

Pinot Noir

Burgundy's noble red has many hauntingly beautiful disguises. Light in colour but never short on power, the fruitiness of youth becomes exotic when mature, giving way to figs, cacao, truffles and even venison. This wine complements shellfish, rabbit and wild duck.

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| Bouchard Finlayson Galpin Peak (Hermanus) | 2009/2008/2007/2002/2001 |
| Newton Johnson (Hermanus) | 2009 |
| Paul Cluver Seven Flags (Elgin) | 2008/2006 |
| Radford Dale Freedom (Elgin) | 2009/2008 |
| Vriesenhof (Stellenbosch) | 2008/CWG 2003 |

Pinotage

South Africa's very own cultivar, born of Pinot Noir and Cinsaut, reveals a wine of unexpected individuality. Plum, berry, clove and banana flavours, when reined in by wood, are a perfect foil for hearty casseroles, fiery Asian dishes and rich red meats.

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| Beaumont (Botrivier) | 2009 |
| Grangehurst (Stellenbosch) | 2001 |
| Kanonkop (Stellenbosch) | 2009/2008/2006/2002/2001/1999/1998/1997 |
| Meinert Printer's Ink (Stellenbosch) | 2007 |
| Scali (Paarl) | 2006 |

Shiraz

Rustic yet elegant, masculine yet still capable of great sophistication, Shiraz is a wine that was made for the exotic flavours typical of South African cuisine. Its library of tastes - wild berries, pepper, spice - and its aromas of the cigar box, make it the perfect companion for spicy red meats.

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| Boekenhoutskloof (Franschhoek) | 2008/2002 |
| Eben Sadie Columella (Swartland) | 2008/2006/2004/2003 |
| Migliarina (Stellenbosch) | 2007/2005 |
| Rudera (Stellenbosch) | 2003 |
| Signal Hill (Cape Town) | 2006/2005 |
| Stark Condé (Stellenbosch) | 2006/2005/2004/2003 |
| Vin D'Orrance Shiraz (Stellenbosch) | 2008 |

Merlot

Supple and fleshy with tannins that are soft to the mouth and round on the palate, Merlot's medley of flavours can suggest cassis, coffee, chocolate and cherries. This makes it the wine mistress to South Africa's game meats, its dry country beef and Karoo lamb that graze on wild herbs.

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| Bein (Stellenbosch) | 2009/2008 |
| Hartenberg (Bottelary Hills) | 2008 |
| Marianne (Stellenbosch) | 2007 |
| Thelema (Banhoek) | 2009/2008 |
| Vergelegen (Stellenbosch) | 2007 |

Cabernet Sauvignon

The Sun King of the red wine grapes, at its most glorious in Bordeaux, actually begins life as an introvert. But Cabernet often grows up to be the brightest star of the wine show - integrated, deep, complex, indeed almost defying description. Warm sunbeams of cassis, blackberries, ripe plums - even cedar wood, mint and tobacco - fill the mouth with this most noble of cultivars. Such a powerful wine works best with the robustness of beef.

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|--------------------------------|---|
| Boekenhoutskloof (Franschhoek) | 2002 |
| Edgebaston GS (Stellenbosch) | 2007 |
| Kanonkop (Coastal Region) | 2007/2005/2004/2003/2002/2001/2000/1999/1997/1995 |
| Stark-Condé (Stellenbosch) | 2009/2005/2004/2003 |
| Thelema (Banhoek) | 2003/2001/2000/1997 |

Red Wine Blends

With their backbones of Cabernet, Merlot and Shiraz, red blends offer a myriad of textures, a riddle of complexities and a multitude of flavours and aromas that are perfect companions to casseroles and grilled meat dishes.

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| De Toren V (Stellenbosch) | 2008/2006/2004/2003/2001 |
| Eben Sadie Sequillo Red (Swartland) | 2008 |
| Kanonkop Paul Sauer (Stellenbosch) | 2007/2005/2004/2003/2002/2001/2000/1999/1998/1997/1995 |
| Mont du Toit (Wellington) | 2002/2001/2000/1999 |
| Mvemve Raats De Compostella (Stellenbosch) | 2007/2006/2004 |