

WINOTEQUE




BERGKELDER

Vinoteque

WINE BANK / WYNBANK

MATURATION REPORT 2011



The Vinot que maturation report is published annually to assist our Maturation members in tracking the progress of their liquid investment, ensuring optimal enjoyment when their wines have reached maturity. A Panel of experienced Cellarmasters and winemakers taste the Vinot que wines annually to ensure that the maturation report is as accurate as possible. It is recommended that wines Ready to drink or Enjoy now should be enjoyed within a year of the latest report to avoid disappointment. Ready to drink wines will not be included in future reports as these wines will not benefit from further maturation. Please contact us should you have wines that are ready to be enjoyed and we will arrange for delivery to your door.

*Warm regards,
Michael van Deventer*



WINE MATURATION REPORTS 2011

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www.allesverloren.co.za

Allesverloren



Allesverloren Cabernet Sauvignon 2003

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

Maturation notes 2011 - Cherries, blackcurrant and oak spice on the nose - Enjoy now or over the next two to three years.

Allesverloren Cabernet Sauvignon 2004

Original Report 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

Maturation notes 2011 - Full-bodied with good fruit and tannins - Enjoy now or over the next two to three years.

Allesverloren Cabernet Sauvignon 2005

Original Report 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

Maturation notes 2011 - Full-bodied with an abundance of blackberries on the palate - Enjoy now or over the next three to four years.

Allesverloren Cabernet Sauvignon 2007

Original Report Appearance: Deep ruby.
Nose: Ample prunes and cherries with cassis and cigar box in the background.
Palate: Full-bodied with a good tannin structure and an abundance of cherries and prunes with undertones of tobacco.
Residual sugar: 1,9 g/l Alcohol: 13,06 vol% Total acidity: 6,8 g/l pH: 3,53

Maturation notes 2011 - Cherries and prunes with undertones of tobacco - This wine will benefit from further maturation.

Allesverloren Port 2001

Original Report 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.
Residual sugar: 1,09 g/l Extract: 13,8 g/l Alcohol: 18,3 vol% Total acidity: 7,2 g/l pH: 3,19

Maturation notes 2011 - Mouth filling and rich - Enjoy now or over the next year or two.

Allesverloren Port 2004

Original Report 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: 9,7 g/l Extract: 13,3 g/l Alcohol: 18,0 vol% Total acidity: 7,3 g/l pH: 3,03

Maturation notes 2011 - Tasting Panel favourite, Rich with fruitcake flavours on the palate - Can be enjoyed now, but will benefit from further maturation.

Allesverloren Shiraz 2002

Original Report Appearance: Brilliant ruby.
Nose: Cigar box, dried flowers with a hint of spice.
Palate: Rich with ripe fruit and a delicate overlay of cinnamon, supported by supple tannins.
Residual sugar: 3,4 g/l Alcohol: 14 vol% Total acid: 6,3 g/l pH: 3,33

Maturation notes 2011 - Earthy tones with a slightly dry finish - Drink now or over the next year or two.

Allesverloren Shiraz 2007

Original Report 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 acid: 6,0 g/l pH: 3,67

Maturation notes 2011 - Full-bodied with berries and oak spices - Will benefit from further maturation.

Allesverloren Tinta Barocca 2002

Original Report Appearance: Ruby red.
Nose: Youthful grape aromas with vanilla undertones.
Palate: Luscious velvety texture with a well structured mid palate and a soft rounded finish.
Residual sugar: 2,5 g/l Alcohol: 14 vol% Total acidity: 5,4 g/l pH: 3,53

Maturation notes 2011 — Rich and soft with lots of berry flavours - Enjoy now or over the next year or two.

Allesverloren Tinta Barocca 2005

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

Maturation notes 2011 — Blackcurrant and spice on the nose, definitely a favourite - Enjoy now or over the next three to four years.

Allesverloren Touriga Nacional 2003

Original Report Appearance: Intense ruby.
Nose: Aromas of blackcurrant and raisins.
Palate: This medium to full bodied wine shows abundant fruit with slight spicy undertones. Well structured with a rounded soft finish.
Residual sugar: 1,6 g/l Alcohol: 12,9 vol% Total acidity: 5,8 g/l pH: 3,48

Maturation notes 2011 — Soft entry with lots of berry flavours on the palate - Enjoy now or over the next two to three years.

www.alto.co.za

**ALTO**



Alto Rouge 2004

Original Report 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

Maturation notes 2011 — Great wine with good acidity and tannin structure - Enjoy now or over the next year or two.

Alto Rouge 2005

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

Maturation notes 2011 — Full and rich with a good tannin structure - Drinks well now but could do with another year or two in the cellar.

Alto Rouge 2006

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

Maturation notes 2011 — Showing fruit, chocolate and mocha flavours on the nose - Drinks well now but could do with another two to three years in the cellar, add another year or two for the magnum.

Alto Rouge 2007

Original Report Appearance: Dark ruby.
Nose: Powerful berry fruit with cigar box and dark chocolate followed by vanilla and oak spices.
Palate: Full-bodied with appealing blackberry flavours followed by tobacco, chocolate, toast and vanilla and a good tannic structure adding complexity and long maturation potential.
Residual sugar: 2,1 g/l Alcohol: 14,21 vol% Total acidity: 5,76 g/l pH: 3,5

Maturation notes 2011 — Full bodied with soft entry and good tannic structure - Will benefit from further maturation.

Alto Cabernet Sauvignon 2000

Original Report Appearance: Dark ruby.
Nose: Ripe blackberry and plum aromas, with lead pencil, cigar-box, concentrate and aromatic liquorice whiffs.
A good integration of peppery-vanilla aromas from the oak.
Palate: A solid structure with a good, but rounded tannic backbone. Classic cabernet-fruit flavours of blackcurrant and blackberries linger on the finish.
Residual sugar: 2,3 g/l Alcohol: 14,05 vol% Total acidity: 5,5 g/l pH: 3,51

Maturation notes 2011 — Rich and full with a good tannic backbone - Enjoy now or over the next year or two.

Alto Cabernet Sauvignon 2001

Original Report Appearance: Dark ruby.
Nose: Ripe cherries, cigar box with a hint of mint.
Palate: The cherries translates easily onto the palate. Oak and vanilla on the mid-palate, a big luscious wine with a long aftertaste.
Residual sugar: 3,2 g/l Alcohol: 14,2 vol% Total acidity: 5,9 g/l pH: 3,51

Maturation notes 2011 — Dark berry fruit with oak spice - Enjoy now or over the next year or two.

Alto Cabernet Sauvignon 2003

Original Report Appearance: Dark ruby.
Nose: Cigar box with ripe cherries and plum aromas and a hint of mint.
Palate: Its cherry sweetness comes to the fore but is balanced by tannins, with oak and vanilla on the aftertaste.
Residual sugar: 3,1 g/l Extract: 30,2 g/l Alcohol: 14,1 vol% Total acidity: 5,7 g/l pH: 3,56

Maturation notes 2011 — Cassis and dark berries on the nose - Drinking well now but can mature for another two to three years, add another two to three years for the magnum.

Alto Cabernet Sauvignon 2005

Original Report Appearance: Dark ruby.
Nose: Ripe berries with 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

Maturation notes 2011 — Definitely a panel favourite, rich and full-bodied - Drinkable now but will benefit from further maturation.

Alto Cabernet Sauvignon 2007

Original Report Appearance: Dark ruby.
Nose: Cherries and prunes with dark chocolate with a hint of tobacco.
Palate: Full-bodied and mouth-filling with cherries, tobacco and dark chocolate, and a good tannic structure.
Residual sugar: 2,5 g/l Alcohol: 14,08 vol% Total acidity: 5,91 g/l pH: 3,48

Maturation notes 2011 — Ripe prunes and blackcurrant on the nose - Needs more time to develop.

Alto MPHS 2007

Original Report Appearance: Deep and intense red.
Nose: The aroma of this wine is concentrated and still slightly closed. Clear notes of cedar and graphite pencil with a school book classic Cabernet Franc character. Very elegant in style with lovely fruit and dark berry aromas in terms of the style of Bordeaux, it tends more towards Margaux than Pauillac.
Palate: Generous mouth feel with soft, elegant and well-integrated tannins. After spending two years in new wood the fruit is still more prominent than the wood and the wine delivers exceptional balance and complexity.
Residual sugar: 3,4 g/l Alcohol: 14,7 vol% Total acidity: 5,8 g/l pH: 3,44

Maturation notes 2011 — Delivers exceptional balance and complexity, supported by soft, elegant well integrated tannins. Can be enjoyed now but will benefit from further maturation.

Alto Shiraz 2003

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

Maturation notes 2011 — Full and rich with good tannic structure - Enjoy now or over the next year or two.

Alto Shiraz 2004

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

Maturation notes 2011 — Berries and oak spice on the nose - Enjoy now or over the next year or two.

Alto Shiraz 2006

Original Report Appearance: Ruby red.
Nose: Blackcurrant and prunes with smoky, spicy undertones laced with berry and fruit.
Palate: A full-bodied wine with delicate spices followed by prunes and plums and a creamy mouth feel with a good tannic backbone. ***
Residual sugar: 3,5 g/l Alcohol: 14,82 vol% Total acidity: 5,47 g/l pH: 3,34

Maturation notes 2011 — Mint, red berries and oak spice on the nose - Will benefit from more time in the cellar.

www.durbanvillehills.co.za


DURBANVILLE
HILLS



Durbanville Hills Bastion 2005

Original Report 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

Maturation notes 2011 — Intense, full-bodied with cherry and oak spice - Drinking well now but can be matured for a further three to four years.

Durbanville Hills Cabernet Sauvignon 2005

Original Report 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

Maturation notes 2011 — Fuller than previous vintages - Drinking well now but can be matured for a further three to four years.

Durbanville Hills Luipaardsberg Merlot 2003

Original Report 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

Maturation notes 2011 — Very good Single Vineyard Merlot, soft and velvety on the palate - Drink now or over the next two to three years.

Durbanville Hills Rhinofields Merlot 2006

Original Report Appearance: Deep red.
Nose: Berry fruit with cherries and strawberries and hints of mint and oak spices.
Palate: Medium to full-bodied with strawberry, cherries and oak spice.
Residual sugar: 2,5 g/l Alcohol: 13,4 vol% Total acidity: 6,1 g/l pH: 3,49

Maturation notes 2011 — Great wine with chocolate and a hint of mint on the nose - Enjoy now or over the next year or two.



Fleur du Cap Cabernet Sauvignon 2004

Original Report 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

Maturation notes 2011 — Lots of ripe fruit with good acidity and tannic structure - Enjoy now and over the next two years.

Fleur du Cap Cabernet Sauvignon 2005

Original Report 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

Maturation notes 2011 — Cassis, prune and oak spice on the nose - Enjoy now and over the next two to three years

Fleur du Cap Cabernet Sauvignon Unfiltered 2005

Original Report Appearance: Deep red.
Nose: Aromas off coffee, pencil shavings and blackcurrant.
Palate: The full and well rounded wines shows ample raisin and cherry flavours with a hint of plum and oak spice.
Residual sugar: 2,2 g/l Alcohol: 14,8 vol% Total acidity: 5,8 g/l pH: 3,55

Maturation notes 2011 — Lovely fruit with hints of chocolate and mint - Enjoy now and over the next two to three years.

Fleur du Cap Laszlo 2004

Original Report 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

Maturation notes 2011 — Good fruit with hints of tobacco on the nose - Enjoy this maiden vintage now or over the next two to three years.

Fleur du Cap Laszlo 2006

Original Report Appearance: Deep plum.
Nose: Rich, complex layers of plum, cassis and fruitcake with subtle nuances of pencil shavings and mint chocolate.
Palate: Opulent flavours on the palate follow through to well integrated tobacco flavours balanced with cedar spice, with silky soft tannins.
Residual sugar: 1,92 g/l Alcohol: 14,5 vol% Total acidity: 6,1 g/l pH: 3,45

Maturation notes 2011 — Full-bodied with rich black fruit - Enjoy now and over the next three to four years.

Fleur du Cap Merlot 2004

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

Maturation notes 2011 — Mouth filling, fruity with soft tannins - Enjoy now.

Fleur du Cap Merlot 2006

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

Maturation notes 2011 — Rich and full with a hint of fruitcake - Enjoy now and over the next year.

Fleur du Cap Merlot Unfiltered 2006

Original Report Appearance: Dark plum.
Nose: On the nose the wine shows ample plum and blackcurrant aromas with oak spices in the background.
Palate: On the palate this medium to full-bodied wine displays berry fruit flavours with delicate wood spices and a lasting aftertaste.
Residual sugar: 2,1 g/l Alcohol: 14,11 vol% Total acidity : 5,9 g/l pH: 3,6

Maturation notes 2011 — Rich and velvety with a good tannic backbone - Enjoy now or over the next four to five years.

Fleur du Cap Merlot Unfiltered 2007

Original Report Appearance: Dark plum.
Nose: Plum and blackcurrant with oak spice in the background.
Palate: Medium to full-bodied with berry fruit and delicate wood spices ending in a long finish.
Residual sugar: 1,8 g/l Alcohol: 14,15 vol% Total acidity : 5,83 g/l pH: 3,47

Maturation notes 2011 — Well balanced wine with good fruit - Enjoy now or over the next three to four years.

Fleur du Cap Noble Late Harvest 2006

Original Report 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

Maturation notes 2011 — Beautiful botrytis flavours with raisins - Enjoy now or over the next three to four years.

Fleur du Cap Pinotage 2005

Original Report 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

Maturation notes 2011 — Panel favourite, full-bodied yet soft with excellent balance - Enjoy now or over the next four to five years.

Fleur du Cap Pinotage 2006

Original Report 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

Maturation notes 2011 — Ripe berries and oak spice on the nose - Enjoy now or over the next two to three years.

Fleur du Cap Shiraz 2005

Original Report 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

Maturation notes 2011 — Ripe berries with oak spice and some smokiness - Enjoy now or over the next year or two.



Jacobsdal Cabernet Sauvignon 2003

Original Report 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

Maturation notes 2011 — Cherries and dark fruit on the nose - Enjoy now or over the next year or two.

Jacobsdal Cabernet Sauvignon 2004

Original Report 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

Maturation notes 2011 — Rich with lots of fruit and a good tannin structure - Enjoy now or over the next three to four years.

Jacobsdal Pinotage 2006

Original Report Appearance: Dark ruby.
Nose: Ripe berry aromas with prunes and a slight farmyard character with faint vanilla in the background.
Palate: Full-bodied and rich in character with a harmonious fruit acid balance and a slight tannic finish.
Residual sugar: 2,6 g/l Alcohol: 14,74 vol% Total acidity: 5,7 g/l pH: 3,54

Maturation notes 2011 — Rich with ripe fruit - Well known for its ageing potential this wine will benefit from further maturation.

www.jcleroux.co.za



JC le Roux Scintilla 2001

Original Report Appearance: Brilliant gold.

Nose: The wine displays a rich fruitiness on the nose with integrated baked bread flavours.

Palate: Dry, soft and elegant.

Residual sugar: 9,7 g/l Alcohol: 11,37 vol% Total acidity: 6,15 g/l pH: 3,24

Maturation notes 2011 — Fresh apple and toast with hints of mushroom - Enjoy now and over the next two to three years.

www.lebonheur.co.za



Le Bonheur Cabernet Sauvignon 2003

Original Report 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

Maturation notes 2011 — Soft entry with a hint of mint, supple tannins with a long finish - Enjoy now or over the next year or two.

Le Bonheur Cabernet Sauvignon 2004

Original Report 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

Maturation notes 2011 — Pine nuts, mushrooms with a hint of tea leaves on the nose - Enjoy now or over the next year or two.

Le Bonheur Cabernet Sauvignon 2006

Original Report Appearance: Dark ruby.
Nose: Ample ripe berry fruit followed by cigar box and dark chocolate with whiffs of delicate vanilla oak.
Palate: A full-bodied wine with soft tannins that add good structure to the wine. The wine ends with a long finish with lead pencil shavings and pine needles.
Residual sugar: 1,6 g/l Alcohol: 13,5 vol% Total acidity: 5,84 g/l pH: 3,66

Maturation notes 2011 — Full bodied well balanced wine with good maturation potential - Can be enjoyed now but will develop with further maturation.

Le Bonheur Prima 2001

Original Report Appearance: Dark ruby.
Nose: Sweet-scented Satsuma, plum, cassis and herbaceous notes, typically of the Cape flora.
Palate: Juicy plum and cherry fruit seamlessly integrated with oak. Accessible, soft, elegant and very pleasing. Riper, but firm tannins enhance maturation potential.
Residual sugar: 2,65 g/l Alcohol: 13,9 vol% Total acidity: 6,74 g/l pH: 3,62

Maturation notes 2011 — Chosen for the 2011 Nederburg Auction this wine shows great balance and freshness. Drink now or over the next year or two.

Le Bonheur Prima 2006

Original Report Appearance: Intense ruby.
Nose: Prominent plum with blackcurrant and tobacco in the background.
Palate: Soft velvet and well rounded with plum and cherry fruit integrated with oak.
Residual sugar: 2 g/l Alcohol: 13,16 vol% Total acidity: 6 g/l pH: 3,6

Maturation notes 2011 — Full and fresh with lots of berry flavours on the palate - Very good maturation potential, can be enjoyed now but will develop further over the next three to four years.



Lomond Estate Merlot 2005

Original Report 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

Maturation notes 2011 — Spicy nose with soft tannins - Enjoy now.

Lomond Estate Syrah 2005

Original Report 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

Maturation notes 2011 — Wood spice and pepper with earthy undertones - Drink now or over the next year.

Lomond Estate Syrah 2007

Original Report Appearance: Dark ruby.
Nose: Blackcurrant and prunes with freshly ground black pepper and subtle oak spices.
Palate: The wine is full and rich with a complex array of berry flavours with supple, soft tannins.
Residual sugar: 2 g/l Alcohol: 13,41 vol% Total acidity: 5,5 g/l pH: 3,65

Maturation notes 2011 — Full and rich with good tannic structure - Enjoy now or over the next two to three years.

Lomond Conebush Syrah 2005

Original Report 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

Maturation notes 2011— Strawberries and mulberries with some spicy notes - Enjoy now or over the next two years.



www.nederburg.co.za



Nederburg Cabernet Sauvignon 2002

Original Report Appearance: Ruby red.*

Nose: A delicious amalgam of eucalyptus leaf, wild berry, chocolate and mocha, tempered by soft oak vanillins.

Palate: Elegant in body but generous in flavour.

Residual sugar: 2,6 g/l Alcohol: 13,72 vol% Total acidity: 6,2 g/l pH: 3,53

Maturation notes 2011— Earthy nose with hints of mint - Enjoy now.

Nederburg Cabernet Sauvignon 2004

Original Report Appearance: Deep red.*

Nose: Smokey and complex with cassis, wild berry, mocha and sweet vanilla oak aromas.

Palate: Blackcurrant with a hint of mint with a silky juicy finish.

Residual sugar: 4,4 g/l Alcohol: 14 vol% Total acidity: 5,64 g/l pH: 3,55

Maturation notes 2011— Tobacco and chocolate on the nose with soft tannins and a long finish - Enjoy now or over the next two to three years.

Nederburg Cabernet Sauvignon Shiraz 2003

Original Report Appearance: Violet with ruby tinges.*

Nose: Crushed violet with blackcurrant and spicy undertones.

Palate: Blackcurrant and raspberries allow for great depth without a heavy finish.

Residual sugar: 2 g/l Alcohol: 13,54 vol% Total acidity: 5,96 g/l pH: 3,53

Maturation notes 2011— Full bodied with soft tannins and a long finish - Enjoy now.

Nederburg Ingenuity Red Blend 2005

Original Report 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.

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

Maturation notes 2011 — Nutty with hints of mushroom and dark chocolate on the palate - Enjoy now or over the next year or two.***

Nederburg Ingenuity Red Blend 2007

Original Report Appearance: Red garnet.

Nose: Aromas of sweet tobacco and leather complimented by fruity nuances of strawberries and cherries, with notes of cedar wood and cinnamon spice.

Palate: A supple and elegant mouth feel supported by fresh tannins and subtle oaking. This elegant and muscular wine displays dark chocolate, prune and sweet spice flavours which linger long on the aftertaste.

Residual sugar: 3,51 g/l Alcohol: 14,97 vol% Total acidity: 6,37 g/l pH: 3,37

Maturation notes 2011 — Great Italian blend with prunes and ripe berries on the nose - Enjoy now or over the next three to four years.***

Nederburg Manor House Shiraz 2006

Original Report Appearance: Deep ruby.
Nose: Complexity of dark fruit enhanced by spicy notes of cinnamon and cloves.
Palate: Dense ripe black fruit and spice with a firm structure, sinewy tannins and a long finish.
Residual sugar: 3,09 g/l Alcohol: 14,09 vol% Total acidity: 5,74 g/l pH: 3,53

Maturation notes 2011 — Lots of berry fruit with smoky notes, a panel favourite - Enjoy now or over the next three to four years.

Nederburg Private Bin Cabernet Sauvignon 2002

Original Report Appearance: Deep ruby.
Nose: Amalgam of cigar box, blackcurrant, cassis and coffee.
Palate: Ripe fruit interwoven with complex nuances of oak, supported by soft tannins.
Residual sugar: 2 g/l Alcohol: 13,8 vol% Total acidity: 6,7 g/l pH: 3,4

Maturation notes 2011 — Soft on entry with nice acidity and good tannins - Enjoy now.

Nederburg Private Bin Cabernet Sauvignon 2005

Original Report 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

Maturation notes 2011 — Soft entry with blackberry and a hint of mint - Enjoy now or over the next year or two.

Nederburg Private Bin Shiraz 2004

Original Report 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

Maturation notes 2011 — Dark berries and pepper with leathery notes on the nose - Enjoy now or over the next two to three years.

Nederburg Shiraz 2002

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

Maturation notes 2011 — Full and fruity with a slightly dry finish - Enjoy now.

Nederburg Tribute 2004

Original Report 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

Maturation notes 2011 — Rich fruitcake nose, full and rich on the palate - Enjoy now or over the next two to three years.

Nederburg Tribute 2005

Original Report 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: 1,57 g/l Alcohol: 14,57 vol% Total acidity: 6,23 g/l pH: 3,59

Maturation notes 2011 — Dark berries and chocolate nose - Enjoy now or over the next three to four years.



Neethlingshof Pinotage 2002

Original Report Appearance: Deep red.
Nose: Raspberry and cherries with a hint of oak spice.
Palate: Full bodied with cherries, banana and oak spice.
Residual sugar: 2,6 g/l Alcohol: 15 vol% Total acidity: 6,2 g/l pH: 3,31

Maturation notes 2011 — Strawberry and oak spice on the nose - Enjoy now.

Neethlingshof The Owl Post 2006

Original Report Appearance: Ruby red.
Nose: Raspberry and cherry aromas with a background of vanilla oak.
Palate: A rich and ripe palate with cherry and vanilla flavours.
Residual sugar: 2,8 g/l Alcohol: 14,14 vol% Total acidity: 5 g/l pH: 3,65

Maturation notes 2011 — Previously known as Lord Neethling, this wine has great maturation potential - Will benefit from further maturation.

Neethlingshof Lord Neethling Cabernet Franc 2003

Original Report Appearance: Deep ruby.
Nose: Fruity bouquet with grassy undertones.
Palate: Mouth filling with soft tannins and hints of strawberries and chocolate and a lingering aftertaste.
Residual sugar: 2,2 g/l Alcohol: 14 vol% Total acidity: 5,8 g/l pH: 3,5

Maturation notes 2011 — Ripe berries and oak spice on the nose - Enjoy now or over the next two to three years.

Neethlingshof Lord Neethling Laurentius 2003

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

Maturation notes 2011 — Dark berries and tobacco with hints of spice on the nose - Drink now or over the next year or two.

Neethlingshof Lord Neethling Weiser Riesling Noble Late Harvest 2005

Original Report Appearance: Amber tinted.
Nose: A perfumed nose that shows typical botrytis aromas with honey and peach prominent.
Palate: Delightful tangerine peel, orange marmalade and honey flavours are typical of a Botrytis-ed wine. Great acidity tempers the sweetness and accentuates the fruit giving a refreshing and vibrant edge with a long finish.
Residual sugar: 136.8 g/l Alcohol: 9.5 vol% Total acidity: 10.9 g/l pH: 3,66

Maturation notes 2011 — Dried peaches and apricots with a touch of orange follows through to the palate - enjoy now or over the next year or two.

Neethlingshof Lord Neethling Weiser Riesling Noble Late Harvest 2006

Original Report 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

Maturation notes 2011 — Full and creamy with honey and dried apricots - Enjoy now or over the next three to four years.



Plaisir de Merle Cabernet Franc 2004

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

Maturation notes 2011 — Lots of fruit with hints of fruitcake on the nose - Enjoy now or over the next two to three years.

Plaisir de Merle Cabernet Sauvignon 2003

Original Report 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

Maturation notes 2011 — Rich and full with ripe fruit flavours and a long finish, another panel favourite - Enjoy now or over the next three to four years.

Plaisir de Merle Cabernet Sauvignon 2006

Original Report Appearance: Dark ruby.
Nose: Lots of red berry flavours with plum and prunes with vanilla and dark chocolate in the background.
Palate: Full-bodied with dark chocolate and ripe fruit backed by spices and soft tannins.
Residual sugar: 2,2 g/l Alcohol: 14,65 vol% Total acidity: 6,2 g/l pH: 3,49

Maturation notes 2011 — Full bodied, velvety and rich - Will benefit from another three to five years in the cellar.

Plaisir de Merle Grand Plaisir 2006

Original Report Appearance: Intense dark red.
Nose: Aromatic red berries, spicy blackcurrant tones cedar and subtle vanilla aromas.
Palate: Rich dark chocolate, blackcurrant and a variety of red berries. Tannins firm and oak well integrated with fruit.
Full-bodied with oak, adding hints of tobacco and cedar.
Residual sugar: 2 g/l Alcohol: 14,3 vol% Total acidity: 6,3 g/l pH 3,49

Maturation notes 2011 — Rich and full bodied with a long finish - Enjoy now or over the next three to four years.

Plaisir de Merle Merlot 2003

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

Maturation notes 2011 — Dark chocolate on the nose with hints of cigar box in the background - Enjoy now or over the next year or two.

Plaisir de Merle Shiraz 2003

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

Maturation notes 2011 — Dark berries and oak spice with hints of mint on the nose - Enjoy now or over the next two to three years.

Plaisir de Merle Shiraz 2006

Original Report 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

Maturation notes 2011— Abundance of dark berries with a smoky background - Will benefit from further maturation.



STELLENZICHT

www.stellenzicht.co.za



Stellenzicht Cellar Master Release Cabernet Sauvignon 2004

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

Maturation notes 2011— Blackcurrant and ripe cherries with some oak spice on the nose - Enjoy now or over the next two to three years.

Stellenzicht Cellar Master Release Pinotage 2005

Original Report 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

Maturation notes 2011— Full and rich with stewed fruit, and a good tannic backbone - Can be enjoyed now or over the next three to four years.

Stellenzicht Cellar Master Release Pinotage 2006

Original Report 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

Maturation notes 2011— Full bodied and succulent with firm tannins, a great Pinotage - Will benefit from further maturation.

Stellenzicht Cellar Master Release Shiraz 2004

Original Report 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

Maturation notes 2011— Full and rich with some oak spice and juicy tannins - Enjoy now or over the next three to four years.

Stellenzicht Golden Triangle Pinotage 2003

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

Maturation notes 2011 — Panel favourite, Ripe berries supported by cinnamon and oak spice on the nose. Enjoy now or over the next three to four years, add another year or two for the magnum.

Stellenzicht Golden Triangle Pinotage 2006

Original Report Appearance: Deep ruby.
Nose: Earthy background with plum and blackcurrent.
Palate: Rich and fruity with berries and oak spices.
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

Maturation notes 2011 — Another favourite, blackcurrant supported by cinnamon and banana on the nose - Will benefit from further maturation.

Stellenzicht Rhapsody 2003

Original Report 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. A polished structure with fruit and wood seamlessly integrated.
Residual sugar: 2,7 g/l Extract: 34,5 g/l Alcohol: 15,0 vol% Total acidity: 5,8 g/l pH: 3,42

Maturation notes 2011 — Mouth filling, rich and velvety - Can be enjoyed now but will benefit from further maturation.

Stellenzicht Rhapsody 2004

Original Report 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

Maturation notes 2011 — Medium to full bodied with lots of berry fruit and oak spice - enjoy now or over the next three to four years.

Stellenzicht Syrah 2001

Original Report Appearance: Dark, almost inky.
Nose: Aromas of ripe plums, mocha and dark chocolate which follows through to cinnamon and cloves.
Palate: Full-bodied yet succulent with firm, soft tannins resulting in a perfectly balanced acidity.
Residual sugar: 3,5 g/l Alcohol: 15,64 vol% Total acidity: 6,2 g/l pH: 3,39

Maturation notes 2011 — Rich and supple with mocha on the palate - Enjoy now or over the next two to three years.

TUKULU
PAPKUILSFONTEIN

www.tukulu.co.za



Tukulu Pinotage 2007

Original Report Appearance: Intense dark red.
Nose: Penetrating aromas of raspberry, strawberry and ripe banana against a smoky oak backdrop.
Palate: The complex, full palate is layered with delicious chocolate, wild brambles and plums. Firm but fine mouth-coating tannins are enhanced by excellent fruity persistence.
Residual sugar: 2,43 g/l Alcohol: 13,83 vol% Total acidity: 5,92 g/l pH: 3,57

Maturation notes 2011 — Fresh berry fruit on the nose, full and rich on the palate with a long finish - Will benefit from further maturation.

Tukulu Shiraz 2005

Original Report Appearance: Dark ruby.
Nose: Subtle smoke and spice on the nose.
Palate: Darker berries with an array of red berry flavours, this wine has an excellent acid-tannin balance with a lingering aftertaste.
Residual sugar: 3,42 g/l Alcohol: 14,47 vol% Total acidity: 6,39 g/l pH: 3,63

Maturation notes 2011 — Pepper and ripe fruit follow through to the palate - Enjoy now or over the next year or two.

Tukulu Shiraz 2007

Original Report Appearance: Dark ruby.

Nose: Anise, lavender and plums on the nose.

Palate: Packed with dark berries and fruity red berries. Full bodied wine with well structured tannin ensuring good aging potential.

Residual sugar: 3,12 g/l Alcohol: 14,69 vol% Total acidity: 5,6 g/l pH: 3,55

Maturation notes 2011 — Ripe berries and smoky bacon on the nose - Can be enjoyed now but will benefit from further maturation.



www.uitkyk.co.za



Uitkyk Cabernet Sauvignon Shiraz 2005

Original Report Appearance: Dark red.

Nose: Ripe berries with dried fruit backed by vanilla and oak aromas.

Palate: Full-bodied with a well-rounded feel with the backbone of ripe tannins and a long peppery finish.

Residual sugar: 2,5 g/l Alcohol: 14 vol% Total acidity: 5,71 g/l pH: 3,65

Maturation notes 2011 — Full and soft with good fruit on the palate - Enjoy now or over the next two to three years.

Uitkyk Carlonet 2001

Original Report 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.

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

Maturation notes 2011 — Ripe berries with tobacco notes on the nose - Enjoy now or over the next two to three years.

Uitkyk Carlonet 2003

Original Report 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

Maturation notes 2011 — Red berry with mint and earthy notes on the nose - Enjoy now or over the next two to three years.

Uitkyk Carlonet 2004

Original Report 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

Maturation notes 2011 — Tobacco and oak spice on the nose with ripe fruit and spice on the palate - Enjoy now or over the next two to three years.

Uitkyk Carlonet 2006

Original Report Appearance: Dark ruby.

Nose: Blackcurrant and prunes with dark chocolate and oak spices in the background.

Palate: A mixture of dried fruit, spices and dark chocolate with a smooth and slightly tannic palate. It has a long finish with a hint of spice at the end.

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

Maturation notes 2011 — Sweet fruit and oak spice on the nose - Will benefit from further maturation.

Uitkyk Special Release Shiraz 2003

Original Report Appearance: Dark ruby.

Nose: A combination of dried fruit, berries 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, velvety feel with the backbone of ripe tannins. A long peppery finish.

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

Maturation notes 2011 — Complex nose of fruitcake, spice and nuts - Enjoy now or over the next year or two.



ZONNEBLOEM

www.zonnebloem.co.za



Zonnebloem Laureat 2004

Original Report 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

Maturation notes 2011— Ripe fruit on the nose, full and rich on the palate - Enjoy now and over the next year or two.

Zonnebloem Merlot 2004

Original Report Appearance: Ruby red.

Nose: Subtle berry aromas with a delicate cherry background.

Palate: 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

Maturation notes 2011 — Raspberry nose with a soft entry and dark fruit on the palate - Enjoy now.

Zonnebloem Pinotage 2004

Original Report 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.

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

Maturation notes 2011 — Full and fresh with a good tannic backbone - Enjoy now or over the next year or two.

Zonnebloem Pinotage Limited Edition 2005

Original Report 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

Maturation notes 2011 — Banana and oak spice on the nose, full and velvety on the palate - Enjoy now or over the next two to three years.

Zonnebloem Shiraz 2004

Original Report 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.

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

Maturation notes 2011 — Oak spice with smoky undertones on the nose - Enjoy now.

Zonnebloem Limited Edition Shiraz 2007

Original Report Appearance: Deep ruby.

Nose: Ripe berries and plums with traces of leather and oak spice.

Palate: Full and rich with a complex array of berry flavours, gentle tannins and integrated wood.

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

Maturation notes 2011 — Full and rich with berries and spice on the palate - Will benefit from further maturation.

Notes



BERGKELDER

Vinoteque

WINE BANK / WYNBANK

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

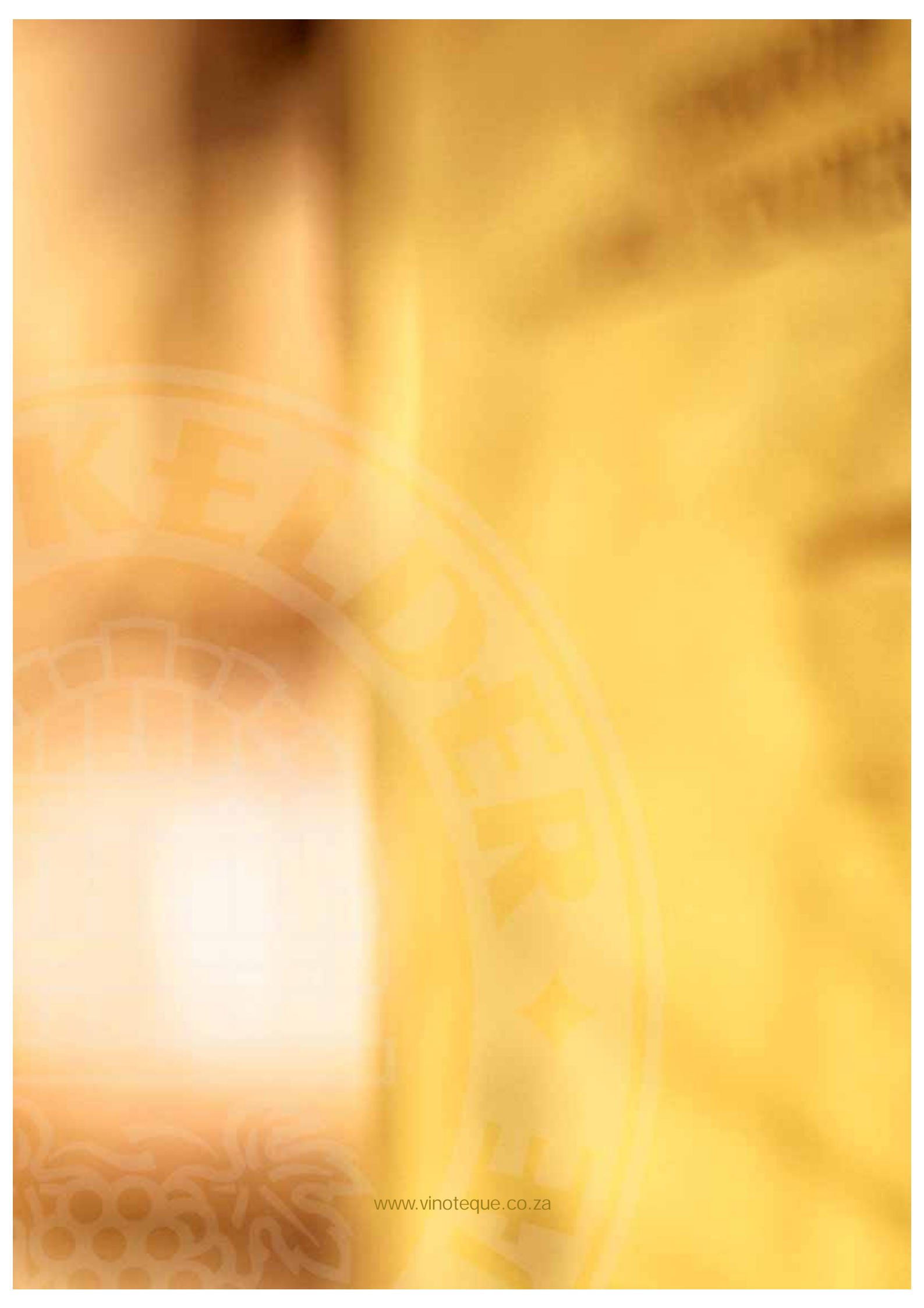
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