

BRANDCRAFTERS OFFER

VINOTÈQUE FESTIVE OFFER 2014

BUBBLY CELEBRATION



Vintage

Pack Size
VAT inc.

Case Price

Cases for
maturation

Cases for
delivery

BUY
NOW



Pongracz Desiderius MCC



2008

6 x 750ml

R1 778.40

Nuances of fresh fruit, almonds and baked bread delight the senses.

Drinking very well now but can be matured for another three to four years for added complexity.

Pair with fresh oysters, smoked salmon or steamed mussels. Also partners sublimly with mushroom and spinach risotto.



Plaisir de Merle Grand Brut MCC



2010

6 x 750ml

R832.20

A foamy mouth feel and yeasty notes with crisp green apple freshness imparted by the Chardonnay and the Pinot Noir providing the flavours of dark fruit. It has a long lingering mature finish.

Ready to be enjoyed now but will develop further over the next three to four years if cellared correctly.

Enjoy with exotic seafoods such as oysters, scallops and seafood platters.

Starts well on its own when served chilled and will add pleasure and enjoyment to any occasion.



JC le Roux Pinot Noir MCC

2008

6 x 750ml

R510.72

Tangy red apple, strawberries. Fresh and fruit forward, with a sweet core that is well supported by lively bubbles. Light and easy drinking.

Ready to open, and safe to last short term. Enjoy now and over the next two to three years

Enjoy on its own, with fresh seafood or grilled fish.



JC le Roux Scintilla MCC

2008

6 x 750ml

R912.00

The palate is creamy with toast, yeast and fruit, with a hint of berries ending in a lively, crisp finish. Ready to be enjoyed now and over the next two to three years.

Enjoy on its own, with fresh seafood or grilled fish.

BRANDCRAFTERS OFFER

BEAUTIFUL — SUMMER — WINES

Vintage

Pack Size
VAT inc.

Case Price

Cases for
maturation

Cases for
delivery

BUY
NOW



Durbanville Hills Rhinofields Sauvignon Blanc



2014

6 x 750ml

R409.26



Mouth-watering elegance with kiwi and wintermelon flavours and a crisp, lingering finish. Enjoy this summer and over the next two to three years.

Serve on its own slightly chilled or with smoked haddock, tempura-battered prawns, stir-fried calamari or Thai noodle salad.



Fleur Du Cap Unfiltered Chardonnay

2013

6 x 750ml

R508.44



Full-bodied, complex and packed with layers of stone fruit and toasted almonds ending in a long finish. Enjoy now and over the next two to three years.

Enjoy with chicken and fish dishes with delicately spiced sauces, pasta or any seafood dish.



The Beautiful Lady Gewürztraminer by Nederburg



2013

6 x 750ml

R589.06



Elegant, nuanced and well-balanced with floral notes flowing onto the palate. It's sweetness is more suggested than overt, enlivened by good acidity.

Can be matured for another four to six years but already a juicy tippie - your choice.

Excellent as a aperative, or served with fruity curries and fragrant Thai and Indian dishes made with butter or coconut milk.



Stellenzicht Semillon Reserve

2009

6 x 750ml

R570.00



Rich and round with honey and fresh citrus followed by a creamy, buttery aftertaste. Enjoy now and over the next two to three years.

Excellent on its own or enjoyed with rich seafood, poultry dishes and summer salads.



Zonnebloem Sauvignon Blanc Limited Edition



2014

6 x 750ml

R404.70



A fresh and vibrant, well-balanced wine with crisp acidity. Lots of greenpepper on entry with a long, lingering aftertaste of tropical fruit.

Enjoy now and over the next year or two.

Enjoy slightly chilled on its own, salads, seafood fish and poultry.

BRANDCRAFTERS OFFER

YOUNG WINES

WITH MATURATION POTENTIAL

Vintage

Pack Size
VAT inc.

Case Price

Cases for
maturation

Cases for
delivery

BUY
NOW



Allesverloren Tres Vermelhos

2012

6 x 750ml

R771.78



Red berry fruit, dark chocolate and a hint of spice. Smooth and elegant with a good concentration of sweet red fruit.

Can be enjoyed now but another four to five years in the maturation cellar would be beneficial.

Excellent enjoyed on its own or with slightly spicy Thai and Indian dishes.



Durbanville Hills Rhinofields Pinotage



2012

6 x 750ml

R534.66



A rich and velvety character fills the mouth with sweet wood spice backed by silky tannins. Further cellaring over the next three to four years will be rewarded.

Serve with roast beef, roasted duck with black cherry sauce, fillet Mignon, barbequed meat, Camembert and un-aged Gouda.



Fleur Du Cap Laszlo



2008

6 x 750ml

R1 469.46



A show stopper, the Laszlo 2008 is brimming with primary fruit and pastille perfume. It is surprisingly accessible, with the palate allowing a lot of ripe fruit, but the sheer power and concentration will not waiver over the next decade.

Cellar for at least another five years and enjoy over the next five to six years after that.

The finest partner to this stunning wine is roasted Lamb with garlic and rosemary, a match made in heaven.



Fleur Du Cap Unfiltered Merlot



2009

6 x 750ml

R650.94



Fresh, medium-bodied, combining red and black fruit pastille and wild berry jam. The 2009 continues in the accessible, moreish style of previous vintages. Easy drinking and plush. Enjoy now and over the next three to four years.

Perfect with Parma-ham, roast Lamb kebabs or hearty Oxtail. Also pairs well with robust Italian dishes.



Lomond Estate Syrah



2011

6 x 750ml

R456.00



Medium to full-bodied with soft tannins and flavours of prunes ending in a slightly spicy finish. Can be enjoyed now but we recommend cellaring for another three to four years before opening. Slow-cooked casseroles, ethnic dishes like Mexico's chilli con carne or Thailand's beef satay all make for excellent partners with Shiraz.



Lomond Pinot Noir

2012

6 x 750ml

R684.00

Good fruit expression on the nose, showing cherries and ripe strawberries, rose petals and a hint of cinnamon spice. Silky smooth tannins ensure a well-rounded finish with a medium-long aftertaste. Can be enjoyed now but our recommendation is to wait another three to four years. Oily fish, game and white meat dishes pairs well with this maiden vintage Pinot Noir from Lomond.



2010

6 x 750ml

R677.16

Full-bodied, classic and complex with juicy dark fruit flavours, savoury notes and ripe tannins. Fantastic integration between wood and fruit. Your patience will be rewarded, keep for five years before opening. Should provide enjoyment for at least five to ten years after that if cellared correctly. Excellent with red meat dishes, casseroles and stews, leg of lamb, roast beef, duck, robust chicken or pasta dishes, hearty soups and matured cheese.



2012

6 x 750ml

R343.14

Rich and full with ripe fruit flavours supported by soft tannins. Enjoy now and over the next three to four years. A delicious all-rounder that will partner both red and white meat dishes, as well as pasta and mild cheeses.



Neethlingshof The Owl Post Pinotage

2012

1 x 3L

R1 117.20

A rich and velvety palate with ripe fruit and vanilla flavours. Mature for another four to five years before opening. Enjoy with smoked pork chops, roast chicken glazed with honey and mustard or even smoked snoek and apricot jam, Pinotage can stand its ground when it comes to adding a hint of sweetness to your food.



Plaisir de Merle Cabernet Sauvignon

2009

6 x 750ml

R761.52

Ripe, full, modern Cabernet, along the same lines as previous two vintages, with cassis, plum and mint, a rich, structured palate, and tannins built to last. This wine shows huge promise and will test your patience. Mature for at least another five years before opening. Medium-rare, aged Rump steak with a drizzle of farm butter or grilled Lamb chops and rosemary



2009

6 x 750ml

R547.20

The bouquet carries through onto the palate with abundant dried fruit, berry, oak spice and chocolate flavours all contributing to a well-rounded mouthfeel with the backbone of ripe tannins. Expect a long finish with a hint of spiciness on the aftertaste. Mature for another four to five years before opening. Keep it simple, medium-rare, aged Rump steak with a drizzle of farm butter or grilled Lamb chops and rosemary



Zonnebloem Laureat

2010

6 x 750ml

R513.00

Full-bodied with big and bold cherry and black currant flavours with hints of dark chocolate. It has a well-balanced structure, firm tannins and a long satisfying finish. Start enjoying after another three to four years in the cellar. Excellent enjoyed on its own or served with game or red meat dishes as well as matured cheeses with robust flavours.



BRANDCRAFTERS OFFER

PERFECTLY MATURED

READY

— TO BE —

ENJOYED



Vintage

Pack Size
VAT inc.

Case Price

Cases for
maturation

Cases for
delivery

BUY
NOW



Stellenzicht Stellenzicht

1999

6 x 750ml

R524.40

Crushed leaf, pencil lead, black pepper and violets on the nose. The wine has impressive freshness and elegance. It has matured beautifully, not losing its floral perfume, and gaining an earthy complexity and soft mouthfeel.

Enjoy now and over the next year or two.

Enjoy on its own or with herb crusted lamb roast or grilled game fish.



Alto Cabernet Sauvignon

2000

6 x 1.5L

R2 394.00

Sour cherry, cassis & tar. Showing some evolution in classical secondary Cabernet characters of cedar & cigar box, but with a good core of sweet, ripe red fruit. Medium body. Dusty tannins promise short term further ageing in large format (Magnum).

Enjoy this fantastic Cabernet now and over the next four to five years, possibly a lot longer if cellared correctly.

Keep it simple, dry-aged, medium-rare, Rump steak with a drizzle of farm butter or grilled Lamb chops and rosemary.



Fleur Du Cap Cabernet Sauvignon

2004

12 x 750ml

R843.60

This also has pencil lead and cassis along with roasted herbs and mint. A classical Stellenbosch Cabernet with good structure and balance. Ageworthy.

Enjoy now and over the next four years or so.

Keep it simple, medium-rare, aged Rump steak with a drizzle of farm butter or grilled Lamb chops and rosemary.



Allesverloren Touriga Nacional

2006

6 x 1.5L

R1 296.18

Showing ruby port richness, with good drying tannins, and fresh acidity. Medium bodied, already drinking well, with good vitality out of magnum.

Enjoy now and over the next three to four years.

Enjoy on its own or with roasts such as duck, lamb or beef.

Brandcrafters · Festive Offer 2014 · Payment Options

- 1 Payments can be made at the Bergkelder Vinotèque office at the address below.
- 2 To pay by credit card, go to our Online Wine Shop at www.vinoteque.co.za to order and pay for your wines.
- 3 Should you wish to pay via EFT, please complete the form below and fax to 086 765 8699 or scan and e-mail to info@vinoteque.co.za

Name:

Physical Address: (for delivery purposes)

 Postal Code:

Tel: (daytime) Cell: Fax:

Vinotèque Account number: (If available)

E-mail:

I confirm that I wish to purchase the wines marked overleaf (*Terms & Conditions apply*)

Date:.....Signature:.....

When completed, please fax, post or e-mail to:

The Vinotèque Wine Bank, Papegaaiberg, Adam Tas Road, Stellenbosch, 7600, South Africa

P.O.Box 184, Stellenbosch, 7599, South Africa

Tel: 021 809 8280 Fax: 086 765 8699 Toll-free: 0800 225 400 E-mail: info@vinoteque.co.za or visit us online at: www.vinoteque.co.za

****FREE DELIVERY TO ANY TOWN OR CITY IN SOUTH AFRICA ON REQUEST**

"First come, first served" offer • Prices only valid in South Africa • Prices are subject to change without notice

Not for sale to persons under the age of 18.