



Wine Trade South Africa

The merchant's guide to South African wines & wineries

2020

first edition

www.foodbevtrade.co.za

www.daff.gov.za



agriculture, land reform
and rural development

Department:
Agriculture, Land Reform and Rural Development
REPUBLIC OF SOUTH AFRICA

NAVIGATION: KEYBOARD SHORTCUTS

Please note: All web address URLs and email addresses are marked in **light blue** and are active. All winery names and profiled wines are in **bold black** and are hyperlinked.

Next page: Ctrl/Cmd – Right Arrow

Previous page: Ctrl/Cmd – Left Arrow




Toggle between links: Ctrl/Cmd – Up or Down Arrow

Zoom out or in: Ctrl/Cmd – Hyphen or Equals

RETAIL PRICE BRACKET GUIDE (US \$)

	PLEASE CONTACT WINERY	
	EXTREME VALUE	<\$4
	VALUE	\$4 - \$8
	PREMIUM	\$8 - \$12
	ULTRA PREMIUM	\$12 - \$18
	LUXURY	\$18 - \$35
	ICON	> \$35

WINE COLOUR GUIDE

					
LIGHT STRAW	STRAW	DEEP STRAW	LIGHT YELLOW	YELLOW	DEEP YELLOW
					
LIGHT GOLD	GOLD	DEEP GOLD	LIGHT BROWN	BROWN	DEEP BROWN
					
LIGHT AMBER	AMBER	DEEP AMBER	LIGHT COPPER	COPPER	DEEP COPPER
					
LIGHT SALMON	SALMON	DEEP SALMON	LIGHT PINK	PINK	DEEP PINK
					
LIGHT RUBY	RUBY	DEEP RUBY	LIGHT PURPLE	PURPLE	DEEP PURPLE
					
LIGHT GARNET	GARNET	DEEP GARNET	LIGHT TAWNY	TAWNY	DEEP TAWNY

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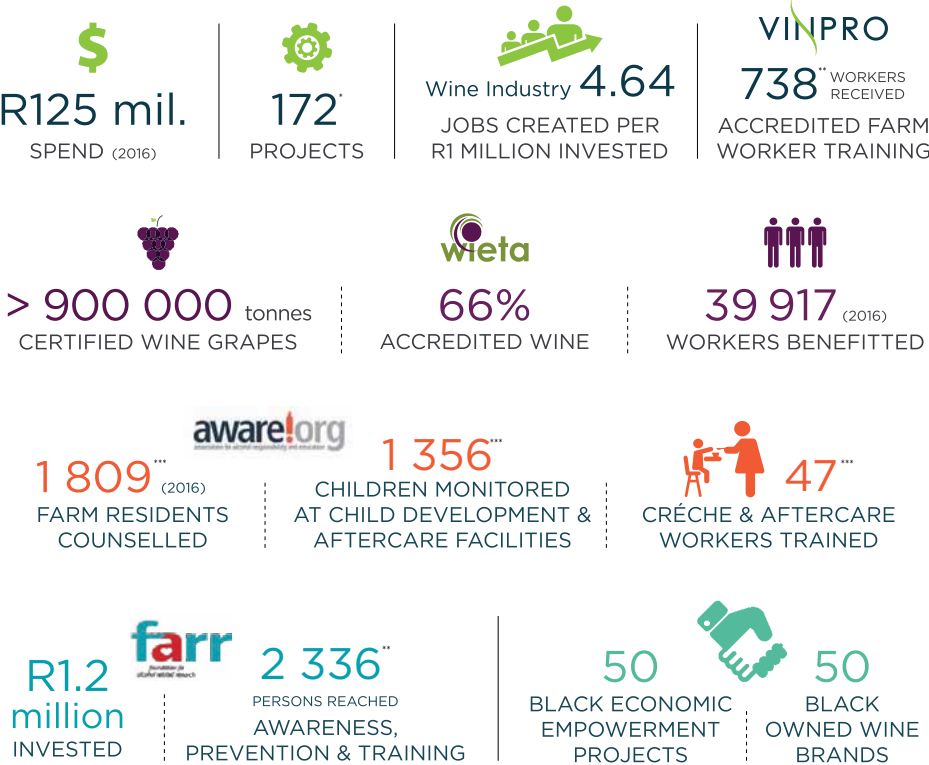
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CORPORATE SOCIAL INVESTMENT



SOUTH AFRICAN WINES ARE LAUDED GLOBALLY FOR THEIR OUTSTANDING QUALITY AND DISTINCTIVE CHARACTER. REMARKABLY, THEY NOT ONLY TASTE GOOD, BUT MAKE A SIGNIFICANT CONTRIBUTION TO THE ECONOMY AND PROVIDE THOUSANDS OF JOBS. AS A WORLD LEADER IN ETHICAL AND ENVIRONMENTAL SUSTAINABILITY, THE SOCIAL DEVELOPMENT SUPPORTED BY THE WINE INDUSTRY IS AS IMPRESSIVE AS THE WINES IT PRODUCES.



* FROM 96 RESPONSES OUT OF 2 675 CONTACTED
** JULY 2016 - JUNE 2017 *** 1 MARCH 2016 - 28 FEBRUARY 2017

VINPRO REPRESENTS 3 500 WINE PRODUCERS & CELLARS.
WIETA IS THE WINE AND AGRICULTURAL SECTOR ETHICAL TRADE ASSOCIATION.

Source: SAWIS 2017. For more information visit www.sawis.co.za

Foreword



The Department of Agriculture, Land Reform and Rural Development (DALRRD) is pleased to present the first edition of the Wine Trade South Africa guide - a unique visual compilation of information on South African Wineries and the products they produce.

Agro-Industries provide a means of converting raw agricultural materials into value-added products which generate additional income and create employment, while contributing to economic development. The South African wine industry has shown tremendous growth, with exports reaching 420.2 million litres in 2018. Currently some 3 million people are employed both directly and indirectly in the wine industry. South Africa is the 9th largest wine producing country in the world and third largest in the southern hemisphere. The country produces roughly 900 million litres of wine per year, or approximately 3% of worldwide production. The South African agricultural and agro-processing supply chains fulfill a wide range of functions vital to the well-being of our people and the economy, while sustainable and expanding business provides the country with valuable foreign exchange and jobs. Accurate information on our wineries and wines is thus vital for South African producers, exporters and the international markets they serve.

The services delivered by the Department are, among other measures, based on the Wine Online export certification system that ensures safe liquor products which adhere to international best practices and the Liquor Products Act. This is indicative of the pivotal role of the agricultural sector together with government and the Wine and Spirit Board in providing an efficient supply chain from the winery to the consumer. The ever growing importance of sustainable and ethically produced wines is key to the future and growth of the wine industry. DALRRD aims to contribute to the economy by sustaining and improving on global agricultural and food supply chains, while keeping on the cutting edge of technology with respect to food safety as a country.

This guide serves as a window to what South Africa can offer as a truly credible international role player who provides high quality wines globally at competitive prices. For importers and consumers around the world, South Africa's quality control systems, farm management practices, safety audits, quality inspections, packaging and cold-chain management services instill confidence in its products. As we continue to explore new markets to diversify and increase our exports, our foreign offices worldwide will use this publication to market our wineries and products.

I wish to thank every participant who contributed to the development of this guide and express the hope that it will further contribute to building trade networks for the benefit of all the people of our country.

A handwritten signature in black ink, appearing to read 'A.T. Didiza'.

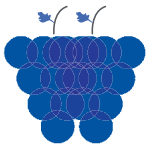
Ms A.T. Didiza (MP)

Minister: Department of Agriculture, Land Reform and Rural Development



SOUTH AFRICAN WINE INDUSTRY REVIEW

WINE PRODUCTION JAN - DEC 2017



1.43 m tonnes

Grapes crushed

▲ **2.3%**



919 m litres

Wine produced

▲ **2.3%**

WINE SALES JAN - DEC 2017



Total sales

R24.7 bn ▲ **3.3%**

Exports 50.1% volume



Volume

448 m litres ▲ **4.7%**

Value

R8.7 bn ▼ **-3.1%**

Local 49.9% volume



Volume

447 m litres ▲ **2.4%**

Value

R16 bn ▲ **7.2%**

- Red 39%
- White 51%
- Sparkling 1%
- Blanc de noir/Rosé 9%



- Still 91%
- Sparkling 2%
- Fortified 7%



20 million glasses of South African wine are enjoyed world-wide **everyday**

COMPOSITION 2007-2017



Producers

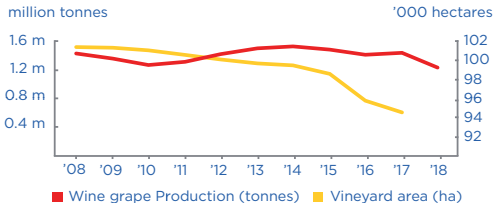
3029 ▼ **-25%**



Cellars

546 ▼ **-3%**

Production vs area under vines



Source: SAWIS 2017. For more information visit www.sawis.co.za

Introduction



South Africa recorded its first agricultural export in 1841, but it is only since the beginning of the past century that our cross border trade in food has grown exponentially. Today South Africa is still a nett exporter of agricultural products (by value) and large quantities and varieties of South African fresh and processed agricultural products travel the globe.

Modern trends now demand a year-round supply of safe and affordable products and, in this global food supply context, South Africa is committed to maintaining a world class food quality system through integrated systems for logistics, quality management and traceability. These systems are safeguarding the health and well-being of people and are critical to sustainable national food security, economic development and are essential for the integrity of our food trade. For importers and consumers around the world, the standards, guidelines

and codes of practice delivered by the Department of Agriculture, Land Reform and Rural Development and through its subsidiaries such as the Perishable Products Export Control Board (PPECB), contribute to safety and quality assurances of South Africa's food trade system. The department's role in market access, tariff negotiation and resolving sanitary and phyto-sanitary issues will remain vital to enhance our competitive performance.

Trade has an important role to play in improving food security and fostering agriculture. This underscores the importance of continued investment in our transport infrastructure in order to ensure that food items can be produced and moved cost-effectively. Such investments are also important for ensuring the competitiveness of our high value food exports. The agricultural sector employs around 847 000 workers – making it one of the biggest employers in the economy. According to the The Food and Agriculture Organization of the United Nations, growth in the agriculture sector is also two to four times more effective in raising incomes among the poorest – compared to other sectors. To this end, South African Trade Offices around the world continue to explore new markets to diversify and increase our exports.

This guide will contribute valuable information to buyers and role players within the agricultural produce export value chain. Recognition and appreciation is extended to the institutions and individuals who contributed and made substantial efforts to coordinate and make this publication possible.

A handwritten signature in black ink, appearing to read 'Mlengana', written over a light grey rectangular background.

Mr M.M. Mlengana
Director-General: Agriculture

Message from Wines of South Africa



The South African wine industry prides itself in producing wine, not only of exceptional quality, but rich with variety capturing the diversity of the passionate people and spectacular places that came together to create them.

As an industry, we are committed to ensuring sustainability, both within our vineyard and cellars as well as when it comes to our people. With industry initiatives such as the Integrated Production of Wine (IPW) to which 94% of our producers subscribe, or the WWF Conservation Champions programme, we aim to ensure that we don't just make wine better, but that we make better wine.

It does however go to say that wine cannot be made at all without the help of people. Loyal and hardworking farmworkers who ensure that the grapes are handled with love, tend our vineyards and toil our lands, need to be nurtured and as an industry it is one of our focus pillars to upskill, educate and uplift them. Through the Wine Industry Ethical Trade Association (WIETA) we aim to ensure that workers' rights are adhered to and that fair labour practices are followed on all of our farms, thus ensuring the wellbeing of our people.

Despite the general notion that South Africa is considered to be a 'New World' wine producer, our history in fact dates back over 360 years and with all these years of experience, coupled with agricultural soils that date back some 500 million years, it is no surprise that our wines reflect this in its quality.

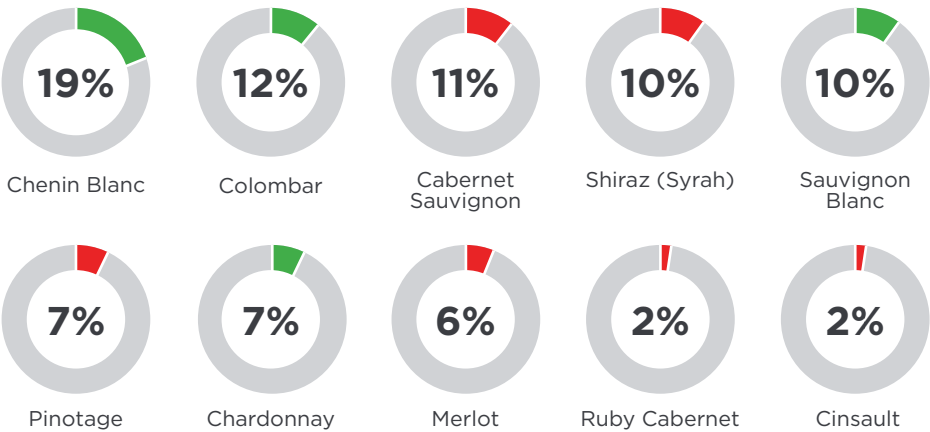
Today, despite the climatic challenges we face, our producers stand strong and remain positive about the future for the industry. New, drought resistant vines are being planted with the aim of circumventing the issue of climate change and we are working smarter in our vineyards in order to ensure that we only use a minimal amount of water, allowing us to preserve our land for the future. Long may it be successful!

Siobhan Thompson
CEO - Wines of South Africa (WoSA)

SOUTH AFRICAN VARIETALS



TOP 10 VARIETALS
OF TOTAL HECTARE % IN S.A.
(2017)



WINE PRODUCTION BY COLOUR
(2017)



Source: SAWIS 2017.
For more information visit
www.sawis.co.za

Word from the Publisher



It is said that getting a new company or product off the ground can be compared to getting a satellite into orbit: it takes a lot of planning and thrust (energy) to get it up there. Three years in the making, this guide was no different. It took a lot of planning – to make sure that we address a need correctly and don't duplicate existing publications; and energy – to convince the decision-makers in various organisations of the benefits.

Export promotion programmes allow for only a handful of companies to attend and promote their products at international events. This happens at great cost to themselves or the fiscus, as the average SMME cannot afford to attend these events without subsidies. Costs can run into hundreds of thousands of Rands for travel, accommodation, promotional material, stand building, etc. Our experience over the past 26 years in export promotion – initially in defence, and since 2002 in fresh produce and agro-processing – has demonstrated that govern-

ment and industry associations require an inclusive promotional product. This product should not only represent and blanket-promote the country, but also the individual role-players who constitute these industries. The same applies when inbound missions visit our shores, as time and logistics make it impossible to promote more than a handful of South African companies during a tour.

In their book *Differentiate or Die*, Jack Strout and Steve Rivkin assert that we are an overcommunicated society, with too much information being projected at us. It's what they call the "tyranny of choice". (This was written almost thirty years before the internet.) This guide allows the merchant to focus on buyer choices without the noise of digital marketing, pop-ups and hundreds of page results in a web search. It introduces merchants to a level playing field and much bigger supplier base in a concise and clear visual manner. This is not yet achievable with digital technology.

We invite the merchant to sit back and marvel at South African wine quality, packaging, variety and the incredible value it represents internationally.

I wish to thank the Department of Agriculture, the Department of Trade and Industry and Wines of South Africa (WoSA) for their unconditional support in ensuring this guide is widely distributed. It will reach national pavilions, trade representatives at our consulates and high commissions, and visitors on inbound missions. Consequently, we reach thousands of merchants and as such contribute to South Africa's economic sustainability and the success of its businesses.

Individually we can achieve much, collectively we can achieve more.

Gerhard de Beer
Project Director - Malachite Publishing (Pty) Ltd

CHENIN BLANC IN SOUTH AFRICA

TOTAL AREA UNDER VINES

17 242 hectares



% TOTAL AREA UNDER VINES

18.4 18.2 17.9 18.5
2008 2011 2013 2018

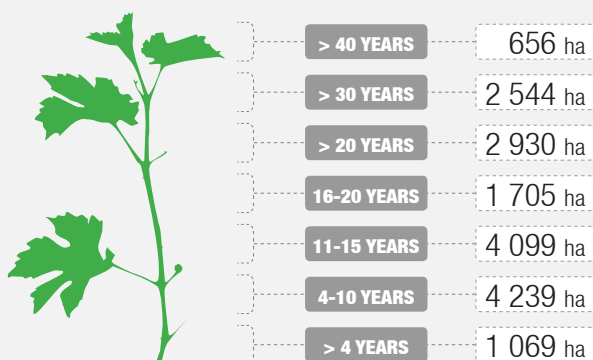
GEOGRAPHIC DISTRIBUTION

Cape South Coast	Olifants River	Breedekloof	Paarl	Swartland	Worcester	Robertson	Stellenbosch	Northern Cape	Klein Karoo
87 ha	2 821 ha	2 796 ha	2 743 ha	2 553 ha	1 860 ha	1 546 ha	1 344 ha	1 038 ha	454 ha

% CHENIN BLANC IN WINE REGION

OLIFANTS RIVER	16%	
BREEDEKLOOF	16%	
PAARL	16%	
SWARTLAND	15%	
WORCESTER	11%	
ROBERTSON	9%	
STELLENBOSCH	8%	
NORTHERN CAPE	6%	
KLEIN KAROO	3%	
CAPE SOUTH COAST	0.5%	

AGE DISTRIBUTION IN HECTARES



EXPORTS

2000

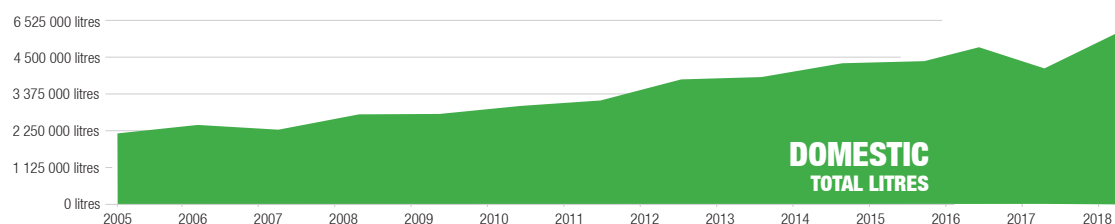
LITRES	PACKAGED	BULK	TOTAL VOLUME
Belgium	466 311	1 160 058	1 626 369
Canada	80 919	194 780	275 699
Denmark	122 841	125 000	247 841
Germany	1 457 824	1 042 853	2 500 677
Sweden	644 592	0	644 592
Netherlands	3 789 724	1 005 320	4 795 044
USA	287 610	0	287 610
UK	5 684 972	3 401 029	9 086 001
TOTAL	13 011 996	8 676 682	21 688 678

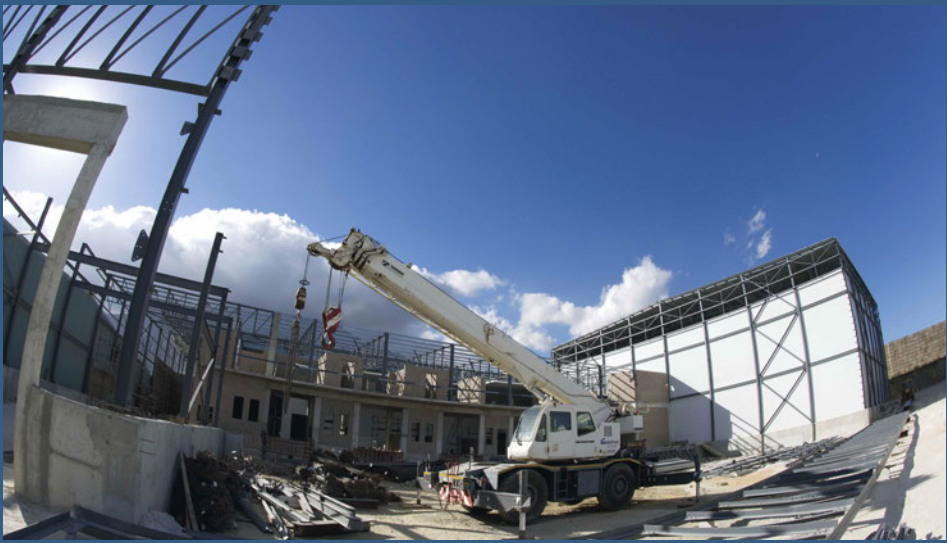
2010

LITRES	PACKAGED	BULK	TOTAL VOLUME
Belgium	923 307	1 272 680	2 195 987
Canada	479 106	1 319 465	1 798 571
Denmark	351 486	0	351 486
Germany	934 502	13 571 301	14 505 803
Sweden	5 217 089	1 529 154	6 746 243
Netherlands	2 141 258	495 820	2 637 078
USA	971 828	0	971 828
UK	5 218 526	5 575 959	10 794 485
TOTAL	18 693 288	27 562 503	46 255 791

2018

LITRES	PACKAGED	BULK	TOTAL VOLUME
Belgium	774 267	2 021 260	2 795 527
Canada	1 743 262	596 840	2 340 102
Denmark	598 552	502 780	1 101 332
Germany	560 720	18 230 165	18 790 885
Sweden	2 781 039	2 646 060	5 427 099
Netherlands	1 124 707	1 899 834	3 024 541
USA	961 311	163 580	1 124 891
UK	4 173 464	8 281 387	12 454 851
TOTAL	12 717 321	34 341 906	47 059 227





PLANTING THE SEEDS TO DEVELOP AGRO-INDUSTRIES

The Industrial Development Corporation's Agro-Industries Strategic Business Unit (SBU) supports a wide range of economically viable activities in the horticulture, food and beverage, animal protein (meat, dairy and aquaculture) and forestry sectors. Investing in this industry is critical to the economic direction of the country's development plans. It is for this reason we encourage on-going economic growth, job creation and reducing poverty among those who deal with food security.

Our strategic focus is to facilitate competitive import replacement in South Africa and the rest of the African continent, capitalize on our niche and high value crops, support job-rich sub-sectors, rural development and inclusive development models, thereby promoting transformation and inclusivity in this sector. Currently the SBU has over R5 billion of exposure and commitments in this sector and plans to increase its role in this highly important value chain. We are taking the lead in developing the Agro-Industry to reach its full potential by providing on-site job opportunities and turning raw products into consumable goods in the agro processing sector. We also look at financing projects with backward integration, adopting a value chain approach.

The IDC partners with new or existing companies within the Agro-Industries sector that plan to create new or expand their industrial capacity to create sustainable jobs and viable businesses. We also consider supporting BBBEE acquisitions for expansionary purposes in this sector and can consider financing in the rest of the continent as well.

Agro-Industries are often based in rural areas, and therefore we remain committed to developing the agriculture value chain. An increased agricultural output will not only result in the creation of additional rural agro-processing businesses but will also boost the country's food security and economic growth. Promoting BEE and broad based participation in turn supports transformation and inclusivity in this sector.

If you require funding, apply to the IDC by submitting a complete business plan. A business plan guide can be found on the IDC website.

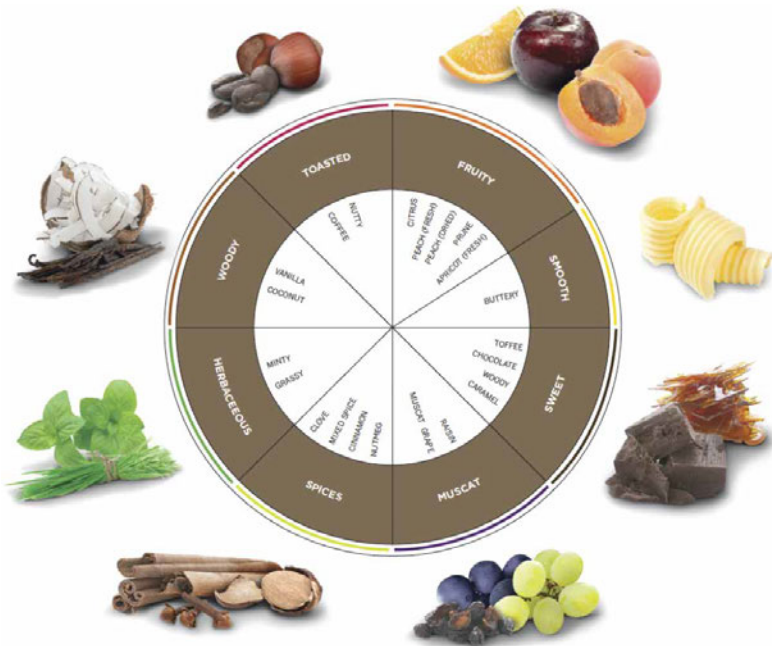
For more information visit www.idc.co.za

About Cape Brandy



There exists a misalignment between the success of pot stillled South African brandy at international spirit competitions and general consumer perception. Blended brandies dominate the market whilst the pot-distilled brandies remain very much under the consumer’s radar. The industry has been grappling with premiumising the category for many years. In 2016 a group of independent distillers formed the Cape Brandy Distillers Guild, uniting behind the “Cape Brandy” descriptor for their premium pot-distilled brandies. All Cape Brandies are double distilled in copper stills and matured in oak barrels for a minimum of three years, distinguishing them from blended brandies, which contain up to 70% neutral, unaged spirit. The current membership list includes some of South Africa’s best known wine brands, underscoring the Guild’s aspirational intentions and its aims to build the category around provenance and integrity.

For more information visit: www.sabrandy.co.za and www.capebrandy.org



The Brandy Aroma Wheel



About Méthode Cap Classique (MCC)



Champagne is a wine region in France, and their controlling body, CIVC, objected to the use of the word “Champenoise” by other producers. As a result, Cape producers had to come up with an alternative name and in South Africa, this prestigious wine category became known as Cap Classique. The name was derived from the fact that the classic art of winemaking was introduced to the Cape by the French Huguenots, and the first bottle-fermented sparkling wine produced at the Cape was called Kaapse Vonkel (Cape Sparkle).

Today, Cap Classique grapes are selected from a diversity of regions in the Cape, resulting in highly individual styles. Only specific white and red grape varieties are used to ensure delicate fruit and rich complexity. Grape Selection in the vineyards ensures that only perfectly healthy grapes are handpicked and brought to the cellar. Whole bunch pressing is at the heart of the winemaking process, with only the first pressing, our cuveé, used to make the various base wines destined to be called Cap Classique.

Once bottled, the bottles ferment and mature horizontally in cool, dark cellars for a minimum of twelve months. There are individual members who ensure much longer yeast contact time, depending on the style and vintage. After riddling and disgorging, Cap Classique wines are left to mature on the cork for some time, to ensure integration and balance. This commitment to quality is evident in your glass every time a Cap Classique cork is popped. Lovers of South African bottle-fermented bubbly can rest assured that all Cap Classique wines are made according to the traditional time-honoured method and the quality promises to be better than ever!

The Cap Classique Producers Association (CCPA) was established in 1992 by a group of like-minded producers who share a passion for bottle-fermented sparkling wines, made according to the traditional method (Méthode Champenoise). Their version is to promote South Africa's premium Méthode Cap Classique (MCC) wines, as well as the common interests of the producers. They also intend to establish MCC as a generic term to describe these wines, ensuring that it is recognized both locally and in the international marketplace.

The Association is constantly striving to improve the quality standards of all the members' wines made according to this classic bottle-fermentation method. Part of achieving this goal is the establishment of technical criteria and organoleptic approval of base wines. Individual base wines and blends are tasted annually by the Association's own members to ensure that the final wine is of a high quality. Significantly, all the serious producers of Cap Classique are members of the Association and they share a common objective of cultural and educational upliftment of the community.

For more information visit: www.capclassique.co.za








A taste of 2020

T: +27 (0)21 862 6190

www.bolandcellar.co.za | info@bolandkelder.co.za

 Boland Cellar  @BolandCellarWines  @BolandCellar

Not for Sale to Persons Under the Age of 18. Drink Responsibly.



2016 ONE
FORMATION

CHENIN BLANC SAUVIGNON BLANC
GRENACHE BLANC

CRAFTED BY BOLAND CELLAR
WINE OF SOUTH AFRICA



TOGETHER IN COLLABORATION

BOLAND



CELLAR

EST 1941

SOUTH AFRICA

Not for Sale to Persons Under the Age of 18. Drink Responsibly.



WINEGROWING AREAS OF SOUTH AFRICA

WESTERN CAPE

COASTAL REGION Districts:

- SWARTLAND
- STELLENBOSCH
- TYGERBERG
- CAPE PENINSULA
- CONSTANTIA (Ward)
- TULBAGH
- PAARL
- FRANSCHHOEK VALLEY
- DARLING
- WELLINGTON

KLEIN KAROO

- Districts:
- CALITZDORP
 - LANGEBERG-GARCIA

CAPE SOUTH COAST Districts:

- OVERBERG
- WALKER BAY
- SWELLENDAM
- CAPE AGULHAS
- PLETTENBERG BAY
- ELGIN

OLIFANTS RIVER

- Districts:
- LUTZVILLE VALLEY
 - CITRUSDAL VALLEY
 - CITRUSDAL MOUNTAIN

BREEDE RIVER VALLEY Districts:

- BREEDEKLOOF
- WORCESTER
- ROBERTSON

WARDS NOT PART OF A REGION

- CERES
- CEDERBERG
- PRINCE ALBERT VALLEY
- SWARTBERG
- LAMBERTS BAY

NORTHERN CAPE

- CENTRAL ORANGE RIVER (Ward)

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Dalla Cia Wine & Spirit Co.	1-18	Longridge Wine Estate	1-28		
Darling Cellars	1-18	Lord's Wines	1-41	Upland Organic Estate	3-2
David & Nadia Wines	1-19	Lothian Vineyards	1-59	Uva Mira Mountain Vinyards	5-2
Deetlefs Wine Estate	1-19	Lourensford Wine Estate	4-18		
Delheim	1-20	Lowerland Wines	4-19	Van Loveren Vineyards	1-46
DeMorgenzon	1-20	Luddite Wines	1-53	Villiera Wines	1-26
Desiderius Pongrácz	1-20	Lynx Wines	3-8		
De Trafford	1-21			Waverley Hills	1-29
Deux Frères Wines	1-21	Meerlust	1-39	Welgegend Heritage Wines	2-16
De Waal Wines	1-21	Mellasat Vineyards	2-19	Wildehurst Wines	4-35
Die Mas van Kakamas	1-22	Meinert Wines	2-2	Windfall Wine Estate	1-60
Diemersdal Wine Estate	1-22	Merwida Vineyards	1-43	Withington Wines	1-42
Dieu Donné Vineyards	1-22	Mimosa Wines	2-21		
Donkiesbaai	1-23	Mulderbosch Vineyards	1-39	Yonder Hill Wines	2-3
Doolhof Wine Estate	1-23	Mullineux & Leeu	2-8		
Doran Vineyards	1-24	Muratie Wine Estate	4-15	Zevenwacht Wine Estate	1-38
Dornier Wines	4-25			Zidela Wines	1-40
Durbanville Hills	4-29	Namaqua Wines	1-53	Zonnebloem	1-43
		Nederburg Wines	1-56		

4G WINE ESTATE



CAPETOWN, EST. 2009

WO Region: Multiple
Production (2019): 15 tonnes

GM: Philipp G. Axt
Winemakers: Prof. Denis Dubourdieu
 and Valérie Lavigne

info@4g-wines.com
www.4g-wines.com



4G WINES

Waldweben
 Imizuzu
 Venetia's Heart

AALDERING



Aaldering
 VINEYARDS & WINES

STELLENBOSCH, EST. 2004

WO Region: Stellenbosch
Coordinates: -33.919683, 18.827780
Dominant soils: Decomposed granite
Altitude: 110-160 m
Production (2019): 150 tonnes

Owners: Marianne and Fons Aaldering
Viticulturist: PJ Geyer
Winemaker: PJ Geyer
Marketing: Gert-Jan Posthuma
gertjan@aaldering.co.za

Tel: +27 (0)21 865 2495
estate@aaldering.co.za
www.aaldering.co.za



Certifications: IPWV, Enviro Wines



FLORENCE BY AALDERING

Sauvignon Blanc Chardonnay
 Pinotage Rosé
 Cabernet Sauvignon Merlot
 Barrel Selection



AALDERING ESTATE

Sauvignon Blanc
Pinotage Blanc

Chardonnay
 Noble Late Harvest
 Pinotage Rosé



Lady M
Pinotage
 Cabernet Sauvignon Merlot
 Shiraz

p2-21
 p2-17

p4-26

AFRICAN PRIDE WINES



African Pride Wines

STELLENBOSCH, EST. 2002

WO Region: Multiple
Coordinates: -33.9402645, 18.8439981
Production (2019): 550 tonnes

Owner: Acheron Wines & Spirits
Winemaker: Mike Graham
Marketing: Carno du Toit
carno.dutoit@africanpridewines.co.za

Tel: +27 (0)21 887 2204
info@africanpridewines.co.za
www.africanpridewines.co.za

Certifications: BRC, HACCP, IFS,
 ISO 9001, IPWV, WIETA



JUST NUISANCE

Chenin Blanc Semillon
 Merlot Pinotage



FOOTPRINT THE LONG WALK

Chenin Blanc Semillon
 Sauvignon Blanc
 Chardonnay
 Pinotage Rosé



Merlot
 Merlot Pinotage
 Cabernet Sauvignon
 Shiraz



AETHERIA, FORAGER
Forager White
 Aetheria MCC Brut Rosé
Forager Red

p2-15
 p4-30

ALLÉE BLEUE



· ALLÉE BLEUE ·

FRANSCHHOEK, EST. 1690

WO Region: Franschhoek

Coordinates: -33.515522, 18.585622

Dominant soils: Alluvial, decomposed granite and sandstone

Altitude: 450 m ave.

Production (2019): 550 tonnes

Owners: Friedrich and Antje Dauphin

GM: Gavin Blignaut

Viticulturist: Douw Willemse

Cellar Master: Van Zyl du Toit

Marketing: Carol Maggs

carol.maggs@alleebleue.com

Tel: +27 (0)21 874 1021

info@alleebleue.com

www.alleebleue.co.za



Certifications: IPW



BLUE OWL

Chardonnay

Merlot



ALLÉE BLEUE STARLETTE

Blanc

Sauvignon Blanc

Shiraz Rosé

Rouge

Pinotage



ALLÉE BLEUE

Sauvignon Blanc

Chenin Blanc

MCC Brut

MCC Brut Rosé

Cabernet Sauvignon Merlot

Shiraz

ALLÉE BLEUE



ALLÉE BLEUE PLATINUM LABEL

Pinotage

Isabeau

L'Amour Toujours



ALLÉE BLEUE BLACK SERIES

Old Vine Pinotage

Single Vineyard Syrah



ALLÉE BLEUE FORTIFIED

Cape Ruby

ALLESVERLOREN



Allesverloren

RIEBEEK VALLEY, EST. 1704

WO Region: Swartland

Coordinates: -33.21554, 18.521418

Dominant soils: Weathered granite and shale

Altitude: 146-341 m

Production (2019): 2,200 tonnes

Owner: Malan Boerdery Trust

GM: Danie Malan

Viticulturist: Henk van Graan

Cellar Master: Danie Malan

Winemaker: Wilhelm de Vries

Marketing: Liezl van Schalkwyk

lvnschalkwyk@libertasvineyards.co.za

Tel: +27 (0)22 461 2320

info@allesverloren.co.za

www.allesverloren.co.za



Certifications: IPW, WIETA



ALLESVERLOREN

Chenin Blanc

Tinta Barocca Rosé

Red Muscadell

Fine Old Vintage



1704 Red

Cabernet Sauvignon

Trés Merveilhos

Tinta Barocca

Touriga Nacional

Shiraz

ALMENKERK WINE ESTATE



ELGIN VALLEY, EST. 2002

WO Region: Elgin**Coordinates:** -33.9324944, 18.4231092**Dominant soils:** Tukulu and Bokkeveld shale**Altitude:** 180-320 m**Production (2019):** 100 tonnes**Owners:** Joris and Natalie van Almenkerk**GM:** Joris van Almenkerk**Viticulturist:** Michael Keown**Cellar Master:** Joris van Almenkerk**Winemaker:** Danver van Wijck**Marketing:** Natalie Opstaeleinfo@almenkerk.co.za

Tel: +27 (0)21 848 9844

info@almenkerk.co.zawww.almenkerk.co.za**Certifications:** CVC Member, IPW, SIZA, WIETA, WWF Conservation Champion**LACE BY ALMENKERK**

Sauvignon Blanc

Dry Rosé

Vineyard Selection

**ALMENKERK ESTATE**

Sauvignon Blanc

Chardonnay

Merlot

Syrah

ALTO

**ALTO**

STELLENBOSCH

STELLENBOSCH, EST. 1693

WO Region: Stellenbosch**Coordinates:** -34.002746, 18.847321**Dominant soils:** Decomposed granite and sandstone**Altitude:** 100-500 m**Production (2019):** 750 tonnes**Owner:** Libertas Vineyards and Estates**GM:** Danie van Zyl**Viticulturist:** Henk van Graan**Cellar Master:** Bertho vd Westhuizen**Marketing:** Liezl van Schalkwyklvnschalkwyk@libertasvineyards.co.za

Tel: +27 (0)21 881 3884

info@alto.co.zawww.alto.co.za**Certifications:** IPW**ALTO**

Rouge

Cabernet Sauvignon

M.P.H.S.

Shiraz

Fine Old Vintage



p4-11

p4-37



ALVI'S DRIFT PRIVATE CELLAR

**ALVI'S DRIFT**FAMILY OWNED SINCE 1928
SOUTH AFRICA - WORCESTER

WORCESTER, EST. 1928

WO Region: Multiple**Coordinates:** -33.9324944, 18.4231092**Dominant soils:** Shale and Rhinestone**Altitude:** 160-240 m**Owners:** Alvi and Johan van der Merwe**GM:** Riaan Marais**Viticulturist:** Jan du Toit**Cellar Master:** Riaan Marais**Winemakers:** Alvi van der Merwe and

Wim Viljoen

Marketing: Richard Bradfieldsalesmanager@alvisdrift.co.za

Tel: +27 (0)21 905 0653

gm@alvisdrift.co.zawww.alvisdrift.co.za**Certifications:** IPW, WIETA**ALVI'S DRIFT SIGNATURE**

Sauvignon Blanc

Chenin Blanc

Viognier

Chardonnay

Thornlands Brut MCC



Brut Rosé Sparkling Wine

Pinotage Rosé

Merlot

Pinotage

Cabernet Sauvignon

Shiraz

**ALBERTUS VILJOEN**

Chenin Blanc

Chardonnay

Bismarck

Verreux Pinotage



ANTHONIJ RUPERT WINES



ANTHONIJ RUPERT

WYNE

FRANSCHHOEK, EST. 1694

WO Region: Multiple

Coordinates: -33.8822796, 19.0221455

Production (2019): 950 tonnes

Owner: Johann Rupert

GM: Gary Baumgarten

Winemakers: Dawie Botha, Vernon van der Hoven, Mark van Buuren and Zanie Viljoen

Marketing: Gareth Robertson

gareth@rupertwines.com

Tel: +27 (0)21 874 9041

tasting@rupertwines.com

www.rupertwines.com



PROTEA

Sauvignon Blanc

Pinot Grigio

Chenin Blanc

Chardonnay

Rosé



Merlot

Cabernet Sauvignon

Shiraz



CAPE OF GOOD HOPE

Altima Sauvignon Blanc

Van Lill & Visser Chenin Blanc

Serruria Chardonnay

Laing Semillon

ANTHONIJ RUPERT WINES



Sneeuwkranz Pinot Noir

Parel Vallei Merlot

Southern Slopes



TERRA DEL CAPO

Pinot Grigio

Sangiovese



L'ORMARINS

Brut Classique

Blanc de Blancs

Brut Rosé

Jean Roi Cap Provincial Rosé

Sagnac



ANTHONIJ RUPERT

Optima

Blend

Merlot

Cabernet Franc

Cabernet Sauvignon

Syrah

ANURA VINEYARDS



ANURA

STELLENBOSCH, EST. 1992

WO Region: Stellenbosch

Coordinates: -33.9324944, 18.4231092

Dominant soils: Decomposed granite, Katspruit

Owners: Bouma Family

GM: Lance Bouma

Viticulturist: Tymen Bouma

Cellar Master: Joris van Almenkerk

Winemaker: Stander Maass

Marketing: Lance Bouma

info@anura.co.za

Tel: +27 (0)21 875 5360

info@anura.co.za

www.anura.co.za



Certifications: IPW, WIETA



ANURA

Sauvignon Blanc

Pinot Gris

Chardonnay

Brut MCC

Rosé



Arpeggio

Symphony

Legato

Merlot

Pinotage



Tempranillo

Grenache Noir

Pinotage Shiraz

(continues overleaf)

ANURA VINEYARDS



LIMITED RELEASE

Chenin Blanc
Viognier
Chardonnay
Malbec



RESERVE

Sauvignon Blanc
Pinotage
Cabernet Sauvignon



SIGNATURE

Nebbiolo
Cape Cuvee
Syrah

ASLINA



ASLINA

BY NTSIKI BIYELA

SOMERSET WEST, EST. 2016

WO Region: Multiple
Production (2019): 30 tonnes

Owner: Ntsiki Biyela
Winemaker: Ntsiki Biyela
Marketing: Ntsiki Biyela
ntsiki@aslinawines.com

Tel: +27 (0)71 924 9920
ntsiki@aslinawines.com
www.aslinawines.co.za



Certifications: IPW, WIETA



ASLINA

Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
Umsasane

ATARAXIA WINES



ATARAXIA

HERMANUS, EST. 2004

WO Region: Walker Bay
Coordinates: -34.3359899, 19.3086698
Dominant soils: Table Mountain sandstone, Cape granite and Bokkeveld shale
Production (2019): 170 tonnes

Owners: Kevin and Hanli Grant
GM: Kevin Grant
Viticulturist: Kevin Grant
Winemaker: Kevin Grant
Marketing: Kevin and Hanli Grant
hanli@ataraxiawines.co.za

Tel: +27 (0)28 212 2007
info@ataraxiawines.co.za
www.ataraxiawines.co.za



Certifications: IPW, WIETA



ATARAXIA

Sauvignon Blanc
Chardonnay
Serenity
Pinot Noir

p4-4

AUDACIA WINES



Audacia
The Red Wine Boutique Winery

STELLENBOSCH, EST. 1930

WO Region: Stellenbosch

Coordinates: -33.9958153, 18.8311655

Dominant soils: Estcourt, Tukul, Dundee and Westleigh

Production (2019): 150 tonnes

Owners: Strydom and Harris families

Winemaker: Michael van Niekerk

Marketing: Clayton Hickley

clayton@audacia.co.za

Tel: +27 (0)21 881 3052

info@audacia.co.za

www.audacia.co.za



Certifications: IPW



AUDACIA

No Sulphur Added Codebreaker



ROOIBOS NATURALLY PRESERVED

Premium Red

Merlot

Cabernet Sauvignon

Shiraz

AVONDALE WINE



AVONDALE
TERRA EST VITA

PAARL, EST. 1996

WO Region: Paarl

Coordinates: -33.9324944, 18.4231092

Altitude: 252 m ave.

Production (2019): 300 tonnes

Owners: Johnathan and Ginny Grieve

Viticulturist: Johnathan Grieve

Winemaker: Cornè Marais

Marketing: Zaine Pritchard

johann@avondalewine.co.za

Tel: +27 (0)21 863 1976

wine@avondalewine.co.za

www.avondalewine.co.za



Certifications: BWI Member, IPW, EU Organic, GlobalG.A.P., USDA Organic



AVONDALE

Anima Chenin Blanc

QVEVRI Chenin Blanc

Armilla Blanc de Noir MCC

Armilla Brut MCC

Camissa



QVEVRI Grenache Syrah Mourvèdre

Samsara Syrah 'Decade Edition'

La Luna

Navitas

AVONTUUR ESTATE



AVONTUUR ESTATE
STELLENBOSCH - SOUTH AFRICA

SOMERSET WEST, EST. 1984

WO Region: Stellenbosch

Coordinates: -34.0258533, 18.8210827

Dominant soils: Loam

Altitude: 140-400 m

Production (2019): 230 tonnes

Owners: Taberer Family

GM: Pippa Mickleburgh

Viticulturist: Paul Wallace (consultant)

Winemaker: Jan van Rooyen

Marketing: Michael and Philip Taberer

michael@avontuurestate.co.za

Tel: +27 (0)21 855 3450

info@avontuurestate.co.za

www.avontuurestate.co.za



Certifications: IPW



ESTATE

Sauvignon Blanc

Pinot Noir Chardonnay

Pinotage

Cabernet Sauvignon Merlot

Cabernet Sauvignon



RESERVE

Brut MCC

Luna de Miel Chardonnay

Minelli Pinot Noir

Cabernet Franc

Dominion Royale Shiraz

Baccarat Bordeaux Blend



PRIVATE COLLECTION

10-year old Pot Stilled Brandy

AXE HILL WINERY

AXE HILL

CALITZDORP, EST. 1994

WO Region: Klein Karoo
Coordinates: -34.2649087, 19.1780359
Dominant soils: Alluvial and Dorbank
Production (2019): 5 tonnes

Owner: Axe Hill Winery (Pty) Ltd
Winemaker: Mike Neebe
Marketing: Mike Neebe
info@axehill.co.za

Tel: +27 (0)11 447 4366
info@axehill.co.za
www.axehill.co.za



AXE HILL
 Cape White
 Cape Vintage

BACKSBERG ESTATE CELLARS

ANNO *B* 1916
BACKSBERG
 SUSTAINABLY FARMED

PAARL, EST. 1916

WO Region: Paarl
Coordinates: -33.9324944, 18.4231092
Dominant soils: Decomposed granite, clay loam and sandstone
Altitude: 250-350 m
Production (2019): 900 tonnes

Owner: Michael Back
CEO: Simon Back
Viticulturist: Morné Olivier
Winemaker: Alicia Rechner
Marketing: Kristen Duff (International)
kristen@backsberg.co.za

Tel: +27 (0)21 875 5141
info@backsberg.co.za
www.backsberg.co.za



Certifications: Carbon Neut., IPW, WIETA



PREMIUM

Chardonnay
 Special Late Harvest
 Rosé
 Pinotage Rosé
 Dry Red
 Cabernet Sauvignon



FAMILY RESERVE & BLACK LABEL

Family Reserve White
 Family Reserve Red
 Black Label Cabernet Sauvignon
 Black Label Pumphouse Shiraz
 Black Label Cape Ruby



FORTIFIED & DISTILLED

Backsberg Pinneau
 Sydney Back Brandy Aged 10 years
 Sydney Back Brandy Aged 15 years
 Sydney Back Brandy 1st distillation

BEAU JOUBERT

STELLENBOSCH, EST. 1695

WO Region: Multiple
Coordinates: -33.963050, 18.734207
Production (2019): 82 tonnes

Owner: Andrew Hilliard
Cellar Master: Catherine Marshall
Marketing: Lydia Afonso
lydia@beaujoubert.com

Tel: +27 (0)83 530 3164
andrew@beaujoubert.com
www.beaujoubert.com



Certifications: IPW



OAK LANE

Chenin Blanc Sauv. Blanc
 Merlot Cabernet Sauv.
 Shiraz Cabernet Sauv.

p2-15
 p4-22
 p4-40



BEAU JOUBERT

Sauvignon Blanc
 Old Vine Chenin Blanc
 J.C. Visser Blanc de Noir
 Cabernet Sauvignon
 The Ambassador
 Fat Pig Cape Vintage

p2-21
 p2-10
 p3-7
 p4-14
 p4-4
 p5-2

BEAUMONT FAMILY WINES



BOT RIVER, EST. 1974

WO Region: Bot River

Coordinates: -34.2248745, 19.2044771

Production (2019): 200 tonnes

Owners: Beaumont Family

Viticulturist: Sebastian Beaumont

Winemaker: Sebastian Beaumont

Marketing: Nadia Beaumont

nadia@beaumont.co.zasebastian@beaumont.co.za

Tel: +27 (0)28 284 9194

info@beaumont.co.zawww.beaumont.co.za

Certifications: IPW



BEAUMONT

Chenin Blanc

Hope Marguerite Chenin Blanc

Goutte D'Or Noble Late Harvest



Constable House

Pinotage

Mourvèdre

Dangerfield Syrah

Cape Vintage

BERGSIG ESTATE



WOLSELEY, EST. 1843

WO Region: Breedekloof

Coordinates: -33.5187600, 19.19335200

Dominant soils: Alluvial and Hutton

Altitude: 250 m ave.

Production (2019): 3,400 tonnes

Owner: De Wet Lategan

Viticulturists: De Wet, Louis and

Plum Lategan

Cellar Master: De Wet Lategan

Winemaker: Chris du Toit

Marketing: Deidré Labuschagne

wine@bergsig.co.za

Tel: +27 (0)23 355 1603

info@bergsig.co.zawww.bergsig.co.za

Certifications: BRC, IPW, WIETA



BERGSIG

Reserve Chenin Blanc

Tant Anna Chardonnay



Cabernet Sauvignon

Reserve Cabernet Sauvignon

Oom Prop Cabernet Sauvignon

Touriga Nacional

Cape Late Bottled Vintage

BIZOE WINES



SOMERSET WEST, EST. 2008

WO Region: Multiple

Coordinates: -34.0398955, 18.749716

Production (2019): 30 tonnes

Owner: Rikus Neethling

Winemaker: Rikus Neethling

Marketing: Rikus Neethling

rikus@bizoe.co.za

Tel: +27 (0)21 843 3307

info@bizoe.co.zawww.bizoe.co.za

BIZOE

Henrietta Semillon Sauvignon Blanc

Kruispad Semillon

Morningstar Semillon

Robertsvleipad Semillon

Idioglossia Chardonnay



Idioglossia Malbec

Estalet Syrah

BLACK OYSTERCATCHER



ELIM, EST. 1998

WO Region: Cape Agulhas
Coordinates: -34.632466, 19.827356
Dominant soils: Quartzite, Iron Ferricrete and broken shale
Production (2019): 120 tonnes

Owner: Dirk Human
Viticulturist: Dirk Human
Cellar Master: Dirk Human
Winemakers: Dirk Human and Willem Pietersen
Marketing: Dirk Human
orders@blackoystercatcher.co.za

Tel: +27 (0)28 482 1618
wine@blackoystercatcher.co.za
www.blackoystercatcher.co.za



Certifications: IPW



BLACK OYSTERCATCHER

Sauvignon Blanc
 White Pearl
 Rosé
 Cabernet Sauvignon Merlot
 Triton



BLAKE'S FAMILY WINES



MALMESBURY, EST. 2011

WO Region: Swartland
Production (2019): 7 tonnes

Owners: Andries and Marinda Blake
GM: Marinda Blake
Winemaker: Andries Blake
Marketing: Marinda Blake
marinda@blakefamilywines.com

Tel: +27 (0)82 922 6162
info@blakefamilywines.com
www.blakefamilywines.com



BLAKE'S FAMILY WINES

Chenin Blanc
 Tourmaline
 Amethyst

BOLAND CELLAR



PAARL, EST. 1941

WO Region: Paarl
Coordinates: -34.2649087, 19.1780359
Production (2019): 12,500 tonnes

GM: Heini Smit
Viticulturist: Spekkies van Breda
Cellar Master: Bernard Smuts
Winemaker: Handre Barkhuizen
Marketing: Lizmar van den Elst
lizmar@bolandkelder.co.za

Tel: +27 (0)21 862 6190
info@bolandkelder.co.za
www.bolandkelder.co.za



Certifications: BRC, HACCP, IPW, WIETA



FLUTTERBY

Sauvignon Blanc
 Merlot



SIXTY 40

Chenin Blanc Sauvignon Blanc
 Cabernet Sauvignon Shiraz



BOLAND CELLAR

Cappuccino Ccnotage



BOLAND CELLAR

**FIVE CLIMATES**

Sauvignon Blanc
Chenin Blanc
Chardonnay



Merlot
Pinotage
Cabernet Sauvignon
Shiraz

**TALENT & TERROIR**

Sauvignon Blanc
Chenin Blanc
Rosé
Shiraz

**ONE FORMATION**

Chenin Blanc Sauvignon Blanc
Grenache Blanc
Pinotage Shiraz Grenache
Shiraz Grenache Viognier

**RESERVE NO.1**

Chenin Blanc
Chenin Blanc Unwooded
Chardonnay
Pinotage
Cabernet Sauvignon
Shiraz

BONNIEVALE WINES

**BONNIEVALE****BONNIEVALE, EST. 1950**

WO Region: Bonnievale Ward
Coordinates: -33.9576655, 20.0995943
Dominant soils: Clay, lime and gravel
Altitude: 83-341 m
Production (2019): 26,022 tonnes

Owner: Bonnievale Wine Group (Pty) Ltd
GM: John Barnard

Viticulturist: Sakkie Bosman

Cellar Master: Marthinus Rademeyer
Winemakers: E. Mathambo, J. Slabber,
T. le Roux and C. van Reenen

Marketing: Carina Gous
carina@bonnievalewines.co.za

Tel: +27 (0)23 616 2795

info@bonnievalewines.co.za

www.bonnievalewines.co.za



Certifications: IPW, WIETA

**NATURE RANGE**

Mist Dry White
Dawn Sweet White
Dusk Sweet Rosé Perlé
Smooth Dry Red

**THE RIVER COLLECTION**

Sauvignon Blanc

Chenin Blanc

Chardonnay

Cinsault Rosé



Merlot

Cabernet Sauvignon Merlot

Cabernet Sauvignon

Pinotage

Shiraz

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p2-3

p3-3

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BONNIEVALE WINES

**THE VALE MCC**

Sauvignon Blanc Brut
Cinsault Brut Rosé

**LIMITED EDITION**

Chardonnay
Cabernet Sauvignon

p4-12

BOSCHKLOOF WINES



**BOSCHKLOOF
WINES**
STELLENBOSCH

STELLENBOSCH, EST. 1995

WO Region: Stellenbosch

Coordinates: -33.9666218, 18.7680424

Dominant soils: Decomposed granite and Koffieklip

Production (2019): 150 tonnes

Owners: Borman Family

Viticulturists: Reenen and Jacques Borman

Cellar Master: Jacques Borman

Winemaker: Reenen Borman

Marketing: Reenen Borman
reenen@boschkloofwines.co.za

Tel: +27 (0)44 213 3326

reenen@boschkloofwines.co.za
www.boschkloofwines.co.za



KOTTABOS
Chenin Blanc



BOSCHKLOOF
Sauvignon Blanc
Chardonnay



Cabernet Sauvignon Merlot
Cabernet Sauvignon
Conclusion
Epilogue

BOPLAAS FAMILY VINEYARDS



BOPLAAS

CALITZDORP, EST. 1880

WO Region: Klein Karoo

Coordinates: 33.9324944, 18.4231092

Owners: Nel Family

GM: Jeanne Nel

Cellar Master: Carel Nel

Winemaker: Margaux Nel

Marketing: Rozanne Nel
marketing@boplaas.co.za

Tel: +27 (0)44 213 3326

info@boplaas.co.za

www.boplaas.co.za



BOPLAAS

- Cabernet Sauvignon
- Tinta Barocca
- Touriga Nacional
- Cape Ruby
- The Chocolate Cape Vintage



RESERVE

- Gamka Branca
- Gamka Touriga Nacional Shiraz
- Ring of Rocks

BOTANICA



**BOTANICA
WINES**

STELLENBOSCH, EST. 2009

WO Region: Stellenbosch

Coordinates: -33.54185, 18.49254

Dominant soils: Oakleaf, Tukulu, Dresden and Vilafonte

Altitude: 200-250 m

Production (2019): 45 tonnes

Owner: Virginia Povall

Viticulturist: Francois Viljoen

Winemaker: Virginia Povall

Marketing: Virginia Povall
ginny@botanicawines.com

Tel: +27 (0)79 478 1515

ginny@botanicawines.com

www.botanicawines.com



Certifications: IPW



FLOWER GIRL

- Albarinô
- Pet Nat



BIG FLOWER

- Rosé
- Merlot
- Petit Verdot
- Cabernet Franc
- Cabernet Sauvignon

THE MARY DELANY COLLECTION,
ARBORETUM

- Chenin Blanc**
- Semillon
- Chardonnay
- Straw Wine
- Pinot Noir
- Arboretum**

p2-13

p4-5

BOUCHARD FINLAYSON



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

HERMANUS, EST. 1989

WO Region: Walker Bay

Coordinates: -33.9324944, 18.4231092

Dominant soils: Malmesbury clay and shale

Altitude: 80-100 m

Production (2019): 235 tonnes

Owner: The Tollman Family Trust

GM: Judy Bakker

Viticulturist: Mortimer Lee

Cellar Master: Peter Finlayson

Winemaker: Chris Albrecht

Marketing: Lizette Kühn

lizette@bouchardfinlayson.co.za

Tel: +27 (0)28 312 3515

danel@bouchardfinlayson.co.za

www.bouchardfinlayson.co.za



BOUCHARD FINLAYSON

Blanc de Mer

Sauvignon Blanc

Missionvale Chardonnay



Galpin Peak Pinot Noir

Tête de Cuvée Pinot Noir

BRUCE JACK WINES



NAPIER, EST. 1999

WO Region: Overberg

Coordinates: -34.23506, 19.42372

Dominant soils: Malmesbury clay and shale, sandstone, decomposed granite, quartz and limestone, iron-rich clay

Altitude: 500 m ave.

Production (2019): 30 tonnes

Owner: Bruce Jack

GM: André Purdy

Viticulturist: Bruce Jack

Cellar Master: Bruce Jack

Winemaker: Marlieze Beyers

Marketing: Jason Snell

orders@thedrift.co.za

Tel: +27 (0)21 761 1833 / 086 150 2025

wineadventures@brucejack.com

www.brucejack.com



Certifications: Ecocert, IPW, WIETA



BRUCE JACK

Sauvignon Blanc

Chenin Blanc



Daily Brew Pinotage

Pinotage Malbec

Cabernet Sauvignon

Shiraz



BRUCE JACK RESERVE

Sauvignon Blanc

Chardonnay

Pinotage

BRUCE JACK WINES



MOON RABBIT

Chenin Blanc

Pinotage

Syrah



BONFIRE HILL

White Blend

Red Blend



THE DRIFT ESTATE

Year of the Rooster Rosé



Over the Moon

Moveable Feast

There are Still Mysteries Pinot Noir

Gift Horse Barbera



BRUCE JACK HERITAGE COLLECTION

'Boer maak 'n Plan' Chenin Blanc



Heartbreak Grape Pinot Noir

Clean Slate Shiraz

CAPE DREAMS WINE



ROBERTSON, EST. 1964

WO Region: Robertson

Owners: Khan Family

GM: Bunty and Wahed Khan

Winemaker: André van Dyk

Marketing: Bunty Khan

bunty@capedreamswine.co.za

Tel: +27 (0)21 531 2016

sales@capedreamswine.co.zawww.capedreamswine.co.za

Certifications: BRC, BWI, HACCP, IPW,
ISO 9001, WIETA



CAPE DREAMS

Natural Sweet White

Colombar

Sauvignon Blanc

Chenin Blanc

Chardonnay

Pinotage Rosé



Merlot

Pinotage

Cabernet Sauvignon

Shiraz

Red Blend



RESERVE RANGE

Pinotage

Cabernet Sauvignon

Shiraz

CAPENSIS

CAPENSIS

STELLENBOSCH, EST. 2013

WO Region: Stellenbosch

Coordinates: -33.9243963, 18.9349412

Owners: Antony Beck and

Barbara Banke

Winemaker: Graham Weerts

Marketing: Ann Ferreira

ann.ferreira@capensiswines.com

Tel: +27 (0)82 909 1116

Info@capensiswines.comwww.capensiswines.com

CAPENSIS

Chardonnay

CAPE ROCK WINES



VREDENDAL, EST. 2001

WO Region: Olifants River

Coordinates: -31.717951, 18.5215063

Production (2019): 45 tonnes

Owners: Willie and Gavin Brand

GM: Gavin Brand

Viticulturist: Willie Brand

Cellar Masters: Willie and Gavin Brand

Marketing: Gavin Brand

caperockwines@gmail.com

Tel: +27 (0)27 213 2567

caperockwines@gmail.comwww.caperockwines.co.za

Certifications: IPW, WIETA



ASYLUM, AMNESTY

Asylum

Amnesty

p2-9
p4-30

CAPE ROCK

White

Red

Capa Roca

p2-18
p4-32
p1-58

CAVALLI WINE & CO

CAVALLI
WINE & CO

SOMERSET WEST, EST. 2013

WO Region: Stellenbosch
Coordinates: -34.0099327, 18.810861
Production (2019): 45 tonnes

Owner: Jerome Smith
Viticulturist: Craig Barnard
Winemaker: Craig Barnard
Marketing: Mark Lester
finance@cavalliestate.com

Tel: +27 (0)21 855 3218
info@cavalliestate.com
www.cavalliestate.com



Certifications: WIETA



PASSIONS
 White Night
 Pink Pony
 Black Beauty



CAVALLI
 Filly Chenin Blanc
 Cremello
 Capriole MCC
 Colt Cabernet Sauvignon
 Warlord

CEDERBERG PRIVATE CELLAR

CEDERBERG
SOUTH AFRICA

CITRUSDAL, EST. 1893

WO Region: Cederberg
Coordinates: -32.5038031, 19.2555493
Production (2019): 650 tonnes

Owner: David Nieuwoudt
GM: David Nieuwoudt
Viticulturist: David Nieuwoudt
Cellar Master: David Nieuwoudt
Winemakers: Alex Nel, Tammy Turk-Nel
Marketing: Pieter du Toit
pieter@cederbergwine.com

Tel: +27 (0)27 482 2827
info@cederbergwine.com
www.cederbergwine.com



Certifications: WWF Conservation
 Champion



CEDERBERG
Sauvignon Blanc
 Chenin Blanc
 Bukettraube
 Blanc de Blancs MCC
 Sustainable Rosé



Cabernet Sauvignon
Merlot Shiraz
Shiraz



NIUWOUTD FIVE GENERATIONS
 Chenin Blanc
 Cabernet Sauvignon

CLOOF WINE ESTATE



DARLING, EST. 1996

WO Region: Darling
Coordinates: -33.9324944, 18.4231092
Production (2019): 2,000 tonnes

Owner: Rodger Sandiford
GM: Martin Breffitt
Viticulturist: Peter Duckitt
Winemaker: Hennie Huskisson
Marketing: Derick Wallace
martin@cloof.co.za

Tel: +27 (0)22 4922 839
orders@cloof.co.za
www.cloof.co.za



Certifications: BWI, IPW, WIETA,
 WWF Conservation Champion



BUSH VINES
 Chenin Blanc
 Merlot
 Pinotage Shiraz



DUCKITT
 Sauvignon Blanc
 Chardonnay
 Cabernet Sauvignon
 Bordeaux Blend



CLOOF
 Inkspot
 Merlot
 Pinotage
 Lynchpin
 Syrah
 Crucible Shiraz

CLOS MALVERNE



STELLENBOSCH, EST. 1969

WO Region: Stellenbosch

Coordinates: -33.9108311, 18.8127425

Production (2019): 250 tonnes

Owners: Seymour and Sophia Pritchard

Winemaker: I.P. Smit

Marketing: Suzanne Coetzee

sauzanne@closmalverne.co.za

Tel: +27 (0)21 865 2022

info@closmalverne.co.zawww.closmalverne.co.za

HERONS NEST

Chardonnay

Cabernet Sauvignon Pinotage



SILVER LEAF

Sauvignon Blanc

Merlot



DEVONET

Devonet Sauvignon Blanc

Devonet Rosé

Devonet Merlot Pinotage



CLOS MALVERNE

Sauvignon Blanc

Chardonnay

Honeydew

Sauvignon Blanc Sparkling Brut

Ellie MCC

CLOS MALVERNE



CLOS MALVERNE

Merlot

Cabernet Sauvignon Merlot

Cabernet Sauvignon Shiraz

Le Café



Reserve Cabernet Sauvignon

Reserve Pinotage

Reserve Auret

Spirit of Malverne Limited Release

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CONSTANTIA GLEN



CONSTANTIA GLEN

CONSTANTIA, EST. 2005

WO Region: Cape Town

Coordinates: -34.0151594, 18.4122804

Dominant soils: Decomposed granite

and Table Mountain sandstone

Production (2019): 175 tonnes

Owners: Waibel Family

GM: Horst Prader

Viticulturist: Etienne Southey

Winemaker: Justin van Wyk

Marketing: Gus C.G. Allen

wine@constantiaglen.com

Tel: +27 (0)71 924 9920

wine@constantiaglen.comwww.constantiaglen.com

Certifications: IPW



CONSTANTIA GLEN

Sauvignon Blanc

Two

Three

Five



CONSTANTIA UITSIG



CONSTANTIA, EST. 1980

WO Region: Cape Town

Coordinates: -34.0475188, 18.4226481

Production (2019): 100 tonnes

Owner: Constantia Uitsig Holdings

GM: Horst Prader

Viticulturist: Danna de Jongh

Winemakers: Danna de Jongh

Marketing: Danna de Jongh

danna@uitsig.co.za

Tel: +27 (0)21 794 6500

info@uitsig.co.za

www.uitsig.co.za



Certifications: IPW



CONSTANTIA UITSIG

Sauvignon Blanc

Chardonnay Reserve

Semillon

Natura Vista

Brut MCC

Red Muscat D'Alexandrie



Constantia

CREATION

CREATION

Creating Wines of Distinction

HERMANUS, EST. 2002

WO Region: Walker Bay

Coordinates: -34.331081, 19.3243443

Dominant soils: Clay loam, decomposed

Bokkeveld shale

Altitude: 350 m ave.

Owners: Jean-Claude and Carolyn Martin

GM: Salome Geldenhuys

Viticulturist: Jean-Claude Martin

Cellar Master: Jean-Claude Martin

Winemaker: Gerhard Smith

Marketing: Daniela Messina

daniela@creationwines.com

Tel: +27 (0)28 212 1107

info@creationwines.com

www.creationwines.com



Certifications: BWI, IPW, Vegan



ELATION MCC

Rosé Brut

p3-5



WHALE POD

Sauvignon Blanc

Spyhopping Red

p2-19

p4-40



CREATION ESTATE

Sauvignon Blanc

Sauvignon Blanc Semillon

Cool-Climate Chenin Blanc

Viognier

Roussanne Viognier

Chardonnay

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CREATION



CREATION

Grenache Noir Viognier

p3-3

Pinot Noir

p4-27

Merlot

p4-21

Bordeaux Blend

p4-2

Rhône Blend

p4-32



CREATION RESERVE

Chardonnay

p2-5

Pinot Noir

p4-28

Merlot

p4-22

Sumac Grenache

p4-18

Syrah

p4-38



ART OF CREATION

Chardonnay

p2-7

Pinot Noir

p4-29



FORTIFIED

Fine Cape Vintage

p5-2

DALLA CIA WINE & SPIRIT CO



DALLA CIA

STELLENBOSCH, EST. 1978

WO Region: Multiple

Coordinates: -33.940521, 18.844836

Production (2019): 6 tonnes

Owner: George Dalla Cia

Winemakers: George and Giorgio Dalla Cia

Marketing: George Dalla Cia
george@dallacia.com

Tel: +27 (0)21 888 4120

info@dallacia.comwww.dallacia.com

DALLA CIA

Sauvignon Blanc

Chardonnay

Classico

Giorgio

Teano

Pinot Noir



DALLA CIA GRAPPA

Pinot Noir Chardonnay

Cabernet Sauvignon Merlot

Cabernet Sauvignon Merlot Premium

Pinot Noir Single Cultivar

10 Year Old



DARLING CELLARS



DARLING CELLARS

DARLING, EST. 1694

WO Region: Darling

Coordinates: -33.262100, 18.312000

Dominant soils: Decomposed granite and Oakleaf

Altitude: 40-150 m

Production (2019): 7,500 tonnes

MD: Riaan de Waal

Cellar Master: Pieter-Niel Rossouw

Winemakers: Maggie Venter, Anthony

Meduna and Reon Richter

Marketing: Lourens Relihan

lourens@darlingcellars.co.za

Tel: +27 (0)74 683 4454

info@darlingcellars.co.zawww.darlingcellars.co.za

Certifications: IPW, WIETA



DC

Sweet White

Chenin Blanc Sauvignon Blanc

Sweet Rosé

Merlot Rosé

Sweet Red

Cabernet Sauvignon Merlot



RESERVE

Bushvine Sauvignon Blanc

Arum Fields Chenin Blanc

Quercus Gold Chardonnay

Sauvignon Blanc Grenache



Six Tonner Merlot

Eveningstar Cinsault

Terra Hutton Cabernet Sauvignon

Black Granite Shiraz

DARLING CELLARS



DARLING CELLARS

Blanc de Blanc Brut MCC

Brut Rosé MCC

Chocolic Pinotage



GUSTUS

Sauvignon Blanc

Chenin Blanc

Bukettraube

Noble Late Harvest



Pinot Noir

Pinotage

Cabernet Sauvignon

Shiraz



DARLING

Lady Ann

Lime Kilns

Sir Charles

The Old Grain Silo



OLD BUSHVINE

Chenin Blanc

Brut MCC

Cinsault



DAVID & NADIA WINES



David & Nadia

Wine of origin Switzerland

PAARDEBERG, EST. 1822

WO Region: Swartland

Coordinates: -33.8154126, 18.4443223

Production (2019): 90 tonnes

Owners: David and Nadia Sadie

Viticulturist: Nadia Sadie

Winemaker: David Sadie

Marketing: David and Nadia Sadie

info@davidnadia.com

Tel: +27 (0)72 375 4336

info@davidnadia.com

www.davidnadia.com



Certifications: IPW, Old Vine Project



DAVID & NADIA

Chenin Blanc

Aristargos

Elpidios

Grenache



TOPOGRAPHY

Semillon

Pinotage



SINGLE VINEYARD

Plat'bos Chenin Blanc

Skaliekop Chenin Blanc

Hoë-Steen Chenin Blanc

DEETLEFS WINE ESTATE

Deetlefs

1822 Wine Estate

RAWSONVILLE, EST. 1822

WO Region: Breedekloof

Coordinates: -33.687723, 19.306208

Dominant soils: Alluvial

Altitude: 235 m ave.

Production (2019): 1,500 tonnes

Owner: Kobus Deetlefs

GM: Malinda van Zyl

Viticulturist: George Thom

Winemaker: Ferdi Visser

Marketing: Bea Liebenberg

bea@deetlefs.com

Tel: +27 (0)23 349 1260

orders@deetlefs.com

www.deetlefs.com



Certifications: BRC, ISO 17025, IPW, WIETA



STONECROSS

Sauvignon Blanc

Chenin Blanc

Chardonnay

Pinotage Rosé



Merlot Pinotage

Pinotage

Cabernet Sauvignon

Shiraz

Malbec

DEETLEFS WINE ESTATE



DEETLEFS ESTATE

Sauvignon Blanc

Chenin Blanc

Chenin Blanc Reserve

Voyage

Soet Hanepoot

Familie White



Brut MCC

Merlot

De Hageveld Red

Familie Red

DELHEIM



DELHEIM

worth the journey

STELLENBOSCH, EST. 1939

WO Region: Stellenbosch

Coordinates: -33.8697, 18.8904

Dominant soils: Sandy loam

Altitude: 200-250 m

Production (2019): 850 tonnes

Owners: Sperling family – celebrating 80 years of sustainable winemaking.

GM: Victor Sperling

Cellar Master: Roelof Lotriet

Winemaker: Nelson Buthelezi

Marketing: Danica van Zyl

marketing@delheim.com

Tel: +27 (0)21 888 4600

info@delheim.com

www.delheim.com



Certifications: IPW, WIETA, WWF Conservation Champion



DELHEIM ESTATE

Sauvignon Blanc

Wild Ferment Chenin Blanc p2-11

Sur Lie Chardonnay



Gewürztraminer

Edelspatz Noble Late Harvest

Spatzendreck

Blanc de Blancs MCC

Pinotage Rosé



Merlot

Pinotage

Vera Cruz Pinotage

Shiraz Cabernet Sauvignon

Grand Reserve

p4-7

DeMORGENZON



DeMORGENZON

STELLENBOSCH

STELLENBOSCH, EST. 1699

WO Region: Stellenbosch

Coordinates: -34.2649087, 19.1780359

Dominant soils: Decomposed granite

Altitude: 200-400 m

Production (2019): 600 tonnes

Owners: Wendy and Hylton Appelbaum

GM: Carl van der Merwe

Viticulturist: Daniel de Waal

Cellar Master: Carl van der Merwe

Winemaker: Dirk van Zyl

Marketing: Andrea Morgan

marketing@demorgenzon.com

Tel: +27 (0)21 881 3030

info@demorgenzon.com

www.demorgenzon.com



Certifications: WIETA



DMZ

Sauvignon Blanc

Chenin Blanc

Chardonnay

Grenache Noir

Syrah



MAESTRO

White

Red

Blue



RESERVE

Chenin Blanc

The Diva's Chenin Blanc

Chenin Blanc MCC

Chardonnay

Syrah

DESIDERIUS PONGRÁCZ MCC



STELLENBOSCH, EST. 1990

WO Region: Multiple

Dominant soils: Shale and sandstone

Altitude: 200-320 m

Owner: Libertas Vineyards and Estates

Viticulturist: Henk van Graan

Winemaker: Andiswa Maphleleba

Marketing: Robyn Bradshaw

rbradshaw@libertasvineyards.co.za

info@pongraz.co.za

www.pongraz.co.za



DESIDERIUS PONGRÁCZ MCC

Noble Nectar

Brut

Rosé

Desiderius



DE TRAFFORD



STELLENBOSCH, EST. 1992

WO Region: Stellenbosch

Coordinates: -34.010753, 18.8973

Altitude: 393 m ave.

Production (2019): 25 tonnes

Owner: David Trafford

Winemaker: David Trafford

Marketing: David Trafford

info@detrafford.co.za

Tel: +27 (0)21 880 1611

info@detrafford.co.za

www.detrafford.co.za



DE TRAFFORD

Chenin Blanc

Chenin Blanc Old Vine

Straw Wine



Merlot

Cabernet Franc

Cabernet Sauvignon

Blueprint Syrah

Syrah 393

Elevation 393



DEUX FRÈRES WINES



STELLENBOSCH

STELLENBOSCH, EST. 2008

WO Region: Stellenbosch

Coordinates: -33.8808093, 18.8433569

Dominant soils: Sandy loam

Altitude: 200-250 m

Production (2019): 26 tonnes

Owners: Retief and Stephan du Toit

Viticulturist: Stephan du Toit

Winemaker: Stephan du Toit

Marketing: Jessica Jacobs

sales@dfwines.co.za

Tel: +27 (0)21 889 9865

stephan@dfwines.co.za

www.dfwines.co.za



DEUX FRÈRES ESTATE

Chenin Blanc

Blanc de Noir

Cabernet Sauvignon

Liberté

Fraternité

Mourvèdre (Magnum)

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p3-2
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p4-23



DE WAAL WINES



SEDRIT 1715

STELLENBOSCH, EST. 1715

WO Region: Stellenbosch

Coordinates: -33.9414145, 18.763967

Dominant soils: Clovelly and Hutton

Altitude: 100-215 m

Production (2019): 800 tonnes

Owner: Pieter de Waal

Winemakers: Daniel and Chris de Waal

Marketing: Helga Truter

admin@dewaal.co.za

Tel: +27 (0)21 881 3711

admin@dewaal.co.za

www.dewaal.co.za



Certifications: IPW, WIETA



YOUNG VINES

Sauvignon Blanc

Chenin Blanc

Merlot

Shiraz



DE WAAL ESTATE

Pinotage

Cabernet Sauvignon

Signal Rock

CT de Waal Pinotage

Top of the Hill Pinotage



DIE MAS VAN KAKAMAS



DIE MAS
VAN KAKAMAS WINGERDE

KAKAMAS, EST. 2010

WO Region: Central Orange River
Coordinates: -28.7636431, 20.6386192
Dominant soils: Karoo sedimentary rock
Production (2019): 35 tonnes

Owners: Hanekom Family
GM: André Landman
Cellar Master: Vlok Hanekom
Brandy Master: Cobus Gelderblom
Winemaker: André Landman
Marketing: Vlok Hanekom
vlok@diemas.co.za

Tel: +27 (0)54 431 0245
wine@diemas.co.za
www.diemas.co.za

**DIE MAS**

Sauvignon Blanc
Chardonnay
Merlot
Pinotage
Cabernet Sauvignon
Shiraz

**DIE MAS POT STILL BRANDY**

Vêr in die ou Kalahari
Die Kalahari Truffel

p5-3
p5-3

DIEMERSDAL WINE ESTATE



DIEMERSDAL
ESTATE

DURBANVILLE, EST. 1698

WO Region: Multiple
Coordinates: -33.8026215, 18.644126
Dominant soils: Decomposed granite, clay and red Hutton
Production (2019): 2,500 tonnes

Owners: Tienie and Thys Louw
GM: Thys Louw
Viticulturist: Div van Niekerk
Cellar Master: Thys Louw
Winemakers: Jeandré Bruwer and Mari Branders
Marketing: Inge Heuer
sales@diemersdal.co.za

Tel: +27 (0)21 976 3361
info@diemersdal.co.za
www.diemersdal.co.za



Certifications: IPW, WIETA

**DIEMERSDAL**

Sauvignon Blanc
Sauvignon Blanc Reserve
Winter Ferment Sauvignon Blanc
Wild Horseshoe Sauvignon Blanc
8 Rows Sauvignon Blanc
MM Louw Sauvignon Blanc



Unwooded Chardonnay
Grüner Veltliner
Noble Late Harvest



Matys Red
Merlot
Pinotage
Pinotage Reserve
Malbec
MM Louw Cabernet Sauvignon



DIEU DONNÉ VINEYARDS



FRANSCHHOEK, EST. 1984

WO Region: Franschhoek
Coordinates: -34.2649087, 19.1780359
Production (2019): 134 tonnes

Owner: Robert Maingard
GM: Llewellyn Lambert
Viticulturist: Hennie du Toit
Winemaker: Gregory Siebrits
Marketing: Marlie Siebrits
sales@ddv.wine

Tel: +27 (0)21 876 2493
info@dieudonnevineyards.com
www.dieudonnevineyards.com



Certifications: IPW

**DIEU DONNÉ**

Sauvignon Blanc
Unwooded Chardonnay
Chardonnay
Blanc de Blancs MCC
Rosé
Brut Rosé MCC



Merlot
Cabernet Sauvignon
Cabernet Sauvignon Shiraz
Shiraz

**CROSS COLLECTION**

Merlot Cabernet Sauvignon
Shiraz Viognier



DONKIESBAAI



Donkiesbaai

STELLENBOSCH, EST. 2010

WO Region: Multiple

Coordinates: -34.04019, 18.503199

Dominant soils: Deep sandy soils, shale

Production (2019): 35 tonnes

Owner: Jean Engelbrecht

Viticulturist: Dirkie Mouton

Winemaker: Danielle le Roux

Marketing: Ronda Daniel

ronda@rustenvrede.com

Tel: +27 (0)21 881 3881

info@donkiesbaai.com

www.donkiesbaai.com



Certifications: IPW



DONKIESBAAI

Steen

Hooiwijn

Pinot Noir

Rooiwijn

p2-13



DOOLHOF WINE ESTATE



DOOLHOF

WINE ESTATE

LIMIETBERG, WELLINGTON

SOUTH AFRICA

WELLINGTON, EST. 1712

WO Region: Wellington

Coordinates: -33.37328, 19.45937

Dominant soils: Malmesbury shale, homogenic Glenrosa and Clovelly

Altitude: 150-380 m

Production (2019): 180 tonnes

Owner: Dennis Kerrison

GM: Johan Fourie

Viticulturist: Gielie Beukes

Cellar Master: Gielie Beukes

Marketing: Johan Fourie

office@doolhof.com

Tel: +27 (0)21 873 6911

wine@doolhof.com

www.doolhof.com

[Facebook](https://www.facebook.com/doolhof)

[Instagram](https://www.instagram.com/doolhof)

[Twitter](https://www.twitter.com/doolhof)

Certifications: IPW, WIETA



DOOLHOF CAPE SERIES

Cape Crane Chenin Blanc

Cape Boar Cabernet Sauv. Merlot



SIGNATURES OF DOOLHOF

Sauvignon Blanc

Chardonnay

Malbec Blanc de Noir



Merlot

Cabernet Franc

Pinotage

Cabernet Sauvignon

Malbec

p4-9

p4-27

p4-19



DOOLHOF WINE ESTATE



DOOLHOF LADY COLLECTION

Lady in White Chenin Blanc



Lady in Red Estate Reserve

Dark Lady Pinotage



DOOLHOF LIMIETBERG EXCLUSIVES

Riviersteen Chenin Blanc

p2-14

Mõrestond Chardonnay

p2-7



The Minotaur

Theseus

Bloedklip Malbec

p4-20



DORAN VINEYARDS

DORAN
VINEYARDS

PAARL, EST. 2010

WO Region: Paarl

Coordinates: -34.2649087, 19.1780359

Dominant soils: Sandstone with clay

Production (2019): 450 tonnes

Owners: Edwin Doran and

André Badenhorst

CEO: André Badenhorst

Viticulturist: Basson Potgieter

Winemaker: Martin Lamprecht

Marketing: André Badenhorst

andredbad@iafrica.com

Tel: +27 (0)74 165 4033 / 28

andredbad@iafrica.com

www.doranvineyards.co.za



Certifications: WIETA



HORSE MOUNTAIN

White Blend

Michelle



DORAN VINEYARDS

Chenin Blanc

Arya

L'Alliance

Rosie D



Pinotage

Shiraz

The Romy D

Incipio

DORNIER WINES

dornier
WINES

STELLENBOSCH, EST. 1995

WO Region: Stellenbosch

Coordinates: -33.9324944, 18.4231092

Dominant soils: Decomposed granite,

Tukulu and Oakleaf

Altitude: 100-280 m

Production (2019): 400 tonnes

Owners: Dornier Family

GM: Francois Theunissen

Viticulturist: Arjen Rijpstra

Winemaker: Philip van Staden

Marketing: Johan Fourie

logistics@dornier.co.za

Tel: +27 (0)21 880 0557

info@dornier.co.za

www.doolhof.com



Certifications: BSCI, IPW, WIETA



THE PIRATE OF COCOA HILL

Sauvignon Blanc

Chenin Blanc

Rosé



Red



DORNIER

Semillon

Bushvine Chenin Blanc

Froschkönig Natural Sweet

Chenin Blanc

DORNIER WINES



DORNIER

Merlot

Pinotage

Cabernet Sauvignon Merlot

Equanimity Cabernet Sauvignon

Malbec

Siren Syrah



DONATUS

White

Red



CMD

Bordeaux Blend

DURBANVILLE HILLS



DURBANVILLE HILLS

DURBANVILLE, EST. 1998

WO Region: Cape Town

Coordinates: -33.824944, 18.566018

Dominant soils: Decomposed granite

Altitude: 80-380 m

Production (2019): 6,000 tonnes

Owner: Libertas Vineyards and Estates

GM: Albert Gerber

Viticulturist: Henk van Graan

Cellar Master: Martin Moore

Winemakers: Kobus Gerber (White) and

Wilhelm Coetzee (Red)

Marketing: Liezl van Schalkwyk

lvnschalkwyk@libertasvineyards.co.za

Tel: +27 (0)21 558 1300

info@durbanvillehills.co.za

www.durbanvillehills.co.za



Certifications: IPW, WIETA



COOL CLIMATE

Sauvignon Blanc

Chenin Blanc

Chardonnay

Sparkling Sauvignon Blanc

Merlot Rosé

Sparkling Rosé



Merlot

Pinotage

Cabernet Sauvignon

Shiraz



COLLECTORS RESERVE

Sauvignon Blanc

Chenin Blanc

Chardonnay

Merlot

Pinotage

ELGIN VINTERS



ELGIN VINTNERS
South Africa

ELGIN, EST. 2003

WO Region: Elgin

Coordinates: -34.1865622, 19.0205573

Dominant soils: Bokkeveld shale and decomposed granite

Altitude: 300 m ave.

Production (2019): 100 tonnes

Owners: Derek Corder, Max Hahn and James Rawbone-Viljoen

GM: Marinda Kruger-Claassen

Winemaker: Marinda Kruger-Claassen

Marketing: Michelle Feast

accounts@elginvintners.co.za

Tel: +27 (0)21 848 9587

info@elginvintners.co.za

www.elginvintners.co.za



Certifications: BWI, IPW, WIETA



ELGIN VINTNERS

Sauvignon Blanc

The Century Sauv. Blanc Semillon

Field Blend

Chardonnay

Belle Amie Blanc de Noir



Pinot Noir

Merlot

Syrah

Agema



RIDGELANDS

Pinot Noir

Syrah

EPICUREAN WINES



PAARL, EST. 2002

WO Region: Paarl

Coordinates: -26.09926, 28.048516

Production (2019): 0.8 tonnes

Owners: Mutle Mogase, Moss

Ngoasheng and Mbhazima Shilowa

Winemakers: Mutle Mogase

Marketing: Pontsho Maduna

pontshonmogase@gmail.com

Tel: +27 (0)11 568 3100

info@epicureanwine.co.za

www.epicureanwine.co.za



Certifications: IPW, SIZA



EPICUREAN

Chardonnay

Epicurean 2011

Epicurean 2012

p2-7

p4-7

p4-8

ERNIE ELS WINES



WO Region: Stellenbosch
Coordinates: -33.37328, 19.45937
Dominant soils: Oakleaf, Tukulu and Hutton
Altitude: 166 m ave.
Production (2019): 7 tonnes

Owners: E. Els and H. von Staff-Reitzenstein
MD: Louis Strydom
Viticulturist: Leander Koekmoer
Cellar Master: Louis Strydom
Marketing: Logan van Driel
logan@ernieelswines.com

Tel: +27 (0)21 881 3588
info@ernieelswines.com
www.ernieelswines.com



Certifications: IPW, SIZA



BIG EASY
 Chenin Blanc
 Rosé
 Red Blend
 Cabernet Sauvignon



ERNIE ELS
 Sauvignon Blanc



Merlot
Cabernet Sauvignon p4-12
Proprietor's Cabernet Sauvignon p4-5
Proprietor's Blend
Proprietor's Syrah p4-8
Signature

ESONA BOUTIQUE WINE ESTATE

esona
 Boutique Wine Estate

BONNIEVALE, EST. 1999

WO Region: Robertson
Coordinates: -34.078658, 18.8133621
Production (2019): 41 tonnes

Owners: Rowan and Caryl Beattie
Viticulturist: Dawie van der Merve
Winemaker: Charmaine Arendse
Marketing: Rowan Beattie
info@esona.co.za

Tel: +27 (0)76 343 5833
info@esona.co.za
www.esona.co.za



Certifications: IPW



ESONA
 Sauvignon Blanc
 Chardonnay
 Frankly My Dear Blanc de Noir



Pinot Noir
 Shiraz

FABLE MOUNTAIN VINEYARDS



FABLE MOUNTAIN VINEYARDS

TULBAGH, EST. 2000

WO Region: Tulbagh
Coordinates: -33.352109, 19.213181
Dominant soils: Shale and Saproelite
Altitude: 400-650 m
Production (2019): 176 tonnes

Owner: Austin Scott Farms (Pty) Ltd
CEO: Chrianto Oosthuizen
GFM: Werner Wessels
Viticulturist: Kevin Watt
Winemaker: Tremayne Smith
Marketing: Keelyn Gibbons
keelyn@fablewines.com

Tel: +27 (0)21 881 8140
keelyn@fablewines.com
www.fablewines.com



Certifications: IPW



RAPTOR POST
 Rosé
 Red Blend



FABLE MOUNTAIN VINEYARDS
 Night Sky
 Belle Flower
 Night Sky
 Syrah

FLEUR DU CAP

FLEUR DU CAP

STELLENBOSCH, EST. 1968
WO Region: Multiple

Coordinates: -33.934263, 18.84954

Dominant soils: Decomposed granite

Production (2019): 2,600 tonnes

Owner: Libertas Vineyards and Estates

Viticulturist: Henk van Graan

Winemaker: Pieter Badenhorst

Marketing: Robyn Bradshaw

rlbradshaw@libertasvineyards.co.za
Tel: +27 (0)21 884 4710

info@fleurducap.co.za
www.fleurducap.co.za

Certifications: IPW, WIETA

FLEUR DEVIE NATURAL LIGHT

Chenin Blanc

Rosé


ESSENCE DU CAP

Sauvignon Blanc

Chenin Blanc

Chardonnay



Pinot Noir

Merlot

Pinotage

Cabernet Sauvignon

Shiraz

FLEUR DU CAP


UNFILTERED SERIES PRIVEE

Sauvignon Blanc

Chenin Blanc

Chardonnay

Pinotage

Merlot

Cabernet Sauvignon


FLEUR DU CAP

Laszlo

FRATER FAMILY WINES



FRATER FAMILY WINES

PAARL, EST. 1688
WO Region: Paarl

Coordinates: -33.7740992, 18.9628769

Altitude: 120 m ave.

Production (2019): 300 tonnes

Owner: Robert Frater

GM: Robert Frater

Viticulturist: Robert Frater

Winemaker: Robert Frater

Marketing: Eulalia Frater

sales@fraterfamilywines.co.za
Tel: +27 (0)21 863 1535

info@fraterfamilywines.co.za
www.fraterfamilywines.co.za

FRATER FAMILY WINES

Elizabeth Viognier Chardonnay



Adrian Shiraz Mourvèdre Grenache

Connor Cabernet Sauvignon -

Petit Verdot Malbec

Oupa Bull Family Reserve Pinotage

David Arthur Reserve Shiraz



Cape Vintage

FRYER'S COVE VINEYARDS



FRYER'S COVE

VREDENDAL, EST. 1999

WO Region: Olifants River
Coordinates: -31.8163834, 18.230609
Altitude: 12 m ave.
Production (2019): 94 tonnes

Owners: Jan van Zyl, Wynand Hamman and Laubscher Brothers
GM: Derick Koegelenberg
Viticulturist: Derick Koegelenberg
Winemaker: Derick Koegelenberg
Marketing: Derick Koegelenberg
derick@fryerscove.co.za

Tel: +27 (0)27 215 1092
admin@fryerscove.co.za
www.fryerscove.co.za



Certifications: IPW



DORINGBAY

Sauvignon Blanc
 Pinot Noir Rosé



FRYER'S COVE BAMBOES BAY

Sauvignon Blanc
 Hollebaksstrandfontein
 Sauvignon Blanc Reserve



Pinot Noir

GABRIËLSKLOOF



GABRIËLSKLOOF

BOT RIVER, EST. 2001

WO Region: Multiple
Coordinates: - 34.141944, 19.145853
Dominant soils: Bokkeveld shale
Production (2019): 400 tonnes

Owner: Bernhard Heyns
GM: Pieter Heyns
Viticulturists: Chris Keet and Adriaan Davids with Rosa Kruger
Cellar Master: Peter-Allan Finlayson
Winemaker: Nina Muller
Marketing: Grant Baxter
grant@gabrielskloof.co.za

Tel: +27 (0)28 284 9865
info@gabrielskloof.co.za
www.gabrielskloof.co.za



Certifications: IPW, WIETA, WWF Conservation Champion



GABRIËLSKLOOF

Sauvignon Blanc
 Chenin Blanc
 Rosebud Rosé



Cabernet Sauvignon
 The Blend
 Syrah



LANDSCAPE SERIES

Magdalena Sauv. Blanc Semillon
 Elodie Chenin Blanc
 Cabernet Franc
 Syrah on Shale
 Syrah on Sandstone

GENEVIEVE MCC



BOTRIVER, EST. 2010

WO Region: Overberg
Coordinates: -34.274314, 19.1780352
Dominant soils: Bokkeveld shale
Production (2019): 15 tonnes

Owner: Melissa Genevieve Nelsen
Winemaker: Melissa Nelsen
Marketing: Melissa Nelsen
melissa@genevievemcc.co.za

Tel: +27 (0)83 302 6562
melissa@genevievemcc.co.za
www.genevievemcc.co.za



Certifications: IPW



GENEVIEVE MCC
Blanc de Blancs Brut

p3-5

GHOST CORNER WINES

DAVID NIEUWOUDT
GHOST CORNER

ELIM SOUTH AFRICA



ELIM, EST. 2007

WO Region: Elim

Coordinates: -34.37308, 19.48585

Production (2019): 120 tonnes

Owner: David Nieuwoudt

GM: David Nieuwoudt

Viticulturist: David Nieuwoudt

Winemaker: David Nieuwoudt

Marketing: Pieter du Toit

pieter@cederbergwine.com

Tel: +27 (0)27 482 2827

info@cederbergwine.com

www.ghostcornerwines.com



Certifications: WWF Conservation
Champion



GHOST CORNER

Sauvignon Blanc

Wild Ferment Sauvignon Blanc

Semillon

The Bowline

p2-24



p2-2



Pinot Noir

p4-28



GRAHAM BECK MCC



GRAHAM BECK
MÉTHODE CAP CLASSIQUE

ROBERTSON, EST. 1983

WO Region: Robertson

Coordinates: -33.80407, 19.7979113

Dominant soils: Limestone

Altitude: 200 m ave.

Production (2019): 2,800 tonnes

Owner: Antony Beck

CEO: Chris du Toit

Viticulturist: Pieter Fouche

Cellar Master: Pieter Ferreira

Winemaker: Pierre de Klerk

Marketing: Lisa Keulder

lisa@grahambeck.com

Tel: +27 (0)21 874 1258

market@grahambeck.com

www.grahambeck.com



Certifications: E-Mark, IPW,
FSSC 22000, WIETA,
WWF Conservation Champion



GRAHAM BECK MCC

Bliss Nectar NV

Brut Zero Vintage

Blanc de Blancs Vintage

p3-6

Cuvee Clive Vintage

Brut Chardonnay Pinot Noir

p3-6



Brut Rosé NV

Bliss Nectar Rosé NV

Pinot Noir Rosé Vintage



GUARDIAN PEAK



**GUARDIAN
PEAK**

STELLENBOSCH, EST. 1997

WO Region: Western Cape

Coordinates: -34.04019, 18.503199

Dominant soils: Decomposed granite
and Table Mountain sandstone

Altitude: 50-600 m

Production (2019): 400 tonnes

Owner: Jean Engelbrecht

Viticulturist: Dirkie Mouton

Winemaker: Danielle le Roux

Marketing: Ronda Daniel

ronda@rustenvrede.com

Tel: +27 (0)21 881 3899

info@guardianpeak.com

www.guardianpeak.com



Certifications: IPW



GUARDIAN PEAK

Sauvignon Blanc



Merlot

Cabernet Sauvignon

Shiraz

SMG

p4-33



HAZENDAL



HAZENDAL

ANNO 1699

STELLENBOSCH, EST. 1699

WO Region: Stellenbosch**Coordinates:** -33.9008103, 18.716943**Dominant soils:** Oakleaf, Tukulu, Hutton and Clovelly**Altitude:** 150-400 m**Production (2019):** 100 tonnes**Owner:** Dr. Mark Voloshin**GM:** Shlomi Azar**Viticulturist:** Clarise Sciocatti-Langeveldt**Cellar Master:** Clarise Sciocatti-Langeveldt**Marketing:** Anja du Plessis**marketing@hazendal.co.za****Tel:** +27 (0)21 903 5034**reception@hazendal.co.za****www.hazendal.co.za****CHRISTOFFEL HAZENWINKEL****White**
Blanc de Noir
Red

p2-25

p3-2

p4-41

**HAZENDAL****Semillon Sauvignon Blanc**
Chenin Blanc
Chardonnay
Scarlet Sails MCC

p2-2

p2-14

p2-5

p3-7

HERMANUSPIETERSFONTEIN

*Hermanuspietersfontein***HERMANUS, EST. 2004****WO Region:** Walker Bay**Coordinates:** -34.409979, 19.196833**Dominant soils:** Sondagskloof**Production (2019):** 320 tonnes**Owners:** Johan and Mariette Pretorius,

Gerrie Heyneke and Wilhelm Pienaar

GM: Wilhelm Pienaar**Viticulturist:** Lochner Bester**Winemaker:** Wilhelm Pienaar**Marketing:** Misha Smit**misha@hpf1855.co.za****Tel:** +27 (0)28 316 1875**kelder@hpf1855.co.za****www.hpf1855.co.za****Certifications:** IPW**HERMANUSPIETERSFONTEIN****Kaalvoet Meisie****Kat met die Houtbeen****Bloos****Posmeester****Kleinboet****Skoonma****Arnoldus****Swartskaaap**

HIGHLANDS ROAD ESTATE

**HIGHLANDS**
ROAD
ESTATE**ELGIN, EST. 2004****WO Region:** Elgin**Coordinates:** -34.2346495, 19.0679293**Dominant soils:** Table Mountain sandstone and Bokkeveld shale**Production (2019):** 40 tonnes**Owner:** Michael White**Winemaker:** Vanessa Simkiss**Marketing:** Michael White**michael@highlandsroadeestate.co.za****Tel:** +27 (0)41 373 7434**info@highlandsroadeestate.co.za****www.highlandsroadeestate.co.za****Certifications:** IPW, WIETA**HIGHLANDS ROAD****Sauvignon Blanc****Sauvignon Blanc Reserve****Chardonnay****Sine Cera****Pinot Noir****Shiraz****Shiraz Mourvèdre**

HILL&DALE



STELLENBOSCH, EST. 2001

WO Region: Stellenbosch

Coordinates: -33.9723363, 18.7802763

Dominant soils: Decomposed granite and sandy alluvial loam

Altitude: 65-280 m

Owner: Stone Pine Wines (Pty) Ltd

GM: Niel van Deventer

Viticulturist: Hannes van Zyl

Winemaker: Guy Webber

Marketing: Carina Gous

carina@stonepinewines.co.za

Tel: +27 (0)21 883 8988

info@hillanddale.co.za

www.hillanddale.co.za



Certifications: IPW, WIETA



HILL&DALE

Sauvignon Blanc

Chardonnay

Premium Sparkling Brut

Dry Rosé Merlot

Premium Sparkling Brut Rosé

p2-4

p3-8

p3-4



Merlot

Pinotage

Cabernet Sauvignon Shiraz

p4-21

p4-26

p4-16

HILLCREST ESTATE



DURBANVILLE, EST. 2002

WO Region: Cape Town

Coordinates: -33.8270215, 18.588307

Production (2019): 50 tonnes

Owners: Gerhard du Toit,

Enzo Menegaldo, H&I Civil Engineering

GM: Arno Smith

Viticulturist: Arno Smith

Winemaker: Arno Smith

Marketing: Kristel van Tonder

kristel@hillcrestfarm.co.za

Tel: +27 (0)21 970 5800

info@hillcrestfarm.co.za

www.hillcrestfarm.co.za



Certifications: IPW, WIETA



HILLCREST

Sauvignon Blanc

Cabernet Sauvignon Rosé

Red Shale Merlot

Robbenzicht



SAARTJIE SINGLE VINEYARD

Semillon

Petit Verdot

Cabernet Franc

Malbec



ATLANTIC SLOPES

Sauvignon Blanc

Quarry Merlot

Hornfels

HOOPENBURG



HOOPENBURG WINES

STELLENBOSCH, EST. 1992

WO Region: Stellenbosch

Coordinates: -33.820499, 18.812704

Production (2019): 350 tonnes

Owner: Gregor Schmidt

GM: Anton Beukes

Viticulturist: Anton Beukes

Cellar Master: Anton Beukes

Winemaker: Anton Bothma

Marketing: Anton Beukes

anton@hoopenburg.com

Tel: +27 (0)21 884 4221

info@hoopenburg.com

www.hoopenburgwines.co.za



Certifications: IPW



THE GURU

White

Merlot

Merlot Cabernet Sauvignon



HOOPENBURG

Sauvignon Blanc

Chenin Blanc

Chardonnay

Blanc de Noir

Rosé

Blanc de Noir



Bush Vine Merlot

Pinotage

Cabernet Sauvignon

Shiraz

Pinot Noir

(continues overleaf)

HOOPENBURG

**INTEGER**

Chardonnay
Brut MCC



Bordeaux Blend
Rhône Blend

JAKKALSVLEI VINEYARDS



HERBERTSDALE, EST. 2009



WO Region: Garden Route
Coordinates: -33.9836756, 21.7131773
Production (2019): 400 tonnes



Owner: Jantjie Jonker
GM: Ann Strauss
Viticulturist: Jantjie Jonker
Winemaker: Louis van der Riet
Marketing: Suné Britz
accounts@jakkalsvlei.co.za

Tel: +27 (0)44 333 0222
info@jakkalsvlei.co.za
www.jakkalsvlei.co.za



Certifications: IPW, WIETA

**JAKKALSVLEI**

Sauvignon Blanc
River Cuvée
Hanepoot
La Perlé Rosé



Coffee Pinotage
Mount Cuvée
Cabernet Sauvignon
Red Muscadel

**LORD JACKAL**

Chardonnay
Trop
Cabernet Franc
Barbera

JORDAN



STELLENBOSCH, EST. 1982

WO Region: Stellenbosch
Coordinates: -33.9429515, 18.742022
Dominant soils: Glen Rosa and Hutton
Altitude: 410 m ave.
Production (2019): 700 tonnes

Owners: Gary and Kathy Jordan
GM: Jacques Steyn
Viticulturist: Hilton Phipson
Cellar Master: Gary Jordan
Winemaker: Sjaak Nelson
Marketing: Thea van der Merwe
thea@jordanwines.com

Tel: +27 (0)21 881 3441
info@jordanwines.com
www.jordanwines.com



Certifications: IPW, PIWOSA Member

**CHAMELEON**

Sauvignon Blanc Chardonnay
Chenin Blanc
Rosé



Merlot
Cabernet Sauvignon Merlot
Syrah

**JORDAN ESTATE**

Cold Fact Sauvignon Blanc
The Outlier Sauvignon Blanc
Inspector Péringuey Chenin Blanc
Real McCoy Riesling
Unoaked Chardonnay
Barrel Fermented Chardonnay

JORDAN

**JORDAN ESTATE**

Black Magic Merlot
The Long Fuse Cabernet Sauvignon
The Prospector Syrah

**RESERVE**

Nine Yards Chardonnay
Mellifera
Cobblers Hill

**PREMIUM**

Sophia

JOUBERT-TRADAUW

JOUBERT-TRADAUW

WINGERDE EN KELDER



BARRYDALE, EST. 1998

WO Region: Klein Karoo

Coordinates: -33.924218, 20.5940076

Production (2019): 70 tonnes

Owner: Meyer Joubert

GM: Debra Pretorius

Viticulturist: Meyer Joubert

Winemaker: Meyer Joubert

Marketing: Debra Pretorius

accounts@joubert-tradouw.co.za

Tel: +27 (0)271 656 1230

info@joubert-tradouw.co.za

www.joubert-tradouw.com



Certifications: GlobalG.A.P., IPW, SIZA

**R62**

Alternative White

Alternative Red

**JOUBERT-TRADAUW**

Chardonnay

**R62**

Syrah

Cabernet Franc Reserve

KAAPZICHT ESTATE



STELLENBOSCH, EST. 1984

WO Region: Stellenbosch

Coordinates: -33.91316, 18.73601

Altitude: 140-200 m

Production (2019): 745 tonnes

Owners: Steytdal Farm (Pty) Ltd, Danie Jnr and George Steytler

GM: Danie Snr Steytler, Danie Jnr and George Steytler

Viticulturists: Danie Snr Steytler and Callie Hefer

Cellar Masters: Danie Snr and Jnr Steytler

Winemakers: Danie Jnr Steytler and Kayleigh Hattingh

Marketing: Yngvild and Carin Steytler

exports@kaapzicht.co.za

carin@kaapzicht.co.za

Tel: +27 (0)21 906 1620

info@kaapzicht.co.za

www.kaapzicht.co.za



Certifications: IPW, WIETA

**KAAPZICHT**

Sauvignon Blanc

Chenin Blanc

Kliprug Chenin Blanc

Bushvine Chenin Blanc



Estate Red

Pinotage

Bin 3 Merlot Cabernet Sauvignon

Cabernet Sauvignon

Shiraz



Steytler Pinotage

Steytler Pentagon

Steytler Vision

KAMMANASSIE BLUE WINES



DE RUST, EST. 2012

WO Region: Klein Karoo
Coordinates: -33.9324944, 18.4231092
Dominant soils: Karoo shale
Altitude: 490-520 m
Production (2019): 200 tonnes

Owner: Tetragon (Pty) Ltd
GM: Hannes Vermeulen
Viticulturist: André Vermeulen
Winemaker: Louis van der Riet
Marketing: Johan Eksteen
kammanassieblue@gmail.com

Tel: +27 (0)71 659 3885
kammanassieblue@gmail.com
www.kammanassieblue.co.za
Certifications: SWSA



KAMMANASSIE BLUE
Karoo White

p2-18



Karoo Red
Touraz Director's Reserve

p4-31
p4-30

KLEINHOEKKLOOF WINES



**KLEIN
 HOEK
 KLOOF
 WINES**

ASHTON, EST. 2004

WO Region: Robertson
Coordinates: -33.781546, 20.0517963
Dominant soils: Sedimentary shales and shists
Altitude: 420 m ave.
Production (2019): 85 tonnes

Owner: Theunis de Jongh
Winemaker: Theunis de Jongh
Marketing: Theunis de Jongh
theunis@khk.co.za

Tel: +27 (0)64 678 8804
anika@khk.co.za
www.kleinhoekkloof.co.za

**Certifications:** IPW, WIETA

KLEINHOEKKLOOF
 Sauvignon Blanc
 Kailagh White Blend
 Merlot Rosé



Merlot
 Pinot Noir
 Petit Verdot
 Cabernet Franc
 Shiraz

KLEINE ZALZE



KLEINE ZALZE
 STELLENBOSCH

STELLENBOSCH, EST. 1695

WO Region: Stellenbosch
Coordinates: -33.970519, 18.8339973
Dominant soils: Tukulu, Oakleaf and Hutton
Altitude: 135-460 m
Production (2019): 3,500 tonnes

Owner: Kobus Basson
GM: Johan Bestbier
Viticulturist: Henning Retief
Cellar Master: Alastair Rimmer
Winemaker: RJ Botha
Marketing: Barry Kok (National)
bkok@kleinezalze.co.za
 Carina Gous (International)
cgous@kleinezalze.co.za

Tel: +27 (0)21 880 0717
quality@kleinezalze.co.za
www.kleinezalze.co.za

**Certifications:** BSCI, Fairtrade, IPW, WIETA**CELLAR SELECTION**

Sauvignon Blanc
 Bush Vine Chenin Blanc
 Chardonnay
 Cinsault Rosé



Merlot
 Pinotage
 Cinsault
 Cabernet Sauvignon Merlot
 Cabernet Sauvignon

KLEINE ZALZE



VINEYARD SELECTION

Sauvignon Blanc
Chenin Blanc
Chardonnay



Grenache
Cabernet Sauvignon
Shiraz
Shiraz Mourvèdre Viognier



FAMILY RESERVE
Sauvignon Blanc



Cabernet Sauvignon
Shiraz



MÉTHODE CAP CLASSIQUE
Brut
Brut Chardonnay Pinot Noir
Brut Rosé

KLEINOOD



kleinoood

STELLENBOSCH, EST. 2000

p2-22

p2-11



WO Region: Stellenbosch
Coordinates: -33.9953538, 18.8715916
Dominant soils: Tukulu, Kroonstad, Klapmuts and Witfontein
Altitude: 172-198 m
Production (2019): 7 tonnes

Owner: Gerard de Villiers
GM: Gerard de Villiers
Viticulturist: Reynie Oosthuizen
Winemaker: Reynie Oosthuizen
Marketing: Marisca van Zyl
marketing@kleinoood.com

Tel: +27 (0)21 880 2527
office@kleinoood.com
www.kleinoood.com



Certifications: IPW



TAMBOERSKLOOF

Viognier
Katharien Syrah Rosé

p2-24

p3-4



Tamboerskloof
John Spicer Syrah

p4-34

p4-40



KUNJANI WINES

KUNJANI

STELLENBOSCH · SOUTH AFRICA

STELLENBOSCH, EST. 2014

WO Region: Stellenbosch**Coordinates:** -33.8948444, 18.803853**Owners:** Paul Barth and Pia Watermeyer**GM:** Pia Watermeyer**Winemaker:** Carmen Stevens**Marketing:** Zelda Furstenburginfo@liquidpulse.co.za**Tel:** +27 (0)87 630 0409info@kunjaniwines.co.zawww.kunjaniwines.co.za

KUNJANI

Sauvignon Blanc

Chenin Blanc

Stolen Chicken Rosé



Merlot

Cabernet Sauvignon

Shiraz



KWV



PAARL, EST. 1918

WO Region: Multiple

Coordinates: -33.7630365, 18.959872

Production (2019): 13,000 tonnes

Owner: Warshay Investments

CEO: Boyce Lloyd

Cellar Master: Justin Corrans

Marketing: Liandra Kotzé

kotzel@kwv.co.za

Tel: +27 (0)21 807 3911

customer@kwv.co.za

www.kwv.co.za



THE MENTORS

Chenin Blanc

Grenache Blanc



Petit Verdot

Pinotage

Cabernet Franc

Orchestra

Canvas

Perold Tributum



CATHEDRAL CELLAR

Sauvignon Blanc

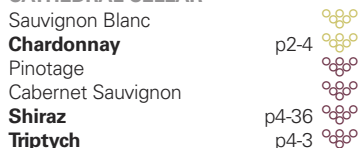
Chardonnay

Pinotage

Cabernet Sauvignon

Shiraz

Triptych



KWV



ROODEBERG

Roodeberg Classic White Blend

Roodeberg Classic Rosé

Roodeberg Classic Red Blend

Roodeberg Reserve

Roodeberg 1949

Roodeberg Dr. Charles Niehaus



LABORIE

Sauvignon Blanc

Chenin Blanc

Chardonnay

Brut MCC

Blanc de Blanc MCC



Rosé

Brut Rosé MCC

Merlot

Merlot Cabernet Sauvignon

Cabernet Sauvignon

Shiraz



KVV CLASSIC COLLECTION

Sauvignon Blanc

Chenin Blanc

Chardonnay

Grenache Blanc

Moscato

Sparkling Cuvée Brut

Sparkling Demi-Sec



Rosé

Petit Verdot

Merlot

Pinotage

Cabernet Sauvignon

Shiraz

LA BRI ESTATE



FRANSCHHOEK, EST. 1694

WO Region: Franschhoek

Coordinates: -33.9221485, 19.1155499

Dominant soils: Sandy loam to deep rich alluvial soil

Production (2019): 100 tonnes

Owner: Robin Hamilton

GM: Irene Waller

Viticulturist: Gerard Olivier

Cellar Master: Irene Waller

Winemakers: Irene Waller and Glen Isaacs

Marketing: Marilie Snyman

irene@labri.co.za

pr@labri.co.za

Tel: +27 (0)21 876 2593

info@labri.co.za

www.labri.co.za



Certifications: IPW, WIETA



DOUBLE DOOR

White

Rosé

Red



LA BRI

Vignier

Chardonnay

Chardonnay Barrel Select



Affinity

Merlot

Cabernet Sauvignon

Syrah

Syrah Limited Edition

LANZERAC WINE ESTATE



LANZERAC

1692

STELLENBOSCH, EST. 1692

WO Region: Stellenbosch

Coordinates: -33.9382945, 18.8920753

Production (2019): 600 tonnes

GM: Barend Barnard

Viticulturist: Danie Malherbe

Winemaker: Wynand Lategan

Marketing: Zia van Rooyen du Toit

marketing@lanzerac.co.za

Tel: +27 (0)21 886 5641

winetasting@lanzerac.co.za

www.lanzerac.co.za



Certifications: IPW, WIETA



LANZERAC

Sauvignon Blanc

Chenin Blanc

Chardonnay

Pinotage Rosé



Merlot

Pinotage

Cabernet Sauvignon

Syrah

LA PETITE FERME



La Petite Ferme

FRANSCHHOEK, EST. 1996

WO Region: Franschhoek

Coordinates: -33.918308, 19.1335613

Dominant soils: Decomposed granite

and sandstone

Altitude: 120-300 m

Production (2019): 90 tonnes

GM: Riaan Kruger

Viticulturist: Wikus Pretorius

Winemaker: Wikus Pretorius

Marketing: Riaan Kruger

gm@lapetiteferme.co.za

wine@lapetiteferme.co.za

Tel: +27 (0)21 876 3016

info@lapetiteferme.co.za

www.lapetiteferme.co.za



LA PETITE FERME

Sauvignon Blanc

Viognier

Baboon Rock Chardonnay

Barrel Ferm. Chardonnay

Winemakers Edition Wikus

Rosé



Merlot

Verdict Cape Blend

Cabernet Sauvignon

Shiraz

Winemakers Ed. Variation

LA RICMAL



STELLENBOSCH, EST. 2007

WO Region: Stellenbosch

Coordinates: -33.8717273, 18.7634969

Dominant soils: Decomposed granite

Altitude: 40 m ave.

Owners: Green Family

GM: Malcolm Green

Winemaker: Pieter Niel Rossouw

Marketing: Ricardo Green

rgreen@laricmal.com

Tel: +27 (0)82 456 1430

mgreen@laricmal.com

www.laricmal.com



Certifications: BRC, IFS, IPW, UKAS



LERATO

Sweet Red

Classic Red

p4-31

p4-2



LA RICMAL SUPREME

Sauvignon Blanc

p2-20



Merlot

Cabernet Sauvignon

Shiraz

p4-20

p4-10

p4-36

LA VIERGE PRIVATE CELLAR



LA VIERGE
wines of desire

HERMANUS, EST. 1997

WO Region: Walker Bay

Coordinates: -34.373518, 19.2383668

Dominant soils: Argillaceous shale of the Bokkeveld series

Production (2019): 150 tonnes

Owner: Peter Clarke

GM: Tania Theron

Viticulturist: Juan Louw

Winemaker: Christo Kotze

Marketing: Tania Theron

generalmanager@lavierge.co.za

Tel: +27 (0)28 313 0130

info@lavierge.co.za

www.lavierge.co.za



Certifications: IPW, WIETA



LA VIERGE

Original Sin Sauvignon Blanc

Last Temptation Riesling

Jezebel Chardonnay

Apogée Chardonnay



Seduction Pinot Noir

The Affair Pinot Noir

Noir (Pinot Noir)

Apogée Pinot Noir



Satyricon Sangiovese

Anthelia Syrah

Nymphomane

Royal Nymphomane

LEIPZIG WINERY



LEIPZIG
— SOUTH AFRICA —

WORCESTER, EST. 1820

WO Region: Worcester

Coordinates: -33.878016, 18.7853183

Production (2019): 50 tonnes

Owners: Francois and Lida Smit

GM: Vian Bester

Viticulturist: Wynand Pienaar

Cellar Master: Vian Bester

Winemaker: Jacques Fourie

Marketing: Alida Marais

winery@leipzigcountryhouse.co.za

Tel: +27 (0)23 347 8422

winery@leipzigcountryhouse.co.za

www.leipzigcountryhouse.co.za



LEIPZIG

Sauvignon Blanc

Chenin Blanc

White Leipzig

Pinot Gris



Pinotage

Cabernet Sauvignon

Shiraz

Heimat

Grand Master

Master Blend

LE LUDE MCC



LE LUDE
CAP CLASSIQUE

FRANSCHHOEK, EST. 2012

WO Region: Franschhoek

Coordinates: -33.9142711, 19.1261093

Production (2019): 190 tonnes

Owners: Nic and Ferda Barrow

GM: Riaan Kruger

Winemaker: Emma Bruwer

Marketing: Emma Bruwer

emma@lelude.co.za

Tel: +27 (0)21 100 3465

info@lelude.co.za

www.lelude.co.za



LE LUDE MCC

Brut NV

Brut Rosé NV

Vintage Brut Agrafe

Vintage Rosé Agrafe

Vintage Cuveé

Vintage Cuveé Agrafe

p3-7



LINTON PARK WINES



LINTON PARK

WELLINGTON, EST. 1699

WO Region: Wellington

Coordinates: -33.878016, 18.7853183

Production (2019): 720 tonnes

Owner: Camellia Plc

GM: Herman le Roux

Viticulturist: Rudolf Jansen van Vuuren

Winemaker: JG Auret

Marketing: Herman Le Roux

herman@lintonparkwines.co.za

Tel: +27 (0)21 873 1625

tasting@lintonparkwines.co.zawww.lintonparkwines.co.za

Certifications: WIETA



LINTON PARK

Sauvignon Blanc

Chardonnay

Unoaked Chardonnay



Merlot

Cabernet Sauvignon

De Slange Rivier Bordeaux Blend

Malbec

Café Red

Café Malbec



LOUIS FOURIE RESERVE

Wild Ferment Chardonnay

Cabernet Franc

LOMOND WINE ESTATE



Lomond

CAPE AGULHAS WINES

GANSBAAI, EST. 2003

WO Region: Cape Agulhas

Coordinates: -33.9142711, 19.1261093

Dominant soils: Weathered shale and

granite (plus sixteen other types)

Altitude: 50-150 m

Production (2019): 900 tonnes

Owners: David Mostert and Geoff McIver

GM: Geoff McIver

Viticulturists: Hannes Meyer and

Oubaas Laubser

Winemaker: Hannes Meyer

Marketing: Geoff McIver

marketing@lomond.co.za

Tel: +27 (0)28 388 0095

info@lomond.co.zawww.lomond.co.za

Certifications: IPW, WIETA



LOMOND

Pincushion Sauvignon Blanc

Sugarbush Sauvignon Blanc

Noble Late Harvest



Belladonna SMV

Phantom Pinot Noir

Candelabra Cabernet Sauvignon

Conebush Single Vineyard Syrah

Cat's Tail Single Vineyard Syrah

LONGRIDGE WINE ESTATE



LONGRIDGE

WYNLANDGOED - WINE ESTATE

STELLENBOSCH, EST. 1841

WO Region: Stellenbosch

Coordinates: -34.0156783, 18.8311375

Dominant soils: Decomposed granite

Production (2019): 146 tonnes

Owner: Aldo van der Laan

GM: Jasper Raats

Viticulturist: Jasper Raats

Cellar Master: Jasper Raats

Winemaker: Helanie Olivier

Marketing: Steyn Fourie

info@longridge.co.za

Tel: +27 (0)21 855 2005

info@longridge.co.zawww.longridge.co.za

Certifications: Oldvine Project, Ecocert



LONGRIDGE

Chenin Blanc

Ou Steen Chenin Blanc

Chardonnay

Clos du Ciel Chardonnay

Edelgoud (Noble Late Harvest)

The Emily Chardonnay Pinot Noir



Brut MCC

Brut Reserve MCC

Rosé MCC



Merlot

Pinotage

Cabernet Sauvignon

Misterie

Ekliptika

LORD'S WINES



MCGREGOR, EST. 2006

WO Region: Robertson
Coordinates: -33.9878332, 19.7404575
Dominant soils: Limestone, shale and clay
Altitude: 500 m ave.
Production (2019): 80 tonnes

Owner: Jacie Oosthuizen
GM: Louwrens Rademeyer
Viticulturist: Jacie Oosthuizen
Winemaker: Jacie Oosthuizen
Marketing: Jacques Oosthuizen
manager@lordswinery.com

Tel: +27 (0)23 625 1265
info@lordswinery.com
www.lordswinery.com



Certifications: IPW, WIETA



LORD'S WINES

Sauvignon Blanc
 Chardonnay
 Brut MCC
 Brut Rosé MCC
 Pinot Noir Rosé



Pinot Noir
 Shiraz
 Three Barrel Shiraz

LOTHIAN VINEYARDS



LOTHIAN VINEYARDS

ELGIN SOUTH AFRICA

ELGIN, EST. 2004

WO Region: Elgin
Coordinates: -33.9142711, 19.1261093
Dominant soils: Table Mountain sandstone
Altitude: 280 m ave.
Production (2019): 90 tonnes

Owners: Wilson Family
GM: Ewen Wilson
Viticulturist: Kevin Watt
Winemaker: Richard Kershaw MW
Marketing: Ewen Wilson
ewen@lothianvineyards.com

Tel: +27 (0)21 859 9901
info@lothianvineyards.com
www.lothianvineyards.com



Certifications: IPW



HORNY OWL

Sauvignon Blanc
 Shiraz

p2-20
 p4-37



LOTHIAN VINEYARDS

Chardonnay
 Riesling
 Noble Late Harvest
 Isobel Mourvèdre Rosé
 MCC Brut Rosé
 Pinot Noir

p2-6
 p2-18
 p2-16
 p3-4
 p3-5
 p4-28

LOURENSFORD WINE ESTATE



SOMERSET WEST, EST. 1700

WO Region: Stellenbosch
Coordinates: -34.0719063, 18.8864268
Dominant soils: Decomposed granite
Altitude: 100-200 m

Owner: Dr. Christo Wiese
GM: Koos Jordaan
Viticulturist: Piet Uys
Cellar Master: Hannes Nel
Marketing: Ronel Lyons
ronel.lyons@lourensford.co.za

Tel: +27 (0)21 847 2333
info@lourensford.co.za
www.lourensford.co.za



Certifications: Amfori BSCI, BRCS, IPW, WIETA, WWF Conservation Champion



RIVER GARDEN FLOWER COLLECTION

Chardonnay
 Rosé



Cabernet Sauvignon Merlot
 Shiraz Cabernet Sauvignon



RIVER GARDEN CLASSIQUE

Sauvignon Blanc
 Chardonnay Pinot Noir



Merlot
 Cabernet Sauvignon
 Shiraz

LOURENSFORD WINE ESTATE



THE DOME
Chardonnay
Pinot Noir



LOURENSFORD LIMITED RELEASE
Chardonnay
Viognier
Noble Late Harvest
Honey Liqueur



MCC Brut
MCC Brut Rosé
Merlot



SMV
Red Blend



CHRYSLIS
White Blend
Red Blend

p2-6



p3-6



p4-34



LOWERLAND WINES



LOWERLAND

PRIESKA RSA

PRIESKA, EST. 2006

WO Region: Central Orange River
Coordinates: -29.4952761, 23.0039238
Dominant soils: Hutton and Clovelly
with limestone base
Altitude: 1,000 m ave.
Production (2019): 80 tonnes

Owner: Hennie Coetzee
GM: Bertie Coetzee
Viticulturist: Etienne Terblanche
Winemakers: Stephanie Wiid and
Lukas van Loggerenberg
Marketing: Alette Coette
alette@lowerland.co.za

Tel: +27 (0)83 349 9559
bertie@lowerland.co.za
www.lowerland.co.za



Certifications: Ecocert



LOWERLAND
Vaalkameel Colombar
Brut MCC



Verlore Bokooi
Tolbos Tannat
Herd Sire Reserve

LUDDITE WINES

Luddite

WINES

BOT RIVER, EST. 2000

WO Region: Bot River
Coordinates: -34.2649087, 19.1780359
Dominant soils: Decomposed shale on
a clay base
Production (2019): 65 tonnes

Owners: Niels and Penny Verburg
Viticulturist: Penny Verburg
Winemaker: Niels Verburg
Marketing: Niels and Penny Verburg
penny@luddite.co.za

Tel: +27 (0)21 867 0406
info@luddite.co.za
www.luddite.co.za



LUDDITE
Saboteur White
Chenin



Saboteur Red
Shiraz

LYNX WINES



FRANSCHHOEK, EST. 2003

WO Region: Franschhoek
Coordinates: -33.8627524, 19.0349817
Dominant soils: Iron-rich decomposed granite
Altitude: 220-320 m
Production (2019): 190 tonnes

Owners: Manuel and Brigitte Konen
GM: Helgard van Schalkwyk
Viticulturist: Helgard van Schalkwyk
Winemaker: Helgard van Schalkwyk
Marketing: Helgard van Schalkwyk
winemaker@lynxwines.co.za

Tel: +27 (0)21 867 0406
info@lynxwines.co.za
www.lynxestate.com



LYNX
 Vino Blanco
 Viognier
 Blanc de Noir



Vino Tinto
 Cabernet Franc
 Cabernet Sauvignon
 Grenache
 Shiraz



Xanache
 Pinot Noir
 Spirit of Lynx

MEERLUST



MEERLUST
 STELLENBOSCH, EST. 1693

WO Region: Stellenbosch
Coordinates: -33.741573, 19.039467
Dominant soils: Decomposed granite, Hutton and Clovelly
Altitude: 15-120 m
Production (2019): 620 tonnes

Owner: Hannes Myburgh
MD: Albie de Vaal
Viticulturist: Roelie Joubert
Cellar Master: Chris Williams
Winemaker: Altus Treurnicht
Marketing: Eddie Turner
marketing@meerlust.co.za

Tel: +27 (0)21 843 3587
info@meerlust.co.za
www.meerlust.co.za



Certifications: IPW



MEERLUST
 Chardonnay



Red
 Pinot Noir
 Merlot
 Cabernet Sauvignon
 Rubicon

MELLASAT VINEYARDS

MELLASAT

PAARL, EST. 1693

WO Region: Paarl
Coordinates: -33.741573, 19.039467
Dominant soils: Decomposed granite
Altitude: 280 m ave.
Production (2019): 50 tonnes

Owner: Stephen Richardson
GM: Stephen Richardson
Viticulturist: Poena Malherbe
Cellar Master: Stephen Richardson
Winemaker: Gizelle Coetzee
Marketing: Gizelle Coetzee
gizelle@mellasant.com

Tel: +27 (0)21 862 4525
tastingroom@mellasant.com
www.mellasant.com



Certifications: IPW



DEKKER'S VALLEY
 Seraphic
 Shiraz Rosé
 Revelation
 Shiraz



MELLASAT
 Σ White Pinotage
 Viognier
 Chardonnay



'M' Cabernet Sauvignon
 Tempranillo
 Shiraz

MEINERT WINES



STELLENBOSCH, EST. 1987

WO Region: Stellenbosch

Coordinates: -33.9006167, 18.8120518

Dominant soils: Iron-rich decomposed granite

Altitude: 220-320 m

Production (2019): 190 tonnes

Owners: Werner van Rhyn and

Henry Vorster

GM: Brendan Butler

Viticulturists: Brendan Butler with

Henk Marconi

Winemaker: Brendan Butler

Marketing: Wilna Hofmeyr and

Brendan Butler

info@meinertwines.com

Tel: +27 (0)21 865 2363

info@meinertwines.com

www.meinertwines.com



Certifications: IPW



MEINERT

Sauvignon Blanc

German Job Riesling

Italian Job White Merlot



Merlot

Printer's Ink Pinotage

Cabernet Sauvignon

The Graduate Syrah

Synchronicity

p2-20

p2-25

p4-21

p4-26

p4-16

p4-5

MERWIDA VINEYARDS



MERWIDA

10th Generation Family Vineyard

RAWSONVILLE, EST. 1884

WO Region: Breedekloof

Coordinates: -33.9420552, 18.7995243

Dominant soils: Loam, Glenrosa and sandstone

Altitude: 220-230 m

Production (2019): 17,000 tonnes

Owners: Schalk and Pierre vd Merwe

GM: Magnus Kriel

Viticulturist: Magnus Kriel

Cellar Master: Magnus Kriel

Winemaker: Lieza vd Merwe

brand@merwida.com

Tel: +27 (0)23 349 1144

wines@merwida.com

www.neethlingshof.co.za



Certifications: BWI Champion, Fairtrade, IPW, ISO 22000, VIETA



MERWIDA FAMILY VINTERS

Chenin Blanc

p2-12



MERWIDA

Sauvignon Blanc

Chenin Blanc

Chardonnay

p2-23



Cabernet Sauvignon

Barbera

p1-50

MIMOSA WINES



WINES

MONTAGU, EST. 2005

WO Region: Robertson

Coordinates: -33.7872631, 20.1153076

Owner: Bernhard Hess

Winemakers: Bernhard Hess and

Lourens vd Westhuizen

Tel: +27 (0)23 614 1512

wines@mimosa.co.za

www.mimosa.co.za



MIMOSA

Sauvignon Blanc

Chardonnay

Natural Sweet



Cabernet Sauvignon

Shiraz

Mysterium



MIMOSA RESERVE

Chenin Blanc

Josef Chardonnay MCMXLIV

Blanc de Blanc Brut MCC

Pinotage

Natus MMX



MIMOSA RESERVE POTSTILL BRANDY

Alambic 8-Year Old

p5-4

MULDERBOSCH VINEYARDS



MULDERBOSCH

VINEYARDS

STELLENBOSCH, EST. 2005

WO Region: Stellenbosch

Coordinates: -33.956959, 18.767246

Dominant soils: Oakleaf and Tukulu

Altitude: 123 m ave.

Production (2019): 3,000 tonnes

Owner: Third Leaf Wines

CEO: Chianto Oosthuizen

Head of Winemaking: Adam Mason

Winemaker: Mick Craven

Marketing: Keelyn Gibbons

keelyn@mulderbosch.co.za

Tel: +27 (0)21 881 8140

info@mulderbosch.co.za

www.mulderbosch.co.za



Certifications: IPW, WIETA



MULDERBOSCH

Sauvignon Blanc

Chenin Blanc 'Steen op Hout'

Chardonnay

Brut MCC

Cabernet Sauvignon Rosé



Faithful Hound

Cabernet Franc



MULDERBOSCH SINGLE VINEYARD

Chenin Blanc Block A

Chenin Blanc Block S2

Chenin Blanc Block W

MULLINEUX & LEEU



MULLINEUX & LEEU

FAMILY WINES

FRANSCHHOEK, EST. 2007

WO Region: Multiple

Coordinates: -33.9183865, 19.1060703

Production (2019): 300 tonnes

Owners: Chris and Andrea Mullineux,

Analjit Singh and Peter Dart

Viticulturist: Chris Mullineux

Winemaker: Andrea Mullineux

Marketing: Nicola Tipping

nicola@mlfwines.com

Tel: +27 (0)21 492 2455

info@mlfwines.com

www.mlfwines.com



Certifications: IPW, WIETA



KLOOF STREET

Swartland Chenin Blanc

Swartland Rouge



MULLINEUX

Old Vines White

Granite Chenin

Quartz Chenin

Straw Wine



Syrah

Iron Syrah

Schist Syrah

Granite Syrah



LEEU PASSANT

Stellenbosch Chardonnay

Dry Red Wine

MURATIE WINE ESTATE

BY OFFICIAL GRANT OF
SIMON VAN DER STEE GOVERNOR OF THE
CAPE OF GOOD HOPE

MURATIE

stellenbosch

STELLENBOSCH, EST. 1685

WO Region: Stellenbosch

Coordinates: -33.865768, 18.87661

Dominant soils: Hutton and Clovelly

Altitude: 240-360 m

Production (2019): 200 tonnes

MD: Rijk Melck

GM: Desmond Binneman

Viticulture: Vinpro

Winemaker: Hattingh de Villiers

Marketing: Desmond Binneman

desmond@muratie.co.za

Tel: +27 (0)21 865 2330/6

info@muratie.co.za

www.muratie.co.za



Certifications: IPW



MURATIE

Melck's Sauvignon Blanc

Isabella Chardonnay

Isabella Chardonnay Reserve

Laurens Campher

Amber Forever

Lady Alice Rosé MCC



Melck's Blended Red

George Paul Canitz Pinot Noir

Alberta Annemarie Merlot

Martin Melck Cabernet Sauvignon

Ronnie Melck Shiraz



Ansel van de Caab

Martin Melck Cab. Sauv. Fam. Rsv.

Ronnie Melck Shiraz Fam. Selection

Ben Prins Cape Vintage

The Senator Cape LB Vintage

NAMAQUA WINES



VREDENDAL, EST. 1947

WO Region: Olifants River

Coordinates: -32.8010195, 17.4760794

Altitude: 50-100 m

Production (2019): 80,000 tonnes

GM: Fanie Augustyn

Viticulturist: Dirk de Bruin

Cellar Master: Len Knoetze

Winemakers: Rudi de Wet, Driaan vd

Merve, Koos Thiert and Reinier v Greunen

Marketing: Fanie Augustyn and

Daniel van den Heever

exports@namaquawines.comdaniel@namaquawines.com

Tel: +27 (0)27 213 1080

info@namaquawines.comwww.namaquawines.com

Certifications: IPW, FSSC 22000



NAMAQUA

Sauvignon Blanc

Chenin Blanc

Merlot

Pinotage

Cabernet Sauvignon

Shiraz



SPENCER BAY

Pinot Noir

Pinotage

Cabernet Sauvignon

Shiraz

The Blend



GUINEVERE

MCC

NEDERBURG WINES



PAARL, EST. 1791

WO Region: Paarl

Coordinates: -33.7206357, 19.0011719

Dominant soils: Weathered granite and shale

Altitude: 410 m ave.

Production (2019): 20,000 tonnes

Owner: Libertas Vineyards and Estates

GM: Niël Groenewald

Viticulturist: Isabel Teubens

Cellar Master: Lizelle Gerber

Winemakers: Elmarie Botes (White) and

Samuel Viljoen (Red)

Marketing: Jackie Olivier

jholivier@libertasvineyards.co.za

Tel: +27 (0)21 862 3104

info@nederburg.comwww.nederburg.com

Certifications: IPW, WIETA



56HUNDRED

Sauvignon Blanc

Chenin Blanc

Merlot

Cabernet Sauvignon



NEDERBURG

Lyric

Premier Cuvee Brut

Rosé



Duet

Baronne

NEDERBURG WINES



THE WINEMASTERS

Sauvignon Blanc

Chenin Blanc

Chardonnay

Riesling

Noble Late Harvest

Special Late Harvest



Merlot

Pinotage

Cabernet Sauvignon

Shiraz

Edelrood



THE MANOR HOUSE

Sauvignon Blanc

Cabernet Sauvignon

Shiraz



HERITAGE HEROES

The Ancorman

The Young Airhawk

The Beautiful Lady



The Brew Master

The Motorcycle Marvel



INGENUITY

White Blend

Spanish Red Blend

Italian Red Blend

NEETHLINGSHOF ESTATE WINE



NEETHLINGSHOF

ESTATE WINE

STELLENBOSCH, EST. 1692

WO Region: Stellenbosch

Coordinates: -33.9420552, 18.7995243

Dominant soils: Tukul and Oakleaf

Altitude: 65-282 m

Production (2019): 1,600 tonnes

Owner: Stone Pine Wines (Pty) Ltd

GM: Niel van Deventer

Viticulturist: Hannes van Zyl

Cellar Master: De Wet Viljoen

Winemaker: Jacobus van Zyl

Marketing: Carina Gous

carina@stonepinewines.co.za

Tel: +27 (0)21 883 8988

info@neethlingshof.co.za

www.neethlingshof.co.za



Certifications: IPW, WIETA



NEETHLINGSHOF ESTATE

Sauvignon Blanc

Chenin Blanc

Unwooded Chardonnay

Gewürztraminer

Rosé

p2-12

p2-15



Merlot

Pinotage

Cabernet Sauvignon

Cabernet Sauvignon Merlot

Shiraz

Malbec

p4-13

p4-19



SHORT STORY COLLECTION

The Jackal's Dance

The Six Flowers

The Maria

The Owl Post

The Caracal

p2-17

p4-27

NIEL JOUBERT WINES



ESTATE WINES

PAARL, EST. 1898

WO Region: Paarl

Coordinates: -33.831238, 18.901033

Altitude: 180-280 m

Production (2019): 420 tonnes

Owner: Daan Joubert (Jnr)

GM: Niel Joubert (Jnr)

Viticulturists: Niel and Daan Joubert

Winemaker: Erni Leicht

Marketing: Charles Withington

charles@nieljoubert.co.za

Tel: +27 (0)21 875 5936

wine@nieljoubert.co.za

www.nieljoubert.co.za



Certifications: IPW, WIETA



NIEL JOUBERT

Sauvignon Blanc

Chenin Blanc

Chardonnay

Blanc de Noir

p2-9



Merlot

Pinotage

Cabernet Sauvignon

Shiraz

The Proprietor Malbec

p4-25

p4-11



CHRISTINE MARIE

MCC

The First Kiss Fortified Chenin Blanc

NITIDA WINE CELLARS



DURBANVILLE, EST. 1990

WO Region: Cape Town

Coordinates: -33.8347509, 18.591131

Dominant soils: Hutton and Clovelly

Altitude: 230 m ave.

Production (2019): 230 tonnes

Owner: Bernhard Veller

Viticulturist: Danie Keulder

Cellar Master: Bernhard Veller

Winemaker: Danie Keulder

Marketing: Nicole Koopman

marketing@nitida.co.za

Tel: +27 (0)21 976 1467

info@nitida.co.za

www.nitida.co.za



Certifications: IPW



NITIDA

Sauvignon Blanc

Semillon

Wild Child

Coronata Integration

The Matriarch MCC

The Grande Matriarch MCC



Merlot

Pinot Noir

Cabernet Sauvignon

Shiraz

Calligraphy

OPSTAL FAMILY ESTATE



RAWSONVILLE, EST. 1847

WO Region: Bredekloof
Coordinates: -33.6391155, 19.2262013
Dominant soils: Diverse alluvial
Production (2019): 2,100 tonnes

MD: Stanley Louw
Viticulturist: Gerhard Theron
Winemaker: Attie Louw
Marketing: Attie Louw
attie@opstal.co.za

Tel: +27 (0)23 344 3001
wine@opstal.co.za
www.opstal.co.za



Certifications: GlobalG.A.P., IPW, WIETA



SIXPENCE

Sauvignon Blanc Semillon
 Cabernet Sauvignon Merlot



OPSTAL ESTATE

Chenin Blanc
 Hanepoot
 Sauvignon Blanc Sparkling
 Syrah Viognier Blush
 Cabernet Sauvignon Cinsault



CARL EVERSON

Chenin Blanc
 Cape White Blend
 Cape Red Blend



THE BARBER
 Semillon

OUDE MOLEN DISTILLERS



OUDE MOLEN

EST. 1910

ELGIN, EST. 1910

WO Region: Multiple
Coordinates: -34.14094, 19.0187377

GM: André Simonis
Brandy Master: Kobus Gelderblom
Marketing: Danie Pretorius
dp@oudemolen.co.za

Tel: +27 (0)21 859 2517
info@oudemolen.co.za
info@josephbarry.co.za
www.oudemolen.co.za
www.josephbarry.co.za



OUDE MOLEN

VS Cape Brandy
 VSOP Cape Brandy
 XO Cape Brandy



JOSEPH BARRY

VS Cape Brandy
 VSOP Cape Brandy
 XO Cape Brandy



SOLO BRANDS

100 Reserve Premium
 Ladismith Cape Brandy
 Bayede! XO Royal Cape Brandy

OVERHEX WINES INT.



RAWSONVILLE, EST. 2006

WO Region: Worcester
Coordinates: -33.6456964, 19.44721
Production (2019): 12,500 tonnes

Owner: Gerhard van der Wath
GM: Gert van Wyk
Viticulturist: Ben Syman
Winemakers: Ben Snyman and Willie Malan
Marketing: Chantelle Potgieter
marketing@overhex.com

Tel: +27 (0)23 347 6838
marketing@overhex.com
www.overhex.com



MENSA

Sauvignon Blanc
 Chenin Blanc Pinot Grigio
 Chardonnay Pinot Noir



Cabernet Sauvignon
 Shiraz Malbec



SURVIVOR

Sauvignon Blanc
 Chenin Blanc
 Wild Ferment Chardonnay



Cabernet Sauvignon
 Wild Ferment Syrah

PAARDENKLOOF ESTATE



PAARDENKLOOF

Be Captivated by Nature

BOT RIVER, EST. 2003

WO Region: Bot River

Coordinates: -34.2622484, 19.1817339

Dominant soils: Sandstone, shale and

Koffieklip

Altitude: 200-400 m

Production (2019): 150 tonnes

Owner: Paardenkloof Estate (Pty) Ltd

Viticulturist: Kevin Watt

Winemaker: Kobie Viljoen

Marketing: Daphne Neethling

daphne@paardenkloof.co.za

Tel: +27 (0)28 284 9824

info@paardenkloof.co.za

www.paardenkloof.co.za



Certifications: BWI, IPW, WIETA



ECOLOGY

Desert Rose Sauvignon Blanc



Desert Rose Pinot Noir

Cabernet Sauvignon

Shiraz



PAARDENKLOOF

The Bend in the Road Sauv. Blanc

Springtide Sauvignon Blanc



The Kiss Pinot Noir

Die Fynboshuis Cab. Sauvignon

The Long Road Shiraz

p4-38

PAUL CLUVER WINES



ELGIN, EST. 1896

WO Region: Elgin

Coordinates: -34.1688162, 19.0833586

Dominant soils: Bokkeveld shale and

Fericrote

Altitude: 300-500 m

Production (2019): 450 tonnes

Owners: Clüver Family

MD: Paul Clüver

Viticulturist: Christiaan Cloete

Cellar Master: Andries Burger

Winemaker: Anne van Heerden

Marketing: Liesl Clüver Rust

liesl@cluver.com

Tel: +27 (0)21 844 0605

info@cluver.com

www.cluver.com



Certifications: GLOBALG.A.P, IPW, SIZA, WWF Conservation Champion



PAUL CLUVER

Sauvignon Blanc

Riesling

Dry Encounter Riesling

Village Pinot Noir



PAUL CLUVER ESTATE

Chardonnay

Pinot Noir

p2-6

p4-29



PAUL CLUVER SEVEN FLAGS

Chardonnay

Pinot Noir

PAUL ROOS WINE



PAUL ROOS

SOMERSET WEST, EST. 2014

WO Region: Stellenbosch

Coordinates: -34.0065313, 18.7769014

Dominant soils: Clay and decomposed granite

Altitude: 250 m ave.

Production (2019): 7 tonnes

Owner: Tjufs Roos

GM: Augustus Dale

Viticulturist: Piet Adams

Cellar Master: Augustus Dale

Winemaker: Ricardo Adams

Marketing: Augustus Dale

info@paulrooswine.com

Tel: +27 (0)21 855 3628

info@paulrooswine.com

www.paulrooswine.com



Certifications: IPW, WIETA



PAUL ROOS

Die Skoolhoof

Die Filantroop

PIEKENIERSKLOOF WINE CO.



Piekenierskloof
WINE COMPANY

CITRUSDAL EST. 1957

WO Region: Multiple

Coordinates: -32.58645, 19.0066313

Dominant soils: Weathered sandstone

Altitude: 650-750 m

Production (2019): 5,000 tonnes

Owners: Potgieter and Oubaas van Zyl

GM: Jaco van Niekerk

Winemaker: Hendrien Smit

Marketing: Bridget van Zyl and

Cerina van Niekerk

bridget@pkwc.co.za

Tel: +27 (0)22 921 2233

info@pkwc.co.za

www.piekenierskloofwines.co.za



Certifications: IPW, WIETA



SIX HATS

Sauvignon Blanc

Chenin Blanc

Viognier

Chardonnay

Rosé



Pinotage

Cabernet Sauvignon

Shiraz



STONEDANCE

Sauvignon Blanc

Chenin Blanc

Cabernet Sauvignon

Shiraz

PIEKENIERSKLOOF WINE CO.



PIEKENIERSKLOOF

Grenache Blanc

Grenache Rosé



Cinsault

Grenache

Shiraz



PIEKENIERSKLOOF HEIRLOOM

White

Red

PIETER FERREIRA MCC



CAP CLASSIQUE

PIETER FERREIRA

EST. 2012

WO Region: Multiple

Owner: Ann Ferreira

GM: Ann Ferreira

Winemaker: Pieter Ferreira

Marketing: Ann Ferreira

ann@pieterferreiramcc.co.za

Tel: +27 (0)82 909 1116

ann@pieterferreiramcc.co.za

www.pieterferreiramcc.co.za



PIETER FERREIRA

Blanc de Blancs MCC

PLAISIR DE MERLE



PLAISIR DE MERLE

EST. 1693

PAARL, EST. 1693

WO Region: Multiple

Coordinates: -33.8424775, 18.9560318

Dominant soils: Decomposed granite and shale

Altitude: 140-697 m

Production (2019): 800 tonnes

Owner: Libertas Vineyards and Estates

GM: Niel Laas

Viticulturist: Henk van Graan

Cellar Master: Niel Bester

Marketing: Robyn Bradshaw

rbradshaw@libertasvineyards.co.za

Tel: +27 (0)21 874 1071

info@plaisirdemerle.co.za

www.plaisirdemerle.co.za



Certifications: IPW, WIETA



PETIT PLAISIR

White Blend

Red Blend



PLAISIR DE MERLE

Chardonnay

Grand Brut MCC



Merlot

Cabernet Sauvignon

Grand Plaisir

Signature Blend

Charles Marais

QUOIN ROCK WINES



QUOIN ROCK

STELLENBOSCH, EST. 1998

WO Region: Stellenbosch

Coordinates: -33.8782051, 18.8648416

Dominant soils: Oak Leaf

Altitude: 120-420 m

Production (2019): 220 tonnes

Owner: Quoin Rock Wines (Pty) Ltd

MD: Denis Gaiduk

Viticulturist: Nicolaas Walters

Winemaker: Chris Keet

Marketing: Charl Els

charl@quoinrock.co.za

Tel: +27 (0)21 888 4740

info@quoinrock.co.za

www.quoinrock.com



Certifications: IPW, WIETA



NAMYSTO

Sauvignon Blanc Semillon

Sweet

Rosé



Shiraz Cabernet Sauvignon



QUOIN ROCK

White Blend

Chardonnay

Vine Dried Sauvignon Blanc

MCC Black Series



Shiraz

Red Blend

RADFORD DALE



RADFORD DALE

SOMERSET WEST, EST. 1998

WO Region: Stellenbosch

Coordinates: -33.9324944, 18.4231092

Production (2019): 600 tonnes

Owner: Alex Dale

GM: Kathleen Krone

Viticulturist: Jaques de Klerk

Winemaker: Jaques de Klerk

Marketing: Abi Mitton

abi@radforddale.com

Tel: +27 (0)21 855 5528

thirsty@radforddale.com

www.radforddale.com



Certifications: IPW, WIETA



RADFORD DALE

The Renaissance of Chenin Blanc

Vinum Chenin Blanc

Chardonnay



Freedom Pinot Noir

The Antidote Gamay Noir

Frankenstein Pinotage



Syrah

Nudity Syrah Voor Paardeberg

Black Rock

Gravity

RADFORD DALE



THE WINERY OF GOOD HOPE

Bush Vine Chenin Blanc
Unoaked Chardonnay



Reserve Pinot Noir
Full Berry Pinotage
Oceanside Cab. Sauvignon Merlot
Mountainside Syrah



LAND OF HOPE

Chenin Blanc
Reserve Chenin Blanc
Chardonnay



Reserve Pinot Noir
Syrah



THIRST

Clairette Blanche



Gamay Noir
Cinsault

RESTLESS RIVER VINEYARDS



HERMANUS, EST. 1998

WO Region: Walker Bay
Coordinates: -34.3573768, 19.2737095
Dominant soils: Decomposed granite
Altitude: 300 m ave.
Production (2019): 30 tonnes

Owners: Craig and Anne Wessels
GM: Anne Wessels
Viticulturist: Kevin Watt
Winemaker: Craig Wessels
Marketing: Anne Wessels
anne@restlessriver.com

Tel: +27 (0)28 313 2881
anne@restlessriver.com
www.restlessriver.com



RESTLESS RIVER

Ava Marie Chardonnay



Le Luc Pinot Noir
Main Road & Dignity -
Cabernet Sauvignon

RICKETY BRIDGE WINERY



FRANSCHHOEK, EST. 1797

WO Region: Franschhoek
Coordinates: -33.8992322, 19.0889754
Production (2019): 400 tonnes

Owner: Duncan Spence
Cellar Master: Donovan Ackermann
Winemaker: Mari Kotze
Marketing: Mieke Rautenbach
marketing@ricketybridge.com

Tel: +27 (0)21 876 2129
wine@ricketybridge.com
www.ricketybridge.com



Certifications: IPW



RICKETY BRIDGE

Sauvignon Blanc
Chenin Blanc
Noble Late Harvest
Blanc de Blanc Brut MCC
Brut Rosé MCC



Merlot
Pinotage
Shiraz



THE FOUNDATION STONE

White
Rosé



Red

(continues overleaf)

RICKETY BRIDGE WINERY



PAULINA'S RESERVE

Sauvignon Blanc
Chenin Blanc
Semillon
Cabernet Sauvignon



THE PRINTER'S DEVIL

White
Rosé



Red



ICON RANGE

The Pilgrimage Semillon



The Crossover Pinotage
The Bridge Cabernet Sauvignon
The Sleeper Shiraz

RIETVALLEI WINE ESTATE



ROBERTSON, EST. 1846

WO Region: Robertson
Coordinates: -33.8267588, 19.9750865
Dominant soils: Calcareous
Altitude: 135-210 m
Production (2019): 2,500 tonnes

Owner: Kobus Burger
Viticulturist: Kobus Burger
Winemaker: Kobus Burger
Marketing: Neil Stevens
neil@rietvallei.co.za

Tel: +27 (0)23 626 3596
info@rietvallei.co.za
www.rietvallei.co.za



Certifications: IPW, WIETA



JOHN B

Sauvignon Blanc
Rosé
Brut Chardonnay Sparkling Wine
Brut Rosé Sparkling Wine



Cabernet Sauvignon Tinta Barocca



BURGER FAMILY VINEYARDS

Sauvignon Blanc
Chardonnay



Cabernet Sauvignon
Cinsault Shiraz

RIETVALLEI WINE ESTATE



RIETVALLEI

Sauvignon Blanc
Chenin Blanc
Classic Chardonnay
Natural Unwooded Chardonnay



RIETVALLEI

Red Muscadell
Muscadell 1908
Cabernet Sauvignon
Shiraz
Dark Cin Cinsault



RIETVALLEI ESTÉANNA

Sauvignon Blanc
Bordeaux Blend



RIETVALLEI JMB

Chardonnay
Cabernet Franc

RIVENDELL



BOT RIVER, EST. 2006

WO Region: Bot River

Coordinates: -34.3020217, 19.1399974

Altitude: 25 m

Production (2019): 28 tonnes

Owners: Heimo and Maria Thalhammer

GM: Carin Carr

Viticulturist: Paul Wallace

Winemaker: Kobie Viljoen

Marketing: Carin Carr

carin.carr@rivendell-estate.co.za

Tel: +27 (0)28 284 9185

office@rivendell-estate.co.za

www.rivendell-estate.co.za



Certifications: IPW



RIVENDELL

Sauvignon Blanc
Shiraz Rosé

Shiraz

RUDERA WINES



RUDERA

STELLENBOSCH, EST. 1999

WO Region: Stellenbosch

Coordinates: 33.9408807, 18.9016317

Production (2019): 1,500 tonnes

Owner: Dr. Riana Hall

Viticulturist: André Roux

Cellar Master: Riana Hall

Marketing: Riana Hall

riana@rudera.co.za

Tel: +27 (0)21 882 8214

info@rudera.co.za

www.rudera.co.za



Certifications: IPW



RUDERA

Robusto Chenin Blanc

De Tradisie Chenin Blanc

Noble Late Harvest

Cabernet Sauvignon
Syrah

RUDERA PLATINUM

Chenin Blanc

Cabernet Sauvignon

RUST EN VREDE WINE ESTATE

RUST EN VREDE
STELLENBOSCH

STELLENBOSCH, EST. 1694

WO Region: Stellenbosch

Coordinates: -33.59540, 18.51225

Dominant soils: Decomposed granite

and Table Mountain sandstone

Altitude: 85-130 m

Production (2019): 250 tonnes

Owner: Jean Engelbrecht

Viticulturist: Dirkie Mouton

Winemaker: Coenie Snyman

Marketing: Ronda Daniel

ronda@rustenvrede.com

Tel: +27 (0)21 881 3881

info@rustenvrede.com

www.rustenvrede.com

Certifications: BSCI, IPW, SIZA,
WWF Conservation Champion

RUST EN VREDE

Estate

Cabernet Sauvignon
Syrah

Single Vineyard Cabernet Sauvignon

Single Vineyard Syrah

1694 Classification

SARAH'S CREEK WINES



SARAH'S CREEK

SOUTH AFRICA

ASHTON, EST. 1888

WO Region: Robertson**Coordinates:** -33.8154126, 18.4443223**Production (2019):** 15 tonnes**Owner:** Gideon Malherbe**Winemaker:** Marga Malherbe**Marketing:** Gideon and Marga Malherbemarga@scwines.co.za**Tel:** +27 (0)84 941 2526marga@scwines.co.zawww.sarahscreek.co.za**Certifications:** IPW

SARAH'S CREEK

Sauvignon Blanc

Chardonnay



Sweet Red

Merlot

Cabernet Sauvignon

Shiraz

SCIONS OF SINAI WINES



SCIONS OF SINAI

SOMERSET WEST, EST. 2016

WO Region: Stellenbosch**Coordinates:** -34.035699, 18.830044**Dominant soils:** Decomposed granite

with high fraction of silica

Altitude: 50-500 m**Production (2019):** 15.3 tonnes**Owner:** Bernhard Bredell**Viticulturist:** Bernhard Bredell**Winemaker:** Bernhard Bredell**Marketing:** Bernhard Bredellinfo@scionsofsinai.com**Tel:** +27 (0)82 772 8657info@scionsofsinai.comwww.scionsofsinai.com

ATLANTIKAS

Pinotage



SCIONS OF SINAI

Señor Tallos

Granietsteen

Gramadoelas



Nomadis

Féniks

Heldervallei

Swanesang

p4-39

SEVEN SPRINGS VINEYARDS



SEVEN SPRINGS

VINEYARDS

CALEDON, EST. 2006

WO Region: Walker Bay**Coordinates:** -33.8154126, 18.4443223**Production (2019):** 80 tonnes**Owners:** Tim and Vaughan Pearson**GM:** Augustus Dale**Viticulturist:** Augustus Dale**Cellar Master:** Renico Botes**Winemaker:** Charla Haasbroek**Marketing:** Theo van Niekerk and

Whitney-Anne Meintjes

orders@7springs.co.za**Tel:** +27 (0)28 316 4994info@7springs.co.zawww.7springs.co.za**Certifications:** IPW

SEVEN SPRINGS

Sauvignon Blanc

Unoaked Chardonnay

Chardonnay

Syrah Rosé



Pinot Noir

Syrah

SIJNN WINES

SIJNN

WINE OF MALGAS

MALGAS, EST. 2003

WO Region: Malgas**Coordinates:** -34.3167793, 20.6095502**Dominant soils:** Pudding stones and Bokkeveld shale**Altitude:** 25 m ave.**Production (2019):** 80 tonnes**Owner:** David Trafford**Viticulturist:** Schalk du Toit**Winemaker:** Charla Haasbroek**Marketing:** David Traffordinfo@siynn.co.za

Tel: +27 (0)21 880 1398

info@siynn.co.zawww.sijnn.co.za

Certifications: IPW

SIJNN
WhiteLow Profile
Siagnee
Cabernet Sauvignon
Red
Free Reign

SKAAP WINES

SKAAP

— WINES —

SOMERSET WEST, EST. 2011

WO Region: Stellenbosch**Coordinates:** -34.103156, 18.9160743**Altitude:** 300 m ave.**Production (2019):** 80 tonnes**Owner:** Thierry Schaap**GM:** Marie-Helene Schaap**Viticulturist:** Jaco Mouton**Winemaker:** Riaan Oosthuizen**Marketing:** Marie-Helene Schaapmarie@skaapwines.com

Tel: +27 (0)21 858 1982

marie@skaapwines.comwww.skaapwines.com

Certifications: IPW



SKAAP

Sauvignon Blanc
Brut Cuvée MCC
RoséCuvée Nathan
Rosalie
Shiraz

SPRINGFONTEIN WINE ESTATE



SPRINGFONTEIN

STANFORD, EST. 1995

WO Region: Walker Bay**Coordinates:** -34.4272175, 19.4067812**Dominant soils:** Limestone**Altitude:** 6-110 m**Production (2019):** 90 tonnes**Owners:** Dr. Jonathan Weber,

Tariro Masayiti and Hildegard Witbooi

GM: Tariro Masayiti**Viticulturist:** Hildegard Witbooi**Winemaker:** Tariro Masayiti**Marketing:** Hildegard Witbooihildegard.witbooi@springfontein.co.za

Tel: +27 (0)28 341 0651

info@springfontein.co.zawww.springfontein.co.za

ULUMBABA

White
Pink
Red

TERROIR SELECTION

Chenin Blanc
Pinotage

SINGLE VINEYARD

Jil's Dune Chenin Blanc
Jonathan's Ridge Pinotage

DAREDEVILS' DRUM

Blushes Inverse
Bunches Broken
Mashas Extreme

LIMESTONE ROCKS

Dark Side of the Moon
Child in Time
Gadda da Vida

STARK-CONDÉ WINES



Stark-Condé

STELLENBOSCH, EST. 1998
WO Region: Stellenbosch

Coordinates: -33.953777, 18.9083512

Altitude: 150-600 m

Production (2019): 200 tonnes

Owner: José Conde

Viticulturist: Andrew Klinck

Cellar Master: José Conde

Winemaker: Rudger van Wyk

Marketing: Francois Cillie

marketing@stark-conde.co.za
Tel: +27 (0)21 861 7700

info@stark-conde.co.za
www.stark-conde.co.za

Certifications: IPW, Organic (in conversion), WIETA

KARA TARA

Pinot Noir


STARK-CONDÉ

Round Mountain Sauvignon Blanc

The Field Blend

Rosé



Petit Sirah

Stellenbosch Cabernet Sauvignon

Lingen

Stellenbosch Syrah



Three Pines Cabernet Sauvignon

Three Pines Syrah

Oude Nektar

STELLENBOSCH HILLS


STELLENBOSCH HILLS
STELLENBOSCH, EST. 1945
WO Region: Stellenbosch

Coordinates: -33.9608446, 18.7982263

Production (2019): 7,500 tonnes

GM: PG Slabbert

Cellar Master: PG Slabbert

Winemaker: James Ochse

Marketing: Ilana Strydom

marketing@stellenbosch-hills.co.za
Tel: +27 (0)21 881 3828

info@stellenbosch-hills.co.za
www.stellenbosch-hills.co.za

Certifications: IPW, WIETA

STELLENBOSCH HILLS
Sauvignon Blanc

Chenin Blanc

p2-23



Merlot

Bushvine Pinotage

Cabernet Sauvignon

Shiraz

Muscat de Hambourg

p4-13


STELLENBOSCH HILLS 1707

Reserve White

Reserve Red


SENSE OF PLACE

Kastanjeberg Chenin Blanc

Anna Christina MCC

Suikerbosrand Cape Blend

La Serena Aperitif

STELLENBOSCH RESERVE

Stellenbosch

R E S E R V E

STELLENBOSCH, EST. 2004
WO Region: Stellenbosch

Coordinates: -33.59540, 18.51225

Dominant soils: Decomposed granite and Table Mountain sandstone

Altitude: 85-130 m

Production (2019): 160 tonnes

Owner: Jean Engelbrecht

Viticulturist: Dirkie Mouton

Winemaker: Danielle le Roux

Marketing: Ronda Daniel

ronda@rustenvrede.com
Tel: +27 (0)21 881 3881

info@thestellenboschreserve.com
www.thestellenboschreserve.com

Certifications: IPW

STELLENBOSCH RESERVE

Hangbrug Chenin Blanc

Moederkerk Chardonnay



Kweekskool Merlot

Ou Hoofgebou Cabernet Sauvignon

Kruithuis Syrah

Vanderstel

p4-3



STELLENBOSCH VINEYARDS



STELLENBOSCH, EST. 2006

WO Region: Stellenbosch**Coordinates:** -34.0553332, 18.7290901**Dominant soils:** Decomposed granite**Production (2019):** 4,000 tonnes**GM:** J.G. de Villiers**Viticulturist:** Francois de Villiers**Cellar Masters:** Bernard Claassen and Abraham de Villiers**Marketing:** Marcelle Laubschermarcelle@stellvine.co.za**Tel:** +27 (0)21 881 3870info@stellvine.co.zawww.stellenboschvineyards.co.za**Certifications:** WIETA**WELMOED**

Sauvignon Blanc

Chenin Blanc

Chardonnay

Pinot Grigio

Rosé



Merlot

Pinotage

Cabernet Sauvignon

Shiraz

STELLENBOSCH VINEYARDS

**STELLENBOSCH VINEYARDS****Sauvignon Blanc**

Bushvine Chenin Blanc

Unwooded Chardonnay

**Bushvine Pinotage**

Cabernet Sauvignon

Shiraz

**CREDO**

Chenin Blanc

Chardonnay



SMV

Shiraz

**THE FLAGSHIP**

Petit Verdot

Right Bank

STETTYN FAMILY VINEYARDS

STETTYN
Family Vineyards

8th GENERATION VINTNERS

VILLIERSDORP, EST. 1964

WO Region: Worcester**Coordinates:** -33.868424, 19.3649743**Dominant soils:** Sandy loam, weathered

Dwyka shale and Glen Rosa

Altitude: 318 m ave.**Production (2019):** 7,105 tonnes**Owners:** Botha and Griessel Families**GM:** Albie Treurnicht**Viticulturist:** Pierre Snyman (Vinpro)**Cellar Master:** Albie Treurnicht**Winemaker:** J.M. Crafford**Marketing:** Herman Hornherman@stettywines.co.za**Tel:** +27 (0)23 340 4220info@stettywines.co.zawww.stettywines.co.za**Certifications:** ISO FSSC 22000, IPW, WIETA**STONE RANGE**

Stone White

Stone Red

**STETTYN FAMILY VINEYARDS**

Sauvignon Blanc

Chenin Blanc

Chardonnay Pinot Noir



Merlot

Pinotage

Cabernet Sauvignon

Shiraz

The Guardian

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TANAGRA PRIVATE CELLAR



TANAGRA

WINE & GUESTFARM

McGregor Valley

MCGREGOR, EST. 2009

WO Region: Robertson**Coordinates:** -33.9256945, 19.868297**Dominant soils:** Karoo limestone**Altitude:** 150-200 m**Production (2019):** 70 tonnes**Owners:** Robert and Anette Rosenbach**GM:** Robert Rosenbach**Winemakers:** Robert Rosenbach and

Lourens van der Westhuizen

Marketing: Robert Rosenbachtanagra@tanagra.co.za

Tel: +27 (0)23 625 1780

tanagra@tanagra.co.zawww.tanagra.co.za**Certifications:** BWI, IPW, WIETA

TANAGRA

Colombard

Cabernet Franc Blanc de Noir



Cabernet Franc

Cabernet Sauvignon

Shiraz

Carah

Heavenly Chaos

TERRACURA WINES

Terracura

RIEBEEK KASTEEL, EST. 2014

WO Region: Swartland**Coordinates:** -33.629119, 18.8333632**Dominant soils:** Decomposed granite,

slate, sandstone and chalk

Altitude: 60-800 m**Production (2019):** 98 tonnes**Owners:** Ryan Mostert and

Michael Roets

GM: Samantha Suddons**Cellar Master:** Ryan Mostert**Winemakers:** Ryan Mostert and

Samantha Suddons

Marketing: Samantha Suddonssamantha@terracura.co.za

Tel: +27 (0)76 392 4301

samantha@terracura.co.zawww.terracura.co.zawww.silwervis.com

SMILEY

Spesiale Skin Contact

Dry Red



SILVERVIS

Chenin Blanc

Cinsault



TERRACURA

White

Syrah

TESSELAARSDAL WINES

TESSELAARSDAL

HERMANUS, EST. 2003

WO Region: Walker Bay**Coordinates:** -34.3740869, 19.5164028**Dominant soils:** Clay-rich Bokkeveld

shale

Altitude: 200 m ave.**Production (2019):** 9 tonnes**Owner:** Berene Sauls**GM:** Berene Sauls**Winemakers:** Emul Ross and Berene

Sauls (Assisting)

Marketing: Berene Saulsinfo@tesselaarsdalwines.co.za

Tel: +27 (0)28 312 3595

info@tesselaarsdalwines.co.zawww.tesselaarsdalwines.co.za**Certifications:** IPW

TESSELAARSDAL

Chardonnay

Pinot Noir



THE HIGH ROAD



STELLENBOSCH, EST. 2003

WO Region: Stellenbosch

Coordinates: -33.5252593, 18.802628

Production (2019): 30 tonnes

Owners: Les Sweidan and Mike Church

GM: Nadine Roets

Winemaker: Miles Mossop (consultant)

Marketing: Nadine Roets

wine@thehighroad.co.za

Tel: +27 (0)76 151 7131

wine@thehighroad.co.zawww.thehighroad.co.za

THE HIGH ROAD

Cabernet Sauvignon

Classique

Director's Reserve

THE SADIE FAMILY WINES

THE
SADIE FAMILY
WINES PTY LTD

PAARDEBERG, EST. 1999

WO Region: Swartland

Coordinates: -33.5252593, 18.802628

Dominant soils: Decomposed granite, slate, sandstone and chalk

Altitude: 60-800 m

Production (2019): 98 tonnes

Owner: The Sadie Family Wines (Pty) Ltd

GM: Eben Sadie

Viticulturist: Morné Steyn

Cellar Master: Paul Jordaan

Winemakers: Eben Sadie and Paul Jordaan

Marketing: Delana Sadie

sales@thesadiefamily.com

Tel: +27 (0)76 151 7131

office@thesadiefamily.comwww.thesadiefamily.com

THE SADIE FAMILY WINES

T'Voetpad

Skurfberg

Skerpioen

Kokerboom

Mev. Kirsten

Palladius



Soldaat

Treinspoor

Pofadder

Columella

THORNE & DAUGHTERS WINES



BOT RIVER, EST. 2014

WO Region: Multiple

Coordinates: - 34.141944, 19.145853

Production (2019): 45 tonnes

Owners: John and Tasha Seccombe

Winemaker: John Seccombe

Marketing: John Seccombe

john@thorneanddaughters.com

Tel: +27 (0)76 036 7116

hello@thorneanddaughters.comwww.thorneanddaughters.com

THORNE & DAUGHTERS

Rocking Horse Cape White Blend

Cat's Cradle Chenin Blanc

Tin Soldier Semillon

Paper Kite Old Vine Semillon



Copper Pot Pinot Nair

Wanderer's Heart Cape Red

UPLAND ORGANIC ESTATE



WELLINGTON, EST. 2002

WO Region: Wellington
Coordinates: -33.6675143, 19.0407771
Dominant soils: Decomposed granite
Altitude: 300 m ave.
Production (2019): 30 tonnes

Owners: Edmund and Elsie Oetlé
GM: Edmund Oetlé
Viticulturist: Edmund Oetlé
Winemaker: Edmund Oetlé
Brandy Master: Edmund Oetlé
Marketing: Edmund Oetlé
info@organicwine.co.za

Tel: +27 (0)82 731 4774
info@organicwine.co.za
www.organicwine.co.za



Certifications: No added sulphites, Organic, Vegan



UPLAND
 Earthsong MCC
 Cabernet Sauvignon
 Cape Tawny Port



UPLAND DISTILLED
 Grappa



Pure Undiluted Brandy 10 year old
 The Potstill Brandy 10 year old
 Draken Wijn 12 year old Brandy
 PLeonardo 15 year old Brandy
 24 Karat Directors Reserve -
 15 year old Brandy

UVA MIRA MOUNTAIN VINEYARDS



STELLENBOSCH, EST. 1997

WO Region: Stellenbosch
Coordinates: -34.013105, 18.512571
Dominant soils: Decomposed granite
Altitude: 260-620 m
Production (2019): 200 tonnes

Owner: Toby Venter
Viticulturist: Christo Crous
Winemaker: Christiaan Coetzee
Marketing: Lara Sharkey
lara@uvamira.co.za

Tel: +27 (0)21 880 1683
info@uvamira.co.za
www.uvamira.co.za



Certifications: IPWV



THE MIRA
 Sauvignon Blanc
 Chardonnay



Merlot
Cabernet Sauvignon
 Shiraz



UVA MIRA
 Sing-a-Wing Sauvignon Blanc
 Chardonnay
Single Tree Chardonnay



The Dance Cabernet Franc
 D.W. Syrah
 O.T.V.

VAN LOVEREN FAMILY VINEYARDS



VAN LOVEREN
 FAMILY VINEYARDS EST. 1937

ROBERTSON, EST. 1937

WO Region: Robertson
Coordinates: -33.8753635, 20.000551
Production (2019): 16,000 tonnes

CEO: Phillip Retief
Viticulturists: Hennie and Neil Retief
Cellar Master: Bussell Retief
Winemakers: Chris Crafford Snr and Willie Conradie
Marketing: Bonita Malherbe
salesops@vanloveren.co.za

Tel: +27 (0)23 615 1505
info@vanloveren.co.za
www.vanloveren.co.za



TANGLED TREE
 Tropical Sauvignon Blanc
 Butterscotch Chardonnay
 Moscato Rosé
 Chocolate Cabernet Sauvignon
 Spicy Shiraz



VAN LOVEREN FAMILY VINEYARDS
 Sauvignon Blanc
 Pinot Grigio
 Chenin Blanc
 Colombar
 Chardonnay
 Gewürztraminer



Syrah Rosé
 Pinot Noir
 Merlot
 Pinotage
 Cabernet Sauvignon
 River Red

VAN LOVEREN FAMILY VINEYARDS



CHRISTINA HERITAGE COLLECTION

Sauvignon Blanc
Chardonnay
Noble Late Harvest
Brut MCC
Brut Rosé MCC



Trousseau Pinotage
Cabernet Sauvignon
Shiraz



1699 Ten Year Old Potstill Brandy



RETIEF RESERVE

Cape White Blend
Cape Blend



ZANDVLIET

Chardonnay
Hill of Enon Chardonnay
Muscat
Rosé



Shiraz
Kalkveld Shiraz
Hill of Enon Small Berry Pick Shiraz
Cape Vintage

VILLIERA WINES



Villiera Wines

STELLENBOSCH

STELLENBOSCH, EST. 1983

WO Region: Stellenbosch
Coordinates: -33.83727, 18.79248
Dominant soils: Duplex
Production (2019): 1,600 tonnes

Owners: Grier Family
GM: Jeff Grier
Viticulturist: Simon Grier
Cellar Master: Jeff Grier
Winemakers: Xander Grier and Nathan Valentine
Marketing: Cathy Brewer
cathy@villiera.com

Tel: +27 (0)21 865 2002

wine@villiera.com

www.villiera.com



Certifications: IPW, WIETA



VILLIERA

Sauvignon Blanc
Chenin Blanc
Jasmine
Brut Natural MCC
Monro Reserve Brut MCC



Merlot
Monro Reserve Merlot
Pinotage
Cabernet Reserve Sauvignon



Stand Alone Gamay Noir
Stand Alone Pinot Noir
The Clan Reserve

WAVERLEY HILLS



WAVERLEY HILLS

ORGANIC WINES

WOLSELEY, EST. 2004

WO Region: Tulbagh
Coordinates: -33.9324944, 18.4231092
Dominant soils: Sandy ferreous stone and shale
Altitude: 550 m
Production (2019): 180 tonnes

Owner: Brenn-O-Kem (Pty) Ltd
GM: Johan Delpont
Viticulturist: Johan Greeff
Winemaker: Johan Delpont
Marketing: Endrien Immelman
info@waverleyhills.co.za

Tel: +27 (0)23 231 0002

info@waverleyhills.co.za

www.waverleyhills.co.za



Certifications: IPW, Organic, WWF Conservation Champion



WAVERLEY HILLS

Pinot Grigio
Sauvignon Blanc Semillon
Cabernet Sauvignon (No added - Sulphites)
Cabernet Sauvignon Shiraz
Shiraz



WAVERLEY HILLS

Chardonnay
Brut MCC
Grenache Rosé



Grenache
SMV
De Huijsbosch
CW Reserve Shiraz

p4-33

WELGEGUND HERITAGE WINES



WELLINGTON, EST. 1777

WO Region: Wellington
Coordinates: -33.6586504, 19.0317842
Dominant soils: Decomposed granite
Altitude: 200 m
Production (2019): 70 tonnes

Owner: Gavin Brimacombe
GM: Friedrich Kuhne
Viticulturist: Friedrich Kuhne
Winemaker: Friedrich Kuhne
Marketing: Emy Mathews
emathews@welgegund.co.za

Tel: +27 (0)21 873 2123
wine@welgegund.co.za
www.welgegund.co.za



Certifications: IPW



WELGEGUND
Chenin Blanc



Providence
Grenache Noir
Cinsault Single Vineyard

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WILDEHURST WINES



KORINGBERG, EST. 2009

WO Region: Swartland
Coordinates: -33.0206215, 18.677987
Dominant soils: Karoo shale and lime
Production (2019): 24 tonnes

Owner: Joanne Hurst
GM: Sheree Nothnagel
Viticulturist: Sheree Nothnagel
Winemaker: Sheree Nothnagel
Marketing: Sheree Nothnagel
wildehurst@gmail.com

Tel: +27 (0)60 374 9627
wildehurst@gmail.com
www.wildehurst.com



VELO
 Blanc
 Rosé
 Red



WILDEHURST
 Chenin Blanc
 Viognier
 Chenin Blanc Chardonnay MCC



Merlot
 Cinsault
 Red

WINDFALL WINE ESTATE



ROBERTSON, EST. 1996

WO Region: Robertson
Coordinates: -33.943052, 19.6427669
Dominant soils: Karoo shale and lime
Altitude: 250-300 m
Production (2019): 1,000 tonnes

Owners: Bianca Weingartz, Jaco de Wet and Robert Alexander
GM: Robert Alexander
Viticulturist: Jaco de Wet
Winemaker: Kobus van der Merwe
Marketing: Robert Alexander
info@windfallwine.co.za

Tel: +27 (0)21 685 4540
info@windfallwine.co.za
www.windfallwine.co.za



WINDFALL
 Sauvignon Blanc
 Chenin Blanc
 Mendola Chardonnay Pinot Noir MCC



Pinot Noir
 Pinotage
 Cabernet Sauvignon
 Shiraz
 Kibali
 Barrel 41

**The Hunter**

p5-6

WITHINGTON WINES

SAPERE AUDE
WITHINGTON
FAMILY NAME. FAMILY VALUES.



NÉGOCIANT - DARLING, EST. 2001

WO Region: Darling
Coordinates: -34.2023507, 18.2322953
Production (2019): 42 tonnes

Owner: Charles Withington
Winemaker: Charles Withington
Marketing: Charles Withington
charles@withington.co.za

Tel: +27 (0)22 492 3971
taste@withington.co.za
www.withington.co.za



WITHINGTON
Roan Ranger
Voorkamer

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YONDER HILL WINES

YONDER HILL
WINES



SOMERSET WEST, EST. 1993

WO Region: Stellenbosch
Coordinates: -34.0395037, 18.8255667
Dominant soils: Oakleaf and Clovelly
Altitude: 400 m
Production (2019): 45 tonnes

Owner: Frikkie Naude
Viticulturist: Abe Beukes
Winemaker: Abe Beukes
Marketing: Daniel Naude
wines@yonderhill.co.za

Tel: +27 (0)21 855 1008
wines@yonderhill.co.za
www.yonderhill.co.za



Certifications: IPW



YONDER HILL
Sauvignon Blanc
Danilo



Inanda
Nicola

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p4-6

ZEVENWACHT WINE ESTATE



Zevenwacht
ANNO 1800

KUILS RIVER, EST. 1800

WO Region: Stellenbosch
Coordinates: -33.9319577, 18.7146522
Dominant soils: Decomposed granite
Tukulu, Hutton and Oakleaf (Zevenrivieren)
Altitude: 150-550 m
Production (2019): 800 tonnes

Owners: Harold and Denise Johnson
Viticulturist: Eduart van den Berg
Cellar Master: Hagen Viljoen
Winemaker: Charles Lourens
Marketing: Denise Johnson
denise@zevenwacht.co.za

Tel: +27 (0)21 900 5700
info@zevenwacht.co.za
www.zevenwacht.co.za



Certifications: IPW



ZEVEN
Sauvignon Blanc
Bouquet Blanc
Rosé

p3-3



Rood
Pinotage
Shiraz



THE TIN MINE
White Blend
Red Blend

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(continues overleaf)

ZEVENWACHT WINE ESTATE



ZEVENWACHT
Sauvignon Blanc
Chenin Blanc
Chardonnay



Merlot
Cabernet Sauvignon
Syrah



Z COLLECTION
360° Sauvignon Blanc
Gewürztraminer



Reserve

ZIDELA WINES



STELLENBOSCH, EST. 2001

WO Region: Multiple
Coordinates: -33.9660045, 18.8333053

MD: Danie Kritzing
Marketing: Jaco Kritzing
info@zidelawines.co.za

Tel: +27 (0)21 880 2936
info@zidelawines.co.za
www.zidelawines.co.za

Certifications: HACCP, IFS, IPW, WIETA



ZIDELA
Chenin Blanc Viognier
Shiraz Merlot



African King Chenin Blanc
African King Pinotage



Boschheuvel Chenin Blanc
Boschheuvel Rosé
Boschheuvel Shiraz Merlot



Tucana Sauvignon Blanc
Tucana Shiraz



The Cape Pinotage
The Cape Shiraz Pinotage

ZONNEBLOEM



ZONNEBLOEM

STELLENBOSCH, EST. 1692

WO Region: Multiple

Owner: Libertas Vineyards and Estates
Viticulturist: Henk van Graan
Cellar Master: Elize Coetzee
Winemakers: Bonny van Niekerk (Red)
and Dumisani Matsahoni (White)
Marketing: Robyn Bradshaw
rlbradshaw@libertasvineyards.co.za

Tel: +27 (0)21 809 7000
info@zonnebloem.co.za
www.zonnebloem.co.za



Certifications: IPW, WIETA



ZONNEBLOEM
Blanc de Blanc
Sauvignon Blanc
Chardonnay
Merlot
Cabernet Sauvignon



Pinotage
Shiraz
Shiraz Mourvèdre Viognier
Noir de Noir
Laureat



LIMITED EDITION
Sauvignon Blanc
Chenin Blanc
Semillon
Pinotage
Cabernet Sauvignon
Shiraz

Section 2: White Wines

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BORDEAUX BLEND

CREATION

Estate Sauvignon Blanc
Semillon**Bracket:** Ultra Premium**Blend:** 80% Sauv. Blanc, 20% Semillon**Vintage:** 2018**Alcohol:** 14.50%**pH:** 3.19 **TA:** 7.10 g/l **RS:** 1.60 g/l

Winemaker: Half the Sauvignon Blanc was fermented in stainless steel tanks without malolactic fermentation while the other half was wood fermented in new 320 and 500 litre barrels. The Semillon was 100% wood fermented in 2nd and 3rd fill barrels.

Volume: 750 ml**Seal:** Natural cork

Aging: Enjoy now, but will cellar well for 8-10 years after release.

Tasting: Light straw-yellow in colour, with glints of green. The invigorating, salty bouquet, reminiscent of the fresh sea breezes caressing our vineyards, is complemented by delightful hints of green fig. All in all a unique, terroir-expressive Bordeaux-style white.

Serving: 8-10°C (46-50°F)

BORDEAUX BLEND

GHOST CORNER

The Bowline

Bracket: Ultra Premium**Blend:** 63% Sauv. Blanc, 37% Semillon**Vintage:** 2016**Alcohol:** 13.00%**pH:** 3.40 **TA:** 6.60 g/l **RS:** 2.70 g/l

Winemaker: Hand harvested with each cultivar vinified separately. Kept in stainless steel tanks for 10 months before blending with 20% wooded Sauvignon Blanc and 37% wooded Semillon. Matured in 400 litre French oak barrels for a further 10 months.

Volume: 750 ml**Seal:** Natural cork

Aging: Enjoy within 3-5 years after release.

Tasting: This white blend 'ties the knot' between Sauvignon Blanc and Semillon. Ripe asparagus notes from the Sauvignon Blanc complement the green fig and dusty elements from the Semillon. A complex wine with well-balanced oak with a refreshing, smooth finish.

Serving: 8-10°C (46-50°F)

Accolades: Michelangelo Awards: Double Gold, Platter's SA Wine Guide: 4.5 stars, Tim Atkin: 95 pts, Veritas: Gold



BORDEAUX BLEND

HAZENDAL

Semillon Sauvignon Blanc

Bracket: Luxury**Blend:** 67% Semillon, 33% Sauv. Blanc**Vintage:** 2017**Alcohol:** 13.50%**pH:** 3.29 **TA:** 5.10 g/l **RS:** 3.30 g/l

Winemaker: Grapes were hand harvested at optimal ripeness in the early morning hours. Seventy percent of the wine was fermented and matured in a combination of French and Hungarian 500 litre oak barrels for a period of nine months, while 30% was fermented and aged in stainless steel tanks.

Volume: 750 ml**Seal:** Natural cork

Aging: Enjoyable now, but will develop beautifully over the next 5+ years.

Tasting: Honeysuckle, citrus blossom, violets, white pear and green apple aromas. The Sauvignon Blanc component adds aromas of freshly cut grass and Cape gooseberry while a textured and a creamy finish follows on the palate.

Serving: 8-10°C (46-50°F)

Accolades: Aerobotics Sauvignon Blanc and Semillon Report: 92 pts



CHARDONNAY

BONNIEVALE WINES
The River Collection
Chardonnay

Bracket: Premium
Blend: 100% Chardonnay

Alcohol: 12.94%
pH: 3.50 **TA:** 5.70 g/l **RS:** 4.80 g/l

Volume: 750 ml
Seal: Screw Cap

Aging: Enjoy now or within 2 years.

Tasting: Pure citrus and peach flavours show in this delightful, delicate wine with tones of dried fruit on the finish.

Serving: 8-10°C (46-50°F)



CHARDONNAY

CREATION
Estate Chardonnay

Bracket: Ultra Premium
Blend: 100% Chardonnay
Vintage: 2017

Alcohol: 14.00%
pH: 3.34 **TA:** 6.30 g/l **RS:** 2.30 g/l

Winemaker: Barrel fermentation took place at 20°C and was accompanied by fortnightly bâtonnage. Aged for ten months in 30% new, 70% 2nd and 3rd fill French oak barrels.

Volume: 750 ml
Seal: Natural cork

Aging: Enjoy now, but will cellar well for another 2-3 years.

Tasting: Fruit-driven with generous quince, pear and peach aromas and flavours, enhanced by fresh minerality and hints of vanilla. Well-judged acidity contributes to excellent balance and a lively, lingering aftertaste.

Serving: 8-10°C (46-50°F)



CHARDONNAY

FLEUR DU CAP
Unfiltered Series Privée
Chardonnay

Bracket: Ultra Premium
Blend: 100% Chardonnay

Alcohol: 14.77%
pH: 3.38 **TA:** 5.92 g/l **RS:** 3.50 g/l

Winemaker: The grapes were harvested at 23-25.5° Balling. Fermentation was initiated in stainless steel tanks after the grapes were pressed and the juice was clarified. With a quarter of the fermentation done, the wine was transferred to 40% 1st fill, 40% 2nd fill and 20% 3rd fill oak barrels. The wine spent 9 months in barrel to ensure the perfect marriage between the fruit and wood flavours.

Volume: 750 ml
Seal: Screw cap

Aging: Has the potential to age extremely well for another 2-3 years and even longer if cellared correctly.

Tasting: A pure and crystalline robe with a lime green-golden colour. Aromas of ripe melon and lime, apricot and toasted almonds with vanilla in the background. This is a full bodied wine with ripe fruit on the pallet and a lingering aftertaste.

Serving: 8-10°C (46-50°F)



CHARDONNAY

HILL&DALE
Chardonnay

Bracket: Ultra Premium
Blend: 100% Chardonnay

Alcohol: 13.68%
pH: 3.63 **TA:** 6.00 g/l **RS:** 4.60 g/l

Winemaker: A combination of French and American oak was used during fermentation to enhance the fullness and character of the variety and to add an extra dimension to the wine's complexity. After a four-month period of lees contact, the different batches were blended and prepared for bottling.

Volume: 750 ml
Seal: Screw Cap

Aging: Ready to drink now, but the wine will gain in complexity and character with another 1-2 years of cellaring.

Tasting: Aromas of zingy lemon zest, white asparagus and artichokes add freshness to the sweeter crème brûlée-undertones. Creamy zing repeats on the palate with fresh lemon and honeycomb dominating. Good mid-palate weight with a succulent and lengthy aftertaste with very little oaking evident.

Serving: 8-10°C (46-50°F)



CHARDONNAY

KWV
Cathedral Cellar Chardonnay

Bracket: Ultra Premium
Blend: 100% Chardonnay
Vintage: 2018

Alcohol: 13.40%
pH: 3.12 **TA:** 6.45 g/l **RS:** 2.21 g/l

Winemaker: The juice was fermented with a combination of yeast strains - 51% was indigenous, to enhance complexity and 49%, commercial to enhance fruit flavours and elegance. No malolactic fermentation was permitted to preserve maximum varietal and fruit expression. The wine was left on extended lees contact for 270 days after fermentation and stirred regularly during this period.

Volume: 750 ml
Seal: Natural cork

Aging: Enjoy now, but will cellar well for another 4 years.

Tasting: A prominent nose of pineapple, mandarin and apple with secondary aromas of orange blossom and lime, this wine is well balanced and integrated. It reveals subtle nuances of litchi and oak on the palate, with a creamy, textured mouthfeel. This is a wonderful food wine: crisp and well-rounded in the finish.

Serving: 8-10°C (46-50°F)



CHARDONNAY

LA PETITE FERME
Barrel Fermented Chardonnay

Bracket: Ultra Premium
Blend: 100% Chardonnay
Vintage: 2018

Alcohol: 12.30%
pH: 3.51 **TA:** 6.30 g/l **RS:** 1.60 g/l

Winemaker: Grapes are from our Franschhoek estate (40%) and the balance from Elim. Picked separately and at different sugars to highlight differences in our terroir. Matured in 1st 2nd and 3rd fill barrels for 10 months. Barrels stirred every second week for 3 months. Elim grapes add minerality and freshness, Franschhoek grapes provides richness of fruit.

Volume: 750 ml
Seal: Screw cap

Aging: Ready to drink now but will cellar well for another 2 years.

Tasting: Citrus and lime notes leading into rich white pear. Lingering finish with dry savouriness.

Serving: 8-10°C (46-50°F)



CHARDONNAY

RIETVALLEI WINE ESTATE
JMB Chardonnay

Bracket: Ultra Premium
Blend: 100% Chardonnay

Alcohol: 14.00%
pH: 3.30 **TA:** 6.30 g/l **RS:** 2.06 g/l

Winemaker: Grapes were picked by hand at 24° Balling and after crushing only the free-run juice was selected and went directly into new 300 liter French oak barrels where it was allowed to naturally ferment. Only the best barrels were left to mature for a further 8 months on the primary fermentation lees.

Volume: 750 ml
Seal: Natural cork

Aging: Drinks beautifully now but can mature for another 4-6 years.

Tasting: A complex nose rich in citrus aromas complemented by some spicy, toasted oak notes. The palate is rich and creamy with a mixture of ripe orange, lemon and lime flavours. The oak is well integrated and only evident on the background and together with a firm acidity makes for a lingering finish.

Serving: 8-10°C (46-50°F)

Accolades: National Wine Challenge: Double Gold



CHARDONNAY

CREATION
Reserve Chardonnay

Bracket: Luxury
Blend: 100% Chardonnay

Alcohol: 13.76%
pH: 3.22 **TA:** 6.50 g/l **RS:** 1.80 g/l

Winemaker: Grapes are from a single vineyard block. Barrel fermentation took place at 20°C and was accompanied by fortnightly batonage. Aged for ten months in 40% new and 60% second fill French oak barrels.

Volume: 750 ml
Seal: Natural cork

Aging: Enjoy now, but will cellar well for another 5 years.

Tasting: Vibrant aromas of fresh grapefruit and fragrant apple mingle with a hint of honey and a sprinkling of cinnamon. These are echoed on the oh-so-clean and pure palate where buttery nuances are beautifully balanced by the characteristic Creation minerality as a hallmark of freshness and finesse.

Serving: 8-10°C (46-50°F)



CHARDONNAY

HAZENDAL
Chardonnay

Bracket: Luxury
Blend: 100% Chardonnay

Alcohol: 13.50%
pH: 3.42 **TA:** 5.70 g/l **RS:** 3.70 g/l

Winemaker: Grapes were hand harvested at optimal ripeness in the early morning hours. Seventy percent of the wine was fermented and matured in a combination of French and Hungarian 500 litre oak barrels for a period of nine months, while 30% was fermented and aged in stainless steel tanks.

Volume: 750 ml
Seal: Natural cork

Aging: Enjoyable now, but will develop beautifully over the next 5+ years.

Tasting: The nose is complex, yet subtle and refined with nuances of green apple, Cape gooseberry and apricot, supported by subtle hints of fennel, almond and honey. The fine and creamy texture ensures an enduring and clean finish, while the apricot and almond follow through on the palate.

Serving: 8-10°C (46-50°F)

Accolades: The Prescient Chardonnay Report: 90 pts



CHARDONNAY

LOTHIAN VINEYARDS
Chardonnay
Bracket: Luxury**Blend:** 100% Chardonnay**Alcohol:** 13.50%**pH:** 3.28 **TA:** 7.50 g/l **RS:** 2.00 g/l

Winemaker: Grapes were hand harvested at optimal ripeness, whole bunch pressed, with a period of skin contact. Fermentation was started in stainless steel with ambient yeast. The fermenting juice was racked into a selection of French barrique, followed by a period of battonage to bolster the wine's mid-palate. Nine months of barrel maturation on the fine lees fleshed out the wine and added richness.

Volume: 750 ml**Seal:** Screw cap

Aging: Enjoy now but will cellar well for another 3-6 years.

Tasting: Aroma exudes ripe stone fruit, lemon zest and pineapple slices. Clean, refreshing acidity supports the ripe yellow-profile fruit, complexed by vanilla bean spice and an oatmeal texture.

Serving: 8-10°C (46-50°F)

CHARDONNAY

LOURENSFORD
The Dome Chardonnay
Bracket: Luxury**Blend:** 100% Chardonnay**Alcohol:** 14.00%**pH:** 3.35 **TA:** 6.60 g/l **RS:** 2.50 g/l

Winemaker: The wine spent 8 months on its primary lees with intermittent barrel rolling. Twenty percent of the wine was fermented with wild yeast from the vineyard. Matured for 10 months on the fine lees in tanks before being blended back with the wood components. The wine spent a total of 11 months in tank and barrel before bottling.

Volume: 750 ml**Seal:** Natural cork

Aging: Ready to drink now but will cellar well for another 2-3 years.

Tasting: Ripe pineapple, melon and orange blossom flavours dominate on the nose, supported by hints of lemon cream, grapefruit and dried apricots. Flavours of white peach, cashew nuts and caramel linger on the pallet. The wine has a brilliant linear acidity and dominant dense core with layered sweetness.

Serving: 8-10°C (46-50°F)

CHARDONNAY

PAUL CLUVER WINES
Estate Chardonnay
Bracket: Luxury**Blend:** 100% Chardonnay**Vintage:** 2018**Alcohol:** 13.50%**pH:** 3.34 **TA:** 6.50 g/l **RS:** 1.90 g/l

Winemaker: Wild fermented in 30% new and 70% 2nd to 4th fill French oak barrels. Wine remained on the lees for a total of nine months without any sulphur addition. Only 25% of the wine went through malolactic fermentation, all without inoculation to ensure freshness and acidity.

Volume: 750 ml**Seal:** Natural cork

Aging: Ready to enjoy now but will maintain its quality for 3-8 years.

Tasting: On the nose this wine shows great citrus aspects and winter melon notes with some light toasted brioche in the back ground. Tangerine fruit and citrus blossom fragrances are apparent, with hints of vanilla pod and almond flakes. These characteristics follow through onto the palate. The fine, fresh acidity is natural, and adds poise and focus to the wine.

Serving: 8-10°C (46-50°F)

CHARDONNAY

CREATION

Art of Creation Chardonnay

Bracket: Icon

Blend: 100% Chardonnay

Alcohol: 13.50%

pH: 3.21 **TA:** 6.40 g/l **RS:** 1.20 g/l

Winemaker: Grapes are from a single vineyard block. Barrel fermentation took place at 20°C and was accompanied by fortnightly batonage. Aged for ten months in 40% new, 40% 2nd and 20% 3rd fill French oak barrels.

Volume: 750 ml

Seal: Natural cork

Aging: Enjoy now, but will cellar well for another 8-10 years.

Tasting: Elegantly refined in its aromas of fresh lime and delicate quince, the wine is also gorgeously opulent with whiffs of warm butterscotch and almond. On the creamy, exquisitely balanced palate layer upon layer of flavour unfold: rich vanilla pod, peach kernel, vivacious pear, a hint of white pepper ... all enlivened by bracing minerality.

Serving: 8-10°C (46-50°F)



CHARDONNAY

DOOLHOF

Limietberg Exclusives
Môrestond Chardonnay

Bracket: Icon

Blend: 100% Chardonnay

Alcohol: 12.19%

pH: 3.40 **TA:** 6.40 g/l **RS:** 3.30 g/l

Winemaker: Grapes are from a 21 year old vineyard. Hand-harvested followed by whole bunch pressing into stainless steel tanks. Clean juice was racked into two 500 litre barrels, half French, half Hungarian and a 300 litre French oak barrel with little to no toasts. Fermentation occurred in barrel and was aged for a further 8 months before racking, slight filtration and bottling.

Volume: 750 ml

Seal: Natural cork

Aging: Ready to drink now but will cellar well for another 5 years.

Tasting: Elegant aromas of citrus, peaches and white chocolate are gently supported by an intriguing flinty minerality. The palate is full and creamy and the fresh acidity lends a beautiful balance to the wine. it.

Serving: 8-10°C (46-50°F)



CHARDONNAY

EPICUREAN
Chardonnay

Bracket: Icon

Blend: 100% Chardonnay

Vintage: 2018

Alcohol: 13.00%

pH: 3.30 **TA:** 6.70 g/l **RS:** 2.20 g/l

Volume: 750 ml

Seal: Natural cork

Aging: Ready to drink now, but will age beautifully over the next 3-5 years.

Tasting: Our Chardonnay displays wooded and sophisticated well balanced flavors throughout the palate. On the nose you will find a delicate and elegant citrus and white peach bouquet.

Serving: 7-13°C (45-55°F)



CHARDONNAY

UVA MIRA MOUNTAIN VINEYARDS The Single Tree Chardonnay

Bracket: Icon

Blend: 100% Chardonnay

Vintage: 2017

Alcohol: 13.50%

pH: 3.12 **TA:** 7.26 g/l **RS:** 2.40 g/l

Winemaker: This Chardonnay, for which Uva Mira is renowned, is named after the stately tree in the centre of this vineyard. Majority of the grapes are from this single vineyard and spent 9 months in 60% new French oak barrels. A powerful and appealing handcrafted classic style wine.

Volume: 750 ml

Seal: Natural cork

Aging: Ready to enjoy now but will cellar well for 10+ years.

Tasting: An impressive dried orange citrus-tinged nose with luscious fresh peach and lashings of creaminess. The palate is clean, refreshing and textured with some light spice, fresh orange citrus, yellow peach, macadamia and a creamy finish.

Serving: 14-16°C (57-61°F)

Accolades: Decanter World Wine Awards: 95 pts



CHENIN BLANC

STETTYN FAMILY VINEYARDS Chenin Blanc

Bracket: Extreme Value

Blend: 100% Chenin Blanc

Alcohol: 13.00%

pH: 3.55 **TA:** 6.30 g/l **RS:** 5.40 g/l

Winemaker: Grapes were harvested at an average of 22° Balling, crushed and the free flowing juice settled and racked. Treated as reductive as possible to prevent oxidation and fermented at cool temperatures. Various tanks from different vineyards were blended to obtain the best characteristics.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now but, if cellared correctly, this wine will maintain freshness for up to 2 years.

Tasting: A medium bodied, full dry white wine with tropical flavours and a lemon citrus finish. Ripe stone fruit flavours complement the crisp acidity to create the perfect balance.

Serving: 8-10°C (46-50°F)

Accolades: Michelangelo Awards: Gold, Vitis Vinifera: Gold



CHENIN BLANC

BONNIEVALE WINES The River Collection Chenin Blanc

Bracket: Premium

Blend: 100% Chenin Blanc

Alcohol: 12.33%

pH: 3.38 **TA:** 6.50 g/l **RS:** 3.60 g/l

Volume: 750 ml

Seal: Screw Cap

Aging: Enjoy now or within 2 years.

Tasting: A superb example of Chenin Blanc, this wine is crisp and bright with floral and fruity aromas on the nose and does not disappoint on the palate.

Serving: 8-10°C (46-50°F)



CHENIN BLANC

CAPE ROCK WINES
Asylum

Bracket: Premium
Blend: 100% Chenin Blanc

Alcohol: 13.40%
pH: 3.31 **TA:** 7.90 g/l **RS:** 2.10 g/l

Winemaker: Grapes were hand picked from old vineyards and pressed to a stainless steel tank. The wine underwent natural fermentation and spent 4 months on its lees. ±20% of the wine was raised in very old 300 litre French oak barrels. No yeasts, acid or enzymes were added. Unfiltered, unfinned and not cold stabilised.

Volume: 750 ml
Seal: Screw cap

Aging: Enjoy now but, if cellared correctly, this wine will maintain its quality for up to 3 years.

Tasting: The wine displays an array of fruit flavours especially white stone fruits.

Serving: 8-10°C (46-50°F)



CHENIN BLANC

DEUX FRÈRES ESTATE
Chenin Blanc

Bracket: Premium
Blend: 100% Chenin Blanc

Alcohol: 12.50%
pH: 3.29 **TA:** 6.60 g/l **RS:** 1.70 g/l

Winemaker: After destalking, the grapes were basket pressed. The juice was cold fermented at 12-13°C and left on the lees for approximately 6 months prior to bottling. The wine is lightly oaked in 3rd fill French oak barrels.

Volume: 750 ml
Seal: Screw cap

Aging: Ready to drink now but will cellar well for another 2-3 years.

Tasting: Has a fresh, vibrant nose with aromas of ripe gooseberries and apple. The palate is laced with canned pears and grapefruit crunch with a lingering citrus and caramel finish.

Serving: 8-10°C (46-50°F)



CHENIN BLANC

NIEL JOUBERT
Chenin Blanc

Bracket: Premium
Blend: 100% Chenin Blanc

Alcohol: 13.00%
pH: 3.47 **TA:** 4.20 g/l **RS:** 4.00 g/l

Winemaker: Harvested at 20-22° Balling. Low balling harvested with machine while the riper fruit (above 21° Balling) were harvested by hand. Fermentation at 14°C in stainless steel tanks and left on the lees for five weeks.

Volume: 750 ml
Seal: Screw cap

Aging: Enjoy now or within the next 2 years.

Tasting: The soil, climate and location of our vineyards are very well suited to Chenin Blanc and this is a varietal that has really put us in centre stage. Bright and fresh in the mouth with hint of pineapple, guava and other ripe tropical flavours.

Serving: 8-10°C (46-50°F)



CHENIN BLANC

ZEVENWACHT WINE ESTATE
Chenin Blanc**Bracket:** Premium**Blend:** 100% Chenin Blanc**Alcohol:** 13.50%**pH:** 3.40 **TA:** 5.60 g/l **RS:** 2.30 g/l

Winemaker: The wine was made from unirrigated 37 year old Chenin vines. Barrel fermented and barrel aged for ten months in 15% new 500 litre French oak barrels and the remainder in seasoned oak on the lees. Regular lees stirring for the first three months added to the complexity and rich mouth feel of the wine..

Volume: 750 ml**Seal:** Screw cap

Aging: A wine that develops and deepens both in color and aroma over time.

Tasting: A clear and bright wine with hints of lime and gold. The palate is rich and refreshing and contains elements of pineapple, yellow melon and hints of apricot and yellow peach. The wine is classically dry, yet luxuriously silky with superb viscosity and length.

Serving: 8-10°C (46-50°F)

Accolades: NWC Top 100 SA Wines: Double Platinum



CHENIN BLANC

BEAU JOUBERT
Old Vine Chenin Blanc**Bracket:** Ultra Premium**Blend:** 100% Chenin Blanc**Alcohol:** 12.50%**pH:** 3.19 **TA:** 6.00 g/l **RS:** 4.17 g/l

Winemaker: Grapes are from a thirty seven year old vineyard, planted on de-composed granite and loam soils. Grapes were barrel fermented and spent six months in small French oak barrels with weekly battonage.

Volume: 750 ml**Seal:** Screw cap

Aging: Enjoy now but, if cellared correctly, this wine will maintain its quality for up to 5 years.

Tasting: The subtle oak and crisp acid along with the zesty citrus, vibrant tropical fruit and sweet honey flavours lend superb complexity to this beautifully balanced wine.

Serving: 8-10°C (46-50°F)**Accolades:** IWSC (London) – Silver

CHENIN BLANC

CREATION
Estate Cool-Climate
Chenin Blanc**Bracket:** Ultra Premium**Blend:** 100% Chenin Blanc**Alcohol:** 13.00%**pH:** 3.42 **TA:** 5.60 g/l **RS:** 1.20 g/l

Winemaker: Grapes were whole bunch pressed, barrel fermentation at 18°C, left on gross lees for 7 months with no malolactic fermentation. Aged for another seven months in old French oak barrels.

Volume: 750 ml**Seal:** Natural cork

Aging: Enjoy now, but will cellar well for another 3-4 years.

Tasting: The most delicate shade of wild primrose with tinges of lime playing hide-and-seek in the glass. A bouquet of gentle ginger, tender tomato leaf, apple skin and honeycomb casts the first spell. On the palate the magic unfolds with crispy quince and fresh green apple flirting with the smoothness of coconut milk in the background. A cool-climate Chenin Blanc as remarkable in its purity as it is in its joyous complexity.

Serving: 8-10°C (46-50°F)

CHENIN BLANC

DELHEIM
Wild Ferment Chenin Blanc

Bracket: Ultra Premium
Blend: 100% Chenin Blanc

Alcohol: 13.89%
pH: 3.29 **TA:** 6.90 g/l **RS:** 1.90 g/l

Winemaker: Fruit from the two blocks were treated differently in the cellar. Half being whole bunch pressed while the other half was de-stemmed and crushed. Indigenous yeast played a huge role in contributing to the profile of this wine. After maturation the wine was racked off its primary lees and clarified by means of settling – resulting in a wine that wasn't altered before bottling in order to contain the most aromatic compounds in the wine.

Volume: 750 ml
Seal: Screw cap

Aging: Drinks beautifully now but can mature for another 2-4 years.

Tasting: Dominant fragrances on stone fruits and orange peel held together by a subtle hint of caramel. Vibrant fruit with plentiful mouth feel and lasting finish are in beautiful harmony on the palate.

Serving: 8-10°C (46-50°F)



CHENIN BLANC

DURBANVILLE HILLS
Collectors Reserve
The Cape Garden
Chenin Blanc

Bracket: Ultra Premium
Blend: 100% Chenin Blanc

Alcohol: 13.05%
pH: 3.27 **TA:** 6.45 g/l **RS:** 1.94 g/l

Winemaker: Grapes are from two selected vineyards. After crushing, the juice was cold settled and divided into three portions for fermentation in a combination of new and old French oak barrels.

Volume: 750 ml
Seal: Screw cap

Aging: Ready to drink now or within 2-4 years.

Tasting: Light straw with green edge colour with a combination of pineapple, apricot roll, dried mango, green apple, cinnamon and vanilla flavours. An elegant wine on the palate with lime, sweet apricots, oak spice, vanilla and a creamy texture.

Serving: 8-10°C (46-50°F)



CHENIN BLANC

KLEINE ZALZE
Vineyard Selection
Chenin Blanc

Bracket: Ultra Premium
Blend: 100% Chenin Blanc

Alcohol: 13.00%
pH: 3.42 **TA:** 6.40 g/l **RS:** 4.10 g/l

Winemaker: Extended skin contact to extract all the flavours. Inoculated with selected yeast strains. The juice was racked into barrels for fermentation. No new barrels were used to ensure that unique characters of the specific terroirs were preserved in the wine. Aged on the primary lees for another 6 months before being racked and bottled.

Volume: 750 ml
Seal: Screw cap

Aging: This wine can be enjoyed now, but with careful cellaring it should age gracefully over the next 10 years.

Tasting: Tight with flavours of melon, peach, guava and a hint of minerality. Masterly oaked with a lively crisp finish.

Serving: 8-10°C (46-50°F)



CHENIN BLANC

NEETHLINGSHOF ESTATE
Chenin Blanc

Bracket: Ultra Premium
Blend: 100% Chenin Blanc

Alcohol: 13.40%
pH: 3.64 **TA:** 6.00 g/l **RS:** 2.10 g/l

Winemaker: The grapes were harvested late February at between 22° and 23,5° Balling. After crushing and clarification by flotation, the juice was inoculated with selected dry yeasts and cool-fermented in temperature- controlled stainless-steel tanks at 12° C. Following the completion of the fermentations, the tanks were topped up and the wines left on their lees in order to gain in complexity before being blended and readied for bottling.

Volume: 750 ml
Seal: Screw cap

Aging: Ideal for drinking now but will retain its vibrancy for 5 years.

Tasting: Fresh floral aroma, with kiwi and melon noticeable. Mouth filling flavours of guava and pear.

Serving: 8-10°C (46-50°F)



CHENIN BLANC

MERWIDA
Family Vinters Chenin Blanc

Bracket: Ultra Premium
Blend: 100% Chenin Blanc

Alcohol: 14.00%
pH: 3.73 **TA:** 5.50 g/l **RS:** 3.20 g/l

Winemaker: Early morning hand harvest at 24.5° Balling. Fermented for 3 weeks in stainless steel tanks at 12°C.

Volume: 750 ml
Seal: Natural cork

Aging: Ideal for drinking now but will retain its vibrancy for 1-2 years.

Tasting: Easy drinking, fresh and crisp wine with notes of green apple and lemon on the nose. The wine is well balanced with passion fruit and guava on the palate.

Serving: 8-10°C (46-50°F)

Accolades: Veritas 2018: Gold



CHENIN BLANC

RUDERA WINES
Rubusto Chenin Blanc

Bracket: Ultra Premium
Blend: 100% Chenin Blanc

Alcohol: 14.00%
pH: 3.30 **TA:** 5.30 g/l **RS:** 7.40 g/l

Winemaker: The grapes for the Robusto are from 40 years old bush vines. The grapes went through natural fermentation without the addition of commercial yeast, enzymes, acids, or fining agents. It is neither filtered nor cold-stabilised and therefore may in time throw harmless sediment.

Volume: 750 ml
Seal: Natural cork

Aging: Drinking exceptionally well now and will gain in intricacy over the next four years.

Tasting: Slight gold colour with lime, rich ripe pineapple and honey on the nose which follows through on the palate. Good crisp acidity balances the full bodied flavours. The Lingering finish is a testimony of high quality ripe grapes.

Serving: 8-10°C (46-50°F)



CHENIN BLANC

**WELGEGUND HERITAGE
WINES**
Chenin Blanc

Bracket: Ultra Premium
Blend: 100% Chenin Blanc
Vintage: 2017

Alcohol: 12.50%
pH: 3.48 **TA:** 6.00 g/l **RS:** 2.40 g/l

Winemaker: Grapes were harvested from 44 year old vines at 2 tonnes/ha. Thirty percent of the wine was fermented in 500 litre French oak barrels and 70% fermented separately in stainless steel tanks using different yeast.

Volume: 750 ml
Seal: Natural cork

Aging: Cellared correctly, this wine will maintain its quality for 8 years.

Tasting: The wine is lightly wooded, exhibits captivating complexity, with pineapple, citrus and apricots initially evident, followed by layers of stone fruit, pear, lime and white flowers. The palate shows richness, creamy oaky undertones, and lasting citrus, lemon and lime flavours.

Serving: 8-10°C (46-50°F)

Accolades: NWC Top 100 SA Wines: Double Platinum, Platter's SA Wine Guide: 4 stars, Vitis Vinifera: Gold



CHENIN BLANC

BOTANICA WINES
The Mary Delany Collection
Chenin Blanc

Bracket: Luxury
Blend: 100% Chenin Blanc

Alcohol: 14.00%
pH: 3.22 **TA:** 6.30 g/l **RS:** 3.70 g/l

Winemaker: Hand harvested at optimum ripeness, hand sorted, crushed and destemmed. The juice was cold settled for 2 days at 10°C. Half was spontaneously fermented in a stainless steel tank and half was spontaneously fermented in 4th fill French oak barrels. After fermentation the wine was left on the fine lees in stainless steel tank/oak barrels for 9 months before blending and bottling. No malolactic fermentation.

Volume: 750 ml
Seal: Natural cork

Aging: Enjoy now or age for up to 15 years.

Tasting: Complex and elegant, with layers of pure, concentrated pear, citrus and stone fruit flavors, mouth-watering acidity and a tangy, mineral core.

Serving: 8-10°C (46-50°F)

Accolades: Platter's: 5 stars, Tim Atkin: 95 pts



CHENIN BLANC

DONKIESBAAI
Steen

Bracket: Luxury
Blend: 100% Chenin Blanc

Alcohol: 14.32%
pH: 3.33 **TA:** 6.02 g/l **RS:** 2.66 g/l

Winemaker: Grapes are from Piekenierskloof where the vineyards grow at 520 meters and receive low rainfall – necessitating deep root development. The grapes were harvested at 24° Balling and no sulphur was used during maturation.

Volume: 750 ml
Seal: PlantCorc™

Aging: Ready to drink now but will cellar well for another 5 years.

Tasting: The wine exhibits a parade of white peach, wax and dried herbs/fynbos aromas. Richly flavoured, the palate is of crunchy apple, yellow fruit and lemon cream underscored by its crackling line of acidity and a persistent saline finish, a hallmark of this high-altitude vineyard.

Serving: 8-10°C (46-50°F)



CHENIN BLANC

HAZENDAL
Chenin Blanc**Bracket:** Luxury**Blend:** 100% Chenin Blanc**Alcohol:** 13.50%**pH:** 3.30 **TA:** 5.90 g/l **RS:** 5.00 g/l

Winemaker: Grapes were hand harvested at optimal ripeness in the early morning hours. Seventy percent of the wine was fermented and matured in a combination of French and Hungarian 500 litre oak barrels for a period of nine months, while 30% was fermented and aged in stainless steel tanks.

Volume: 750 ml**Seal:** Natural cork

Aging: Enjoyable now, but will develop beautifully over the next 5+ years.

Tasting: Aromas of apricot and lemon, accompanied by spicy notes of ginger and nutmeg, followed by buttery toast and whiffs of macadamia nut. A rich and ripe style of Chenin Blanc with hints of apricot, nectarine and lemon. The finish is long and elegant, with a delicate and creamy texture.

Serving: 8-10°C (46-50°F)**Accolades:** Vitis Vinifera: Gold

CHENIN BLANC

DOOLHOF
Limietberg Exclusives
Riviersteen Chenin Blanc**Bracket:** Icon**Blend:** 100% Chenin Blanc**Alcohol:** 13.21%**pH:** 3.33 **TA:** 5.60 g/l **RS:** 4.20 g/l

Winemaker: Grapes are from three carefully selected rows of vines and were hand-picked, hand sorted, gently pressed and clean settled over three days. The juice was naturally fermented in second and third fill French oak barrels for eleven days. No malolactic fermentation took place and the wine was aged on the lees for nine months before bottling.

Volume: 750 ml**Seal:** Natural cork

Aging: Ready to drink now but will cellar well for another 5 years.

Tasting: The vibrant nose of this wine reveals aromas of peaches, citrus, pears and slight hints of sweet, oak-derived vanilla. These pull together and follow through beautifully on the palate and ensures a long and well balanced finish.

Serving: 8-10°C (46-50°F)**Accolades:** Greg Sherwood: 95 pts

CHENIN BLANC BLEND

STETTYN CELLAR
Stone White**Bracket:** Extreme Value**Blend:** 60% Chenin Blanc,
40% Sauvignon Blanc**Alcohol:** 13.00%**pH:** 3.48 **TA:** 6.40 g/l **RS:** 4.40 g/l

Winemaker: Grapes were harvested at an average of 22° Balling, crushed and the free flowing juice settled and racked. Inoculated with selected yeast strains and fermented at cool temperatures, various tanks from different vineyards were blended to obtain the best characteristics of both cultivars.

Volume: 750 ml**Seal:** Screw cap

Aging: Enjoy now but, if cellared correctly, this wine will maintain freshness for up to 2 years.

Tasting: A full-bodied wine with an abundance of ripe fruit flavours and berry aromas.

Serving: 8-10°C (46-50°F)**Accolades:** Michelangelo Awards: Gold,
Vitis Vinifera: Gold

CHENIN BLANC BLEND

BEAU JOUBERT
Oak Lane Chenin Blanc
Sauvignon Blanc

Bracket: Value

Blend: 70% Chenin Blanc,
30% Sauvignon Blanc

Alcohol: 12.90%

pH: 3.30 **TA:** 5.90 g/l **RS:** 3.40 g/l

Winemaker: Grapes are from over twenty year old Chenin Blanc and Sauvignon Blanc vineyards, planted on decomposed granite and loam soils.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now but, if cellared correctly, this wine will maintain freshness for up to 2 years.

Tasting: This 70/30 blend of these two zesty varietals, made in a fruit driven style, offers crisp citrus and opulent tropical flavours with a slight green capsicum finish. Fresh acid and lively fruit make this light straw coloured wine an absolute favourite for all occasions.

Serving: 8-10°C (46-50°F)

Accolades: Wine Spectator: 84 pts



CHENIN BLANC BLEND

AFRICAN PRIDE WINES
Forager White

Bracket: Premium

Blend: 82% Chenin Blanc,
18% Grenache Blanc

Alcohol: 14.50%

pH: 3.30 **TA:** 6.30 g/l **RS:** 3.50 g/l

Winemaker: Hand-picked grapes with rigorous bunch selection and handled separately in the cellar where only the free-run juice was cold fermented. Post fermentation the wine was racked in French oak barrels ranging from 2nd to 4th fill. The wine was given extended contact on lees for 5 months after which it was racked, blended and bottled.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now but will reward cellaring for up to 2 years.

Tasting: Ripe tropical fruit, peach & apricot flavors from Chenin Blanc with fresh aromas of pear, lime and green apple from the Grenache Blanc. The fruit is rounded by very subtle oak. Long and persistent finish.

Serving: 8-10°C (46-50°F)



GEWÜRZTRAMINER

NEETHLINGSHOF ESTATE
Gewürztraminer

Bracket: Ultra Premium

Blend: 100% Gewürztraminer

Alcohol: 13.49%

pH: 3.45 **TA:** 5.90 g/l **RS:** 5.80 g/l

Winemaker: The grapes were harvested by hand in late February at an average sugar level of 23.5° Balling. After clarification of the juice, inoculation with a selected yeast started the fermentation in temperature-controlled stainless-steel tanks.

Volume: 750 ml

Seal: Screw cap

Aging: Zesty and vibrant in its youth, this wine has an enviable reputation of "ripening" exquisitely as it develops in complexity with cellaring for up to five years – and even longer for those who enjoy the subtleties of mature wines.

Tasting: A bouquet of Turkish Delight, rose petals and hints of jasmine and honeysuckle. Offers an initial sweetness with spicy flavours on the palate. Some litchi and kiwifruit characters come to the fore during the wonderful long finish.

Serving: 8-10°C (46-50°F)



GRENACHE BLANC

KWV
The Mentors
Grenache Blanc

Bracket: Luxury

Blend: 100% Grenache Blanc

Vintage: 2018

Alcohol: 13.35%

pH: 2.97 **TA:** 703 g/l **RS:** 2.54 g/l

Winemaker: Hand-harvested before being crushed and de-stemmed. The wine was left on extended lees contact for 280 days after fermentation and stirred regularly during this period. A 90% portion of the blend was matured for nine months in first, second and third-fill barrels.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now, but will cellar well for another 5 years.

Tasting: This layered wine shows aromas of white, fleshy peaches, pineapple and litchi with hints of minerality, lime and roasted almonds. The fresh and textured palate is supported by a linear acidity that enhances the mineral and concentrated finish.

Serving: 8-10°C (46-50°F)



NOBLE LATE HARVEST

NEDERBURG WINES
The Winemasters
Noble Late Harvest

Bracket: Ultra Premium

Blend: 56% Chenin Blanc, 39% Muscat de Frontignan, 3% Sauvignon Blanc, 2% Grasâ de Cotnari

Alcohol: 10.80%

pH: 3.46 **TA:** 8.68 g/l **RS:** 211.00 g/l

Winemaker: The grapes were strictly selected and hand harvested at 35-40° Balling and destemmed in the cellar prior to pressing. The juice was given extended skin contact before fermentation at 16°C in stainless-steel tanks. No malolactic fermentation or wood maturation was utilised before blending and bottling.

Volume: 375 ml

Seal: Natural cork

Aging: Ready to enjoy now, but will cellar well for the next 10 years.

Tasting: Brilliant yellow with a hint of gold and aromas of orange peel, apricot and dried peach. On the palate a subtle balance between acid and sugar with dried fruit, pineapple and citrus flavours.

Serving: 8-10°C (46-50°F)



NOBLE LATE HARVEST

LOTHIAN VINEYARDS
Noble Late Harvest

Bracket: Luxury

Blend: 100% Viognier

Alcohol: 12.40%

pH: 3.39 **TA:** 700 g/l **RS:** 105.00 g/l

Winemaker: Each bunch's stem was crushed by hand, ensuring the berries would desiccate on the vine. The vine-dried, botrytised berries were whole bunch-pressed, with only the finest free run collected and slowly fermented in a single seasoned French oak barrique for 10 months.

Volume: 375 ml

Seal: Natural cork

Aging: Will develop its complexity for up to ten years in the cellar.

Tasting: Intense flavours combined with essential acidity have produced a golden elixir.

Serving: 8-10°C (46-50°F)



NOBLE LATE HARVEST

RUDERA WINES
Noble Late Harvest

Bracket: Luxury

Blend: 100% Chenin Blanc

Alcohol: 11.58%

pH: 3.20 **TA:** 9.10 g/l **RS:** 128.60 g/l

Winemaker: The botrytis grapes were hand-picked in the early morning from old bush vines, lightly crushed and allowed to ferment in new French barriques at 14°C with the natural yeast, using the indigenous micro flora on the grapes.

Volume: 375 ml

Seal: Natural cork

Aging: This is a wine made for aficionados and collectors, and will age beautifully for decades to come.

Tasting: Bright, golden hues invite you to a nose of citrus honey, ripe guava, dried apricots and canned pineapple, delicately layered with hints of orange blossom. The oily, creamy mouth feel reflects ripe, tropical fruit and buttered toast flavours, with a lovely balance between sweetness and crisp citrus acidity, following through to a rich, lingering finish.

Serving: 8-10°C (46-50°F)



NOBLE LATE HARVEST

NEETHLINGSHOF ESTATE
Short Story Collection
The Maria

Bracket: Icon

Blend: 100% Weisser Riesling

Alcohol: 9.84%

pH: 3.37 **TA:** 7.40 g/l **RS:** 180.00 g/l

Winemaker: The grapes were hand-picked at 40° to ° Balling in April. The juice was fermented at 13° to 14°C over 18 days with just 24 hours' skin contact. No malolactic fermentation was allowed.

Volume: 375 ml

Seal: Natural cork

Aging: Ready to enjoy now, but will mature well over the next 10 years.

Tasting: Bouquet of fruit cake, dried apricot, honey and peach. Concentrated fruit cake with honey and marmalade on the palette.

Serving: 8-10°C (46-50°F)



PINOTAGE BLANC

AALDERING ESTATE
Pinotage Blanc

Bracket: Ultra Premium

Blend: 100% Pinotage Blanc

Vintage: 2017

Alcohol: 13.05%

pH: 3.10 **TA:** 7.63 g/l **RS:** 4.03 g/l

Winemaker: Grapes were harvested on two separate occasions early in the morning. The first was harvested at 22.5° Balling and the second harvesting took place at 27° Balling. The wine was left on the lees for 4 months and bottled short after to protect its freshness.

Volume: 750 ml

Seal: Agglomerated cork

Aging: Already drinking beautifully but will cellar and mature well for another three to five years.

Tasting: This rare variety of Pinotage (Blanc de Noir) boasts a medley of pomegranate, blood orange, strawberries and guava offers an intrinsic combination of fruit on the nose, supported by a creamy and refreshing mouthfeel.

Serving: 8-10°C (46-50°F)



RHÔNE BLEND

KAMMANASSIE BLUE Karoo White

Bracket: Premium

Blend: Grenache Blanc, Rosanne, Verdelho, Chenin Blanc, Viognier
Vintage: 2018

Alcohol: 13.00%

pH: 3.30 **TA:** 5.10 g/l **RS:** 3.60 g/l

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now or within 4 years of vintage.

Tasting: A light easy-drinking blend with citrus fruit, freshly squeezed lemon, figs and Karoo minerality on the nose and palate.

Serving: 8-10°C (46-50°F)



RHÔNE BLEND

CAPE ROCK WINES White

Bracket: Ultra Premium

Blend: 42% Viognier, 33% Grenache Blanc, 25% Roussanne

Alcohol: 11.70%

pH: 3.52 **TA:** 4.90 g/l **RS:** 1.20 g/l

Winemaker: Grapes were hand picked and pressed to a stainless steel tank. The clean juice was racked off the gross lees and transferred to 3rd fill 300 litre French oak barrels in which natural fermentation was completed. The wine was racked from the lees and returned to barrel where it matured for a further 5 months.

Volume: 750 ml

Seal: Natural cork

Aging: This wine is meant to be enjoyed in its youth in order to enjoy the fresh fruit flavours.

Tasting: A full flavoured wine, displaying strong fruit flavours like melon, a touch of banana, white peach, pear, pineapple, lychee and apricot on the nose. The mouth feel is elegant and soft with good staying power.

Serving: 8-10°C (46-50°F)



RIESLING

LOTHIAN VINEYARDS Riesling

Bracket: Luxury

Blend: 100% Riesling

Alcohol: 12.50%

pH: 3.17 **TA:** 6.00 g/l **RS:** 1.60 g/l

Winemaker: Grapes were selectively handpicked influenced by the flavour development in the grapes. Whole-bunch pressed, the juice was handled reductively and inoculated. The wine was racked off its gross lees and left for four months on its fine lees.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now but will cellar well for another 3-6 years.

Tasting: Subtle aromas with hints of pine needles, Cape gooseberry, wet fynbos, and has a light flintiness of river rocks. The entry shows taut acidity emphasised by the wine's dryness. Starting with yellow citrus, lemon and grapefruit but moves gradually to the crisp notes of a granny smith apple. The acidity, it's depth and rhubarb-like tartness, gives the wine long length and helps maintain a tension right up to a very clean finish.

Serving: 8-10°C (46-50°F)



ROUSSANNE BLEND

CREATION
Estate Roussanne Viognier

Bracket: Ultra Premium

Blend: 80% Roussanne, 20% Viognier

Alcohol: 14.00%

pH: 3.38 **TA:** 6.00 g/l **RS:** 1.60 g/l

Winemaker: Barrel fermentation at 18°C in mostly old French oak barrels and left on the lees for 7 months.

Volume: 750 ml

Seal: Natural cork

Aging: Enjoy now, but will cellar well for another 3-4 years.

Tasting: Attractively straw coloured with shimmering glints of green. An abundance of fresh fruit and floral aromas ranges from fragrant white peach and dried pear to vibrant citrus blossom and spicy jasmine. A multi-faceted palate zinging with flavour: ripe peach and apricot enhanced by sprightly acidity mingle joyously with the creamy character of coconut milk and the nuttiness of almond.

Serving: 8-10°C (46-50°F)



SAUVIGNON BLANC

STETTYN
FAMILY VINEYARDS
Sauvignon Blanc

Bracket: Extreme Value

Blend: 100% Sauvignon Blanc

Alcohol: 13.00%

pH: 3.47 **TA:** 6.30 g/l **RS:** 4.50 g/l

Winemaker: Grapes were harvested at an average of 22° Balling, crushed and the free flowing juice settled and racked.

Treated as reductive as possible to prevent oxidation and fermented at cool temperatures. Various tanks from different vineyards were blended to obtain the best characteristics.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now but, if cellared correctly, this wine will maintain freshness for up to 2 years.

Tasting: This tangy, full, dry wine shows fresh green flavours with tropical notes and lemon citrus finish.

Serving: 8-10°C (46-50°F)

Accolades: Vitis Vinifera: Gold



SAUVIGNON BLANC

CREATION
Whale Pod Sauvignon Blanc

Bracket: Premium

Blend: 100% Sauvignon Blanc

Alcohol: 13.50%

pH: 3.41 **TA:** 5.80 g/l **RS:** 1.50 g/l

Winemaker: Fermented in stainless steel tanks at 15°C, without malolactic fermentation. Matured on fine lees for 5 months.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now or within 2-3 years of release.

Tasting: Star bright in the glass with a subtle green hue. The compelling nose charms with a kaleidoscope of aromas: guava, passion fruit and Cape gooseberry mingle with delicious whiffs of grapefruit and peach stone. These aromas are echoed on the palate where crisp acidity and a touch of minerality add to the complete finish.

Serving: 8-10°C (46-50°F)



SAUVIGNON BLANC

LA RICMAL
Suprême Sauvignon Blanc

Bracket: Premium

Blend: 100% Sauvignon Blanc

Alcohol: 13.00%

pH: 3.40 **TA:** 5.70 g/l **RS:** 3.00 g/l

Volume: 750 ml

Seal: Natural cork

Aging: Enjoy now but will maintain its quality for up to 3 years.

Tasting: A lively and refreshing wine with loads of fruity flavours that explode on the palate.

Serving: 8-10°C (46-50°F)



SAUVIGNON BLANC

LOTHIAN VINEYARDS
Horny Owl Sauvignon Blanc

Bracket: Premium

Blend: 100% Sauvignon Blanc

Alcohol: 12.50%

pH: 3.51 **TA:** 6.00 g/l **RS:** 2.30 g/l

Winemaker: Grapes were harvested at 22.8° Balling and spent four months on the lees.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now but will cellar well for another 2-3 years.

Tasting: Guava and tropical fruits on the nose. A crisp and fruit driven wine with zesty finish.

Serving: 8-10°C (46-50°F)



SAUVIGNON BLANC

MEINERT
Sauvignon Blanc

Bracket: Premium

Blend: 95% Sauvignon Blanc, 5% Semillon

Alcohol: 13.39%

pH: 3.32 **TA:** 6.50 g/l **RS:** 1.80 g/l

Winemaker: A quarter of the total harvest underwent 8 hours' skin contact and tank fermented in two lots by different yeasts to enhance the fruit aromatics. Lees contact for a period of six months after fermentation. The Semillon portion was fermented and matured in old barriques.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoyable in its youth, this wine will further develop under careful cellaring conditions for years to come.

Tasting: This wine speaks to the more serious side of Sauvignon Blanc while having enough youthful charm to appease all palates at every occasion.

Serving: 8-10°C (46-50°F)

Accolades: Decanter World Wine Awards: 90 pts



SAUVIGNON BLANC

STELLENBOSCH VINEYARDS
Sauvignon Blanc

Bracket: Premium
Blend: 100% Sauvignon Blanc

Alcohol: 13.78%
pH: 3.36 **TA:** 6.59 g/l **RS:** 3.15 g/l

Winemaker: The selected vineyards were harvested at 22 to 24° Balling over a two-week period to get a wide flavour profile: ranging from greener to more tropical aromas. Primary fermentation took place in stainless steel tanks at temperatures of 13-15°C. The wine was left on its primary fermentation lees for six months.

Volume: 750 ml
Seal: Screw cap

Aging: The wine is ready to drink now but will mature further for 2 years.

Tasting: This is a modern style wine that shows elegance and finesse. The nose has a cascade of gooseberries, asparagus and lemongrass, complimented by lush, juicy fruit. Well balanced with a full, rich palate and a lingering finish.

Serving: 8-10°C (46-50°F)



SAUVIGNON BLANC

AALDERING ESTATE
Sauvignon Blanc

Bracket: Ultra Premium
Blend: 100% Sauvignon Blanc

Alcohol: 14.32%
pH: 3.17 **TA:** 7.00 g/l **RS:** 2.00 g/l

Winemaker: A cool dry year with long winter nights ensured a longer ripening which added to the minerality and finesse to this vintage. The drought caused the vine to push its roots deeper in search for water – which will benefit future vintages.

Volume: 750 ml
Seal: Agglomerated cork

Aging: Enjoy right now or age for up to 5 years as the agglomerated cork ensures flawless aging capacity.

Tasting: A lively bond of kiwi fruit and lime, revealed in your glass every time. Aromas of crispy green fig on the nose, fused with white lilies in an elegant pose. Just as fresh as lemongrass and pear, this is an ideal wine for you to share.

Serving: 8-10°C (46-50°F)



SAUVIGNON BLANC

BEAU JOUBERT
Sauvignon Blanc

Bracket: Ultra Premium
Blend: 100% Sauvignon Blanc

Alcohol: 13.00%
pH: 3.24 **TA:** 6.40 g/l **RS:** 2.70 g/l

Winemaker: Grapes are from an over thirty year old vineyard, planted on decomposed granite and loam soils.

Volume: 750 ml
Seal: Screw cap

Aging: Enjoy now but, if cellared correctly, this wine will maintain freshness for up to 3 years.

Tasting: Vivacious tropical fruit, fresh cut grass and light mineral flavours balance beautifully with the crisp acid to lend excellent complexity and make this wine superbly versatile. Made in a fruit driven style, this wine drinks wonderfully on its own but will compliment most fish and other light dishes.

Serving: 8-10°C (46-50°F)

Accolades: Wine Spectator: 88 pts



SAUVIGNON BLANC

CEDERBERG
Sauvignon Blanc**Bracket:** Ultra Premium**Blend:** 100% Sauvignon Blanc**Vintage:** 2019**Alcohol:** 13.40%**pH:** 3.44 **TA:** 6.10 g/l **RS:** 2.20 g/l**Winemaker:** Grapes are from fourteen year old vineyard, planted on slate and sandstone soils. Wine fermented for 22-30 days at 11°C with selected yeast strains.**Volume:** 750 ml**Seal:** Screw cap**Aging:** Enjoy now but will maintain it's quality for up to 3 years.**Tasting:** An aromatic wine with a combination of tropical, citrus and green aromas. Aromas of gooseberries, guava, lemon zest with hints of asparagus and green fig. A refreshing, crisp acidity finishes off the initial sensation of creaminess on the mid-palate.**Serving:** 8-10°C (46-50°F)**Accolades:** Michelangelo Awards: Double Gold, Platter's SA Wine Guide: 4 stars, Tim Atkin: 91 pts, Veritas: Gold

SAUVIGNON BLANC

CREATION
Estate Sauvignon Blanc**Bracket:** Ultra Premium**Blend:** 100% Sauvignon Blanc**Vintage:** 2019**Alcohol:** 14.00%**pH:** 3.35 **TA:** 5.50 g/l **RS:** 1.70 g/l**Winemaker:** The juice was fermented in stainless steel tanks at 15°C, without malolactic fermentation. Matured on fine lees for 5 months.**Volume:** 750 ml**Seal:** Natural cork**Aging:** Enjoy now or within 3 years of release.**Tasting:** Star-bright with alluring aromas of elderflower, papaya, cassis, passion fruit and kumquat blooming from the glass. On the palate clean minerality rules. Then opening up to echo the generosity promised on the nose and leading to a refreshing hint of lemon zest.**Serving:** 8-10°C (46-50°F)

SAUVIGNON BLANC

KLEINE ZALZE
Vineyard Selection
Sauvignon Blanc**Bracket:** Ultra Premium**Blend:** 100% Sauvignon Blanc**Alcohol:** 13.50%**pH:** 3.35 **TA:** 6.80 g/l **RS:** 2.80 g/l**Winemaker:** The grapes were picked very early in the morning. Every process from picking to bottling was done super reductive with dry ice being added in the bins in the vineyard. After destemming and crushing we allowed 24 hours skin contact. Only the free run juice was settled for 1 day and then racked to the fermentation vessel where it was inoculated with selected yeast strain and fermented at 13°C. The wine spent 7 months on the primary lees before being blended and bottled.**Volume:** 750 ml**Seal:** Screw cap**Aging:** Enjoy now or cellar for the next 5 years.**Tasting:** Intense flavours of gooseberries, kiwi and a slight herbal interest. The palate reveals layers of complexity with mineral structure and greener notes.**Serving:** 8-10°C (46-50°F)

SAUVIGNON BLANC

MERWIDA
Sauvignon Blanc

Bracket: Ultra Premium

Blend: 100% Sauvignon Blanc

Alcohol: 13.50%

pH: 3.29 **TA:** 6.90 g/l **RS:** 4.20 g/l

Winemaker: Early morning hand harvest at 21.5° Balling. stainless steel tanks at 12°C. Extended lees contact for three months, with regular bâtonnage.

Volume: 750 ml

Seal: Screw cap

Aging: Ideal for drinking now but will retain its vibrancy for 1-3 years.

Tasting: This highly aromatic Sauvignon Blanc, burst with flavours of tropical fruit and undertones of green peppers.

Serving: 8-10°C (46-50°F)

Accolades: Platter's SA Wine Guide: 4 stars



SAUVIGNON BLANC

RIETVALLEI WINE ESTATE
Estéanna Sauvignon Blanc

Bracket: Ultra Premium

Blend: 100% Sauvignon Blanc

Alcohol: 14.18%

pH: 3.04 **TA:** 7.90 g/l **RS:** 2.50 g/l

Winemaker: The grapes were harvested at 25° Balling. Only the free-run juice was selected and allowed to settle for 3 weeks at 5°C. Fermentation was controlled at 13 °C. At 15° Balling the must was transferred to second fill French oak barrels where it fermented till dry. The wine was left in the barrels on the primary fermentation lees for 9 months.

Volume: 750 ml

Seal: Natural cork

Aging: Drinks beautifully now but can mature for another 4-5 years.

Tasting: Aromas of passionfruit, grapefruit, green fig and a touch of capsicum. The palate reveals a crisp acidity but also a satisfying creamy weight and the lingering aftertaste hints at the pedigree and longevity of this delicious wine.

Serving: 7-10°C (46-50°F)

Accolades: Michelangelo Awards: Double Gold



SAUVIGNON BLANC

STELLENBOSCH HILLS
Sauvignon Blanc

Bracket: Ultra Premium

Blend: 100% Sauvignon Blanc

Alcohol: 13.27%

pH: 3.38 **TA:** 6.40 g/l **RS:** 2.40 g/l

Winemaker: The grapes were picked early morning at optimum ripeness to preserve the tropical fruit flavours in the wine. Four hours skin contact, only free run juice was used, and the juice was allowed to settle for two days before cold fermentation.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now or within two years.

Tasting: Mouth-filling and crisp with a lime zest acidity. This full-bodied wine delights with an abundance of green fig, gooseberry, sweet melon and a hint of guava fruit and asparagus aromas carried through to a lingering finish.

Serving: 8-10°C (46-50°F)



SAUVIGNON BLANC

GHOST CORNER
Sauvignon Blanc**Bracket:** Luxury**Blend:** 100% Sauvignon Blanc**Vintage:** 2018**Alcohol:** 13.50%**pH:** 2.70 **TA:** 6.50 g/l **RS:** 2.70 g/l

Winemaker: Grapes are from sixteen year old vineyard, planted on Bokkeveld slate, Koffieklip and gravel soils. Grapes were hand harvested at 21.5 - 23.5° Balling. Reductive style, cold crushed at 8°C. Fermented for 21 days at 11°C with selected yeast strains.

Volume: 750 ml**Seal:** Screw cap**Aging:** Enjoy within 2-5 years after release.

Tasting: A unique Sauvignon Blanc that cannot be compared to any other. Powerful concentrated layers of green figs and gooseberries, with a touch of grapefruit, fynbos and a steely minerality on the palate. A reflection of the cool maritime climate of Elim.

Serving: 8-10°C (46-50°F)

Accolades: Michelangelo Awards: Double Gold, Platter's SA Wine Guide: 4.5 stars, Tim Atkin: 92 pts, Veritas: Gold



VIOGNIER

CREATION
Estate Viognier**Bracket:** Ultra Premium**Blend:** 100% Viognier**Alcohol:** 14.20%**pH:** 3.38 **TA:** 5.50 g/l **RS:** 1.80 g/l

Winemaker: Grapes are from vines planted on the coolest, south-facing slopes of the estate. The juice was fermented in stainless steel tanks at 15°C without malolactic fermentation and matured on fine lees for 2-3 months.

Volume: 750 ml**Seal:** Natural cork**Aging:** Enjoy now, but will cellar well for another 2 years.

Tasting: The wine is delightfully forthcoming on the nose with pertinent peach snuggling up to the secret subtleties of ripe pear. These aromas find resonance on the smooth palate where apricot adds another dimension and blends seamlessly with crisp minerality and bouncy, well-integrated natural acidity.

Serving: 8-10°C (46-50°F)

VIOGNIER

KLEINOOD
Tamboerskloof Viognier**Bracket:** Luxury**Blend:** 86% Viognier, 14% Roussanne**Alcohol:** 13.50%**pH:** 3.41 **TA:** 6.10 g/l **RS:** 2.20 g/l

Winemaker: Harvested at 22-23.5° Balling. Roussanne grapes were harvested at 21° Balling. Grapes were sorted three times before being left on the skins overnight to ensure good flavour extraction. Lightly basket pressed to ensure the right amount of phenolics extraction at ± 450 litre / tonnes. Fermented in stainless steel, concrete egg and 3-4 fill oak barrels. Aged on lees for four months.

Volume: 750 ml**Seal:** Natural cork**Aging:** Will cellar well for 2-3 years.

Tasting: Pale straw colour, with a green tinge. The Viognier 2019 opens with apricots and tangerine, developing into honeysuckle, orange blossom and rose with a hint of spice and nutmeg. The entry of the wine is fresh and racy, but the weight and texture create a lingering finish enticing your palate to ask for more.

Serving: 8-10°C (46-50°F)

WHITE BLEND

HAZENDAL

Christoffel Hazenwinkel White

Bracket: Ultra Premium

Blend: 34% Chenin Blanc, 29% Semillon, 25% Sauvignon Blanc, 12% Chardonnay

Alcohol: 13.00%

pH: 3.30 **TA:** 5.90 g/l **RS:** 3.90 g/l

Winemaker: Grapes were hand harvested at optimal ripeness in the early morning hours to preserve the grape flavours. Fermentation took place in stainless steel tanks and the juice kept on the lees until blending and bottling.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now.

Tasting: A friendly and accessible wine with ample notes of green melon. Cape gooseberry and pear are supported by subtle hints of freshly cut grass and ruby grapefruit. A medium-bodied wine with a refreshing acidity. The fine and creamy texture ensures an enduring and clean finish, while green melon and grapefruit follow through to the palate.

Serving: 8-10°C (46-50°F)



WHITE BLEND

THE SADIE FAMILY WINES

Palladius

Bracket: Icon

Blend: Chenin Blanc, Grenache Blanc, Clairette Blanche, Viognier, Verdelho, Roussanne, Marsanne, Semillon Gris, Semillon Blanc and Palomino, Colombard

Vintage: 2017

Alcohol: 13.39%

pH: 3.13 **TA:** 6.50 g/l **RS:** 1.70 g/l

Winemaker: Hand sorted individual berries for the entire production, basket pressed and the juice run off directly to clay amphorae and concrete eggs. After 12 months' maturation the wine is racked into old big foudres for another 12 months ageing prior to bottling.

Volume: 750 ml

Seal: Natural cork

Aging: Enjoy now, but will cellar well for another 20 years.

Tasting: Displays the magnitude of layers that is to be expected from a blend of 11 varieties across 17 vineyards. White cassis, peach and green apple skin aromas with salty, mineral and slight honey and lime undertones.

Serving: 8-10°C (46-50°F)

Accolades: Tim Atkin: 96 pts



WHITE MERLOT

MEINERT

The Italian Job White Merlot

Bracket: Ultra Premium

Blend: 85% Merlot, 15% Chenin Blanc

Alcohol: 12.92%

pH: 3.25 **TA:** 5.70 g/l **RS:** 4.70 g/l

Winemaker: Hand harvested and whole bunch pressed with minimal press tumbling and pressure to ensure minimal leaching of colour from the skins. The juice was fermented with naturally occurring yeasts in 2nd, 3rd and 4th fill French oak barrels. The Chenin Blanc was vinified in a Nomblot cement egg and seasoned oak barrels. The wines were matured sur lie for up to 14 months.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoyable in its youth, this wine will further develop under careful cellar-ing conditions for years to come.

Tasting: Delicate rose petal, white peach, quince and faint flint aromatics follow through to a textured palate and crisp linearity.

Serving: 8-10°C (46-50°F)

Accolades: National Wine Challenge: Double Gold, Platter's South African Wine Guide: 4 stars





Wines of
**South
Africa**

welcome to our world of discovery

Section 3: Blanc de Noir, Rosé, MCC and Sparkling Wine

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BLANC DE NOIR

DEUX FRÈRES ESTATE
Blanc de Noir
Bracket: Premium**Blend:** 100% Mourvèdre**Alcohol:** 12.00%**pH:** 3.50 **TA:** 4.30 g/l **RS:** 2.00 g/l

Winemaker: After destalking, the grapes were basket pressed. The juice was cold fermented at 12-13°C and left on the lees for approximately 6 months prior to bottling.

Volume: 750 ml**Seal:** Screw cap**Aging:** Ready to drink now.

Tasting: Characteristically delicate salmon colour, with an explosion of candyfloss, red currants and Turkish delight on the nose.

Serving: 6-8°C (46-50°F)**Accolades:** Rosé Rocks: Gold

BLANC DE NOIR

HAZENDAL
Christoffel Hazenwinkel
Blanc de Noir
Bracket: Ultra Premium**Blend:** 100% Shiraz**Alcohol:** 13.00%**pH:** 3.41 **TA:** 5.50 g/l **RS:** 2.60 g/l

Winemaker: Grapes were hand harvested at optimal ripeness in the early morning hours to preserve the grape flavours. Fermentation took place in stainless steel tanks and the juice kept on the lees until bottling.

Volume: 750 ml**Seal:** Screw cap**Aging:** Enjoy now.

Tasting: Elegant red berry fruit aromas of redcurrant, raspberry, strawberries and red cherry, accompanied by floral tones of rose petal and citrus blossom. The palate is delicate with a medium acidity. The fresh red berries follow through on the palate, with a distinctive Turkish Delight finish.

Serving: 8-10°C (46-50°F)**Accolades:** Vitis Vinifera: Gold

ROSÉ

STETTYN
FAMILY VINEYARDS
Chardonnay Pinot Noir
Bracket: Extreme Value**Blend:** Chardonnay, Pinot Noir**Alcohol:** 13.50%**pH:** 3.50 **TA:** 6.40 g/l **RS:** 3.90 g/l

Winemaker: Grapes were harvested at an average of 22° Balling, crushed and the free flowing juice settled and racked. Treated as reductive as possible to prevent oxidation and fermented at cool temperatures. Various tanks from different vineyards were blended to obtain the best characteristics.

Volume: 750 ml**Seal:** Screw cap

Aging: Enjoy now but, if cellared correctly, this wine will maintain freshness for up to 2 years.

Tasting: A full, balanced wine with fresh ripe citrus, pineapple and sweet red apple flavours complemented by a clean dry finish.

Serving: 8-10°C (46-50°F)**Accolades:** Veritas: Silver Outstanding

ROSÉ

ZEVENWACHT WINE ESTATE
7even Rosé

Bracket: Value

Blend: 100% Cabernet Franc

Alcohol: 13.00%

pH: 3.34 **TA:** 5.50 g/l **RS:** 3.00 g/l

Winemaker: The grapes were picked at 21.5° Balling, crushed, separated from the skins, settled, racked and fermented the same as white wine. The wine was cold fermented at 12-14°C to retain fresh red fruit aromas. The delicate pink colour is derived from the red pigments that are released during the crushing process.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now but will maintain its quality for 2-3 years.

Tasting: A wine with a delicate, beautiful salmon pink colour. Rose petals and grapefruit on the nose with fresh ripe strawberries on the palate – a long lingering fresh taste. A delicious lifestyle wine, elegant and soft.

Serving: 8-10°C (46-50°F)



ROSÉ

BONNIEVALE WINES
The River Collection
Cinsault Rosé

Bracket: Premium

Blend: 100% Cinsault

Alcohol: 10.50%

pH: 3.36 **TA:** 5.26 g/l **RS:** 1.24 g/l

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now or within 2 years.

Tasting: Made in the crisp, dry style of rosé that has been perfected in Southern France, this wine is light, aromatic and refreshing.

Serving: 8-10°C (46-50°F)



ROSÉ

CREATION
Estate Grenache Noir
Viognier

Bracket: Ultra Premium

Blend: 80% Grenache Noir, 20% Viognier

Alcohol: 13.00%

pH: 3.18 **TA:** 4.20 g/l **RS:** 4.20 g/l

Winemaker: Cultivars vinified separately in stainless steel tanks, whole berry pressed for soft extraction, cool ferment at 16°C to keep freshness and subtle aromatics.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now or within 3-4 years.

Tasting: Enchanting shades of rosy coral with a big berry bouquet. Pronounced raspberry and titillating cranberry mingle with soft rosebud and a trace of sandalwood. On the well-balanced palate cool-climate freshness is the first impression. The berry fruit follows through, beautifully offset by hints of stone-fruit. Vivaciously crisp yet soft and round with a lingering aftertaste.

Serving: 8-10°C (46-50°F)



ROSÉ

HILL&DALE
Dry Rosé Merlot

Bracket: Ultra Premium
Blend: 100% Merlot

Alcohol: 13.33%
pH: 3.47 **TA:** 5.10 g/l **RS:** 2.00 g/l

Winemaker: Grapes were harvested at an average of 23,4° Balling. The juice was immediately separated from the skins to prevent too much colour extraction. Fermentation took place in stainless-steel tanks at ±16°C. Following the completion of the alcoholic fermentation, the wine was allowed a short time on the lees before being prepared for bottling.

Volume: 750 ml
Seal: Screw cap

Aging: Enjoy now or within 2 years.

Tasting: A cascade of floral and fruity aromas of rosewater, fresh strawberry, sweet candyfloss and the slightest hint of fresh mint. Crisp, fresh and invigorating with just enough tart acidity to balance an unexpected fullness and ripe aftertaste.

Serving: 8-10°C (46-50°F)



ROSÉ

KLEINOOD
Tamboerskloof
Katharien Rosé

Bracket: Ultra Premium
Blend: 100% Syrah

Alcohol: 13.00%
pH: 3.44 **TA:** 5.40 g/l **RS:** 2.20 g/l

Winemaker: Grapes were sorted three times before going to the press. No additional skin contact occurred. Juice recovery of 550 litre / ton was achieved and ensured good colour and texture. Juice was settled overnight, racked and fermented in stainless steel. After fermentation wines were left on the lees for four months before bottling.

Volume: 750 ml
Seal: Screw cap

Aging: Will cellar well for 2-3 years.

Tasting: Pale salmon coloured wine's nose opens up with a fresh berry mix aroma evolving into melon, watermelon, pomegranate and spice. The complexity of the nose follows through to the palate. The amazing mid palate weight and great texture adds depth and is a beautiful prelude to a boundless finish.

Serving: 8-10°C (46-50°F)



ROSÉ

LOTHIAN VINEYARDS
Isobel Mourvèdre Rosé

Bracket: Ultra Premium
Blend: 100% Mourvèdre

Alcohol: 12.50%
pH: 3.37 **TA:** 5.10 g/l **RS:** 1.60 g/l

Winemaker: Grapes were picked in the early morning and fed into the press for whole bunch pressing. The degree of ripeness and the gentleness of the whole-bunch pressing, allowed all the juice to be used without fear of excessive colour pick up. The juice was inoculated and fermented between 14°C and 18°C. The wine was kept on its gross lees for about 4 months, racked and bottled with the same dryness at which it finished the ferment.

Volume: 750 ml
Seal: Screw cap

Aging: Will cellar well for 2-3 years.

Tasting: Displays lifted aromas of strawberry, pomegranate and red currants with bracing acidity, white pepper and lively red berries on the palate.

Serving: 8-10°C (46-50°F)

Accolades: Gilbert & Gillard: Gold



MÉTHODE CAP CLASSIQUE

LOTHIAN VINEYARDS
MCC Brut Rosé

Bracket: Ultra Premium
Blend: 100% Pinot Noir

Alcohol: 12.50%

Winemaker: Grapes were hand picked at 18° Balling, whole bunch pressed and only the cuvée used for fermentation. Barrel fermentation and ageing was for two months and then left on the lees for 18 months before riddling. Wine was then disgorged with a typical French dosage and left for three months in the bottle before releasing.

Volume: 750 ml
Seal: Natural cork

Ageing: Will cellar well for 2-3 years.

Tasting: Fresh and fruity with aromas of young strawberry, raspberry and notes of grapefruit on the nose; with rose petal and cream leading on the palate, leading to crisp bright apple balanced by creamy and minerality in the mouth.

Serving: 8-10°C (46-50°F)



MÉTHODE CAP CLASSIQUE

CREATION
Elation Rosé Brut

Bracket: Luxury
Blend: 80% Chardonnay, 20% Pinot Noir

Alcohol: 11.34%
pH: 3.21 **TA:** 7.90 g/l **RS:** 2.60 g/l

Winemaker: The Pinot Noir and half the Chardonnay was fermented in stainless steel tanks while the balance Chardonnay was wood fermented in old barrels for 6 months. Second fermentation with two and a half year on the lees.

Volume: 750 ml
Seal: Natural cork

Ageing: Enjoy now but, if cellared correctly, this wine will maintain its quality for another 5 years.

Tasting: Gentlest aromas of lemon blossom and dried apple emerge, followed by wild strawberry and hints of fresh brioche. On the palate well-integrated flavours of grapefruit and dried apple are accompanied by fresh minerality – elusively savoury like wet pebbles on a beach.

Serving: 8-10°C (46-50°F)



MÉTHODE CAP CLASSIQUE

GENEVIEVE
Blanc de Blancs Brut

Bracket: Luxury
Blend: 100% Chardonnay
Vintage: 2015

Alcohol: 12.50%
pH: 3.51 **TA:** 5.10 g/l **RS:** 5.90 g/l

Winemaker: Grapes are from Chardonnay vineyards planted on deep riverside soil and were hand picked at 19° Balling for fruit and elegance and high natural acidity. Whole bunch pressed and was allowed 3 years yeast contact before disgorgement. My philosophy is vigilant attention and consideration in the vineyard with minimal but concise intervention in the cellar, allowing each vintage to express itself from grape to bottle.

Volume: 750 ml
Seal: Natural cork

Ageing: Enjoy now but will maintain its quality for many years.

Tasting: Delicate and generous bubbles with crisp aromas of lime blossom, white peach and honeydew melon. Vibrant and supple upon entry with rounded and expressive flavours of toasty finesse leading to a lingering finish.

Serving: 8-10°C (46-50°F)



MÉTHODE CAP CLASSIQUE

GRAHAM BECK
Blanc de Blancs Brut
Bracket: Luxury**Blend:** 100% Chardonnay**Alcohol:** 12.55%**pH:** 3.27 **TA:** 7.80 g/l **RS:** 4.50 g/l

Winemaker: Grapes were hand selected and hand harvested from a very specific Chardonnay block on our estate. Whole bunch pressing ensured fractional recovery and only the cuvee juice was selected for fermentation. Seven percent new barrels are added each year to the balance of older barrels to ensure harmony of the wood integration during fermentation. Bottled for the second fermentation with 48 month yeast contact before disgorgement.

Volume: 750 ml**Seal:** Natural cork**Aging:** Enjoy now or within 5-10 years after disgorging.

Tasting: Bright lime green colour with rich aromas of fresh lime and ripe apricot fruit on the nose. An exciting fine mousse with an explosion of tangerines on the palate. Great brioche and yeast complexity broaden the palate, leading to a long and elegant finish.

Serving: 8-10°C (46-50°F)

MÉTHODE CAP CLASSIQUE

GRAHAM BECK
Brut Chardonnay Pinot Noir
Bracket: Luxury**Blend:** 51% Chardonnay, 49% Pinot Noir**Alcohol:** 11.85%**pH:** 3.19 **TA:** 6.10 g/l **RS:** 9.20 g/l

Winemaker: Both grape varieties were handpicked; Chardonnay at 18-19.5° Balling for fruit and elegance. Pinot Noir at 18.5-20° Balling for complexity and length of flavour. After settling of juice the two varieties were fermented separately, cross blended along with reserve wine where necessary, bottled and left for 15 to 18 months yeast contact time before disgorgement. An iconic wine that was served at both Nelson Mandela's inauguration and to celebrate Barack Obama's presidential nomination.

Volume: 750 ml**Seal:** Natural cork**Aging:** Enjoy now or within 3-5 years after disgorging.

Tasting: Light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate. The exceptionally fine mousse contributes the freshness and finesse.

Serving: 8-10°C (46-50°F)

MÉTHODE CAP CLASSIQUE

LOURENSFORD
Limited Release Brut MCC
Bracket: Luxury**Blend:** 88% Chardonnay, 12% Pinot Noir**Alcohol:** 12.00%**pH:** 3.22 **TA:** 7.00 g/l **RS:** 3.50 g/l

Winemaker: The wine went through malolactic fermentation and spent a further 8 months in tank on its primary lees before it was inoculated for fermentation in bottle. 76% of the wine was transferred to 205 litre French oak barrels halfway during fermentation and aged for 8 months. The wine spent 61 months on its lees in bottle before it was disgorged.

Volume: 750 ml**Seal:** Natural cork**Aging:** Ready to drink now but will cellar well for another 2-3 years.

Tasting: The wine is mysterious, unassuming and surrounded with finesse. The fine bubbles enhance the iodine-like minerality that reminds of fresh seaweed and kelp, complemented by a rich biscuity allure. Yeasty flavours of freshly baked bread, lemon cream, apples on the nose and hints of citrus, pineapple and kiwi fruit on the pallet.

Serving: 8-10°C (46-50°F)

MÉTHODE CAP CLASSIQUE

BEAU JOUBERT
J.C. Visser Blanc de Noir
Bracket: Icon**Blend:** 100% Pinot Noir**Alcohol:** 11.50%**pH:** 3.20 **TA:** 6.00 g/l **RS:** 1.59 g/l

Winemaker: Grapes are from a twelve year old vineyard, planted on decomposed granite and loam soils. Grapes spent 24 months maturing on the lees after secondary fermentation.

Volume: 750 ml**Seal:** Natural cork

Aging: Enjoy now but, if cellared correctly, this wine will maintain its quality for many years.

Tasting: Crisp and refreshing acidity is balanced with opulent fruit and a light biscuitiness. Fine, lively bubbles, emphasized by the light honey hue, each burst into an array of berry, citrus and tropical fruit flavors that linger onto a light marzipan finish.

Serving: 8-10°C (46-50°F)

MÉTHODE CAP CLASSIQUE

HAZENDAL
Scarlet Sails
Bracket: Icon**Blend:** 54% Pinot Noir, 46% Chardonnay**Alcohol:** 12.50%**pH:** 3.13 **TA:** 6.90 g/l **RS:** 8.00 g/l

Winemaker: Grapes were hand harvested at optimal ripeness in the early morning hours to preserve the flavours. The wine underwent malolactic fermentation and was kept on the primary lees until bottling. The second fermentation took place in this bottle. The wine spent a total of 48 months on the lees.

Volume: 750 ml**Seal:** Natural cork

Aging: Enjoy now but will age well over the next 10 years.

Tasting: Aromas starts with green apples, toasted brioche and tart poached pear and culminates with subtle hints of fresh cinnamon bark. The mouthfeel is full and luxurious, with a fine mousse on the palate. The clean acidity ensures a long and elegant finish.

Serving: 8-10°C (46-50°F)**Accolades:** Vitis Vinifera: Gold

MÉTHODE CAP CLASSIQUE

LE LUDE MCC
Vintage Cuvée
Bracket: Icon**Blend:** 64% Chardonnay, 36% Pinot Noir
Vintage: 2013**Alcohol:** 12.00%**pH:** 3.10 **TA:** 8.30 g/l **RS:** 6.00 g/l

Winemaker: Our Vintage Cuvée is a premium blend of specially selected tanks. Careful attention is given to blending the best terroirs. Reserve wines are produced to enhance our base wines. The reserve wines spend another two years in barrels before being stored in magnums under cork.

Volume: 750 ml**Seal:** Natural cork

Aging: Enjoy now but will cellar well for 10 years.

Tasting: Slight nutty, brioche character coming from the ageing period. Subtle hints of bruised apple, grapefruit and lime leaves. The soft mouse, and lingering acidity balance the linear and tight acidity that carries this wine.

Serving: 8-10°C (46-50°F)**Accolades:** Vitis Vinifera: Gold

SPARKLING WINE

HILL&DALE
Premium Sparkling Brut

Bracket: Ultra Premium
Blend: Multiple

Alcohol: 11.33%
pH: 3.38 **TA:** 5.70 g/l **RS:** 11.60 g/l

Winemaker: The wine is made exclusively from Stellenbosch fruit with a focus on selecting cultivars with more fruit- and floral-aromas and clean gentleness to achieve the desired taste profile.

Volume: 750 ml
Seal: Natural 'cork

Aging: Enjoy now or within 2 years.

Tasting: The aroma displays nuances of green and yellow apples, pears and winter melon, while the taste profile offers non-puckering dryness with a crisp acidity, energetic bubbles and rounding fruitiness.

Serving: 8-10°C (46-50°F)



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BARBERA

MERWIDA
Barbera

Bracket: Ultra Premium
Blend: 100% Chenin Blanc

Alcohol: 14.13%
pH: 3.47 **TA:** 5.90 g/l **RS:** 3.70 g/l

Winemaker: Fermented in stainless steel tanks at 24°C for 10 days. Post fermentation cold soaking. Maturation was done in 38% new French oak and 62% in second and third fill French oak barrels for 12 months.

Volume: 750 ml
Seal: Natural cork

Aging: Ideal for drinking now but will retain its vibrancy for 8 years.

Tasting: Spicy, white pepper flavours and undertones of blackberry with a lingering finish of French oak barrel maturation on the palate.

Serving: 16-18°C (61-64°F)

Accolades: Michelangelo Awards: Double Gold, Platters SA Wine Guide: 4 stars



BORDEAUX BLEND

LA RICMAL
Lerato Classic Red

Bracket: Premium
Blend: 59% Cabernet Sauvignon, 41% Merlot

Alcohol: 14.00%
pH: 3.60 **TA:** 5.10 g/l **RS:** 1.60 g/l

Volume: 750 ml
Seal: Screw cap

Aging: Enjoy now.

Tasting: Modern-style easy drinking wine with aromas of multiple layers of fruit, soft tannins and a well balanced, lingering finish.

Serving: 16-18°C (61-64°F)



BORDEAUX BLEND

CREATION
Estate Cabernet Sauvignon
Merlot Petit Verdot

Bracket: Ultra Premium
Blend: 55% Cabernet Sauvignon, 30% Merlot, 15% Petit Verdot

Alcohol: 14.70%
pH: 3.61 **TA:** 6.00 g/l **RS:** 4.10 g/l

Winemaker: Traditional skin fermentation followed by malolactic fermentation for sixteen months in 31% new, 33% 2nd and 36% 3rd fill French oak barrels. A light filtration was done before bottling.

Volume: 750 ml
Seal: Natural cork

Aging: Enjoy now, but will cellar well for another 6-8 years.

Tasting: Multi-faceted, like a finely cut ruby in the glass - with a bounty of fruity, spicy aromas to invite you in. On the palate, rewarding dark chocolate and mocha combine with generous ripe berry flavours, supported by the firm structure derived from judicious oak maturation.

Serving: 16-18°C (61-64°F)



BORDEAUX BLEND

KVV
Cathedral Cellar Triptych

Bracket: Ultra Premium

Blend: Cabernet Sauvignon, Shiraz, Petit Verdot, Cabernet Franc

Vintage: 2016

Alcohol: 14.30%

pH: 3.52 **TA:** 6.09 g/l **RS:** 3.30 g/l

Winemaker: Juice was inoculated with a combination of specially selected yeast strains and matured in French oak barrels for 18 months. A 35% portion was aged in new wood, and the rest in second and third-fill barrels.

Volume: 750 ml

Seal: Natural cork

Aging: The wine is ready to be enjoyed now or cellared for up to six years from vintage.

Tasting: This layered and sophisticated red blend exudes aromas of blueberries, crushed herbs and tobacco leaf with hints of dark chocolate and cedary oak. The palate reveals velvety tannins and a savoury palate with a well-rounded, persistent finish.

Serving: 16-18°C (61-64°F)



BORDEAUX BLEND

STELLENBOSCH RESERVE
Vanderstel

Bracket: Ultra Premium

Blend: 56% Cabernet Sauvignon, 28% Merlot, 8% Malbec, 7% Petit Verdot, 1% Cabernet Franc

Alcohol: 14.76%

pH: 3.56 **TA:** 5.50 g/l **RS:** 2.90 g/l

Winemaker: Varieties and parcels were vinified separately. Primary fermentation took 7 days during which punch-downs and pump-overs were performed four times daily. After this the wine was macerated on the skins for 14 days to ensure balanced extraction of phenolics.

Volume: 750 ml

Seal: PlantCorc™

Aging: This wine will mature well for another 10 years.

Tasting: Offers hints of mint, dried mushrooms and glazed cherries, finishing with cured meat and vanilla notes. It is a majority Cabernet Sauvignon, providing cassis notes and a serious backbone to the more generous Merlot, Malbec and Petit Verdot. Overall, a fine balance of freshness, glossy fruit and earthy undertones.

Serving: 16-18°C (61-64°F)



BORDEAUX BLEND

YONDER HILL
Inanda

Bracket: Ultra Premium

Blend: 41% Cabernet Franc, 30% Cabernet Sauvignon, 25% Merlot, 4% Petit Verdot

Vintage: 2015

Alcohol: 14.29%

pH: 3.58 **TA:** 5.44 g/l **RS:** 2.99 g/l

Winemaker: The berries ripened in different stages during the time of harvest. The cultivars were fermented separately in stainless steel tanks. After gentle-pressing and malolactic fermentation the blend was matured for 16 months in 60% 2nd fill and 40% 3rd fill 225 litre French oak barrels.

Volume: 750 ml

Seal: Screw cap

Aging: Ready to drink now but will cellar well for another 4-6 years.

Tasting: A complex nose, with a mixture of roasted coffee beans and dark chocolate which is complemented by vibrant red fruits.

Serving: 16-18°C (61-64°F)



BORDEAUX BLEND

ALLÉE BLEUE
L'Amour Toujours**Bracket:** Luxury**Blend:** 40% Cabernet Franc, 39% Cabernet Sauvignon, 18% Merlot, 3% Petit Verdot**Alcohol:** 14.70%**pH:** 3.33 **TA:** 6.40 g/l **RS:** 2.80 g/l**Winemaker:** Crushed grapes were put in fermenters and a cold soaked at 7°C for 4 days. Extended maceration of up to 24 days lends depth of flavour and structure. The finished wine underwent MLF in 60% new and 40% second fill French oak barrels and further maturation for 18 months before blending.**Volume:** 750 ml**Seal:** Natural cork**Aging:** Will age beautifully over the next 5-7 years.**Tasting:** Delicate flavours of fynbos, cedar and cigar box, all beautifully wrapped in blackberry fruit. The palate is reminiscent of spice, dark chocolate and cinnamon with elegant and soft tannins. This is a unique wine which will intrigue even the best connoisseur.**Serving:** 16-18°C (61-64°F)

BORDEAUX BLEND

ASLINA
Umsasane**Bracket:** Luxury**Blend:** 63% Cabernet Sauvignon, 28% Cabernet Franc, 9% Petit Verdot**Alcohol:** 14.50%**pH:** 3.50 **TA:** 6.00 g/l **RS:** 3.10 g/l**Winemaker:** The grapes were hand-picked at optimum ripeness. The wine was barrel matured separately for 16 months in French oak barrels. 30% of the wine in first fill barrels, 40% in second fill and the rest in third fills.**Volume:** 750 ml**Seal:** Natural cork**Aging:** Enjoy right now or age for up to 10 years.**Tasting:** A full-bodied wine with layers of fruits and plummy characters. Good bold structure, tight ripe tannins, and a good balance of wood, acidity and fruit gives this wine a long, lingering finish.**Serving:** 16-18°C (61-64°F)

BORDEAUX BLEND

BEAU JOUBERT
The Ambassador**Bracket:** Luxury**Blend:** 39% Merlot, 31% Cabernet Franc, 30% Cabernet Sauvignon**Alcohol:** 13.00%**pH:** 3.55 **TA:** 5.60 g/l **RS:** 3.00 g/l**Winemaker:** Beau Joubert's flagship selection, the wine was aged for 24 months in small new French oak barrels.**Volume:** 750 ml**Seal:** Natural cork**Aging:** Wonderfully accessible now but also allows for 10 years of cellaring.**Tasting:** Black currant and red cherries infuse elegantly with plum, mint and fruitcake flavours. Lingering on the back palate are subtle mint, leather and smoky pencil shaving flavours. The stern oak maturation lends firm, yet smooth, tannins and excellent structure. The intense fruit, grippy tannins and balanced acid makes this an extremely complex wine.**Serving:** 16-18°C (61-64°F)

BORDEAUX BLEND

BOTANICA WINES
Arboretum**Bracket:** Luxury**Blend:** 49% Cabernet Sauvignon, 28% Merlot, 17% Cabernet Franc, 6% Petit Verdot**Alcohol:** 14.50%**pH:** 3.64 **TA:** 5.40 g/l **RS:** 2.70 g/l**Winemaker:** Hand harvested grapes were destemmed, crushed and fermented in open top fermentation tanks, with twice daily punch downs. The wine was gently pressed and racked to barrel for malolactic fermentation before aged for 11 months in French oak barrels.**Volume:** 750 ml**Seal:** Natural cork**Aging:** Enjoy right now or age for up to 10 years.**Tasting:** This wine displays lovely blackberry, black cherry, and tobacco notes on the nose. On the palate, it boasts a core of opulent plum and cassis fruit, with firm tannins providing great texture and structure.**Serving:** 16-18°C (61-64°F)**Accolades:** Tim Atkin: 92 pts, Jancis Robinson: 16.5 pts

BORDEAUX BLEND

ERNIE ELS
Proprietor's Blend**Bracket:** Luxury**Blend:** 60% Cabernet Sauvignon, 20% Shiraz, 25% Merlot, 5% Cabernet Franc, 5% Malbec, 5% Petit Verdot**Alcohol:** 14.13%**pH:** 3.68 **TA:** 6.13 g/l **RS:** 2.96 g/l**Volume:** 750 ml**Seal:** Natural cork**Aging:** Will open up over the next five years and age well for a decade or more.**Tasting:** Medium to full-bodied, it is strewn with black fruits, exotic spice and shards of dark chocolate. Sweet, spicy oak melts into a dense, powerfully fruited and structured core. The majority Cabernet Sauvignon gives a cassis purity and salty edge, while the Shiraz component adds a meaty, savoury and spicy edge. The blend is rounded off by the remaining Bordeaux cultivars in a complexity explosion from start to finish. It is exquisitely textured and finely tuned.**Serving:** 16-18°C (61-64°F)**Accolades:** Platter's SA Wine Guide: 5 stars and Red Blend of the Year (2019), Vitis Vinifera: Gold

BORDEAUX BLEND

MEINERT
Synchronicity**Bracket:** Luxury**Blend:** 35% Cabernet Sauvignon, 35% Merlot, 13% Pinotage, 8.5% Cabernet Franc, 8.5% Petit Verdot
Vintage: 2015**Alcohol:** 14.36%**pH:** 3.57 **TA:** 6.10 g/l **RS:** 1.90 g/l**Winemaker:** Fermented with natural yeasts and aged in separately in batches in mostly new French oak for twelve months. Only the best components are included in this cuvee and after blending, matured for a further 18 months in new French oak barriques.**Volume:** 750 ml**Seal:** Natural cork**Aging:** This wine will further develop under careful cellaring conditions for years to come.**Tasting:** Reflects the virtues of one of South Africa's greatest vintages offering layered red, black and purple fruit with subtle savory nuances.**Serving:** 16-18°C (61-64°F)**Accolades:** Decanter World Wine Awards: 86 pts, Platter's South African Wine Guide: 4.5 stars, Tim Atkin: 90 pts

BORDEAUX BLEND

PLAISIR DE MERLE
Grand Plaisir**Bracket:** Luxury**Blend:** 58% Cabernet Sauvignon,
25% Petit Verdot, 17% Shiraz**Alcohol:** 14.63%**pH:** 3.64 **TA:** 5.80 g/l **RS:** 3.40 g/l

Winemaker: Grapes were harvested at 25.1-25.3° Balling and were fermented in small stainless-steel tanks. The juice was pumped over the skins daily to extract colour, tannins and flavour. After fermentation the wine was left on the skins for a further 3 to 7 days. Matured in new 300 litre French oak barrels for eighteen months. After blending, the wine spent another 6 months in 3rd fill barrels.

Volume: 750 ml**Seal:** Natural cork

Aging: Ready to enjoy now but has aging potential of 7-12 years.

Tasting: Aromatic red berries, mulberry and plums, with cedar and subtle vanilla aromas. Cassis, red and black berries, as well as ripe red fruit. A full-bodied wine with hints of spice, vanilla and cedar, and well-integrated, soft tannins.

Serving: 16-18°C (61-64°F)

BORDEAUX BLEND

RIETVALLEI WINE ESTATE
Estéanna Red**Bracket:** Luxury**Blend:** 62% Cabernet Franc, 32%
Cabernet Sauvignon and 6% Petit Verdot**Alcohol:** 13.99%**pH:** 3.40 **TA:** 6.30 g/l **RS:** 4.00 g/l

Winemaker: After de-stemming and slight crushing the mash was taken to open concrete tanks for fermentation. The fermentation temperature was regulated at between 25-28°C for five days. After malolactic fermentation started the wine was transferred to new 300 litre French oak barrels where it was left to mature for 24 months.

Volume: 750 ml**Seal:** Natural cork

Aging: Drinks beautifully now but can mature for another 10 years.

Tasting: Expressive cherry and cassis aromas on the nose with delicate hints of violets. On the palate, the cherry flavours persist with just a hint of vanilla and cedar and a good lift of acidity.

Serving: 16-18°C (61-64°F)

BORDEAUX BLEND

YONDER HILL
Nicola**Bracket:** Luxury**Blend:** 46% Cabernet Sauvignon,
18% Cabernet Franc, 18% Merlot,
18% Petit Verdot
Vintage: 2016**Alcohol:** 13.96%**pH:** 3.60 **TA:** 5.92 g/l **RS:** 2.59 g/l

Winemaker: The five best barrels were used to blend this wine and only 1,000 bottles were produced.

Volume: 750 ml**Seal:** Natural cork

Aging: Ready to drink now but will cellar well for another 6-8 years.

Tasting: A complex yet elegant wine.**Serving:** 16-18°C (61-64°F)**Accolades:** Michelangelo Awards: Gold

BORDEAUX BLEND

ZEVENWACHT WINE ESTATE
Z Collection Reserve**Bracket:** Luxury**Blend:** 74% Cabernet Sauvignon, 11% Merlot, 7% Cabernet Franc, 4% 4% Malbec, 4% Petit Verdot**Vintage:** 2014**Alcohol:** 14.50%**pH:** 3.67 **TA:** 5.40 g/l **RS:** 3.00 g/l**Winemaker:** Moderate summer temperatures allowed for a long ripening period, producing good tannin, colour and sugar ripeness. Small berry size resulting in dense colouration and high extract in the wine. The components were aged separately in 40% new and 60% 2nd fill French oak barrels for 19 months.**Volume:** 750 ml**Seal:** Natural cork**Aging:** This wine will develop beautifully for the next 8-10 years.**Tasting:** Rich and generous, this wine boasts a deep dark hue and whiffs of ripe black currant infused with roasted coffee beans, tobacco leaves, cedar wood and cigar box. On the palate expect concentrated black plum and a decadent dark chocolate finish.**Serving:** 16-18°C (61-64°F)

BORDEAUX BLEND

DELHEIM
Grand Reserve**Bracket:** Icon**Blend:** 84% Cabernet Sauvignon, 11% Merlot, 5% Cabernet Franc**Alcohol:** 14.87%**pH:** 3.62 **TA:** 6.00 g/l **RS:** 2.60 g/l**Winemaker:** Grapes were hand picked with bunch selection in the vineyard. Great care was taken to optimise extraction of flavours during fermentation at between 25 to 28°C. The different components spend 16 months in 30% new French oak barrels. After blending the wine was aged for another 4 months in 20% new French oak barrels.**Volume:** 750 ml**Seal:** Natural cork**Aging:** This wine will benefit from ageing up to ten years from vintage.**Tasting:** This wine has a dark red ruby colour with a youthful hue. Classical in its own style with aromas of truffle, mint cassis and delicate nuances of red berry fruit flavours. This is a full bodied wine well supported on the palate without overpowering its delicate red berry notes.**Serving:** 16-18°C (61-64°F)

BORDEAUX BLEND

EPICUREAN
2011**Bracket:** Icon**Blend:** 81% Merlot, 13% Cabernet Sauvignon, 5% Cabernet Franc**Vintage:** 2011**Alcohol:** 13.00%**pH:** 3.39 **TA:** 6.50 g/l **RS:** 2.30 g/l**Volume:** 750 ml**Seal:** Natural cork**Aging:** Ready to enjoy now, yet will age beautifully over the next 15 years.**Tasting:** Each year's blend differs as a function of climate and available grapes. And for 2011, it was the turn of Merlot to shine. This resulted in a rich, robust wine that impresses with dense, intense fruity flavours. Vintage 2011 boasts a powerful tannic structure, with a bone-dry finish that is underpinned by a generous black plum taste and aftertaste. The nose shows red and black fruit, a subtle leafiness and oyster shell. The palate is medium- to full-bodied with fresh acidity and sleek tannins.**Serving:** 16-18°C (61-64°F)

BORDEAUX BLEND

**EPICUREAN
2012****Bracket:** Icon**Blend:** 69% Merlot, 23% Cabernet Sauvignon, 8% Cabernet Franc**Vintage:** 2012**Alcohol:** 13.00%**pH:** 3.48 **TA:** 6.10 g/l **RS:** 1.90 g/l**Winemaker:** Our 2012 vintage is 100% wooded and has spent 22 months in French oak barrels.**Volume:** 750 ml**Seal:** Natural cork**Aging:** Ready to enjoy now, yet will age beautifully over the next 15 years.**Tasting:** You will find lovely hints of dark chocolate and red fruit on the nose. Good tertiary notes, so definitely more than simply aged, with the tannins nicely resolved; it is rich and well balanced.**Serving:** 16-18°C (61-64°F)

BORDEAUX BLEND

**ERNIE ELS
Signature****Bracket:** Icon**Blend:** 60% Cabernet Sauvignon, 25% Merlot, 5% Cabernet Franc, 5% Malbec, 5% Petit Verdot**Alcohol:** 14.96%**pH:** 3.78 **TA:** 6.10 g/l **RS:** 4.20 g/l**Volume:** 750 ml**Seal:** Natural cork**Aging:** Ample structure and depth for it to age effortlessly for a decade or more.**Tasting:** Dark at the core with a crimson rim, it is full-bodied, elegantly endowed and finely poised. The nose unravels with pencil shavings, wet earth, cedar, dried leaves and an array of sweet fruits. The new oak is well integrated into a richly-concentrated palate, framed by dry, yet detailed tannins. It offers a contrast of classic nuances, luxuriously pure fruit and modern styling.**Serving:** 16-18°C (61-64°F)**Accolades:** IWSC (London): Gold, Tim Atkin: 93 pts, Wine Magazine: 93 pts

BORDEAUX BLEND

**JORDAN
Cobblers Hill****Bracket:** Icon**Blend:** 63% Cabernet Sauvignon, 25% Merlot, 12% Cabernet Franc**Alcohol:** 14.00%**pH:** 3.58 **TA:** 5.78 g/l **RS:** 2.50 g/l**Winemaker:** Fermented in overhead re-tort-shaped, stainless steel fermentors at 28°C. Three pump-overs were done daily over the fermenting cap. After pressing, the wine was racked to barrel and finished malolactic fermentation. A selection of the best barrels was made and the wine spent a total of 24 months in 225 litre French oak barrels.**Volume:** 750 ml**Seal:** Natural cork**Aging:** This wine will mature well for another 10 years.**Tasting:** The palate is richly layered and intriguing with a variety of opulent flavours which includes Sichuan pepper and blackcurrants. The 24-month barrel ageing adds viscosity and a spicy finish.**Serving:** 16-18°C (61-64°F)**Accolades:** Decanter Magazine: 90 pts, Tim Atkin: 93 pts

CABERNET FRANC

DOOLHOF

Single Vineyard Collection Cabernet Franc

Bracket: Luxury

Blend: 100% Cabernet Franc

Alcohol: 14.57%

pH: 3.48 **TA:** 6.00 g/l **RS:** 3.60 g/l

Winemaker: This vineyard is planted in deep, well drained Glenrosa family-type soil, with some clay present. Planted in a North-West row direction, ideal for the warm Wellington area. This young vineyard planted only in 2005 shows great promise with lots of character evident very early. One of the last cultivars to ripen on Doolhof.

Volume: 750 ml

Seal: Natural cork

Aging: Ready to drink now but will cellar well for another 5 years.

Tasting: Youthful, dark red with perfumed blackcurrants, violets, truffles and graphite on the nose. An elegant, slight mineral character is also present. The wine shows great elegance and softness with fine velvety tannins.

Serving: 16-18°C (61-64°F)



CABERNET FRANC

RIETVALLEI WINE ESTATE

JMB Cabernet Franc

Bracket: Luxury

Blend: 100% Cabernet Franc

Alcohol: 14.40%

pH: 3.40 **TA:** 6.28 g/l **RS:** 3.34 g/l

Winemaker: After de-stemming and slight crushing the mash was taken to open concrete tanks for fermentation. The fermentation temperature was regulated at between 25-28°C for five days. After malolactic fermentation started the wine was transferred to new 300 litre French oak barrels where it was left to mature for 24 months.

Volume: 750 ml

Seal: Natural cork

Aging: Drinks beautifully now but can mature for another 10 or more years.

Tasting: Expressive aromas of black current, plums, pencil shavings and spicy tasted oak on the nose. On the palate, the black current and plum flavours persist, backed and well complimented by the toasty oak flavours and sumptuous tannins.

Serving: 16-18°C (61-64°F)

Accolades: Novare SA Terroir Awards: National Winner



CABERNET FRANC BLEND

STETTYN CELLAR

Stone Red

Bracket: Extreme Value

Blend: Cabernet Franc, Petit Verdot

Alcohol: 13.50%

pH: 3.54 **TA:** 5.40 g/l **RS:** 3.90 g/l

Winemaker: Grapes were harvested at an average of 24° Balling, crushed and the free flowing juice settled and racked. Inoculated with selected yeast strains and fermented at cool temperatures, various tanks from different vineyards were blended to obtain the best characteristics of both cultivars.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now but, if cellared correctly, this wine will maintain freshness for up to 2 years.

Tasting: Lovely blend brims with red berry and vanilla flavours with a hint of cassis.

Serving: 16-18°C (61-64°F)

Accolades: Veritas: Bronze



CABERNET SAUVIGNON

STETTYN
FAMILY VINEYARDS
Cabernet Sauvignon

Bracket: Extreme Value

Blend: 100% Cabernet Sauvignon

Vintage: 2017

Alcohol: 14.00%

pH: 3.51 **TA:** 5.40 g/l **RS:** 4.50 g/l

Winemaker: Grapes were harvested at an average of 26° Balling and cold-soaked overnight before fermenting at 25°C. Malolactic fermentation finished in stainless steel tanks. Oak maturation includes French oak chips, staves and 2nd and 3rd fill barrels.

Volume: 750 ml

Seal: Amalgamated cork

Aging: Enjoy now but, if cellared correctly, this wine will mature well for up to 4 years.

Tasting: A finely balanced wine with soft tannins and concentrated red currant and blackberry flavours.

Serving: 16-18°C (61-64°F)

Accolades: Michelangelo Awards: Gold



CABERNET SAUVIGNON

LA RICMAL
Suprême
Cabernet Sauvignon

Bracket: Premium

Blend: 100% Cabernet Sauvignon

Alcohol: 13.00%

pH: 3.40 **TA:** 5.70 g/l **RS:** 3.00 g/l

Volume: 750 ml

Seal: Natural cork

Aging: Enjoy now but will maintain its quality for up to 3 years.

Tasting: A classic Cabernet Sauvignon that has a dark garnet colour, a bouquet of currants giving way to a palate of dark and black berries. Fine tannins and balanced subtle oaking give an elegant mouth feel and long finish.

Serving: 16-18°C (61-64°F)



CABERNET SAUVIGNON

NEDERBURG WINES
The Winemasters
Cabernet Sauvignon

Bracket: Premium

Blend: 100% Cabernet Sauvignon

Alcohol: 14.55%

pH: 3.69 **TA:** 5.94 g/l **RS:** 4.00 g/l

Vintage: 2017

Winemaker: The grapes were harvested at 23-25° Balling, crushed and fermented on the skins in temperature-controlled stainless-steel tanks at 25-28°C for two weeks. Upon completion of malolactic fermentation, the wine was matured in wood for a period of 10 months.

Volume: 750 ml

Seal: Natural cork

Aging: A well-structured wine that will benefit from further maturation.

Tasting: Aromas of sweet red fruit and blackcurrant, with a hint of spice and well-integrated oak. On the palate a rich and full-bodied wine with ripe fruit, blackcurrant and delicate oak spice flavours, velvety tannins and a lingering aftertaste.

Serving: 16-18°C (61-64°F)



CABERNET SAUVIGNON

NIEL JOUBERT
Cabernet Sauvignon**Bracket:** Premium**Blend:** 100% Cabernet Sauvignon**Alcohol:** 14.50%**pH:** 3.60 **TA:** 5.10 g/l **RS:** 2.00 g/l

Winemaker: Predominantly hand harvested. Low yield per hectare resulted in rich berry flavours. Picked at 25-26° Balling and cold soaked for 5 hours. Fermentation was done at 24-26°C with pump overs every 8 hours for 10 days. Selective wood maturation as not to lose luscious fruit flavours.

Volume: 750 ml**Seal:** Screw cap**Aging:** Enjoy now or within the next 3-5 years.

Tasting: Planted at the foot of the Simonsberg, our Cabernet Sauvignon simply thrives on our soils and gives world class results. The aroma is one of lush ripe berries and this is reflected on the palate with mouth-filling red-fruit flavours. Just a hint of oak adds a subtle dimension.

Serving: 16-18°C (61-64°F)

CABERNET SAUVIGNON

STELLENBOSCH VINEYARDS
Cabernet Sauvignon**Bracket:** Premium**Blend:** 100% Cabernet Sauvignon**Alcohol:** 14.18%**pH:** 3.29 **TA:** 6.37 g/l **RS:** 2.73 g/l

Winemaker: Hand-picked with only the best fruit selected. Whole bunch crushed and selected yeast strains were inoculated. Fermentation took place for ten days in open fermenters. After fermentation the wine was racked to 300 litre barrels for malolactic fermentation after which it was returned to the same barrels where it aged for 16 months.

Volume: 750 ml**Seal:** Natural cork**Aging:** The wine is ready to drink now but will mature further for seven years.

Tasting: Lovely floral notes reminiscent of jasmine shrubs. The finish is complex with rich floral flavours and soft yet lingering tannins that speak of longevity.

Serving: 16-18°C (61-64°F)

CABERNET SAUVIGNON

ALTO
Cabernet Sauvignon**Bracket:** Ultra Premium**Blend:** 100% Cabernet Sauvignon**Vintage:** 2015**Alcohol:** 14.60%**pH:** 3.54 **TA:** 5.50 g/l **RS:** 3.50 g/l

Winemaker: The grapes were hand harvested at 24-26° Balling. After destalking and crushing, the mash was fermented in stainless steel tanks at 25-27°C, using the selected yeast culture. The juice was separated from the skins after 14 days. After malolactic fermentation, the wine was racked into 1st to 3rd fill French oak barrels and matured for 18 months.

Volume: 750 ml**Seal:** Natural cork**Aging:** Will mature well for another 5-7 years.

Tasting: Dark intense plum red colour and a bouquet of dark fruit with savoury notes, cedarwood and spice, dark chocolate with a hint of minerals. Deep, rich and intense palate with great balance between structure and finesse.

Serving: 16-18°C (61-64°F)

CABERNET SAUVIGNON

BONNIEVALE WINES
Limited Edition
Cabernet Sauvignon

Bracket: Ultra Premium

Blend: 100% Cabernet Sauvignon

Vintage: 2017

Alcohol: 13.67%

pH: - TA: 6.26 g/l RS: 3.94 g/l

Winemaker: 18 months in French and American oak delivered a balanced and well integrated wine with lingering after-taste.

Volume: 750 ml

Seal: Natural cork

Aging: Maturation potential of 5-6 years.

Tasting: Aroma displays beautiful, clean red fruit, notably raspberry, supported by hints of liquorice. The juicy red fruit carries through on the pallet and is supported by fine, ripe tannins that provide structure and depth to the wine.

Serving: 16-18°C (61-64°F)

CABERNET SAUVIGNON

ERNIE ELS
Cabernet Sauvignon

Bracket: Ultra Premium

Blend: 100% Cabernet Sauvignon

Alcohol: 14.13%

pH: 3.68 TA: 6.13 g/l RS: 2.96 g/l

Volume: 750 ml

Seal: Natural cork

Aging: Ready to drink now but will mature well for a further 10 years.

Tasting: Wine displays a black core and crimson edge, offering a brightness to the densely ripe fruit. The decadence on the nose reminds of milk chocolate melted over baked blueberries, Morello cherries and cream. It is full in body with chalky tannins, imbued by a rich texture and salty liquorice on the finish which delivers finesse and serious length.

Serving: 16-18°C (61-64°F)

Accolades: IWSC (London): Gold Outstanding (93+), Vitis Vinifera: Double Gold

CABERNET SAUVIGNON

KLEINE ZALZE
Vineyard Selection
Cabernet Sauvignon

Bracket: Ultra Premium

Blend: 100% Cabernet Sauvignon

Vintage: 2017

Alcohol: 14.00%

pH: 3.38 TA: 6.30 g/l RS: 2.40 g/l

Winemaker: Special care was taken not to over extract the wine and maintain density without compromising elegance. After primary fermentation the grapes were gently pressed and transferred to 40% new, 30% second-fill and 30% third-fill French oak barrels for 18 months before final blending took place.

Volume: 750 ml

Seal: Natural cork

Aging: Will reward careful cellaring for at least 8 years.

Tasting: The bouquet is filled with layers of dark fruits and just the slightest hint of herbaceous freshness. A dense palate which is packed with svelte tannins that are beautifully balanced by the cassis and blackberry fruit notes, which linger seductively on the back palate.

Serving: 16-18°C (61-64°F)



CABERNET SAUVIGNON

NEDERBURG WINES
The Manor House
Cabernet Sauvignon

Bracket: Ultra Premium

Blend: 100% Cabernet Sauvignon

Alcohol: 14.27%

pH: 3.65 **TA:** 5.55 g/l **RS:** 1.94 g/l

Vintage: 2016

Winemaker: The grapes were harvested at 25° Balling. A variety of fermenters were used to create a spectrum of tannin and fruit profiles. Following malolactic fermentation, the wine was racked off the lees and returned to barrel and matured in a combination of new, 2nd and 3rd fill French and American oak barrels for a period of 21 months prior to blending.

Volume: 750 ml

Seal: Natural cork

Aging: A well-structured wine that will benefit from further maturation.

Tasting: Aromas of blackcurrant, cassis, dark chocolate and hints of tobacco leaves and oak spice. On the palate ripe blackberry and currant, and a hint of oak spice with firm tannins that will soften with time.

Serving: 16-18°C (61-64°F)



CABERNET SAUVIGNON

NEETHLINGSHOF ESTATE
Cabernet Sauvignon

Bracket: Ultra Premium

Blend: 100% Cabernet Sauvignon

Alcohol: 14.25%

pH: 3.55 **TA:** 5.30 g/l **RS:** 3.30 g/l

Vintage: 2016

Winemaker: The grapes were harvested by hand at 25° Balling during March. After destalking and crushing, the mash was fermented using a selected, pure yeast culture. After malolactic fermentation, the wine was matured for a period of 16 months in 90% French oak and 10% American oak barrels. New oak barrels were used for 45% of the wine with the balance matured in second- and third-fill barrels.

Volume: 750 ml

Seal: Natural cork

Aging: Ready to drink now but will mature for a further 5-10 years.

Tasting: A bouquet of ripe dark cherry and blackberry followed by a subtle oak spice. Rich, full, dry red wine with a good tannin structure. Abundant flavours of blackberries, cherries and plums complemented by vanilla and spice with a beautiful, slightly chalky finish.

Serving: 16-18°C (61-64°F)



CABERNET SAUVIGNON

STELLENBOSCH HILLS
Cabernet Sauvignon

Bracket: Ultra Premium

Blend: 100% Cabernet Sauvignon

Alcohol: 14.00%

pH: 3.60 **TA:** 5.70 g/l **RS:** 3.00 g/l

Winemaker: The grapes were hand harvested at 24° Balling – the optimal time of aromatic concentration. The wine was matured for 16 months in 20% new and 80% in 2nd and 3rd fill French oak barrels.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now or within five years.

Tasting: Gorgeous ripe black berry, plum and black current flavours, subtly enhanced by a whiff of French oak spice, a brush of vanilla and a sprinkling of cigar box notes. The wine is full bodied, complex yet subtle and combines juicy tannins with fruit & oak on the palate, ending with a lingering finish.

Serving: 16-18°C (61-64°F)



CABERNET SAUVIGNON

UVA MIRA

MOUNTAIN VINEYARDS

The Mira

Cabernet Sauvignon

Bracket: Ultra Premium

Blend: 100% Cabernet Sauvignon
Vintage: 2016

Alcohol: 13.50%

pH: 3.30 **TA:** 6.44 g/l **RS:** 2.80 g/l

Winemaker: A wine of poise, possessed with real elegance and polished tannins, a true expression of our cool climate location. The wine spent eighteen months in 50% new French oak barrels.

Volume: 750 ml

Seal: Natural cork

Ageing: The wine is ready to drink now but will mature further for 10+ years.

Tasting: Aromas of bright red cherry tobacco opens to reveal exquisite notes of floral perfume. A fine example of sophistication and finesse showing both complexity and depth of flavor. Superb red cherry and juicy plum with some pencil shavings entice. The silky, chalky tannin structure culminates in a dry, lingering finish.

Serving: 17-18°C (62-64°F)

Accolades: Gilbert & Gaillard International Challenge: Gold



CABERNET SAUVIGNON

BEAU JOUBERT

Cabernet Sauvignon

Bracket: Luxury

Blend: 100% Cabernet Sauvignon

Alcohol: 14.00%

pH: 3.88 **TA:** 6.00 g/l **RS:** 2.10 g/l

Winemaker: Grapes are from twelve and twenty four year old vineyards, planted on decomposed granite and loam soils. Aged for 24 months in small new French oak barrels.

Volume: 750 ml

Seal: Natural cork

Ageing: Cellared correctly, this wine will mature gracefully for another 10-15 years.

Tasting: A full-bodied red wine with juicy blackberries, ripe fruit, mocha and a lingering minty finish flavour. Subtle, ripe, and well-integrated tannins compliment the lively fruit creating a superbly balanced, complex and structured wine that is wonderfully accessible now, yet has excellent ageing potential.

Serving: 16-18°C (61-64°F)

Accolades: InterWine China: Gold, Wine Enthusiast: 88 pts



CABERNET SAUVIGNON

DEUX FRÈRES ESTATE

Cabernet Sauvignon

Bracket: Luxury

Blend: 100% Cabernet Sauvignon

Vintage: 2015

Alcohol: 13.84%

pH: 3.60 **TA:** 5.90 g/l **RS:** 3.60 g/l

Winemaker: After destalking, the grapes were basket pressed and the juice pumped into open top stainless steel fermenters for a 48 hour cold soak. After inoculation four hourly punch downs were performed. Warm fermentation at 28°C to assist with colour extraction. Malolactic fermentation in the barrel and aged in 225 litre 70% new Hungarian oak barrels for 12-30 months.

Volume: 750 ml

Seal: Natural cork

Ageing: Ready to drink now, but will age well for another 10 or more years.

Tasting: A full bodied wine layered with blackberry, mulberry and black cherry flavours. Hints of oak add savouriness and spice. Well balanced and fruit driven, this wine has gentle tannins that carries a long, lingering aftertaste.

Serving: 16-18°C (61-64°F)



CABERNET SAUVIGNON

RUDERA WINES
Cabernet Sauvignon

Bracket: Luxury

Blend: 100% Cabernet Sauvignon

Vintage: 2014

Alcohol: 14.50%

pH: 3.70 **TA:** 5.80 g/l **RS:** 1.80 g/l

Winemaker: Sorting was done in the vineyard, followed by berry selection in the cellar before crush. Fermentation was at 31°C and lasted five days. Extended skin contact lasted a total of 18 days. The wine underwent malolactic fermentation in barrel and matured in barriques for 10 months.

Volume: 750 ml

Seal: Natural cork

Aging: Drinking exceptionally well now and will reward five years in bottle.

Tasting: A vision of inky-purple and brick-red hues, bears promise to intense flavours of black currents, bluegum, ripe cherries, cigar box and pencil shavings on the nose that follows through and explodes on the palate with a voluptuous mouthfeel and powerful, gripping finish. This is a true example of a classical Cabernet Sauvignon.

Serving: 16-18°C (61-64°F)



CABERNET SAUVIGNON

RUDERA WINES
Platinum
Cabernet Sauvignon

Bracket: Icon

Blend: 100% Cabernet Sauvignon

Vintage: 2014

Winemaker: Sorting was done in the vineyard, followed by berry selection in the cellar before crush. Fermentation was at 31°C and lasted five days. Extended skin contact lasted a total of 18 days. The wine underwent malolactic fermentation in barrel and matured in barriques for 10 months.

Volume: 750 ml

Seal: Natural cork

Aging: Drinking exceptionally well now and will reward five years in bottle.

Tasting: An opaque wine with a vivid, purple rim and intense deep ruby hue. There are classic Cabernet cassis flavours on the nose. In the glass a bouquet of violets and cedary cigar box notes develops. The tannins on this wine are big and ripe and benefit from decanting. Rich plummy cassis fruit on palate with some lead pencil and long finish.

Serving: 16-18°C (61-64°F)



CABERNET SAUVIGNON BLEND

STETTYN
FAMILY VINEYARDS
The Guardian

Bracket: Value

Blend: 60% Cabernet Sauvignon, 40% Shiraz

Alcohol: 14.00%

pH: 3.52 **TA:** 5.70 g/l **RS:** 4.00 g/l

Winemaker: Grapes were harvested from premium selected vineyards with a focus on colour, structure and natural balance. Fermented with a selected yeast strain in Roto tanks. After completing malolactic fermentation, the young wine was aged for 18 months in 3rd & 4th fill French oak barrels.

Volume: 750 ml

Seal: Amalgamated cork

Aging: Enjoy now but, if cellared correctly, this wine will mature well for up to 4 years.

Tasting: A well structured full-bodied wine brimming with vanilla, spicy and earthy aromas.

Serving: 16-18°C (61-64°F)

Accolades: Michelangelo Awards: Double Gold



CABERNET SAUVIGNON BLEND

HILL&DALE

Cabernet Sauvignon Shiraz

Bracket: Ultra Premium

Blend: 62% Cabernet Sauvignon, 38% Shiraz

Alcohol: 14.20%

pH: 3.61 **TA:** 5.30 g/l **RS:** 1.90 g/l

Winemaker: Grapes were harvested at 24,2° Balling. Fermentation took place in closed stainless-steel tanks with selected yeast strains and regular pump-overs at 22° to 24°C. Portions of the wine were matured for 11 months in used French, American and Eastern-European oak barrels and vats before blending.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now or experience its complexities as it enhance with a further 36 to 60 months cellaring.

Tasting: Aromas of mulberry, raspberry and plums and a touch of spicy, toasted oak. The wine is medium to full-bodied with good balance while its ample fruitiness is backed up by an elegant and lingering aftertaste.

Serving: 16-18°C (61-64°F)



CABERNET SAUVIGNON BLEND

MEINERT

Cabernet Sauvignon

Bracket: Ultra Premium

Blend: 85% Cabernet Sauvignon, 5% Cabernet Franc, 5% Merlot, 5% Petit Verdot

Vintage: 2015

Alcohol: 13.50%

pH: 3.71 **TA:** 5.60 g/l **RS:** 3.00 g/l

Winemaker: Fermented with natural yeasts, made in classic low intervention manner, no extended skin maceration. Aged for 24 months in 15% new and 85% second and third fill French oak barrels.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now but will cellar well for the next 10 years.

Tasting: Dense deep fresh red colour. The nose displays red berries, typical Cabernet herbs, spicy toasty oak and tobacco. Mouth filling but soft on entry, lingers gently and long on the finish.

Serving: 16-18°C (61-64°F)

Accolades: Decanter World Wine

Awards: 88 pts, Platter's South African Wine Guide: 4 stars, Winemag Cabernet Sauvignon Report: 88 pts



CABERNET SAUVIGNON BLEND

DEUX FRÈRES ESTATE
Liberté

Bracket: Luxury

Blend: 75% Cabernet Sauvignon, 25% Shiraz

Vintage: 2015

Alcohol: 14.00%

pH: 3.62 **TA:** 5.90 g/l **RS:** 2.80 g/l

Winemaker: After destalking, the grapes were basket pressed and the juice pumped into open top stainless steel fermenters for a 48 hour cold soak. After inoculation four hourly punch downs were performed. Warm fermentation at 28°C to assist with colour extraction. Malolactic fermentation in the barrel and aged in 225 litre oak barrels for 12-30 months.

Volume: 750 ml

Seal: Natural cork

Aging: Ready to drink now, but will cellar well for another 3-7 years.

Tasting: Packed with rich flavours of blackcurrant, black cherry and vanilla. Complexity, fullness, roundness and richness on the palate with a round and long lingering finish.

Serving: 16-18°C (61-64°F)



CABERNET SAUVIGNON BLEND

**RUST EN VREDE
Estate****Bracket:** Luxury**Blend:** 57% Cabernet Sauvignon,
34% Shiraz, 9% Merlot
Vintage: 2015**Alcohol:** 14.60%**pH:** 3.57 **TA:** 5.80 g/l **RS:** 3.20 g/l**Winemaker:** Early bud break and very dry conditions in the months following resulted in a short and challenging harvest. Malolactic fermentation in barrel and aged eighteen months in 100% French oak barrels with medium toast.**Volume:** 750 ml**Seal:** PlantCorc™**Aging:** Enjoy now or experience its complexities as it age over the next 10-15 years.**Tasting:** Gentle floral aromas of violets and jasmine are backed by hints of fresh leather and tobacco leaf, mulberries and forest floor. The palate replicates the nose with earthy flavours brought forward by dark fruits which include blueberries and blackcurrant, all integrating well to create a lengthy finish with soft velvety tannins.**Serving:** 14-16°C (57-61°F)

CAPE BLEND

**CLOS MALVERNE
Reserve Auret****Bracket:** Luxury**Blend:** 60% Cabernet Sauvignon,
30% Pinotage, 10% Merlot**Alcohol:** 14.61%**pH:** 3.65 **TA:** 5.50 g/l **RS:** 2.90 g/l**Winemaker:** The grapes were hand harvested at from selected vineyards at optimal ripeness, crushed and fermented for 7 days on the skins in open fermenting tanks. After fermentation, the skins were pressed in traditional basket presses. The free run and pressed juices were combined and malolactic fermentation spontaneously took place in the tank. The wine spent 12-13 months in 225 litre French oak barrels.**Volume:** 750 ml**Seal:** Natural cork**Aging:** Will age beautifully over the next 5-7 years.**Tasting:** Pleasantly dry tannins, spicy with underlying fruit (ripe berries).**Serving:** 16-18°C (61-64°F)

CAPE BLEND

**KWV
The Mentors
Perold Tributum****Bracket:** Luxury**Blend:** 34% Pinotage, 28% Cabernet Sauvignon, 28% Shiraz, 8% Malbec, 2% Petite Sirah
Vintage: 2017**Alcohol:** 14.69%**pH:** 3.45 **TA:** 5.95 g/l **RS:** 2.52 g/l**Winemaker:** For this specific wine, the bunches were handpicked and sorted to ensure only the best of each variety went into the blend. After fermentation, the most promising wines of each cultivar were chosen to mature further for 18 months in first-fill French oak barrels.**Volume:** 750 ml**Seal:** Natural cork**Aging:** Enjoy now or cellar for eight to ten years from vintage.**Tasting:** Overflows with the aromatic fruit sweetness of plums, sour cherries and black pepper. The structured palate has great balance between fruit concentration and oak integration. The finish is focused, yet lingers in a velvet mouthfeel.**Serving:** 16-18°C (61-64°F)

CAPE BLEND

LA PETITE FERME
Verdict

Bracket: Luxury

Blend: 31% Cabernet Sauvignon, 28% Cabernet Franc, 23% Pinotage, 18% Merlot

Alcohol: 14.60%

pH: 3.63 **TA:** 6.60 g/l **RS:** 2.40 g/l

Winemaker: All varietals were harvested on La Petite Ferme and vinified separately. Matured in French oak for 12 months. Varieties were then blended and put back in older barrels for further six months.

Volume: 750 ml

Seal: Natural cork

Aging: Ready to drink now but will cellar well for another 5 years.

Tasting: Classic Cabernet pencil shaving aromas while Cabernet Franc adds spice and herbal buchu undertones.

Serving: 16-18°C (61-64°F)



CINSUALT

WELGEGUND HERITAGE
WINES
Cinsault Single Vineyard

Bracket: Luxury

Blend: 100% Cinsault

Vintage: 2017

Alcohol: 14.00%

pH: 3.43 **TA:** 5.80 g/l **RS:** 3.50 g/l

Winemaker: Grapes from 43 year old dryland vineyard. Hand picked at 23,5° Balling and chilled to 7°C before destemming. A large portion of the wine was aged unoaked to retain fresh fruity aromas, with a small portion to barrels and aged for 14 months.

Volume: 750 ml

Seal: Natural cork

Aging: Cellared correctly, this wine will maintain its quality for 5-8 years.

Tasting: Aroma of fresh berries and a hint of spice. The palate is soft, juicy and consistent, showing liquorish, dark fruit with subtle savoury notes. The tannins are silky with a persistent clean finish.

Serving: 16-18°C (61-64°F)

Accolades: Platter's SA Wine Guide: 4,5 stars, Tim Atkin: 91 pts, Christian Eedes: 91 pts



GRENACHE

CREATION
Reserve Sumac Grenache

Bracket: Luxury

Blend: 100% Grenache

Vintage: 2017

Alcohol: 14.90%

pH: 3.46 **TA:** 5.70 g/l **RS:** 2.30 g/l

Winemaker: Traditional skin fermentation followed by malolactic fermentation for fourteen months in old French oak barrels. Two to three rackings and a rough filtration was done before bottling.

Volume: 750 ml

Seal: Natural cork

Aging: Enjoy now, but will cellar well for another 8-10 years.

Tasting: The wine is deep crimson in colour with a glimmer of purple capturing the imagination. Distinctive aromas of cranberry and black cherry are enhanced by a liberal pinch of spice and the subtle perfume of dark rose petal. Voluptuous dark berry fruits hug the palate, followed by a sprinkling of sumac on the lingering aftertaste.

Serving: 16-18°C (61-64°F)



GRENACHE NOIR

**WELGEGUND HERITAGE
WINES**
Grenache Noir
Bracket: Luxury**Blend:** 100% Grenache Noir**Alcohol:** 14.00%**pH:** 3.49 **TA:** 5.40 g/l **RS:** 3.90 g/l

Winemaker: Grapes were hand picked at 23° Balling and chilled to 7°C before destemming. A large portion of the wine was aged unoaked to retain fresh fruity aromas, with a small portion to barrels and aged for 14 months.

Volume: 750 ml**Seal:** Natural cork

Aging: Cellared correctly, this wine will maintain its quality for 5-8 years.

Tasting: Aroma of freshly picked blackberries, cassis, raspberries, and a touch of floral notes. The palate is soft, lean and refined, showing dark fruit, chocolate black forest cake with subtle hints of cloves. Well integrated tannins, with a balanced seductive round finish.

Serving: 16-18°C (61-64°F)

Accolades: Platter's SA Wine Guide: 4 stars, Tim Atkin: 93 pts



MALBEC

NEETHLINGSHOF ESTATE
Malbec
Bracket: Ultra Premium**Blend:** 100% Malbec**Alcohol:** 14.00%**pH:** 3.51 **TA:** 5.40 g/l **RS:** 2.00 g/l

Winemaker: Harvest took place during March and the grapes came in at 26.5° Balling. After crushing, the juice remained on the skins for 24 hours. Fermentation started in rotation tanks between 27°C to 29°C and was completed in small oak barrels. After malolactic fermentation, the wine was further matured for 10 months in mainly French oak barrels.

Volume: 750 ml**Seal:** Natural cork

Aging: Ready to drink now but will mature for a further 5 years.

Tasting: Violet fragrances interwoven with ripe plum, dark chocolate and vanilla. Rich and full with plum and berry flavours with a savoury touch supported by soft tannins.

Serving: 16-18°C (61-64°F)

MALBEC

DOOLHOF
Single Vineyard Collection
Malbec
Bracket: Luxury**Blend:** 100% Malbec**Alcohol:** 14.03%**pH:** 3.32 **TA:** 6.00 g/l **RS:** 4.80 g/l

Winemaker: The grapes were hand picked and whole bunch sorted over a week, extracting colour and aromas early. Initial slow fermentation and extended time on the skins to further enhanced the wine quality. The grapes were pressed at -2° Balling and matured in 40% new French oak barrels for twelve months.

Volume: 750 ml**Seal:** Natural cork

Aging: Ready to drink now but will cellar well for another 7-10 years.

Tasting: Intense garnet to dark purple in colour with vibrant aromas of violets, cocoa and black pepper. The palate shows richness and roundness with flavours of blackberries and plum.

Serving: 16-18°C (61-64°F)**Accolades:** Tim Atkin: 90 pts

MALBEC

DOOLHOF
Limietberg Exclusives
Bloedklip Malbec

Bracket: Icon

Blend: 100% Malbec

Alcohol: 13.57%

pH: 3.36 **TA:** 6.10 g/l **RS:** 3.20 g/l

Winemaker: The grapes are from South Africa's most awarded Malbec vineyard. A 300 litre, three barrel selection of new French and American oak barrels were used and racked after 12 months of ageing after which the three barrels were blended and returned to barrel for a further 6 months.

Volume: 750 ml

Seal: Natural cork

Ageing: Ready to drink now but will cellar well for another 7-10 years.

Tasting: The nose of this wine is richly dense and savoury with hints of plum, black truffle and appears slightly rustic, almost reminiscent of an old world classic. The fruit remains pure and concentrated and follows through with well rounded and well balanced tannins.

Serving: 16-18°C (61-64°F)



MERLOT

STETTYN
FAMILY VINEYARDS
Merlot

Bracket: Extreme Value

Blend: 100% Merlot

Vintage: 2017

Alcohol: 14.00%

pH: 5.30 **RS:** 3.45 g/l

Winemaker: Grapes were harvested at an average of 25° Balling and cold-soaked overnight. Inoculated with selected yeast and fermented at 25°C. Malolactic fermentation finished in stainless steel tanks. Oak maturation includes French oak chips, staves and 2nd and 3rd fill barrels.

Volume: 750 ml

Seal: Amalgamated cork

Ageing: Enjoy now but, if cellared correctly, this wine will mature well for up to 4 years.

Tasting: A finely balanced wine with soft, juicy tannins and concentrated fresh cherry and raspberry flavours.

Serving: 16-18°C (61-64°F)

Accolades: Michelangelo Awards: Gold, Vitis Vinifera: Double Gold



MERLOT

LA RICMAL
Suprême Merlot

Bracket: Premium

Blend: 100% Merlot

Alcohol: 14.00%

pH: 3.30 **TA:** 5.20 g/l **RS:** 2.20 g/l

Volume: 750 ml

Seal: Natural cork

Ageing: Enjoy now but will maintain it's quality for up to 3 years.

Tasting: A soft, fruity wine with plum and mulberry flavours both on the nose and the palate. With the subtle use of oak, this wine has a wonderfully appealing balance between fruit and wood for easy drinking.

Serving: 16-18°C (61-64°F)



MERLOT

**CREATION
Estate Merlot****Bracket:** Ultra Premium**Blend:** 100% Merlot**Alcohol:** 14.50%**pH:** 3.50 **TA:** 6.40 g/l **RS:** 3.30 g/l

Winemaker: Traditional skin fermentation followed by malolactic fermentation for sixteen months in 33% new, 33% 2nd and 3rd fill French oak barrels. A light filtration was done before bottling.

Volume: 750 ml**Seal:** Natural cork

Aging: Enjoy now, but will cellar well for another 6-8 years.

Tasting: Multi-faceted, like a finely cut ruby in the glass - with a bounty of fruity, spicy aromas to invite you in. On the palate, rewarding dark chocolate and mocha combine with generous ripe berry flavours, supported by the firm structure derived from judicious oak maturation.

Serving: 16-18°C (61-64°F)

MERLOT

**HILL&DALE
Merlot****Bracket:** Ultra Premium**Blend:** 100% Merlot**Alcohol:** 14.14%**pH:** 3.59 **TA:** 5.70 g/l **RS:** 2.40 g/l

Winemaker: Grapes were harvested at an average of 23,36° Balling. Pressing took place after 48 hours and fermentation completed at ±20°C in stainless steel tanks. After fermentation the different batches were transferred to a combination of French, American and Easter-European oak barrels where they matured for an average of eleven months.

Volume: 750 ml**Seal:** Screw cap

Aging: Extremely friendly in its youth the wine should gain in complexity to an age of three to five years.

Tasting: Fresh red raspberries and currants aromas upfront with tweaks of hazelnut and herbaceous Italian parsley leaf. Medium to full-bodied, the wine displays a generous warmth with flavours of dark, ripe cherry, sweet plum and stewed raspberry.

Serving: 16-18°C (61-64°F)

MERLOT

**MEINERT
Merlot****Bracket:** Ultra Premium**Blend:** 100% Merlot**Vintage:** 2016**Alcohol:** 14.00%**pH:** 3.56 **TA:** 5.10 g/l **RS:** 3.40 g/l

Winemaker: Fermented with natural yeasts and made in classic, minimal interventionist manner with no extended skin maceration. All the components were vinified separately and matured for 18 months in a selection of first, second, third and fourth fill French oak barrels.

Volume: 750 ml**Seal:** Screw cap

Aging: Enjoy now but will cellar well for the next 5 years.

Tasting: A rich, textured style wine that underpins our focus on 'turbo charged', vibrant Merlot's that bridge the gap between the New and Old Worlds. Bright acidity ensures vibrant freshness and longevity.

Serving: 16-18°C (61-64°F)

Accolades: National Wine Challenge: Double Platinum, Platter's South African Wine Guide: 4 stars, Winemag Merlot Report: 91 pts



MERLOT

CREATION
Reserve Merlot**Bracket:** Luxury**Blend:** 100% Merlot**Alcohol:** 14.50%**pH:** 3.59 **TA:** 5.90 g/l **RS:** 1.70 g/l**Winemaker:** Traditional skin fermentation followed by malolactic fermentation for eighteen months in 60% new, 40% 2nd and 3rd fill French oak barrels. A light filtration was done before bottling.**Volume:** 750 ml**Seal:** Natural cork**Aging:** Enjoy now, but will cellar well for another 8-10 years.**Tasting:** Remarkably complex with a royal feast of berries and nuts complemented by whiffs of cigar box, cedar and clove. Velvety smooth and berry-rich on the lingering palate where the exciting layers range from dried goji berry to hints of graphite and wood spice.**Serving:** 16-18°C (61-64°F)

MERLOT BLEND

BEAU JOUBERT
Oak Lane Merlot Cabernet Sauvignon**Bracket:** Value**Blend:** 89% Merlot, 11% Cabernet Sauvignon**Alcohol:** 14.30%**pH:** 3.55 **TA:** 5.20 g/l **RS:** 1.60 g/l**Winemaker:** Grapes are from thirteen and twenty seven year old vineyards, planted on decomposed granite and loam soils.**Volume:** 750 ml**Seal:** Screw cap**Aging:** Cellared correctly, this truly tantalizing wine will continue to mature for another 3-5 years.**Tasting:** This fruit driven wine boasts glorious dark currant, berry and sweet cassis flavours, with hints of spice, dark mocha and subtle cigar box. Complementing firm, ripe tannins and an integrated acid give this wine superb structure and ageing potential.**Serving:** 16-18°C (61-64°F)**Accolades:** Wine Spectator: 84 pts

MERLOT BLEND

CEDERBERG
Merlot Shiraz**Bracket:** Premium**Blend:** 57% Merlot, 43% Shiraz**Vintage:** 2017**Alcohol:** 14.00%**pH:** 3.50 **TA:** 6.00 g/l **RS:** 3.40 g/l**Winemaker:** Grapes are from fourteen to twenty year old vineyards, planted on sandstone, Glenrosa, slate and Hutton soils. Each variety matured separately: 60% 3rd fill and 40% 4th fill barrels. Fourteen months in 225 litre oak barrels, medium toast, tight and medium grain oak.**Volume:** 750 ml**Seal:** Natural cork**Aging:** Enjoy now but will maintain quality for another 4 years.**Tasting:** Sweet plums and blackcurrants from the Merlot and cherries and spice from the Shiraz. A wine that is very accessible and smooth with fruity flavours lingering on the palate.**Serving:** 16-18°C (61-64°F)**Accolades:** Platter's SA Wine Guide: 4 stars

MOURVÈDRE

DEUX FRÈRES ESTATE
Mourvèdre

Bracket: Icon

Blend: 100% Mourvèdre

Vintage: 2014

Alcohol: 14.50%

pH: 3.49 **TA:** 6.00 g/l **RS:** 3.00 g/l

Winemaker: After destalking, the grapes were basket pressed. After fermentation, the wine was matured in 500 litre old French oak barrels for three years.

Volume: 1,500 ml

Seal: Natural cork

Aging: Enjoy this wine now, but can still be cellared for another 3-5 years.

Tasting: Deep and dense, with dark-fruit plums and maraschino cherries aromas. A complex palate with a compact tannin foundation for definition and ageing potential.

Serving: 16-18°C (61-64°F)

Accolades: Platter's SA Wine Guide: 4 stars



MUSCADEL

RIETVALLEI WINE ESTATE
Muscadel 1908

Bracket: Luxury

Blend: 100% Muscat de Frontignan

Alcohol: 15.04%

pH: 3.42 **TA:** 5.40 g/l **RS:** 193.90 g/l

Winemaker: Made from the oldest Muscat de Frontignan vines in South Africa, planted on Rietvallei in 1908. The bush vines were harvested by hand at 28° Balling and after slight crushing taken to open concrete fermentation tanks. The must was then left on its primary fermentation lees for six months after which it was racked and allowed to further mature for 12 months on the fine lees before bottling.

Volume: 375 ml

Seal: Natural cork

Aging: Drinks beautifully now but additional bottle maturation gives excellent results.

Tasting: A floral bouquet comes through on the nose, with typical raisiny sweetness and an intense flavour that lingers on the palate and follows through on the aftertaste while the acidity compliments and balances the sweetness.

Serving: 18°C (64°F)



PETIT VERDOT

KWV
The Mentors Petit Verdot

Bracket: Luxury

Blend: 100% Petit Verdot

Vintage: 2017

Alcohol: 14.23%

pH: 3.39 **TA:** 6.31 g/l **RS:** 2.62 g/l

Winemaker: Grapes were harvested optimally ripe and hand sorted in the cellar. Malolactic fermentation took place for 3 weeks, after which the must was racked, cleaned and returned to 70% first-fill French oak barrels. After 12 months, the best wines were selected to mature for an additional six months.

Volume: 750 ml

Seal: Natural cork

Aging: Ready to be enjoyed now, but will cellar well for at least 8 years.

Tasting: This intense, ruby-red wine is concentrated and leads on the nose with cranberries, floral notes and sweet spice followed by black olives and aniseed. The palate is rich and juicy with prominent fruit sweetness. The grippy tannin structure is well integrated and delivers an intense, lasting finish.

Serving: 16-18°C (61-64°F)



PINOTAGE

STETTYN
FAMILY VINEYARDS
Pinotage

Bracket: Extreme Value
Blend: 100% Pinotage
Vintage: 2017

Alcohol: 14.50%
pH: 3.56 **TA:** 5.20 g/l **RS:** 4.10 g/l

Volume: 750 ml
Seal: Amalgamated cork

Aging: Enjoy now but, if cellared correctly, this wine will mature well for up to 4 years.

Tasting: Fruity aromas of plum and black berries with a light mocha taste.

Serving: 16-18°C (61-64°F)

PINOTAGE

ZONNEBLOEM
Pinotage

Bracket: Value
Blend: 100% Pinotage

Alcohol: 14.50%
pH: 3.67 **TA:** 5.79 g/l **RS:** 2.65 g/l
Vintage: 2017

Winemaker: Grapes were hand picked at 25,5-26,5° Balling. Each vineyard block was individually vinified. After fermentation for 10-13 days, the wine was aged in a combination of 55% oak barrels and 45% in stainless steel tanks. First and second fill 300 litre American, French and Hungarian oak barrels were used for maturation.

Volume: 750 ml
Seal: Natural cork

Aging: The wine is ready to drink now but will mature further for 3-5 years.

Tasting: Dark plum red colour and a bouquet with elegant aromas of dark purple fruit and oak spice. On the palate a full-bodied wine, bursting with cherry flavours and seamless integration of spice, cloves and plum flavours, leading to a long lingering finish on the palate.

Serving: 16-18°C (61-64°F)

PINOTAGE

BONNIEVALE WINES
The River Collection
Pinotage

Bracket: Premium
Blend: 100% Pinotage
Vintage: 2018

Alcohol: 13.41%
pH: 3.51 **TA:** 5.10 g/l **RS:** 4.30 g/l

Volume: 750 ml
Seal: Screw cap

Aging: Ready to drink now but will mature for a further 2-3 years.

Tasting: Pure plum and red berry flavours are supported by subtle coffee and chocolate aromas in this wine that comes together in a juicy, soft taste sensation.

Serving: 16-18°C (61-64°F)



PINOTAGE

DURBANVILLE HILLS Pinotage

Bracket: Premium

Blend: 100% Pinotage

Vintage: 2018

Alcohol: 14.19%

pH: 3.61 **TA:** 5.46 g/l **RS:** 1.35 g/l

Winemaker: The must was fermented on the skins in closed stainless steel tanks until almost dry. Maximum fruit, colour and tannin extraction from the skins was made possible through continuous timer-regulated pump-over cycles. After malolactic fermentation, the wine was oak matured for 12 months using predominantly French oak barrels.

Volume: 750 ml

Seal: Screw cap

Aging: Ready to drink now or within 5 years.

Tasting: Ruby red colour with aromas of sweet red fruit such as cherry, raspberry, strawberry, prunes and plums with sweet wood spice and undertones of vanilla in the background. This medium bodied wine evokes a sweet sensation on the palate with hints of red cherries and plums.

Serving: 16-18°C (61-64°F)



PINOTAGE

NIEL JOUBERT Pinotage

Bracket: Premium

Blend: 100% Pinotage

Vintage: 2016

Alcohol: 14.50%

pH: 3.60 **TA:** 5.10 g/l **RS:** 2.00 g/l

Winemaker: Predominantly machine harvested at 24-25° Balling and cold soaked for 5 hours. Fermentation occurred at 23-27°C and the juice was left on the skin for 12 days in stainless steel tanks. Minimal wood maturation as not to lose the opulent fruit flavours.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now or within the next 5 years.

Tasting: There is little to beat a well made, fruit driven, juicy Pinotage. Harvested at optimal ripeness, and only a touch of wood, ensures that the true grape flavours come through and with mouth filling intensity.

Serving: 16-18°C (61-64°F)



PINOTAGE

STELLENBOSCH VINEYARDS Bushvine Pinotage

Bracket: Premium

Blend: 100% Pinotage

Vintage: 2016

Alcohol: 14.50%

pH: 3.58 **TA:** 5.26 g/l **RS:** 3.65 g/l

Winemaker: Hand-picked with only the best fruit selected. Whole bunch crushed followed by fermentation in open fermenter with natural yeast. Aged for sixteen months in French oak barrels. The final wine blend was selected from a selection of barrels to ensure the complexity and balance.

Volume: 750 ml

Seal: Natural cork

Aging: The wine is ready to drink now but will mature further for seven years.

Tasting: This is a modern style wine that shows elegance and finesse. Rich, aromatic nose, complimented by lush, juicy fruit. A velvety palate with prominent notes of black and red berries, featuring spicy undertones of cinnamon.

Serving: 16-18°C (61-64°F)



PINOTAGE

AALDERING ESTATE Pinotage

Price Bracket: Ultra Premium

Blend: 100% Pinotage

Vintage: 2018

Alcohol: 13.05%

pH: 3.10 **TA:** 7.63 g/l **RS:** 4.03 g/l

Winemaker: Little rain and cooler days helped with flavour and colour production. With lower yield and a lighter crop compared to previous years, the fruit was extremely healthy and the flavours at optimum levels.

Volume: 750 ml

Seal: Natural cork

Aging: Enjoy right now or age up to 6-8 years as the natural cork closure ensures aging capacity.

Tasting: Bedded with fruit and elegance, yet with backbone and substance. Sense a cherry and sweet tobacco note, and red pepper with a raspberry cote. This is a wine full of flavour, and linger on your palate to savour.

Serving: 16-18°C (61-64°F)



PINOTAGE

HILL&DALE Pinotage

Bracket: Ultra Premium

Blend: 100% Pinotage

Alcohol: 14.30%

pH: 3.63 **TA:** 5.50 g/l **RS:** 2.50 g/l

Winemaker: Grapes were harvested at 26,4° Balling. After crushing and destemming, fermentation was induced with skin contact kept to a minimum and the skins being separated as soon as colour extraction was optimal. Fermentation took place in stainless-steel tanks at 24° to 26°C. The wine was matured for an average of 11 months in a combination of French, Eastern European and American oak barrels before blending.

Volume: 750 ml

Seal: Screw cap

Aging: Best at 3-5 years but will mature even more with good cellaring.

Tasting: Aromas of red cherries, dark, ripe plums and shrivelled prunes, fruit cake cinnamon, cardamom and cloves. In the background, hints of mint, white pepper and earthy nuts. Medium-full structure with gentle tannins provides fullness and an elegant dry finish.

Serving: 16-18°C (61-64°F)



PINOTAGE

MEINERT Printer's Ink Pinotage

Bracket: Ultra Premium

Blend: 86.4% Pinotage, 13.6% Merlot

Vintage: 2016

Alcohol: 14.00%

pH: 3.56 **TA:** 5.10 g/l **RS:** 3.40 g/l

Winemaker: Cold maceration of 10 days at under 10°C followed by a short hot fermentation before pressing. About a third of the wine underwent carbonic maceration so as to enhance the finer nuance. Bottled after 24 months in 225 litre 2nd, 3rd and 4th fill French oak barrels.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now but will cellar well for the next 10 years.

Tasting: Medium structure with a rich, full-bodied yet elegant mid-palate and a clean fresh finish.

Serving: 16-18°C (61-64°F)

Accolades: Decanter World Wine

Awards: 86 pts, Tim Atkin: 91 pts



PINOTAGE

DOOLHOF

Single Vineyard Collection Pinotage

Bracket: Luxury
Blend: 100% Pinotage
Vintage: 2017

Winemaker: Hand-harvested and pre-cooled to 6°C degrees before crushing. Pump overs done three times per day, with a rack and return (delestage) and pressed at 5° Balling. Fourteen days extended skin contact after fermentation to obtain richness. Aged in 300 litre French oak barrels for 12 months.

Volume: 750 ml
Seal: Natural cork

Aging: Ready to drink now but will cellar well for another 4-5 years.

Tasting: Deep crimson in colour with aromas of clove vanilla, black berries and sweet spice on the nose. The palate is full and vibrant with juicy yet elegantly soft tannins which lingers to a smooth and long finish.

Serving: 16-18°C (61-64°F)

Accolades: Tim Atkin: 92 pts



PINOTAGE

NEETHLINGSHOF ESTATE

Short Story Collection The Owl Post

Bracket: Luxury
Blend: 100% Pinotage
Vintage: 2018

Alcohol: 14.18%
pH: 3.66 **TA:** 5.30 g/l **RS:** 2.70 g/l

Winemaker: The grapes were harvested at 26.5° Balling, yielding around 8 tons/ha. After destalking and crushing, yeast was added and fermentation commenced in stainless steel tanks. While the juice was still fermenting, it was transferred to oak barrels (60% Hungarian; 40% French) where it completed fermentation. Malolactic fermentation took place in the same barrels and was barrel matured for a period of 12 months.

Volume: 750 ml
Seal: Natural cork

Aging: Ready to enjoy now, but will mature well over the next 10 years.

Tasting: An intricate fusion of aromas of sweet spice, cinnamon, cloves, dry coriander and dark fruit. Intense and complex flavours of raspberries, plums and cherries with mocha undertones ending with an exquisite lingering finish.

Serving: 16-18°C (61-64°F)



PINOT NOIR

CREATION

Estate Pinot Noir

Bracket: Ultra Premium
Blend: 100% Pinot Noir
Alcohol: 13.80%
pH: 3.49 **TA:** 5.70 g/l **RS:** 2.60 g/l

Winemaker: Traditional skin fermentation followed by malolactic fermentation for twelve months in 25% new, 75% 2nd and 3rd fill French oak barrels. A light filtration was done before bottling.

Volume: 750 ml
Seal: Natural cork

Aging: Enjoy now, but will cellar well for another 4-5 years.

Tasting: Deep ruby in colour, gleaming and inviting in the glass. The intensely fragrant bouquet shows a melange of red berry aromas, elegant vanilla and a whiff of wood spice. These follow through on the full-bodied palate where soft, supple tannins contribute to the dense structure. A superbly balanced wine with a lingering, memorable after-taste.

Serving: 16-18°C (61-64°F)



PINOT NOIR

CREATION
Reserve Pinot Noir**Bracket:** Luxury**Blend:** 100% Pinot Noir**Alcohol:** 13.81%**pH:** 3.53 **TA:** 5.60 g/l **RS:** 2.10 g/l

Winemaker: Grapes are from a single vineyard. Traditional skin fermentation and post fermentation maceration, followed by malolactic fermentation in the barrels. Aged for twelve months in 35% new and 65% 2nd-3rd fill French oak barrels. Two to three rackings during the maturation period and light filtration preceded bottling.

Volume: 750 ml**Seal:** Natural cork**Aging:** Enjoy now, but will cellar well for another 10 years.

Tasting: Gleaming garnet with an inviting bouquet of spice - peppercorn and clove - supplemented by a delicate whiff of dried apricot. Smooth yet complex on the palate: layers of dried fruit mingle with hints of raspberry and piquant spice. A lingering wine with supple tannins to ensure excellent maturation potential.

Serving: 16-18°C (61-64°F)

PINOT NOIR

GHOST CORNER
Pinot Noir**Bracket:** Luxury**Blend:** 100% Pinot Noir**Vintage:** 2016**Alcohol:** 13.50%**pH:** 3.60 **TA:** 5.20 g/l **RS:** 3.40 g/l

Winemaker: Hand harvested from a fifteen year old vineyard planted in Bokkeveld slate, Koffieklip and gravel soil. Fermentation started naturally, then inoculated with selected Burgundy yeast. Maturation for 10 months in Burgundy coopers 228 litre French oak barrels.

Volume: 750 ml**Seal:** Natural cork**Aging:** Enjoy within 3-5 years after release.

Tasting: Prominent red fruit: ripe cherries and sweet raspberries with an undertone of earthy, mushroom nuances. A silky palate with berries and delicate oak components following through.

Serving: 16-18°C (61-64°F)

Accolades: Platter's SA Wine Guide: 4.5 stars, SAWi Awards: Grand Gold



PINOT NOIR

LOTHIAN VINEYARDS
Pinot Noir**Bracket:** Luxury**Blend:** 100% Pinot Noir**Vintage:** 2017**Alcohol:** 13.50%**pH:** 3.60 **TA:** 5.00 g/l **RS:** 2.70 g/l

Winemaker: Grapes were fermented in open fermenters for a period of ten days utilising ambient yeasts and delestage to coax both flavour and colour from the fruit. The must was lightly pressed, racked off into 20 % new French oak barrique. The wine was barrel matured for a period of eleven months and lightly filtered prior to bottling to maintain the delicate Pinot flavour spectrum.

Volume: 750 ml**Seal:** Natural cork**Aging:** Enjoy within 3-5 years after release.

Tasting: The nose is delicate with hints of dark cherries and musk sweets. There is a spice contribution of cinnamon and star anise from the wood. First taste impression is of the silkiness and fineness of the tannins while all the elements of the bouquet persist.

Serving: 16-18°C (61-64°F)

PINOT NOIR

PAUL CLUVER WINES
Estate Pinot Noir

Bracket: Luxury

Blend: 100% Pinot Noir

Vintage: 2018

Alcohol: 13.50%

pH: 3.49 **TA:** 5.30 g/l **RS:** 2.60 g/l

Winemaker: Extensive individual berry sorting was done by hand prior to crushing. After fermentation, the wine was transferred to 32% new and 68% 2nd, to 4th fill French oak barrels. The wine was matured in these barrels for eleven months and spend the full period on the lees.

Volume: 750 ml

Seal: Natural cork

Aging: Ready to enjoy now but will maintain its quality for up to 5-10 years.

Tasting: This wine has a lovely luminosity and a bright crimson colour. The nose has delicate earthy aromas combined with red and dark berry flavours. On the palate these characteristics follow through combining with interesting savoury notes and just a touch of oak on the finish.

Serving: 16-18°C (61-64°F)



PINOT NOIR

CREATION
Art of Creation Pinot Noir

Bracket: Icon

Blend: 100% Pinot Noir

Alcohol: 14.00%

pH: 3.43 **TA:** 5.90 g/l **RS:** 2.80 g/l

Winemaker: Wine was made from a vineyard and barrel selection. Traditional skin fermentation and post fermentation maceration, followed by malolactic fermentation in the barrels. Aged for twelve months in 50% new and 50% 2nd fill French oak barrels. Two to three rackings during the maturation period and light filtration preceded bottling.

Volume: 750 ml

Seal: Natural cork

Aging: Enjoy now, but will cellar well for another 12 years.

Tasting: Shiny, deep pomegranate-seed red with a robust bouquet of rose petal, dark cherry, allspice and anise. Complex and utterly enchanting on the palate opulent layers of cherry and plum mingling with earthy flavours of mushroom and an elegant sprinkling of spice.

Serving: 16-18°C (61-64°F)



PORTUGUESE BLEND

CAPE ROCK WINES
Capa Roca

Bracket: Ultra Premium

Blend: 48% Touriga Nacional, 48% Souzao, 4% Tinta Barocca

Alcohol: 14.00%

pH: 3.74 **TA:** 5.50 g/l **RS:** 3.40 g/l

Winemaker: Free run juice was racked to a settling tank and the pulp was pressed in an old champagne press. The wine settled in tank for about 4 weeks before being aged in old 225 litre French oak barrels for 14 months.

Volume: 750 ml

Seal: Natural cork

Aging: Enjoy now but, if cellared correctly, will improve with age for up to 7 years after release.

Tasting: The wine is full bodied with a sweet nose of red and darker summer berries and red fruits.

Serving: 16-18°C (61-64°F)



PORTUGUESE BLEND

KAMMANASSIE BLUE

Touraz Director's Reserve

Bracket: Ultra Premium

Blend: Touriga Nacional, Shiraz, Tempranillo, Mourvèdre

Vintage: 2013

Alcohol: 15.00%

pH: 3.70 **TA:** 5.85 g/l **RS:** 4.10 g/l

Winemaker: The wine was aged in new French and American oak barrels for fourteen months.

Volume: 750 ml

Seal: Natural cork

Aging: Enjoy now or within 10 years of vintage.

Tasting: A dark wine made from an exotic blend of cultivars. Hints of plum and dark fruit nose leads to a smooth texture and well balanced tannins on the palate.

Serving: 16-18°C (61-64°F)



RHÔNE BLEND

AFRICAN PRIDE WINES

Forager Red

Bracket: Premium

Blend: 85% Shiraz, 15% Grenache

Vintage: 2018

Alcohol: 14.20%

pH: 3.50 **TA:** 5.50 g/l **RS:** 2.90 g/l

Winemaker: Hand-picked grapes with rigorous bunch selection. The grapes were cold macerated for 3-4 days before fermentation in open top stainless steel tanks. After fermentation the Shiraz was left on the skins to macerate 4 more weeks before racking to barrel whilst the Grenache was racked direct to barrel. The wine was matured in a combination of French and American oak barrels for up to 14 months before blending.

Volume: 750 ml

Seal: Screw cap

Aging: This wine can be enjoyed now but will reward cellaring for up to 5 years.

Tasting: Black currants, dark berries and white pepper spice with notes of cherry, liquorice and vanilla. Robust but well balanced with a beautiful perfumed finish.

Serving: 16-18°C (61-64°F)



RHÔNE BLEND

CAPE ROCK WINES

Amnesty

Bracket: Premium

Blend: 78% Shiraz, 10% Mourvèdre, 7% Grenache, 3% Carignan, 2% Viognier

Alcohol: 13.49%

pH: 3.71 **TA:** 5.10 g/l **RS:** 2.40 g/l

Winemaker: The wine was fermented and aged in two separate batches. Some grapes were destemmed and others were left to ferment as whole bunches. After pressing the wine components were racked to old 225 and 300 litre French oak barrels in which it matured for 13 months.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now but, if cellared correctly, will improve with age for up to 5 years after release.

Tasting: The wine is light in colour and light bodied with a sweet nose of red summer berries and red fruits.

Serving: 16-18°C (61-64°F)



RHÔNE BLEND

KAMMANASSIE BLUE Karoo Red

Bracket: Premium

Blend: Shiraz, Tempranillo, Mourvedre, Ganache Noir

Vintage: 2018

Alcohol: 13.50%

pH: 3.40 **TA:** 5.80 g/l **RS:** 3.20 g/l

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now or within 4 years of vintage.

Tasting: An easy-drinking soft red blend that displays cherries, black currant, prunes and pepper on the nose and palate.

Serving: 16-18°C (61-64°F)



RHÔNE BLEND

LA RICMAL Lerato Sweet Red

Bracket: Premium

Blend: 70% Shiraz, 10% Cabernet Sauvignon, 10% Cinsault, 10% Grenache

Alcohol: 13.50%

pH: 3.50 **TA:** 5.50 g/l **RS:** 30.00 g/l

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now.

Tasting: Medium-bodied, well-balanced easy drinking wine with multiple layers of fruit, soft tannins.

Serving: 16-18°C (61-64°F)



RHÔNE BLEND

WITHINGTON WINES Roan Ranger

Bracket: Premium

Blend: 45% Cinsaut, 35% Grenache, 20% Mourvèdre

Vintage: 2015

Alcohol: 13.50%

pH: 3.28 **TA:** 4.83 g/l **RS:** 3.56 g/l

Volume: 750 ml

Seal: Screw cap

Aging: Cellared correctly, this wine will maintain its quality for up to 4-6 years.

Tasting: A most elegant red wine made from grapes grown in the Darling region. Serve slightly chilled in summer and you will be well rewarded.

Serving: 16-18°C (61-64°F)

Accolades: Tim Atkin: 90 pts



RHÔNE BLEND

ZEVENWACHT WINE ESTATE
The Tin Mine**Bracket:** Premium**Blend:** 57.3% Shiraz, 26.2% Grenache, 16.5% Mourvèdre**Vintage:** 2015**Alcohol:** 14.00%**pH:** 3.49 **TA:** 5.90 g/l **RS:** 3.20 g/l

Winemaker: All cultivars were fermented separately in open punch down tanks at 26-28°C with regular pump overs and punch downs. After fermentation the wine was pressed and racked to French oak barrels. The different components were aged for 16 months.

Volume: 750 ml**Seal:** Screw cap

Aging: Enjoy now but will maintain its quality for the next 5 years.

Tasting: Purple red in colour, with a nose that exudes aromas of violets, dried spices and concentrated black prunes with a slow release of red cranberry and dark chocolate. The palate impresses with density on entry matched with persistent yet supple tannins - a multi-layered wine. This texture is perfectly offset by balanced acidity that allows for a remarkable length of finish.

Serving: 16-18°C (61-64°F)

RHÔNE BLEND

CAPE ROCK WINES
Red**Bracket:** Ultra Premium**Blend:** 84% Shiraz, 10% Mourvèdre, 6% Viognier**Alcohol:** 13.01%**pH:** 3.69 **TA:** 5.20 g/l **RS:** 2.20 g/l

Winemaker: The Shiraz grapes were picked from a twenty seven year old vineyard. Free run juice was racked to a settling tank and the pulp was pressed in an old champagne press. The wine settled in tank for about 4 weeks before being aged in 3rd and 4th fill 300 litre French oak barrels for 14 months.

Volume: 750 ml**Seal:** Natural cork

Aging: Enjoy now but, if cellared correctly, will improve with age for up to 8 years after release.

Tasting: Medium bodied with ripe red raspberry through to plums, violets, slight aniseed, pepper and other spice aromas on the nose that carries through to the palate. The tannins are soft and well integrated.

Serving: 16-18°C (61-64°F)

RHÔNE BLEND

CREATION
Estate Syrah Grenache**Bracket:** Ultra Premium**Blend:** 80% Syrah, 20% Grenache**Alcohol:** 14.50%**pH:** 3.63 **TA:** 5.50 g/l **RS:** 2.50 g/l

Winemaker: Traditional skin fermentation followed by malolactic fermentation for fourteen months in 25% new, 75% 2nd and 3rd fill French oak barrels. A light filtration was done before bottling.

Volume: 750 ml**Seal:** Natural cork

Aging: Enjoy now, but will cellar well for another 5-6 years.

Tasting: Dark purple in colour, almost black, with flashes of deep crimson. Alluring aromas of ripe olive elegantly complemented by whiffs of pepper. A well-endowed, full-bodied Rhone-style blend with intense flavours of ripe plum, black pepper, tapenade and umami. Supple ripe tannins and well-integrated, natural acidity contribute to the appeal.

Serving: 16-18°C (61-64°F)

RHÔNE BLEND

WAVERLEY HILLS
SMV Organic**Bracket:** Ultra Premium**Blend:** 81% Shiraz, 13% Mourvedre, 6% Viognier**Vintage:** 2014**Alcohol:** 14.74%**pH:** 3.80 **TA:** 5.50 g/l **RS:** 4.20 g/l

Winemaker: After final blending of all the components the wine was transferred to 50% new oak barrels and 50% second fill barrels, where it matured for 29 months for all the flavours and tannins to integrate. 80% French, 15% American and 5% Hungarian oak barrels were used for the maturation. The wine also spent 12 months in the bottle prior to release.

Volume: 750 ml**Seal:** Natural cork

Aging: Ready to drink now but will cellar well for another 4 years.

Tasting: Strong plum, oak and spicy tones. A bouquet of chocolate, violets and pecan nuts. Very soft and velvety front palate and fruity, but firm, mid palate with a fresh and long aftertaste.

Serving: 16-18°C (61-64°F)

RHÔNE BLEND

DEUX FRÈRES ESTATE
Fraternité**Bracket:** Luxury**Blend:** 70% Shiraz, 30% Mourvèdre**Vintage:** 2015**Alcohol:** 14.00%**pH:** 3.62 **TA:** 5.90 g/l **RS:** 2.80 g/l

Winemaker: After destalking, the grapes were basket pressed and the juice pumped into open top stainless steel fermenters for a 48 hour cold soak. After inoculation four hourly punch downs were performed. Warm fermentation at 28°C to assist with colour extraction. Malolactic fermentation in the barrel and aged in 225 litre oak barrels for 12-30 months.

Volume: 750 ml**Seal:** Natural cork

Aging: Ready to drink now but will cellar well for another 3-5 years.

Tasting: Packed with rich flavours of blackcurrant, black cherry and vanilla. Complexity, fullness, roundness and richness on the palate with a round and long lingering finish.

Serving: 16-18°C (61-64°F)

Accolades: Platter's SA Wine Guide: 4 stars, Continental Taste Challenge: Gold



RHÔNE BLEND

GUARDIAN PEAK
SMG**Bracket:** Luxury**Blend:** 66% Syrah, 24% Mourvèdre, 10% Grenache**Alcohol:** 14.50%**pH:** 3.50 **TA:** 5.70 g/l **RS:** 3.30 g/l

Winemaker: The varieties were vinified separately, fermented in open-top fermenters with regular punch downs followed by post-fermentation maceration to aid gentle extraction of phenolics. The wine was aged for 12 months in a combination of 300 and 500 litre French oak barrels, using 30% new oak.

Volume: 750 ml**Seal:** Natural cork

Aging: Cellared correctly, this wine will improve with age for another 8 years.

Tasting: A vibrant ruby red with a pronounced fragrance of bright cranberry and fresh red plum. Spicy and savoury aromas follow with pepper and toasty notes. The palate is rich and juicy with ripe, textured tannins balanced by fresh acidity. Medium bodied with a refined, dry finish.

Serving: 16-18°C (61-64°F)

RHÔNE BLEND

**KLEINOOD
Tamboerskloof****Bracket:** Luxury**Blend:** 94% Syrah, 5% Mourvèdre, 1% Viognier**Vintage:** 2015**Alcohol:** 14.50%**pH:** 3.37 **TA:** 6.10 g/l **RS:** 1.90 g/l

Winemaker: The grapes were hand-picked and sorted three times before being transported without a pump into the fermentation vessels. A combination of old-style winemaking techniques with modern technology takes care of creating our unique hand crafted wine. Aged 18 months in 15% new and 85% 2-4 fill French oak barrels.

Volume: 750 ml**Seal:** Natural cork**Aging:** Will cellar well for 10 years.

Tasting: A bright ruby coloured wine with cranberry and blackberry aromas, exquisitely opening further to violet and jasmine notes. The entry is elegant with well rounded tannin and the fruitful follow-through from the nose for a lingering finish.

Serving: 16-18°C (61-64°F)

RHÔNE BLEND

**LA PETITE FERME
Variation****Bracket:** Luxury**Blend:** 87% Shiraz, 12% Grenache, 1% Viognier**Alcohol:** 14.00%**pH:** 3.50 **TA:** 6.10 g/l **RS:** 2.70 g/l

Winemaker: All varietals were harvested on La Petite Ferme and vinified separately. Fermented and aged in 10% new French oak and balance in older barrels for 10 months while the Grenache was aged in stainless steel and old French oak barrels.

Volume: 750 ml**Seal:** Natural cork**Aging:** Ready to drink now but will cellar well for another 8 years.

Tasting: Purple flowers, violets and rose petals on the nose. The palate has a good balance between acidity and fruit with caramel and spice in the background. This wine is very accessible early in its life with light oak and fine tannins.

Serving: 16-18°C (61-64°F)

RHÔNE BLEND

**LOURENSFORD
Limited Release SMV****Bracket:** Luxury**Blend:** 94% Shiraz, 4% Mourvèdre, 2% Viognier**Alcohol:** 14.00%**pH:** 3.32 **TA:** 6.50 g/l **RS:** 3.20 g/l

Winemaker: The Shiraz and the Mourvèdre were handpicked from separate single vineyards into 5 ton fermenters with regular, manual punch downs before the grapes were pressed and transferred to barrels for malolactic fermentation and ageing. The wine spent 17 months in 300 liter French oak barrels of which 34% were new and 66% older barrels.

Volume: 750 ml**Seal:** Natural cork**Aging:** Ready to drink now but will cellar well for another 3 years.

Tasting: Flavours of blackberry & mulberry with cracked black pepper greet you on the nose. The flavours from the nose follows through to the palate along with hints of aniseed and black liquorice.

Serving: 16-18°C (61-64°F)

RHÔNE BLEND

WELGEGUND HERITAGE WINES

Providence

Bracket: Luxury

Blend: 60% Shiraz, 30% Cinsaut, 10% Carignan

Vintage: 2015

Alcohol: 14.50%

pH: 3.37 **TA:** 6.10 g/l **RS:** 2.10 g/l

Winemaker: Grapes from dryland vineyards. All three cultivars were fermented separately in open fermenters, with three punch downs a day. Only 30% new oak was used – respecting the fruit and the unique character of each cultivar.

Volume: 750 ml

Seal: Natural cork

Aging: Cellared correctly, the wine will maintain its quality for 10+ years.

Tasting: Complex fruit aromas, dark fruit (mulberry, blackberry & black cherry), but also some red cranberry fruit on the nose. Spice, cloves, nutmeg and a hint of pepper. The tannins are soft and extremely silky.

Serving: 16-18°C (61-64°F)

Accolades: NWC Top 100 SA Wines: Double Gold, Platter's SA Wine Guide: 4 stars.



RHÔNE BLEND

THE SADIE FAMILY WINES

Columella

Bracket: Icon

Blend: Syrah, Mourvèdre, Grenache, Carignan, Cinsaut, Tinta Barocca

Vintage: 2017

Alcohol: 14.04%

pH: 3.54 **TA:** 5.60 g/l **RS:** 1.70 g/l

Winemaker: Hand sorted individual berries for the entire production. Fermentation took place spontaneously in 3,300 litre open concrete fermenters and then spent 12 months on the lees in tight-grain French oak barrels. After a total of two years the wine is bottled without fining or filtration.

Volume: 750 ml

Seal: Natural cork

Aging: Enjoy now, but will cellar well for another 20 years.

Tasting: Exhibit amazing herbal, spicy and perfumed aromas. The tannins are fine, powdery and almost silky with a slightly lower acidity and more expanded palate than the 2014 and 2016 vintages.

Serving: 16-18°C (61-64°F)

Accolades: Tim Atkin: 98 pts



SHIRAZ / SYRAH

STETTIN FAMILY VINEYARDS

Shiraz

Bracket: Extreme Value

Blend: 100% Shiraz

Vintage: 2017

Alcohol: 14.00%

pH: 3.49 **TA:** 5.30 g/l **RS:** 3.50 g/l

Winemaker: Grapes were harvested at an average of 26° Balling and cold-soaked overnight before fermenting at 25°C. Malolactic fermentation finished in stainless steel tanks. Wine matured for 12 months in 2nd and 3rd fill barrels.

Volume: 750 ml

Seal: Amalgamated cork

Aging: Enjoy now but, if cellared correctly, this wine will mature well for up to 4 years.

Tasting: A finely balanced wine with soft tannins and concentrated blackberry flavours.

Serving: 16-18°C (61-64°F)

Accolades: Vitis Vinifera: Gold



SHIRAZ / SYRAH

BONNIEVALE WINES
The River Collection
Shiraz

Bracket: Premium

Blend: 100% Shiraz

Vintage: 2018

Alcohol: 13.90%

pH: 3.40 **TA:** 5.60 g/l **RS:** 4.80 g/l

Volume: 750 ml

Seal: Screw cap

Aging: Ready to drink now but will mature for a further 2-3 years.

Tasting: Typical of Shiraz from this terroir: spicy and earthy with dark fruit underpinned by butterscotch and subtle hints of coffee.

Serving: 16-18°C (61-64°F)



SHIRAZ / SYRAH

KWV
Cathedral Cellar Shiraz

Bracket: Premium

Blend: 100% Shiraz

Vintage: 2017

Alcohol: 14.29%

pH: 3.36 **TA:** 6.53 g/l **RS:** 2.94 g/l

Winemaker: The wine spent 18 months in barrel. A 35% portion of the blend was aged in new barrels and the remainder, in second and third-fill barrels. The wood utilised in the making of the wine comprised 95% French and 5% American oak.

Volume: 750 ml

Seal: Natural cork

Aging: Savour now or cellar for up to six years from vintage.

Tasting: This wine shows lifted aromas of white pepper, dark cherries and aniseed with layers of sweet red fruit and plums. The palate is concentrated with hints of vanilla and cedery oak. The wine has an elegant tannin structure with a soft and lingering finish.

Serving: 16-18°C (61-64°F)



SHIRAZ / SYRAH

LA RICMAL
Suprême Shiraz

Bracket: Premium

Blend: 100% Shiraz

Alcohol: 14.70%

pH: 3.50 **TA:** 5.30 g/l **RS:** 2.00 g/l

Volume: 750 ml

Seal: Natural cork

Aging: Enjoy now but will maintain it's quality for up to 3 years.

Tasting: The wine has a deep, almost opaque garnet colour, with a bouquet of spices, dark plums and bramble berries. These flavours follow through on the palate and combined with a fine tannin profile and integrated oak, give the wine great length.

Serving: 16-18°C (61-64°F)



SHIRAZ / SYRAH

LOTHIAN VINEYARDS
Horny Owl Shiraz

Bracket: Premium
Blend: 100% Shiraz

Alcohol: 13.00%
pH: 3.39 **TA:** 5.90 g/l **RS:** 3.10 g/l

Winemaker: Hand harvested from a low yielding Shiraz block. Open fermentation utilising both ambient and cultured yeasts. Matured for 14 months in French oak barrique and bottled unfiltered to preserve its integrity and flavour.

Volume: 750 ml
Seal: Screw cap

Aging: Enjoy within 3-5 years after release.

Tasting: Colour is deep black cherry red with bright edges. The nose has typical spiciness with faint notes of cloves, cinnamon and allspice underpinned by the smell of lavender and liquorice. The first taste is fresh and with a lively acidity. Light tannins give structure without dominating. The fragrant nose is repeated on the taste with subtle use of wood adding to the complexity. This wine shows a great balance between all its elements.

Serving: 16-18°C (61-64°F)



SHIRAZ / SYRAH

KLEINE ZALZE
Vineyard Selection Shiraz

Bracket: Ultra Premium
Blend: 100% Shiraz
Vintage: 2017

Alcohol: 14.00%
pH: 3.42 **TA:** 6.20 g/l **RS:** 3.30 g/l

Winemaker: After picking, grapes were sorted and transferred to tank "whole-berry". During fermentation the juice was pumped over regularly for optimum colour and flavour extraction. After fermentation the wines were pressed and transferred to barrel for malolactic fermentation. The wine was matured for 21 months in a combination of 1st to 3rd fill French oak barrels.

Volume: 750 ml
Seal: Natural cork

Aging: Enjoy now or over the next 10 years.

Tasting: Although this wine has a great intensity of flavour on both the bouquet and the palate the wine is not overpowering and shows well-judged restraint. Waves of wild berry fruit give way to hints of spice and lavender on the finish.

Serving: 16-18°C (61-64°F)



SHIRAZ / SYRAH

ALTO
Shiraz

Bracket: Luxury
Blend: 100% Shiraz
Vintage: 2016

Alcohol: 14.30%
pH: 3.60 **TA:** 5.60 g/l **RS:** 3.60 g/l

Winemaker: The grapes were hand harvested at 25-26° Balling. After destalking and crushing, the juice was fermented for 10 days on the skins in stainless-steel tanks at 25-27°C. After malolactic fermentation the wine was aged in wood for 18 months, using a combination of 40% French and 60% American 1st to 3rd fill oak barrels.

Volume: 750 ml
Seal: Natural cork

Aging: Will mature well for another 4-6 years.

Tasting: Rich, ruby red colour with aromas of red fruit, wood spice and white and black pepper notes. Palate is medium to full-bodied with a good balance between finesse and structure.

Serving: 16-18°C (61-64°F)



SHIRAZ / SYRAH

CEDERBERG
Shiraz

Bracket: Luxury
Blend: 100% Shiraz
Vintage: 2017

Alcohol: 14.50%
pH: 3.50 **TA:** 5.90 g/l **RS:** 3.40 g/l

Winemaker: Grapes were harvested at 25-26° Balling. Barrel maturation was done in medium toast, 225 litre first and second fill barrels for fifteen months.

Volume: 750 ml
Seal: Natural cork

Aging: Will mature beautifully for another 4-8 years.

Tasting: A complex wine filled with intense red fruit, mulberry and cherries on the nose with hints of sweet spice and vanilla. Red berries follow through on the palate and finishes off with a smooth lingering sensation.

Serving: 16-18°C (61-64°F)

Accolades: Platter's SA Wine Guide: 5 stars, Tim Atkin: 92 pts, Veritas: Gold



SHIRAZ / SYRAH

CREATION
Reserve Syrah

Bracket: Luxury
Blend: 100% Syrah

Alcohol: 14.50%
pH: 3.51 **TA:** 5.20 g/l **RS:** 3.90 g/l

Winemaker: Hundred percent traditional whole bunch fermentation with extended skin contact post fermentation for another two weeks. Eighteen months in 25% new French oak barrels.

Volume: 750 ml
Seal: Natural cork

Aging: Enjoy now, but will cellar well for another 6-8 years.

Tasting: Intensely dark in colour - almost black; the rim a halo in shades of fuchsia. A stirring introduction of piquant pepper and rich cassia is followed by muted notes of cinnamon and clove, underscored by echoes of fragrant rose petal. Sensual and sleek on the velvety palate where generous maraschino cherry and sun-dried peach harmonise with savoury black olive and lingering spice to offer a wine of great complexity.

Serving: 16-18°C (61-64°F)



SHIRAZ / SYRAH

PAARDENKLOOF
The Long Road Shiraz

Bracket: Luxury
Blend: 100% Syrah
Vintage: 2010

Alcohol: 14.66%
pH: 3.54 **TA:** 6.20 g/l **RS:** 3.30 g/l

Winemaker: Grapes were harvested from a 4.3 hectare single vineyard planted in 2004, located on a north-east facing mountainous slope. Predominantly shale soils. The wine was kept in 20% new wood, medium toasted barrels for 12 months.

Volume: 750 ml
Seal: Natural cork

Aging: Enjoy now, but will keep well for another 4 years.

Tasting: Dark plum epicentre with a ruby red rim. Initial subtle entry of ripe plum fruit, showing cool climate origin in a white pepper bouquet. Layered and identifying its personality in hints of truffle and dark fruit nuances. Full and textured with a lush and rounded mouth feel and a lingering finish.

Serving: 16-18°C (61-64°F)

Accolades: Michelangelo Awards: Silver, Platter's SA Wine Guide: 4 stars.



SHIRAZ / SYRAH

RIVENDELL
Shiraz

Bracket: Luxury
Blend: 100% Shiraz
Vintage: 2013

Alcohol: 14.64%
pH: 3.37 **TA:** 5.64 g/l **RS:** 3.04 g/l

Winemaker: The grapes were destemmed and gently crushed before undergoing 5 days of cold maceration whereafter naturally fermented on the skins for 16 days at 25°C. Matured in 1st to 4th fill 225 litre French oak barrels for 11 months.

Volume: 750 ml
Seal: Natural cork

Aging: Great ageing potential and will remain balanced well into the future.

Tasting: Spicy aromas at the entry reveal freshly crushed black pepper, ripe plum and sour cherries. The fruit flavours are supported by judicious maturation showing leather, tobacco and sweet caramel aromas. The medium-bodied mouthfeel expresses great freshness and a long aftertaste.

Serving: 16-18°C (61-64°F)

Accolades: Platter's SA Wine Guide: 4 stars.



SHIRAZ / SYRAH

RUDERA WINES
Syrah

Bracket: Luxury
Blend: 100% Syrah
Vintage: 2014

Alcohol: 15.00%
pH: 3.48 **TA:** 5.90 g/l **RS:** 1.70 g/l

Winemaker: Handpicked grapes were brought in at 24.6 brix. Sorting was done in the vineyard, followed by bunch selection in the cellar before crushing. The wine was matured in new French oak barrels.

Volume: 750 ml
Seal: Natural cork

Aging: Drinking exceptionally well now and will reward another 2-6 years in bottle.

Tasting: Rich, dark delicious wild horse of a wine, bursting with a nose of plums, black berries and ripe red cherries, elegantly integrated with hints of smoky bacon and new leather aromas. Bold and full-bodied on the palate, with a touch of black pepper and a lingering creamy mocha finish.

Serving: 16-18°C (61-64°F)



SHIRAZ / SYRAH

SCIIONS OF SINAI
Swanesang

Bracket: Luxury
Blend: 100% Syrah
Vintage: 2019 (new vintage release)

Alcohol: 12.50%
pH: 3.20 **TA:** 6.60 g/l **RS:** 1.70 g/l

Winemaker: Grapes were hand harvested from a single bushvine vineyard. A blend between two separate fermentations: Half was done with 70% stems intact and foot trotted, and 30% whole clusters. Spontaneous fermentation that lasted over two weeks, basket pressed directly to barrel and aged on its lees for 10 months in 4th fill French oak barrels.

Volume: 750 ml
Seal: Natural cork

Aging: Enjoy now but will keep well for over 10 years with careful cellaring.

Tasting: A delicate Syrah, old world style and medium bodied. We focused on the purity Syrah can offer, with soft grainy lighter tannins and spice, a savoury minerality on a long follow.

Serving: 16-18°C (61-64°F)

Accolades: Tim Atkin: 2019 Young Winemaker of the year. Swanesang 2018: 95 pts



SHIRAZ / SYRAH

KLEINOOD
Tamboerskloof
John Spicer Shiraz

Bracket: Icon

Blend: 100% Shiraz

Alcohol: 14.26%

pH: 3.49 **TA:** 5.80 g/l **RS:** 2.70 g/l

Winemaker: The grapes were hand picked from a select portion of a single vineyard block, hand sorted three times before going into stainless steel fermenters – where a combination of state-of-the-art winery technology and old-style winemaking techniques took care of designing this unique, hand crafted wine. Fermented at 26.5°C for fourteen days.

Volume: 750 ml

Seal: Natural cork

Aging: Will cellar well for 10 years.

Tasting: Structured and balanced, the wine has a garnet colour with a magenta rim and a deep intensity. The nose develops with medium, but pronounced intensity, showing pure ripe plum, maraschino cherries, mixed spice, cedar and cinnamon.

Serving: 16-18°C (61-64°F)



SHIRAZ / SYRAH BLEND

BEAU JOUBERT
Oak Lane Shiraz Cabernet
Sauvignon

Bracket: Value

Blend: 55% Shiraz, 45% Cabernet Sauvignon

Alcohol: 14.30%

pH: 3.58 **TA:** 5.60 g/l **RS:** 2.10 g/l

Winemaker: Grapes are from twelve and twenty six year old vineyards, planted on decomposed granite and loam soils.

Volume: 750 ml

Seal: Screw cap

Aging: Cellared correctly, this wine will continue to impress for another 5 years.

Tasting: This lively, fruit driven blend offers subtle flavours of white pepper and spices complimented by juicy ripe plums, dark berries, stewed fruit and hints of sweet cassis followed by gentle lingering smokiness. A soft, smooth and well structured wine with lovely balanced acid and ripe, integrated tannins.

Serving: 16-18°C (61-64°F)

Accolades: Wine Spectator: 84 pts



SHIRAZ / SYRAH BLEND

CREATION
Whale Pod Spyhopping Red

Bracket: Premium

Blend: Syrah and Merlot

Alcohol: 14.70%

pH: 3.59 **TA:** 5.90 g/l **RS:** 1.70 g/l

Winemaker: Traditional skin fermentation followed by malolactic fermentation in barrels. Light filtration before bottling.

Volume: 750 ml

Seal: Screw cap

Aging: **Aging:** Enjoy now or within 3-5 years of release.

Tasting: Deep, ripe mulberry coloured with vivid flashes of violet – truly inviting. The complex nose tempts with a medley of dark berries and spice (especially pepper and clove) which are echoed on the plush palate. A beautifully structured wine with gorgeous hints of dark chocolate and a whisper of smoke on the lingering aftertaste.

Serving: 16-18°C (61-64°F)



SHIRAZ / SYRAH BLEND

HAZENDAL

Christoffel Hazenwinkel Red

Bracket: Ultra Premium

Blend: 59% Shiraz, 26% Pinotage, 15% Pinot Noir

Alcohol: 13.00%

pH: 3.65 **TA:** 5.60 g/l **RS:** 4.30 g/l

Winemaker: Grapes were hand harvested at optimal ripeness in the early morning hours to preserve the grape flavours. Half the wine was matured in 500 litre French oak barrels and the remainder was aged in Flexcubes for 18 months before bottling.

Volume: 750 ml

Seal: Screw cap

Aging: Enjoy now.

Tasting: The nose is complex, with ample aromas of plum, blackcurrant and black cherry. Subtle hints of earthy truffle are accompanied by black pepper, tobacco and roasted coffee beans. The tannins are well integrated, fine and textured. Dark berries with a hint of spice envelope the palate, together with a rich and delectable vanilla coffee finish.

Serving: 16-18°C (61-64°F)

Accolades: Vitis Vinifera: Gold



SHIRAZ / SYRAH BLEND

RUST EN VREDE

1694 Classification

Bracket: Icon

Blend: 65% Shiraz, 35% Cabernet Sauvignon

Alcohol: 14.56%

pH: 3.60 **TA:** 5.90 g/l **RS:** 2.50 g/l

Winemaker: Malolactic fermentation in barrel. Maturation for 18 months in 100% French oak with 50% 500 litre new medium toast barrels.

Volume: 750 ml

Seal: PlantCorc™

Aging: Will age well for the next 10-15 years. Expect the Cabernet Sauvignon to show more presence in the blend as the wine ages.

Tasting: Plush new oak, sweet spice and seductive fruit dazzle the nose with opulence and depth. Ripe figs and bacon lead to dark chocolate, vanilla and blueberry compote on the palate. It is both succulent and titanic, as the Shiraz majority gives it sweet tannins, hints of wild thyme and enticing violets. Suave and multi-dimensional, the palate is powerful and exquisitely plush. Black fruit layers line a long and luxurious finish.

Serving: 14-16°C (57-61°F)



TINTA BAROCCA

ALLESVERLOREN

Tinta Barocca

Bracket: Premium

Blend: 100% Tinta Barocca

Alcohol: 14.24%

pH: 3.54 **TA:** 5.30 g/l **RS:** 3.50 g/l

Winemaker: The grapes were hand harvested at 23-25° Balling. The juice was fermented on the skins for five to seven days at 25°C. After fermentation the wine was racked of the skins and pressed. Malolactic fermentation was done in stainless steel and cement tanks. The wine was barrel matured for 18 months before bottling.

Volume: 750 ml

Seal: Natural cork

Aging: This wine will mature well for 8-10 years.

Tasting: A deep ruby red wine with a combination of red berry fruits and with a hint of chocolate, vanilla and oak spice aromas. An elegant, medium to full bodied wine with intense berry fruit and subtle oak spice aromas. Tannins are well-structured and linger on the finish.

Serving: 14-16°C (57-61°F)



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Section 5: Fortified and Distilled wines

Cape Vintage	5-02
Cape Brandy	5-03

CAPE VINTAGE

BEAU JOUBERT
Fat Pig Cape Vintage

Bracket: Luxury
Blend: 100% Shiraz

Alcohol: 18.50%
pH: 3.54 **TA:** 6.10 g/l **RS:** 106.50 g/l

Winemaker: Grapes are from a single twelve year old vineyard, planted on decomposed granite and loam soils. This Cape Vintage was barrelled for 36 months, hand bottled and labelled with the utmost care.

Volume: 500 ml
Seal: Natural cork

Aging: Cellared correctly, this wine will remain enjoyable for another 20 years.

Tasting: Deep crimson in colour, with ripe fruit aromas balanced by hints of dried fruits and nuts. The wine has a slightly dry, elegant and smooth sensation on the palate.

Serving: 13-20°C (55-68°F)

CAPE VINTAGE

CREATION
Fine Cape Vintage

Bracket: Luxury
Blend: 100% Syrah

Alcohol: 18.50%
pH: 3.54 **TA:** 5.30 g/l **RS:** 122.50 g/l

Winemaker: This Cape Vintage received 2-3 punch downs per week and was aged for 18 months in 2nd and 3rd fill French oak barrels. Fortified with high quality Cape brandy.

Volume: 375 ml
Seal: Natural cork

Aging: This wine will remain enjoyable for another 20 years.

Tasting: Peppery pimento spice mingled with aromas of dried apricot, peach and Banksia rose. Fabulous flavours of honeyed fruit, a hint of black cherry, the lingering reward of anise compliments the satiny texture on the palate.

Serving: 13-20°C (55-68°F)



CAPE BRANDY

DIE MAS VAN KAKAMAS Vër in die ou Kalahari

Bracket: Ultra Premium

Alcohol: 43.00%

Brandy Master: Wine made of selected grapes from the Northern Cape, double distilled in a copper pot still whereafter aged in oak barrels for a minimum period of 3 years.

Volume: 750 ml

Seal: Amalgamated cork

Aging: Keep indefinitely if properly stored.

Tasting: Fresh apple and pear aromas, enhanced by subtle raisin, oak vanilla and honey flavours. Delicate and balanced with a smooth lingering fruit aftertaste.

Serving: 10-15°C (50-59°F)



CAPE BRANDY

DIE MAS VAN KAKAMAS Die Kalahari Truffel

Bracket: Luxury

Alcohol: 38.00%

Brandy Master: Wine made of selected grapes from the area, double distilled in a copper pot still whereafter aged in oak barrels for a minimum period of 3 years.

Volume: 500 ml

Seal: Amalgamated cork

Aging: Keep indefinitely if properly stored.

Tasting: Complex dried apricot and citrus aromas, enhanced by subtle banana, litchi and raspberry flavours. Complex and balanced with a smooth lingering fruit aftertaste.

Serving: 10-15°C (50-59°F)



CAPE BRANDY

DISTELL Duc de Richelieu

Bracket: Luxury

Cultivars:

Alcohol: 40.00%

Brandy Master: Bred from the heart of selected grapes to a smooth, rich, rewarding, full-bodied bouquet. Made in the Cognac tradition, double-distilled in French copper pots and matured in French oak for ten years.

Volume: 750 ml

Seal: Amalgamated cork

Aging: Keep indefinitely if properly stored.

Tasting: Deep amber gold colour and true to the character of Richelieu, this 10-year old vintage brandy offers a rich and rewarding aroma spectrum with hints of chocolate, vanilla, green fig preserve and underlying hints of peaches and plums. Complex and full-bodied on the palate, flavours of hazelnut, roasted coffee and dark chocolate complement the lingeringly smooth and oaky finish.

Serving: 10-15°C (50-59°F)



CAPE BRANDY

MIMOSA WINES

Reserve Alambic 8 Year Old

Bracket: Luxury

Cultivars: Colombar and Chenin Blanc

Alcohol: 40.00%

Brandy Master: Double distilled in a traditional copper pot still. Matured for eight years in selected French and American oak barrels of which only three casks per year are produced.

Volume: 500 ml

Seal: Amalgamated cork

Aging: Keep indefinitely if properly stored.

Tasting: Golden amber colour with citrus, oak and spicy aromas. Smooth buttery vanilla flavours with a hint of oak on the palate with a vanilla explosion, rum and raisins on the mid palate, with a smoky cigar after taste, ample body and sweet spice.

Serving: 10-15°C (50-59°F)



CAPE BRANDY

JOSEPH BARRY

VS Cape Brandy

Bracket: Premium

Cultivars: Colombar and Chenin Blanc

Alcohol: 40.00%

Brandy Master: This brandy qualifies to use the Cape Brandy descriptor, which is reserved for the highest quality, 100% pot-distilled brandies from the Cape Winelands. Maturation takes place in oak barrels, with the following age indicator:

VS: matured for a minimum period of three years. The quality and provenance of all Cape Brandies are certified by the Cape Brandy Distillers Guild.

Volume: 750 ml

Seal: Amalgamated cork

Aging: Keep indefinitely if properly stored.

Tasting: Lively fruit aromas of apple, pear, orange peel and lemon engage the nose, and are enhanced on the palate with oak, raisins and a hint of coconut. The finish is fruit-laden, smooth and complex.

Serving: 10-15°C (50-59°F)



CAPE BRANDY

JOSEPH BARRY

VSOP Cape Brandy

Bracket: Ultra Premium

Cultivars: Colombar and Chenin Blanc

Alcohol: 40.00%

Brandy Master: This brandy qualifies to use the Cape Brandy descriptor, which is reserved for the highest quality, 100% pot-distilled brandies from the Cape Winelands. Maturation takes place in oak barrels, with the following age indicator:

VSOP: matured for a minimum period of five years. The quality and provenance of all Cape Brandies are certified by the Cape Brandy Distillers Guild.

Volume: 750 ml

Seal: Amalgamated cork

Aging: Keep indefinitely if properly stored.

Tasting: Tropical aromas of pineapple, passion fruit and banana are perfectly complemented by guava and fig flavours on the palate. A well-rounded fruity finish follows with a soft mouth feel and hints of mellow wood.

Serving: 10-15°C (50-59°F)



CAPE BRANDY

**JOSEPH BARRY
XO Cape Brandy****Bracket:** Luxury**Cultivars:** Colombar and Chenin Blanc**Alcohol:** 40.00%

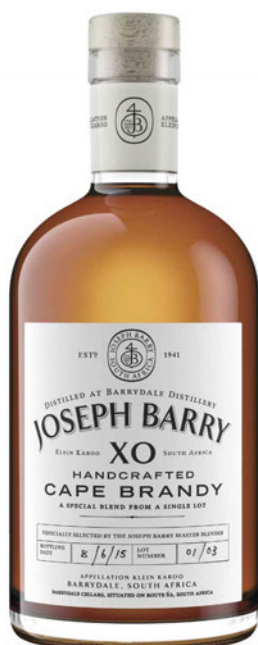
Brandy Master: This brandy qualifies to use the Cape Brandy descriptor, which is reserved for the highest quality, 100% pot-distilled brandies from the Cape Winelands. Maturation takes place in oak barrels, with the following age indicator:

XO: matured for a minimum period of ten years. The quality and provenance of all Cape Brandies are certified by the Cape Brandy Distillers Guild.

Volume: 750 ml**Seal:** Amalgamated cork

Aging: Keep indefinitely if properly stored.

Tasting: A full fruit-driven nose with soft nuances of vanilla. A gentle hint of sherry and rich dried apricots are accompanied on the palate by subtle spice and oak wood. The finish is soft, lingering and perfectly balanced.

Serving: 10-15°C (50-59°F)

CAPE BRANDY

**OUDE MOLEN
VS Cape Brandy****Bracket:** Premium**Cultivars:** Colombar, Chenin Blanc and Ugni Blanc**Alcohol:** 40.00%

Brandy Master: This brandy qualifies to use the Cape Brandy descriptor, which is reserved for the highest quality, 100% pot-distilled brandies from the Cape Winelands. Maturation takes place in oak barrels, with the following age indicator:

VS: matured for a minimum period of three years. The quality and provenance of all Cape Brandies are certified by the Cape Brandy Distillers Guild.

Volume: 750 ml**Seal:** Amalgamated cork

Aging: Keep indefinitely if properly stored.

Tasting: Aromas of sherry-wood, walnut, apricot and sweet vanilla. Full, fruity flavours entice the palate with hints of spice and nuttiness. The finish is soft, abounding in character and long-lasting.

Serving: 10-15°C (50-59°F)

CAPE BRANDY

**OUDE MOLEN
VSOP Cape Brandy****Bracket:** Ultra Premium**Cultivars:** Colombar, Chenin Blanc and Ugni Blanc**Alcohol:** 40.00%

Brandy Master: This brandy qualifies to use the Cape Brandy descriptor, which is reserved for the highest quality, 100% pot-distilled brandies from the Cape Winelands. Maturation takes place in oak barrels, with the following age indicator:

VSOP: matured for a minimum period of five years. The quality and provenance of all Cape Brandies are certified by the Cape Brandy Distillers Guild.

Volume: 750 ml**Seal:** Amalgamated cork

Aging: Keep indefinitely if properly stored.

Tasting: Caramel and fudge on the nose, with just a hint of citrus. The aromas are complemented by flavours of raisin, dried apple and hazelnut. A warm, lingering aftertaste completes this VSOP's signature experience.

Serving: 10-15°C (50-59°F)

CAPE BRANDY

**OUDE MOLEN
XO Cape Brandy****Bracket:** Luxury**Cultivars:** Colombar, Chenin Blanc and Ugni Blanc**Alcohol:** 40.00%**Brandy Master:** This brandy qualifies to use the Cape Brandy descriptor, which is reserved for the highest quality, 100% pot-distilled brandies from the Cape Winelands. Maturation takes place in oak barrels, with the following age indicator:**XO:** matured for a minimum period of ten years. The quality and provenance of all Cape Brandies are certified by the Cape Brandy Distillers Guild.**Volume:** 750 ml**Seal:** Amalgamated cork**Aging:** Keep indefinitely if properly stored.**Tasting:** An abundant nose of peach, litchi and banana, hemmed by subtle traces of ginger and coconut. On the palate, an orchestra of flavours. The fresh, tropical notes of the nose are repeated and balanced by elements that can only develop after at least a decade of maturation: dried apricot, tawny port and dark chocolate. The delicate, focussed finish underscores this XO's intricacy.**Serving:** 10-15°C (50-59°F)

CAPE BRANDY

**WITHINGTON WINES
Voorkamer****Bracket:** Luxury**Cultivars:** 100% Colombar**Alcohol:** 40.00%**Brandy Master:** Matured 7 years in 50% fourth fill French oak and 50% fourth fill Bourbon oak. Certified by the Cape Brandy Distillers Guild for quality, provenance and integrity.**Volume:** 750 ml**Seal:** Amalgamated cork**Aging:** Keep indefinitely if properly stored.**Tasting:** This brandy has a gentle, almost floral nose, a nutty fruity taste and an elegant mouthfeel.**Serving:** 10-15°C (50-59°F)**Accolades:** Alberta Beverage Awards (Canada): Judges Selection, Michelangelo Awards: Gold, Platter's SA Wine Guide: 4 stars, Singapore Wine Review: 4 stars

CAPE BRANDY

**WINDFALL WINE ESTATE
The Hunter****Bracket:** Icon**Cultivars:** 100% Chenin Blanc**Alcohol:** 38.00%**Brandy Master:** Only first-run juice was used and slowly fermented to produce a base wine with nuances of green apple, citrus and green pea undertones. Our base wine was slowly distilled in the silence of our long cold winter nights and then matured in the finest barrels for six years.**Volume:** 500 ml**Seal:** Amalgamated cork**Aging:** Keep indefinitely if stored in a dark, sterile cellar below 18°C.**Tasting:** This has nurtured the finest tastes of pear, peach, figs and citrus peel with hints of Cape Flora which one can identify on the farm.**Serving:** 10-15°C (50-59°F)**Accolades:** Michelangelo Awards: Gold Platter's SA Wine Guide: 4 stars

International Food and Beverage Calendar 2020/1

Vinexpo	France	Paris	10-02-2020	12-02-2020	www.vinexpoparis.com
Key facts: 1st event					
Vinexpo	USA	New York	02-03-2020	03-03-2020	www.vinexpo.com
Key facts: 500 exhibitors and over 3,500 visitors					
Vinitaly	Italy	Verona	19-04-2020	22-04-2020	www.vinitaly.com/en
Key facts: 4,600 exhibitors and over 50,000 visitors					
Sial China 2020	Shanghai	China	13-05-2020	15-05-2020	www.sialchina.com
Key facts: 4,300 exhibitors and over 112,000 visitors					
London Wine Fair	London	England	18-05-2020	20-05-2020	www.londonwinefair.com
Key facts: Unknown number of exhibitors, over 13,000 visitors					
Vinexpo	Hong Kong	Hong Kong	26-05-2020	28-05-2020	www.vinexpo.com
Key facts: 1,300 exhibitors and over 17,200 visitors					
IFT Food Expo	Chicago	USA	12-07-2020	15-07-2020	www.ift.org
Key facts: 1,100 exhibitors and over 17,000 trade visitors					
ProWine Asia	Singapore	Singapore	13-07-2020	16-07-2020	singapore.prowineasia.com
Key facts: 340 exhibitors and over 13,000 visitors					
Vinexpo	China	Shanghai	21-10-2020	23-10-2020	www.vinexpo.com
Key facts: 260 exhibitors and over 5,800 visitors					
Hong Kong International Wine & Spirits Fair			05-11-2020	07-11-2020	event.hktdc.com/fair/hkwinefair-en
Key facts: 1,075 exhibitors and over 19,000 visitors					
ProWine China	Shanghai	China	10-11-2020	12-11-2020	www.prowinechina.com/en
Key facts: 820 exhibitors and over 20,000 visitors					
ProWein 2021	Düsseldorf	Germany	21-03-2020	23-03-2020	www.prowein.com
Key facts: 6,900 exhibitors and over 61,500 visitors					
Anuga 2021	Germany	Cologne	09-10-2021	13-10-2021	www.anugafoodtec.com
Key facts: 1,657 exhibitors and over 170,000 visitors					





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