



BERGKELDER

Vinotèque

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.



- 1 Allesverloren
- 4 Alto
- 6 Durbanville Hills
- 8 Fleur du Cap
- 11 Jacobsdal
- 12 J.C. le Roux
- 13 Le Bonheur
- 14 Lomond
- 16 Monis
- 16 Nederburg
- 19 Neethlingshof
- 20 Plaisir de Merle
- 22 Pongracz
- 23 Stellenzicht
- 25 Tukulu
- 26 Uitkyk
- 27 Zonnebloem





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 tannic structure.
Residual sugar: 2,6 g/l Alcohol: 14,29 vol% Total acidity: 6,1 g/l pH: 3,53

Updated 2013 - 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 mouth-feel, with a good tannic structure.
Residual sugar: 2,3 g/l Alcohol: 14,29 vol% Total acidity: 6,1 g/l pH: 3,52

Updated 2013 - Enjoy now and 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 mouth-feel, with a good tannic structure.
Residual sugar: 2,4 g/l Alcohol: 13,6 vol% Total acidity: 6,4 g/l pH: 3,67

Updated 2013 - Can be enjoyed now, but another two years in the cellar will be rewarded.

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

Updated 2013 - The 2006 vintage produced big Cabernets, so another three to four years in the cellar will be beneficial.

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 tannic 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

Updated 2013 - Lighter than the 2006, so start enjoying in two to three 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 2013 - Enjoy now and over the next decade.

Allesverloren Port 2001

Original Report Appearance: Intense ruby with a slight tawny rim.
Nose: Aromas of coffee and mocha 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: 109 g/l Alcohol: 18,3 vol% Total acidity: 7,2 g/l pH: 3,19

Updated 2013 - Enjoy now and over the next decade.

Allesverloren Port 2004

Original Report Appearance: Dark ruby.
Nose: Raisins and black currant with coffee and mocha undertones.
Palate: Full and rich entry with a soft, velvety mouth-feel and a lingering fruit cake aftertaste.
Residual sugar: 97 g/l Alcohol: 18,0 vol% Total acidity: 7,3 g/l pH: 3,03

Updated 2013 - Enjoy now and over the next decade.

Allesverloren Port 2002 Magnum

Original Report Appearance: Intense ruby with a slight tawny rim.
Nose: Aromas of coffee and mocha with ripe raisins and concentrated black currant with nutty, berry undertones.
Palate: Well balanced wine with a soft, velvety entry, ripe fruit and a lingering sweet raisin aftertaste.
Residual sugar: 120 g/l Alcohol: 18,0 vol% Total acidity: 6,84 g/l pH: 3,22

Updated 2013 - Enjoy now and over the next decade.

Allesverloren Port 2005 Magnum

Original Report Appearance: Deep ruby.
Nose: Alluring aromas of honey, raisins and blackcurrant with chocolate and mocha undertones.
Palate: Full and rich entry with a soft, velvety and lingering fruit cake aftertaste.
Residual sugar: 105 g/l Alcohol: 18,4 vol% Total acidity: 6,9 g/l pH: 2,92

Updated 2013 - Enjoy now and over the next decade.

Allesverloren Port 2007

Original Report Appearance: Deep ruby red.
Nose: An abundance of alluring blackcurrant, raisin, fruit cake and honey aromas.
Palate: A velvety and rich wine with a soft and smooth lingering fruit cake finish.
Residual sugar: 103,4 g/l Alcohol: 19,55 vol% Total acidity: 6,9 g/l pH: 3,03

Updated 2013 - Can be enjoyed now but will develop further over the next five years or so.

Allesverloren Shiraz 2001

Original Report Appearance: Brilliant ruby colour.
Nose: Cigar box, dried flowers and traces of spice.
Palate: Rich palate with ripe fruit flavours and a delicate overlay of cinnamon, supported by supple tannins and a long aftertaste.
Residual sugar: 2,3 g/l Alcohol: 14,08 vol% Total acidity: 5,3 g/l pH: 3,59

Updated 2013 - Great Shiraz, enjoy now and over the next year or two.

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 2013 - Enjoy now.

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 2013 - Keep another three to four years before opening.

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 Alcohol: 13,4 vol% Total acid: 6,0 g/l pH: 3,67

Updated 2013 - This award winning Shiraz will benefit from another three to four years in the cellar.

Allesverloren Shiraz 2008

Original Report Appearance: Intense ruby.
Nose: Black currant with ripe berries 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: 2,9 g/l Alcohol: 14,2 vol% Total acid: 5,7 g/l pH: 3,58

Updated 2013 - Your patience will be rewarded after another five 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 Alcohol: 14,2 vol% Total acidity: 6,1 g/l pH: 3,62

Updated 2013 - One of my favourites, enjoy now and over the next year or two.

Allesverloren Tinta Barocca 2007

Original Report Appearance: Ruby red.
Nose: An abundance of berry fruit intermingled with mocha, vanilla and oak spice aromas.
Palate: An elegant, medium- to full-bodied wine 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 2013 - Will develop further if given another three to four years in the cellar.

Allesverloren Tinta Barocca 2008

Original Report Appearance: Ruby red.
Nose: An abundance of berry fruit intermingled with mocha, vanilla and oak spice aromas.
Palate: An elegant, medium- to full-bodied wine with intense berry fruit flavours and well-structured tannins.
Residual sugar: 2,5 g/l Alcohol: 14,74 vol% Total acidity: 5,6 g/l pH: 3,6

Updated 2013 - Leave in the maturation cellar for at least another five to six years before opening.

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 2013 - Enjoy now and over the next year or two.

Allesverloren Touriga Nacional 2006 (Magnum)

Original Report Appearance: Dark ruby.
Nose: Ripe plums with tobacco and fruit cake, 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 2013 - Will need at least another five to six 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 2013 - Will develop further, if given another three to four years in the cellar.

Allesverloren Touriga Nacional 2008

Original Report Appearance: Dark ruby.
Nose: Berries with nutty cherry nuances, followed by tobacco and coffee.
Palate: Warm and smooth with blackcurrant, tobacco and spicy undertones. Full-bodied on the palate with a firm tannic structure and a long lasting aftertaste.
Residual sugar: 4,3 g/l Alcohol: 14,59 vol% Total acidity: 5,8 g/l pH: 3,64

Updated 2013 - Will need at least another five to six years in the cellar.

These Allesverloren wines are excluded from the Maturation Report as more patience is needed. To be included in future Maturation Reports.
Allesverloren Cabernet 2009, 2010, Allesverloren Fine Old Vintage 2008, Allesverloren Port 2006, 2007, Allesverloren Shiraz 2009, 2010
Allesverloren Tinta Barocca 2009, 2010, Allesverloren Touriga Nacional 2009, 2010.



www.alto.co.za

Alto Cabernet Sauvignon 2005

Original Report Appearance: Dark ruby.
 Nose: Ripe berries with cherries and dark chocolate and a hint of mint.
 Palate: Rich full-bodied with cherries, tobacco and dark chocolate and a good tannic structure.
 Residual sugar: 3,3 g/l Alcohol: 15,1 vol% Total acidity: 6,3 g/l pH: 3,4

Updated 2013 - Another year or two in the cellar will benefit this Cabernet, one of my favourites.

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 2013 - Great vintage. Can be enjoyed now, but I would recommend another five years+ in the maturation cellar.

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 2013 - Good vintage. Can be enjoyed now, but I would recommend another five years+ in the maturation cellar.

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 2013 - Enjoy now and over the next decade or so.

Alto Rouge 2003

Original Report Appearance: Brilliant red.
 Nose: Complex nose of dark berries with a hint of oak spice.
 Palate: A medium-bodied wine with tobacco, chocolate, toast and vanilla flavours. The tannins give the wine complexity and excellent ageing potential.
 Residual sugar: 3,2 g/l Alcohol: 14,2 vol% Total acidity: 6,4 g/l pH: 3,12

Updated 2013 - Absolutely fantastic, enjoy now or over the next two to three years.

Alto Rouge 2004 (Magnum)

Original Report Appearance: Ruby red.
 Nose: Lively, intense and fresh fruity aromas.
 Palate: Rich and full with an abundance of fruit, with a hint of spice. Firm tannins alludes to excellent maturation potential.
 Residual sugar: 3,2 g/l Alcohol: 14,4 vol% Total acidity: 5,9 g/l pH: 3,58

Updated 2013 - Drinking well now and will continue to do so over the next couple of years, so start withdrawing your stock.

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 Alcohol: 13,3 vol% Total acidity: 5,5 g/l pH: 3,45

Updated 2013 - Enjoy now and over the next year.

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 Alcohol: 14,8 vol% Total acidity: 5,5 g/l pH: 3,45

Updated 2013 - Can be enjoyed now, but I would keep for at least another year or two before opening.

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 2013 - Cellar for another three to four years.

Alto Rouge 2008

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

Updated 2013 - Cellar for at least another three years and possibly longer, before enjoying.

Alto Shiraz 2003

Original Report Appearance: Dark ruby.
Nose: Subtle flavours with notes of white pepper and oak spice and red berry fruit.
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 Alcohol: 15,3 vol% Total acidity: 5,8 g/l pH: 3,43

Updated 2013 - 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: Full-bodied and rich with sweet dark fruit and some spice, ending in a long finish.
Residual sugar: 3,1 g/l Alcohol: 14,9 vol% Total acidity: 5,9 g/l pH: 3,59

Updated 2013 - Enjoy now and over the next year.

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

Updated 2013 - Mature for another three to four years.

Alto Shiraz 2007

Original Report Appearance: Ruby red.
Nose: Blackcurrant and prunes with smoky, spicy undertones, laced with berry and fruit.
Palate: A rich and full-bodied wine with a good tannic structure and ample ripe fruit flavours.
Residual sugar: 4,1 g/l Alcohol: 15,39 vol% Total acidity: 5,28 g/l pH: 3,53

Updated 2013 - Definitely needs another five years or so, to develop fully.

These Alto wines are excluded from the Maturation Report as more patience is needed. To be included in future Maturation Reports.

Alto Rouge 2009, Alto Cabernet 2008, 2009, Alto Shiraz 2008.



DURBANVILLE HILLS

wines shaped by the landscape



www.durbanvillehills.co.za

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 2,2 g/l Alcohol 13,5 vol% Total acidity 6,3 g/l pH 3,4

Updated 2013 - Enjoy now and up to 2015.

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 2013 - Mature for another three to four years.

Durbanville Hills Caapmans 2006

Original Report Appearance: Deep red.
Nose: Blackberry with mulberry and dark chocolate and mocha followed by oak spices.
Palate: Rich, full-bodied wine with firm tannins and an abundance of fruit. Mocha and dark chocolate balanced with vanilla oak.
Residual sugar 1,8 g/l Alcohol 13,67 vol% Total acidity 6,3 g/l pH 3,5

Updated 2013 - Enjoy this fantastic blend now and over the next year or two.

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 2013 - Open next year and enjoy.

Durbanville Hills Caapmans 2008

Original Report Appearance: Deep red.
Nose: The wine is made in a classic style with cedar, black berries, mulberry and blackcurrants on the nose.
Palate: Rich, full-bodied wine with firm tannins and an abundance of fruit following through from the nose. Mocha and dark chocolate balanced with vanilla oak and a lingering palate with classic tomato cocktail descriptors.
Residual sugar 1,7 g/l Alcohol 13,85 vol% Total acidity 6,8 g/l pH 3,7

Updated 2013 - Further maturation will be rewarded, at least another three years in the cellar.

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 2013 - Enjoy now and over the next two 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 Alcohol: 13,5 vol% Total acidity: 5,9 g/l pH: 3,37

Updated 2013 - Enjoy now until 2016.

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: 13,14vol% Total acidity: 6,6 g/l pH: 3,56

Updated 2013 - Mature for another two to three years before opening.

Durbanville Hills Luipaardsberg Merlot 2007

Original Report Appearance: Ruby red.
Nose: Abundant fruit flavours, rounded off by oak spices and vanillins, against a backdrop of mint.
Palate: Intense, full-bodied, with cherry and mulberry flavours, rounded off by good acidity and a full tannic structure.
Residual sugar: 2,7 g/l Alcohol: 13,82 vol% Total acidity: 6,5 g/l pH: 3,61

Updated 2013 - Another two years in the maturation cellar will see your patience rewarded.

Durbanville Hills Luipaardsberg Merlot 2008

Original Report Appearance: Ruby red.
Nose: Typical cool climate flavours of mint, dark chocolate, coconut ice and oak spices, laced with 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: 1,7 g/l Alcohol: 13,26 vol% Total acidity: 7,1 g/l pH: 3,58

Updated 2013 - Another three to four years in the maturation cellar will see your patience rewarded.

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 2013 - Needs more time, withdraw and enjoy in 2016.

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 2013 - Enjoy now and over the next year or two.

Durbanville Hills Rhinofields Merlot 2008

Original Report Appearance: Deep red.
Nose: Lots of berry fruit with strawberries and cherries, with hints of mint and oak spice.
Palate: Medium- to full-bodied with strawberries and cherries followed by oak spices.
Residual sugar: 2,3 g/l Alcohol: 13,52 vol% Total acidity: 7,2 g/l pH: 3,55

Updated 2013 - Needs time to develop, have patience for another three years.

Durbanville Hills Rhinofields NLH 2012

Original Report Appearance: Golden yellow.
Nose: A delightful combination of honeycomb, citrus, dried peaches, apricots and fig preserve on the nose.
Palate: The wine holds a light viscosity with typical botrytis flavours, citrus and dried fruit.
Residual sugar: 182,5 g/l Alcohol: 9,59 vol% Total acidity: 7,7 g/l pH: 3,49

Updated 2013 - Can be enjoyed now, but will develop further over the next eight years or so.

Durbanville Hills Rhinofields Shiraz 2008

Original Report Appearance: Ruby red.
Nose: Sweet ripe fruit and plums combine with white pepper and nutmeg undertones, to create a Christmas fruitcake nose.
Palate: Full-bodied and soft textured with mouth-filling ripe red fruit. The tannins are silky with oak flavours that linger on the aftertaste.
Residual sugar: 3,1 g/l Alcohol: 13,92 vol% Total acidity: 5,8 g/l pH: 3,53

Updated 2013 - Start enjoying this award winning Shiraz in the next year or two.

These Durbanville Hills wines are excluded from this Maturation Report as more patience is needed. To be included in future Maturation Reports.
Durbanville Hills Bastion 2009, 2010, 2011, Durbanville Hills Luipaardsberg Merlot 2009, Durbanville Hills Rhinofields Cabernet 2009, 2010
Durbanville Hills Rhinofields Merlot 2009, 2010, Durbanville Hills Rhinofields Pinotage 2009, 2010, 2011,
Durbanville Hills Rhinofields Shiraz 2009, 2010, Durbanville Hills Rhinofields Cape Blend 2010, 2011.



www.fleurducap.co.za

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 2013 - 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 Alcohol: 14,2 vol% Total acidity: 6,6 g/l pH: 3,35

Updated 2013 - Withdraw and enjoy now.

Fleur du Cap Cabernet Sauvignon 2005

Original Report Appearance: Deep red.
Nose: Black berries and cherries, coupled with nutty aromas and cigar box nuances.
Palate: Ripe fruit and liquorice with a good tannin structure.
Residual sugar: 3,0 g/l Alcohol: 14,5 vol% Total acidity: 5,9 g/l pH: 3,64

Updated 2013 - Enjoy now, or leave another three years to develop further.

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

Updated 2013 - Cellar for another three to four 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

Updated 2013 - Can be enjoyed now, but will benefit from another three to four years.

Fleur du Cap Merlot 2004

Original Report Appearance: Ruby.
Nose: Soft rich fruit subtle cherries and oak spice.
Palate: Easy drinking, well balanced with gentle tannins and lots of fruit on the palate.
Residual sugar: 2,2 g/l Alcohol: 14,2 vol% Total acidity: 6,6 g/l pH: 3,22

Updated 2013 - Enjoy now.

Fleur du Cap Merlot 2006

Original Report Appearance: Ruby red.
Nose: Subtle ripe berries and cherries, underlined by gentle oak spice.
Palate: Velvety soft, mouth-filling, with clean soft fruit and oaky nuances.
Residual sugar: 2,0 g/l Alcohol: 14,1 vol% Total acidity: 5,68 g/l pH: 3,5

Updated 2013 - Enjoy now and over the next year or two.

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 2013 - Another two to three years in the maturation cellar will reward your patience.

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 2013 - Enjoy now and over the next year or two.

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 2013 - Enjoy now and over the years to come.

Fleur du Cap Noble Late Harvest 2006

Original Report Appearance: Bright yellow with golden specs.
Nose: Dried peaches, apricot and honey, supported by a spicy background.
Palate: Perfectly balanced sugar to acid ratio, with dried fruit and vanilla spice.
Residual sugar: 207 g/l Alcohol: 9,9 vol% Total acidity: 9,3 g/l pH: 3,46

Updated 2013 - Enjoy now and over the years to come.

Fleur du Cap Noble Late Harvest 2007

Original Report Appearance: Bright yellow gold.
Nose: Typical botrytis aromas of dried apricots, honey and peach.
Palate: The palate rewards with delightful tangerine peel, orange marmelade and honey, whilst the botrytis enhances the flavours. Great acidity tempers the sweetness and accentuates the fruit flavours.
Residual sugar: 214 g/l Alcohol: 10,55 vol% Total acidity: 10,59 g/l pH: 3,49

Updated 2013 - Enjoy now and over the next decade.

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 2013 - Withdraw and enjoy now.

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

Updated 2013 - Enjoy now and over the next year or two.

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

Updated 2013 - Mature for another two years before opening.

Fleur du Cap Pinotage 2008

Original Report Appearance: Deep red with purplish edges.
Nose: Ample fruit with sweetish fruitcake character, enhanced by a slight vanilla oak finish.
Palate: Full-bodied on the palate, with ripe plum flavours, this robust red is supported by a good tannic backbone.
Residual sugar: 2,2 g/l Alcohol: 13,06 vol% Total acidity: 5,2 g/l pH: 3,5

Updated 2013 - Further maturation will be beneficial.

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 2013 - Withdraw and enjoy now.

Fleur du Cap Shiraz 2005

Original Report Appearance: Ruby red.
Nose: Plummy, spicy fruits with blackcurrants and blackberries, supported by woody oak spice.
Palate: Full-bodied with rich fruit and good acidity with a full round mouth-feel and a good tannic backbone.
Residual sugar: 2,7 g/l Alcohol: 14,5 vol% Total acidity: 6 g/l pH: 3,5

Updated 2013 - Enjoy now through to 2016.

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 2013 - This award winning Shiraz will benefit from another two years in the cellar.

Fleur du Cap Cabernet Sauvignon Unfiltered 2005

Original Report Appearance: Deep red.
Nose: Aromas of coffee, pencil shavings and blackcurrant.
Palate: This 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 2013 - Withdraw and enjoy this perfectly matured wine now.

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 2013 - Drinking well now, but leave in the cellar for at least another two years for added complexity.

Fleur du Cap Cabernet Sauvignon Unfiltered 2008

Original Report Appearance: Deep ruby with a bright hue.
Nose: Concentrated plum and blackberry fruit, with hints of mint chocolate and subtle nuances of cigar box and aniseed, balanced with cedar oak notes.
Palate: The palate has complex blackberry and plum flavours, complemented and balanced by integrated oak flavours that ensure a soft, velvety texture that lingers on the finish.
Residual sugar: 1,96 g/l Alcohol: 14,2 vol % Total acidity: 5,91 g/l pH: 3,59

Updated 2013 - Needs another four to five years to develop fully.

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 2013 - Wait another year or two before opening.

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 2013 - Beautiful now, but will develop further over the next two years.

Fleur du Cap Merlot Unfiltered 2008

Original Report Appearance: Rich and dark garnet.
Nose: Complex balance of red berry and cherry and elegant oak aromas of vanilla and cedar.
Palate: The nose follows onto the palate with chocolate and Christmas cake, adding complexity. Balanced integrated oak flavours complement the palate and ensure a soft velvety texture.
Residual sugar: 1,76 g/l Alcohol: 13,8 vol% Total acidity : 5,95 g/l pH: 3,95

Updated 2013 - Great maturation potential, have patience for the next three to four years.

These Fleur du Cap wines are excluded from the Maturation Report as more patience is needed. To be included in future Maturation Reports.

Fleur du Cap Cabernet 2008, 2009, 2010, Fleur du Cap Cabernet Unfiltered 2009, 2010, Fleur du Cap Laszlo 2008, Fleur du Cap Merlot 2009, 2010, Fleur du Cap Merlot Unfiltered 2009, 2010, Fleur du Cap NLH 2008, 2009, 2010, Fleur du Cap Pinotage 2009.



www.jacobsdal.co.za

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 tannic structure.
Residual sugar: 2,2 g/l Alcohol: 14,2 vol% Total acidity: 6,3 g/l pH: 3,4

Updated 2013 - **Withdraw and enjoy now.**

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 2013 - **Withdraw next year, or the year after that and enjoy.**

Jacobsdal Cabernet Sauvignon 2008

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: 1,75 g/l Alcohol: 14,2 vol% Total acidity: 5,93 g/l pH: 3,67

Updated 2013 - **Needs another four to five years to develop.**

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 2013 - **Enjoy now.**

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 2013 - **Needs patience, another 5 years will ensure additional complexity.**

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 2013 - **Fantastic maturation potential, mature for at least another five years, possibly longer.**

Jacobsdal Pinotage 2007

Original Report Appearance: Dark ruby with lighter edges.
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: 2,7 g/l Alcohol: 14,71 vol% Total acidity: 6 g/l pH: 3,62

Updated 2013 - **Great vintage, leave in the maturation cellar for at least another five years.**

These Jacobsdal wines are excluded from the Maturation Report as more patience is needed. To be included in future Maturation Reports.
Jacobsdal Cabernet 2010, Jacobsdal Pinotage 2008, 2009, 2010.



www.jcleroux.co.za

JC le Roux Pinot Noir 2007

Original Report Palate: 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 2013 - Enjoy now and over the next year or two.

JC le Roux Pinot Noir 2008

Original Report 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: 6,9 g/l Alcohol: 11,5 vol% Total acidity: 5,8 g/l pH: 3,29

Updated 2013 - Mature for another two to three years before opening.

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 2013 - Withdraw and enjoy now.

JC le Roux Scintilla 2003

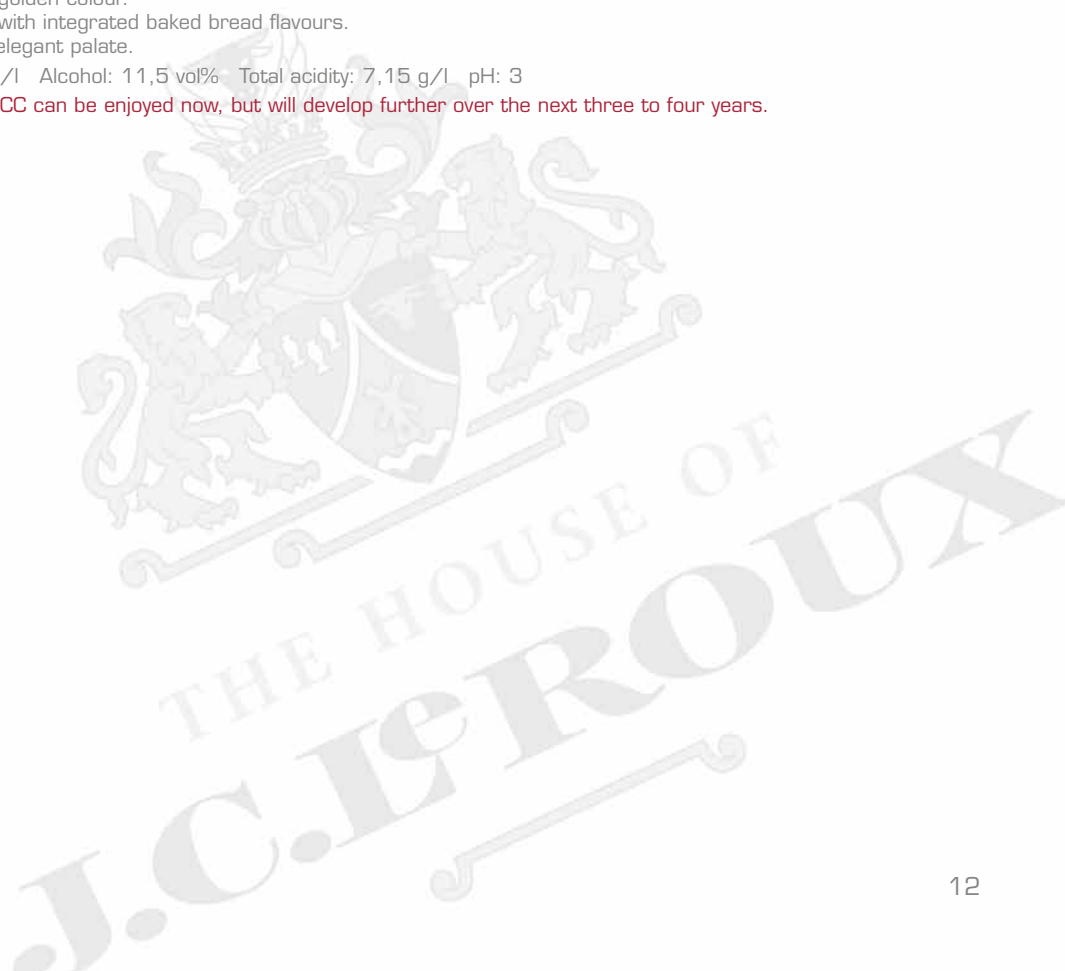
Original Report Appearance: Brilliant golden colour.

Nose: Rich fruitiness with integrated baked bread flavours.

Palate: Dry, soft and elegant palate.

Residual sugar: 8,1 g/l Alcohol: 11,5 vol% Total acidity: 7,15 g/l pH: 3

Updated 2013 - This award winning MCC can be enjoyed now, but will develop further over the next three to four years.





LE BONHEUR



www.lebonheur.co.za

Le Bonheur Cabernet Sauvignon 2000 (Magnum)

Original Report Appearance: Dark ruby.
Nose: Cigar box, raspberry, blackcurrant, red berry fruits supported by delicate vanilla oak.
Palate: Lead pencil shavings, pine needles and forest floor.
Residual sugar: 2,3 g/l Alcohol: 12,9 vol% Total acidity: 5,8 g/l pH: 3,4

Updated 2013 - Enjoy now and over the next year or two.

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 2013 - Enjoy now and over the next year or two.

Le Bonheur Cabernet Sauvignon 2003

Original Report Appearance: Plum red.
Nose: Aromas of cigar box, raspberry, blackcurrant and red berry fruits.
Palate: Full and rich with plenty of dark berries backed by firm tannins ending in a long finish.
Residual sugar: 2,4 g/l Alcohol: 13,7 vol% Total acidity: 5,38 g/l pH: 3,81

Updated 2013 - Enjoy now and over the next two to three years.

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 Alcohol: 14,33 vol% Total acidity: 5,8 g/l pH: 3,91

Updated 2013 - Enjoy now and over the next two to three years.

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 2013 - Can be enjoyed now, but I would recommend another three to four years of maturation.

Le Bonheur Cabernet Sauvignon 2007

Original Report Appearance: Dark ruby.
Nose: Blackcurrant and cherry, followed by cigar box and dark chocolate with whiffs of delicate vanilla oak.
Palate: Full-bodied with a good tannic structure and a long finish, with ample cherries and pine needles.
Residual sugar: 1,7 g/l Alcohol: 13,62 vol% Total acidity: 6,41 g/l pH: 3,65

Updated 2013 - Will develop nicely over the next four to five years, your patience will be rewarded.

Le Bonheur Cabernet Sauvignon 2008

Original Report Appearance: Dark ruby red.
Nose: Prune and cherry aromas followed by cigar box and dark chocolate with whiffs of delicate vanilla oak.
Palate: Full-bodied with a good tannic structure and a long finish with ample cherry and pine needle characters.
Residual sugar: 2,1 g/l Alcohol: 13,98 vol% Total acidity: 5,71 g/l pH: 3,71

Updated 2013 - Will improve over the next five years.

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 2013 - Perfectly matured, enjoy now.

Le Bonheur Prima 2000

Original Report Appearance: Clear ruby red with a youthful pink hue.

Nose: Aromas of sweet-scented Satsuma and plum with cassis and herbs.

Palate: Juicy plum, cherry fruit and spicy wood flavours result in a medium-bodied and elegant wine with firm, ripe tannins.

Residual sugar: 2,4 g/l Alcohol: 13,1 vol% Total acidity: 5,8 g/l pH: 3,4

Updated 2013 - Perfectly matured, enjoy now.

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 2013 - Perfectly matured, enjoy now.

Le Bonheur Prima 2006

Original Report Appearance: Intense ruby.

Nose: Prominent plum with blackcurrant and tobacco in the background.

Palate: Soft, velvet, 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 2013 - Keep for another year or two before opening.

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 2013 - Enjoy now and over the next year or two.

These Le Bonheur wines are excluded from this Maturation Report as more patience is needed, to be included in future Maturation Reports.

Le Bonheur Cabernet 2008, Le Bonheur Tricorne 2009.



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 2013 - Keep for another year or two before opening.

Lomond Conebush Syrah 2005

Original Report Appearance: Dark ruby.
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 Alcohol: 14,5 vol% Total acidity: 5,4 g/l pH: 3,55

Updated 2013 - Start enjoying this well matured wine now.

Lomond Conebush Syrah 2006

Original Report Appearance: Ruby red.
Nose: Subtle flavours with notes of white pepper, oak spice and red berry fruit.
Palate: A beautifully integrated and elegant wine with supple, soft tannins.
Residual sugar: 2,5 g/l Alcohol: 14,74 vol% Total acidity: 5,3 g/l pH: 3,7

Updated 2013 - Keep another two years before opening.

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 2013 - Keep another two years before opening.

Lomond Conebush Syrah 2008

Original Report Appearance: Dark ruby.
Nose: Aromas of black and red fruit with nuances of pepper spice and cloves, while fresh violets contribute to a complex bouquet.
Palate: A beautifully-integrated and elegant wine with complex flavours of white pepper, cherries, plums, and supple, soft tannins. An oak spice finish provides balance.
Residual sugar: 2,2 g/l Alcohol: 14,5 vol% Total acidity: 5,54 g/l pH: 3,57

Updated 2013 - One of my favourites. Your patience will be rewarded after another three years of maturation.

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 2013 - Can be enjoyed now, but I will recommend another two to three years in the cellar.

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 2013 - Further maturation will be rewarded.

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 Alcohol: 14,5 vol% Total acidity: 5,7 g/l pH: 3,55

Updated 2013 - Enjoy now and over the next year or two.

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 2013 - Your patience will be rewarded after another two to three years in the cellar.

Lomond Estate Syrah 2008

Original Report Appearance: Ruby red.
Nose: Cherries and prunes with black pepper and subtle oak spices.
Palate: Rich and full with berry flavours and supple, soft tannins.
Residual sugar: 2,4 g/l Alcohol: 14,28 vol% Total acidity: 5,42 g/l pH: 3,51

Updated 2013 - Start enjoying in another four to five years.

These Lomond wines are excluded from this Maturation Report as more patience is needed. They will be included in future Maturation Reports.
Lomond Merlot 2009, 2010, Lomond Syrah Conebush 2009.



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 2013 - Can be enjoyed now and for decades to come if cellared properly.

Monis Muscadel 2001

Original Report Appearance: Topaz colour with a reddish hue.
Nose: It has muscat, raisins, Christmas cake, cinnamon, marzipan and subtle citrus flavours on the nose.
Palate: A velvet texture with a delicate woodiness and a lingering mocha aftertaste. The wine opens up more flavours with every taste.
Residual sugar: 229,2 g/l Alcohol: 16,90 vol% Total acidity: 4,6g/l

Updated 2013 - Can be enjoyed now and for decades to come if cellared properly.

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 spirity 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 2013 - Can be enjoyed now and for decades to come if cellared properly.

This wine is excluded from the Maturation Report as more patience is needed. To be included in future Maturation Reports.

Monis Muscadel 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 2013 - Enjoy now and 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 2013 - Enjoy now and over the next year or two.

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 2013 - Enjoy now and over the next year or two.

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.
Palate: Richly ripe black fruits harmonise with oak to produce a generous, mouth-filling 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 2013 - This great Cabernet will benefit from another five years in the maturation cellar.

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 2013 - Enjoy now and over the next year or two.

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 2013 - Mature for another three to four years and reap the benefits.

Nederburg Manor House Cabernet Sauvignon 2008

Original Report Appearance: Dark ruby.
Nose: Aromas of blackcurrant, cassis, mocha and chocolate.
Palate: Ripe blackberry and currant, mocha and a hint of oak spice with firm but supple tannins.
Residual sugar: 3,78 g/l Alcohol: 14,91 vol% Total acidity: 6,47 g/l pH: 3,64

Updated 2013 - Mature for another four to five years and reap the benefits.

Nederburg Manor House Shiraz 2004

Original Report Appearance: Ruby with a youthful purple tinge.
Nose: Plums, roasted almonds and wild bramble-berry fruit. It seems as if black peppercorns were milled directly into the glass.
Palate: Medium to full-bodied, with ripe mulberries and subtle wood spices.
Residual sugar: 2,96 g/l Alcohol: 14,3 vol% Total acidity: 5,79 g/l pH: 3,55

Updated 2013 - Withdraw and enjoy now.

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 2013 - Enjoy next year or the year after.

Nederburg Manor House Shiraz 2007

Original Report Appearance: Deep ruby.
Nose: Aromas of ripe fruit and blackcurrant, well-supported by oak spice.
Palate: A full-bodied wine, concentrated on the palate, resulting in a well-rounded tannic backbone.
Residual sugar: 2,35 g/l Alcohol: 14,08 vol% Total acidity: 5,74 g/l pH: 3,53

Updated 2013 - Keep for another year or two before opening.

Nederburg Manor House Shiraz 2008

Original Report Appearance: Deep ruby.
Nose: Complexity of black fruit, enhanced by spicy notes of cinnamon and cloves.
Palate: Dense, ripe, black fruit and wood spice with a firm structure, sinewy tannins and a long finish.
Residual sugar: 2,6 g/l Alcohol: 14,48 vol% Total acidity: 5,45 g/l pH: 3,55

Updated 2013 - Needs at least another three to four years in the maturation cellar.

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

Updated 2013 - 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 Alcohol: 14,8 vol% Total acidity: 5,9 g/l pH: 3,62

Updated 2013 - Big and bold, mature for another four to five years before opening.

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 2013 - Withdraw and enjoy now.

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 2013 - 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 Alcohol: 14,0 vol% Total acidity: 6,8 g/l pH: 3,49

Updated 2013 - Enjoy now.

Nederburg Tribute 2005 (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: 1,57 g/l Alcohol: 14,13 vol% Total acidity: 6,23 g/l pH: 3,59

Updated 2013 - Enjoy now and over the next year or two.

These Nederburg wines are excluded from the Maturation Report as more patience is needed. To be included in future Maturation Reports.

Nederburg Ingenuity Red 2008, 2009, 2010, Nederburg Manor House Cabernet 2009, Nederburg Manor House Shiraz 2009.





NEETHLINGSHOF
ESTATE



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 2013 - 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: 14,4 vol% Total acidity: 5,5 g/l pH: 3,66

Updated 2013 - 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 2013 - Enjoy now.

Neethlingshof Lord Neethling Pinotage 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 2013 - Enjoy now and 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 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 2013 - Enjoy 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 2013 - Keep for another year or two before opening.

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 2013 - Keep for another three to four years before opening.

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 2013 - Enjoy now.

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 2013 - Great maturation potential, leave alone for at least another five years and your patience will be rewarded.

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 2013 - Great maturation potential, leave alone for at least another five years and your patience will be rewarded.

These Neethlingshof wines are excluded from the Maturation Report as more patience is needed. To be included in future Maturation Reports. Neethlingshof Cabernet Merlot 2009, Neethlingshof Malbec 2009, 2010, Neethlingshof Maria 2010, 2011, Neethlingshof Merlot 2009.



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 Alcohol: 14,4 vol% Total acidity: 6,5 g/l pH: 3,5

Updated 2013 - Enjoy now and over the next year or two.

Plaisir de Merle Cabernet Franc 2006

Original Report Appearance: Dark ruby.
Nose: Dark berries and Christmas spice, complemented by vanilla notes.
Palate: Rich and full-bodied with ample dark berries and a fine tannic structure, suggesting long maturation potential.
Residual sugar: 1,7 g/l Alcohol: 13,85 vol% Total acidity: 5,9 g/l pH: 3,6

Updated 2013 - Further maturation will be rewarded, at least another four years in the cellar.

Plaisir de Merle Cabernet Franc 2007

Original Report Appearance: Deep ruby.
Nose: Rich nose with plums, prunes and fruitcake, followed by oak spices in the background.
Palate: Full-bodied with plum and fruitcake and a ripe solid tannin structure.
Residual sugar: 1,8 g/l Alcohol: 13,94 vol% Total acidity: 5,6 g/l pH: 3,41

Updated 2013 - Keep another three to four years before opening.

Plaisir de Merle Cabernet Franc 2008

Original Report Appearance: Deep ruby.
Nose: Rich nose with fragrant spice and floral notes.
Palate: Full-bodied with red berry fruit on palate, followed by sweet vanilla oak flavours.
Residual sugar: 2,1 g/l Alcohol: 14,4 vol% Total acidity: 5,3 g/l pH: 3,66

Updated 2013 - Keep another three to four years before opening.

Plaisir de Merle Cabernet Sauvignon 2003

Original Report Appearance: Radiant ruby red.
Nose: Pronounced plum and chocolate.
Palate: A spicy palate backed by soft tannins to ensure accessibility.
Residual sugar: 1,76 g/l Alcohol: 13,7 vol% Total acidity: 6,11 g/l pH: 3,61

Updated 2013 - Withdraw and enjoy this well matured wine now.

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 2013 - Open and enjoy now and over the next two years.

Plaisir de Merle Cabernet Sauvignon 2007

Original Report Appearance: Dark ruby with a deep blackish/purple tint.
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: 1,5 g/l Alcohol: 14,45 vol% Total acidity: 6,1 g/l pH: 3,57

Updated 2013 - One of my favourite wines. Can be enjoyed now, but my recommendation would be to mature for another two to three years before opening.

Plaisir de Merle Cabernet Sauvignon 2008

Original Report Appearance: Dark red.
Nose: Lots of red berry fruit, spice, cedar and vanilla oak flavours.
Palate: Full-bodied with dark chocolate and ripe fruit, backed by spices and soft tannins.
Residual sugar: 1,7 g/l Alcohol: 13,85 vol% Total acidity: 5,7 g/l pH: 3,57

Updated 2013 - Bigger wine than the 2007, cellar for another five years before enjoying.

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 2013 - Withdraw and enjoy now.

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 2013 - Cellar for another two years before opening.

Plaisir de Merle Grand Plaisir 2007

Original Report Appearance: Bright red.
Nose: Aromatic red berries, spicy sweet tones with cedar and subtle vanilla aromas.
Palate: Blackcurrant and a variety of red berries. Sweet, ripe fruit. 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 2013 - Great maturation potential, so mature for at least another four to five years before opening.

Plaisir de Merle Merlot 2007

Original Report Appearance: Ruby.
Nose: Teeming with violets, strawberries, blackberries, 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: 1,24 g/l Alcohol: 14,0 vol% Total acidity: 6,13 g/l pH: 3,51

Updated 2013 - Enjoy now and over the next year or two.

Plaisir de Merle Merlot 2008

Original Report Appearance: Ruby.
Nose: Teeming with violets, strawberries, blackberries, 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: 3,4 g/l Alcohol: 14,01 vol% Total acidity: 6 g/l pH: 3,64

Updated 2013 - Keep for another three to four years before opening.

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 Alcohol: 14,2 vol% Total acidity: 5,8 g/l pH: 3,53

Updated 2013 - Mature for another four to five years and reap the benefits.

Plaisir de Merle Shiraz 2007

Original Report Appearance: Ruby garnet.

Nose: Medium to full-bodied with a soft and velvety palate, laced with ripe fruit and supported by vanilla oak flavours.

Palate: Full-bodied, dark red fruit, soft-textured, mouth-filling with spicy and smoky oak flavours that linger on the aftertaste.

Residual sugar: 1,8 g/l Alcohol: 14,4 vol% Total acidity: 5,96 g/l pH: 3,5

Updated 2013 - Mature for another four to five years and reap the benefits.

Plaisir de Merle Shiraz 2008

Original Report Appearance: Ruby garnet.

Nose: Aromas of sweet spices, red berry fruit with a hint of sweet vanilla and cedar oak.

Palate: Full-bodied, dark red fruit, soft-textured, mouth-filling with spicy and smoky oak flavours that linger on the aftertaste.

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

Updated 2013 - Needs another five years to reach its full potential.

These Plaisir de Merle wines are excluded from this Maturation Report as more patience is needed. To be included in future Maturation Reports.

Plaisir de Merle Cabernet 2008, Plaisir de Merle Cabernet Franc 2008, Plaisir de Merle Malbec 2008, Plaisir de Merle Merlot 2009, 2010

Plaisir de Merle Petit Verdot 2008, Plaisir de Merle Shiraz 2009.



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 2013 - Enjoy now.

Pongracz Desiderius 2003

Original Report Appearance: Golden with a slight green tint.

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

Residual sugar: 8 g/l Alcohol: 12,0 vol% Total acidity: 6,5 g/l pH: 3,04

Updated 2013 - Can be enjoyed now, but further maturation will definitely add complexity over the next couple of years.

This Pongracz wine is excluded from this Maturation Report as more patience is needed. To be included in future Maturation Reports.

Pongracz Desiderius 2008.



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 Alcohol: 14,9 vol% Total acidity: 7,1 g/l pH: 3,28

Updated 2013 - Cellar for at least another three to four years before opening.

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

Updated 2013 - Still very youthful, wait another five years before opening.

Stellenzicht Cellar Master Release 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 tannic 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 2013 - Still very youthful, wait another six to seven years before opening.

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 Alcohol: 14,6 vol% Total acidity: 6,33 g/l pH: 3,66

Updated 2013 - Will benefit from another three years in the cellar.

Stellenzicht Cellar Master Release Shiraz 2007

Original Report Appearance: Deep, inky intensity with a youthful ruby/purple tint.
Nose: Wonderful typicity of a modern-style Shiraz with sweet, spicy fruit tones and enticing hints of cinnamon, pepper and sweet, ripe red berry fruit.
Palate: Full-bodied and rich, the fruit flavours are succulent and the tannins friendly. Hints of blackberry, cloves, cinnamon and glazed fruits come together to form a wonderful complexity of flavours which linger well into an extremely elegant finish.
Residual sugar: 3,0 g/l Alcohol: 13,93 vol% Total acidity: 6,4 g/l pH: 3,42

Updated 2013 - Can be enjoyed now, but will definitely improve over the next four to five years.

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 2013 - Enjoy now and over the next year or two.

Stellenzicht Golden Triangle Cabernet Sauvignon 2006

Original Report Appearance: Intense, dark ruby with a vibrant brilliance.
Nose: Very typical, traditional Cabernet Sauvignon characters of black berries and cassis on the foreground with some slightly mocha-like nuances, joining with spicy oak aromas in the background. Incredibly enticing!
Palate: The sweet berry flavours on the initial palate, confirm the unmistakable character of Cabernet Sauvignon. Incredibly well-balanced, the wine exudes a friendly firmness which will benefit from some cellaring.
Residual sugar: 1,9 g/l Alcohol: 14,11 vol% Total acidity: 6,1 g/l pH: 3,5

Updated 2013 - Still youthful, leave alone for another three to four years.

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 2013 - Mature for another three to four years and reap the benefits.

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 2013 - Can be enjoyed now, but will develop added complexity over the next four to five years.

Stellenzicht Golden Triangle Pinotage 2001

Original Report Appearance: Intense ruby with youthful purple tinge.
Nose: Rich complexity of mocha, dark chocolate, plums and roasted almonds.
Palate: Full and succulent with firm but soft tannins.
Residual sugar: 2,7 g/l Alcohol: 14,3 vol% Total acidity: 6,3 g/l pH: 3,45

Updated 2013 - Enjoy now and over several years to come.

Stellenzicht Golden Triangle Pinotage 2002

Original Report Appearance: Deep purple with scarlet tinge.
Nose: Sweetish plum backed by layers of spicy oak, cinnamon and cloves.
Palate: Full and rich, stewed fruit, mouth-filling with lingering aftertaste and good tannic structure.
Residual sugar: 2,9 g/l Alcohol: 15,5 vol% Total acidity: 6,2 g/l pH: 3,66

Updated 2013 - Enjoy now and over several years to come.

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

Updated 2013 - Enjoy now and over several years to come.

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 tannic structure and sturdy acidity will allow this wine to improve with further maturation.
Residual Sugar: 2,6 g/l Alcohol: 14,86 vol% Total Acidity: 5,7 g/l pH: 3,46

Updated 2013 - Still in its infancy, another five to six years in the cellar will be rewarded handsomely.

Stellenzicht Golden Triangle Pinotage 2007

Original Report Appearance: Great intensity of colour with rich, dark ruby hues and a slight purple edge.
Nose: Complex assortment of ripe berry fruit, herbs and spices. Tons of cinnamon, cloves and cedar, mingled with cherries, mulberries and prunes.
Palate: Succulent and creamy with its sweet fruit complexities and lively spices make it incredibly enticing. Even when slightly chilled, the palate is warm and gentle with a very friendly, elegant finish.
Residual Sugar: 3,4 g/l Alcohol: 14,5 vol% Total Acidity: 6,5 g/l pH: 3,36

Updated 2013 - Showing signs of greatness, keep locked away for another four to five 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.
Residual sugar: 2,0 g/l Alcohol: 14,29 vol% Total acidity: 6,1 g/l pH: 3,54

Updated 2013 - Great maturation potential, wait at least another four years before opening.

Stellenzicht Golden Triangle Shiraz 2007

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.
Residual sugar: 2,6 g/l Alcohol: 14,18 vol% Total acidity: 6,6 g/l pH: 3,42

Updated 2013 - Great maturation potential, wait at least another four years before opening.

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 2013 - Enjoy now and over the next two to three years.

Stellenzicht Rhapsody 2003

Original Report Appearance: Intense, 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: A full-bodied wine with succulent, ripe fruit flavours, a polished structure and a seamless integration of fruit and wood. Soft tannins make for early enjoyment.
Residual sugar: 2,7 g/l Alcohol: 15,0 vol% Total acidity: 5,8 g/l pH: 3,42

Updated 2013 - Can be enjoyed now, but I recommend another three to four years before opening.

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 Alcohol: 14,45 vol% Total acidity: 5,08 g/l pH: 3,71

Updated 2013 - Can be enjoyed now, but I recommend another three years before opening.

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

Updated 2013 - Magnificent now, but will also keep for at least another five to eight years.

Stellenzicht Syrah 2003

Original Report Appearance: Dark red with purple edges.
Nose: Ripe plums with dark chocolate and pepper, followed by spicy oak aromas.
Palate: Rich and full with abundant flavours, a background of spice and a good tannic structure.
Residual sugar: 3,4 g/l Alcohol: 15,67 vol% Total acidity: 6,01 g/l pH: 3,49

Updated 2013 - As good as the 2001, but keep another two years before opening.

This Stellenzicht wine is excluded from this Maturation Report as more patience is needed. To be included in future Maturation Reports.

Stellenzicht GT Pinotage 2008.



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: 13,5 vol% Total acidity: 6,1 g/l pH: 3,55

Updated 2013 - Enjoy now and over the next year or two.

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 2013 - Mature for another two years 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 2013 - Withdraw and 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 tannins, ensuring good ageing potential.
Residual sugar: 3,12 g/l Alcohol: 14,69 vol% Total acidity: 5,6 g/l pH: 3,55

Updated 2013 - Start enjoying in another two years.

This Tukulu wine is excluded from the Maturation Report as more patience is needed. To be included in future Maturation Reports.

Tukulu Pinotage 2009.

UITKYK
WINE ESTATE



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 2013 - Can be enjoyed now, but will develop further over the next two to three years.

Uitkyk Cabernet Sauvignon Shiraz 2007

Original Report Appearance: Dark ruby with pink hues and a bright rim.
Nose: A combination of dried fruit and spices, backed by lively vanilla and oak aromas.
Palate: The bouquet carries through onto the palate with fruit and oak flavours contributing to a well-rounded mouth-feel. This wine also has a backbone of ripe tannins and a long peppery finish.
Residual sugar: 3,4 g/l Alcohol: 15,5 vol% Total acidity: 6,1 g/l pH: 3,54

Updated 2013 - Needs a little more patience, open in another two years or so.

Uitkyk Carlonet 2001 (Magnum)

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 2013 - Spectacular Cabernet, enjoy now, but can also be matured for at least another five years.

Uitkyk Carlonet 2003 (Magnum)

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 2013 - Can be enjoyed now, or wait another four to five years, to benefit from further development in the cellar.

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 Alcohol: 13,9 vol% Total acidity: 5,8 g/l pH: 3,57

Updated 2013 - Enjoy now and over the next year or two.

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 2013 - Needs another two to three years of maturation before opening.

Uitkyk Carlonet 2007

Original Report Appearance: Dark ruby.

Nose: Cherries, blackcurrant and prunes with tobacco, 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: 3,6 g/l Alcohol: 14,69 vol% Total acidity: 6,16 g/l pH: 3,5

Updated 2013 - 50th Anniversary for the Carlonet label. Another four to five years in the cellar will be beneficial.

Uitkyk Carlonet 2008

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

Nose: A combination of dried fruit (especially prunes) and berry aromas with vanilla oak spice in the background.

Palate: The bouquet carries through onto the palate with abundant dried fruit, berry, oak spice and chocolate flavours, all contributing to a well-rounded mouth-feel with the backbone of ripe tannins. Expect a long finish with a hint of spiciness on the aftertaste.

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

Updated 2013 - Another five to six years in the cellar will be richly 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 2013 - Withdraw and enjoy now.

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 2013 - Needs another two to three years in the cellar.

This Uitkyk wine is excluded from this Maturation Report as more patience is needed. To be included in future Maturation Reports.

Uitkyk Carlonet 2009.



ZONNEBLOEM



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 2013 - Leave in the maturation cellar for the next 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: 13,63 vol% Total acidity: 6,17 g/l pH: 3,37

Updated 2013 - Enjoy now.

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: 13,7 vol% Total acidity: 5,7 g/l pH: 3,5

Updated 2013 - Enjoy now.

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 Alcohol: 13,9 vol% Total acidity: 6,1 g/l pH: 3,43

Updated 2013 - Enjoy now and over the next year or two.

Zonnebloem Laureat 2008

Original Report Appearance: Deep and intense dark red.
Nose: Blackcurrant, blackberry and dark chocolate, followed by oak spice and hints of vanilla.
Palate: Big and bold cherry and plum fruit. Well-balanced structure with a long finish.
Residual sugar: 1,8 g/l Alcohol: 13,85 vol% Total acidity: 5,74 g/l pH: 3,5

Updated 2013 - Only open in another four to five years.

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 2013 - Can be enjoyed now, but another two years in the cellar will be rewarded.

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 2013 - Enjoy now and over the next year or two.

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 2013 - 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: 6,0 g/l pH: 3,6

Updated 2013 - Mature for another two to three years to reach maximum potential.

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 2013 - Start enjoying next year, or the year after.

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 Alcohol: 13,5 vol% Total acidity: 6,1 g/l pH: 3,48

Updated 2013 - Enjoy now and over the next year or two.

Zonnebloem Pinotage 2008

Original Report Appearance: Dark ruby red.
Nose: Elegant cherry aromas with undertones of mocha and chocolate.
Palate: A full-bodied wine with a rich palate of liqueur, cherries and chocolate and well-intergrated wood flavours. Fruit and acid is well balanced.
Residual sugar: 2,13 g/l Alcohol: 13,27 vol% Total acidity: 5,8 g/l pH: 3,51

Updated 2013 - Leave in the maturation cellar for the next three to four 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 Alcohol: 14,3 vol% Total acidity: 5,9 g/l pH: 3,51

Updated 2013 - Enjoy now.

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 2013 - Enjoy now and over the next year or two.

Zonnebloem SMV 2009

Original Report Appearance: Intense ruby red.
Nose: Plum, ripe berries and peppery notes with traces of oak spice.
Palate: Full and rich with a complex mixture of berry flavours, gentle tannins and integrated wood flavours.
Residual sugar: 1,63 g/l Alcohol: 14,12 vol% Total acidity: 6,05 g/l pH: 3,39

Updated 2013 - You will be rewarded after another three to four years in the cellar.

These Zonnebloem wines are excluded from the Maturation Report as more patience is needed. To be included in future Maturation Reports. Zonnebloem Cabernet 2011, Zonnebloem Pinotage 2009, Zonnebloem Merlot 2010, Zonnebloem Limited Edition Shiraz 2009 Zonnebloem Limited Edition Pinotage 2011, Zonnebloem SMV 2010.

Tips for looking after your Liquid investment.

Whether you have your own maturation cellar at home, or you have just taken delivery of your precious Vinotèque wines, here are some guidelines on how to keep your wines at their best to ensure optimum enjoyment of your Liquid investment.

- *Store your wines laying down, labels up – this will keep the cork moist and will not damage the labels.*
- *Keep your wines at a cool and constant temperature. For long term maturation, 14 degrees Celsius. Shorter term, anything below 22 degrees Celsius is good. Constant temperature is key to maturing wine.*
- *Keep your wines in their original carton if possible, as this will add an additional insulation layer and also keep the wine away from harmful UV rays by creating a dark environment.*
- *Humidity needs to be between 50% and 80% with 70% being ideal. Low humidity will dry out the cork, resulting in oxidised wines.*
- *Keep your wine collection away from strong smelling substances as these smells can permeate the cork over time and contaminate your wines.*
- *Keep your collection away from constant vibrations as this will keep the sediment suspended. Constant agitation speeds up chemical reactions in the bottle and will affect the wine negatively.*

Apart from a constant temperature, the key is patience. Maturing your wine collection under the correct conditions, will result in a good bottle of wine becoming a great bottle of wine.



“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.





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

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

P.O. Box184, Stellenbosch, 7599, South Africa.

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

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

