



## Chardonnay 2009

### Wine of Origin Coastal Region

**Blend:**

Chardonnay 100%

**Production:**

7,000 cases of 12

**Grape source:**

Mostly Perdeberg area in Paarl

**Wine analysis:**

Alc: 14.0% • RS 3.9 g/l • TA 5.9 g/l • pH 3.64

**Winemaking techniques:**

Grapes were hand harvested at full ripeness. After pressing and settling, the must was inoculated with South African yeast. 15% of the wine was fermented in small American oak barrels; the remaining wine was fermented in stainless steel tanks. After fermentation all the wine was placed in stainless steel tanks, lying on the lees for 4 and ½ months with regular stirring. Fined and filtered before bottling.

**Vintage conditions:**

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

**Wine description & food pairing**

This refreshing style of chardonnay is made with a touch of oak for added complexity and richness. Melon, tropical fruit and citrus aromas, a rounded palate with butterscotch notes and prominent fruit flavours. A versatile wine that will complement virtually any food. Serve chilled.



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## Sauvignon Blanc 2009

Wine of Origin Western Cape

**Blend:**

Sauvignon Blanc 100%

**Production:**

7,500 cases of 12

**Grape source:**

Cool climate vineyards of the Western Cape (Perdeberg 33%, Stellenbosch 33%, Elgin 26%, Durbanville 8%)

**Wine Analysis:**

Alc 13.5% • RS 3.3g/l • TA 6.7 g/l • pH 3.19

**Winemaking techniques:**

Grapes from vineyards situated in the Perdeberg Hills area of Paarl, as well as from premium vineyards in the cooler climate Stellenbosch, Elgin and Phisantekraal (Durbanville) areas. The grapes were regularly tasted to ensure optimum flavors at harvest. After pressing and settling, the must was inoculated and fermented over 22 days in stainless steel tanks at 13° centigrade. The wine was fined and filtered before bottling.

**Vintage conditions:**

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

**Wine description & food pairing:**

The MAN Vintners Sauvignon Blanc has a lively bouquet of fruit reminiscent of pineapple and limes with a flinty touch. A refreshingly crisp Sauvignon Blanc that goes well with an afternoon lounging in the sun. Good with sushi, fish dishes and salads or simply as an aperitif. Serve chilled.



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## Chenin Blanc 2009

### Wine of Origin Coastal Region

#### Blend:

Chenin Blanc, 100% free-run juice

#### Production:

22,000 cases of 12

#### Grape source:

100% from dry-land, bush vines in Perdeberg region of Paarl

#### Wine analysis:

Alc 13.5% • RS 4.9 g/l • TA 7.2 g/l • pH 3.27

#### Winemaking techniques

Sourced from various vineyards in the Agter-Paarl region. Mostly un-irrigated, older (10-35 yr old), bush-vine (un-trellised) vineyards with low yields of 6,5 tons/ha. Only free-run juice used in producing this wine. After settling the must was inoculated and allowed to ferment over 20 days in stainless steel tanks at an average fermentation temperature of 13° centigrade. The wine was left on its lees for 3 ½ months until bottling for richer and fuller mouth-feel.

#### Vintage conditions:

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

#### Wine description & food pairing

Tropical fruit, guava and melon aromas, crisp and bold sweet citrus backed by refreshing acidity and minerality characteristic of our coastal vineyards. A versatile food wine to go with most poultry, fish and salad dishes. Also fabulous as an aperitif for a hot summer afternoon. Serve chilled.



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## Rosé 2009

### Wine of Origin Coastal Region

**Blend:**

Shiraz 50%, Pinotage 31%, Cabernet Sauvignon 19%

**Production:**

1,750 cases of 12

**Grape source:**

65% Stellenbosch, 35% Perdeberg Hills in Paarl

**Wine analysis:**

Alc 13.5% • RS 4.0 g/l • TA 6.6 g/l • pH 2.89

**Winemaking techniques:**

Grapes were hand-harvested, then destemmed and crushed. After 3 hours skin contact in the press, the juice and skins were gently pressed and fermented at cool temperatures in stainless steel tanks. The wine was left on its lees for 2 months, then fined and filtered before bottling.

**Vintage conditions:**

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

**Wine description & food pairing:**

This Rosé from MAN Vintners has a bright cherry-pink colour with aromas of strawberries and tropical fruit. On the palate the wine is crisp and refreshing with red berry fruit flavours and a hint of sweetness. A refreshing rosé well suited for sipping on a hot summer's day. Pairs well with most light dishes. Serve chilled.

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# Cabernet Sauvignon 2009

Wine of Origin Coastal Region

**Blend:**

Cabernet Sauvignon 85% Merlot 15%

**Production:**

70,000 cases of 12

**Grape source:**

99% Perdeberg hills area in Paarl, 1% Stellenbosch

**Wine analysis:**

Alc 14.0% • RS 4.0 g/l • TA 5.8 g/l • pH 3.64

**Winemaking techniques:**

From several un-irrigated vineyards in the Agter-Paarl area. Our Malmesbury Shale soils have excellent water retention ability and give concentrated, flavourful grapes, which were hand-harvested at optimum ripeness and given a 2 day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. Just before dryness, the wine was pressed and put back into tank for malo-lactic fermentation. 21% of the wine was matured in 225 l American oak barrels (25% new) for 12 months. Fined and filtered before bottling.

**Vintage conditions:**

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

**Wine description & food pairing:**

A bold and juicy red wine with red-berry fruit aromas and a touch of oak spice. Classic cabernet cassis and red-currant fruit flavours with silky tannins and long finish. Should go nicely with a wide range of foods, particularly red meats and pasta. Serve at a cool room temperature.





## Merlot 2009

Wine of Origin Coastal Region

**Blend:**

Merlot 87% Petit Verdot 9% Cabernet Sauvignon 4%

**Production:**

750 cases of 12

**Grape source:**

85% Perdeberg hills area in Paarl, 15% Stellenbosch

**Wine analysis:**

Alc 14.0% • RS 2.5 g/l • TA 5.4 g/l • pH 3.68

**Winemaking techniques:**

Grapes sourced from several premium vineyards in the Paarl and Stellenbosch regions of South Africa. The grapes were crushed and de-stemmed then fermented over 7 days in stainless steel tanks with regular pump-overs. The wine was pressed and put back into tank for malo-lactic fermentation. 15% of the wine was matured in 2<sup>nd</sup> and 3<sup>rd</sup> fill 225L American oak barrels for 12 months. Fined and filtered before bottling.

**Vintage conditions:**

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

**Wine description & food pairing:**

This wine is a classically styled Merlot showcasing all that makes Merlot such a crowd-pleasing wine: bold red-berry fruit and oak spice aromas with plush, ripe berry fruit and chocolate flavours. Soft, gentle tannins with a long finish. This Merlot will be wonderful just by itself or paired with just about any meal. Serve at a cool room temperature.



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## Pinotage 2009

Wine of Origin Coastal Region

**Blend:**

Pinotage 87%, Shiraz 13%

**Production:**

15,300 cases of 12

**Grape source:**

100% Perdeberg Hills in Paarl

**Wine analysis:**

Alc 14.0% • RS 3.5 g/l • TA 6.0 g/l • pH 3.60

**Winemaking techniques:**

Fermented in stainless steel tanks over 5 days with frequent pump-overs. At around 8 degree balling, the skins were removed and the wine was pressed and racked back to tank for completion of alcoholic and malo-lactic fermentation. 15% of the wine was matured in American oak barrels (15% new) for 12 months. 13% Shiraz was added for its silky tannin structure and fruit spice flavours. After further tank maturation, wine was fined and filtered, then bottled.

**Vintage conditions:**

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

**Wine description & food pairing:**

Packed with full red-berry flavours, touches of cinnamon and nutmeg spices, and soft tannins, this wine should pair well with most red meats or poultry. The sweet fruit flavours of Pinotage make it an ideal match for spicy curries. A modern-style of Pinotage. Serve at a cool room temperature.



# Shiraz 2009

## Wine of Origin Coastal Region



### Blend:

Shiraz 99%, Viognier 1%

### Production:

22,000 cases of 12

### Grape source:

100% Perdeberg Hills in Paarl

### Wine analysis:

Alc 14.0% • RS 4.9 g/l • TA 5.5 g/l • pH 3.58

### Winemaking techniques:

Grapes from several premium, un-irrigated vineyards in the Agter-Paarl area, north of Cape Town, approximately 15-25km from the Atlantic Ocean. The deep, pebbly Malmesbury Shale soils have excellent water retention ability and produce small, flavourful grapes and wines with concentrated fruit flavours and a minerality characteristic of the region. The grapes were hand-harvested at optimum ripeness and given a two day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. The Shiraz grapes were co-fermented with a small portion of Viognier grapes to lift the aromatics of the wine and soften the tannins. Just before dryness, the wine was pressed and put back into tank for malo-lactic fermentation. 36% of the wine was matured in 225 litre American oak barrels (8% new) for 12 months. Fined and filtered before bottling.

### Vintage conditions:

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

### Wine description & food pairing:

Aromas of ripe plum and spices, mouth-filling sweet red-berry flavours and gentle tannins characterize this wine. A touch of Viognier was co-fermented with the Shiraz for the aromatic lift it gives to the wine, which emphasises the berry fruit and spice aromas on the nose. The American oak barrels give a hint of vanilla spice on the nose and contribute to the smooth silky tannins. Serve at a cool room temperature.



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