruby red.

Nose: Subtle ripe berries and cherries underlined by elegant oak spices.

Palate: Velvety soft, mouthfilling with clean soft fruit and oaky backup, Well balanced with gentle tannins.

Residual sugar: 2,0 g/l Extract: 27,9 g/l Alcohol: 14,1 vol% Total acidity: 5,68 g/l pH: 3,5

Updated Report 2010 — Drinkable now, but will improve with time.



## Fleur du Cap Merlot Unfiltered 2002

Original Report 2005

Appearance: Brilliant ruby.

Nose: Intense berry and fruit flavours with toast and spice in background.

Palate: Medium-bodied with soft entry, lots of fruit backed by toasty spices. Drinkable now, but will improve with further maturation.

Residual sugar: 1,8 g/l Extract: 31,8 g/l Alcohol: 13,6 vol% Total acidity: 6,9 g/l pH: 3,38

Updated Report 2010 — Drink now.



## Fleur du Cap Noble Late Harvest 2006

Original Report 2007

Appearance: Bright yellow with golden specs.

Nose: Aromas of dried peaches, apricot and honey supported by a spicy background.

Palate: Perfectly balanced sugar/acid ratio with dried fruit and vanilla spice with a lively aftertaste.

Residual sugar: 207 g/l Extract: 244 g/l Alcohol: 9,9 vol% Total acidity: 9,3 g/l pH: 3,46

Updated Report 2010 — Great wine which will improve with further maturation.



## Fleur du Cap Pinotage 2005

Original Report 2007

Appearance: Dark ruby with purplish edges.

Nose: Lots of berry fruit with plum and sweetish mulberry standing out.

Palate: Full bodied with ripe plums and a good tannic finish.

Residual sugar: 2,5 g/l Extract: 31,5 g/l Alcohol: 15,2 vol% Total acidity: 6,1 g/l pH: 3,38

Updated Report 2010 — Enjoyable now, but needs more time.



## Fleur du Cap Pinotage 2006

Original Report 2008

Appearance: Deep ruby with lighter edges.

Nose: Lots of berry fruit with plum and sweetish mulberry standing out.

Palate: Full bodied with ripe plums and a good tannic finish.

Residual sugar: 2,11 g/l Extract: 28,4 g/l Alcohol: 14,6 vol% Total acidity: 5,41 g/l pH: 3,4

Updated Report 2010 — Needs more time to develop.



## Fleur du Cap Shiraz 2005

Original Report 2007

Appearance: Ruby red.

Nose: Plummy spicy fruit with blackcurrants and blackberries supported by woody oak spices.

Palate: Full bodied with rich fruit and a good acidity with a full round mouthfeel and a good tannic backbone.

Residual sugar: 2,7 g/l Extract: 32,3 g/l Alcohol: 14,5 vol% Total acidity: 6 g/l pH: 3,5

Updated Report 2010 — Will improve with further maturation.



# Jacobsdal

*Situated on the slopes of the hills overlooking False Bay, less than ten kilometers from the sea, Jacobsdal lies on the extreme South-Westerly edge of the Stellenbosch Wine of Origin Region. Here, farming is a creative act, and dedication to soil and vine, a way of life. Grown on bush vines, the grapes benefit from the cool coastal South-Easter. The crop is limited by extensive pruning to ensure high quality grapes. The estate today markets only two wines, the famous Jacobsdal Pinotage, available for over thirty years and a Cabernet Sauvignon. The Dumas family has been making wine on the estate for three generations and the present owner and winemaker is Cornelis Dumas. He is assisted by his son, Hannes, who is set to continue the Jacobsdal tradition.*



## Jacobsdal Cabernet Sauvignon 2001

Original Report 2004

Appearance: Intense ruby.  
Nose: Blackcurrant and coffee with undertones of cigar box and vanilla spices.  
Palate: Velvety in texture with mulberry and fruit supported by wood spices.  
Exceptional wine – will benefit from additional maturation.

Residual sugar: 2,5 g/l Extract: 31,2 g/l Alcohol: 13,2 vol% Total acidity: 5,8 g/l pH: 3,58

Updated Report 2010 — Drink now.



## Jacobsdal Cabernet Sauvignon 2002

Original Report 2005

Appearance: Deep ruby with garnet rim.  
Nose: Ripe warm fruitiness with cigarbox and ripe plums supported by oak spices.  
Palate: Rich full-bodied with fruit and dark chocolate, and a good tannin structure.  
Young, ideally further maturation required.

Residual sugar: 2,9 g/l Extract: 31,4 g/l Alcohol: 14,6 vol% Total acidity: 6,0 g/l pH: 3,61

Updated Report 2010 — Enjoyable now and during the next year.



## Jacobsdal Cabernet Sauvignon 2003

Original Report 2004

Appearance: Dark red with ruby edge.  
Nose: Ripe warm fruitiness with cigar box and ripe plums complemented by oak flavours.  
Palate: Rich and full bodied with fruit and dark chocolate and a good tannin structure.

Residual sugar: 2,3 g/l Extract: 30,7 g/l Alcohol: 13,9 vol% Total acidity: 6,4 g/l pH: 3,52

Updated Report 2010 — A soft, easy drinker, but still can be kept for a year or two.



## Jacobsdal Cabernet Sauvignon 2004

Original Report 2006

Appearance: Deep ruby.  
Nose: Rich and fruity with cigarbox and ripe plums complemented by oak flavours.  
Palate: Rich and full bodied with fruit and dark chocolate and a good tannin structure.

Residual sugar: 2,2 g/l Extract: 32 g/l Alcohol: 14,2 vol% Total acidity: 6,3 g/l pH: 3,4

Updated Report 2010 — Needs more time to develop to its full potential.



## Jacobsdal Pinotage 2002

Original Report 2006

Appearance: Deep ruby red.  
Nose: Ripe plum and cherry flavours with subtle oak spices.  
Palate: Medium bodied with succulent fruity flavours. Some tannin and a lingering memorable finish.  
Drinking well already, but if you're not in a hurry, leave for another year or so.

Residual sugar: 3,0 g/l Extract: 30,6 g/l Alcohol: 13,8 vol% Total acidity: 6,0 g/l pH: 3,59

Updated Report 2010 — Drink now and during the next year or two.



## Jacobsdal Pinotage 2003

Original Report 2006

Appearance: Dark ruby with garnet edges.  
Nose: Lots of ripe fruit with plum and cherry flavours, followed with subtle oak spices.  
Palate: Medium to full bodied youthful flavour with succulent fruit and a tannic finish.

Residual sugar: 2,3 g/l Extract: 28,1 g/l Alcohol: 14,65 vol% Total acidity: 5,9 g/l pH: 3,66

Updated Report 2010 — Drinkable now and during the next two to three years.



*Le Bonheur (the French word for “happiness”) can be found against the Northern slopes of Klappmutskop near Stellenbosch. The farm was granted to its first owner, Jacob Isak de Villiers, in the 1790s. The early seventies saw a major soil revitalizing programme on the farm, modelled on the famous vineyards of France. This was followed by comprehensive vineyard replanting. Top-performing cultivars were chosen, all ideally suited to the estate’s climatic conditions. In line with winemaker Sakkie Kotzé’s philosophy, the grapes are hand-picked and meticulously sorted for ultimate quality.*



### Le Bonheur Cabernet Sauvignon 2001

Original Report 2003

Appearance: Dark ruby.

Nose: Aromas of cigar box, raspberry, blackcurrant and red berry fruits, supported by delicate vanilla oak.

Palate: Lead pencil shavings, pine needles and forest floor. Tannins are soft and add good structure to a wine with a long finish. Will mature extremely well for 8 – 10 years.

Residual sugar: 2,4 g/l Extract: 34,2 g/l Alcohol: 14,0 vol% Total acidity: 6,6 g/l pH: 3,70

Updated Report 2010 — Fruitcake and cigar box. Can be enjoyed now.



### Le Bonheur Cabernet Sauvignon 2003

Original Report 2005

Appearance: Plum red.

Nose: Aromas of cigar box, raspberry, blackcurrant and red berry fruits, supported by delicate vanilla oak.

Palate: Lead pencil shavings, pine needles and forest floor. Tannins are soft and add good structure to a wine.

Residual sugar 2,4 g/l Extract 34,1 g/l Alcohol 13,7 vol% Total acidity 5,38 g/l pH 3,81

Updated Report 2010 — Great wine that can be enjoyed now, but needs more time to develop to its full potential.



### Le Bonheur Cabernet Sauvignon 2004

Original Report 2006

Appearance: Intense ruby red.

Nose: An overlay of concentrated fruity aromas, with hints of vanilla, dark chocolate and cigar box.

Palate: An abundance of black current, prune and cherry flavours with good tannin structure.

Residual sugar 2,2 g/l Extract 36,7 g/l Alcohol 14,33 vol% Total acidity 5,8 g/l pH 3,91

Updated Report 2010 — Needs more time.



*Lomond, in the Gansbaai area, is situated in the valley of the Uilenkraal River at a most Southerly latitude. It is one of a handful of wine farms with a Cape Agulhas appellation of origin. The farm has relatively little variation in day-night temperatures throughout the year. Located about 8km from the sea, it is kept cool by the Southeasterly and Southwesterly winds during the summer months. The prevailing cool temperatures mean that vineyards ripen several weeks later than their Stellenbosch counterparts, with harvesting taking place towards March. The altitudes of the vineyard blocks vary from around 50m to 100m above sea level. Lomond’s geological formations are unique. The intrusion of granite gives a totally different soil pattern to that of the surrounding Table Mountain sandstone formations, making a very marked diversity of soil types on the farm, from soils developed from ferricrete to pure white kaolin clay.*



### Lomond Estate Merlot 2005

Original Report 2007

Appearance: Vibrant, lively red.

Nose: An aroma of ripe mulberry and subtle mint opens on to a sweet, succulent palate of plums and a faint trace of smokiness.

Palate: Finely-grained tannins and a good balance between fruit and wood make this an easily accessible wine.

Residual sugar: 2,5 g/l Extract: 27,9 g/l Alcohol: 14,6 vol% Total acidity: 5,6 g/l pH: 3,52

Updated Report 2010 — Enjoyable now, but will improve with further cellaring.



### Lomond Estate Syrah 2005

Original Report 2007

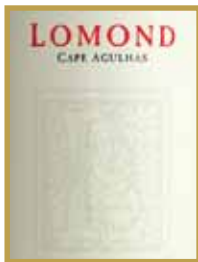
Appearance: Deep, ruby red.

Nose: Notes of white pepper with hints of wood spice and berry follow through on the palate.

Palate: A beautifully integrated and elegant wine with supple, soft tannins.

Residual sugar: 4,0 g/l Extract: 32,6 g/l Alcohol: 14,5 vol% Total acidity: 5,7 g/l pH: 3,55

Updated Report 2010 — Drinkable now, but needs more time.



## Lomond Snowbush 2007

Original Report 2007

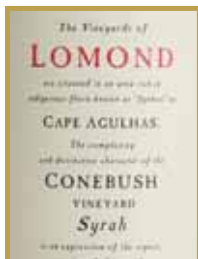
Appearance: Brilliant clear with specs of gold.

Nose: Whiffs of gooseberry and ripe fig with dried apricots and citrus. Perfectly balanced with a long finish.

Palate: The flavours follow through on the palate creating a full-bodied, well-balanced wine.

Residual sugar: 2,0 g/l Extract: 21,0 g/l Alcohol: 13,7 vol% Total acidity: 7,0 g/l pH: 3,14

Updated Report 2010 — Great wine, enjoy now.



## Lomond Conebush Syrah 2005

Original Report 2007

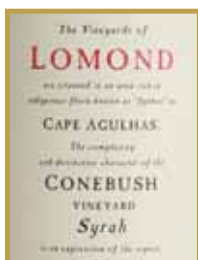
Appearance: Deep, ruby red.

Nose: Notes of white pepper with hints of wood spice and berry follow through on the palate.

Palate: A beautifully integrated and elegant wine with supple, soft tannins.

Residual sugar: 2,5 g/l Extract: 26,8 g/l Alcohol: 14,5 vol% Total acidity: 5,4 g/l pH: 3,55

Updated Report 2010 — Will improve with further maturation.



## Lomond Conebush Syrah 2006

Original Report 2008

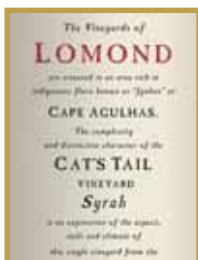
Appearance: Dark ruby.

Nose: Subtle berry flavours with notes of white pepper, oak spice and berry.

Palate: A beautifully integrated and elegant wine with supple, soft tannins.

Residual sugar: 2,5 g/l Extract: 30 g/l Alcohol: 14,7 vol% Total acidity: 5,3 g/l pH: 3,7

Updated Report 2010 — Drinkable now, but will improve with time.



## Lomond Cat's Tail Syrah 2006

Original Report 2008

Appearance: Ruby red.

Nose: Lots of berry and plum flavours with notes of white pepper and oak spice.

Palate: Full bodied rich and elegant with subtle, soft tannins.

Residual sugar: 1,9 g/l Extract: 26,8 g/l Alcohol: 13,32 vol% Total acidity: 5,7 g/l pH: 3,58

Updated Report 2010 — Drinkable now, but will improve with time.



*Nederburg is South Africa's leading and most decorated winery, winner of more international and domestic awards than any other in South Africa. Nederburg is exported to key global markets in the UK, Europe and North America, where it is steadily building a presence and reputation for classically styled wines with fruit-rich flavours. Its growing success as a global lifestyle brand is the result of an extensive infrastructure that includes ongoing viticultural research and the implementation of pioneering vineyard practices; sourcing of top quality grapes, a major investment in cellar facilities and an international marketing and distribution network. With their hallmark of finesse and fruit, Nederburg wines are made for people with an appetite for discovery.*



## Nederburg Ingenuity Red Blend 2005

Original Report 2007

Appearance: Bright, ruby color with flashes of red garnet.

Nose: Spice, ripe blackberry, cherries and plums with a hint of licorice.

Palate: Spice and ripe fruit combine on the palate of this muscular wine with fresh tannins, but subtle oaking. Supple, elegant yet full-flavoured, it lingers long on the aftertaste.

Residual sugar: 3,2 g/l Extract: 32,6 g/l Alcohol: 14,6 vol% Total acidity: 6,1 g/l pH: 3,41

Updated Report 2010 — Soft and fruity. This wine will improve with further maturation.



## Nederburg Private Bin Cabernet Sauvignon 2005

Original Report 2007

Appearance: Dark ruby.

Nose: Upfront berry fruit with dark chocolate and mocha.

Palate: Plum and cherry aromas supported by pleasant wood spices.

Residual sugar: 2,8 g/l Extract: 30,4 g/l Alcohol: 14,8 vol% Total acidity: 5,9 g/l pH: 3,62

Updated Report 2010 — Drinks well now, but will improve with time.





## Nederburg Private Bin Shiraz 2001

Original Report 2003

Appearance: Ruby red.

Nose: Smoky ,spicy laced with berry and ripe fruit.

Palate: Floral and spicy with a subtle presence of oak and firm, but subtle tannins.

Residual sugar: 3,5 g/l Extract: 31,2 g/l Alcohol: 14,0 vol% Total acidity: 6,5 g/l pH: 3,36

Updated Report 2010 — Enjoy now.



## Nederburg Private Bin Shiraz 2004

Original Report 2006

Appearance: Deep rich dark ruby.

Nose: Rich and plummy with pepper and spicy, brambly fruit with faint echoes of leather.

Palate: Soft on entry with ripe mulberries, soft tannins and integrated oak.

Residual sugar: 1,9 g/l Extract: 30,2 g/l Alcohol: 14,7 vol% Total acidity: 5,6 g/l pH: 3,69

Updated Report 2010 — Drinks well now, but will improve with time.



## Nederburg Shiraz 2002

Original Report 2008

Appearance: A deep garnet colour with a youthful red tint.

Nose: A well integrated wine with smoky characters complemented by subtle berry and spicy aromas.

Palate: Medium to full-bodied with soft, velvety fruit and integrated oak flavours.

Already very approachable, but could be kept for a few years.

Residual sugar: 2,8 g/l Extract: 34,2 g/l Alcohol: 14,1 vol% Total acidity: 6,7 g/l pH: 3,33

Updated Report 2010 — Ready to be enjoyed now..



## Nederburg Shiraz 2003

Original Report 2005

Appearance: A deep garnet colour with a youthful red tint.

Nose: A well integrated wine with smoky characters complemented by subtle berry and spicy aromas.

Taste: Medium to full-bodied with soft, velvety fruit and integrated oak flavours.

Residual sugar: 2,7 g/l Extract: 31,2 g/l Alcohol: 13,94 vol% Total acidity: 6,1 g/l pH: 3,54

Updated Report 2010 — Enjoy now and during the next two years.



## Nederburg Tribute 2004

Original Report 2005

Appearance: Light ruby.

Nose: Ripe berry character with mocha and dark chocolate.

Taste: Medium bodied and fruity with a soft and elegant palate, laced with ripe fruit and spicy vanilla.

Residual sugar: 2,1 g/l Extract: 30,9 g/l Alcohol: 14,0 vol% Total acidity: 6,8 g/l pH: 3,49

Updated Report 2010 — Drinks well now and through the next two to three years.

## NEETHLINGSHOF

*The history of Neethlingshof Estate spans a period of more than 300 years. Neethlingshof lies in the very heart of the Cape's Winelands. Situated near Stellenbosch, overlooking False Bay, this beautiful estate offers breathtaking views and a taste of traditional Cape Culture. Here the winemakers work at perfecting their craft and today, the estate is synonymous with the best winemaking traditions of the Western Cape.*



## Neethlingshof Cabernet Sauvignon 2003

Original Report 2008

Appearance: Dark ruby.

Nose: Aromas of cherries, blackberry with a hint of oak spices.

Palate: Full-bodied with cherries and blackberries on entry and a tannic backbone.

A long runner, ideal for keeping.

Residual sugar: 3,5 g/l Extract: 35,9 g/l Alcohol: 13,7 vol% Total acidity: 6,0 g/l pH: 3,76

Updated Report 2010 — Drinkable now, but will improve with further maturation.





## Neethlingshof Lord Neethling Laurentius 2001

Original Report 2005

Appearance: Deep ruby red.

Nose: Elegant aromas of fine oak, cedar, vanilla, followed through by a rush of ripe, dark berry fruit combined with hints of mint and chocolate.

Palate: On the palate the wine is smooth and silky with a slight cassis and mulberry aftertaste, backed by ripe tannins.

Residual sugar: 2,9 g/l Extract: 32,6 g/l Alcohol: 14,4 vol% Total acidity: 6,0 g/l pH: 3,71

Updated Report 2010 — Can be enjoyed now.



## Neethlingshof Lord Neethling Laurentius 2003

Original Report 2008

Appearance: Deep ruby red.

Nose: Elegant aromas of fine oak, cedar, vanilla, followed through by a rush of ripe, dark berry fruit flavours.

Palate: Smooth and silky palate packed with fruit, cassis and mulberry supported well by riper tannins. Subtle hints of mint, chocolate in a wine that lingers for a good while. A good wine to keep.

Residual sugar: 2,7 g/l Extract: 32,9 g/l Alcohol: 14,4 vol% Total acidity: 5,5 g/l pH: 3,66

Updated Report 2010 — Drinks well now and during the next one to two years.



## Neethlingshof Lord Neethling Weiser Riesling Noble Late Harvest 2006

Original Report 2007

Appearance: Bright yellow gold.

Nose: A typical botrytis nose with loads of dried apricot, honey and peach.

Palate: Delightful tangerine peel, orange marmalade, honey while botrytis further concentrate flavours. Great acidity tempers sweetness, accenting its fruit giving it a refreshing and vibrant edge.

Residual sugar: 214,5 g/l Extract: 258,7 g/l Alcohol: 10,1 vol% Total acidity: 9,3 g/l pH: 3,38

Updated Report 2010 — A great wine that drinks well now, but will continue to improve with further cellaring.



PLAISIR DE MERLE

*Plaisir de Merle is a historic farm located in the fertile Groot Drakenstein valley near Franschhoek. The modern day Plaisir de Merle comprises a magnificent estate with a historic manor house and state-of-the-art cellar, which has been in use since 1993. The cellar master is talented Niel Bester, who is creating some outstanding wines, with a French contribution by consultant Paul Pontallier from Chateau Margaux. Plaisir de Merle is one of the most beautiful wine farms in South Africa and synonymous with world class wines. It is a boutique winery, a showcase estate associated with wines of unsurpassed quality. At Plaisir de Merle the goal is to harmoniously integrate vineyard practice with winemaking in order to produce an exclusive range of wines designed to find flavour with the most discerning palate. Plaisir de Merle uses its "French" connection as a point of difference and wants to be seen as a specialist red wine producer.*



## Plaisir de Merle Cabernet Franc 2004

Original Report 2006

Appearance: Brilliant red.

Nose: Pronounced berry, cedar and vanilla oak aromas with plum and fruitcake.

Palate: Soft and velvety with ripe and accessible tannins with plum and fruitcake, followed by a long-lasting aftertaste.

Great interesting wine, developing well. Keep for another 2 – 3 years.

Residual sugar: 2,4 g/l Extract: 32,4 g/l Alcohol: 14,4 vol% Total acidity: 6,5 g/l pH: 3,50

Updated Report 2010 — Drinks well now, but needs more time to develop.



## Plaisir de Merle Cabernet Sauvignon 2003

Original Report 2006

Appearance: Radiant ruby red.

Nose: Pronounced plum, black berries and dark chocolate.

Palate: A spicy palate backed by soft tannins to ensure accessibility.

Residual sugar: 1,7 g/l Extract: 31,3 g/l Alcohol: 13,7 vol% Total acidity: 6,1 g/l pH: 3,61

Updated Report 2010 — Full and robust, but will benefit from further maturation.



## Plaisir de Merle Grand Plaisir 2004

Original Report 2006

Appearance: Ruby red.

Nose: Aromatic red berries and spicy blackcurrant with cedar and vanilla oak.

Palate: Full and velvety with ripe and accessible tannins.

Residual sugar: 2,7 g/l Extract: 33,3 g/l Alcohol: 14,5 vol% Total acidity: 6,0 g/l pH 3,59

Updated Report 2010 — Drinks well now, but will improve with time.



## Plaisir de Merle Merlot 2003

Original Report 2006

Appearance: Intense red colour.  
Nose: Perfumed violets, gentle mocha flesh with ripe berry flavours. Soft ripe tannins add to this impressive Merlot.  
Palate: Sweet fruitiness, backed with red berries and plums, supported by soft oak tannins and has a velvety soft finish. Drinks well now and for the next 2 – 3 years.

Residual sugar: 2,2 g/l Extract: 32,3 g/l Alcohol: 14,5 vol% Total acidity: 5,9 g/l pH: 3,64

Updated Report 2010 — Smooth and easy drinking and will improve with further maturation.



## Plaisir de Merle Shiraz 2002

Original Report 2006

Appearance: Intense clear ruby.  
Nose: Woody and toasty with nut and berry undertones supported by white pepper and spices.  
Palate: Pronounced berry, white pepper and spice aromas on the palate.  
Approaching maturity, but should be kept for another year at least.

Residual sugar: 3,20 g/l Extract: 31,8 g/l Alcohol: 14,0 vol% Total acidity: 6,5 g/l pH: 3,50

Updated Report 2010 — Velvety and soft. Drink now and through the next year.



## Plaisir de Merle Shiraz 2003

Original Report 2006

Appearance: Intense ruby.  
Nose: Floral, strawberry, nutty undertones with pronounced tobacco and smoke.  
Palate: Pronounced berry, lush, sweet fruited ripeness with white pepper and spice, making a serious impression on the palate.  
Drinkable now, but will benefit from further maturation.

Residual sugar: 1,8 g/l Extract: 32,5 g/l Alcohol: 14,1 vol% Total acidity: 6,3 g/l pH: 3,43

Updated Report 2010 — Full and rich, but needs more time.



## Plaisir de Merle Shiraz 2006

Original Report 2008

Appearance: Ruby garnet.  
Nose: Aromas of white pepper, violets and plum with a veil of smoky oak.  
Palate: Medium-bodied, soft-textured, mouth-filling with spicy and smoky oak flavours that linger on the aftertaste.

Residual sugar: 2,2 g/l Extract: 29,4 g/l Alcohol: 14,3 vol% Total acidity: 5,8 g/l pH: 3,53

Updated Report 2010 — A great wine which would benefit from more time to develop.



**STELLENZICHT**

*Stellenzicht's 228 hectares (of which 123 are under vines) are situated on the slopes of the Helderberg Mountain between Stellenbosch and the Atlantic Ocean, in the prime wine-growing area known locally as the Golden Triangle. Only six kilometres from the ocean, these mountain slopes form a variety of mesoclimates ideal for cultivating wine grapes of the highest quality. Vineyard altitudes varying between 100 and 400 metres above sea level, the pristine sea breezes from False Bay, the sunshine on the hills and the great variety of the soils at Stellenzicht all play their part in creating a terroir for growing grape varieties of the highest quality. In its modern cellar with state-of-the-art facilities, a range of stunning wines are produced – winners of numerous international and national awards.*



## Stellenzicht Cellar Master Release Cabernet Sauvignon 2004

Original Report 2006

Appearance: Dark ruby.  
Nose: Lots of berry fruit, blackcurrant, cassis and fragrant wood spices.  
Palate: Bursting dark fruit berries, the tannins are soft with balanced acidity making this a wine for the table. Elegant wine with good ageing potential.

Residual sugar: 3,0 g/l Extract: 37,2 g/l Alcohol: 14,9 vol% Total acidity: 7,1 g/l pH: 3,28

Updated Report 2010 — Full-bodied and smooth. A wine which will improve with time.



## Stellenzicht Cellar Master Release Pinotage 2005

Original Report 2007

Appearance: Dark ruby.  
Nose: Lots of berry fruit with rich plum and blackcurrent flavours with earthy background.  
Palate: Full-bodied rich with excellent structure and harmony.

Residual Sugar: 3,3 g/l Extract: 30,5 g/l Alcohol: 14,8 vol% Total acidity: 5,4 g/l pH: 3,62

Updated Report 2010 — Will improve with further cellaring.



## Stellenzicht Cellar Master Release Pinotage 2006

Original Report 2008

Appearance: Dark red with purple edges.

Nose: Rich plum and prunes with blackcurrent flavours and an earthy background.

Palate: Full-bodied rich with plum and blackcurrent and slight oak spices, excellent structure and harmony.

Residual sugar: 2,8 g/l Extract: 29,4 g/l Alcohol: 14,96 vol% Total acidity: 6,1 g/l pH: 3,36

Updated Report 2010 — Drinks well now, but will improve with further maturation.



## Stellenzicht Cellar Master Release Shiraz 2004

Original Report 2006

Appearance: Dark ruby with paler edges.

Nose: Ripe fruit aromas with dark chocolate and tobacco nuances and an oaky, smoky background.

Palate: Full-bodied with ripe fruit, juicy and elegant with firm tannins.

Residual sugar: 2,4 g/l Extract: 31,3 g/l Alcohol: 14,6 vol% Total acidity: 6,33 g/l pH: 3,36

Updated Report 2010 — Needs more time to develop.



## Stellenzicht Golden Triangle Cabernet Sauvignon 2001

Original Report 2004

Appearance: Intense ruby with youthful purple tinge.

Nose: Rich complexity of mocha, dark chocolate, plums and roasted almonds.

Palate: Full and succulent with firm yet soft tannins.

Starting to be enjoyable, but will improve even more with further maturation.

Invert sugar: 2,7 g/l Extract: 31,8 g/l Alcohol: 14,3 vol% Total acidity: 6,3 g/l pH: 3,45

Updated Report 2010 — Can be enjoyed now and through the next year.



## Stellenzicht Golden Triangle Pinotage 2002

Original Report 2004

Appearance: Deep purple with scarlet tinge.

Nose: Sweetish plum backed by layers of spicy oak, cinnamon and cloves.

Palate: Full and rich, stewed fruit, mouth-filling with lingering aftertaste and good tannic structure.

Maturing well – keep for longer if possible.

Residual sugar: 2,9 g/l Extract: 31,6 g/l Alcohol: 15,5 vol% Total acidity: 6,2 g/l pH: 3,66

Updated Report 2010 — Fruity and full. Can be enjoyed now and over the next year or two.



## Stellenzicht Golden Triangle Pinotage 2003

Original Report 2006

Appearance: Deep purple with a scarlet tinge. Opaque.

Nose: Blackberry supported by cinnamon, spice and subtle oak.

Palate: Full, rich flavours, with tones of stewed fruit flavours followed by vanilla. Very accessible, the wine is a mouthful that lingers for a long time.

Could be enjoyed now, but additional maturation recommended.

Residual sugar: 3,6 g/l Extract: 33,5 g/l Alcohol: 14,6 vol% Total acidity: 5,7 g/l pH: 3,57

Updated Report 2010 — Rich and full. Can be enjoyed now and during the next two to three years.



## Stellenzicht Golden Triangle Pinotage 2006

Original Report 2008

Appearance: Deep ruby.

Nose: Earthy background with plum and blackcurrent.

Palate: Rich and fruity with berries and oak spices.

Excellent structure and harmony.

Residual Sugar: 4,1 g/l Total Extract: 30,0 g/l Alcohol: 14,8 vol% Total Acidity: 5,5 g/l pH: 3,47

Updated Report 2010 — Displays typical varietal characteristics. Needs more time to develop.



## Stellenzicht Rhapsody 2002

Original Report 2005

Appearance: Rich ruby with a youthful purple tinge.

Nose: Rich complexity of mocha and dark chocolate with spicy sweetness of ripe plums and roasted almonds.

Palate: Full-bodied with succulent, ripe fruit flavours and soft tannins.

Can be enjoyed now, but will reach its full potential in 3 – 4 years.

Residual sugar: 2,7 g/l Extract 31,6 g/l Alcohol: 14,2 vol% Total acidity: 5,8 g/l pH: 3,42

Updated Report 2010 — Drinks well now and over the two years.



## Stellenzicht Rhapsody 2003

Original Report 2006

Appearance: Intensely rich ruby hues with a distinct, youthful purple tinge.

Nose: A rich complexity of mocha and dark chocolate combined with the spicy sweetness of ripe plums and roasted almonds.

Palate: Full-bodied wine with succulent, ripe fruit flavours. With a polished structure with fruit and wood seamlessly integrated. Softer tannins make for early enjoyment. Could be enjoyed now, but a few more years would be beneficial.

Residual sugar: 2,7 g/l Extract: 34,5 g/l Alcohol: 15,0 vol% Total acidity: 5,8 g/l pH: 3,42

Updated Report 2010 — Drinkable now and during the next two to three years.



## Stellenzicht Rhapsody 2004

Original Report 2006

Appearance: Rich ruby with purple edges.

Nose: A rich complexity of mocha and dark chocolate combined with the spicy sweetness of ripe plums and roasted plums.

Palate: Full-bodied wine with succulent, ripe fruit flavours and nuances of black pepper and oak spices.

Residual sugar: 2,7 g/l Extract: 32,1 g/l Alcohol: 14,45 vol% Total acidity: 5,08 g/l pH: 3,71

Updated Report 2010 — Drinkable now, but will improve with further cellaring.

# TUKULU

PAPKUILSFONTEIN



*Tukulu wines are produced from grapes grown on the 975 ha Papkuilsfontein farm in the Dassenberg district of Darling, on the slopes of the Kontreberg. The wines take their name from the deep, red Tukulu soils, which have excellent water retention properties and ensure the dry land vines are not unduly water-stressed. Oak leaf soils are also present. Papkuilsfontein falls within the cooler end of the heat spectrum of the grape-growing areas in the Western Cape, as measured by the Winckler system. This system measures the mean daily temperatures during the seven-month growing season for the grapes. Just 25 km from the sea, the farm is cooled by maritime breezes, while a range of hillocks protects the vines from the sometimes damaging effects of the South-Easter. Papkuilsfontein also has an above-average rainfall for the West Coast.*



## Tukulu Pinotage 2003

Original Report 2006

Appearance: Bright ruby.

Nose: A combination of rich plum and blackcurrant underlined by oak spices with a nutmeg background on the nose.

Palate: Medium to full bodied with lots of berries and ripe plums, supported by oak flavours and a tannic background. Young – keep.

Residual sugar: 1,7 g/l Extract: 31,6 g/l Alcohol: 13,5 vol% Total acidity: 6,2 g/l pH: 3,60

Updated Report 2010 — Can be enjoyed now and over the next year.



# Uitkyk

*This prime estate against the South-Western slopes of the Simonsberg comprises 600 hectares. When its soils were analysed by the Department of Soil Science at the University of Stellenbosch, it was found that 90% of arable land on the estate consisted of soil absolutely perfect for viticulture. Established in 1712, Uitkyk is steeped in tradition. Among its many interesting owners was the fabulously rich Martin Melck who in 1779 ceded the land to his son-in-law, Johan David Beyers, as a wedding gift. It was Beyers who built the magnificent manor house that can still be seen on the estate. Uitkyk's present winemaker is Estelle Lourens. The winemaking facilities on the estate are among the most advanced in the Cape, allowing the estate to keep abreast of the latest viticultural and vinicultural practices.*



## Uitkyk Cabernet Sauvignon 2001

Original Report 2006

Appearance: Dark ruby with pink hues and a bright rim.

Nose: A combination of dried fruit, especially prunes, berries and spices all in one mouthful. Fine undertones of vanilla oak finishes off this basketful of aromas.

Palate: Traces of berries, dried fruit, spices and chocolate all contributing to a well-rounded feel with the backbone of ripe tannins. A long finish with a hint of spiciness. Worth keeping for a few years.

Residual sugar: 2,6 g/l Extract: 35,7 g/l Alcohol: 15,2 vol% Total acidity: 6,2 g/l pH: 3,46

Updated Report 2010 — Full and velvety. A wine to be enjoyed now and over the next year.



## Uitkyk Cabernet Sauvignon 2003

Original Report 2005

Appearance: Dark ruby with pink hues and a bright rim.

Nose: A combination of dried fruit, prunes, berries and spices with delicate undertones of a vanilla oak finish.

Palate: The nose carries through onto the palate with berries, dried fruit, spices and chocolate, which all contribute to a well-rounded feel with a backbone of ripe tannins.

Residual sugar: 3,2 g/l Extract: 33,2 g/l Alcohol: 13,9 vol% Total acidity: 5,7 g/l pH: 3,54

Updated Report 2010 — Drinkable now and over the next two to three years.





## Uitkyk Cabernet Sauvignon 2004

Original Report 2006

Appearance: Deep red.

Nose: Lots of berry fruit and prunes with oak spices and vanilla in the background.

Palate: Dried fruit and spices with dark chocolate with a well-rounded mouth-feel and a backbone of ripe tannins. A long finish with a hint of spiciness at the end.

Residual sugar: 2,6 g/l Extract: 31,8 g/l Alcohol: 13,9 vol% Total acidity: 5,8 g/l pH: 3,57

Updated Report 2010 — Fruity and full. A wine that will benefit from further maturation.



## Uitkyk Cabernet Sauvignon/Shiraz 2002

Original Report 2008

Appearance: Dark ruby with pink hues and a bright rim.

Nose: A combination of dried fruit and spices backed by lively vanilla and oak aromas.

Palate: The nose carries through onto the palate with fruit and oak contributing to a well-rounded feel with the backbone of ripe tannins. A long peppery finish.  
Drinkable now but will improve with further maturation.

Residual sugar: 3,5 g/l Extract: 33,3 g/l Alcohol: 13,5 vol% Total acidity: 5,9 g/l pH: 3,54

Updated Report 2010 — Full and rich. Should be enjoyed during the next year.



# ZONNEBLOEM

*Zonnebloem is one of South Africa's best known wine names, offering outstanding value for money. It represents a lifestyle which encompasses an appreciation of the finer things in life. Zonnebloem has one of the longest histories of any wine label in South Africa, dating back to the early part of the 18th century when wines were already made on the farm Zonnebloem in Simondium. By the 1940s, Zonnebloem wines were regularly earning accolades at Cape wine shows and were even being imported by Burgoynes of London. Zonnebloem's positioning, "The Fine Art of Wine", associates the wines with the traditional perception of art.*



## Zonnebloem Cabernet Sauvignon 2004

Original Report 2008

Appearance: Dark ruby with lighter edges.

Nose: Raspberry, cherry and cassis with oak spices in background.

Palate: Medium to full-bodied with gentle fruit backed by vanilla and a good tannin structure.  
Very enjoyable already, but will benefit from further maturation.

Residual sugar: 2,5 g/l Extract: 30,0 g/l Alcohol: 13,9 vol% Total acidity: 6,1 g/l pH: 3,5

Updated Report 2010 — Drinkable now and through the next one to two years.



## Zonnebloem Laureat 2004

Original Report 2004

Appearance: Deep ruby.

Nose: Soft succulent fruitiness with youngberry and black current aromas and hints of vanilla.

Palate: Rich, harmonious mouth-feel with clean delicate berry fruit flavours supported by gentle wood spices.

Residual sugar: 2,4 g/l Extract: 33,2 g/l Alcohol: 13,9 vol% Total acidity: 6,1 g/l pH: 3,43

Updated Report 2010 — Enjoyable now, but will improve with time.



## Zonnebloem Merlot 2004

Original Report 2006

Appearance: Ruby red.

Nose: Subtle berry aromas with a delicate cherry background.

Taste: A medium to full-bodied wine with delicate fruitiness and a velvety in-mouth feeling.

Residual sugar: 2,4 g/l Extract: 30,0 g/l Alcohol: 13,7 vol% Total acidity: 6,18 g/l pH: 3,39

Updated Report 2010 — Drinks well now and over the next two to three years.



## Zonnebloem Pinotage 2004

Original Report 2008

Appearance: Deep ruby.

Nose: Elegant blackberries with prunes and an undertone of nutmeg and vanilla.

Palate: A medium to full-bodied wine with crushed berries and well integrated wood flavours.  
Drinking well already, but will keep.

Residual sugar: 2,4 g/l Extract: 28,9 g/l Alcohol: 13,5 vol% Total acidity: 6,1 g/l pH: 3,48

Updated Report 2010 — Drinks well now and over the next two years.





## Zonnebloem Pinotage Limited Edition 2005

Original Report 2007

Appearance: Deep ruby.

Nose: Elegant blackberries with prunes and an undertone of nutmeg, banana and vanilla.

Palate: A medium to full-bodied wine with crushed berries and well integrated wood flavours.

Residual sugar: 2,7 g/l Extract: 31,5 g/l Alcohol: 13,7 vol% Total acidity: 5,9 g/l pH: 3,55

**Updated Report 2010 — A great wine that will improve with time.**



## Zonnebloem Shiraz 2004

Original Report 2008

Appearance: Deep plum red.

Nose: Rich and gamey with traces of spices and leather and lots of ripe berries.

Palate: Medium bodied with a complex array of berry flavours and gentle tannins.

Soft, velvety already, but could be kept a few years.

Residual sugar: 2,7 g/l Extract: 31,2 g/l Alcohol: 14,3 vol% Total acidity: 5,9 g/l pH: 3,51

**Updated Report 2010 — Drinks well now and over the next two years.**



**BERGKELDER**

*Vinotèque*

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