

Boenkenhouts Kloof

THE STORY OF THE 7 CHAIRS

Boekenhout is an indigenous Cape Beech tree greatly prized for making fine furniture. Our Boekenhouts Kloof label features seven chairs; amongst them the country-style split splat chair made in the neo-classical style with a shouldered top rail and thonged seat from the late 18th century. Then there's the Sandveld chair that has two back rails and a thonged seat which made its appearance in the second quarter of the 19th century. The transitional Tulbagh chair was made in the late 18th century, it has a plain back and a shaped top rail with half-round opening.

The chairs on our wine label all pay tribute to the skills of the 18th century craftsmen and their achievements in creating beauty from natural sources, just like the pursuit of fine wine-making.

Boenkenhouts Kloof Syrah

Description: The complex nose offers a brooding compote of dark berry fruit, black olives, perfume and spice. The blackberries, youngberries, brambles and violets of the nose follow through onto a full, round palate with intense notes of allspice, liquorice and black pepper. The mid-palate is concentrated and focused, yet austere and lithe at the same time. The wine is savoury, almost Rhône-like in style with integrated acidity and firm, fine-grained tannins to balance, offering structure and great ageability. The spicy finish endures with hints of cloves, nutmeg and cardamom and subtle garrigue nuances.

Food Pairings: Try this Syrah with your next BBQ. Great with grilled meats and vegetables.

Serving Temperature: 55-64°F / 15-18°C

Wine Club Member (bottle) Price: **\$7,550.44**

Boenkenhouts Kloof Semillon

Description: The nose is delicate and elegant with its grapefruit, greengage, chamomile and apple blossom aromas and whiffs of exotic spice. The floral character of the nose follows through onto a richly textured mid-palate, showing yellow peach, poached pear and nectarine against a backdrop of fresh mandarin and green fig flavours with integrated acidity and a full body. The ripe stone fruit character adds to the complexity on the palate and the spicy finish with hints of fenugreek, black cardamom and Cape fynbos complements a very balanced wine.

Food Pairings: Spicy food or Asian cuisine is a natural match for Semillon. Semillon also works well with seafood, especially shellfish, pork, veal, chicken, game birds or dishes with cream sauces.

Serving Temperature: 49-55°F / 9-12°C

Wine Club Member (bottle) Price: **\$5,293.36**

Glenelly Estate

A South African Wine with a French touch in a world-class winery. Located in Stellenbosch, and owned by May de Lencquesaing with the following vision:

"Since my childhood in the heart of Bordeaux' finest vineyards till today, I have travelled the world and discovered the amazing diversity of terroirs. On my first visit to Stellenbosch I knew that this was where I wanted to fulfil my dream of starting a new adventure outside of France. In 2003, and after visiting many vineyards, I recognised the amazing potential of Glenelly Estate. I also believed in continuing the French heritage of wine making in South Africa going back more than three centuries. My vision is to establish Glenelly as a world-class estate, producing award-winning wines with power, elegance and balance."

May de Lencquesaing has also had a lifelong passion for rare and contemporary glass. One of the largest privately owned collections in the world, ranging from the 1st and 2nd Century to modern classics, including pieces by Salvador Dali and Lino Tagliapietra, her collection is a unique journey through the history of glass making.

Glenelly Glass Collection Cabernet Sauvignon

Description: The iconic Bordeaux varietal finds a unique expression on the terroir at Glenelly Estate. Elegant, yet powerful, it will age several years before reaching its peak. Aromas of cassis, blackcurrant, mint, dried cherry, cigar box and cedar. Elegant tannins, flavours reminiscent of a Black Forest cake.

Food Pairings: Red meats, like steak, game and venison.

Serving Temperature: 55-64°F / 15-18°C

Wine Club Member (bottle) Price: **\$3,243.85**

Glenelly Glass Collection Unoaked Chardonnay

Description: Chardonnay 'au naturel' (meaning without oak). This wine is refreshing, mineral and very clean. But it also shows a nice weight in the mid palate. Aromas of citrus, papaya, pear, cloves, honeysuckle and melon. Round texture with length and intense fruit complexity. Mineral oyster shell finish.

Food Pairings: Pairs well with sushi, shellfish and poultry.

Serving Temperature: 49-55°F / 9-12°C

Wine Club Member (bottle) Price: **\$3,243.85**

Groot Constantia

In 1679 Simon van der Stel was appointed by the Dutch East India Company to govern the Cape of Good Hope. After years of loyal service, he requested land from the Company. He periodically sent out riders to collect soil samples.

In 1685 he chose 891 morgen (about 763 ha) situated behind Table Mountain for its wine-growing potential and magnificent scenery. Over the years the wines produced on the estate caught the attention of influential people across the globe – clearly due to its impressive quality. Global aristocracy made sure that they had enough stock of this acclaimed and precious product.

The founder named his farm “Constantia” after the Latin word for constancy or steadfastness. These attributes he valued greatly and today the winery follows in his footsteps to uphold his enduring legacy of perfection at Groot Constantia.

Groot Constantia, Pinotage

Description: The wine shows flavours of vanilla from barrel maturation combined with strawberry and ripe plum on the nose. Red fruit flavours follow on the palate. The wine is elegant with a fine tannin structure and a long finish.

Food Pairings: Marinated meats that are smoked or made on the 'braai'/barbecue as well as with tomato based dishes.

Serving Temperature: 18°C

Wine Club Member (bottle) Price: **\$3,460.30**

Groot Constantia, Sauvignon Blanc

Description: The wine shows ripe summer fruit, elderflower and citrus on the nose, with a subtle herbaceous undertone. The palate shows an abundance of ripe fruit, the full bodied flavours supported by a delicate acidity.

Food Pairings: Spring Panzanella with asparagus, goats cheese summer rocket salad or grilled calamari salad.

Serving Temperature: 7 - 10°C

Wine Club Member (bottle) Price: **\$2,926.63**

Rustenburg Stellenbosch

The Rustenberg Estate was founded in 1682 and is nestled in the valley of the Simonsberg Mountain in South Africa's premium wine region, Stellenbosch. Rustenberg's rich heritage and ethos has been informed by many centuries of human influence striving to understand and work with nature to produce wines of distinct character true to their terroir, variety and informed style.

Rustenburg Stellenbosch, Chenin Blanc

Description: Aromas of pineapple and yellow pear follow through to a crisp, textured palate complemented by characters of citrus.

Food Pairings: Anything Asian!

Serving Temperature: 49-55°F / 9-12°C

Wine Club Member (bottle) Price: **\$3,588.80**

Rustenburg Stellebosch, John X Merriman

This wine is named in honour of a former owner of Rustenberg, John Xavier Merriman, who bought the farm in 1892 in sympathy with farmers suffering from the phylloxera crisis. He played a great role in revitalizing Rustenberg and in promoting the tourism and agricultural value of Ida's Valley, the area close to the town of Stellenbosch in which Rustenberg is situated.

Description: The John X Merriman is a powerful wine that rewards aging. In its youth the wine is worth decanting and expresses cassis, black currant and dark fruits complemented with cigar tobacco and sour cherry notes. As the wine ages and its fine grained tannins soften a softer more savoury palate develops revealing wonderful drinkability and tertiary complexity.

Food Pairings: Black Pepper Steak, Roast Pork, Filet Mignon, Beef Brisket, Buffalo Burgers, Chicken Liver, Pot Roast, Venison, Duck, Goose, Dark Meat Turkey.

Serving Temperature: 55-64°F / 15-18°C

Wine Club Member (bottle) Price: **\$6,092.95**