



Wine of South Africa

Wine & Dine

This is a wine to serve with chicken wrapped in bacon and cheese, bacon salad, duck salad, duck in plum sauce, grilled lamb, and cheeses such as Brie or Camembert.

Tasting notes

Eye - This is a ruby red wine of a good intensity with crimson reflections surrounding a mauve shade at the edge of the glass. This wine has kept its youthful colour. A bright, clear and well concentrated bottle.

Nose - At the nose this wine exudes youth. Fruity notes are dominated by blackcurrants and blueberries. A note of age appears with the aromas of cardamom, wood and smoke, beautifully blended with the fruitiness. Aeration brings the notes of plum and violet to this delight. A strong and full flavoured wine.

Palate - This wine has all the flavours sensed at the nose, brought about with a fruity opening and followed by an acidic, tannic structure. This is a fresh and virile wine. The fresh notes of black fruits are delicious, and the spicy touches of pepper bring a warm edge.

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As an aperitif with tuna rillettes, Bellevue lobster, seafood gratin, wolf with fennel, sea food gratin, sea bream filet with safron cream, curried Saint Jaques coquilles, goat's cheese flavoured with olive oil and herbs...

Tasting notes

Eye - A white wine in colour constructed by light green nuances in the centre of the glass and silver ones at the edge. The wine is bright and clear. It has a beautiful content when swirled in the glass. A wine that is fresh and full bodied in appearance.

Nose - To smell the wine expresses the appearance of the glass in a honey like and confite way. In effect the aromatic texture gives off notes of pear, apricot, and peach compotes, which mix together with notes of citrus fruit marmelade and sweet white flowers like hawthorne. On airing, the honey connotations are more noticeable. Add a hint of mineralitie and we are complete

Palate - To taste the wine has a rich, supple, and velvety content, with flavours of white and citrus fruit as we had with the smell. The wine has a richness and mineralitie. The centre of the mouth is thirst quenching re-enforced by a minty acidity and gas bubbles that accentuate the refreshing effect. Undoubtedly a wine agreeable to drink today as well as to keep for several month