LAMMERSHOEK · SOUTH AFRICA

Terravinum Reserve Red, 2016

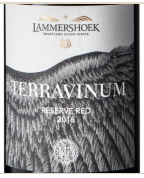
Swartland, Coastal Region, Western Cape, Western Cape





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Shiraz/Syrah, Carignan/Cariñena, Grenache/Garnacha, Viognier	14%	2016 · 750 ml

STILL, FULL-BODIED



LABEL

Tasting notes

Vibrant Ruby Red. Fresh berries with mulberry and currants being prominent. Well-integrated spice flavours. Soft elegant mouthfeel with soft tannins and a velvety background. Delicious cherry and berry notes on the palate. Elegant and satisfying medium finish.

About the wine

The grapes were handpicked early morning and cooled overnight. Hand-sorted and only the best grapes were used. Grapes were either whole bunch pressed or partially de-stemmed. Carbonic maceration was also done on parts of the wines. 11 month ageing in 500L French oak barrels, 5000L Foudre's and concrete tanks. Wine was blended and bottled after 11 months.

Winemaking

MATURATION	11 months in French oak and concrete tanks.

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	5 - 10 years
FOOD PAIRING	Perfect food wine to pair with richly flavoured food such as BBQ meats, venison and Asian cuisine and aged cheese.

Say it: Lammershoek: LAH-mers-hook

GABRIËLSKLOOF · SOUTH AFRICA

Elodie, 2024

W.O Western Cape - Swartland, Swartland





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Chenin Blanc	13%	2024 · 750 ml

STILL



LABEL

Tasting notes

Appearance:Light golden straw hue—clear, bright, with pale gold highlights. Aroma:Baked apple, lemon curd, honey, and ripe peach. Palate:Generous layers of apricot, kumquat, and lime peel with dense, expressive fruit core. Finish:Fresh, saline, with kelpy and briny sea spray notes. Balanced tension and richness.

About the wine

Elodie is made from old dryland Chenin Blanc vines in the Swartland. The bunches are pressed whole, fermented with indigenous yeasts and matured on the lees for nine months in seasoned 400- and 500-litre barrels. South Africa has more Chenin Blanc than any other country, including France, the grape's homeland.

Awards

Platter's by Diners Club South African Wine Guide 2026 2025 — 5 Stars (95+ points) (2024); Winemag.co.za (Christian Eedes) 2025 — 93 points (2024)

Winemaking

MATURATION	Aged on lees for nine months in seasoned oak barrels, enhancing texture and complexity while allowing the fruit character to shine without excessive oak influence.
TOTAL ACIDITY	5.9
PH	3.18
RESIDUAL SUGAR	2.3

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	5 - 7 years
FOOD PAIRING	Delicious with creamy, earthy white rind cheeses like Brie, savoury tarts, or simple, pan-fried scallops.

Say it: Gabriëlskloof: GAH-bree-els-kloof