

Port / Fortified Wines

Rich ripe grapes have their fermentation suspended when quality spirit is added. They are then softened by oak maturation. The result is a sweet but balanced wine perfect for rounding off a meal.

Axe Hill White Port (Caltizdorp)	nv
Boplaas Vintage Port (Calitzdorp)	1997/1992
JP Bredell CWG (Calitzdorp)	1997 / CWG
Overgaauw (Stellenbosch)	1997/1992

Dessert Wines

Sun-ripened, concentrated and explosive, full sweet wines have an amber richness that can compete with your fruit or dessert. Then again, sometimes they are best when they compete with only themselves.

De Trafford Straw Wine (Stellenbosch)	2005
Klein Constantia Vin de Constance (Constantia)	2006/2005
Mullineux Straw Wine (Swartland)	2008
Nederburg Noble Late Harvest (Paarl)	2002/2001
The Sadie Family (Eselshoek)	2010