

JANUARY 2016  
TRADITIONAL CLUB

# South Africa



## Kloof Street

CHENIN BLANC • SWARTLAND

Pale straw in color, this wine has a nose of sun ripened pears and wet granite. The palate has a vibrant acidity balanced by a soft, round texture and some pithy character. The wine has a fresh, mineral finish. (\$19.99 retail)



## Bruder Basil Rauchkäse

COW'S MILK • GERMANY

Rauchkäse is a German variety of smoked cheese, known for being semi-soft with a smoky brown rind. The most famous variety is Bruder Basil, named for dairy entrepreneur Basil Weixler, whose dairy company is still in operation today. This cheese perfectly complements the smoky characteristic of South African wines. (\$19.99 lb)



**South Africa** is one of the most prominent wine-producing countries in the Southern Hemisphere. With more than 300 years of winemaking history, it is often described as bridging the gap between the Old World and New. The majority of wines are made using New World winemaking techniques but often have more in common stylistically with their Old World counterparts.

## Middelpos

PINOTAGE • SWARTLAND

Deep, dark, ruby red color. Intense red berries and raspberries on the nose. Good structure, full-bodied wine; well-balanced with a sweetish tannic finish. (\$24.99 retail)



**Pinotage** is a red wine grape that is South Africa's signature variety. It was bred there in 1925 as a cross between Pinot Noir and Cinsault (Cinsault was known as "Hermitage" in South Africa during that time, hence the portmanteau name of Pinotage). It typically produces deep red varietal wines with smoky, bramble and earthy flavors.

JANUARY 2016  
CLUB RED

# South Africa



## Lismore

SYRAH · WESTERN CAPE  
Cassis, blackberry and cherry. White pepper, ground herbs and the strong floral perfume of crushed violets. Light and elegant, but structured with fresh acidity. (\$32.99 retail)



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## Keermont

37% MERLOT, 29% CAB SAUV, 17% CAB FRANC, 8% PETIT SYRAH, 8% MALBEC, 1% SYRAH · STELLENBOSCH  
Keermont Estate's flagship red blend. Venetian red in colour, this wine exudes complex aromas of ripe cherry, wild berries, and dusty 'fynbos'. The palate has an array of ripe berries, cherry sherbet, crushed herbs, and spices. Elegant but firm tannin affords the wine a long, dry, succulent finish. (\$44.99 retail)



**Fynbos** is the natural shrubland or heathland vegetation occurring in a small belt of the Western Cape of South Africa, home to a diverse array of plants and contributing to the unique terroir. This scrub biome is the South African counterpart to the "garrigue" of France or California's "chaparral".



South Africa's **winegrowing regions** are mostly situated in the Western Cape near the coast, where ample rainfall and the cooling breezes of the Atlantic produce perfect conditions for viticulture.