



# Merlot

## Tasting Notes

Black cherry fruit flavours and undertones of espresso and liquid chocolate enhances this elegant red to be a mouthful of spice, finishing with a firm structure.

## Pairing Notes

Pairs well with beef and garlic sauce, Chocolate Soufflé and Swiss Cheese

## Official Analysis

(May vary according to vintage)

Density 20°C	Alcohol Vol%	Total Extract g/l	Residual Sugar g/l	Sugarfree Extract g/l	Total Acid g/l	Volatile Acidity g/l	Free So2 mg/l	TotalSO2 mg/l	pH
0.9915	14.34	31.0	2.9	29.1	5.3	0.56	37	105	3.74

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# Pinotage

## Tasting Notes

Dark damson fruits with an edge of prunes, plums and a tinge of black cherry combine with milk chocolate to make this a heavenly, fruit forward and fresh wine.

## Pairing Notes

Roast chicken with vegetables, lamb chops and chocolate souffle or bittersweet chocolate

## Official Analysis

(May vary according to vintage)

Density 20°C	Alcohol Vol%	Total Extract g/l	Residual Sugar g/l	Sugarfree Extract g/l	Total Acid g/l	Volatile Acidity g/l	Free So2 mg/l	TotalSO2 mg/l	pH
0.9926	14.29	33.7	3.2	31.5	6.1	0.69	32	130	3.80

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# Shiraz

## Tasting Notes

Deep burgundy red with rich blueberry flavours that give way to a mixture of dark fruits and lingering flavours of liquorice, ripe cherries and aromas of vanilla with soft spicy tannins.

## Pairing Notes

Great with Steaks and Roast Beef. Also goes perfectly with Provolone Cheese and for something sweet try bittersweet chocolate mousse.

## Official Analysis

(May vary according to vintage)

Density 20°C	Alcohol Vol%	Total Extract g/l	Residual Sugar g/l	Sugarfree Extract g/l	Total Acid g/l	Volatile Acidity g/l	Free So2 mg/l	TotalSO2 mg/l	pH
1.0176	14.36	95.0	66.8	29.2	5.3	0.65	31	96	3.79

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# Cabernet Sauvignon

## Tasting Notes

A big delicious red, delightfully versatile with good tannins and structure. A strong nose of pepper and plum flavours with a smooth, fruity taste leads to a velvety finish

## Pairing Notes

Wonderful compliment to almost all meat dishes. Also great with chocolate desserts and a wide variety of cheeses.

## Official Analysis

(May vary according to vintage)

Density 20°C	Alcohol Vol%	Total Extract g/l	Residual Sugar g/l	Sugarfree Extract g/l	Total Acid g/l	Volatile Acidity g/l	Free So2 mg/l	TotalSO2 mg/l	pH
0.9933	14.37	34.4	4.0	31.4	5.3	0.69	33	126	3.72

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# Chenin Blanc

## Tasting Notes

Lemon-white in colour. Clean crisp, lush fruity wine with a touch of citrus. Light zingy acidity which is balanced and rounded with a silky finish.

## Pairing Notes

The perfect partner for salads, soups, seafood, spicy foods and Camembert cheese.

## Official Analysis

(May vary according to vintage)

Density 20°C	Alcohol Vol%	Total Extract g/l	Residual Sugar g/l	Sugarfree Extract g/l	Total Acid g/l	Volatile Acidity g/l	Free So2 mg/l	TotalSO2 mg/l	pH
0.9900	12.52	19.9	2.9	18.0	6.2	0.35	40	133	3.34

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# Sauvignon Blanc

## Tasting Notes

Yellow green in colour, crisp fresh and fruity with a mouthful of perfectly crisp apples and a squeeze of juicy peaches.

## Pairing Notes

The perfect partner for salads, seafood dishes such as fish or prawns. Also compliments Brie cheese.

## Official Analysis

(May vary according to vintage)

Density 20°C	Alcohol Vol%	Total Extract g/l	Residual Sugar g/l	Sugarfree Extract g/l	Total Acid g/l	Volatile Acidity g/l	Free So2 mg/l	TotalSO2 mg/l	pH
0.9891	12.31	18.5	2.1	17.4	6.3	0.29	43	121	3.20

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# Viognier

## Tasting Notes

Gorgeously fragrant, bursting with apricot and honeysuckle fruit with a citrus zing and a long, lingering finish, makes this a full bodied, elegant, wine of substance.

## Pairing Notes

The perfect partner to something with a bit more spice, like a Thai Green Curry.

## Official Analysis

(May vary according to vintage)

Density 20°C	Alcohol Vol%	Total Extract g/l	Residual Sugar g/l	Sugarfree Extract g/l	Total Acid g/l	Volatile Acidity g/l	Free So2 mg/l	TotalSO2 mg/l	pH
0.9891	13.97	22.0	3.5	19.5	6.4	0.18	42	126	3.19

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# Chardonnay

## Tasting Notes

Layers of fresh citrus, smooth vanilla and a sublime streak of butter, hints of oak creating the perfect balance between rich and vibrant nuances with an enduring finish.

## Pairing Notes

Veggie Shepherd's Pie, Potato Soup or a Figgy Pudding.

## Official Analysis

(May vary according to vintage)

Density 20°C	Alcohol Vol%	Total Extract g/l	Residual Sugar g/l	Sugarfree Extract g/l	Total Acid g/l	Volatile Acidity g/l	Free So2 mg/l	TotalSO2 mg/l	pH
0.9880	14.53	21.2	2.4	19.8	6.4	0.61	40	121	3.33

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