



vinotèque

.co.za

MATURATION REPORT 2018

Your patience will be rewarded ...

Allowing wines that deserve to age the necessary time to evolve should not be too difficult if you have developed a love and appreciation for the beauty of older wines' elegant and mellow maturity.

Having your liquid investment mature under optimal conditions at the Bergkelder Vinotèque permits gorgeous changes to occur in the bottle - your wine becomes softer and better balanced, while also adding complexity and depth of character. Opening one of your wines after years of maturation should be one of life's ultimate pleasures - simply sit back, relax and enjoy.

Michael van Deventer

VINOTEQUE MANAGER

Each year, our panel of wine connoisseurs come together to evaluate all our wines. The results are shared with our members in our annual maturation report, which provides guidance as to when your wines are ready to enjoy.



Matured and ready to
be enjoyed

It is recommended that these wines should be withdrawn and enjoyed, please contact us to arrange for delivery to your door.



Can be enjoyed now,
but will improve

Although these wines are already drinking well we are of the opinion that they should improve over the short-term, your choice.



Further maturation
recommended

Further maturation is recommended to reach the wines full potential.

Please note that wines reported as "Ready to be enjoyed" or "Drink now" in previous reports are not included in this report and we recommend that you contact us immediately to arrange for delivery as these wines will not benefit from further time in the cellar.

Contents

5

ALLESVERLOREN

10

ALTO

14

DURBANVILLE HILLS

17

FLEUR DU CAP

25

JACOBSDAL

27

J.C LE ROUX

28

LE BONHEUR

30

LOMOND

33

MONIS

34

NEDERBURG

40

NEETHLINGSHOF

44

PLAISIR DE MERLE

46

STELLENZICHT

49

UITKYK

50

ZONNEBLOEM



Allesverloren

www.allesverloren.co.za



Allesverloren Tres Vermelhos 2012

A dense and solid barrel selection of the three Portuguese varieties grown on the estate, with the typical spicy robust characters combining well to show some harmony of red and black fruit. Notable oak and tannin is now well integrated in a structured but well rounded palate. Entering a wide drinking window now.



Residual sugar: 3,00 g/l	Total acidity: 5,51 g/l	Alcohol: 13,90 vol%	pH: 3,58
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Enjoy now and over the next five years plus.

Allesverloren Cabernet Sauvignon Magnum 2009

Showing notes of black coffee, olive tapenade, dark chocolate and sun dried currants. The structure is big and firm with robust, coating tannins. Slowly approaching drinkability, decanting advised if opening now. A panel favourite.



Residual sugar: 3,10 g/l	Total acidity: 6,00 g/l	Alcohol: 14,07 vol%	pH: 3,48
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Can be enjoyed now but will improve over the next year or so.

Allesverloren Cabernet Sauvignon 2012

The wine is still showing some new oak notes with hints of toffee and mocha enveloped in plush red and black fruit. Elegant and pure, the 2012 vintage is accessible and light with a sweet core and fine structure ensuring that the wine is ageing gracefully. A panel favourite.



Residual sugar: 2,50 g/l	Total acidity: 5,96 g/l	Alcohol: 13,71 vol%	pH: 3,56
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Can be enjoyed now but will improve over the next year or so.

Allesverloren Cabernet Sauvignon 2013

Perfect ripeness is a signature achievement in the Allesverloren Cabernets, resonating in harmony between plush fruit and herbal interest with no overt green or jammy flavours. Light and elegant, still showing cedar, cassis and tea leaf, with dusty fine tannins on the finish.





Residual sugar: 3,10 g/l	Total acidity: 6,30 g/l	Alcohol: 13,34 vol%	pH: 3,48
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Can be enjoyed now but will also improve over the next year or two.



Allesverloren Cabernet Sauvignon 2014

Showing unmoved primary fruit characters that are tightly wound, fresh and tannic. Forthcoming red and black fruit, stalky spice and mint at this youthful stage, with the promise of more complexity over the next couple of years.

	Residual sugar: 3,42 g/l	Total acidity: 6,38 g/l	Alcohol: 13,53 vol%	pH: 3,48
	Allow for another two to three years before opening.			



Allesverloren Cabernet Sauvignon 2015

Darker, more brooding in profile than earlier vintages, indicative of the warmth of the vintage. The wine is still slightly reductive with a youthful character showing sour black cherry, olive brine and earthy notes. More time is needed in the cellar to unlock the fruit and soften the dusty tannins and firm acidity.

	Residual sugar: 3,06 g/l	Total acidity: 5,86 g/l	Alcohol: 13,80 vol%	pH: 3,60
	Allow for another three to four years before opening.			



Allesverloren Shiraz 2011

Spice and fruit perfume now entirely open-knit and accessible on a well-rounded, warming, full palate. The wine's flavour profile is still not showing signs of ageing, but there's no need for further cellaring.

	Residual sugar: 2,40 g/l	Total acidity: 5,83 g/l	Alcohol: 14,41 vol%	pH: 3,56
	Perfect drinking window, enjoy now and over the next couple of years.			



Allesverloren Shiraz 2012

Great Swartland terroir aromatics of pepper, sweet violets, and raw steel. The wine is bright fruited and crunchy, with well managed tannins and good oak integration. Definitely a panel favourite.

	Residual sugar: 2,05 g/l	Total acidity: 5,92 g/l	Alcohol: 13,63 vol%	pH: 3,50
	Enjoy now and over the next couple of years. Start enjoying the Magnum in 2019 - 2020.			



Allesverloren Shiraz 2013

Developing faster than the 2012 vintage in a lighter framework. Red fruit, white pepper and floral notes on a medium bodied palate. Very well suited to summer sipping.

	Residual sugar: 3,00 g/l	Total acidity: 5,50 g/l	Alcohol: 13,65 vol%	pH: 3,57
	Ready to be enjoyed now and over the next couple of years.			



Allesverloren Shiraz 2015

Already accessible, open and pure. The 2015 shows the generosity of the vintage with plush red berries, plum and green peppercorns. The palate is delicate and feminine with supple tannins and refreshing acidity.

	Residual sugar: 2,98 g/l	Total acidity: 5,52 g/l	Alcohol: 13,22 vol%	pH: 3,61
	Can be enjoyed now but will improve over the next year or so.			



Allesverloren Tinta Barocca 2012

The 2012 vintage has evolved over the past twelve months and has calmed the warming alcohol and integrated the oak with the fruit. Now displaying more of the blackberry jam and sweet spice characters with oak in support. Long, complex finish.

	Residual sugar: 1,75 g/l	Total acidity: 5,52 g/l	Alcohol: 14,40 vol%	pH: 3,36
	The drinking window has been brought forward from last year's estimate. Enjoy now and over the next five years or so.			



Allesverloren Tinta Barocca 2014

Wild black berries, mulberry jam, bramble and sweet coffee. Also benefitting from time in bottle, rounding the edges and taming the oak, but still showing robust spice and tannins. An interesting expression of the Portuguese variety, well suited to South African climate and food.

	Residual sugar: 2,50 g/l	Total acidity: 5,68 g/l	Alcohol: 14,30 vol%	pH: 3,64
	Allow for another year or two before opening.			



Allesverloren Touriga Nacional 2008

Riper and more robust than other vintages, this is more porty and rustic. The palate has generous ripe black fruit with the which is now soft and silky.

	Residual sugar: 4,30 g/l	Total acidity: 5,80 g/l	Alcohol: 14,59 vol%	pH: 3,64
	Well matured and ready to be enjoyed now and over the next couple of years.			

Allesverloren Touriga Nacional 2009

Dark fruit characters with dusty, savoury notes and Touriga's typical spice. This is a food wine, with big flavour intensity, solid concentration and unyielding tannic grip. The finish is spicy and dry.

	Residual sugar: 4,50 g/l	Total acidity: 5,85 g/l	Alcohol: 14,23 vol%	pH: 3,32
	Ready to be enjoyed now and over the next couple of years. Can also be decanted an hour before drinking.			

Allesverloren Touriga Nacional 2010

Brooding dark fruit and savoury spice, along with roasted coffee and sage. Typical unyielding robust character with tannin structure entirely intact. The 2010 seems to have the most solid build of all the vintages of the Touriga, and should benefit from further cellaring.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,22 g/l	5,94 g/l	13,80 vol%	3,58



Decant if enjoying early or leave alone for another year or so.

Allesverloren Touriga Nacional 2012

The 2012 vintage is emerging as a stand-out vintage for Allesverloren. All the concentration without the robust character, and with more harmony and elegance. Notes of ripe black berries, cassis and Black Forest cake. The finish is long and complex.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,61 g/l	5,93 g/l	14,46 vol%	3,56



Decant if enjoying early or leave alone for another year or so.

Allesverloren Port 2007

This vintage Port is big, bold and warming. Notes of caramelised almonds, toffee apple and bramble. Heavier in style than the previous vintage but with good intensity, warmth and complexity.



Residual sugar:	Total acidity:	Alcohol:	pH:
103,40 g/l	6,90 g/l	19,55 vol%	3,03



Enjoy now and over the next decade or so if cellared correctly. The same is true for the Magnum.

Allesverloren Fine Old Vintage 2008

Sweet and generous, with a heady alcohol presence and soft tannins. Rich and fiery in style with notes of dates, sugared nuts, caramel and Christmas cake.



Residual sugar:	Total acidity:	Alcohol:	pH:
105,5 g/l	7,73 g/l	20,88 vol%	2,96



Ready to be enjoyed now and over the next couple of years.

Allesverloren Fine Old Vintage 2009

Complex aromatics of salted almonds, dates, fresh plum, citrus and Chinese spice delights on the nose. Allesverloren's typical sweet mid-palate and alcohol elevation is repeated here. The 2009 vintage is well balanced and will reward fans of rich vintage ports.





Residual sugar:	Total acidity:	Alcohol:	pH:
112,00 g/l	7,67 g/l	20,40 vol%	3,14



Enjoy now and over the next decade or so if cellared correctly. The same is true for the Magnum.



Allesverloren Fine Old Vintage 2010

Voluptuous praline and candied orange peel on the palate with wonderful balance between acidity and alcohol, finished off with lingering spicy fruit and a hint of dark chocolate ganache.

	Residual sugar: 112,00 g/l	Total acidity: 7,67 g/l	Alcohol: 20,40 vol%	pH: 3,14
	Further maturation required over the next two to three years to reach the wine's full potential.			

Allesverloren Fine Old Vintage 2011



Young, sweet and spicy, with warming alcohol and a rich centre. Interesting marmalade and allspice notes on the jammy black fruit core that is unique to the 2011 vintage adds complexity. The wine is accessible and ready to drink in youth.

	Residual sugar: 101,20 g/l	Total acidity: 5,98 g/l	Alcohol: 20,14 vol%	pH: 3,28
	Enjoy now and over the next five years.			

Allesverloren Red Muscadel 2013



SOLD OUT

The nose shows inviting candied red fruit, toffee apple, Turkish delight aromas. The palate is intensely full, creamy and sweet but well balanced by warming spirit.

	Residual sugar: 208,10 g/l	Total acidity: 4,40 g/l	Alcohol: 16,50 vol%	pH: 3,25
	Allow another year or two before opening.			

Allesverloren Red Muscadel 2014

Darker ruby colour on the 2014 vintage with a slight phenolic, herbal interest combining with the sweet fruit. Burly and young, still needing time in the cellar.

	Residual sugar: 207,00 g/l	Total acidity: 4,12 g/l	Alcohol: 16,78 vol%	pH: 3,37
	Allow another two to three years before opening.			



www.alto.co.za



Alto M.P.H.S. 2011

Bold nose of small concentrated black berries, sweet spices, toasty vanilla and baked tomato followed by subtle sweet mint. The wine is very inviting, plush, balanced and voluptuous at the moment.



Residual sugar:
2,70 g/l

Total acidity:
6,10 g/l

Alcohol:
14,93 vol%

pH:
3,41



Entering an extensive drinking window now and over the next five years plus. Open 2018 - 2022.

Alto Cabernet Sauvignon Magnum 2008

Lighter, delicate, open and perfumed with floral notes, the magnum accentuating freshness, and at a prime drinking age. Upfront cassis and blueberry, with complementing sweet herbal hints. The palate is fruit driven, generous and plush. Definitely moreish and a panel favourite.



Residual sugar:
2,90 g/l

Total acidity:
6,10 g/l

Alcohol:
14,29 vol%

pH:
3,44



Enjoy now and over the next two to three years.

Alto Cabernet Sauvignon 2010

Becoming more savoury, earthy and herbaceous, while retaining its powerful structure and grippy tannins. This vintage needs time to harmonise before the fruit matures with a slight possibility that the fruit will fade before this happens.



Residual sugar:
3,00 g/l

Total acidity:
6,50 g/l

Alcohol:
14,74 vol%

pH:
3,61



Enjoy now and over the next three to four years. Decant for an hour before enjoying. Open the Magnum in 2019 - 2020.

Alto Cabernet Sauvignon 2011

Aromas of Helderberg's typical dusty, leafy spice, along with classy oak characters in support. Good fruit purity with black fruit perfume, sandalwood incense and liquorice pastille. Vibrant, composed and well poised for the future, although already delightful now.



Residual sugar:
3,40 g/l

Total acidity:
6,06 g/l

Alcohol:
14,88 vol%



pH:
3,51



Can be enjoyed now or wait until 2019. Allow another year or so for the Magnum.



Alto Cabernet Sauvignon 2012

Similar to the 2011 vintage with a lot more youth. Spicy herbal notes and firm tannins with a dusty, dry finish. Almost unmoved from last year.

	Residual sugar: 2,80 g/l	Total acidity: 6,04 g/l	Alcohol: 14,35 vol%	pH: 3,58
	Allow another year or two before opening, add another year or two for the Magnum.			



Alto Cabernet Sauvignon 2013

Having softened the tension noted at last year's tasting, the 2013 is already creamier and softer than the 2012, and much more accessible. Showing gentle red fruit, liquorice and cigar box. Attractively pure and elegant.

	Residual sugar: 3,00 g/l	Total acidity: 5,90 g/l	Alcohol: 14,75 vol%	pH: 3,50
	Enjoy now or keep for another year or two before opening.			

Alto Red Blend 2010



Capsicum aromas combine with toasted new oak and tea leaf. This seems a little tight at the moment, with drying oak phenolics dominating. Big volume on the palate though, that may release over time. Perhaps going through a shy phase. Put away for now.

	Residual sugar: 2,60 g/l	Total acidity: 6,20 g/l	Alcohol: 14,80 vol%	pH: 3,46
	Allow another year or two before opening.			

Alto Rouge 2008

SOLD OUT



Garnet core with a light Burgundy rim. Black cherry and leather, with some hints of tomato puree and smoke. This is round and soft, with an attractive fruit core that is accessible and showing well. Best to drink now.

	Residual sugar: 2,30 g/l	Total acidity: 5,63 g/l	Alcohol: 14,53 vol%	pH: 3,43
	Enjoy now and over the next year or two.			

Alto Rouge 2011

SOLD OUT



Classically styled, medium bodied and spicy. Notes of red fruit, pepper, paprika and garrigue. Overall less savoury than at previous tastings showing that the wine has opened up nicely. Well balanced with a fine structure that will keep the wine stable over the medium-term.

	Residual sugar: 3,30 g/l	Total acidity: 5,70 g/l	Alcohol: 14,12 vol%	pH: 3,58
	Enjoy now and over the next two to three years.			

Alto Rouge 2012



SOLD OUT

Soft and seductive showing a good marriage of Shiraz with Bordeaux varieties. Generous, plush, concentrated fruit in medium body, with fine structure already very pleasant now, but with plenty of legs for keeping.

	Residual sugar: 2,80 g/l	Total acidity: 5,80 g/l	Alcohol: 14,00 vol%	pH: 3,48
	Entering an extensive drinking window of five years or more, the same for the Magnum.			



Alto Rouge 2013

Cabernet Franc leads the blend with alluring leaf spice and red fruit perfume. Superbly fresh, mouthwatering palate has grippy edges that just add to the appetising quality. This is a perfect food partner already, but also has the potential to keep.

	Residual sugar: 3,30 g/l	Total acidity: 5,80 g/l	Alcohol: 14,00 vol%	pH: 3,50
	Can be enjoyed now or keep for another year or two before opening.			



Alto Rouge 2014

Juicy combination of plump red and black fruit with hints of peppermint and vanilla. This is still very bright and youthful, but also ready to drink.

	Residual sugar: 3,20 g/l	Total acidity: 5,40 g/l	Alcohol: 14,00 vol%	pH: 3,50
	Can be enjoyed now but will develop further over the next year. Open 2019 and the Magnum in 2020.			

Alto Rouge 2015



Fine balance in the later vintages of Rouge makes for very pleasant drinking in youth, but also with the pedigree for ageing. Deliciously plush, plummy fruit with spice, mint and chalky tannins. Panel favourite and future star.

	Residual sugar: 3,50 g/l	Total acidity: 5,60 g/l	Alcohol: 14,00 vol%	pH: 3,60
	Can be enjoyed now but will develop further over the next three to four years, add another year for the Magnum.			

Alto Shiraz 2008



SOLD OUT

The 2008 vintage is mature and open with gentle violet perfume, soft white pepper and sloe berries. Seamless, velvet-like texture that is not slippery at all and still finishes fresh and mouthwatering.

	Residual sugar: 3,20 g/l	Total acidity: 6,10 g/l	Alcohol: 14,65 vol%	pH: 3,31
	Perfect drinking window, enjoy now and over the next year or so.			



Alto Shiraz 2011

Well-balanced and tightly packed fruit and white pepper, with lovely freshness and good supplementing richness from new oak. Offering soft and well rounded richness after seven years with a long, complex finish. Panel favourite.

	Residual sugar: 4,40 g/l	Total acidity: 5,50 g/l	Alcohol: 14,78 vol%	pH: 3,52
	Perfect drinking window, enjoy now and over the next three to four years.			



Alto Shiraz 2012

Brooding ripe dark fruit wrapped in a structure that is the most masculine of recent vintages and still robust. Savoury spiced meat, black pepper, mulberry jam and soy. Starting to mature on flavour, but keeping bold, robust impression.

	Residual sugar: 3,90 g/l	Total acidity: 4,60 g/l	Alcohol: 14,48 vol%	pH: 3,50
	Allow another year before opening.			

Alto Shiraz 2013

Opulent black fruit with a steely, peppery spine and supporting complexity from oak. Showing a little more purity than the 2012 vintage. Fine and harmonious with good length. In the early stages of drinking window. Very smart and a great investment in drinking pleasure.

	Residual sugar: 2,90 g/l	Total acidity: 5,60 g/l	Alcohol: 14,60 vol%	pH: 3,52
	Can be enjoyed now but will get even better over the next year or so, the same applies to the Magnum.			



DURBANVILLE HILLS

www.durbanvillehills.co.za



Durbanville Hills TheTangram Bordeaux Red Blend 2012

Deep, bold dark fruit flavours flow from the glass. Comfortably the most expressive and ambitious red yet from Durbanville Hills. Concentrated and opulent, without being excessive or flabby. Defining Bordeaux varietal herbal notes combine with ample sweet oak in support. Dense, yet lush and supple. A clear deviation from the elegance expressed in the other reds, but unmissable for fans of modern, big reds. A panel favourite.



Residual sugar: 2,45 g/l	Total acidity: 5,96 g/l	Alcohol: 14,62 vol%	pH: 3,68
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Can be enjoyed now but another year or two in the cellar will be beneficial.

Durbanville Hills Luipaardsberg Merlot 2011

Black fruit, coffee, wood smoke and liquorice, with subtle tertiary earthy complexity manifesting in truffle and leather. The palate is dense, but softening at the edges, and starting to look like a seamless winter fireside companion.



Residual sugar: 2,90 g/l	Total acidity: 5,60 g/l	Alcohol: 14,50 vol%	pH: 3,64
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Enjoy now and over the next three to four years.

Durbanville Hills Rhinofields Merlot 2010

Full and rich with dark fruit, mint, mocha and savoury notes supported by softening tannins and lifting acidity. The finish is long, dry and complex.



Residual sugar: 2,60 g/l	Total acidity: 6,00 g/l	Alcohol: 14,65 vol%	pH: 3,54
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Enjoy now and over the next two to three years.

Durbanville Hills Rhinofields Merlot 2012

Flush in its drinking window, the 2012 vintage marries capsicum with ripe fruit and milk chocolate, all wrapped in silky tannins and soft balance. Offering great drinking pleasure now.





Residual sugar: 2,90 g/l	Total acidity: 5,70 g/l	Alcohol: 14,61 vol%	pH: 3,63
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Enjoy now and over the next two to three years.



Durbanville Hills Rhinofields Merlot 2013

Full bodied and well rounded with a creamy palate. Showing ripe dark berries with herbal, smoky notes and a hint of milk chocolate. The finish is complex and dry.

	Residual sugar: 2,30 g/l	Total acidity: 5,80 g/l	Alcohol: 13,87 vol%	pH: 3,52
	Ready to be enjoyed now and over the next couple of years.			



Durbanville Hills Rhinofields Noble Late Harvest 2015

Lighter colour is a give-away for a more crisp line of Sauvignon aromatics that include kiwi and lime, and hints of lanolin. A much leaner palate than preceding vintages also, with wonderfully delicate freshness, but losing the opulence and concentration in exchange. Light and fresh, allow more time in the cellar to build complexity.

	Residual sugar: 167,80 g/l	Total acidity: 7,40 g/l	Alcohol: 9,90 vol%	pH: 3,41
	Allow another year or two in the cellar before opening.			



Durbanville Hills Rhinofields Pinotage 2012

Modern, fruit driven expression with good varietal definition and new oak in support. Freshly toasted banana bread, cloves, smoke and bramble. The palate has balancing acidity showing as freshness and fine tannins. Those preferring more earthy Pinotage characters will benefit from keeping this wine, but fans of the bolder styles can pop corks now. Definitely a panel favourite.

	Residual sugar: 2,00 g/l	Total acidity: 5,38 g/l	Alcohol: 14,46 vol%	pH: 3,69
	Enjoy now or wait another couple of years, your choice.			



Durbanville Hills Rhinofields Pinotage 2014

Still concentrated and dense, but starting to show itself and revealing more opulence. On par with the stellar 2012 vintage. Deep, intense black berries and oak spice. Full bodied and modern. Another panel favourite.

	Residual sugar: 2,80 g/l	Total acidity: 5,70 g/l	Alcohol: 14,44 vol%	pH: 3,59
	Allow another year or two in the cellar before opening.			

Durbanville Hills Rhinofields Pinotage 2015

Vanilla, baking spices, milk chocolate and boiled red sweets. Lighter than preceding vintages, lacking the power and intensity of the 2012 and 2014 vintages but making up in accessibility and drinkable charm. This is already drinking well, requiring no further keeping, but has the harmony to last.

	Residual sugar: 2,78 g/l	Total acidity: 5,53 g/l	Alcohol: 14,13 vol%	pH: 3,54
	Can be enjoyed now but will comfortably keep over the next five years or so, no rush.			

Durbanville Hills Rhinofields Shiraz 2010

Ripe, velvety and mature, showing baked plums and prunes with roasted coconut and coffee from oak influence. Rich and full with a long, complex finish.



Residual sugar:	Total acidity:	Alcohol:	pH:
1,80 g/l	5,60 g/l	15,25 vol%	3,66



Start enjoying now and over the next two to three years.

Durbanville Hills Cabernet Sauvignon 2013

Savoury, herbal elements dominating at present with gripping olive and tea leaf notes masking the fruit. Although this will not become as openly fruity as other vintages, a couple of years of cellaring will improve the wine.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,20 g/l	5,70 g/l	14,20 vol%	3,65



Can be enjoyed now but will benefit from further maturation over the next year. Decant if enjoying now.

Durbanville Hills Cabernet Sauvignon 2014

Some charming notes of red currants and mint, but the palate is puckering, herbaceous and austere. Overall the palate is becoming more savoury with drying tannins. Decant for an hour before enjoying.



Residual sugar:	Total acidity:	Alcohol:	pH:
1,47 g/l	5,99 g/l	13,62 vol%	3,72



Enjoy now and over the next year or so. Not recommended for long-term maturation.

Durbanville Hills Merlot 2013

SOLD OUT

Herbal aromas include capsicum, vegetable extract and smoked oregano. Subtle, light fruit on the palate combines with more savoury, meaty notes. Medium bodied, but austere and bone dry. Enjoy with fatty al fresco dishes.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,00 g/l	5,60 g/l	13,98 vol%	3,53



Decant if enjoying early or leave alone for another year to soften the edges.

Durbanville Hills Shiraz 2013

Medium bodied and soft with herbal and spicy notes overtaking the fruit. The finish is bone dry.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,10 g/l	5,60 g/l	13,97 vol%	3,58



Enjoy now and over the next year or two. Further maturation not recommended.

FLEUR DU CAP

Alive with Flair

www.fleurducap.co.za



Fleur Du Cap Laszlo 2006

Bold flagship expression, showing ripe blackcurrant, Black Forest cake, sweet spice and liquorice. Compact, firm tannic structure. Still seems very young after ten years and is probably still on an upward ageing curve, but this will already make for a great dinner companion. A panel favourite.



Residual sugar: 1,92 g/l	Total acidity: 6,10 g/l	Alcohol: 14,50 vol%	pH: 3,45
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Can be enjoyed now or wait another couple of years before opening.

Fleur Du Cap Laszlo 2008

Indicative of the austerity of the cooler 2008 vintage, dusty, brooding black olive and savoury mineral notes integrate well with very subtle hints of maturing fruit. Not missing any stripes in terms of class however, with wonderful harmony on the palate that has lots of appetising grip and mouthwatering appeal. A vintage for the long haul.



Residual sugar: 1,64 g/l	Total acidity: 6,07 g/l	Alcohol: 14,21 vol%	pH: 3,54
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Enjoy now and over the next four years or so, a lot longer if cellared correctly.

Fleur Du Cap Laszlo 2009

Clearly very ripe, masculine and concentrated, now showing more prune than plum and pushing the sweet oak forward a little. No need for panic with a wine as big as this. Could be going through a clumsy phase, but this will not be the 1st time for a 2009 vintage to surprise us with accelerated evolution. Still a stunning wine, perhaps just the drinking window shifting.



Residual sugar: 1,70 g/l	Total acidity: 6,70 g/l	Alcohol: 13,30 vol%	pH: 3,60
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Can be enjoyed now or left alone for another year or two. Keep an eye on next year's Maturation Report.

Fleur Du Cap Laszlo 2012

The 2012 vintage is hard to gauge in its wild early years. It remains robust and tannic, and overtly herbaceous and dusty still. No argument about the concentration however, and I predict it will absorb the green edges in time. Still best to leave alone for a few years. Definitely a wine to watch.





Residual sugar: 1,91 g/l	Total acidity: 5,57 g/l	Alcohol: 14,55 vol%	pH: 3,54
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Allow another two to three years in the cellar before opening.



Fleur Du Cap Laszlo 2013

Upfront perfume is an indicator of great purity of fruit. Black fruit pastilles, liquorice, violets and mint. Incredibly vibrant and bright, yet also layered and complex. The 2013 is promising a similar elegance of vintage to the stellar 2006, and promises a long future too, although it is already delicious.

	Residual sugar: 2,73 g/l	Total acidity: 5,67 g/l	Alcohol: 14,56 vol%	pH: 3,51
	Can be enjoyed now but will benefit from another two to three years in the cellar.			



Fleur Du Cap Laszlo 2014

Brooding, tightly packed dark fruit is entirely primary and firm at this stage. Regardless of its youth, it is looking like a dryer, more savoury vintage, sporting black tea and dried olives with the deep fruit, lots of new oak in support and with chalky, coating tannins.

	Residual sugar: 2,94 g/l	Total acidity: 5,36 g/l	Alcohol: 14,42 vol%	pH: 5,36
	Cellar for another three to four years before opening.			



Fleur Du Cap Unfiltered Cabernet Sauvignon 2008

Ripe and full the 2008 vintage flows out of the glass with rich dark fruit, spice and undertones of roasted herbs. The structure still has a youthful edge to it but the fruit is maturing so the wine is ready to enjoy with hearty, full flavoured dishes.

	Residual sugar: 1,96 g/l	Total acidity: 5,91 g/l	Alcohol: 14,20 vol%	pH: 3,59
	Enjoy now and over the next two to three years.			



Fleur Du Cap Unfiltered Cabernet Sauvignon 2009

Properly waking from its sleeping phase, boasting dark fruit pastille and sweet herbaceous perfume, while retaining layered complexity, steely acid backbone and full, dry structure. The wine possesses an energised, muscular core that will carry it into a promising future. A panel favourite.

	Residual sugar: 1,98 g/l	Total acidity: 5,83 g/l	Alcohol: 13,61 vol%	pH: 3,57
	Open now or next year and enjoy over the next three to four years.			



Fleur Du Cap Unfiltered Cabernet Sauvignon 2010

Full bodied and rich the 2010 vintage is adjusting its buckle a notch and smoothing out the seams. Lush, opulent black fruit with dark roast coffee and Black Forest cake. Much softer and creamier than at last year's tasting. Not quite fully mature, but certainly evolving and should be moved upwards on the drinking list.

	Residual sugar: 2,57 g/l	Total acidity: 5,66 g/l	Alcohol: 14,17 vol%	pH: 3,61
	Can be enjoyed now but another year or two in the cellar is advised.			



Fleur Du Cap Unfiltered Cabernet Sauvignon 2011

Bold and expressive, this rich and full Cabernet that shapes from the glass and coats the palate. Seriously structured, opulent yet succulent, the 2011 vintage is dense and deep, and now showing lots of oak spice that requires time to integrate. Impressive length.

	Residual sugar: 1,93 g/l	Total acidity: 5,79 g/l	Alcohol: 14,52 vol%	pH: 3,60
	Allow another year or two before opening.			



Fleur Du Cap Unfiltered Cabernet Sauvignon 2012

Less concentrated than the preceding vintages with more red fruit laced with attractive herbaceous notes and a lively, juicy core. More accessible and easy drinking than other vintages, yet by no means simple, and will also age well.

	Residual sugar: 1,95 g/l	Total acidity: 5,66 g/l	Alcohol: 14,55 vol%	pH: 3,52
	Allow another year or so before opening.			



Fleur Du Cap Unfiltered Cabernet Sauvignon 2013

Cassis, blueberry, pencil lead and mint with just a hint of toffee and vanilla from the oak, showing in its youthful stage. Great brightness and poise, already harmonious, and promising further complexity with cellaring. Perfect balance between power and finesse.

	Residual sugar: 2,61 g/l	Total acidity: 5,74 g/l	Alcohol: 13,81 vol%	pH: 3,51
	Allow another year or so before opening.			



Fleur Du Cap Unfiltered Cabernet Sauvignon 2014

Riper and more jammy than previous vintages. Crème de Cassis and boysenberry with cherry coffee notes from oak. Still quite firm with zippy acidity but with good balance to allow for further maturation. Your patience will be rewarded.

	Residual sugar: 2,33 g/l	Total acidity: 5,38 g/l	Alcohol: 14,20 vol%	pH: 3,61
	Allow another year or two before opening.			

Fleur du Cap Series Privée Cabernet Sauvignon 2015

Earthy complexity of crushed pebble, wet clay and eucalyptus supports bold dark fruit that is quite forthcoming and New World in style, well supported by a spine of acidity. Clean and focused, it seems like a slight variation in style from Fleur du Cap Unfiltered range. Still very youthful and will benefit from time in the cellar. A worthy successor to the Unfiltered range.

	Residual sugar: 2,21 g/l	Total acidity: 5,62 g/l	Alcohol: 14,70 vol%	pH: 3,66
	Keep for now.			

Fleur Du Cap Unfiltered Merlot 2008

Plum, vanilla, sundried tomato and baked bell peppers. A sweet-sour, medium palate that is juicy and appetising, with a herbatious, dry finish. Drinking best now, but with lots of structure and acidic spine for a stable future.



Residual sugar:
2,11 g/l

Total acidity:
5,41 g/l

Alcohol:
14,60 vol%

pH:
3,40



Enjoy now and over the next two to three years.

Fleur Du Cap Unfiltered Merlot 2009

Brooding cumin and caraway seed with black fruit pastille and graphite, now also with dried meat and earthy notes from bottle age. The 2009 vintage is bold and concentrated for Merlot, with the ripeness of the vintage also aiding evolution, showing rich maturity now.



Residual sugar:
1,81 g/l

Total acidity:
5,80 g/l

Alcohol:
13,67 vol%

pH:
3,57



Perfect drinking window now and over the next couple of years.

Fleur Du Cap Unfiltered Merlot 2010

Showing the boldness of the 2009 vintage with similar concentration, attractive richness and savoury complexity. The palate is full and broad, still showing lots of the toasty oak spice and vanilla, along with Fleur du Cap's typical dry, herbal notes.



Residual sugar:
2,47 g/l

Total acidity:
6,01 g/l

Alcohol:
14,67 vol%

pH:
3,51



Open now or next year and enjoy over the next three to four years.

Fleur Du Cap Unfiltered Merlot 2012

Creamy plum and vanilla with stalky spice and grassy capsicum notes and underlying charry oak. The palate is youthful and quite sweet, while also holding onto a leafy dryness. Less body and concentration than earlier vintages, and ready to drink with robust Italian pasta dishes.



Residual sugar:
1,89 g/l

Total acidity:
5,56 g/l

Alcohol:
15,30 vol%

pH:
3,54



Enjoy now with Italian dishes or wait until next year before opening.

Fleur Du Cap Unfiltered Merlot 2013

Measured ripeness on display in this most balanced of the recent vintages of Unfiltered Merlot. Still tight and shy, revealing some deep berry fruit, cocoa and roasting herbs with coaxing. Dense and structured, a promising sign for ageability.



Residual sugar:
2,80 g/l

Total acidity:
6,53 g/l

Alcohol:
14,51 vol%



pH:
3,34



Decant for early enjoyment or wait another year or two.



Fleur Du Cap Unfiltered Merlot 2014

Ripe and burly, boasting black plum, baked youngberries, choc mint and Christmas cake all checked by dry tannins and a bold structure. What it lacks in elegance compared to some of the other vintages it makes up for in power. Better in another one to two years.

	Residual sugar: 2,88 g/l	Total acidity: 5,49 g/l	Alcohol: 14,43 vol%	pH: 3,51
	Decant for early enjoyment or wait another year or two.			



Fleur Du Cap Unfiltered Pinotage 2014

Coffee, toasted coconut shavings and smoke combining with rich dark fruit and cola. Notably riper, bolder and more ambitious than the standard range, with a step up in concentration and palate weight, with a sweet, jammy middle. This should still develop over the next few years, but is drinking comfortably now.

	Residual sugar: 2,74 g/l	Total acidity: 5,59 g/l	Alcohol: 14,45 vol%	pH: 3,58
	Ready for early enjoyment but will also develop further over the next two to three years.			



Fleur Du Cap Unfiltered Pinotage 2015

A full, juicy, textured and spicy Pinotage with subtle oak notes, impressive concentration and silky summer berry flavours. Entirely seamless and plush, but a few years of cellaring will also add to the enjoyment. Drink now to 2024.

	Residual sugar: 2,77 g/l	Total acidity: 5,57 g/l	Alcohol: 14,78 vol%	pH: 3,54
	Ready for early enjoyment but will develop complexity over the next couple of years.			

Fleur du Cap Series Privée Pinotage 2016



Equally rich, however more savoury and smoky than the 2014 vintage. Possibly just still in a brooding phase, looking very young now. Spicy oak and mulled fruit lifted by heady alcohol that all needs time to integrate. Allow time in the cellar.

	Residual sugar: 3,40 g/l	Total acidity: 5,46 g/l	Alcohol: 14,58 vol%	pH: 3,52
	Allow for another two to three years before opening.			

Fleur du Cap Cabernet Sauvignon 2006



SOLD OUT

Dark cedar, freshly roasted coffee and sweet mint on the nose. Also showing gun flint, currants and violets. The palate has integrated the oak with finely weaved fruit tannin and broody concentration. Gentle and elegant, but also clearly very stable. At its peak and should remain a jewel for a very long time. A massive over delivery in this range. A huge panel favourite, unfortunately sold out.

	Residual sugar: 1,70 g/l	Total acidity: 5,90 g/l	Alcohol: 14,30 vol%	pH: 3,40
	Enjoy now and over the next five years, possibly a lot longer if cellared correctly.			

Fleur Du Cap Cabernet Sauvignon Magnum 2008



More herbal in profile than other vintages with tomato, wet clay and spearmint notes adding complexity. The wine is quite elegant with soft tannins and creamy texture with good acidity in support. Well matured and ready to be enjoyed.

	Residual sugar: 1,70 g/l	Total acidity: 5,90 g/l	Alcohol: 14,29 vol%	pH: 3,40
	Enjoy now and over the next two to three years.			

Fleur Du Cap Cabernet Sauvignon 2009



SOLD OUT

This Cabernet is elegant, delicate and plush, with good balance between bright red and black fruit and well integrated oak. The strong herbaceous element of the other vintages is also more complementary here, providing complexity and depth of flavour. Very consistent and slow maturation curve. Drink with patience and regard. A true hidden gem.

	Residual sugar: 1,85 g/l	Total acidity: 5,77 g/l	Alcohol: 13,58 vol%	pH: 3,54
	Open now or wait another year and then enjoy over the next two to three years, possibly a lot longer.			



Fleur Du Cap Cabernet Sauvignon 2010

Remains tight, dark fruited, brooding and savoury. The palate is also still dry, expressing powdery tannins, tea leaf and graphite with notable alcohol warmth on the finish. Slight concern that the fruit may give before the structure, but still quite pristine at this stage, so allow it the benefit and cellar longer, but monitor closely.

	Residual sugar: 2,40 g/l	Total acidity: 5,65 g/l	Alcohol: 13,63 vol%	pH: 3,63
	Enjoy now or wait another year.			



Fleur Du Cap Cabernet Sauvignon 2011

Black fruit, dark chocolate, bouquet garni and savoury liquorice. Good varietal character, mouthwatering tannins that demand food. Long finish. All of the Fleur du Cap Cabernets offer staggering value for money and are maturing beautifully slow and gracefully.

	Residual sugar: 2,60 g/l	Total acidity: 5,48 g/l	Alcohol: 14,23 vol%	pH: 3,56
	Enjoy now or wait another year or two.			

Fleur Du Cap Cabernet Sauvignon 2013

Starting to open up somewhat revealing some rich fruit at the core, but still quite dark and brooding. The typical interplay of dark, savoury flavours with herbal notes presented in a light but chiselled frame on display here too. Allow more time in the cellar.

	Residual sugar: 2,60 g/l	Total acidity: 5,50 g/l	Alcohol: 14,07 vol%	pH: 3,54
	Allow another year or two before opening.			

Fleur Du Cap Cabernet Sauvignon 2014

Pencil shavings with deep, small dark berries that are quite chunky at this stage, but perfectly ripe. Framed by savoury tannins - still very youthful. Although fairly forthcoming and fragrant, the tannins will undoubtedly soften with time.



Residual sugar:
3,11 g/l

Total acidity:
5,44 g/l

Alcohol:
14,05 vol%

pH:
3,57



Allow another two to three years before opening.

Fleur Du Cap Cabernet Sauvignon 2015

Cassis, choc mint, red currants, cedar and even violets. Effortless harmony on the palate that is light and fragrant, yet finely structured and very long on the finish. Elegant already when drinking now, and will keep comfortably for ten years. A panel favourite.



Residual sugar:
3,33 g/l

Total acidity:
5,42 g/l

Alcohol:
14,27 vol%

pH:
3,60



Can be enjoyed now or kept for the next three to four years before opening. Extended drinking window of at least ten years.

Fleur Du Cap Merlot 2013

SOLD OUT

Remains remarkably tight, dry and grippy. Dark and full for the Merlots in this range. Black tea, plums and wild sage.



Residual sugar:
1,73 g/l

Total acidity:
5,71 g/l

Alcohol:
14,40 vol%

pH:
3,51



Decant for early enjoyment or allow for another year or two in the cellar.

Fleur Du Cap Pinotage 2009

Chunky, fleshy dark fruit, with tertiary notes of tar, smoke and cloves developing. Fine, chalky tannins more prominent than in other vintages, but also polished and elegant, with a bright acidity that holds the wine together. Medium bodied. No haste needed with the 2009 vintage.



Residual sugar:
2,36 g/l

Total acidity:
5,56 g/l

Alcohol:
14,06 vol%

pH:
3,60



Ready to be enjoyed now but can also keep for another year or two before opening.

Fleur Du Cap Pinotage 2012

The 2012 vintage is staying in its vibrant, juicy state and still brimming with a bouquet of coffee, primary blue fruit and youthful stalky elements. Medium bodied, juicy and appetising with a dry finish.



Residual sugar:
2,39 g/l

Total acidity:
5,51 g/l

Alcohol:
14,10 vol%



pH:
3,54



Ready now and over the next four to five years.



Fleur du Cap Shiraz 2009

Reaching maturity now, the 2009 vintage is a full expression of Shiraz with impressive fruit concentration and steely varietal spice (and oak) that is still holding up. The palate has now softened entirely, offering a velvety, rich red with Fleur du Cap's hallmark elegance. Great value, mature Shiraz.

	Residual sugar: 1,70 g/l	Total acidity: 5,71 g/l	Alcohol: 14,06 vol%	pH: 3,50
	We have moved the drinking window forward from last year's estimate. Enjoy now and over the next three to four years.			

Fleur du Cap Shiraz 2014



Very good typicity and varietal character, with impressive intensity and flavour definition. Stalky spice, steely black fruit, tar with grippy tannins and uplifting acidity. Vibrant and approachable now, with potential to gain complexity.

	Residual sugar: 2,26 g/l	Total acidity: 5,56 g/l	Alcohol: 14,10 vol%	pH: 3,51
	Moving into its drinking window slowly, start enjoying now or wait another couple of years.			

Fleur du Cap Noble Late Harvest 2010



SOLD OUT

Lime sweets, sundried apricot, sugar syrup and ginger. Slightly raisiny. Most concentrated and rich of the recent vintages. Intensely sweet.

	Residual sugar: 235,00 g/l	Total acidity: 10,50 g/l	Alcohol: 10,00 vol%	pH: 3,16
	Ready to be enjoyed now and over the next five to ten years.			

Fleur Du Cap Noble Late Harvest 2015

Sheer balance. Opulent botrytised characters of sundried peach and apricot with some impressive fresh tangerine peel and raw honey. The palate is impressively moreish with balancing acidity that is mouthwatering and light at the same time. Positively delicious. Good long-term investment for future enjoyment.

	Residual sugar: 275,00 g/l	Total acidity: 11,50 g/l	Alcohol: 9,20 vol%	pH: 3,65
	Can be enjoyed now but will also be stable over the next five years with an extended drinking window after that.			



www.jacobsdal.co.za



Jacobsdal Cabernet Sauvignon 2008

SOLD OUT

Improving in the cellar. Obvious oak influence resonates in charry coffee notes. This is opening up and has entered its drinking window. Savoury, deep and brooding. Dark chocolate, mint, black coffee, currants. Oak forward, but with a spine of fruit and good structure.



Residual sugar:	Total acidity:	Alcohol:	pH:
1,75 g/l	5,93 g/l	14,20 vol%	3,67



Enjoy now and over the next several years.

Jacobsdal Cabernet Sauvignon 2010

Very elegant for the vintage. A fantasia of red and black fruits, vanilla and subtle spice. Quite remarkable, and I suspect entirely underrated. No seaming at the edges yet, with tightly packed filigree tannins wrapped around an inner flinty Cabernet perfume, this needs further cellaring and will be a serious gem in a few years.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,25 g/l	5,88 g/l	13,80 vol%	3,58



Can be enjoyed now but will still improve over the next year or two and should provide several years worth of drinking pleasure after that.

Jacobsdal Cabernet Sauvignon 2011

The flavour profile is starting to release and mature, although the tannins are still very chunky and dry. A little riper and darker in profile than the earlier vintages, with small concentrated stewed black berries, olives and brooding oak. Dense core with a dry finish.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,55 g/l	5,54 g/l	14,06 vol%	3,88



Allow for another year or two before opening.

Jacobsdal Cabernet Sauvignon 2012

Quite light in style with only 13% alcohol and modest oaking - a tip of the hat to more elegant Cape Cabernets of the 1960s and 1970s. Less concentration than other vintages, but benefiting with cellaring as expected, showing red fruit and steely grip now. Persistent dusty tannins to finish. More patience required.





Residual sugar:	Total acidity:	Alcohol:	pH:
2,47 g/l	5,80 g/l	13,16 vol%	3,62



Allow for another couple of years before opening.



Jacobsdal Cabernet Sauvignon 2013

Bright, pure, juicy fruit, stalky spice and alluring liquorice pastille undertones. Continues in the typical elegance of this range with gentle oaking, lifted acidity, and fine extraction. Fine, powdery tannic grip on the finish. Cellar to mellow and develop complexity.

	Residual sugar: 1,95 g/l	Total acidity: 5,55 g/l	Alcohol: 13,00 vol%	pH: 3,71
	Allow for another couple of years before opening.			



Jacobsdal Pinotage 2009

Pretty floral notes over fleshy youngberry and bramble with just a hint of tar. The 2009 vintage is clean, plush and well balanced, with singing fruit and firm acidity. Depending on taste preference, this is peaking now for lovers of harmonious but juicy reds with some age complexity, but may also reward those with more patience and taste for real age.

	Residual sugar: 2,96 g/l	Total acidity: 5,73 g/l	Alcohol: 14,80 vol%	pH: 3,56
	Perfect drinking window now but can also be kept for several more years before opening.			



Jacobsdal Pinotage 2010

Liquorice, banana, blueberry and sweet tar. More rustic and pungent than the other more subtle vintages, with more charr oak. Still quite fleshy and robust, and will benefit from more time in bottle.

	Residual sugar: 2,64 g/l	Total acidity: 5,57 g/l	Alcohol: 14,30 vol%	pH: 3,66
	Can be enjoyed now but will benefit from another year or two in the cellar.			



Jacobsdal Pinotage 2011

The 2011 vintage is maturing, softening on the palate and looking a little more jammy and flabby than at the last tasting, while retaining the varietal rustic touches. Traditionally styled - tar, smoke with wild berries and banana. Maturing faster than anticipated last year.

	Residual sugar: 3,34 g/l	Total acidity: 5,44 g/l	Alcohol: 14,35 vol%	pH: 3,43
	We have moved the drinking window forward from last year's estimate. Open now and over the next two to three years.			

Jacobsdal Pinotage 2012

Opening up, maturing gracefully and moving in a very good direction. Black fruit, spice, vanilla, sour cherry and violets. Holding the same inner perfume and freshness as some earlier vintages, with fine tannins. Will still improve with cellaring, but quite plush and ready now too.

	Residual sugar: 2,49 g/l	Total acidity: 5,72 g/l	Alcohol: 14,22 vol%	pH: 3,58
	Open 2018 - 2020 with an extended drinking window after that. Open the magnum 2020 - 2021.			



www.jcleroux.co.za



JC le Roux Pinot Noir MCC 2009

Sea spray, fresh lime, crushed granite and minerals. Bone dry, saline finish. Still very vivacious and crisp, becoming more savoury with age, but not losing any freshness. Wonderfully light, appetising touch. Positively delicious now, and no need to age further, although very stable.



Residual sugar:
6,90 g/l

Total acidity:
5,90 g/l

Alcohol:
11,68 vol%

pH:
3,17



Enjoy now and over the next three to four years.

JC le Roux Scintilla MCC 2011

Wonderful cut lime freshness with buttered rye toast and beeswax. Oyster shell and chalk remains on the dry palate that holds remarkable tension. The perfect aperitif, at peak drinking age. A panel favourite.



Residual sugar:
5,20 g/l

Total acidity:
5,80 g/l

Alcohol:
11,64 vol%

pH:
3,20



Open 2018 - 2020 with a comfortable drinking window of three to four years after opening.



LE BONHEUR

www.lebonheur.co.za



Le Bonheur Tricone 2009

Interesting, complex nose of capsicum, oak spice, crushed leaf, wild berries and gun smoke. More ambitious in style than the other reds from this property. Characteristic bell pepper notes with age, while retaining rich palate weight.



Residual sugar:
2,60 g/l

Total acidity:
6,20 g/l

Alcohol:
14,20 vol%

pH:
3,76



Offering optimal drinking pleasure now, enjoy over the next two years or so.

Le Bonheur Cabernet Sauvignon 2009

SOLD OUT

This still has primary fruit and bright acidity. Combination of red and black fruit, and a dusty, minty edge. Clean and pure. This is a great addition to any cellar. Medium bodied elegance and finesse, with powerful structure and focus.



Residual sugar:
1,70 g/l

Total acidity:
6,00 g/l

Alcohol:
14,12 vol%

pH:
3,83



Enjoy now and over the next couple of years. The Magnum can be enjoyed now but is evolving much slower than the 750ml format so no need to rush.

Le Bonheur Cabernet Sauvignon 2011

Showing more of the herbal footprint with age, the 2011 vintage is developing capsicum and roast vine tomato flavours along with olive and liquorice. Palate is very creamy now, entirely rounded and fluid. Reaching maturity.



Residual sugar:
2,00 g/l

Total acidity:
5,90 g/l

Alcohol:
13,94 vol%

pH:
3,76



Open 2018 - 2019 and enjoy for several years after that.

Le Bonheur Cabernet Sauvignon 2012

Great purity in the 2012 vintage with perfectly ripe dark fruit and sweet mint in plush harmony. Subtle milk chocolate richness coating the typical herbal notes and presents a velvety, polished mouthfeel. Developing nicely. A little more patience will be rewarded.



Residual sugar:
2,90 g/l

Total acidity:
5,60 g/l

Alcohol:
13,34 vol%



pH:
3,62



Decant for early enjoyment or wait another year or two.



Le Bonheur Prima 2009

The pedigree of the 2009 vintage shows in the Prima, with generous fruit expression and good weight. Just hints of herbal qualities that are entirely integrated with the wine. Plush, well rounded tannins envelop soft red and black fruit that is ripe and jammy, without being flabby. Drinking well already for its sheer balance, but will also reward further ageing.

	Residual sugar: 1,90 g/l	Total acidity: 5,75 g/l	Alcohol: 13,62 vol%	pH: 3,65
	Can be enjoyed now or wait another year or two. Unusually the Magnum is offering optimal drinking now and should be enjoyed now and over the next couple of years.			

Le Bonheur Prima 2012

Still showing a lot of robust, youthful primary qualities. Cola, vanilla, cocoa powder, tomato leaf and cigar box. Forthcoming crunchy fruit lifted by bright acidity. Still possessing the elegance and medium-bodied flair of the range. Long finish. Will improve with cellaring. A panel favourite.

	Residual sugar: 2,40 g/l	Total acidity: 5,80 g/l	Alcohol: 13,92 vol%	pH: 3,53
	Allow for another year or two before opening.			



LOMOND

www.lomond.co.za



Lomond Cat's Tail Syrah 2012

SOLD OUT

Spirity edge to pruny dark fruit, cloves, steely spice and crushed slate. Quite linear, focused and persistent, although undoubtedly now maturing. Finishing long, complex and dry.



Residual sugar:	Total acidity:	Alcohol:	pH:
1,60 g/l	5,56 g/l	15,17 vol%	3,47



Offering optimal drinking pleasure now, enjoy over the next two years or so.

Lomond Conebush Syrah 2011

SOLD OUT

Rich, mature flavours developing along with the prominent oak and aromatic spices. The savoury, dry core of the wine is still present, while the flavour profile is now maturing. The wine is at its peak and ready to be enjoyed.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,46 g/l	5,68 g/l	15,24 vol%	3,54



Enjoy now and over the next three to four years.

Lomond Estate Merlot 2010

SOLD OUT

Uniquely spicy Merlot, boasting bay leaf, curry powder & balsam on entry, then red and black fruit. Savoury herbatious notes on a firm palate that is layered and still very structured. Dry and grippy on the finish.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,05 g/l	5,56 g/l	14,36 vol%	3,56



Decant if enjoying now or wait until next year before opening.

Lomond Estate Merlot 2012

SOLD OUT

Developing some black fruit softness in the bottle, and fleshing out somewhat, although the palate is still bone dry and leafy. Very firm acidity and tannins makes for ageability. Best enjoyed with fatty cold cuts like salami.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,90 g/l	5,80 g/l	14,40 vol%	3,42





Decant if enjoying now or wait until next year before opening.

Lomond Pinot Noir 2012

SOLD OUT



Sour cherry and strawberry with peppered tealeaf notes from stems and hints of smoke and barnyard. The palate is light, crunchy and dry. A light-medium bodied red for summer al fresco dining. Allow proper aeration in a big glass.

	Residual sugar: 2,21 g/l	Total acidity: 5,44 g/l	Alcohol: 13,13 vol%	pH: 6,63
	Ready to be enjoyed now and over the next three to four years.			

Lomond SMV Red Blend 2014

SOLD OUT



Very typical Rhone-like notes of baking spices, violets, smoke. The big boy in the range, the 2014 vintage has a lot of ripe dark fruit and toasty oak support. Still holds firm acidity and tannins, but probably not requiring long term ageing.

	Residual sugar: 3,10 g/l	Total acidity: 5,40 g/l	Alcohol: 14,48 vol%	pH: 3,54
	Enjoy now and over the next three years or so.			

Lomond SMV Red Blend 2015

SOLD OUT



Step up from the 2014 vintage in ripeness, concentration and sweet oak support. Quite modern in style with forthcoming spice and bold black fruit supported by dark chocolate and coffee roast. Intense flavours are delivered on a rich and voluptuous palate that will benefit from aeration, but doesn't require bottle age.

	Residual sugar: 3,79 g/l	Total acidity: 5,59 g/l	Alcohol: 14,15 vol%	pH: 3,45
	Enjoy now and over the next five years plus.			

Lomond Estate Syrah 2011

SOLD OUT



The 2011 vintage is bold for Elim, combining brooding dark fruit with spice and burnt sugar. Prominent new oak influence. Good structure and typical acidity to the palate that needs a couple more years to integrate.

	Residual sugar: 1,94 g/l	Total acidity: 5,67 g/l	Alcohol: 14,46 vol%	pH: 3,49
	Decant for early enjoyment or allow for another year or two in the cellar.			

Lomond Estate Syrah 2012

SOLD OUT



Seemingly on an accelerated evolving curve now, with the high alcohol starting to look porty and fat. Still some serious concentration and tannins, looking unmoved at this stage. Best enjoyed with hearty roast meats and allow some aeration in the glass.

	Residual sugar: 2,50 g/l	Total acidity: 5,60 g/l	Alcohol: 14,11 vol%	pH: 3,44
	We are moving the drinking window forward from last year's estimate. Open now and enjoy for the next three to four years.			

Lomond Estate Syrah 2013

SOLD OUT

Biltong spice and steely white pepper combine with healthy dollops of forest berries and dark chocolate. Integrating the oak well, and developing some cooler floral notes now, yet still quite bold for the appellation. Probably still on an upward maturation curve.

	Residual sugar: 3,48 g/l	Total acidity: 5,55 g/l	Alcohol: 13,47 vol%	pH: 3,51
	Can be enjoyed now but will benefit from another year or two in the cellar.			



www.monis.co.za



Monis Muscadel 2004

Showing some maturation in colour and aroma, with a heady, warming spirit. Raisins, molasses, honey and dried peaches. Uber rich, with a vibrant core. The wine will develop further complexity over the next twenty years or more. A panel favourite.



Residual sugar:
229,20 g/l

Total acidity:
4,60 g/l

Alcohol:
16,90 vol%

pH:
3,60



Although delicious now this wine will keep for another decade or two.



www.nederburg.co.za



Nederburg Private Bin Cabernet Sauvignon R163 2006

SOLD OUT

Developing through its long drinking window now, holding onto its undisputed class, and showing more of the earthy, minty, capsicum notes in maturity. Prunes, cigar box and leather, brooding spice and cocoa. A layered, beautiful mature Cabernet that offers something different with every visit. Drinking well now.



Residual sugar:
3,50 g/l

Total acidity:
5,95 g/l

Alcohol:
14,73 vol%

pH:
3,59



Perfectly mature and ready to be enjoyed now and over the next three to four years, possibly a lot longer.

Nederburg Two Centuries Cabernet Sauvignon 2008

Remaining unmoved since the previous tasting. The 2008 vintage does not quite have the concentration of the 2007, but clearly has the structure and quality. Mint, cassis, pencil lead and iodine. Only slight hints of dark chocolate and tertiary aged notes. Harmonious, generous and soft enough to drink now, but will comfortably keep long term.



Residual sugar:
2,50 g/l

Total acidity:
5,60 g/l

Alcohol:
14,68 vol%

pH:
3,70



Perfectly mature and ready to be enjoyed now and over the next three to four years, possibly a lot longer.

Nederburg Two Centuries Cabernet Sauvignon 2010

Inky, opaque purple black core. Showing the warmth of the 2010 vintage. Seems more fruit driven and modern than preceding vintages, but also powerful and concentrated. Crème de cassis, cocoa and blackberries. Muscular, but accessible now, and will improve with further cellaring. Very smart.



Residual sugar:
2,98 g/l

Total acidity:
5,74 g/l

Alcohol:
14,90 vol%

pH:
3,70



Already delicious now but will develop further over the short-term and keep long-term.

Nederburg Two Centuries Cabernet Sauvignon 2011

The Two Centuries range shows staggering definition and purity across vintages. The 2011 vintage is still youthful, showing lifted fruit and flint. A polished, harmonious palate is already quite generous, but still very primary. Top class. Keep for a few more years to reach full potential.



Residual sugar:
2,31 g/l

Total acidity:
5,99 g/l

Alcohol:
14,74 vol%



pH:
3,55



Can be enjoyed now but will improve short-term and keep long-term.



Nederburg Two Centuries Cabernet Sauvignon 2012

Pure and defined, power and finesse. The inner Cabernet perfume is captivating here, and time in the bottle is rewarding as the wine is integrating the oak and tannins. Concentrated, dark fruit lifted by bright and effortless acidity. Hard to resist now, but surely a legend in the making.

	Residual sugar: 2,31 g/l	Total acidity: 6,15 g/l	Alcohol: 14,66 vol%	pH: 3,50
	Allow for another year or two before opening.			



Nederburg Two Centuries Cabernet Sauvignon 2014

Another powerhouse Cabernet with great balance and purity of fruit. Clearly ripe and modern, but with a bright, singing, vivacious core. Still a little oaky and heady at present, allow good time to integrate. Platter Guides SA Red Wine of the Year for 2018.

	Residual sugar: 2,29 g/l	Total acidity: 6,08 g/l	Alcohol: 14,91 vol%	pH: 3,59
	Keep for another two to three years before opening.			



Nederburg Ingenuity Italian Red Blend 2011

The wonderful herbatious perfume is now further broadened by more earthy, leather notes and sweeter, sundried fruit. Good acidity and fine tannins still present, framing a wine that is looking more elegant with age. This will probably keep for a very long time, but is peaking now.

	Residual sugar: 2,30 g/l	Total acidity: 6,00 g/l	Alcohol: 14,13 vol%	pH: 3,43
	Ready to be enjoyed now and over the next four to five years, longer if cellared correctly.			



Nederburg Ingenuity Italian Red Blend 2012

Lots of red fruit on the 2012 vintage, with vanilla from new oak influence and earthy complexity from bottle age. Reminiscent of warmer climate Pinot Noir. Sour cherries, raspberry, oak spice, pomegranate, and garrigue. Prominent varietal acidity still there, but more integrated in the wine now.

	Residual sugar: 2,60 g/l	Total acidity: 6,07 g/l	Alcohol: 14,08 vol%	pH: 3,48
	Ready to be enjoyed now and over the next four to five years, longer if cellared correctly.			



Nederburg Ingenuity Spanish Red Blend 2012

Star anise and earthy sweet root vegetables combine with ripe dark berry punch and toasty oak. The palate has a spicy, mulled, rich entry, with a fresh middle and dry, appetising finish. Bigger and richer than its Italian sibling, but still composed and elegant and ageing even more gracefully. Entering its drinking window now.

	Residual sugar: 1,95 g/l	Total acidity: 5,76 g/l	Alcohol: 14,56 vol%	pH: 3,46
	Open 2018 - 2019 with an extensive drinking window of five years plus to follow.			



Nederburg The Beautiful Lady Gewürztraminer 2016

Wonderfully floral, spicy off dry white with ample zippy acidity to make for mouthwatering freshness. Turkish delight, litchi and fresh ginger. The 2016 vintage perhaps best yet at striking balance with sweetness just adding more drinkability and roundness. Absolutely delicious. Fantastic with Thai curries.

	Residual sugar: 15,30 g/l	Total acidity: 6,60 g/l	Alcohol: 13,02 vol%	pH: 3,11
	Perfect drinking window, enjoy now and over the next year or three.			



Nederburg The Brew Master Bordeaux Red Blend 2010

Cabernet Franc component substituted for Malbec in the 2010 vintage resulting in a more open-knit, softer wine with baked plums, blueberries and chocolate. Full bodied and rich, with velvety tannins and softened acidity.

	Residual sugar: 3,29 g/l	Total acidity: 6,01 g/l	Alcohol: 14,72 vol%	pH: 3,29
	Perfect drinking window, enjoy now and over the next couple of years.			



Nederburg The Brew Master Bordeaux Red Blend 2011

Still improving, but now entering a wide drinking window. Expressive and fragrant black fruit with tobacco and lavender. A real elegant and classic Bordeaux blend expression. Retaining its integrity and structure, still dry, but now broader and rounder, with the tannins filigree rather than grippy. A benchmark.

	Residual sugar: 3,29 g/l	Total acidity: 6,01 g/l	Alcohol: 14,62 vol%	pH: 3,69
	Already delicious now but will improve over the next year or so.			



Nederburg The Brew Master Bordeaux Red Blend 2014

Looking quite modern and fruit forward at the moment, with oak sweetness and cola notes. Palate remains very classy and wonderfully harmonious. Actually entirely accessible now, and quite generous. This has the quality to age well, but is also drinking beautifully now.

	Residual sugar: 2,77 g/l	Total acidity: 5,94 g/l	Alcohol: 14,74 vol%	pH: 3,60
	Can be enjoyed now but no rush. Start opening 2018 - 2020			



Nederburg The Brew Master Bordeaux Red Blend 2015

Steely, youthful and pure. A core of dense, perfectly ripe dark fruit that has power, but also the finesse of earlier vintages. Another authoritative Brew Master, showing continuity and the pedigree of this blend. The skill of these wines is in their approachability in their youth, but this will no doubt improve with cellaring.

	Residual sugar: 3,04 g/l	Total acidity: 5,88 g/l	Alcohol: 14,73 vol%	pH: 3,56
	Allow for at least another year or two before opening, followed by an extensive drinking window.			



Nederburg The Motorcycle Marvel Rhone Red Blend 2011

Savoury steely spice and violets with coconut and coffee notes from oak still there followed by hints of smoked meat. Soft, harmonious and well rounded. Creamy texture and medium colour (from dominant Grenache). Staying young and spicy in flavour profile, but supple and ready to drink now.

	Residual sugar: 3,80 g/l	Total acidity: 5,68 g/l	Alcohol: 14,24 vol%	pH: 3,47
	Enjoy now and over the next two to three years.			



Nederburg The Motorcycle Marvel Rhone Red Blend 2013

Roasted spices, high toast new oak, wild black berries, coffee. Bold, youthful and quite sweet, yet balanced and polished. A well-made, modern, New World expression with class and early charm. Perfectly ready to drink, but a few more years will probably integrate the new oak a little more.

	Residual sugar: 2,38 g/l	Total acidity: 5,87 g/l	Alcohol: 14,67 vol%	pH: 3,58
	Enjoy now or wait another year or two.			



Nederburg The Motorcycle Marvel Rhone Red Blend 2014

Ripe plum and bramble with some lavender incense and prominent coffee notes. As full and rich as the 2013 vintage, also soft and accessible in early life. Will reward fans of modern New World Rhone-style blends.

	Residual sugar: 2,32 g/l	Total acidity: 5,77 g/l	Alcohol: 14,82 vol%	pH: 3,59
	Perfectly ready to be enjoyed now and over the next four to six years.			



Nederburg The Motorcycle Marvel Rhone Red Blend 2015

Toned down ripeness highlights a more floral, perfumed appeal. Violets, liquorice, pepper and wild forest berries. Open knit and fragrant, with a supple but fresh palate resulting in a balanced, delicious wine. Delicious now with legs to keep so no rush to open immediately.

	Residual sugar: 2,63 g/l	Total acidity: 5,92 g/l	Alcohol: 14,52 vol%	pH: 3,52
	Open 2018 - 2020 with an extensive drinking window after that if cellared correctly.			



Nederburg The Young Airhawk Sauvignon Blanc 2016

Lime sweets, asparagus, gun smoke and kelp. Perfectly integrated oak lends complexity and richness, but no real flavour influence. Quite a light vintage, already hinting at lanolin, honey and beeswax which is alluring now, but may start to mask the fruit with further ageing. Drink now and over next year or two.

	Residual sugar: 2,17 g/l	Total acidity: 5,92 g/l	Alcohol: 13,23 vol%	pH: 3,29
	Perfectly ready to enjoy now and over the next two years.			

Nederburg Limited Edition Baronne Magnum 2013



Soft and easy drinking juicy red suited for all occasions and holding up in magnum format very well indeed. Plummy fruit with herbal undertones, hints of spice and pleasant drying but gentle tannins. Probably benefitted from short term in bottle, and now entirely ready for enjoyment.

	Residual sugar: 4,50 g/l	Total acidity: 5,51 g/l	Alcohol: 14,08 vol%	pH: 3,69
	Perfect drinking window, enjoy now and over the next year or two.			

Nederburg The Winemasters Pinotage 2013

SOLD OUT



Juicy sweet red fruit combines with savoury tarry and stalky notes with hints of resin and medicine cabinet. Medium-bodied and easy drinking, with grippy, mouthwatering tannins.

	Residual sugar: 4,15 g/l	Total acidity: 5,25 g/l	Alcohol: 14,09 vol%	pH: 3,58
	Open 2018 - 2019 and enjoy for a couple years after that.			

Nederburg The Winemasters Pinotage 2014



SOLD OUT

Improving in bottle, the 2014 vintage is filling out, showing more fleshy blue fruit and spice, with softened edges. Still unmistakably Pinotage's rustic fruit and dry finish. Quite full for the range, justifying pairing with strong flavoured dishes, and also cellaring for a few more years.

	Residual sugar: 4,60 g/l	Total acidity: 5,55 g/l	Alcohol: 14,41 vol%	pH: 3,62
	Can be enjoyed now but will benefit from another year or two in the cellar.			



Nederburg The Winemasters Shiraz 2014

White pepper and roasting spice with tea leaf and olive dust. Holding up well, showing mostly primary black fruit characters on the palate, with notable barrel ageing influence. Still on an upward ageing curve.

	Residual sugar: 1,85 g/l	Total acidity: 5,59 g/l	Alcohol: 13,96 vol%	pH: 3,61
	Can be enjoyed now but will benefit from another year or two in the cellar.			



Nederburg The Winemasters Noble Late Harvest 2011

Burnt caramel, baked limes and smoke. This has more intensity and botrytis concentration than the 2010 vintage, and not quite as sweet. Fantastic quality for the price point, and just getting better with age.

	Residual sugar: 188,00 g/l	Total acidity: 9,30 g/l	Alcohol: 12,10 vol%	pH: 3,52
	Can be enjoyed now or over the next decade or longer.			

Nederburg The Winemasters Noble Late Harvest 2012

Evolving into a richer expression with more raisin and golden honey flavours. Very rich now, however still holds great power, flavour intensity and concentration, with redeeming acidity. Sweet, persistent finish.

	Residual sugar: 200,00 g/l	Total acidity: 9,86 g/l	Alcohol: 10,85 vol%	pH: 3,40
	Ready to be enjoyed now and over the next five years plus.			



Neethlingshof The Caracal Red Blend 2010

This is maturing before softening the tannins. Sundried fruit and prunes with herbal flavours and sweet mint tea. Retaining drying tannins not quite redeeming the baked fruit character. For fans of older style SA reds.



Residual sugar:
2,30 g/l

Total acidity:
5,70 g/l

Alcohol:
13,39 vol%

pH:
3,74



Open and enjoy now and over the next year or so.

Neethlingshof The Caracal Red Blend 2011

Succulent and luxurious, the 2011 vintage is powerful and broad, with a solid acid spine and firm Bordeaux varietal definition of cassis, graphite and pencil lead. Deep, brooding and complex red that is developing and improving with cellaring, but approaching peak drinking, already showing more suppleness and generosity than last year.



Residual sugar:
3,20 g/l

Total acidity:
5,30 g/l

Alcohol:
14,41 vol%

pH:
3,64



Slowly entering an extended drinking window. Open 2018 - 2019 and enjoy for a couple of years after.

Neethlingshof The Caracal Red Blend 2012

Bell peppers, roasted herbs, sundried tomato, black fruit, cloves and dark chocolate. The 2012 vintage is drinking earlier than the 2011 vintage, not quite possessing the same concentration and purity, but still making for a luxurious, mature red.



Residual sugar:
2,60 g/l

Total acidity:
5,66 g/l

Alcohol:
13,34 vol%

pH:
3,47



Optimal drinking window, open and enjoy now and over the next three to four years.

Neethlingshof The Owl Post Pinotage 2009

SOLD OUT

Full, old-school, smoky Pinotage with ample coffee roastery notes and warming alcohol. Showing maturity, but not losing any concentration, the 2009 vintage is intense and bold, but also very lush and rich. Hints of leather and cloves developing in the finish, showing maturity.



Residual sugar:
2,70 g/l

Total acidity:
5,20 g/l

Alcohol:
14,01 vol%

pH:
3,66



Open and enjoy now and over the next couple of years.

Neethlingshof The Owl Post Pinotage 2011

Opaque purple colour precursor to the wine's concentration. Seriously full bodied, big and modern, and still quite primary. Unmistakably Pinotage with wild jammy notes, banana and tar. New wood influence adds charming sweetness. Has the stuffing to age, although this is already quite velvety and in an opulent style that will be rewarding for fans of big reds in their youth.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,80 g/l	5,20 g/l	13,50 vol%	4,01



Can be enjoyed now but will evolve further over the next year or two.

Neethlingshof The Owl Post Pinotage 2012

Liquorice, black cherry jam, lavender and tar. Going into a more dormant, brooding phase showing more savoury, smoky flavours now alongside the ripe black fruit. Still full, dry and tannic on the finish, best left for another year or two.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,40 g/l	5,20 g/l	14,30 vol%	3,62



Allow for another year or two before opening.

Neethlingshof The Owl Post Pinotage 2013

Tar, cola, wild mulberry and banana skin in a rich, opulent frame. Smoky elements also resonating in savoury, meaty notes and roasting spices. Heavy and concentrated as other vintages, and keeping its integrity with cellaring and requiring more time.



Residual sugar:	Total acidity:	Alcohol:	pH:
1,80 g/l	5,00 g/l	14,29 vol%	3,78



Allow for another year or two before opening.

Neethlingshof The Owl Post Pinotage 2014

SOLD OUT

The more recent vintages of Owl Post are starting to show more refinement and lightness of touch. This is pure and appetising, showing the charming qualities of the variety when the fruit is allowed to shine. Black cherry, bramble, plum and hints of lavender and sweet sage. Well integrated oak flavours just adding complexity and softness. A juicy, mouthwatering glass of wine now, that will develop more earthy depth in the cellar.



Residual sugar:	Total acidity:	Alcohol:	pH:
3,90 g/l	5,50 g/l	14,58 vol%	3,63



Already delicious now but another year or two in the cellar will add complexity.

Neethlingshof The Owl Post Pinotage 2015

SOLD OUT

Inky black core with purple rim. Bold, ripe and luxurious Pinotage with coffee, rich plum, silky chocolate, spiced fruit cake and wood smoke. Fully ripe, but nicely reigned in by dry tannins and firm acidity.



Residual sugar:	Total acidity:	Alcohol:	pH:
3,30 g/l	5,70 g/l	14,29 vol%	3,66



Can be enjoyed now but another year in the cellar will be beneficial. Open the Magnum 2019 - 2021.

Neethlingshof Cabernet Sauvignon 2012

Having benefitted from short term ageing, the 2012 vintage is now drinking seamlessly and offering elegant freshness. Red and black fruit combine with roasted herbs and sour cherry. Balanced ripeness and well judged oak ageing makes for a harmonious, easy drinking Cabernet with plush tannins.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,80 g/l	5,44 g/l	13,76 vol%	3,56



Perfectly ready to be enjoyed now and over the next four to five years.

Neethlingshof Cabernet Merlot 2012

Bright, medium bodied, consistent red blend with good combination of red and black fruit and subtle herbal, menthol notes. Although very stable in its freshness, no need to cellar further.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,60 g/l	5,20 g/l	13,28 vol%	3,73



Perfectly ready to be enjoyed now and over the next three to four years.

Neethlingshof Gewurztraminer 2016

SOLD OUT

Zesty lime and crushed apple fruit with spiced lychee and rosewater interest. Slight sweetness adds drinkability to this off dry white that remains light and juicy. Ideal for casual sipping or with spicy poultry dishes.



Residual sugar:	Total acidity:	Alcohol:	pH:
6,00 g/l	5,90 g/l	13,22 vol%	3,37



Ready to be enjoyed now and over the next year or two.

Neethlingshof Malbec 2015

SOLD OUT

Juicy, fleshy plums and blueberries wrapped in vanilla and milk chocolate. Easy drinking, fruit forward, plush, medium-bodied red suited for most occasions. Drink now for crunchy freshness, or allow a year or two if more velvety reds are preferred.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,00 g/l	5,80 g/l	14,39 vol%	3,50



Open 2018 - 2020 and enjoy for another two to three years after.

Neethlingshof Merlot 2014

Sweet fruited, silky rich Merlot with ample support from oak. Juicy black fruit with mocha and vanilla in support. An open-knit style that is ready to drink in its youth.





Residual sugar:	Total acidity:	Alcohol:	pH:
3,30 g/l	5,10 g/l	14,29 vol%	3,82



Perfectly ready to be enjoyed now and over the next three to four years.

Neethlingshof Pinotage 2014

The 2014 vintage has a full and opulent nose of cherries and plum, along with wood smoke, spice and tar. The palate is full and deep with a slightly rustic, drying edge to the finish that still requires ageing, although the modern, expressive fruit is already showing well. Fantastic value for money.

	Residual sugar: 2,80 g/l	Total acidity: 5,20 g/l	Alcohol: 13,80 vol%	pH: 3,89
	Already drinking well but another year or two in the cellar will soften the edges.			



www.plaisirdemerle.co.za



Plaisir de Merle Cabernet Sauvignon 2008

Ripe, bold, mature Cabernet with rich raisined black fruit on a voluptuous, seamless palate. No need for further ageing, the 2008 vintage is fully mature and ready for enjoyment this winter.



Residual sugar: 1,70 g/l	Total acidity: 5,70 g/l	Alcohol: 13,85 vol%	pH: 3,57
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Perfectly matured and ready to be enjoyed now and over the next couple of years.

Plaisir de Merle Cabernet Sauvignon 2009

Ripe, full, modern Cabernet, along the same lines as previous two vintages, but with riper cassis, plum and sour cherry and less mint. Plush and lithe, but also very fresh and lively. Beautiful drinking now, but fans of older reds will also be rewarded with more time here. A panel favourite.



Residual sugar: 1,80 g/l	Total acidity: 6,10 g/l	Alcohol: 14,40 vol%	pH: 3,63
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Perfectly matured and ready to be enjoyed now and over the next couple of years.

Plaisir de Merle Cabernet Sauvignon Magnum 2010

The Plaisir de Merle Cabernets are lush, full, dense and opulent reds with polished tannins and fine structure. Brooding chocolate and coffee notes from oak, as well as slight vintage bound alcohol spike enveloped by the rich dark fruit. Evolving slowly, the 2010 vintage has plenty of legs for further cellaring.



Residual sugar: 1,40 g/l	Total acidity: 6,00 g/l	Alcohol: 14,10 vol%	pH: 3,61
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Can be enjoyed now or left alone for another year or two.

Plaisir de Merle Cabernet Sauvignon 2011

The pedigree of the Plaisir de Merle Cabernet vineyards shines in the 2011 vintage with tightly packed, youthful muscular power and definition. Pencil lead, crushed granite, ripe blackcurrant and high quality oak. The palate is opening up with age, looking heavier than last year, but also more forthcoming. Approaching a wide drinking window.



Residual sugar: 2,50 g/l	Total acidity: 5,70 g/l	Alcohol: 14,09 vol%	pH: 3,66
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Can be enjoyed now or left alone for another year or two with an extended drinking window following.

Plaisir de Merle Cabernet Sauvignon 2012

Very similar to the 2011 vintage, with perhaps even more inner perfume, purity and staying power. Still needs to integrate the oak, but really smart. The 2012 vintage has all the markings for future greatness. Inky and rich, but with detailed structure and life.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,50 g/l	5,70 g/l	14,09 vol%	3,66



Allow for another year or so in the cellar before opening, add another year or two for the Magnum.

Plaisir de Merle Grand Brut MCC 2014

SOLD OUT

Citrus and apple burst with some salted biscuit complexity. An easy drinking, fresh and dry Methode Cap Classique from Chardonnay and Pinot Noir that's perfectly suited to youthful consumption.



Residual sugar:	Total acidity:	Alcohol:	pH:
4,90 g/l	6,00 g/l	11,79 vol%	3,17



Perfectly ready to be enjoyed now and over the next three to four years.

Plaisir de Merle Malbec 2015

Plum and blueberry jam aromas merge with a lively juicy palate that has less concentration and more freshness than other reds from the property. Beautifully plush and moreish. Delicious now, with stability to keep if you can resist it.



Residual sugar:	Total acidity:	Alcohol:	pH:
1,60 g/l	5,80 g/l	13,64 vol%	3,51



Can be enjoyed now but another couple of years in the cellar will be beneficial.

Plaisir de Merle Merlot 2011

Black tea and roasted bell peppers along with dark fruit and vanilla from barrique. Soft and richly textured medium to full-bodied Merlot that is reaching maturity now with plenty of staying power for further keeping.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,50 g/l	5,60 g/l	14,03 vol%	3,52



Ready to be enjoyed now and over the next four to five years.

Plaisir de Merle Shiraz 2011

SOLD OUT

White pepper, wet clay, raw meat and wood smoke. Very spicy and still quite robust. Less fruit driven and modern than some of the other vintages, although there is similar power and intensity.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,40 g/l	6,00 g/l	13,88 vol%	3,62



Perfect drinking window, enjoy now and over the next three to four years.



STELLENZICHT

www.stellenzicht.co.za



Stellenzicht Plum Pudding Hill Syrah 2011

Brandy pudding, crème de cassis, liquorice and black pastille sweets. Vanilla and butterscotch from new barrique in full support. Modern and bold. Opulent. For fans of big reds. Completely seamless and lithe.



Residual sugar: 3,20 g/l	Total acidity: 6,20 g/l	Alcohol: 15,70 vol%	pH: 3,28
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Ready to be enjoyed now and over the next four to five years, possibly longer if cellared correctly.

Stellenzicht Plum Pudding Hill Syrah 2012

SOLD OUT

Velvety soft, rich palate. Tertiary leather and dried mushroom flavours showing early maturation. For fans of Barossa-styled, bold, heady Shiraz. Maturing faster than anticipated and ready to be enjoyed now.



Residual sugar: 2,40 g/l	Total acidity: 6,50 g/l	Alcohol: 14,83 vol%	pH: 3,58
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We are moving the drinking window forward from last year's estimate. Open now and enjoy for the next three to four years.

Stellenzicht The Vine Post Pinotage 2014

With good concentration and intensity, the Vine Post shows single vineyard focus, in fleshy black plum and wild spices, that comfortably absorbs the new oak that provides velvety dark chocolate richness. Voluptuous in style and already quite a silky red, but also promising good ageability.



Residual sugar: 2,50 g/l	Total acidity: 5,90 g/l	Alcohol: 13,90 vol%	pH: 3,62
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Can be enjoyed now but will evolve further over the next two to three years with an extended drinking window following.

Stellenzicht Cellarmaster's Release Pinotage 2009

Impressively young and fruity, especially considering no sulphur was added. Substantial alcohol level and sweetness is integrated with the wine, perhaps assisting with preservation of the fruit and ageing. Sweet red berries, wild spices, wine gums and violets. At peak drinking condition, although it is interesting to monitor the healthy evolution under no added sulphur.



Residual sugar: 1,60 g/l	Total acidity: 6,30 g/l	Alcohol: 16,18 vol%	pH: 3,60
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Perfectly well-matured to enjoy now and for several years to come.

Stellenzicht Golden Triangle Cabernet Sauvignon 2011

Unmoved from last year, showing much younger than the 2010 vintage at the moment. Succulent oak spice, vanilla, fresh red and black berries and spearmint. The fruit is still very vibrant. Medium bodied but firm palate. Enjoyable drinking now in its naturally fruit-forward state, but will improve in the cellar.



Residual sugar:	Total acidity:	Alcohol:	pH:
1,70 g/l	6,40 g/l	13,79 vol%	3,43



Can be enjoyed now but will benefit from another two to three years in the cellar.

Stellenzicht Golden Triangle Cabernet Sauvignon 2012

Remarkable young and vibrant structure unyielding since last tasting. Eucalyptus leaf spice, mint, wood smoke, wild blackberry and liquorice. Brooding and tight, with dense tannins and a deep core of dark fruit and herbs. Elegant and smart now, but further cellaring may reveal a hidden gem.



Residual sugar:	Total acidity:	Alcohol:	pH:
2,20 g/l	6,20 g/l	13,83 vol%	3,46



Allow for another year or two before opening, the same for the Magnum.

Stellenzicht Golden Triangle Pinotage 2009

Even though the fruit flavour profile of the 2009 vintage is mature, time in bottle is still harmonising the wine by softening the dry tannins, integrating acidity and developing complexity. Black olives and cocoa combine with concentrated wild dark berries and sweet violets. A soft, mature Pinotage of fine character.



Residual sugar:	Total acidity:	Alcohol:	pH:
1,70 g/l	6,40 g/l	14,24 vol%	3,51



Perfectly delicious now but another year or two in the cellar might be beneficial.

Stellenzicht Golden Triangle Pinotage 2011

Wild herbs and mulberries complemented by smoky, coffee notes from oak. Savoury entry on the palate is nicely balanced by rich fruit that is quite fleshy and succulent, with balancing acidity and drying tannins. No haste to open the 2011 vintage.



Residual sugar:	Total acidity:	Alcohol:	pH:
1,40 g/l	5,60 g/l	14,90 vol%	3,46



Slowly getting closer to the drinking window but another year or two in the cellar will be beneficial.

Stellenzicht Golden Triangle Pinotage 2012

The 2012 vintage is opening up, revealing plush ripe red and black fruit now supported by the smoky savoury notes, and hints of toasty oak. Bold, yet also vibrant and grippy - a hallmark of the vintage. Still improving, your patience will be rewarded after a year or so.



Residual sugar:	Total acidity:	Alcohol:	pH:
3,10 g/l	5,50 g/l	14,61 vol%	3,63





Allow for another year or two before opening.

SOLD OUT



Stellenzicht Golden Triangle Pinotage 2013

Improving in bottle, the 2013 vintage is mellowing the robust characters and trading them for fruit. Wood smoke and varietal spice now more integrated with bramble and hints of banana. Appetising acidity and drying tannins. Keep for now.

	Residual sugar: 1,70 g/l	Total acidity: 5,50 g/l	Alcohol: 14,82 vol%	pH: 3,51
	Allow for another year or two before opening.			



Stellenzicht Golden Triangle Shiraz 2009

Violets, blueberry and bitter cherry with white pepper and vanilla. Oak, fresh acidity and fine elegant tannins all in medium bodied harmony. Still evolving but already drinking well.

	Residual sugar: 2,00 g/l	Total acidity: 6,10 g/l	Alcohol: 14,29 vol%	pH: 3,54
	Can be enjoyed now or keep for another year or so.			

Stellenzicht Golden Triangle Shiraz 2011

Ripe plums and bramble with dark coffee and leather. Fruit starting to show a slight stewed note with earthy complexity, revealing maturity. Drink now

	Residual sugar: 3,30 g/l	Total acidity: 6,50 g/l	Alcohol: 14,08 vol%	pH: 3,54
	Enjoy now and over the next two to three years.			

UITKYK

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Uitkyk Carlonet 2009

SOLD OUT

Good concentration and pure fruit expression. Classic Stellenbosch Cabernet that could become a legend. Optimum ripeness in plush fruit that is still roped in by very firm, flinty tannins. Dry, savoury finish goes on for minutes. Reaching its drinking window now.



Residual sugar:
1,60 g/l

Total acidity:
6,20 g/l

Alcohol:
14,43 vol%

pH:
3,60



Start opening 2018 - 2020 and enjoy for five years plus if cellared correctly. The same for the Magnum.

Uitkyk Carlonet 2011

Improving in the cellar, developing deep complexity and still retaining lots of primary freshness. Marriage of modern ripe fruit and well integrated oak with terroir driven leafy notes and dry structure. Crafty and smart with promising ageing potential.



Residual sugar:
2,90 g/l

Total acidity:
5,86 g/l

Alcohol:
14,65 vol%

pH:
3,64



Allow for another year or two in the cellar before opening. Same for the Magnum.

Uitkyk Carlonet 2012

Ripe plums, blackberries with stalky spice and garrigue. Youthful, bold and modern, still showing some puppy fat and spirit and will benefit from further cellaring.



Residual sugar:
3,10 g/l

Total acidity:
5,80 g/l

Alcohol:
14,63 vol%

pH:
3,59



Allow for another year or two in the cellar before opening. Same for the Magnum.

Uitkyk Carlonet 2013

Upfront blackcurrant and liquorice perfume leaps from the glass, showing off its vibrancy and youth. This is confirmed on the palate that has the typical Carlonet zippy acidity with dusty tannic grip and fruit derived structure and elegance. Good length. Promising future ahead.



Residual sugar:
2,60 g/l

Total acidity:
5,66 g/l

Alcohol:
14,25 vol%

pH:
3,70



Allow for another year or three in the cellar before opening. Same for the Magnum.



www.zonnebloem.co.za



Zonnebloem Laureat 2010

Classical, elegant, well made blend that integrates plush ripe fruit with minty spice and now also harmonious oak after some time in bottle. Full bodied, deep and layered, with a wonderful backbone. Improving in the cellar.



Residual sugar: 2,67 g/l	Total acidity: 6,18 g/l	Alcohol: 14,54 vol%	pH: 3,57
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Decant for early enjoyment or keep for another year or two before opening.

Zonnebloem Laureat 2011

Inky black purple centre with garnet rim. The 2011 vintage has all the classic Bordeaux blend pointers of cassis, pencil lead and berry pastille, but with New World fruit intensity and spice. Full bodied, dense tannins still tight and dry. Deservedly the flagship from the property, showing elegance and class, and no doubt ageability.



Residual sugar: 2,26 g/l	Total acidity: 6,01 g/l	Alcohol: 14,23 vol%	pH: 3,54
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Keep another year or two before opening. Promises an extended drinking window.

Zonnebloem Laureat 2012

The 2012 vintage boasts a fantail of black fruit, spice, slate, liquorice and cedar. A well balanced and pure fruited expression with density of fruit, but also feminine agility on the palate. Great, fine structure. Allow for patience in the cellar.



Residual sugar: 2,00 g/l	Total acidity: 5,80 g/l	Alcohol: 13,99 vol%	pH: 3,54
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Keep another year or two before opening. Promises an extended drinking window.

Zonnebloem Laureat 2013

Richer and more open knit than at the last tasting, and now already showing more generosity of fruit, while retaining classical, structured composure. Plush red and black fruit with crushed fresh herbs, dark chocolate and subtle coffee roast notes. Keep for now.





Residual sugar: 2,61 g/l	Total acidity: 5,69 g/l	Alcohol: 14,41 vol%	pH: 3,59
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Allow for another two years or so before opening.



Zonnebloem Limited Edition Cabernet Sauvignon 2009

Slowly entering a wide drinking window. Attractive flinty, mineral intro follows with floral lavender note, along with fennel and blackcurrant cordial. The palate holds leafy spice, cocoa, pencil lead, cedar. Classy Cabernet with serious structure.

	Residual sugar: 2,31 g/l	Total acidity: 6,01 g/l	Alcohol: 14,70 vol%	pH: 3,05
	Decant for early enjoyment or keep for another two to three years before opening.			



Zonnebloem Limited Edition Cabernet Sauvignon 2013

Well defined fruit definition and weight in the 2013 Limited Edition that shows the higher ambitions of the range with riper fruit, concentration and new barrel richness. Modern and generous for early consumption, but with all the stuffing for long term cellaring.

	Residual sugar: 2,67 g/l	Total acidity: 5,92 g/l	Alcohol: 14,40 vol%	pH: 3,68
	Decant for early enjoyment or keep for another two to three years before opening.			



Zonnebloem Limited Edition Shiraz 2012

Vibrant, perfumed and youthful for a six year-old red. Pungent Shiraz spice combines with blackberries, violets and liquorice pastille. Pleasantly satisfying dry grippy tannins. Offering lots of enjoyment now, and with a healthy future ahead.

	Residual sugar: 2,10 g/l	Total acidity: 6,20 g/l	Alcohol: 14,02 vol%	pH: 3,58
	Can be enjoyed now or kept for another couple of years before opening.			



Zonnebloem Limited Edition Shiraz 2013

Improving in bottle, most notably integrating the new oak flavours now with some juicy sweet black fruit that is emerging. Fair complexity shown with coaxing reveals white pepper and raw liquorice, but not entirely opened yet. Allow more time on the upward evolution curve.

	Residual sugar: 3,03 g/l	Total acidity: 5,78 g/l	Alcohol: 14,01 vol%	pH: 3,53
	Keep for another year or two before opening.			



Zonnebloem Cabernet Sauvignon 2010

Capsicum, tea leaf, red plum, tar and vanilla. The palate has softened with bottle age, now providing a seamless mouthfeel with a light finish. Remains slightly green and herbal and will keep this character throughout its life.

	Residual sugar: 2,16 g/l	Total acidity: 5,59 g/l	Alcohol: 14,38 vol%	pH: 3,60
	Ready to be enjoyed now and over the next two to three years.			



Zonnebloem Cabernet Sauvignon 2011

Starting to open up, revealing darker, fuller mélange of brooding black fruit with herbal typicity along with the cocoa and black coffee notes from oak. Medium bodied, yet fuller than preceding vintages. Will benefit from further maturation.

	Residual sugar: 2,40 g/l	Total acidity: 6,05 g/l	Alcohol: 13,55 vol%	pH: 3,38
	Can be enjoyed now but will benefit from another year or two in the cellar.			



Zonnebloem Cabernet Sauvignon 2012

Great purity in the 2012 vintage with a sound balance of fruit and herbal characters and integrated oak. Fine and elegant, with effortlessly bright acidity and appetising tannins. Youthful exuberance, still on the eve of optimum drinking.

	Residual sugar: 2,22 g/l	Total acidity: 5,61 g/l	Alcohol: 14,15 vol%	pH: 3,53
	Decant for early enjoyment or keep for another year or two before opening.			



Zonnebloem Cabernet Sauvignon 2013

The Zonnebloem Cabernets all benefit from time in the cellar, and the 2013 vintage is no exception. Much more fruit on show than one year ago, with herbaceous typicity still present, but better harmonised. Worth allowing more time on the upward curve.

	Residual sugar: 2,30 g/l	Total acidity: 5,52 g/l	Alcohol: 13,67 vol%	pH: 3,58
	Open 2019 - 2020 and enjoy for several years after.			



Zonnebloem Merlot 2011

Blueberry bake, sundried tomato and roasted hazelnuts. This is now mature, offering soft, medium bodied accessible Merlot drinkability with a creamy texture.

	Residual sugar: 2,07 g/l	Total acidity: 6,00 g/l	Alcohol: 14,02 vol%	pH: 3,48
	Perfectly matured and ready to be enjoyed now and over the next couple of years.			



Zonnebloem Merlot 2014

Youthful red fruit aromas with ample stalky spice and dark chocolate. Very primary still, with lots of spice and minty notes on the juicy and succulent palate. Pleasant dinner companion now, or cellar for short term to mellow.

	Residual sugar: 2,90 g/l	Total acidity: 5,56 g/l	Alcohol: 13,86 vol%	pH: 3,56
	Decant for early enjoyment or keep for another year or two before opening.			



Zonnebloem Merlot 2015

Easy drinking, medium bodied Merlot in a lively, crunchy style. Friendly harmony of juicy summer berries and pleasant herbal notes, supported by vanilla from barrel ageing. Perfectly accessible now, with integrity to last.

	Residual sugar: 4,39 g/l	Total acidity: 5,52 g/l	Alcohol: 14,22 vol%	pH: 3,59
	Decant for early enjoyment or keep for another year or two before opening.			



Zonnebloem Pinotage 2009

Mature cured meat and pruny dark fruit intro in this more rustic styled Pinotage. Farmyard, spice and banana. Firm spine of acidity and tannin providing stability.

	Residual sugar: 2,86 g/l	Total acidity: 5,60 g/l	Alcohol: 13,79 vol%	pH: 3,57
	Ready to be enjoyed now and over the next couple of years.			



Zonnebloem Pinotage 2011

Wild black fruits, meat smoke and cloves. A medium-bodied Pinotage with firm acidity that should be decanted if served now, or allowed further short term cellaring.

	Residual sugar: 2,81 g/l	Total acidity: 5,47 g/l	Alcohol: 14,16 vol%	pH: 3,57
	Decant for early enjoyment or keep for another year or two before opening.			



Zonnebloem Pinotage 2012

Bramble, coffee, black fruit pastille, biltong spice and tar. Strong Pinotage typicity, but in an elegant frame, with lively acidity. Drying tannins on the finish require a little more patience for the cellar

	Residual sugar: 2,90 g/l	Total acidity: 5,44 g/l	Alcohol: 14,30 vol%	pH: 3,64
	Decant for early enjoyment or keep for another year or two before opening.			



Zonnebloem Pinotage 2013

Lush dark fruited nose with lots of spice and wood smoke. Slight meaty note too, along with wild berries on the palate that is softening and becoming quite silky. Fun to drink now, but will improve with cellaring.

	Residual sugar: 2,71 g/l	Total acidity: 5,36 g/l	Alcohol: 14,20 vol%	pH: 3,62
	Already offering drinking pleasure but will improve over the next year or so.			



Zonnebloem Pinotage 2014

Earthy high notes are followed by the typical lively fruit that's expected in this range, with structure and complexity that overdelivers at the price. Mulberry, red plums, liquorice and bacon kips. Medium bodied. Juicy and accessible now, more complex and finer in a few years.

	Residual sugar: 2,70 g/l	Total acidity: 5,58 g/l	Alcohol: 14,00 vol%	pH: 3,70
	Enjoy now or wait for additional complexity over the next couple of years.			



Zonnebloem Pinotage 2015

Still very primary and lively, a little robust even, with stalky spice, sweet bright fruit and smoky, savoury tension. A spine of firm acidity will keep this lively for a long time.

	Residual sugar: 2,75 g/l	Total acidity: 5,44 g/l	Alcohol: 14,33 vol%	pH: 3,61
	This wine can be enjoyed in youth but will definitely improve over the next two to three years.			

Zonnebloem Shiraz 2011

Definitely maturing, changing profile, swapping the pepper pungency for softer fruit along with the mocha and savoury baking spices. Deep and steely, with a full, creamy mouthfeel and savoury finish.

	Residual sugar: 2,79 g/l	Total acidity: 5,61 g/l	Alcohol: 14,29 vol%	pH: 3,49
	Perfect drinking window, enjoy now and over the next two to three years.			



Established in 1984, the Vinotèque Wine Bank is part of the historic Bergkelder winery located on the outskirts of Stellenbosch. It offers members a private cellar in which to cellar and mature the wines they purchase from the Vinotèque under optimal conditions. Members enjoy access to a number of benefits, including a superb range of wines, private members tasting room, annual maturation reports, a gift service and free delivery to your door.

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