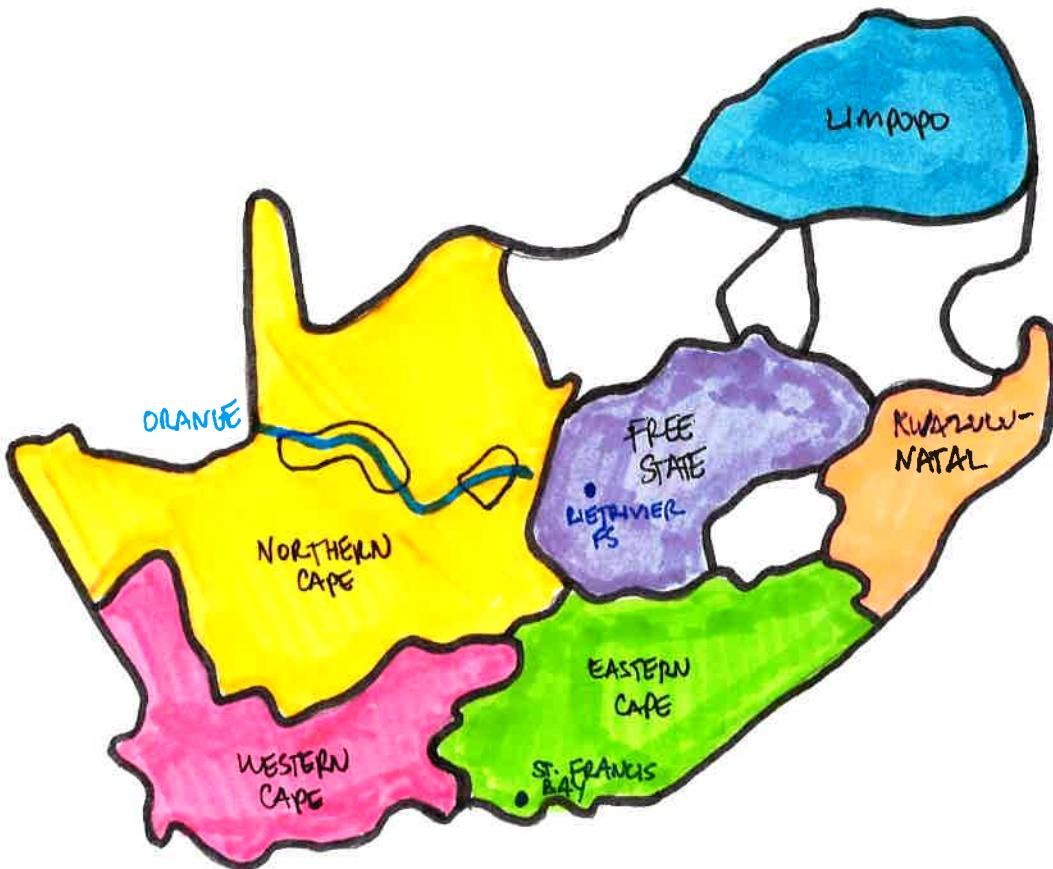


SOUTH AFRICA



HISTORY

→ The Dutch were the first European settlers in South Africa.

- 1659 - Jan van Riebeeck logs the first pressing of Cape grapes: "Company Gardens" in Cape Town.
 - 1679 - Simon van der Stel arrived and became the ~~grapes~~ Cape's first governor
 - planted Portac + Muscat + Semillon + Palomino + Chenin
 - pushed ripeness at harvest + export sales
 - was granted Constantia and created wine growing trees (1685)
 - white grapes dominated until the 20th century
 - 1712 - Van der Stel died
 - Constantia was divided into three portions and auctioned off.
 - Groot Constantia ("large Constantia") and Klein Constantia ("little Constantia") continued to be active.
 - Constantia gained an international market by 1730s.
- The other portion, the largest & is used for livestock farming.

SOUTH AFRICA

HISTORY

• 1720s + → Constantia finds fame w/ Versailles & Prussian royalty, as well as the founding fathers of the US.

- Van der Stel's son, Willem Adriaan, succeeded his father & founded Vergelegen.
- Drakenstein - historic area where Paarl is today
 - dominated production in the 18th c.

1795 to 1910

- 1795 - Dutch East India rule was ended by the British occupation
 - number of vines doubled in the following decade.
 - preferential tariffs to export to Britain ended in 1825, sinking the industry.
 - SA kept producing, and the surplus was devoted to brandy.
 - winemaking (except for Constantia) was v. poor & wine was quite bad.
 - late 19th c. saw a crash in Constantia as well, as tastes skewed drier.
 - the govt. bought Groot Constantia in 1883
- 1859 - vitium
- 1886 - phylloxera
 - loss of many vines & ensuing depression
 - by the early 20th c., excessive production & poor winemaking.
- sales of liquor/wine to "aboriginal natives" was illegal.
- Early 1900s - establishment of many cooperatives to deal w/ the crisis in the industry.
- 1910 - uniting of the two defeated Boer republics (Transvaal & Free State) & the two British colonies (Cape + Natal) → Union of South Africa is born.
- Charles Kohler envisions "South African wine production" (KWW) as the unifying body to solve SA's wine crisis.

SOUTH AFRICA

HISTORY

THE KWV YEARS: SA WINE TO 1994

1918 - kwv is founded

- Originally conceived to alleviate overproduction
 - became more powerful; centralization tended itself to creation of an appellation system.
 - strategies did much to discourage the making of fine wine → wouldn't be until the 1990s, when its grip was relaxed, that fine wine would prevail. → discouraged by a system of min. pricing.
- KWV = Koöperatieve Wijnbouwers Vereniging
 - = Cooperative Winegrowers Association
- 1917 - Dept. of Viticulture + Enology founded at the University of Stellenbosch.
 - First Director was Dr. Abraham Perold
- 1925 - historic manor house at Groot Constantia burned down.
 - privatization!
- preferential treatment was given back to SA to export to Britain + exports improved.
- research centered around better yields rather than higher quality
 - KWV's methodology seemed to promote overproduction.
- Cooperatives increased
 - Stellenbosch Farmers Winery (SFW) was one of the most prolific
 - SFW made a semi-sweet Chenin called Lieberstein → was the first wine to be marketed internationally.
- 1962 - sales of liquor were allowed to all races.
- Quota system - made no distinction b/w fine wine (which could afford to grow) and bulk wine
 - would not be fully removed until 1992.
 - Tim Hamilton-Pusey in Helder-en-Aarde was one of the lynch-pins for changing this → his high quality vineyards had no quota → pointed out the flaws of the system.
- set the prices (afternoon) for brandy + table wine.
- quotas were not given (thus production not allowed) for cooler climate regions + prioritizing not high yield regions.

SOUTH AFRICA

HISTORY

- 1980s - half of SA's vines were in the hot, irrigated valleys of the Olifants, Orange, and Breede Rivers.
 - only 40% of the nation's harvest was used for wine.
- 1975 - Nederburg auction initiated to champion fine wine.
- 1973 - new controls into effect.
 - help w/ exports to the EU
 - respond to the demands of smaller producers.
 - "Estate wine" first becomes a thing.
- 1970s - enological innovation → hygiene, oak aging
- 1983 - Cape Independent Winemakers Guild
- 1984 - 1989 - exports fell, international sanctions
- 1990 - white grapes still accounted for 85% of production ↗
- 1992 - collapse of the KMV quota system

by 2011, it was down to 50%.

1994 - present

- 1994 - apartheid ends
- 1997 - KMV becomes a producer, a company.
- Winemaking was still largely poor at this time:
 - poor viticulture
 - overacidification
 - poor quality barrels

} would change w/in 10 yrs.
- Many of the best wineries today were not even established in 2000.
- Styles + identity emerges:
 - Sauv. Blanc + Semillon blends in cooler areas → Vergelegen inaugurated this style in 2001.
 - Chenin & chenin-based blends in Swartland → Sadie's Palladiums.
- 1993 - 2011 → huge increase in exports.
- Bulk buyers/wholesalers - an important part of the industry.
 - Distell accounts for 1/3 of all still + sparkling wine production.

SOUTH AFRICA

HISTORY

- 2011 - "fine wine" accounts for only 17%.
- SA's bulk industry has not grown to the heights of Chile or Australia:
 - less overwhelming int'l success
 - less interest in foreign investment
 - lack of irrigation potential
- DO system encouraging regional specialties:
 - Elgin, Constantia + Elim → SB
 - Hemel-en-Aarde → PN + Chard
 - Stellenbosch → Cab
 - Swartland → Syrah + Chenin-blends
- Through much improvement / two negatives:
 - limited clonal materials / grape varieties
 - Integrated Production of Wine Scheme of 1988 → indicative of concern over environmental problems, spread of leafroll virus.

SOCIAL LANDSCAPE

- DO system - alcohol given to workers in view of some wages → partly a method of social control
 - alcoholism, fetal alcohol syndrome.
- Wine industry is largely un "transformed" → desegregated
 - ↪ b/c of high cost of land, etc., land-ownership structure has not changed much.
 - ↪ SAWIT (South African Wine Industry Trust) was charged w/ facilitating social transformation
 - ↪ Black Economic Empowerment (BEE)
 - ↪ wine + Agricultural Ethical Trade Association (WIETA)

GRAPe VARIETIES + WINE STYLES

- most planted grapes:
 - Chenin Blanc - 15.2%
 - Cab - 12%
 - Colombard - 11.8%
 - Syrah - 10.3%
 - SB - 9.6%
 - Chard - 8%
 - Merlot - 6.4%
 - Pinotage - 6.5%
- Muscat Blanc à Petits Grains = Muscat de Frontignan
- Muscat of Alexandria = Hanepoot
- Chenin Blanc = Steen
- Nouvelle = Crouchen Blanc x Ugni Blanc
- Semillon = Green Grape
- Riesling = Rhine or Weisser Riesling
- Cinsault = Hermitage
- Pinotage = Pinot Noir x Cinsault; Abrahamovici - 1925
- Pookeunet = Cabernet Sauvignon x Alicante Bouschet, 1960s.
- Ruby Cabernet = Carignan x Cabernet Sauvignon (made in CA)

SPARKLING, SWEET + FORTIFIED WINES

SPARKLING WINES

- first méthode champenoise sparkling was made in 1971 - Simonsig.
- 1992 - "méthode Cap Classique" (MCC) formulated.
 - ↪ CCPA → Producer's Association
 - According to the CCPA:

• Brut = < 12 g/L RS	Extra Dry 12 - 17
• Extra Brut = < 6 g/L	Dry 17 - 32
• Brut Nature = < 3 g/L	Demi-Sec 32 - 50
	Sweet 50 +
- Best producers: Graham Beck, Simonsig, Bon Courage, Colmant, Ambellou, Constantia Vitsig + Topiary.

UNFORTIFIED DESSERT WINES - 4.5-14.5% alcohol

- Until the 1970s, any wine w/ more than 20 g/L RS had to be fortified!
 - ↪ can only be explained as a means of protecting the spirit industry.
- 1954 - Günter Brözel arrived from Germany & founded Nederburg.
 - botrytis is hard to come by in Paarl - not so humid.
 - first vintage 1969, followed by TB - "Edelkeur" - Chenin.
- 1980 - Klein Constantia's "Vin de Constance" is produced.
 - ↪ no botrytis character, naturally sweet, not dried.
- historic Constantia - unfortified wine made from Muscat Rians a Petit Crains, Doniac, red + white Muscadelle + Chenin Blanc.
- 2003 - Groot Constantia's Grand Constantia is introduced.
- 2007 - Buitenverwachting's "1769" is introduced.
- Late Harvest - min. 10% ABV, min. 20 g/L RS
- Noble Late Harvest (NLH) - harvested at min. 28° Brixing, min. 50 g/L RS botrytis infected
- Special Late Harvest - a lighter style of "dessert" wine. min. 22° Brixing if below 20 g/L RS, label must state sweetness (see next page). min. 17% alcohol.

UNFORTIFIED SWEET WINE, CONT.

OFFICIAL SWEETNESS LEVELS IN SOUTH AFRICAN WINE

Extra-dry	$\leq 2.5 \text{ g/L}$
Dry	$\leq 5 \text{ g/L}$ (or not exceeding 9 g/L if the total acidity is more than 2 g/L below the sugar content)
Semi-Dry	$5 - 12 \text{ g/L}$ (or not exceeding 18 g/L if TA is within 10 g/L of sugar content)
Semi-Sweet	$5 - 30 \text{ g/L}$
Late Harvest	$\geq 20 \text{ g/L}$
"Natural Sweet"	$> 20 \text{ g/L}$
Noble Late Harvest	$> 50 \text{ g/L}$
Naturally dried (straw wine) + Special Late Harvest \Rightarrow	
"Natural wine" = wine b/t 4.5 - 14.5% alcohol	

FORTIFIED WINES

- a century ago, the heart of the Cape's wine industry.
→ declined in the 1960s.

"PORT"

- Now, instead of Port, use the terms:
 - Cape vintage - vintage date, min. 1 yr. aging
 - Cape vintage Reserve - not legally defined
 - Cape Late Bottled Vintage - 85% single vintage, 3 yrs. aging (2 intact)
 - Cape Ruby - aged 6 months - 3 yrs.
 - Cape Tawny - 80% must be wood-matured
 - Cape white - non-muscat grapes, min. 6 months barrel age.
- Calitzdorp & Stellenbosch are the best sources for grapes → Tatíga Nacional, Tinta Barocca & Soutzão

JEREPIGO + MUSCADEL → a fortified wine from Muscat Frontignan (red or white)

- AVOLI
 - unaged, sold w/in a year or two of vintage.
 - Jerepigo is a bastardization of a Portuguese word for val.
 - Hanepoot often used - muscat of Alexandria.

"SHERRY"

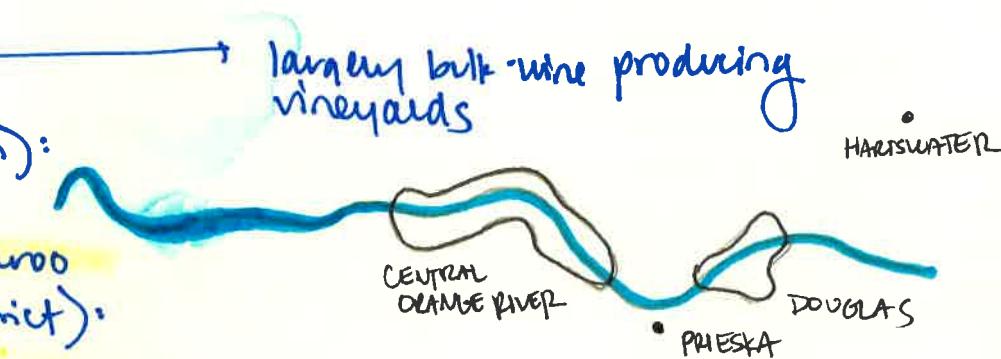
- "Spanish-style fortified wines" are marketed as Amontillado, Oloroso, Pale Dry, Pale Cream, medium Cream, Full Cream, & Old Brown.

WINE OF ORIGIN

- Not until 1973 was there any legislation regulating if stated grape varieties had to be included and only then, the min. was set at 30%!
 - WO (Wine of Origin) is administered by the Wine & Spirits Board (WSB)
 - 85% - variety
85% - vintage
100% - region (through multiple origins may be indicated)
- STATE → REGION → DISTRICTS → WARDS
GEOGRAPHICAL UNIT → ESTATE → SINGLE VINEYARD

NORTHERN CAPE

- Districts (w/o a region):
 - Douglas
 - Sutherland - Karoo
- Wards (w/o a district):
 - Central Orange River
 - Hartswater
 - Rietrivier FS → now Free State is its own region
 - Prieska



KWAZULU-NATAL

→ caters to tourists in the Midlands area

Umgopo → northerly

EASTERN CAPE

- Wards (w/o a district):
 - St-Francis Bay

FREE STATE

- Wards (w/o a district):
 - Rietrivier FS

WARD = soil, climate + biological factors play a role in defining → wines w/ distinctive character based on a geographical region.

DISTRICT = a broader definition of the relevant area using macro-geographic characteristics such as mountains + rivers.

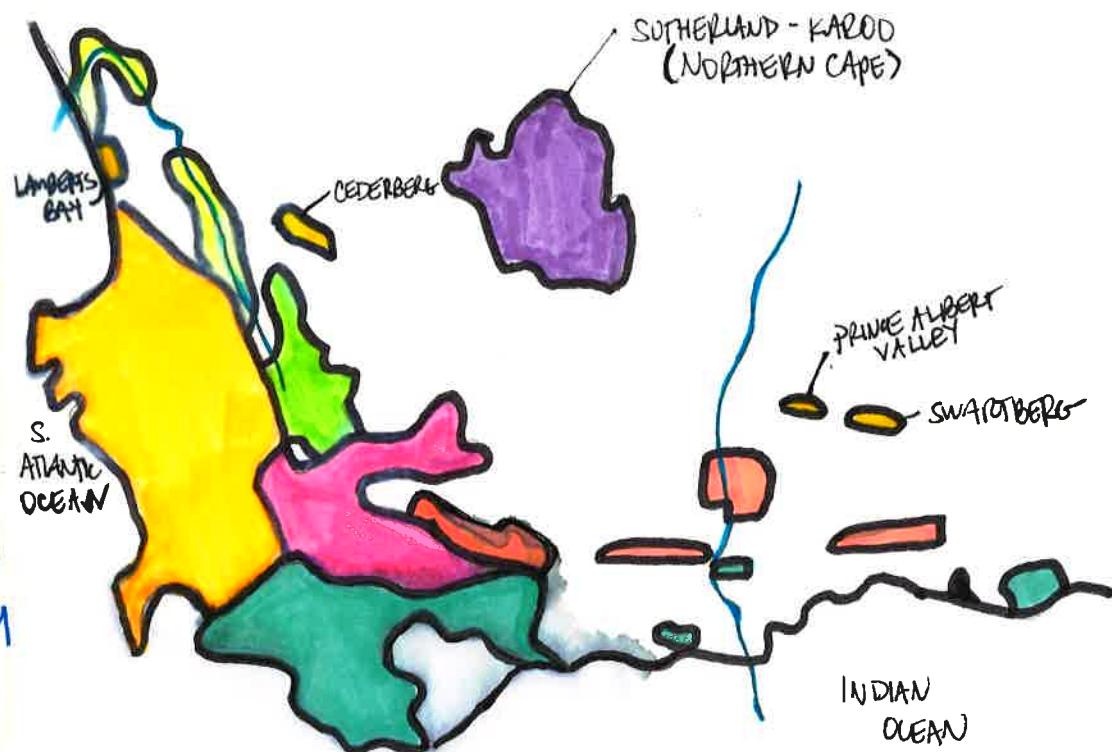
REGIONS = Encompassing area name

WESTERN CAPE

- Not as much of a tradition of cross-regional blending as in, say, Australia.
- To list a single vineyard, it must be registered w/ the WSB, ~~be at~~ be no more than ~~6~~ 6 hectares, and a single varietal.

BREEDE RIVER VALLEY

1. Robertson
 - Agterkliphoogte
 - Bonnivale
 - Bosmansrivier
 - Eilandien
 - Klaasvoogds
 - Le Chasseur
 - McGregor
 - Vinkrivier



2. Worcester
 - Hex River Valley
 - Nuy
 - Scherpenhervel

3. Breedekloof
 - Goudini
 - Slanghoek

KLEIN KAROO

1. Calitzdorp
 2. Langeberg - Fancie
- ~~3. NO district~~
- Montagu
 - Oudtshoorn
 - Tradouw
 - Tradouw Highlands
 - Upper Langkloof

OUFANTS RIVER

1. Citrusdal Mountains
 - Piekewierskloof
 2. Citrusdal Valley
 3. Lutzville Valley
 - Koekenaap
- no district
- Bambous Bay
 - Spruitdrift
 - Vredendal

WESTERN CAPE

COASTAL REGION

Town

1. Cape Point + Cape Peninsula
 - Constantia
 - Hout Bay
 - Durbanville
 - Philadelphia
2. Darling
 - Groenekloof
3. Franschhoek Valley
4. Paarl
 - Simonswaag - Paarl
 - Voor - Paardeberg
5. Stellenbosch
 - Banhout
 - Bottelary
 - Devon Valley
 - Jonkershoek Valley
 - Paagaaiberg
 - Polkadraai Hills
 - Simonsberg - Stellenbosch
6. Swartland
 - Malmesbury
 - Riebeekberg
 - Riebeekrivier
 - St. Helena Bay
7. Tulbagh
 - X Tygerberg → IN MAY OF 2011,
TYGERBERG + CAPE PENINSULA
WERE REPEATED.
THE LAND COMBINING
TO FORM CAPE TOWN
(*)
8. Wellington → five wards now! See
Wellington page.

DISTRICTS OF W. CAPE w/o

A REGION

1. Ceres plateau
 - Ceres

CAPE SOUTH COAST

1. Cape Agulhas

• Elim

2. Elgin

3. Overberg

- Elandskloof
- Oreyton
- Klein River
- Theewaterskloof

4. Plettenberg Bay

5. Saldanha

- Buffeljags
- Stormsvlei
- Malgas

6. Walker Bay

- Hemel-en-Aarde Valley
- Hemel-en-Aarde Ridge
- Upper Hemel-en-Aarde Valley
- Pot River
- Sunday's River
- Stanford Foothills

no district

- Herbertsdale
- Stillbay East
- Napier
- Lower Duivenhoks River

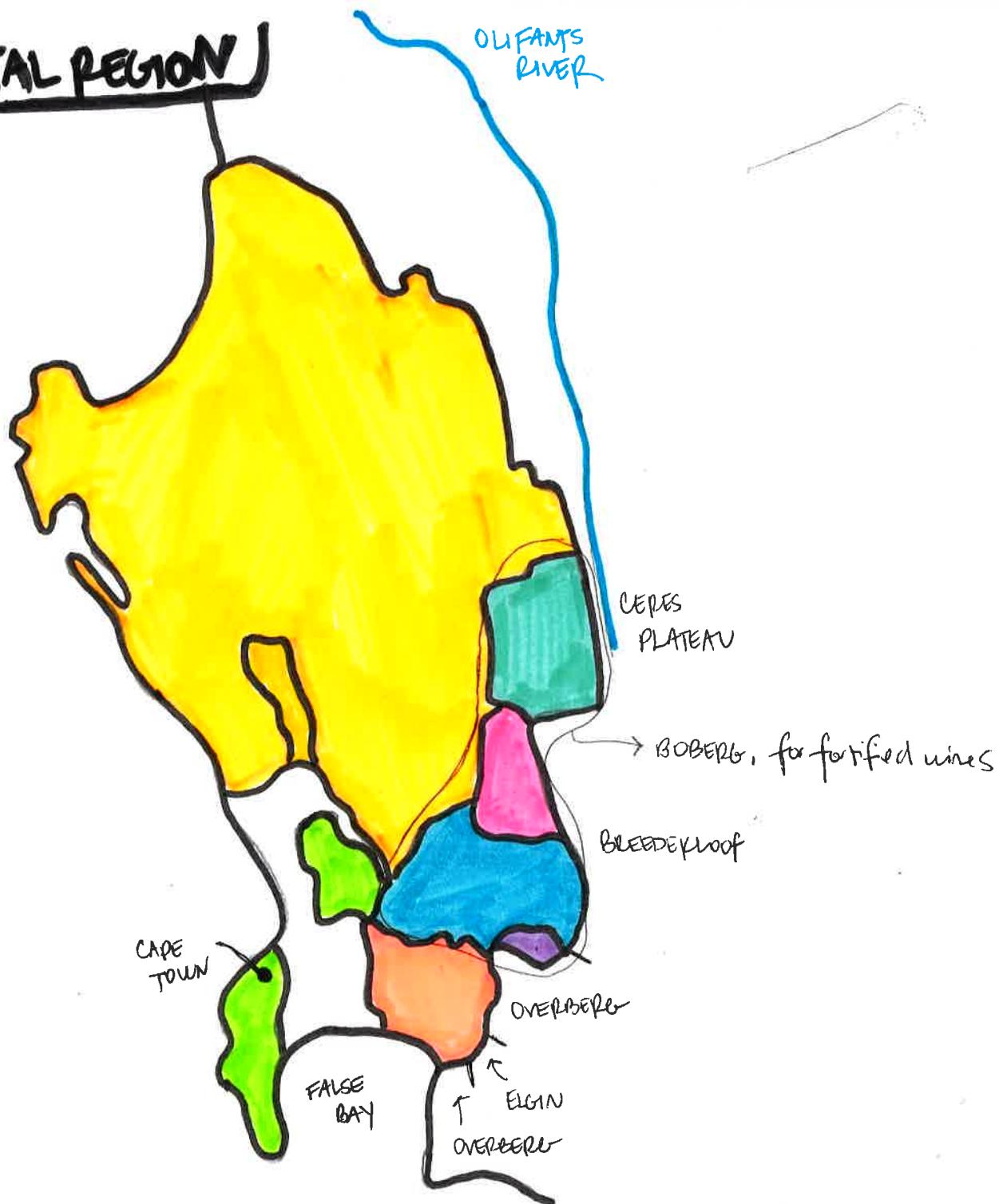
BOPPEK

- fortified wines from Paarl,
Franschhoek, Wellington &
Tulbagh

WARDS OF W. CAPE w/o A DISTRICT

- Cederberg (E. of Paarl)
- Lamberts Bay (S. of Bambous Bay)
- Prince Albert Valley (NE of Klein Karoo)
- Swartberg (NE of Klein Karoo)

COASTAL REGION



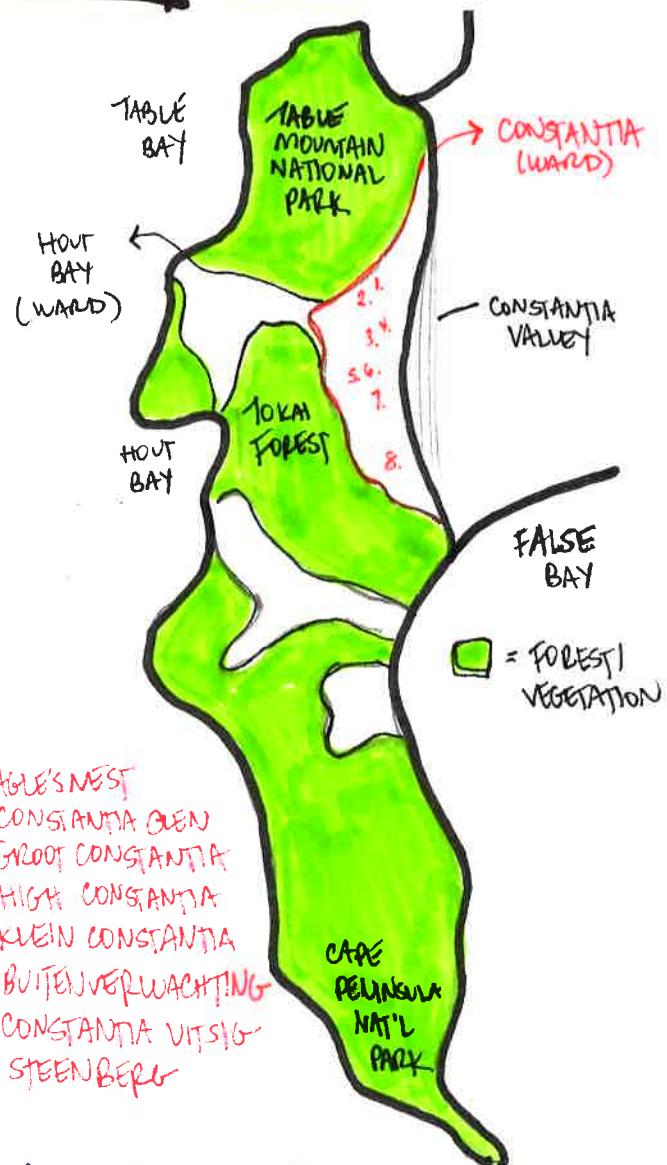
- [Green square] = CAPE TOWN
- [Teal square] = TULBAGH
- [Yellow square] = SWARTLAND
- [Orange square] = STEENBOSCH

- [Purple square] = FRANSCHHOEK
- [Blue square] = PAARL
- [Pink square] = WELLINGTON
- [Yellow square] = DARLING

CONSTANTIA + THE CAPE PENINSULA TOWN

CAPE TOWN

- Suburbanization threatened the surrounding wine regions in the 1950s - 1980s
- State ownership of Groot Constantia was key in the region's survival.
- Groot Constantia became a training institution + nursery when bought in 1885.
- Constantia started collapsing in the 1860s.
- 1936 - Groot Constantia was declared a historic monument.
- 1970s - 80s → the wines of Groot Constantia improved greatly.
- Klein Constantia rebuilt the area's reputation.
- Buitenveldert was purchased in 1981 by a German businessman + rebuilt.
- Table mountain + False Bay frame Constantia.
- Region III - cooler by SA standards
- Constantia Vintages - originally part of Buitenveldert
 - vines are now made at neighboring Steenberg
- Steenberg → the first land grant made in the area
 - owned by Graham Beck now



VIN DE CONSTANCE -

- made by Klein Constantia
- 1986 - first vintage
- natural sweet wine
- no batheys - passenillage on vines. This from February - April
- 1-2 weeks on skins - 6 months, 1 year fermentation
- 3-4 years in barrel on lees -
- Muscat Blanc a Petits Grains (aka Muscat de frontignan)
- 50% new oak (French, Hungarian) + acacia.

CONSTANTIA - named by Van de Stel, Latin name for constant or steadfastness.

KLEIN CONSTANTIA

- 144 ha wine estate originally formed part of Constantia, the vast property est. in 1685 by Simon van der Stel.
- VINEYARD, cooled by ocean breezes. & granite soil + some sandstone
- Fined by European aristocracy throughout the 18th century, Vin de Constantia was revived by Klein Constantia in 1984.
- Klein Constantia, as we know it today, is born in 1817.
- By the 1870s, Constantia (Groot + Klein) are in disrepair:
 - abolition of slavery in 1834 → labour shortage
 - the arrival of powdery mildew in 1859
 - Britain's termination of preferential import duties on Cape wines in 1840.
 - 1861 - Britain & France agree on a 10 yr. free-trade agreement.
 - tastes shifting from sweet to dry.
- 1912 - purchased by an American heiress
- 1980 - Duqie Sooste buys the property & restores winemaking
- 2011 - new ownership & a merger w/ Annika Vineyards in Stellenbosch.

WINES:

- Still, dry SB, Riesling, Chardonnay, Merlot/Cab, PN, etc.
- Cap Classique - 100% Chardonnay - vintage dated
- Vin de Constantia
- 90% of the property is south & east facing
- north slopes are used for Constantia & they ripen fully before raisination begins.
- Atlantic brings cooling influences + Indian ocean is far warmer.

BUITENVERWACHTING

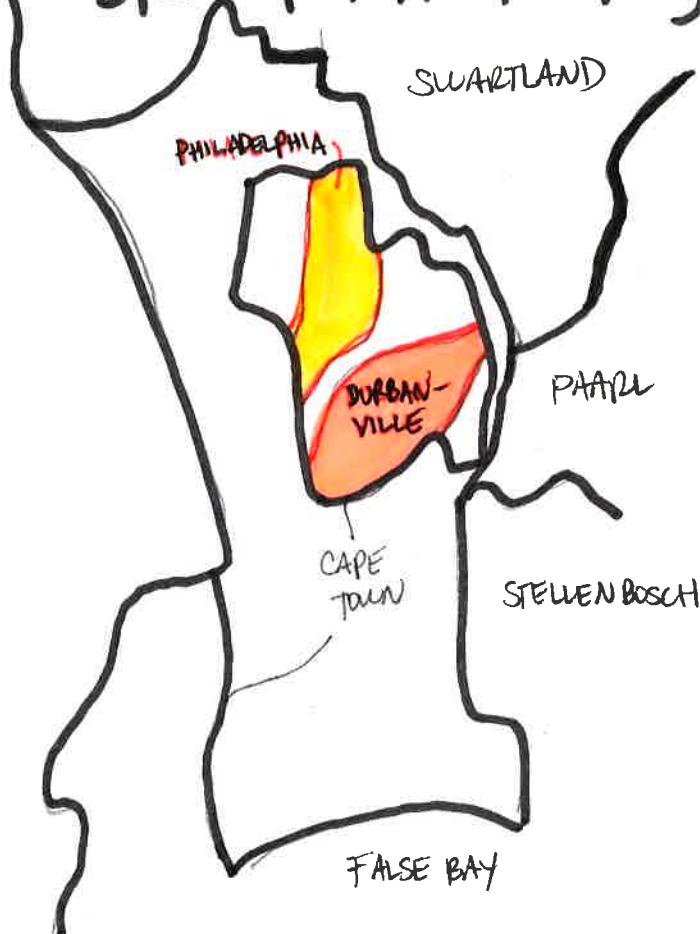
- formed part of the original Constantia estate founded by Simon van der Stel.
- "beyond Expectation"
- Like Klein, had success & then fell to disrepair.
- Specialises in Sauvignon blanc on south-facing vineyards.
- North-facing vines: red Bordeaux varieties

GROOT CONSTANTIA

- from the original estate founded by Van der Stel in 1685.
- Cloete family were the illustrious owners during the 18th century.
- "Grand Constantia" was resurrected in ~~2000~~ 2003
 - ↳ red + white Moucat a Petit Grains
 - ↳ fermented + aged in barrel - 18 months
- OTHER WINES: Cape Classique Rosé, SB/Sem, SB, merlot, "Flood", "Gouverneur's Reserve", Cape Rub
- Cape Brandy VSOP

CAPE TOWN - EAST

[FORMERLY TYGERBERG]



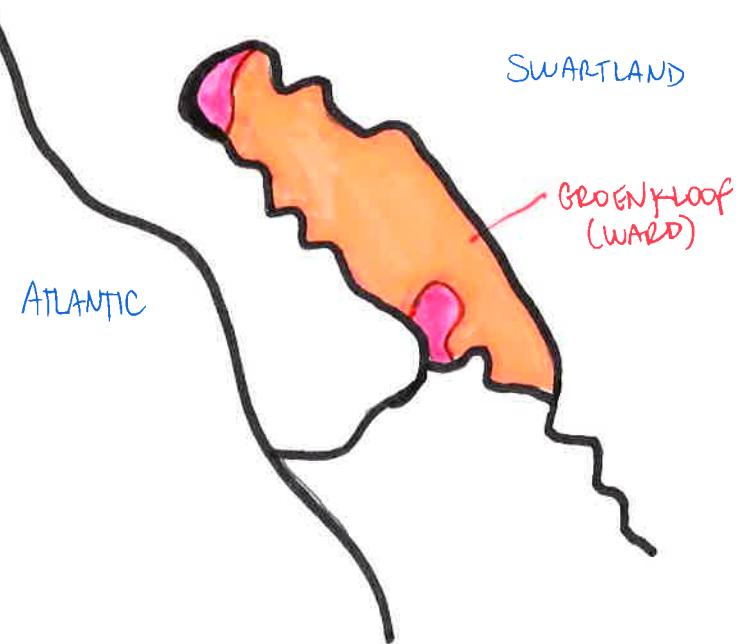
- greywacke & phyllite shales
- formed on the south + east (bordering Stellenbosch) by the Kanonkop hills.
- Durbanville is the best known region.
- Most famous producers of Durbanville include Atterdgedacht & Meerendal. 12 wineries total.

↓
founded in 1698 +
make everything from Cab to
Pinotage, Sauvignon, riesling
& gewurz. Cap Classique.

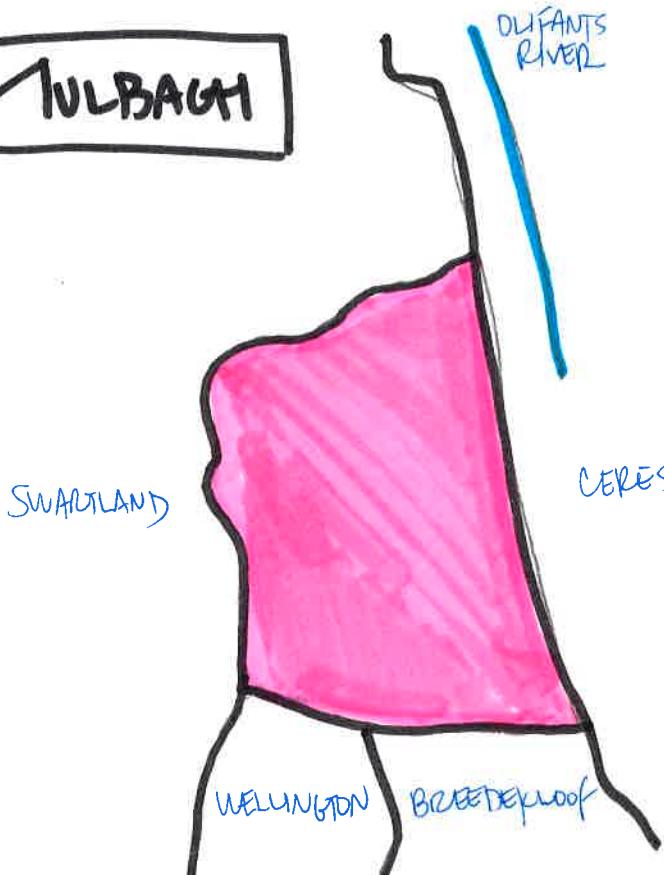
- Region III
- Dieversdal - another well-known producer (makes Grüner!)
- Bloemendal also makes a well-known SB from Durbanville called Spider Jagger.

DARLING

- Region III
- White: Chardonnay
Sauvignon Blanc
Chenin Blanc
- Red: Cabernet Sauvignon
Merlot
Shiraz
Pinotage
Cinsault
- Shale + granite
- Darling Hills + Atlantic Ocean
- Key Producers: Ormonde, Tulbagh
- A bit more maritime than the rest of Swartland, protected by the Darling hills.



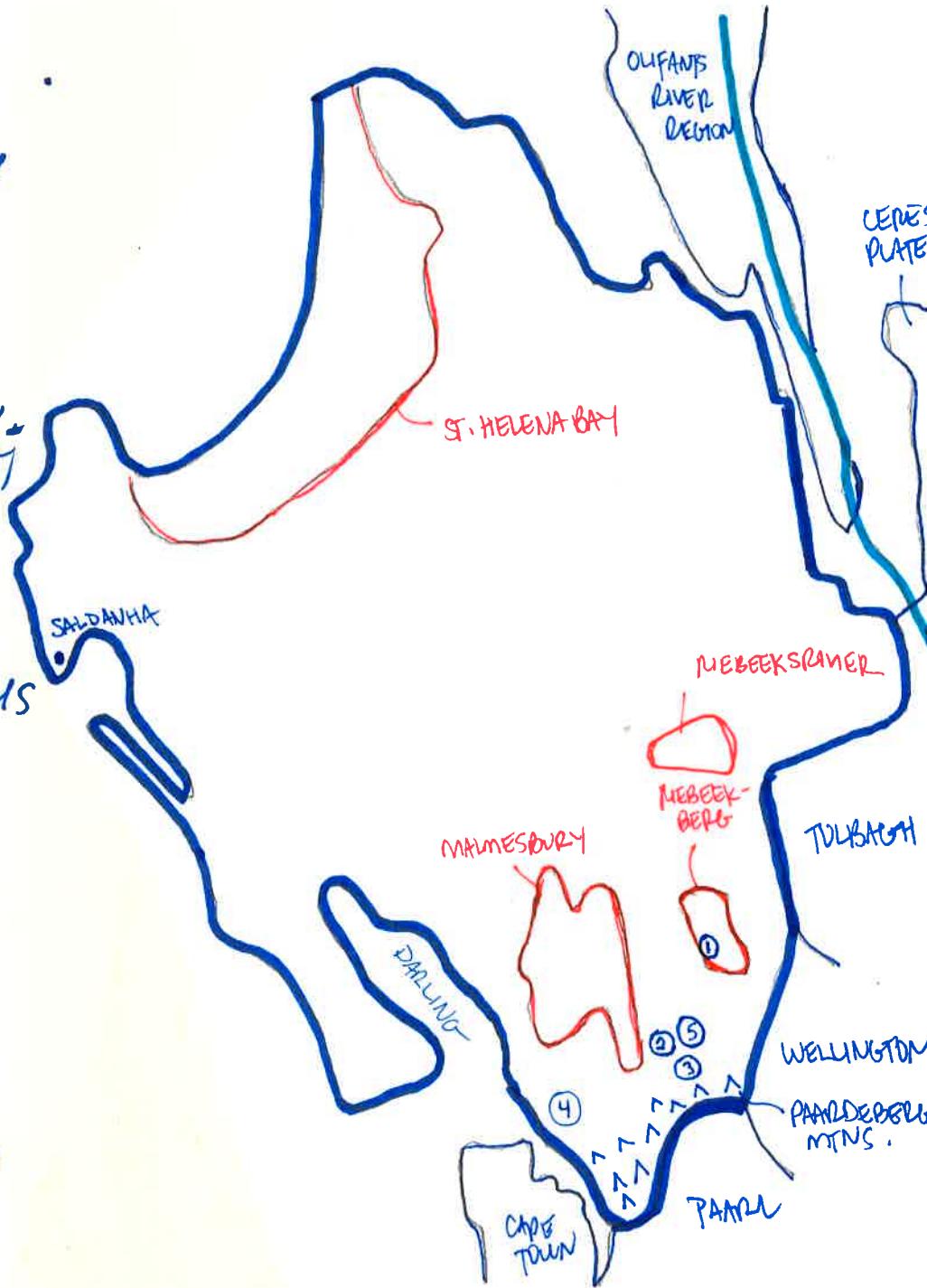
TULBAGH



- Tulbagh basin - valley w/ mountains flanking it.
- Extreme weather conditions - quite hot summers & winters can get snowy.
- Almost all vineyards are irrigated.
- NO WARDS
- Region IV-V → very hot.
 - Sandstone + Shale
 - Witzenberg, Groot Winterhoek + Obiekwaalberg Mountains
- KEY PRODUCERS: Tulbagh Mountain Vineyards, Saronsberg
- KEY GRAPES: Chenin, Colombard, Muscat of Alexandria, Chardonnay, Cinsault, Shiraz, Cab, Merlot, Pinotage.
- Known for dessert wines.

SWARTLAND

- Until the 21st century, wine was largely produced by cooperatives, and not all that notable.
- Paardeberg mountains in the southern portion.
- Charles Back of Fairview pioneered the rediscovery of Swartland at his Spice Route winery (1991)
 - where Eben Sadie started before moving out on his own
 - himself is in Paarl
- Center for Rhône varietals in SA.
 - Sadie's Columella revolutionized.
 - Sadie revolutionized Chenin in the country, too.
 - All these old-vine Chenin vineyards that were planted to feed demand for off-dry wines + brandy in the 1960s.
 - Dallards
 - Chen + Chard
 - Viognier
- Region IV - HOT.
- Malmesbury shale, sandy granitic soils + gravel.



- ① MEERHOF
 ② SADIE FAMILY (Spice Route's original SB vineyard)
 ③ AA BADENHORST
 ④ KUAN AMOSKULL
 ⑤ LAMMERSHOEK

- Wards = Malmesbury, Riebeekberg + St. Helena Bay = are of little commercial or cultural relevance.
- In addition to Sadie: A.A. Badenhorst.

Lammershoek -
historic producer

SWARTLAND INDEPENDENT PRODUCERS [SIP]

- Wines that carry the logo must be grown, vinified & matured + bottled entirely w/in the Swartland NO.
- SIP must bottle at least 80% of their production under their own labels
- SIP must only use native/ambient yeast - yeast nutrients are prohibited.
- No acidulation or added tannin
- No chemical fining
- No concentration (reverse osmosis, etc.)
- Sp wines contain a min. of 90% of the following varieties:
 - RED: Syrah, Mourvedre, Grenache, Cinsaut, Tinta Barroca, Pinotage
 - WHITE: Chenin Blanc, Grenache Blanc, Marsanne, Roussanne, Viognier, Clairette, Falanghina (Fransdorp/Vaalklawer), Semillon (Groendrif)
- Wines may only be aged in European oak. w/ a max. 25% new oak authorized.
- Wines must be bottled in a Burgundy shaped bottle!
- MEMBERS:
 - AA Badenhorst
 - Bryan Macfiebut Wines
 - Clayton Wines
 - Chevalerie
 - David & Nadia (Sadie)
 - Dragonridge
 - Fram
 - Hofstraat
 - Interlego
 - JC Wicker
 - Lammershoek
 - Mullineux & Leev family wines
 - Möreng
 - Neder
 - Porseleinberg
 - Raai
 - Hiebeek's Farm Pond
 - Silwerwies
 - Testarossa
 - Sadie family wines
 - Blaauwsmith Wines

SADIE FAMILY

- Eben Sadie started his winemaking career working w/ Charles Back at Spier route
 - He broke out on his own in 1999 and the first vintage of Columella was 2000.
- Columella - old vine fruit from 8 Swartland vineyards
 - Syrah w/ a little Mourvedre, Grenache, Cabernet & Cinsault
 - 24 months in oak, small % new
- Palladius - 11 varieties from 17 different vineyard sites, w/ old bush vine Chenin playing the primary role.
- Sites: Paardeberg Mountain (granite), Fiebeck Mountain (Slate), Piggetberg (Sandstone & Quartz), Coastal Plain (Chalk), Malmesbury (Glenrosa Terra Rossa Clay Soils)
- "The Old Vine Series" → "Die Ouwingerwreks": first commercial release in 2010.
 - Skurfberg - Chenin Blanc from Olifants River Region
 - 't Voetpad - Semillon, Falomino, Chenin & Muscat of Alexandria from Swartland
 - Pfadder - Swartland Cinsault
 - Kokerboom - Semillon, Olifants River Region
 - Mev Kirsten - Chenin Blanc from Stellenbosch
 - Soldaat - Grenache, Pieskewruspoof
 - Treinspoor - Tinta Barocca, Swartland
 - Skerploen - Chenin Blanc & Dolomino from coastal chalky areas

AA BADENHORST

- AA Badenhorst wines are grown, made + matured on Kalmoesfontein farm in Swartland. 28 ha of old bushvines - Siebriekloof part of the Paardeberg Mountains.
- run by cousins Hein + Adi Badenhorst → their grandfather was the vineyard manager at Groot Constantia for 46 years.
- The vineyards - mostly old bushvines planted in the 50s + 60s to Chenin Blanc, Grenache + Cinsault
 - unirrigated, farmed as biologically as possible
 - N, E + S facing slopes
- Soils - 3 distinct types of granite: Paardeberg, Lammershoek + Lemoenfontein
 - sub-surface soils of clay + shale
- Winemaking - no crushing or destemming
 - old casks + concrete

WINES:

- Selections (entry level label):
 - Red blend (Cab. Sauvignon, Cinsault + Grenache)
 - Chenin Blanc
 - Rosé
- Flagship wines:
 - White Blend - Chenin, Roussanne, Grenache Blanc + Gris, Verdelho, Colombard, Viognier, Chardonnay, Semillon
 - Red blend - Shiraz, Marviside, Grenache + Cinsault
- Single-vineyard wines:
 - Dassiekop Steen
 - Sout van die aarde Palomino ("Salt of the Earth")
 - Raigas Grenache
 - Rammasgas Cinsault

Spice route

SWARTLAND / ~~PAARL~~, COASTAL REGION

- In 1997, Charles Back stumbled across an old tobacco farm, Klein Amoskull, w/ the oldest vineyard in SA, planted to Sauvignon Blanc. In Swartland → iron rich clay, decomposed granite + shale.
- Cooling Atlantic breezes, warm dry summers + cold wet winters.
- Also own vineyards in Darling → more maritime → SB + Syrah.
- Winery is in Paarl, but vineyards are mostly in Swartland.
- Oakleaf (decomposed granite) + Malmesbury Shale
 - ↳ Syrah + Tannat + Mourvedre
 - Viognier, Carignan + Pinotage

LAMMERSHOEK

SWARTLAND, COASTAL REGION

- historic estate, planted to vines in the 18th century.
- fell into disrepair until being purchased + restored in 2013.
- Apricot Kloof Valley
 - ↳ "Kloof" = a steep-sided, wooded ravine or valley, a deep glen, a mountain pass or gorge
- Chenin Blanc, Chardonnay, Viognier, Harsleben, Marsanne, Syrah, Carignan, Grenache, Mourvedre, Pinotage, Zinfandel + Tinta Rorizca.

PAARL - WELLINGTON

Drakenstein (now Paarl)

- major mountain range named for an early commissioner who explored the area.
- originally referred to as the **Drakenstein Valley**.

Nederburg & KWV are here.

major grapes > styles:

- white: Chenin, SB, Chard.

- Red: Cab, Merlot, Shiraz, Pinotage

- Sparkling, fortified + Botrytis - affected dessert wine.

- Degree Days:
2146 (Region IV).

- major geographic features: Berg River, Helderberg Mountains

wards:

- Wellington until 2012, Franschhoek Valley until 2010
- two current wards - Simonsberg-Paarl & Voor-Paardeberg - are recent creations.

- WELLINGTON → Chenin historically important

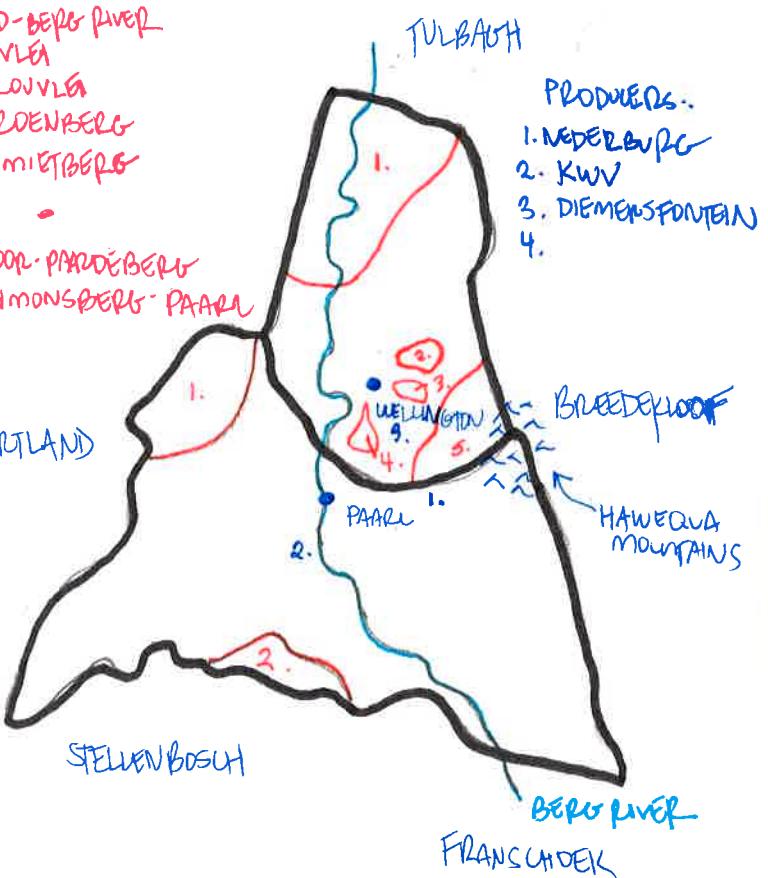
→ carved off pre-northen part of Paarl.

WARDS:

1. MID-BERG RIVER
2. BOVLEA
3. BLOVLEA
4. GROENBERG
5. LIMETBERG

1. VOOR-PAARDEBERG
2. SIMONSPERG-PAARL

SWARTLAND



PRODUCERS:

1. NEDERBURG
2. KWV
3. DIEMENSFONTEIN
- 4.

KWV

PAARL

[Ko-operative Wijnkopers Vereniging]
+
Association

- In 1918, wine farmers established KWV w/ the aim of stabilizing, supporting & structuring a young, struggling industry.
- World markets did not open to South African wine until the early 90s → KWV then became obsolete as the industry focused more on quality.
- At that point, KWV became a commercial player.
- 1928 - KWV appoints viticultural expert Abraham Penuel to experiment w/ new cultivars & improve quality control.
- WWII - exports decline, domestic brandy consumption increases. KWV looks for adapt/ export markets in Africa & the East.
- 1940 - KWV's responsibilities expand to include determining the minimum price for all wines
- 1949 - Roodenberg, one of KWV's most celebrated brands, is born.
- 1964 - production quotas are expanded to meet a rising demand for "natural wine". ↗ non-fertilized, non-pruned?
- 1972 - The UD system is legislated following an industry-wide appeal for the recognition of single estate producers.
- 1980 - responding to the poor political situation / poor economy, KWV develops products such as flavored wine & grape concentrate.
- 1989 - KWV plays a role in establishing the ST Brandy foundation.
- 1997 - KWV is a founding member of the Association for Responsible Alcohol Use (ARA).
- Today owns many wine brands - KWV, Cathedral Cellar, Roodenberg, Laborie, Pearly Bay, Café Culture, Golden Kaan, African Passion.
- KWV brandy - age statements of 3, 5, 10, 12, 15, 20
- Liqueurs + RTDs (Ready-to-Drink)

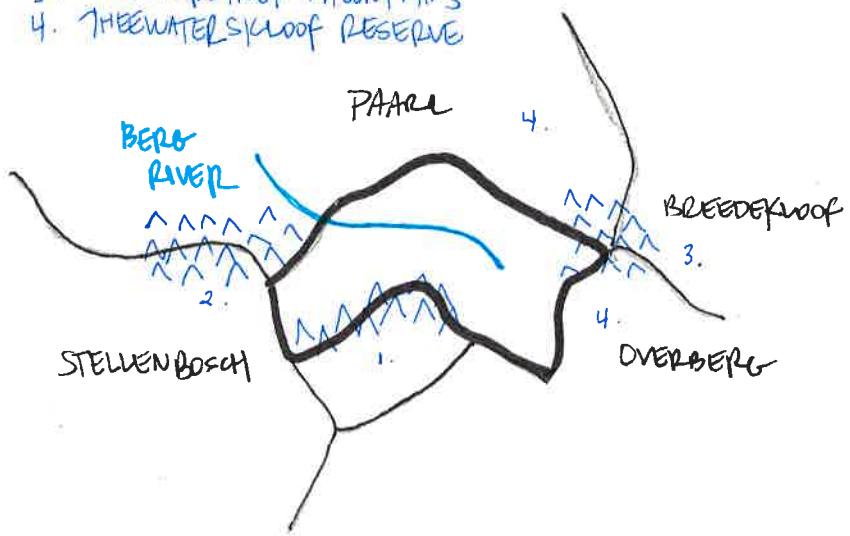
NEDERBURG

- Phillipus Wolvaart bought the estate in 1791.
- ~~Wolvaart~~ Wolvaart also built the manor house that still stands.
- 1953 → Günter Brözel, a German who studied at Geisenheim, took over as the winemaker. Became famous for his "edelkeur" ("noble selection") wine.
 - Günter Brözel lobbied authorities to change the legislation at the time that disallowed sweet wine (natural/non-fortified) to be over 20 g/L → designed to protect the fortified industry.
- ~~Nederburg~~ Nederburg wine Auction - Brözel initiated so that many people would be able to try Edelkeur; before, only a few buyers would scratch it up.
 - first auction held in 1975, continues to this day w/ wines from all over the Cape.

FRANSCHHOEK

- Valley w/ Berg river flowing through it and surrounded on three sides by Franschhoek, Drakenstein + Wemmerhoek mountains
- Notable attention to sparkling wine - Harte Cabriere, Colmant.
- Carved off the southern-most portion of Paarl.
- REGION IV
- GRAHAM BECK + BOSCHENDAL WINES ARE ALSO IMPORTANT PRODUCERS HERE.
- Also, Boekenhoutskloof

1. FRANSCHHOEK MOUNTAINS
2. GROOT PRATENSTEIN MOUNTAINS
3. WEMMERHOEK MOUNTAINS
4. THREEWATERSKLOOF RESERVE



- famous for their "Chocolate Block" + "The Wolftrap" → mass-produced, inexpensive brands
- under the Boekenhoutskloof brand, though, old vine Semillon is well-known, as well as Stellenbosch + Franschhoek Cab.

STELLENBOSCH

- After Constantia, the oldest of the Cape's winegrowing areas.
- Rustenberg & Vergelegen - two early estates.
- Natural features: False Bay - moderating climate, cooling influences

influences
Stellenbosch +
Cape Peninsula
Mountains

Simonsberg, Stellenbosch + Helderberg

- Degree days: 1945 (Regions III-IV)
- Major grapes + styles:

- White - Chenin, SB. Chard + Sem.
- Red - Cab. Merlot, Shiraz, Pinotage, Cab Franc

Wards:

- Simonsberg - Stellenbosch
 - red clay soils
 - white blends, CB, SB & Verdejo
- - largest - Pinotage, too.
- - furthest north - Kanonkop + Rustenberg
- Banghoek - cool rainy - young wine region → BDX + Syrah
- Jonkershoek Valley - historic Lassereac estate
 - red wine country → Cab. Syrah + Chardonnay

- Best producers here: Warwick Estate, Rust en Verde, Meerlust, Kanonkop, Ernie Els Wines, Amandale

- Bottelary
- Devon Valley
- Papegaaienberg
- Polkadraai Hills

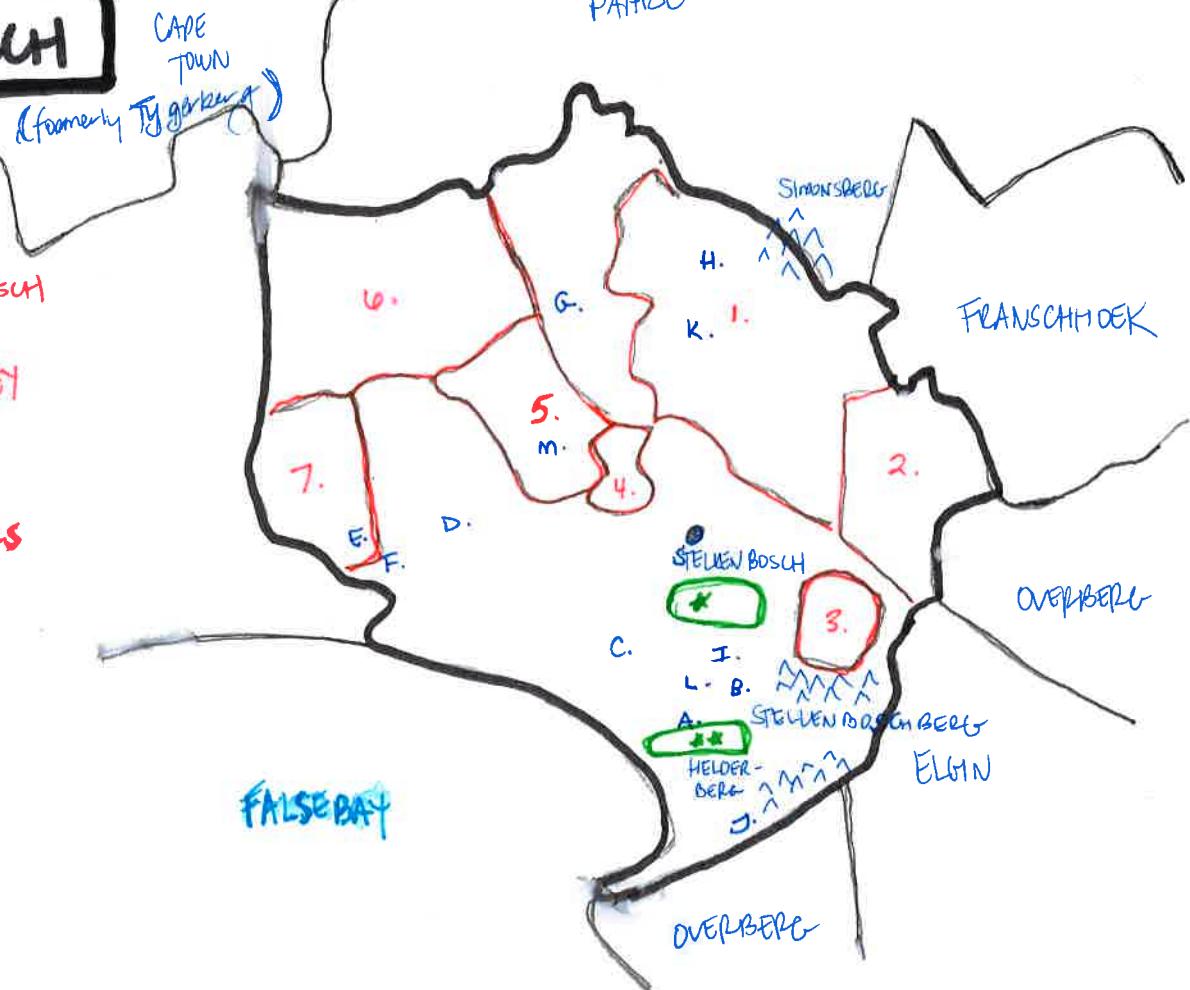
DISTELL TABERNACLE

- built in the mid 1970s, the Tabernacle was set up as a wine library to examine how South African wine evolves as it ages.

- today the focus is on wines from Zonnebloem, Chateau Libertas (both Stellenbosch), w/ vintages dating back to the 1940s, but also Alto, Le Bonheur, Rustenberg & Lassereac, as well as 1700s Constantia, Nederburg Edelkaw + George Spies 1960s Cabernet (probably from Durbanville, but not labeled as such).

- sends wines to the Nedelwijn auction every year.

STELLENBOSCH



- In addition to the 7 wards, there are a few unofficial wards that are recognized for their high quality.

- * - Blaauwklippen River Valley : Syrah, Viognier, Chenin
- ** - Somerset West : Bordeaux blends (red)

- best producers are on alluvial fans of the granite mountains \Rightarrow 600 million years old!

RUST EN VREDE

STELLENBOSCH

- The estate is over 320 years old & est. 1694 by Willem Adriaan van der Stel.
- Since 1977, focusing exclusively on red wine - Syrah, Cabernet, Merlot.
- Nestled on the lower slopes of the Helderberg Mountain, b/t 85-130m above sea level.
- North-facing slopes.
- Shielded from the powerful southeasterly wind by the Helderberg mountains; shielded from the south-westerly wind by the foothills of the Helderberg.
- Decomposed granite from Helderberg + sandstone from Table mtn.

KANONKOP

STELLENBOSCH

- Situated in the lower slopes of the Simonsberg Mountain [in Simonsberg - Stellenbosch]
- 4th generation

- Wines:
- "Kaffie" → entry level line
 - Pinotage / Black Label Pinotage
 - Cabernet Sauvignon
 - "Part Saver" - Cabernet blend

Often referred to as the "red wine bowl" of South Africa.

RUSTENBERG

STELLENBOSCH

- founded in 1882 by a German immigrant
- wine has been bottled continuously since 1892 & in this year, the estate was rescued from hard times by John Y Merriman, who was to become the prime minister of the Cape.
- The Barnard family has owned Rustenberg since 1941.
- make a wide spectrum of wines, including Sauvignon, Muscadet, Merlot, Shiraz, Cab, Malbec, Grenache, Passerine, Chenin, SB, Chard, etc.
- Rustenberg, John Y Merriman - Bordeaux Blend
- in northern Stellenbosch.

KEN FORRESTER

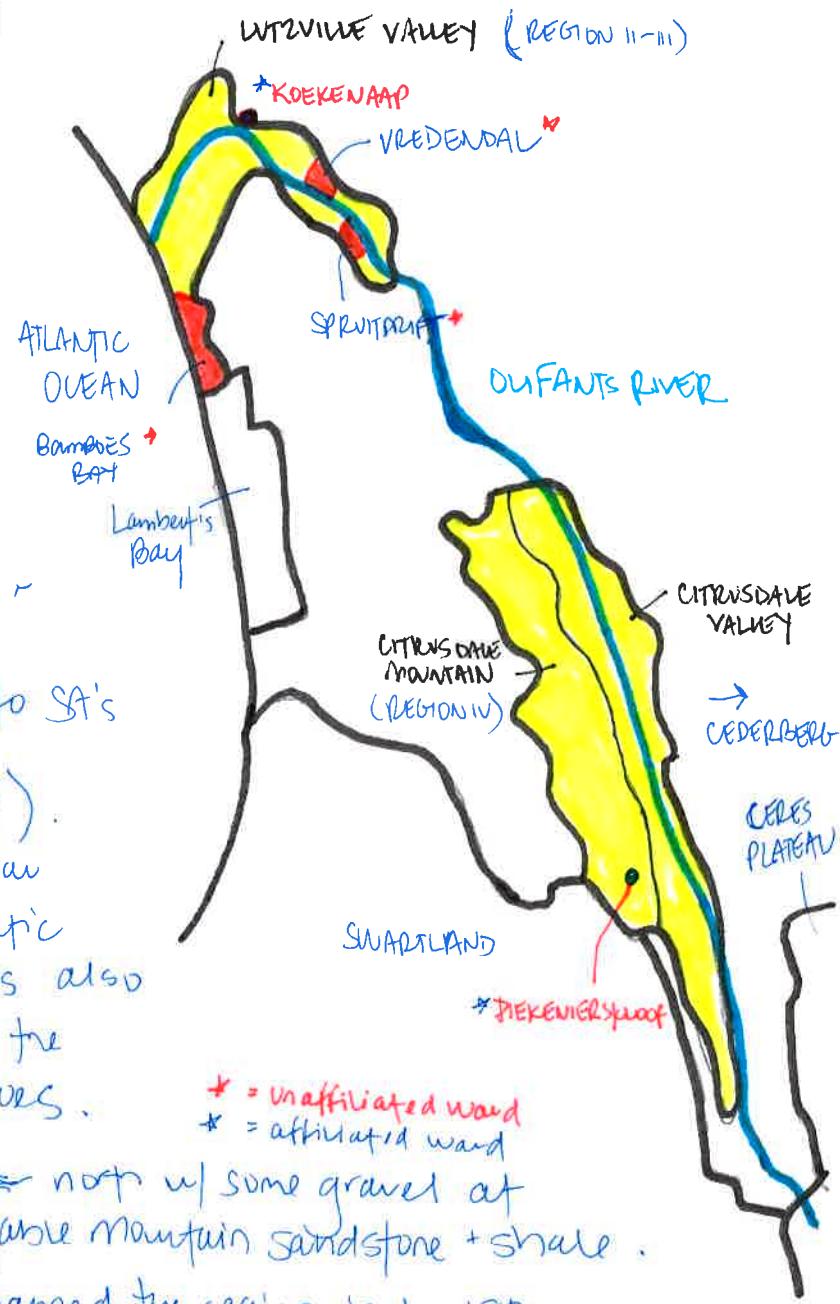
- Nested in the valley below the Helderberg mountains
- vines first planted on the estate - named Schaffenhof - in the 17th century.
- 1994 - first vintage of Ken Forrester
- "Mr. Chenin" "The Birthplace of Chenin"

WINES:

- FMC - Chenin fermented in new 400 L barrels. Some botrytis is always present.
 - "Forrester Meint Chenin" → collaboration w/ Martin Meintjies
- The Gypsy - Grenache
- Dirty Little Secret - Chenin Blanc from Pi Kewierskloof
- Sparklehorse MCC - Chenin Blanc
- FMC Premiere Selection Moelleux - RS of Bg/L
- Three halves - M/G/S
- Van Colfer Reserve Viognier / Chenin / Roussanne
- Fijnervaai Van Colfer Shiraz / Grenache / Drift
- Ken Forrester RSV. Range: SB, CB, merlot

OLIFANT'S RIVER REGION

- the northernmost region in the Western Cape • between 33-31° South
- cool climate areas closer to the coast → SB + Chenin. Island you'll see more Cabernet Sauvignon, Pinotage + Shiraz.
- lots of mass production, but many boutique producers in the mountains + in the valley - .
→ Center → South.
- bounded on eastern side by the Cederberg mountains → home to SA's highest altitude vineyards (in the wards of Cederberg + Pienkierskloof).
- Dry, hot climate in the north → near the Namaqualand Desert. Atlantic breezes are imperative. Irrigation is also essential. Citrusdal receives 3x the amount of rainfall as Vredendal does.
- Soil: loamy, alluvial in the ~~south~~ north w/ some gravel at higher elevations. In the south, Table Mountain sandstone + shale.
- named for the elephants that roamed the region in the 18th century.
- Also home to SA's citrus industry.
- Sadie family's Die Ouwingerdreeks "Skurfborg" (Chenin Blanc) + "Soldaat" (Grenache) come from Olifants.
↳ "Soldier" vineyard in pienkierskloof.
- Pienkierskloof (ward of Citrusdale Mountain) - mountain pass. Leading location for Grenache. Pienkier = foot soldier. Protected livestock in the old Cape. 100+ m in elevation. Granitic soils.
- Ken Forrester - "Dry Little Secret" Chenin Blanc from Pienkierskloof.
- Cederberg vineyards makes many Citrusdale Mountain wines.



CEDERBERG

- unaffiliated ward of the Western Cape

- 250 km north of Cape Town
- 162,000 ha of mountainous terrain
- Cederberg Private Cellar is the only winery in the Cederberg ward.
- Uniquely Mediterranean climate w/ winter rainfall
- Shale / slate, clay, granite

CERES PLATEAU

- unaffiliated district of the Western Cape

- Huisenberg Mountains
- newly formed WO - De Grendel's "Op Die Berg" ^{are} released from H. Chardonnay + Pinot Noir. ^{is the first wines}

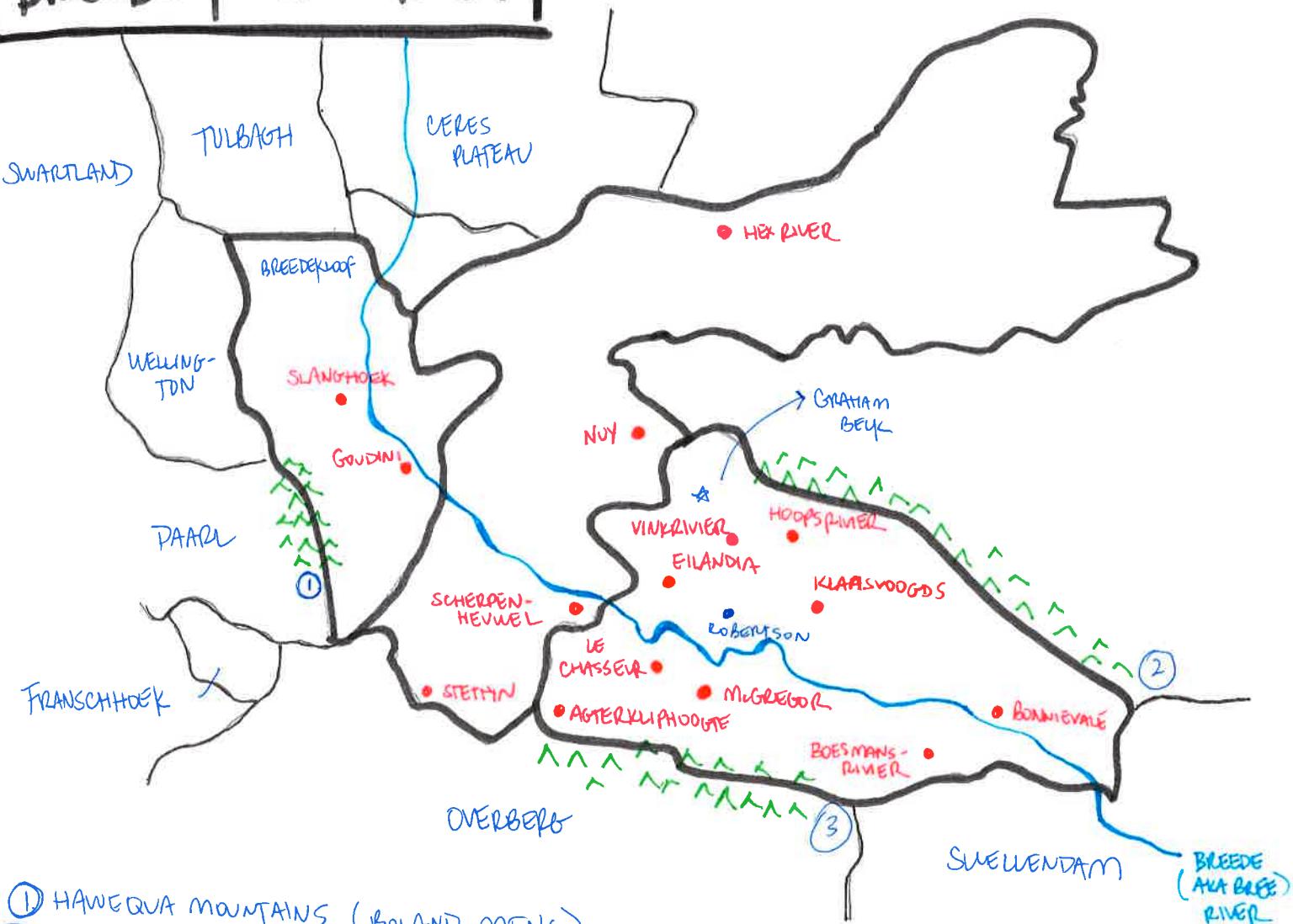
LAMBERTS BAY

- unaffiliated ward of the Western Cape.

- Sir Lambert Wine, Tevbez family wine
- Sauvignon Blanc

BREEDE RIVER VALLEY

• WARDS



- ① HAWEKWA MOUNTAINS (BOLAND MTNS)
- ② LANGEBERG MOUNTAINS
- ③ RIVERSONDEREND MOUNTAINS

- A lot of bulk wine + grapes destined for distilling along the valley floor.
- Chardonnay + Cabernet Sauvignon are overall the most planted grapes.
- SOILS: Alluvial around the river, sandy loam in Breede Kloof, Shale + sandstone in Worcester + red gravel & limestone in Robertson.
- Irrigation is necessary → very dry region. water comes from the river or the Brandvlei Dam.
- 40% of all vines in SA are in Breede River Valley!

BREEDE RIVER VALLEY

WORCESTER

- 1/4 of the country's wine! → the river alone produces 90,000 tons/year.
- many cooperative estates.
- Chenin, Pinotage, Shiraz + Chardonnay
- very hot, overlapping rainshadow effects from all the mountain ranges + quite dry. Irrigation is necessary.
- famous for its brandy → KWV House of Brandy is located here.
- very little premium wine → Ahi's Drift + Eagle's Cliff are biggest producers.

ROBERTSON

- southeasterly breezes from the Indian Ocean have a cooling effect on the vineyards.
- higher diurnal swing than other regions of the Breede River Valley.
- red gravel + limestone
- known locally as "the valley of wine + roses"
- Chardonnay & Chard/Pinot plantings (for sparkling) dominate, though Cabernet Sauvignon is a favorite for premium wines.
- Arabella, Robertson Vineyard, Springfield Estate, Graham Beck

GRAHAM BECK

ROBERTSON

- borders the semi-arid Klein Karoo region
- Graham Beck died in 2010 at 80 years old - a businessman & social entrepreneur, founded Graham Beck winery in 1983.

WINES:

- Cap Classique Portfolio consists of three ranges: the NV collection (Brut, Brut Rosé + Bliss Demi-Sec), the Vintage Collection (Blanc de Blancs, Brut Rosé + Brut Zéro) + the Prestige Collection (Cuvée Clive)
- Also make a Pinot Noir (Chardonnay still wine called Gorgeous. Young vines destined for MCC).

- only in select vintages
- Chard (from Robertson) + Pinot Noir (from Stellenbosch)
- Some % oak fermentation
- min. 160 months tirage

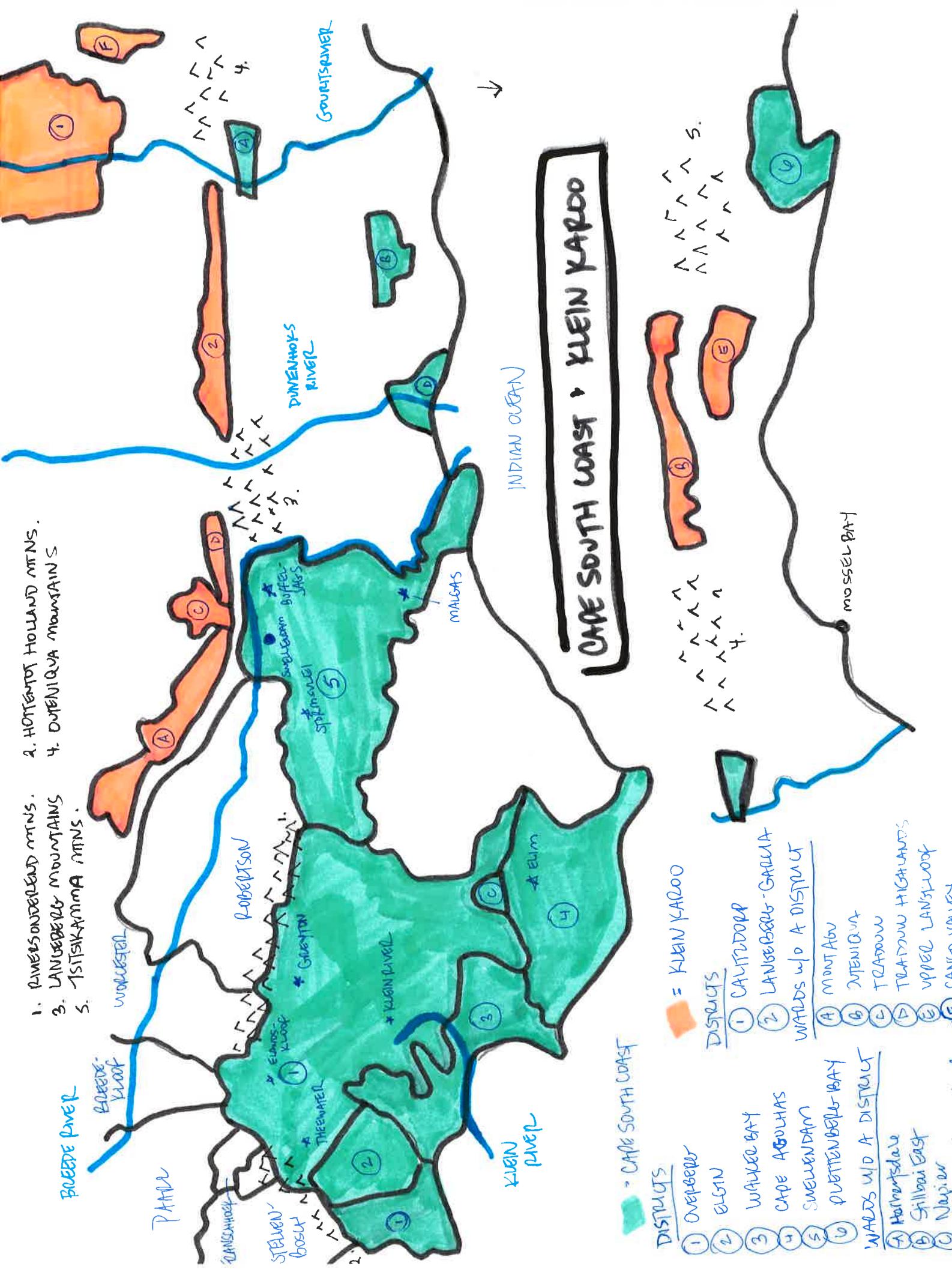
Top WINEMES for MCC: Longridge (Stellenbosch), Silverthorn (Robertson), Boschendal (Franschhoek), Bramon (Peppermint Bay), Domaine des Dieux (Hemel en Aarde Valley), Geneviève (Bott River), Graham Beck (Robertson), Huis van Chevalerie (Swartland), Le Lude (Franschhoek), Steenberg (Constantia)

→ est. 1992 w/ 14 members
(82 members today)

MÉTHODE CAP CLASSIQUE

- Méthode Cap Classique (MCC) is the term used to describe sparkling wines made by the classic method of undergoing secondary fermentation in the bottle. Only legal requirements are amounts lees, 3 bars pressure. All other quality standards are voluntary.

- Other defined styles of sparkling wine by WO SA include:
 - Carbonated Sparkling wine
 - Méthode Ancestrale
 - Charmat



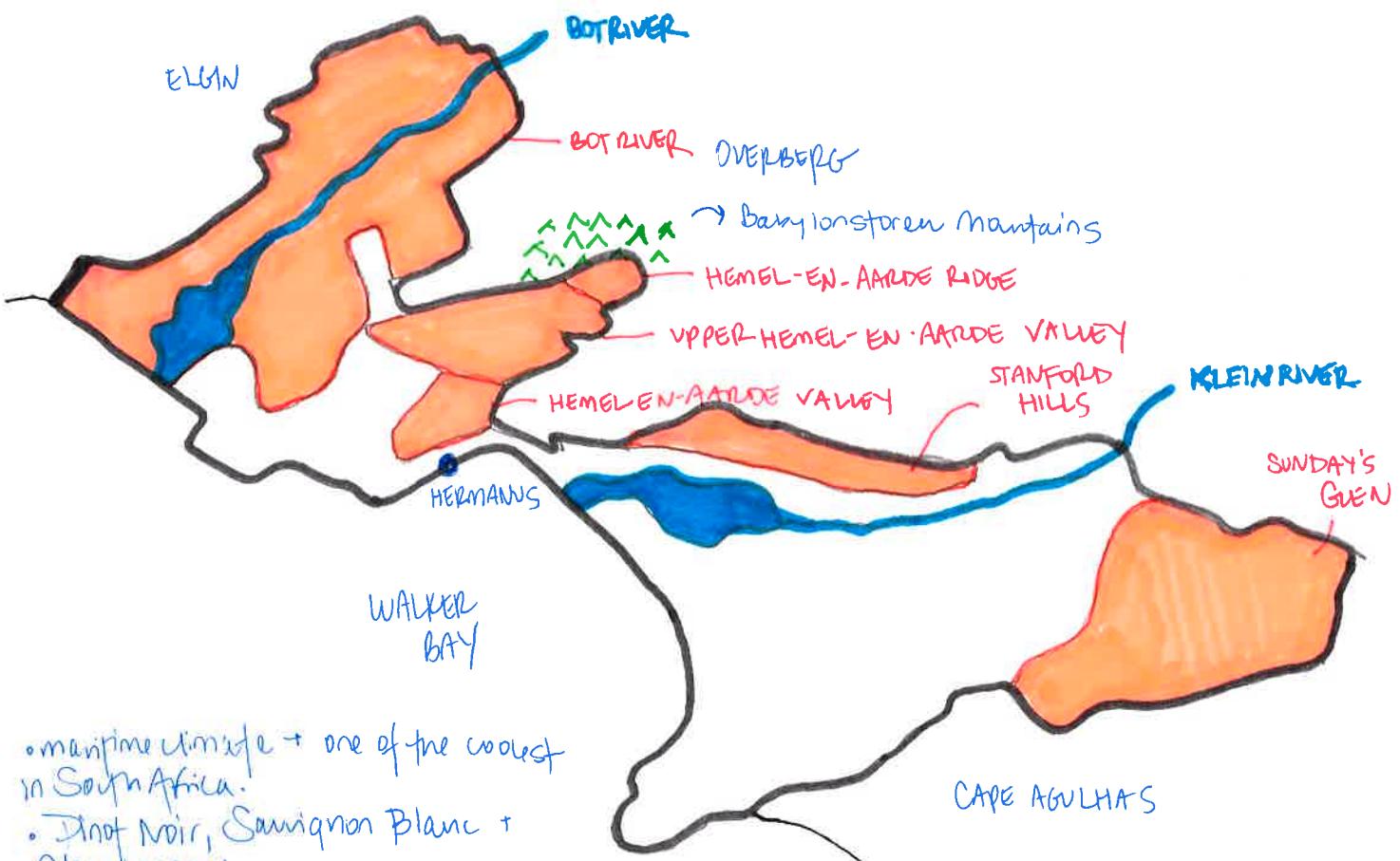
OVERBERG

- REGION III
 - WHITE: Sauvignon Blanc, Chardonnay, Chenin Blanc, Sémillon, Viognier
 - RED: Pinot Noir, Cabernet, Merlot, Syrah
- Shale + Sandstone
- "Overberg" = over the Hottentots - Holland Mountains
- also affected by the Riviersonderend mtns, in the north
- Elandskroon + Treewaters - higher elevation wards [100+ m]
- relatively new winemaking region → the construction of the Treewaters Dam in the 1980s heralded in grape growing.
- cooling influences from Walker Bay - elevation
- PRODUCERS: Lismore, The Drift farm, Jean Daneel, Paul Cluver, Barnard Finlayson (based in Walker Bay) (based in Elgin)

ELGIN

- REGION II
- Shale + Sandstone
- WHITE: SB, Chardonnay, Chenin Blanc, Sémillon
- RED: Pinot Noir, Cabernet, Merlot
- Separated from Stellenbosch by the Hottentots - Holland mountains.
- Southwesterly winds, 250-400m elevation.
- 1.5 miles away from the S. Atlantic Ocean
- Elgin produces 60% of SA's apples!
- PRODUCERS: Kershaw, Paul Cluver, Shannon-Doune, Oak Valley, Thelma Mountain Vineyards, Iona Vineyards.

WALKER BAY



- maritime climate + one of the coolest in South Africa.
- Pinot Noir, Sauvignon Blanc + Chardonnay.
- Antarctic Benguela current → cooling current from the Atlantic.
- Bokkeveld shale + Table Mountain Sandstone.
- Hemel-en-Aarde Valley + Sunday's Glen have pockets of granite.
- PRODUCERS: Hamilton Russell, Bouchard Finlayson

Hemel-en-Aarde

- Chardonnay, PN as well as Syrah, Pinotage & red Bordeaux blends
- Hemel-en-Aarde Valley is quite narrow - trapping cool air + moisture
- high clay content, w/ granite, shale + sandstone
- difference in soil types between 3 wards → granite in upper, shale-dominant in Ridge + Valley.
- Hamilton Russell, Ataraxia, Storm, Newton Johnson, Creation, La Vierge, Restless River, Domaine des Deux, Aftheif

→ started w/ Paul Bouchard of Burgundy's Bouchard Finé

→ Cartology

WALKER BAY

BOT RIVER

- Stretches from the Hottentot Pass in the North to the Bot River Lagoon in the South.
- Chenin Blanc + Sauvignon Blanc are the most important grapes, w/ red wines made from Cabernet Sauvignon, Pinot Noir + Shiraz.
- Babylonstoren + Groot Constantia mountains.
- moderate rainfall, mild + frost-free winters.
- "fynbos scrubland" → belt of natural scrubland
- "Bot" = "bitter," a prominent export of the region in the 17th century.
- Beaumont ~~Hop~~, Loddite, Wildefrans, moments

HAMILTON PASS

- first vintage in 1981
- Peter Finlayson - first winemaker → saw the potential in Hemel-en-Aarde for Burgundian varietals
→ 8 vineyard sites!
- Only produce Chardonnay + Pinot Noir! → few other brands for different grapes.
 - Ashdown → blends
 - Southern Right + Protage & SB
- Stony, clay rich, shale

CAPE AGULHAS

- Cape Agulhas is the official meeting point of the Atlantic + Indian Oceans!
- Known most for cool climate Syrah & Sauvignon Blanc. Also some Pinot Noir.
- vineyards are located inland, around Elgin. → too windy on the coast.
- Coldest wine producing region in South Africa.
- Salinity in the soil is an issue → irrigation is needed to wash it away.
- Sandstone, shale, Laterite (aka Koffeklip aka coffee-stone).
 - ↳ soil + rock type w/ high iron + aluminum content - .
- Small berries w/ thicker skins.
 - prevents fungal disease
 - can cause problems w/ younger vines → damaging new shoots & young bunches.
 - good to counter humidity found in Elgin.
- Wine was first produced in Cape Agulhas in 1824 → sacramental wine for the mission here. Winemaking was then forgotten about until the early 1990s.
- Cedarberg makes quite a few wines from here, based here: Lomond, Strandveld, The Pernio, Flagstone, Black Oyster Catcher, Trizanne

SWELLENDAM

- was part of the Breede River Valley until 2010.
- affected by the Breede River + the Langeberg Mountains
- Chardonnay + Sauvignon Blanc are the main whites & Shiraz + Cabernet Sauvignon are the main reds.
- De Trafford Sijnn is the main producer of note here + Syrah, Chenin-based white blend ("white") + red blend ("red") w/ Syrah, Marvedre, Touriga Nacional + Principeira.

PLETENBERG BAY

- Not too much going on in this region.
- Bramon, Laurent:
 - Sauvignon Blanc Cap Classique (mcc)
- Sauvignon Blanc + Pinot Noir

KLEIN KAROO

- "Little plateau"
- Semi-arid desert; hot, dry climate → produces some of the country's best known fortified wine.
- The Klein Karoo agricultural zone is clearly defined w/ in a mountain valley → separated from the Great Karoo by the Swartberg mountains in the north.
- In the south, the Langeberg / Outeniqua / Tsitsikamma mountains protect the region from the influence of the Atlantic/Indian oceans.
 - Vineyards are found in the foothills of both mountain ranges & on the river beds that run through the regions.
- Montagu + Tradouw - high altitude wards (700m)
- Herbivores - irrigation, fortified wine

CALITZDORP

→ Muscat Blanc à Petits Grains
Tinta Barroca
Touriga Nacional

- Has a similar climate to the Duro Valley → associated w/ the production of fortified wines.
- Tinta Barroca & Touriga Nacional are grown throughout the region.
- Swartberg Mountains in the north, Rooiberg in the south.
- Hot & dry w/ some breezes from the Indian Ocean
- red alluvial soils
- farmland granted to the Calitz family in 1831 ("dorp" = "village")
- table wines from Touriga Nacional, Chardonnay & Cab. are also made.
- De Kraans, Boplaas, Axe Hill, Peter Bayly

Muscat de frontignan
Cabernet Sauvignon
Touriga
Vintage Reserve Port

↓
Brandy
White Port
Shiraz | Touriga blend

MOST EXPENSIVE SOUTH AFRICAN WINES

- De Toren "The Black Lion" Shiraz, Stellenbosch ≈ \$250 [retail]
- De Toren "Expression Unique Book XVII" (Bordeaux Blend), Stellenbosch ≈ \$221
- Cavendish LBV Port [30 years in oak!], Klein Karoo ≈ \$220
(1949, 1951, 1963 on auction)
- KWV Limited Release Vintage Port, Western Cape ≈ \$190
- Kanonkop Black Label Pinotage, Stellenbosch ≈ \$150
- Beyerskloof "Prildust" (Pinotage, Cinsault + Pinot Noir) ≈ \$140
- Sadie Family Die Ovningerdeeps "Mer. Kirsten" Chenin Blanc, Stellenbosch ≈ \$135
- Hartenberg Gravel Hill Shiraz, Stellenbosch ≈ 130
- Rust en Vrede "1894 Classification", Stellenbosch ≈ \$115
Cabernet / Shiraz ↗ when Rust en Vrede was established
- Simonsig "The Gavland", Stellenbosch (Cab. Sauvignon) ≈ \$110
- Sadie Family "Columella", Swartland (Marvedre / Syrah) ≈ \$105
- Klein Constantia "Van de Constance" ≈ \$100
- Muilwex "Schist" / "Iron" / "Granite" Syrahs ≈ \$95
Swartland
- Waterford "The ~~Jew~~ Jem" Stellenbosch (Cab / Shiraz / et al) ≈ \$95
- Nederburg Edelkeur, Paarl (Chenin Blanc) ≈ \$91
(1994-2013 on wine searcher)
- Vergelogen "V", Stellenbosch (Cabernet Sauvignon) ≈ \$90
- Antonij Rupert Red Blend (Bdx), Franschoek Valley ≈ 90

VINTAGES

- 2000 - Third hot year in a row. Soft tannins w/ flabbiness, but powerful, concentrated + structured reds.
- 2001 - Continued the run of hot vintages, small harvest of concentrated reds.
- 2002 - Rain in abundance leading to plentiful rot.
- 2003 - Temps several degrees below average. Best results from earlier ripening varieties.
- 2004 - Cooler conditions than norm → restrained styles.
- 2005 - Undistinguished
- 2006 - Started coolly → small berries w/ thick skins. Good concentration.
- 2007 - Ripe + rich, favoring Rhône varietals.
- 2008 - Lighter than average wines → cool growing season.
- 2009 - Universal acclaim across all varieties.
- 2010 - Cool + dry Spring until a wet November. Mildew a problem in malady areas.
- 2011 - Drought → reduced yields + concentration
- 2012 - Below average yields, good quality fruit.
- 2013 - Humidity threatened rot during harvest; those who waited fared best.
- 2014 - Challenging vintage - rain. Coastal regions best.
- 2015 - Early harvests, dry, hot, drought. No disease pressure, small yields, concentrated wines.
- 2017