

A close-up, warm-toned photograph of a wine barrel stave. The wood is light brown and shows natural grain patterns. A dark metal箍 (band) is visible, curving around the stave. The lighting is soft and directional, creating highlights and shadows that emphasize the texture of the wood.

vinotèque
.co.za

MATURATION REPORT 2020

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**



**Can be enjoyed now, but
will also improve in the
cellar over the short-term**



**Further maturation
recommended**

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.

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Est. 1704

Allesverloren

www.allesverloren.co.za

Allesverloren 1704 Red Blend 2017

A bit of a beast in its youth, the 1704 displays toasty oak, kirsch, prunes and smoke. Full-bodied in style and a step up in boldness from the varietal range, this unorthodox blend of Shiraz and Tinta Barocca has proper ripeness and concentration.



Drink 2021 - 2026

Allesverloren Cabernet Sauvignon 2013

Holding its composure well, the 2013 is a champion for the vintage in its graceful ageing, although it must be noted that the wine is looking increasingly dusty. Light and elegant, still showing cedar, cassis and peppermint, with firm acid and fine tannins on the finish.



Residual sugar: 3,10 g/l

Total acidity: 6,30 g/l

Alcohol: 13,34 vol%

pH: 3,48



Drink 2020 - 2025

Allesverloren Cabernet Sauvignon 2014

Benefitting from the bottle age, the 2014 remains savoury and brooding in its profile, but now softened around the edges, wrapping the wine in velvety tannins. Perhaps worthy to keep a little longer, although short term.



Residual sugar: 3,42 g/l

Total acidity: 6,38 g/l

Alcohol: 13,53 vol%

pH: 3,48



Drink 2021 - 2025

Allesverloren Cabernet Sauvignon 2015

Impressive weight and power for a wine with only 13% alcohol. Slowly opening, and reaching optimum drinking, the 2015 Cabernet Sauvignon has earthy top notes with black plum and olives. Fair balance, promising future access and softening the bitter note on the finish.



Residual sugar: 3,06 g/l

Total acidity: 5,86 g/l

Alcohol: 13,08 vol%

pH: 3,60



Can be enjoyed now but should improve in the cellar over the next year or so. Drink 2021 - 2026

Allesverloren Cabernet Sauvignon 2016

There is still a presence of oak tannins and greenness on the 2016, masking the fruit, and giving the wine a backward, broodingly deep and savoury character at the moment. Could be in a sleeping phase.



Residual sugar: 3,54 g/l

Total acidity: 6,14 g/l

Alcohol: 13,68 vol%

pH: 3,54



Needs more time in the cellar to reach optimal drinking pleasure.

Allesverloren Cabernet Sauvignon 2017

Improved purity and ripeness of the 2017 likely indicates the excellence of the vintage, even though yields were down considerably due to drought. Harmonious interplay between dark fruit, crushed herbs and dark chocolate notes coming from élevage in oak. Highlight in the line-up, already offering drinking pleasure due to its integration, but will likely improve a little with age.



Residual sugar: 2,06 g/l

Total acidity: 6,40 g/l

Alcohol: 14,66 vol%

pH: 3,62



Can be enjoyed now but another year or two in the cellar will be beneficial.

Allesverloren Fine Old Vintage 2010

Dark garnet colour introduces an opulent Christmas cake nose. Voluptuous praline and candied orange peel on the palate with fine balance between acidity and alcohol, finished off with lingering spicy fruit and a hint of dark chocolate ganache. Not the most complex of Cape Vintages, but offering tons of winter pleasure.



Residual sugar: 112,00 g/l

Total acidity: 7,67g/l

Alcohol: 20,40 vol%

pH: 3,14



Can be enjoyed now but should improve over the next year or two. Drink 2021 - 2028

Allesverloren Fine Old Vintage 2012

Very attractive oak spice introduction in the 2012, adding another layer to the wine. Rum and raisins, prunes, hazelnut chocolate and roast coffee. The style remains very rich and warming, but comfortably wholesome and harmonious. Better in a few years.



Residual sugar: 101,80 g/l

Total acidity: 4,34 g/l

Alcohol: 20,54 vol%

pH: 3,28



Can be enjoyed now but should improve in the cellar over the next couple of years.
Open 2022 - 2030

Allesverloren Muscadel 2013

Spirity and very sweet, the 2013 is looking increasingly simple and out of kilter, either requiring much more time in the cellar, or to be served over ice. Toffee apple, marmalade, roasted walnut. Allow for another year in the cellar before opening.



Residual sugar: 208,10 g/l

Total acidity: 4,40 g/l

Alcohol: 16,50 vol%

pH: 3,25



Needs more time in the cellar to reach optimal drinking pleasure

Allesverloren Muscadel 2014

Darker ruby colour on the 2014 vintage with a strange phenolic, vinous, herbal character combining with the sweet fruit. A little clumsy sweet, with a medicinal flavour profile, lacking fruit and floral perfume.



Residual sugar: 207,00 g/l

Total acidity: 4,12 g/l

Alcohol: 16,78 vol%

pH: 3,37



Can be enjoyed now but should improve in the cellar over the next couple of years.
Drink 2022 - 2028

Allesverloren Muscadel 2015

Toffee apple, cinnamon and sultana raisins all primary, sweet and floral. Fully sweet, balanced by warming spirit. The 2015 shows promise, and requires long term cellaring to come to its full right. Allow for another two to three years before opening.



Residual sugar: 159,00 g/l

Total acidity: 3,60g/l

Alcohol: 16,99 vol%

pH: 3,51



Needs more time in the cellar to reach optimal drinking pleasure, allow for another two to three years before opening.

Allesverloren Shiraz 2011

Starting to show definite development in appearance, just forming a slight browning tint on the rim. The nose reveals allspice, prunes and truffles, carried by an enduring acidity.

No need for further ageing. Enjoy now and over the next two to three years.



Residual sugar: 2,40 g/l

Total acidity: 5,83 g/l

Alcohol: 14,41 vol%

pH: 3,56



Drink 2020 - 2023

Allesverloren Shiraz 2014

Starting to look a little darker, both in colour and fruit profile, the 2014 is pushing forward the savoury oak spice, liquorice and smoke flavours, and still holding onto a deep core of black fruit. There is structure and composure, although the mouthfeel is now well-rounded and soft. Ready for enjoyment.



Residual sugar: 3,53 g/l

Total acidity: 5,64 g/l

Alcohol: 13,65 vol%

pH: 3,56



Enjoy 2020 - 2024

Allesverloren Shiraz 2015

The 2015 has integrated beautifully, allowing the fruit and spice perfume to shine from within the light, fresh palate. Typical lightness of touch and medium-body allowing for enjoyable drinking already, now comfortably within a wide drinking window.



Residual sugar: 2,98 g/l

Total acidity: 5,52 g/l

Alcohol: 13,22 vol%

pH: 3,61



Enjoy 2020 - 2026

Allesverloren Tinta Barocca 2014

Wild blackberries, mulberry jam, bramble and sweet coffee. Healthy bottle age has softened the tannins, rounding the edges and taming the oak, but still showing the typical rustic edge and robust spice. An interesting expression of the Portuguese varietal, 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



Enjoy 2020 - 2023

Allesverloren Touriga Nacional 2012

The 2012 vintage is emerging as a stand-out vintage for Allesverloren. The 2012 Touriga Nacional shows the varietal's robustness with dark fruit, mulled wine and baking spices. The palate is like Black Forest cake, wonderfully rich but also remarkably plush and youthful. The finish is long and complex.



Residual sugar: 2,61 g/l

Total acidity: 5,93 g/l

Alcohol: 14,46 vol%

pH: 3,56



Enjoy 2020 - 2025



www.alto.co.za

Alto Cabernet Sauvignon Magnum 2011

The 2011 is maturing, moving into a wide drinking window. Plum tomato, leather, sour berries and liquorice all combine to show the complexity and depth achieved by vintage Cabernet Sauvignon from this vineyard. Composed and balanced.



Residual sugar: 3,40 g/l

Total acidity: 6,06 g/l

Alcohol: 14,88 vol%

pH: 3,51



Enjoy 2020 - 2025 (includes 750ml)

Alto Cabernet Sauvignon Magnum 2012

The ageability of the Alto Cabernet Sauvignons is emphasised with the 2012 taking on a slightly younger form than last year, now revealing a steely red fruit core from within the savoury, more developed prune and cured meat characters. Dark chocolate and mint on the finish that still has ample dry grip. Can be drunk now, but probably also one to watch.



Residual sugar: 2,80 g/l

Total acidity: 6,04 g/l

Alcohol: 14,35 vol%

pH: 3,58



Enjoy 2020 - 2027 (includes 750ml)

Alto Cabernet Sauvignon 2014

Classy combination of New World ripeness and Old World savouriness on the 2014 under auspice of new winemaker Bertho van der Westhuizen. Tightly packed black fruits with vanilla and cigar box combine with capsicum and roasted origanum. The palate is becoming plush and luxurious, integrating the elements in complete harmony.



Residual sugar: 3,00 g/l

Total acidity: 5,80 g/l

Alcohol: 14,75 vol%

pH: 3,52



Enjoy 2020 - 2029

Alto Cabernet Sauvignon 2015

Essential Alto Cabernet Sauvignon in a top vintage. Pure and expressive, with a marriage of red and black fruits, and savoury herbs. Focussed and energised, but already well poised and approachable. A highlight that will provide drinking pleasure for years to come.



Residual sugar: 3,50 g/l

Total acidity: 5,50 g/l

Alcohol: 14,60 vol%

pH: 3,54



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

Alto Signature Red Blend 2015

Looking a lot more savoury and brooding than a year ago, the 2015 blend may be entering a sleeping phase. Roasted coconut, black fruit, olives and coffee locked in a deep structure. Oaky and spiry at the moment. Makes a strong case now for further cellaring.



Residual sugar: 3,30 g/l

Total acidity: 5,70 g/l

Alcohol: 14,70 vol%

pH: 3,50



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

Alto Rouge 2013

The grippiest vintage of the Rouge is still evolving and improving in bottle. Cabernet Franc leads the blend with alluring leaf spice and dried berries. The superbly firm, masculine palate with 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 but best 2021 - 2024

Alto Rouge Magnum 2014

Rich red and black fruit, candy confectionary, vanilla, coffee, baking spices and warm, mulled fruit. Harmonious, creamy palate shows readiness to drink. It is also looking young and composed enough to put away for longer if desired.



Residual sugar: 3,20 g/l

Total acidity: 5,40 g/l

Alcohol: 14,00 vol%

pH: 3,50



Drink 2021 - 2026 (includes 750ml)

Alto Rouge Magnum 2015

Maturing nicely, with the plush, plummy fruit looking ripe, rich and quite opulent for Rouge. Packing lots of power and making a strong statement for the seriousness and ageability of the Alto Rouge. Dark chocolate with prunes and mint. Soft tannins. Stable and certainly ageable, but drinking at its best now.



Residual sugar: 3,50 g/l

Total acidity: 5,60 g/l

Alcohol: 14,00 vol%

pH: 3,60



Drink 2021 - 2026 (includes 750ml)

Alto Rouge 2016

Bright red fruit, violets, pepper and sandalwood all interplay in this elegant, fine boned stalwart red blend, now lighter than before. Already deliciously balanced, but displaying fine structure and we all know the remarkable ageability of Alto Rouge.



Residual sugar: 3,60 g/l

Total acidity: 5,60 g/l

Alcohol: 14,00 vol%

pH: 3,55



Enjoy 2022 - 2027

Alto Rouge 2017

Short term cellaring rewarded with the 2017 having shed the baby fat and emerging beautifully. Showing a brightness of fruit and spicy perfume along with complementing touches of vanilla. Delicious now, but likely to improve a little more.



Residual sugar: 3,50 g/l

Total acidity: 5,90 g/l

Alcohol: 14,00 vol%

pH: 3,53



Can be enjoyed now but better from 2021 - 2028

Alto Shiraz 2013

The 2013 has aged a lot over the last year, both in bottle and magnum format. Tertiary, evolved notes of cloves and leather becoming more dominant over the varietal steely spice. The palate is soft and complete, yet finishing completely dry. At optimal drinking.



Residual sugar: 2,90 g/l

Total acidity: 5,60 g/l

Alcohol: 14,60 vol%

pH: 3,52



Enjoy 2020 - 2024 (includes Magnum)

Alto Shiraz 2015

The 2015 is growing into its own skin very nicely, starting to look the part and delivering on promise. Clean black fruit, violets, spice and oak driven. Roasted coffee combines on the fleshy, full palate that has a dry, olive powder-like tail. Past its teenage phase, but still young, and will benefit from short term cellaring.



Residual sugar: 2,80 g/l

Total acidity: 5,60 g/l

Alcohol: 14,30 vol%

pH: 3,60



Open 2021 - 2026

Alto Shiraz 2016

Bold and spicy, leaping from the glass with varietal perfume. Blackcurrant, roasting spices, pepper and violets, with toasty new oak (component American oak) in support. Although the wine has ample body and savoury intensity, it is impressively accessible at this early stage suggesting more modern, New World winemaking.



Residual sugar: 3,60 g/l

Total acidity: 5,60 g/l

Alcohol: 14,30 vol%

pH: 3,60



Can be enjoyed now but better from 2021 - 2026



DURBANVILLE HILLS

www.durbanvillehills.co.za

Durbanville Hills Cabernet Sauvignon 2015

Slightly more brooding, savoury and riper characters immediately signals more concentration from the renowned 2015 vintage. Dusty, herbatious notes of dried organum and capsicum over soft plums, cassis and mint chocolate. Medium bodied, as other vintages, but with a little more body and promise.



Residual sugar: 2,20 g/l

Total acidity: 5,50 g/l

Alcohol: 13,38 vol%

pH: 3,59



Drink 2020 - 2023

Durbanville Hills Cabernet Sauvignon 2016

Medium-bodied, lean Cabernet Sauvignon with raspberry, crushed leaves and a touch of vanilla on the nose. Still a little angular and dusty in its youth, masking the fruit. Best to keep for a couple of years to settle.



Residual sugar: 1,14 g/l

Total acidity: 6,06 g/l

Alcohol: 13,47 vol%

pH: 3,64



Needs more time in the cellar to reach optimal drinking pleasure

Durbanville Hills Cabernet Sauvignon 2017

Cassis, spicy aniseed, capsicum and wood smoke. The palate is tight and a little dusty in this youthful stage, but promising dark fruit and chocolate lurking beneath. This must be left alone to calm the robust tannins and integrate the leafy presence with the oak.



Residual sugar: 2,20 g/l

Total acidity: 4,20 g/l

Alcohol: 14,17 vol%

pH: 3,71



Needs more time in the cellar to reach optimal drinking pleasure

Durbanville Hills Collectors Reserve The Promenade Pinotage 2016

A stylistic deviation for Durbanville Hills, more expressive of cool-climate origin and toeing the line with current preference for lighter Pinotages. Typical varietal indicators on the nose include wild blackberries, spices and tar, leading to savoury and grippy, yet lifted, palate with a dry, rustic finish that requires a little more cellaring.



Residual sugar: 2,60 g/l

Total acidity: 5,56 g/l

Alcohol: 12,42 vol%

pH: 3,67



Needs more time in the cellar to reach optimal drinking pleasure

Durbanville Hills Merlot 2016

Plums, red berries, mint and vanilla. All captured in a medium-bodied frame with fresh acidity. Opening up nicely and looking quite plush and rounded. Ready to drink, but also no need for haste.



Residual sugar: 1,46 g/l

Total acidity: 5,87 g/l

Alcohol: 14,42 vol%

pH: 3,65



Drink 2020 - 2026

Durbanville Hills Rhinofields Noble aLate Harvest 2014

The 2014 is at optimum drinking, and singing at the moment. Rich, opulent, and very sweet, with refreshing natural acidity. Captivating orange marmalade, nectarine and honey, and developing some alluring apricot jam with age. Smooth and creamy. Unmistakably Botrytised sticky, with delicious sweetness now, and potential to keep for long term.



Residual sugar: 216,50 g/l

Total acidity: 8,20 g/l

Alcohol: 9,09 vol%

pH: 3,75



Drink 2020 - 2029

Durbanville Hills Rhinofields Pinotage 2012

The 2012 is mature, showing a rich melange of prunes, mocha and smoke offset by a savoury, meaty note. Very ripe and expressive, this is best enjoyed with hearty stews and grilled red meats.



Residual sugar: 2,00 g/l

Total acidity: 5,38 g/l

Alcohol: 14,46 vol%

pH: 3,69



Drink 2020 - 2023

Durbanville Hills Rhinofields Pinotage 2014

Super-ripe, bold and extracted, showing bramble jam and coffee cake. Still very dense and masculine on the palate. A hit already with fans of full and rich Pinotage. Further cellaring or otherwise decanting recommended.



Residual sugar: 2,80 g/l

Total acidity: 5,70 g/l

Alcohol: 14,44 vol%

pH: 3,59



Can be enjoyed now but should improve in the cellar over the next couple of years, Open 2021 - 2024

Durbanville Hills Rhinofields Pinotage 2015

The 2015 is integrating the oak well, revealing black fruit, coffee, vanilla and baking spices. Even though it has opened up nicely and tasting generous at the moment, it has also remained composed and youthful. Full bodied, polished Pinotage.



Residual sugar: 2,78 g/l

Total acidity: 5,53 g/l

Alcohol: 14,13 vol%

pH: 3,54



Can be enjoyed now but should improve in the cellar over the next couple of years, Open 2021 - 2025

Durbanville Hills Rhinofields Shiraz 2015

The palate is still tannic and firm, whilst the fruit is starting to fade resulting in a slight bittering effect. I suspect that the wine is perhaps going through an awkward phase and might need another year in the cellar to integrate and mellow.



Residual sugar: 3,23 g/l

Total acidity: 5,69 g/l

Alcohol: 13,83 vol%

pH: 3,61



Drink 2021 - 2023

Durbanville Hills The Tangram Red Blend 2012

Deep, bold dark fruit flavours flow from the glass. Not much movement since 2018 tasting, apart from growing in generosity. Concentrated and opulent, without being excessive or flabby. Defining Bordeaux varietal graphite and herbal notes combine with ample sweet oak in support. Dense, yet lush and supple. A clear deviation from the lighter 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



Can be enjoyed now but should improve in the cellar. Open 2021 - 2026

FLEUR DU CAP

Alive with Flair

www.fleurducap.co.za

Fleur du Cap Cabernet Sauvignon 2013

The 2013 Fleur du Cap Cabernet Sauvignon remains remarkably tight and composed still after seven years. Definitely developing tertiary complexity in flavour with sour figs and olive tapenade. The structure remains linear and unyielding. Pleasant interplay between dark, savoury flavours and herbal notes. Starting to approach a wide drinking window.



Residual sugar: 2,60 g/l

Total acidity: 5,50 g/l

Alcohol: 14,07 vol%

pH: 3,54



Can be enjoyed now but best 2021 - 2025

Fleur du Cap Cabernet Sauvignon 2014

Pencil shavings with deep, small dark berries, capsicum and redcurrants. Sound ripeness and balance, although the finish is still a little dusty and tangy. Requires a few more years of cellaring to soften.



Residual sugar: 3,11 g/l

Total acidity: 5,44 g/l

Alcohol: 14,05 vol%

pH: 3,57



Needs more time in the cellar to reach optimal drinking pleasure

Fleur du Cap Cabernet Sauvignon 2015

The 2015 is integrating well and looking rounder and more complete than its predecessors. Cassis, mint chocolate, red bell pepper, cedar and even violets. Effortless harmony on the palate that is light and fragrant, yet finely structured with the ever-present savoury tannins on the long finish. Will improve further over short term.



Residual sugar: 3,33 g/l

Total acidity: 5,42 g/l

Alcohol: 14,27 vol%

pH: 3,60



Can be enjoyed now but better from 2022 - 2028

Fleur du Cap Unfiltered Cabernet Sauvignon 2010

Black core with a garnet rim. Finally starting to hint at tertiary development, in an alluring and complexing fashion. Full-bodied and powerful, the 2010 now has high notes of earth and cloves over dark roast bitter coffee and black forest cake.



Residual sugar: 2,57 g/l

Total acidity: 5,66 g/l

Alcohol: 14,17 vol%

pH: 3,61



Enjoy 2020 - 2025

Fleur du Cap Unfiltered Cabernet Sauvignon 2011

Bold, expressive and unyielding, this deep and full Cabernet Sauvignon shapes from the glass and coats the palate. Seriously structured, opulent yet succulent, the 2011 vintage is dense and tannic, and still shows lots of primary fruit acidity and oak spice that requires time to integrate. Bitter chocolate on the finish. Impressive length. Delicious now but will probably improve over the next year or so.



Residual sugar: 1,93 g/l

Total acidity: 5,79 g/l

Alcohol: 14,52 vol%

pH: 3,60



Can be enjoyed now but should improve in the cellar over the next couple of years.

Enjoy 2021 - 2026

Fleur du Cap Unfiltered Cabernet Sauvignon 2012

Less concentrated than the preceding vintages with more steely red fruit laced with attractive flint and herbal notes and a lively, juicy core. More accessible and pure 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



Can be enjoyed now but should improve in the cellar over the next year or so. Enjoy

2021 - 2027

Fleur du Cap Unfiltered Cabernet Sauvignon 2013

Steely and dry, without the concentration of earlier vintages. Dry cranberry and mint on the palate. The pencil lead and mint characters remain too, and the new oak is now well absorbed. Finishing a little short (shy), but probably best to give it the benefit and put away for longer.



Residual sugar: 2,61 g/l

Total acidity: 5,74 g/l

Alcohol: 13,81 vol%

pH: 3,51



Needs more time in the cellar to reach optimal drinking pleasure

Fleur du Cap Unfiltered Cabernet Sauvignon 2014

Although riper, the 2014 is starting to enter a brooding phase, looking more savoury and drier, but interestingly also showing some hints of bottle age characters. Olive powder and tar now layering the dark berries. Still possesses sufficient structure to age for longer, and probably improve.



Residual sugar: 2,33 g/l

Total acidity: 5,38 g/l

Alcohol: 14,20 vol%

pH: 3,61



Needs more time in the cellar to reach optimal drinking pleasure.

Fleur du Cap Laszlo 2009

Developing nutty complexity on the nose, the 2009 is steadfast on palate form with flinty grip and tannic power framing the masculine, incredibly concentrated ripe fruit. Showing the power of the vintage, this reached its optimum drinking at the 10-year mark, and staying in this harmonious phase now. Top expression of Stellenbosch Bordeaux blend.



Residual sugar: 1,70 g/l

Total acidity: 6,70 g/l

Alcohol: 13,30 vol%

pH: 3,60



Enjoy 2020 - 2029

Fleur du Cap Laszlo 2012

Coming into its own, as predicted. The 2012 is more savoury and perhaps more elegant than the other Laszlos, boasting classic pencil lead, graphite and cedar characters. The fruit seems unmoved and energised still, while the tannin structure is incredibly fine and polished. Definitely a vintage to watch. Merlot led, with Cabernet Sauvignon and Shiraz. A Platter 5*. Allow for another year or two in the cellar before opening.



Residual sugar: 1,91 g/l

Total acidity: 5,57 g/l

Alcohol: 14,55 vol%

pH: 3,54



Needs more time in the cellar to reach optimal drinking pleasure

Fleur du Cap Laszlo 2013

Inky core with a ruby-red rim. The 2013 is waking from its slumber, starting to weave the fruit perfume with the more savoury, earthy elements. Black fruit pastilles, liquorice, tea leaf and mint. Incredibly firm, yet also layered and complex. Gut feel here is that this wine should be left alone for a while.



Residual sugar: 2,73 g/l

Total acidity: 5,67 g/l

Alcohol: 14,56 vol%

pH: 3,51



Needs more time in the cellar to reach optimal drinking pleasure

Fleur du Cap Laszlo 2014

Concentrated, tightly packed dark fruit is entirely primary and firm, but very promising. Deep, dark fruit, with Eucalyptus leaf spice and lots of new oak in support. Chalky, mouth coating tannins. Back to all Bordeaux varietals in the blend. Superb balance. Don't touch for another two to five years.



Residual sugar: 2,94 g/l

Total acidity: 5,36 g/l

Alcohol: 14,42 vol%

pH: 5,36



Needs more time in the cellar to reach optimal drinking pleasure

Fleur du Cap Laszlo 2015

Deep black fruit with liquorice pastille, tobacco, dark roast coffee, cocoa powder, and garrigue. The palate is crafty and polished, not requiring the long-term cellaring of other vintages, but also lots of structural, dry tannin presence clearly hiding future brilliance to come. Already revealing perfectly ripe fruit, complemented by rich oak and herbal touches. Enjoy now or wait for 2023 to open.



Residual sugar: 2,29 g/l

Total acidity: 5,66 g/l

Alcohol: 14,89 vol%

pH: 3,52



Needs more time in the cellar to reach optimal drinking pleasure

Fleur du Cap Merlot 2015

Leafy introduction with peppery stalky spice, chunky fruit and raw tannins.



Residual sugar:

Total acidity:

Alcohol:

pH:



Enjoy 2020 - 2023

Fleur du Cap Merlot 2017

Varietal focus to the nose includes crushed leaves, ripe vine tomatoes and red berries. A juicy palate offers plums, raspberries, mint, and just a hint of vanilla. Wonderfully easy drinking, this does not require any further cellaring.



Residual sugar:

Total acidity:

Alcohol:

pH:



Enjoy 2020 - 2023

Fleur du Cap Unfiltered Merlot 2013

Deep garnet core with a ruby red rim. I'm afraid this looks like it's going to fall over before releasing any fruit. An aging palate now has broth and leather, with dry cocoa on the finish. Firm acidity still present.



Residual sugar: 216,50 g/l

Total acidity: 6,53 g/l

Alcohol: 14,51 vol%

pH: 3,34



Enjoy 2020 - 2022

Fleur du Cap Unfiltered Merlot 2014

Ripe and burly, boasting black plum, baked youngberries, mint chocolate and spicy 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.



Residual sugar: 2,88 g/l

Total acidity: 5,49 g/l

Alcohol: 14,43 vol%

pH: 3,51



Can be enjoyed now but should improve in the cellar over the next couple of years.

Open from 2021 onwards.

Fleur du Cap Noble Late Harvest 2014

Dark golden colour. Sundried peaches and fynbos honey on the nose. Impressive concentration of flavours makes a lasting impression on the palate. Rich and velvety, with crème brûlée. An industry favourite. Starting to show slight caramel and nutty bottle age characters, probably at its prime, but this still has more ageing potential too.



Residual sugar: 2,25 g/l

Total acidity: 11,68 g/l

Alcohol: 9,38 vol%

pH: 3,80



Enjoy 2020 - 2029

Fleur du Cap Noble Late Harvest 2015

Impressive tightrope balance between rich concentration and punctuating acidity, and still as fresh as on release. Opulent botrytised characters of sundried peach and apricot with some impressive fresh tangerine peel and raw honey. The palate is remarkably moreish with balancing acidity that is mouth-watering 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 should improve in the cellar over the next couple of years.

Open from 2021 and possibly up to 2035 if cellared correctly.

Fleur du Cap Pinotage 2015

Holding on to its rustic, drying nature and sharp acidity and not really opening up. Black plums and green banana with some youthful stinky spice, coffee and wood smoke. Quite stable, and youthful even, but not getting better. Decant and drink over the next two to three years with grilled meats and antipasto.



Residual sugar: 2,90 g/l

Total acidity: 5,20 g/l

Alcohol: 14,30 vol%

pH: 3,53



Enjoy 2020 - 2023

Fleur du Cap Pinotage 2016

Youthful, juicy plum and mulberry with rustic, savoury interest and mouth-watering acidity. Softer and more generous than the 2015. A charming and drinkable wine that is good to go.



Residual sugar: 2,70 g/l

Total acidity: 5,24g/l

Alcohol: 13,91 vol%

pH: 3,60



Drink 2020 - 2023

Fleur du Cap Unfiltered Pinotage 2014

Coffee, toasted coconut shavings and smoke combining with rich dark fruit and bitter toffee. Notably riper, bolder and more ambitious than the standard range, with a step up in concentration and palate weight. Full, silky finish. Optimum drinking, and will also keep comfortably for the next three to five years..



Residual sugar: 2,74 g/l

Total acidity: 5,59 g/l

Alcohol: 14,45 vol%

pH: 3,58



Enjoy 2020 - 2025

Fleur du Cap Unfiltered Pinotage 2015

A full, robust, rich and spicy Pinotage with subtle toasted oak notes, impressive concentration and silky summer berry flavours. Entirely seamless and plush, but still a little broody, savoury and dark, so allow a few more years of cellaring to reach full potential.



Residual sugar: 2,77 g/l

Total acidity: 5,57 g/l

Alcohol: 14,78 vol%

pH: 3,54



Can be enjoyed now but should improve in the cellar over the next couple of years.

Open 2021 - 2025

Fleur du Cap Series Privee Cabernet Sauvignon 2015

The Fleur du Cap reserve wines have definitely entered a plusher phase with the introduction of the Series Privée label around 2015, and of course assisted by the concentration of the vintage. Quite forthcoming and New World in style, well supported by a spine of acidity. Clean and focused, and still very youthful too. Mellow, creamy finish signals drinking window opening, while the wine has the classy composure to last.



Residual sugar: 2,21 g/l

Total acidity: 5,62 g/l

Alcohol: 14,70 vol%

pH: 3,66



Can be enjoyed now but should improve in the cellar over the next couple of years.

Open 2021 - 2026

Fleur du Cap Series Privee Merlot 2015

A more modern and approachable style achieved with the change in label, the 2015 Series Privée has generous, plush fruit and polished tannins. Quality oak and intense fruit manifest in an attractive way, and integrating well. Plums, cherries, coffee and roasted herbs. Still looking very youthful, but with its open-knit style you'd be safe to pull corks now, or cellar for longer.



Residual sugar: 2,98 g/l

Total acidity: 5,90 g/l

Alcohol: 14,46 vol%

pH: 3,47



Enjoy 2020 - 2025

Fleur du Cap Series Privee Pinotage 2016

Successor to the Unfiltered, and in the same serious, full-bodied style. Sweet, opulent core of black cherry and plum nicely coiled by juicy acidity, now starting to integrate the tannins and oak, and offering lots of heady fruit right up to the lingering finish.



Residual sugar: 3,40 g/l

Total acidity: 5,46 g/l

Alcohol: 14,58 vol%

pH: 3,52



Can be enjoyed now but should improve in the cellar over the next couple of years.

Open 2021 - 2026

Fleur du Cap Shiraz 2014

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



Residual sugar: 2,26 g/l

Total acidity: 5,56 g/l

Alcohol: 14,10 vol%

pH: 3,51



Enjoy 2020 - 2024



Jacobsdal

www.jacobsdal.co.za

Jacobsdal Cabernet Sauvignon 2011

Opaque black core with a narrow rim. The 2011 is still holding impressive structure and composure, and building concentration with age. Dusty, dry tannins in a coil of dark, ripe Cabernet Sauvignon fruit with black coffee, olives and pencil lead. Pretty much unmoved for the past year. One to watch. Can be enjoyed now but should improve over the next year or so.



Residual sugar: 2,55 g/l

Total acidity: 5,54 g/l

Alcohol: 14,06 vol%

pH: 3,88



Can be enjoyed now but best from 2021 - 2026

Jacobsdal Cabernet Sauvignon 2012

There is no doubt that the Jacobsdal Cabernet Sauvignons need time and are underrated when they're young. Although light in style (modest on alcohol, extraction and new oak), the 2013 is, in a similar fashion to 2012, putting on some muscle and developing beautiful complexity. Persistent dusty tannins to finish. For fans of classically styled Cabernet Sauvignon.



Residual sugar: 2,47 g/l

Total acidity: 5,80 g/l

Alcohol: 13,16 vol%

pH: 3,62



Can be enjoyed now, but probably still improving. Drink 2021 - 2026

Jacobsdal Cabernet Sauvignon 2013

Bright, pure, juicy black 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 further complexity.



Residual sugar: 1,95 g/l

Total acidity: 5,55 g/l

Alcohol: 13,00 vol%

pH: 3,71



Needs more time in the cellar to reach optimal drinking pleasure. Best from 2021 - 2027

Jacobsdal Pinotage 2012

The 2012 Pinotage is getting even better. Remarkable retention of fruit and flowers, perfume and fresh, juicy grip. The key is no aggressive oak, soft extraction and firm acidity. Black fruit, spice, vanilla, sour cherry and violets. Inside a long drinking window.

Can keep for longer, but drinking so well now.



Residual sugar: 2,49 g/l

Total acidity: 5,72 g/l

Alcohol: 14,22 vol%

pH: 3,58



Drink 2020 - 2027 (add another year for the Magnum)

Jacobsdal Pinotage 2013

The 2013 is coming into its own and looking increasingly pure and open, and similar to 2012 in its fruit-driven elegance. Fynbos, tea leaf, red berries and wild spices. Pithy texture on the palate that is almost chalky and dry to finish makes the wine an exciting food partner. Enjoy at a few degrees cooler than bigger reds with oily, savoury dishes, or cellar for another year or two.



Residual sugar: 5,20 g/l

Total acidity: 5,80 g/l

Alcohol: 11,64 vol%

pH: 3,20



Drink 2020 - 2024



www.jcleroux.co.za

JC le Roux Scintilla 2011

Opaque black core with a narrow rim. The 2011 is still holding impressive structure and composure, and building concentration with age. Dusty, dry tannins in a coil of dark, ripe Cabernet Sauvignon fruit with black coffee, olives and pencil lead. Pretty much unmoved for the past year. One to watch. Can be enjoyed now but should improve over the next year or so.



Residual sugar: 5,20 g/l

Total acidity: 5,80 g/l

Alcohol: 11,64 vol%

pH: 3,20



Drink 2020 - 2024



LE BONHEUR

www.lebonheur.co.za

Le Bonheur Prima 2012

There is no doubt that the Jacobsdal Cabernet Sauvignons need time and are underrated when they're young. Although light in style (modest on alcohol, extraction and new oak), the 2013 is, in a similar fashion to 2012, putting on some muscle and developing beautiful complexity. Persistent dusty tannins to finish. For fans of classically styled Cabernet Sauvignon.



Residual sugar: 2,40 g/l

Total acidity: 5,80 g/l

Alcohol: 13,92 vol%

pH: 3,53



Enjoy 2020 - 2024



MONIS

SOUTH AFRICA'S LEADING
AWARD WINNER. BLENDED AND
AGED TO PERFECTION

www.monis.co.za

Monis Muscadel 2004

Bright, pure, juicy black fruit, stinky 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 further complexity.



Residual sugar: 229,2 g/l

Total acidity: 4,6 g/l

Alcohol: 16,09 vol%

pH:3,60



Enjoy 2020 - 2030



www.nederburg.co.za

Nederburg The Brew Master Red Blend 2014

Crafty harmony of luxurious fruit with herbal interest and integrated oak spice. The wine's perfume is expressive and bold, yet the structure is elegant and classical, having softened entirely into a velvety finish. Another smart example of a serious wine from this stable that currently offers drinking pleasure and also promises ageability.



Residual sugar: 2,77 g/l

Total acidity: 5,94 g/l

Alcohol: 14,74 vol%

pH: 3,60



Enjoy 2020 - 2029

Nederburg The Brew Master 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 further cellaring.



Residual sugar: 3,04 g/l

Total acidity: 5,88 g/l

Alcohol: 14,73 vol%

pH: 3,56



Can be enjoyed now but best 2021 - 2027

Nederburg Manor House Cabernet Sauvignon 2015

1st bottle - oxidised. 2nd bottle: Punching above its weight, with classic Cabernet Sauvignon structure and deep intensity. Developing ripe, brooding black fruit and roasted cashews, now weaving in with the pencil lead and flint. Possessing remarkable complexity and depth for the Manor House range. Best give this the benefit of the doubt and leave safely in the cellar.



Residual sugar: 3,14g/l

Total acidity: 6,22g/l

Alcohol: 14,70 vol%

pH:3,51



Can be enjoyed now but best 2021 - 2026

Nederburg Two Centuries Cabernet Sauvignon 2007

The 2007 has aged rapidly over the past couple of years, and now deserves attention. Earthy, plum tomato flavours with truffle, cloves and leather. Some subtle aeration opens up dark fruit and olive brine. Decant or allow to breathe in the glass.



Residual sugar: 2,40 g/l

Total acidity: 6,50 g/l

Alcohol: 14,59 vol%

pH: 3,55



Drink 2020 - 2023

Nederburg Two Centuries Cabernet Sauvignon 2008

The 2008 Two Centuries is mature, maintaining its pedigree with structure and quality, but maturing the fruit. Tinned tomato, leather, raw clay and iodine along with hints of dark chocolate and baked black berries remain. Harmonious, generous and soft, showing how well these Cabernets drink when properly aged.



Residual sugar: 2,50 g/l

Total acidity: 5,60 g/l

Alcohol: 14,68 vol%

pH: 3,50



Drink 2020 - 2025

Nederburg Two Centuries Cabernet Sauvignon 2010

Inky, opaque, purple, black core. On song. Dry, deep and savoury expression. Powerful and concentrated with solid structure. Crème de cassis, cocoa and blackberries, finishing dry, saline even. Muscular and tannic, now entering its wide drinking window. Very smart.



Residual sugar: 2,98 g/l

Total acidity: 5,74 g/l

Alcohol: 14,90 vol%

pH: 3,70



Drink 2020 - 2025

Nederburg Two Centuries Cabernet Sauvignon 2011

The Two Centuries range shows staggering definition and purity across vintages. The 2011 vintage is ageing slowly and with grace, retaining its tight concentration, but showing lifted fruit perfume and flint. A polished, harmonious palate that is already quite generous, but still firm on the finish. 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 best 2022 - 2026

Nederburg Two Centuries Cabernet Sauvignon 2012

Pure and defined, power and finesse. The inner Cabernet Sauvignon perfume is captivating, lifted by warming oak spice and heady alcohol. Concentrated, palate-staining dark fruit with dense tannins and bright, effortless acidity. Fairly polished in its fine craftsmanship, but these Cabernet Sauvignons all justify a decade in the cellar.



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 over the next couple of years. Drink 2022 - 2027

Nederburg Two Centuries Cabernet Sauvignon 2013

Ripe, bold expression with impressive concentration and palate intensity revealing a spectrum of rich dark fruit and warming sweet oak flavours. Full and opulent to finish, with a port-, liqueur-like farewell. Already very generous, with a shorter shelf life than the 2011 and 2012 vintages and should be drunk first.



Residual sugar: 3,10 g/l

Total acidity: 5,70 g/l

Alcohol: 14,79 vol%

pH: 3,63



Drink 2020 - 2024

Nederburg Two Centuries Cabernet Sauvignon 2014

Riper and sweeter than predecessors, nothing was held back with the 2014 Two Centuries with more obvious rich oak, fruit extract and warming spirit still needing to mellow. Powerful tension at its core bodes well for future promise, but perhaps not as long term. Modern and expressive.



Residual sugar: 2,29 g/l

Total acidity: 6,08 g/l

Alcohol: 14,91 vol%

pH: 3,59



Needs more time in the cellar to reach optimal drinking pleasure. Look again in 2020

Nederburg Two Centuries Cabernet Sauvignon 2015

Dense, bold and structured Cabernet Sauvignon from Paarl grapes has masculine power but not without finesse. Blackcurrants, kirsch, graphite, dark chocolate and oak spices all wrapped up in a layered palate that has gratifying freshness and energy promising to unlock with time in cellar.



Residual sugar: 1,84 g/l

Total acidity: 5,83 g/l

Alcohol: 14,72 vol%

pH: 3,55



Needs more time in the cellar to reach optimal drinking pleasure. Look again in 2020

Nederburg The Winemasters Cabernet Sauvignon Magnum 2015

Overtly dusty, capsicum aromas initially emerge from the nose. Some aeration allows more fruit expression to be revealed. The palate is likely at optimum drinking, judging from the seamless, creamy mouthfeel. Definitely driven by the Cabernet Sauvignon's herbal notes. Medium-bodied.



Residual sugar: 4,50 g/l

Total acidity: 5,66 g/l

Alcohol: 14,84 vol%

pH: 3,63



Drink 2020 - 2023

Nederburg The Winemasters Noble Late Harvest 2010

Full tawny colouration of no concern, as the nose has lovely orange peel, honey and caramel. An unctuous, creamy, fully sweet palate that is lower in alcohol than preceding vintages, but no less sweet and intensely flavoured. A little syrupy sweet now and very stable, will be good to gain some nutty complexity with further cellaring.



Residual sugar: 224,00 g/l

Total acidity: 9,08 g/l

Alcohol: 9,77 vol%

pH: 3,66



Can be enjoyed now but best 2021 - 2030

Nederburg The Winemasters Noble Late Harvest 2011

Copper core with golden rim. Burnt caramel, fine Sherry, dried apricots and peat smoke. This has more intensity and botrytis concentration than the 2010 vintage, and not quite as sweet, with piercing acidity. 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



Drink 2020 - 2032

Nederburg The Winemasters Noble Late Harvest 2013

Copper core with golden hue. Caramelised aromas include honey and sugar molasses on the 2013, with rich, ripe, raisiny fruit and nuts and that hallmark redeeming acidity in the tail. All the concentration of fruit, but without the lightness of touch of other vintages.

Reminds of Tokaji Essencia and sugar roasted nuts. Mature, yet long lived.



Residual sugar: 230,00 g/l

Total acidity: 9,94 g/l

Alcohol: 11,28 vol%

pH: 3,36



Drink 2020 - 2032

Nederburg The Winemasters Noble Late Harvest 2014

Back on form in 2014 with youthful grapy, musk perfume from small Muscat component combining with the rich stone fruit and ginger spice. Sugar and acid in complete harmony.

Staggering value for money. Very ageable, but why wait!



Residual sugar: 211,00 g/l

Total acidity: 10,44 g/l

Alcohol: 11,18 vol%

pH: 3,11



Can be enjoyed now but best 2021 - 2034

Nederburg The Winemasters Pinotage 2014

The 2014 vintage is dark and ripe, showing more blueberry cake 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



Drink 2020 - 2024

Nederburg The Winemasters Pinotage 2016

Plums and vanilla with alluring hints of pancetta and tar. Plush, soft and creamy Pinotage that is moreish and accessible. Medium-bodied. Ready to drink in youthful stage.

Composure to last.



Residual sugar: 4,26 g/l

Total acidity: 5,54 g/l

Alcohol: 13,89 vol%

pH: 3,55



Drink 2020 - 2026

Nederburg The Winemasters Shiraz 2017

Still very primary and stinky (peppery), showing open-knit berry crush and white pepper with some violets. Bright palate has lots of spice and chalky grip that frames the abundance of crunchy fruit. Mouth-watering already, but better in a year or two.



Residual sugar: 4,32 g/l

Total acidity: 5,78 g/l

Alcohol: 14,47 vol%

pH: 3,52



Can be enjoyed young but best from 2022 - 2027



PLAISIR DE MERLE

www.plaisirdemerle.co.za

Plaisir de Merle Cabernet Sauvignon Magnum 2010

In very good condition out of Magnum, the 2010 is impressive with its stability, integrating the oak and the alcohol with the rich dark fruit. Good composure and enjoyment now, but can also keep for longer.



Residual sugar: 1,40 g/l

Total acidity: 6,00 g/l

Alcohol: 14,10 vol%

pH: 3,61



Drink 2020 - 2024 (includes 750ml)

Plaisir de Merle Cabernet Sauvignon 2011

Plush ripe fruit and rich new oak marries in this modern expression. The palate is now completely seamless and polished, yet remarkably holding its primary freshness after nine years. No need to keep further.



Residual sugar: 2,50 g/l

Total acidity: 5,70 g/l

Alcohol: 14,09 vol%

pH: 3,66



Drink 2020 - 2025

Plaisir de Merle Cabernet Sauvignon Magnum 2012

Inky and rich, with the volume dial on full for extract, ripeness and oak. Concentrated prune, cigar box and milk chocolate with a dry, savoury core. The fruit profile is ageing now.



Residual sugar: 2,50 g/l

Total acidity: 5,70 g/l

Alcohol: 14,09 vol%

pH: 3,66



Drink 2020 - 2025 (includes 750ml)

Plaisir de Merle Cabernet Sauvignon 2013

Dark fruit, leaf spice, black olive and liquorice with some supporting mocha notes from the new barrels. This is still very burly and robust with dense tannins and a full body.

Heady, warming finish. Keep for another year or two before opening..



Residual sugar: 3,10 g/l

Total acidity: 6,10 g/l

Alcohol: 14,19 vol%

pH: 3,60



Needs more time in the cellar to reach optimal drinking pleasure.

Plaisir de Merle Cabernet Sauvignon 2014

Starting to reveal a wonderful inner perfume lift to the wine, the 2014 is showing brilliant purity and composure within the plush Plaisir de Merle style. The palate is soft, generous and completely accessible.



Residual sugar: 2,70 g/l

Total acidity: 6,00 g/l

Alcohol: 14,25 vol%

pH: 3,61



Drink now through 2025

Plaisir de Merle Cabernet Sauvignon 2015

In the modern Plaisir de Merle style with opulent fruit and sleek tannins, but not without restraint and altogether very classy. Cassis, plums, cocoa and mint. Generous, plush and even a little sweet, but no doubt ageable. Although the masterful polish allows the wine to be drunk now too.



Residual sugar: 2,80 g/l

Total acidity: 6,00 g/l

Alcohol: 14,26 vol%

pH: 3,67



Can be enjoyed now but should improve in the cellar. Enjoy 2021 - 2030



STELLENZICHT

www.stellenzicht.co.za

Stellenzicht GT Cabernet Sauvignon 2011

Typical Stellenbosch Cabernet Sauvignon shows good marriage between black fruit and dusty, herbal notes. Succulent oak spice, vanilla, blackberries and spearmint. The flavour profile is becoming darker and more savoury, with a remarkable tannin structure that keeps the wine savoury and dry. Revisit in 12 months.



Residual sugar: 1,70 g/l

Total acidity: 6,40 g/l

Alcohol: 13,79 vol%

pH: 3,43



Can be enjoyed now but should improve in the cellar over the next year or so.

Stellenzicht GT Cabernet Sauvignon 2012

Eucalyptus leaf spice, black tea, wood smoke, wild blackberry and bitter liquorice. Brooding and tight, with dense tannins and a deep core of dark fruit and herbs. The 2012 remains a little on the angular, phenolic side. Further cellaring will be beneficial.



Residual sugar: 2,20 g/l

Total acidity: 6,20 g/l

Alcohol: 13,83 vol%

pH: 3,46



Needs more time in the cellar to reach optimal drinking pleasure

Stellenzicht GT Pinotage 2011

Mature, showing jammy mulberry, smoked game and coffee cake. Macerated fruit with port-like note on the palate that finishes with a tangy tail.



Residual sugar: 1,40 g/l

Total acidity: 5,60 g/l

Alcohol: 14,90 vol%

pH: 3,46



Enjoy 2020 - 2023

Stellenzicht GT Pinotage 2012

Blueberries and banana with an offsetting rustic, savoury edge. The 2012 vintage is holding up well, and have integrated the oak and softened the tannins. Although looking very stable and age-worthy, this is definitely within drinking scope now.



Residual sugar: 3,10 g/l

Total acidity: 5,50 g/l

Alcohol: 14,61 vol%

pH: 3,63



Enjoy 2020 - 2024

Stellenzicht GT Pinotage 2013

Rewarding the decision to keep, the 2013 has transformed from last year to now offer plums and blueberries with vanilla from oak, and some smoke at the back. Still pretty fleshy and brisk on the palate, the natural suggestion is that this should continue on an upward curve in the cellar. Can be enjoyed now but another year or so in the cellar will be beneficial.



Residual sugar: 1,70 g/l

Total acidity: 5,50 g/l

Alcohol: 14,82 vol%

pH: 3,51



Can be enjoyed now but should improve in the cellar over the next year or so. Open from 2021

Stellenzicht GT Shiraz 2009

Violets, blueberry and bitter cherry with white pepper and vanilla. Subtle hints of tertiary cloves and leather starting to appear. Oak, fresh acidity and fine elegant tannins all in medium-bodied harmony. Gracefully mature, wonderfully elegant drinking pleasure now.



Residual sugar: 2,00 g/l

Total acidity: 6,10 g/l

Alcohol: 14,29 vol%

pH: 3,54



Enjoy 2020 - 2026

Stellenzicht GT Shiraz 2012

Fresh and spicy, perfumed nose includes blackcurrant pastille, sweet liquorice, violets, lavender and pepper. Nothing short of alluring on aroma. Palate is surprisingly fuller and darker, still impressively fine and youthful. This is a delight from the big bottle, absolutely singing at the moment, and should be in every Shiraz lover's collection.



Residual sugar: 2,10 g/l

Total acidity: 6,00 g/l

Alcohol: 14,41 vol%

pH: 3,53



Drink 2020 - 2025

Stellenzicht GT Cabernet Sauvignon Magnum 2012

Eucalyptus leaf spice, black tea, wood smoke, wild blackberry and bitter liquorice. Brooding and tight, with dense tannins and a deep core of dark fruit and herbs. The 2012 remains a little on the angular, phenolic side. Further cellaring will be beneficial.



Residual sugar: 2,20 g/l

Total acidity: 6,20 g/l

Alcohol: 13,83 vol%

pH: 3,46



Drink 2021 - 2026

Stellenzicht The Vine Post Pinotage 2014

With good concentration and intensity, the Vine Post shows single vineyard focus in a New World expression. Fleshy black plum and wild spices comfortably absorb the new oak that provides velvety dark chocolate richness. Starting to show some subtle evolved, savoury notes too as it reaches maturity. Voluptuous and silky.



Residual sugar: 1,50 g/l

Total acidity: 5,40 g/l

Alcohol: 14,33 vol%

pH: 3,49



Ready to drink now through 2026

UITKYK

WINE ESTATE
FOUNDED 1712



www.uitkyk.co.za

Uitkyk Carlonet 2009

Definitely in its drinking window now, with earthy, savoury flavours wrapping the black fruit in a velvety embrace. The palate is seamless and smooth. Dry, deep, savoury finish goes on for minutes.



Residual sugar: 1,60 g/l

Total acidity: 6,20 g/l

Alcohol: 14,43 vol%

pH: 3,60



Drink now up to 2024 (add another year for the Magnum)

Uitkyk Carlonet 2010

1st bottle Oxidised. 2nd bottle: An altogether savoury introduction that includes soy, liquorice and black olives. Still retains lots of deep, dry structure that captures the alluring flavours of nuts, herbs and tomato all roasted together with a drizzle of good balsamic.



Residual sugar: 2,70 g/l

Total acidity: 6,10 g/l

Alcohol: 14,56 vol%

pH: 3,59



Drink 2020 - 2023

Uitkyk Carlonet 2011

The 2011 Carlonet is mature and ready to enjoy. Now marrying ripe dark fruit and well-integrated oak with savoury, earthy bottle age character, along with terroir driven leafy notes and dry structure. Complete, harmonious, mature, full-bodied Cabernet Sauvignon..



Residual sugar: 2,90 g/l

Total acidity: 5,86 g/l

Alcohol: 14,65 vol%

pH: 3,64



Drink 2020 - 2025 (includes Magnum)

Uitkyk Carlonet Magnum 2012

Ripe plums and blackberries with spice from dollop of Shiraz and garrigue from Cabernet Sauvignon. Impressively vibrant still, holding a spicy inner perfume and looking lively, especially in the Magnum. Satisfying to enjoy now, but will still improve with further cellaring.



Residual sugar: 3,10 g/l

Total acidity: 5,80 g/l

Alcohol: 14,63 vol%

pH: 3,59



Can be enjoyed now but best from 2021 - 2026

Uitkyk Carlonet Magnum 2013

Blackcurrant, liquorice, vanilla and coffee. Good intensity. The palate has firm acidity with dusty tannic grip and fruit-derived phenolic structure. Good length. Still requires more time to tame the drying tannins. Allow for another year or two before opening.



Residual sugar: 2,60 g/l

Total acidity: 5,66 g/l

Alcohol: 14,25 vol%

pH: 3,70



Needs more time in the cellar to reach optimal drinking pleasure



ZONNEBLOEM

www.zonnebloem.co.za

Zonnebloem Cabernet Sauvignon 2013

The effortless elegance yet stability in ageing of the standard Zonnebloem range of wines is noteworthy. The 2013 Cabernet has developed luxurious soft fruit, forest floor and milk chocolate all in sound harmony. Great value for money. Clearly has legs to cellar further, but drinking so well now. Expect some sediment.



Residual sugar: 2,30 g/l

Total acidity: 5,52 g/l

Alcohol: 13,67 vol%

pH: 3,58



Drink 2020 - 2024

Zonnebloem Cabernet Sauvignon 2014

The 2014 is peppery and juicy, probably a little lighter than other vintages and also a little simpler. Redcurrants and plum presence complementing the mint and capsicum. Prominent acidity offers a fresh, tangy finish.



Residual sugar: 3,50 g/l

Total acidity: 5,54 g/l

Alcohol: 13,72 vol%

pH: 3,69



Drink 2020 - 2025

Zonnebloem Cabernet Sauvignon 2015

Capsicum, stalky spice, red plums, cassis and olive tapenade. Fair structure to the medium-bodied palate that has good fruit intensity, polished tannins and a crunchy, fresh finish. Will improve with further cellaring.



Residual sugar: 2,89 g/l

Total acidity: 5,64 g/l

Alcohol: 14,36 vol%

pH: 3,65



Can be enjoyed now but best from 2021 - 2026

Zonnebloem Cabernet Sauvignon 2016

A clean, expansive nose offers lush red berries with the trademark pepperiness (influence from stalks) and well measured sweet vanilla notes from barrique. The 2016 seems a little richer and fuller, offering a broadness to the palate that will develop further in bottle.



Residual sugar: 2,55 g/l

Total acidity: 5,42 g/l

Alcohol: 13,89 vol%

pH: 3,65



Wait another year or two

Zonnebloem Cabernet Sauvignon 2017

A marriage of red and black fruits combines with typical herbal top notes, all from Stellenbosch fruit. Quite bold and masculine while very much still in a fledging stage.

Solid varietal expression that will unlock more potential with further cellaring.



Residual sugar: 2,71 g/l

Total acidity: 5,71 g/l

Alcohol: 14,31 vol%

pH: 3,52



Wait another year or two

Zonnebloem Limited Edition Cabernet Sauvignon 2009

Signs of maturity setting in on the colour that's also confirmed on the nose. Harmony of dark fruit with herbal nuance and now subtle tertiary earthy complexity. Limited edition for good reason. Gracefully aged, mature, full bodied Cabernet Sauvignon at its prime.



Residual sugar: 2,31 g/l

Total acidity: 6,01 g/l

Alcohol: 14,70 vol%

pH: 3,05



Drink 2020 - 2025

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



Can be enjoyed now but best 2021 - 2028

Zonnebloem Laureat 2011

Dark centre with developing garnet rim. Roast bell pepper, stewed plums and cedar aromas float above a deep core of black fruit and fine, dry tannins. The 2011 is evolving in its maturity, offering sophistication now. Classically mature Stellenbosch Bordeaux-styled blend expression.



Residual sugar: 2,26 g/l

Total acidity: 6,01 g/l

Alcohol: 14,23 vol%

pH: 3,56



Drink 2020 - 2025

Zonnebloem Laureat 2012

The 2012 vintage is staying wonderfully young, boasting 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. Glorious now, although a little more patience will also be awarded.



Residual sugar: 2,00 g/l

Total acidity: 5,80 g/l

Alcohol: 13,99 vol%

pH: 3,54



Drink 2020 - 2026

Zonnebloem Laureat 2013

Crisp red and black fruit with crushed fresh herbs, dark chocolate and coffee roast notes. There is a steely, vinous, almost raw, acidity persisting on the palate that requires full flavoured dishes high in fat content if pulling corks now. Better to keep for a few more years.



Residual sugar: 2,61 g/l

Total acidity: 5,69 g/l

Alcohol: 14,41 vol%

pH: 3,59



Can be enjoyed now but better from 2022 - 2027

Zonnebloem Laureat 2015

Well-rounded approachability and balance already on display in the 2015, presenting all the flavour pointers of this blend in a plush and polished frame. Blackcurrant, pencil lead and tobacco. Full and deep, with typical acid spine. Offering full flavour intensity without any hardness, the 2015 can be enjoyed now, but will also improve with further ageing.



Residual sugar: 2,80 g/l

Total acidity: 5,83 g/l

Alcohol: 14,02 vol%

pH: 3,59



Can be enjoyed now but better from 2022 - 2028

Zonnebloem Merlot 2015

Easy drinking, medium-bodied Merlot in a lively style with richness from the vintage. Friendly harmony of juicy, ripe 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



Drink 2020 - 2024

Zonnebloem Merlot 2016

Fresh, juicy, light-medium-bodied red showing mint, redcurrants, bell pepper and vanilla. The palate is fruit forward, while it still holds grippy, even a little austere, dusty tannins. Made for early drinking, but will probably round the edges with short term cellaring.



Residual sugar: 2,42 g/l

Total acidity: 5,44 g/l

Alcohol: 13,98 vol%

pH: 3,58



Can be enjoyed now but should improve in the cellar. Open 2022 - 2026

Zonnebloem Pinotage 2013

Lush, dark fruited nose with lots of spice and pretty floral spread opening up. Wild berries and flowers on the soft and elegant palate that has the tannins now wonderfully silky. Drinking optimally, offering so much charm now..



Residual sugar: 2,71 g/l

Total acidity: 5,36 g/l

Alcohol: 14,20 vol%

pH: 3,62



Drink 2020 - 2024

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. Still juicy and a little tart.



Residual sugar: 2,70g/l

Total acidity: 5,58 g/l

Alcohol: 14,00 vol%

pH: 3,70



Can be enjoyed now but should improve in the cellar. Open 2021 - 2024

Zonnebloem Pinotage 2015

Smoked game, charry oak and hints of coffee. Palate has stalky spice, ripe black fruit and smoky, savoury tension. The most robust of the Zonnebloem Pinotage vintages. 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



Can be enjoyed now but should improve in the cellar. Open 2022 - 2026

Zonnebloem Pinotage 2016

The 2016 remains very youthful, almost primary, with fresh red plum, cherry and roasted coconut shavings from oak still looking quite punchy. Depending on preference the 2016 can be laid down to settle down and develop savoury complexity, or can be enjoyed now for its lively, juicy, fruit forward qualities.



Residual sugar: 2,29 g/l

Total acidity: 5,39 g/l

Alcohol: 14,09 vol%

pH: 3,57



Can be enjoyed now but should improve in the cellar. Open 2021 - 2026

Zonnebloem Limited Edition Shiraz 2012

Starting to mature, and losing its vibrancy on aroma, now filling out with darker and more savoury nuances. Still very good integrity and wonderful composure to the palate, notably its firm acid spine that is keeping the wine fresh. Enjoy now.



Residual sugar: 2,10 g/l

Total acidity: 6,20 g/l

Alcohol: 14,02 vol%

pH: 3,58



Drink 2020 - 2024

Zonnebloem Limited Edition Shiraz 2013

Black fruit with roasting spices and well-integrated oak. The medium-bodied, elegant palate has well balanced structure that carries a melange of fruit and spice aromatics. Drinking well now, no need to cellar further.



Residual sugar: 3,03g/l

Total acidity: 5,78 g/l

Alcohol: 14,01 vol%

pH: 3,53



Drink 2020 - 2024

Zonnebloem Shiraz Mouvedre Viognier 2016

Well-orchestrated steely spice and dark fruit from Syrah, savoury meaty notes from Mourvèdre and light floral lift from Viognier. Sweet fruited core. Firm acidity and fine, dry finish. Enjoy now with peppered beef fillet, or allow another year or two in the cellar to mellow.



Residual sugar: 2,75 g/l

Total acidity: 5,95 g/l

Alcohol: 13,91 vol%

pH: 3,48



Can be enjoyed now but should improve in the cellar. Open 2021 - 2026

Zonnebloem Shiraz Mouvedre Viognier 2017

The 2017 reflects the intensity of the vintage with bold, dark fruit drowning out the steely Rhône-like pepper and also swallowing all the oak. Although the palate is full-bodied with high intensity, it is also entirely seamless and polished, and ready in that sense. Warming, savoury farewell. Accessible enough now, but should improve in the cellar over the short term.



Residual sugar: 1,87 g/l

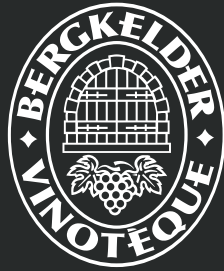
Total acidity: 6,04 g/l

Alcohol: 14,55vol%

pH: 3,57



Cellar for another year or two before opening



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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