



**AROMA PROFILE** – Green sweet melon, rich citrus, lime & perfume greets you on the nose while hints of nuttyness on the palate ends in a crisp fresh finish.

**TERROIR** - Rooted in the oldest viticulture soil in the world, it is made up of decomposed granite on the lower slopes of the Helderberg mountain. This vineyard enjoyed the refreshingly cool breezes from False Bay (Atlantic ocean) during the day & cool air at night flowing down the mountain, resulting in even ripening of the berries & good natural acidity. The macro climate is maritime, with cold wet winters & sunny warm summers, with the Helderberg Ward being the coolest in the Stellenbosch region.

**VITICULTURE** - The vineyards are meticulously cared for by hand. The crop is reduced to ensure maximum quality. Organic and biodynamic practises are employed by not using any pesticides, herbicides or chemical spray. 100% estate grown.

**VINIFICATION** – Grapes were whole bunch pressed and the wine was made in a very natural way with no commercial yeast, enzymes or fining agents being used. Fermentation lasted 10 -14 days in French oak barrels with regular battonage before racking. It is not filtered or cold stabilized and may therefore in time show harmless sediment. The wine was aged for 11 months in a combination of new and seasoned French oak barrels.

The wine can be enjoyed now, but will improve over the next 5 years.

**ORIGIN** – Stellenbosch

**WINEMAKER** – Jasper Raats & Hendrien de Munck

Alc : 13%

# Botmaskop 2014

DELAIRE GRAFF, STELLENBOSCH, SOUTH AFRICA



## HARVEST & VINTAGE NOTES

### VINTAGE CHARACTERISTICS

A wet 2013 winter and unpredictable weather conditions during harvest presented a challenging vintage. However, the subsequent quality is fantastic and resulted in excellent extraction along with full, ripe flavors.

### VINEYARDS & HARVEST

From Delaire Graff mountain vineyards the grapes were handpicked in the fresh hours of the early morning.

### VINIFICATION

Extensive sorting of the grapes formed part of the quality management process. The grapes were de-stemmed only, not crushed, to ensure gentle extraction of fruit flavours. Whole berry fermentation and gentle punch downs ensured extra care in handling of grapes. After basket pressing, the wine matured in French oak barrels for 18 months, 30% new, where malolactic fermentation took place..

### TASTING NOTES

Rich aromas of cassis and spice with intense liquorice and blackberry flavors on the palate and fine, lingering tannins. Optimal aging potential of 5 - 8 years.

DELAIRE  
GRAFF  
ESTATE

**GRAPES:** 63% Cabernet Sauvignon,  
21% Merlot, 10% Malbec,  
6% Cabernet Franc

**ALCOHOL:** 14.5%

**RESIDUAL SUGAR:** 2.5 g/L

**PH:** 3.58

**TOTAL ACIDITY:** 5.5 g/L

**ANNUAL PRODUCTION:**  
4,167 cases X 12/750ml



## KANONKOP Kadette 2014



<b>Winemaker</b>	Abrie Beeslaar
<b>Varietal Blend</b>	44% Pinotage, 37% Cabernet Sauvignon, 13% Merlot, 6% Cabernet Franc
<b>Location</b>	South Africa
<b>Appellation</b>	Stellenbosch
<b>Alcohol Content</b>	14%
<b>TA</b>	5.9 g/l
<b>pH</b>	3.6
<b>RS</b>	2.8 g/l

### Certifications

Biodiversity & Wine Initiative (BWI) Member, Integrated Production of Wines (IPW) Certified

### Other

Vegan friendly

### VINEYARDS:

Kanonkop is situated on the lower slopes of the Simonsberg Mountain in Stellenbosch. The vineyards range between 197 and 395 feet above sea level. The majority of the vineyards are situated on southwest-facing slopes, considered the most favorable aspect for vines in the Cape. The soils are predominantly red decomposed granite and Hutton, with a high clay content and excellent water retention capacity. The vines range from 6-31 years old and while the Bordeaux varietals are trellised, Pinotage is maintained as dry farmed bush vines in order to achieve maximum sun exposure and optimal ripeness.

### VINTAGE:

A cold and wet winter led to some warmer days during the picking season providing ideal weather for harvest. The 2014 vintage was very favorable, offering more red fruit flavors in its youth but after some bottle age these wines tend to show more earthy characteristics.

### VINIFICATION AND MATURATION:

The grapes were hand harvested and hand sorted. They were then fermented in open top concrete vats over a period of 3-5 days on the skins at 86°F, with manual punch downs of the cap every two hours around the clock. The wine was run to 225 liter French oak barrels (second and third fill) for malolactic fermentation. It was aged in barrel for 12-14 months and was bottled without fining or filtration.

### TASTING NOTES:

This succulent Cape blend from South Africa's premier Pinotage producer exhibits ripe, luscious raspberry and black currant flavors that interlace with hints of mocha, blackberry and cinnamon. A distinctive smoky, earthy character makes this supple, full bodied red the ultimate grilling/tailgate wine.

# LANZERAC



### *The Vintage:*

2014 saw a wet harvest season with lots of late rains, and it was probably the biggest harvest of the decade. Despite the high yields the wines are consistent in complexity. White wines, especially Chardonnay, shows lots of finesse.

### *Appellation:*

Jonkershoek Valley, Stellenbosch

### *Viticulture:*

The Lanzerac Chardonnay 2014 was sourced from seven different vineyard blocks: D4, D5, L10, L11, L12, J2 and J7 from Lanzerac and Jonkersdrift in the Jonkershoek Valley. The vines' age vary from 10 to 22 years and consist of different clones to add complexity to the wine. The blocks are mainly from deep sandy soils and cover an area of 5,55 hectares. The yield for the 2014 vintage was 12,6 tons/ha. The 7 blocks have an altitude of 166m to 375m above sea level. All pruning and harvesting is done by hand to ensure that only healthy and fully ripe grapes reach the cellar.

### *Harvest Date:*

Middle to late February.

### *Vinification:*

The grape bunches are transported to the cellar in bins where they are hand sorted before being destemmed and crushed. The mash is cooled to 15°C before pressing. The juice is allowed 48 hours to settle before racking off the lees. 80% of the Chardonnay is fermented in 300 liter Burgundy styled oak barrels and 20% is fermented in stainless steel tanks. A combination of new, 2nd, 3rd and 4th fill barrels are used to ensure the best preservation of fruit. Each vineyard block is treated differently with different yeast regimes and fermentation processes. Batonage is done every week for approximately 8 to 9 months after which the Chardonnay is blended and prepared for bottling.

### *Cellar Master's Comments:*

A spicy fruit-bomb of a wine with lashings of ginger biscuit aromas overlaying soft cooked apples with caramel and cream, this is a wine which is jam-packed with flavor. A soft buttery mouthful of tropical fruits such as mangoes, pineapples and bananas, edged with toasty oak is balanced by good acidity and finishes with a toffee-cream tail.

### *Cellaring Potential:*

Drink now or mature until 2020.

### *Food Suggestions:*

This full-bodied, just-dry wine is the ideal partner for spicy food such as a fruity Cape Malay chicken curry. A classic Korma or seafood Biryani should also work really well.

### *Accolades:*

- 4 Stars Platters Wine Guide (2016)
- 4 Stars Platters Wine Guide (2015)
- 4 Stars Platters Wine Guide (2014)
- Double Gold Wine Style People's Choice Awards (2014)
- Terroir Awards – Best Stellenbosch Chardonnay (2015)
- Gold Medal Michelangelo International Wine Awards (2015)
- Bronze Medal Decanter World Wine Awards (2015)

## CHARDONNAY

*Vintage 2014*



### ANALYSIS:

Alcohol:	14 %	Total acidity:	5,8 g/l
Residual sugar:	4,5 g/l	pH:	3,5



## RUDI SCHULTZ Syrah 2014



Winemaker	Rudi Schultz
Varietal Blend	100% Syrah
Location	South Africa
Appellation	Stellenbosch
Alcohol Content	15%
TA	5.2 g/l
pH	3.68
RS	2.3 g/l

### Certifications

Integrated Production of Wines (IPW) Certified

### VINEYARDS:

Grapes are sourced from a single vineyard in the Bottelary Hills ward of Stellenbosch, located 16 miles from the ocean at an elevation of 348 feet above sea level. The rows are planted northeast to southwest. The soil is a granite-based “duplex” form which consists of coarse sand on gravel with a small percentage of wet clay.

### VINTAGE:

The 2014 harvest was later than usual. Flowering was slightly delayed but even. The growing season was long, with harvest occurring nine days later than average. Weather throughout the harvest was moderate to warm. Berry and crop size were smaller than normal, but the resulting wines were of fantastic quality and concentration.

### VINIFICATION AND MATURATION:

The grapes were de-stemmed, crushed and pumped into an open top fermenter, with 15% whole bunches added to the ferment. Fermentation occurred naturally over a period of nine days, with punch-downs occurring three times daily. The wine was left on the skins for an additional week before pressing. It was then racked to barrel for malolactic fermentation and was aged for 18 months in 225 liter French oak barrels (15% new, balance second and third fill).

### TASTING NOTES:

This stunning Syrah flaunts beautiful aromas of blackberry, black cherry, raspberry and pepper that follow through on the lengthy palate. Well-integrated tannins and seductive hints of mocha, earth and spice add to the complexity of this eponymous bottling from Thelema winemaker Rudi Schultz. This sensational wine has garnered 90+ *Wine Spectator* raves in every vintage since its 2002 debut.