

NEW DISCOVERIES

OCTOBER – DECEMBER 2018

MOOIPLAAS CHENIN BLANC Bush Vine 2017 @ R120

Grapes are from the Houmoed vineyard block were used, a two hectare dry land bush vine block, planted by Nicolaas Roos in 1972 on rootstock Richter 99, altitude 280 m above sea-level on a western slope of the Bottelary Hills. A clear line of sight to False Bay, which implies an afternoon cooling sea breeze. It has a lovely straw colour, a tropical nose with litchi, mango and summer melon flavours, good weight and balance on the palate, finishing dryish with a lovely minerality. The wonderful mouthfeel that typifies ripe Chenin blanc has already started to develop and will increase over the next year. Serve with strongly flavoured chicken or fish dishes, such as Chicken Briyani.

QUANDO ROSE MOURVEDRE 2018 @ R80

Quando is a family business, with brothers Fanus and Martin Bruwer as sixth generation descendants of the Bruère family, who settled here from France in the mid 1700's. It is situated between Robertson and Bonnievale. "We planted 1 hectare of Mourvèdre vines in 2001 on a slope of Red Karoo clay. Mourvèdre grapes are of the most flavourful wine grapes to eat and we thought it would make a great Rosé. All the great Rosé's from France and Spain are made from Mourvèdre". The pale pink colour is very appealing, and strawberries abound on the nose. The flavour is packed with juicy fruitiness and balanced with super acidity. A perfect match would be tuna sashimi or tempura prawns.

DIEMERSDAL SAUVIGNON BLANC RESERVE 2018 @ R145

Focussed and refined, this wine is made from the highest vineyard block on Diemersdal. In summer a south-easter wind fans the vines ensuring cool, sunny ripening conditions. Along with dryland farming on soils of decomposed granite with a high clay content, the vines offer intensely flavoured fruit. This is a full flavoured, complex wine with aromas of citrus, green herbs, hints of asparagus and a touch of sweetness. On the palate excellent natural acidity creates balance, a fine structure and pleasant mouth-filling texture with a clean finish. Serve with boldly flavoured seafood dishes and creamy soup or spicy pan-fried fish.

DORAN SHIRAZ 2015 @ R108

Andre Badenhorst, co-owner of Doran Vineyards in Voor-Paardeberg has released a truly delicious Shiraz. Winemaker Martin Lamprecht just keeps upping the quality, year-on-year. As usual, his simple winemaking methodology allows each cultivar he crushes, to shine in its own way, without cellar technique obscuring the purity thereof. This Shiraz spent one year in old oak barrels. On the nose, it is showing deep black plum fruit, tinged with bright red cherries, on top of a savoury base. The flavour is generous and complete, but dances on the palate – vibrant, energetic, balanced. It is medium-bodied, dry and delicious now, but the savvy wine buyer will lay down a case for another five years. Serve with your next braai, whether meat or fish (if the latter, chill it for half an hour).

SILK BUSH ALTITUDE 2014 @ R140

Silk Bush Vineyards is owned by Dave Jefferson, a grower from California. These vineyards are on an elevation of 600m above sea level, planted in ancient, decomposed granite soil, right up against the emphatic slopes of the Waaihoek Mountains. On the nose the spiciness of the Malbec fuses with the rich blackcurrant flavours of the Petit Verdot and Merlot while the Shiraz and Pinotage contributes structure and elegance and a hint of liquorice and red fruit. This is followed through on the palate delivering a beautifully balanced wine that is both elegant and powerful at the same time. Juicy flavours of dark black fruit and spice are wrapped up in soft, comforting oak hints. A winner with red meats and game, yet elegant enough to be enjoyed with white meats such as duck or chicken.

BRAMPTON ROXTON 2015 @ R140

Once there was a famous bull named Roxton, and it was decided to name a red wine with the same exceptional pedigree after him. Grapes sourced from ultra-premium vineyards are used to craft this three-way blend of Shiraz 49%, Petit Verdot 34% & Malbec 17%. The Petit Verdot was aged for sixteen months in 20% new French oak barrels. The Shiraz and Malbec were aged in older French oak barrels for a year. The Petit Verdot contributes to the muscular structure of the wine while the Shiraz adds a distinctive spicy flavour to the mid-palate. The Malbec adds bright berry fruit. It displays black cherries with dark chocolate and spice on the mid-palate and a lingering finish. This seamless red blend is best matched with robust red meat dishes, such as steak with mushroom cream sauce.

SMALL PARCELS (R1479 for 12 bottles)

LEIPZIG VIOGNIER 2018 @ R80

From the 1890s to 1963 spectacular wines were created on the Estate, wines that even the British Royalty enjoyed during their visit to South Africa after World War 2. 50 years passed and the owner decided that the wine tradition of Leipzig deserved its time in the sun again. Mrs Smit, whose family has been farming this part of the Nuy Valley for generations, has always known that Leipzig was her true home. She was born on the neighbouring farm and jumped at the opportunity to purchase part of Leipzig when it came on the market. This delightful wine has a very appealing aroma of peach and apricot with hints of jasmine. The flavour is bright and fresh with a full, fruity core laced with acidity. A perfect wine for grilled yellowtail rubbed with Asian spices.

DA HANEKOM WITTEBERG CHENIN BLANC 2017 @ R177

Andri Hanekom, the new winemaker at Bloemendal, also has a superb Chenin Blanc called Witteberg under his own DA Hanekom Familie Wyne label. Grapes come from two vineyards near Klapmuts, one 35 years old and the other 18 years old, winemaking involving ten months of maturation in old barrels. On the nose white peach, cut apple & vanilla. The palate is broad but lovely fruit expression upfront before a long and savoury finish. Cool and structured, firm and seamless – like Porcelain. Serve with fresh goats cheese or a cheese & ham quiche.

EIKENDAL CHARISMA 2017 @ R95

This is a creation at the hand of Cellar Master, Nico Grobler, inspired by his travel experiences across the globe. The Shiraz (Rhône Valley) lends a tight, fresh structure with aromatic, spicy undertones. Petit Verdot (Bordeaux) contributes a rich berry character and the Sangiovese, in true Italian style, adds fruity flavours with flair on the palate. The result is a bold, charming, seductive and ultimately elegant wine. A blend of 79% Shiraz, 16% Petit Verdot, 5% Sangiovese. Shiraz and Petit Verdot go into 500l old Burgundian barrels and the Sangiovese will be blended into the previous vintage Charisma – meaning, for example, in Charisma 2017 the Shiraz and Petit Verdot are 2017 vintages but the Sangiovese is the 2018 vintage. The idea with this is to blend that beautiful freshness and Italian passion into the wine. Shiraz and Petit Verdot are aged for 12 months before blending and bottling. Pair with meaty pastas and mushroom risotto.

BLOEMENDAL ESTATE WATERLILY MALBEC 2016 @ R95

The 300+ year old Bloemendal Estate in Durbanville went quiet for a number of years, but since winemaker Francois Haasbroek arrived in 2012, things are getting back on track both in the vineyards and the cellar. The Waterlily range is their second-tier, but this wine punches way above its weight. As is to be expected from the cultivar, it is opulently fruity with good balance of fruit/tannin/acid and alcohol. Malbec can become overly dense, but the cool vineyard site at Bloemendal proffers berries with a fresh profile – plummy rather than meaty. A delicious wine at a great price.

RARE REDS (R1212 for 6 bottles)

DIEMERSDAL Private Collection 2016 @ R202

An outstanding wine from Diemersdal Estate (1698) crafted by Thys Louw and team. Six generations of the Louw family sharing the same fiery passion for excellence has made Diemersdal wines world-renowned today. The distinct terroir of the Durbanville wine valley with its diverse soils and slopes provide the optimum conditions for making premium-quality wines with prominent varietal character. The dryland vineyards develop concentrated flavours, uniformly ripened by the cooling sea breezes from the Atlantic Ocean. The vines are rooted in deep red Hutton soils on north-facing slopes, catching the southerly breezes of summer and the frontal winds that punish the Cape from the north in winter. Cool growing conditions on exposed aspects, as well as the practice of dryland farming, sees the fruit develop slowly, drawing maximum varietal expression on the vine. The result is tight bunches of small berries, ideal for making wines of structure, elegance and refinement. A blend of 54% Cabernet Sauvignon, 25% Merlot, 18% Petit Verdot, 1% Malbec and 2% Cabernet Franc. The wine matured for eighteen months in French Oak barrels, 25% of which were new. Dark chocolate and cedar aromas appear first on the nose followed by notes of blackberry jam, cherry and cassis. The firm, well-structured palate features robust yet sweet tannins and a broad range of flavours carried along by the richness of its oak and vanilla notes. It is long and smooth now, with an intriguing character that will continue to develop between now and 2026. Serve with hearty beef dishes such as lamb casserole and mashed potatoes.