



# South Africa

Wineries S - Z

---

By Derek Smedley MW

**Last Updated**

**4/18/2018**

Tasting notes from the following growers:

Contents	
Saam Mountain .....	5
Paarl .....	5
<b>Sangoma</b> .....	5
<b>Riebeek Valley</b> .....	5
Saronsberg Winery.....	7
Tulbagh .....	7
Sequillo Cellars.....	7
Swartland .....	7
Simonsig .....	7
Stellenbosch .....	7
Simonsvlei.....	8
Paarl .....	8
Slowine .....	8
Overberg .....	8
Spice Route.....	12
Malmesbury .....	12
Spier Wine Farm.....	18
Stellenbosch.....	18
Springfield Estate.....	18
Robertson .....	18
Stellenrust .....	18
Stellenbosch .....	18
Swallows' Tale.....	18
Robertson .....	18
Swartland Winery .....	19
Swartland .....	19
Thandi Wines.....	19
Western Cape .....	19
The Whale Caller .....	22

Western Cape.....	22
The Winery of Good Hope .....	23
Elgin.....	23
Tokara.....	23
Stellenbosch.....	23
Topaz.....	24
Stellenbosch.....	24
Tulbagh Winery .....	25
Tulbagh.....	25
Van Wyk Family Wines.....	25
Constantia .....	25
Veenwouden .....	26
Paarl .....	26
Vergelegen .....	27
Somerset West .....	27
Villiera .....	29
Stellenbosch.....	29
Vondeling Estate.....	29
Wellington.....	29
Vriesenhof Vineyards .....	30
Stellenbosch.....	30
<b>Waterford .....</b>	<b>30</b>
<b>Stellenbosch .....</b>	<b>30</b>
Weltevrede .....	31
Robertson .....	31
De Wetshof Estate.....	31
Robertson .....	31
The Whale Caller .....	32
Hermanus.....	32
Whale Point Wines .....	32
Western Cape.....	32



South Africa  
Wineries S - Z

*See date & place of tasting in italics*

Growers / Wineries are in alphabetical order with area underneath

Saam Mountain  
Paarl

White Wines

**Chenin Blanc 2010**

87 2011-13

*Tasted at the Carlton Club February 2011*

Some tropical fruit sweetness is there on the nose backed by fresher citrus fruit. The palate starts quite light but there is a richer feel in the middle and fair weight of fruit on the finish.

**Chenin Blanc 2012**

87 2013-15

*Tasted at Lincoln's Inn April 2013*

The fruit on the nose is crisp and the palate has high acidity and not a lot of fruit character. A hint of sweetness gives a little more weight towards the back but the finish is hard with a citrus crispness.

**Sauvignon Blanc 2010**

87 2011-13

*Tasted at the Carlton Club February 2011*

The nose has the green herbal character found on some Sauvignon's. There is sweetness in the middle but the freshness takes over and rather emphasises the over exaggerated green gooseberry character.

Red Wines

**Shiraz 2010**

87 2011-14

*Tasted at the Carlton Club February 2011*

There is some nice sweet fruit on both nose and palate. Under the sweetness is red fruited acidity and although this brings out the pepper spice it does tend to overpower the fruit.

Sangoma  
Riebeek Valley

## White Wines

<b>Chenin Blanc 2011</b>	<b>88</b>	<b>2012-14</b>
<b>Coastal Region</b>		
<i>Tasted in the Stone House Hotel Wensleydale September 2012</i>		
White peach and tropical fruits give some richness on the nose but behind there is a mix of apple and grapefruit refreshing. The sweetness on the palate is nicely balanced by the fresher flavours.		
<b>Chenin Blanc 2012</b>	<b>88</b>	<b>2012-15</b>
<b>Coastal Region</b>		
<i>Tasted in Lilley October 2012</i>		
Chenin Blanc as a grape has lovely flavours quite fragrant on the nose with richer tropical fruits coming through on the palate. The fruit is ripe giving sweetness on the mid palate but towards the back there is citrus underpinning giving lots of freshness on the finish. It suits most of the fish dishes and makes a good partner to chicken.		
<b>Chenin Blanc 2013</b>	<b>88</b>	<b>2014-17</b>
<b>Coastal Region</b>		
<i>Tasted in Lilley May 2014</i>		
Chenin Blanc an important grape in the central part of the Loire Valley is widely planted in South Africa where the warm summers bring out the tropical fruit richness. Although it feels quite sweet on the mid palate there is an underlying freshness lemon and grapefruit that balances and refreshes.		
<b>Chenin Blanc 2014</b>	<b>89</b>	<b>2014-18</b>
<b>Coastal Region</b>		
<i>Tasted in Lilley August 2014</i>		
Fresh at first then tropical fruits and passion fruit fill out the mid palate a lovely depth of flavour. The sweetness in the middle is balanced by freshness at the back a touch of tangerine and grapefruit an attractive mix of flavours.		
<b>Chenin Blanc 2015</b>	<b>89</b>	<b>2015-19</b>
<b>Coastal Region</b>		
<i>Tasted in Lilley November 2015</i>		
Chenin Blanc as well as being an important grape in France's Loire Valley is one of the most widely planted white grapes in South Africa. Light, fresh fragrant on the nose the palate has tropical fruits and passion fruit a lovely depth of flavour. There is an underlying citric freshness balancing the sweetness a touch of tangerine and grapefruit an attractive mix of flavours		
<b>Sangoma Chenin Blanc 2016</b>	<b>89</b>	<b>2016-20</b>
<b>Coastal Region</b>		
<i>Tasted at the Stone House Hotel November 2016</i>		

Chenin Blanc is one of the most widely planted white grapes in South Africa and well known to those who love white from the mid Loire Valley. A white flowered fragrance on the nose the palate has the richness of tropical fruits and passion fruit a lovely depth of flavour. The underlying citrus refreshes and balances hints of tangerine and grapefruit an attractive mix of flavours.

**Saronsberg Winery  
Tulbagh**

**Red Wines**

**Shiraz 2008**

**89 2011-15**

*Tasted in Bulawayo Zimbabwe August 2011*

The fruit feels ripe giving sweetness on both nose and palate. Blackberry and strawberry battle for dominance with the black fruits being more prominent towards the back. The finish has the spiciness of black pepper.

**Sequillo Cellars  
Swartland**

**Red Wines**

**Syrah Mourvedre Grenache 2008**

**91 2011-17**

*Tasted in Bulawayo Zimbabwe August 2011*

There is an attractive spiciness about the black fruits on the nose with the sweetness of the fruit filling out the palate. Bramble and bilberry give freshness towards the back given an added complexity by the spiced up red cherry on the finish.

**Simonsig  
Stellenbosch**

**Sparkling Wines**

**Kaapse Vonkel Brut**

**88**

*Tasted at the Carlton Club March 2011*

The fruit on the nose is quite rich and the fleshiness is there on the start of the palate. Fresher more citric notes show through on the mid palate with the toasty richness packing out the back palate. It is just a bit overblown.

**Kaapse Vonkel Brut 2015**

**87**

*Tasted in Lincoln's Inn March 2017*

The nose has sweet fruit the start of the palate fleshy and rich. Citrus in the middle helps to balance but it is fat and full at the back and slightly earthy on the finish.

### White Wines

**Chenin Blanc 2012** 90 2013-15

*Tasted at Thorncombe House Crowcombe Somerset November 2013*

The peachy richness on the nose is backed by freshness a citric mix. The palate mirrors the nose sweet in the middle with pears, guavas, tropical fruits a touch of apricot but at the back lime refreshes.

**The Warhorse Chenin Blanc 2016** 88 2017-20

*Tasted in Lincoln's Inn March 2017*

Tropical fruit on the nose the start of the palate has rich fruit peachy and ripe. There is underlying freshness but the back palate is fleshy sweet fruit and a bit hot.

### Red Wines

**SMV 2009** 92 2013-18

*Shiraz 89% Mourvèdre 10% Viognier1%*

*Tasted at Thorncombe House Crowcombe Somerset November 2013*

Ripe dark berried fruits enrich the nose and the palate starts with fleshy strawberry and mulberry. Under the succulent sweetness there are fresher flavours all very red fruit in character and these gives a lighter feel at the back and bring out black pepper spices.

Simonsvlei  
Paarl

### Red Wines

**Pinotage 2009** 87 2011-14

*Tasted in Bulawayo Zimbabwe August 2011*

Although the nose is red fruited it is sweet with some ripe flavours. The fruit on the palate is fresher very redcurrant and red cherry driven and then towards the back it feels richer, sweeter. It is pleasant just lacking in complexity.

Slowine  
Overberg

### White Wines

**Chenin Blanc Sauvignon Blanc 2005** 89

*Tasted at the London Wine Trade Fair May 2006*



The nose has a richness of flavours with a mix of gooseberry, white peach and apricot. The palate starts quite sweet but there is green apple freshness on the mid palate that gives a great lift to the flavours and ensures length on the palate.

**Chenin Blanc Sauvignon Blanc 2006**

**88**

*Tasted at the London Wine Trade Fair May 2007*

The nose is quite light with an attractive mix of fresh apple and white peach. The palate has lots of freshness, apple and gooseberry acidity but the sweetness shows through and fills out the finish.

**Chenin Blanc Sauvignon Blanc 2007**

**89**

*Tasted at the London Wine Trade Fair May 2008*

It has the zip, crispness of Sauvignon with behind this more white peach and tropical fruit. Light, fresh, fragrant on the palate, the mid sweetness refreshed by the mix of citrus towards the back.

**Chenin Sauvignon Blanc 2008**

**89**

*Tasted at the London Wine Trade Fair May 2009*

There is a lot happening on the nose with sweet tropical fruit underpinned by green limes. The sweet sour character is there on the palate, richer tropical fruits refreshed by citric flavours that leave the finish very fragrant

**Chenin Blanc Sauvignon Blanc 2009**

**88**

**2010-12**

*Tasted at the Mansion House July 2010*

The fruit mix is quite sweet, tropical fruits back by fleshy grapefruit. Behind the sweet fruit is crisp citrus refreshing the fruit and the ripe flavours on back palate are underpinned by a mineral racy freshness.

**Chenin Blanc Sauvignon Blanc 2010**

**89**

**2011-13**

*Tasted at the Mansion House July 2011*

The freshness on the nose gives way to sweeter tropical fruits on the palate. Pineapple richness gives weight in the middle but behind it there is grapefruit and a touch of lime that refreshes and lengthens the finish.

**Chenin Sauvignon Blanc 2011**

**89**

**2012-15**

*Tasted at the London Wine Trade Fair May 2012*

The nose is quite light but very fresh with a mix of lime and gooseberry. There are some tropical fruits on the mid palate slightly sweeter and richer but citrus comes through towards the back crisping up the finish.

**Sauvignon Blanc 2012**

**92**

**2012-16**

*Tasted at the London Wine Trade Fair May 2012*

There is a lot of crisp crunchy gooseberry on the nose racy lime driven. The palate starts fresh with some sweeter melon coming through in the middle and modifying the crispness. Minerals and citrus give a racy feel on the finish.

### Rosé Wines

- Rosé 2005** **89**  
*Tasted at the London Wine Trade Fair May 2006*  
 Very fruity with red berry fragrances, redcurrant and raspberry predominate. The taste is fresh and flowery with a sweetness showing towards the back. Well chilled an excellent summer refresher but the flavours will match fish and lighter meat dishes.
- Rosé 2006** **88**  
*Tasted at the London Wine Trade Fair May 2007*  
 The nose is quite fat with lots of raspberry, strawberry and redcurrant. There is a flowery character on the palate, the sweetness balanced by the freshness coming through and giving brightness to the fruit; refreshing feel to the finish.
- Rosé 2007** **88**  
***Pinot Noir Pinotage Shiraz***  
*Tasted at the London Wine Trade Fair May 2008*  
 Lots of redcurrants are there on the nose and dominate the palate. Lovely fresh flavours at the start, more weight comes through towards the back, strawberry and cherry. The fresh fruit on the finish has a touch of black pepper ensuring an attractive vivacity.
- Rosé 2008** **89**  
*Tasted at the London Wine Trade Fair May 2009*  
 There is an attractive weight of fruit on both the nose and palate, red cherry and loganberry enriched by strawberry. The underlying freshness lifts and brightens the back palate and gives a racy feel to the finish.
- Rosé 2009** **89**  
*Tasted at the London Wine Trade Fair May 2010*  
 Red cherry vies with raspberry for dominance all very floral and fragrant. Sweeter red plum and strawberry lend some weight in the middle, the fruit feeling ripe. The freshness comes through again towards the back ensuring a long finish.

### Red Wines

- Merlot 2004** **89**  
*Tasted at the London Wine Trade Fair May 2006*

The nose is packed with ripe black plum, squashy and full. The palate has depth, richness of fruit at the start quite supple and rounded but there is a mid palate firmness. Towards the back there is lots of flavour with enough structure to give both character and length.

**Merlot 2005****90**

*Tasted at the London Wine Trade Fair May 2007*

Both nose and palate are full of ripe black and red plums, a lovely fleshy richness. The sweetness of the fruit lends weight to the start of the palate then freshness emerges adding brightness to the finish.

**Merlot 2006****90**

*Tasted at the London Wine Trade Fair May 2008*

Lots of squashy black plums give richness on both nose and palate. The ripe fleshy succulent fruit enriches the mid palate and leaves a mouthful of fruit on the finish. The fatness is nicely balanced by lighter fresher bilberry and red cherry.

**Merlot 2007****89**

*Tasted at the London Wine Trade Fair May 2009*

Rich ripe black plum fleshes out the nose and gives lushness to the palate. There are some red fruits balancing this sweet fleshiness helping to lift the flavours and give the palate length.

**Merlot 2008****89****2010-14**

*Tasted at the Mansion House July 2010*

Ripe black plums give a fleshy richness on the nose and a lush sweetness on the palate. Behind the powerful black fruit is some fresher red that balances and adds some complexity. The finish is though typical Merlot packed with squashy plums.

**Merlot 2010****90****2012-16**

*Tasted at the London Wine Trade Fair May 2012*

Ripe plum enriches the nose and fleshes out the palate. The tannins are ripe the mid palate rich and supple lots of powerful flavours. Although it is very fleshy sweet there are hints of red fruits towards the back giving a slightly lighter feel on the finish.

**Cabernet Sauvignon 2004****91**

*Tasted at the London Wine Trade Fair May 2006*

The nose is full of coffee, chocolate, blackcurrant and bilberries. Rich and ripe on taste with a meaty middle and supple rounded flavours. Lots of interest on the taste with the black fruits dominating but there is that attractive coffee character and just a hint of cedar wood. Good length.

**Cabernet Sauvignon 2005****91**

*Tasted at the London Wine Trade Fair May 2007*

There is a lot happening on the nose, first coffee and mocha chocolate then fleshy black fruits, bilberry and blackcurrant. The mid palate has a minty freshness with ripe, sweet, black fruits taking over and fleshing out the finish.

**Cabernet Sauvignon 2008****91***Tasted at the London Wine Trade Fair May 2010*

Cassis is very much to the fore, lots of powerful sweet fruit. Behind the blackcurrant richness there is some fresher bilberry and bramble that opens up the mid palate. The richness of flavour comes through strongly towards the back leaving a mouthful of ripe black berries.

**Cabernet Sauvignon 2010****90 2012-17***Tasted at the London Wine Trade Fair May 2012*

Minty blackcurrant is backed by fresh bilberry. The palate has a herbal quality with ripe tannins aiding suppleness but there is enough underlying firmness to give structure. The black fruited mix gives some complexity on the finish.

**Shiraz 2006****89***Tasted at the London Wine Trade Fair May 2008*

Red fruits are very much in evidence giving freshness, the cherries and mulberries spiced up by black pepper. Sweeter richer flavours flesh out the middle, the red mix intermingled with bramble that lends weight and adds complexity towards the back.

**Shiraz 2007****90***Tasted at the London Wine Trade Fair May 2009*

The peppery spice of Shiraz is very much to the fore jazzing up the nose and giving a racy feel to the start of the palate. The mid palate feels more serious powerful black fruits filling it out and giving richness towards the back.

**Shiraz 2009****91 2012-16***Tasted at the London Wine Trade Fair May 2012*

Sweet ripe fruits give richness on the nose and a fleshy start to the palate but behind the sweetness there is red fruited freshness. There is a good mix of flavours towards the back all spiced up by black and white pepper.

**Spice Route  
Malmesbury**

**White Wines****Sauvignon Blanc 2010****88 2010-12***Tasted at Vinopolis October 2010*

The mix of pineapple and lime on the nose is overlaid by floral fragrances. The lime that is very much in evidence on the palate crisps up the middle and gives a zippy freshness towards the back.

**Sauvignon Blanc 2011****92 2011-14***Tasted at the Wines of South Africa tasting October 2011*

Fresh lime and gooseberry give a crisp feel to the nose and although the palate starts very fresh there are lots of tropical fruits in the middle enriching. Citrus is there on the back palate lovely and fresh with a mineral raciness right at the back.

**Sauvignon Blanc 2012****91 2013-16***Tasted at the LWTF May 2013*

Citrus refreshes the nose and the start of the palate has gooseberry crispness. Slightly sweeter in the middle with a tropical fruit mix but the lime at the back gives a lovely fresh feel to the finish.

**Sauvignon Blanc 2013****89 2014-18***Tasted at the LWF June 2014*

The nose is crisp but the palate sweeter with a mix of tropical fruits. The citrus mix takes over at the back the finish is quite lean, fresh and crisp.

**Sauvignon Blanc 2014****90 2014-19***Tasted at the LWF June 2014*

Crisp and crunchy the nose is fresh the palate has lots of gooseberry and lime. There is a hint of sweetness in the middle balancing the freshness but it finishes with citric freshness.

**Chenin Blanc 2010****89 2010-12***Tasted at Vinopolis October 2010*

The nose is quite light fresh with tropical fruit fragrances. There is more weight of flavour on the mid palate the tropical fruits backed by hints of white peach. The finish is fresh quite light but with flavours that linger.

**Chenin Blanc 2012****91 2013-15***Tasted in Lilley April 2013*

All too often Chenin Blanc is described as boring not this one with its greengage and white peach richness on both nose and palate. The sweetness of the flavours is balanced by an underlying freshness coming from the hints of lime and grapefruit a mix that gives interest. The sweetness yet freshness make it a good workhorse suiting fish and white meats such as chicken.

**Chenin Blanc 2013****90 2014-16***Tasted at Lincoln's Inn February 2014**Tasted at the LWF June 2014*

The nose has a peachy richness and the palate has depth of flavour a mix of tropical fruits. It feels fresher towards the back some lime and lemon lifting the flavours with the richer fruit the white peach giving more depth on the finish.

**Swartland Chenin Blanc 2014** 88 2016-19

*Tasted at the Royal College of Physicians June 2016*

Peach and apricot the nose has depth the start of the palate a fleshy sweetness. There is balance lime acidity quite light at the back with fresh fruits on the finish.

**Viognier 2009** 88 2010-12

*Tasted at Vinopolis October 2010*

The mix of apricot and peach is ripe giving richness on the nose and flesh on the palate. Under this rich mix of fruits is freshness hints of citrus that balances and refreshes. Apricot richness fills out the back palate.

**Viognier 2010** 91 2012-15

*Tasted at the London Wine Trade Fair May 2012*

There is a sweetness to the fruit on both nose and palate peaches underpinned by apricots. Under these rich flavours there is some freshness with hints of lime bringing out the mix of flavours on the finish.

**Viognier 2012** 90 2013-16

*Tasted at Seckford Agencies tasting Vivat Bacchus London March 2013*

Ripe peach and apricot gives richness on the nose and depth of flavour on the start of the palate. Behind the ripe fruit lime and grapefruit refresh yet on the back palate the peachy richness is there giving more weight. The finish has an attractive mix of fragrances.

**Viognier 2013** 90 2014-18

*Tasted at the LWF June 2014*

Peach and apricot give richness on the nose and depth on the start of the palate. There is mid freshness a lighter feel with the white peach at the back giving more weight on the finish.

### Red Wines

**Mourvèdre 2008** 90 2010-14

*Tasted at Vinopolis October 2010*

Black fruits intermingle on the nose underpinned by herbal freshness. Both fruit and tannins are ripe giving a lush richness on the mid palate and flesh towards the back. The richness of black cherry lasts well on the long finish.

**Mourvèdre 2009** 91 2012-15

*Tasted at the London Wine Trade Fair May 2012*

Red and black fruits feature on the nose both backed by a grassy forest leaf character. Black fruits tend to dominate the mid palate lots of bramble but towards the back it is lighter more red fruited slightly fresher with a lovely herbal leafiness on the finish.

**Terra de Bron Mourvèdre 2012****91 2015-19***Tasted at the SITT tasting London February 2015*

The nose has a mix of flavours some bramble some red cherry leafy and herbal. Sweet in the middle both fruit and tannins are ripe the fleshy sweetness underpinned by fresher flavours the finish fresh, herbal, forest leaves.

**Grenache 2012****89 2014-17***Tasted at the LWF June 2014*

Light fresh the fruit on the nose has herbal undertones and the palate starts with lots of freshness. There is more mid weight more depth of flavour but at the back fresh fruit leafy and herbal dominates.

**Pinotage 2007****89 2011-13***Tasted in Victoria Falls Zimbabwe August 2011*

There is a lovely sweetness about the nose with a mix of black and red fruits. Chocolate rich in the middle but fresher more red fruit towards the back and the finish is fresh grassy and herbal.

**Pinotage 2008****89 2010-13***Tasted at Vinopolis October 2010*

It is sweet and ripe on the nose and the start of the palate. Fresher red fruits show in the middle but the ripe black and red fruit mix gives weight on the back palate. Under all of the sweet fruit there is a fresher green leaf herbal character

**Pinotage 2009****91 2011-14***Tasted at the London Wine Trade Fair May 2011*

The nose is fresh with more of a red fruit influence but the palate is richer sweeter with a fleshy middle. The mix of red and black fruits gives complexity sweetness with an underlying leafy slightly herbal freshness.

**Pinotage 2010****91 2013-17***Tasted at the LWTF May 2013*

There is a herbal undertone on the nose black fruited with lots of bramble. The mid palate has good depth of fruit with more freshness at the back from the bramble and mulberry an attractive complexity of flavour.

**Pinotage 2012****89 2014-18***Tasted at the LWF June 2014*

Red fruited the nose is fresh the palate light at the start but richer in the middle. There are some rich fruits at the back still very red fruit in character the sweeter flavours underpinned by redcurrant freshness.

**Shiraz 2008****89 2010-13***Tasted at Vinopolis October 2010*

Black pepper spices up the mainly black fruited nose. Fresher red cherry on the mid palate balances the black fruit sweetness with the pepper giving a spicy twist to the finish.

**Shiraz 2010****91 2013-18***Tasted at the LWTF May 2013*

Spicy pepper red fruits give lots of interest on the nose and the start of the palate has the same red fruited freshness. Although slightly richer in the middle the back palate and finish is raspberry dominated slightly lighter with black pepper spiciness.

**Flagship Syrah 2007****92 2011-15***Tasted at Vinopolis October 2010*

Although the nose has a very strong red fruit influence as the fruit is ripe it is full and fleshy. Strawberry and bramble are spiced up by black pepper giving a racy feel on the mid palate but the fruit is ripe and its sweetness gives the back palate suppleness and richness.

**Chakalaka 2008****91 2011-14*****Syrah 51% Carignan 16% Grenache 8% Tannay 2% Petite Syrah 1%****Tasted in Bulawayo Zimbabwe August 2011*

Bramble and black cherry battle it out for dominance on the nose but under the black fruited richness there is raspberry and red cherry freshness. The ripeness of the fruit fills out the back palate and the finish has an attractive spicy twist.

**Chakalaka 2009****90 2010-14*****Syrah Mourvèdre Carignan Petite Sirah Grenache Tannat****Tasted at Vinopolis October 2010*

It seems to be very black fruit dominated but behind the bramble and black cherry are fresher red fruits, mulberry and strawberry. The mid palate is packed full of ripe fruit with the powerful rich flavours filling out the back palate.

*Tasted at Leathersellers November 2011***92 2011-18**

There is some lovely sweet fruit filling out the nose and give a rich start to the palate. Layers of black and red fruits give complexity with rounded tannins give suppleness and the hints of black pepper spice on the finish.

**Chakalaka 2010****92 2013-20*****Syrah 37% Mourvèdre 35% Carignan 13% Tannat 10% Grenache 8% Petite Syrah 7%****Tasted at Seckford Agencies tasting Vivat Bacchus London March 2013*



The nose is fresh red fruited peppery and spicy. Although the start of the palate is fresh the mid palate is sweeter with ripe black cherry and strawberry the sweetness and richness balanced by the peppery freshness on the finish.

**Chakalaka 2011****91 2014-20*****Syrah Mourvèdre Carignan****Tasted at the LWF June 2014*

Spicy with red fruits and herbal black there is a lot happening on the nose and palate. The mid palate is sweet the richness balanced by an underlying freshness which brings out black pepper spices on the finish.

**Malabar 2006****91 2010-14*****Syrah Mourvèdre Petite Syrah Grenache Tannat****Tasted at the London Wine Trade Fair May 2011*

There is a powerful mix of flavours on the nose all seemingly black fruit in character. Sweet fruit and ripe rounded tannins give flesh in the middle a lovely suppleness on the palate. Towards the back it is fresher slightly herbal with lots of attractive black pepper on the finish.

**Malabar 2007****92 2013-18*****Syrah Mourvèdre Petite Syrah Grenache Tannat****Tasted at the LWTF May 2013**Tasted at the LWF June 2014***92 2014-18**

Bramble and raspberry give a complex mix of flavours on the nose and a fresh start to the palate. There are sweeter fruits in the middle a richer feel but towards the back a mix of red and black fruits refresh and give a lighter feel to the finish.

**Malabar 2008****91 2010-14*****Shiraz 58% Merlot 26% Grenache 16%****Tasted at Vinopolis October 2010*

There is lots of concentrated fruit on the nose and this depth of flavour enriches the palate. Black fruits dominate sweet and ripe the fleshiness helped by rounded tannins. There is an underlying freshness a touch of bilberry but the back palate has lots of generous flavours.

**Terra de Bron Syrah 2009****91 2014-18***Tasted at the LWF June 2014*

The ripeness of the fruit gives richness on the nose and sweetness on the palate. The fleshy mix of the mid palate is underpinned by red fruited freshness and although richer at the back the finish is fresh with black and white pepper spiciness.

**Spier Wine Farm  
Stellenbosch****Red Wines****21 Gables Pinotage 2013****95 2017-24***Tasted in Lilley April 2017*

Ripe fruit on the nose the palate has fleshy ripe black plum chocolate richness in the middle opulent and supple. The tannins are discreet but there is an underlying bramble freshness that balances the richness. The finish has depth with the richness of ripe black cherries.

**Springfield Estate  
Robertson****Red Wines****Whole Berry Cabernet 2009****88 2011-15***Tasted at the Imbabali Resort Zimbabwe August 2011*

The black fruits on the nose have an underlying herbal note. The start of the palate is fresh bramble and black cherry but towards the back cassis takes over and gives a richer feel to the finish.

**Stellenrust  
Stellenbosch****White Wines****Chenin Blanc 2012****88 2013-15***Tasted at Lincoln's Inn April 2013*

The nose has a citrus freshness and although the start of the palate is quite crisp the mid palate has tropical fruit sweetness. It is light easy but not that complex.

**Swallows' Tale  
Robertson****White Wines****Sauvignon Blanc Chenin Blanc 2009****87 2010-11***Tasted in Lilley July 2010*

The nose has a mix of tropical fruits and white peach, sweet yet with an underlying freshness. The start of the palate has the sweetness of ripe fruit but towards the middle there is some

acidity that refreshes and lifts the fruit on the back palate. It is not that complex but the fruit does last quite well.

### Red Wines

#### **Shiraz Cabernet Sauvignon 2008**

**85 2011-12**

*Tasted in Lilley July 2010*

The nose is a touch jammy with blackcurrant and blackberry battling it out. There is more of a red fruit character on the palate, the fruit backed by a touch of black pepper. The acidity is high giving the mid palate a slight bitterness and the aggressiveness of the tannins dominates the finish.

### Swartland Winery Swartland

### Red Wines

#### **Cabernet Sauvignon 2010**

**85 2011-14**

*Tasted in Bulawayo Zimbabwe August 2011*

The nose has some powerful concentrated fruit with sloe and black cherry very much to the fore. The tannins are quite tough and raw and give a rustic feel to mid and end palate. It finishes quite short.

#### **Wine Maker's Collection Syrah 2014**

**89 2017-21**

*Tasted in the Green Man Clophill August 2017*

Peppery spicy red fruits the nose has freshness the palate sweetness rich ripe fruit fleshy and juicy in the middle. Fresher more red cherry and mulberry at the back black pepper spice but the finish is rich with depth of flavour.

### Thandi Wines Western Cape

### White Wines

#### **Sauvignon Blanc Semillon 2009**

**89**

*Tasted at the London Wine Trade Fair May 2010*

The nose is very citrus dominated but behind this are some sweet more pineapple flavours. The Sauvignon green apple crispness shows through towards the back lifting and lengthening the fruit.

#### **Sauvignon Semillon 2010**

**88 2010-12**

*Tasted at the Mansion House July 2010*

A mix of limes and lemons gives a crisp feel to the nose and a fresh start on the palate. There are sweeter more tropical fruit flavours on the mid palate but towards the back it is lighter with a citric freshness.

**Sauvignon Blanc Semillon 2011** **88** **2011 -13**

*Tasted at the London Wine Trade Fair May 2011*

The lime and lemon mix on the nose is lovely and fresh, quite light but very fragrant. The palate has more weight with nice rich pineapple in the middle but it the citrus character that gives the freshness on the finish.

**Sauvignon Blanc 2009** **88**

*Tasted at the London Wine Trade Fair May 2010*

Light nose but attractively fragrant. The palate is very citrus dominated limes and lemons with a crisp green edge. There is an appealing fragrance and quite good length.

**Sauvignon Blanc 2010** **88** **2010-12**

*Tasted at the LWTF May 2010*

There is a fragrant charm about the nose but it tends to lack depth and although fresh the palate lacks fruit richness. There are tropical fruits in evidence backed by hints of gooseberry and guava but a lack of weight on the finish.

**Sauvignon Blanc 2011** **88** **2012-14**

*Tasted at the London Wine Trade Fair May 2012*

The nose is light quite fragrant but lacking a bit of character. Citrus freshness at the start gives way to slightly sweeter tropical fruits but the finish is crisp and quite light.

**Chardonnay Chenin Blanc 2009** **88**

*Tasted at the London Wine Trade Fair May 2010*

Greengage features on the nose but the palate is light, quite fragrant but lacking mid weight. The back palate has a fresh feel lifting the fruit this balanced by some richer more tropical fruit and apple flavours.

**Chardonnay Chenin 2010** **90** **2010-12**

*Tasted at the LWTF May 2010*

There is sweetness on both nose and palate. Ripe melon vies with tropical fruits for dominance and this richness is well balanced by citric and apple freshness. The flavours last well on the back palate.

**Rosé Wines**

**Rosé 2009** **88** **2010-11**

**Shiraz**

*Tasted at the LWTF May 2010*

The mix of raspberry and strawberry give a sweet rich feel on the nose. The palate starts quite fleshy and sweet but the mid palate tends to lack a bit of depth and the finish although fragrant is light.

**Rosé 2010****89 2011-13*****Shiraz****Tasted at the London Wine Trade Fair May 2011*

There is a racy freshness on the nose with lots of raspberries in evidence. Although the mid palate feels a little sweeter and richer the red fruit mix leaves the finish very fresh.

**Rosé Sparkling Wines****Sparkling Rosé 2011****88 2011-13***Tasted at the London Wine Trade Fair May 2011*

The youth shows on the nose which is very light quite fragrant with the freshness of raspberries. The mid palate has a hint of sweetness but towards the back it is the very fresh red fruits that dominate.

**Red Wines****Merlot 2009****89 2010-13***Tasted at the LWTF May 2010*

Rich ripe lush black plum gives weight on the nose and richness on the palate. Although it feels quite modern the palate is not over sweet and the ripe black fruit is nicely balanced by the fresher red.

**Cabernet Sauvignon Merlot 2008****88***Tasted at the London Wine Trade Fair May 2010*

Blackcurrants and plums give some richness to the nose and weight on the palate. There is the sweetness of fleshy plum but behind this the fresher feel of bilberry and bramble.

**Cabernet Merlot 2009****89 2010-14***Tasted at the LWTF May 2010*

Sweet plums are underpinned by fresher red cherry. The layers of different fruits give some complexity and the ripeness of the fruit some weight and richness to the back palate.

**Cabernet Merlot 2010****88 2011-14***Tasted at the London Wine Trade Fair May 2011*

Ripe black plum enriches both nose and palate the sweet fruit backed by fresher blackcurrant and blackberry. The mid palate has a good weight of flavour but towards the back it is lighter with an attractive freshness.

**Cabernet Sauvignon 2007****88**

*Tasted at the London Wine Trade Fair May 2009*

It seems very Cabernet on the nose lots of blackcurrant and sloe but the richness of the nose is slightly lacking on the palate. More depth of fruit does come through and gives some weight towards the finish. The tannins seem ripe allowing the sweetness of the fruit to show through.

**Cabernet Sauvignon 2008****88 2010-14***Tasted at the LWTF May 2010*

The nose is still quite tight and the tannins are in evidence on the palate holding back flavours. There is ripeness with cassis and black cherry intermingling giving a more complex feel on the back palate.

**Shiraz Cabernet Sauvignon 2008****88***Tasted at the London Wine Trade Fair May 2010*

Cassis is very much in evidence on the nose but behind this are red fruits strawberry and raspberry. The mid palate has some sweetness giving it some flesh but towards the back it is lighter, the red fruits spiced up by a hint of black pepper.

**Shiraz Cabernet Sauvignon 2009****89 2010-14***Tasted at the LWTF May 2010*

It is an interesting mix as although rich cassis tends to rule the roost the freshness of red fruits backed by black pepper do spice up mid and end palates.

**Shiraz Cabernet Sauvignon 2010****89 2011-14***Tasted at the London Wine Trade Fair May 2011*

The nose is very black fruit driven with the mix of blackcurrant and black cherry spiced up by black pepper. Sweet fruit is there at the start but towards the back the freshness of bilberry takes over lifting the fruit on the finish.

**Shiraz 2007****89***Tasted at the London Wine Trade Fair May 2009*

The nose has a mix of red fruits raspberry dominated giving it an appealing freshness. Lying beneath are sweeter richer flavours more strawberry in character. Black and white pepper feature giving an attractive spiciness to both the nose and the palate.

**The Whale Caller  
Western Cape**

**White Wines****Sauvignon Colombard 2017****86 2017-20***Tasted in Lilley September 2017*

The citrus mix is very fresh the palate richer with grapefruit some greengage. Firm and fresh in the middle high acidity but it fills out at the back with a nectarine tropical fruit mix.

**The Winery of Good Hope  
Elgin**

**White Wines**

**Chardonnay 2008**

**84 2011-13**

*Tasted in Bulawayo Zimbabwe August 2011*

The nose is overblown with heavy rather overripe fruit all fat and fleshy. Ripe pineapple dominates the palate slightly over sweet and juicy. The back palate has a bitterness that points to added acidity.

**Tokara  
Stellenbosch**

**White Wines**

**Zondernaam Sauvignon Blanc 2005**

**88**

*South Africa Tasting October 2005*

It is light fresh crisp with some attractive gooseberry, flavours that last quite well.

**Zondernaam Shiraz 2003**

**87**

*South Africa Tasting October 2005*

There are flowery spicy peppery red fruits on the nose. It has fair weight but the finish is a trifle short.

**Zondenaam Chardonnay 2003**

**89**

*South Africa Tasting October 2005*

The nose is quite rich with fresh melon and greengage. There is a nice weight of fruit on the palate with good depth, length and melon sweetness on the finish.

**Tokara Walker Bay Sauvignon Blanc 2005**

**88**

*South Africa Tasting October 2005*

There is some nice gooseberry and fresh tropical fruits on the nose. It is crisp on the palate with some attractive flavours that last quite well.

**Tokara Stellenbosch Chardonnay 2004**

**89**

*South Africa Tasting October 2005*

There is lots of rich ripe melon fruit on the nose. Some oak is there at the start of the palate but the melon fruit richness takes over filling out the finish.

### Red Wines

#### Tokara Red

87

*South Africa Tasting October 2005*

The nose has a sweet mix of plum and cassis. The palate starts with ripe fruit all slightly jammy, fleshy in the middle and showing a fair weight on the finish.

#### Topaz Stellenbosch

This boutique operation is the brainchild of Clive Torr and Tanja Beutler. Both trained in the South African Wine industry they bought a small house on Topaz Street some 15 km from Stellenbosch here they make a range of wines from hand selected grapes. The Pinot Noir, Clive's challenge and passion, comes from vines planted in the garden, the rest from fruit bought in the region.

### White Wines

#### Viognier 2008

89

*Tasted in Lilley January 2010*

There is a mass of fruit on the nose, ripe peach and apricot. Powerful flavours flesh out the palate, all very rich and ripe. The mid palate has some acidity from the underlying lime and apple but the end is a touch over sweet.

### Red Wines

#### Pinot Noir 2007

88

*Tasted in Lilley January 2010*

There is a mix of fruit on the nose with more of a red cherry influence. Although there is freshness helping to balance the very sweet mid palate it is still a bit over lush. Tannins are there at the back slightly drying the finish.

#### Pinot Noir 2008

88

*Tasted in Lilley January 2010*

Rich meaty black cherry gives weight on the nose and richness on the palate. It is a touch jammy the black fruited fleshiness giving lushness to the mid palate and ripe flesh towards the back. The richness, sweetness is a slightly atypical style for the grape.

#### Syrah 2007

89

*Tasted in Lilley January 2010*



Fresh cherry gives an appealing freshness on the nose and a lighter feel on the palate. Ripe slightly hot fruit appears in the middle giving lots of flesh but towards the back there is freshness helping to lift the flavours on the finish.

**Tulbagh Winery  
Tulbagh**

**White Wines**

**Chenin Blanc 2014** **88**    **2015-18**

*Tasted at Lincoln's Inn March 2015*

The nose has yellow peach richness the start of the palate full with ripe fruit. Fresher in the middle lime and lemon balance and lighten the finish is fresh and quite firm.

**Chenin Blanc 2015** **86**    **2015-18**

*Tasted in Lincoln's Inn July 2015*

Apricot a touch of peach the nose has fair depth and the start of the palate is sweet. The mid palate has more citrus quite fresh but at the back there is herbaceous bitterness and the finish is quite short.

**Red Wines**

**Merlot 2010** **88**    **2011-14**

*Tasted at Lincoln's Inn May 2011*

There is some sweet fruit on the nose quite rich and black plum. The palate is lighter with the fleshy black plum underpinned by fresher red giving a lighter feel on the back palate.

**Van Wyk Family Wines  
Constantia**

**White Wines**

**Olivia Grace 2016** **92**    **2017-21**

**Chenin Blanc 43% (Slanghoek Valley of the Bredekloof Region) Chardonnay 26% (Montagu)  
Riesling 26% (Stellenbosch) Viognier 5% (Constantia)**

*Tasted in Lilley September 2017*

Fragrant floral the nose has white flowers, lavender and jasmine slightly herbal the palate has yellow peach and apricot richness backed by tangerine. There is underlying freshness with apples and a hint of citrus but it fills out at the back with nectarine richness.

**Red Wines**

**Syrah 2016** 91 2017-24  
**(Elgin)**

*Tasted in Lilley September 2017*

Black pepper spice, herbs rosemary and thyme a mix of black fruits the nose has lots of excitement the start of the palate is fresh. The fruit is ripe the tannins are fine discreet the sweet fruit giving fleshy mid richness. There are fresh fruits at the back which lift the flavours and it finishes with herbs, spice and pepper.

**Rebecca May 2016** 92 2017-25  
**Cinsaut 62% (Slanghoek Valley of the BreedeKloof Region) Syrah 38% (Elgin)**

*Tasted in Lilley September 2017*

Red fruits freshness the nose has fragrance spring violets. Sweet in the middle a mix of autumn hedgerow fruits brambles and rosehips juicy richness attractive grainy tannins. The fruit at the back is sweet yet there is a balancing freshness the finish has persistence and length.

**Veenwouden  
 Paarl**

**Red Wines**

**Vivat Bacchus 2002** 89

*South Africa Tasting October 2005*

The nose has a fragrant flowery character with a complex mix of fruit mixed with truffles and old leather. There is lots of character on the palate which feels quite light, flowery red and black fruits spiced up by hints of green pepper. The finish is long and has a complex mix of favours.

**Thornhill Shiraz 2003** 90

*South Africa Tasting October 2005*

The nose has real power and depth, sweet ripe almost jammy. The palate is lush and full of black and red fruits with peppery spice showing quite strongly. A lovely mouthful of voluptuous flavours that lasts well.

**Merlot 2002** 93

*South Africa Tasting October 2005*

There is a mass of fruit showing on the nose, fat, sweet black plum. It is a fleshy supple mouthful, the mid palate structure gives complexity and stops it feeling jammy. Lots of ripe fruit with black plum dominate the back palate but there are hints of red fruits right on the finish.

**Classic 2002** 93

*South Africa Tasting October 2005*

The nose has a lovely complex mix of flavours with green pepper, black plum cassis and leathery spice. It is very rich on the palate lovely and supple. The mid palate has structure but the tannins

do feel ripe and rounded. The black truffle that is there at the back gives a spicy feel to the plums and blackcurrants. There is a good long, lingering finish.

**Vergelegen  
Somerset West**

**White Wines**

- |   |           |                |
|---|-----------|----------------|
| <b>Sauvignon Blanc 2000</b>   | <b>88</b> | <b>2001-03</b> |
| <i>Sauvignon 92% Sémillon 8%</i>  |           |                |
| <i>Tasting in London September 2001</i>   |           |                |
| The nose is gooseberry crisp and the fruit freshness features on the start of the palate. Towards the middle is sweetness with a more tropical fruit character. The finish is just a touch hard.  |           |                |
| <b>Sauvignon Blanc 2011</b>   | <b>92</b> | <b>2012-15</b> |
| <i>Tasted in the Garrick Club London July 2012</i>  |           |                |
| Ripe greengage gives richness on the nose and the palate starts quite sweet but behind the rich fruit there is a mix of gooseberry, cut apple and lime which refreshes and gives a racy crispness on the finish   |           |                |
| <b>Sauvignon Blanc Reserve 2000</b>   | <b>89</b> | <b>2001-04</b> |
| <i>Tasting in London September 2001</i>   |           |                |
| Rich peach and tropical fruits fill out the nose with behind the fruit a touch of oak. The mid palate has weight of fruit the sweetness balanced by underlying freshness.   |           |                |
| <b>Semillon 1999</b>  | <b>88</b> | <b>2001-03</b> |
| <i>Tasting in London September 2001</i>   |           |                |
| The sweetness of the fruit gives fleshy richness on the nose and this weight of fruit is very much in evidence on the start of the palate. Under the richness there is some apple freshness helping to balance. Both oak and alcohol are a bit obvious on the finish. |           |                |
| <b>Chardonnay 1999</b>  | <b>89</b> | <b>2001-03</b> |
| <i>Tasting in London September 2001</i>   |           |                |
| It feels ripe with lots of melon and greengage on both nose and palate. There is some citric and apple freshness in the middle balancing but the fruit richness is there fleshing out the finish.   |           |                |
| <b>Chardonnay 2014</b>  | <b>90</b> | <b>2016-20</b> |
| <i>Tasting in Raffin Green July 2016</i>  |           |                |
| Rich and ripe on the nose the palate has fleshy greengage and ripe melon. Fresher towards the back some crisp apple but it finishes with sweet fruit and depth of flavour.  |           |                |

**Chardonnay Reserve 1999****87 2001-03***Tasting in London September 2001*

The nose is packed with ripe flavours and the sweetness of the fruit gives fleshy weight on the mid palate. There is enough freshness to balance but the finish is a bit overblown and the oak is very much in evidence.

**Red Wines****Merlot 1998****89 2001-05*****Merlot 92% Cabernet Franc 8%****Tasting in London September 2001*

The ripe black plum is backed by cherry all quite rich and powerful. The ripeness of the fruit gives a soft lushness to the mid palate and although the tannins are firm and there is a hint of fresh green pepper towards the back sweet fruit shows on the finish.

**Cabernet Sauvignon 1998****89 2001-05*****Cabernet Sauvignon 87% Merlot 7% Cabernet Franc 6%****Tasting in London September 2001*

Under the powerful cassis is black plum spiced up by herbal green pepper. Rich fruit and ripe tannins give a rich fleshy feel on the mid palate and the ripe flavours pack out the back palate.

**Reserve Cabernet Sauvignon 2006****92 2013-18*****Cabernet Sauvignon 90% Cabernet Franc 5% Merlot 5%****Tasted at Raffin Green July 2013*

The nose is packed with ripe blackcurrant and the palate has the fleshy richness of black plum. The mid palate is supple voluptuous fleshy with lots of black fruits yet under all of the sweet fruit there is freshness a hint of herbal spice that gives a slightly lighter feel on the finish.

**Vergelegen 1998****92 2001-10*****Cabernet Sauvignon 75% Merlot 20% Cabernet Franc 5%****Tasting in London September 2001*

The fruit on the nose is sweet and ripe a lovely mix of black fruits. Cassis seems to be to the fore on the palate but underpinning is sweet black plum and towards the back herbal green pepper that adds to the complexity. The powerful mix of flavours lasts well on the finish.

**Sweet White Wines****Semillon Noble Late Harvest 1998****86 2001-04***Tasting in London September 2001*

The nose has the sweetness of ripe fruit lots of fleshy peach and apricot. There is depth of flavour a touch of citrus balancing but then the alcohol comes through, overpowers and spoils.

**Semillon Straw Wine 2011****92 2017-21**

*Tasted in Lincoln's Inn February 2017*

Sweet fruit the nose has depth the palate a mix of apricot and candied peel. Broad and fleshy in the middle orange marmalade but there is balance with an underlying citric freshness. The back palate has depth fleshy richness.

**Villiera  
Stellenbosch**

**Red Wines**

**Cabernet Merlot Cru Monro 1999** **91** **2011-15**

*Tasted in Bulawayo Zimbabwe August 2011*

There is a lovely concentration of fruit on the nose black cherry and cassis very much in evidence. The palate mirrors the nose full of rich fruit backed by liquorice and coffee. There is an attractive herbal edge to the fruit on the back palate.

**Merlot 1997** **91** **2011-14**

*Tasted in Bulawayo Zimbabwe August 2011*

The ripeness of the black plum gives richness on the nose and flesh on the palate. The rounded tannins help the suppleness and the richness of the fruit fleshes out the back palate.

**Vondeling Estate  
Wellington**

**White Wines**

**Signal Cannon Chenin Blanc 2011** **86** **2013-15**

*Tasted at Lincoln's Inn October 2013*

There is not a lot showing on the nose some fresh fruit but not a lot of depth. Citrus freshness on the start of the palate gives way to slightly richer tropical fruits but the back palate and finish are light and lacking character.

**Petit Blanc 2015** **88** **2016-20**

**Chenin Blanc 85% Chardonnay 7.5% Viognier 7.5%***Tasted at the Red Squirrel tasting London September 2016*

Peachy apricot on the nose the start of the palate has sweetness fair depth. Fresh in the middle underlying citrus but there is a richer feel at the back with more depth on the finish.

**Babiana 2015** **89** **2016-20**

**Chenin Blanc 60% Grenache Blanc 18% Viognier 16% Chardonnay 6%***Tasted at the Red Squirrel tasting London September 2016*

The nose is sweet the start of the palate has greengage and melon ripe fruit in the middle. Apple and citrus underpin brighter at the back and it finishes long and fresh fruited.

### Red Wines

**Petit Rouge 2015** 89 2016-21

**Merlot Cabernet Sauvignon**

*Tasted at the Red Squirrel tasting London September 2016*

Bramble and bilberry freshness on the nose the palate is richer with ripe fruits cassis and black plum. Ripe tannins add to the suppleness the fleshiness the finish though is fresh, firm slightly lacking length.

**Petit Rouge 2016** 89 2018-22

*Tasted at Mosimann' Club West Halkin Street March 2018*

The nose is fresh the start of the palate sweeter with cassis and ripe black cherry. The tannins are fine and integrated the sweet fruit at the back gives way to bramble freshness on the finish.

**Baldrick Shiraz 2014** 90 2016-21

*Tasted at the Red Squirrel tasting London September 2016*

Pepper spice nose bright on the start of the palate but it fills out in the middle with ripe red fruits rich and generous. The back palate has a mix of flavours the finish is light with fresh red fruits and a hint of black pepper.

### Vriesenhof Vineyards Stellenbosch

### Red Wines

**Tall Horse Vineyards 2010** 85 2011-14

*Tasted at the Mhbizi Resort Zimbabwe August 2011*

The nose is very red fruit driven very fresh and raspberry, red cherry in character. This is some underlying sweetness but the freshness and herbal flavours take over leaving the finish quite light and slightly short.

### Waterford Stellenbosch

### White Wine

**Pecan Stream Chenin Blanc 2016** 89 2018-20

*Tasted in the Cavalry & Guards Club March 2018*

White peach richness on the nose the palate is sweet and ripe layers of tropical fruits. There is underlying freshness a citrus streak bright quite firm at the back with peach richness on the finish.

**Weltevrede  
Robertson**

**White Wines**

**Chardonnay 2008** **85** **2011-13**

*Tasted in Bulawayo Zimbabwe August 2011*

The nose is lemon freshness but the palate is quite rich with lots of pineapple. The acidity towards the back is quite high tending to unbalance and leave the finish a bit short.

**De Wetshof Estate  
Robertson**

**White Wines**

**Bon Vallon Chardonnay Sur Lie 2012** **91** **2012-16**

*Tasted at Lincoln's Inn October 2012*

The fresh fruit on the nose is backed by a hint of spicy oak. The palate has depth of flavour melon and greengage lovely rich fruit but the finish is like the nose fresh fruited lots of apple and citrus.

**Bon Vallon Chardonnay Sur Lie 2014** **92** **2015-19**

*Tasted in Lilley May 2015*

Fresh citrusy on the nose the fruit is backed by a hint of spicy oak the palate is richer with depth of fruit honeydew melons and ripe greengage. Under the richness lime refreshes the back palate lighter yet the finish has a lovely depth of flavour.

**Bon Vallon Chardonnay Sur Lie 2016** **89** **2017-21**

*Tasted in Lincoln's Inn March 2017*

The nose is fresh and fragrant the start of the palate has lime and apple. Ripe greengage in the middle the richer fruit gives depth at the back but is finishes light fresh with a mix of citrus fruits.

**Bon Vallon Chardonnay Sur Lie 2017** **90** **018-22**

*Tasted at the Ellis of Richmond tasting February 2018*

The fruit on the nose is fresh the palate sweeter with rich greengage and fleshy honeydew melon. Apple underpins brighter and fresher at the back with fleshy sweet fruit giving depth on the finish.

**Chardonnay 'Lesca' 2016****89 2017-21***Tasted in the Mansion House July 2017*

The fruit feels ripe the nose has depth the palate fleshy melon and greengage. There is mid balance fresher fruit under the rich mix but it fills out at the back with depth and richness.

**Chardonnay 'Lesca' 2017****90 2018-22***Tasted in the Royal College of Physicians February 2018**Tasted at the Ellis of Richmond tasting February 2018*

Ripe greengage fleshy melon the nose has depth the palate richness breadth of flavour. There is a backbone of freshness Granny Smith apples lighter at the back depth on the finish ripe pears and melon.

**Chardonnay 'Limestone Hill' 2017****92 2018-22***Tasted at the Ellis of Richmond tasting February 2018*

The fruit is sweet and ripe the nose has depth of flavour the palate a mix of ripe greengage and fleshy melon. There is underlying lime freshness lean and long with the sweeter fruit showing on the back palate.

**The Whale Caller  
Hermanus**

**Red Wines****Shiraz Cabernet Sauvignon 2016****88 2017-21***Tasted in Lilley October 2017*

The nose has a mix of black and red fruits the start of the palate is sweet some ripe fruit in the middle. The tannins seem to be integrated and although fresher at the back it finishes with sweetness.

**Whale Point Wines  
Western Cape**

**White Wines****Sauvignon Blanc 2015****86 2015-18***Tasted in Lilley December 2015*

Crisp on the nose the palate has crunchy gooseberry the mid palate is firm and bright. Slightly green in the middle a lack of sweet fruit the back palate is very fresh the finish a bit hard.

**Sauvignon Blanc 2016****87 2016-19**



*Tasted in Lilley December 2016*

Fresh fruit on the nose quite fragrant the palate has an apple and gooseberry mix mid crispness. The back palate is zesty and very fresh the finish lean, light and quite firm.

**Derek Smedley MW**