



Zimbabwe

By Derek Smedley MW

Last Updated
2/25/2004

Tasting notes from the following growers:

Contents

Stapleford Wines – Private Cellar	3
African Distillers	3
Harare	3
Worringham Vineyard	4
near Bulawayo	4

Zimbabwe

Date & place of tasting in italics

Growers / Wineries are in alphabetical order with area underneath

**Stapleford Wines – Private Cellar
African Distillers
Harare**

White Wines

Sauvignon Blanc 2003

88

Tasted in Bulawayo February 2004

The nose is fresh with fragrant lime and gooseberry. Classic Sauvignon with its freshness underpinned by richer tropical fruit quite sweet at the back the finish is fresh, grassy with crunchy gooseberry

Sauvignon Blanc 2002

88

Tasted in Bulawayo February 2004

The nose is fresh the palate crisp with crunchy gooseberry and gunflint. It is firm at the back depth of flavour the finish fresh with nice length.

Fighill Chardonnay 2002

85

Tasted in Bulawayo February 2004

The nose is light and fragrant. The start of the palate is richer with melon and greengage the back palate lime fresh just lacking depth and is oak dominated.

Red Wines

Cabernet Merlot 2002

84

Tasted in Bulawayo February 2004

Red plum on the nose the palate is firm with mid acidity it lacks richness and concentration. The finish cuts off the fruit fading.

Cabernet Merlot 2003

89

Tasted in Bulawayo February 2004

The nose is sweet and ripe the palate has a mix of black plum and cassis. There is mid richness sweet fruit a hint of chocolate and it finishes with richness and depth.

**Worringham Vineyard
near Bulawayo**

White Wines

Semillon (ST43)

Tasted at the winery February 2004

The nose has the freshness of lemon and lime. Ripe fruit at the start, the mid palate is fresher but it finishes with some rich fruit melons and pineapples. The fruit lasts well on the finish.

Semillon (ST47)

Tasted at the winery February 2004

The nose is tight but the palate has lots of sweet fruit pears and pineapples. Rich fruit at the back the finish is lighter with citric freshness.

Chenin Blanc (ST46)

Tasted at the winery February 2004

Ripe tropical fruit both nose and palate have sweet fleshy fruit. There is mid freshness citric acidity the back palate has depth the finish the richness of ripe apricots.

Chenin Blanc (ST50)

Tasted at the winery February 2004

Very full, ripe and sweet on the nose. The start of the palate has depth of fruit yet there is mid crispness citrus acidity with fresh fruit towards the back yet the finish is fuller with tropical fruits.

Chenin Blanc (ST56)

Tasted at the winery February 2004

The nose has a lees character but some nice apricot fruit comes through. The palate has tropical fruit and peach mid richness a weight of fruit. The finish is crisp fresh fruits a bit tight and a little short.

Chenin Blanc (FT11)

Tasted at the winery February 2004

The palate is packed with ripe fruit, apricots and tropical fruit. Full, fat on the palate the mid palate has rich fruit and it ends with sweet ripe flavours. It just tends to lack balancing acidity.

Sauvignon Blanc (FT7)

Tasted at the winery February 2004

The nose has a mix of tropical fruit and gooseberries. The start of the palate is full, ripe and almost fleshy but there is enough crispness on the mid palate to balance. A mass of fruit at the back yet there is complexity with gooseberry, flintiness yet tropical fruits.

Clairette Blanche (ST45)

Tasted at the winery February 2004

The nose has depth rich greengage. The palate is a bit grassy and very firm yet there is some sweetness some ripeness at the back it just feels a bit rustic.

Chenin Blanc (ST48)

Tasted at the winery February 2004

The nose has sweet ripe flavours the palate peaches and apricots. Good weight on the back palate with a freshness showing towards on the finish.

Sauvignon Blanc (ST49)

Tasted at the winery February 2004

The nose has concentrated rich flavours the palate gooseberry and apple freshness backed by lots of tropical fruit. The fruit at the back is rich depth of flavour yet it finishes with crisp flinty acidity.

Chenin Blanc & Clairette Blanche (ST52)

Tasted at the winery February 2004

The nose is grassy the palate has some tropical fruit but is a touch vegetal. Ripe fruit in the middle the back palate is fresher the finish citrusy and long.

Chenin Blanc (ST55)

Tasted at the winery February 2004

The nose is light the palate feels a touch dilute. Light and fragrant the mid palate feels quite hollow and there is a lees character on the finish

Crouchen Blanc (Cape Riesling) (ST57)

Tasted at the winery February 2004

The nose is grassy and a bit vegetal the palate has crunchy fruit with firm acidity. The finish is green and grassy very fresh.

Chenin Blanc (ST58)

Tasted at the winery February 2004

Depth on the nose lots of tropical fruit the palate is sweet and ripe with underlying freshness on the mid palate and a ripe rounded feel on the finish.

Chenin Blanc (ST4)

Tasted at the winery February 2004

The nose is a bright the palate has some rich fruit depth of flavour good mid acidity which lifts the flavours on the finish.

Clairette Blanc (ST6)

Tasted at the winery February 2004

The nose is grassy the palate has greengage sweet and ripe on the mid palate. Light at the back but there is character just a slight lack depth on the finish.

Clairette Blanc (ST10)

Tasted at the winery February 2004

The nose has greengage richness the mid palate though is a bit hollow. Grassy and vegetal at the back but there is sweet fruit on the finish.

Blend – Chenin Blanc 66% Semillon 34%

Tasted at the winery February 2004

A good combination with fresher fruit from Chenin blended with the ripe Semillon. It is fleshy at the back yet finishes fresh a wine with style and nice length.

Red Wines

Merlot (ST51)

Tasted at the winery February 2004

The nose has depth the palate fleshy ripe plum. The sweet fruit is underpinned by firm tannins on the mid palate structure. The finish has lots of black plum fruit just a hint of greenness.

Cabernet Sauvignon (ST53)

Tasted at the winery February 2004

Cassis dominated with some blackberry the mid palate has weight of fruit and depth of flavour the finish is slightly herbaceous at the moment.

Cabernet Sauvignon (ST66)

Tasted at the winery February 2004

The nose has lots of sweet cassis the palate hints of chocolate. The mid and back palate has depth of fruit richness with supple rounded tannins.

Cabernet Sauvignon (SSB)

Tasted at the winery February 2004

The nose has ripe fruit the palate depth of flavour with blackcurrant and black cherry. The mid palate is fleshy with dark chocolate the finish has length and richness with an attractive hint of coffee.

Derek Smedley MW