



**Shiraz**  
**W.O. Western Cape**  
**South Africa**

Abalone Cape is named after the South African abalone, mostly known locally as perlemoen (from the Dutch meaning 'mother-of-pearl'), which is endemic to the shores of South Africa.

**Wine & Dine**

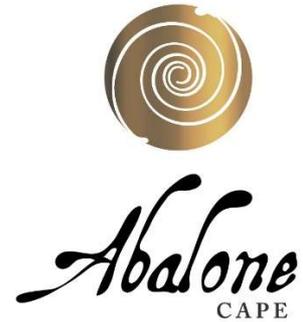
This is a wine to serve with chicken wrapped in bacon and cheese, bacon salad, duck salad, duck in plum sauce, grilled lamb, and cheeses such as Brie or Camembert.

**Tasting notes**

**Eye** - This is a ruby red wine of a good intensity with crimson reflections surrounding a mauve shade at the edge of the glass. This wine has kept its youthful colour. A bright, clear and well concentrated bottle.

**Nose** - At the nose this wine exudes youth. Fruity notes are dominated by blackcurrants and blueberries. A note of age appears with the aromas of cardamom, wood and smoke, beautifully blended with the fruitiness. Aeration brings the notes of plum and violet to this delight. A strong and full flavoured wine.

**Palate** - This wine has all the flavours sensed at the nose, brought about with a fruity opening and followed by an acidic, tannic structure. This is a fresh and virile wine. The fresh notes of black fruits are delicious, and the spicy touches of pepper bring a warm edge.



**Chenin Blanc**  
**W.O. Western Cape**  
**South Africa**

The mere notion of 'bush' vines – commonly known as untrellised vines in the rest of the world – conjures up earthy imagery of vines thriving organically in African soil without the intrusion of trellises on the natural landscape. Bio-diversity in the vineyards.

**Tasting :** This wine is a great example of modern-styled, South African Chenin Blanc, which shows true elegance. The wine displays upfront tropical fruit and floral characters with subtle orange blossom and a touch of lime. The palate is refreshing, soft and finely structured with a zesty and lingering finish.