



MATURATION REPORT 2014

Remember a time....

It was the early 1980's. Bergkelder and its partner estates had expanded. They were at the forefront of exciting developments in wine storage. Small oak barrel maturation had just been introduced, their cellars were newly extended and now with temperature control. This vital component gave long-term stability and ensured perfect maturation of wines. Up to this point, many wine collections were not kept in ideal conditions so when The Vinotèque Wine Bank was launched in 1984, it became an instant success with wine lovers across South Africa. Wines considered to have maturation potential were selected for clients to purchase, and then matured under optimal conditions in the Vinotèque maturation cellar. Later, another valuable



service was provided. An annual maturation report which allowed customers the opportunity to follow the progress of their wines. The report let them know when their wines had reached optimum maturity and was ready to be enjoyed. Perfectly matured wines are undoubtedly an investment that adds quality to a lifestyle. Today many wine lovers still benefit from The Vinotèque Wine Bank's unique services.

Let's lift a glass to the next 30 years.

Warm Regards

M van Deventer

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Est. 1704

Allesverloren

www.allesverloren.co.za



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, 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 2014 - Ripe blackcurrant, liquorice, flint. This has some herbaceous notes, with ample dark fruit support, and fine, dry tannins. Supple and light in body, very quaffable now. Enjoy now and over the next year or two.

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 2014 - Sweet, jammy black and red berries. Very light palate. Good freshness. Well matured, this is an elegant, subtle Cabernet that is in its optimum drinking window. Enjoy now and over the next two to three years.

Allesverloren Cabernet Sauvignon 2007

Original Report Appearance: Deep ruby.
Nose: Ample prunes and cherries with cassis and cigar box in the background.
Palate: Full-bodied with a good 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 2014 - More primary, expressive dark fruit with olive and cedar. In its typical light frame, the fruit is still sleeping here, with dusty, dry tannins. Allow a few years to open up. Cellar for another three to four years before opening.

Allesverloren Cabernet Sauvignon 2008

Original Report Appearance: Deep ruby.
Nose: Blackcurrant and cherries with cigar box and oak spices in the background.
Palate: Rich and full-bodied, with cherries and dark chocolate and a good tannic structure.
Residual sugar: 3,0 g/l Alcohol: 14,3 vol% Total acidity: 6,4 g/l pH: 3,62

Updated 2014 - Upfront perfume that is noticeably riper, and bold. Still a fine combination of red and black fruit, with leafy undertones. Subtle porty hints on the palate suggests faster evolution here. Allow a year or two, and then drink up.

Allesverloren Cabernet Sauvignon 2009

Original Report Appearance: Deep ruby.
Nose: An abundance of prune, blackcurrant and cherry aromas with oak spice and cigar box in the background.
Palate: A rich and full-bodied wine with a good tannic structure, lots of berry fruit flavours such as blackcurrant and cherries, with undertones of dark chocolate.
Residual sugar: 3,1 g/l Alcohol: 14,07 vol% Total acidity: 6,0 g/l pH: 3,48

Updated 2014 - Black olive, dark chocolate, sun dried currants. Big, youthful structure. Very robust, mouth-coating tannins. This is not nearly ready for drinking, but will have the elegance of earlier vintages in due time. Your patience will be rewarded after another five years or so in the cellar.

Allesverloren Vintage 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 2014 - More serious and dry than the Vintage Ports, and showing interesting complexity with the age, this has sugar molasses, Sherry and Christmas cake. Enjoy now and over the next couple of years.

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: 105,0 g/l Alcohol: 18,4 vol% Total acidity: 6,9 g/l pH: 2,92

Updated 2014 - Brooding and soft now, and completely ready for drinking, although the alcohol will preserve it for much longer. Enjoy now and over the next three to four years.

Allesverloren Port 2006 Magnum

Original Report Appearance: Deep ruby.
Nose: Alluring aromas of fruit cake, honey, raisins and blackcurrant, with chocolate and mocha undertones.
Palate: Velvety and rich with a soft, smooth, lingering fruit cake finish.
Residual sugar: 102,8 g/l Alcohol: 17,66 vol% Total acidity: 7,9 g/l pH: 2,97

Updated 2014 - A youthful, plush, light, drinkable vintage port that is sweet and uncomplicated. This is keeping very fresh in the large format bottle, and will stay so much longer. Enjoy now and over the next five to six years.

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, 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 2014 - Big and bold, warming vintage port. Notes of caramelised almonds, toffee apple and bramble. Good intensity, sweet palate. Still youthful. Mature for at least another five years.

Allesverloren Fine Old Vintage 2008

Original Report Appearance: Deep ruby red.
Nose: Complex aromas of alluring ripe, dark fruit and glazed cherries with a hint of smokiness and honey.
Palate: A full, rich wine with a combination of red and black berries, as well as spice flavours, and a lingering finish of roasted hazelnuts and almonds.
Residual sugar: 105,5 g/l Alcohol: 20,88 vol% Total acidity: 7,73 g/l pH: 2,96

Updated 2014 - Sweet spice, wild berry jam, heady alcohol. The 2008 is showing secondary flavours of marzipan and dates. It's very sweet, with firming acidity and alcohol. Mature for another three to four years before opening.

Allesverloren Shiraz 1998

Original Report Appearance: Plum hue with a crimson edge.
Nose: Rich and gamey - the aromatics are made more lively with inclusions of blackberry and chocolate.
Palate: Perfumed and aromatic with determined tannins, which require patience.
Residual sugar: 2,6 g/l Alcohol: 13,61 vol% Total acidity: 5,9 g/l pH: 3,7

Updated 2014 - Brick orange colour. Surprisingly fresh in its aromatics. Prune, cherry, sweet leather, and only slight tawny notes. Light and clean, with pleasantly drying tannins. Enjoy now and over the next year or two.

Allesverloren Shiraz 2004

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

Updated 2014 - Pastille and sweet spice. The jammy palate is sweet and soft, confirming the baked, sweet aromatics with a warming spirit. Enjoy now and over the next two years.

Allesverloren Shiraz 2007

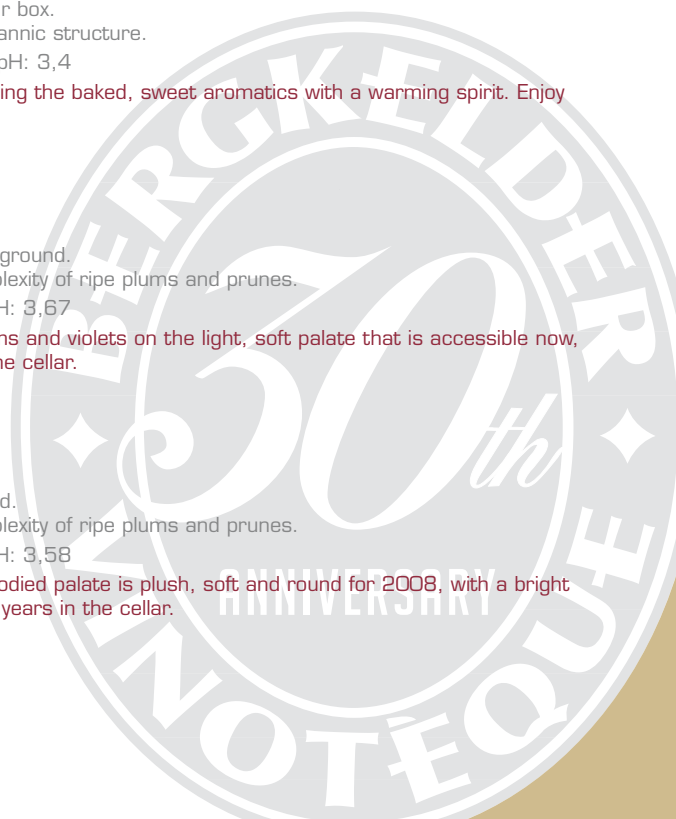
Original Report Appearance: Deep red.
Nose: Ripe berries with plums and prunes and oak spices in the background.
Palate: Rich and full with a good tannic structure and a delicate complexity of ripe plums and prunes.
Residual sugar: 1,9 g/l Alcohol: 13,4 vol% Total acid: 6,0 g/l pH: 3,67

Updated 2014 - This has typical robust Swartland Shiraz spicy aromatics. Spiced plums and violets on the light, soft palate that is accessible now, but with enough dry grip for more evolution. Allow for another two to three years in the cellar.

Allesverloren Shiraz 2008

Original Report Appearance: Intense ruby.
Nose: Blackcurrant 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 2014 - Sweet, ripe red fruit with jammy spice and rose water. The medium bodied palate is plush, soft and round for 2008, with a bright core that shows vibrancy. Sweet finish. Will develop further over the next two to three years in the cellar.



Allesverloren Shiraz 2009

Original Report Appearance: Dark ruby.
Nose: Blackcurrant with prunes and cigar box, with oak spices in the background.
Palate: Rich and full with ample ripe fruit and a good tannic structure.
Residual sugar: 1,7 g/l Alcohol: 13,76 vol% Total acid: 6,0 g/l pH: 3,59

Updated 2014 - Sweet plums, youngberry and cloves. Some farm yard hints too. True to the style, the palate is light and round, with rich, jammy fruit and polished tannins. Cellar for another five years before opening.

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 2014 - Wild spices and an array of jammy flavours. This is more polished than the 2005, offering easy drinkability and better balance. Enjoy with cold meat platter or tapas. Cellar for another two to three years before opening.

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 2014 - Very similar to the 2007, also jammy notes in a medium body. Just a little more robust spice, tannin and grip here, that justifies a little longer cellaring. Cellar for another three to four 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 2014 - More class and structure on the Touriga, seemingly well suited to the terroir. Youthful, spicy, structured and dry. Flavour profile of a vintage port, but finishing bone dry. Can be enjoyed now but will improve over the next couple of years.

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 2014 - Showing ruby port richness, with good drying tannins, and fresh acidity. Medium-bodied, already drinking well, with good vitality out of magnum. Enjoy now and over the next three to four years.

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 2014 - Spiced black plums, prunes and cherries. Quite a bit of extraction and structure, this is still very firm, and will benefit from further cellaring. Another two to three years in the cellar will be beneficial.

Allesverloren Touriga Nacional 2007 Magnum

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 2014 - Spiced black plums, prunes and cherries. Quite a bit of extraction and structure, this is still very firm, and will benefit from further cellaring. Another three to four years in the cellar will be beneficial.

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 2014 - Riper and more robust than earlier vintages, this is more porty and rustic. Jammy palate that is held together by youthful tannins. Keep another four to five years before opening.

These Allesverloren wines are excluded from this Maturation Report as more patience is needed. They will be included in future Maturation Reports. Allesverloren Cabernet 2010, 2011, Allesverloren Fine Old Vintage 2009, Allesverloren Shiraz 2010, 2011, Allesverloren Tinta Barocca 2009, 2010, 2011, 2012, Allesverloren Touriga Nacional 2009, 2010, 2011.



www.alto.co.za



Alto Cabernet Sauvignon 2000 Magnum

Original Report Appearance: Dark opaque red with a cerise rim.
Nose: Ripe blackberry and plum aromas, with lead pencil, cigar-box concentrate and aromatic liquorice whiffs. A good integration of peppery-vanilla aromas from the oak.
Palate: A solid structure with a good, but rounded tannic backbone. Classic cabernet-fruit flavours of blackcurrant and blackberries linger on the finish.

Residual sugar: 2,3 g/l Alcohol: 14,05 vol% Total acidity: 5,5 g/l pH: 3,54

Updated 2014 - Sour cherry, cassis and tar. Showing some evolution in classical, secondary Cabernet characters of cedar and cigar box, but with a good core of sweet, ripe, red fruit. Medium body. Dusty tannins promise short term further ageing in large format (Magnum). Enjoy this fantastic Cabernet now and over the next four to five years, possibly a lot longer if cellared correctly.

Alto Cabernet Sauvignon 2005

Original Report Appearance: Dark ruby.
Nose: Ripe berries with with cherries, dark chocolate and a hint of mint.
Palate: Rich and full-bodied with cherries, tobacco, 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 2014 - Jammy plum with some coffee and dark chocolate. This is riper and more evolved. Enjoy now and over the next year or two.

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, 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 2014 - Impressive, complex nose of youthful, brooding dark fruit, along with toasty notes from oak. Highlighting the pedigree of the vintage with a good balance of the varietal characteristics of crushed herbs, blackcurrant and graphite. Full and structured. Cellar for at least another five years.

Alto Cabernet Sauvignon 2007 Magnum

Original Report Appearance: Dark ruby.
Nose: Cherries and prunes, some dark chocolate and a hint of tobacco.
Palate: Full-bodied and mouth-filling with cherries, tobacco, 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 2014 - Confirms impression from the 750ml bottle, but in a tighter frame, showing more promise for ageing. A serious find. Cellar for another five years plus before opening.

Alto Cabernet Sauvignon 2008

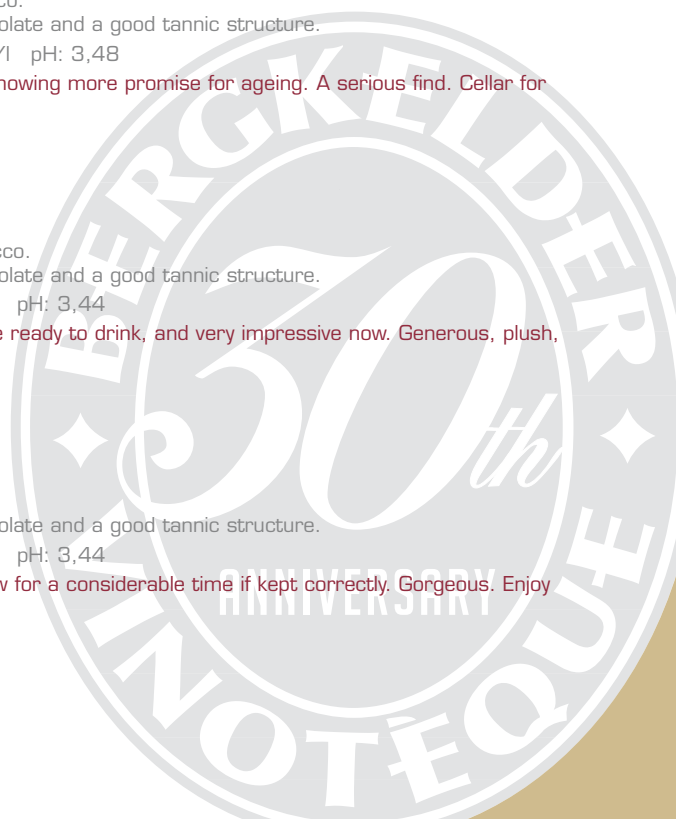
Original Report Appearance: Dark ruby.
Nose: Cherries and prunes, some dark chocolate, and a hint of tobacco.
Palate: Full-bodied and mouth-filling with cherries, tobacco, dark chocolate and a good tannic structure.
Residual sugar: 2,9 g/l Alcohol: 14,29 vol% Total acidity: 6,1 g/l pH: 3,44

Updated 2014 - Upfront cassis and blueberry. More open than the 2007, this is more ready to drink, and very impressive now. Generous, plush, juicy fruit. Soft and moreish. Enjoy now and over several years to come.

Alto Cabernet Sauvignon 2008 Magnum

Original Report Appearance: Dark ruby.
Nose: Cherries and prunes, dark chocolate and a hint of tobacco.
Palate: Full-bodied and mouth-filling with cherries, tobacco, dark chocolate and a good tannic structure.
Residual sugar: 2,9 g/l Alcohol: 14,29 vol% Total acidity: 6,1 g/l pH: 3,44

Updated 2014 - Same as 750ml. Also ready to drink, and will stay in this fresh window for a considerable time if kept correctly. Gorgeous. Enjoy now and over the next five to six years.



Alto Cabernet Sauvignon 2009

Original Report Appearance: Plum red.
Nose: Cherries, violets, black olives, some dark chocolate and a hint of tobacco.
Palate: Full-bodied and mouth-filling with cherries, tobacco and dark chocolate, and a good tannic structure.
Residual sugar: 1,9 g/l Alcohol: 14,44 vol% Total acidity: 6,5 g/l pH: 3,63

Updated 2014 - Capsicum and mint, with black olive, and hints of freshly ground coffee. The wine has serious structure, with firm tannins and a dry finish. Cellar for another four to five years before opening.

Alto Cabernet Sauvignon 2009 Magnum

Original Report Appearance: Plum red.
Nose: Cherries, violets, black olives, some dark chocolate and a hint of tobacco.
Palate: Full-bodied and mouth-filling with cherries, tobacco and dark chocolate, and a good tannic structure.
Residual sugar: 1,9 g/l Alcohol: 14,44 vol% Total acidity: 6,5 g/l pH: 3,63

Updated 2014 - Same profile as the 750ml format, with an extended maturation window due to the magnum bottle. Patience is required, start enjoying in another five to six years.

Alto MPHS 2007

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

Updated 2014 - Showing Cabernet Franc's leafy, herbaceous notes, along with capsicum and sundried tomato. Palate has a deep, rich structure that confirms the leafy flavours, with ripe dark fruit and sweet mint. The wine has structure for ageing. Another five years plus in the cellar would be beneficial.

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: 105,0 g/l Alcohol: 17,96 vol% Total acidity: 5,34 g/l pH: 3,33

Updated 2014 - Lush, opulent dark fruit, with warming spirit. Very sweet, but still fresh and youthful, with no signs of secondary complexity that will come from further ageing. Can be enjoyed now, but will develop further complexity over the next five to six years.

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 2014 - Nutty, with stewed prunes and porty notes. The palate is rich and soft, well evolved. Enjoy now and over the next year or two.

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 2014 - Earthy aromas with leather and blackberries in the background. This has more life than the 2005, with grippy tannins and a rich, spicy finish, but also in its drinking window, and will hold its life for a further 2-3 years. Enjoy now and over the next two to three years.

Alto Rouge 2006 Magnum

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 2014 - Same profile as the 750ml format - Earthy aromas with leather, and some blackberries in the background. This has more life than the 2005, with grippy tannins and a rich, spicy finish, but also in its drinking window, and will hold its life for a further 2-3 years. Enjoy now and over the next two to three years.

Alto Rouge 2007

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

Updated 2014 - Riper berry flavours on the palate with good concentration, firm, rounded tannins and fresh acidity with a slightly sweet finish. Enjoy now and over the next two to three 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 2014 - Black cherry and leather, with some hints of smoked meat. This is round and soft, with an attractive fruit core that is now accessible and showing well. Enjoy now and over the next two to five years.

Alto Rouge 2009

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: 1,9 g/l Alcohol: 14,59 vol% Total acidity: 5,8 g/l pH: 3,57

Updated 2014 - Plush and elegant, this has fresh summer berries, along with sweet spices on the palate. Medium-bodied, bright and appetising with a dry, grippy finish. Cellar for another three to four years before opening.

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 2014 - Some vanilla and coconut from oak now dominating, with the fruit mostly tertiary, but still pleasant. Jammy and rich. Enjoy now.

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 2014 - This has black pepper, leather, mocha and ripe plums. Impressive freshness, with generous berry fruit, sweet spice and smoke. Can be enjoyed now, but will improve over the next three to four years.

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 2014 - Juicy, vibrant dark berries, roasted cloves and molasses. The 2006 is impressively youthful, with a long life ahead of it, but also drinks well now. Full-bodied, concentrated and rich. Can be enjoyed now, or left alone for another five years to develop further, your choice.

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

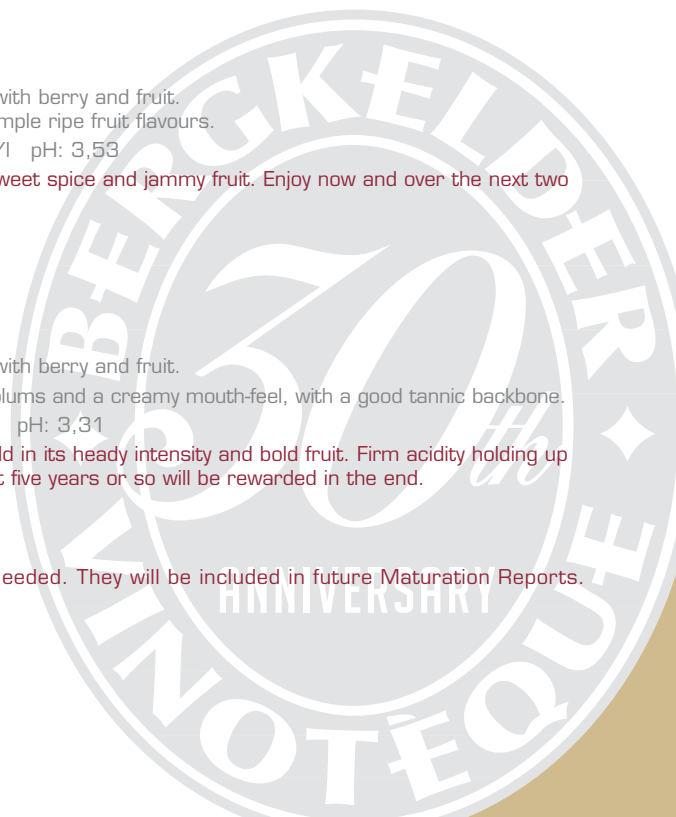
Updated 2014 - Oak-driven aromas of coffee and roasted nuts dominate, with some sweet spice and jammy fruit. Enjoy now and over the next two to three years.

Alto Shiraz 2008

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: 3,2 g/l Alcohol: 14,65 vol% Total acidity: 6,1 g/l pH: 3,31

Updated 2014 - Rich, broody, wild mulberry, violets and sweet perfume. Very new world in its heady intensity and bold fruit. Firm acidity holding up the ripe fruit with a steely grip to the finish. This is in its infancy. Patience over the next five years or so will be rewarded in the end.

These Alto wines are excluded from this Maturation Report as more patience is needed. They will be included in future Maturation Reports.
Alto Cabernet 2010, Alto Rouge 2010.



Chateau Libertas

A TRADITION OF QUALITY SINCE 1932



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Chateau Libertas Reserve 1999

Original Report Appearance: Deep ruby.

Palate: An easy-drinking wine, filled with fruitiness and spice.

Residual sugar: 2,1 g/l Alcohol: 13,28 vol% Total acidity: 5,7 g/l pH: 3,37

Updated 2014 - Sour cherry, baked red currants, sweet tea. The '99 has a sweet fruited core, light body, fine tannins and is drinking very well now. Enjoy now and over the next year or two.

Chateau Libertas 2010 - 80th Anniversary Release

Original Report Appearance: Intense ruby red.

Nose: Abundance of dark fruit flavours, such as dark berries and plums, with a subtle hint of cigar box and oak spice in the background.

Palate: Full-bodied and elegant with ripe tannins and an assertive finish.

Residual sugar: 2,7 g/l Alcohol: 14,39 vol% Total acidity: 5,94 g/l pH: 3,69

Updated 2014 - Rich blackberry fruit, with vanilla and sweet coconut. The 2010 is made for youthful drinking, so very soft and easy now, but also very bright for future life. Can be enjoyed now, but we recommend another three to four years in the cellar before opening.

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Durbanville Hills Bastion 2005

Original Report Appearance: Ruby red.

Nose: Berries and prunes with spicy, smoky undertones.

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

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

Updated 2014 - Sundried tomato, white pepper and leather. Showing age on nose, but still has a deep colour and good complexity. Sweet roasted bell peppers and baked plums. The palate is soft and creamy, ready to drink. Enjoy now and over the next year or two.

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 2014 - Fresh dark fruit spice, white pepper, roasted herbs. The medium-bodied, delicate palate is soft and balanced. Drinking well now, but will keep with correct cellaring. Enjoy now and over the next two to three years.

Durbanville Hills Bastion 2009

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 2,5 g/l Alcohol 14,12% Total acidity 6,2 g/l pH 3,56

Updated 2014 - Riper, youngberry jam, sweet spice. The wine is rich and round, in an earlier accessible frame that is more modern and jammy than the '05 and '07. Ready to drink. Enjoy now and over the next three to four years.

Durbanville Hills Caapmans 2008

Original Report Appearance: Deep red.
Nose: The wine is made in a classic style with cedar, blackberries, 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 2014 - Herbaceous, with stewed fruit and sweet mint. The palate has a bright core, with red berry fruit and a lightness that is delicious and moreish. Cellar for another two to three years before opening.

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 2014 - Cedar, cassis, tobacco and olives. Palate has lots of juicy fruit in a medium frame with soft accessibility and polished tannins. Open next year and enjoy for another year or two.

Durbanville Hills Rhinofields Cabernet Sauvignon 2009

Original Report Appearance: Deep ruby red.
Nose: Complex layers of fresh fruit, herb garden, Christmas fruitcake and plums.
Palate: A full-bodied wine of Christmas fruitcake and black cherry, backed by well integrated wood and silky tannins.
Residual sugar: 2,2 g/l Alcohol: 14,81vol% Total acidity: 6,7 g/l pH: 3,69

Updated 2014 - More ripeness and expressive oak here. Coconut, vanilla, cassis. Jammy, rich and extracted, the wine is already generous and warming. Can be enjoyed now, or kept for another three to four years to develop further.

Durbanville Hills Rhinofields Cape Blend 2010

Original Report Appearance: Deep red with purplish edges.
Nose: Cinnamon, fresh red cherry and caramel with spicy undertones.
Palate: A full-bodied wine with toffee, ripe red fruit, velvety tannins and well integrated wood.
Residual sugar: 1,8 g/l Alcohol: 13,53 vol% Total acidity: 5,7 g/l pH: 3,65

Updated 2014 - Jammy, spicy, with hints of smoke and tar. This is very much in its infancy, and although in the rich and ripe style of other Rhinofields ranges, this will develop more complexity with further time in bottle. Keep for at least another five years before opening.

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 2014 - Dusty, herbaceous. This is still relatively angular, but also with a lot of dark fruit intensity. Allow a few years for tannins to integrate. Cellar for another two years before opening.

Durbanville Hills Rhinofields Merlot 2009

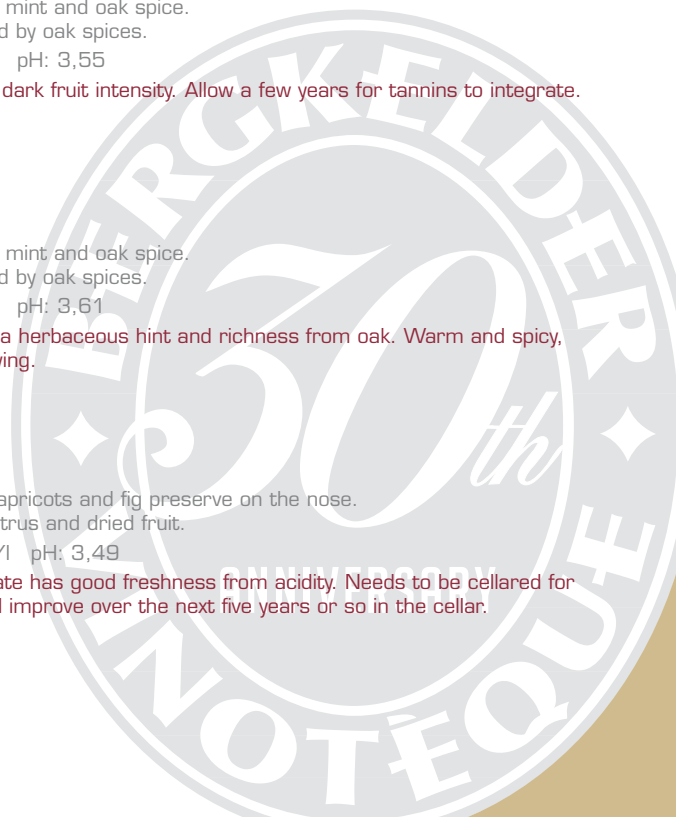
Original Report Appearance: Deep red.
Nose: Lots of berry fruit with strawberries and cherries, with hints of mint and oak spice.
Palate: Medium- to full-bodied with strawberries and cherries, followed by oak spices.
Residual sugar: 1,9 g/l Alcohol: 14,16 vol% Total acidity: 6,4 g/l pH: 3,61

Updated 2014 - Vanilla and toasted oak. Palate has same tannic grip as the '08, with a herbaceous hint and richness from oak. Warm and spicy, should become softer with cellaring. Cellar for another three to four years before enjoying.

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 2014 - Pineapple, sugared orange, lime cordial. Intensely sweet, youthful palate has good freshness from acidity. Needs to be cellared for at least 5 years to show at best potential. Although delicious to drink now this NLH will improve over the next five years or so in the cellar.



Durbanville Hills Rhinofields Pinotage 2009

Original Report Appearance: Dark ruby with purple edges.
Nose: Concentrated blackcurrant and sweet berry aromas on the nose with layers of cassis, ripe cherry and a hint of lavender.
Palate: A rich and velvety character fills the mouth with raspberry and strawberry flavours, backed by silky tannins.
Residual sugar: 2,5 g/l Alcohol: 14,67 vol% Total acidity: 5,4 g/l pH: 3,52

Updated 2014 - Typical spice and wild berry jam. Rich, soft, dark fruit with coffee and chocolate in support. The palate has a creamy texture that allows it to be drunk in its youth, but will reward cellaring. Cellar for another three to four years before opening.

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 2014 - Again the step-up in ripeness in the more serious Rhinofields range. This is more bold and modern. Dark fruit, coffee, dates. Soft and round. Ready to drink, and will stay unmoved for a healthy period with correct cellaring. Enjoy now and over the next two to three years.

Durbanville Hills Rhinofields Shiraz 2009

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 2014 - Bold, ripe dark fruit with solid extraction and powerful tannins. This has slight party elements in its rich mid-palate. Substantial dryness and grip on the structured finish promises ageability. Further maturation over the next three to four years will be rewarded.

Durbanville Hills Shiraz 2008

Original Report Appearance: Deep red.
Nose: Toasty, smoky and spicy pepper and nutmeg flavours, combined with prunes.
Palate: Fruit and spice combines well on the palate.
Residual sugar: 2,9 g/l Alcohol: 13,76 vol% Total acidity: 5,6 g/l pH: 3,52

Updated 2014 - Spicy, smoked meat, black pepper. This is in its drinking window and won't evolve any further. Soft and elegant. Well balanced. Enjoy now and over the next two to three years.

These Durbanville Hills wines are excluded from this Maturation Report as more patience is needed. They will be included in future Maturation Reports. Durbanville Hills Bastion 2010, Durbanville Hills Caapmans 2011, Durbanville Hills Rhinofields Merlot 2010, 2011, Durbanville Hills Rhinofields Pinotage 2011, Durbanville Hills Rhinofields Shiraz 2010, 2011.

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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 2014 - Cedar, smoke, eucalyptis, cassis and black olives. The palate is dry and mature, showing some grippy tea leaf notes along with the crushed leaf and dried blackberries. Enjoy now.

Fleur du Cap Cabernet Sauvignon 2003

Original Report Appearance: The wine is ruby red in colour.
Nose: An abundance of ripe fruit, blackcurrant and spiced nut flavours and a plummy background.
Palate: Full-bodied and rich on the palate, it shows attractive berry flavours with a hint of smokiness and a good tannic structure.
Residual sugar: 2,0 g/l Alcohol: 13,49 vol% Total acidity: 6,3 g/l pH: 3,4

Updated 2014 - Lots of primary fruit and spice along with Cab's leafy notes. Showing cigar box and pencil lead, the wine has dusty, dry tannins that will benefit from more time in the bottle. Can be enjoyed now, but another three to four years will be beneficial - Classic Cabernet.

Fleur du Cap Cabernet Sauvignon 2004

Original Report Appearance: Deep ruby.
Nose: Blackberries and cherries, coupled with nutty aromas and cigar box nuances.
Palate: Ripe fruit and nutmeg with a good tannic 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 2014 - This also has pencil lead and cassis along with roasted herbs and mint. A classical Stellenbosch Cabernet with good structure and balance. Ageworthy. Enjoy now and over the next four years or so.

Fleur du Cap Cabernet Sauvignon 2005

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

Updated 2014 - Oak present with notes of coffee and chocolate. Good fruit expression too, showing ripe blackberries and a solid, concentrated core. Firm, grippy tannins. Can be enjoyed now, but will develop further over the next four to five years.

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 2014 - Toasted oak, freshly roasted coffee and smoke on the nose. Also gun flint and currants, even violets. The wood characters are dominant on the palate as well, with coffee and charcoal prominent. Needs time to integrate, but showing a lot of promise. Again the property's dry, solid tannin structure. Cellar for at least another three to four years.

Fleur du Cap Cabernet Sauvignon 2008

Original Report Appearance: The wine is intense ruby red in colour.
Nose: The nose has an overlay of concentrated fruity aromas, complemented by hints of vanilla.
Palate: On the palate the wine shows ample prune and cherry flavours with a good tannin structure.
Residual sugar: 1,7 g/l Alcohol: 14,29 vol% Total acidity: 5,9 g/l pH: 3,4

Updated 2014 - Brooding, dark berries and chocolate. This shows more evolution and less concentration than the earlier vintages. More red fruit and mint here, the wine is elegant and medium-bodied, and will be reaching its peak soon, where it will stay for a long time. Mature for another two to three years.

Fleur du Cap Unfiltered Cabernet Sauvignon 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 2014 - A change in style, this is ripe and modern. Showing power and deep extracted colour, the wine is ready to drink early, and will reward fans of big and bold reds. Drinking well now, but will improve over the next year or two.

Fleur du Cap Unfiltered Cabernet Sauvignon 2008

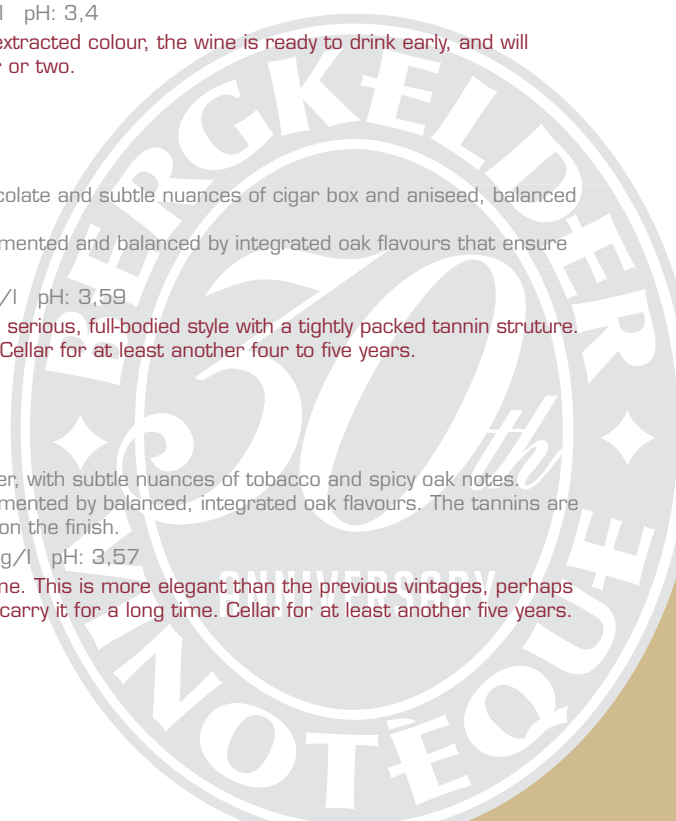
Original Report Appearance: Deep ruby with a bright hue.
Nose: Concentrated plum and blackberry fruit, with hints of mint chocolate and subtle nuances of cigar box and aniseed, balanced with cedar oak notes.
Palate: The palate has complex blackberry and plum flavours, complemented by integrated oak flavours 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 2014 - Dark fruit spice and coffee, with some herbaceous notes. Continues in serious, full-bodied style with a tightly packed tannin structure. This needs more time than the 2007, and will reward medium- to long-term cellaring. Cellar for at least another four to five years.

Fleur du Cap Unfiltered Cabernet Sauvignon 2009

Original Report Appearance: Deep ruby with a bright hue.
Nose: Concentrated plum and blackberry fruit with a hint of bell pepper, with subtle nuances of tobacco and spicy oak notes.
Palate: The palate has complex blackberry and plum flavours, complemented by balanced, integrated oak flavours. The tannins are firm and grippy, yet silky and soft, giving a velvety texture that lingers on the finish.
Residual sugar: 1,98 g/l Alcohol: 13,61 vol % Total acidity: 5,83 g/l pH: 3,57

Updated 2014 - Clean black and red berries, supported by oak vanilla and floral perfume. This is more elegant than the previous vintages, perhaps reflective of this great vintage. Polished and plush, the wine has a bright core that will carry it for a long time. Cellar for at least another five 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: These opulent flavours come through on the palate and follow through to well-integrated tobacco flavours, balanced with cedar spice.
Residual sugar: 1,92 g/l Alcohol: 14,5 vol% Total acidity: 6,1 g/l pH: 3,45

Updated 2014 - Bold flagship expression, showing ripe blackcurrant, black forest cake, sweet spice and liquorice. Not showing any signs of ageing, this wine is in its infancy, and the fruit concentration is still very youthful. Can be enjoyed now, but will improve over the next five to six years, possibly a lot longer.

Fleur du Cap Laszlo 2008

Original Report Appearance: Intense deep plum.
Nose: Rich, complex layers of black cherries, plums and blackberries with subtle nuances of tobacco leaf.
Palate: These opulent flavours come through on the palate and meld seamlessly with tobacco flavours, balanced with well-integrated oak nuances.
Residual sugar: 1,64 g/l Alcohol: 14,21 vol% Total acidity: 6,07 g/l pH: 3,54

Updated 2014 - A show stopper, the Laszlo 2008 is brimming with primary fruit and pastille perfume. It is surprisingly accessible, with the palate allowing a lot of ripe fruit, but the sheer power and concentration will not waiver over the next decade. Cellar for at least another five years and enjoy over the next five to six years after that.

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 2014 - Deep ruby/garnet colour, holding up well. Impressive fruit concentration and richness. This is juicy and accessible, with soft, ripe tannins, a creamy texture and a fresh finish. Perfect drinking window. 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 2014 - Dusty, herbaceous entry, with prunes and bramble opening in the glass. Mature, soft, medium-bodied Merlot that is easy-drinking and unassuming. 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 2014 - Light and fruit-forward, this is elegant, balanced and easy-drinking. Plush red fruit, with a creamy palate. Enjoy now and over the next two to three years.

Fleur du Cap Merlot 2009

Original Report Appearance: Ruby.
Nose: Subtle aromas of cherries and plums, enhanced by subtle oaking that adds spice and toasted notes.
Palate: Full-bodied and well-balanced, this wine is velvety soft, yet mouth-filling, with clean, soft fruit and underlying oak.
Residual sugar: 1,62 g/l Alcohol: 13,84 vol% Total acidity: 5,89 g/l pH: 3,46

Updated 2014 - Oak spice and bouquet garni. This is young, with savoury notes on top of the soft fruit. Light frame, as other vintages. Mature for another year or two before opening.

Fleur du Cap Unfiltered Merlot 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 2014 - Again a deviation in style for the Unfiltered to a riper, richer expression. This is generous and soft, showing red and black fruit, with a savoury undertone of black tea and soy. Enjoy now.

Fleur du Cap Unfiltered Merlot 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 2014 - Liquorice, black olive, pancetta and plum. This has a deep core of soft, broody fruit that is generous now, but has the structure to evolve further. Cellar for another year before opening.

Fleur du Cap Unfiltered Merlot 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 2014 - Interesting minty nose with dark chocolate and turkish delight. A sweet, full palate that is fruit-forward and delicious. Soft and accessible. Enjoy now and over the next two to three years.

Fleur du Cap Unfiltered Merlot 2009

Original Report Appearance: Deep ruby with bright hue.
Nose: Concentrated strawberry and red berry fruit with hints of white chocolate, complemented by subtle mint nuances and spicy oak notes.
Palate: These complex aromas follow onto the palate, where they meld with Christmas cake and cedar oak flavours.
Residual sugar: 1,81 g/l Alcohol: 13,67 vol% Total acidity : 5,8 g/l pH: 3,57

Updated 2014 - Fresh, medium-bodied, combining red and black fruit pastille and wild berry jam. The 2009 continues in the accessible, moreish style of previous vintages. Easy-drinking and plush. Enjoy now and over the next three to four years.

Fleur du Cap Noble Late Harvest 2008

Original Report Appearance: Bright yellow with hints of gold.
Nose: Attractive aromas of dried apricot and pear, with typical dusty botrytis and spiciness in the background.
Palate: The palate is well-balanced and rewards with delightful flavours of peach and dried fruit, underlined by vanilla spice. Great acidity tempers the sweetness and accentuates the fruit flavours.
Residual sugar: 250,0 g/l Alcohol: 9,5 vol% Total acidity: 9,6 g/l pH: 3,46

Updated 2014 - Unctuous, intense, powerful. One of SA's classy Noble Late Harvest wines, that boasts massive concentration and richness, while retaining wonderful freshness. Still in its infancy, it will reward cellaring for more than 10 years. Can be enjoyed now, but will improve over the next decade.

Fleur du Cap Noble Late Harvest 2010

Original Report Appearance: Brilliant gold with lime green specks.
Nose: This wine shows attractive aromas of honey, pineapple, some spicy notes, with typical dusty botrytis aromas in the background.
Palate: On the palate it shows dried apricot and peaches, with a well balanced acidity and the perfect aftertaste.
Residual sugar: 235,0 g/l Alcohol: 10,0 vol% Total acidity: 10,5 g/l pH: 3,16

Updated 2014 - Very fresh and fruity at the moment, this needs time in the bottle to develop further complexity. Lime sweets, pineapple, sugar syrup and ginger. Showing promise and ageability. Can be enjoyed now, but will develop further over the next five years.

Fleur du Cap Pinotage 2006

Original Report Appearance: Deep ruby with lighter edges.
Nose: Lots of berry fruit with plum and sweetish mulberry standing out.
Palate: Full-bodied with ripe plums and a good tannic structure.
Residual sugar: 2,11 g/l Alcohol: 14,6 vol% Total acidity: 5,41 g/l pH: 3,4

Updated 2014 - Attractive, subtle, deep dark berries. This has liquorice, black cherry and coffee. A sweet and delicious palate that is generous, clean, and while accessible now, would reward further cellaring. Can be enjoyed now, but another two to three years will allow for further development.

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 2014 - Typical Pinotage aromas of smoke, spice and tar. Medium-bodied, with lots of freshness. Good, mouthwatering acidity is at the core of the freshness of this wine. Mature for another two to three years before opening.

Fleur du Cap Pinotage 2009

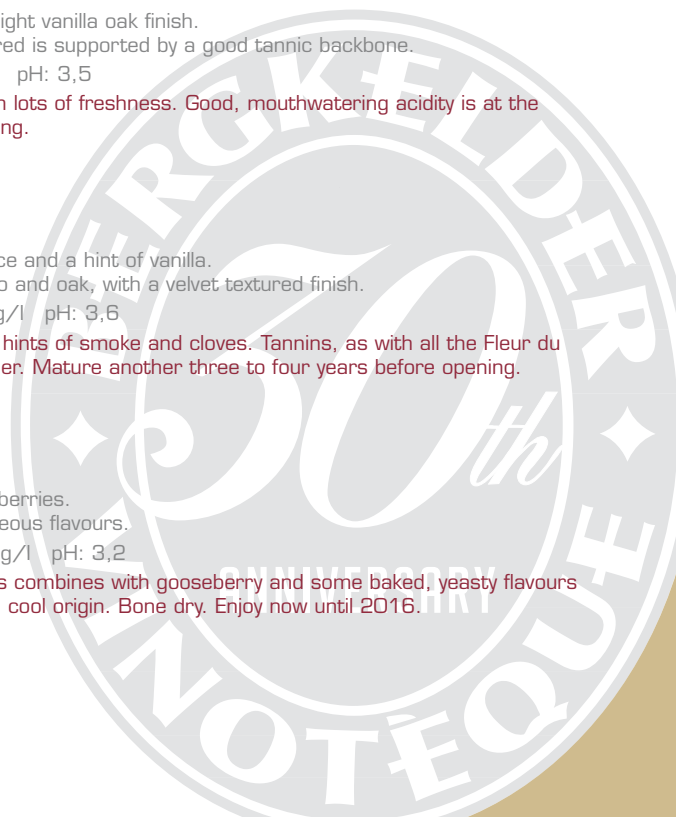
Original Report Appearance: Deep red with purple edges.
Nose: Plum and black cherry aromas are enhanced by subtle oak spice and a hint of vanilla.
Palate: Complex flavours of dark berry fruits mix with notes of tobacco and oak, with a velvet textured finish.
Residual sugar: 2,36 g/l Alcohol: 14,06 vol% Total acidity: 5,56 g/l pH: 3,6

Updated 2014 - Brooding, black fruit and spice. The palate has opulent rich fruit, with hints of smoke and cloves. Tannins, as with all the Fleur du Cap Pinotages, are accessible and soft, with a bright acidity that holds the wine together. Mature another three to four years before opening.

Fleur du Cap Unfiltered Sauvignon Blanc 2011 Limited Release

Original Report Appearance: Brilliantly clear with green edges.
Nose: Beautiful varietal characters, such as green pepper and gooseberries.
Palate: The palate is full and simply explodes with tropical and herbaceous flavours.
Residual sugar: 1,55 g/l Alcohol: 13,98 vol% Total acidity : 6,77 g/l pH: 3,2

Updated 2014 - Savoury, reduced, slightly smoky characters. Hints of freshly cut grass combines with gooseberry and some baked, yeasty flavours from the lees. The palate is lean and crisp, with fresh acidity, typical of Sauvignon from cool origin. Bone dry. Enjoy now until 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. 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 2014 - Wild berries, sweet spice, pepper and red fruit. The palate is light and fresh, with good fruit purity and easy drinkability. To be consumed young. Enjoy now and over the next two to three years.

Fleur du Cap Unfiltered Special White Blend 2011

Original Report Appearance: Light hue with golden edges.
Nose: This complex wine is packed with layers of aromas and flavours.
Palate: The Sauvignon Blanc brings upfront freshness and tropical notes. The Semillon lends roundness and green fig. The Chardonnay adds lime and fullness, whilst the Viognier imparts apricots and a spicy finish.
Residual sugar: 2,2 g/l Alcohol: 14,3 vol% Total acidity : 6,88 g/l pH: 3,2

Updated 2014 - A harmonious blend of the 4 varieties, resulting in an appetising, complex, fresh white wine. Green fruit, citrus, asparagus and spring blossom. The short time in bottle only makes for better harmony, with neither of the varieties now dominating the flavour profile. Enjoy now until 2016.

Fleur du Cap Unfiltered Special White Blend 2012

Original Report Appearance: Light hue with golden edges.
Nose: This complex wine is packed with layers of aromas and flavours.
Palate: The Sauvignon Blanc brings upfront freshness and tropical notes. The Semillon lends roundness and green fig. The Chardonnay adds lime and fullness, whilst the Viognier imparts apricots and a spicy finish.
Residual sugar: 2,35 g/l Alcohol: 13,75 vol% Total acidity : 6,47 g/l pH: 3,33

Updated 2014 - More pungent fruit and richer than the 2011, this expresses the vintage well with stone fruit and granadilla now complementing the green fruit and citrus. Another well constructed blend with great freshness, that will stay fresh for a long time. Enjoy now and up to 2018.

Fleur du Cap Unfiltered Viognier 2012

Original Report Appearance: Straw colour.
Nose: Aromas of peaches, apricots and floral notes with a hint of spice on the nose.
Palate: The full-bodied palate teems with apricot and peach flavours. Good acidity cuts through the fruitiness and ensures longevity.
Residual sugar: 2,59 g/l Alcohol: 14,3 vol% Total acidity : 6,87 g/l pH: 3,29

Updated 2014 - Typical peach and apricot with jasmine. Good perfume. Palate is more austere and dry, with salty, mineral notes and a phenolic finish. Youthful, not showing any signs of age. Enjoy now until 2017.

These Fleur du Cap wines are excluded from this Maturation Report as more patience is needed. They will be included in future Maturation Reports. Fleur du Cap Cabernet Sauvignon 2009, 2010, Fleur du Cap Cabernet Sauvignon Unfiltered 2010, 2011, Fleur du Cap Merlot Unfiltered 2010, 2011, Fleur du Cap NLH 2011, 2012.



www.jacobsdal.co.za



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 2014 - Fresh dark fruit spice, liquorice pastille, graphite. This has serious structure and youthful fruit. Lengthy, dry finish. May be a real discovery in a few years. Cellar for another two to three years before opening.

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 2014 - Black olive, dark chocolate, black coffee, currants. Very angular, slightly bitter tannins at time of tasting, perhaps needing time to open up. Will improve with another three to four years in the maturation cellar.

Jacobsdal Pinotage 2004

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

Updated 2014 - Charred meat, smoke, bramble. Riper than the '03, and very cultivar specific. Dry, dusty tannins. Can be enjoyed now, but another three to four years in the cellar will be beneficial.

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 2014 - Softer, richer aromas of coffee and rich sundried berries. Cleaner and more accessible than '03 and '04, the 2005 is an elegant, medium-bodied, plush Pinotage that will be drinking soon, and also cellar well. Start enjoying this wine in another two to three years.

Jacobsdal Pinotage 2006

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

Updated 2014 - Similar to the 2005 in its elegance, softness and clean black fruit. Impressive freshness. Good concentration and tannic structure for the long haul. Your patience will be rewarded after another five years of cellaring.

Jacobsdal Pinotage 2006 Magnum

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 2014 - Same as 750ml note. Buy this wine in the large format, and put it away! Do not open for at least another five to six years.

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 2014 - Full, broody, dark fruit, sweet spice and tar. Clean and aromatic, the 2007 follows on the impressive change in 2005, with another polished, elegant, feminine and agreeable Pinotage. Mature for another four to five years before opening.

Jacobsdal Pinotage 2007 Magnum

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 2014 - Same as 750ml. Again buy and put away! Mature for another five to six years before opening.

Jacobsdal Pinotage 2008

Original Report Appearance: Dark ruby with lighter edges.
Nose: An abundance of berry fruit, plum and cherry, with subtle wood spice aromas in the background.
Palate: Rich, concentrated berry flavours, well-balanced, elegantly structured, with velvet tannins and a pleasant long-lingering aftertaste.
Residual sugar: 3,1 g/l Alcohol: 14,6 vol% Total acidity: 5,7 g/l pH: 3,5

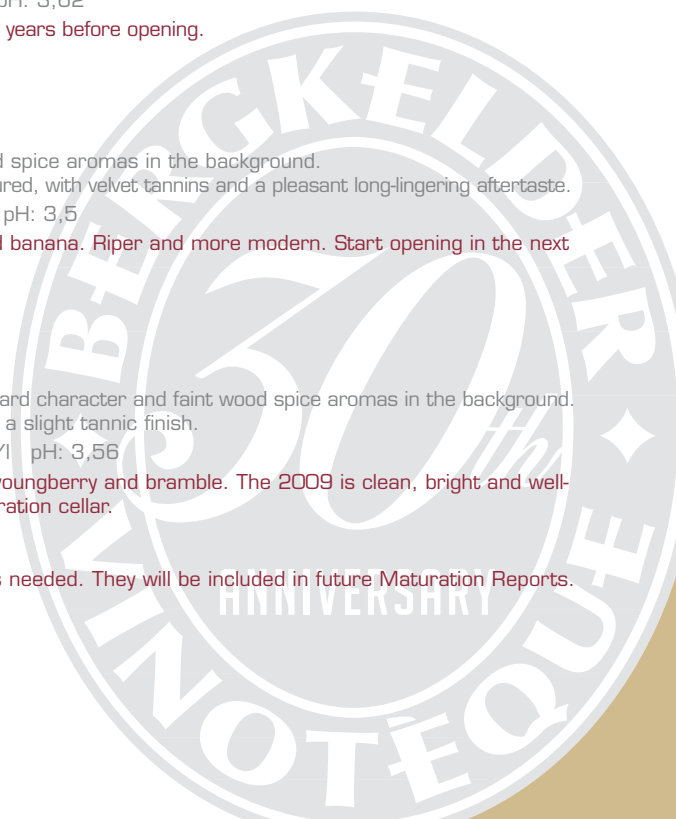
Updated 2014 - Evident oak with freshly ground coffee and vanilla. Youngberry jam and banana. Riper and more modern. Start opening in the next two years and enjoy over the next three.

Jacobsdal Pinotage 2009

Original Report Appearance: Ruby with purple edges.
Nose: An abundance of prunes, plums and cherries, with a slight farmyard character and faint wood spice aromas in the background.
Palate: Rich and full-bodied, with a harmonious fruit-acid balance and a slight tannic finish.
Residual sugar: 2,96 g/l Alcohol: 14,8 vol% Total acidity: 5,73 g/l pH: 3,56

Updated 2014 - Back to more fruit-forward style, showing gorgeous floral notes over youngberry and bramble. The 2009 is clean, bright and well-balanced, with singing fruit and fresh acidity. Enjoy after another five years in the maturation cellar.

These Jacobsdal wines are excluded from this Maturation Report as more patience is needed. They will be included in future Maturation Reports. Jacobsdal Cabernet 2010, Jacobsdal Pinotage 2010, 2011.





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 2014 - Fairly sweet, with red fruit characters from the Pinot, along with chocolate biscotti and creamed strawberries. Enjoy now and over the next year or so.

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 2014 - Tangy red apple, strawberries. Fresh and fruit-forward, with a sweet core that is well supported by lively bubbles. Light and easy-drinking. Ready to open and safe to last short term. Enjoy now and over the next two to three years.

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 2014 - Golden colour, impressive mousse. This is a very fresh vintage MCC that is ageing superbly. Biscuity aromas tie in with an interesting herbaceous centre, that is holding the freshness, along with ample stone fruit and a zippy minerality. The mousse stays present for a long time, as if it was only degorged yesterday. Outstanding. Enjoy now and over the next year or two.

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: 3,0

Updated 2014 - Even more youthful in colour than the 2002, this still has a touch of green with the straw. Granny Smith, tea biscuit, orange blossom. The palate is rich and full, not quite as clean and grippy as the '02, but also accessible now. The mousse is persistent, fine and refreshing, and the wine finishes crisp and appetising. Enjoy now and up to 2018.



LE BONHEUR

www.lebonheur.co.za



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 a good tannin structure.
Residual sugar: 2,2 g/l Alcohol: 14,33 vol% Total acidity: 5,8 g/l pH: 3,91

Updated 2014 - Smoky, meaty nose. Good intensity and weight. Spicy, tar notes on palate that is austere and dry. 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. 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 2014 - Leafy, herbaceous aromas. Capsicum, tomato plant. Lean palate, won't open any further, but firm acidity will keep it in its current form for a further half-a-decade. Enjoy now and over the next five years or so.

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 2014 - Vanilla and caramel, along with the estate's herbaceous, minty profile. Strong capsicum on sweet-sour palate that is light in body and texture. Allow for another three to four years in the maturation cellar.

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 2014 - Again the herbaceous notes, but more rich here. Sundried tomato now complemented by cassis and vanilla. Creamy, soft texture, suitable for early enjoyment, but has potential to keep further. Allow for another three to four years in the maturation cellar.

Le Bonheur Prima 1999

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

Updated 2014 - Concentrated dark berry and plum flavours with soft tannins, supported by fresh acidity and a slightly spicy finish. Enjoy now and over the next couple of years.

Le Bonheur Prima 2000 Magnum

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 2014 - Coffee and dark chocolate complement the eucalyptus, minty notes, with the wine holding up well with good richness to the palate. Classical, old world expression that is elegant and intriguing. 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 2014 - A change in style here, with the fruit much riper, and alcohol jumping by a percentage point. Oak also more prominent, showing in sweet coffee and milk chocolate notes. Serious expression that shows well now. Well matured, enjoy now.

Le Bonheur Prima 2006 Magnum

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: 2,0 g/l Alcohol: 13,16 vol% Total acidity: 6,0 g/l pH: 3,6

Updated 2014 - Coffee bean and mint, with typical bell pepper. The wine is reaching maturity, showing stewed fruit richness and a tangy, light palate weight. Drink now and over the next few years.

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 2014 - Back to the estate's typical herbaceous flavour profile, with strong capsicum as well as stewed plums. A fine, dusty tannic grip and firm structure suggests further ageability. Mature for another three to four years.

Le Bonheur Prima 2008

Original Report Appearance: Deep ruby.
Nose: Ripe prunes with traces of blackcurrant, wild fruit, some spice and tobacco.
Palate: A rich velvety entry, with flavours of prune and cherry fruit, integrated with oak and slightly spicy flavours.
Residual sugar: 2,8 g/l Alcohol: 13,56 vol% Total acidity: 5,9 g/l pH: 3,75

Updated 2014 - Cassis, black tea and pure cocoa. Good structure. Dry finish. Although drinking well now, this has more fruit concentration than other vintages, showing a lot of promise. Mature for another four to five years before enjoying.

Le Bonheur Tricorne 2009

Original Report Appearance: Deep ruby red.
Nose: Aromas of berries, vanilla and white pepper.
Palate: A rich velvety entry, with flavours of berries and spice with vanilla oak in the background.
Residual sugar: 2,6 g/l Alcohol: 14,2 vol% Total acidity: 6,2 g/l pH: 3,76

Updated 2014 - Interesting, complex nose of dark fruit, oak spice, black olive, wild berries and gun smoke. This is the most concentrated and modern in the Le Bonheur line-up. Generous and rich in its youth, the structure also justifies long term ageing. This maiden vintage from Le Bonheur will improve over the next five to six years.

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

Le Bonheur Cabernet Sauvignon 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 2014 - Youthful, fresh aromas of red and black fruit, lavender and pepper. Lean palate has red fruit freshness and the estate's cool elegance, with a bone dry, grippy, austere finish. Enjoy now and over the next three to four years.

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 2014 - Typical cool climate elegance. Sweet red berry and floral perfume in a light but firm frame. This is feminine and delicate. Still very bright for '07. Enjoy now and up to 2018.

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 2014 - Coffee, dark chocolate, blackberries, and spice. This is a riper and more extracted, warmer style of Shiraz, with a solid tannin structure. Will improve if kept for another year or two.

Lomond Conebush Syrah 2009

Original Report Appearance: Deep inky black.
Nose: Nose exhibits black fruit and plums with nuances of pepper spice and liquorice, while fresh violets contribute to a complex bouquet.
Palate: Full and weighty palate, that has complex flavours of white pepper, cherries and plums. The soft oak tannins are elegantly integrated with the lingering flavourful finish.
Residual sugar: 2,78 g/l Alcohol: 14,42 vol% Total acidity: 5,7 g/l pH: 3,52

Updated 2014 - Youthful perfume of wild berries and violets. Back to the bright, floral, cool climate elegance. The wine is plush and light and will reward further cellaring, but already a very juicy tippie. Can be enjoyed now, or kept for another four to five years.

Lomond Estate Merlot 2005

Original Report Appearance: Vibrant, lively red.
Nose: An aroma of ripe mulberry and subtle mint.
Palate: Succulent palate of plums and a faint trace of smokiness. Finely-grained tannins and a good balance between fruit and wood, make this an easily accessible wine.
Residual sugar: 2,5 g/l Alcohol: 14,6 vol% Total acidity: 5,6 g/l pH: 3,52

Updated 2014 - Sour cherry, tobacco, dark chocolate and mint. Ageing impressively, this would have been very tight in its youth, as it's only opening up now, and still shows a very linear structure, dry grip and freshness. Quite big for a cool climate Merlot. This wine was a revelation during our panel tasting. Enjoy now or wait another three to four years to develop further.

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 2014 - More evolved than the 2005, this also shows sour cherry, tea leaf and leather. The palate is dry, with a firm acidity that is keeping it fresh. Lean, dry finish. Mature for another year or two before opening.

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 2014 - Crushed leaf, pomegranate, cranberries. Although very bright and perfumed, this is still lean and austere, and will benefit from further ageing. Mature for another three to four years before opening.

Lomond Estate Merlot 2009

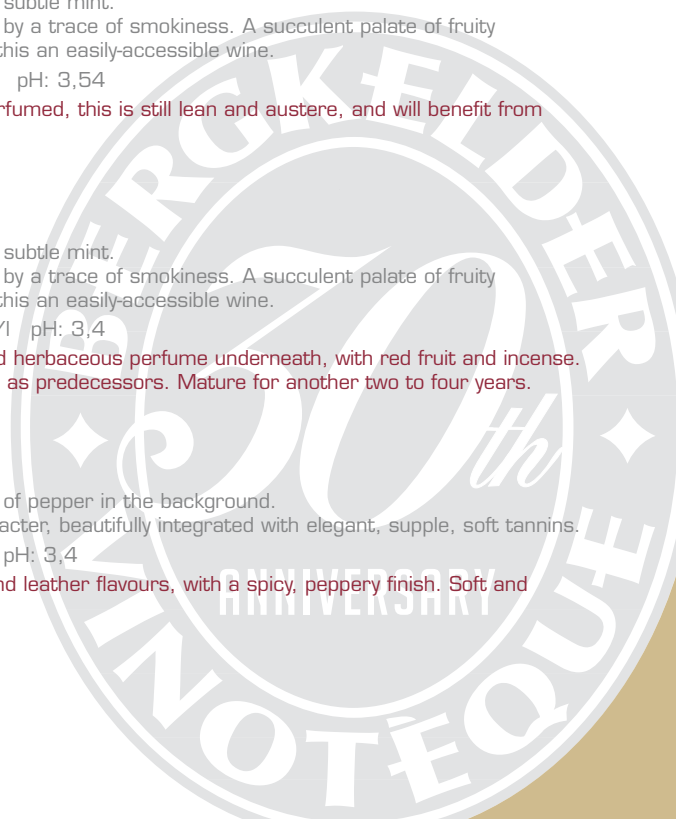
Original Report Appearance: Deep red in colour with a bright ruby hue.
Nose: An abundance of plum, strawberry and mulberry aromas, with subtle mint.
Palate: A full-bodied wine with red berry and plum flavours, enhanced by a trace of smokiness. A succulent palate of fruity sweetness and soft, round tannins, balanced with oak spice, making this an easily-accessible wine.
Residual sugar: 1,75 g/l Alcohol: 14,33 vol% Total acidity: 6,3 g/l pH: 3,4

Updated 2014 - More expressive oak in roasted coffee bean and charred wood. A good herbaceous perfume underneath, with red fruit and incense. The palate is quite polished and accessible, should be drinking soon, but will age as well as predecessors. Mature for another two to four years.

Lomond Estate Syrah 2006

Original Report Appearance: Ruby red.
Nose: Ripe prunes and cherries, with hints of wood spices and notes of pepper in the background.
Palate: Full and rich, with a velvety mouth-feel and a fresh, fruity character, beautifully integrated with elegant, supple, soft tannins.
Residual sugar: 2,1 g/l Alcohol: 14,2 vol% Total acidity: 5,8 g/l pH: 3,4

Updated 2014 - Showing signs of age, but lots of freshness and spice too. Bramble and leather flavours, with a spicy, peppery finish. Soft and elegant. Drinking well now. Open and enjoy now.



Lomond Estate Syrah 2007

Original Report Appearance: Dark ruby.
Nose: Blackcurrant and prunes with freshly ground black pepper and subtle oak spices.
Palate: The wine is full and rich, with a complex array of berry flavours, with supple, soft tannins.
Residual sugar: 2,0 g/l Alcohol: 13,41 vol% Total acidity: 5,5 g/l pH: 3,65

Updated 2014 - Robust sweet spice and coffee. This is darker and more broody than the '06, and heavier and tannic on the palate. Needs a bit of time to soften, which it should do in the short term. Wait another year or two before opening.

Lomond Snowbush 2010

Original Report Appearance: Pale yellow with green edges.
Nose: Ripe figs, melons, dusty and herbaceous notes, complemented by citrus fruit.
Palate: Full-bodied, with an explosive array of fruit, while still elegant in style.
Residual sugar: 3,41 g/l Alcohol: 14,15 vol% Total acidity: 6,89 g/l pH: 3,15

Updated 2014 - Starting to reveal some secondary Sauvignon characteristics of orange peel and bruised apple. This all in a crisp frame that highlights the wine's fruit and terroir, and keeps it intact. Enjoy now and over the next year or two.

Lomond Snowbush 2011

Original Report Appearance: Pale yellow with green edges.
Nose: Ripe figs, melons, dusty and herbaceous notes, complemented by citrus fruit.
Palate: Full-bodied, with an explosive array of fruit, while still elegant in style.
Residual sugar: 1,79 g/l Alcohol: 14,28 vol% Total acidity: 7,04 g/l pH: 3,24

Updated 2014 - More primary and floral, the 2011 Snowbush jumps from the glass with citrus, nettle and winter melon. Although the pungent freshness would suit most palates now, the wine has capacity to last for at least another half-a-decade. Enjoy now, or watch this wine develop over the next three to four years.

Lomond Sugarbush Sauvignon Blanc 2012

Original Report Appearance: Brilliantly clear with green tinges.
Nose: Aromas of citrus, green pepper, green figs and dusty notes.
Palate: Full-bodied, with mineral and flinty notes, elegant with a crisp clean, sweet finish on palate.
Residual sugar: 4,6 g/l Alcohol: 13,87 vol% Total acidity: 6,74 g/l pH: 3,27

Updated 2014 - Fresh and bright, this wine is only starting to open up now. Cool Sauvignon expression showing pyrazine, fynbos, nettle, passion fruit and lime. The palate has great richness that is revealing itself with time in bottle. Enjoy now, or watch this wine develop further over the next 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 2010, Lomond Syrah 2010, 2011, Lomond Syrah Cat's Tail 2011, Lomond Syrah Conebush 2010, 2011.



www.monis.co.za



Monis Muscadelle 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, a delicate woodiness and a lingering mocha aftertaste. The wine opens up more flavours with every taste.
Residual sugar: 229,2 g/l Alcohol: 16,9 vol% Total acidity: 4,6g/l

Updated 2014 - Dark molasses, caramel, orange peel and marzipan. Syrupy sweet. Secondary characters already, but very stable and will remain interesting and appealing for the next 2 decades. Enjoy now and over the next two decades if cellared correctly.

Monis Muscadelle 2004

Original Report Appearance: Topaz in colour.
Nose: Delicious dessert aromas of raisins, Christmas cake, cinnamon and subtle citrus on the nose.
Palate: On the palate the flavours unravel in the glass with each taste. The velvety texture with delicate woodiness, ends in a lingering mocha aftertaste. This muscadelle holds mature flavours, yet still has enough youthful notes to continue to develop in the bottle.
Residual sugar: 229,2 g/l Alcohol: 16,09 vol% Total acidity: 4,6g/l pH: 3,6

Updated 2014 - Also showing some maturation in colour and aroma, the spirit is more heady and vibrant in the 2004. Raisins, honey and dried peaches. Uber rich also, the wine will develop further complexity over the next 30 years. Enjoy now and over the next three decades if cellared correctly.

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 vinosity 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: 92,0 g/l Alcohol: 19,0 vol% Total acidity: 4,36g/l pH: 3,79

Updated 2014 - Good combination of fruit and oak spice. Well integrated alcohol, the tannins has softened and the wine is moving into its drinking window. Pedigree of Monis port wines promises a long life, but this is ready to drink. Enjoy now and over the next decade or so if cellared correctly.



MASTERING WINE

www.nederburg.co.za



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 2014 - Remarkable power and concentration, showing all of Cabernet's complexity in pencil lead, cassis and cedar. Like a modern styled Medoc, the wine is bold, but fresh, and will stay in this flavour profile for at least another 5 years before it starts evolving. Your patience will be rewarded after another five years in the cellar.

Nederburg II Centuries Cabernet Sauvignon 2008

Original Report Appearance: Deep dark 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: 2,5 g/l Alcohol: 14,68 vol% Total acidity: 5,6 g/l pH: 3,5

Updated 2014 - More herbaceous and minty than the 2007, the '08 shows a cooler vintage in a leaner, less concentrated frame with grippy, dry tannins. Mature for another five years before opening.

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 2014 - Slight capsicum note, dark fruit, spice and leather. Showing age in slight sweet-sour palate that still has a solid tannin structure and a dry, dusty finish. Enjoy now.

Nederburg Cabernet Sauvignon 2004

Original Report Appearance: Deep red.

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

Palate: 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: 14,0 vol% Total acidity: 5,64 g/l pH: 3,55

Updated 2014 - Less evolved under the stelin closure, the 2004 still shows some primary fruit. Cassis, mint, red berries. Palate is soft, medium-bodied and easy-drinking. Enjoy now and over the next year or two.

Nederburg Ingenuity Red Blend 2007

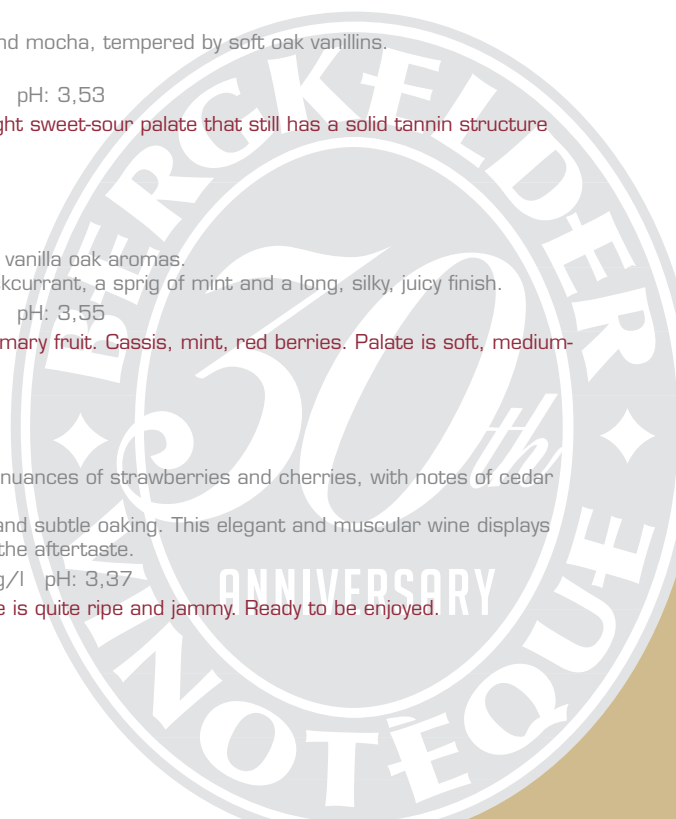
Original Report Appearance: Red garnet.

Nose: Aromas of sweet tobacco and leather, complemented 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 2014 - Open, soft, red fruit perfume with cherries and forest floor. The palate is quite ripe and jammy. Ready to be enjoyed.



Nederburg Ingenuity Red Blend 2008

Original Report Appearance: Bright ruby red.
Nose: Abundant aromas of blackberries, cherries and plums, with a hint of oak spice.
Palate: A supple and elegant mouth-feel, supported by fresh tannins and subtle oaking. This elegant and muscular wine displays ripe fruit and spice flavours, which linger long on the aftertaste.
Residual sugar: 2,96 g/l Alcohol: 14,8 vol% Total acidity: 5,95 g/l pH: 3,55

Updated 2014 - Showing the Italian varieties well with typical sour cherry, sweet liquorice and spiced plum. The palate is juicy and light, with good acidity. Also entering its drinking window. Withdraw from 2015 onwards.

Nederburg Ingenuity Red Blend 2009

Original Report Appearance: Bright ruby red.
Nose: Abundant aromas of blackberries, cherries and plums, with a hint of oak spice.
Palate: A supple and elegant mouth-feel, supported by fresh tannins and subtle oaking. This elegant and muscular wine displays ripe fruit and spice flavours, which linger long on the aftertaste.
Residual sugar: 2,31 g/l Alcohol: 14,4 vol% Total acidity: 5,87 g/l pH: 3,55

Updated 2014 - Youthful black and red fruit, with prunes and wild berry jam. Clean and perfumed, the palate is bright and fresh, with typical high acidity and fine tannins. Allow another two to three years in the cellar before opening.

Nederburg Ingenuity Red Blend 2010

Original Report Appearance: Ruby red.
Nose: Abundant aromas of blackberries, cherries and plums, with a hint of oak spice.
Palate: A supple and elegant mouth-feel, supported by fresh tannins and subtle oaking. This elegant and muscular wine displays ripe fruit and spice flavours, which linger long on the aftertaste.
Residual sugar: 3,33 g/l Alcohol: 13,97 vol% Total acidity: 5,39 g/l pH: 3,62

Updated 2014 - Black cherry, raspberry, wild herbs. Medium-bodied, bright acidity. The tannins are still very upfront in the 2010, making it too early to drink. Allow a few years. Mature for another three to four years before opening.

Nederburg Ingenuity White Blend 2011

Original Report Appearance: Clear with specks of green and gold.
Nose: Fresh green aromas, layered with floral, peach and spice notes.
Palate: A bold and exciting wine, which is commanding, yet subtle. Creamy-textured with a core of racy acidity and an amalgam of generous and enveloping fruit flavours, enriched by partial fermentation and ageing in wood.
Residual sugar: 4,74 g/l Alcohol: 13,06 vol% Total acidity: 6,54 g/l pH: 3,22

Updated 2014 - Sauvignon dominates the flavour profile with limes and kiwi. This is fresh, with a lean, athletic frame and minerality that will allow it to last for a long time. Enjoy now and over the next three to four years, possibly longer.

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 2014 - Savoury notes of olive brine, soy and dried black berries. Starting to show its evolution, but still with good primary fruit concentration and structure. Enjoy now and over the next 5 years.

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 2014 - Crushed leaf, herbs, prunes. The palate has sweet bell peppers, with a coating vanilla spice and creamy finish. Enjoy now and over the next two to three years.

Nederburg Manor House Cabernet Sauvignon 2009

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

Updated 2014 - Rich black fruit and dark chocolate. The 2009 has a youthful structure and mouth-coating tannins, showing the quality of the vintage. Allow more time to soften. Another three to four years in the maturation cellar is required.

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 2014 - Sweet spice, liquorice, violets. Good fruit freshness at its core. An uncomplicated, well-balanced, easy-drinking Shiraz, that is ageing extremely well and offering great drinking pleasure now. Enjoy now and over the next year or two.

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 2014 - Sweet spice, liquorice pastille, blueberries. A nice dry palate shows good freshness and fine tannins. Medium-bodied. Allow for another year or two in the cellar 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 2014 - More ripe and brooding. Roasted sweet spice, black pepper, cocoa. Fuller than earlier vintages, the 2008 will keep for longer. Allow for another three to four years in the cellar.

Nederburg Manor House Shiraz 2009

Original Report Appearance: Deep ruby.
Nose: Ripe berries, enhanced by spicy notes of cinnamon and clove.
Palate: Dense, ripe, black fruit and wood spice with a firm structure, sinewy tannins and a long finish.
Residual sugar: 3,3 g/l Alcohol: 14,4 vol% Total acidity: 5,61 g/l pH: 3,58

Updated 2014 - Similar to the 2008, this is also bold and concentrated. Sweet, ripe and spicy. Juicy palate that is polished and easy-drinking, but will also keep well over the next 5 years. Can be enjoyed now but another three to four years in the cellar will add complexity.

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 2014 - Opulent blackcurrant, gun smoke, cigar box. The rich, ripe palate has good intensity and concentration that will stay unchanged for at least another 5 years to reach it's optimal drinking window. Allow for five years plus in the cellar before opening.

Nederburg Private Bin Cabernet Sauvignon 2006

Original Report Appearance: Ruby.
Nose: Blackcurrant and cherry with dark chocolate and mocha.
Palate: Prunes, blackcurrant and cherry aromas, supported by pleasant wood spices.
Residual sugar: 3,5 g/l Alcohol: 14,73 vol% Total acidity: 5,95 g/l pH: 3,59

Updated 2014 - Rich, jammy, concentrated black fruit, with hints of dried herbs and capsicum. Structured, ripe and bold, with mouth-coating tannins. Mature for another three to four years before opening.

Nederburg Shiraz 2002 Magnum

Original Report Appearance: A deep garnet colour with a youthful red tint.
Nose: A well-integrated wine with smoky characters, complemented by subtle berry and spicy aromas.
Palate: Medium- to full-bodied with soft, velvety fruit and integrated oak flavours.
Residual sugar: 2,82 g/l Alcohol: 14,16 vol% Total acidity: 6,75 g/l pH: 3,33

Updated 2014 - Sweet violets, liquorice, charred meat, cloves. This still offers great, fresh drinkability out of a large format. No need for further ageing, but this will stay fresh for a long time. Enjoy now and over the next three to four years.

Nederburg The Anchorman 2011

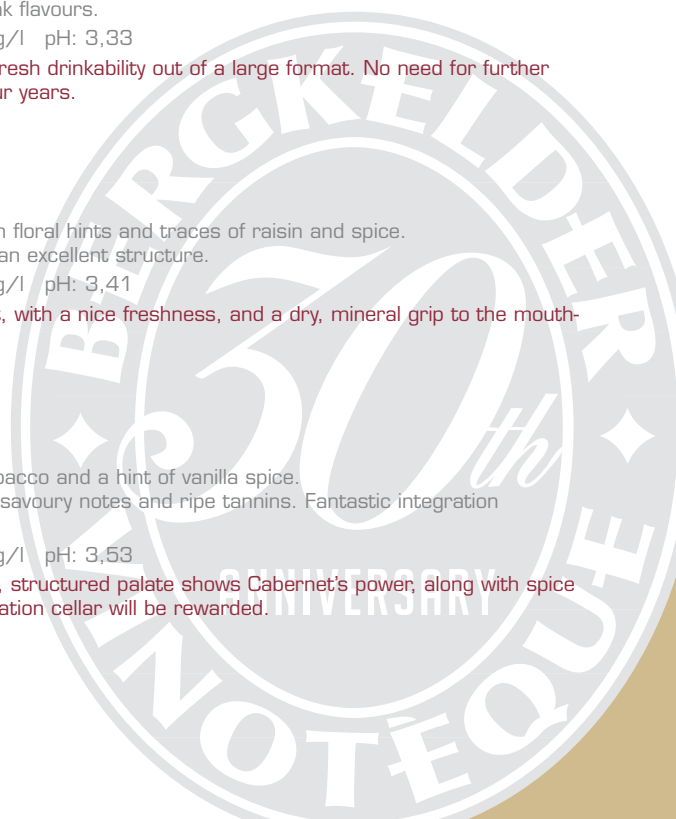
Original Report Appearance: Brilliant with a golden hue.
Nose: Reminiscent of ripe fruits, especially apricots and oranges, with floral hints and traces of raisin and spice.
Palate: Well-balanced, fresh and fruity with a beautiful minerality and an excellent structure.
Residual sugar: 3,71 g/l Alcohol: 13,71 vol% Total acidity: 5,63 g/l pH: 3,41

Updated 2014 - Attractive, rich apricot and quince aromatics. Palate starts out sweet, with a nice freshness, and a dry, mineral grip to the mouth-watering finish. Enjoy now and over the next three to four years.

Nederburg The Brewmaster 2009

Original Report Appearance: Dark, intense red.
Nose: Concentrated aromas of dark fruit, blackcurrant, cigar box, tobacco and a hint of vanilla spice.
Palate: Full-bodied, classic and complex, with juicy dark fruit flavours, savoury notes and ripe tannins. Fantastic integration between wood and fruit.
Residual sugar: 2,73 g/l Alcohol: 14,71 vol% Total acidity: 6,05 g/l pH: 3,53

Updated 2014 - New-world, bold, ripe fruit, with serious oak in support. Concentrated, structured palate shows Cabernet's power, along with spice from the Cabernet Franc. Very big wine for this range. Another five years in the maturation cellar will be rewarded.



Nederburg The Motorcycle Marvel 2009

Original Report Appearance: Dark, intense red.
Nose: An abundance of spicy, peppery berry and sweet fruit characters.
Palate: Rich and intense, full-bodied explosion of flavour with ripe and silky tannins.
Residual sugar: 3,16 g/l Alcohol: 14,58 vol% Total acidity: 5,7 g/l pH: 3,52

Updated 2014 - Mocha, sweet spice and wild blackberries. Similar to its red sibling, this is also bold and modern, and fruit-forward. More juicy and accessible, this is more ready for drinking. Can be enjoyed now, but will evolve further over the next two to three years.

Nederburg The Young Airhawk 2011

Original Report Appearance: Clear, light green.
Nose: Layers of green figs, asparagus and minerality, very well integrated with wood.
Palate: Fresh, crisp and zesty with a creamy texture.
Residual sugar: 2,47 g/l Alcohol: 14,19 vol% Total acidity: 6,3 g/l pH: 3,4

Updated 2014 - Good richness and complexity from the oak on top of green apple, kiwi and lime bon-bons. This is a serious, full-bodied Sauvignon Blanc that is still fresh after 3 years in the bottle, and will stay so for a long time. Enjoy now and over the next two to three years.

Nederburg Winemasters Reserve Noble Late Harvest 2010

Original Report Appearance: Brilliant yellow with hints of gold.
Nose: Aromas of honey, tangerine supported by apricot and dried peach flavours.
Palate: A subtle balance between acid and sugar with dried fruit and vanilla spice notes.
Residual sugar: 224,0 g/l Alcohol: 9,77 vol% Total acidity: 9,08 g/l pH: 3,66

Updated 2014 - Orange peel, honey, caramel. An unctuous, creamy sweet palate that is delicious and still completely youthful. Keep for as long as you can resist! Can be enjoyed now, but will evolve over the next decade or so.

Nederburg Winemasters Reserve Noble Late Harvest 2011

Original Report Appearance: Brilliant yellow with hints of gold.
Nose: Aromas of honey, tangerine supported by apricot and dried peach flavours.
Palate: A subtle balance between acid and sugar with dried fruit and vanilla spice notes.
Residual sugar: 188,0 g/l Alcohol: 12,1 vol% Total acidity: 9,3 g/l pH: 3,52

Updated 2014 - Burnt caramel, baked limes and smoke. This has more intensity and Botrytis concentration than the 2010, and not quite as clean and fresh. Enjoy now, or cellar for another eight to ten years for added complexity.

These Nederburg wines are excluded from this Maturation Report as more patience is needed. They will be included in future Maturation Reports. Nederburg The Brew Master Bordeaux Blend 2010, Nederburg The Motorcycle Marvel Rhone Blend 2010, Nederburg WMR NLH 2012.



www.neethlingshof.co.za



Neethlingshof Cabernet Sauvignon 2003

Original Report Appearance: Dark ruby.
Nose: Prominent aromas of cherries and blackberries with oak spices in the background.
Palate: Full-bodied, with blackberries and cherries and a tannic backbone.
Residual sugar: 3,5 g/l Alcohol: 13,7 vol% Total acidity: 6 g/l pH: 3,76

Updated 2014 - Classic Bordeaux nose of cassis and pencil lead. The wine is unassuming and elegant, beautifully aged, and is still showing great balance. Enjoy now and over the next year or two.

Neethlingshof Cabernet Sauvignon 2006

Original Report Appearance: Deep red.
Nose: Prominent cherry and blackberry aromas with oak spice in the background.
Palate: A full-bodied wine with a good tannin structure and abundant flavours of blackberries, cherries and vanilla oak spice.
Residual sugar: 2,3 g/l Alcohol: 14,47 vol% Total acidity: 5,2 g/l pH: 3,82

Updated 2014 - Bigger, more serious frame than the '03. Tannins still very prominent and firm, although the fruit profile is ageing. Concentrated black berries and mulberry jam, with sweet spice. Enjoy now and over the next three to four years.

Neethlingshof Cabernet Sauvignon 2008

Original Report Appearance: Deep red.
Nose: Prominent cherry and blackberry aromas with oak spice in the background.
Palate: A full-bodied wine with a good tannin structure and abundant flavours of blackberries, cherries and vanilla oak spice.
Residual sugar: 3,4 g/l Alcohol: 14,25 vol% Total acidity: 5,6 g/l pH: 3,77

Updated 2014 - Nice red fruit perfume, with elements of rose water and vanilla. This wine is still sweet and primary, although the palate has a wonderful softness that will polish even further with cellaring. Allow for another three to four years before opening.

Neethlingshof Cabernet Merlot 2009

Original Report Appearance: Dark ruby.
Nose: Ample plum, cherry and blackcurrant on the nose.
Palate: Rich and full with ripe fruit flavours, supported by soft tannins.
Residual sugar: 4,6 g/l Alcohol: 13,47 vol% Total acidity: 5,3 g/l pH: 3,6

Updated 2014 - Made to be accessible early, the wine's tannins are polished, and still youthful. Sweet and plush, with a grippy, dry finish. Needs another three to four years to reach maturity.

Neethlingshof Lord Neethling Cabernet Franc 2003

Original Report Appearance: Deep ruby.
Nose: Fruity bouquet with grassy undertones.
Palate: Mouth-filling, with soft tannins, hints of strawberries and chocolate, and a lingering aftertaste.
Residual sugar: 2,2 g/l Alcohol: 14,0 vol% Total acidity: 5,8 g/l pH: 3,5

Updated 2014 - Ripe and sweet. This is showing age with dried prune and raisin characters. Solid frame still holds the wine together. Fire-side winter sipper. Enjoy now.

Neethlingshof Lord Neethling Laurentius 2001

Original Report Appearance: Deep ruby red.
Nose: Elegant aromas of fine oak, cedar, vanilla, followed through by a rush of ripe, dark, berry fruit, with hints of mint and chocolate.
Palate: On the palate the wine is smooth and silky, with a slight cassis and mulberry aftertaste, backed by ripe tannins.
Residual sugar: 2,9 g/l Alcohol: 14,49 vol% Total acidity: 6,0 g/l pH: 3,71

Updated 2014 - Concentrated, dried blackberry perfume, interwoven with sweet sandalwood and violets. This is altogether impressive, with the palate not giving anything away of its 13 years. Powerful but refined, this is a true Cape Classic that will last for decades. Enjoy this well-matured wine now and over the next decade.

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 2014 - Hints of bell pepper and crushed herbs combine with jammy fruit. This is more evolved than the '01, and should be consumed earlier. Enjoy now and over the next year or two.

Neethlingshof Lord Neethling Noble Late Harvest 2006

Original Report Appearance: Bright yellow gold.
Nose: A typical botrytis nose with loads of dried apricot, honey and peach.
Palate: Delightful tangerine peel, orange marmalade and honey, concentrated by the botrytis. A crisp acidity tempers the sweetness, accenting its fruit and giving it a refreshing and vibrant edge.
Residual sugar: 214,5 g/l Alcohol: 10,1 vol% Total acidity: 9,36 g/l pH: 3,38

Updated 2014 - Beautiful floral nuances of stone fruit, honey and crème brulee. Super rich, the bottle age is adding interest. Palate has ample freshness on the finish, and has a long life ahead of it. Enjoy now and over the next five years or so.

Neethlingshof Lord Neethling Pinotage 2003

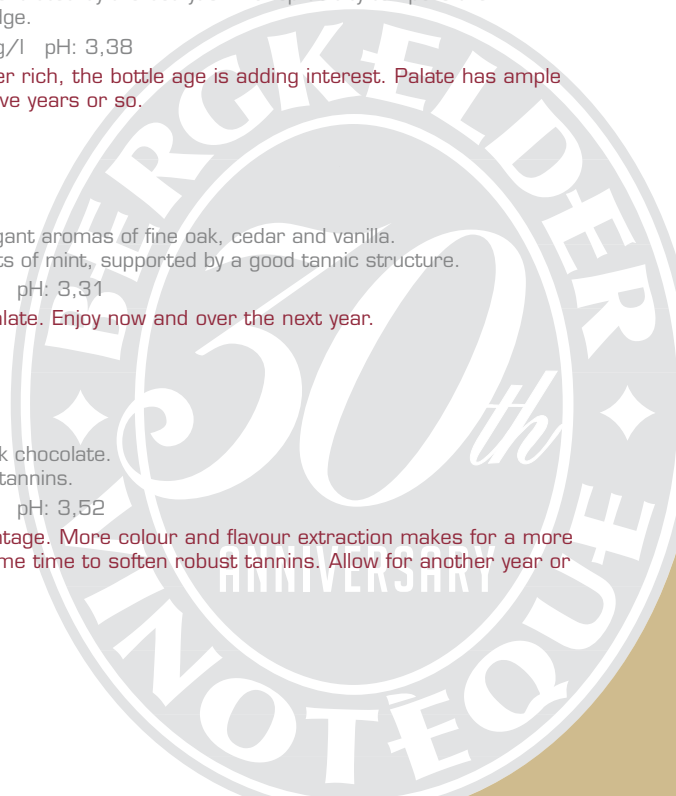
Original Report Appearance: Deep ruby.
Nose: Dark, berry fruit flavours with plum and cherry, followed by elegant aromas of fine oak, cedar and vanilla.
Palate: Full-bodied and smooth, packed with cassis, mulberry and hints of mint, supported by a good tannic structure.
Residual sugar: 2,7 g/l Alcohol: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

Updated 2014 - Smoked meat, paprika and stewed plums on the nose. Sweet mid-palate. Enjoy now and over the next year.

Neethlingshof Malbec 2010

Original Report Appearance: Dark ruby.
Nose: Floral and violet fragrances, interwoven with oak spice and dark chocolate.
Palate: Rich and full, with plum and berry flavours, supported by soft tannins.
Residual sugar: 3,7 g/l Alcohol: 14,05 vol% Total acidity: 5,1 g/l pH: 3,52

Updated 2014 - Riper and more spicy than the '08, this shows the warmth of the vintage. More colour and flavour extraction makes for a more powerful expression, but lacking the finesse and easy drinkability of the '08. Allow some time to soften robust tannins. Allow for another year or two in the cellar before opening.



Neethlingshof Merlot 2007

Original Report Appearance: Dark ruby.
Nose: Strawberry with undertones of vanilla and caramel.
Palate: Full-bodied and velvety smooth with ripe, soft tannins.
Residual sugar: 3,0 g/l Alcohol: 14,0 vol% Total acidity: 5,3 g/l pH: 3,46

Updated 2014 - Herbal, minty notes with red plums and tea leaf. Medium-bodied palate and a dry finish. Allow for another year or two in the cellar.

Neethlingshof Merlot 2008

Original Report Appearance: Dark ruby.
Nose: Strawberry with undertones of vanilla and caramel.
Palate: Full-bodied and velvety smooth with ripe, soft tannins.
Residual sugar: 2,9 g/l Alcohol: 13,89 vol% Total acidity: 5,2 g/l pH: 3,43

Updated 2014 - Meaty notes on forest floor and black cherry. Ready to be enjoyed now and over the next year or two.

Neethlingshof Merlot 2009

Original Report Appearance: Dark ruby.
Nose: Strawberry with undertones of vanilla and caramel.
Palate: Full-bodied and velvety smooth with ripe, soft tannins.
Residual sugar: 1,8 g/l Alcohol: 14,51 vol% Total acidity: 5,5 g/l pH: 3,63

Updated 2014 - An array of dark berries, plum and vanilla. The palate has solid concentration, with grippy tannins and hints of smoked meat on the finish. Allow for another two to three years before opening.

Neethlingshof Pinotage 1995

Original Report Appearance: Ruby red.
Nose: Pinotage has a characteristic and very predominant fruity bouquet, in evidence here.
Palate: Medium-bodied, fruity, and with relatively soft tannins, nicely balanced.
Residual sugar: 1,8 g/l Alcohol: 12,66 vol% Total acidity: 5,7 g/l pH: 3,32

Updated 2014 - Browning colour is not concerning, with a very inviting nose that still shows lots of freshness. Plums, violets and subtle hints of banana. The palate is tangy, light and elegant, with earthy notes adding complexity to the essentially fresh palate. Well-matured and ready to be enjoyed.

Neethlingshof Pinotage 2008

Original Report Appearance: Ruby red with purple edges.
Nose: Fruity, with ample aromas of ripe banana and cinnamon and notes of plum and prunes.
Palate: Medium-bodied, teeming with berry flavours and a good tannic backbone.
Residual sugar: 2,3 g/l Alcohol: 14,4 vol% Total acidity: 5,56 g/l pH: 3,63

Updated 2014 - Some coconut, tar and ripe banana. The palate is sweet and very typical of Stellenbosch Pinotage, showing ripe mulberry, spice and smoked meat. Full-bodied. Mature for another two to three years before opening.

Neethlingshof Shiraz 2001

Original Report Appearance: Intense, rich ruby with a slight youthful purple tinge.
Nose: The nose has an excellent integration of peppery, spicy, herbaceous and fruity aromas.
Palate: On the palate the wine is firm and full, yet soft and succulent, with an excellent structure and fruit flavours to support the wood.
Residual sugar: 2,66 g/l Alcohol: 14,48 vol% Total acidity: 6,41 g/l pH: 3,6

Updated 2014 - White pepper, graphite, violets and cherry. This wine has aged remarkably well, and is still showing ample primary fruit character and palate weight. Floral and perfumed, it is drinking well now, but has a lot to offer for further cellaring. Enjoy now and over the next five years.

Neethlingshof Shiraz 2005

Original Report Appearance: Dark ruby.
Nose: Smoke, spice, red berries and leather.
Palate: Full-bodied, rich and succulent. Packed with ripe red berries, this wine is soft and accessible. Elegant tannins make for an accessible and enjoyable food wine that lingers well.
Residual sugar: 2,6 g/l Alcohol: 14,45 vol% Total acidity: 5,29 g/l pH: 3,56

Updated 2014 - Stewed prunes and bacon kips on the nose. The ripe, spicy palate has firm, rustic tannins, but less age-worthiness than the 2001. Another companion for chargrilled meat. Enjoy now and over the next two to three years.

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 2014 - Musk, blackcurrant, flint, leather. The 2007 is a bold, powerful expression. Full and rich, but with a firming acidity that lifts the wine. Mature for another three to four years before opening.

Neethlingshof The Caracal 2009

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: 13,3 vol% Total acidity: 5,2 g/l pH: 3,61

Updated 2014 - Similar to the 2007, this is also a serious and full-bodied red that shows good Cabernet-driven dark fruit, along with perfume from the Cabernet Franc. The wine has a steely acidity and firm tannins. Mature for another three to four years before opening.

Neethlingshof The Owl Post 2010

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 2014 - Blackberry jam and sweet bramble. Hints of smoke and tar too, but here the fruit is more expressive. Complementing vanilla from the oak adds sweetness. Grippy, full and tannic, this will reward further cellaring. Another four to five years in the cellar will be beneficial.

These Neethlingshof wines are excluded from this Maturation Report as more patience is needed. They will be included in future Maturation Reports. Neethlingshof Malbec 2011, Neethlingshof Maria NLH 2010, Neethlingshof The Caracal 2009, 2010, Neethlingshof The Owlpost 2011.



www.plaisirdemerle.co.za

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 2014 - Subtle leafy notes over black forest cake and mint. Rich and full-bodied, the 2007 has lots of concentration and extract that is mostly primary in its make up, and will benefit from further cellaring. Drinking very well now, but will benefit from another three to four years in the cellar.

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 2014 - Similarly bold and concentrated, the 2008 has cassis and black fruit pastille, along with the estate's mint, with a solid structure, held up by firm acidity and tightly packed tannins. Mature for another five years before opening.

Plaisir de Merle Cabernet Sauvignon 2009

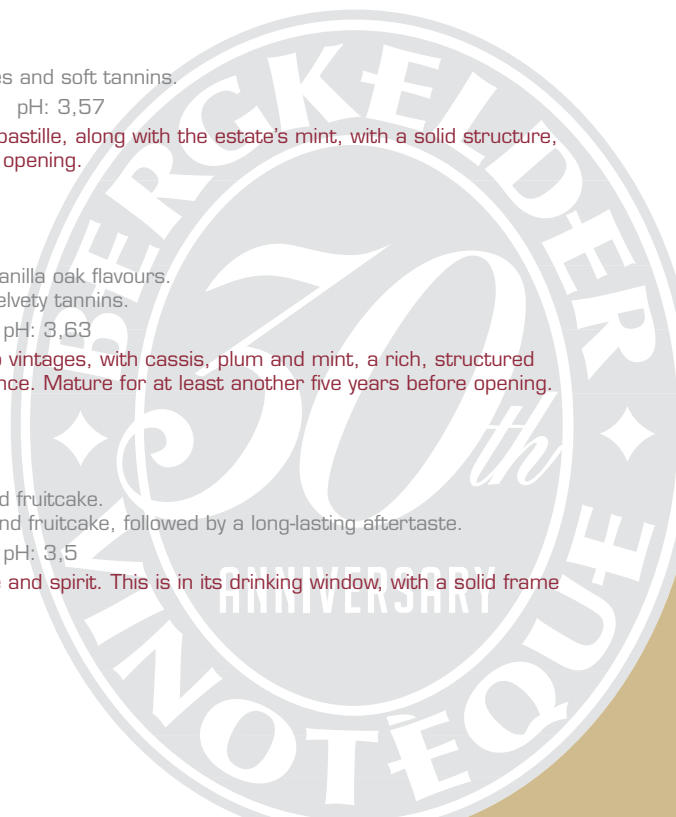
Original Report Appearance: Dark red.
Nose: Aromatic nose with blackberry fruit, cedar notes and creamy vanilla oak flavours.
Palate: Full-bodied with red berries, dark chocolate, spices and soft velvety tannins.
Residual sugar: 1,8 g/l Alcohol: 14,4 vol% Total acidity: 6,1 g/l pH: 3,63

Updated 2014 - Ripe, full, modern Cabernet, along the same lines as the previous two vintages, with cassis, plum and mint, a rich, structured palate, and tannins built to last. This wine shows huge promise and will test your patience. Mature for at least another five years before opening.

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 2014 - Rich, mature and warm, the 2004 Cabernet Franc has a heady spice and spirit. This is in its drinking window, with a solid frame that is carrying the jammy fruit well. 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 2014 - A little more restrained, the 2006 has more typical savoury and leafy notes. Palate is also bold and solid, but showing more evolution with slight vegetal notes over the black fruit. Drink over the next 2-5 years.

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, tannic structure.
Residual sugar: 1,8 g/l Alcohol: 13,94 vol% Total acidity: 5,6 g/l pH: 3,41

Updated 2014 - Rich, warming and spicy, showing black berries and mint. Very youthful. The tannins are still robust, with a savoury, dried black olive, paste-like impression on the finish that needs time to soften. Another three to four years in the cellar is needed.

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 2014 - Black cherries, sandalwood incense and spiced plums, the Plaisir de Merle Cabernet Francs are consistently rich and lush, with firm, but ripe, tannins and bold fruit. Ready to drink, but will also soften further. Can be enjoyed now, but another three to four years of maturation will be beneficial.

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: 2,0 g/l Alcohol: 14,3 vol% Total acidity: 6,3 g/l pH 3,49

Updated 2014 - Ripe blackberry and Christmas cake aromas, the wine is broody and rich, with ripe tannins. Accessible now, with ample freshness at its core, that will allow further drinking pleasure over the short term. Enjoy now and over the next two to three years.

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

Updated 2014 - Finer and fresher than the 2006, and much younger in profile. There is an elegance to the texture of the wine, with well-crafted, fine tannins that complement the sweet dark fruit and adds to the wine's overall richness. Mature for another two to four years before opening.

Plaisir de Merle Malbec 2008

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

Updated 2014 - Rich, jammy, spiced black plums and vanilla. Juicy and sweet, the wine drinks easily on its own with a balancing, fresh acidity that is appetising. No need for cellaring, but will certainly stay fresh for long if stored well. Enjoy now and over the next two to three years.

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: 1,9 g/l Alcohol: 14,2 vol% Total acidity: 6,4 g/l pH: 3,43

Updated 2014 - This is more austere than the other Bordeaux varietals from the estate. Cranberry, mint and tea leaf with hints of cedar from the oak. The wine has a firm, grippy, dry finish. Enjoy now and over the next two to three years.

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: 6,0 g/l pH: 3,64

Updated 2014 - More evolution on the 2008, with sweet tobacco, baked fruit and leather. The palate is characteristically dry, and still very firm, though the flavour profile is mature. Enjoy now and over the next two to three years.

Plaisir de Merle Merlot 2009

Original Report Appearance: Dark ruby red.
Nose: Teeming with violets, strawberries, blackberries, blackcurrant and sweet vanilla notes.
Palate: Medium- to full-bodied with a soft and velvety palate, laced with ripe fruit and supported by cedar and vanilla oak flavours.
Residual sugar: 1,4 g/l Alcohol: 14,04 vol% Total acidity: 6,2 g/l pH: 3,61

Updated 2014 - A big vintage, the 2009 has good fruit definition and a very youthful profile. Fine, dense tannins support the intense black fruit with well-integrated oak. This is in its youth and will mature well. 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 2014 - Meaty, soy and charred aromas. The palate is slightly medicinal, with lots of spice and black pepper. Dry, grippy finish. Quite robust for 2006. Enjoy now and over the next two to three years.

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 2014 - The wine is bold and full, with a rich mid-palate that is perfectly accessible now. Enjoy now and over the next two to three years.

Plaisir de Merle Shiraz 2008

Original Report Appearance: Ruby garnet.
Nose: Aromas of sweet spices and 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 2014 - Oak still prominent in its youth, showing coffee notes, along with the sweet spice and sweet fruit. Enjoy now and over the next two to three years.

Plaisir de Merle Shiraz 2009

Original Report Appearance: Dark red.
Nose: Aromas of sweet spices and red berry fruit, with a hint of sweet vanilla and cedar oak.
Palate: Full-bodied, with a rich texture, dark red fruit, with peppery and sweet oak flavours that linger on the aftertaste.
Residual sugar: 1,7 g/l Alcohol: 14,34 vol% Total acidity: 6,3 g/l pH: 3,6

Updated 2014 - Again the quality from the '09 vintage is displayed here with very good fruit definition. Ample support from new oak evident with notes of coffee, but well integrated in the wine's dark berry fruit and spice. Rich and accessible, but will improve with cellaring. Can be enjoyed now, but will develop over the next three to four years.

These Plaisir de Merle wines are excluded from this Maturation Report as more patience is needed. They will be included in future Maturation Reports. Plaisir de Merle Cabernet Sauvignon 2010, Plaisir de Merle Grand Brut MCC 2010, Plaisir de Merle Grand Plaisir 2008, Plaisir de Merle Malbec 2010, Plaisir de Merle Merlot 2010, 2011, 2012.





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: 8,0 g/l Alcohol: 10,92 vol% Total acidity: 6,5 g/l pH: 3,04

Updated 2014 - Golden yellow. Powerful, tangy, bruised apple and yeasty aromatics. A rich, delicate palate, with a fine mousse that is still prominent, but now very well integrated with the wine. The savoury, yeast extract flavours are supported by great fruit freshness at the core. Complex and intriguing. Enjoy now and over the next year or two.

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

Updated 2014 - Again the savoury brioche notes, but with more impressive fresh green apple here. The palate is entirely vibrant and zippy, not showing any age yet, with a core of fruit that is carried by the bubbles, and finishing rich and delicious. Enjoy now and up to 2018.

These Pongracz wines are excluded from this Maturation Report as more patience is needed. They will be included in future Maturation Reports. Pongracz Desiderius 2008.



STELLENZICHT



www.stellenzicht.co.za

Stellenzicht Cellar Master's 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 2014 - Interesting perfume, very different to Golden Triangle Cabs, showing more pronounced mint and eucalyptus. This is holding up well, with the palate still austere and spicy. Cellar for another three to four years before opening.

Stellenzicht Cellar Master's 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 2014 - Christmas cake, sweet spice, ripe banana. The palate is creamy and rich. The fruit is super ripe and jammy. Savoury, dry finish. This wine is approaching its optimal drinking window in the next two to three years, but should stay there for many years to come.

Stellenzicht Cellar Master's Release Pinotage 2007

Original Report Appearance: Deep intensity with a youthful purple tint.
Nose: Very typical of a modern-style Pinotage, with sweet, spicy fruit tones and alluring hints of smoked meat originating from the oak.
Palate: Full-bodied and rich, the fruit flavours are succulent and the tannins friendly. Hints of plums, cloves, cinnamon and dried fruit come together to form a wonderful complexity of flavours and the aftertaste lingers extremely well.
Residual sugar: 3,0 g/l Alcohol: 14,65 vol% Total acidity: 6,1 g/l pH: 3,53

Updated 2014 - More primary and rich. Plums, bramble and vanilla. Oak is present too, adding further complexity and richness. The palate is full and soft, with a ripe sweet core. Can be enjoyed now but will evolve further over the next three to four years and will stay there for years to come.

Stellenzicht Cellar Master's 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 2014 - Mocha and baked plum notes, with sweet spice. Soft palate with creamy, baked fruit and rounded tannins. Enjoy now and over the next three to four years, possibly longer.

Stellenzicht Cellar Master's Release Shiraz 2007

Original Report Appearance: Deep, inky intensity with a youthful ruby/purple tint.
Nose: Wonderful typicality 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 2014 - Coconut, plum, caramel. Oak-driven flavour profile with toasted notes, continuing on the soft and round palate that is accessible now, but will also cellar well for another few years. Enjoy now and over the next three to four years.

Stellenzicht Golden Triangle Cabernet Sauvignon 1998

Original Report Appearance: Bright ruby hues.
Nose: A good integration of peppery vanilla aromas from the oak and the ripe black current characteristics of the fruit, give a hint of what to expect from the palate.
Palate: Medium- to full-bodied structure, with good Cabernet fruit characters of black berries and cassis, with soft tannins, make this wine elegant, but with enough "power" to last well. The peppery character follows through from the nose and the wine finishes well.
Residual sugar: 3,2 g/l Alcohol: 13,23 vol% Total acidity: 6,2 g/l pH: 3,43

Updated 2014 - Dusty, crushed leaf spice on mature dark fruit and flint. Firm and structured, the fruit is still intact, with a savoury edge to the finish. Enjoy now and over the next year or two.

Stellenzicht Golden Triangle Cabernet Sauvignon 2001

Original Report Appearance: Rich, deep ruby colour.
Nose: Ripe blackcurrant, blackberries and cassis.
Palate: The intensity of fruit belies the lengthy oak ageing, 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 2014 - Superb freshness to the nose, boasting dark berries and sweet fruit pastille. Firm, dry tannins support the ripe fruit. Enjoy now and over the next year or two, possibly a lot longer.

Stellenzicht Golden Triangle Cabernet Sauvignon 2006

Original Report Appearance: Intense, dark ruby with a vibrant brilliance.
Nose: Very typical, traditional Cabernet Sauvignon characters of blackberries 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 2014 - Capsicum and tomato plant notes on top of cassis, stewed prunes and crushed stone. Grippy tannins with a tight finish, needs time to evolve. Mature for at least another three to four years before opening.

Stellenzicht Golden Triangle Merlot 2006

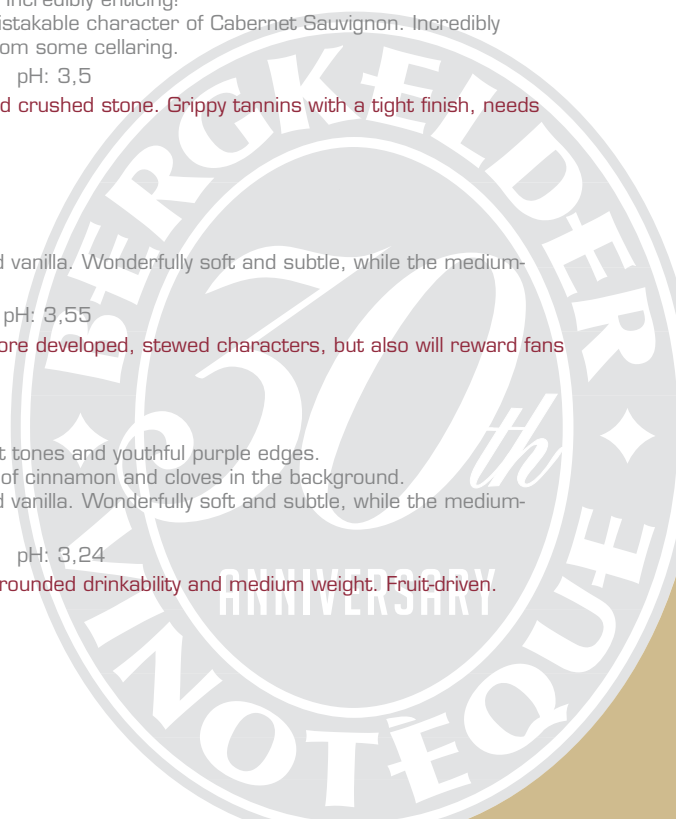
Original Report Appearance: Good intensity of rich ruby with garnet edges.
Nose: An earthy array of savoury berry fruit and herbs.
Palate: Classic and elegant with hints of red berry fruit, coriander and vanilla. Wonderfully soft and subtle, while the medium- to full-bodied structure lingers well at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

Updated 2014 - Tea leaf, sundried tomato, raspberry cordial. Palate is ageing, with more developed, stewed characters, but also will reward fans of older Merlot. Enjoy now and over the next three to four years.

Stellenzicht Golden Triangle Merlot 2007

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

Updated 2014 - Youthful blackberry aromas. The wine is polished and plush, with well rounded drinkability and medium weight. Fruit-driven. Can be enjoyed now, or cellared for an additional two to three years before opening.



Stellenzicht Golden Triangle Pinotage 2001

Original Report Appearance: Intense ruby with a 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 2014 - Mocha, coconut oil, plum, banana. Palate is creamy and soft and mature. Enjoy now and for several years to come.

Stellenzicht Golden Triangle Pinotage 2002

Original Report Appearance: Deep purple with a 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 2014 - Ripe dark berries and spice. Dates and sugar molasses on the palate. Rich and mature. Enjoy now and for 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 2014 - This is fresh, showing impressive composure and structure. The wild berry fruit is still robust, and the palate has savoury, meaty interest. Classical Stellenbosch Pinotage with structure for ageing. Can be enjoyed now, but will continue to evolve over the next couple of years or so.

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 2014 - Rich and full-bodied, with ripe red plums and smoke, mulberry jam and meaty edges. Can be enjoyed now, but will also develop further over the next three to four years.

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 2014 - Attractive oak spice lends interest to the plush, sweet, red and black fruit and aniseed. The wine has impressive intensity and length. Now entering its extensive drinking window. Can be enjoyed now and over the next five to ten years.

Stellenzicht Golden Triangle Pinotage 2008

Original Report Appearance: Bright, crisp ruby with hints of youthful purple around the edges.
Nose: Initial wafts of cedar and toasty oak are balanced out by hints of ripe, red berry fruit. Fresh mulberry and raspberry nuances also, with a touch of sweet vanilla in the background.
Palate: Clean, crisp and elegant, this vintage tends to be slightly leaner than its predecessors, but with the same integrity of pure Pinotage fruit. The tannins are wonderfully ripe and integrated and result in a very friendly, unobtrusive and lasting finish.
Residual Sugar: 2,2 g/l Alcohol: 14,2 vol% Total Acidity: 5,8 g/l pH: 3,47

Updated 2014 - This wine has evolved slightly more than the 2007 and has a shorter drinking window. Can be enjoyed now and over the next five years.

Stellenzicht Golden Triangle Pinotage 2009

Original Report Appearance: Bright, crisp ruby with hints of youthful purple around the edges.
Nose: Initial wafts of cedar and toasty oak are balanced out by hints of ripe, red berry fruit. Fresh mulberry and raspberry nuances, with a touch of sweet vanilla in the background.
Palate: Clean, crisp and elegant, this vintage tends to be slightly leaner than its predecessors, but with the same integrity of pure Pinotage fruit. The tannins are wonderfully ripe and integrated and result in a very friendly, unobtrusive and lasting finish.
Residual Sugar: 1,7 g/l Alcohol: 14,24 vol% Total Acidity: 6,4 g/l pH: 3,51

Updated 2014 - Black olives and cocoa combine with concentrated, wild, dark berries and sweet violets. This is youthful and perfumed with soft, polished tannins. Mature for another four to five years before opening.

Stellenzicht Golden Triangle Shiraz 2006

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

Updated 2014 - Good fruit and oak spice, with liquorice and blackcurrant. This is rich and full-bodied. Very robust and youthful. Keep for another four to five 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. The wine balances well with its firm structure and elegant finesse.
Residual sugar: 2,6 g/l Alcohol: 14,18 vol% Total acidity: 6,6 g/l pH: 3,42

Updated 2014 - More evolved than the 2006, with notes of prunes, leather and spice. Cellar for another three years before opening.

Stellenzicht Golden Triangle Shiraz 2008

Original Report Appearance: Rich, dark intensity with hues of ruby and garnet and 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: Medium- to full-bodied, with an abundance of red fruit flavours. Succulent mid-palate softness and a friendly tannin structure lead to a long and elegant finish.
Residual sugar: 4,1 g/l Alcohol: 13,86 vol% Total acidity: 6,18 g/l pH: 3,28

Updated 2014 - Gorgeous wild berry aromas, with lavender and sweet spices. Toasty elements from the oak, along with smoke, combines with the wine's youthful fruit perfume, leading to a firm, steely finish. This is hardly showing any evolution, and will be beautiful in a couple of years. Keep for another four to five years before opening.

Stellenzicht Rhapsody 2002

Original Report Appearance: Intense ruby with a 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 2014 - Ripe and jammy. A rich and full expression that is turning a little porty, but offering a lot of weight and warmth. 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 2014 - This is more elegant and fresh. Flint, pencil lead, spice. The full-bodied palate is rich and warming, with an impressive freshness at its core, and a lot of tannic grip to the finish. Very youthful for '03. Can be enjoyed now but another two to three years in the cellar will be beneficial.

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 2014 - This has iodine, graphite, cassis and vanilla. A sweet, full-bodied red blend with good harmony, and soft drinkability. This is mature, and ready to be consumed, but shows good balance, so should keep for a good few years. Enjoy now and over the next four to five years, possibly a lot longer.

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 2014 - Rich and ripe, with prominent alcohol. This is porty and warming, but not tired, and offers a lot of complexity and dryness on the finish. Another big expression that is mature and ready to drink. Enjoy now.

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 2014 - Showing pedigree of the vintage with solid fruit concentration. Bramble, spice, mulberry jam. Palate is rich and mouth-filling and mature. Ready to be enjoyed now and over the next couple of years.





www.tukulu.co.za

Tukulu Pinotage 2007

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

Updated 2014 - Riper, with jammy banana notes. This also has medicinal, smoky notes. Robust, rustic. Enjoy now and over the next year or two.

Tukulu Pinotage 2008

Original Report Appearance: Dark red with a purple edge.
Nose: An abundance of raspberry, strawberry and ripe banana aromas with oak spices in the background.
Palate: The complex and full palate of this wine is layered with delicious chocolate, wild bramble and plum flavours. Firm, but fine, mouth-coating tannins are enhanced by an excellent fruity persistence.
Residual sugar: 2,5 g/l Alcohol: 13,9 vol% Total acidity: 6,2 g/l pH: 3,45

Updated 2014 - Bold and full-bodied. Wild berry spice combines with the smoke and cherry notes. Rich mid-palate, with a dry, grippy finish. Mature for another year or two before opening.

Tukulu Pinotage 2009

Original Report Appearance: Dark red with a purple edge.
Nose: An abundance of raspberry, strawberry and ripe banana aromas with oak spice in the background.
Palate: The complex and full palate of this wine is layered with delicious chocolate, wild bramble and plum flavours. Firm, but fine mouth-coating tannins are enhanced by an excellent fruity persistence.
Residual sugar: 2,67 g/l Alcohol: 13,59 vol% Total acidity: 5,29 g/l pH: 3,62

Updated 2014 - Youngberry jam, bramble, all-spice. Creamy, fruit-driven palate that confirms the sweet spice, along with varietal smoky notes. Will benefit from another two to three years in the cellar.

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 2014 - This is fresher, with steely spice, iodine and white pepper, giving away its cool origin. The palate is still tannic and dry, and will benefit from a few more years in the bottle. Mature for another year or two before opening.

UITKYK

WINE ESTATE

ESTABLISHED IN 1712



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 2014 - Pepper, farm yard, sour cherry. Showing some evolution in the fruit, secondary characters of earth and leather are now taking over. The wine still has a firm acidity, and a tangy, dry finish. Enjoy now and over the next year or two.

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 2014 - Very attractive, youthful perfume of cassis and fruit spice. The oak is well integrated in the wine now. Palate is mature, and medium in weight. This has a lot of red fruit and elegance, and drinking well now, with enough life to keep short term. Enjoy now and over the next two to three 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 2014 - Pencil lead and cassis, with a herbaceous tone to the palate. The wine is reaching maturity, but still offers lots of drinking pleasure. Enjoy now and over the next two to three years.

Uitkyk Carlonet 2004

Original Report Appearance: Deep red.
Nose: Lots of berry fruit and prunes, with oak spices and vanilla in the background.
Palate: 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 2014 - Roasted herbs, plums and ripe tomato. Quite a rich Cabernet, soft and ready to drink for fans of aged Claret. Ready to be enjoyed, withdraw now.

Uitkyk Carlonet 2005 Magnum

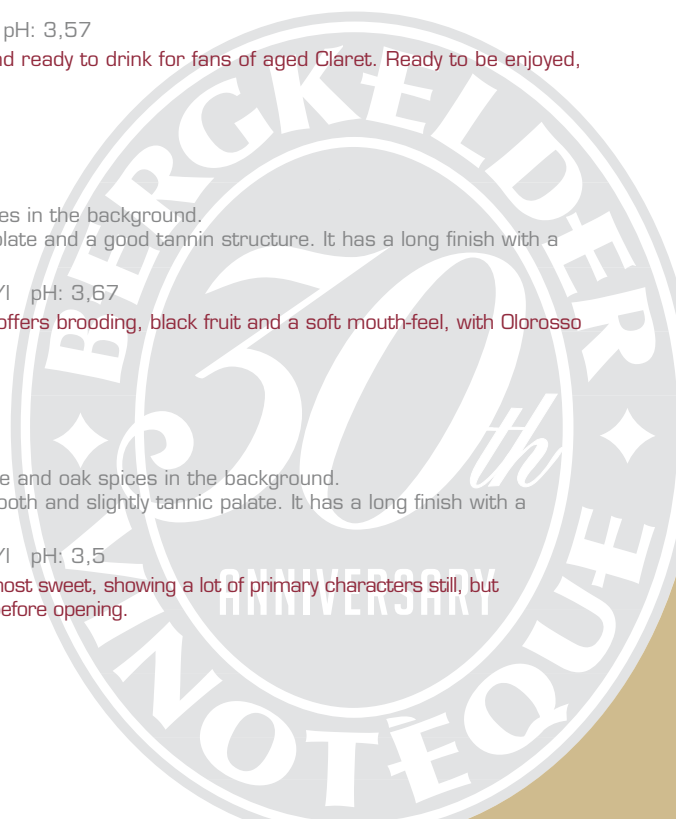
Original Report Appearance: Ruby red.
Nose: Ample berry fruit and prunes with pencil shavings and oak spices in the background.
Palate: Full-bodied with a mixture of dried fruit, spices and dark chocolate and a good tannin structure. It has a long finish with a hint of spice at the end.
Residual sugar: 2,3 g/l Alcohol: 14,12 vol% Total acidity: 5,68 g/l pH: 3,67

Updated 2014 - Stewed fruit, pancetta, leather and spice. Reaching maturity, the wine offers brooding, black fruit and a soft mouth-feel, with Olorosso complexity. Mature for another one to two years 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 2014 - Bold, youthful jammy fruit with wild berry spice and vanilla. This is rich, almost sweet, showing a lot of primary characters still, but softening nicely, now offering a creamy mouth-feel. Mature for another three to four years before opening.



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 2014 - Dark fruit, chocolate, roasted rye, with hints of fresh herbs. Tangy fruit in a solid frame. Still youthful now, but I suspect this may have a fairly accelerated evolution. Mature for another two to three years before opening.

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 2014 - Sweet-sour berries, sweet spice and soy. Some floral notes too. The wine is elegant, clean and mature, and drinking very well now. 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 2014 - White pepper, barley, maraschino cherry and all spice. This is quite modern. Ripe, spicy Shiraz with good intensity and weight. Perhaps not for long term, but will keep well for the next 5 years. Delicious now, but another year or two in the cellar will add complexity.

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



www.zonnebloem.co.za

Zonnebloem Cabernet Sauvignon 2008

Original Report Appearance: Deep red.
Nose: Blackcurrant with cherry and oak spices in the 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 2014 - Leafy, phenolic, dusty Cabernet, with black tea leaf and olive. Tannin structure still very youthful and robust. Keep for a few years. Another three to four years in the cellar will be rewarded.

Zonnebloem Cabernet Sauvignon 2009

Original Report Appearance: Intense deep red with a bright hue.
Nose: Spicy with prominent cedar aromas and hints of dark chocolate.
Palate: Full-bodied, with a palate bursting with red berry flavours and ample juicy tannins.
Residual sugar: 2,5 g/l Alcohol: 13,5 vol% Total acidity: 6,0 g/l pH: 3,4

Updated 2014 - Similarly herbaceous, with a little more concentration from the vintage, and bashfulness from youth. Austere, drying tannins need time to integrate. Another three to four years in the cellar will be rewarded.

Zonnebloem Cabernet Sauvignon Limited Edition 2009

Original Report Appearance: Deep ruby red.
Nose: Intense ripe berry and rich plum aromas, with elegant spice and a hint of white pepper.
Palate: Full and rich, with a complex mixture of berry and plum flavours, gentle tannins and integrated wood spice.
Residual sugar: 2,31 g/l Alcohol: 14,7 vol% Total acidity: 6,01 g/l pH: 3,05

Updated 2014 - Serious structure to the 2009. Very tight and closed in its youth, with the tannins still angular. Leafy spice, cocoa, pencil lead and cedar. Allow for proper patience here. Zonnebloem is known for the ageability of their Cabernets, mature for five years plus before opening.

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 2014 - Savoury, meaty notes on oak smoke, tomato and roasted herbs. This is a classically styled, elegant Bordeaux blend that has good ageing potential. Mature for another three to four years before opening.

Zonnebloem Laureat 2009

Original Report Appearance: Deep red.
Nose: Raspberry, blackberry and blackcurrant, with spices and hints of vanilla.
Palate: Rich, creamy and complex palate, with intense spiciness and vanilla from the oak, and gentle berry fruit flavours.
Residual sugar: 2,02 g/l Alcohol: 13,56 vol% Total acidity: 5,96 g/l pH: 3,48

Updated 2014 - Similar to the '08, also showing smoke and pancetta, with herbaceous elements and good fruit purity. Angular in youth, this should be allowed time to soften and open up. Classically styled. Mature for another four to five years before opening.

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 2014 - Dark chocolate and coffee on characteristic leafy notes. Blackberry, cranberry, mint. The medium-bodied palate has juicy acidity and firm tannins. Keep for the short term. Enjoy now and over the next two to three years.

Zonnebloem Merlot 2009

Original Report Appearance: Brick red.
Nose: Chocolate aromas with underlying notes of fruit cake mix.
Palate: A medium- to full-bodied wine with delicate fruit that is well-integrated with the wood. A well-balanced Merlot with very accessible tannins.
Residual sugar: 1,66 g/l Alcohol: 13,44 vol% Total acidity: 5,93 g/l pH: 3,41

Updated 2014 - Once again the '09 vintage showing, with riper fruit expression and flair. This is also in a medium-bodied frame that will improve and become more elegant with some age. Mature for another year or two before opening.

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-integrated 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 2014 - Youthful purple color. Juicy, spicy wild berries, hints of banana and tar. This is fruit-forward and clean, light in body, almost at optimum drinking, and will develop more Pinot characters in the short term and age long term. Mature for another three to four years before opening.

Zonnebloem Pinotage 2009

Original Report Appearance: Deep ruby red.
Nose: Elegant cherry aromas with undertones of mocha and chocolate.
Palate: A medium- to full-bodied wine with a rich palate of liqueur, cherries and chocolate and well-integrated wood flavours. An excellent fruit-acid balance.
Residual sugar: 2,86 g/l Alcohol: 13,79 vol% Total acidity: 5,6 g/l pH: 3,57

Updated 2014 - Riper, more robust and rustic. Farm yard, spice and banana. The 2009 is medium-bodied and needs time to integrate the youthful tannins. Allow for another three to four years in the cellar before opening.

Zonnebloem Pinotage Limited Edition 2005

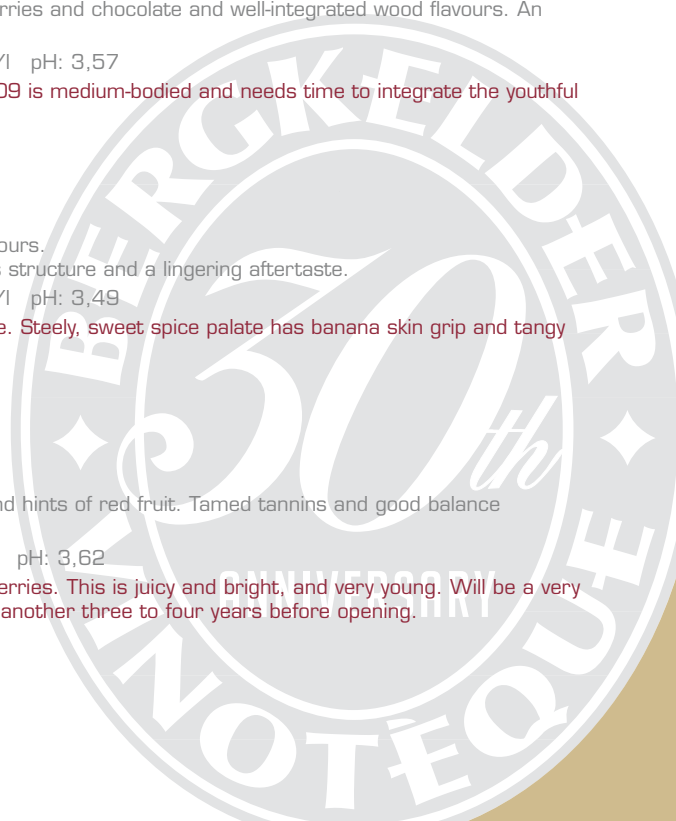
Original Report Appearance: Deep garnet.
Nose: Smoky chocolate and raspberry aromas, supported by oak flavours.
Palate: This is a full-bodied wine, with a strong backbone that imparts structure and a lingering aftertaste.
Residual sugar: 1,65 g/l Alcohol: 12,6 vol% Total acidity: 6,31 g/l pH: 3,49

Updated 2014 - Signs of age on savoury, sweet-sour aromas, including soy and smoke. Steely, sweet spice palate has banana skin grip and tangy acidity. Withdraw and enjoy now and over the next year or two.

Zonnebloem Pinotage Limited Edition 2010

Original Report Appearance: Dark ruby red.
Nose: Elegant red fruit with smoky and savoury notes.
Palate: A full-bodied wine with enticing savoury flavours, smokiness and hints of red fruit. Tamed tannins and good balance between fruit and acid, result in an elegant and sophisticated palate.
Residual sugar: 2,2 g/l Alcohol: 13,74 vol% Total acidity: 6,3 g/l pH: 3,62

Updated 2014 - Attractive red and black fruit, with liquorice pastille and fresh youngberries. This is juicy and bright, and very young. Will be a very easy drinking red shortly, but also has promising evolution ahead. Mature for at least another three to four years before opening.



Zonnebloem Sauvignon Blanc Limited Edition 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 2014 - Baked lime, tinned pineapple, with hints of kelp. Crisp, clean palate. This will not improve further, and is best to drink while it still has primary fruit freshness. Enjoy over the next twelve months.

Zonnebloem Semillion Limited Edition 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 2014 - Typical maturing Semillon characteristics of orange peel and wax. Palate is lean and fresh, showing lime and flint. Will soften and become more interesting with a few more years in the bottle. Enjoy now, or cellar for another year or two for added complexity.

Zonnebloem Shiraz 2008

Original Report Appearance: Deep ruby.
Nose: Prunes and black pepper, followed by bacony, spicy aromas.
Palate: Full-bodied, with prunes and raspberries and a soft mouth-feel, with great depth.
Residual sugar: 2,2 g/l Alcohol: 13,99 vol% Total acidity: 5,57 g/l pH: 3,61

Updated 2014 - Lean, peppery entry with some black berry fruit and stinky interest. This is medium-bodied and grippy, with a floral perfume, needing a little bit of time to reveal itself fully. Mature for another three to four years before opening.

Zonnebloem Shiraz Limited Edition 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 2014 - Fuller and brooding with more prominent oak. Mocha, chocolate, tobacco and black pepper. Good fruit support on the palate that is still fresh and sweet at the core. Ready to be enjoyed now and over the next three to four years.

Zonnebloem Shiraz Limited Edition 2008

Original Report Appearance: Bright ruby red.
Nose: The wine has an elegant, spicy bouquet with typical varietal, smoky aromas, supported by plum flavours.
Palate: Full-bodied with rich plum, berry and wood spices and soft juicy tannins.
Residual sugar: 2,5 g/l Alcohol: 13,91 vol% Total acidity: 5,4 g/l pH: 3,5

Updated 2014 - White pepper, mulberry, all spice. Good richness to the palate that is already soft and accessible. Fine, powdery tannins round up in a dry finish. Another twelve months in the cellar will be beneficial.

Zonnebloem Shiraz Limited Edition 2009

Original Report Appearance: Deep ruby red.
Nose: Elegant and spicy with rich plum, ripe berry, pepper and smoky aromas.
Palate: Full and rich, with a complex mixture of berry and plum flavours, with spice, gentle tannins and integrated wood flavours.
Residual sugar: 2,34 g/l Alcohol: 14,54 vol% Total acidity: 6,4 g/l pH: 3,43

Updated 2014 - Good concentration and power on the '09, very youthful and opulent. Sweet spice and dark fruit, the wine has a juicy, soft palate that is drinking well now, and will also develop further richness over the short term. Enjoy now, or wait for further development over the next three to four years.

Zonnebloem Shiraz Mourvedre Viognier 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 2014 - A more modern, new-world expression, with juiciness from the Mourvedre and perfume from the Viognier. The plush, moreish palate is perfectly ready to drink now. Enjoy now and over the next two to three years.

Zonnebloem Shiraz Mourvedre Viognier 2010

Original Report Appearance: 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 and spices, gentle tannins and integrated wood flavours.
Residual sugar: 3,06 g/l Alcohol: 14,78 vol% Total acidity: 5,7 g/l pH: 3,57

Updated 2014 - Very similar to the 2009, the 2010 may be a touch more jammy, with more soft dark fruit and less floral perfume. Also made for early drinking, the 2010 will benefit from another year in the bottle to integrate properly. Mature for another year or two before opening.

These Zonnebloem wines are excluded from this Maturation Report as more patience is needed. They will be included in future Maturation Reports. Zonnebloem Cabernet Sauvignon 2010, 2011, Zonnebloem Cabernet Sauvignon Limited Edition 2011, Zonnebloem Laureat 2010, 2011, Zonnebloem Shiraz 2010, 2011, Zonnebloem Shiraz Limited Edition 2011.

Wine is alive.

Here are a few guidelines on storing your wines to ensure optimum enjoyment.

Store your wine on its side.

Keep the wine in contact with the cork, to keep it wet. If the cork dries out, it will shrink and let air get to the wine. Air is the enemy.

Store with the label up, keep calm.

A damaged label reduces the investment value, and presentation pleasure. You can easily identify the wine, without disturbing the sediment which collects at the bottom. The amount of sediment determines if its best to decant, or serve straight from the bottle. Vibration speeds up the chemical reactions negatively. When you lay your wines down, they should be left undisturbed until opened.

Store at a constant temperature.

Ideal temperature is 12-16°C. White wines are more affected by temperature than reds. Constant temperature is key to maturing wine.

Store at a constant humidity.

Ideal being 70% humidity. An easy way to increase humidity in a confined space is to put out a bucket of water.

Store in a dark place.

Light will prematurely age your wine by causing degradation of the tannins found in wine. These organic compounds contribute to the aroma, flavour and structure of the wine. Without them, your wine would be flat and thin.

Store in a clean and odour free place.

Your storage area should be clean. Insects and mice gnaw at labels and corks. Keep it free from any foodstuffs, smells or fumes, as these find their way through the cork and into your wine. Good ventilation is essential.

Only good wines can become great.

With the right storage conditions, it is well worth the effort! You can ruin a good wine with bad storage, but a poor quality wine has no cure. It will not improve with age. It will not even be good to cook with, it will ruin your dish.



The Vinotèque maturation report is published annually to assist our Maturation members in tracking the progress of their liquid investment, ensuring optimal enjoyment when their wines have reached maturity. A Panel of experienced Cellarmasters and winemakers taste the Vinotèque wines annually to ensure that the maturation report is as accurate as possible. It is recommended that wines "Ready to drink"



or "Enjoy now" should be enjoyed within a year of the latest report to avoid disappointment. Ready to drink wines will not be included in future reports as these wines will not benefit from further maturation. Please contact us should you have wines that are ready to be enjoyed and we will arrange for delivery to your door.



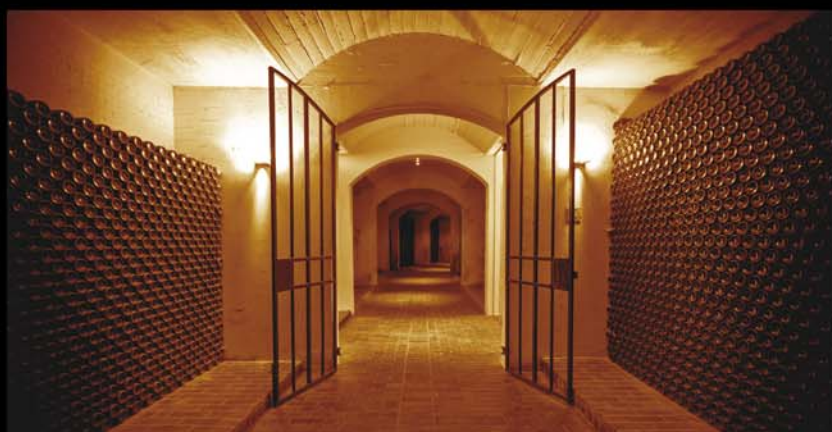
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The present can only be a work of art if it is not only beautiful but also useful. The Bergkelder Vinoteque is a work of art and a work of utility. It is a place where the past meets the future, where the art of wine-making meets the science of wine storage. The Bergkelder Vinoteque is a place where the past meets the future, where the art of wine-making meets the science of wine storage. The Bergkelder Vinoteque is a place where the past meets the future, where the art of wine-making meets the science of wine storage.



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

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