



CAPE FOUNDERS

Cape of Good Hope

Pinot Gris
RESERVE

Appellation : Wine of origin WESTERN CAPE

Tasting Notes

The wine is bright and clear. It has a beautiful content when swirled in the glass. A wine that is fresh and full bodied in appearance.

The wine expresses the appearance of the glass in a honey like and confite way. In effect the aromatic texture gives off notes of pear, apricot, and peach compotes, which mix together with notes of citrus fruit marmelade and sweet white flowers like hawthorne. On airing, the honey connotations are more noticeable. Add a hint of mineralitie and we are complete

The wine has a rich, supple, and velvety content, with flavours of white and citrus fruit as we had with the smell. The wine has a richness and minerality. The centre of the mouth is thirst quenching re-enforced by a minty acidity and gas bubbles that accentuate the refreshing effect. Undoubtedly a wine agreeable to drink today as well as to keep for several month

Food & Wine

As an aperitif with tuna rillettes, lobster, seafood gratin, curried scalops, goat's cheese flavoured with olive oil and herbs...



CAPE FOUNDERS

Cape of Good Hope

S y r a h
R E S E R V E

Appellation : Wine of origin WESTERN CAPE

Tasting Notes

Wine of a beautifully intense ruby colour with violet and peony reflections to mark its youthful freshness. A bright and luminous wine, opaque in its density of colour and expressing a lovely visual concentration.

On the nose, the wine marries finesse and vinosity on an aromatic framework dominated by fruity aromas. We found notes of blackcurrants and blackberries along with fresh, sugary blueberry aromas. On aeration, the wine not only takes on more power, but also more maturity. Licorice notes with scents of scrubland and sun-kissed stone indicate the terroir and latitude. A supremely slick and generous wine.

On the palate, we find the same impression of black fruits, punctuated by lightly acidic and minty notes towards the middle of the palate. The fine and crisp tannins then take over to give an impression of fresh grapes and then we find a fantastic minty and licorice freshness on the finish. This welcoming and palatable wine has enough depth for a little ageing, but we recommend you enjoy it now for its superb fruity frame.

Food & Wine

This is a wine to serve with chicken wrapped in bacon and cheese, bacon salad, duck salad, duck in plum sauce, grilled lamb, and cheeses such as Brie or Camembert.



CAPE FOUNDERS

Cape of Good Hope

Pinot Noir

RESERVE

Appellation : Wine of origin ELGIN

Winemaking

The approach to this Pinot Noir is essentially traditional, with gentle handling and extraction from harvest right through to bottling. This encourages a tannin structure of finesse and delicacy, without compromising the dark cherry and plum flavours naturally abundant in the fruit.

Tasting Notes

With aromas of dark cherry, spice and smoky oak, and a palate with supple fruit and oak tannins, this elegant Pinot Noir embodies the finesse and style that this variety is famous for.

Due to this fine structure this is a wine that will reward careful cellaring, and in time the fruit driven flavours and aromas will give way to more earthy and savoury complexities.

Food & Wine

Enjoy this Elgin Pinot Noir with red meat and mushroom based sauces. It is a particularly good match with wild game dishes such as duck and wild venison.

