

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.

Hamilton Russell (Hemel en Aarde)	2011/2010/2008/2007/2006/2005
Newton Johnson (Hemel en Aarde)	2012
Paul Cluver Seven Flags (Elgin)	2012
Radford Dale Freedom (Elgin)	2009/2010
Vriesenhof (Stellenbosch)	2007/2013

Pinotage

South Africa's very own cultivar, born of Pinot Noir and Cinsault, 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.

Beeslaar (Stellenbosch)	2015
Painted Wolf (Swartland)	2010
Chateau Naudé 'Le Vin De Francois' (Stellenbosch)	2010
Grangehurst (Stellenbosch)	2006/1997/1995/1994
Southern Right (Walker Bay)	2013

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.

Boekenhoutskloof (Coastal Region)	2011/2005/2004
Hartenberg 'Gravel Hill' (Bottelary Hills)	2007/2005
Mullineux Family Wines (Swartland)	2012
Porseleinberg (Swartland)	2010
Richard Kershaw (Elgin)	2013
Signal Hill 'Clos d'Oranje' (Oranjezicht)	2006/2005
Vins D'Orrance Shiraz (Stellenbosch)	2008/2007/2006

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.

Bein Reserve (Stellenbosch)	2011
Hartenberg 'Tenacity' (Bottelary Hills)	2006
Mischa (Wellington)	2014
Shannon 'Mount Bullet' (Elgin)	2013
Thelema (Banhoek)	2012/1998/1992
Veenwouden (Paarl)	2010

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.

Boekenhoutskloof (Franschhoek)	2013/2009/2003
Kanonkop (Simonsberg)	2007/2004/2003/2002/2001/2000/1998/1997/1995
Restless River 'Main Road and Dignity' (Walker Bay)	2013
Stark-Condé 'Three Pines' (Jonkershoek)	2011
Thelema (Banhoek)	2008/2007/1998/1994

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.

De Toren V (Stellenbosch)	2010/2009/2006/2005
Sadie Family Wines 'Columella' (Swartland)	2010/2009/2008/2006
Kanonkop Paul Sauer (Simonsberg)	2008/2005/2004/2002/2001/2000//1999/1998
Morgenster Estate (Helderberg)	2001/2000
Warwick 'Trilogy' (Simonsberg)	2007//2006/2005/1995