



**vinotèque**  
co.za

MATURATION REPORT

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2023

# 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 comes 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.



**Further maturation recommended.**



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



**Matured and ready to be enjoyed.**

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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*Allesverloren*

01

PRODUCT CODE:  
60852

### ALLESVERLOREN 1704 | 2018

Burly, robust, flavoursome red that displays jammy red fruit and ruby Port undertones from ripe Tinta Barocca, wrapped in rich spice and dark chocolate. Firm, unyielding tannins are still masking the promising exotic dark fruit. Needs time to mellow.



Drink 2023-2028.

02

PRODUCT CODE:  
58575

### ALLESVERLOREN CABERNET | 2017

Harmonious aromatic interplay between dark fruit, crushed herbs and dark chocolate notes coming from élevage in oak. Macerated plums with mint, black olives and coffee linger on the palate. Broad and plush for a Swartland Cabernet Sauvignon, this is benefitting from bottle age with silky tannins and a savoury finish.



Drink 2023-2027.

03

PRODUCT CODE:  
59601

### ALLESVERLOREN FOV | 2012

Improving with age, the 2012 is ripe and blousy, but now very generous and harmonious on the palate. Blackcurrant, cola, coconut, rum & raisin. Not the most complex of Ports, but exotic, sweet and charming.



Drink 2023-2028.



Est. 1704

*Allesverloren*

04

PRODUCT CODE:  
60295

### ALLESVERLOREN RED MUSCADEL | 2019

Sultanas and Turkish delight with white chocolate. Decadently sweet and a little syrupy and spicity in its youth, requiring further cellaring to build complexity or a garnish of lemon zest for freshness, if opening now.



Drink 2025+.

05

PRODUCT CODE:  
60871

### ALLEVERLOREN TOURIGA | 2018

Attractive wild berries and black plums marry baking spice, coffee and sweet coconut shavings from barrel maturation. Deep, ripe dark fruit with a fair amount of extraction and grip to the palate. The more serious and heavier expression of the Allesverloren Portuguese varietal reds, with a burly structure that tempers with time.



Drink 2023-2026.

01

PRODUCT CODE:  
58494

### ALTO CABERNET | 2018

Deep, rich and intense with great balance between structure and finesse. Fine grained tannins. Generosity of texture and depth.



Drink 2023-2028.

02

PRODUCT CODE:  
58504

### ALTO MPHS | 2015

Powerful elegance for a great vintage. Well balanced fruit, structure and acidity. Ready to enjoy.



Drink 2023-2027.

03

PRODUCT CODE:  
60739

### ALTO ROUGE | 2017

Fresh red fruit flavours on the palate, backed-up by soft, elegant tannins. Long balanced finish. Ready to be enjoyed now.



Drink 2022-2026.

04

PRODUCT CODE:  
49644

### ALTO SHIRAZ | 2013

Lovely tertiary, evolved notes of cloves and leather introducing a layer of complexity along with the varietal's steely spice the wine had in its youth. The palate is soft and complete, yet finishes completely dry. Harmonious. At optimal drinking.



Drink 2023-2025.



## DURBANVILLE HILLS

### 01

PRODUCT CODE:  
47578

#### DURBANVILLE HILLS CABERNET SAUVIGNON | 2015

Aromas of dark fruits including ripe berries, cherries and sweet cinnamon with well integrated wood and hints of leather. Best to drink now.



Drink 2022-2024.

### 02

PRODUCT CODE:  
59614

#### DURBANVILLE HILLS COLLECTORS RESERVE THE CASTLE OF GOOD HOPE CABERNET | 2018

Getting better in the bottle, the 2018 is full and dark in profile, unwrapping brooding black fruit and olives along with the typical herbal tones and a lick of sweet coffee. Remaining savoury at the core, yet plush, polished and quite accessible. Ready to be enjoyed now with further potential to keep.



Drink 2023-2026.

### 03

PRODUCT CODE:  
63243

#### DURBANVILLE HILLS COLLECTORS RESERVE THE LIGHTHOUSE MERLOT | 2018

Sour fig, sundried tomato and dark plums. Hints of eucalyptus and vanilla interplay with the plush fruit on a velvety, harmonious palate. Entirely seamless and ready to be enjoyed with oily Italian dishes or grilled lamb.



Drink 2023-2026.

### 04

PRODUCT CODE:  
67438

#### DURBANVILLE HILLS COLLECTORS RESERVE THE PROMENADE PINOTAGE | 2020

Ripe and tarry, typical Pinotage aromatics flow onto a palate with jammy youngberries and bramble, sweet roast coffee, and barrel-aged balsamic all pierced by a puckering acidity. Juicy and open-knit. Not for long-term ageing.



Drink 2023-2025.



## DURBANVILLE HILLS

# 05

PRODUCT CODE:  
52108

### DURBANVILLE HILLS RHINOFIELDS PINOTAGE | 2015

Surprisingly youthful, ruby red appearance. Black truffle high notes over red currant compote and blueberry pastry. The palate introduces some varietal tar and smoke, with a hint of coffee from oak ageing, but the wine remains elegant and bright. Fresh for an 8-year-old Pinotage, showing lovely vibrancy now, with no haste required.



Drink 2023-2026.

# 06

PRODUCT CODE:

### DURBANVILLE HILLS RHINOFIELDS SHIRAZ | 2015

Ripe wild berries with liquorice, blackcurrant pastille and sweet violets that carry through on the palate that is ripe and concentrated in profile, framed by a firm tannin structure and acidity that is keeping the wine youthful. Bold, fruit-forward style with integrated oak spice and good length. Promising future.



Drink 2023-2027.

# 07

PRODUCT CODE:  
61209

### DURBANVILLE HILLS THE TANGRAM RED BLEND | 2017

Ripe and bold Bordeaux blend in flagship attire lays expressive new oak over layers of stewed dark fruit and beef stock. Coffee and roasted coconut are forthcoming on the burly palate that is concentrated, yet quite mature and warming. Entering a wide drinking window.



Drink 2023-2027.



# FLEUR DU CAP

01

PRODUCT CODE:  
50982

## FLEUR DU CAP CABERNET SAUVIGNON | 2015

The 2015 is looking well-rounded and complete. 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. Great value, elegant, mature Cabernet Sauvignon. Very enjoyable now, with lots of life ahead too.



Drink 2023-2026.

02

PRODUCT CODE:  
58938

## FLEUR DU CAP CABERNET SAUVIGNON | 2017

Darker and riper in profile, the 2017 shows blackcurrant and plums with just a supporting hint of mint and brooding toasty oak. Sweet fruit entry, with angular, slightly bitter tannins. Looking a little clunky at present, not quite finding harmony yet.



Drink 2024-2027.

03

PRODUCT CODE:  
61597

## FLEUR DU CAP CABERNET SAUVIGNON | 2018

Typical marriage of red and black fruit with crushed herbs and a lick of vanilla from small component oak. The 2018 packs a lot of flavour into a medium-bodied frame, with polished early accessibility, but also enough firm tannins and acidity for further cellaring.



Drink 2023-2026.

04

PRODUCT CODE:  
38823

## FLEUR DU CAP LASZLO | 2009

Baked vine tomatoes and soft black fruits with lovely, typical dusty influence and roasted nuts. The palate is a wide fantail of rich and complex Cabernet Sauvignon flavours, including cassis, cigar box, roast peppers and dark chocolate, all wrapped in silky tannins. Perfectly matured. Ready to be enjoyed.



Drink 2023-2026.

# FLEUR DU CAP

05

PRODUCT CODE:  
44855

## FLEUR DU CAP LASZLO | 2012

Stunning long-lived savoury elegance, 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\*.



Drink 2023-2026+.

06

PRODUCT CODE:  
49474

## FLEUR DU CAP LASZLO | 2014

The bold structure has yielded, releasing more generous, plush ripe fruit with chocolate liqueur and oak shavings in support. Enveloping, mouth-coating tannins. All Bordeaux varietals show in the earthy, herbal character. This big red is mature after 9 years, with a hint of tertiary notes unfolding in the finish.



Drink 2023-2025.

07

PRODUCT CODE:  
62862

## FLEUR DU CAP LASZLO | 2017

The purity and balance of the 2017 vintage on full display in the Laszlo, brimming with fleshy black and blue fruits that speak of optimum ripeness, illuminated by vibrant acidity and framed by present, yet polished tannins. One of those reds that have the harmony to enjoy while young, while no doubt possessing the class to mature well.



Drink 2023-2027.

08

PRODUCT CODE:  
67054

## FLEUR DU CAP LASZLO | 2018

The 2018 vintage is more herbaceous and less generous at this early stage than the stellar 2017. Close-knit and tight, there are pronounced oak flavours and tannins that need to integrate. With aeration, the layers of red and black fruit unfold with the leafy perfume. More structure here, and not for early access. Allow more time in the cellar.



Drink 2024-2028.

# FLEUR DU CAP

09

PRODUCT CODE:  
46247

## FLEUR DU CAP UNFILTERED MERLOT | 2014

Boasting black plum, baked youngberries, mint chocolate and spicy Christmas cake all checked by dry tannins and lasting structure. Solid power, composure and freshness for its age. In a comfortable drinking window, only starting to hint at some tertiary nutty complexity and sweet-sour notes in the tail.



Drink 2023-2025.

10

PRODUCT CODE:  
49063

## FLEUR DU CAP PINOTAGE | 2015

The 2015 is mature, having softened its rustic edges and harmonised the flavours. Black plums, banana, wild spices and typical tar and smoke. Some tertiary leather and balsamic notes developing. Best enjoyed over the next year or two.



Drink 2023-2025.

11

PRODUCT CODE:  
65137

## FLEUR DU CAP SERIES PRIVÉE CABERNET SAUVIGNON | 2017

Time is a friend to the 2017, now revealing lovely plush fruit characters in abundance, filling out the herbaceous notes that dominated in its youth. Juicy red and black berries combine with tobacco and mint. Elegant, composed and still vibrant, rewarding opening now, but may also improve further.



Drink 2023-2027.

12

PRODUCT CODE:  
57818

## FLEUR DU CAP SERIES PRIVÉE CABERNET SAUVIGNON | 2015

Generous, plush fruit assisted by the concentration of the vintage. Quite forthcoming and New World in style, well supported by a spine of acidity. Clean and focused, still possessing very good structure. A mellow, creamy finish signals a drinking window opening, while the wine has the classy composure to last.



Drink 2023-2026.



# Jacobsdal

## 01

PRODUCT CODE:  
43945

### JACOBSDAL CABERNET SAUVIGNON | 2013

Ageing gracefully, this medium-bodied Cabernet Sauvignon retains vibrant cassis, typical dusty, roast bell pepper notes 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 bone-dry finish.



Drink 2023-2025.

## 02

PRODUCT CODE:  
46392

### JACOBSDAL CABERNET SAUVIGNON | 2014

The Jacobsdal Cabernet Sauvignons require time, as shown in the 2014 that was lean and austere in its youth, now revealing soft cassis and wine gums with minty notes. All carried by a light frame (only 13% ABV). Integrated fine acidity and filigree tannins. Ready to be enjoyed.



Drink 2023-2025.

## 03

PRODUCT CODE:  
41177

### JACOBSDAL PINOTAGE | 2012

The 2012 Pinotage is ageing beautifully. Remarkable retention of fruit and floral perfume with 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.



Drink 2023-2026.



01

PRODUCT CODE:  
66685

## NEDERBURG DOUBLE BARREL RESERVE | 2020

Cassis and plums are complemented by dusty tea leaf notes and softened by oak spice. The medium-bodied palate has a light touch, looking creamy and accessible at this youthful stage, but with chalky tannins that will benefit from more time.



Drink 2023-2025.

02

PRODUCT CODE:  
65464

## NEDERBURG THE BREWMASTER RED BLEND | 2019

Deep and brooding, weaving powerful blackberries with bouquet garni, capsicum and rich layers of oak spice and chocolate ganache. Polished and accessible in its bold form, although further cellaring will no doubt unlock more soft fruit and temper the concentration.



Drink 2024-2029.

03

PRODUCT CODE:  
60741

## NEDERBURG MANOR HOUSE CABERNET SAUVIGNON | 2019

Sweet bell peppers, cassis, vanilla and spearmint. Plump red and black fruit on the palate that is well complemented by harmonious oak, herbal perfume and laced with bright acidity. Approachable in this youthful stage, and with the markings for old bones too.



Drink 2023-2027.

04

PRODUCT CODE:  
65746

## NEDERBURG PRIVATE BIN CABERNET SAUVIGNON R163 | 2018

Continues in the opulent, full-bodied style that is true to place, with crafty use of oak adding layers of richness. Bold and mouthcoating, yet lifted by a classy line of acidity that is a hallmark across vintages. Super length. Plush and generous in its current form, while a few years in the cellar will introduce further complexity.



Drink 2024-2028+.



05

PRODUCT CODE:  
64891

## NEDERBURG PRIVATE BIN TWO CENTURIES CABERNET SAUVIGNON | 2017

A pure and powerful expression of Cabernet Sauvignon that has classic structure and longevity, but also New World concentration and plush fruit. Ripe blackberries, tobacco, ganache and capsicum. This bottle is showing surprising evolution with slight vegetal brothy notes emerging. Probably bottle variation, but perhaps a flag for maturation setting in.



Drink 2023-2027.

06

PRODUCT CODE:  
65747

## NEDERBURG PRIVATE BIN TWO CENTURIES CABERNET SAUVIGNON | 2018

Clean and defined, the 2018 has the warmth and concentration of its predecessors, with charming youthful vibrancy and arresting new oak flavours. Cassis, dark chocolate, peppermint liqueur and coffee, with hints of baking spices. Although delicious in its youth, more time will bring more complexity.



Drink 2024-2028.

07

PRODUCT CODE:  
44814

## NEDERBURG WMR NOBLE LATE HARVEST | 2014

Evolving into a richer expression with more raisin and golden honey flavours, but always lifted by that wonderfully bright acidity. Still holding great power, flavour intensity and concentration. Persistent nutty finish. Staggering value.



Drink 2023-2028+.



# PLAISIR DE MERLE

EST. 1693

01

PRODUCT CODE:  
58626

## PLAISIR DE MERLE CABERNET FRANC | 2017

A confusing expression of Cabernet Franc, showing blousy aromatics of jammy blackcurrant, sweet mint liqueur and even peach stones. It has a cordial-like generosity of flavour that seems to highlight the high alcohol and ripeness. Fans of soft and sweeter reds will enjoy this, but it's not classical Cabernet Franc.



Drink 2023-2026.



# STELLENZICHT

## 01

PRODUCT CODE:  
45060

### STELLENZICHT GT CABERNET | 2011

Typical Helderberg Cabernet Sauvignon shows a good marriage between black fruit and dusty, herbal notes. Succulent oak spice, sesame, blackberries and spearmint. The palate is elegant and slender, saline even, with fine, chalky tannins that keep the wine savoury and dry. Stable, slow-evolving red.



Drink 2023-2026.

## 02

PRODUCT CODE:  
48599

### STELLENZICHT GT PINOTAGE | 2013

Obvious evolution on the 2013 with the fruit condition looking more stewed now, combining with the variety's hallmark smoke, cured meat and dark roast coffee from oak. Old school Pinotage with typical medicinal and resin notes. Not improving, best enjoyed while some primary fruit is still present.



Drink 2023-2024.



# UITKYK

WINE ESTATE  
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01

PRODUCT CODE:  
52104

## UITKYK CARLONET | 2013

Prunes, liquorice, cloves, tilled earth and herb-roasted tomatoes. Good intensity and concentration on the palate that has firm acidity with a dusty tannic grip and fruit-derived phenolic structure. Typical of Carlonet it combines earthy elegance and broad structure. Good, persistent length. Not quite the harmony of the 2012, and starting to unravel a little. Best to enjoy a little earlier.



Drink 2023-2025.



# ZONNEBLOEM

## 01

PRODUCT CODE:  
59243

### ZONNEBLOEM CABERNET SAUVIGNON | 2017

Although the modern Zonnebloem Cabernet Sauvignons allow for early drinking, in a medium-bodied style and with ready, creamy tannins, there is no doubt they improve with a little cellaring. The 2017 still has robust fruit and oak tannins that will be served well with more time in the bottle. Cassis, redcurrants and mint, with dusty accent and coffee roast undertones. Solid varietal expression, all from Stellenbosch fruit.



Drink 2023-2026+.

## 02

PRODUCT CODE:  
61143

### ZONNEBLOEM CABERNET SAUVIGNON | 2018

The 2018 is growing up, picking up darker sophistication with time in bottle. It remains bright and vibrant, but now boasts pencil lead and olive brine as an added layer of complexity over the red fruit, mint and vanilla. Typically light of touch and true to style with hallmark acidity. Appetising finish.



Drink 2023-2026.

## 03

PRODUCT CODE:  
63433

### ZONNEBLOEM CABERNET SAUVIGNON | 2019

Continues with purity and high standard from 2018 vintage. Alluring nose marries cherries and strawberries with mint and tea leaves and just a hint of vanilla. Beautifully juicy and fresh, showing great balance and access on the youthful palate that is completely ready and appetising.



Drink 2023-2026.

## 04

PRODUCT CODE:  
52013

### ZONNEBLOEM LAUREAT | 2016

Serious and bold, with persistent phenolics and dry grip. It seems that the flavour profile is maturing, dulling the fruit and highlighting the Napoletana and dried herb notes, while the structure remains dry and puckering. Not the best vintage of Laureat.



Drink 2023-2025.



# ZONNEBLOEM

## 05

PRODUCT CODE:  
64333

### ZONNEBLOEM LAUREAT | 2017

More generous, open-knit and therefore accessible than the 2016, the 2017 packs lots of pure fruit intensity along with liquorice, cedar and toasted vanilla. A rich core of juicy fruit is wrapped in grippy tannins, varietal herbal notes and creamy oak adding complexity. Very stable, especially in magnum format.



Drink 2023-2027.

## 06

PRODUCT CODE:  
59249

### ZONNEBLOEM LAUREAT | 2017

A touch further along than the large bottle. Generous, open-knit and pure fruited, showing soft, fleshy red and black fruits with liquorice and toasted vanilla. Rich and broad on the palate, with well-rounded tannins and varietal herbal notes adding complexity to the finish.



Drink 2023-2026.

## 07

PRODUCT CODE:  
59251

### ZONNEBLOEM MERLOT | 2017

The nose will pick up hints of eucalyptus, followed by the aroma of a cigar box with spice and dark red fruit. A juicy wine upfront with great structure and a long pleasant finish.



Drink 2022-2026.

## 08

PRODUCT CODE:  
61154

### ZONNEBLOEM MERLOT | 2018

Upfront plum and youngberry with sweet bell pepper and vanilla. Good interplay of sweet red fruit, vanilla and stalky interest. The 2018 benefitted from the short time in bottle, having opened up nicely and softened the tannins, allowing for a creamy, moreish mouthfeel.



Drink 2023-2026.



# ZONNEBLOEM

## 09

PRODUCT CODE:  
63441

### ZONNEBLOEM MERLOT | 2019

Shy and brooding in character, with plum, Italian herbs and soy. The medium-bodied palate has juicy fruit in reserve, but still a little tight and savoury. Darker and less approachable than the 2018, the 2019 still requires time to open up and soften.



Drink 2024-2026.

## 10

PRODUCT CODE:  
63443

### ZONNEBLOEM PINOTAGE | 2019

Packed with fruit and spice, and offering a good amount of intensity for the range, the 2019 offers good value and versatile enjoyment. Black plum and juicy blueberries are lifted by an aromatic bubble gum fragrance that carries into the appetising, balanced, seamless finish. Can keep, but also quite delicious now.



Drink 2023-2027.

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A well-balanced wine collection should consist of wine available for immediate consumption, and a selection in reserve for future enjoyment.

That's why a good replenishment programme is vital to maintain your collection. Visit [www.vinoteque.co.za](http://www.vinoteque.co.za) to place your orders, and get the latest Vinoteque updates by signing up for our monthly e-newsletter.



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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