



# screwtop wine & cheese club

*Club Red Tasting Notes*

Sunday March 13th, 2011

## Small Production, Unique Wines from South Africa

### **A.A. Badenhorst** *Coastal Region, South Africa*

The Badenhorst family has been producing wine in South Africa for generations. It is now owned by 2 cousins; Hein and Adi Badenhorst. They continue to make traditional style wines in a natural way.

This wine is a blend of Shiraz, Mourvedre, Cinsault and Grenache. After the grapes are hand-sorted they are "foot-stomped" in concrete vats. After fermentation it was aged in large casks for 16 months to soften the tannins and integrate the wine.

*Only 862 cases produced.*

### **Stark Conde Cabernet** *Stellenbosch, South Africa*

Stark-Conde is a family run winery dedicated to making hand-crafted high quality wine. Their grapes are always hand-picked and sorted before being pressed in small batches and basket pressed.

After fermentation, this wine was aged in French Barriques for 22 months. The end result is a richly complex Cabernet with full tannins, tons of dark fruit, tobacco, cassis and smoky flavors.

*Only 1,329 cases produced*

### **Saint Nectaire** *Auvergne, France*

Saint Nectaire has been produced in Central France since the 17<sup>th</sup> Century. It is a pressed, un-cooked cheese made from cow's milk cheese. It is considered France's first "farmer" AOC cheese.

This dense cheese has a silky texture with a soft acidity. It is nutty with slight mushroom, hazelnut and floral flavors.

