



UNCORKED Wines of South Africa BY THE SEA



Everyday Club October 2024

2019 Remhoogte Chronicle Cape Red Blend – S. Africa

Remhoogte's unique situation in Stellenbosch on the Southern tip of Africa provides the ideal area for the production of quality wines. Vines have been grown on the estate since 1812. Initially the vineyards were all planted in the valleys and lower slopes on the property, and it wasn't until the mid-1990's that they began uprooting the lower vineyards and planting slopes higher on the property, in search of better drained and cooler sites. Their Chronicle Cape Blend Estate wine is produced with a component from all 17 red vineyards on the property, the varying soils, aspects and terroir Chronicle the unique story of our Estate and the vintage in which the wine was made. It is a blend of Cabernet Sauvignon, Merlot, Pinotage, and Shiraz/Syrah. A juicy, complex wine full of character with polished tannins and a bright acidity that brings freshness and length. It has sour cherries, raspberries, ripe plums, black olives, violets and cloves on the nose. It has a polished, juicy entry, showing the cherries and plums, with Savory notes of crushed olives and white pepper combined with a crunchy acid to bring freshness and length.

Pairings: Pair with Beef, Game (deer, venison), and Poultry

2019 Cederberg Merlot-Shiraz- Western Cape, South Africa

Cederberg Wines is situated in a unique climatic zone that can be described as a cool Mediterranean climate rather than a maritime or coastal one. Furthermore, the farm Dwarsrivier is located at the foot of Sneeuwberg Mountain, one of the highest peaks in the Western Cape at 2026 m above sea level. Cederberg Wines, thus, lays claim to having the highest vineyards in the Western Cape. Fifth-generation owner and Cellar Master David Nieuwoudt leads a talented 'team with attitude' to produce award-winning wines from their high-lying vineyards. The blend is 70% Merlot and 30% Shiraz. The beautiful, deep, burgundy red color of this wine leads to opulent aromas of plump black cherries and mulberries. The blend shows an abundance of cherries, cranberries and sweet plums. A soft and silky palate with hints of chocolate and spice.

Pairings: This wooded blend of shiraz and merlot leaves the door open for rich meaty dishes or/and vegetarian stews, but also try with a great barbeque with a sweet sauce and spice. Mixed herb sauces and rich hamburgers will also do fine.