



# South Africa

Wineries H - L

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**South Africa  
Wineries H - L**

*See date & place of tasting in italics*

Growers / Wineries are in alphabetical order with area underneath

**Hamilton Russell  
Hemel-en-Aarde**

**White Wines**

**Chardonnay 2014** 92 2015-21

*Tasted in the Carlton Club November 2015*

Bright fresh citrusy on the nose the palate is richer creamy and warm with ripe melon and pear breadth of flavour. There is an underlying freshness at the back a balance of flavours the finish bright with a tinge of mineral.

**Chardonnay 2016** 92 2017-23

*Tasted at the Taylor's Dinner Tower of London May 2017*

There is some citrus and apple on the nose but behind the fresh fruit the richness and breadth of flavour of ripe melon the palate has the same mix of freshness and sweetness. Depth in the middle with rich ripe greengage the sweet fruit is carried through to the back the richness well balanced by apple the finish is bright and crisp.

**Hartenburg  
Stellenbosch**

**White Wines**

**Riesling 2011** 86 2014-16

*Tasted at Party Ingredients September 2014*

Fat and hot on the nose and the palate has an oily richness. There is little underlying acidity and the finish is over heavy, hot and lacking in charm

**Red Wines**

**The Mackenzie 2004** 90 2011-14

***Cabernet Sauvignon Merlot***

*Tasted in Bulawayo Zimbabwe August 2011*

The mix of black cherry and blackcurrant is sweet feeling ripe. The black plum of the Merlot enriches and fills out the mid palate but it is the firmer black fruits that show on the finish. The flavours last well.

**Cabernet Sauvignon Shiraz 2007****83 2011-11***Tasted in Bulawayo Zimbabwe August 2011*

Although the nose is quite sweet fruited the palate is bitter metallic with hard drying tannins. There is little charm about the wine.

**Haskell Vineyards  
Stellenbosch**

**White Wines****Dombeya Sauvignon 2011****88 2013-16***Tasted at Innholders January 2013*

The nose has the richness of apricot and the start of the palate feels sweet. Behind the sweetness there is a mix of citrus fruits giving a fresher feel in the middle and on the finish.

**Hawksmoor  
Stellenbosch**

**White Wines****Chenin Blanc 2007****88 2010-11***Tasted at Mosimann's July 2010*

The nose is quite light with an attractive floral freshness. There are hints of sweet tropical fruits underpinned by fresher limes. The palate has tropical fruits and guava but lacks a little depth of flavour.

**Holden Manz Winery  
Franschhoek**

**White Wines****Chardonnay 2014****87 2016-20***Tasted in Innholders' Hall February 2016*

The nose is oak dominated the palate fleshy sweet hot with ripe melon. There is a lack of underlying freshness a lack of balance with the oak coming through and dominating the finish.

## Red Wines

**Big G 2011**

88

2016-22

***Cabernet Sauvignon Cabernet Franc****Tasted in Innholders' Hall February 2016*

The nose seems over sweet the palate starts with oak and very ripe black fruits. There is some mid freshness a bramble and bilberry mix richer at the back sweet fruit with oak on the finish overpowering the fruit.

**Indaba  
Western Cape**

## White Wines

**Chenin Blanc 2010**

89

2010-12

*Tasted at the Mansion House July & Carlton Club September 2010*

This widely planted grape is looked down on by some how wrong they are. The tropical fruits on the nose are overlaid by floral fragrances. The palate has a mix of flavours given sweetness by the Western Cape sun but underpinning and balancing is some fresh citrus lots of grapefruit and lime. The lovely mix of fruits has hints of a bitter sweet character that lingers on the finish. A "Jack of all Trades" it marries well with fish and chicken

**Chenin Blanc 2011**

91

2011-13

*Tasted at the London Wine Trade Fair May 2011*

The nose has a very attractive mix of flavours the sweet pineapple backed by the freshness of green limes. On the mid palate there is sweet fruit giving richness but towards the back the lime takes over refreshing the finish.

**Chenin 2012**

89

2013-16

*Tasted at Seckford Agencies tasting Vivat Bacchus London March 2013**Tasted at the Mansion House July 2013*

Melon tends to dominate both nose and palate quite rich and slightly fleshy. Behind it feels fresher with a strong citrus influence there are layers of flavour an attractive fruit salad mix.

**Chenin Blanc 2013**

90

2014-17

*Tasted at the Carlton Club January 2014*

Chenin Blanc has become an important grape in South Africa one which combines depth of fruit with freshness a bitter sweetness. Melon gives fleshiness on the mid palate with citrus refreshing and giving a lighter feel at the back. It suits most dishes with its bitter sweet uncomplicated character.

**Sauvignon Blanc 2010**

89

2010-12

*Tasted at the LWTF May 2010*

Crisp lemon and lime features on the nose with this freshness underpinned by richer tropical fruits on the palate. There is a floral charm about the fruit and a lovely fragrant fresh feel on the finish.

**Sauvignon Blanc 2012****89 2013-16***Tasted at Seckford Agencies tasting Vivat Bacchus London March 2013**Tasted at the Mansion House July 2013*

There is the floral charm of a summer garden on the nose quite light fresh fruited and fragrant. Tropical fruits give a richer feel and more complexity on the mid palate with citrus coming through refreshing the finish.

**Sauvignon Blanc 2013****90 2014-18***Tasted at the LWF June 2014*

Apple some gooseberry the nose is fresh the palate racy and crisp. Hints of tropical fruits give mid depth but the citrus and gooseberry are very much in evidence at the back giving a racy crisp feel to the finish.

**Chardonnay 2009****90 2010-13***Tasted at the LWTF May 2010*

The nose is light but appealingly fragrant with a mix of greengage and apple. The palate starts sweet with more of a melon greengage character but towards the back the freshness takes over tending to lighten the finish.

**Chardonnay 2010****90 2011-13***Tasted at the London Wine Trade Fair May 2011*

Both nose and palate have lots of rich ripe fruit honeydew melon and greengage. There is a balancing freshness but it is the sweetness of flavour that enriches the finish.

**Chardonnay 2011****90 2012-14***Tasted in the Mansion House July 2012*

The fruit on the nose is rich and ripe with lots of greengage. Ripe melon gives a fleshy richness on the palate the sweetness balanced by some underlying citrus. It is easy sweet fruited and uncomplicated.

**Chardonnay 2012****90 2013-15***Tasted at the Mansion House July 2013*

The nose has a mix of fresh fruits citrus driven with the start of the palate light but lime fresh. The mid palate has more weight apple and melon with the citrus that shows at the back refreshing the finish.

**Chardonnay 2013****90 2014-18***Tasted at the LWF June 2014*

Rich on the nose the start of the palate is fleshy with greengage and melon. The apple on the mid palate helps to balance but the fruit ripeness is there at the back enriching the finish.

### Red Wines

- Merlot 2009** 90 2010-13  
*Tasted at the Mansion House July 2010*  
 Although the nose is full of sweet fruit there is a lovely underlying freshness. Ripe black plums enrich the mid palate, ripe and lush but nicely balanced by fresher bramble all adding to the complexity. The fruit lingers on the finish.
- Merlot 2010** 91 2011-14  
*Tasted at the London Wine Trade Fair May 2011*  
 Ripe black plums give a lovely richness on the nose and fleshy depth on the palate. Although it is sweet fruited with ripe supple tannins there are some red fruits in evidence which refresh the back palate.
- Merlot 2012** 91 2013-18  
*Tasted at Seckford Agencies tasting Vivat Bacchus London March 2013*  
*Tasted at the Mansion House July 2013*  
 Rich black plum giving a fleshy richness the fruit is ripe sweet lush. Under the richness there are some fresher flavours a touch of bramble giving a lighter feel on the back palate but the finish is fleshy and sweet fruited.
- Merlot 2013** 91 2014-19  
*Tasted at the LWF June 2014*  
 Rich ripe fruits both nose and palate is packed with black plums and ripe black cherry. There is a lighter feel in the middle some red cherry but the ripe black fruits are there at the back enriching the finish.
- Shiraz 2009** 91 2010-14  
*Tasted at the LWTF May 2010*  
 The red fruit mix on the nose is spiced up by black pepper. Richer sweeter red and black fruits give weight on the mid palate the richness helped by the dark chocolate that appears towards the back. Spicy red fruit freshness gives a bright feel to the finish.
- Shiraz 2010** 91 2011-14  
*Tasted at the London Wine Trade Fair May 2011*  
 The nose has all of the peppery spice that is Shiraz with attractive sweet black fruits intermingling with fresher red. The fruit lasts well on the finish lots of bramble and red cherry spicy and peppery.
- Jam Jar Shiraz 2012** 89 2-14-18



*Tasted at the LWF June 2014*

Fleshy and sweet on the nose the palate is packed with ripe fruit lush fleshy strawberry. There is an underlying freshness enough to balance the fleshy richness and give a lighter feel on the finish.

**Mosaic 2012****91 2013-19*****Cabernet Sauvignon Merlot Malbec Petit Verdot****Tasted at Seckford Agencies tasting Vivat Bacchus London March 2013**Tasted at the Mansion House July 2013*

There is lots of interest on the nose a mass of hedgerow fruits bramble black and red cherry. The fruit is ripe the palate sweet quite fleshy with towards the back a fresher feel herbal and spicy.

**Mosaic 2013****91 2014-19*****Cabernet Sauvignon Merlot Malbec Petit Verdot****Tasted at the LWF June 2014*

There is a lot of black plum on the nose richness and depth the start of the palate fleshy and sweet. Cassis and bilberry freshness dominates the mid palate a lighter feel yet the ripe fruit is there at the back a lovely fleshy richness to the finish.

**Mosaic 2014****90 2014-19*****Cabernet Sauvignon Merlot Malbec Petit Verdot Cabernet Franc****Tasted at the SITT tasting London February 2015*

The nose has a mix of fruits bramble freshness and damson richness the palate the same the start fresh the mid palate richer. Ripe fruit damsons and black cherry give depth at the back the finish lighter with bramble and some red cherry.

Iona  
Elgin

**White Wines****Sauvignon Blanc 2009****95 2011-13***Tasted in Morestead Hampshire March 2011*

The nose has a racy citrus mix backed by green apple, white currant and minerals. The crispness of the fruit features on the palate with sweeter more tropical fruits coming through on the mid palate. The herbal edge is there though on the zesty citrus, apple and mineral finish.

Jordan  
Stellenbosch

**Red Wines**

**Cobblers Hill 2005** 92 2011-16***Cabernet Sauvignon 43% Merlot 42 % Cabernet Franc 15%****Tasted in Bulawayo Zimbabwe August 2011*

Rich ripe fruit packs out the nose and gives a fleshy start to the palate. Blackcurrant appears to dominate but behind is black cherry and sloe all adding complexity. The mix of dark chocolate, coffee beans and liquorice enrich the back palate and finish.

**Journey's End  
Sir Lowry's Pass  
Somerset West**

**White Wines****Weather Station Sauvignon Blanc 2011** 91 2011-14*Tasted at the Wines of South Africa tasting October 2011*

Gooseberry and lime gives a lovely crispness on the nose and a fresh start to the palate. The mid palate fills out with a touch of pineapple this richness balanced by the freshness that comes through towards the back.

**Chardonnay 2006** 92*Tasted at Journey's End February 2008*

There is a lot happening on the nose, rich pineapple and greengage overlaid by fragrant lime. The ripeness of the fruit fleshes out the palate, the pineapple richness mixed in with some melon, the lime acidity gives freshness, lifting and lengthening the flavours.

**Chardonnay 2010** 92 2011-15*Tasted at the Wines of South Africa tasting October 2011*

The nose has a mix of fruits all quite rich and sweet. Melon and pineapple enrich the mid palate lots of powerful flavours. There is an underlying freshness that balances and gives a lighter brighter feel on the finish.

**Chardonnay 2014** 92 2017-20*Tasted at Rhiwlas Anglesey September 2017*

Ripe greengages the nose has depth the start of the palate rich honeyed with fleshy melon. Grapefruit gives freshness at the back the finish is bright and citrusy.

**Single Vineyard Chardonnay 2011** 92 2012-17*Tasted at the Royal College of Physicians September 2012*

The nose is rich with lots of greengage and the mix of greengage and melon fills out the palate. The sweetness of the fruit is balanced by apple freshness with the layers of flavour giving complexity. The finish is full of rich fruit a lovely depth of flavour.

**Haystack Chardonnay 2010****92 2011-14***Tasting in Clophill Bedfordshire March 2011*

Ripe fleshy melon gives depth and sweetness on the nose and a rich start to the palate. Behind all of the rich fruit is a hint of oak that adds some spice and the richness is nicely balanced by apple and grapefruit. The flavours linger on the finish.

**Haystack Chardonnay 2011****92 2011-14***Tasted at the Wines of South Africa tasting October 2011**Tasted in Clophill December 2011*

The nose is lovely and crisp with lots of ripe fruit underneath and this fleshy richness honeydew melon and greengage fills out the mid palate. Towards the back there is a balancing freshness but the finish is full of sweet flavours.

**Haystack Chardonnay 2015****92 2017-22***Tasted in Overy Staithe March 2017*

Citrus peel the nose is fresh the start of the palate bright the mid palate has ripe fruit depth of flavour melon and greengage. There is balance and complexity some underlying lime the finish though is rich with just a touch of spicy oak.

**Red Wines****Merlot 2005****90***Tasted at Journey's End February 2008*

Lots of power all very black fruited; the ripeness of the fruit gives a supple, fleshy feel on the palate, the tannins are fine grained all adding to the lushness. Under all this rich, ripe plum is some red fruit refreshing the flavours and giving brightness to the persistent finish.

**Merlot 2007****92 2011-16***Tasted at the Wines of South Africa tasting October 2011*

The richness ripeness of the black plums fills out the nose and gives a fleshy start to the palate. Balancing the sweetness of the fruit the lushness there are some red fruits, red plums and cherries but the fruit power ensures a rich finish spiced up by a hint of oak.

**Cabernet Sauvignon 2001****91***Tasted at Journey's End February 2008*

The nose has lots of ripe fruit, blueberry and blackcurrant lifted by some savoury oak. The sweetness of the fruit combined with ripe tannins ensures that the palate is supple and fleshy. There is structure, a firmer feel on the mid palate and this combined with bilberry freshness lifts the flavours, a touch of oak and hints of maturity all add to the complexity.

**Cabernet Sauvignon 2005****92***Tasted at Journey's End February 2008*

The powerful ripe fruit is lush and fleshy on both the nose and palate, lots of ripe cassis and sloe backed by dark chocolate. Eucalyptus and green peppery herbal spice underpinned by hints of vanilla and sweet almond give a racy excitement. Voluptuously rich but not over jammy the mid acidity brightens the fruit and gives length.

**Cabernet Sauvignon 2006** 92 2011-16

*Tasted in Clophill December 2011*

There are lots of punchy black fruits on the nose real depth of flavour. The palate has richness and concentration with black fruit appearing to dominate but behind the ripe cassis and damson plum there is freshness coming from the mix of mulberry and cranberry. The finish is deep and serious.

**Cabernet Sauvignon 2007** 93 2013-18

*Tasted in Lilley December 2013*

The nose has a hedgerow mix bramble black cherry slightly spicy and herbal the freshness giving way to sweeter richer flavours. Ripe black plum enriches the mid palate supple fleshy satisfyingly rich but at the back there is enough freshness to lighten and balance.

**Shiraz 2005** 91

*Tasted at Journey's End February 2008*

The fruits on the nose are fragrant, strawberry under pinned by fleshier bramble. The palate is packed with wild strawberry and mulberry spiced by black pepper, savoury and gamey, intriguingly complexity. The richness of the flavours is balanced by some fresh raspberry giving a lighter feel to the finish.

**Shiraz 2006** 92 2011-17

*Tasted at the Wines of South Africa tasting October 2011*

The black pepper of the Shiraz spices up the ripe black fruits on the nose. Round tannins help the supple fleshiness on the palate and although black fruits seem to dominate there is some fresher bilberry and bramble towards the back.

**Journey's End Pastor's Blend 2009** 92 2011-17

**Cabernet Merlot**

*Tasted at the Leathersellers November 2011*

Rich cassis tends to dominate the nose the black fruits backed by a hint of red cherry. There are a lot of powerful flavours on the palate with ripe black plum refreshed by black cherry and bilberry. The finish is rich and sweet fruited.

**The Cape Doctor Cabernet Sauvignon 2007** 93 2011-18

*Tasted at the Wines of South Africa tasting October 2011*

*Tasted at Clophill December 2015*

There is a good deal happening on the nose a lovely mix of black fruits. Cassis appears to dominate the palate but behind there is some black cherry and liquorice. The layers of fruit are

enriched by dark chocolate and although there is fruit power on the back palate there is some underlying freshness that lightens ensuring elegance on the finish.

**Kaapzicht  
Stellenbosch**

**White Wines**

- |  |           |                |
|--|-----------|----------------|
| <b>Chenin Blanc 2003</b>   | <b>88</b> |                |
| <i>Tasted at Seckford Agencies October 2004</i>  |           |                |
| The nose has a good depth and weight of fruit with hints of apricot and tropical fruit. There is a lively freshness on the palate that carries on well giving a finish with an attractive length of flavour.   |           |                |
| <b>Chenin Blanc 2004</b>   | <b>88</b> |                |
| <i>Tasted at Seckford Agencies October 2005</i>  |           |                |
| The nose is fresh and fragrant, lots of fresh flavours, tropical fruit and pineapple. On taste it is quite light but there is nice fruit showing and the finish has freshness and vivacity.  |           |                |
| <b>Chenin Blanc 2005</b>   | <b>88</b> |                |
| <i>South Africa Tasting October 2005</i>   |           |                |
| The nose is flowery and fragrant with hints of tropical fruit and some pineapple. On taste it is light and easy with a mid freshness and then sweetness, an intriguing bitter sweet character. Fresh fruits show on the finish.  |           |                |
| <b>Chenin Blanc 2009</b>   | <b>88</b> | <b>2010-11</b> |
| <i>Tasted in Lilley December 2009</i>  |           |                |
| The nose has the freshness of limes, lovely and crisp but behind this is the feeling of sweeter fruit. Richer pineapple and tropical fruits lend some weight to the palate their sweetness nicely balanced by citrus freshness. The back palate although fresh is quite light. |           |                |
| <b>Chenin Blanc 2010</b>   | <b>88</b> | <b>2011-13</b> |
| <i>Tasted at the London Wine Trade Fair May 2011</i>   |           |                |
| The fresh flavours on both nose and palate are backed by slightly sweeter tropical fruits. The mid palate is quite light but there is more fruit a richer sweeter feel towards the back.   |           |                |
| <b>Chenin Blanc 2011</b>   | <b>88</b> | <b>2012-14</b> |
| <i>Tasted at the London Wine Trade Fair May 2012</i>   |           |                |
| The nose is quite full and sweet with pineapple to the fore. The palate feels fresher with lots of grapefruit on the mid palate and this with a touch of lime refreshes the finish.  |           |                |
| <b>Chenin Blanc 2012</b>   | <b>89</b> | <b>2013-15</b> |

*Tasted at the LWTF May 2013*

The nose is light with citrus freshness and although the start of the palate has the same crispness there is a sweeter feel to the mid palate hints of tropical fruits. The finish is fresh fruited light but quite long.

**Chenin Blanc 2014** 89 2014-16

*Tasted at the LWF June 2014*

Light fresh citrusy on the nose the palate although light at the start has some richer flavours in the middle. Grapefruit at the back gives a little more depth the finish though fragrant and light.

**Combination 2010** 88 2011-13

**Chenin Blanc Sauvignon Blanc***Tasted at the London Wine Trade Fair May 2011*

The Sauvignon in the blend gives crispness on the nose bringing out the fragrances. There is sweeter fruit on the palate with a nice mix of tropical fruits towards the back.

**Combination 2011** 88 2012-14

**Sauvignon Blanc Chenin Blanc***Tasted at the London Wine Trade Fair May 2012*

The nose is quite rich with pineapple and tropical fruits. The palate starts sweet but there is underlying freshness a citrus mix that lifts the flavours and gives a crisper feel to the finish.

**Sauvignon Blanc 2009** 89 2010-13

*Tasted at the LWTF May 2010*

It is very crisp with the gooseberry having a herbal edge. There is a sweeter feel on the mid palate more grapefruit in character but underpinning is fresh citrus and apple that gives a very racy crispness to the finish.

**Sauvignon Blanc 2010** 89 2011-13

*Tasted at the London Wine Trade Fair May 2011*

The gooseberry that features on the nose is crunchy and crisp with citrus and apple adding to the freshness on the mid palate. Towards the back there is some sweetness but the finish is like the start lime fresh.

**Sauvignon Blanc 2011** 89 2012-15

*Tasted at the London Wine Trade Fair May 2012*

The fruit on the nose is fresh with crunchy apple and lime. The freshness on the start of the palate gives way to a sweeter mix of tropical fruits but the finish has all the crispness of the nose.

**Red Wines**

**Kaleidoscope 2009** 90 2011-15

**Merlot Shiraz Cabernet Sauvignon Cinsaut Pinotage***Tasted at the London Wine Trade Fair May 2011*

The name is very apt as there is a lot happening on both nose and palate. At first fresh red fruits appear to dominate but under the freshness is the sweetness of cassis. The back palate is fresher red cherry and raspberry intermingling with bilberry.

**Kaleidoscope 2010****89****2012-16****Cabernet Sauvignon 45% Shiraz 32% Merlot 12% Pinotage 11%***Tasted at the London Wine Trade Fair May 2012*

There is a lot of mint on the nose all very black fruit in character. The palate is fresh fruited with a mix of red cherry and redcurrant and although slightly sweeter in the middle the finish is fresh and quite spicy.

**Classic Red 2002****88****Cinsaut Cabernet***Tasted at Seckford Agencies October 2004*

The nose is packed with ripe fruit on the nose a mix of raspberry and mulberry. It is sweet, ripe and juicy on the palate, fresh and easy with a weight of fruit, cassis, raspberry and loganberry coming through on the finish.

**Classic Red 2003****90****Cinsaut Cabernet***Tasted at Seckford Agencies October 2005*

The nose is packed with red and black fruits, juicy and ripe. On the palate the blackcurrant and bramble tend to dominate but behind this is some lovely sweet raspberry and cherry. There is freshness that gives a lift to the fruit but one is left with ripe juicy flavours.

**Classic Red 2004****88****Cinsaut Cabernet***Tasted at Seckford Agencies October 2006*

Floral fragrances give a charm to the nose. More red fruit shows at the start of the palate with behind it a mix of bilberry and bramble. It is light easy with charming uncomplicated fresh fragrances.

**Classic Red 2005****89****Cinsaut Cabernet***Tasted at Seckford Agencies October 2007*

The red fruits of Cinsaut are in evidence on the nose, raspberry backed by wild strawberry. Blackcurrant shows on the palate giving it a richer feel but the freshness of the red fruits is very much in evidence towards the back

**Classic Red 2007****91****Cinsaut Cabernet**

*Tasted at Seckford Agencies October 2008*

Red fruits are quite dominant on the nose but the palate has more of a black fruit influence, juicy blackberry and black cherry underpinned by fresher bilberry. The weight of fruit fills out the back palate and gives richness to the finish.

Estate Red 2002 89

**Cabernet Shiraz***Tasted at Seckford Agencies October 2004*

Very concentrated flavours with a mix of cassis and spicy oak. The palate is rich and full, the oak well handled, there but not obtrusive. Good depth of blackcurrant and chocolate with just a hint of maturity.

Estate Red 2003 90

**Cabernet Shiraz***South Africa Tasting October 2005*

Depth of fruit on the nose, the blackcurrant has a hint of pepper and spice that gives a sensation of excitement. Sweet and ripe feel to the palate with depth of flavour and lots of fruit showing, all of which marries well with the oak. There is a zippy freshness on the finish.

Estate Red 2007 90 2010-14

**Cabernet Shiraz***Tasted at the LWTF May 2010*

The blackcurrant of the Cabernet dominates the nose but behind there is freshness more blackberry and redcurrant. The sweetness on the mid palate is countered by freshness and towards the back black pepper gives some excitement.

Estate Red 2009 90 2011-15

**Cabernet Shiraz***Tasted at the London Wine Trade Fair May 2011*

Black fruits are very much in evidence on the nose lots of blackcurrant and blackberry. Although the mid palate is sweet fruited there is an underlying freshness with lots of black pepper spice on the finish.

Estate Red 2010 90 2013-17

**Cabernet Shiraz***Tasted at the LWTF May 2013*

Bramble and mulberry give freshness yet richness on the nose with the ripeness of the fruit fleshing out the mid palate It is lighter at the back with more red fruits in evidence and the finish has an attractive mix of flavours.

Estate Red 2011 91 2014-18

**Cabernet Sauvignon Shiraz***Tasted at the LWF June 2014*



The nose is fresh with a bilberry bramble mix yet the palate feels richer black fruited lots of cassis. The finish has more of a red fruit influence lighter fresher with just a hint of pepper.

**Bin 3 2002** **90**

***Cabernet Merlot***

*Tasted at Seckford Agencies October 2004*

The nose is full and fruity with first cassis and then black plum. The palate has a weight of fruit and a mix of flavours, blackcurrant and ripe plum. The depth of ripe fruit carries on well and leaves lots of interest on the palate.

**Bin 3 2003** **90**

***Cabernet Shiraz***

*South Africa Tasting October 2005*

There is a big structure on the nose firms up the fruit. The flavours are complex with a mix of cassis and plum. Good weight on the palate, very definite cassis and cedar wood with soft ripe plum filling out the mid palate. Firm on finish but the tannins feel ripe and rounded.

**Bin 3 2009** **90** **2012-16**

***Cabernet Sauvignon Merlot***

*Tasted at the London Wine Trade Fair May 2012*

The nose is very Cabernet driven packed with cassis and black cherry. The palate starts rich sweet fruited with chocolate and black plum fleshiness. The tannins are firm but ripe and although here is bilberry freshness towards the back the finish is sweet.

**Bin 3 2010** **91** **2014-18**

***Cabernet Sauvignon Merlot***

*Tasted at the LWF June 2014*

Although there is a lot of blackcurrant behind is bilberry refreshing and giving a lighter feel. It fills out at the back with sweet fruit lots of fleshy black plum enriching the finish.

**Merlot 2002** **91**

*South Africa Tasting October 2005*

The nose is packed with ripe black plums, sweet and full. The taste is a mouthful of lush fruit, opulent and fleshy. Good depth and weight of flavour, sweet and fat but yet has structure and a complexity of flavour with richness on the finish.

**Merlot 2007** **91** **2010-14**

*Tasted at the LWTF May 2010*

It feels very fresh with more of a red fruit feel. Sweet flavours give some weight on the mid palate and as the fruit feels ripe the finish is rich fleshy packed with black plums.

**Merlot 2008** **91** **2011-15**

*Tasted at the London Wine Trade Fair May 2011*

This is very classic Merlot with fleshy ripe black plum enriching the nose and giving weight on the palate. Behind the lush fleshy sweetness there is some freshness that balances and gives a slightly lighter brighter feel to the finish.

**Cabernet Sauvignon 2001** **91**

*Tasted at Seckford Agencies October 2004*

The nose has concentrated flavours on the nose, a mix of cassis and dark chocolate with a hint of oak. The taste is full and deep with a great weight of flavour and an attractive mix of cassis and cedar wood. The finish is very long and lingering.

**Cabernet Sauvignon 2007** **91**    **2010-15**

*Tasted at the LWTF May 2010*

There is a lot of fruit on the nose quite sweet cassis back by some fresher bilberry and black cherry. Dark chocolate and coffee beans help to enrich the mid palate and there is a good depth of flavour on the finish.

**Cabernet Sauvignon 2008** **91**    **2011-16**

*Tasted at the London Wine Trade Fair May 2011*

Rich ripe blackcurrant and black cherry pack out the nose and give weight on the palate. The tannins feel ripe helping the supple feel and dark chocolate under the black fruited mix gives richness lovely fleshy and deep .

**Shiraz 2001** **90**

*Tasted at Seckford Agencies October 2004*

There s lots of excitement on the nose with peppery red berry fruit and just a hint of spice. Ripe and full on the mid palate, there is structure but the ripe fruit weight takes over and one is left with a mouthful of rich peppery mulberry.

**Shiraz 2003** **89**

*South Africa Tasting October 2005*

The nose is quite firm at the moment but behind it there is a lot of red berried fruits with a spice pepper character. Good weight of fruit shows on the palate but the end closes down and the finish is a bit tight and time is needed to bring out the full weight of flavour.

**Shiraz 2007** **90**    **2011-15**

*Tasted at the London Wine Trade Fair May 2011*

The nose has an attractive peppery spiciness quite fresh and red fruited. There is more sweetness on the palate but towards the back the freshness slightly overtakes and holds back full fruit expression.

**Shiraz 2008** **89**    **2012-16**

*Tasted at the London Wine Trade Fair May 2012*

There is more of a black fruit influence on the nose quite rich but the palate is red fruited with red cherry and mulberry the freshness bringing out the peppery spice that lies underneath.

**Pinotage 2001****90***Tasted at Seckford Agencies October 2004*

Leafy fruit nose with both cherry and raspberry very prominent. On palate it is supple and rounded, complex and deep. Just a hint of oak but this adds more to complexity than dominates. The finish is ripe and sweet.

**Pinotage 2002****90***Tasted at Seckford Agencies October 2004*

The fruit is ripe and sweet and this is mixed with a forest leaf character. The palate is full of the sweet ripe flavours of mulberry and loganberry. Lots of fresh fruit comes through on the finish and lasts.

**Pinotage 2003****89***Tasted at the London Wine Trade Fair May 2005*

The black fruits have a leafy, herbal character that gives a fresher feel to both nose and palate. Sweet fruit fills out the mid palate with ripe tannins adding to the suppleness and helping to flesh out the finish. The mix of blackberry and loganberry gives it lots of flavour.

**Pinotage 2004****89***Tasted at Seckford Agencies October 2005*

The ripeness of the fruit is very evident but behind this is a leafy herbal character adding freshness. Blackberry is there, sweet and fleshy, towards the middle the freshness comes from the mix of raspberry and loganberry; nice weight on the finish.

**Pinotage 2006****89***Tasted at Seckford Agencies October 2007*

The nose has a mix of flavours first red cherry then black fruits, bilberry and elderberry. This mix of flavours is there on the palate, the black fruits giving sweetness whilst the red give freshness lifting the flavours.

**Pinotage 2007****90****2010-14***Tasted at the LWTF May 2010*

The nose is quite sweet and the fruit, all rather red fruited has a hint of spice. Towards the back there is some sweetness a mix of blackberry and mulberry but it just lacks a bit of complexity and depth.

**Pinotage 2008****90****2011-15***Tasted at the London Wine Trade Fair May 2011*

The nose has a bitter sweetness first black fruits then lots of fresher red. There is a touch of spice, herbal and leafy in the middle with red fruits towards the back but as they feel ripe they do give some richness on the finish.

**Pinotage 2009** 90 2012-16

*Tasted at the London Wine Trade Fair May 2012*

*Tasted at the Royal College of Physicians June 2012*

This is not an easy grape but this has got richness yes freshness. The nose has an autumn leaf influence quite red fruited. It feels sweeter towards the back bramble and blackcurrant and this gives richness on the finish.

**Pinotage 2010** 91 2013-18

*Tasted at the LWTF May 2013*

The nose is remarkable sweet fruited and the palate has a fleshy suppleness. The mix of black and red fruits gives complexity with the red fruits tending to be more in evidence on the back palate. The finish has a touch of herbal leafiness.

**Pinotage 2011** 91 2014-18

*Tasted at the LWF June 2014*

Leafy grassy red fruited the nose is fresh the start of the palate quite light. The mid palate is richer ripe fleshy mulberry and strawberry the sweetness giving more depth at the back although it finishes with redcurrant freshness.

**Steytler Pinotage 2001** 95

*Tasted at Seckford Agencies October 2004*

The nose has sweetness and a complex mix of flavours. Lots of berry fruit mixed in with cherry and plum. The forest leaf and red berry character have both spice and ripeness this combined with the sweetness of fruit leaves a lot of interest on the palate.

**Steytler Pinotage 2002** 95

*South Africa Tasting October 2005*

This has to be one of the best Pinotage in South Africa. A much underrated grape, one that can give great complexity and depth of flavour. The nose has a mix of redcurrant and mulberry mixed in with hedgerow bramble. Soft and lush on palate, the sweetness gives a roundness and suppleness in the mouth and the flavours linger.

**Steytler Pinotage 2007** 91 2010-15

*Tasted at the LWTF May 2010*

The nose is quite tight and the firmness tends to hold back the fruit. There are sweeter flavours on the mid palate and a richer more black fruited mix towards the back.

**Steytler Pinotage 2008** 92 2012-18

*Tasted at the London Wine Trade Fair May 2012*

The fruit on the nose is ripe sweet lovely and rich and the start of the palate is the same fleshy and supple. The middle has a fresher feel with red fruits coming through under the black but the finish has all the fruit power and complexity of the nose.

**Steytler Pinotage 2010****93 2014-20***Tasted at the LWF June 2014*

The fruit is sweet the palate has ripe flavours with red fruits and black fruits. The sweet middle is underpinned by freshness the back palate herbal spicy the finish peppery.

**Steytler Vision 2002****94***South Africa Tasting October 2005*

The nose is flowery and ripe with a complex mix of fruits showing. The palate has fragrance and ripeness, black fruits and red fruits all blended together in harmony and complexity. The finish has appealing length but one feels that there is more to show.

**Steytler Vision 2007****92 2011-16*****Cabernet Sauvignon Pinotage Merlot****Tasted at the London Wine Trade Fair May 2011*

The nose has the freshness of red fruits an attractive mix of flavours. The fruit on the palate is sweet with rich ripe flavours and lots of sweet plum. Towards the back it feels fresher bramble and blackcurrant with a hint of herbal spice.

**Steytler Vision 2008****92 2012-18*****Cabernet Sauvignon Pinotage Merlot****Tasted at the London Wine Trade Fair May 2012*

There is a lovely complex mix of flavours on both nose and palate. Cassis and black cherry appear to dominate with the mid palate filled out by black plum. The black palate feels fresher with more red fruits and a leafy slightly herbal quality on the finish.

**Steytler Pentagon 2006****92 2011-16*****Cabernet Sauvignon 70% Merlot 30%****Tasted at the LWTF May 2010*

There is an attractive mix of fruits on the nose all quite black fruit dominant. The tannins are firm at this stage but in no way aggressive allowing the fruit to show to advantage. Layers of flavour give complexity.

**Steytler Pentagon 2007****95 2011-17*****Cabernet Sauvignon Merlot****Tasted at the London Wine Trade Fair May 2011*

A powerful mix of black fruits enriches the nose and gives depth on the palate. The complexity of flavour comes from the layers of fruit with cassis and damson plum being refreshed by bramble and bilberry. Ripe black fruit is enriched by dark chocolate and coffee with towards the back a touch of spice coming from the hints of oak.

**Steytler Pentagon 2008** 93 2012-19

***Cabernet Sauvignon Merlot***

*Tasted at the London Wine Trade Fair May 2012*

Blackcurrant and black cherry tend to dominate the nose with a leafy, herbal minty character at the back. There is a lot of concentrated fruit on the palate rich and powerful in the middle and although slightly lighter towards the back the finish has fruit richness.

### Sweet White Wines

**Hanepoot Jerepigo 2005** 88

*South Africa Tasting October 2005*

This sweet wine is made from Muscat d'Alexandrie, a grape that is flowery and spicy with attractive perfumes. Alcohol is added to the fermenting wine to stop the fermentation and keep some of the natural grape sugar. There is, as well, as the sweetness a mid acidity which brings out and lengthens the flowery, spice fragrances.

**Hanepoot Jerepigo 2007** 87

***Muscat d'Alexandrie***

*Tasted at the LWTF May 2010*

Sweet fruit gives some flesh on the nose and the mix of tropical fruits on the palate is honeyed and lush. There is an underlying freshness and even though the finish is quite spicy it lacks real complexity.

**Hanepoot Jerepigo 2008** 89 2013-18

*Tasted at the LWTF May 2013*

Apricot and peach are very much in evidence on the nose and the palate is sweet with a fleshy richness. Under the lush fruit there is some freshness yet the finish is sweet with lots of power and just a hint of alcohol.

**Hanepoot Jerepigo 2011** 90 2014-19

*Tasted at the LWF June 2014*

Peach and apricot on the nose the start of the palate is sweet quite fleshy. It feels lighter in the middle a touch of citrus under the peachy richness with the fresher fruit giving a lighter feel to the finish.

**Kanonkop  
Stellenbosch**

### Red Wines

**Kadette 2008** 93 2011-18

***Cabernet Sauvignon Merlot Pinotage Petit Verdot Cabernet Franc****Tasted in Bulawayo Zimbabwe August 2011*

The nose is deep profound with a lot of rich mainly black fruited flavours. The cassis and black plum that show on the palate are back by bilberry and elderberry that refresh but underneath there is a richer mix of flavours. The cassis, dark chocolate and liquorice mix has a lovely herbal spiciness.

**Klein Constantia  
Constantia**

**White Wines****Sauvignon Blanc 2009****89 2010-12***Tasted at the Mansion House July 2010*

The nose has lots of gooseberry crispness and this freshness is there on the palate, all very lemon and lime. There are some tropical fruits, slightly sweeter in the middle but the finish is just a touch hard.

**Chardonnay 2008****91 2010-13***Tasted at the Mansion House July 2010*

The nose is full of sweet greengage fruit. There is some freshness on the palate but the melon and greengage dominate enriching and fleshing out both middle and back palate. The mix of fruit gives complexity and the flavours last well.

**Red Wines****Marlbrook 2007****88 2010-14*****Cabernet Sauvignon Merlot Cabernet Franc****Tasted at the Mansion House July 2010*

The black fruits on the nose have a green herbal edge and the same green character is there on the palate. There is a mix of cassis and black cherry in the middle rather overpowered by the herbal character on the finish.

**Sweet White Wines****Vin de Constance 1987****94 2011-20*****Muscat Blanc à Petit Grains****Tasted at the Mentzendorff tasting September 2011*

The richness of figs and dates fills out the nose yet there is some freshness from hint of lime at the back. The palate has layers of flavour figs and dates with apricot and caramelized orange peel. There is a balancing freshness and just a hint of maturity on the finish

- Vin de Constance 1993** 95 2001-22  
**Muscat Blanc à Petit Grains**  
*Tasted at the Mentzdorff tasting September 2011*  
 There is a good deal happening on the nose with a mix of fruits and nuts. Orange peel is underpinned by apricot and peach the mix given an added complexity by the almonds and hazel nuts that show behind. The finish is lush and has an appealing hint of spice.
- Vin de Constance 2005** 93 2011-20  
**Muscat Blanc à Petit Grains**  
*Tasted at the Mentzdorff tasting September 2011*  
 Although there are a lot of rich flavours on the nose there is a youthful freshness a touch of apple and lime. Apricot dominates the palate yet towards the back there is a mix of fruits a touch of peach and candied orange peel. The back palate has depth of flavour.
- Vin de Constance 2006** 93 2011-20  
**Muscat Blanc à Petit Grains**  
*Tasted at the Innholders February 2012*  
 The fragrance of orange blossom is backed by lovely rich fruit the sweetness on the mid palate coming from candied citrus peel and apricots. The depth, sweetness, richness is tempered by freshness that lifts the flavours yet the richness of the sweet fruit is there fleshing out the finish.
- Vin de Constance 2007** 96 2014-22  
**Muscat Blanc à Petit Grains**  
*Tasted at the CMS Dinner Mansion House October 2014*  
 Floral on the nose white flowers orange blossom there is lots of charm. The mid palate is rich ripe fruited sweet with candied peel and apricots the fleshy richness balanced by some underlying citrus. There is depth rich ripe fruit at the back lush sensuous yet the sweetness is balanced by some freshness that gives a slightly lighter feel on the finish.
- Vin de Constance 2008** 95 2013-22  
**Muscat Blanc à Petit Grains**  
*Tasted at Lincoln's Inn October 2013*  
*Tasted at the Mentzendorff tasting London February 2014*  
 The nose has a fragrant charm orange blossom spring flowers and although the start of the palate is quite light there is sensuous underlying sweetness. The fruit mix is exotic lots of orange peel and tropical fruits just a hint of exciting spice.
- Vin de Constance 2009** 97 2015-26  
**Muscat Blanc à Petit Grains**  
*Tasted at the Carlton Club November 2015*  
 Fragrant lots of orange blossom on the nose the palate starts with tropical fruits light but sweet. The mid palate is lush, opulent, fleshy and sweet apricots and candied peel. Depth of fruit at the



back the sweet fruit is balanced by tangerine hints of spice a lovely complex mix and the finish is rich and deep.

**Vin de Constance 2011** 96 2017-27

***Muscat Blanc à Petit Grains***

*Tasted at the Carlton Club October 2015*

*Tasted in Lincoln's Inn October 2017*

Fragrant charm the nose has honeysuckle and orange blossom the start of the palate light but it fills out in the middle with opulence and succulence. Orange marmalade, quince and mango the layers of flavour give complexity the sweetness balanced by hints of citrus that brings out a spicy excitement on the finish.

**Vin de Constance 2012** 97 2019-29

***Muscat Blanc à Petit Grains***

*Tasted in Lincoln's Inn October 2017*

The nose has orange blossom fragrances the palate has the sweetness of ripe apricots but there is underlying freshness more of a tangerine character. The back palate has sweet fruit candied peel, orange marmalade and ripe apricots depth of flavour the finish is lush, rich, ripe and fleshy.

**Vin de Constance 2013** 97 2020-30

***Muscat Blanc à Petit Grains***

*Tasted in Mercers' Hall September 2016*

The nose has a mix of fragrances white flowers and honeysuckle the palate starts sweet with rich fruit ripe apricots candied orange peel the mid palate fleshy sumptuous lush. There is an underlying freshness a hint of lime but it fills out at the back with opulence richness mango and quince the orange marmalade on the finish balanced by a spicy freshness.

**Vin de Constance 2014** 96 2019-30

***Muscat Blanc à Petit Grains***

*Tasted in Lincoln's Inn October 2017*

The nose has fragrance honeysuckle and white flowers lots of charm the start of the palate sweet with ripe fruits yellow peach, apricots, nectarines and quince a complex mix of flavours. Tangerine freshness at the back gives a lighter feel a wine with elegance the finish has a hint of vanilla spice.

**Kleine Zalze  
Stellenbosch**

**White Wines**

**Zalze Bush Vines Chenin Blanc 2015** 88 2016-19

*Tasted in Lilley July 2016*

Peachy richness on the nose the start of the palate has a mix of tropical fruits quite sweet. The underlying citrus gives freshness on the mid palate lighter at the back with lime and lemon on the finish.

**Knorhoek  
Stellenbosch**

**Red Wines**

**Cabernet Sauvignon 2007** 92 2011-14

*Tasted at the Game Fair Blenheim July 2011*

The nose is very cassis dominated deep and sweet fruited. The flavours on the palate feel ripe enriched by the dark chocolate and liquorice that lie beneath. Blackcurrant and black cherry richness is balanced by bramble and bilberry freshness that helps to give a lighter feel to the finish.

**Pinotage 2008** 91 2011-14

*Tasted at the Game Fair Blenheim July 2011*

Not the easiest grape but this is lovely with lots of sweet fruit on the nose and an attractive mix of black and red fruits on the palate. The ripeness of the fruit enriches the mid palate with the sweetness well balanced by some fresh red cherry that comes through towards the back.

**Kraal Bay  
Swartland**

**White Wines**

**Chenin Blanc 2015** 89 2016-20

*Tasted at Lincoln's Inn October 2016*

Floral white flowers on the nose the start of the palate is fresh. Richer in the middle sweet fruit pineapple and tropical fruits depth at the back the finish is lighter with a hint of citrus.

**Red Wines**

**Syrah Cinsault 2014** 89 2016-21

*Tasted at Lincoln's Inn October 2016*

The red fruits on the nose are sweet and ripe the palate has depth of flavour the tannins fine and rounded. Red cherry and redcurrant the back palate is fresher the finish has a mix of flavours peppery and spicy.

**KWV  
Paarl**

**White Wines**

**Chardonnay 2010** 86 2011-13

*Tasted on South African Airways August 2011*

It has all the richness and fleshiness of ripe melon and although fresher apple features on the mid palate the finish is a bit overblown.

**Red Wines**

**Café Pinotage 2009** 87 2011-14

*Tasted on South African Airways August 2011*

The nose has a mix of flavours with the sweet black backed by fresher spicier red. Although the mid palate is quite light quite redcurrant in character the finish is sweet fruited lots of black cherry.

**Laibach  
Stellenbosch**

**White Wines**

**Chenin Blanc 2010** 86 2011-13

*Tasted at the Ellis tasting London February 2011*

The mix of flavours on the nose is quite sweet with a fresher feel underneath. It is easy quite light on the palate just lacking in complexity

**Chenin Blanc 2011** 86 2013-14

*Tasted at Lincoln's Inn April 2013*

The peachy tropical fruit nose has a herbal backing and this gives a slight earthiness on the palate. The mid acidity is high and although slightly sweet at the back the finish is quite hard.

**Ladybird Chenin Blanc 2015** 89 2016-19

*Tasted at the Royal College of Physicians March 2016*

*Tasted at the Royal College of Physicians June 2016*

Fragrant and white flowered on the nose the palate has depth with ripe white peaches. There is an underlying citric brightness richer in the middle peach and pineapple but the fresh fruit the citrus comes through on the finish.

**Chardonnay Chenin Viognier "The Ladybird" 2009** 87 2011-13

*Tasted at the Ellis tasting London February 2011*

The fruit feels ripe giving sweetness on the start of the palate with underneath enough freshness to balance. Although there is some richness there is not a great deal of depth or complexity.

#### Red Wines

**Merlot "The Ladybird" 2008** 88 2011-15

**Merlot 57% Cabernet Franc 20% Cabernet Sauvignon 13% Malbec 6% Petit Verdot 4%**

*Tasted at Lincoln's Inn February 2011*

Rich ripe black plum packs out the nose and gives a sumptuous fleshiness on the palate. It is very black fruit in character but towards the back bilberry freshness is there helping to balance all of the sweetness. The finish is full of ripe fruit.

**La Motte  
Franschhoek**

#### Red Wines

**Millenium 2007** 93 2011-17

*Tasted in Bulawayo Zimbabwe August 2011*

There is a mass of sweet fruit on the nose mainly black fruits but behind is some ripe strawberry and red cherry. The palate is complex with a brooding richness bramble cassis and black cherry underpinned by liquorice and coffee. The fleshy richness of the back palate is balanced to some extent by bilberry freshness.

**Leopard's Leap Family Vineyards  
Franschhoek**

#### Red Wines

**Culinaria Collection Shiraz Grenache 2012** 93 2016-22

*Tasted in Clophill August 2016*

The nose is fruity and rich the palate has a mix of flavours black fruits blackcurrant and bramble balanced by mulberry. Sweet fruit on the mid palate supple and fleshy with red fruits and bramble at the back giving a fresher feel and bringing out black pepper spices.

**Living Rock  
Western Cape**

#### White Wines

**Chenin / Colombard 2005** 89

*South Africa Tasting October 2005*

The nose is very fragrant, lots of jasmine and hedgerow flowers with a good mix of citrus and greengage. The palate is full of fresh flavours, flowery and fruity, full of citrus mixed with greengage plum and apple. Sweetness shows on the finish.

**Living Rock Chenin Chardonnay 2007****89***Tasted at the London Wine Trade Fair May 2008*

The mix of pineapple and tropical fruits on the nose is nicely underpinned by fresh lime giving an attractive balance. It is appealing and very easy to enjoy as the sweetness of fruit is refreshed by the underlying acidity. The flavours last well.

**Living Rock Chenin Chardonnay 2008****88***Tasted at the London Wine Trade Fair May 2009*

The nose has the freshness of greengage and apple but behind a richer mix of pineapple and tropical fruits. The palate has an attractive weight of fruit quite sweet in the middle then the apple and citrus cut in give brightness at the back.

**Living Rock Chenin Chardonnay 2009****88***Tasted at the London Wine Trade Fair May 2010*

The fruit on the nose is sweet giving it richness and this ripe pineapple fruit is there on the palate. Under the richness there is fresh grapefruit backed by some lime and apple leaving the finish quite crisp.

**Chenin Chardonnay 2010****88****2011-13***Tasted in the Mansion House July 2011*

The mix of fruits on the nose is quite rich with behind a slight herbal note. Rich fruit gives weight on the mid palate and a mix of lime and apple refreshes the back palate.

**Red Wines****Cinsaut / Ruby Cabernet 2005****88***South Africa Tasting October 2005*

Ripeness shows on the nose, full of fruit, a mix of bramble, bilberry and red berried fruits. Sweet depth on the palate, cherry mixed with the various black fruits. It has lots of flavour that lasts well on the finish.

**Cinsault Ruby Cabernet 2008****88****2010-13***Tasted at Lincoln's Inn October 2010*

It is very sweet fruited on both nose and palate. The mix of black fruits some bramble, black plum and cherry are backed by fresher red. The mid freshness is rather overtaken by the sweetness that gives flesh on the finish.

**Cinsault Ruby Cabernet 2009****88****2010-13**

*Tasted at Lincoln's Inn October 2010*

There is a lovely mix of bramble and cassis on the nose and the sweetness of the fruit fleshes out the mid palate. Under the lush ripe black fruits are red fruits lots of raspberry and this helps to balance the sweetness leaving the finish fresher.

**Carignan 2010****91 2011-14***Tasted at the London Wine Trade Fair May 2011*

The sweet bramble on the nose is backed by attractive herbal spices. There is a lot happening on the palate rich ripe fleshy black fruits vying with fresher red the mix giving an attractive complexity. The sweetness of the fruit gives richness on the back palate with the herbal spicy black fruits giving freshness.

**Livingstone  
Western Cape**

**White Wines****Chardonnay 2005****89***South Africa Tasting October 2005*

There is a good weight of fragrant greengage and honeydew melon on the nose. The palate is fleshy packed with sweet fruit, quite flowery in the middle and has a vibrancy and freshness. The flavours last well on the finish.

**Red Wines****Pinotage / Viognier Reserve 2005****89***South Africa Tasting October 2005*

The nose is light but fragrant and flowery with red berried fruits and a peach character. The palate is very floral, fragrant and sweet, attractive flavours that linger. It has nice balance and lots of redcurrants on the finish.

**Sweet White Wines****Noble Late Harvest Chenin / Muscat 2005****94***South Africa Tasting October 2005*

The nose is packed with fragrant spice and dried fruit. The taste has sweetness at the start but an attractive mid acidity that gives the flavours a lift, The finish is sweet and packed with dried fruits, raisins, sultanas and prunes with apricot and crystallized orange peel at the back. It is exotic and sensual!!

**Long Beach  
Robertson**

**White Wines****Chenin Blanc 2010****88 2011-13***Tasted at the Carlton Club February 2011*

There is a lot of fruit on the nose tropical fruits and some richer white peach. The ripe feel is well balanced by citric freshness that comes through on the mid palate. Although fresh the finish has a good weight of fruit.

**Sauvignon Blanc 2010****86 2011-13***Tasted at the Carlton Club February 2011*

The nose lacks depth of fruit and the gooseberry character gives a slight hardness. The mid palate lacks weight and there is grassiness about the back palate.

**Red Wines****Shiraz 2010****89 2011-14***Tasted at the Carlton Club February 2011*

The nose has a red fruited freshness spiced up by black pepper. The mix of flavours in the middle is quite sweet giving a fleshier feel. Although the mix of redcurrant and mulberry spiced up by black pepper refresh lovely rich fruit comes through on the finish.

**Lourensford  
Somerset West****Red Wines****Lourensford Merlot 2008****87 2010-13***Tasted at the Carlton Club July 2010*

The fruit on the nose is sweet and ripe a mix of black and red plum. The palate has a good weight of fruit all quite fleshy but towards the back the tannins tend to show giving tightness on the finish.

**Lowry's Pass  
Somerset West****White Wines****Chenin Blanc 2010****88 2011-13***Tasted in the Devonshire Fell Hotel North Yorkshire September 2011*

The nose is rich and fruity with lots of pineapple in evidence. Ripe fruits enrich the start of the palate but under the sweetness there is some citric freshness that lifts the flavours towards the back. The finish has an attractive depth of flavour.

**Derek Smedley MW**