

vinotèque
.co.za

MATURATION REPORT

2024



PATIENCE IS ALWAYS REWARDED.

When we speak about wine maturation, it typically involves a set of reactions that - over time - improve the taste and aroma of wine. While it requires an infinite amount of patience; with the Bergkelder Vinotèque, the reward of enjoying your liquid investment has always proven to be worth the wait.

Patience is always rewarded; and thanks to the optimal conditions at the Bergkelder Vinotèque, gorgeous changes permeate throughout the bottles over time: the wine becomes softer and better balanced, with an added complexity and depth of character.

I look forward to you being able to indulge in the beauty of these older wines' elegant and mellow maturity - after all, enjoying one of your wines after years of maturation is one of life's simplest, yet ultimate pleasures.


Sláinte,.





Michael van Deventer

Vinoteque Manager

Through our systematic, methodic and rigorous annual evaluations, conducted by our panel of wine connoisseurs; we take pride in presenting you, our member, with our 2024 Vinotèque Maturation Report: your guide on when your wines are ready for your enjoyment.

 **Further maturation recommended.**

 **Can be enjoyed now, but can also see improvement in the cellar over the short-term.**

 **Matured and ready to be enjoyed.**

It's important to note that wines reported as "Ready to be enjoyed" or "Drink now" in previous reports are not included in this report. It's recommended to please 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

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01

PRODUCT CODE:
60852

ALLESVERLOREN 1704 | 2018

Having benefited from time in bottle, this burly Swartland red blend is now entering a wide drinking window. With its ripe dark fruit, wrapped in rich spice and dark chocolate, it's like a good Black Forest cake. Enjoy sweet, porty undertones from the Tinta Barocca in the blend. A plush, mellow, and decadent wine.



Drink 2024-2028.

02

PRODUCT CODE:
58575

ALLESVERLOREN CABERNET | 2017

Brooding dark fruit aromas marry with more savoury elements of roasted herbs, cocoa, and tobacco. Notes of macerated plums with mint, black olives, and coffee linger on the palate; and still holds a drying tannin structure and bold form. Ready to be enjoyed, albeit over an extended period.



Drink 2024-2028.

03

PRODUCT CODE:
59601

ALLESVERLOREN FINE OLD VINTAGE | 2012

A very attractive oak spice, introduced in the 2012, now adds another layer to the lovely tertiary notes developing. Reminiscent of rum and raisins, prunes, hazelnut chocolate, and roast coffee. The style of this wine remains very rich and warming, but deliciously wholesome and harmonious. It's good now, but will be even better in a few more years.



Drink 2024-2030+.

04

PRODUCT CODE:
60295

ALLESVERLOREN RED MUSCADEL | 2019

Captivating notes of sultanas and Turkish Delight with white chocolate. A wine still decadently sweet and a little syrupy in its youth. It will require further cellaring to build complexity; or, if opened now, enjoyed with a garnish of lemon zest.



Drink 2025-2030+.

01PRODUCT CODE:
68748**CHATEAU LIBERTAS LIMITED EDITION (1.5L) | 2021**

A step up in ambition, reverting back to the classic Cabernet Cinsault combination of the famous 20th century vintages; but with more ripeness, extraction, and small barrique influence than the standard edition. Enticing nuances of red currants, eucalyptus, cedar, crème de cassis, and oak spice. The palate is tight and improving, with grippy tannins and a firm acidity. Keep.



Drink 2025-2028.

02PRODUCT CODE:
68632**CHATEAU LIBERTAS LIMITED EDITION (750ML) | 2021**

A step up in ambition, reverting back to the classic Cabernet Cinsault combination of the famous 20th century vintages; but with more ripeness, extraction, and small barrique influence than the standard edition. Enticing nuances of red currants, eucalyptus, cedar, crème de cassis, and oak spice. The palate is tight and improving, with grippy tannins and a firm acidity. Keep.



Drink 2025-2030.

01

PRODUCT CODE:
31448

DURBANVILLE HILLS CAAPMANS CABERNET/MERLOT | 2008

As anticipated, this 2008 has improved with cellaring. It's an alive and powerful wine; with red and black fruit, soft herbs, and mint chocolate liqueur. Enjoy its layers of mature-yet-lively fruity, earthy tones, wrapped in a velvety texture. At an optimal drinking age.



Drink 2024-2026.

02

PRODUCT CODE:
67841

**DURBANVILLE HILLS COLLECTORS RESERVE THE LIGHTHOUSE
MERLOT | 2021**

A wine featuring a lovely balance on the palate, with juicy plum, red currant, sun-dried tomato with herbal undertones, and a lick of milk chocolate. It shows bold intensity and generosity; but with a well-rounded, creamy delivery. It's ready to be enjoyed now, with freshness to last



Drink 2024-2027.

03

PRODUCT CODE:
38653

DURBANVILLE HILLS LUIPAARDSBERG MERLOT | 2011

A mature profile, holding up well. Enjoy its seamless weight and softness on notes of macerated plums, roasted nuts, herbal liqueur, and coffee. A good tertiary complexity, manifesting in truffle and leather with a velvety finish. We anticipate no further improvement with cellaring; it's best enjoyed now.



Drink 2024-2025.

04

PRODUCT CODE:
67438

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

A ripe and tarry wine, with typical Pinotage aromatics flowing onto a palate rich with jammy youngberries and bramble, sweet roast coffee, and barrel-aged balsamic; all pierced by a puckering acidity and dry tannins. Its smoky, savoury finish will be well-suited to grilled red meats. Not for long-term aging; best enjoyed now.



Drink 2024-2026.

05

PRODUCT CODE:
65588

DURBANVILLE HILLS THE TANGRAM BORDEAUX | 2019

This 2019 is coming into its own, showing more generosity of fruit than displayed in past tastings. Blackberry, bramble, and dark plum combine with herbal notes of capsicum and dried oregano; typical of Bordeaux varieties of this area, with well-judged oak in support. It's a deep and powerful wine, but also rich and polished enough to be enjoyed now.



Drink 2024-2027.

01

PRODUCT CODE:
50982

FLEUR DU CAP CABERNET SAUVIGNON | 2015

This vintage's boldness shines through in this 2015; with darker, riper fruit than in the preceding vintages. This results in slightly more stewed characteristics in its maturity, with a rich plushness supported by mature tannins that make this a perfect winter sip with its notes of Black Forest cake, prunes, cloves, and leather. Great value that belies its price point.



Drink 2024-2026.

02

PRODUCT CODE:
58938

FLEUR DU CAP CABERNET SAUVIGNON | 2017

Similar to the 2015, the 2017 is dark and ripe; with blackcurrant, plums, and bramble with just a supporting hint of mint and a broody, toasty oak spice. It's rich and warming, with deep, bold structure and firm tannins to unpack further. A wine with serious power for this range.



Drink 2024-2027.

03

PRODUCT CODE:
61597

FLEUR DU CAP CABERNET SAUVIGNON | 2018

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



Drink 2023-2026.

04

PRODUCT CODE:
32987

FLEUR DU CAP LASZLO | 2006

This 2006 Laszlo is fully mature, yet remains impressively stable; offering all the pleasures of an aged modern Bordeaux blend that features a garnet core with a brick red rim. It's wonderfully velvety, with deep macerated fruit, forest floor, tobacco, leather, and coffee liqueur. No improvement, but it's solid, and can be moved to the drinking rack to be indulged in over the next year or two.



Drink 2024-2025.

05

PRODUCT CODE:
67056

FLEUR DU CAP LASZLO | 2019

Luscious ripe dark fruit, spice, rich new oak, and chocolate liqueur harmoniously combine in an alluring, deep, and expanding aroma. Dense and linear, yet entirely open-knit and generous; this 2019 is uniquely perfumed and exotic, with a riper fruit profile than preceding vintages. Still very youthful and primary, but completely ready to be enjoyed..



Drink 2024-2029.

06

PRODUCT CODE:
62862

FLEUR DU CAP LASZLO | 2017

This 2017 vintage Laszlo proudly displays its purity and balance; brimming with fleshy black and blue fruits that speak of optimum ripeness, and illuminated by a vibrant acidity. It's opulent, yet restrained; and framed by present, yet polished tannins. This Laszlo is one of those reds with the harmony to enjoy while young, but undoubtedly has the class to mature well.



Drink 2024-2027+.

07

PRODUCT CODE:
67054

FLEUR DU CAP LASZLO | 2018

More structured and savoury than the 2017, yet equally as impressive. Its layers of red and black fruit are supported by cedar and gun flint, with oak that integrates beautifully on the palate. The tannins have softened, opening up the opulent fruit - it's a vintage for the long haul.



Drink 2025-2028.

08

PRODUCT CODE:
46247

FLEUR DU CAP UNFILTERED MERLOT | 2014

This 2014 vintage has seen more tertiary development over the past 12 months; with prune-like, stewed dark fruit and leather aromas beginning to dominate the nose. On the palate, enjoy a seamless harmony of refined and mature tannins that offer some earthy dryness, but it mostly just glides down with caponata and dark chocolate in the tail. Fully mature, and ready to drink.



Drink 2024-2025.

09

PRODUCT CODE:
49063

FLEUR DU CAP PINOTAGE | 2015

With its softened rustic edges and harmonised flavours, this 2015 has matured well. Take in the black plum, banana, wild spices, and tar and smoke aromas; while enjoying the tertiary leather and balsamic notes that are developing. Soft and medium-bodied, this wine will be best enjoyed over the next year or two.



Drink 2024-2025.

10

PRODUCT CODE:
65137

FLEUR DU CAP SERIES PRIVÉE CABERNET SAUVIGNON (1.5L) | 2017

Plush, soft fruit has filled out the more herbal characteristics that this wine possessed in its youth - it now offers rich plum and blackberries, accentuated by capsicum, tobacco, and mint. This 2017 is an elegantly composed and vibrant vintage; and looks to be at optimum drinking, with no haste required.



Drink 2024-2027+.

11

PRODUCT CODE:
64693

FLEUR DU CAP SERIES PRIVÉE CABERNET SAUVIGNON (750ML) | 2017

Plush, soft fruit has filled out the more herbal characteristics that this wine possessed in its youth - it now offers rich plum and blackberries, accentuated by capsicum, tobacco, and mint. This 2017 is an elegantly composed and vibrant vintage; and looks to be at optimum drinking, with no haste required.



Drink 2024-2027.

12

PRODUCT CODE:
19984

FLEUR DU CAP CABERNET SAUVIGNON | 2003

Bold and powerful, this 2003 vintage offers a lasting composure, especially in magnum format. Blackcurrant, coffee, and dark chocolate aromas lead into blackberry jam, bitter liquorice, crushed eucalyptus leaf, and dried figs on the palate. The tannins are mature and soft, yet still appetisingly dry; and the slight colouring of the rim suggests an opening in the next few years. Mature, but holding up well.



Drink 2024-2026.

13

PRODUCT CODE:
44739

FLEUR DU CAP CABERNET SAUVIGNON | 2013

Enjoy a pleasant interplay between cool varietal tea leaf and olive tapenade, with dark chocolate and vanilla from oak; and now-soft tertiary notes of leather, nuts, and prunes from age. This wine carries a fine, medium-bodied elegance; and like other vintages in this range, this 2013 has aged well, although we foresee no further improvement with maturation.



Drink 2024-2025.

14

PRODUCT CODE:
67209

FLEUR DU CAP CABERNET SAUVIGNON | 2021

Still in its youthful stage, but rich with upfront primary fruit and a whole-bunch, stalky character complemented by red berries, plums, and sweet bell peppers. Appetising and juicy, with a medium-bodied palate imbued with vibrant acidity and accessible, polished tannins. This wine will see improvement over the short-term, although we're not yet convinced this has the same lasting ability of the earlier vintages.



Drink 2024-2026.

15

PRODUCT CODE:
36134

FLEUR DU CAP UNFILTERED CABERNET SAUVIGNON | 2010

While still featuring good intensity, concentration, and complexity with its layers of cloves, coffee, and Christmas cake; this 2010 is looking increasingly flabby with age, and it's recommended to open now. Still a rewarding drink for lovers of rich, mature, and bold reds.



Drink now.

16

PRODUCT CODE:
38994

FLEUR DU CAP UNFILTERED CABERNET SAUVIGNON | 2011

This 2011 vintage has turned a corner, showing a more tertiary development with every tasting by having traded cedar and gun smoke for notes of caponata, raisins, and soft leather. Rich, bold, and porty on the palate, with a lovely soft texture. A warm wine, and the perfect fireside companion for the 2024 winter season.



Drink 2024-2025.

17

PRODUCT CODE:
41638

FLEUR DU CAP UNFILTERED CABERNET SAUVIGNON | 2012

While less concentrated than the preceding vintages, this 2012 carries more steely red fruit, laced with attractive flint and herbal notes combined with a lively, juicy core. It shows its cooler vintage with more elegance, while aging with grace. Drink beautifully now, at its optimum; although it still maintains stability to last.



Drink 2024-2026+.

18

PRODUCT CODE:
44802

FLEUR DU CAP UNFILTERED CABERNET SAUVIGNON | 2013

Rising from its slumber, experience the release of this 2013's lovely soft fruit, with complex, earthy layers of dried herbs and roasted nuts. This is also one of the shy, but more elegant, vintages of Unfiltered Cabernet Sauvignon; medium-bodied, with firm acidity and fine tannins that offer a second drinking window. It's recommended to make use of this opportunity!



Drink 2024-2025.

19

PRODUCT CODE:
47862

FLEUR DU CAP UNFILTERED PINOTAGE | 2014

Enticing coffee, toasted coconut shavings, and smoke combine with rich dark fruit and toffee. Notably riper, bolder, and more ambitious than the standard range, with a step up in concentration and palate weight for a full, silky finish. This wine is mature, but stable.



Drink 2024-2026.

20

PRODUCT CODE:
49066

FLEUR DU CAP UNFILTERED PINOTAGE | 2015

Enjoy this full, robust, rich, and spicy Pinotage with its subtle roasted coffee notes, impressive concentration, and silky summer berry flavours. It's entirely seamless and plush, without losing its savoury, tarry character that offsets the richness. Has just the right amount of bottle age notes to provide a savoury complexity to the bold fruit. It's comfortably in its drinking window, and still offers lots of fruit freshness with no more hard edges.



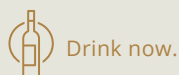
Drink 2024-2027.

21

PRODUCT CODE:
50981

FLEUR DU CAP SHIRAZ | 2015

Stalky, peppery notes combine with cured meat and mature fruit in this 2015 vintage. Its savoury, rustic notes are starting to dominate the fruit with age, suggesting that this vintage is past its peak. It's best opened soon.



22

PRODUCT CODE:
46019

FLEUR DU CAP CABERNET SAUVIGNON | 2014

Delightful notes of cassis, pencil shavings, origanum, and redcurrants; with sound purity and balance on the firm, composed palate. Herbal notes are tempered by sweet vanilla and soft fruit, and the tannins and acidity have been softened with bottle age. Ready to enjoy now, but no haste required.



FLEUR
DU CAP



MONIS

WWW.MONIS.CO.ZA

01

PRODUCT CODE:
30626

MONIS VINTAGE PORT | 2006

This 2006 has fulfilled the expectation that was set, and has become beautifully nutty and savoury. Thanks to its age, it sports a good combination of fruit and oak spice with leather; with delightful nuances of rum and raisin chocolate, with roasted hazelnuts and cloves. With well-integrated alcohol, the tannins have softened; and this wine is drinking superbly now: rich, fully sweet, and warming. The pedigree of Monis Port wines promises a long life, but this is ready to be enjoyed now.



Drink 2024-2028.

02

PRODUCT CODE:
15907

MONIS VO TAWNY PORT | 1990

A glorious, bottle-matured Tawny that is very far from old - it still boasts satisfying baked red berries, orange peel, and roasted chestnuts. Beautifully gripping and fresh on the palate, with the grip coming from the alcohol, acidity, and age - and not the tannins. Dangerously drinkable on its own, or as an appetiser, or even with your very best cheese platter.



Drink 2024-2030+.

03

PRODUCT CODE:
19091

MONIS VO TAWNY PORT | 1995

A beautifully typical Tawny, laced with alluring notes of marmalade, marzipan, toffee, and freshly-roasted nuts. Still impressively youthful; with a lively, warming spirit and an appetising, long finish. A little fuller and richer than the 1990 vintage, but not quite as fresh and long-lived.



Drink 2024-2028.

04

PRODUCT CODE:
19597

MONIS VO TAWNY PORT | 1996

The most evolved of the 90's trio, yet still impressively vibrant, moreish, and interesting. Tantalizing notes of coffee, caramelized nuts, molasses, and orange toffee. A rich and sweet wine, offset by salty elements - a byproduct of age and lifting alcohol.



Drink 2024-2028.



01

PRODUCT CODE:
67774

NEDERBURG DOUBLE BARREL RESERVE | 2021

Indulge in this vintage's nuances of sour cherries, peppercorns, dried herbs, and incense smoke. This fresh and lifted perfume introduces a medium-bodied, dry palate with juicy fruit flavours followed by a dusty finish. It's still a very youthful wine, with the promise of further mellowing over time - but that being said, is still plush and accessible enough for immediate enjoyment.



Drink 2024-2026.

02

PRODUCT CODE:
65464

NEDERBURG HH BREW MASTER BORDEAUX | 2019

A deep and powerful wine, weaving concentrated black fruit with bouquet garni, capsicum, and rich layers of oak space and chocolate ganache. Gently polished and tempered thanks to five years of maturation, this 2019 has one foot into its drinking window: it's accessible in its current bold form, with rich complexity and a luxurious mouthfeel.



Drink 2024-2029.

03

PRODUCT CODE:
60741

NEDERBURG MANOR HOUSE CABERNET SAUVIGNON | 2019

Looking youthful and minty, this 2019 effortlessly marries capsicum, sweet vanilla, and spearmint. Enjoy its plump red and black fruit on the medium-bodied palate, well-complemented by harmonious oak, herbal perfume, and laced with bright acidity. Approachable and delicious now, but with the markings for old bones too.



Drink 2024-2028.

04

PRODUCT CODE:
65746

NEDERBURG PRIVATE BIN CABERNET SAUVIGNON R163 | 2018

True to form, and continuing in its opulent and full-bodied style, with crafty use of oak that adds layers of richness. This wine is bold and mouth-coating, yet remains lifted by a classy line of acidity and fine, powdery tannins that aren't yet fully resolved. Expressive and generous in its current form, with great length; although it would do well with a few more years in the cellar.



Drink 2024-2028+.



05

PRODUCT CODE:
65747

NEDERBURG PRIVATE BIN TWO CENTURIES CABERNET SAUVIGNON | 2018

Defined and expressive, and rich with roasted herbs, cassis, dark chocolate, peppermint liqueur, coffee, with hints of spice. This 2018 is evolving; gaining complexity, while looking more herbaceous and earthy than the previous viewing. Enjoys a lasting power on the finish, that still has arresting oak and gripping tannins. Drink, or keep.



Drink 2024-2028.

06

PRODUCT CODE:
69227

NEDERBURG PRIVATE BIN TWO CENTURIES CABERNET SAUVIGNON | 2019

An inky concentration on appearance is a telling precursor to the power of this vintage, rich with classic Cabernet Sauvignon aromatics of cassis, pencil lead, and cedar for a dense, powerful, and lengthy delivery. Already releasing more lovely fruit with the benefit of time, and holds an impressive lift and perfume despite the weight. A classy expression.



Drink 2024-2029.

07

PRODUCT CODE:
48500

NEDERBURG PRIVATE BIN MERLOT R181 | 2012

With its brick-red appearance and leathery aromas, this 2012 vintage is revealing its age while maintaining attractive baked fruit flavours, with roasted coconut and coffee, and a savoury complexity from varietal leafy notes and added meaty tertiary flavours. A good, lasting structure; but the flavour profile is mature, indicating it's best enjoyed soon with salty mushroom and truffle dishes.



Drink 2024-2025.



08

PRODUCT CODE:
3698

NEDERBURG PORT | 1964

A pale brown vintage, imbued with a touch of green; and rich with notes of dried fruits, spice, tarte tatin, caramelized nuts, and molasses. The palate is remarkably sweet for a port, with a creamy, syrupy texture and a lengthy palate impression. With its sugar and alcohol, it remains super stable, and is set to last a very long time still.



Drink 2024-2030+.

09

PRODUCT CODE:
67800

NEDERBURG HH BREW MASTER BORDEAUX | 2020

A powerful and structured wine, with brooding black fruit, graphite, cedar, and crushed Eucalyptus leaf accentuated by toasty coffee notes from new oak. Similar to the 2019 vintage in structure, but more youthful; with more time required to further integrate the oak influence while mellowing out the bold tannins. A wine displaying lots of promise for further maturation.



Drink 2025-2030.

10

PRODUCT CODE:
65471

NEDERBURG HH MOTORCYCLE MARVEL RHÔNE | 2019

This wine boasts lovely, fully ripe fleshy fruit notes; plush and succulent, and supported by typical Rhône varietal spice that includes butcher's spices and black pepper, with an underlying mocha and toasty oak. Still a youthful vintage, but also completely open and silky; indicating optimum drinking for a wide period.



Drink 2024-2026.

11

PRODUCT CODE:
43528

NEDERBURG HH MOTORCYCLE MARVEL RHÔNE | 2011

Rich notes of stewed fruit, marmite, prunes, coffee, and smoked meat. While not much fruit left on this 2011, it carries an entirely savoury tertiary palate, retaining a good amount of acidity and dry grip. An evolved wine, but still with very good palate integrity and nutty, salty interest.



Drink now.



12

PRODUCT CODE:
38159

NEDERBURG INGENUITY ITALIAN BLEND | 2011

Time is a friend to these Italian varietals: they've gained a wonderful complexity, with the red fruit and herbal perfume now further heightened by more earthy, leathery notes with a hint of smoke and tar; and a sweeter, sundried fruit. This vintage's palate is plush and completely seamless, but very alive. A wine that's looking more elegant in its mature state.



Drink 2024-2026.

13

PRODUCT CODE:
42551

NEDERBURG INGENUITY SPANISH BLEND | 2012

This 2012 vintage is mature, displaying welcoming and intricate aromas of coffee, cloves, overripe earthy sweet root vegetables, dark berry punch, and toasty oak. The palate of this Ingenuity Spanish Blend has a spicy, mulled, and rich entry; with mellowed, silky tannins accompanied by a dry, appetising finish. Will be ready to be enjoyed in the next year or two.



Drink 2024-2025.

14

PRODUCT CODE:
50724

NEDERBURG PRIVATE BIN CABERNET SAUVIGNON R163 | 2013

Featuring a dark garnet core with a brick-red rim, this 2013 vintage has matured its ripe fruit and integrated the lovely rich oak. Enjoy flavours of youngberry pie and macerated plums, coated with decadent chocolate and cigar box flavours; with savoury, leathery, and earthy notes evolving in the glass. A polished, rich, and silky wine to be enjoyed now and over the next two years.



Drink 2024-2025.





15

PRODUCT CODE:
67152

NEDERBURG PRIVATE BIN CABERNET SAUVIGNON R163 | 2014

A burly and masculine vintage that demonstrates plenty of ripeness and extraction; and only now starting to show signs of tertiary development too. Notes of intense ripe dark berries, with Black Forest cake coated in decadent chocolate and coffee liqueur. A big, rich, and warming wine; with bold tannins and firm acidity that keeps the finish dry and grippy.



Drink 2024-2026.

16

PRODUCT CODE:
62937

NEDERBURG PRIVATE BIN CABERNET SAUVIGNON R163 | 2015

A concentrated, New World expression of Cabernet Sauvignon from dry-land vineyards in Paarl, and matured in new French oak to reveal layers of black fruit, olives, and rich oak spice; with a deep structure that offsets its bold ripeness. This 2015 shows the power of the vintage, but with a lovely restraint and slow-evolving composure. It's satisfyingly generous now, with legs for further maturation.



Drink 2024-2028.

17

PRODUCT CODE:
27299

NEDERBURG TWO CENTURIES CABERNET SAUVIGNON | 2007

A mature vintage, demonstrating notes of leather, balsamic and soy, soft dried fruit, and roasted bell peppers. A well-rounded wine with a silky mouthfeel, although past its peak and on the decline. Suited to fans of velvety, fully mature reds.



Drink now.

18

PRODUCT CODE:
51563

NEDERBURG PRIVATE BIN PINOTAGE R172 | 2015

Enjoy vintage port and smokehouse on the nose, which leads to an intense palate combining sour cherries with cloves, forest floor, and tar. Well-measured coffee and spice from oak élevage smoothly complement this vintage's rustic, mature fruit. However, it grows increasingly flabby with age, and is best enjoyed soon.



Drink now.



19

PRODUCT CODE:
38139

NEDERBURG TWO CENTURIES CABERNET SAUVIGNON | 2010

A vintage revealing its development in the colour; turning garnet in the core, and carrying a dry, deep, and savoury expression. A powerful and concentrated wine with notes of crème de cassis, cocoa, olive brine and pastrami; with a dry finish - saline, even - and a hint of tea leaf. It remains masculine, dry, and tannic in structure; while the flavour profile shows signs of maturity.



Drink 2024-2025.

20

PRODUCT CODE:
41740

NEDERBURG TWO CENTURIES CABERNET SAUVIGNON | 2011

Retaining its tight concentration and deep structure, this vintage flaunts intense dark fruit, olives, and black coffee. The palate offered is harmonious: bold, but poised; and marrying earthy, aged Cabernet Sauvignon characters with integrated oak polish and fine, filigree tannin presence. In an optimal window for enjoyment, with no need for further maturation.



Drink 2024-2025.

21

PRODUCT CODE:
59092

NEDERBURG WINEMASTERS SHIRAZ | 2017

This 2017 has evolved a darker and sweeter character; losing its zesty red fruit notes, while retaining all the rich spices and charred, oaky notes. Enjoy flavours of coffee, bitter toffee, liquorice liqueur, and allspice. Mellowed and mature, and ready to be enjoyed.



Drink 2024-2025.

22

PRODUCT CODE:
66913

NEDERBURG WINEMASTERS SHIRAZ | 2020

Indulge in juicy plum and blackberries in a lively, medium-bodied frame, stacked with layers of peppery herbs, baking spices, and sweet vanilla. A firm acidity and fine, grippy tannins indicate future life, although this could be easily absorbed by the generous fruit. Enjoy comfortably over the next three years.



Drink 2024-2027.



ZONNEBLOEM

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01

PRODUCT CODE:
59243

ZONNEBLOEM CABERNET SAUVIGNON | 2017

Although the modern Zonnebloem Cabernet Sauvignons - with their medium-bodied style and ready, creamy tannins - allow for early drinking; there is no doubt that an improvement will be seen over 4-8 years of cellaring. This 2017 displays an elegant maturity with cassis, redcurrant, and mint; with a dusty accent and roasted coffee undertones. A solid varietal expression, all from Stellenbosch fruit.



Drink 2024-2026.

02

PRODUCT CODE:
61143

ZONNEBLOEM CABERNET SAUVIGNON | 2018

This 2018 has grown up, developing a darker sophistication and rounding out the edges thanks to time in bottle. It remains vibrant, but now boasts cigar box and forest floor as an added layer of complexity over the notes of red fruit, mint, and vanilla. Typically light of touch, and true to style with its hallmark acidity. It's currently in a wide window of optimum drinking age.



Drink 2024-2026.

03

PRODUCT CODE:
63433

ZONNEBLOEM CABERNET SAUVIGNON | 2019

A pure, youthful and alluring nose marries cherry and strawberry notes with mint and tea leaves, with just a hint of vanilla in this beautifully juicy and fresh vintage. It shows great balance and access, with a medium-bodied palate that is completely seamless and appetising, while still holding great promise for further maturation.



Drink 2024-2027.

04

PRODUCT CODE:
65379

ZONNEBLOEM CABERNET SAUVIGNON | 2020

This vintage offers peppermint and stalky spices over succulent red fruit and hard plums, gently softened by a layer of sweet vanilla, thanks to short-term oak aging. It remains a little more angular than the 2019, with prominent dusty tannins on the finish. Given this wine's propensity to age, it's safe to bank on another year or two of cellaring for optimal enjoyment.



Drink 2025-2026.



ZONNEBLOEM

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05

PRODUCT CODE:
39484

ZONNEBLOEM CABERNET SAUVIGNON | 2011

A Cab Sauv with a dark garnet core and a wide red rim, with notes of bitter liquorice, olive tapenade, and Marmite. This 2011 is mature; revealing smoky, savoury complexities on the medium-bodied palate that dries out on the sweet-sour finish. Ready to be enjoyed soon.



Drink now.

06

PRODUCT CODE:
43960

ZONNEBLOEM CABERNET SAUVIGNON | 2013

This vintage shows off a garnet core with a brick-red rim, with clear signs of sediment dropped. This 2013 has evolved more over the past two years; trading its fudgy, soft fruit for more nutty, savoury flavours. Unfortunately, it's also a bit stewed in profile, and drying out on the finish - thus, best enjoyed soon.



Drink now.

07

PRODUCT CODE:
51989

ZONNEBLOEM CABERNET SAUVIGNON | 2016

A clean and expansive nose offers lush notes of red and black berries, with a trademark herbaceousness complemented by olives and well-measured roasted coffee notes. This 2016 has evolved slowly; over-delivering on depth and agility, and reaching an optimal drinking age.



Drink 2024-2026.

08

PRODUCT CODE:
48549

ZONNEBLOEM LIMITED EDITION CABERNET SAUVIGNON | 2013

A confident step up in ambition from the standard Cabernet Sauvignon range, with a greater concentration of deep, ripe dark fruit and a rich oak influence; this 2013 vintage has matured with grace. It flaunts aromas of baked black figs, hedgerow fruit, Napoletana sauce, and leather; with a soft and deep palate that still maintains a herbaceous, savoury grip and earthy spice, with a supple finish. Worth enjoying over the next year or two.



Drink 2024-2025.



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09

PRODUCT CODE:
63441

ZONNEBLOEM MERLOT | 2019

A varietal offering plum, Italian herb, vanilla, and vine tomato on the nose. Its medium-bodied palate enjoys a harmony of soft, juicy fruit and roasted bell peppers; ending with a seamless, creamy finish. Served well by short-term cellaring, this 2019 is now ready to be enjoyed.



Drink 2024-2026.

10

PRODUCT CODE:
2606

ZONNEBLOEM PINOTAGE | 1998

A light brick-red Pinotage, with flowing tawny tones. This vintage is generally becoming lighter and more delicate with age, as the fruit has faded while the wine retains a good acidity. Enjoy its aromas of burnt strawberry, sandalwood, banana skin, and tar. A drying, leathery palate is evolved; yet stable, savoury, and interesting. A rewarding drink for fans of mature, earthy Pinotage.



Drink 2024.

11

PRODUCT CODE:
40275

ZONNEBLOEM LIMITED EDITION PINOTAGE | 2010

Richer and bolder than the standard Pinotage range, with more use of new oak and jammy extracted fruit; this vintage offers mature fruit pointers of baked prunes and vintage port, supported by flavours of coffee, coconut oil, and tar. Expect a dry tail. This wine is over its peak, and should be enjoyed soon.



Drink now.

12

PRODUCT CODE:
52026

ZONNEBLOEM SHIRAZ | 2016

Enjoy aromas of black fruit, bacon kips, smoke, and peppery spice; complemented by a softened palate, with a smooth integration of oak and a silky finish. A medium-to-full-bodied, typical Shiraz of satisfying age. It offers sound value now, and the ability to keep a little further.



Drink 2024-2026.



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13

PRODUCT CODE:
49510

ZONNEBLOEM SHIRAZ | 2015

A varietal offering dark fruit and typical peppery spice alongside attractive toasty oak and aged leather notes. This 2015 is holding up well, showing some subtle development on the palate; with unfolding smoked meat over sweet violets and blackberries, supported by oak spice and softened by bottle age. An enjoyable little gem, considering the price and age.



Drink 2024-2026.

14

PRODUCT CODE:
30727

ZONNEBLOEM LIMITED EDITION SHIRAZ | 2007

A classic Shiraz with a brick-red rim and dark garnet colour, with mature aromas of sweet leather, tobacco, mocha, and prunes on the nose. This vintage still offers charm and velvety drinking pleasure; with a tertiary, savoury meaty character complemented by spice and tame, soft fruit. Recommended to be consumed now.



Drink now.

15

PRODUCT CODE:
35164

ZONNEBLOEM LIMITED EDITION SHIRAZ | 2008

Notes of bacon kips and cloves develop over white pepper, mulberry, and allspice. A classic South African Shiraz of this era, thanks to bottle age. Enjoy a chalky texture and medium-bodied palate; leathery, supple, and mature, yet holding good dry form. Enjoy over the next year or two.



Drink 2024-2025.

16

PRODUCT CODE:
45777

ZONNEBLOEM LIMITED EDITION SHIRAZ | 2012

This 2012 vintage has evolved notably over the last two years; now displaying riper notes of slightly jammy dark red berries, with cured meat and liquorice. Still very aromatic, with satisfyingly fine and silky tannins, and a lip-smacking acidity. Best enjoyed now, while retaining some primary perfume.



Drink 2024-2025.



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17

PRODUCT CODE:
48555

ZONNEBLOEM LIMITED EDITION SHIRAZ | 2013

A vintage with ripe black fruit and roasting spices, with well-integrated oak. Maturing notes of soy and nuts are starting to weave their way through the melange of ripe, slightly stewed fruit and baking spice flavours. Drying out on the finish, and not improving; thus, best enjoyed soon.



Drink 2024.

18

PRODUCT CODE:
64333

ZONNEBLOEM LAUREAT | 2017

Red plum, blackberry, liquorice, cedar, and toasted vanilla aromas dominate, beautifully underscored by the hallmark varietal herbal notes of a good Laureat. Enjoy a rich core of juicy fruit, wrapped in lasting grippy tannins, and tempered by creamy oak; with aging adding a further layer of complexity. Currently stable and can be enjoyed, but has legroom for further maturation, especially in magnum format.



Drink 2024-2027.

19

PRODUCT CODE:
65442

ZONNEBLOEM LAUREAT | 2020

Remaining youthful and fruit-driven, this 2020 displays a melange of ripe plum and summer berries; combined with rich spices, spearmint, and violets. A rich core of juicy fruit is wrapped in grippy tannins, with varietal capsicum notes and creamy oak that adds complexity to the finish. Vibrant, fragrant, and exotic; this vintage is generously accessible for immediate enjoyment, but will benefit from further cellaring too.



Drink 2024-2028.

20

PRODUCT CODE:
34108

ZONNEBLOEM LAUREAT | 2009

A vintage with a deep, opaque core and a browning garnet rim. This 2009 is fully developed; in fact, a little past its best. It offers brooding Napoletana, olive, and stewed plum flavours complemented by mellowed, soft tannins. Herbaceous elements add dry interest to the porty notes. It remains fairly stable, but not improving.



Drink now.



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21

PRODUCT CODE:
39490

ZONNEBLOEM LAUREAT | 2011

A vintage sporting a dark centre and a developing garnet rim. Aromas of roast bell pepper, stewed plum, and cedar float atop a deep core of black fruit and fine, dry tannins. This 2011 is evolving in its maturity, offering mellowed complexity and a savoury interest. A classic, mature expression of a Stellenbosch Bordeaux-styled blend.



Drink 2024-2025.

22

PRODUCT CODE:
41828

ZONNEBLOEM LAUREAT | 2012

Aromas of Caponata, tobacco, prunes, liquorice, and cedar lead into a deep palate of mature fruit, with hints of stewed notes. Enjoys a fully integrated, fine-boned, and lasting structure. Soft, savoury, and leathery on the finish; and ready for enjoyment over the next year or two.



Drink 2024-2025.

23

PRODUCT CODE:
44034

ZONNEBLOEM LAUREAT | 2013

Mature, savoury, and herbaceous with very subtle notes of red fruit. Fairly delicate and earthy in its DNA, with notes of tea leaf, prunes, and smoke. This 2013 has softened its tannins and acidity, and lacks the fruit stuffing for long-term aging - thus, it's best enjoyed over the short term.



Drink 2024-2025.

24

PRODUCT CODE:
36247

ZONNEBLOEM LAUREAT | 2010

A fully mature vintage, having exceeded its peak in recent years. Offers prune, olive, leather and stewed, brothy notes with a luxurious, creamy mouthfeel with completely softened tannins. This is likely on an accelerated evolution curve, and should be enjoyed now.



Drink now.

01

PRODUCT CODE:
66411

DESIDERIUS SPARKLING WINE MCC | 2015

Enjoy lovely ripe citrus and Golden Delicious apple in this opulent, inviting vintage of Desiderius. The fruit is supported by layers of salted biscuits, buttered toast, and vanilla cake; with an impressively fine and persistent mousse. The most immediately appealing of recent vintages; hard to resist now, but has the pedigree for further aging.



Drink 2024-2028.



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