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MATURATION REPORT

— 2019 —

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.



Further maturation recommended.

Further maturation is recommended to reach the wines full potential.



Can be enjoyed now, but will improve.

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



Matured and ready to be enjoyed.

It is recommended that these wines should be withdrawn and enjoyed, please contact us to arrange for delivery to your door.

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

www.allesverloren.co.za



Allesverloren Cabernet Sauvignon 2009

Ageing, but doing it gracefully. Earthy and herbaceous, with green olive, tea leaf and then some melanzane from bottle age. Accessible, medium-bodied. Delicate finish. No need to age further.


	Residual sugar: 3,10 g/l	Total acidity: 6,0 g/l	Alcohol: 14,07 vol%	pH: 3,48
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Enjoy 2019 - 2023.
Add a year or two for
the Magnum.



Allesverloren Cabernet Sauvignon 2012

Elegant and pure, the 2012 vintage is accessible and bright with a sweet core of plush red fruit and a fine, medium structure ensuring that the wine is ageing gracefully.

	Residual sugar: 2,5 g/l	Total acidity: 5,96 g/l	Alcohol: 13,71 vol%	pH: 3,56
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Enjoy 2019 - 2024



Allesverloren Cabernet Sauvignon 2013

Fine harmony between plush fruit and herbal interest with no overt green or jammy flavours. Light and elegant, still showing cedar, cassis and peppermint, with firm acid and dusty fine tannins on the finish.

	Residual sugar: 3,1 g/l	Total acidity: 6,3 g/l	Alcohol: 13,34 vol%	pH: 3,48
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Can be enjoyed now
but will improve.
Best 2021 - 2025



Allesverloren Cabernet Sauvignon 2014

Looking a little austere and lean at present, certainly requiring more age. Cedar, eucalyptus, blackberry and capsicum notes. Lighter expression at 13% ABV.

	Residual sugar: 3,42 g/l	Total acidity: 6,38 g/l	Alcohol: 13,53 vol%	pH: 3,48
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Requires a bit
more patience.
Best 2020 - 2024



Allesverloren Cabernet Sauvignon 2015

Brooding, riper dark fruit with savoury elements in the typically light, dry body. Prunes, olive brine and earthy notes. The palate is still tight and firm, with dusty tannins on display that should benefit from time in bottle.

	Residual sugar: 3,06 g/l	Total acidity: 5,86 g/l	Alcohol: 13,08 vol%	pH: 3,6
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Requires a bit more patience. Best 2021 - 2025



Allesverloren Shiraz Magnum 2012

The elegant 2012 is looking seamless and ready to drink. Nice Swartland terroir aromatics (typical dryland) of pepper, sweet violets, and raw steel. Soft tannins, light structure and integrated oak. In early stage of drinking window.


	Residual sugar: 2,05 g/l	Total acidity: 5,92 g/l	Alcohol: 13,63 vol%	pH: 3,5
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Enjoy 2019 - 2024



Allesverloren Shiraz 2014

Slowly opening up, looking more peppery than ever, along with fresh red berries and the more brooding dark liquorice and smoke flavours. Still firm, lively acidity requiring a little more time.

	Residual sugar: 3,53 g/l	Total acidity: 5,64 g/l	Alcohol: 13,65 vol%	pH: 3,56
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Can be enjoyed now but will improve over the next year or two. Best 2020 - 2024



Allesverloren Shiraz 2015

Coffee top notes with green peppercorns, red berries and plums. The palate is light and feminine with supple tannins and refreshing acidity. Typical lightness of touch and medium body allowing for enjoyable drinking already, although another year or two of cellaring will pay off.

	Residual sugar: 2,98 g/l	Total acidity: 5,52 g/l	Alcohol: 13,22 vol%	pH: 3,61
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Can be enjoyed now but will improve over the next year or two. Best 2020 - 2025



Allesverloren Tinta Barocca 2014

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

	Residual sugar: 2,5 g/l	Total acidity: 5,68 g/l	Alcohol: 14,3 vol%	pH: 3,64
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Can be enjoyed now but will improve over the next year or two.



Allesverloren Touriga Nacional 2010

Mellow vintage Port flavour pointers in a dry red style showing savoury spice, roasted coffee and sage. The 2010 has matured nicely, now offering a velvety texture with warming flavours.

	Residual sugar: 2,22 g/l	Total acidity: 5,94 g/l	Alcohol: 13,8 vol%	pH: 3,58
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Enjoy 2019 - 2023



Allesverloren Touriga Nacional 2012

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

	Residual sugar: 2,61 g/l	Total acidity: 5,93 g/l	Alcohol: 14,46 vol%	pH: 3,56
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Can be enjoyed now but will improve over the next year or two. Best 2020 - 2025



Allesverloren Red Muscadel 2013

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


	Residual sugar: 208,1 g/l	Total acidity: 4,4 g/l	Alcohol: 16,5 vol%	pH: 3,25
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Further maturation advised over the next year or two.



Allesverloren Red Muscadel 2014

Darker ruby colour on the 2014 vintage with a slight phenolic, herbal interest combining with the sweet fruit. A little simply sweet in its youth, still needing time in the cellar.

	Residual sugar: 207 g/l	Total acidity: 4,12 g/l	Alcohol: 16,78 vol%	pH: 3,37
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Further maturation advised over the next year or two.



Allesverloren Red 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 reach full potential.

	Residual sugar: 159 g/l	Total acidity: 3,6 g/l	Alcohol: 16,99 vol%	pH: 3,51
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Further maturation advised over the next three to five years.



Allesverloren Port Magnum 2002

Shows maturity on appearance, with a slight brick red colour turn on the rim. The nose is remarkably fresh with ripe black fruits, rum and raisin chocolate, roasted almonds and mocha. Sweeter and fuller than the 2001, but with similar class and balance. Solid structure, with potential to mature further in Magnum.

	Residual sugar: 120 g/l	Total acidity: 6,84 g/l	Alcohol: 18,0 vol%	pH: 3,22	Enjoy 2019 - 2029	
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Allesverloren Fine Old Vintage 2010

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

	Residual sugar: 112 g/l	Total acidity: 7,67 g/l	Alcohol: 20,4 vol%	pH: 3,14	Can be enjoyed now but will improve. Best 2020 - 2025	
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Alto Red Blend 2010

Classically styled, luxurious red with rich dark berries laced by spearmint and black pepper. Time in the cellar is allowing the 2010 to open up and reveal more of the richness of the vintage. Soft, yet well-defined tannins.

	Residual sugar: 2,6 g/l	Total acidity: 6,2 g/l	Alcohol: 14,8 vol%	pH: 3,46	Enjoy 2019 - 2024 
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Alto Red Blend 2015

Pure red and black fruit harmony with freshly picked herbs and rich oak spice. The open knit accessibility and balance of the 2015's are remarkable. Entirely ready to enjoy, but with legs for ageing too.

	Residual sugar: 3,3 g/l	Total acidity: 5,7 g/l	Alcohol: 14,7 vol%	pH: 3,5	Can be enjoyed now but will improve over the next year or two. Best 2020 - 2025 
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Alto Cabernet Sauvignon Magnum 2010

Good news on the 2010 is that the tannins are softening and catching up in maturation with the flavour profile. Still herbaceous and earthy, now with silky texture and soft harmony.

	Residual sugar: 3,0 g/l	Total acidity: 6,5 g/l	Alcohol: 14,74 vol%	pH: 3,61	Well matured and ready to be enjoyed 2019 - 2023 
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Alto Cabernet Sauvignon 2011

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

	Residual sugar: 3,4 g/l	Total acidity: 6,06 g/l	Alcohol: 14,88 vol%	pH: 3,51	Can be enjoyed now but best from 2020 - 2025. Add another year or two for the Magnum 
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Alto Cabernet Sauvignon 2012

Maturing, starting to reveal ripe dark plum, cured meat and hearty stewed vegetable notes. Good composure and structure at the core.

	Residual sugar: 2,8 g/l	Total acidity: 6,04 g/l	Alcohol: 14,35 vol%	pH: 3,58
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Can be enjoyed now but will improve over the next year or two. Same for the Magnum.



Alto Cabernet Sauvignon 2013

Maturing, becoming softer and creamier every year with ripe red fruit, mint chocolate and sweet liquorice. Elegant and soft, ready to consume.

	Residual sugar: 3,0 g/l	Total acidity: 5,9 g/l	Alcohol: 14,75 vol%	pH: 3,5
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Enjoy 2019 - 2023



Alto Cabernet Sauvignon 2014

Classic, elegant, savoury, Bordeaux-esque style of Cabernet under auspice of new winemaker Bertho van der Westhuizen. Tightly packed black fruits with pencil lead and cigar box, and touches of cedar and herbs, but no greenness. The palate is becoming plush and luxurious, integrating the oak. This will improve further over the short term, becoming more generous.

	Residual sugar: 3,0 g/l	Total acidity: 5,8 g/l	Alcohol: 14,75 vol%	pH: 3,52
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Can be enjoyed now but will improve over the next year or two. Best 2020 - 2024



Alto Cabernet Sauvignon 2015

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

	Residual sugar: 3,5 g/l	Total acidity: 5,5 g/l	Alcohol: 14,6 vol%	pH: 3,54
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Further maturation advised over the next two to three years.



Alto Rouge

Wonderfully honest and balanced red, showing top value for money. Soft and seductive, a good marriage of Shiraz with Bordeaux varieties. Generous, plush red fruit and spice in medium bodied frame. Optimum drinking window.

	Residual sugar: 2,8 g/l	Total acidity: 5,8 g/l	Alcohol: 14,0 vol%	pH: 3,48
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Enjoy 2019 - 2024, same for the Magnum.



Alto Rouge 2013

The grippiest vintage of the Rouge. Cabernet Franc leads the blend with alluring leaf spice and red fruit perfume. Superbly fresh, mouth-watering palate with grippy edges that adds to the overall appetising quality. This is a perfect food partner already, but also has the potential to keep.

	Residual sugar: 3,3 g/l	Total acidity: 5,8 g/l	Alcohol: 14,0 vol%	pH: 3,5
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Can be enjoyed now but better in 2020 – 2023.



Alto Rouge 2014

Looking quite brooding and dark now. Rich black coffee, baking spices and warm mulled fruit. Harmonious, seamless palate.

	Residual sugar: 3,2 g/l	Total acidity: 5,4 g/l	Alcohol: 14,0 vol%	pH: 3,5
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Enjoy 2020 - 2023, add another year for the Magnum.



Alto Rouge Magnum 2015

Fresher, steelier, and grippier in Magnum. Allow another year or two of cellaring for optimal enjoyment.

	Residual sugar: 3,5 g/l	Total acidity: 5,6 g/l	Alcohol: 14,0 vol%	pH: 3,6
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Can be enjoyed now but will improve over the next year or two.



Alto Rouge 2015

Maturing nicely, with the plush, plummy fruit looking ripe, rich and quite opulent for Rouge. Dark chocolate with prunes and mint. Soft tannins. Please note that we have brought last years' estimate forward, no need to cellar further.

	Residual sugar: 3,5 g/l	Total acidity: 5,6 g/l	Alcohol: 14,0 vol%	pH: 3,6
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Enjoy 2019 - 2024.



Alto Shiraz 2012

Ticking along nicely, and definitely developing. Wet earth, mushroom and cloves. The palate has structure and robustness, although it seems that the fruit here will mature before the tannins fully soften. No further cellaring required.

	Residual sugar: 3,9 g/l	Total acidity: 4,6 g/l	Alcohol: 14,48 vol%	pH: 3,5
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Enjoy 2019 - 2022



Alto Shiraz 2013

Opulent black fruit with a steely, peppery spine and supporting complexity from the oak. Showing a little more purity than the 2012 vintage. Fine and harmonious with good length. In the early stages of drinking window, just starting to hint at some tertiary leather and clove notes. Very smart and a great investment in drinking pleasure.

	Residual sugar: 2,9 g/l	Total acidity: 5,6 g/l	Alcohol: 14,6 vol%	pH: 3,52
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Can be enjoyed now or wait for next year. Best 2020 – 2025. Allow another year for the magnum.



Alto Shiraz 2015

Starting to deliver on promise. Black fruit, spice and roasted coffee combine on the fleshy, full palate that has a dry, olive powder-like tail. Past its teenage phase, but still young.

	Residual sugar: 2,8 g/l	Total acidity: 5,6 g/l	Alcohol: 14,3 vol%	pH: 3,6
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More patience required. Best 2021 – 2026.





Durbanville Hills The Tangram Red 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 best 2020 - 2026. 
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Durbanville Hills Cabernet Sauvignon 2015

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

	Residual sugar: 2,2 g/l	Total acidity: 5,5 g/l	Alcohol: 13,38 vol%	pH: 3,59	Can be enjoyed now but best 2020 - 2022. 
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Durbanville Hills Merlot 2013

The 2013 Merlot remains dry and quite lean, while the tannins and acidity has softened in the bottle. Tea leaf, sweet-sour red fruit and soy. Dry finish still demanding oily dishes.

	Residual sugar: 2,0 g/l	Total acidity: 5,6 g/l	Alcohol: 13,98 vol%	pH: 3,53	Enjoy 2019 - 2021 
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Durbanville Hills Pinotage 2013

Optimal cellaring has allowed this medium-bodied Pinotage to open up and show its soft, jammy red fruit supported by savoury notes.

	Residual sugar: 1,9 g/l	Total acidity: 5,6 g/l	Alcohol: 13,84 vol%	pH: 3,54	Enjoy 2019 - 2023 
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Durbanville Hills Rhinofields Pinotage 2012

Maturing nicely, with lots of vitality still at the core of softening, ripe, dark fleshy plum and bramble, cloves, smoke and roasted spices. The oak has integrated well, and the 2012 is starting to show optimum harmony.

	Residual sugar: 2,0 g/l	Total acidity: 5,38 g/l	Alcohol: 14,46 vol%	pH: 3,69
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Can be enjoyed now
but best 2020 - 2025.



Durbanville Hills Rhinofields Pinotage 2013

The Rhinofields is charming around the 5-year age mark while it still shows juicy primary fruit and sweet new oak spice in developed harmony. Definitely inside drinking window, but still very youthful too.

	Residual sugar: 2,1 g/l	Total acidity: 5,6 g/l	Alcohol: 14,49 vol%	pH: 3,63
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Open and enjoy
2019 - 2024.



Durbanville Hills Rhinofields Pinotage 2014

The darkest and most broody of recent vintages, the 2014 has not unlocked much of the inner concentration. Super-ripe, bold and extracted. A hit already with fans of full Pinotage. Cellaring or decanting recommended otherwise.


	Residual sugar: 2,8 g/l	Total acidity: 5,7 g/l	Alcohol: 14,44 vol%	pH: 3,59
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Can be enjoyed now
but best 2021 - 2024.



Durbanville Hills Rhinofields Pinotage 2015

Oak-forward, toasty vanilla and baking spices, with milk chocolate and boiled sweets. Quite accessible and polished, but a few more years in the cellar should integrate the new oak flavours.

	Residual sugar: 2,78 g/l	Total acidity: 5,53 g/l	Alcohol: 14,13 vol%	pH: 3,54
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Can be enjoyed now but
best from 2020 - 2023.



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. Wild black berries, spices and flowers on the nose leads to savoury and grippy, yet lifted, palate with soft, plush finish.

	Residual sugar: 2,6 g/l	Total acidity: 5,56 g/l	Alcohol: 12,42 vol%	pH: 3,67
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Further maturation
advised. Best 2021 - 2026.



Durbanville Hills Shiraz 2015

Improving with short term cellaring the 2015 is looking sweeter and more balanced. Still lots of coffee roast from toasty oak combining with green peppercorn, liquorice and biltong spice. Sweet-sour finish, just starting to show maturity.

	Residual sugar: 2,49 g/l	Total acidity: 5,4 g/l	Alcohol: 14,47 vol%	pH: 3,57
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Enjoy 2019 - 2023



Durbanville Hills Rhinofields Shiraz 2015

Improving in the bottle, developing harmony and more elegance. Fresh, steely nose combines red fruit and white pepper. Firm tannic presence and bright acidity still demanding further cellaring.


	Residual sugar: 3,23 g/l	Total acidity: 5,69 g/l	Alcohol: 13,83 vol%	pH: 3,61
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Can be enjoyed now
but best 2020 - 2024.



Durbanville Hills Collectors Reserve The Cape Garden Chenin Blanc 2017

Lees stirring notable on the Chenin with savoury, biscuit notes combining with the yellow stone fruits and also lending creamy texture to the fruity, slightly rich palate. Ready to drink.


	Residual sugar: 1,87 g/l	Total acidity: 6,25 g/l	Alcohol: 14,13 vol%	pH: 3,42
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Enjoy over the next
two to four years.



Durbanville Hills Collectors Reserve The Cape Mist Sauvignon Blanc 2017

Melon, pineapple and guava combining with elderflower and greengage aromas. The palate is ripe, leesy and even showing slight bruised peach and lemon.

	Residual sugar: 2,43 g/l	Total acidity: 6,34 g/l	Alcohol: 14,41 vol%	pH: 3,17
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Enjoy over the next two
to three years.



Durbanville Hills Rhinofields Noble Late Harvest 2014

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 botrytis sticky, with delicious sweetness now, and potential to age and improve long term.

	Residual sugar: 216,5 g/l	Total acidity: 8,2 g/l	Alcohol: 9,09 vol%	pH: 3,75
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Can be enjoyed now but
will develop further over
the next year or two.





Fleur Du Cap Laszlo 2006

Complex and mature flagship red. Healthy garnet in colour. Remarkable structure and harmony, the 2006 is only now starting to show subtle tertiary notes and softer texture. Wonderfully velvety, with all the depth of flavour still intact. A panel favourite.

	Residual sugar: 1,92 g/l	Total acidity: 6,1 g/l	Alcohol: 14,5 vol%	pH: 3,45	Enjoy now - 2024. 
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Fleur Du Cap Laszlo 2009

Back on form with flinty grip and tannic power framing the masculine, incredibly concentrated ripe fruit. The 2009 shows the power of the vintage and achieves harmony in 2019. Top expression of Stellenbosch Bordeaux blend.

	Residual sugar: 1,7 g/l	Total acidity: 6,7 g/l	Alcohol: 13,3 vol%	pH: 3,6	Can be enjoyed now but best 2020 - 2023 
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Fleur Du Cap Laszlo 2012

Coming into its own, as predicted. The 2012 is more savoury and perhaps more elegant than the other Laszlo's, 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 and Shiraz. A Platter 5*

	Residual sugar: 1,91 g/l	Total acidity: 5,57 g/l	Alcohol: 14,55 vol%	pH: 3,54	Further maturation advised over the next year or two. 
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Fleur Du Cap Laszlo 2013

Entering that dormant period that the Laszlo's seem to do at this age. Looking very dark and brooding at today's tasting, and not showing much of its fruit perfume, trading it for Kalamata olives and black tea leaf. The fine, lasting and gripping texture retains the promise. Best to let sleeping dogs lie for now.

	Residual sugar: 2,73 g/l	Total acidity: 5,67 g/l	Alcohol: 14,56 vol%	pH: 3,51	Further maturation advised over the next year or two. 
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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 with superb balance.


	Residual sugar: 2,94 g/l	Total acidity: 5,36 g/l	Alcohol: 14,42 vol%	pH: 5,36
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Further maturation advised over the next three to four years.



Fleur Du Cap Laszlo 2015

Deep black fruit with liquorice pastille, dark roast coffee, cocoa powder, and garrigue. The palate is crafty and polished, not requiring the long-term cellaring of other vintages, but also clearly hiding future brilliance to come. Already generously revealing perfectly ripe fruit, complemented by rich oak and herbal touches.

	Residual sugar: 2,29 g/l	Total acidity: 5,66 g/l	Alcohol: 14,89 vol%	pH: 3,52
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Further maturation advised over the next year or two.



Fleur Du Cap Cabernet Sauvignon 2009

This Cabernet is elegant, delicate and plush, with good balance between bright red and black fruit, and well-integrated oak. The strong herbaceous element of the other vintages is also more complementary here, providing complexity and depth of flavour.

	Residual sugar: 1,85 g/l	Total acidity: 5,77 g/l	Alcohol: 13,58 vol%	pH: 3,54
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Enjoy 2019 - 2023



Fleur Du Cap Cabernet Sauvignon 2010

Herbal, elegant and light Cabernet with delicate tannins and savoury tension still present after 9 years. Dry, appetising finish. This is in very good condition.

	Residual sugar: 2,4 g/l	Total acidity: 5,65 g/l	Alcohol: 13,63 vol%	pH: 3,63
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Enjoy 2019 - 2024



Fleur Du Cap Cabernet Sauvignon 2011

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

	Residual sugar: 2,6 g/l	Total acidity: 5,48 g/l	Alcohol: 14,23 vol%	pH: 3,56
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Enjoy 2019 - 2024



Fleur Du Cap Cabernet Sauvignon 2013

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

	Residual sugar: 2,6 g/l	Total acidity: 5,5 g/l	Alcohol: 14,07 vol%	pH: 3,54
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Further maturation advised over the next year or two.



Fleur Du Cap Cabernet Sauvignon 2014

Pencil shavings with deep, small, dark berries and red currants. Sound ripeness and balance. Elegant Cabernet with pronounced tannins and herbal lift, that requires a few more years of cellaring to integrate.

	Residual sugar: 3,11 g/l	Total acidity: 5,44 g/l	Alcohol: 14,05 vol%	pH: 3,57
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Further maturation advised over the next year or two.



Fleur Du Cap Cabernet Sauvignon 2015

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 dusty tannins. Super length. This will keep comfortably for 10 years.

	Residual sugar: 3,33 g/l	Total acidity: 5,42 g/l	Alcohol: 14,27 vol%	pH: 3,6
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Can be enjoyed now but best 2020 - 2029.



Fleur Du Cap Unfiltered Cabernet Sauvignon 2009

A complex and alive wine - once again changing its colours this year and looking more herbal and minty than before. Palate still has power and steely acidity, but the fruit has gone back into dormancy. Drink now and over the next decade with interest and regard.

	Residual sugar: 1,98 g/l	Total acidity: 5,83 g/l	Alcohol: 13,61 vol%	pH: 3,57
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Enjoy 2019 - 2029



Fleur Du Cap Unfiltered Cabernet Sauvignon 2010

Still fleshing out and softening, the full bodied 2010 is now comfortably inside a long drinking window, showing the full extent of its power. Lush, opulent black fruit with dark roast bitter coffee and black forest cake. Still not fully mature, but drinking well already, with promise of a long life.

	Residual sugar: 2,57 g/l	Total acidity: 5,66 g/l	Alcohol: 14,17 vol%	pH: 3,61
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Can be enjoyed now but best 2020 - 2025.



Fleur Du Cap Unfiltered Cabernet Sauvignon 2011

Bold and expressive, this deep and full Cabernet 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. Impressive length.

	Residual sugar: 1,93 g/l	Total acidity: 5,79 g/l	Alcohol: 14,52 vol%	pH: 3,6
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Further maturation advised over the next year or two.



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 easy drinking than other vintages, yet by no means simple, and will also age well.

	Residual sugar: 1,95 g/l	Total acidity: 5,66 g/l	Alcohol: 14,55 vol%	pH: 3,52
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Can be enjoyed now but best 2020 - 2025.



Fleur Du Cap Unfiltered Cabernet Sauvignon 2013

Entering a shy phase with more pronounced greenness and a new austerity on the palate. The pencil lead and mint characters remain, and the new oak is now well absorbed. Needs time.

	Residual sugar: 2,61 g/l	Total acidity: 5,74 g/l	Alcohol: 13,81 vol%	pH: 3,51
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Further maturation advised over the next two to three years.



Fleur Du Cap Unfiltered Cabernet Sauvignon 2014

Riper and a little jammier than predecessors, with a more approachable creamy texture and open knit fruit. Crème de cassis and boysenberry with coffee and milk chocolate. Definitely an earlier drinking vintage.

	Residual sugar: 2,33 g/l	Total acidity: 5,38 g/l	Alcohol: 14,2 vol%	pH: 3,61
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Can be enjoyed now but best 2020 - 2024.



Fleur du Cap Series Privée Cabernet Sauvignon 2015

Earthy complexity of crushed pebble, wet clay and eucalyptus supports deep, dark fruit that is 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: 14,7 vol%	pH: 3,66
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Further maturation advised over the next year or two.



Fleur Du Cap Merlot 2013

Dark and full for the Merlots in this range, showing black tea, plums and wild sage.

	Residual sugar: 1,73 g/l	Total acidity: 5,71 g/l	Alcohol: 14,4 vol%	pH: 3,51	Enjoy 2019 - 2022.	
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Fleur Du Cap Unfiltered Merlot 2010

Full-bodied, broad, and complex Merlot still shows lots of toasty oak spice and vanilla, along with inky dark fruit and Fleur du Cap's typical savoury, herbal notes. Slight notes of sundried tomato and new leather developing.

	Residual sugar: 2,47 g/l	Total acidity: 6,01 g/l	Alcohol: 14,67 vol%	pH: 3,51	Enjoy 2019 - 2022.	
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Fleur Du Cap Unfiltered Merlot 2012

Earlier drinking than preceding vintages, with less structure, the 2012 shows cooked fruits and creamy plum, with a heady alcohol. Vanilla, roasted yellow pepper and underlying charry oak.

	Residual sugar: 1,89 g/l	Total acidity: 5,56 g/l	Alcohol: 15,3 vol%	pH: 3,54	Enjoy 2019 - 2022	
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Fleur Du Cap Unfiltered Merlot 2013

Staying coiled up and austere, with tea leaf and cocoa notes still dominating. Palate shows promise in tightly packed savoury black fruit and firm tannins. Tart finish. Requires more patience for optimal drinking pleasure.

	Residual sugar: 2,8 g/l	Total acidity: 6,53 g/l	Alcohol: 14,51 vol%	pH: 3,34	Can be enjoyed now but best 2020 - 2023	
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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. Better in another year or two.

	Residual sugar: 2,88 g/l	Total acidity: 5,49 g/l	Alcohol: 14,43 vol%	pH: 3,51	Decant if enjoying now but best 2020 - 2024.	
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Fleur Du Cap Pinotage 2009

Maturation curve picking up speed at the 10-year mark, and drinking advised. Cured meat, cloves and leather combine with chunky, fleshy dark fruit.

	Residual sugar: 2,36 g/l	Total acidity: 5,56 g/l	Alcohol: 14,06 vol%	pH: 3,6
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Enjoy 2019 - 2022



Fleur Du Cap Pinotage 2015

Holding on to its rustic, drying nature and sharp acidity. Requires more time, but concerned that the wine may dry out in the cellar without releasing fruit. Black plums and green banana with some youthful stinky spice and varietal tar and smoke. Keep for now.

	Residual sugar: 2,9 g/l	Total acidity: 5,2 g/l	Alcohol: 14,3 vol%	pH: 3,53
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Decant if opening now
but best 2021 - 2024



Fleur Du Cap Pinotage 2016

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

	Residual sugar: 2,7 g/l	Total acidity: 5,24 g/l	Alcohol: 13,91 vol%	pH: 3,6
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Enjoy 2019 - 2023



Fleur Du Cap Unfiltered Pinotage 2014

Coffee, toasted coconut shavings and smoke combining 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. Full, silky finish. Starting to enter drinking window.

	Residual sugar: 2,74 g/l	Total acidity: 5,59 g/l	Alcohol: 14,45 vol%	pH: 3,58
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Can be enjoyed now but
best 2020 - 2024.



Fleur Du Cap Unfiltered Pinotage 2015

A full, juicy, textured and spicy Pinotage with subtle toasted oak notes, impressive concentration and silky, summer berry flavours. Entirely seamless and plush, but still a little broody 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
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Ready for early
enjoyment but best
2020 - 2024.



Fleur du Cap Series Privée Pinotage 2016

Sweet, opulent core of black cherry and plum nicely coiled by firm acidity and robust tannins. Spicy oak still in the forefront. Keep for now.

	Residual sugar: 3,4 g/l	Total acidity: 5,46 g/l	Alcohol: 14,58 vol%	pH: 3,52
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Further maturation advised over the next year or two.



Fleur Du Cap Shiraz 2014

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

	Residual sugar: 2,26 g/l	Total acidity: 5,56 g/l	Alcohol: 14,1 vol%	pH: 3,51
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Can be enjoyed now but best 2020 - 2023



Fleur Du Cap Shiraz 2016

Dark fruit combine with roasted spices and coffee. Approachable, yet solid body and intensity that deserves good food.


	Residual sugar: 2,75 g/l	Total acidity: 5,2 g/l	Alcohol: 14,41 vol%	pH: 3,55
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Enjoy 2019 - 2023



Fleur du Cap Unfiltered Chenin Blanc 2015

Benefit gained from cellaring, and now at optimum drinking. Apricot, quince and hard pear, with slight pine nut and peach pip character. Enjoy with open flame grilled seafood.

	Residual sugar: 1,43 g/l	Total acidity: 5,63 g/l	Alcohol: 14,48 vol%	pH: 3,48
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Enjoy 2019 - 2021



Fleur Du Cap Noble Late Harvest 2008

The 2008 Noble Late Harvest is a shining example of the magic of these wines with more than 10 years' bottle maturation. Nougat, sugar coated hazelnuts and salted caramel along with orange marmalade and dried apple. Hallmark acidity remains bright and unwavering. Slightly dependent on taste, but perfect drinking age for most.

	Residual sugar: 236,3 g/l	Total acidity: 9,4 g/l	Alcohol: 9,42 vol%	pH: 3,7
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Enjoy over the next five years plus.



Fleur Du Cap Noble Late Harvest 2014

Sundried peaches and fynbos honey on the nose. Impressive concentration of flavours makes a lasting impression on the palate. Rich and velvety, but not syrupy. An industry favourite. Starting to show a little darkness in colour, along with slight nutty bottle age characters, but this still has more ageing potential.

	Residual sugar: 225,0 g/l	Total acidity: 11,68 g/l	Alcohol: 9,38 vol%	pH: 3,8	Can be enjoyed now but best 2020 - 2027. 
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Fleur Du Cap Noble Late Harvest 2015

Sheer balance 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 impressively 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: 275,0 g/l	Total acidity: 11,5 g/l	Alcohol: 9,2 vol%	pH: 3,65	Can be enjoyed now but best 2021 - 2031. 
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Jacobsdal Cabernet 2010

Drink now. Starting to reveal some of the ripe fruit of the vintage along with herbal notes, with the firm core now unwound, allowing for a silky soft Cabernet with rich chocolate, prunes, mixed herbs and sweet spice.

	Residual sugar: 2,25 g/l	Total acidity: 5,88 g/l	Alcohol: 13,8 vol%	pH: 3,58	Enjoy 2019 - 2023 
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Jacobsdal Cabernet 2011

The 2011 is still holding impressive structure and composure, and building concentration with age. Dusty, dry tannins in a coil of dark, ripe Cabernet fruit with black coffee, olives and pencil lead.

	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 2020 - 2024. 
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Jacobsdal Cabernet 2012

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

	Residual sugar: 2,47 g/l	Total acidity: 5,8 g/l	Alcohol: 13,16 vol%	pH: 3,62	Further maturation advised over the next year or two. 
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Jacobsdal Cabernet 2013

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

	Residual sugar: 1,95 g/l	Total acidity: 5,55 g/l	Alcohol: 13,0 vol%	pH: 3,71	Further maturation advised over the next year or two. 
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Jacobsdal Pinotage 2009

Very firm acidity holding this wine up. Staying wonderfully juicy and stable at 10 years. Sweet red fruit and toffee with subtle smoke and tar. Drinking superb now, and probably at peak, but no rush required with the lasting quality of this Pinotage.

	Residual sugar: 2,96 g/l	Total acidity: 5,73 g/l	Alcohol: 14,8 vol%	pH: 3,56
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Enjoy over the next five years plus.



Jacobsdal Pinotage 2010

More rustic and dryer (less plush) expression than the 2009. Dark fruit profile, with bitter liquorice, tar and black coffee from oak influence. Robust tannin structure with drying effect.

	Residual sugar: 2,64 g/l	Total acidity: 5,57 g/l	Alcohol: 14,3 vol%	pH: 3,66
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Enjoy 2019 - 2023



Jacobsdal Pinotage 2012

Black fruit, spice, vanilla, sour cherry and violets. Fruit-forward vintage with well-judged oak support, a powerful structure and fine tannins. Inside a long drinking window.

	Residual sugar: 2,49 g/l	Total acidity: 5,72 g/l	Alcohol: 14,22 vol%	pH: 3,58
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Enjoy 2019 - 2025. More patience required for the Magnum.



Jacobsdal Pinotage 2013

Unmoved over 12 months. Fynbos, tea leaf, red berries, wild spices. Very well measured oak almost unnoticeable on flavour. Raspberry and cranberry-like lightness, with very firm, tart acidity and pithy texture. This will be a very interesting wine to watch in the cellar. Keep for now.

	Residual sugar: 3,0 g/l	Total acidity: 6,8 g/l	Alcohol: 14,3 vol%	pH: 3,33
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Allow for another year or two in the cellar before opening.





LE BONHEUR

www.lebonheur.co.za



Le Bonheur Cabernet Magnum 2009

Starting to mature, revealing soft stewed fruits, cherry tomato, leather and cloves. Typical vegetal undertones too. Still shows its pedigree on the palate with silky soft texture and balance. Sweet, creamy finish.

	Residual sugar: 1,7 g/l	Total acidity: 6,0 g/l	Alcohol: 14,12 vol%	pH: 3,83
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Enjoy over the next five years plus.



Le Bonheur Cabernet 2012

Shows signs of maturity now, combining savoury, meaty notes with well-rounded, soft and ripe black fruit. Property's minty character masked by the aged, slightly Porty notes. Drinking well now.

	Residual sugar: 2,9 g/l	Total acidity: 5,6 g/l	Alcohol: 13,34 vol%	pH: 3,62
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Enjoy over the next five years plus.



Le Bonheur Prima 2009

Turned earth and clay notes combine with prune, sweet red and black fruits, and baking spices. Ripe and jammy, not yet flabby, but no further cellaring required. Soft textured finish.

	Residual sugar: 1,9 g/l	Total acidity: 5,75 g/l	Alcohol: 13,62 vol%	pH: 3,65
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Enjoy over the next five years plus.



Le Bonheur Prima 2012

The 2012 Prima is developing nicely, shedding its youthful, dusty notes and opening some very sweet fruit, still supported by lasting structure. Cola, vanilla, black forest cake, plum tomato and cigar box. Impressive length.

	Residual sugar: 2,4 g/l	Total acidity: 5,8 g/l	Alcohol: 13,92 vol%	pH: 3,53
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Can be enjoyed now but best 2020 - 2024.





LOMOND

www.lomond.co.za



Lomond Merlot 2012

The 2012 Merlot is filling out nicely, benefiting from age, softening its edges and becoming quite rich for this range of cool climate reds from Agulhas. Creamy, soft plum and sweet spice, with only the slightest herbal interest.

	Residual sugar: 2,9 g/l	Total acidity: 5,8 g/l	Alcohol: 14,4 vol%	pH: 3,42
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Enjoy over the next five years plus.



Lomond SMV 2015

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

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



Lomond Syrah 2011

Toasty oak still prominent, combining with steely spicy notes, bold dark fruit and burnt sugar notes. Full bodied Syrah, ready to be enjoyed.

	Residual sugar: 1,91 g/l	Total acidity: 5,67 g/l	Alcohol: 14,46 vol%	pH: 3,49
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Enjoy over the next two to three years.



Lomond Syrah 2013

Entering its drinking window, the 2013 has gained balance and accessibility from time in bottle. Biltong spice, perfumed forest berries and dark chocolate. Drink now and comfortably over the next 3 to 5 years.

	Residual sugar: 3,01 g/l	Total acidity: 5,93 g/l	Alcohol: 14,44 vol%	pH: 3,51
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Enjoy over the next three to five years.





www.moniswines.co.za



Monis Muscadel 2004

Showing some maturation in colour and aroma, but not much on palate that builds wonderful complexity, warmed by a heady, warming spirit. Raisins, molasses, honey, caramelised hazelnuts and dried peaches. Uber rich, with a vibrant core. The wine will develop further complexity over the next twenty years or more. A panel favourite.



Residual sugar: 229,2 g/l

Total acidity: 4,6 g/l

Alcohol: 16,09 vol%

pH: 3,6

Delicious now but will also improve. Enjoy now or keep, your choice.





Nederburg Two Centuries Cabernet 2010

Inky, opaque purple black core. Powerful and concentrated with solid structure. Crème de cassis, cocoa and blackberries. Muscular and tannic, not quite at its peak, and will improve with further cellaring. Very smart.

	Residual sugar: 2,98 g/l	Total acidity: 5,74 g/l	Alcohol: 14,9 vol%	pH: 3,7
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Can be enjoyed now but will improve over the next year or two.



Nederburg Two Centuries Cabernet 2011

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

	Residual sugar: 2,31 g/l	Total acidity: 5,99 g/l	Alcohol: 14,74 vol%	pH: 3,55
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Can be enjoyed now but will improve over the next year or two.



Nederburg Two Centuries Cabernet 2012

Pure and defined, power and finesse. The inner Cabernet perfume is captivating, lifted by warming oak spice and heady alcohol. Concentrated dark fruit with dense tannins and bright, effortless acidity. Fairly polished in its fine craftsmanship, but these Cabernets are legends in the making.

	Residual sugar: 2,31 g/l	Total acidity: 6,15 g/l	Alcohol: 14,66 vol%	pH: 3,5
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Can be enjoyed now but will improve over the next year or two.



Nederburg Two Centuries Cabernet 2014

Riper and sweeter than predecessors, with more obvious rich oak and warming spirit still needing to mellow. Powerful tension at its core bodes well for future promise. Modern and expressive.

	Residual sugar: 2,29 g/l	Total acidity: 6,08 g/l	Alcohol: 14,91 vol%	pH: 3,59
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Further maturation advised over the next two to three years.



Nederburg Ingenuity Spanish Blend 2012

Star anise and earthy sweet root vegetables combine with ripe dark berry punch and toasty oak. The palate has a spicy, mulled, rich entry, with a fresh middle and dry, appetising finish. Bigger and richer than its Italian sibling, but still composed and elegant and ageing even more gracefully. At optimum drinking, with no need to rush.

	Residual sugar: 1,95 g/l	Total acidity: 5,76 g/l	Alcohol: 14,56 vol%	pH: 3,46
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Enjoy over the next five years plus.



Nederburg The Brew Master Bordeaux-Style Red Blend 2011

Signs of maturing, with leather, damp earth and clove spiced cured meat complementing the soft fruit and tobacco. Elegant and mellow. At optimum drinking.

	Residual sugar: 3,29 g/l	Total acidity: 6,01 g/l	Alcohol: 14,62 vol%	pH: 3,69
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Enjoy over the next three to four years.



Nederburg The Brew Master Bordeaux-Style 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. Another smart example of a serious wine from this stable that offers early drinking pleasure and also promising ageability.

	Residual sugar: 2,77 g/l	Total acidity: 5,94 g/l	Alcohol: 14,74 vol%	pH: 3,6
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Can be enjoyed now but will improve over the next year or two.



Nederburg The Brew Master Bordeaux-Style Red Blend 2015

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

	Residual sugar: 3,04 g/l	Total acidity: 5,88 g/l	Alcohol: 14,73 vol%	pH: 3,56
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Can be enjoyed now but will improve over the next year or two.



Nederburg The Motorcycle Marvel Rhone-Style Red Blend 2013

Baked fruits with toasty oak and dry lavender. There is still intrigue on the palate, offering the spicy complexity of aged Rhone varietals, but should be drunk soon.

	Residual sugar: 2,38 g/l	Total acidity: 5,87 g/l	Alcohol: 14,67 vol%	pH: 3,58
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Enjoy 2019 - 2022



Nederburg The Motorcycle Marvel Rhone-Style Red Blend 2015

Violets, liquorice, spice and wild forest berries. Open knit and fragrant, with a supple but fresh red fruited palate resulting in a balanced, delicious early drinking red wine.

	Residual sugar: 2,63 g/l	Total acidity: 5,92 g/l	Alcohol: 14,52 vol%	pH: 3,52
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Enjoy 2019 - 2023



Nederburg Manor House Cabernet 2015

Punching above its weight, with classic Cabernet notes of cassis, pencil lead, cigar box and gun flint. Superb fruit purity that remains youthful and bright, perfumed even. A top vintage of the Manor House already, but cellar for best results.

	Residual sugar: 3,14 g/l	Total acidity: 6,22 g/l	Alcohol: 14,7 vol%	pH: 3,51
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Further maturation advised over the next couple of years.



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: 4,6 g/l	Total acidity: 5,55 g/l	Alcohol: 14,41 vol%	pH: 3,62
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Can be enjoyed now but will improve over the next year or two.



Nederburg The Winemasters Pinotage 2016

Plums and vanilla with alluring hints of 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
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Can be enjoyed now but will improve over the next year or two.



Nederburg The Winemasters Shiraz 2014

White pepper and roasting spice with tea leaf and olive dust. Holding up well, showing mostly primary black fruit characters on the palate, with notable barrel ageing influence. Now entering drinking window.

	Residual sugar: 1,85 g/l	Total acidity: 5,59 g/l	Alcohol: 13,96 vol%	pH: 3,61
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Enjoy 2019 - 2021



Nederburg The Winemasters Noble Late Harvest 2011

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 g/l	Total acidity: 9,3 g/l	Alcohol: 12,1 vol%	pH: 3,52	Can be enjoyed now but will improve over the next four to five years. 
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Nederburg The Winemasters Noble Late Harvest 2013

More honey and sugar molasses on the 2013, with rich, ripe, raisined 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. The 2013 may benefit from developing some nutty complexity in the cellar. Keep.

	Residual sugar: 230 g/l	Total acidity: 9,94 g/l	Alcohol: 11,28 vol%	pH: 3,36	Further maturation advised over the next two to three years. 
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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. Very ageable, but why wait!

	Residual sugar: 211 g/l	Total acidity: 10,44 g/l	Alcohol: 11,18 vol%	pH: 3,11	Can be enjoyed now but will improve over the next four to five years. 
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Neethlingsof Cabernet Sauvignon 2013

Dusty introduction to cassis, spearmint, cedar and roasted vanilla from oak influence. Youthful palate has unmoved vibrancy and fresh acid within a medium weight that allows the same elegance as preceding vintages. No further cellaring required, but safe to keep.

	Residual sugar: 2,2 g/l	Total acidity: 5,2 g/l	Alcohol: 14,49 vol%	pH: 3,74
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Enjoy now and over the next five years or so.



Neethlingsof Malbec 2015

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

	Residual sugar: 2,0 g/l	Total acidity: 5,8 g/l	Alcohol: 14,39 vol%	pH: 3,5
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Can be enjoyed now but will improve over the next year or two.



Neethlingsof Shiraz 2011

This is becoming broodier and spicier with age. Prominent pepper and cloves with red and black fruit, and liquorice. Quite savoury on the palate, with a bright acidity. Plush and harmonious, with delicate, fine tannins, making it easily accessible now, but has a comfortable future in the cellar too.

	Residual sugar: 2,9 g/l	Total acidity: 6,0 g/l	Alcohol: 14,23 vol%	pH: 3,41
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Enjoy 2019 - 2024



Neethlingsof The Caracal 2011

Entering its drinking window, starting to show some tertiary characters of leather and clove, along with powerful black fruit and spice. The structure remains unwavering, with pronounced acidity and firm tannins requiring full, hearty red meat dishes.

	Residual sugar: 3,2 g/l	Total acidity: 5,3 g/l	Alcohol: 14,41 vol%	pH: 3,64
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Can be enjoyed now but will improve over the next year or two.



Neethlingsof Pinotage 2014

The 2014 vintage has a full and opulent nose of cherries and plum, along with wood smoke, spice and tar. The palate is full and rich with baked banana, sweet musk and a slightly rustic, drying edge to the finish. Good value for money.

	Residual sugar: 2,8 g/l	Total acidity: 5,2 g/l	Alcohol: 13,8 vol%	pH: 3,89
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Can be enjoyed now but will improve over the next year or two.



Neethlingsof Owl Post Pinotage 2011

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

	Residual sugar: 2,8 g/l	Total acidity: 5,2 g/l	Alcohol: 13,5 vol%	pH: 4,01
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Enjoy over the next five years plus.



Neethlingsof Owl Post Pinotage 2012

Liquorice pastille, black cherry jam and sweet lavender. Pure fruited 2012 includes an aromatic herbal, floral element. Hints of smoke and tar too. Complementing vanilla and dark roast coffee from the oak adds sweetness and dimension. Grippy, full and tannic. Still young and bold and will reward cellaring.

	Residual sugar: 2,4 g/l	Total acidity: 5,2 g/l	Alcohol: 14,3 vol%	pH: 3,62
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Can be enjoyed now but will improve over the next year or two.



Neethlingsof Owl Post Pinotage 2013

Tar, cola, wild mulberry and banana skin in a rich, opulent frame. Smoky elements also resonating in savoury, meaty notes and roasting spices. Heavy and concentrated as other vintages, with the 2013 on the upper range of ripeness and probably shorter cellar life.

	Residual sugar: 1,8 g/l	Total acidity: 5,0 g/l	Alcohol: 14,29 vol%	pH: 3,78
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Enjoy 2019 - 2023



Neethlingsof Owl Post Pinotage 2014

The more recent vintages of Owl Post are starting to show more refinement. This is pure and fruit-forward, showing the charming qualities of the variety when the fruit is allowed to shine, without missing any concentration or body. Black cherry, bramble, plum and hints of smoke and burnt sage. Well integrated oak flavours adding complexity and softness.

	Residual sugar: 3,9 g/l	Total acidity: 5,5 g/l	Alcohol: 14,58 vol%	pH: 3,63
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Can be enjoyed now but we recommend opening from 2020. Add another year or two for the Magnum.



Neethlingsof Owl Post Pinotage Magnum 2015

More structure and stability from the Magnum format. Inky black core with purple rim. Bold, ripe luxurious Pinotage with coffee, rich plum, silky chocolate, spiced fruit cake and wood smoke. Fully ripe, but nicely reined in by dry tannins and firm acidity.

	Residual sugar: 3,3 g/l	Total acidity: 5,7 g/l	Alcohol: 14,29 vol%	pH: 3,66
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Further maturation advised over the next two to three years.





PLAISIR DE MERLE

www.plaisirdemerle.co.za



Plaisir de Merle Cabernet Sauvignon Magnum 2010

Brooding chocolate and coffee notes from oak, as well as slight vintage bound alcohol spike enveloped by the rich dark fruit. Evolving slowly, the 2010 vintage in the Magnum is looking very stable and is actually still a little closed and dry on the finish. Plenty of legs for further cellaring.

	Residual sugar: 1,4 g/l	Total acidity: 6,0 g/l	Alcohol: 14,1 vol%	pH: 3,61	Can be enjoyed now but will improve over the next year or two. 
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Plaisir de Merle Cabernet Sauvignon 2010

Showing ripe, sweet black fruit at its core with oak spice and a hint of dried herbs. Densely structured with good acidity and fine tannins. Softening in bottle format, and finding more harmony. Good to decant and serve with your favourite cut of beef, and safe to keep too.

	Residual sugar: 1,4 g/l	Total acidity: 6,0 g/l	Alcohol: 14,1 vol%	pH: 3,61	Enjoy over the next five years plus. Open the Magnum from 2020. 
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Plaisir de Merle Cabernet Sauvignon 2011

The pedigree of the Plaisir de Merle Cabernet vineyards shines in the 2011 vintage with tightly packed, youthful muscular power and definition. Pencil lead, crushed granite, ripe blackcurrant and high-quality oak. Approaching a wide drinking window.

	Residual sugar: 2,5 g/l	Total acidity: 5,7 g/l	Alcohol: 14,09 vol%	pH: 3,66	Can be enjoyed now but best from 2020. Enjoy the Magnum from 2021. 
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Plaisir de Merle Cabernet Sauvignon 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 massive intensity is built to last, although the fruit profile is ageing now. Best with hearty dishes.

	Residual sugar: 2,5 g/l	Total acidity: 5,7 g/l	Alcohol: 14,09 vol%	pH: 3,66	Can be enjoyed now but best from 2020 - 2026. Add another year for the Magnum. 
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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.

	Residual sugar: 3,1 g/l	Total acidity: 6,1 g/l	Alcohol: 14,19 vol%	pH: 3,6
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Further maturation advised over the next year or two.



Plaisir de Merle Cabernet Sauvignon 2014

Typical burly and masculine style of Cabernet combines roasted bell pepper and bramble all wrapped in rich, toasty oak flavours. Shows promise of weight and intensity, but still very young. Keep.

	Residual sugar: 2,7 g/l	Total acidity: 6,0 g/l	Alcohol: 14,25 vol%	pH: 3,61
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Further maturation advised over the next two to three years.



Plaisir de Merle Malbec 2015

Plum and blueberry jam aromas merge with a juicy, spiry palate that has less concentration and is more heady than other reds from the property. Beautifully plush and moreish. Delicious now, no need to cellar further but stable enough to keep if you can resist.

	Residual sugar: 1,6 g/l	Total acidity: 5,8 g/l	Alcohol: 13,64 vol%	pH: 3,51
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Enjoy over the next five years plus.



Plaisir de Merle Merlot 2014

Big improvement with cellaring, the 2014 is waking from its hibernation, revealing the typical Plaisir de Merle richness and deep, full body. Black fruit and dark chocolate supported by leafy spice. Within its drinking window now.

	Residual sugar: 2,0 g/l	Total acidity: 5,3 g/l	Alcohol: 13,95 vol%	pH: 3,57
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Enjoy 2019 - 2023



Plaisir de Merle Merlot 2015

Dark fruit, plum tomato and rich mocha combine in this riper of vintages to show a full and concentrated expression of Merlot, similar to 2010 and 2013. Typically open knit and accessible with composed harmony and polished texture.

	Residual sugar: 2,3 g/l	Total acidity: 5,9 g/l	Alcohol: 13,98 vol%	pH: 3,53
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Enjoy 2019 - 2024



Plaisir De Merle Petit Plaisir 2016

White pepper, mint and paprika support raspberry and plum aromas, introducing a juicy, fruit-forward palate with mouth-watering acidity. Toasted vanilla from American oak aged component. Lighter, earlier drinking blend from Plaisir de Merle that may also surprise with cellaring.

	Residual sugar: 3,9 g/l	Total acidity: 5,5 g/l	Alcohol: 14,12 vol%	pH: 3,64
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Enjoy 2019 - 2026





STELLENZICHT

www.stellenzichtwines.com



Stellenzicht GT Cabernet 2011

Typical Stellenbosch Cabernet shows good marriage between juicy fruit and dusty, herbal notes. Succulent oak spice, vanilla, fresh red and black berries, and spearmint. The fruit is still very vibrant. Medium-bodied but firm palate. Enjoyable to drink now in its naturally fruit-forward state, but will also improve in the cellar.

	Residual sugar: 1,7 g/l	Total acidity: 6,4 g/l	Alcohol: 13,79 vol%	pH: 3,43
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Can be enjoyed now but will improve over the next year or two.



Stellenzicht GT Cabernet 2012

Remarkable young and vibrant structure unyielding since last tasting. Eucalyptus leaf spice, black tea, wood smoke, wild blackberry and liquorice. Brooding and tight, with dense tannins and a deep core of dark fruit and herbs. Elegant and smart now, but further cellaring will be beneficial.

	Residual sugar: 2,2 g/l	Total acidity: 6,2 g/l	Alcohol: 13,83 vol%	pH: 3,46
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Can be enjoyed now but another year or two in the cellar will be beneficial. Add another year or two for the Magnum.



Stellenzicht GT Pinotage 2009

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

	Residual sugar: 1,7 g/l	Total acidity: 6,4 g/l	Alcohol: 14,24 vol%	pH: 3,51
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Enjoy over the next five years plus.



Stellenzicht GT Pinotage 2011

Starting to mature now, and best advised to start drinking. Macerated fruit with Porty notes and alcohol burn, framed by burly tannins and full body.

	Residual sugar: 1,4 g/l	Total acidity: 5,6 g/l	Alcohol: 14,9 vol%	pH: 3,46
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Enjoy 2019 - 2022



Stellenzicht GT Pinotage 2012

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

	Residual sugar: 3,1 g/l	Total acidity: 5,5 g/l	Alcohol: 14,61 vol%	pH: 3,63
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Can be enjoyed now but will improve over the next year or two.



Stellenzicht GT Pinotage 2013

Still requires more time, showing varietal meaty smoke, banana skin and tar with bitter phenolics on the palate. Firm acidity and dry tannins. Keep.

	Residual sugar: 1,7 g/l	Total acidity: 5,5 g/l	Alcohol: 14,82 vol%	pH: 3,51
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Further maturation advised over the next year or two.



Stellenzicht GT Shiraz 2009

Violets, blueberry and bitter cherry with white pepper and vanilla. Oak, fresh acidity and fine elegant tannins all in medium-bodied harmony. Still evolving but offering wonderfully elegant drinking pleasure now.

	Residual sugar: 2,0 g/l	Total acidity: 6,1 g/l	Alcohol: 14,29 vol%	pH: 3,54
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Can be enjoyed now but will improve over the next year or two.



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. Voluptuous in style and already quite a silky red, but also promising good ageability.

	Residual sugar: 1,5 g/l	Total acidity: 5,4 g/l	Alcohol: 14,33 vol%	pH: 3,49
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Can be enjoyed now but will improve over the next year or two.





Uitkyk Carlonet 2009

Good concentration and pure fruit expression, open knit and remarkably fresh in 750ml after 10-year milestone. Classic Stellenbosch Cabernet that could become a legend. Optimum ripeness in plush fruit that is still roped in by very firm, flinty tannins. Dry, deep, savoury finish that goes on for minutes. Approaching what would be a very wide drinking window.

	Residual sugar: 1,6 g/l	Total acidity: 6,2 g/l	Alcohol: 14,43 vol%	pH: 3,6
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Can be enjoyed now but will improve over the next year or two. Add another year or two for the Magnum.





Zonnebloem Laureat 2010

Classical, elegant, well-made blend that integrates plush ripe fruit with butcher spice and now also harmonious oak and leather after some time in bottle. Full bodied, deep and layered, with a wonderful backbone. Entering a wide drinking window.


	Residual sugar: 2,67 g/l	Total acidity: 6,18 g/l	Alcohol: 14,54 vol%	pH: 3,57
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Enjoy over the next five years plus. 2019 - 2024



Zonnebloem Laureat 2011

Dark centre with developing garnet rim. Bell pepper and cedar aromas float above a deep core of black fruit and fine, dry tannins. The 2011 is definitely unlocking some structure and showing subtle tertiary flavours. Classic Stellenbosch Bordeaux-styled blend expression.

	Residual sugar: 2,26 g/l	Total acidity: 6,01 g/l	Alcohol: 14,23 vol%	pH: 3,56
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Can be enjoyed now but will improve over the next year or so. Enjoy 2020 - 2025



Zonnebloem Laureat 2012

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

	Residual sugar: 2,0 g/l	Total acidity: 5,8 g/l	Alcohol: 13,99 vol%	pH: 3,54
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Can be enjoyed now but will improve over the next year or two.



Zonnebloem Laureat 2013

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

	Residual sugar: 2,61 g/l	Total acidity: 5,69 g/l	Alcohol: 14,41 vol%	pH: 3,59
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Further maturation advised over the next year or two.



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. No shortage of fine tannins and tension.

	Residual sugar: 2,8 g/l	Total acidity: 5,83 g/l	Alcohol: 14,02 vol%	pH: 3,59	Can be enjoyed now but will improve over the next year or two. Best 2020 - 2028 
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Zonnebloem Cabernet Sauvignon 2011

Looking more elegant in a more mature state, the 2011 is now soft, medium bodied and composed. Red and black fruits, dried herbs, vanilla and spice. Ready to drink, yet very stable so no rush required.

	Residual sugar: 2,4 g/l	Total acidity: 6,05 g/l	Alcohol: 13,55 vol%	pH: 3,38	Enjoy 2019 - 2024 
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Zonnebloem Cabernet Sauvignon 2012

Notable development over the past 12 months, starting to reveal subtle notes of tomato puree, earth and leather along with plush fruit in a softened, elegant frame. Youth traded for complexity here.

	Residual sugar: 2,22 g/l	Total acidity: 5,61 g/l	Alcohol: 14,15 vol%	pH: 3,53	Enjoy 2019 - 2024 
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Zonnebloem Cabernet Sauvignon 2013

Still improving and looking quite lush and full. Still youthful too. Soft fruit, dusty herbs and sweet oak all in sound harmony. Allow more time on upward curve.

	Residual sugar: 2,3 g/l	Total acidity: 5,52 g/l	Alcohol: 13,67 vol%	pH: 3,58	Allow for at least another year in the cellar before opening. 
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Zonnebloem Cabernet Sauvignon 2014

Lighter and more minty than the 2013. The palate still has a juicy quality to it, with red currants and plum presence complementing the mint and capsicum. Fresh, mouth-watering finish. Entering its drinking window.

	Residual sugar: 3,5 g/l	Total acidity: 5,54 g/l	Alcohol: 13,72 vol%	pH: 3,69	Can be enjoyed now but best 2020 - 2024. 
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Zonnebloem Cabernet Sauvignon 2016

Very young, still brooding and slightly reductive. Cassis, wet clay, marmite and soy. Stalky spice component on the palate. This requires time to settle and flesh out. Keep for now.

	Residual sugar: 2,55 g/l	Total acidity: 5,42 g/l	Alcohol: 13,89 vol%	pH: 3,65	Further maturation advised over the next year or two. 
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Zonnebloem Limited Edition Cabernet 2009

Youthful colour and nose. - Impressive. This is a Limited Edition for a reason. Ageing supremely well. Scintillating pure fruit with just supportive herbaceous and oak spice notes adding complexity. Classy Cabernet, with serious structure. Drink now, or keep for further acclaim.

	Residual sugar: 2,31 g/l	Total acidity: 6,01 g/l	Alcohol: 14,7 vol%	pH: 3,05	Can be enjoyed now but will develop further over the next year or two. 
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Zonnebloem Limited Edition Cabernet 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: 14,4 vol%	pH: 3,68	Can be enjoyed now but will develop further over the next year or two. 
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Zonnebloem Cinsault 2017

Red fruit-forward with dusty, stalky spiced interest. A wonderfully juicy, bright red that is an ice bucket option for summer with light lunches or casual sipping. Super easy-drinking. No need to cellar, however note that Cinsaut's ageability is legendary.

	Residual sugar: 3,8 g/l	Total acidity: 5,6 g/l	Alcohol: 13,18 vol%	pH: 3,45	Enjoy over the next five years plus. 
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Zonnebloem Merlot 2012

Entering a drinking window, and benefitting from bottle age, the 2012 Merlot has opened up. Capsicum notes combine with plush red fruit, dark berries, and black olive. The tannins have softened, allowing for a plush, polished mouth-feel.

	Residual sugar: 2,03 g/l	Total acidity: 5,74 g/l	Alcohol: 13,8 vol%	pH: 3,48	Enjoy 2019 - 2023 
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Zonnebloem Merlot 2014

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

	Residual sugar: 2,9 g/l	Total acidity: 5,56 g/l	Alcohol: 13,86 vol%	pH: 3,56	Can be enjoyed now but will improve over the next year or two. Best 2020 - 2022	
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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	Open 2019 or 2020 and enjoy up to 2025.	
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Zonnebloem Pinotage 2011

Red and black fruit, some floral notes followed by oak spice, sweet cloves and a hint of dried herbs. Medium-bodied with firm acidity that lifts the wine.

	Residual sugar: 2,8 g/l	Total acidity: 5,47 g/l	Alcohol: 14,16 vol%	pH: 3,57	Enjoy 2019 - 2021	
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Zonnebloem Pinotage 2013

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

	Residual sugar: 2,71 g/l	Total acidity: 5,36 g/l	Alcohol: 14,2 vol%	pH: 3,62	Can be enjoyed now but will improve over the next year or so. Best 2020 - 2023	
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Zonnebloem Pinotage 2014

Earthy high notes are followed by the typical lively fruit that's expected in this range, with structure and complexity that over delivers at the price. Mulberry, red plums, liquorice and bacon kips. Medium-bodied. Juicy and grippy. Allow another year or two and drink 2020-2024.

	Residual sugar: 2,7 g/l	Total acidity: 5,58 g/l	Alcohol: 14,0 vol%	pH: 3,7	Can be enjoyed now but will improve over the next year or two.	
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Zonnebloem Pinotage 2015

Still very primary and lively, a little robust even, with upfront cherry oak notes manifesting in mocha aromas. Palate has stalky spice, sweet bright fruit and smoky, savoury tension. A spine of firm acidity will keep this lively for a long time.

	Residual sugar: 2,75 g/l	Total acidity: 5,44 g/l	Alcohol: 14,33 vol%	pH: 3,61	Further maturation advised over the next year or two. 
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Zonnebloem Limited Edition Shiraz 2012

This is quite a discovery, and still getting better. Vibrant, perfumed and youthful for a 7-year-old red. Pungent Shiraz spice combines with blackberries, violets and liquorice pastille. Pleasantly satisfying fine, silky tannins. Offering lots of enjoyment now, and with a healthy future ahead.

	Residual sugar: 2,1 g/l	Total acidity: 6,2 g/l	Alcohol: 14,02 vol%	pH: 3,58	Can be enjoyed now but will improve over the next year or two. Best 2020 - 2023 
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Zonnebloem Limited Edition Shiraz 2013

Reaching maturity, the 2013 has released ripe, jammy black fruit along with roasted spices and supporting oak. Soft, well rounded palate still has good structure integrity with further promise, but also drinking well now.

	Residual sugar: 3,03 g/l	Total acidity: 5,78 g/l	Alcohol: 14,01 vol%	pH: 3,53	Can be enjoyed now but will improve over the next year or two. Best 2020 - 2023 
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Zonnebloem SMV 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 at this youthful stage. Allow more time in the cellar.

	Residual sugar: 2,75 g/l	Total acidity: 5,95 g/l	Alcohol: 13,91 vol%	pH: 3,48	Allow for another year or two in the cellar before opening. 
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Zonnebloem Ltd Ed Sauvignon Blanc 2015

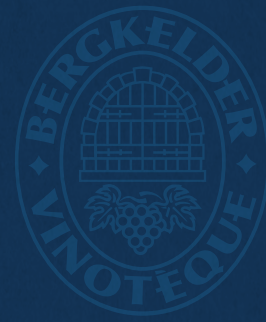
Elderflower, lemon crush, cut grass and granadilla aromas. Crisp acidity frames some yellow peach that is now opening up on the palate. Optimum drinking, with stable future.

	Residual sugar: 1,9 g/l	Total acidity: 6,3 g/l	Alcohol: 14,0 vol%	pH: 3,29	Enjoy 2019 - 2021 
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WINES READY TO ENJOY NOW

Any wines stated as “Ready to Enjoy” in the 2018 Maturation Report have not been tasted again in 2019. It is highly recommended that you withdraw these wines as soon as possible so that you can still enjoy them while they are at their peak. What a great way to enjoy a cold winters day!

Please get in touch so that we can arrange delivery.

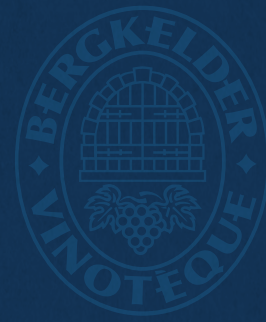


Wine	Vintage	2018
Allesverloren Tres Vermelhos	2012	
Allesverloren Shiraz	2011	
Allesverloren Shiraz	2012	
Allesverloren Shiraz	2013	
Allesverloren Tinta Barocca	2012	
Allesverloren Touriga Nacional	2008	
Allesverloren Touriga Nacional	2009	
Allesverloren Fine Old Vintage	2008	
Allesverloren Fine Old Vintage	2009	
Allesverloren Fine Old Vintage	2011	
Alto Cabernet Sauvignon Magnum	2008	
Alto Cabernet Sauvignon	2010	
Alto Rouge	2008	
Alto Rouge	2011	
Alto Shiraz	2008	
Alto Shiraz	2011	
Durbanville Hills Luipaardsberg Merlot	2011	
Durbanville Hills Rhinofields Merlot	2010	
Durbanville Hills Rhinofields Merlot	2012	
Durbanville Hills Rhinofields Merlot	2013	
Durbanville Hills Rhinofields Shiraz	2010	
Durbanville Hills Cabernet Sauvignon	2014	
Durbanville Hills Shiraz	2013	
Fleur Du Cap Laszlo	2008	
Fleur Du Cap Unfiltered Cabernet Sauvignon	2008	

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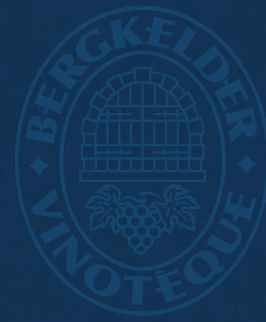


Wine	Vintage	2018
Fleur Du Cap Unfiltered Merlot	2008	
Fleur Du Cap Unfiltered Merlot	2009	
Fleur du Cap Cabernet Sauvignon	2006	
Fleur Du Cap Cabernet Sauvignon Magnum	2008	
Fleur Du Cap Pinotage	2012	
Fleur du Cap Shiraz	2009	
Fleur du Cap Noble Late Harvest	2010	
Jacobsdal Cabernet Sauvignon	2008	
Jacobsdal Pinotage	2011	
JC le Roux Pinot Noir MCC	2009	
Le Bonheur Tricone	2009	
Le Bonheur Cabernet Sauvignon	2009	
Lomond Cat's Tail Syrah	2012	
Lomond Conebush Syrah	2011	
Lomond Pinot Noir	2012	
Lomond SMV Red Blend	2014	
Lomond SMV Red Blend	2015	
Lomond Estate Syrah	2012	
Nederburg Private Bin Cabernet Sauvignon R163	2006	
Nederburg Two Centuries Cabernet Sauvignon	2008	
Nederburg Ingenuity Italian Red Blend	2011	
Nederburg Ingenuity Italian Red Blend	2012	
Nederburg The Beautiful Lady Gewürztraminer	2016	
Nederburg The Brew Master Bordeaux Red Blend	2010	
Nederburg The Motorcycle Marvel Rhone Red Blend	2011	

WINES READY TO ENJOY NOW

Any wines stated as “Ready to Enjoy” in the 2018 Maturation Report have not been tasted again in 2019. It is highly recommended that you withdraw these wines as soon as possible so that you can still enjoy them while they are at their peak. What a great way to enjoy a cold winters day!

Please get in touch so that we can arrange delivery.



Wine	Vintage	2018
Nederburg The Motorcycle Marvel Rhone Red Blend	2014	
Nederburg The Young Airhawk Sauvignon Blanc	2016	
Nederburg Limited Edition Baronne Magnum	2013	
Nederburg The Winemasters Noble Late Harvest	2012	
Neethlingshof The Caracal Red Blend	2010	
Neethlingshof The Caracal Red Blend	2012	
Neethlingshof The Owl Post Pinotage	2009	
Neethlingshof Cabernet Sauvignon	2012	
Neethlingshof Cabernet Merlot	2012	
Neethlingshof Gewurztraminer	2016	
Neethlingshof Merlot	2014	
Plaisir de Merle Cabernet Sauvignon	2008	
Plaisir de Merle Cabernet Sauvignon	2009	
Plaisir de Merle Grand Brut MCC	2014	
Plaisir de Merle Merlot	2011	
Plaisir de Merle Shiraz	2011	
Stellenzicht Plum Pudding Hill Syrah	2011	
Stellenzicht Plum Pudding Hill Syrah	2012	
Stellenzicht Cellarmaster's Release Pinotage	2009	
Stellenzicht Golden Triangle Shiraz	2011	
Zonnebloem Cabernet Sauvignon	2010	
Zonnebloem Merlot	2011	
Zonnebloem Pinotage	2009	
Zonnebloem Shiraz	2011	



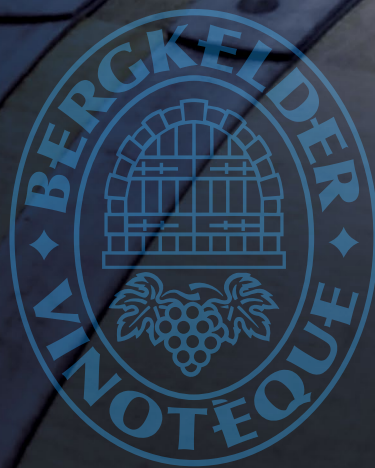
Established in 1984, the Vinotèque Wine Bank is part of the historic Bergkelder winery located on the outskirts of Stellenbosch. It offers members a private cellar in which to cellar and mature the wines they purchase from the Vinotèque under optimal conditions.

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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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 to place your orders, and get the latest Vinoteque updates by signing up for our monthly e-newsletter.





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