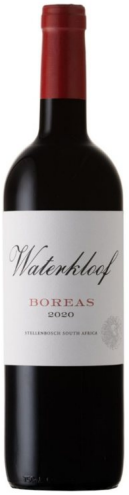
WATERKLOOF · SOUTH AFRICA

Boreas, 2023

Stellenbosch, Schapenberg slopes, Stellenbosch





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot	14%	2023 · 750 ml

STILL, FULL-BODIED

Tasting notes

ApperanceDeep ruby with garnet rim AromaCassis, blackberry, graphite, violet, cigar box PalateSilky yet firm tannins, vibrant acidity, dark fruit core Finish Earthy and mineral finish

About the wine

Hand-harvested and meticulously sorted grapes. Whole-bunch fermentation in seasoned open-top French oak foudres. Traditional foot-treading and manual punch-downs. Minimal-intervention winemaking to preserve natural character. Only a small amount of sulphur added prior to bottling.

Awards

Tim Atkin MW South Africa Special Report 2023 — 94 points (2020); JancisRobinson.com (Tamlyn Currin) 2026 — 17.5/20 (2020); Tim Atkin MW South Africa Special Report 2025 — 93 points (2023); Winemag.co.za (Christian Eedes) 2025 — 93 points (2023)

Winemaking

MATURATION	Aged for 27 months in French oak barriques (10% new oak) Matured partly in French oak foudres. (2020 = foudre 9.000L, 2023 = foudre 7.000L). Extended oak ageing contributes to greater complexity, refined structure, and long-term cellaring potential.

Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	10 - 15 years
FOOD PAIRING	Rib of beef, roast lamb, venison

Say it: Waterkloof: VAH-ter-kloof

WATERKLOOF · SOUTH AFRICA

Circle Of Life Red, 2022

Stellenbosch, Coastal Region, Western Cape, Coastal Region





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Mourvedre/Monastrell, Shiraz/Syrah	13%	2022 · 750 ml

STILL



LABEL

Tasting notes

2020: 73% Syrah, 16% Merlot and 11% Petit Verdot. Aromas of ripe black plum, light smoke and herbs. Well-balanced palate with smooth tannins and a long finish. 2022: 64% Mourvèdre and 36% Syrah. Aromas of black berries, black cherry, ripe plum and subtle spice. Fresh palate with fine tannins and a mineral finish.

About the wine

The grapes come from Waterkloof's own biodynamic vineyards on the Schapenberg, high above False Bay. They are fermented with wild yeasts in open-top vessels and the wine is matured in older large French oak barrels for a gentle oak touch. Waterkloof ploughs its vineyards with horses instead of tractors.

Awards

Winemag.co.za (Christian Eedes) 2023 — 95 points (2020)

Winemaking

MATURATION	2020: 18 months maturation in French oak barrels. (10% new oak) 2022:12 months in 600L French oak barrels (10% new oak), followed by 12 months in wooden fermenters.
TOTAL ACIDITY	5.1 g/l
PH	3.77
RESIDUAL SUGAR	1.9

Cellar and service

SERVE AT	16–18 °C
FOOD PAIRING	2020: Lamb shank, meat stews, grilled meats, Asian cuisine. 2022:Pairs well with grilled lamb, roast beef, game meats, barbecue dishes, slow-cooked stews and mature cheeses.

Say it: Waterkloof: VAH-ter-kloof

WATERKLOOF · SOUTH AFRICA

Circle Of Life White, 2025

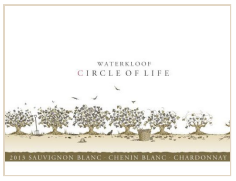
Stellenbosch, Coastal Region, Western Cape, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Sauvignon Blanc, Chenin Blanc, Semillon	13.5%	2025 · 750 ml

STILL



LABEL

Tasting notes

2022: Lime, prickly pear, mineral notes and a creamy texture with a long elegant finish. 2025: Fresh citrus and white fruit aromas with mineral freshness, layered texture and a long clean finish.

About the wine

Both vintages are produced using the same minimalist winemaking philosophy. Grapes are hand-harvested in the cool morning hours, whole-bunch pressed, and the juice is naturally settled for 24 hours before undergoing spontaneous fermentation in old 600L oak barrels. The final blend is completed prior to bottling, with no addition of acids or enzymes. Blend Composition 2022: 72% Sauvignon Blanc, 28% Chenin Blanc. 2025: 75% Sauvignon Blanc, 22% Chenin Blanc, 3% Semillon.

Awards

Tim Atkin MW South Africa Special Report 2023 — 93 points (2022); Winemag.co.za (Christian Eedes) 2025 — 93 points (2025)

Winemaking

MATURATION	Fermented in old 600L oak barrels and aged on fine lees prior to bottling, enhancing texture, complexity and palate weight.
TOTAL ACIDITY	5.9
PH	3.17
RESIDUAL SUGAR	1.6

Cellar and service

SERVE AT	10–12 °C
FOOD PAIRING	2022: Pairs well with fresh seafood, sashimi, grilled fish and light Mediterranean-style dishes. 2025: An excellent match for seafood, sashimi, shellfish and lightly seasoned poultry dishes.

Say it: Waterkloof: VAH-ter-kloof

WATERKLOOF · SOUTH AFRICA

Circumstance Cabernet Sauvignon, 2021

Stellenbosch, Coastal Region, Western Cape, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Cabernet Sauvignon	14%	2021 · 750 ml

STILL, FULL-BODIED

Tasting notes

Luscious notes of red berries balanced out by the traditional hints of pencil shavings. The palate shows great focus with very well refined tannins and great length. This Cabernet Sauvignon is a perfect companion for a variety of dishes but will pair seamlessly with duck breast with a bit of crispy skin on the side.

About the wine

Grapes were destemmed, hand-sorted and placed into our open-top wooden fermenters via gravity. The natural fermentation started spontaneously, utilizing the wild yeasts present on the fruit. Punch downs (twice a day) were used during fermentation to ensure a soft and slow colour and tannin extraction. The wines spent 30 days on the skins to help integrate the tannins and stabilize the colour. The skins were separated from the juice via gravity flow and gently pressed in a basket press. The wine went through malolactic fermentation in barrel and was then aged in new (20%), second and third fill (80%) French barrels for 20 months. We never fine any of our reds so that the grapes are honestly and purely expressed in the wine. Only sulphur was added and no other additions, such as tartaric acid or enzymes, were allowed.

Awards

Tim Atkin MW South Africa Special Report 2023 — 93 points (2020); Winemag.co.za (Christian Eedes) 2023 — 91 points (2020)

Winemaking

MATURATION	20 month and French barrels

Cellar and service

SERVE AT	16–18 °C
FOOD PAIRING	This Cabernet Sauvignon is a perfect companion for a variety of dishes but will pair seamlessly with duck breast with a bit of crispy skin on the side.

Say it: Waterkloof: VAH-ter-kloof; Cabernet Sauvignon: kah-ber-NAY so-vee-NYON

WATERKLOOF · SOUTH AFRICA

Circumstance Cabernet Franc, 2018

Stellenbosch, Coastal Region, Western Cape, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Cabernet Franc	13.5%	2018 · 750 ml

STILL



LABEL

Tasting notes

Rich ruby colour. Cedar, spice, pepper and red fruit on the nose. Earthy leather developing into plum and ripe cherries, hints of smoke and tobacco. Medium-bodied, well balanced with a long finish and pairs very well with Asian cuisine. This Cabernet Franc is lighter than a regular Cabernet Sauvignon making it ideal for enjoyment in typical Vietnamese weather all year round.

About the wine

Grapes are hand-picked, de-stemmed and sorted before going into wooden fermenters where alcohol fermentation takes place using naturally occurring yeasts from the chemical-free vineyards. Malolactic fermentation followed by 23 months ageing in French used oak.

Winemaking

MATURATION	Aged for 23 months in used French oak barrels

Cellar and service

SERVE AT	16–18 °C
FOOD PAIRING	Enjoyed best with Asian cuisine which includes beef, venison, lamb and poultry and pork.

Say it: Waterkloof: VAH-ter-kloof; Cabernet Franc: kah-ber-NAY FRAHN

WATERKLOOF · SOUTH AFRICA

Circumstance Mourvedre, 2019

Stellenbosch, Coastal Region, Western Cape, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Mourvedre/Monastrell	13.5%	2019 · 750 ml

STILL

Tasting notes

Features raspberry, dark fruit and herbal notes whilst an almost meaty aroma can also be detected on the nose. It can be paired with a variety of dishes but should show well with wild boar or lamb on the grill An elegant rendition of this normally unruly varietal. Features raspberry, dark fruit and herbal notes whilst an almost meaty, wild aroma can be detected on the nose. Typical vigour expected from this varietal, with a high concentration of fine tannin and a surprising lightness of touch helped by the lower alcohol.

About the wine

Grapes are picked early in the mornings, when they are still cool, which helps to preserve the flavours. The red varietals are sorted and placed into wooden fermenters by the use of a gravity-flow system. Natural whole-bunch fermentation for all the Rhône varietals takes place and they believe that tannins should be extracted slowly and gently during the fermentation process. In order to achieve this, they stomp the grapes twice a day with their feet instead of using a machine or doing pump-overs. The wine then spends roughly one month on the skins, after which it is run down via gravity and the skins are pressed in a basket press. Malolactic fermentation also takes place naturally in barrel, without the addition of bacteria. The Mourvèdre was aged in older 600L French barrels for about 16 months. In keeping with their philosophy of minimum intervention, this wine only underwent a basic filtration prior to bottling, to ensure that the wine is enjoyed in its purest form.

Awards

Winemag.co.za (Christian Eedes) 2025 — 93 points (2023); JancisRobinson.com (Tamlyn Currin) 2026 — 17.5/20 (2023)

Winemaking

MATURATION	16 months in French oak barrels.

Cellar and service

SERVE AT	16–18 °C
FOOD PAIRING	Perfect for a lazy afternoon or with tapas! Also good with meat dishes.

Say it: Waterkloof: VAH-ter-kloof; Mourvèdre: moor-VED-ruh

WATERKLOOF · SOUTH AFRICA

Circumstance Syrah, 2022

Stellenbosch, Coastal Region, Western Cape, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Shiraz/Syrah	13%	2022 · 750 ml

STILL



LABEL

Tasting notes

This wine shows a great expression of dark berries and earthy tones infused with a fresh perfume scent. The fruit is carried by fresh acidity and soft and well-balanced tannins. Elegant with great length. Syrah is one of the most versatile wines to pair with food.

About the wine

The grapes were hand-picked, cooled overnight and then processed the following morning. Grapes were not de-stemmed and were sorted to ensure that only the top-quality fruit was placed via gravity into the open-top wooden fermenters. The 100% whole bunch, natural fermentation started spontaneously by utilising the wild yeasts present on the fruit. The berries were punched down two to three times per day. Making sure not to break the stems too quickly and to slowly and softly extract the tannins, the wine was left on the skins for a total of 30 days before it was run off via gravity. The skins were then softly pressed, using a basket press and aged in older 600 litre French barrels for 19 months before bottling. The wine received no fining, which allowed the grape to be purely expressed in the wine. Only sulphur was added and no other additions, such as tartaric acid or enzymes were allowed.

Winemaking

MATURATION	19 months in French used oak barrels.

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	8 - 10 years
FOOD PAIRING	Pair it with grilled red meats or savoury beef or venison stews. This specific vintage will be interesting with a rabbit dish or even duck.

Say it: Waterkloof: VAH-ter-kloof; Syrah: see-RAH

WATERKLOOF · SOUTH AFRICA

Circumstance Chenin Blanc, 2025

Stellenbosch, Coastal Region, Western Cape, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Chenin Blanc	13.5%	2025 · 750 ml

STILL



LABEL

Tasting notes

Easy to appreciate this wine's intriguing complexity ranging from beautiful stone and citrus fruits to floral notes on the nose. The palate shows great length and fresh acidity. Enjoy it with a variety of dishes such as roast chicken or a simple cheese platter.

About the wine

We follow a traditional, minimalistic approach which means that we interfere as little as possible with the winemaking process. This allows the flavours prevalent in that specific vineyard to be expressed in the bottle. All grapes are hand-picked to ensure that only the finest berries are brought in to the cellar by our horses. We harvest according to taste and spend most of our time in the vineyards to see how the flavours develop. All grapes are sorted by hand and then whole-bunch pressed in our modern basket press to extract the juice in the gentlest way. The juice is then settled naturally for 24 hours, after which it is racked from the settling tank into 600-litre barrels. The naturally occurring yeasts or “wild yeasts” are allowed to start the fermentation process. We do not employ battonage nor do we add any acid or enzymes during the winemaking process, only a small addition of sulphur as a preservative and a light filtration prior to bottling.

Awards

Winemag.co.za (Christian Eedes) 2025 — 93 points (2025)

Winemaking

MATURATION	7 months in old 600 L barrels
TOTAL ACIDITY	6.2 g/l
PH	3.32
RESIDUAL SUGAR	2 g/l

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	Long ageing (producer)
FOOD PAIRING	Pairs well with cheese, roast chicken, grilled vegetables BBQ meats.

Say it: Waterkloof: VAH-ter-kloof; Chenin Blanc: SHEN-in BLAHNK

WATERKLOOF · SOUTH AFRICA

Circumstance Sauvignon Blanc, 2025

WO Stellenbosch, Stellenbosch





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Sauvignon Blanc	14%	2025 · 750 ml

STILL



LABEL

Tasting notes

Fresh lime and gooseberry notes. Subtle stone fruit character. Fine mineral edge. Bright acidity and balanced structure. Long, clean finish.

About the wine

Hand harvested and sorted. Whole-bunch pressed. Naturally settled for 24 hours. Extended fermentation (~4 months) No acid or enzymes added. Light filtration before bottling.

Awards

Winemag.co.za (Christian Eedes) 2025 — 94 points (2025)

Winemaking

MATURATION	Fermented in old French oak barrels (600L) Aged on gross lees for over 8 months Barrel-aged to enhance texture and complexity
TOTAL ACIDITY	6.6 g/l
PH	3.1
RESIDUAL SUGAR	2.4 g/l

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	Enjoy on its own. Grilled prawns. Dishes with butter and lime.

Say it: Waterkloof: VAH-ter-kloof; Sauvignon Blanc: so-vee-NYON BLAHN

WATERKLOOF · SOUTH AFRICA

Sauvignon Blanc, 2017

Stellenbosch, Coastal Region, Western Cape, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Sauvignon Blanc	13.5%	2017 · 750 ml

STILL, LIGHT-BODIED



LABEL

Tasting notes

The extended primary fermentation contributed to a complex and well-integrated wine, which allows for great ageing potential. Stone fruit and floral notes are prominent on the nose with a hint of citrus and herbal notes. The palate is layered with lots of texture and balanced acidity. It starts off fresh and fruity and develops into a riper flavour profile with herbaceous influences, ending with a lingering minerality and freshness.

About the wine

Grapes are picked early in the morning when they are still cool, which helps to preserve the flavours. Extracting juice from the grape skins is achieved through gentle whole-bunch basket pressing. This is the most delicate way to extract the juice. After settling at a cool temperature for 24 hours, the juice is racked to the fermentation tanks. We rely only on naturally present, wild yeasts to start and complete the fermentation process. All of the juice was fermented in old 600-litre barrels. After a very slow fermentation process of approximately 8 months, followed by an extra month on the primary lees, the wine was racked off in preparation for bottling. An extended alcoholic fermentation ensures that the juice is continuously in contact with the gross lees, adding more complexity and weight to the palate.

Winemaking

MATURATION	Old 600 L barrels

Cellar and service

SERVE AT	8–10 °C
AGEING POTENTIAL	A decade
FOOD PAIRING	Great on its own or with a light salad, light meals and fish.

Say it: Waterkloof: VAH-ter-kloof; Sauvignon Blanc: so-vee-NYON BLAHN

WATERKLOOF · SOUTH AFRICA

Seriously Cool Chenin Blanc, 2025

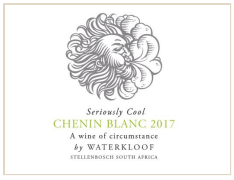
Stellenbosch, Coastal Region, Western Cape, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Chenin Blanc	13.5%	2025 · 750 ml

STILL



LABEL

Tasting notes

Lively aromas of quince, green apple and citrus blossom are layered with hints of toasted almond and wet stone. Fresh and mineral-driven on the palate, with bright acidity, a subtle creamy texture and a long, balanced finish.

About the wine

Whole-bunch pressed gently to preserve the purity and freshness of the fruit. Naturally settled for 12 hours before fermentation with indigenous yeasts. Crafted using a minimal-intervention approach to retain freshness and express the unique character of the vineyard.

Winemaking

MATURATION	Aged on fine lees in a combination of oak barrels and concrete eggs to enhance texture, complexity and balance.
TOTAL ACIDITY	5.16 g/l
PH	3.5
RESIDUAL SUGAR	2.2 g/l

Cellar and service

SERVE AT	12–14 °C
FOOD PAIRING	Ideal with grilled fish, seafood, smoked chicken salad and soft-ripened cheeses such as Brie. Complement light pasta and Mediterranean-inspired dishes.

Say it: Waterkloof: VAH-ter-kloof; Chenin Blanc: SHEN-in BLAHNK

WATERKLOOF · SOUTH AFRICA

Seriously Cool Cinsault, 2023

Stellenbosch, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Cinsault	13%	2023 · 750 ml

STILL



LABEL

Tasting notes

ApperanceLight ruby red with ith good clarity. AromaExpressive aromas of raspberry and strawberry, complemented by delicate floral notes and subtle earthy nuances PalateLight-bodied yet well-structured, with fresh red berry fruit character, balanced acidity and a refined, elegant mouthfeel. FinishLong and memorable, with lingering red fruit and floral notes supported by gentle earthy undertones.

About the wine

Old bush-vine Cinsault from Stellenbosch is fermented as whole bunches with wild yeasts in large wooden vats, gently foot-trodden and kept on the skins for about a month. It then finishes in older 600-litre French oak barrels for around eight months. Cinsault is a parent of Pinotage, and this wine is meant to be served slightly chilled.

Awards

Winemag.co.za (Christian Eedes) 2025 — 90 points (2023)

Winemaking

MATURATION	Malolactic fermentation in 2nd- and 3rd-fill 600 L French oak barrels, then aged about 12 months
TOTAL ACIDITY	4.5 g/l
PH	3.7
RESIDUAL SUGAR	1.2

Cellar and service

SERVE AT	14–16 °C
FOOD PAIRING	Best enjoyed slightly chilled. Pairs well with roasted chicken, duck, charcuterie, grilled vegetables and light red meat dishes. Also enjoyable on its own as an aperitif.

Say it: Waterkloof: VAH-ter-kloof; Cinsault: san-SOH

FALSE BAY · WATERKLOOF · SOUTH AFRICA

Bush Vine Pinotage, 2023

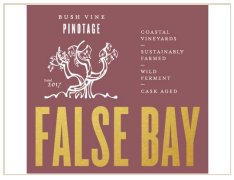
WO Coastal Region, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Pinotage	14%	2023 · 750 ml

STILL, FULL-BODIED



LABEL

Tasting notes

ColorDeep garnet AromaPlum, blackberry, blackcurrant, savory/meaty-smoky notes PalateRich & full-bodied, dark fruit, dark chocolate, fine-to-robust tannins FinishLong, persistent, savory-smoky

About the wine

The grapes come from a single unirrigated bush-vine vineyard in Stellenbosch, planted in 1996. They are hand-picked, fermented spontaneously with wild yeasts and raised in large French oak foudres, with nothing added but a little sulphur. Pinotage was born in Stellenbosch in 1925 as a cross of Pinot Noir and Cinsault.

Winemaking

MATURATION	Aged a minimum of 6 months in large French oak vats

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	5 - 7 years
FOOD PAIRING	Delicious with soft and aged cheese, BBQ meats, spicy seafood paella, pork belly, venison, and old fashioned bangers and mash.

Say it: Pinotage: pee-no-TAHZH

FALSE BAY · WATERKLOOF · SOUTH AFRICA

Old School Syrah, 2023

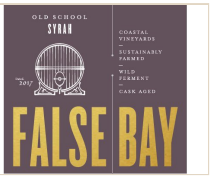
WO Coastal Region, Stellenbosch, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Shiraz/Syrah	14%	2023 · 750 ml

STILL, MEDIUM-BODIED



LABEL

Tasting notes

ColorDeep garnet with violet rim AromaBramble/dark berries, black pepper, earthy, meaty PalateStructured, balanced, fine tannins, fresh acidity FlavorsBlack cherry, cassis, savory spice FinishLong, ripe, earthy-savory

About the wine

The Syrah comes mainly from two cool, low-yielding vineyards in Stellenbosch. It is hand-picked, fermented with wild yeasts (a small part as whole bunches) and raised in large wooden foudres, with no additions but sulphur. The name says it all: an 'old school', peppery style that is more Rhône Syrah than ripe Shiraz.

Winemaking

MATURATION	Aged at least 6 months in large wooden vats (foudres) before bottling

Cellar and service

SERVE AT	16–18 °C
FOOD PAIRING	Excellent food wine to pair with BBQ meats, lamb, poultry and spicy food.

Say it: Syrah: see-RAH

FALSE BAY · WATERKLOOF · SOUTH AFRICA

Crystalline Chardonnay, 2025

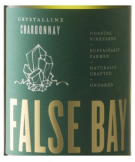
W.O Coastal Region, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Chardonnay	12.5%	2025 · 750 ml

STILL



LABEL

Tasting notes

AppearancePale straw yellow with subtle green hues AromaGreen apple, pear, lime zest, nutty lees character PalateCrisp, mineral, fresh acidity, soft texture FinishClean, mineral, long

About the wine

Hand-picked Chardonnay from low-yielding coastal vineyards around Stellenbosch is fermented spontaneously with wild yeasts in stainless steel, with no oak. The wine then rests on its lees for several months, gaining texture and nutty notes. False Bay is the sister label of Waterkloof, made by the same cellar team.

Winemaking

MATURATION	6+ months on the lees

Cellar and service

SERVE AT	12–14 °C
FOOD PAIRING	Perfect for chicken, pasta, cream sauce or grilled shrimps.

Say it: Chardonnay: shar-do-NAY

FALSE BAY · WATERKLOOF · SOUTH AFRICA

Windswept Sauvignon Blanc, 2025

W.O Coastal Region, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Sauvignon Blanc	12.5%	2025 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Nose Bay leaf, grassy/fynbos, ocean breeze minerality Taste Citrus-forward (lemon, green apple), green pepper, restrained herbal and honeyed notes Finish Clean, saline-mineral with lifting acidity

About the wine

The grapes come from cool, windswept coastal vineyards around Stellenbosch, where low yields give small berries with natural acidity. They are picked by hand; part of the juice ferments with wild yeasts, and the wine rests on its lees for at least six months. False Bay got its name because early sailors mistook it for Table Bay.

Winemaking

MATURATION	6 months on the lees

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	Vegetables, shelfish, goat cheese

Say it: Sauvignon Blanc: so-vee-NYON BLAHN

FALSE BAY · WATERKLOOF · SOUTH AFRICA

Whole Bunch Cinsault Mourvedre, 2025

W.O Coastal Region, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Rosé	Mourvedre/Monastrell, Cinsault	12.5%	2025 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

AppearancePale salmon pink AromaRed berries, pomegranate, floral & mineral notes PalateTextured, spicy, red fruit, savory depth FinishCrisp, dry, mineral-driven

About the wine

Old bush-vine Cinsault from Stellenbosch and Swartland is joined by a little Stellenbosch Mourvèdre. The grapes are hand-picked, gently whole-bunch pressed and fermented with wild yeasts in steel and large foudres, then left on the lees for at least three months. Whole-bunch pressing gives the palest, purest juice and a delicate colour.

Winemaking

MATURATION	3 months on the lees

Cellar and service

SERVE AT	12–13 °C
FOOD PAIRING	There is almost no food that fails to work with this wine. Perfect with Mediterranean dishes especially juicy pan-fried garlic prawns... or drink chilled on its own.

Say it: Mourvèdre: moor-VED-ruh; Cinsault: san-SOH