

Preamble Wine Tasting

16th April 2007

South Africa

Presented by



PAPILLON
WINES

A Brief History

When talking of new world vineyards it is easy to overlook the fact that wine has been made continually in South Africa for 350 years. The first vines were planted in the 1650's in the Cape. In the late 1600's some 150 Huguenots fleeing persecution in France, arrived in South Africa bringing with them wine making skills, they established a settlement in what is known as Franschoek. Also at the same time Simon Van der Stel (the Dutch governor of the region, who later gave his name to Stellenbosch) was planting his own vineyard in Constantia.

Historically most of the grapes grown in South Africa were used for the production of brandy and fortified wines. As well as wine and brandy production, a considerable proportion is used for grape juice and grape concentrate.

Wine Laws

The Wine legislation in South Africa dates back to 1973, and is known as the Wine of Origin. A certification seal on each bottle awarded only after tasting by an independent panel, and guarantees the accuracy of the information on the label such as Vintage, Variety and production area.

The smallest production area recognised is the Estate (individual wine estates). A group of estates constitute Wards (such as Franschoek & Constantia) which group into Districts (such as Paarl & Stellenbosch).

Climate

Overall the climate is Mediterranean in character and well suited to the production of wine. Cooler than the latitude suggests thanks to the cold Benguela current from Antarctica that washes the western Atlantic coast. Rain usually concentrated to the winter months, but exactly how much falls varies according to the Cape's diverse topography.

Grape Varieties

White

Chenin Blanc (Steen) Producing as in the Loire Valley great wines in both sweet and dry styles. Barrel fermentation and ageing contributes extra body and toasty oak flavours to some of the wines.

Chardonnay Has shown potential to make wines of exceptional quality, particularly in cool sites. Burgundian techniques such as barrel fermentation and lees stirring may contribute to the character of these wines.

Sauvignon Blanc Shows potential in a range of styles some light, crisp and full of grassy varietals character. Others take advantage of oak to supply structure and complexity.

Red

Cabernet Sauvignon Used to make varietals wines with black fruit character with high acidity and high tannins. Also used to make elegant Bordeaux style blends.

Merlot As with Cabernet Sauvignon, Merlot is used to make varietal wines where there are iron rich clay soils; merlot is capable of creating very dark, plummy wines.

Pinotage (Pinot Noir x Cinsaut) creates wines in arrange of style. It is sometimes blended with international varieties, as part of a 'Cape Blend' on it's own, typical Pinotage has a red berry fruit character, old bush vine wines can be very full bodied with rich, spiced berry fruit.

Shiraz/Syrah Also successfully cultivated, and is used both for rich, dark-berry scented, full bodied reds, and for more elegant, peppery wines.

MULDERBOSCH CHENIN BLANC 2004



TASTING NOTES

Pale yellow in colour with a hint of green. On the nose, tinned pineapples, guavas, litchi, lemon and lime aromas are abundant. A clean, lively wine with nuances of nutmeg and cloves. Well-balanced and elegant, but with weight and a powerful follow-through on the palate. Stylistically off-dry and lightly oaked this is an excellent food wine.

IN THE VINEYARD

Soil Type: Decomposed Malmesbury Shale
Age of vines: 20 years
Trellising: Bush vines
Vine Density: 3 300 vines / ha
Irrigation: Yes, overhead

THE HARVEST

Picking date: 16 February 2005
Grape Sugar: 23.4° B at harvest
Yield: 7 tonnes per hectare
Acidity: 8.5 g/l at harvest
pH at harvest: 3.45

IN THE CELLAR

This individual new-wave Chenin was made from dry-land, low-crop, bush vines in the prime Koelenhof area of Stellenbosch. The grapes were harvested in the early morning to ensure coolness, crushed and lightly pressed; after which the must was cold settled before being inoculated with a select yeast culture. 93% of the wine was tank fermented while the remaining 7% was fermented and matured for four months in new French oak and second fill American white oak barrels. The wine was then blended, fined, lightly filtered and bottled.

Wood ageing: Seven percent of the wine was fermented and matured for four months in new French oak and second fill American white oak barrels.

Total production: 4 700 x 12

Fermentation temperature: 13 - 18°C

AGEING POTENTIAL

Up to 5 - 8 years.

BLEND INFORMATION

100% Chenin Blanc

FOOD SUGGESTIONS

Serve at 12 – 15°C. Partner with shellfish; grilled tuna; grilled sardines; lemon and herb roast chicken; vegetable stews; Bobotie – South African/Malay dish of baked savoury mince served with saffron rice; and biltong.



MULDERBOSCH SAUVIGNON BLANC 2005

TASTING NOTES

Clear, lively green apple hues. A tropical nose packed with guava, ripe and green fig, granadilla, litchi, gooseberry and a hint of green pepper - yet still maintaining a complex character of nettle and freshly cut grass. The mouth-filling ripe fruit is supported by crisp acid.

IN THE VINEYARD

Soil Type: Decomposed Malmesbury Shale, Tukulu.

Age of vines: 15 years

Trellising: Bush vines and 3 wire vertical shoot position trellis

Vine Density: 3 300 vines / ha

Yield: 6.2 tonnes per hectare

Irrigation: Yes, drip

THE HARVEST

Picking date: 14th of January to mid February 2005

Grape Sugar: 20 to 24.5° Balling

Acidity: 7.6 – 15.2 g/l at harvest

pH at harvest: 3.1 – 3.45

Total production: 14 500 x 12

The grapes were harvested, crushed and pressed.

IN THE CELLAR

After this the must was cold settled for two days and racked before being inoculated with a variety of selected yeast cultures. The wine was fermented cold and given lees contact. Reductive winemaking techniques were applied to preserve the fruit character throughout blending and bottling glass.

Fermentation temperature: 13 – 16°C

Wood ageing: None

AGEING POTENTIAL

The wine should be enjoyed young but may be kept for three to seven years.

BLEND INFORMATION

100% Sauvignon Blanc

FOOD SUGGESTIONS

Serve at 12 – 15°C. Serve with fresh asparagus; char-grilled artichokes; oysters; grilled line fish and shellfish; calamari; smoked salmon; seafood paella; chicken à la king; and oven baked goat's milk cheese.

ACCOLADES

92/100 Smart Buy & one of Top 100 Wines for 2003 in USA Wine Spectator – September 2003

****(*) in John Platter

04 Vintage: ****(*) in John Platter's; ***(*) in Wine Magazine June 2005



KANU CHARDONNAY 2003

TASTING NOTES

Rich golden hay in colour with a light yellow tinge. Cinnamon, nougat, vanilla and toasted almonds on the nose. Full bodied palate with citrus and marmalade flavours, rounded out by smooth, buttery tones. A concentrated, impactful finish. Drinking well now but will gain in intricacy for up to four years.

IN THE VINEYARD

Area: Koelenhof
Soil Type: Shale
Age of vines: 13 years old – planted in 1991
Trellising: Bush Vines
Vine Density: ± 3 300 vines / ha
Irrigation: None

THE HARVEST

Yield: 7.4 tonnes per hectare
Picking date: February 2003
Grape Sugar: 24°B
Acidity: 7.25 at harvest
pH at harvest: 3.1

IN THE CELLAR

The grapes were harvested by hand and physiological ripeness in the prime Koelenhof area of Stellenbosch. The must as inoculated with cultured yeast and fermented in barrels at 25°C. It was then carefully matured in 100% tight grain 225l French oak barrels. After primary and malolactic fermentation, the wine was left on the lees for 10 months to develop complexity and then bottled after a light filtration.

Wood ageing: 10 months in 100% new French Oak.

Total production: 2 400 x 12 cases.

AGEING POTENTIAL

Up to 4 years after harvest.

BLEND INFORMATION

100% Chardonnay

FOOD SUGGESTIONS

Serve at 15 – 18°C. A meal in itself! Enjoy with fresh grilled tuna; cob with a lemon sauce; peppered mackerel; roast duck; pheasant; honey glazes roast pork; veal fillet in a creamy sauce; cheese fondue; and Thai style mussels.

ACCOLADES

2000 Vintage: Silver in the 2002 Chardonnay du Monde Competition; ****(*) in September 2001 edition of SA Wine Magazine.

2001 Vintage: Gold medal at the Michaelangelo 2002 Competition.



STENBERG SAUVIGNON BLANC 2005 (LOIRE CLONE)

TASTING NOTES

Veritas 2005 - Bronze
SAA inflight 1st Class

From the Old World comes the typical grassiness and gooseberry overtones and from the New World, a gentle scent of tropical fruit. This Sauvignon Blanc reflects the fresh, flinty and full-bodied characteristics of grass, peppers and fruit. A long, firm lasting aftertaste.

IN THE VINEYARD

Soil type: Clovelly
Trellising: Elongated Perold
Age of vines: 7 - 20 years
Pruning: Spur - 2 bud
Yield: 8 Ton/Ha
Rootstock: Richter 110

THE HARVEST

The grapes were harvested at a sugar level of between 20 - 24° Balling between January and February 2005.

IN THE CELLAR

The grapes were crushed and then pumped into drainer tanks and left on the skins for 6 hours. After pressing the juice was allowed to settle clean overnight. The clear juice was racked to a stainless steel tank where it was inoculated with yeast. Fermentation temperature was between 14°C and lasted for about 16 days. The wine was handled reductively throughout vinification and bottled from June 2005 onwards.

BLEND INFORMATION

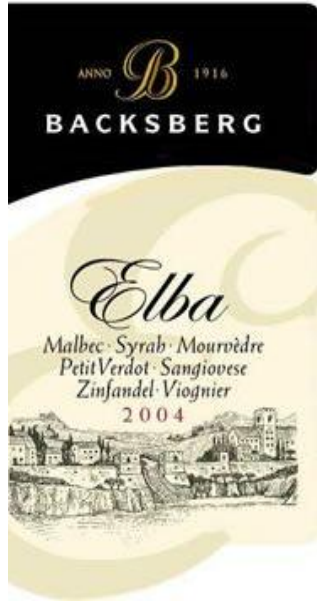
100% Sauvignon Blanc

FOOD SUGGESTIONS

Ideal with seafood and poultry.

ACCOLADES

Veritas 2005 - Bronze
SAA inflight 1st Class



BACKSBERG ELBA 2004

TASTING NOTES

Sante Classic Wine Trophy 2006 - Gold Medal

Veritas 2006 - Bronze

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Swiss International Air Lines Wine Awards 2006 – Bronze

A blend of Malbec – to enhance elegance and length – and some major red varieties associated with vineyards in close proximity to the Mediterranean – Malbec, Mourvedere, Syrah, Petit Verdot, Sangiovese, Zinfandel and Viognier. Spicy, floral, potpourri and dark chocolate. A refreshing different blend. The finish is silky due to the addition of Viognier. These cultivars all have completely different characters but all add something special to the blend.

IN THE CELLAR

Barrel fermented: Yes – Separately for 6 months, then blended and left for another 6 months

AGEING POTENTIAL

2 - 5 years

BLEND INFORMATION

Malbec, Mourvedere, Syrah, Petit Verdot, Sangiovese, Zinfandel, Viognier

FOOD SUGGESTIONS

This wine is certainly complex and fairly easy to drink, although a food wine, matching pasta, pizza and other Mediterranean delicatessen.

ACCOLADES

Sante Classic Wine Trophy 2006 - Gold Medal

Veritas 2006 - Bronze

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Swiss International Air Lines Wine Awards 2006 – Bronze



DARLING CELLARS "BLACK GRANITE" SHIRAZ 2003

TASTING NOTES

Veritas 2004 - Silver

Aromas of wild blueberries with hints of spice and cloves. A full palate with sweet ripe fruit supported by a ripe tannin structure.

IN THE VINEYARD

Terroir: Deep soils from decomposed granite.

Climate: Warm sunny days and the moderating influence of the Atlantic Ocean.

Yield: 6/7 tons /ha

AGEING POTENTIAL

Drink now until 2006.

BLEND INFORMATION

100% Shiraz

ACCOLADES

Veritas 2004 - Silver



THELEMA CABERNET SAUVIGNON 2002

TASTING NOTES

This wine has concentrated blackcurrant, blackberry and mocha flavours with hints of mint and eucalyptus and nice grippy tannins. It's drinking well now, should benefit from ageing for many years to come.

BLEND INFORMATION

100% Cabernet Sauvignon

STEENBERG NEBBIOLO 2005



TASTING NOTES

This medium bodied Nebbiolo is light plum in colour with hints of stewed prunes, spice and strawberry preserve on the nose. Firm structure and good balance between acid, tannins and fruit on the palate.

IN THE VINEYARD

Soil type: Clovelly/Sterkspruit

Trellising: Elongated Perold

Age of vines: 11 years

Pruning: Spur - 2 bud

Yield: 6 Ton/Ha

Rootstock: 101 - 114 MGT

THE HARVEST

The grapes were harvested at a sugar level of 25°B in March 2005.

IN THE CELLAR

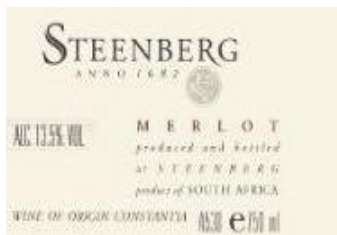
The grapes were crushed into stainless steel fermentation tanks. The grapes were inoculated with yeast and fermented at about 28°C with three pump overs per day. The wine was matured in second fill 225L French oak barrels for 12 months. The wine was given a light egg white fining and bottled with minimal filtration.

BLEND INFORMATION

100% Nebbiolo

FOOD SUGGESTIONS

The ideal partner for any Italian cuisine.



STENBERG MERLOT 2003

TASTING NOTES

Bronze - International Wine and Spirit Competition (IWSC) 2005

Young Wine Show 2003 - Class Winner; Gold

Young Wine Show 2004 - Bronze

Decanter Magazine UK - Silver

Classic Wine Trophy 2004 - Silver

This deep purple Merlot has incredible fruit concentration. Multi-faceted, with violets, incense and hints of soft spear mint on the nose. Black and red berry intensity on the palate, together with rich but subtle oak flavours and ripe tannins provide this wine with a long, full finish.

IN THE VINEYARD

Soil type: Clovelly / Decomposed granite

Trellising: Elongated Perold

Age of vines: 11 years

Pruning: Spur - 2 bud

Yield: 8 Ton/Ha

Rootstock: Richter 110

THE HARVEST

The grapes were harvested at a sugar level of 25° Balling on the 3rd March 2003.

IN THE CELLAR

The juice was fermented on the skins for the seven days, allowing the temperature in the tank to peak at 30°C. Air was incorporated during pump-overs which occurred 3 times per day. After pressing the wine was transferred to 225L new French oak barrels for malolactic fermentation and maturation. The wine was left in barrel for 14 months. It then underwent a light egg white fining before being bottled unfiltered.

BLEND INFORMATION

100% Merlot

ACCOLADES

Bronze - International Wine and Spirit Competition (IWSC) 2005

Young Wine Show 2003 - Class Winner; Gold

Young Wine Show 2004 - Bronze

Decanter Magazine UK - Silver

Classic Wine Trophy 2004 - Silver



RAKA QUINARY 2002

TASTING NOTES

On the palate, this Bordeaux blend is well structured with ripe juicy fruit flavors and accessible tannins. The nose, although shy at first, offers hints of cassis with just a whiff of cigars.

THE HARVEST

The grapes were hand picked into lug boxes.

IN THE CELLAR

Pre cooled to 5°. Cold soaked for 3 days. 14 months in French Oak.

BLEND INFORMATION

59% Cabernet Sauvignon, 17% Cabernet Franc, 10% Merlot, 6% Malbec, 6% Petit Verdot

ACCOLADES

Platter 2004 and 2005 - 4 Stars

Wine Magazine February 2004 - 4 Stars

Veritas 2005 - Silver

