

## Vondeling



Location: Paarl ■ Map: Paarl & Wellington ■ WO: Voor Paardeberg ■ Est 2001 ■ 1stB 2005 ■ Tasting, sales & tours by appt ■ Owner(s) Richard Gower, Julian Johnsen & Anthony Ward ■ Cellarmaster(s) Matthew Copeland (Jul 2007) ■ Winemaker(s) Emile van der Merwe (Dec 2011), with William Mofokeng (Jan 2005) ■ Viticulturist(s) Julian Johnsen (Aug 2000) ■ 100ha (cabs s/f, carignan, grenache r/w, malbec, merlot, mourv, p verdot, shiraz, chard, chenin, Muscat de F, sauv, viog) ■ 450t/30,000cs own label 40% red 55% white 5% rosé ■ Other export brand: Signal Cannon ■ PO Box 57 Wellington 7654 ■ admin@vondelingwines.co.za ■ www.vondelingwines.co.za ■ S 33° 35' 45.7" E 018° 51' 6.4" ■ **T +27 (0)21-869-8595** ■ F +27 (0)21-869-8219

This progressive and eco-conscious winery pays more than mere lip service to sustainability and environmental conservation by having a full-time botanist on the payroll, actively geo-tagging, DNA fingerprinting and cataloguing the endangered fynbos on its biodiverse Voor Paardeberg property. Julian Johnsen and his British partners bought the erstwhile David Frost cellar across the road to boost diversity even more, establishing visitor and conference facilities which they previously did not have.

★★★★ **Erica Shiraz** ✓ With touches grenache, carignan & mourvèdre, rich black berry concentration of **09** matches **08**. Supple dark intensity balanced by fruit purity & third new oak.

★★★★ **Sauvignon Blanc** 🍷 🍷 Flinty lemon leaf vibrancy on **12** (★★★★) pre-bottling sample. Fresh acidity & lots of life on long palate but not quite the intensity of **11**.

★★★★ **Babiana** 🍷 🍷 Well-crafted 4-way chenin-led blend, naturally fermented & no added acid. Complex **09** lime marmalade fullness, body & breadth yet dances lightly on oak stage.

★★★★ **Sweet Carolyn** Ambrosial straw wine from muscat de Frontignan. 'Labour-intensive endeavour' yields **09**, first tasted since stellar **06** (★★★★). Heady muscat fragrance with apricot tang. Light, clean, dry & vibrant finish. **08** not made. **07** sold out unreviewed.

**Cabernet Sauvignon** **NEW** 🍷 🍷 ★★★★★ Natural ferment on **11** makes for elegant blueberry charmer. Serious yet softly balanced & genteel, with firm chalky grip from third new oak. Barrel sample deserves time to knit.

**Baldrick Shiraz** 🍷 🍷 ★★★★★ With contributions from dabs mourvèdre & viognier, **11** improves on previous with lipsmacking earthy chocolate & plum flavour. Chunky but toned. **Cabernet Sauvignon-Merlot** 🍷

★★★★ **07** a notch up on **06** (★★★★). More rounded, nuanced black fruit & cigar spice. Svelte & sexy. **Petit Rouge** 🍷 🍷 ★★★ Blue & youngberry life from merlot & cab mix, soft & approachable yet lengthy. **11** upholds the standard. **Chardonnay** 🍷 🍷 ★★★★★ **10** ratchets quality up a notch on **09** (★★★★). Smoky oatmeal & marmalade nuances add appeal in spades. Poised, classy & elegant with balance & concentration. Lovely oak platform. **Petit Blanc** 🍷 🍷 ★★★ **12** granadilla & fig flavours on chenin-led viognier & chardonnay blend. Uncomplicated, fresh & animated. — FM