

MATURATION REPORT 2012



BERGKELDER

Vinoteque

WINE BANK / WYNBANK



The Vinotèque 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 Vinotèque 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.



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Allesverloren



www.allesverloren.co.za

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

Updated 2012 - Soft tannins with lovely black berries and notes of Christmas cake - Enjoy now and over the next year or two.

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: 14,29 vol% Total acidity: 6,1 g/l pH: 3,52

Updated 2012 - Full on palate with plums and prunes followed by hints of tobacco and tea leaf, ending in a slightly dry finish - Enjoy now or over the next year or two.

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

Updated 2012 - Abundance of fresh dark berries supported by firm tannins and a long finish - Enjoy now or over the next three to four years.

Allesverloren Cabernet Sauvignon 2006

Original Report Appearance: Deep ruby.
Nose: Rich and teeming with red berry fruit, cherries, cassis and cigar box.
Palate: Full-bodied with an abundance of berry fruit such as cherries and prunes with undertones of tobacco and dark chocolate and a good tannin structure.
Residual sugar: 1,5 g/l Alcohol: 13,06 vol% Total acidity: 7,0 g/l pH: 3,58

Updated 2012 - Blackcurrant with hints of mint and tobacco on the nose - Drink now or over the next year or two.

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: 19 g/l Alcohol: 13,06 vol% Total acidity: 6,8 g/l pH: 3,53

Updated 2012 - Concentration of dark berries, well integrated with oak and a youthful edge - Will benefit from another three to four years in the cellar.

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

Updated 2012 - Christmas cake and black pudding flavours with a spicy finish - Enjoy now or over the next year or two.

Allesverloren Port 2004

Original Report Appearance: Dark ruby.
Nose: Raisins and black currant 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

Updated 2012 - Full bodied and rich, with ripe black fruit on the palate - Can be enjoyed now but will reward with another five years or more in the cellar.

Allesverloren Shiraz 1998

Original Report Appearance: Plum hue with a crimson edge.
Nose: Rich and gamey - the aromatics are made more lively with inclusions of blackberry and chocolate.
Palate: Perfumed and aromatic with determined tannins which require patience.
Residual sugar: 2,6 g/l Alcohol: 13,6 vol% Total acidity: 5,9 g/l

Updated 2012 - Soft entry with flavours of ripe black fruit - Enjoy now or over the next year.

Allesverloren Shiraz 1999

Original Report Appearance: Plum red.
Nose: Cigar box, white pepper, hints of leather, forest floor and pomegranate.
Palate: Fresh fruit and new leather flavours with gentle soft tannins.
Residual sugar: 2,3 g/l Alcohol: 14 vol% Total acidity: 6,0 g/l

Updated 2012 - Plums, prunes and Christmas cake flavours, with soft tannins and a slightly spicy finish.

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

Updated 2012 - Complex and full on the palate with pepper and cloves - Enjoy now and over the next year or two.

Allesverloren Shiraz 2004

Original Report Appearance: Dark ruby.
Nose: Aromas of ripe plums, berries and oak spice with a hint of cigar box.
Palate: Rich and full bodied with ripe plums and berries and a good tannic structure.
Residual sugar: 2,3 g/l Alcohol: 14,74 vol% Total acid: 5,5 g/l pH: 3,4

Updated 2012 - Sweet dark fruit aromas followed by spicy notes - Can be enjoyed 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

Updated 2012 - Shy on the nose with dark berries, spice and notes of leather, still youthful - Will benefit from another three to four years in the cellar.

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

Updated 2012 - Red berries with hints of wild mushroom, good palate weight with soft tannins - Enjoy now or over the next three to four years.

Allesverloren Tinta Barocca 2007

Original Report Appearance: Ruby red.
Nose: An abundance of berry fruit intermingled with mocca, vanilla and oak spice aromas.
Palate: An elegant, medium- to full-bodied with intense berry fruit flavours and well- structured tannins.
Residual sugar: 2,3 g/l Alcohol: 13,76 vol% Total acidity: 6,4 g/l pH: 3,52

Updated 2012 - Red fruit and plums with a youthful edge and slightly dry finish - Will benefit from another three to four years in the cellar.

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

Updated 2012 - Soft entry with red berries including strawberry on the palate, still showing some youthfulness - Enjoy now or over the next two to three years.

Allesverloren Touriga Nacional 2006 (Magnum)

Original Report Appearance: Dark ruby.

Nose: Ripe plums with tobacco and fruitcake followed by slight oak spices.

Palate: Ripe plums and blackcurrant with tobacco and spicy undertones. The palate is full-bodied with a firm tannic structure and a long-lasting aftertaste.

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

Updated 2012 - Shy fruit with notes of eucalyptus and cigar box, soft and approachable tannins - Will benefit from another three to four years in the cellar.

Allesverloren Touriga Nacional 2007

Original Report Appearance: Dark ruby.

Nose: Teeming with berries and nutty cherry nuances followed by tobacco and coffee.

Palate: Warm and smooth with blackcurrant, tobacco and spicy undertones. The palate is full-bodied with a firm tannic structure and a long lasting aftertaste.

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

Updated 2012 - Dark fruit and lots of spice, still youthful - Leave for another five or six years.

Allesverloren Reserve Port 1997

Original Report Appearance: Tawny with brick rim.

Nose: Strong raisin with coffee and mocha.

Palate: Ripe berries with vanilla and a creamy, nutty undertone.

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

Updated 2012 - Raisins, fruitcake and spice - Enjoy now.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports. Allesverloren Cabernet 2008, 2009: Port 2005, 2007: Shiraz 2008, 2009: Tinta Barocca 2008: Touriga Nacional 2008, 2009.



www.alto.co.za

Alto Rouge 2004 (Magnum)

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

Updated 2012 - Full and rich with a soft entry - Enjoy now and over the next year or two.

Alto Rouge 2005

Original Report Appearance: Dark ruby.

Nose: Aromas of tobacco and dark chocolate with blackcurrant, 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

Updated 2012 - Enjoy now and over the next two to three years.

Alto Rouge 2006

Original Report Appearance: Deep red.

Nose: Blackcurrant 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

Updated 2012 - Enjoy now and over the next two to three years.

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

Updated 2012 - Red berries with hints of spice with firm tannins and a youthful edge - Allow for another three to four years in the cellar.

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

Updated 2012 - Mulberry and plums with hints of tobacco leaf and spice on the nose - Can be enjoyed now but will develop further over the next two to three years.

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

Updated 2012 - Rich and full-bodied with youthfulness still evident - Will benefit from another three to four years in the cellar.

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

Updated 2012 - Abundance of dark berries, well balanced with supple tannins - Patience will be rewarded after five to six years.

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

Updated 2012 - Well balanced complex wine with soft and elegant tannins - Will develop further over the next five to six years.

Alto Port 2006

Original Report Appearance: Ruby with a youthful purplish tint.
Nose: A mélange of honey, chocolate and raisins with nuances of prunes, cinnamon, nuts and coffee.
Palate: Rich and almost creamy on the palate with raisins, almond, walnut and coffee.
Residual sugar: 105 g/l Alcohol: 17,96 vol% Total acidity: 5,34 g/l pH: 3,33

Updated 2012 - Will develop with 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

Updated 2012 - Red berries with notes of leather and spice on the nose - Enjoy now and 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

Updated 2012 - Will benefit from another three to four years in the maturation cellar.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports.
Alto Rouge 2008, 2009: Cabernet 2008, 2009: Shiraz 2006, 2007.



DURBANVILLE
HILLS

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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

Updated 2012 - Red berries and oak spice on the nose with a soft entry and slightly sweet fruit on the palate, still showing youth - Can be enjoyed now but we recommend another three to four years before opening.

Durbanville Hills Bastion 2007

Original Report Appearance: Ruby red.
Nose: Berries and prunes with spicy undertones.
Palate: A full-bodied wine with a soft and velvety mouth-feel and a lingering fruity aftertaste.
Residual sugar 2,7 g/l Alcohol 13,57% Total acidity 6,3 g/l pH 3,58

Updated 2012 - Red fruits and white pepper on the nose supported by a good tannin structure ensures longevity - Keep for another three to four years.

Durbanville Hills Caapmans 2007

Original Report Appearance: Deep red.
Nose: Made in a classical style with cedar, black berries, mulberries and blackcurrants.
Palate: Rich, full-bodied with firm tannins and an abundance of fruit following through from the nose.
Residual sugar 3,6 g/l Alcohol 14,34 vol% Total acidity 6,3 g/l pH 3,53

Updated 2012 - Well balanced with good fruit integration, still young - Five years or more in the cellar will be rewarded.

Durbanville Hills Cabernet Sauvignon 2001

Original Report Appearance: Deep ruby red.
Nose: Delicate bouquet of berries with hints of tobacco and oak spice.
Palate: Full-bodied, compact with a good tannic backbone.
Residual sugar 1,5 g/l Alcohol 13,7 vol% Total acidity 5,9 g/l pH 3,55

Updated 2012 - Soft and juicy with dark berries, mint and a hint of spice, an elegant Cabernet - Enjoy now.

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

Updated 2012 - Blackcurrant, mint and tobacco leaf on the nose - Will develop further over the next three to four years.

Durbanville Hills Cabernet Sauvignon 2008

Original Report Appearance: Intense ruby red.
Nose: Blackcurrant combines well with wood and aniseed flavours.
Palate: Well balanced with a strawberry and raspberry finish.
Residual sugar 2,5 g/l Alcohol 13,14 vol% Total acidity 6,6 g/l pH 3,56

Updated 2012 - Full and well balanced with a good tannin structure - Needs another four to five years to develop fully.

Durbanville Hills Cabernet Sauvignon 2004 (Magnum)

Original Report Appearance: Dark ruby.
Nose: Melange of fruits, berries and spices.
Palate: Intense flavours of fruit and spices untamed by wood.
Residual sugar: 1,3 g/l Alcohol: 13,3 vol% Total acidity: 4,9 g/l pH: 3,76

Updated 2012 - Mulberry and black cherry ends in a slightly spicy finish - Can be enjoyed now or over the next year or two.

Durbanville Hills Luipaardsberg Merlot 2007

Original Report Appearance: Ruby red.
Nose: Typical cool climate flavours of mint, dark chocolate, coconut ice and oak spices laced by sweet cherries on the nose.
Palate: Rich and full-bodied with soft tannins and berry flavours balanced by sweet cherry on the palate.
Residual sugar: 2,7 g/l Alcohol: 13,82 vol% Total acidity: 6,5 g/l pH: 3,61

Updated 2012 - Soft entry followed by red berries, mint and mocha with youthfulness still evident ensuring good maturation potential. Keep for another four to five years before opening.

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

Updated 2012 - Soft and easy drinking with everything in the right place - this well developed wine can be enjoyed now or over the next year or two.

Durbanville Hills Rhinofields Merlot 2007

Original Report Appearance: Deep red.
Nose: Lots of berry fruit with strawberry and cherries followed by oak spices.
Palate: Medium to full-bodied with strawberries and cherries followed by oak spices.
Residual sugar: 2,2 g/l Alcohol: 13,4 vol% Total acidity: 6,5 g/l pH: 3,38

Updated 2012 - Abundance of fruit, good structure and balance ensures that this Merlot will reward patience - Keep for another three to four years.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports.
Durbanville Hills Bastion 2009: Caapmans Cabernet Merlot 2008: Luipaardsberg Merlot 2008: Rhinofields Merlot 2008, 2009:
Rhinofields Pinotage 2009: Rhinofields Shiraz 2008.

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Fleur du Cap Cabernet Sauvignon 1999

Original Report Appearance: Deep ruby red.
Nose: Plum, blackberry, chocolate, lead pencil and a hint of lavender.
Palate: Well balanced, full-bodied, packed with exciting fruit flavours, backed by wood spices and an elegant tannin structure.
Residual sugar: 3,7 g/l Alcohol: 13,2 vol% Total acidity: 5,5 g/l

Updated 2012 - Soft entry with dark berries, some herbaceous notes and soft tannins - Enjoy now.

Fleur du Cap Cabernet Sauvignon 2001 (Magnum)

Original Report Appearance: Vibrant ruby crimson.
Nose: Subtle ripe berry aromas underlined by elegant smoked oak.
Palate: Powerful, but velvety mouth-filling flavours of blackberries and cassis with well-integrated tannins.
Residual sugar: 2,6 g/l Alcohol: 14,0 vol% Total acidity: 6,0 g/l pH: 3,64

Updated 2012 - Very approachable with blackberry and plums, with some savouriness on the palate - Enjoy now and over the next one to two years.

Fleur du Cap Cabernet Sauvignon 2003

Original Report Appearance: Ruby red.
Nose: Abundance of ripe fruit, black currant and spiced nut flavours and a plummy background.
Palate: Full bodied and rich on the palate, it shows attractive berry flavours with a hint of smokiness and a good tannic structure.
Residual sugar: 2,0 g/l Alcohol: 13,49 vol% Total acidity: 6,3 g/l pH: 3,4

Updated 2012 - Prominent primary fruit with good structure and youthful edge - Enjoy now and 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

Updated 2012 - Plums, blackberries and hints of cigar box with good tannin structure - Enjoy now or over the next year or two.

Fleur du Cap Cabernet Sauvignon 2005

Original Report Appearance: Deep red.
Nose: Black berries and cherries coupled with nutty aromas and cigar box.
Palate: Ripe fruit and liquorice with a good tannin structure and a long lasting finish.
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 2012 - Plums, cigar box and tobacco leaf with firm tannins - Will benefit from another year or two in the cellar.

Fleur du Cap Cabernet Sauvignon 2006

Original Report 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 Alcohol: 14,3 vol% Total acidity: 5,9 g/l pH: 3,4

Updated 2012 - Dark berries, oak spice and mint on the nose, with firm tannins needing some time - Open in another three to four years.

Fleur du Cap Cabernet Sauvignon Unfiltered 2005

Original Report Appearance: Deep red.
Nose: Aromas of coffee, pencil shavings and blackcurrant.
Palate: The full and well rounded wine 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

Updated 2012 - Great wine with dark berries and mint, supple tannins and youthful edge - Can be enjoyed now but another year or two will be rewarded.

Fleur du Cap Cabernet Sauvignon Unfiltered 2007

Original Report Appearance: Dark ruby.
Nose: A potpourri of blackcurrant, jasmine, vanilla, dark chocolate and mocha.
Palate: Complex red fruit supported by cherries and plums and a spicy oakiness.
Residual sugar: 2,9 g/l Alcohol: 14,13 vol % Total acidity: 5,9 g/l pH: 3,4

Updated 2012 - Abundance of prunes, plums and red berry fruit, some mint and good firm tannins - Will benefit from another three to four years in the cellar.

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

Updated 2012 - Lots of dark berry fruit with cigar box and oak spice notes, firm tannins ensures longevity - Enjoy in another three to four years.

Fleur du Cap Merlot 2002

Original Report Appearance: Crimson red.
Nose: Subtle ripe berries mixed with violets and lavender.
Palate: Easy drinking with gentle tannins and velvety soft mouth-filling berry flavours.
Residual sugar: 2,3 g/l Alcohol: 13,5 vol% Total acidity: 6,2 g/l pH: 3,57

Updated 2012 - Soft entry with red berry flavours and a long finish - Enjoy now.

Fleur du Cap Merlot 2003

Original Report 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.
Residual sugar: 2,2 g/l Alcohol: 13,4 vol% Total acidity: 6,1 g/l pH: 3,44

Updated 2012 - Soft entry with red berry flavours and a long finish - Enjoy now.

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

Updated 2012 - Plums and red berry fruit 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 nuances.
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 2012 - This wine can be enjoyed now.

Fleur du Cap Merlot 2008

Original Report Appearance: Ruby.
Nose: Subtle aromas of ripe berries and cherries underlined by elegant oak spices.
Palate: This well balanced wine is velvety soft yet mouth-filling with clean, soft fruit and gentle tannins.
Residual sugar: 2,12 g/l Alcohol: 13,72 vol% Total acidity: 5,68 g/l pH: 3,53

Updated 2012 - Soft and juicy with a youthful edge - Open in another two to three years.

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

Updated 2012 - Big Merlot with an abundance of dark fruit and great complexity - Leave for another three to four 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

Updated 2012 - Abundance of fruit with firm tannins ensures good ageing potential - Enjoy in another three to four years.

Fleur du Cap Noble Late Harvest 2004

Original Report Appearance: The wine has a deep golden straw yellow colour with green edges.
Nose: On the nose the wine shows litchi, honey and classical dusty botrytis.
Palate: Well balanced between acid and fruit with dominant flavours of peaches and dried fruit.
Residual sugar: 107,5 g/l Alcohol: 9,96 vol% Total acidity: 9,4g/l pH: 3,2

Updated 2012 - Peaches, apricots and raisins supported by a good sugar and acid balance - Can be enjoyed now but will last for years to come.

Fleur du Cap Noble Late Harvest 2005

Original Report Appearance: Deep golden straw yellow colour with green edges.
Nose: Litchi, honey and classical botrytis notes.
Palate: Well balanced with flavours of peaches and dried fruit.
Residual sugar: 118,5 g/l Alcohol: 10,42 vol% Total acidity: 10,6 g/l pH: 3,62

Updated 2012 - Very good botrytis character and well balanced - Can be enjoyed now but will last for years to come.

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

Updated 2012 - Dried apricots and peaches translates into a wonderful Noble Late Harvest character - Can be enjoyed now but will last for years to come.

Fleur du Cap Pinotage 2002

Original Report Appearance: Dark ruby.
Nose: Cherry and ripe plums spiced with vanilla.
Palate: On palate medium to full bodied with ripe plums and berry flavours with a long persistent aftertaste.
Residual sugar: 3,1 g/l Alcohol: 14,88 vol% Total acidity: 6,0 g/l pH: 3,36

Updated 2012 - Soft and juicy with sweet red fruit and prunes - Enjoy now or over the next year or two.

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

Updated 2012 - Great pinotage with lovely fruit and firm tannins - Can be enjoyed now but will develop further over the next three to four 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

Updated 2012 - Will benefit from another three to four years in the maturation cellar.

Fleur du Cap Shiraz 2000

Original Report Appearance: Bright ruby red.
Nose: Chocolate, cedar and plum flavours with subtle hints of cumin.
Palate: Medium-bodied with rich plum and wood spices and soft juicy tannins.
Residual sugar: 2,2 g/l Alcohol: 13,5 vol% Total acidity: 5,6 g/l pH: 3,46

Updated 2012 - Enjoy now.

Fleur du Cap Shiraz 2008

Original Report Appearance: Ruby red.
Nose: Delightful prune, blackcurrant and cherry on the nose.
Palate: Blackcurrant and cherry flavours follow through onto the palate. The wine has a wonderful mouth feel and a good tannic backbone.
Residual sugar: 2,6 g/l Alcohol: 13,14 vol% Total acidity: 6,8 g/l pH: 3,2

Updated 2012 - Lots of dark fruit with a spicy edge and good firm tannins - Open in another two to three years.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports.
Fleur du Cap Cabernet Unfiltered 2008, 2009; Merlot Unfiltered 2008, 2009; Noble Late Harvest 2007, 2008, 2009, 2010.

Jacobsdal
WINE ESTATE

www.jacobsdal.co.za



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

Updated 2012 - Full bodied with ripe fruit, well balanced with a slightly dry finish - Enjoy now.

Jacobsdal Cabernet Sauvignon 2004

Original Report Appearance: Deep ruby.
Nose: Rich and fruity 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: 2,2 g/l Extract: 32 g/l Alcohol: 14,2 vol% Total acidity: 6,3 g/l pH: 3,4

Updated 2012 - Sweet fruit aromas like blackberry, soft tannins, complexity and good balance - Enjoyable now or over the next two to three years.

Jacobsdal Cabernet Sauvignon 2007

Original Report Appearance: Deep ruby.
Nose: Rich and fruity with aromas of cigar box and ripe plums complemented by oak.
Palate: Rich and full-bodied with plum, blackberry, dark chocolate and oak flavours. This wine has good Cabernet tannins.
Residual sugar: 1,78 g/l Alcohol: 14,4 vol% Total acidity: 5,74 g/l pH: 3,72

Updated 2012 - Lots of dark berry fruit with sweet but firm tannins, ensuring good ageing potential - Will benefit from another three to four years in the cellar.

Jacobsdal Pinotage 2004

Original Report Appearance: Deep ruby, garnet.
Nose: Plum and cherry. Subtle oak, smoke and vanilla spice.
Palate: Mulberry, raspberry fruits and hints of smoke and cedar. No rough edges, with the fruit fresh and succulent with great tannin structure.
Residual sugar: 2,5 g/l Alcohol: 14,56 vol% Total acidity: 5,5 g/l pH: 3,66

Updated 2012 - Enjoy now or over the next year or two.

Jacobsdal Pinotage 2005

Original Report Appearance: Dark ruby with purple edges.
Nose: Fresh sweetish raspberry and plum flavours with a slight farmyard character, followed by subtle oak and vanilla spice.
Palate: Full-bodied with succulent fruit flavours and a great tannic finish.
Residual sugar: 2,5 g/l Alcohol: 14,47 vol% Total acidity: 5,8 g/l pH: 3,65

Updated 2012 - Enjoy now or over the next year or two.

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

Updated 2012 - Lots of red berry aromas, well balanced on the palate, with great complexity - Will benefit from another year or two in the cellar.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports.
Jacobsdal Cabernet 2008: Jacobsdal Pinotage 2007, 2008.



www.jcleroux.co.za



JC le Roux Pinot Noir 2007

Original Report Nose: Well developed nose.
Palate: Toast, yeast and fruit flavours on the palate with a hint of berries. A pleasing creamy character in the mouth, this vintage has a lively, crisp finish.
Residual sugar: 7,9 g/l Alcohol: 12,23 vol% Total acidity: 6,55 g/l pH: 3,06

Updated 2012 - Full-bodied and youthful with a delicate expression of Pinot Noir fruit ending in a crisp finish - Will develop further over the next three to four years.

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

Updated 2012 - Full-bodied wine with a long finish and soft delicate bubbles - Enjoy now.

JC le Roux Scintilla 2002

Original Report Appearance: Lovely pale yellow with a fine mousse.
Nose: Toasty, biscuity with a slight lemony-fruity background.
Palate: Rich and full with green apples and a toasty, yeasty aftertaste.
Residual sugar: 8,6 g/l Alcohol: 10,5 vol% Total acidity: 6,7 g/l pH: 3,16

Updated 2012 - Full-bodied with a slight minerality on the mid-palate, delicate fine bubble ending in a crisp finish - Enjoy now or over the next two to three years.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports.
JC le Roux Pinot Noir 2008: Scintilla 2003.



LE BONHEUR



www.lebonheur.co.za



Le Bonheur Cabernet Sauvignon 1999 (Magnum)

Original Report Appearance: Dark ruby garnet.
Nose: Crushed blackcurrant, ripe plum, coffee, cigar box and vanilla oak spice.
Palate: Savoury palate with plenty of fruit, backed by firm wood and firm tannins ending in a long finish.
Alcohol: 12,5 vol% Total acidity: 6,0 g/l pH: 3,2

Updated 2012 - Soft and juicy with sweet tannins - Enjoy now.

Le Bonheur Cabernet Sauvignon 2001

Original Report 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, soft tannins and a long finish.
Residual sugar: 2,4 g/l Alcohol: 14,0 vol% Total acidity: 6,6 g/l pH: 3,7

Updated 2012 - Dark berries, prunes and hints of mint, soft and easy drinking - Enjoy now and over the next year.

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 currant, 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 2012 - Earthy notes with cedar and mint on the nose, youthful with firm tannins on the palate - Will benefit from another two to three years in the cellar.

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

Updated 2012 - Earthy notes with cedar and mint on the nose, still youthful and needs time - Will benefit from another three to four years in the cellar.

Le Bonheur Prima 1999

Original Report Appearance: Ruby garnet.
Nose: Classical traditional style Cape Bordeaux blend with sweet-scented Satsuma, plum, cassis and herbs on the nose.
Palate: Tightly packed with juicy plum, cherry fruit and spicy wood. Medium-bodied and elegant with gentle fruit and firm, ripe tannins that provide good textural contrast.
Residual sugar: 2,1 g/l Alcohol: 13,0 vol% Total acidity: 5,8 g/l pH: 3,4

Updated 2012 - This well matured wine can be enjoyed now and over the next year.

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

Updated 2012 - This well matured wine can be enjoyed now and 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

Updated 2012 - Red berry and prunes with some herbaceous notes - Your patience will be rewarded with another three to four years in the cellar.

Le Bonheur Prima 2007

Original Report Appearance: Intense ruby.
Nose: Ripe prunes with blackcurrant and tobacco in the background.
Palate: Rich with a velvety entry with prunes and cherry fruit integrated with oak.
Residual sugar: 1,9 g/l Alcohol: 13,47 vol% Total acidity: 6,3 g/l pH: 3,63

Updated 2012 - Red berries, bay leaves and tomato paste on the nose, typical of the Prima - Will benefit from another five years in the cellar.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports.
Le Bonheur Cabernet 2007, 2008.



www.lomond.co.za

Lomond Cat's Tail Syrah 2006

Original Report 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 Alcohol: 13,32 vol% Total acidity: 5,7 g/l pH: 3,58

Updated 2012 - Youthful structure supported by dark berries and spice - Will benefit from another two to three years in the cellar.

Lomond Conebush Syrah 2005

Original Report Appearance: Deep, ruby red.
Nose: Notes of white pepper with subtle oak and hints of spice complementing the red berries.
Palate: Good follow through on the palate with fruit and wood nicely integrated with soft and subtle tannins: An elegant food wine.
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 2012 - Sweet fruit aromas followed by sweet tannins and delicate spice - Will benefit from another two to three years in the cellar.

Lomond Conebush Syrah 2007

Original Report Appearance: Dark ruby.

Nose: Stewed fruit and prunes with notes of white pepper matched with sweet ripe fruit.

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

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

Updated 2012 - Abundance of blackberry fruit followed by spicy notes, complexity and firm tannins will ensure that this wine will mature well. Will benefit from at least another four to five years in the cellar.

Lomond Estate Merlot 2006

Original Report Appearance: Ruby red.

Nose: Teems with prunes, strawberry, mulberry and hints of subtle mint.

Palate: Sweet succulent palate of plums and a faint trace of smokiness. Full ripe and soft with good balance between fruit and wood making this an easily accessible wine.

Residual sugar: 1,8 g/l Alcohol: 14,2 vol% Total acidity: 5,7 g/l pH: 3,35

Updated 2012 - Good primary fruit with notes of cigar box and firm tannins - Can be enjoyed now but will benefit from another year or two.

Lomond Estate Merlot 2008

Original Report Appearance: Deep red in colour with a bright ruby hue.

Nose: An abundance of plum, strawberry and mulberry aromas with subtle mint.

Palate: A full-bodied wine with red berry and plum flavours enhanced by a trace of smokiness. A succulent palate of fruity sweetness and soft, round tannins balanced with oak spice, making this an easily-accessible wine.

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

Updated 2012 - Plums, prunes and dried fruit supported by firm tannins which will soften over the next couple of years, a wine to watch - Will benefit from another three to four years in the cellar.

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

Updated 2012 - Ripe fruit followed by peppery notes and soft tannins - Enjoy now.

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

Updated 2012 - Good concentration of dark berry fruits like black currant, supported by spicy notes - Will benefit from another three to four years in the cellar.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports. Lomond Estate Merlot 2009: Conebush Syrah 2008: Estate Syrah 2008.





www.monis.co.za



Monis Muscadel 2000

Original Report Appearance: Topaz colour with a reddish hue.

Nose: Complex nose with strong muscat, raisins, Christmas cake, cinnamon, marzipan and subtle citrus flavours.

Palate: On the palate it has a soft, smooth opulence. Well-balanced with a delicate woodiness in the very long aftertaste that grows on you. The wine opens up more flavours with every taste.

Residual sugar: 212,5 g/l Alcohol: 16,31 vol% Total acidity: 4,3g/l

Updated 2012 - Dried fruit, nuts with hints of cloves on the nose - Enjoy now and for years to come.

Monis Vintage Port 2006

Original Report Appearance: Deep ruby core with a wide, fading edge.

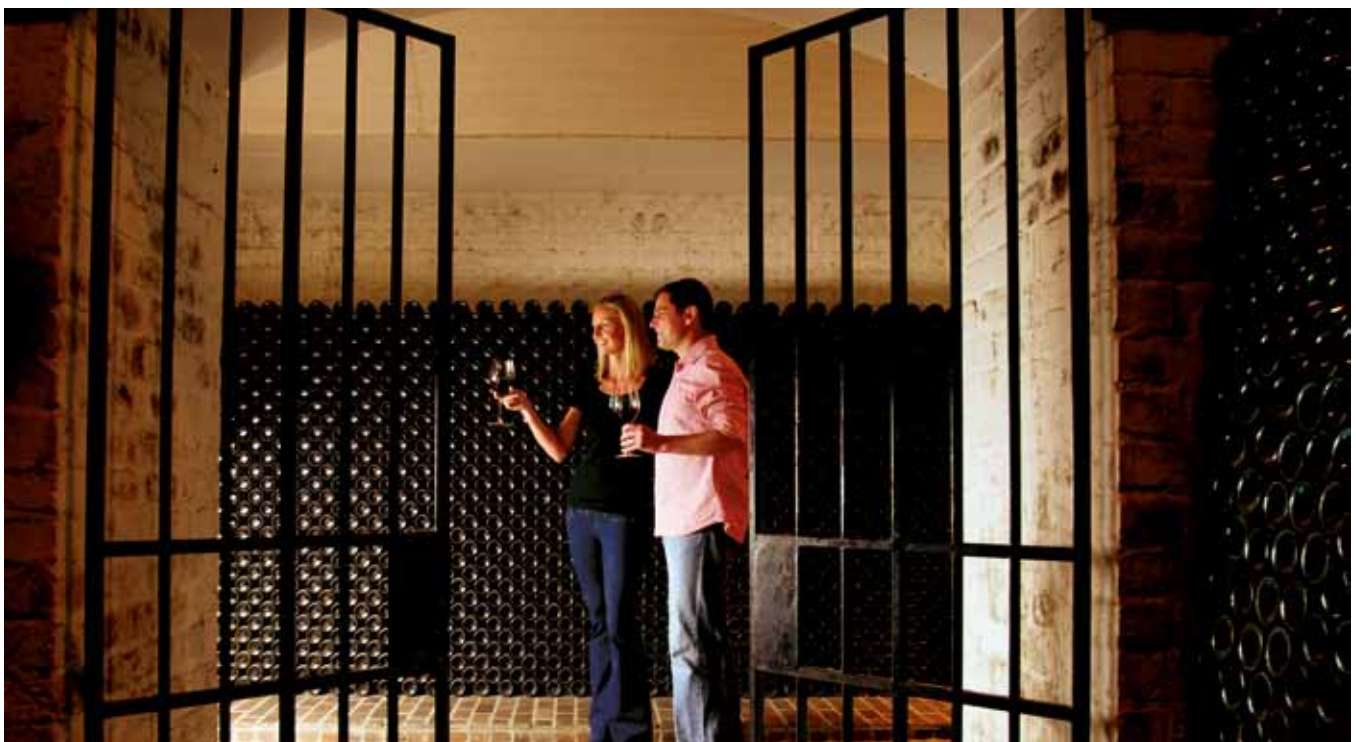
Nose: The nose leads with ripe, red berry notes followed by dark cherry and chocolate. The background is delightfully fragrant with hints of bramble and ripe plum.

Palate: On the palate the port unfolds slowly as rich and elegant, yet relatively dry with youthful flavours of ripe berry. Supple tannins lend a super, peppery grip with great balance and viscosity and a lovely spicity lift in the tail. It is gorgeous to enjoy now, yet has great potential to develop great complexity in the bottle over many years.

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

Updated 2012 - Almonds, dates and dried fruit on the nose - Enjoy now and for years to come.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports. Monis Muscadel 2001, 2004.





www.nederburg.co.za

Nederburg Cabernet Sauvignon 2002 (Magnum)

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

Updated 2012 - Soft and lush with sweet tannins and black fruits with a classic finish - Will benefit from another two to three years.

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

Updated 2012 - Soft entry with supple tannins and good structure ending in a slightly dry finish - Enjoy now or over the next year or two.

Nederburg Cabernet Sauvignon 2004

Original Report Appearance: Deep red.
Nose: Smokey and complex with cassis, wild berry, mocha and sweet vanilla oak aromas.
Palate: Medium to full-bodied, with perfectly balanced flavours of blackcurrant, a sprig of mint and a long, silky, juicy finish.
Residual sugar: 4,4 g/l Alcohol: 14 vol% Total acidity: 5,64 g/l pH: 3,55

Updated 2012 - Soft entrance with sweet and slightly grippy tannins ending in a dry finish - Give another three to four years before opening.

Nederburg Cabernet 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

Updated 2012 - Blackcurrant and hints of mint on the nose, with juicy lush black fruit 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

Updated 2012 - Ripe cherries, sweet spice and mint on the nose hints as to what is to follow, adding notes of caramel and chocolate on the palate, all backed by great structure and balance - Will develop and add further complexity over the next five years.

Nederburg Manor House Cabernet Sauvignon 2007

Original Report Appearance: Dark ruby.
Nose: Aromas of blackcurrant, cassis, chocolate and mocha.
Palate: Ripe blackberry and currant, mocha and a hint of oak spices with firm, but supple tannins.
Residual sugar: 2,83 g/l Alcohol: 14,01 vol% Total acidity: 6,14 g/l pH: 3,68

Updated 2012 - Needs another three to four years to develop further.

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: 14,29 vol% Total acidity: 5,74 g/l pH: 3,53

Updated 2012 - Soft and elegant with good primary fruit, sweet tannins and spice - Will benefit from another two to three years in the cellar.

Nederburg Manor House Shiraz 2007

Original Report Appearance: Deep ruby.
Nose: Complexity of black fruit enhanced by spicy notes of cinnamon and clove.
Palate: Dense ripe black fruit and wood spice with a firm structure, sinewy tannins and a long finish.
Residual sugar: 2,35 g/l Alcohol: 14,08 vol% Total acidity: 5,74 g/l pH: 3,53

Updated 2012 - Milk chocolate and spice with a good tannin structure, still youthful - Wait another two to three years.

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

Updated 2012 - Rich, ripe, juicy and smooth with excellent structure and a youthful edge - Another three to four years in the cellar will be rewarded.

Nederburg Private Bin Shiraz 2001

Original Report Appearance: Ruby red.
Nose: Smoky, spicy, laced with berries and ripe fruit.
Palate: Floral and spicy with a subtle presence of oak and firm, but subtle tannins.
Residual sugar: 3,5 g/l Alcohol: 14,0 vol% Total acidity: 6,5 g/l pH: 3,36

Updated 2012 - Well matured and elegant with hints of sweetness and mint chocolate - Ready to be enjoyed.

Nederburg Private Bin Shiraz 2004

Original Report Appearance: Deep rich ruby-red, with an opaque centre and a cerise rim.
Nose: Seductive, opulent nose of concentrated pepper and spicy, brambly fruit with faint echoes of leather.
Palate: Succulent berry flavours, ripe, soft, tannins and integrated oak.
Residual sugar: 1,99 g/l Alcohol: 14,71 vol% Total acidity: 5,65 g/l pH: 3,69

Updated 2012 - Spicy nose with dark fruit and cedar - Enjoy now and over the next year or two.

Nederburg Shiraz 2002 (Magnum)

Original Report Appearance: Deep garnet.
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: 2,82 g/l Alcohol: 14,16 vol% Total acidity: 6,75 g/l pH: 3,33

Updated 2012 - Smooth and elegant with pepper and spice and notes of leather - Enjoy now and over the next year or two.

Nederburg Tribute 2004 (Magnum)

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

Updated 2012 - Sweet ripe fruit like plums and blackcurrant on the nose, full and rich on the palate - Enjoy now or over the next two to three years.

Nederburg II Centuries Cabernet Sauvignon 2007

Original Report Appearance: Deep ruby red.
Nose: Signature notes of cassis, tobacco leaf and cigar box mark this as a classic.
Taste: Richly ripe black fruits harmonise with oak to produce a generous, mouthfilling profusion of flavours, tempered by firm tannins.
Residual sugar: 2,4 g/l Alcohol: 14,59 vol% Total acidity: 6,5 g/l pH: 3,55

Updated 2012 - Ripe and full, well integrated with elegant tannins, a serious Cabernet - Patience will be rewarded in another four to five years.

Nederburg Winemaster's Reserve Noble Late Harvest 2009

Original Report Appearance: Brilliant gold with lime-green specs.
Nose: Aromas of fresh honey, pineapple, dried apricots with attractive floral and spicy notes.
Taste: Classic with perfectly balanced mouth-feel, bursting with flavour and followed by a lively aftertaste.
Residual sugar: 220 g/l Alcohol: 11,01 vol% Total acidity: 9,5 g/l pH: 3,3

Updated 2012 - Marmalade, orange peel and nuts on the nose, with great balance between sugar and acidity, truly a great Noble Late Harvest. Can be enjoyed now, but will develop further over years to come.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports.
Nederburg Manor House Cabernet 2008: Manor House Shiraz 2008, 2009: Winemaster's NLH 2010: Tribute 2005: Ingenuity Red 2008, 2009.



NEETHLINGSHOF
E S T A T E



www.neethlingshof.co.za

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

Updated 2012 - Spice and cedar on the nose, soft entry with hints of cherries on the palate - Enjoy now and over the next year or two.

Neethlingshof Lord Neethling Laurentius 2003

Original Report Appearance: Deep ruby.
Nose: Dark berry fruit flavours with plum and cherry, followed by elegant aromas of fine oak, cedar and vanilla.
Palate: Full-bodied and smooth, packed with cassis, mulberry and hints of mint, supported by a good tannic structure.
Residual sugar: 2,7 g/l Alcohol: 14,47 vol% Total acidity: 5,5 g/l pH: 3,31

Updated 2012 - Full and rich with a youthful edge - Enjoy now and over the next year or two.

Neethlingshof Lord Neethling Pinotage 1999

Original Report Appearance: Plum red.
Nose: Elegant wine with raspberry and plum aromas and touches of vanilla and forest floor.
Palate: Supple and dry tannins provide the backdrop to prominent fruit flavours.
Residual sugar: 2,1 g/l Alcohol: 13,9 vol% Total acidity: 5,6 g/l pH: 3,79

Updated 2012 - Lots of red berries on the palate with a creamy mouth feel - Can be enjoyed now but will develop further over the next three to four years.

Neethlingshof Lord Neethling Pinotage 2003

Original Report Appearance: Dark ruby.
Nose: Ripe fruit with plum and mulberry aromas as well as undertones of cinnamon and banana.
Palate: Medium-bodied with lashings of berries and a good tannic backbone.
Residual sugar: 2,7 g/l Alcohol: 15,10 vol% Total acidity: 6,2 g/l pH: 3,53

Updated 2012 - Red berries and spice on the nose, with enough structure on the palate to ensure longevity - Will develop further over the next three to four years.

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 botrytised 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

Updated 2012 - Dried apricots, peaches with hints of almonds - Enjoy now and over the next three to four years.

Neethlingshof Cabernet Sauvignon 2003

Original Report Appearance: Dark Ruby.
Nose: Aromas of cherries and blackberry with a hint of oak spice.
Palate: Full-bodied with cherries and blackberries on entry and a tannic backbone.
Residual sugar: 3,5 g/l Alcohol: 13,7 vol% Total acidity: 6,0 g/l pH: 3,76

Updated 2012 - Enjoy this well matured wine now.

Neethlingshof Malbec 2009

Original Report Appearance: Dark Ruby.
Nose: Prunes and raisins with oak spices and dark chocolate in the background.
Palate: Rich and full with prunes and cherry flavours, supported by soft tannins.
Residual sugar: 3,0 g/l Alcohol: 13,9 vol% Total acidity: 5,43 g/l pH: 3,57

Updated 2012 - Will develop further over the next three to four years.

Neethlingshof Maria Noble Late Harvest 2010

Original Report Appearance: Golden yellow.
Nose: Fruit cake, dried apricot, honey and peach aromas.
Palate: Concentrated fruit cake with honey and marmalade and a good sugar acid balance with a fresh, fruity palate.
Residual sugar: 158,4g/l Alcohol: 10,59 vol% Total acidity: 8,2 g/l pH: 3,72

Updated 2012 - Apricots and lemon peel with good sugar and acid balance on the palate - Will develop further over the next three to four years.

Neethlingshof Shiraz 2001 (Magnum)

Original Report Appearance: Deep red.
Nose: Shy on the nose with hints of raspberry and cherries.
Palate: Full-bodied with cherries, vanilla and oak spice.
Residual sugar: 2,6 g/l Alcohol: 14,4 vol% Total acidity: 6,4 g/l pH: 3,6

Updated 2012 - Ripe red berries followed by pepper and leather with some earthy notes - Enjoy now and over the next year or two.

Neethlingshof The Caracal 2007

Original Report Appearance: Dark, intense red.
Nose: Plum, blackcurrant and cherry aromas supported by oak, cedar and vanilla notes.
Palate: A full-bodied, muscular and smooth wine with prune and blackcurrant flavours and firm but supple tannins.
Residual sugar: 2,4 g/l Alcohol: 13,58 vol% Total acidity: 5,5 g/l pH: 3,69

Updated 2012 - Cherries and prunes with mint and spice, well balanced - Will benefit from another four to five years in the cellar.

Neethlingshof The Owl Post 2009

Original Report Appearance: Dark red.
Nose: Ripe fruit and banana aromas with a background of vanilla oak.
Palate: A rich and velvety palate with ripe fruit and vanilla flavours.
Residual sugar: 2,7 g/l Alcohol: 14,01 vol% Total acidity: 5,2 g/l pH: 3,66

Updated 2012 - Great Pinotage - Will benefit from another four to five years in the cellar.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports.
Neethlingshof Lord Neethling Weiser Riesling NLH 2006.



www.plaisirdemerle.co.za

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

Updated 2012 - Still youthful, rich on the palate and soft tannins - Open in another 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

Updated 2012 - Ripe fruit with soft and velvety tannins - Enjoy now and in the next year or two.

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

Updated 2012 - Full and rich with red fruits and notes of fruitcake and spice - Enjoy now and over the next two to three years.

Plaisir de Merle Grand Plaisir 2004

Original Report 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 Alcohol: 14,5 vol% Total acidity: 6,0 g/l pH 3,59

Updated 2012 - Mulberry and cherry on the nose translates to ripe fruit on the palate with good structure and a youthful edge, a great wine Open in another two to three years.

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

Updated 2012 - Ripe sweet fruit on the palate with velvety tannins - Open in another two to three years.

Plaisir de Merle Malbec 2008

Original Report Appearance: Vibrant red.
Nose: Spice and cherries on the nose.
Palate: Red berry fruit on the palate with a creamy oak finish. Soft tannins ensure drinkability.
Residual sugar: 2,5 g/l Alcohol: 14,2 vol% Total acidity: 5,4 g/l pH 3,59

Updated 2012 - Mulberry, red fruit with firm tannin structure ensures longevity for this award winning wine - Another five years in the cellar will reward handsomely.

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

Updated 2012 - Well matured and soft with savoury notes - Enjoy now.

Plaisir de Merle Merlot 2007

Original Report Appearance: Ruby.
Nose: Teeming with violets, strawberries, blackberries and blackcurrant and a hint of mint.
Palate: Medium to full-bodied with a soft and velvety palate laced with ripe fruit and supported by vanilla oak flavours.
Residual sugar: 1,9 g/l Alcohol: 14,2 vol% Total acidity: 6,4 g/l pH: 3,43

Updated 2012 - Ripe red fruits including some strawberry and supple tannins - Leave for another three to four years.

Plaisir de Merle Petit Verdot 2008

Original Report Appearance: Rich dark red.
Nose: Violets and blackberry, with hints of spice, leather and oak.
Palate: The palate is spicy and rich with red berry fruits. Subtle vanilla sweetness complements the tannins and secures a mouth-filling aftertaste.
Residual sugar: 2,0 g/l Alcohol: 13,46 vol% Total acidity: 5,4 g/l pH: 3,55

Updated 2012 - Big wine with good fruit expression and firm tannins - Will benefit from another three to four years in the cellar.

Plaisir de Merle Shiraz 2003

Original Report Appearance: Radiant ruby red.
Nose: Spicy white pepper, red berries and vanilla oak flavours.
Palate: On taste, it shows plum and red berry fruit, more spiciness and complex nuances of oak, supported by firm but soft tannins
Residual sugar: 2,6 g/l Alcohol: 14,42 vol% Total acidity: 6,0 g/l pH: 3,72

Updated 2012 - Dark berries with oak spice and a hint of mint on the nose - Enjoy now.

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

Updated 2012 - The palate shows sweet, ripe red berries with hints of vanilla and spice - Enjoy now or over the next year or two.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports.
Plaisir de Merle Cabernet 2007, 2008: Cabernet Franc 2008: Grand Plaisir 2007: Merlot 2008, 2009: Shiraz 2007.



www.pongracz.co.za



Pongracz Desiderius 2002

Original Report Appearance: Slight green tint that teems with light.

Nose: Nuances of fresh fruit, almonds and freshly baked bread delight the senses.

Palate: It is alluring with a rich complexity, lively bubbles and a raciness on the palate.

Residual sugar: 8 g/l Alcohol: 10,92 vol% Total acidity: 6,5 g/l pH: 3,04

Updated 2012 - Layered yeast and baked bread aromas followed by a full bodied mouth feel with fresh acidity and a citrus finish - Enjoy now or over the next two to three years.

Pongracz 3L

Updated 2012 - Green apple flavours with a youthful edge keeps this wine in balance. The wine has a soft expression of bubbles - Enjoy now.





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

Updated 2012 - Traditional Cabernet showing dark berries with a hint of sweetness and great balance - Leave in the cellar for another three to four years.

Stellenzicht Cellar Master Release Pinotage 2005

Original Report Appearance: Dark ruby.
Nose: Lots of berry fruit with rich plum and blackcurrant 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 2012 - Full bodied and rich with great structure that ensures excellent maturation potential. If you love Pinotage with ageing potential you have chosen well - Will benefit from another four to five years in the maturation cellar.

Stellenzicht Cellar Master Release Pinotage 2006

Original Report Appearance: Dark red with purple edges.
Nose: Rich plum and prunes with blackcurrant flavours and an earthy background.
Palate: Full-bodied, rich with plum and blackcurrant 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 2012 - This elegant Pinotage has lovely clean fruit with hints of liquorice and a vibrant liveliness that guarantees good ageing potential. Will reward your patience after five years.

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

Updated 2012 - Full on the palate with sweet fruit and spices like cloves and cinnamon - Still showing lots of youthfulness, this wine needs another three to four years to reach optimal maturity.

Stellenzicht Golden Triangle Cabernet Sauvignon 2001

Original Report Appearance: Rich, deep ruby colour.
Nose: Ripe blackcurrant, black berries and cassis.
Palate: The intensity of fruit belies the lengthy oak aging, as the oak flavours merely add to the complexity and softness of the wine's full-bodied structure.
Residual sugar: 2,7 g/l Alcohol: 14,3 vol% Total acidity: 6,3 g/l pH: 3,45

Updated 2012 - Well matured wine with typical dark berry flavours and soft tannins still showing some youthfulness - One of my favourites Enjoy now or over the next year or two.

Stellenzicht Golden Triangle Merlot 2000

Original Report Appearance: Brick red.
Nose: Ripe plum and stewed fruit with hints of vanilla and blackcurrant.
Palate: Medium to full-bodied with fruity characters, soft tannins and a lingering aftertaste.
Residual sugar: 2,8 g/l Alcohol: 14,3 vol% Total acidity: 5,36 g/l pH: 3,64

Updated 2012 - Still youthful and alive with great fruit and slightly dusty tannins - This great Merlot can be enjoyed now.

Stellenzicht Golden Triangle Merlot 2006

Original Report Appearance: Good intensity of rich ruby with garnet edges.
Nose: An earthy array of savoury berry fruit and herbs.
Palate: Classic and elegant with hints of red berry fruit, coriander and vanilla. Wonderfully soft and subtle while the medium to full-bodied structure lingers well at the end.
Residual sugar: 2,4 g/l Alcohol: 14,2 vol% Total acidity: 5,9 g/l pH: 3,55

Updated 2012 - This youthful and elegant Merlot will reward your patience - Leave for another three to four years.

Stellenzicht Golden Triangle Merlot 2007

Original Report Appearance: Wonderful intensity of colour with bright ruby and garnet tones and youthful purple edges.
Nose: An earthy array of savoury berry fruit and herbs with touches of cinnamon and cloves in the background.
Palate: Classic and elegant with hints of red berry fruit, coriander and vanilla. Wonderfully soft and subtle while the medium to full-bodied structure lingers well at the end.
Residual sugar: 3,6 g/l Alcohol: 14,36 vol% Total acidity: 7,0 g/l pH: 3,24

Updated 2012 - Sweet fruit with supple tannins and a youthful edge - Will benefit from another three to five years in the cellar.

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

Updated 2012 - Very good Pinotage with great balance, structure and a youthful edge, definitely a favourite - Can be enjoyed now but another five years in the cellar will be rewarded.

Stellenzicht Golden Triangle Pinotage 2006

Original Report Appearance: Dark ruby.
Nose: Mulberry fruit with rich plum, blackcurrant and earthy aromas.
Palate: Darker berry flavours on the mouth-filling palate, with oak and fruit seamlessly integrated. The solid tannin structure and sturdy acidity will allow this wine to improve with further maturation.
Residual Sugar: 2,6 g/l Alcohol: 14,83 vol% Total Acidity: 5,7 g/l pH: 3,46

Updated 2012 - Full bodied with great fruit intensity on the palate and a vibrant youthfulness - Give it another five years at least and this wine will come into its own.

Stellenzicht Golden Triangle Shiraz 1999 (Magnum)

Original Report Appearance: Intense ruby plum.
Nose: Aromas of mocha and dark chocolate combine with spicy sweetness of ripe plums and almonds.
Palate: Mouth-filling with firm, yet soft and juicy tannins.
Residual sugar: 2,2 g/l Alcohol: 13,6 vol% Total acidity: 6,0 g/l pH: 3,36

Updated 2012 - Crimson edge with elegant fruit and fresh acidity - Enjoyable now, but we recommend keeping it another three to four years.

Stellenzicht Golden Triangle Shiraz 2006

Original Report Appearance: Rich, dark intensity with hues of ruby and garnet with faint tinges of purple around the edges.
Nose: Wonderful primary fruit flavours of plum and raspberry, with secondary nuances of cloves, mocha and white pepper.
Palate: Full-bodied and ripe with an abundance of red fruit flavours and sweet prunes. The ample ripe tannins are balanced by the fresh acidity at the end and the wine balances well its firm structure and elegant finesse.
Residual sugar: 2,0 g/l Alcohol: 14,29 vol% Total acidity: 6,1 g/l pH: 3,54

Updated 2012 - Lots of sweet fruit and spice with youthful edge, ending in a long finish - Open in another four to five years.

Stellenzicht Rhapsody 2002

Original Report Appearance: Intense ruby with youthful purple tinge.
Nose: Rich and complex with mocha and dark chocolate with spicy sweetness of ripe plums and toasted almonds.
Palate: A full-bodied wine with ripe red and black berries and soft tannins.
Residual sugar: 2,7 g/l Alcohol: 14,2 vol% Total acidity: 5,8 g/l pH: 3,42

Updated 2012 - This wine shows elegance and good balance with supple tannins - Can be enjoyed now but will benefit from another three to four years in the cellar.

Stellenzicht Stellenzicht 1999

Original Report Appearance: Intense ruby garnet.
Nose: Forthcoming berry fruitiness with aromas of tobacco and vanilla in the background.
Palate: An "upfront" palate, without being arrogant, allowing the ripe fruit flavours to linger well in the aftertaste.
Residual sugar: 4,2 g/l Alcohol: 12,96 vol% Total acidity: 5,4 g/l pH: 3,42

Updated 2012 - Sweet fruit with a wonderful complexity and elegance and a youthful edge - Enjoy now or over the next two to three years.

Stellenzicht Syrah 2001

Original Report Appearance: Dark, almost ink.
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

Updated 2012 - Full bodied and rich, definitely a huge wine and a definite favourite - Can be enjoyed now, but wait five years and reap the rewards - this wine will go on for a long time.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports. Stellenzicht Pinotage GT 2007, 2008: Rhapsody 2003, 2004: Shiraz GT 2007.



www.tukulu.co.za

Tukulu Pinotage 2004

Original Report Appearance: Bright ruby.
 Nose: A combination of rich plum and blackcurrant underlined by oak spices with a nutmeg background.
 Palate: Medium to full-bodied with lots of berries and ripe plums, supported by oak flavours and a tannic background.
 Residual sugar: 3,8 g/l Alcohol: 13,50 vol% Total acidity: 6,1 g/l pH: 3,55

Updated 2012 - Soft and elegant with rum and raisin and milk chocolate notes - Enjoy now.

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

Updated 2012 - Classic Pinotage with spice, leather, tobacco and nuts on the nose - Keep another year or two before opening.

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

Updated 2012 - Soft and juicy with sweet tannins - Enjoy now.

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

Updated 2012 - Smokey, meaty notes followed by vanilla and cinnamon - Mature for another three to four years.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports.
 Tukulu Pinotage 2008.



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: 14,03 vol% Total acidity: 5,71 g/l pH: 3,68

Updated 2012 - Full and soft supported by slightly sweetish fruit and a youthful edge - Enjoy now or over the next year or two.

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, contribute to a well-rounded feel with a backbone of ripe tannins and a spicy finish.
Residual sugar: 2,6 g/l Alcohol: 15,0 vol% Total acidity: 6,2 g/l pH: 3,46

Updated 2012 - Great Cabernet from an outstanding vintage with ripe berries and tobacco notes on the nose - Can be enjoyed now but another three to four years in the cellar could pay dividends, add another three to four years for the magnum.

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, all contributing to a well-rounded feel with the backbone of ripe tannins. A long finish with a hint of spiciness at the end.
Residual sugar: 3,2 g/l Alcohol: 13,67 vol% Total acidity: 5,8 g/l pH: 3,32

Updated 2012 - Rich and full with juicy berries and a spicy edge - Leave for another three to four years, add two to three years for the magnum.

Uitkyk Carlonet 2004

Original Report Appearance: Deep red.
Nose: Lots of berry fruit and prunes with oak spices and vanilla in the background.
Palate: Red berry fruit, spices and dark chocolate with a well-rounded mouth-feel and a backbone of ripe tannins. It has a long finish with a hint of spice 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 2012 - Rich and full with dark berries and a youthful edge - Will benefit from another three to four years in the cellar.

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

Updated 2012 - Full bodied with an abundance of mulberry and plums, followed by some spicyness - Patience over the next five years will be rewarded.

Uitkyk Special Reserve 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

Updated 2012 - Elegant Shiraz with ripe red fruits and lots of spice - Enjoy now or over the next year or two.

Uitkyk Special Reserve Shiraz 2007

Original Report Appearance: Deep, dark ruby with pink hues and a bright rim.

Nose: Blackcurrant, white pepper and spices backed by lively mocha, 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 ending in a long, peppery finish.

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

Updated 2012 - Full, rich and dark with an abundance of ripe fruit ending in a slightly spicy finish, definitely a favourite - Mature for another four to five years.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports.
Uitkyk Carlonet (Cab) 2007,2008.



www.zonnebloem.co.za

Zonnebloem Cabernet Sauvignon 2008

Original Report Appearance: Deep red.

Nose: Blackcurrant with cherry and oak spices in background.

Palate: Full-bodied with a velvety entrance and lingering tannins with ample blackcurrant and cherry flavours backed by vanilla.

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

Updated 2012 - Smooth entry with dark berries, well balanced, still youthful - Mature for another three to four years.

Zonnebloem Fine Art Cabernet Shiraz 2001

Original Report Appearance: Ruby red.

Nose: Spicy with hints of cedar and blackcurrant.

Palate: Melding of ripe berry and smoky flavours.

Residual sugar: 2,12 g/l Alcohol: 13,63vol% Total acidity: 6,17 g/l pH: 3,37

Updated 2012 - Spicy fruitcake and smoky aromas - Enjoy now and over the next year or two.

Zonnebloem Fine Art Shiraz Malbec 2001

Original Report Appearance: Ruby red.

Nose: Smoky and spicy flavours.

Palate: Smoky, spicy and backdrop balance with melon, wild berry and gamey flavours.

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

Updated 2012 - Blackcurrant, pepper and chocolate aromas - Enjoy now and over the next year or two.

Zonnebloem Laureat 2004

Original Report Appearance: Intense ruby red.

Nose: Full and rich with intense, spicy aromas, backed by strong cedar and blackcurrant notes.

Palate: Rich, creamy and complex palate with intense spiciness from the oak and gentle berry fruit flavours. No specific cultivar dominates the taste.

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 2012 - Soft entry with slightly sweet notes and well balanced - Enjoy now or over the next two to three years.

Zonnebloem Limited Edition Chenin Blanc 2011

Original Report Appearance: Clear and brilliant with hints of green.

Nose: An abundance of tropical fruit and green apple aromas.

Palate: Complex and full-bodied with a creamy texture and an explosion of green apple in the mouth.

Residual sugar: 2,15 g/l Alcohol: 14,25 vol% Total acidity: 6,4 g/l pH: 3,27

Updated 2012 - Enjoy now and over the next year or two.

Zonnebloem Limited Edition Pinotage 2005

Original Report Appearance: Deep garnet.
Nose: Smoky chocolate and raspberry aromas, supported by oak flavours.
Palate: This is a full-bodied wine with a strong backbone that imparts structure and a lingering aftertaste.
Residual sugar: 1,65 g/l Alcohol: 12,6 vol% Total acidity: 6,31 g/l pH: 3,49

Updated 2012 - Enjoy now.

Zonnebloem Limited Edition Sauvignon Blanc 2011

Original Report Appearance: Brilliantly clear with a greenish tint.
Nose: Fresh tropical fruit and gooseberry aromas infused with green pepper, fig and asparagus notes.
Palate: A full-bodied wine with the aromas on the nose following through onto the palate with a lingering finish.
Residual sugar: 1,78 g/l Alcohol: 13,27 vol% Total acidity: 6,28 g/l pH: 3,32

Updated 2012 - Enjoy now and over the next three to four years.

Zonnebloem Limited Edition Semillion 2011

Original Report Appearance: Brilliantly clear with a greenish golden tint.
Nose: A profusion of tropical fruit and asparagus aromas with a touch of grassiness.
Palate: Complex and full-bodied with a creamy texture. The flavours picked up on the bouquet follow through onto the palate and linger long on the aftertaste.
Residual sugar: 1,77 g/l Alcohol: 13,26 vol% Total acidity: 6,41 g/l pH: 3,26

Updated 2012 - Enjoy now and over the next year or two.

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

Updated 2012 - Well balanced with good structure, good maturation potential - Will benefit from another three to four years in the cellar.

Zonnebloem Merlot 2008

Original Report Appearance: Ruby red.
Nose: Ample aromas of berry fruit with cherry and raspberry on the forefront, enhanced with firm, rounded tannins and oak flavours.
Palate: A medium to full-bodied wine with delicate fruitiness and a smooth, velvety mouth-feel.
Residual sugar: 1,9 g/l Alcohol: 13,14 vol% Total acidity: 6,0 g/l pH: 3,36

Updated 2012 - Open in another one to two years.

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

Updated 2012 - Soft entry with red fruits on the palate and well balanced - Can be enjoyed 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

Updated 2012 - Red fruit, pepper with hints of vanilla ending in a slightly dry finish - Enjoy now and over the next year or two.

Zonnebloem SMV 2006

Original Report Appearance: Ruby red.
Nose: Ripe berries and plums with traces of oak spices.
Palate: Full and rich with a complex mixture of berry flavours, gentle tannins and integrated wood flavours.
Residual sugar: 2,6 g/l Alcohol: 14,74 vol% Total acidity: 5,5 g/l pH: 3,49

Updated 2012 - Soft and rich with blackcurrant and spice - Open in another two to three years.

These wines are excluded from the Maturation Report as more patience is needed. We will include these wines in future Maturation Reports.
Zonnebloem Limited Edition Cabernet 2009: Lauroat 2008, 2009: Merlot 2009: Pinotage 2008, 2009: Shiraz 2008: Limited Edition Shiraz 2008: Zonnebloem SMV 2009.



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

Papegaaiberg, Adam Tas Road, Stellenbosch, 7600, South Africa.

P.O. Box 184, Stellenbosch, 7599, South Africa.

Tel: + 27 21 809 8280 Fax: + 27 21 883 9533 Toll-free: 0800 225 400

E-mail: info@vinoteque.co.za, or visit us online at: www.vinoteque.co.za



Michael van Deventer, Vinotèque Wine Bank Manager

*As the guardians of your wine portfolio, we trust the Maturation Report highlights the
genies in your collection that are waiting to be released and enjoyed!*

Here's to rewarding patience with the magic of a wine matured to reveal its best potential.

*Warm Regards
Michael van Deventer*

