



KAPWEINE

The Home of South African Wines

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Nun hat zu guter Letzt auch noch das wichtige amerikanische Magazin «The Wine Spectator» einen überaus umfassenden Statusbericht zu Südafrika, seinen Weinen und der nicht nur geografisch eng mit ihr verknüpften Gastro-Szene in Kapstadt und den Winelands publiziert.

Der geschichtliche Bogen wird dabei von den Anfängen im 17. Jahrhundert bis zur Gegenwart und darüber hinaus in die Zukunft gespannt. Der fundierte und aufwändig recherchierte Artikel präsentiert unter anderem interessante Porträts von einigen der wichtigsten Protagonisten der aktuellen südafrikanischen Wein-Szene. Alteingesessene Produzenten werden ebenso berücksichtigt wie Newcomer, die mit ihren neuen Ideen der teilweise etwas verstaubten Weinindustrie am Kap neues Leben eingehaucht haben. Damit zeichnen sie für den enormen Qualitäts- und den mit ihm einhergehenden Popularitätsschub der südafrikanischen Tropfen zumindest mitverantwortlich.

In einem weiteren Teil der umfangreichen Reportage werden einige der besten Restaurants in Kapstadt, Stellenbosch, Franschhoek, Paarl und Swartland vorgestellt. Da freut man sich doppelt auf die nächste Reise nach Südafrika und kann die Route gleich anhand der gastronomischen Highlights erstellen! (ab Seite 16)

Im letzten Teil findet man dann noch hunderte von Bewertungen, die zusätzlich neugierig machen, bestimmte Weine demnächst selber wieder einmal zu probieren. (ab Seite 37)

Issue: July 31, 2013



Jewel of Africa

With world-class wines, dining and hotels, South Africa is an unrivaled destination.

South Africa's singular scenery, long history, and confluence of cultures make it an appealing place to visit. In the following pages we highlight more than 30 of the best venues. Cape Town is a 21st-century city honoring its past as a trade crossroads. A short drive away are the winelands, each offering first-rate bottlings and individual character. We've included Stellenbosch, Franschhoek, Paarl and Swartland, areas that best combine easy access, hospitality and natural beauty. Whether you want an elegant ocean-view hotel or a modern, casual lunch within arm's reach of vines, South Africa has it.

The ABCs of South Africa

South Africa's Wine Industry History

South Africa's wine history dates to the 17th century, when the founder of Cape Town, Jan van Riebeeck, is recorded to have produced the colony's first wine. The Constantia area, now a verdant suburb of Cape Town, was the first to gain fame for its wines, including the famed sweet wine from the historic Klein Constantia estate. As exports of the Dutch East India Trading Company, which was the Cape's primary economic power through the middle of the 19th century, South African wines were shipped around the world. As colonial influences waned heading into the 20th century, the industry consolidated into grower co-ops, with the largest being the Koöperatieve Wijnbouwers Vereniging van Zuid-Afrika (KWV).

Pinotage, a cross between Cinsault and Pinot Noir, was bred in 1925 by Abraham Perold, a viticulture professor at Stellenbosch University. The variety became South Africa's signature grape, and remains one of the country's most widely planted, although it has struggled to gain broad international acceptance.

During the apartheid era of the latter 20th century, when economic sanctions were in place, the wine industry floundered, unable to export much of its product and with little domestic consumption of fine wine to support quality production (though the brandy industry, with greater domestic popularity, thrived, distilling Colombard and other grapes also still widely planted today).

Following the abolishment of apartheid in 1994, a rush to export South African products occurred, known as the "Mandela effect." But much of the wine sent abroad failed to meet international standards, and the industry was forced to retool its winery infrastructure and its vineyards quickly. During apartheid there had been little to no access to winery equipment or high quality vine material and new clones from outside the country. As a result, South African wineries were technologically outdated, while the country's vineyards had been planted with virus-infected material propagated in Cape nurseries—leafroll virus being the main vine malady and still prevalent on the Cape today.

But with travel and economic restrictions lifted, many winemakers began visiting other wine regions, learning from them and returning home armed with modern vinification and viticultural techniques. Today, a new generation of South African winemakers is as well-educated and well-traveled as vintners from any other wine-producing country in the world. A major replanting of vineyards was also undertaken, and old-vine parcels have become increasingly rare; only 5 percent of the vineyard base is over 30 years old.

In recent years, outside investment from Bordeaux, California and other areas has flowed into South Africa, and prominent South African businesspeople have entered the wine trade, spurring competition and innovation. With the rand low against the dollar and euro, South African wine exports, both bottled and bulk, have enjoyed rapid growth in recent years, and the country's wines continue to improve.

South Africa Today

South Africa's vineyards spread out westward along the Cape from the regional center of Cape Town. From 1994 to 1997, grape plantings increased by 20 percent to reach the winelands' current total of nearly 260,000 acres of vines. South Africa now ranks as the world's eighth largest producer of wine, with exports of around 1 million cases of bottled wine to the United States each year since 2005. Bulk wine shipments now equal that amount as well.

South African wineries have established new vineyards and replanted a large percentage of their existing vineyards in order to introduce newer, higher quality vine material and more internationally favored varieties. Because of this recent large-scale change to the country's vineyard base, more than two-thirds of the Cape's vineyards are now just 15 years of age or younger.

Red varieties account for 45 percent of the plantings in South Africa. Cabernet Sauvignon is the most widely planted, followed by Syrah, Pinotage and Merlot. Among white varieties, Chenin Blanc (sometimes called Steen) remains the most widely planted, followed by Colombard (typically used for jug wines and brandy distillation), Sauvignon Blanc and Chardonnay; plantings of the latter two have risen steadily in recent years. A mélange of other varieties, both white and red, including Sémillon, Touriga Nacional and Cinsault, is left over from European settlers who colonized the Cape. There is also growing interest in Rhône grapes, including Grenache, Mourvèdre and Viognier.

South Africa has a strictly legislated Wine of Origin system, which has been in place since 1973. The system, overseen by the government-run Wine and Spirit Board, defines distinct areas of wine production, beginning with the broad designation of region, followed by district and then ward. Currently, South African wine production is divided into five regions, which are then further broken out into 26 districts and 66 wards.

Any wine bearing the name of a region, district or ward must comprise grapes from that area only. Any wine bearing a vintage date must contain at least 85 percent of grapes from that vintage; any wine whose label bears the name of a variety must contain at least 85 percent of that variety.

The Wine and Spirit Board conducts regular inspections of wineries—those that do not adhere to industry regulations are not granted export rights. A certification seal appears on each bottle of wine that has been certified by the Wine and Spirit Board. This seal is a guarantee of

origin, vintage and variety as stated on the wine label, and consumers can reference the wine's information by inputting the serial number on the seal at www.swsa.co.za.

As a winegrowing region, the Western Cape is unique, as two oceans—the Atlantic and the Indian—heavily influence its weather. In addition, the Cape's mountainous topography and myriad soil types, including granite, schist, sandstone and limestone, create numerous microclimates, both warm and cool, which result in a wide range of wine styles.

Some of the Cape's top winegrowing areas are outlined on the map above. Stellenbosch remains the qualitative leader, along with Paarl. These districts account for about 17 percent each of the Cape's total vineyards, making them the largest, with Stellenbosch the cooler area of the two. Cabernet Sauvignon, Syrah, Chenin Blanc and Chardonnay perform well in both districts.

The Swartland, South Africa's fourth largest district, has risen dramatically in quality in recent years and is best known for Chenin Blanc and Rhône varieties. Walker Bay, to the east of Cape Town and centered on the town of Hermanus, features a very cool climate where Pinot Noir, Sauvignon Blanc, Chardonnay and Riesling excel.

At A Crossroads

As South Africa reinvents itself, its wineries look to the past as well as to the future.

"Look at that view," says Eben Sadie, owner and winemaker of Sadie Family winery, as he steps out of his *bakkie* (the local term for a truck) and walks to a clearing. Off in the distance are the rolling foothills of the Paardeberg mountain. Sadie points to parcels of green interspersed with parcels of brown dust.

"Those are vineyards being ripped out," he says, forlornly. "That one there, at the top of that hill, was 60-year-old vines, man. Chenin Blanc. Beautiful stuff. Now it's gone forever." In the post-apartheid era, much in South Africa is "gone forever," and to much of what has disappeared, "good riddance" can be said. As a country, South Africa has started over, both politically and economically; this is a nation reinventing itself.

Its wine industry is doing likewise, and one challenge it faces is to meet the future without abandoning the best of what has come before. It's a balancing act, and a difficult one. South Africa is making better wines than ever, thanks in part to new plantings of international blue-chips such as Cabernet Sauvignon and Syrah. Yet much of its potential is rooted in its past, still hidden in old-vine vineyards harboring grapes such as Chenin Blanc, Cinsault, Sémillon and Touriga Nacional. And much of that valuable history is now at risk.

South African wine dates to the 17th century, when Dutch colonists planted the first vineyards. Constantia, the first winery to receive international recognition, was founded in 1685 (and operates today).

Wine producers were prosperous through the 19th century, but after phylloxera swept in from Europe and ravaged vineyards, the industry rebuilt with a focus on quantity rather than quality. Through the early 20th century, production was dominated by the KWV, a government-chartered cooperative. In the 1980s, vineyards for wine production counted about

220,000 acres, and fewer than 200 wineries sold wine under their own labels. The industry was driven by white grape varieties and jug-wine production.

After apartheid formally ended, in 1994, the wine industry began to roar to life. By 1997, there were nearly 260,000 acres of vines and nearly 300 wineries. Today, according to SAWIS, a nonprofit industry-funded research body, that vineyard acreage is holding steady, and 3,527 grapegrowers supply fruit to 582 wineries. These produced more than 90 million cases of wine in 2011 from the country's five designated wine regions, which are concentrated around Cape Town (see "The ABCs of South Africa," page 56.)

The evolving wine scene, combined with extraordinary natural beauty and a favorable exchange rate, is increasingly drawing people from around the globe to South Africa and its winelands (see our travel feature, "Jewel of Africa," page 58). But this rush toward the future has come at a cost. As a result of the furious, post-apartheid modernization of the winescape, two-thirds of the country's vineyards are now just 15 or fewer years of age, and only 5 percent—approximately 12,000 acres—are 30 or more years old.

Old vines, with their naturally decreasing yields and often better-quality fruit, were pulled out in favor of new, higher-yielding plantings. And though recent plantings of Cabernet Sauvignon and Chardonnay produce fruit that goes into some of the Cape's best bottlings, a loss of diversity could hold back South Africa in the long run.

This puts South African wine at a crossroads. Despite the positive trends of improving quality and increasing exports, the vestiges of a cooperative-dominated industry focusing on quantity rather than quality remain. The boom-and-bust cycles that hamstrung Australian Shiraz and that now threaten Argentine Malbec are object lessons for South African producers.

A diversity of *terroirs* that discourage large-volume production may seem to hamper the industry now, but may very well save it in the future. A few forward-looking producers have grabbed what old-vine parcels they could and held on. Several top producers are hanging their hats on Rhône varieties such as Syrah, Cinsault and Grenache, or grapes such as Cabernet Franc and Chenin Blanc, the country's most widely planted white grape.

Sadie, 40, has the look of a laid-back surfer dude. But behind that demeanor burns a serious passion for wine and his country. He and a group of his colleagues are racing to save South Africa's old vines. It is not an easy road, but in the process, they are making some of the country's most distinctive wines and ensuring diversity in the industry.

"It's simply an economic issue," says Rosa Kruger, a viticulturist who works with Sadie Family, Anthonij Rupert Wines and other top producers on the Cape. "The lack of old vines on the Cape has nothing to do with virused vineyards, the lack of deep dormancy in winter, the stress of dry farming, the use of pesticides or herbicides in the past, or the stress of overcropping," she says, ticking off the list of common theories as to why South African vineyards don't often make it into old age. "Quality might suffer from those factors, but overall, vineyards are very resilient. It's simply that after 20 years, when yields start to drop, growers panic and would rather pull out [vines] and start over than deal with decreasing tonnage."

"That's exactly it," agrees Stellenbosch-based producer Ken Forrester, who makes an array of wines. "We've got to educate people about all the different things we have here. Making good Chardonnay is OK, but does the market really need more of that? We need to focus on quality

and diversity. It may be a bit of a tough road now to sell Chenin Blanc or Grenache. But in the long run, when consumers see the range we have and how South Africa overdelivers at its price points, we'll finally take off like we know we can."

Since my previous tasting report on South Africa ("[Hidden Gems](#)," May 31, 2012), I have reviewed more than 525 wines in blind tastings in our New York office, including commercial releases and wines from the annual Cape Winemakers Guild Auction, which is open to the public. Of these, 180 earned outstanding ratings (90 points or better on *Wine Spectator's* 100-point scale), easily the country's best performance since I began covering South African wine in 2000. (A free [alphabetical list](#) of scores and prices for all wines tasted is available.)

From Cabernet Sauvignon to Syrah, Chenin Blanc to Sémillon, South Africa delivers both quality and diversity. Some of the country's best wines may be hard to find because of small production and limited distribution, but there are several prominent labels with ample production and U.S. availability that give consumers an easy way to explore the country's best offerings. And with the dollar strong against the South African rand, U.S. prices for many of the wines remain tantalizingly low; 249 wines in this report, nearly half the total, retail for \$20 or less per bottle.

Leading the way this year is the Anthonij Rupert Western Cape 2007 (95 points, \$125), a richly layered Cabernet Franc-based blend from the reborn L'Ormarins winery, located in Franschhoek Valley. Since taking over the winery in 2005, owner Johann Rupert has set his sights squarely on quality, shifting his estate vineyards from the valley floor to the lower-yielding, more difficult-to-farm slopes above. It's been a long process, but with in-house winemaker Dawie Botha working with consultant Michel Rolland, the winery now produces some of the country's top reds.

The de Trafford Syrah Stellenbosch 393 2009 (95, \$80) also earned a classic score. This is a wine with a track record of excellence and ageability from owner David Trafford's small mountainside winery, a perennial leader. The wine is loaded with blackberry, boysenberry and raspberry *pâte de fruit* flavors as well as melted licorice snap and roasted apple wood, with a long, charcoal-framed finish.

Rounding out the top wines is the Klein Constantia Vin de Constance Constantia 2007 (95, \$60/500ml), a late-harvest dessert wine made from shriveled Muscat de Frontignan grapes.

All three of these wineries are flag-bearers for the industry. They also embody changes that mirror the current state of affairs in South African wine.

In addition to his winery's home base in Franschhoek, Johann Rupert has established contracts with growers who have small pockets of old-vine vineyards scattered around the country—convincing them not to pull out their vines in favor of new plantings and also paying them a premium for their fruit, just as Sadie has done. The L'Ormarins Sémillon Citrusdal Mountain Cape of Good Hope Laing 2010 (90, \$45) and Chenin Blanc Citrusdal Mountain Cape of Good Hope Van Lill & Visser 2010 (90, \$35) are two examples from these efforts—single-vineyard bottlings of varieties that may not be familiar to many consumers, but which deliver enticing flavors and represent needed diversity.

Trafford has struck out elsewhere, developing his Sijnn project in the Malgas ward, a nearly five-hour drive east from his winery in Stellenbosch. Here, on an alluvial river terrace littered with large rolled stones, Trafford has planted a range of varieties, both common and less so.

The de Trafford Sijnn Red Swellendam 2008 (91, \$40) blends Syrah, Mourvèdre, Touriga Nacional and Trincadeira, while the Sijnn White Malgas 2010 (91, \$36) relies on Chenin Blanc blended with a good portion of Viognier.

Meanwhile, in Constantia, a cool, verdant suburb of Cape Town, the new owners of Klein Constantia aren't resting on the laurels of their sweet wine's past success. They've brought in Hans Astrom, an experienced former Hess Collection executive, to work with young viticulturist Stiaan Cloete and winemaker Matthew Day while overseeing the modernization of the cellar and the restructuring of the vineyards, in pursuit of becoming the country's top Sauvignon Blanc producer.

Other top bottlings in this report illustrate the country's growing diversity. The Rust en Vrede 1694 Classification Stellenbosch 2008 (94, \$125) is a Cabernet Sauvignon and Syrah blend sourced from the slopes of the Helderberg mountain in the heart of South Africa's prime winegrowing district. The blend harks back to an era when Bordeaux brought in Rhône wine to bolster its own bottlings, apropos as Rust en Vrede is one of the country's most historic estates.

In contrast, the Sadie Family Columella Swartland 2009 (94, \$67) represents the frontier of South African wine, a Syrah and Mourvèdre blend sourced from vines out in the warm Swartland area, a region that has lured several of the country's top young winemakers to start their own projects. From Anthony Hamilton-Russell, known for his eponymous Pinot Noir and Chardonnay bottlings, comes a new project sourced from his neighboring wine farm; the Ashbourne Sandstone Hemel-en-Aarde Valley 2008 (93, \$25) is a compelling Sauvignon Blanc, Chardonnay and Sémillon blend that offers gorgeous and distinctive lemon zest, fleur de sel, chamomile and tarragon notes. (For more on this and other new projects, see "South Africa's Cutting Edge," page 52.)

Additional top wines from this report come from Boekenhoutskloof, Bouchard Finlayson, Cirrus, Ernie Els, Kanonkop, Ken Forrester, Mullineux, Porseleinberg, Stark-Condé, Vilafonté, A.A. Badenhorst Family, Buitenverwachting, Glenelley, Fairview and Spice Route, among others.

South Africa's wine history is long, dating to the 17th century, when the first wines were produced around Cape Town. The center of production eventually moved to the winelands surrounding Stellenbosch, the country's second oldest city and now a bustling university town. Today, the district is home to nearly 17 percent of South Africa's vineyards, the most of any area, as well as one-third of its wineries.

Despite its inland location, Stellenbosch enjoys a relatively cool climate, with the vineyards pushed up against the hillsides of the dramatic Helderberg, Stellenbosch and Simonsberg mountains. Poor, decomposed granite and clay soils, ideal sun exposure and cooling breezes make Cabernet Sauvignon the main player, though other Bordeaux varieties and Syrah play important roles among reds, while Chardonnay and Chenin Blanc lead the way for whites.

In recent years, Stellenbosch has also taken over from neighboring Franschoek as the winelands' culinary capital. Several wineries have opened high-end dining rooms and these, combined with numerous new free-standing establishments in town, offer wine-loving adventurers a lot to choose from. The cuisine draws on local ingredients—meats such as springbok or Namibian beef, as well as seafood such as crayfish and kingfish. These are married with European cooking techniques and flavors introduced in the days when South

Africa was the hub of the spice route trade. This conglomeration makes for intriguing wine pairings, and South African winemakers are paying new attention to harmonizing food and wine, rather than aiming to produce large-scaled wines that can sometimes overwhelm at the dinner table.

"Since the restaurant opened here in '07, it's actually made me think about wine differently," says Rust en Vrede winemaker Coenie Snyman, referring to the on-site restaurant, which has garnered a reputation for being among the best in the country. "Big and bold might not always work. We've toned down the new oak and the American oak on the wines. And with the better natural acidity, I think these are wines that people will actually want to sit with and enjoy a meal with."

The Rust en Vrede Stellenbosch 2010 (92, \$48) blends Cabernet Sauvignon, Shiraz and Merlot. It's dense but razor-sharp, with lots of charcoal and savory-tinged grip giving it cut, while the core of steeped blackberry, black currant and anise notes waits in reserve. The winery's Cabernet Sauvignon Stellenbosch 2010 (91, \$28) is sleek and vibrant, with tangy mineral notes aligned with red currant, plum and savory herb flavors. Both are ripe, mouthfilling reds that are defined by mouthwatering acidity, making them wines to be enjoyed with food.

There are 55 Stellenbosch Cabernet Sauvignons and blends in this report, 33 of which earn outstanding ratings. The De Toren Fusion V Stellenbosch 2010 (92, \$55) is the best version yet for this sleek, polished style from winemaker Albie Koch. The Glenelly Lady May Stellenbosch 2009 (92, \$50) adds a drop of Petit Verdot to the blend, a varietal owner May-Eliane de Lencquesaing favored when she owned Château Pichon-Lalande in Bordeaux before setting up shop in South Africa. Taking a darker, slightly burlier approach is the Kanonkop Paul Sauer Simonsberg-Stellenbosch 2008 (92, \$50) from winemaker Abrie Beeslaar, who has taken this historic winery to new quality levels in recent vintages. There is also the debut Bartinney Cabernet Sauvignon Stellenbosch 2010 (90, \$30) from owners Michael and Rose Jordaan that merits a search of the marketplace.

Thelema, Reyneke, Rustenberg and Stellenbosch Ridge also produced excellent Cabernets. And there's value too, including the Finlayson Family Cabernet Sauvignon Stellenbosch Edgebaston 2009 (91, \$25) and The Winery of Good Hope Cabernet Sauvignon Stellenbosch Vinum Africa 2011 (88, \$17).

Stellenbosch is more than just Cabernet country. Ken Forrester, a restaurateur turned winemaker, is one of the country's leading proponents of Chenin Blanc, the most widely planted white grape in South Africa. In 1993 he bought a run-down vineyard and fruit farm in Stellenbosch, bordering Somerset West. In the process, he saved a patch of Chenin Blanc vines that were planted in 1970.

"Everyone said, 'Rip out the Chenin and plant Pinotage and Chardonnay.' Since everyone told me to rip it out, I figured I had to keep it," says Forrester with his wide, engaging grin. Today, Forrester owns 72 acres of vines, farms an additional 74 acres under contract, and produces 54,000 cases annually. His Chenin Blanc Stellenbosch The FMC 2011 (93, \$65) is a ripe, bold, mango- and buttered brioche-filled white, sourced from his estate's old vines using several passes, or *tries*, through the vineyard to pick fruit at differing ripeness levels, a technique he picked up while visiting Chenin Blanc producers in France's Loire Valley.

"The FMC is a big wine, but for it to work, it needs restraint, natural acidity," explains Forrester. "The earlier [picked] fruit has acidity but not the phenolic ripeness, as it doesn't get the hang time. Then the later pickings have more of that fruit profile that we're looking for."

I tasted two dozen Chenin Blanc bottlings from Stellenbosch for this report, including the De Morgenzon Chenin Blanc Stellenbosch 2011 (91, \$35), de Trafford Chenin Blanc Stellenbosch 2010 (91, \$32) and Keermont Terrasse Stellenbosch 2011 (91, \$27), this last from a quietly improving winery located just next door to de Trafford. All show ripe pear, yellow apple and peach notes with caressing textures. Fans of fresher, more floral-style versions should look for the Teddy Hall Chenin Blanc Stellenbosch Dr. Jan Cats Reserve 2010 (91, \$26) and Morgenhof Chenin Blanc Simonsberg-Stellenbosch 2010 (88, \$19).

"Frankly it is very difficult to sell value-added products like wine out of South Africa," says Charles Back, owner of the Fairview and Spice Route wineries, two of the country's top producers. "In South Africa, we're still breaking down the barriers of being a source of cheap and cheerful stuff while dealing with rising production costs in energy and labor. But if you have the passion first, you can push through the other stuff."

Back is another leader urging the industry forward. His wines are helping to rectify the image problem he describes as he deals with the effects of stubborn economic headwinds. Back's Goats do Roam label exploded a few years ago but then tailed off and is now being retooled, while his fair-trade Six Hats label has failed to take off as he hoped. On the other hand, his Fairview winery and Goatshed restaurant draw in several hundred thousand tourists a year, and Fairview remains one of the country's most visible brands in the U.S. market. Back also recently purchased the neighboring Seidelberg estate in the Paarl Valley, which he has converted into a beer brewery, chocolaterie, grappa distillery and *biltong* (the local dried beef and game) bistro. A glassblowing operation is slated as well. "Shows you how bad the wine business is," Back laughs, before pointing to a patch of land being prepped for new vines.

"See at the top of the parcel how light the soil is, and then there—bang!—it changes," Back says, as he points to the mid-slope where the soil turns starkly redder. "That soil change means different trellising, vine spacing, irrigation and grape varieties—totally different viticulture being practiced within the same vineyard block. And we have that variation all through our winelands. You have to micromanage vineyards here in the Western Cape. That diversity might seem like a hurdle now, [but] it will be our strength down the road," Back adds, echoing the sentiments of Ken Forrester.

Back's single-vineyard Fairview Shiraz Paarl Eenzaamheid 2010 (92, \$37) and Shiraz Swartland Jakkals Fontein 2009 (92, \$37) are two top Syrah bottlings. Overall, I tasted 110 Syrahs and Syrah blends in this report, 48 of which earned ratings of 90 points or better. Both the warm Paarl and Swartland areas have become ground zero for Rhône varieties; the latter area is now considered the industry's most exciting frontier.

Located an hour's drive from the wine industry's established center of Stellenbosch, the Swartland is rolling hills of wheat and jagged outcrops of old vines, remnants of the once-busy, cooperative-fueled sector of the industry that built itself on volume rather than quality. Mostly red and white Rhône varieties and old-vine Chenin Blanc vines dot the hillsides, and an increasing number of young winemakers have started to set up shop here, often leasing vineyards and rescuing vines that were otherwise destined to be pulled out.

The Swartland is the fourth-largest wine district on the Cape, behind Stellenbosch, Paarl and Robertson. While just a few co-ops dominated production here prior to the end of apartheid, it was Charles Back of Fairview who first took a serious interest in the area, in the late 1990s, starting his Spice Route operation with a young Eben Sadie as winemaker.

The region has nearly 400 growers, but the number of wineries has jumped from just a handful to nearly three dozen. Eighteen of these wineries have banded together in a group called Swartland Independent, which requires, among other things, that a cellar and bottling facility be built in the Swartland (a lot of production is still trucked out to cellars in other regions) as well as that wines be made with natural yeasts and not acidified. It's a grower-run group that polices itself, but it is quality-oriented and shows the spirit of the area's winemakers.

"Our lectures in school were given by scientists, not people who really made wine," says Chris Mullineux, who owns Swartland's Mullineux wines with his wife, Andrea. "It's all about new ideas now, like not acidifying. Before, no one questioned that. Now, there's a group that won't consider it. Things have opened up, and that's why South Africa has come so far in 10 years."

The Mullineux Syrah Swartland Granite 2010 (93, \$125) and Syrah Swartland Schist 2010 (92, \$125) are sourced from specific parcels and each showcases a different *terroir*. The Granite bottling is more elegant, stylish and perfumy, while the Schist bottling delivers black fruit flavors and more power. Blending fruit from the two, along with other parcels, the Mullineux Syrah Swartland 2010 (89, \$33) is an excellent introduction to the character of Swartland, delivering plum, blackberry and steeped cherry fruit along with licorice snap and singed bay leaf notes.

Other top Swartland wines include the debut release Porseleinberg Swartland 2010 (93, \$100), a 100 percent Syrah bottling sourced from schist soils, along with the stellar value A.A. Badenhorst Family Swartland 2009 (92, \$21), which blends Shiraz, Mourvèdre, Grenache and Cinsault into a densely packed red filled with boysenberry, red currant paste and raspberry ganache. The Spice Route Mourvèdre Swartland 2009 (90, \$18) proves that Syrah need not be the lead varietal all the time, while the Sadie Family Treinspoor Swartland 2011 (92, \$53) is one of the highlights from Sadie's new single-vineyard lineup, sourced from an old-vine parcel of Tinta Barroca.

Adding to South Africa's tapestry are the country's cool, coastal-influenced production areas, led by Walker Bay. A 90-minute drive east from Cape Town, Walker Bay feeds a strong breeze up into the Hemel-en-Aarde Valley, where shale soils and increased elevation match well with Pinot Noir, Chardonnay and Sauvignon Blanc.

The Hamilton Russell Pinot Noir Hemel-en-Aarde Valley 2010 (92, \$44) continues this winery's outstanding track record, as does its Chardonnay Hemel-en-Aarde Valley 2012 (93, \$33). The Bouchard Finlayson Pinot Noir Walker Bay Galpin Peak 2010 (93, \$53) is the latest version of this perennial top performer, taking a riper dark fruit profile approach in contrast to the elegant red fruit style of the Hamilton Russell.

In addition to the two established players in the area, Kevin Grant's Ataraxia Mountain project continues to develop and should re-enter the U.S. market soon, while newcomers Creation and Crystallum made very good debuts in the U.S. market this past year. Hamilton Russell

winemaker Hannes Storm is set to launch his eponymous Pinot Noir project with a pair of 2012 bottlings from two different vineyards in the valley.

South Africa is an excellent source of values. There are 115 wines reviewed for this report that cost \$15 or less per bottle, while earning very good scores of 85 points or better. The range of values, including both red and white wines, underscores the country's diversity, led by the Buitenverwachting Sauvignon Blanc Constantia Bayten 2012 (90, \$15); the Boer & Brit The General Western Cape 2009 (89, \$15), a Petit Verdot, Cabernet Franc and Malbec blend; and the De Morgenzon Chardonnay Western Cape DMZ 2011 (89, \$15). Producers such as Jardin, Man Vintners, Ken Forrester, Paul Cluver and Raats Family, among others, also make very good wines that retail for \$15 or less.

The U.S. market remains South Africa's holy grail. It is a marketplace of consumers who are willing to pay for high quality wine, no matter where it is from, while often exhibiting solid brand loyalty. But U.S. consumers have yet to fully embrace South African wines. Right now, with improving quality and an impressive diversity of grapes and wine styles, South Africa's wine industry is closer than ever to reaching the brass ring. Will U.S. consumers extend a hand? Tasting the wines, or, even better, visiting the winelands, will help South Africa make a case that its future will be brighter than its past.

- [James Molesworth's Recommended Wines From South Africa](#) (in PDF Format)
- [Cape Wine Country](#) (in PDF Format)

JOHANN RUPERT

While outside investment has played a role in the development of South African wine, much of the industry's growth has been fueled by the country's native business leaders. Bartinney, Delaire, De Morgenzon and Tokara are all quality wineries owned by prominent South African businesspeople new to the wine industry. As chairman of the Richemont Group, Johann Rupert oversees an international luxury-brand empire. But it's his passion for wine in his home country that has grown by leaps and bounds in recent years. Rupert has completely retooled his family's Franschhoek-based Anthonij Rupert Wines (formerly called L'Ormarins), shifting from value-priced, high-volume white wine production to high-end, small-production reds. The winery's flagship Cabernet Franc-based blend is one of only four wines from South Africa to have earned a classic rating from *Wine Spectator* so far. In addition, Rupert has spearheaded a project to catalog and preserve many of South Africa's old-vine vineyards. He has also developed a wine farm in the Swartland focusing on Rhône varietals. With his competitive spirit and keen focus on quality, Rupert has become one of the South African wine industry's power players.

ERNIE ELS

Celebrities of every stripe—actors, musicians and athletes—are dabbling more and more in wine, lending their names to various bottlings from around the world. In South Africa, count Ernie Els and his fellow professional golfers Gary Player, Retief Goosen and David Frost among them. Yet Els stands out as one of the few celebrities who is truly engaged with wine. Though based primarily in the U.S. now, Els still spends considerable time in his native country, supporting its golf and wine industries. Els owns his vineyards and winery in Stellenbosch and takes an active role in shaping the taste profile of the wines from his estate.

The dark, smoky Cabernet Sauvignon-based Signature bottling has earned outstanding ratings in every vintage since it debuted in 2000, while the Big Easy red and white are excellent values. The four-time major winner has dozens of international victories and a globally recognized image that puts him in position to spotlight South Africa wherever he goes—and he's proudly done just that. Els is also engaged in various charitable endeavors in both South Africa and the U.S., including his Els for Autism charity, which he created in 2009 after learning that his son Ben was afflicted with the disorder.

ALLISON ADAMS-WITBOOI

South Africa's wine industry, long dominated by white landowners, is becoming more diverse, and several programs aim to help disadvantaged youths get a foot in the door. Allison Adams-Witbooi was among the first scholarship winners in the Indaba program, funded by proceeds from the sale of Indaba's line of value bottlings. Initially interested in biochemistry, Adams changed course and entered the winemaking program at the University of Stellenbosch after reading an article on wine production. She now oversees production at Thandi Wines in Stellenbosch. Other young black winemakers include Howard Booysen, the first graduate (2009) of the Cape Winemakers Guild protégé program. Created in 2006 by CWG's members, its mission is to mentor enology students and place them in jobs. Since graduating, Booysen has developed his own line of wines, including Riesling and Cinsault. There are now more than 30 black-owned South African wine brands, as well as black-owned investment groups with stakes in both the KWV and Distell brands, while viticulture and enology students from the University of Stellenbosch and Elsenberg Agricultural College help fill the ranks of a growing wine industry.

South Africa's Cutting Edge

Four new projects demonstrate the far-reaching ambitions of Cape winemakers.

ASHBOURNE

Anthony Hamilton Russell's Ashbourne label may be a bit of a mystery to outside observers, an image he admits he's done little to dispel. "I've done everything I can to make an interesting, quality wine, but done nothing to project it to the world," he says.

Hamilton Russell can be excused for that—he spends most of his time working the market for his family's Hamilton Russell Vineyards. One of South Africa's most prominent producers, the winery is noted for outstanding Pinot Noir and Chardonnay bottlings sourced from its main estate in the cool, coastal-influenced Hemel-en-Aarde Valley ward.

But located just next door is Hamilton Russell's Ashbourne estate, which totals 279 acres, with 62 under vine, producing 1,600 cases annually of two bottlings, a red and a white. Here, the vintner has been experimenting with a Pinotage-based blend for the red and a Sauvignon Blanc-based blend for the white.

Developing the two bottlings has taken time. For the red, the first vintage was 2001, but then there was no '02, '03 or '06. The wine was also 100 percent Pinotage until 2007, at which point it became a blend, with varying amounts of Shiraz, Cabernet Sauvignon, Cabernet

Franc, Malbec and Petit Verdot included. It typically shows alluring mint and sage notes, with fleshy blueberry and loganberry fruit and remarkably polished mouthfeel. (Pinotage generally produces a more rustic, tannic feel.)

"We have so much to do with Pinotage," says Hamilton Russell. "And it's supposed to be our own grape, which is strange. If you look at Argentina, they have done so much with Malbec and it seems so easy for them. But here we're still fighting with our so-called signature varietal."

The white, named Sandstone for the soils on the farm, debuted in the 2007 vintage. It is a bracing, lean, low-alcohol style that blends Sauvignon Blanc with Chardonnay and Sémillon. It typically displays quinine, nectarine peel and citrus notes, with a pristine finish when young, taking on straw and brioche notes similar to white Bordeaux as it ages.

Both the red and white are held back several years in bottle prior to being released. Hamilton Russell plans to start giving the wine more attention in the marketplace now that he has several vintages under his belt.

ASHBOURNE Sandstone Hemel-en-Aarde Valley 2008 (93, \$25)

ASHBOURNE Sandstone Hemel-en-Aarde Valley 2007 (91, \$25)

ASHBOURNE Sandstone Hemel-en-Aarde Valley 2006 (92, \$25)

ASHBOURNE Walker Bay 2007 (91, \$40)

ASHBOURNE Walker Bay 2005 (90, \$40)

BARTINNEY

"A new face?" asks owner Rose Jordaan, looking at Ronell Wiid, her winemaker. "Maybe some old faces," she jokes. "But they are lines of happiness."

Jordaan, 42, owns the Bartinney estate with her husband, Johannesburg-based banker Michael. "We allow Michael to make a financial contribution from time to time," laughs Rose.

Located across the Helshoogte Road that cuts through the Banghoek Valley, opposite the well-known Thelema winery, Bartinney is a return home of sorts for the Jordaaans. The fruit farm and vineyard was previously in Michael's family, but had been sold off by his parents. Rose fell in love with the property, and Michael bought it back in 2006. After seeing the amount of work it would take to bring it into full production, she moved the couple's three children onto the estate and began replanting the steep slopes on the hillside above. Now working with Wiid, 53, the vintner is producing outstanding Chardonnay and Cabernet Sauvignon; both debuted in the 2010 vintage.

The estate totals 74 acres, with 42 under vine and another 3.5 still to be planted. Sited in craggy spots winding along the Banghoek mountain, the vineyard features shallow decomposed granite soils. Its generally north-northwest exposure is the opposite of Thelema's, across the road, resulting in a cooler microclimate, even though it's also sheltered from the prevailing breeze. The Chardonnay is bright and minerally in style, the Cabernet Sauvignon sleek, with racy fruit pinned to a well-defined graphite spine.

As the estate has been rejuvenated, Jordaan has decided to plant some parcels without terraces, following the natural contours of the slope instead.

"We've spent a year thinking this through," she says. "It will be a walking-only vineyard, no tractors ever, so no soil compaction. And without terraces we can have denser plantings. Combined, that means more water absorption and less runoff. In addition, we've planted proteas in the parcel above where the vines will go, and they like water as well, so when the runoff does reach the vines, there will be less for the vines to deal with."

In addition to replanting the vineyards, Jordaan has become obsessed with reestablishing the native fynbos vegetation, which uses less water, an issue all winegrape farmers in the Cape must deal with.

"We're trying to do this the right way," says Jordaan. "We also farm organically and we're carbon neutral. Everything we're doing requires more labor, but frankly, generating jobs is something that we should be doing here."

BARTINNEY Cabernet Sauvignon Stellenbosch 2010 (90, \$30)

BARTINNEY Chardonnay Stellenbosch 2011 (90, \$25)

BARTINNEY Chardonnay Stellenbosch 2010 (91, \$25)

PORSELEINBERG

Porseleinberg is the newest project from Boekenhoutskloof co-owner Marc Kent. As Kent's popular Chocolate Block and Porcupine Ridge labels have grown in recent years, the Franschoek-based winery has been working primarily with leased vineyards and purchased fruit around the Western Cape, rather than its own estate vineyards. Feeling the rug could be pulled out from under him at any time, Kent decided to set up his own vineyards to secure a fruit source that couldn't just disappear.

"For example, our '97 Boekenhoutskloof Syrah was the last time we got fruit from that vineyard. So after that, the wine was different," says Kent. "And now, we're getting less fruit from the vineyard we use for our current Syrah. The writing is on the wall."

Named for the low-running spine of hills that comes out of Riebeeck Kasteel, the Porseleinberg project is extreme viticulture. With large jagged pieces of schist sticking out of the ground and only 18 inches of annual rainfall, it hasn't been easy to get a vineyard established on this windblown spot, but the early signs of quality are there and Kent is happy to have put down roots.

"I was looking for some organic grapes for another label when I came across 10 acres of Syrah and Pinotage vines here," says Kent. "It was just a grower selling his fruit, and I said, 'I'll take all you can give me and I'll pay cash on delivery.' He asked, 'Why don't you just buy the farm then?' So I did."

After buying the property in 2009, Kent pulled out the Pinotage, kept a bit of the original Syrah and then began his own Syrah plantings. (Some of the original Syrah, which was planted in 1999, went into the early vintages of Eben Sadie's Columella bottling.) Today the 173-acre property has 89 acres of vines, mostly Syrah with a drop of Grenache and Mourvèdre. In-house winemaker Callie Louw manages the estate day-to-day.

Most of the fruit from Porseleinberg will be used for the Boekenhoutskloof and Chocolate Block labels, but the cream of the production will go into the estate's own bottling. It's a Syrah fermented with the stems in concrete vats, then aged in concrete eggs and large wooden

foudres, mimicking the traditional techniques used in the Rhône Valley, whose wines Kent loves.

The debut 2010 bottling is a blaze of singed mesquite and iron, with smoldering black tea, sanguine and steeped red currant and black cherry notes. Long, taut and fine-grained, this is a wine of distinction that seems to pull everything it can out of the soil. It looks to be one of the Cape's most exciting new wines.

PORSELEINBERG Swartland 2010 (93, \$100)

SADIE FAMILY

Though just 40, Eben Sadie is already one of South Africa's most experienced winemakers. He was hired by Charles Back more than a decade ago to help start Back's Spice Route winery, which was the first modern quality-oriented winery in the Swartland. After leaving Spice Route in 2001, Sadie worked two harvests a year, splitting time between his own nascent winery (which he had started in 1999), while also developing a project called Dits del Terra in Priorat, Spain.

Sadie is now focused full-time at Sadie Family, and his Columella and Palladius bottlings have well-established track records. Sadie's latest venture is a lineup of small-production, single-vineyard wines sourced from South Africa's dwindling old-vine vineyards. (For more on Cape winemakers' efforts to preserve old-vine sites, see "At a Crossroads," page 36.)

"These vineyards are our wine industry's treasure. We have to save them," says Sadie.

The project started in 2009 with just a few hundred bottles of wine from each of the vineyards Sadie found while working with viticulturist Rosa Kruger. Sadie convinced the growers not to rip out the vines in favor of new, higher-yielding plantings, paying a premium for the small amounts of fruit the parcels still provided. (Old vines naturally decrease production.) The wines were first commercialized in 2010, with a small amount of 2011s the first to reach the U.S. market. The entire 2012 lineup—five white and three reds—will be released in the United States.

The whites are the Skurfberg Olifants River, a Chenin Blanc sourced from 88-year-old vines planted on Table Mountain sandstone; the Skerpioen Swartland, a Chenin Blanc and Palomino blend from 66-year-old vines planted on clay and chalk soils in the northwest corner of the Swartland; the T Voetpad Swartland, which comes from a 3.5-acre parcel that's a field blend of *Sémillon*, *Sémillon Gris*, Palomino, Chenin Blanc and Muscat d'Alexandria, planted between 1887 and 1928; the Kokerboom Olifants River, a blend of *Sémillon* and *Sémillon Gris*; and the Mev. Kirsten Stellenbosch (named for the vineyard's owner), which comes from South Africa's oldest Chenin Blanc vineyard, planted in 1905. (Sadie has checked the planting dates with SAWIS, the country's winery-funded body that tracks the wine industry.)

The reds include the Pofadder Swartland, made from Cinsault, a variety that rarely plays a leading role. "But Cinsault is probably South Africa's best grape," says Sadie. "It's been here for so long. But it doesn't take kindly to human greed—it hates overcropping. And there's no color, so it fell out of favor with the blending co-ops. But in the 1920s, alongside *Sémillon Gris*, this was the red wine of the country."

The Soldaat Piekienierskloof is 100 percent Grenache sourced from 48-year-old vines on decomposed granite soils at 2,200 feet of elevation, and the Treinspoor Swartland is made from Tinta Barroca. "Tinta Barroca has a big history in this country because of Portuguese settlers. But of course now it's completely out of fashion," says Sadie, with an air of proud resistance.

With minimal production, these wines will be hard to locate, but they represent some of the most compelling and diverse bottlings being made in South Africa today.

Restaurants in Cape Town & the Winelands

Cape Town

Jane Broughton
Issue: July 31, 2013

AUBERGINE

39 Barnet St., Gardens, Cape Town

Telephone (27) 21-465-4909

Website www.aubergine.co.za

Open Lunch, Wednesday to Friday, September to April; dinner, Monday to Saturday, year-round

Cost Tasting menus \$41-\$60, with wine pairings \$58-\$90

Credit cards All major

Corkage \$9, limit one

The historic neighborhood of Gardens is the setting for Aubergine, an intimate fine-dining restaurant situated in a characterful house typical of the area. A romantic ambience, softly lit interior and excellent service underscore Aubergine's ongoing appeal in a market flooded with new arrivals and trendier offerings. There's a courtyard for fine-weather dining, and a bar, both pleasant spots from which to peruse the extensive local and international wine list, whose many older vintages are supported by a 14,000-bottle cellar. A collection of exclusive house wines, a collaboration between chef-owner Harald Bresselschmidt and a handful of winemakers (including Bruwer Raats, Teddy Hall and Eben Sadie), overdelivers on quality for money, with offerings available by the glass or bottle. Sommeliers are friendly and informed.

The menu is compact, with every dish carefully considered. Chef Bresselschmidt's elegant, unadorned food draws on his Belgian roots, classical European training and love of Asian ingredients. Fusion cuisine can be confusing, but here everything on the plate is perfectly balanced. House specialties featuring eggplant (aubergine) include a light, delicately flavored soufflé with chèvre, as well as a lamb loin and eggplant strudel with a fragrant rhubarb-rosemary sauce. Cape ruby Port is used to marinate cherries served with rhubarb ice cream, and figs join blue cheese sorbet. Coffee is accompanied by dainty confections.

BISTROT BIZERCA

98 Shortmarket St., Heritage Square, Cape Town

Telephone (27) 21-423-8888

Website www.bizerca.com

Open Lunch, Monday to Friday; dinner, Monday to Saturday

Cost Entrées \$12-\$19

Credit cards All major

Corkage \$5; \$9 for sparkling wine

When modern bistro food is called for, this owner-run restaurant in a heritage building is a fine choice. It's a favorite of Capetonians, especially for an after-work glass of wine and confidently executed, innovative takes on comfort food. Seating is either in an intimate dining room surrounded by exposed-brick walls, with contemporary chairs and traditional white linen-decked tables, or outdoors in a private courtyard with a tinkling fountain and vertical wall gardens overflowing with salad leaves and herbs for the kitchen.

The kitchen itself is the domain of France-born chef Laurent Deslandes, while the front-of-house is run by his wife, Cyrillia, a gregarious, down-to-earth hostess. Service is polished and personality-driven, with waitstaff dressed in eye-catching floral dresses or pink shirts. A short menu of Bizerca classics—notable are the raw salmon salad, with goat cheese, soy and ginger dressing, and the steak tartare—is augmented by a board of seasonally inspired specials. Offal dishes are a specialty, including deboned pig's trotters in a crisply fried pastry parcel, as well as delicacies such as ox or veal tongue.

The wine list is a tightly edited choice of around 40 wines, including a dozen French table wines, five Champagnes and the rest a premium selection from some of South Africa's most coveted labels. More than half the wines are available by the glass.

BURRATA

The Old Biscuit Mill, 375 Albert Road, Woodstock, Cape Town Telephone (27) 21-447-6505

Website www.burrata.co.za

Open Lunch and dinner, Tuesday to Saturday, year-round; Monday to Saturday, summer

Cost Entrées \$9-\$15

Credit cards All major

Corkage \$7, limit one

This stylish and inviting restaurant, with an open kitchen and visible wine cellar, places as much emphasis on wine as it does on food. The food, wine and service are more fine-dining than trattoria in quality, but without any stiffness or formality in a setting that features roughly hewn wood, exposed brick and custom-designed lights made from green wine bottles.

Burrata's location, in the hip Old Biscuit Mill complex, ensures an eclectic mix of customers and a constant buzz.

Hands-on owner and sommelier Neil Grant lived in San Francisco for seven years and is married to an American. He prides himself on listing lesser-known wines by the glass, and likes to change the wine list frequently to keep it exciting and relevant to the menu offerings. Aside from sparkling wines, the list is exclusively South African and features more than 40 whites and 40 reds. There is always an experienced sommelier on hand with knowledge of local wine regions and varieties.

Taking center stage is a Ferrari-red pizza oven imported from Naples. When fired up, it hits 900° F and cooks a pizza in less than 90 seconds, creating a light, crisp crust. Toppings range from the simple cherry tomatoes, fresh burrata, basil and olive oil of the Pizza Bianca to homemade fennel sausage, caramelized onions, smoked mozzarella and baby spinach. There are also tomato-based pizzas and even dessert pizzas featuring chocolate, roasted figs or caramelized apples. It's not all about pizza, though. Head chef Annemarie Steenkamp, who spent five years working under Margot Janse at Le Quartier Français (a luxury resort in Franschoek), brings creativity and refinement to the modern Italian menu, offering dishes such as risotto with crispy pork, apple and currant vinaigrette; fresh mussels with tagliatelle nero and Prosecco cream; and sirloin with roasted baby onions, peas, bone marrow and salsa verde.

CAPE GRACE

West Quay Road, Victoria & Alfred Waterfront, Cape Town

Telephone (27) 21-410-7100

Website www.capegrace.com

Rooms 117

Suites 1

Rates \$569-\$2,146

Signal Restaurant Open Breakfast, lunch and dinner, daily Cost Entrées \$9-\$32; tasting menu \$42, with wine pairings \$64 Credit cards All major Corkage \$9 (includes local sparkling wine); \$27 for Champagne

Cape Grace is the grande dame of the Waterfront, a magnet for tourists and locals alike for its designer shopping and café culture. In addition to being a hot spot, it offers highly personalized service and easy access to some of the Cape's prime wine routes, beaches and tourist attractions.

Wraparound views take in Table Mountain, the central business district, Signal Hill, the Waterfront and the Atlantic Ocean. Bascule, the hotel's cozy whiskey, wine and cocktail bar, has uninterrupted mountain views from its quayside tables and offers live music several times a week in the summer. The bar's abbreviated wine list features 25 South African wines, all available by the glass.

Signal, the only restaurant in the hotel, under executive chef Malika van Reenen, serves breakfast, lunch and dinner. Service is friendly and personable. Sustainable food practices underpin dishes that showcase the cultures that shaped Cape Town's melting-pot heritage, from French Huguenots to Asian spice traders. Expect dishes such as Cape Malay spiced shellfish broth, springbok loin with spicy mango pickle and rooibos tea-scented lentil jus, and a grown-up version of a British pudding, featuring Pimm's jelly and cucumber sorbet. The wine list has 250 South African wines, 14 Champagnes and a smattering of international labels. Around 100 older vintages and rare wines are stored in the Vinothèque in Bascule.

The hotel's rooms and suites are individually decorated, with richly detailed interiors executed by local artists and artisans and emphasizing the area's history. Complimentary wine tastings are held daily.

ELLERMAN HOUSE

180 Kloof Road, Bantry Bay, Cape Town

Telephone (27) 21-430 3200

Website www.ellerman.co.za

Rooms 11

Suites 2

Rates \$558-\$1,921

Corkage Not permitted

Ellerman House, a small luxury hotel minutes from beaches and downtown Cape Town, has set the standard for opulent accommodations in South Africa. The immaculate Cape Edwardian mansion boasts breathtaking, uninterrupted views of the Atlantic Ocean, while rooms and suites are sumptuously decorated. The owner's substantial collection of South African art, displayed throughout the hotel, spans more than a century. Contemporary works from an evolving collection are rotated seasonally in the hotel's private gallery, which morphs into a private cinema when required. A solar-heated lap pool is discreetly tucked away on a private terrace, below the hotel's tiered gardens, and is complemented by a full-service gym and spa.

The property also offers a modern, multilevel private villa carved into granite rock, with three bedrooms and a pool, with the option to add an additional two bedrooms on the spa level. A second villa, due to open late this year, will incorporate a vast wine cellar to showcase 6,000 of the hotel's 7,500-bottle collection of South African wines, a dedicated Dom Pérignon cellar and a tasting center where Chilean sommelier Manuel Cabello will offer vertical tastings and provide advice for forays into the winelands. Frequented by the camera-shy, Ellerman House takes guest privacy and security very seriously and is not open to nonguests.

Despite its movie star looks, a relaxed ambience pervades the property. The lounges, bar and library feel like lived-in spaces, and guests are encouraged to get caught with a hand in the cookie jar: A 24-hour guest pantry is stocked with homemade sweet and savory snacks. This home-away-from-home attitude extends to the guest-only restaurant, where chef Veronica Canha-Hibbert indulges individual requests (often for simple comfort food) while producing a daily changing menu of modern gourmet classics incorporating locally sourced organic ingredients.

THE FOODBARN

Noordhoek Farm Village, Village Lane, Noordhoek

Telephone (27) 21-789-1390

Website www.thefoodbarn.co.za

Open Lunch, daily; dinner, Tuesday to Saturday

Cost Entrées \$13-\$17

Credit cards All major

Corkage \$4

The boho beach community of Noordhoek may seem an unlikely place to find top-notch French food. France-born chef-owner Franck Dangereux and his family were already living in the Noordhoek valley, so opening a rustic-chic restaurant and deli in a barn seven years ago made perfect sense. Dangereux's deceptively simple food and the easy, sand-between-your-toes ambience he has created draws a loyal following of both locals and tourists.

The menus evolve with the seasons, daily even. Characteristic dishes include braised veal sweetbreads; roasted rack of lamb with sautéed potatoes, rich basil jus and tapenade; and leek, truffle and shallot risotto with hazelnuts and wild rocket. Some items have stood the test of time: The tempura-style prawns served on a confit tomato, eggplant and avocado tian, finished with a chile-red pepper syrup and basil salsa, is one of the chef's original star dishes from his days in the kitchen at La Colombe, over the mountain.

A meal at the Foodbarn would not be complete without dessert. Among the selections are a dark chocolate and vanilla millefeuille with bitter chocolate gel and tonka bean ice cream, as well as roasted guava and poached quince with almond sabayon and Earl Grey ice cream.

The tightly edited wine list includes a trio of quaffable house wines, eight bubblyies, 36 whites and 36 reds, mostly local. The restaurant's proximity to Cape Point Vineyards means that Sauvignon Blanc and Chardonnay bottlings from grapes grown and produced on the narrow Cape Peninsula are well-represented.

Originally, the Foodbarn included a bakery and deli. The deli has since moved into bigger premises in the same farm village complex, developing its own identity and popularity. It offers everything from breakfasts and decadent cakes to tapas and a wineshop.

THE GREENHOUSE

Cellars-Hohenort Hotel, 93 Brommersvlei Road, Constantia

Telephone (27) 21-794-2137

Website www.collectionmcgrath.com

Rooms 33

Suites 18 Villa 1

Rates \$472-\$2,017

Open Dinner, Tuesday to Saturday

Cost Tasting menus \$50-\$67

Credit cards All major

Corkage \$6

The Greenhouse is an anomaly in the Cape, where cutting-edge restaurants are rarely attached to hotels. Tucked away in an exclusive, residential part of Constantia, the Greenhouse is the trump card of the Cellars-Hohenort Hotel—one of three Relais & Chateaux properties owned by hotelier Liz McGrath (another is in the nascent wine region of Walker Bay). The restaurant resides in an elegant greenhouse overlooking extensive English-style gardens. Lush potted plants, bold fern-print wallpaper and exquisite tableware set the scene for fine dining that is technically precise without taking itself too seriously. Crudités planted in a miniature flower pot with edible soil, a crayfish custard served in an eggshell, and macaroon lollipops are evidence of executive chef Peter Templehoff's ingenuity and sense of playfulness.

Imaginative reductions, emulsions, foams, powders, gels and savory jams make for exciting combinations of texture and flavor. His clutch of attention-grabbing tasting menus are modern expressions of South African cuisine, often employing traditional ingredients in innovative ways.

More than 100 local wines include the best of Constantia Valley, along with other South African wine regions and some international wines. The sommelier works closely with the chef on food and wine pairings and there are 20 wines by the glass.

The Cellars-Hohenort is an exclusive country house hotel with easy access to the Cape Peninsula and the city.

LA COLOMBE AT CONSTANTIA UITSIG

Constantia Uitsig, Spaanschemat River Road, Constantia

Telephone (27) 21-794-2390

Website www.constantia-uitsig.com

Suites 16

Rates \$139-\$182

Open Lunch and dinner, daily

Cost Entrées \$14-\$30; seven-course menu \$67, with wine pairings \$91

Credit cards All major

Corkage \$5; \$8 for Champagne Tasting fee \$3 for six wines; refunded with purchase

Located in leafy Constantia Valley, La Colombe on Constantia Uitsig wine farm has been a leading culinary light for the past decade. Chef Scott Kirton serves his French-Asian fusion food in a series of intimate rooms gathered around a sunny courtyard and fountain. An umami broth with langoustine, scallops, fennel and corn salad makes a light but deeply satisfying starter, while three cuts of lamb (roast loin, braised neck and deep-fried sweetbreads) are served with a mix of Mediterranean accompaniments, all beautifully plated on a round of dark slate.

Designed by long-term manager Jennifer Whittle and sommeliers Ewan Mackenzie and Tawanda Marume, the wine list consists of 300 wines, mostly South African, with a smattering of French bottlings. The Constantia Uitsig wines are always available by the glass, along with a changing selection of other labels to match the food, and advice is friendly and accommodating. La Colombe's emphasis on Swartland wines reflects current trends; \$39 will get you the Rall White 2011, while a short vertical of the De Toren Fusion V includes a bottle of the 2010 for \$74.

RESTAURANT AT BUITENVERWACHTING

Buitenverwachting Wine Estate, Klein Constantia Road, Cape Town

Telephone (27) 21-794-3522

Website www.buitenverwachting.com

Open Lunch and dinner, Monday to Saturday

Cost Entrées \$14-\$23

Credit cards All major

Corkage \$5 Tasting fee \$3; refunded with purchase

Bordered by large private residences on the slopes of the Constantiaberg, Buitenverwachting wine estate is reached via a long, winding road lined with rosebush-edged vineyards and venerable oak trees. The mountain-facing restaurant is a magical setting for lunch or an early dinner in summer, before the evening light fades. It recently underwent an impressive transformation in decor—shades of greige and khaki, bamboo floors, designer sofas and large contemporary paintings bring it right up to date—echoed in a menu that has become simpler and lighter too.

Chef Edgar Osojnik's concise menu has a retro feel—steak tartare, Caesar salad, raspberry soufflé and peach melba are all featured—plus a few Austrian specialties, including veal

cordon bleu and wiener schnitzel with Austrian-style potato salad. Linefish comes with scallops and bouillabaisse jus; lamb cutlet and noisette with osso buco sauce, potato Lyonnaise, confit eggplant, falafel and green beans. The estate's highly regarded wines, most of which are available by both bottle and glass, make pairing a pleasure with Osojnik's flavorsome, well-balanced plates. The wine list includes popular and rare South African wines, older vintages and a smattering of international choices.

The Coffee Bloc, a gourmet coffee roastery, café and deli opening onto a courtyard with outside seating and a raised pond, is an attractive complement to the tasting center and formal restaurant. Breakfast, light lunches, tapas and teas are served throughout the day. Black Forest cake and Sacher torte are further evidence of the chef's Austrian roots.

THE ROUNDHOUSE

Round House Road (off Kloof Road), The Glen, Camps Bay, Cape Town

Telephone (27) 21-438-4347

Website www.theroundhouserestaurant.com

Open Roundhouse: Lunch, Wednesday to Sunday, May to September; dinner, Tuesday to Saturday, year-round. Rumbullion (October to April only): Breakfast, Friday to Sunday; lunch, Tuesday to Sunday

Cost Roundhouse: Four-course menu \$56; tasting menu \$72

Credit cards All major

Corkage Not permitted

The Roundhouse is a landmark building, dating to 1786. Steeped in Cape history, it was originally built as a guardhouse and later expanded and used as a hunting lodge, tea room and dance hall. Nestled in the forested glens between Table Mountain and Lion's Head, it's a unique setting close to the city center, with sweeping views of the Atlantic Ocean and Camps Bay. Modern cuisine infused with local provenance and seamless service add up to a romantic experience.

The restaurant is divided into an oval dining room, ideal for private parties, and a half moon-shaped room that offers much-coveted sea-view tables beneath windows that fold away on warm evenings.

Chef Eric Bulpitt's classical French training is the foundation for adventurous, often earthy combinations that use local produce. A dish of slow-cooked beef tongue with celeriac puree, whole-grain mustard and nasturtium is typical of his style, which seeks to re-introduce diners to overlooked South African ingredients, prepared in a modern way. Dishes are often pretty, such as a salad of organic raw and pickled vegetables arranged like a miniature garden, with mushroom "soil" and herb emulsion.

The restaurant has an extensive wine cellar, fronted by a 66-page list with 132 South African whites, 129 South African reds and 22 international wines, including lesser-known Champagnes. Emphasis is given to local wines that are excellent expressions of their *terroir*. There are 25 wines by the glass.

From October to April, the terraced lawns below the restaurant are the setting for Rumbullion, the Roundhouse's more casual eatery, which offers a simple tick-the-box menu for breakfasts, tapas, pizzas and sundowners.

THE TEST KITCHEN

Shop 104A, The Old Biscuit Mill
375 Albert Road, Woodstock, Cape Town
Telephone (27) 21-447-2337

Website www.thetestkitchen.co.za

Open Lunch and dinner, Tuesday to Saturday

Cost \$7-\$18 (lunch à la carte only); three-course menu \$40; five-course tasting menu \$50 (lunch or dinner), 11-course menu \$75 (dinner only); with wine pairings, \$77-\$113

Credit cards All major

Corkage \$6, limit one

What started out as a kitchen-cum-lab for stellar chef Luke Dale-Roberts has evolved into the city's edgiest dining room, with 65 seats and a waiting list most nights.

Originality is the watchword here, from the stylish staff uniforms to the surprisingly intimate, warehouse-feel interiors of the Old Biscuit Mill. Many handcrafted design elements, including the lighting and crockery, are unique to the restaurant. An open kitchen sets the scene for dining that is theatrical and entertaining without detracting from the technically precise, creatively inspired tasting menus on offer.

Despite a sometimes bewildering array of ingredients and elements on the plate, in each course a few star ingredients shine through in contrasting textures and layers anchored by bold flavors and confident seasoning. Seasonality and local sourcing are big, but the global style of the food draws on influences and ingredients from East and West.

Like the menus, the wine list changes frequently, a mix of small producers, maverick winemakers and watertight offerings from well-known estates. Nearly all of the 100 selections are South African—the only imports are Champagnes and the chef's favorite Chablis—and a significant number are from the 2009, 2007 and 2001 vintages.

Dale-Roberts made his name at La Colombe, and has a newer venue, the Pot Luck Club, atop the original silo of the Old Biscuit Mill. The 360-degree views of the city are a backdrop to small-plate dining off a menu divided into salty, sour, bitter, umami and sweet flavors. Inspired by the chef's travels from South America to Asia, it's a clever take on modern world tapas.

Stellenbosch

COOPMANHUIJS HOTEL AND SPA

33 Church St., Stellenbosch
Telephone (27) 21-883-8207
Website www.coopmanhuijs.co.za
Rooms 16
Rates \$215-\$301

HELENA'S RESTAURANT

Open Lunch, Tuesday to Sunday; dinner, Monday to Saturday
Cost Entrées \$9-\$16

Credit cards All major
Corkage \$4

In the very heart of Stellenbosch lies this 300-year-old national monument, recently renovated into a luxury boutique hotel. The original manor house fronts onto bustling Church Street and its vibrant café culture, but at the back all is tranquility, with a sunny courtyard, spa and pool. The Pieterse family has renovated the building sensitively and imaginatively, with all rooms benefiting from Helena Pieterse's elegant and personal touch.

The restaurant, called Helena's, is a new addition to the property. Dine outdoors on the *stoep* if you want to people-watch, in the elegant dining room inside the original manor house or in the sunny conservatory. Chef Nadia Roux is influenced by family recipes, producing hearty *huijskos*, literally "food of the house." Enjoy crunchy strips of pork belly, dressed with salted caramel sauce, atop a fresh cucumber-and-baby-leaf salad, or balsamic and honey-roasted quail, stuffed with bacon and thyme and served on sweet and earthy beetroot hummus.

The wine list, under the guidance of restaurant manager Libby Adams, consists of around 50 wines. The wines are mainly Stellenbosch, with key bottlings coming from other regions, such as the Hamilton Russell Chardonnay Hemel-en-Aarde Valley 2010 for \$42 and Paul Cluver Elgin Pinot Noir 2010 (\$28). The compact list offers well-chosen, solid examples in every category and changing by-the-glass selections.

DELAIRE GRAFF LODGES AND WINE ESTATE

Delaire Graff Wine Estate, Helshoogte Pass, Stellenbosch
Telephone (27) 21-885-8160
Website www.delaire.co.za
Private lodges 10
Rates \$832-\$1,172

Delaire Graff Restaurant Open Lunch, daily; dinner, Monday to Saturday Cost Entrées \$17-\$24 Credit cards All major Corkage Not permitted Tasting fee \$3 for three wines; \$5 for six wines; refunded with purchase

A stay at Delaire Graff is the pinnacle of luxury, with each of the 10 individual lodges boasting its own plunge pool, private kitchen and breathtaking views in every direction. Owner Laurence Graff has built his property with imagination and attention to detail in every aspect, including two award-winning restaurants, an exclusive spa, a private cinema, complimentary shuttles to Stellenbosch and lush gardens filled with works of art.

Executive chef Christiaan Campbell describes his food as "bistro-chic." He grows many of his own salads and herbs at the estate, and presents some of the prettiest plates in town, which are best savored on the spectacular open terrace. The ceviche of cob (a type of local whitefish) is accompanied by ginger, winter melon and edible flowers, while the blesbok loin (a local game meat) is served with a ricotta-stuffed zucchini flower and vibrant blackberry puree. If your tastes are more traditional, the dish of crispy fish and chips with homemade tartar sauce and mushy peas is a favorite.

Also at Delaire Graff is Indochine Restaurant, offering modern Asian food served with flair and a deft touch. Both restaurants are presided over by sommelier Grant Hendriks, Indochine restaurant manager Alex von Ulmenstein and wine ambassador Jacques Steyn, who wield a list of around 150 well-chosen, predominantly local wines with some overseas additions.

Splurge on the Steenberg Magna Carta for \$129 or relish the iconic Kanonkop Pinotage Simonsberg-Stellenbosch 2010 for \$74.

DE OUDE BANK BAKKERIJ

Oude Bank, 7 Church St., Stellenbosch

Telephone (27) 21-883-2187

Website www.paindevie.co.za

Open Breakfast and lunch, Tuesday to Sunday

Cost Sandwiches \$5-\$7

Credit cards MasterCard, Visa

Corkage \$4

Gothic writing on a whitewashed alley wall lures patrons into the small restaurant belonging to artisan baker Fritz Schoon. The restaurant's decor is rustic and functional, with wooden tables, chunky leather-and-wood chairs, and hessian wall and ceiling hangings. It is flanked on two sides by a sophisticated art gallery and crystal shop, but all eyes are on the open bakery with its wood-burning oven. Watch the bakers prepare bread and pastries throughout the morning, producing signature loaves such as Schoon's Sourdough, made from wheat, rye and wholemeal and taking three days to complete.

The menu is simple: Choose your bread, choose your condiments (homemade organic shiitake mushroom pesto or roasted garlic and sage butter are just two options) then top it off with charcuterie or local cheese. If the choices prove too overwhelming, opt for the short menu of daily specials, such as pasture-reared beef meatballs with tomato, basil pesto, parmesan and rocket on sourdough, or French toast brioche with chocolate spread, clotted cream, burnt-orange butter sauce and blueberries. The six wines all come from Banghoek winery Bartinney, but De Oude Bank also offers organic tea, homemade lemonade and ginger beer.

JORDAN RESTAURANT WITH GEORGE JARDINE

Jordan Wine Estate, Stellenbosch Kloof Road, Stellenbosch

Telephone (27) 21-881-3612

Website www.jordanwines.com

Open Lunch, Tuesday to Sunday; dinner, Thursday to Saturday (degustation menu only)

Cost Two-course lunch menu \$30; three-course lunch menu \$34; six-course degustation menu \$48

Credit cards All major

Corkage \$5, limit one

Tasting fee \$3 for six wines; refunded on purchase

Gary and Kathy Jordan produce some of South Africa's most consistent wines on their family farm outside Stellenbosch. Watch the protected dwarf chameleons climb among the reeds by the restaurant's sunny *stoep*, before turning your attention to chef-owner George Jardine's classic French cuisine. There is an element of entertainment as steamed mussels with lemongrass, coconut milk and chile are served in huge paper parcels with an accompanying *vetkoek*—a Cape Malay dough ball—and the honey-poppy seed soufflé is presented at table by a chef armed with a jug of vanilla sauce and a scoop of ice cream. A visit to the cheese room, guided by one of the managers, is highly recommended.

The list of just under 50 wines focuses on the excellent Jordan versions, all available by the glass. Other local wines are grouped under headings such as "full-bodied and curvaceous" or "light and aromatic." The food-friendly Jordan Riesling The Real McCoy 2011, at \$14, is deservedly popular, or try neighboring De Morgenzon's Chenin Blanc Stellenbosch 2011 for \$40.

MAKARON RESTAURANT AT MAJEKA HOUSE

26-32 Houtkapper St., Paradyskloof, Stellenbosch

Telephone (27) 21-880-1549

Website www.majekahouse.co.za

Rooms 12

Suites 7

Private villa 1

Rates \$97-\$848

MAKARON RESTAURANT

Open Lunch and dinner, daily

Cost Entrées \$13-\$19; three-course menu \$32; four-course menu \$38; six-course menu \$63

Credit cards All major

Corkage \$5

Award of Excellence

This boutique guest house in a quiet suburb of Stellenbosch is set in modern, Mediterranean-style buildings surrounding the pristine, peaceful garden, heated pool and jacuzzi. The interior is quirky yet luxurious, with unusual and individual decorations and furnishings creating a relaxing and welcoming environment. Other attractions include a small gym, a spa that offers Himalayan salt crystal treatments, and an award-winning restaurant, Makaron.

Working at Michelin-starred restaurants throughout Europe has given chef Tanja Kruger's classic food a distinct twist, combining flavors from different cuisines: A starter of terrine of game birds topped with seared quail rests on a mild, curried dal puree, while pan-seared springbok loin is plated with porcini puree and gremolata butter. Kruger's signature dessert is the appropriately named and decadent 50 Shades of Chocolate.

All the dishes may be paired with either a wine or craft beer. The pairings are overseen by restaurant manager and sommelier Josephine Gutentoft, whose engaging manner and confidence in her list charms guests into trying her unusual but accurate matches—the terrine of game birds finds an excellent partner in the Morgenster Caruso Rosé Stellenbosch 2012 (\$16), while the nutty, sweet Signal Hill Straw Wine 2001 (\$26/375ml) is recommended with the 50 Shades of Chocolate. The list of 180-plus wines is predominantly South African, with some well-chosen overseas wines, plus a couple of short verticals from the likes of Warwick Wines and Vriesenhof. Expect to pay \$42 for the standout Raats Family Cabernet Franc Stellenbosch 2010, and \$35 for the Klein Constantia Riesling 2011.

96 WINERY ROAD

Zandberg Farm, Winery Road, Stellenbosch

Telephone (27) 21-842-2020

Website www.96wineryroad.co.za

Open Lunch, daily; dinner, Monday to Saturday

Cost Entrées \$11-\$18; tasting menu \$32

Credit cards All major

Corkage \$5, free for winemakers

Award of Excellence

Winemakers Ken Forrester and Martin Meinert, with Ken's brother Allan and chef Natasha Wray, have created a home away from home for local winemakers, who crowd the tables at lunch and dinner, showing off their new releases. Mismatched wooden tables, brightly colored placemats, attentive staff and a warm welcome for families all combine to make this brasserie-style eatery popular year-round.

Wray's "Cape Country" cuisine delivers huge amounts of flavor. The menu includes such favorites as a starter of crisp pork belly strips served with homemade tomato chutney, and the restaurant's signature "Hollandse" pepper filet, using beef dry-aged to the chef's specifications and flambéed at your table. Allan Forrester is on hand to offer advice from the long list of mainly South African wines, with some overseas additions (particularly Burgundy). Ken Forrester, one of the Cape's leading Chenin Blanc producers, makes a range of wines, all of which are available by the glass; prices for bottles range from \$8 for his Chenin Blanc Western Cape Petit 2011, up to \$52 for the flagship Chenin Blanc Stellenbosch The FMC. Among other choices from the more than 200 selections are Mullineux Syrah Swartland 2010 (\$48) and Meinert Merlot Devon Valley 2009 (\$26).

OVERTURE RESTAURANT

Hidden Valley Wines, Annandale Road, Stellenbosch

Telephone (27) 21-880-2721

Website www.dineatoverture.co.za

Open Lunch, Monday to Saturday; dinner, Thursday to Saturday

Cost Entrées \$18; four-course menu \$41; five-course menu \$48; eight-course menu \$71; with wine pairing, \$57-\$84

Credit cards MasterCard, Visa

Corkage Not permitted

Tasting fee \$3; refunded with purchase

Perched high on the side of the Helderberg Mountains, boasting breathtaking views down into Stellenbosch, lies Overture, a modern, stylish restaurant set at Hidden Valley wine farm. The restaurant is open-sided and airy, with water sprays cooling it in summer and stout canvas walls for winter. Chef-owner Bertus Basson, one of the young stars of South African cuisine, backs up his maverick reputation with seriously good food. His cuisine, which he describes as "modern South African," showcases unique combinations of flavors and the elevation of lesser-known ingredients to sophisticated heights.

The menu changes daily, but pork is a specialty; try the confit of pork belly on a turnip and apple puree with carrots and *pomme cocotte*. Another passion is offal, so look for sautéed sweetbreads with gremolata risotto, perfectly paired to Hidden Valley Pinotage. Each dish has

a recommended wine from the 30-choice list. Most are from the on-site winery, but there's also a small selection of Bertus' personal favorites, such as Jordan Chardonnay Stellenbosch Nine Yards Reserve 2011 (\$45) and Blaauwklippen Zinfandel Stellenbosch 2007 (\$30); wine steward Thembe Veremu is both helpful and knowledgeable.

PANE E VINO

7A Lower Dorp St., Bosman's Crossing, Stellenbosch

Telephone (27) 21-883-8312

Website www.paneevino.co.za

Open Lunch and dinner, Monday to Saturday

Cost Entrées \$8-\$11

Credit cards All major

Corkage \$3 for wine purchased from wineshop

Tasting fee \$1-\$2 per sample for wines and grappa

Dalla Cia Wines is housed in converted brandy sheds on the outskirts of Stellenbosch. Father Giorgio and son George make the wine and grappa while George's wife, Elena, runs the popular osteria-cum-tasting room next door, which draws a crowd of winemakers and other industry professionals. The vibe is laid-back, with rustic wooden tables, as well as books and bottles adorning walls and shelves that showcase the food and wine with trademark Italian charm.

The food at Pane e Vino is simple but authentic—pasta and breads are made on the premises daily, with many recipes coming from Elena's childhood in Florence. It's country cooking, and makes the perfect foil for the robust Dalla Cia wines, all of which can be tasted and then ordered by the glass, carafe or bottle; there is also a small selection of Italian wines on offer. Foodwise, try the ricotta and spinach gnocchi dressed with melted butter and truffle oil, or pappardelle with osso buco sauce, slow-cooked for eight hours. Finish with a slice of torta Caprese, a moist, flourless chocolate and almond cake.

THE RESTAURANT AT WATERKLOOF

Waterkloof Wines, Old Sir Lowry's Pass Village Road, Somerset West

Telephone (27) 21-858-1491

Website www.waterkloofwines.co.za Open Lunch daily; dinner, Monday to Saturday (closed Mondays in winter)

Cost Two-course menu \$25; three-course menu \$32; six-course degustation menu \$43, with wine pairing \$54

Credit cards All major

Corkage \$6

Tasting fee \$3 for six wines; refunded with purchase

As you step inside The Restaurant at biodynamic winery Waterkloof, the double-height glass walls give you the sense of floating into the landscape. Interior walls are adorned with custom-made tapestries from local crafters, and a circular fireplace forms the heart of the restaurant space. Executive chef Gregory Czarnecki describes his food as contemporary, but there is a distinctly playful element, especially when it comes to naming his dishes. A "Smiling Valley Marron" turns out to be a deconstructed lobster cocktail with savory lime cheesecake and coriander "soil," while the crispy tuna, rolled in shiitake dust, ponzu and panko breadcrumbs, is served on Asian broth with Szechuan peanut butter.

The wine list is brief—a mere 17 selections—as it comprises only Waterkloof's three ranges of wines plus a couple of local sparkling wines made in the Champagne method. Nevertheless, it covers most bases and every dish is matched to a wine. All the wines are decanted and are available by the glass, while a Library Selection offers an older wine from the cellar, such as the Chardonnay Stellenbosch Circumstance 2006 for \$13 a bottle. The unusual Mourvèdre Western Cape Rosé Circumstance Cape Coral 2012 (\$14 a bottle) is the palest of pale onion skin in color and makes the most versatile match for the style of food.

RUST EN VREDE RESTAURANT

Rust en Vrede Wine Estate, Annandale Road, Stellenbosch

Telephone (27) 21-881-3757

Website www.rustenvrede.com

Open Dinner, Tuesday to Saturday

Cost Set menus \$54-\$100

Credit cards All major Corkage Not permitted

Tasting fee \$4 for four wines; \$8 for six wines; refunded with purchase

Best of Award of Excellence

"Rust en Vrede" means "rest and peace," and owner Jean Engelbrecht is determined that the restaurant guests at his historic, highly regarded wine estate will experience that to the fullest. Enjoy an aperitif on the shaded terrace before moving inside, where it's all about understated elegance, with fine linens, comfy chairs, black-and-white pictures of the cellar, and a smartly dressed young staff rustling around quietly.

The four-course and six-course set menus change regularly and chef John Shuttleworth makes good use of local produce, whose provenance is detailed on the menu. Shuttleworth's dishes reflect classic European combinations enhanced and elaborated by African ingredients and twists. Tortellini carbonara reaches new heights as creamy sauce bursts from inside light pasta parcels. For dessert, the rich white chocolate and ras el hanout parfait is flavored with rooibos and goji berries. Sommelier Joakim Blackadder has an extensive list of almost 900 wines. He'll recommend matches if asked, but is just as happy to chat about wines of your own choosing. Several verticals of Rust en Vrede and other estates such as Ataraxia, De Toren and Bouchard Finlayson are available, and all South African regions are thoroughly covered. The good selection of international wines is particularly strong in Champagne and Burgundy. The Rust en Vrede Estate Blend 2010 is available for \$42, while Bonneau du Martray Corton-Charlemagne 2008 will set you back \$166. The delicious Sequillo White Swartland 2010, \$27, is a good deal.

TERROIR RESTAURANT AT KLEINE ZALZE WINES

Kleine Zalze Lodge and Wines, R44, Technopark, Stellenbosch Telephone (27) 21-880-8167

Website www.kleinezalze.co.za

Rooms 24

Suites 17

Rates \$108-\$466

Terroir

Open Lunch, daily; dinner, Monday to Saturday

Cost Entrées \$18-\$23

Credit cards All major

Corkage \$5

Tasting fee \$2 for five wines

Kleine Zalze Lodge, Golf Estate and Wine Farm, a modern development on a much-older farm, lies on the outskirts of Stellenbosch. Accommodations are contemporary and comfortable, with well-equipped kitchenettes in the suites. Guests can enjoy the rim-flow pool, gym and sauna, or explore vineyard trails for hiking and mountain biking. The estate also includes an 18-hole golf course and Terroir restaurant, making it a perfect base for visitors with a wide range of interests.

The open, shady terrace at Terroir is generally full of Stellenbosch's great and good tucking into chef Michael Broughton's decadent dishes, while inside the restaurant, cool, neutral colors form a simple backdrop for the food. The menu is displayed on blackboards carried to every table by friendly servers, each of whom can handily describe the dishes of the day.

Broughton has a reputation as a *saucier* of note, and Terroir's stocks and sauces enhance the classic French dishes, making for rich, opulent food with astounding depth of flavor. Try the prawn risotto, which comes surrounded by an intensely savory bisque, or the roasted belly of pork with rhubarb compote and "Truffle Mac." The wine list is a solid selection of 100 bottlings, all South African. Dotted among the pages are the well-made, well-priced wines from Kleine Zalze, all of which are available by the glass. The well-trained staff can help you navigate among other options, including Boekenhoutskloof The Wolftrap White Western Cape 2012 (a Viognier, Chenin and Grenache Blanc blend) at \$12 or Bouchard Finlayson Pinot Noir Walker Bay Galpin Peak 2011 at \$63.

TOKARA RESTAURANT

Tokara Wine Farm, Helshoogte Pass, Stellenbosch

Telephone (27) 21-885-2550

Website www.tokararestaurant.co.za

Open Lunch, daily; dinner, Monday to Saturday

Cost Entrées \$13-\$17; six-course chef's menu \$48 (dinner only)

Credit cards MasterCard, Visa, Diners Club

Corkage Not permitted

Tasting fee Free

Nestled in a fold of mountains at the start of the Helshoogte Pass, Tokara is both a sleek and modern winemaking operation and one of the finest restaurants in the country. Chef Richard Carstens has honed his craft in some of South Africa's top locations. His food is rooted in classical French traditions, but increasingly shows contemporary Japanese influences as well. Expect food of texture and contrasts, with layers of complex flavors revealing themselves bite by bite. Try the tuna sashimi and tartare with scattered sushi rice, wasabi mayonnaise and deliciously refreshing slices of watermelon. The Korean marinated beef filet, served with the French classic *pommes Anna* and tom yum jus, epitomizes the East-West fusion.

A wine list of more than 100 selections is presided over by knowledgeable sommelier Jaap-Henk Koelewijn and features mostly Stellenbosch bottlings. There is also a smattering of overseas offerings, changing to a torrent when it comes to Bordeaux. Expect to pay \$35 for the fascinating and food-friendly Rustenberg Roussanne Stellenbosch 2011, \$34 for a Southern Right Pinotage Walker Bay 2010 and \$45 for the Tokara Director's Reserve Red Stellenbosch 2008.

Franschhoek, Paarl, Swartland

BABEL AT BABYLONSTOREN

Babylonstoren, R45, Franschhoek

Telephone (27) 21-863-3852

Website www.babylonstoren.com

Suites 6

Cottages 7

Rates \$483-\$790

Open Babel: Lunch, Wednesday to Sunday; dinner, Friday and Saturday. Green House: Breakfast, teas and lunch, daily. Farm Shop: 10 a.m. to 4 p.m., daily

Cost Entrées \$10-\$20

Credit cards All major

Corkage \$3; \$5 for sparkling wine

Rooms \$2 for five wines; refunded with purchase

This rustic restaurant in a converted cow shed is closely tied to its setting on a nearly 500-acre Cape Dutch wine and fruit farm that dates back to 1690. At the heart of the meticulously restored estate is an extensive formal garden. The vegetables, flowers and fruit trees include more than 300 edible organic species, all inspired by the original Company's Garden planted by the Dutch East India Company in Cape Town in the 17th century.

Babel's menu is brief and directed by what comes from the garden. Everything on the menu is homegrown, homemade or sourced from surrounding farms and producers. Franschhoek trout is lightly smoked, then grilled and served with fruit pickle and strawberry Viognier sauce. Glazed lamb cutlets are served with a citrus Chardonnay sauce, grilled satsuma and rhubarb. Babel's trademark salads mirror the seasons. Organized by color—red, green and yellow—these meal-in-one visual feasts also bring together hot and cold elements. On the wine list are Babylonstoren's own bottlings, along with a handpicked selection from producers located on the slopes of the Simonsberg Mountains.

The humble farm stay is stylishly interpreted here as cool, calming guest suites. More of a tearoom than a restaurant, the Green House—café tables inside an enchanting flower-filled greenhouse—makes generous sandwiches, salads and cakes aimed at visitors who come for the daily guided garden tour. Charcuterie, smoked fish, artisanal cheeses and breads from a wood-fired oven are all for sale in the Farm Shop, a gourmet emporium that incorporates a wineshop and tasting center.

BAR BAR BLACK SHEEP

Short Street, Riebeek Kasteel

Telephone (27) 22-448-1031

Website www.bbbs.co.za

Open Breakfast and lunch, Wednesday to Sunday; dinner, Wednesday to Saturday Cost

Entrées \$8-\$14

Credit cards MasterCard, Visa

Corkage \$3

A revamped collection of farm buildings on bohemian Short Street in Riebeek Kasteel houses this idiosyncratic restaurant. BBBS, as the locals refer to it, is a jumble of reclaimed furniture, chalkboards, bright colors and wind chimes. The restaurant showcases the talents of the Swartland Independent, a group of winemakers who share principles and hope to preserve Swartland's uniqueness. The menu proffers rustic slow-cooking, with many of the recipes coming from old Afrikaans farm cookbooks, updated and served in quirky ways.

Dishes feature locally sourced produce, much of it organic. Signature dishes are *viskoekies*—cakes made from locally caught *snoek*, a perchlike fish—served with roasted sweet potato, ginger and cinnamon, and the chicken and bacon pie, a circular pasty surrounding soft chunks of chicken and bacon with celery, rosemary and thyme. The wine list offers just 40 wines, concentrating on eight wine partners. Among them are Adi Badenhorst, whose 2009 white blend can be had for \$42. From the second label of Mullineux Family Wines, a bottle of Kloof Street Red 2009 is a deal at \$15, and is made across the street.

BOSMAN'S RESTAURANT AT THE GRANDE ROCHE HOTEL

Grande Roche Hotel, Plantasie Street, Paarl

Telephone (27) 21-863-5100 **Website** www.granderoche.com

Suites 28

Rates \$244-\$569

BOSMAN'S RESTAURANT

Open Dinner, Thursday to Sunday; bistro menu, Monday to Wednesday

Cost Tasting menus \$41-\$73

Credit cards All major

Corkage Not permitted

Best of Award of Excellence

This majestic hotel rests on the slopes of the Paarl valley, surrounded by vineyards. The buildings date to the 18th century, and many of them (such as the original slave quarters) have been renovated into luxury suites, scattered around the main buildings, separated by gardens, bridges and walkways that show haphazard charm. The hotel forms a good base for exploring the wine regions of Paarl, Wellington and Swartland.

Defining elegance for more than 20 years, Bosman's Restaurant offers classic fine dining with scenic views over the Paarl valley. Executive chef Roland Gorgosilich's food is thoughtful and intricate, with interesting combinations of flavors and textures, such as a honeyed goat

cheese salad offset by baby beets and a horseradish cream, all topped with crunchy turnip crisps, while main courses include succulent oven-roasted Karoo lamb loin with light olive gnocchi.

Bosman's has an extensive list of over 400 wines, and there to guide you through the thick tome are sommelier Kayetan Meissner and his team. There are several vertical selections, including Kanonkop, Mvemve Raats, Sadie Family Wines and Klein Constantia, plus South African auction wines dating back to 1980. International wines are well-represented in most areas, predominantly Europe; try the Dr. Loosen Riesling Kabinett Mosel Ürziger Würzgarten 2006 at \$60 or, back in South Africa, the Sadie Family Columella Swartland 2006 for \$150. Wines by the glass are thoughtfully chosen to suit the cuisine. -C.M.

BREAD & WINE

Moreson Wine Farm, Happy Valley Road, La Motte, Franschhoek

Telephone (27) 21-876-3692

Website www.moreson.co.za

Open Lunch, daily (closed Monday and Tuesday, May to September)

Cost Entrées \$12-\$17

Credit cards All major

Corkage Not permitted

Rooms \$3 for five wines; refunded with purchase

A leafy courtyard on the edge of a lemon orchard sets the scene for the most relaxed, fuss-free country lunch in the Franschhoek valley. Surrounded by the vineyards of Moreson, Bread & Wine and the farm have the same owners as Le Quartier Français in the Franschhoek village. The restaurants share a commitment to sourcing local, seasonal produce. At Bread & Wine, the menu showcases chef Neil Jewell's talent for charcuterie and features modern classics with a local spin.

The chef's farm-cured meats are the stars of the popular antipasto plate. On the menu, Jewell's prosciutto turns up with fresh figs, *mettwurst* is lavished on sourdough pizza with onion and apple relish, and lamb pancetta accompanies pea ravioli with a side of organic beans and kohlrabi. Although there are hearty main courses, such as butter-roasted beef rump with crushed potatoes and Languedoc parfait, and springbok loin with date-walnut croquette and coffee jus, lunch here is all about communal feasting. Order half a dozen starter plates to share and pair with the 16 Moreson wines that make up the wine list, available by the glass, bottle or case—the farm's tasting center is across the courtyard. Kicking off lunch with Moreson Pink Brut Rosé NV (\$3 per glass, \$15 bottle) sets the tone for an afternoon of relaxed dining in thoroughly unpretentious surroundings with fun-loving hosts. Next door, the Farm Grocer sells charcuterie, breads by Tina Jewell, olives, fudge and other gourmet treats.

THE GOATSHED AT FAIRVIEW

Fairview Wine Estate, Suid-Agter-Paarl Road, Paarl Telephone (27) 21-863-3609

Website www.fairview.co.za

Open Breakfast and lunch, daily

Cost Entrées \$6-\$14

Credit cards All major

Corkage \$5

Rooms \$3-\$6; refunded with purchase; reservations required

Fairview's eatery, a rustic converted barn with a large *stoep*, is always packed with customers. Capetonians may call it touristy, but on any given day there are plenty of local accents amongst the visitors—all enjoying breakfast and lunch in an authentic farm setting, complete with roaming goats and panoramic views across the vineyards toward Stellenbosch. Owned by the Back family and tightly run, Fairview is as well-known for its affordable range of around 25 cheeses (using both goat and Jersey cow milk) as it is for its staggering range of wines sold under the Fairview, Goats do Roam and La Capra labels. All wines in the restaurant are sold at cellar-door prices.

The lunch menu ranges from simple cheese and charcuterie platters to hearty meat dishes, including beef filet topped with black pepper-crusting *chevin*, or a duo of pork—slow-roasted belly with garlic and herbed sausage. Twenty-one of the estate's wines are offered by the carafe, including Fairview Oom Pagel Sémillon 2011 (\$4 per carafe; \$11 bottle). A further six single-vineyard and limited-release wines are offered by the bottle. The menu highlights suitable pairings for each dish, such as a bottle of Fairview Riesling 2012 (\$5) with a well-spiced lamb Cape Malay curry, and Goats do Roam 2012 red blend (\$5) with a free-range chicken pie. Artisan breads, from sourdough to ciabatta, all come from the in-house bakery. Despite staff being rushed off their feet, the service is swift and pleasant.

At the neighboring property, also owned by Fairview, visitors may participate in wine, chocolate and cheese tastings, as well as try beers from an on-site brewery.

LA RESIDENCE AND VILLAS

Elandskloof Private Road, Elandskloof Farm, Franschhoek

Telephone (27) 21-876-4100

Website www.laresidence.co.za

Suites 11

Villas 5

Rates \$471-\$514 per person Corkage \$8

Rooms Free for hotel guests

Liz Biden's glamorous hotel on the outskirts of Franschhoek village, surrounded by vineyards and orchards, may seem over-the-top to some with its dramatic, intricately layered and detailed interiors in bold color schemes, but fans of the exclusive retreat are very particular about which of the 11 individually decorated suites they stay in. Checkered marble floors, Persian carpets, ornate chandeliers, Oriental, French and Indian antiques and vibrant modern art transport guests to a fantasy world. Beautifully carved antique four-poster beds are standard. The same lavish hospitality extends to the five La Residence Villas, accommodating from two to six people each.

La Residence is one of three luxury properties owned by the Biden family. The family recently launched its own wine label with the help of DP Burger of Glenwood. Bottlings of the Shiraz, Cabernet Sauvignon and Shiraz rosé (\$8-\$16) are available exclusively to guests of the three hotels.

The wine list comprises 30 house wines, all available by the glass, and around 160 reserve wines—mostly South African but including a good selection of Champagnes and international labels. A nice touch is the choice of 10 Méthode Cap Classique (the South African nomenclature for *méthode traditionnelle*) sparkling wines from Franschhoek.

Guests dine on the veranda or next to the infinity pool, overlooking vineyards and mountains during the day, while dinner is an all-out theatrical event, featuring high-backed ruby-red banquettes with patterned bone china, crystal, silver and candles. Although the set menus, which offer Franschhoek salmon trout, springbok, Karoo lamb, fresh fruit and local cheeses, change daily and offer variety, guests may ask the chef to prepare anything they like.

PIERNEEF À LA MOTTE RESTAURANT

La Motte Wine Estate, R45 Main Road, La Motte, Franschhoek

Telephone (27) 21-876-8800

Website www.la-motte.com

Open Breakfast, Saturday and Sunday; lunch, Tuesday to Sunday; dinner, Thursday to Saturday

Cost Entrées \$8-\$21

Credit cards All major

Corkage \$5

Rooms \$4-\$21; refunded with purchase; reservations required

Situated on La Motte farm, this restaurant pays homage to the late Jacob Hendrik Pierneef and is inspired by a singular collection of the artist's work, including trademark linocuts and oil paintings. Chef Chris Erasmus (formerly at Le Quartier Français) explores the roots of South African cuisine with a menu that is a meticulously researched modern interpretation of Cape wine-farm food. He incorporates heritage ingredients and original recipes—some dating back three centuries.

The restaurant forms part of a visitor complex, opened in 2010, together with an informal tasting center, a museum and art gallery, and a farm shop. In the style of an old-fashioned general store, it sells a little bit of everything—cakes, artisan breads, ceramics, cutlery, aprons and napkins, salt crocks, and a range of body products made from essential oils harvested on the 420-acre, organically farmed property.

Attention to detail imbues every aspect of the open kitchen and extensive dining space, from vine leaf-shaped placemats to handblown glass vases holding a single bloom on each table. A trio of unusual chandeliers, made from original porcelain crockery dating back to the Dutch East India Company, creates a focal point above the tables.

Menu options range from farm-style soup and bread to substantial mains, such as berry-roasted wildebeest loin with pomegranate-red cabbage marmalade and buttermilk jus. *Snoek* is served in a roulade with a traditional accompaniment, sweet potato. Old-fashioned varieties of tomatoes, apples, quince, pomegranate, guavas and beets are pickled, stewed, roasted or turned into preserves, atchar and chutney to accompany meat dishes.

The wine list includes La Motte and Pierneef wines, most also available by the glass, a number of other Rupert family-owned labels, 12 or more Méthode Cap Classique sparklers from the Franschhoek valley (including the estate's own MCC Brut, made from Chardonnay and Pinot Noir; \$34 per bottle), a choice selection of South African wines from outside Franschhoek, and wines from New Zealand, Argentina, Germany and France. Vertical tastings of La Motte wines are also available.

REUBEN'S RESTAURANT AND BAR

Oude Stallen Centre, 19 Huguenot St., Franschhoek

Telephone (27) 21-876-3772

Website www.reubens.co.za

Open Lunch and dinner, daily

Cost Entrées \$10-\$20

Credit cards All major

Corkage \$8, Monday to Thursday

Opened in 2004, Reuben's was one of the first restaurants to put Franschhoek on the gourmet map, thanks to a crowd-pleasing bistro-style menu offering the likes of chile-salted squid, steak frites and lamb shank with truffle mash, along with a heavy-weight wine list that shows a strong local bias.

Owner-chef Reuben Riffel has since gone on to more ambitious projects, not least the opening of a bigger Reuben's at the One & Only resort hotel in Cape Town, but the original restaurant remains close to his heart. The prime location, just off the village's main road, is run by genuinely friendly staff. A separate bar leads into the airy interior with its exposed roof trusses and large, open fireplace. On a sunny day, a shady table in the private courtyard is the place to be, sipping on a fine local wine from Boekenhoutskloof or Anthonij Rupert Wines.

Robust, rustic flavors are evident in dishes like five-spiced, honey-glazed duck breast with roasted plums and potato puree, or herb-crust rack of lamb with shallot puree, artichoke, roasted potatoes and a tomato-caper jus. Salted hake fritters with pea and truffle soup, and a roasted seafood salad and baby spinach with a soy-truffle dressing make up a solid two-starter lunch. Wines by the glass are well-priced, but sometimes uninspiring. Excellent coffee comes from the artisanal roaster next door.

THE TASTING ROOM

Le Quartier Français, 16 Huguenot St., Franschhoek

Telephone (27) 21-876-2151

Website www.lqf.co.za

Open Dinner, Tuesday to Saturday

Cost Tasting menus \$67-\$77; eight-course menu, \$83, with wine pairing \$126

Credit cards All major; credit card confirmation required

Corkage \$6

Foodies have been known to check into Le Quartier Français, a 21-room luxury auberge in the heart of the Franschhoek village, simply to secure a booking at its flagship restaurant, the Tasting Room, as chef Margot Janse is one of the most celebrated cooks in the country. The African-inspired "surprise" tasting menu is big on cultural references; southern African ingredients, such as buchu, baobab, sour figs and honeybush tea, and seasonal, organic produce from the Franschhoek valley are the heroes of the skillfully executed, impeccably balanced creations.

Part of Le Quartier Français' appeal is that it's constantly reinventing itself, and the Tasting Room is no exception. The interiors were recently transformed by Janse's set-designer brother, Herbert, as an understated foil to her cutting-edge cuisine. Bare wood tables shift the

focus from fine dining to experiential eating with a story attached, and the array of crockery is almost as unexpected as the tongue-in-cheek plating.

In keeping with the "local is *lekker* (good)" theme, the wine list is unashamedly South African, with the exception of Champagnes. Around 120 labels, drawn from the Western Cape, strike a balance between big names and boutique wineries.

It's the easygoing, knowledgeable service, weaving together a story about everything on the menu, that leaves a lasting impression long after the gasp-worthy final course—a perfectly round sugar shell, melted by pouring hot caramel sauce over it to reveal a surprise center of coconut ice cream—has been served.

Janse's small-plate prowess extends to the Common Room, the laid-back counterpart to the Tasting Room, decorated in the hotel's signature vibrant hues—cerise pink, red and purple. The menu includes produce-driven, tapas-style small plates and uncomplicated comfort food such as roasted chicken served whole from a wood-burning oven.

South Africa Alphabetical Listing

These wines were tasted for the South Africa wine report in the [July 31, 2013](#), issue of *Wine Spectator* magazine.

Wine	Score	Price
AFRICAN TERROIR		
Chenin Blanc Western Cape Mwitu 2011	84	\$10
Pinotage Western Cape Mwitu 2011	84	\$10
ALHEIT		
Cartology Western Cape 2011	89	\$50
ALTYDGEDACHT		
Pinotage Durbanville Tygerberg 2010	88	\$17
ANURA		
Brut Western Cape 2008	87	\$29
Cabernet Sauvignon Simonsberg-Paarl Reserve 2007	84	\$30
Chardonnay Simonsberg-Paarl Limited Release 2011	88	\$29
Chenin Blanc Coastal Region Limited Release 2011	88	\$27

Merlot Simonsberg-Paarl Reserve 2008	89	\$29
Pinotage Paarl Reserve 2008	83	\$30
Sauvignon Blanc Simonsberg-Paarl Reserve 2010	88	\$23
Syrah Simonsberg-Paarl Limited Release 2007	89	\$29
ANWILKA		
Stellenbosch 2008	88	\$40
ASHBOURNE		
Sandstone Hemel-en-Aarde Valley 2008	93	\$25
Sandstone Hemel-en-Aarde Valley 2007	91	\$25
Sandstone Hemel-en-Aarde Valley 2006	92	\$25
Walker Bay 2007	91	\$40
Walker Bay 2005	90	\$40
ATARAXIA MOUNTAIN		
Chardonnay Hemel-en-Aarde Valley Under the Gavel Cape Winemakers Guild 2011	92	NA
L'AVENIR		
Chenin Blanc Western Cape 2011	87	\$13
Pinotage Stellenbosch Laroche 2009	87	\$28
Pinotage Western Cape 2011	85	\$13
A.A. BADENHORST FAMILY		
Chateaux Ramnas Gras Cape Winemakers Guild Swartland 2011	91	NA
Chenin Blanc Swartland Secateurs 2012	90	\$16
Rosé Secateurs Swartland 2012	88	\$16
Secateurs Red Coastal Region 2011	88	\$17
Swartland 2009	92	\$42

BARTINNEY

Cabernet Sauvignon Stellenbosch 2010	90	\$30
Chardonnay Stellenbosch 2011	90	\$25
Chardonnay Stellenbosch 2010	91	\$25

GRAHAM BECK

Shiraz-Viognier Robertson The Catalyst Cape Winemakers Guild 2010	90	NA
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BELFIELD

Aristata Elgin 2009	88	\$23
Cabernet Sauvignon Elgin Magnifica 2009	87	\$23
Syrah Elgin 2009	87	\$23

BELLINGHAM

Chenin Blanc Coastal Region The Bernard Series Old Vine 2011	88	\$50
Shiraz-Mourvèdre-Viognier Paarl The Bernard Series Small Barrel 2009	89	\$65

BEYERSKLOOF

Pinotage Stellenbosch Traildust Cape Winemakers Guild 2010	92	NA
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BIZOE

Henriëtte Western Cape 2011	91	\$33
Syrah Western Cape Estalét 2010	91	\$35

BOEKENHOUTSKLOOF

Cabernet Sauvignon Coastal Region Porcupine Ridge 2011	85	\$13
Cabernet Sauvignon Coastal Region Porcupine Ridge 2010	82	\$13
Cabernet Sauvignon Franschhoek 2010	92	\$58
Cabernet Sauvignon Franschhoek 2009	93	\$47
Cabernet Sauvignon Stellenbosch Helderberg Wijnmakerij 2011	87	\$13

Cabernet Sauvignon Stellenbosch Helderberg Wijnmakerij 2010	86	\$13
Merlot Coastal Region Porcupine Ridge 2011	86	\$13
Rosé The Wolftrap Western Cape 2011	84	\$11
Sauvignon Blanc Stellenbosch Helderberg Wijnmakerij 2011	85	\$13
Sauvignon Blanc Western Cape Porcupine Ridge 2012	85	\$13
Sauvignon Blanc Western Cape Porcupine Ridge 2011	87	\$13
Sémillon Franschhoek 2010	92	\$39
Sémillon Franschhoek 2009	93	\$39
Syrah Coastal Region 2010	93	\$58
Syrah Coastal Region 2009	93	\$47
Syrah Coastal Region Porcupine Ridge 2012	88	\$13
Syrah Coastal Region Porcupine Ridge 2011	88	\$13
Syrah Coastal Region Porcupine Ridge 2010	87	\$13
The Chocolate Block Western Cape 2011	87	\$39
The Chocolate Block Western Cape 2010	88	\$34
The Wolftrap Red Western Cape 2011	86	\$11
The Wolftrap White Western Cape 2012	87	\$11
BOER & BRIT		
Chenin Blanc Western Cape Trans-Karoo 2009	87	\$20
Genzia Western Cape 2010	85	\$15
Pinotage Western Cape Trans-Karoo 2011	85	\$20
The Field Marshal Western Cape 2010	87	\$15
The General Western Cape 2009	89	\$15

BOLAND KELDER

Pinotage Paarl Cappucino 2011	81	\$16
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BOSCHENDAL

Chardonnay-Pinot Noir Coastal Region 2010	83	\$16
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Sauvignon Blanc Coastal Region Grande Cuvée 2011	85	\$16
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BOSCHKLOOF

Shiraz Stellenbosch Bakhand Cape Winemakers Guild 2010	93	NA
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BOUCHARD FINLAYSON

Blanc de Mer Western Cape 2011	84	\$21
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Chardonnay Overberg Crocodile's Lair 2009	89	\$28
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Chardonnay Overberg Kaaimansgat Limited Edition 2010	91	\$37
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Chardonnay Overberg Sans Barrique 2011	89	\$26
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Chardonnay Overberg Sans Barrique 2010	89	\$27
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Chardonnay Walker Bay Missionvale 2010	89	\$30
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Chardonnay Walker Bay Missionvale 2009	90	\$33
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Hannibal Walker Bay 2010	89	\$55
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Hannibal Walker Bay 2009	88	\$44
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Pinot Noir Walker Bay Galpin Peak 2010	93	\$53
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Sauvignon Blanc Walker Bay 2011	86	\$26
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Sauvignon Blanc Walker Bay Reserve 2010	87	\$29
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BUITENVERWACHTING

Chardonnay Constantia 2011	92	\$20
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Sauvignon Blanc Coastal Region Beyond 2012	88	\$12
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Sauvignon Blanc Constantia Bayten 2012	90	\$15
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CAMBERLEY

Philosophers' Stone Stellenbosch 2009	87	\$25
Pinotage Stellenbosch 2011	87	\$43
CAPAIA		
Merlot-Cabernet Sauvignon Philadelphia 2009	87	\$24
Philadelphia 2008	90	\$50
Sauvignon Blanc Philadelphia 2010	89	\$22
CAPE POINT VINEYARDS		
Auction Reserve White Cape Winemakers Guild Cape Point 2011	93	NA
Sauvignon Blanc Cape Point 2011	91	\$25
Sauvignon Blanc Western Cape Stonehaven 2012	87	\$15
CEDERBERG		
Chenin Blanc Cederberg 2010	79	\$20
Sémillon Elim Ghost Corner Cape Winemakers Guild 2011	92	NA
Shiraz Cederberg Teen Die Hoog Cape Winemakers Guild 2010	94	NA
CHAMONIX		
Chardonnay Franschhoek Auction Reserve Cape Winemakers Guild 2011	91	NA
CIRRUS		
Syrah Stellenbosch 2009	93	\$37
Syrah Stellenbosch 2008	93	\$55
PAUL CLUVER		
Chardonnay Elgin 2011	90	\$20
Chardonnay Elgin 2010	88	\$23
Chardonnay Elgin The Wagon Trial Cape Winemakers Guild 2010	91	NA
Gewürztraminer Elgin 2011	88	\$15

Riesling Elgin Noble Late Harvest 2011	90	NA
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CREATION

Merlot Walker Bay 2010	87	\$29
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Merlot-Cabernet Sauvignon-Petit Verdot Walker Bay 2010	88	\$29
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Pinot Noir Walker Bay 2011	88	\$30
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Syrah Walker Bay 2010	91	\$29
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Syrah-Grenache-Petit Verdot Walker Bay 2010	90	\$29
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Viognier Walker Bay 2012	84	\$23
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CRYSTALLUM

Chardonnay Walker Bay Clay Shales 2009	90	\$46
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Chardonnay Western Cape The Agnes 2009	89	\$32
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Paradisum Swartland 2010	89	\$50
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Pinot Noir Walker Bay Cuvée Cinéma 2010	89	\$46
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Pinot Noir Western Cape Peter Max 2010	86	\$34
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THE CURATOR

Red Coastal Region 2011	84	\$10
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White Swartland 2012	88	\$10
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JEAN DANEEL

Chenin Blanc Western Cape 2010	90	\$28
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JD Initial White Western Cape 2010	89	\$15
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DE GRENDEL

Sauvignon Blanc Durbanville Amandelboord Cape Winemakers Guild 2012	90	NA
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DE MORGENZON

Cabernet Western Cape Rosé DMZ 2012	85	\$12
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Chardonnay Western Cape DMZ 2012	89	\$18
Chardonnay Western Cape DMZ 2011	89	\$15
Chenin Blanc Stellenbosch 2011	91	\$35
Sauvignon Blanc Western Cape DMZ 2012	88	\$18
Syrah Western Cape DMZ 2011	87	\$18
DE TOREN		
Fusion V Stellenbosch 2010	92	\$55
Z Stellenbosch 2010	91	\$45
DE TRAFFORD		
Chenin Blanc Stellenbosch 2010	91	\$32
Chenin Blanc Stellenbosch Four V NV	90	\$32
Elevation 393 Stellenbosch 2007	92	\$100
Perspective Cape Winemakers Guild Stellenbosch 2009	93	NA
Sijnn Red Swellendam 2008	91	\$40
Sijnn White Malgas 2010	91	\$36
Syrah Malgas Placemat Shale 2010	91	\$37
Syrah Stellenbosch 393 2009	95	\$80
Syrah Stellenbosch Blueprint 2009	91	\$37
Syrah Stellenbosch Cape Winemakers Guild 2009	93	NA
Syrah Stellenbosch Placemat Granite 2010	93	\$37
Syrah Swartland Placemat Shale 2010	93	\$37
Syrah Walker Bay Placemat Limestone 2010	92	\$37
Syrah Walker Bay Placemat Shale 2010	91	\$37

DELHEIM

Chenin Blanc Simonsberg-Stellenbosch 2011	86	\$15
Chenin Blanc Stellenbosch Natural-Sweet 2011	83	\$20
Gewürztraminer Stellenbosch 2011	87	\$25
Noble Late Harvest Edelspatz Simonsberg-Stellenbosch 2011	87	NA

EIKENDAL

Cabernet Sauvignon Stellenbosch 2010	88	\$25
Chardonnay Stellenbosch 2011	88	\$28
Classique Stellenbosch 2010	88	\$34
Merlot Stellenbosch 2010	89	\$25

NEIL ELLIS

Cabernet Sauvignon Stellenbosch 2008	86	\$23
Chardonnay Stellenbosch 2011	88	\$20
Chardonnay Stellenbosch Sincerely 2012	88	\$15
Grenache Piekenierskloof Vineyard Selection 2010	92	\$42
Pinotage Stellenbosch 2009	87	\$19
Sauvignon Blanc Groenekloof 2011	90	\$18
Sauvignon Blanc Western Cape Sincerely 2012	87	\$14
Sauvignon Blanc Western Cape Sincerely 2011	87	\$14
Shiraz Elgin 2009	89	\$20
Shiraz Western Cape Sincerely 2010	85	\$14
The Left Bank Western Cape 2011	85	NA
The Left Bank Western Cape 2010	85	\$15

ERNIE ELS

Big Easy Red Western Cape 2011	87	\$21
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Big Easy White Western Cape 2012	86	\$18
Cabernet Sauvignon Stellenbosch 2011	90	\$25
Cape Winemakers Guild Stellenbosch 2010	94	NA
Proprietor's Blend Stellenbosch 2010	91	\$38
Signature Stellenbosch 2008	92	\$95
ERNST GOUWS & CO.		
Pinotage Stellenbosch 2011	82	\$14
Steen Stellenbosch 2012	83	\$14
ESSAY WINES		
Shiraz Western Cape 2010	87	\$11
EXCELSIOR		
Cabernet Sauvignon Robertson 2011	83	\$10
Chardonnay Robertson 2012	87	\$10
Sauvignon Blanc Robertson 2012	86	\$10
Sauvignon Blanc Robertson 2011	87	\$10
Syrah Robertson 2011	86	\$10
FABLE		
Jackal Bird Western Cape 2010	85	\$28
Syrah Western Cape Bobbejaan 2009	89	\$48
Syrah-Mourvèdre Western Cape Lion's Whisker 2009	89	\$28
FAIRVALLEY		
Cabernet Sauvignon Western Cape 2010	81	\$10
Chardonnay Western Cape 2012	86	\$10
Chenin Blanc Western Cape 2012	84	\$15

Pinotage Western Cape 2012	83	\$16
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FAIRVIEW

Carignan Swartland Pegleg 2010	89	\$30
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Chenin Blanc Darling 2012	88	\$13
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Chenin Blanc Paarl La Capra 2012	87	\$10
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Cyril Back Coastal Region 2009	92	\$65
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La Beryl Blanc Paarl 2011	90	NA
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Pinotage Coastal Region 2011	87	\$17
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Pinotage Paarl Primo 2010	91	\$30
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Sauvignon Blanc Coastal Region La Capra 2012	84	\$10
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Sauvignon Blanc Darling 2012	88	\$13
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Shiraz Coastal Region 2010	88	\$37
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Shiraz Paarl Eenzaamheid 2010	92	\$37
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Shiraz Paarl The Beacon 2008	92	\$37
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Shiraz Swartland Jakkals Fontein 2009	92	\$37
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Viognier Paarl 2011	88	\$20
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FALSE BAY VINEYARDS

Chardonnay Western Cape 2011	84	\$13
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Chenin Blanc Western Cape 2010	84	\$13
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Pinotage Western Cape 2011	84	\$13
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Sauvignon Blanc Western Cape 2012	85	\$14
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Sauvignon Blanc Western Cape 2011	84	\$13
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Shiraz Western Cape 2011	86	\$14
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Shiraz Western Cape 2010	84	\$13
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FINLAYSON FAMILY

Cabernet Sauvignon Stellenbosch Edgebaston 2009	91	\$25
Cabernet Sauvignon Stellenbosch Edgebaston Reserve Cape Winemakers Guild 2010	92	NA
Chardonnay Stellenbosch Edgebaston 2011	90	\$20
Edgebaston The Honey Pot Stellenbosch 2012	85	\$15
Edgebaston The Pepper Pot Western Cape 2011	87	\$15
Pinot Noir Western Cape David Finlayson Small Batch Series 2011	89	\$30

XAVIER FLOURET

Chenin Blanc Stellenbosch Fynbos 2011	88	\$14
uQamata Coastal Region 2009	89	\$20

KEN FORRESTER

Cabernet Blend Western Cape Petit 2011	82	\$12
Cabernet Sauvignon-Merlot Stellenbosch Petit 2012	84	\$12
Chenin Blanc Stellenbosch Old Vine Reserve 2011	88	\$15
Chenin Blanc Stellenbosch Petit 2012	88	\$12
Chenin Blanc Stellenbosch The FMC 2011	93	\$65
Chenin Blanc Stellenbosch The FMC 2010	92	\$65
Noble Late Harvest T Stellenbosch 2010	93	NA
Pinotage Stellenbosch Petit 2012	86	\$12
Pinotage Western Cape Petit 2011	85	\$12
Renegade Western Cape 2007	86	\$22
Rosé Petit Western Cape 2012	84	\$12
Rosé Petit Western Cape 2011	86	\$12

Sauvignon Blanc Stellenbosch 2011	87	\$15
The Gypsy Western Cape 2009	92	\$65
The Gypsy Western Cape 2008	91	\$65
GABRIËLSKLOOF		
The Blend Bot River 2009	86	\$18
GILGA		
Syrah Stellenbosch 2006	81	\$25
GLEN CARLOU		
Cabernet Sauvignon Paarl Gravel Quarry 2008	90	\$45
Chardonnay Paarl 2011	84	\$17
Chardonnay Paarl 2010	88	\$17
Chardonnay Paarl Quartz Stone 2010	88	\$45
Grand Classique Paarl 2009	87	\$20
GLENELLY		
Chardonnay Stellenbosch 2012	90	\$28
Chardonnay Stellenbosch 2011	91	\$28
Chardonnay Stellenbosch The Glass Collection 2012	88	\$20
Lady May Stellenbosch 2009	92	\$50
Western Cape 2008	89	\$28
GOATS DO ROAM WINE COMPANY		
Goats do Roam Red Western Cape 2011	84	\$10
Goats do Roam Rosé Western Cape 2012	85	\$10
Goats do Roam White Western Cape 2011	87	\$10
Syrah-Viognier Coastal Region Goat-Roti 2010	87	\$20

THE GRAPE GRINDER

Pinotage Western Cape The Grinder 2011	84	\$13
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GROOTE POST

Brut Rosé Darling The Old Man's Sparkle NV	86	\$30
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Merlot Darling 2010	88	\$30
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Pinot Noir Darling Reserve 2009	86	\$43
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Riesling Darling 2010	88	\$23
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GUARDIAN PEAK

Cabernet Sauvignon Stellenbosch Lapa 2010	91	\$41
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Cabernet Sauvignon-Shiraz-Merlot Western Cape Frontier 2011	84	\$16
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Merlot Western Cape 2012	84	\$16
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Merlot Western Cape 2011	87	\$15
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Shiraz Western Cape 2012	87	\$12
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Shiraz Western Cape 2011	86	\$15
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SMG Stellenbosch-Piekenierskloof 2010	91	\$18
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Tannat-Malbec Western Cape 2009	88	\$28
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TEDDY HALL

Chenin Blanc Stellenbosch Dr. Jan Cats Reserve 2010	91	\$26
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Chenin Blanc Stellenbosch Hendrik Biebow Auction Reserve Cape Winemakers Guild 2011	89	\$27
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Muscat de Frontignan Constantia Eva Krotoa Cape Winemakers Guild 2009	91	NA
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HAMILTON RUSSELL

Chardonnay Hemel-en-Aarde Valley 2012	93	\$33
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Chardonnay Hemel-en-Aarde Valley 2011	93	\$32
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Pinot Noir Hemel-en-Aarde Valley 2010	92	\$44
HARTENBERG		
Ecurie Stellenbosch 2010	87	\$22
Gravel Hill Stellenbosch 2007	90	\$192
Riesling Stellenbosch 2010	86	\$22
The Stork Stellenbosch 2008	91	\$114
HASKELL		
Paradigm Cape Winemakers Guild Stellenbosch 2008	93	NA
The Expatriate Cape Winemakers Guild Stellenbosch 2010	92	NA
HERMANUSPIETERSFONTEIN		
Sauvignon Blanc Walker Bay Nr 3 2011	87	\$19
INDABA		
Chenin Blanc Western Cape 2012	86	\$12
Merlot Western Cape 2012	83	\$12
Merlot Western Cape 2011	83	\$10
Mosaic Western Cape 2012	86	\$12
Sauvignon Blanc Western Cape 2012	85	\$12
Sauvignon Blanc Western Cape 2011	87	\$10
INDWE		
Sauvignon Blanc Elim 2011	87	\$19
JAM JAR		
Shiraz Western Cape Sweet 2012	85	\$12
JARDIN		
Cabernet Sauvignon Stellenbosch 2009	86	\$20
Cabernet Sauvignon-Merlot-Shiraz Stellenbosch Bradgate 2009	81	\$15

Chardonnay Stellenbosch Barrel Fermented 2010	89	\$19
Chardonnay Stellenbosch Nine Yards 2011	90	\$45
Chardonnay Stellenbosch Unoaked 2011	87	\$16
Chenin Blanc Stellenbosch 2011	88	\$16
Cobblers Hill Stellenbosch 2008	84	\$46
Merlot Stellenbosch 2009	84	\$25
Nine Yards Stellenbosch 2010	90	\$45
Sauvignon Blanc Stellenbosch 2012	88	\$15
Sauvignon Blanc Stellenbosch 2011	88	\$16
Sauvignon Blanc Stellenbosch The Outlier 2009	89	\$20
Sauvignon Blanc-Chenin Blanc Stellenbosch Bradgate 2012	85	\$13
Sauvignon Blanc-Chenin Blanc Stellenbosch Bradgate 2011	84	\$15
Syrah Stellenbosch Bradgate 2010	88	\$15
Syrah Stellenbosch The Prospector 2009	89	\$25
JORDAN		
Chardonnay Stellenbosch Auction Reserve Cape Winemakers Guild 2011	93	NA
Sophia Cape Winemakers Guild Stellenbosch 2009	91	NA
KAAPZICHT		
Cape Blend Cape Winemakers Guild Stellenbosch 2009	92	NA
KANONKOP		
Cabernet Sauvignon Simonsberg-Stellenbosch 2009	91	\$40
Kadette Stellenbosch 2011	87	\$15
Kadette Stellenbosch 2010	87	\$15

Paul Sauer Cape Winemakers Guild Simonsberg-Stellenbosch 2009	94	NA
Paul Sauer Cape Winemakers Guild Simonsberg-Stellenbosch 2007	92	NA
Paul Sauer Simonsberg-Stellenbosch 2008	92	\$50
Pinotage Simonsberg-Stellenbosch Cape Winemakers Guild 2010	93	NA
Pinotage Stellenbosch Kadette Rosé 2011	83	\$15
KEERMONT		
Stellenbosch 2009	90	\$40
Syrah Stellenbosch 2010	92	\$33
Terrasse Stellenbosch 2011	91	\$27
KLEIN CONSTANTIA		
Vin de Constance Constantia 2007	95	NA
KLEINOOD		
Tamboerskloof Stellenbosch 2008	89	\$32
LANDSKROON		
Cabernet Sauvignon Paarl 2010	84	\$14
LEEUVENKUIL FAMILY		
Chenin Blanc Swartland Lion's Lair 2012	88	\$13
Lion's Lair Dreyer Family Family Reserve Red Coastal Region 2010	87	\$15
Lion's Lair Dreyer Family Family Reserve White Coastal Region 2011	89	\$15
Shiraz Swartland Lion's Lair 2011	85	\$13
LOTHIAN		
Chardonnay Elgin 2011	87	\$16
Pinot Noir Elgin Vineyard Selection 2011	90	\$24
Riesling Elgin Limited Release 2011	84	\$15

JOHN LOUBSER

Nebbiolo Constantia Garibaldi Cape Winemakers Guild 2009	92	NA
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LUDDITE

Shiraz Western Cape 2007	89	\$60
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Shiraz-Mourvèdre Cape South Coast Oscar Cape Winemakers Guild 2009	92	NA
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MAN VINTNERS

Cabernet Sauvignon Coastal Region 2011	84	\$10
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Cabernet Sauvignon Paarl Tormentoso 2010	86	\$13
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Chardonnay Coastal Region 2011	87	\$11
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Chenin Blanc Coastal Region 2012	87	\$11
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Merlot Coastal Region 2010	87	\$11
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Mourvèdre Paarl Cabo Tormentoso 2010	88	\$12
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Pinotage Coastal Region 2011	82	\$11
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Pinotage Paarl Tormentoso Bush Vine 2010	81	\$13
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Rosé Western Cape 2012	86	\$11
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Sauvignon Blanc Western Cape 2012	86	\$11
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Shiraz Coastal Region 2011	86	\$11
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Shiraz Coastal Region 2010	88	\$11
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Syrah-Mourvèdre Paarl Cabo Tormentoso 2010	87	\$13
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MORGENHOF

Chardonnay Simonsberg-Stellenbosch 2010	88	\$19
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Chenin Blanc Simonsberg-Stellenbosch 2011	87	\$19
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Chenin Blanc Simonsberg-Stellenbosch 2010	88	\$19
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Merlot Simonsberg-Stellenbosch 2007	88	\$28
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Pinotage Stellenbosch Fantail 2010	79	\$21
Pinotage Stellenbosch Rosé Fantail 2011	81	\$13
Sauvignon Blanc Simonsberg-Stellenbosch 2011	89	\$19
MR MVEMVE RAATS		
De Compostella Stellenbosch 2009	92	\$60
MULDERBOSCH		
Chenin Blanc Western Cape 2011	86	\$15
MULLINEUX		
Straw Wine Swartland 2011	93	NA
Swartland White 2011	90	\$28
Syrah Swartland 2010	89	\$33
Syrah Swartland Granite 2010	93	\$125
Syrah Swartland Schist 2010	92	\$125
NEDERBURG		
Cabernet Sauvignon Western Cape The Winemaster's Reserve 2010	87	NA
Chardonnay Western Cape Winemaster's Reserve 2012	83	\$11
Chenin Blanc Western Cape Foundation 2011	85	\$11
Lyric Western Cape 2012	82	NA
Pinotage Western Cape The Winemaster's Reserve 2010	85	\$11
Sauvignon Blanc Western Cape Winemaster's Reserve 2012	86	\$11
Shiraz Western Cape The Winemaster's Reserve 2010	87	\$11
Special Late Harvest Winemaster's Reserve Western Cape 2012	86	\$12
CAREL NEL		
Cape Vintage Auction Reserve Cape Winemakers Guild Western Cape 2010	92	NA

LOUIS NEL

Laika Cape Winemakers Guild Stellenbosch 2010	92	NA
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NOBLE HILL

Mourvèdre Simonsberg-Paarl Rosé 2012	85	\$14
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Sauvignon Blanc Western Cape 2012	86	\$14
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Suider Bloem Red Coastal Region 2011	85	\$10
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Suider Bloem White Coastal Region 2012	88	\$10
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L'ORMARINS

Chardonnay Overberg Cape of Good Hope Serruria 2010	91	\$50
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Chenin Blanc Citrusdal Mountain Cape of Good Hope Van Lill & Visser 2010	90	\$35
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Sémillon Citrusdal Mountain Cape of Good Hope Laing 2010	90	\$45
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OVERGAAUW

Cabernet Sauvignon Stellenbosch 2009	86	\$18
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PAINTED WOLF

Chenin Blanc Coastal Region The Den 2011	84	\$12
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Pinotage Swartland Guillermo 2010	89	\$19
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PORSELEINBERG

Swartland 2010	93	\$100
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POST HOUSE

Blueish Black Stellenbosch 2010	89	\$19
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Cabernet Sauvignon Stellenbosch 2010	90	\$29
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Cabernet Sauvignon Stellenbosch 2008	89	\$28
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Chenin Blanc Stellenbosch 2010	84	\$26
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Merlot Stellenbosch 2008	89	\$25
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Missing Virgin Stellenbosch 2010	88	\$32
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Shiraz Stellenbosch 2008	90	\$28
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RAATS FAMILY

Cabernet Franc Stellenbosch 2010	90	\$35
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Chenin Blanc Coastal Region Old Vine 2011	90	\$25
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Chenin Blanc Coastal Region Original Unwooded 2011	88	\$15
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Red Jasper Coastal Region 2010	90	\$20
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Red Jasper Stellenbosch 2011	89	\$20
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REMHOOGTE

Chenin Blanc Simonsberg-Stellenbosch Honeybunch Reserve 2010	89	\$39
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Chenin Blanc Stellenbosch 2010	85	\$27
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REYNEKE

Capstone Stellenbosch 2011	89	\$28
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Chenin Blanc Stellenbosch 2010	91	\$30
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Sauvignon Blanc Western Cape 2012	90	\$28
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RHENOSTERKOP FARM

Black Pearl Paarl 2010	88	\$20
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ETIENNE LE RICHE

Cabernet Sauvignon Stellenbosch Auction Reserve Cape Winemakers Guild 2009	93	NA
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RIEBEEK CELLARS

Cabernet Sauvignon Swartland 2011	87	\$10
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Chardonnay Swartland 2011	86	\$10
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Sauvignon Blanc Swartland 2012	87	\$10
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RIJK'S PRIVATE CELLAR

Chenin Blanc Tulbagh Cape Winemakers Guild 2011	92	NA
Pinotage Tulbagh Cape Winemakers Guild 2010	92	NA
ROBERTSON WINERY		
Cabernet Sauvignon Robertson 2011	80	\$10
Chardonnay Robertson 2012	84	\$10
Chardonnay-Viognier Eilandia The Ruins 2012	88	\$10
Chenin Blanc Robertson 2012	84	\$10
Pinotage Robertson 2011	85	\$10
Pinotage Robertson Phanto Ridge 2010	86	\$19
Sauvignon Blanc Robertson 2012	85	\$10
Shiraz Robertson Constitution Road Number One 2009	88	\$30
Shiraz Robertson Constitution Road Number One 2008	87	\$30
Shiraz Robertson Wolfkloof 2008	79	\$19
Shiraz-Mourvèdre-Viognier Robertson 2011	87	\$10
Syrah-Cabernet Sauvignon Eilandia The Ruins 2011	87	\$10
Viognier Eilandia Bon Cap 2010	87	\$15
ANTHONIJ RUPERT		
Cabernet Franc Coastal Region 2008	91	\$85
Cabernet Sauvignon Coastal Region 2008	92	\$75
Chenin Blanc Coastal Region Protea 2012	83	\$20
Merlot Western Cape 2007	91	\$65
Optima Western Cape 2009	90	\$35
Protea Coastal Region 2011	87	\$20
Syrah Coastal Region 2007	93	\$65

Western Cape 2007	95	\$125
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RUST EN VREDE

1694 Classification Stellenbosch 2008	94	\$125
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Cabernet Sauvignon Stellenbosch 2011	91	\$30
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Cabernet Sauvignon Stellenbosch 2010	91	\$28
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Merlot Stellenbosch 2011	88	\$22
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Shiraz Stellenbosch 2011	91	\$30
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Shiraz Stellenbosch 2010	89	\$28
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Stellenbosch 2010	92	\$48
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Stellenbosch 2009	93	\$45
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Syrah Stellenbosch Single Vineyard 2010	93	\$49
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RUSTENBERG

Chardonnay Western Cape Brampton Unoaked 2010	87	\$12
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John X Merriman Simonsberg-Stellenbosch 2010	90	\$30
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Sauvignon Blanc Western Cape 2012	87	\$13
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SADIE FAMILY

Cinsault Swartland Pofadder 2011	91	\$58
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Columella Swartland 2010	93	\$130
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Columella Swartland 2009	94	\$130
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Grenache Piekenierskloof Soldaat 2011	93	\$63
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Palladius Swartland 2010	93	\$105
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Treinspoor Swartland 2011	92	\$53
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SARONSBERG

Sémillon Tulbagh Cape Winemakers Guild 2008	92	NA
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SCALI

Pinotage Voor-Paardeberg 2008	89	\$28
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RUDI SCHULTZ

Syrah Stellenbosch 2010	92	\$30
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Syrah Stellenbosch 2009	91	\$30
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SILKBUSH MOUNTAIN VINEYARDS

Pinotage Breedekloof Lion's Drift 2009	86	\$18
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SIMONSIG

Cabernet Sauvignon-Shiraz Stellenbosch 2011	85	\$12
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Pinotage Stellenbosch 2010	87	\$15
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Pinotage Stellenbosch 2009	83	\$15
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Pinotage Stellenbosch Redhill 2009	89	\$32
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Shiraz Stellenbosch Heirloom Cape Winemakers Guild 2010	91	NA
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SIX HATS

Chardonnay Western Cape 2012	84	\$10
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Chenin Blanc Western Cape 2012	86	\$10
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Chenin Blanc Western Cape 2011	85	\$10
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Pinotage Western Cape 2012	82	\$10
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Pinotage Western Cape 2011	84	\$10
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Rosé Western Cape 2012	84	\$10
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Sauvignon Blanc Western Cape 2012	84	\$10
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Sauvignon Blanc Western Cape 2011	85	\$10
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Shiraz Western Cape 2012	83	\$10
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Shiraz Western Cape 2010	87	\$10
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Viognier Western Cape 2011	85	\$10
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SOUTHERN RIGHT

Pinotage Hemel-en-Aarde Valley 2010	89	\$27
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Sauvignon Blanc Walker Bay 2012	90	\$20
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Sauvignon Blanc Walker Bay 2011	90	\$19
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SPICE ROUTE

Chakalaka Swartland 2010	91	\$20
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Chenin Blanc Swartland 2012	89	\$17
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Mourvèdre Swartland 2009	90	\$18
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Pinotage Swartland 2010	90	\$23
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Sauvignon Blanc Darling 2012	89	\$17
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Shiraz Swartland 2009	90	\$20
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SPIER

Chenin Blanc Western Cape 2012	86	\$10
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Creative Block 5 Coastal Region 2010	88	\$23
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Pinotage Stellenbosch Private Collection 21 Gables 2010	90	\$28
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Sauvignon Blanc Coastal Region Vintage Selection 2012	89	\$17
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STARK-CONDÉ

Cabernet Sauvignon Jonkershoek Three Pines 2009	93	\$42
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Cabernet Sauvignon Stellenbosch 2009	91	\$27
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Syrah Jonkershoek Valley Three Pines 2009	91	\$35
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Syrah Stellenbosch 2009	90	\$27
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STELLAR

Cabernet Sauvignon Western Cape 2012	82	\$10
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Merlot Western Cape 2012	85	\$10
Pinotage Western Cape 2012	80	\$10
STELLENBOSCH RIDGE		
Stellenbosch 2010	89	\$42
STONEHILL		
Viognier Stellenbosch Bristle Wines 2010	81	\$15
STONY BROOK		
Sémillon Franschoek Reserve 2008	86	\$23
Syrah Franschoek 2009	86	\$26
The Max Franschoek 2009	87	\$26
THELEMA		
Cabernet Sauvignon Stellenbosch 2009	91	\$41
Cabernet Sauvignon Stellenbosch The Mint 2009	90	\$45
Chardonnay Elgin Sutherland 2010	88	\$15
Mountain Red Western Cape 2010	87	\$15
Mountain Red Western Cape 2009	87	\$15
Sauvignon Blanc Elgin Sutherland 2012	88	\$15
Sauvignon Blanc Stellenbosch 2012	88	\$20
THE THREE FOXES		
Roussanne Voor-Paardeberg 2009	86	\$30
TIERHOEK		
Chenin Blanc Piekenierskloof 2009	83	\$20
Grenache-Syrah Piekenierskloof 2009	84	\$20
Sauvignon Blanc Piekenierskloof 2011	86	\$18

Straw Wine Piekenierskloof 2006	87	NA
TOKARA		
Cabernet Sauvignon Stellenbosch 2009	85	\$19
Cabernet Sauvignon Stellenbosch Auction Reserve Cape Winemakers Guild 2010	89	NA
Chardonnay Stellenbosch Reserve Collection 2010	89	\$24
Director's Reserve Stellenbosch 2007	85	\$35
Sauvignon Blanc Elgin Reserve Collection 2010	89	\$22
Sauvignon Blanc Stellenbosch 2011	88	\$16
Shiraz Stellenbosch 2010	90	\$19
VAL DE VIE		
Pinotage Western Cape Barista 2011	85	\$15
Pinotage Western Cape Barista 2010	85	\$15
VALLEY VINEYARDS		
Chenin Blanc Swartland The Royal Old Vines 2012	83	\$9
Shiraz-Cabernet Sauvignon Swartland The Royal 2011	83	\$10
VILAFONTÉ		
Series C Paarl 2010	91	\$84
Series C Paarl 2009	90	\$84
Series M Paarl 2010	93	\$56
Series M Paarl 2009	92	\$56
VILLIERSDORP CELLAR		
Rosé Slowine Western Cape 2011	84	\$15
VINS D'ORRANCE		
Chenin Blanc Western Cape Kama 2011	90	\$32

Syrah Western Cape Cuvée Ameenaa 2008	91	\$40
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WARWICK

Chardonnay Western Cape The First Lady Unoaked 2012	87	\$15
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Pinotage Stellenbosch Old Bush Vines 2011	88	\$23
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Sauvignon Blanc Stellenbosch Professor Black 2011	88	\$19
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Three Cape Ladies Western Cape 2010	88	\$27
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WATERKLOOF

Cabernet Sauvignon Stellenbosch Circumstance 2009	89	\$26
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Chardonnay Stellenbosch Circumstance 2010	88	\$28
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Chenin Blanc Stellenbosch Circumstance 2011	87	\$26
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Circle of Life Red Stellenbosch 2009	88	\$25
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Circle of Life White Stellenbosch 2011	88	\$24
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Circle of Life White Stellenbosch 2010	89	\$20
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Merlot Stellenbosch Circumstance 2009	90	\$26
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Mourvèdre Western Cape Rosé Circumstance Cape Coral 2011	81	\$24
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Sauvignon Blanc Stellenbosch 2010	91	\$38
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Sauvignon Blanc Stellenbosch Circumstance 2012	87	\$28
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Syrah Stellenbosch Circumstance 2009	89	\$26
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WELTEVREDE

Brut Blanc de Blancs Robertson Philip Jonker The Ring 2009	88	\$28
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Brut Blanc de Blancs Robertson Philip Jonker The Ring 2008	84	\$28
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WILDLIFE

Cabernet Sauvignon Swartland 2012	84	\$7
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Chardonnay Swartland 2011	84	\$7
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Chenin Blanc Swartland 2012	84	\$7
Merlot Swartland 2012	82	\$7
Pinotage Swartland Rosé 2012	84	\$7
Shiraz Swartland 2012	84	\$7

THE WINERY OF GOOD HOPE

Cabernet Sauvignon Stellenbosch Vinum Africa 2011	88	\$17
Chardonnay Western Cape Unoaked 2011	87	\$12
Chenin Blanc Stellenbosch Vinum Africa 2011	88	\$16
Pinot Noir Western Cape Reserve 2011	84	\$13