



P.R.O.M.O.T.I.O.N.S

Newsletter

June 2010



KRP WINE FLASH # 569

Screw Caps:

As a winemaker you take the greatest care with your wines, as you nurse them from the vineyard, through the harvest, maturation and finally bottling before it is sent off to the wine lovers. So it is heart breaking when a wine is randomly tainted or spoilt by a cork that is faulty - and you cannot do anything about it.

Around the end of the 1990's, especially new world producers, led by the Australians and later the New Zealanders, the screw cap revolution started, as they were getting annoyed at the poor performance of the corks on the market, while plastic corks had problems of their own. While opening a wine under screw cap is not as romantic as popping a cork, they keep wines fresher and 'safer' longer and better, especially when it comes to aromatic white wines. Another bonus has been that cork producers have upped their game to exclude taint, delivering corks of a higher quality, boosting consumer confidence.

Submitted by Corina du Toit, Marketing Manager, Eikendal



STERHUIS

STELLENBOSCH

Sterhuis launches new Chenin Blanc/Viognier Blend

A refreshing, yet rich affordable blend from Sterhuis, the 90% Chenin Blanc portion fermented in Stainless steel and the 10% Viognier fermented in older French oak barrels to add richness and complexity to the blend. Release date: 1 June 2010



New website for Sterhuis

Sterhuis has launched a user-friendly, highly informative website www.sterhuis.co.za. All tasting notes as well as information about the colourful history of the farm amongst other information is available at a click.





ARMAND DE BRIGNAC
RATED THE No. 1 CHAMPAGNE IN THE WORLD

Armand de Brignac - World's # 1 Rated Champagne Joins the KRP Portfolio

Kathy Raath Promotions has recently accepted the agency for Armand de Brignac in the Western Cape. Produced by the Cattier family estate, owners of Champagne vineyards since 1763 and recognized as one of the world's best Champagne producers by Robert Parker, Tom Stevenson, Jancis Robinson, and others. All grapes for the Armand de Brignac range are from villages rated Premier or Grand Cru (Cattier's other cuvees are made solely from their vineyards' own Premier Cru - rated grapes). Contact your rep for more information about Armand de Brignac Champagne's.

RATED THE #1 CHAMPAGNE IN THE WORLD

1,000
Champagnes were blind-tasted.
Armand de Brignac was ranked number one.

This year, the world's most respected wine critics and sommeliers conducted a rigorous blind-tasting of more than 1,000 brands. The results were published in Fine Champagne Magazine, the only international publication devoted to Champagne and an authority on the industry.

Each Champagne was rated on a 100-point scale. The process was so strict that, if judges' scores were more than four points apart, the Champagne would be re-tested and re-assessed. When the results were weighed, Armand de Brignac ranked #1 among the world's best Champagnes.

1. 96p Armand de Brignac Brut Gold
2. 95p 2000 Dom Pérignon
3. 94p 1998 Mumm R. Lalou
4. 94p 2002 Roederer Cristal
5. 94p 2000 Egerier de Pannier
6. 94p 1998 Pol Roger Sir Winston Churchill
7. 93p 1998 Dom Pérignon Rosé
8. 93p 1999 Jacquart Blanc de Blancs
9. 93p 2002 Roederer Cristal Rosé
10. 93p NV Chartogne-Taillet Fiacre



BRUT GOLD

Composition: 40% Chardonnay, 40% Pinot Noir, and 20% Pinot Meunier.

Tasting Notes: Complex and full-bodied, with light floral notes, a racy fruit character, and subtle brioche accents on the palate. Lovely density and depth Tight bead, creamy texture, and long finish. A complex yet sharply focused Brut.

Residual Sugar: 10.9 g/L

ROSÉ

Composition: 50% Pinot Noir, 40% Pinot Meunier, and 10% Chardonnay. Created by the assemblage process, with 12% still Pinot Noir blended into a sparkling white cuvée.

Tasting Notes: A beautiful, salmon hued wine with aromas of fresh strawberries and blackcurrant. The bouquet is rich, with red fruits in front and lightly smoky grilled notes behind. Long finish.

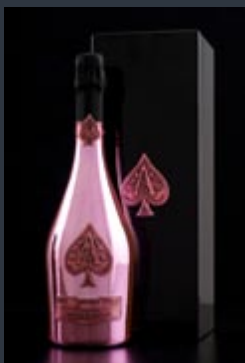
Residual Sugar: 9.65 g/L



Jay-Z and Beyonce with the 'Ace of Spades'



Armand de Brignac Brut
The worlds #1 Champagne



Armand de Brignac Rose

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Van Loveren and Four Cousins Birthdays

Van Loveren are celebrating their 30th and Four Cousins's 10th birthdays this year and you just have to join them between 3 – 6 June for SA's biggest regional wine festival and toast with them!...

Van Loveren and the Wacky Wine Weekend

3 - 6 June 2010: Taking place for the 7th year, the festival still brings you fantastic offers at fantastic value. All visitors need to purchase a passport (R70) at their first port of call. This includes a stylish tasting glass, WWW goodie bag, festival program and a bottle of water.

Weather for the weekend: Max temperatures between 21 and 27 degrees.

Van Loveren will be celebrating their birthdays in style with live performances by CH2, Flip a Coin, Louise Carver, and many others. They will have a Pick 'n Pay Deli as well as Jimmy's Killer Prawns available for the duration.

Of course Van Loveren, always the philanthropists, will be offering the Die Burger/Four Cousins Show with live music, a kiddies play corner, steak rolls, a kiosk and of course, GREAT WINE – all in aid of Die Burger Childrens Fund. This amazing event takes place on Saturday, the 5th of June, at Van Loveren, between 11:00 and 18:00.

www.wackywineweekend.com

The Robertson Slow at Van Loveren

From 6 - 9 August 2010 time will go by exceptionally slowly in the beautiful Robertson Wine Valley when the 4th Robertson Slow will take place. 29 Wineries and Guesthouses from Ashton, Bonnievale, McGregor and Robertson will welcome visitors into their homes, to their dining tables and onto their farms for a food & wine experience - enjoyed SLOWLY. Van Loveren will be hosting intimate events outlined below.

Dinner with the Four Cousins

On Friday the 6th of August 2010 at 18h30. Cost is R300 including wine, 40 Guest capacity. Following a private tutored tasting of our reserve wines by winemaker Danelle v Rensburg in the cellar we will join the Four Cousins Bussell, Hennie, Phillip and Neil Retief together with their wives, for dinner in the Van Loveren Manor House. Guests will be treated with scrumptious home cooking by the Retief wives.

Every Tree Tells a Story

Hosted by one of the Retief-family members.

Throughout the years Ouma Jean Retief planted many trees, resulting in the beautiful shady Van Loveren garden. Join us for a memorable stroll through our garden while we share all Ouma Jean's Tree Stories. 6th and 7th of August 2010 at 15h00 (Afrikaans) and 11h00. There is no cost, but please book a space as there is capacity for 10.

Guided Fish Eagle Hiking Trail

Hosted by Anne Marie Retief. At 08h00 you can join one of the family members for a guided hike of the Fish Eagle Trail (8.5 km). The trail takes about 3-4 hours to complete. Guests need to please wear hiking boots and hats and bring along enough water. On the 7th of August 2010 at 08h00. The cost is R15.00 and capacity is 15, so please book.

www.robertsonslow.com

FOR MORE INFO ABOUT THE
WACKY WINE WEEKEND AND
THE ROBERTSON SLOW
CONTACT:

Vida or Maritsa
tastings@vanloveren.co.za
023-6151505



Barrell Room Tasting at the Robertson Slow

Join us in our Barrell Room for an exclusive candle-light tasting of our family reserve range of wine.

DATE: 7 Aug 2010
TIME: 11h30
CAPACITY: 20
COST: R 40
WINE INCLUDED: Yes

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BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

Bouchard Finlayson Recognised Yet Again

Wine Spectator - May 2010

Galpin Peak Pinot Noir 2008 - 90 points

Rich but elegant, with alluring cinnamon, sandalwood and black tea shadings to the mulled red and black cherry fruit. The long finish lets the incense edge play out. Drink now through 2011.

Wine of the Month Club - April 2010

Chardonnay Category Winner - Missionvale Chardonnay 2009 - scored 15 points



The Top 20 South African wineries by Tim James – Grape

Writing on the independent wine blog, Grape, Tim James wine writer and judge, compiled, with the help of other Cape Town wine professionals, a list of South Africa's top wineries. Grape had previously done polls in 2001, 2003 and 2006.

Reviewing the results, Tim points out several aspects such as the fact that the top five wineries were in a league of their own; that ten of the Top 20 wineries were not even mentioned in the 2001 poll and that four wineries are complete newcomers to the poll.

From a perspective of production areas the winning wineries represent only one of the five South African wine regions, Coastal Region, and within that only the wine districts of Cape Point, Stellenbosch, Paarl and Swartland. The Overberg and Walker Bay districts, where Paul Cluver, Hamilton Russell Vineyards and Bouchard Finlayson are found, do not fall into a particular region.

Parameters were set for the judging so that each winery had to have at least three vintages of marketed wines.

In order of votes received the wineries are:

- Boekenhoutskloof
- Kanonkop and Sadie Family Wines (tied)
- Cape Point Vineyards
- Vergelegen
- Hamilton-Russell Vineyards
- Paul Cluver
- Rustenberg
- De Trafford, Meerlust and Thelema (tied)

Bouchard Finlayson

- Jordan and Tokara (tied).
- Hartenberg
- Le Riche, Neil Ellis and Steenberg (tied)
- Chamonix and Morgenster (tied)

Jancis Robinson, OBE, Master of Wine and leading wine authority concurs with the poll findings, pointing out that many of the wineries correspond to wines which have been praised in reviews on her website. Also of note is the fact that many of these producers are new to the South African wine scene. Some of them barely qualified in terms of the entry condition set by Tim James that the wineries should have marketed at least three vintages to be considered in the rankings.



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For more Dornier news
click the link to go to
their website [Dornier](#)

dornier
WINES



Dornier wines in the media

Live out Loud Magazine recommends Dornier Donatus Red 2007.

Property Magazine recommends Dornier Merlot 2006.

Dornier Pinotage 2007 recommended in Polish Wine Magazine "Wina".

June 2010 Wine Enthusiast Magazine Buying Guide

Dornier 2007 Cocoa Hill - 87

Dark and delicious, with aromas of cherry, blackberry and vanilla and an elegant array of cigarbox, cedar, spice and smoke on the palate. Lively and structured, with a lingering finish of tobacco and berries. Pair with barbecue and ripe, soft cheeses. Best Buy

Dornier 2006 Donatus - 90

This alluring Cabernet Franc-Cabernet Sauvignon blend starts with aromas of black cherry, violets and black currant, leading into waves of black fruit and spice. Structured but smooth, it has a classic, ageable quality. Good minerality gives it an upright character. Delicious now, but definitely can be held.



New vintage Chardonnay heralds mind shift for Eikendal

Eikendal winemaker Nico Grobler has given the estate's acclaimed Chardonnay a new lease on life with his maiden 2009 vintage, expressing a renewed complexity with a significantly tighter and fresher profile. A fresh mineral and citrus character offsets a wealth of rich fruit layers whilst substantial length underlines superb ageing potential.

Fostering the philosophy of 'quality wine is made in the vineyard', Nico succeeded in his first attempt in crafting a full-bodied yet restrained Chardonnay that reflects the true Eikendal terroir with a superb sense of place and backbone.

During the exceptional 2009 harvest, mild growing temperatures allowed for a longer and slower ripening period. The grapes were hand-picked from one specific vineyard block on the farm at three different stages and blended together afterwards. The grapes were handled with extreme caution at low temperatures to preserve their natural flavours.

He concedes that in the end only minor fine-tuning was needed in the cellar, leaving it up to the vineyards and grapes to determine the perfectly balanced, linear style of the Eikendal Chardonnay 2009.

"My goal as the 'coach' was to stick to the good old basics and allow Mother Nature to bring out the best in the grapes without me having to manipulate or force the wine into a specific style. Ripe fruits are to be found in the intense flavour but no technical 'adjustments' were required in the cellar to complement these characteristics. The wine does not carry my signature but that of the vintage, whilst being terroir driven," shares Nico.

Nico, who was appointed as winemaker in 2009, firmly believes that Eikendal is situated in one of Stellenbosch's premium pockets for producing exceptional Chardonnay with strong regional and varietal integrity, showcasing the best characteristics of the cultivar.



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Eikendal turns up the heat with Cheese Fondue Feast

Dip into a melting pot of culinary bliss, great wines and warm Winelands hospitality when Harald's Bistro at Eikendal wine farm turns on the heat with its all-time favourite Swiss Cheese Fondue Feast.

From June until the end of September, your Friday and Saturday evenings can now be booked for a taste of retro-nostalgia

The cost is R135 per person and booking is essential.

Contact Harald:

(021) 855 5033

Cell: 082 663 5901

haralds@eikendal.co.za

Fuelled with knowledge garnered from his frequent visits to Burgundy where he learnt the true essence of a good Chardonnay to be that of terroir and complexity, Nico has a clear idea about the style of Chardonnay he likes to produce. For him it is all about balance, resulting in refined wines of classic intensity, freshness, flavour and finesse.

The Eikendal Chardonnay 2009 exudes a subtle oak character without compromising the fresh taste profile and steely elegance of the wine due to careful maturation in French oak for nine months with only 3% of the wine matured in 1st fill, and the balance made up from 2nd fill barrels, before it was blended and bottled.

Steering clear of a voluptuous, more buttery taste, this classic wine has a dusty, almost chalky mineral character enriched with lime and grapefruit on the nose. The palate is smooth and well-rounded with soft acidity and perfect fruit while the elegant wooding allows the wine and its structure to shine through.

The Eikendal Chardonnay 2009 is a stellar food companion or simply divine on its own. Try it with lightly grilled salmon or roasted fowl dishes.

New Eikendal Semillon a cosmos of refined flavours

Eikendal with its prominent vaulted cellar on the foot the Helderberg in the Cape Winelands, has released their first white wine for 2009, the silky, rich Semillon 2008.

"Each year we have a ceremonial blessing where we baptise our first wine for that specific year with a suitable name. Our Semillon 2008 was christened '9th House' by radio personality John Maytham, owing to its 'out of this world' elegance and finesse. In Astrology the ninth house is the house that is all about travel, culture and intellectual and spiritual refinement. These features are all present in this 'stellar' wine," explains Eikendal cellar master Henry Kotzé.

A galaxy of layered fruit aromas and well-balanced acidity was achieved through careful fermentation in small oak barrels, revealing a radiating, classic dry white wine with a luring satin texture sure to spin the senses out of orbit. More graceful than its expressive predecessor, the Eikendal Semillon 2008 has a sunrise golden glow whilst beeswax and notes of grapefruit dominate softer caramel and toffee kisses on the nose.

The wine spent six months on the lees, displaying perfect synergy between tropical freshness and maturation. Earthy minerality is a key taste element of this powerful yet lively structured wine with its lemon-honey viscosity, lashed with creamy richness, imparting an impressive mouth feel that lingers to a clean, peachy finish.

The Eikendal Semillon 2008 should be drunk young to best enjoy its fresh and luscious fruity flavours although this wine has the potential to upstage some heavyweight whites when it comes to longevity. Try this golden delight with aromatic chicken and pork dishes or with your favourite Thai cuisine. The wine also pairs well with salads and seafood and is a divine match with creamy pasta sauces.

A Winemaker Chat about South African Sauvignon Blanc

Winemaker Nico Grobler and Assistant Winemaker and Farm Manager, Edward Jonsson were interviewed by winepassionista.com. about their expertise and opinions on all things Sauvignon Blanc.

[Click here to read the article](#)

Eikendal Accolades

Silver - Chardonnay 2009, Old Mutual Trophy Wine Show 2010, SA - May 2010

Silver - Classique 2006, Decanter 2010, UK - May 2010

Silver - Chardonnay 2009, Chardonnay du Monde, France - March 2010



Edward Jonsson (left) and Nico Grobler, Eikendal winemakers

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RUDERA



A new wine launched in the Rudera range.

Rudera has built a great reputation through the years with its Cabernet Sauvignons, having regularly received 90+ points in Wine Spectator, as well as 5 stars in Decanter and Platter. These Cabs have usually been produced in fairly limited quantities. Not only were they difficult to get hold of, but they also came at a price that put them out of reach for many fine wine lovers.

Jasper Raats and his team are now launching a new range of excellent Cabernet Sauvignons at less than half the price of their previous "Reserve-range": "We wish to continue building our reputation as producers of premium quality Chenin Blanc, Cabernet Sauvignon and Syrah wines. We are confident that this wine achieves that goal and it comes at a price that will enable many more devotees to join the circle of Rudera wine lovers."

The new release Rudera Cabernet Sauvignon 2008 displays great finesse and exhibits noticeable intensity from the nose through to the finish. The flavours pronounce a balance of oak and fruit, with a core of blackberry and raspberry supplemented by back notes of vanilla and liquorice. The tannin is evident but not obtrusive. This is an opulent, rich and full bodied wine. It can be enjoyed right away, but is also imbued with undeniable potential to evolve and improve over the next decade.

KRP WINE FLASH # 726

Roman Historian Pliny the Elder rated 121 B.C. as a vintage "of the highest excellence." It was about 200 years old as Pliny the Elder wrote the history of the Roman Empire around 70 A.D.

Submitted by Riana Hall, Rudera

LANDSKROON

SOUTH AFRICA
THE WINES OF PAUL & HUGO DE VILLIERS



Landskroon's latest awards

Landskroon Shiraz 2008: Old Mutual Trophy Wine Show 2010 – Bronze

Landskroon Port 2005: Santam Classic Wine Trophy 2010 – Silver

Landskroon releases new vintages

Blanc de Noir 2010 (screwcap)

Cultivar: Pinotage

Vinification: Grapes were harvested at 22.5 °C and juice obtained by subjecting the whole bunches to a gentle tank press. After allowing the juice to settle overnight the clean juice was separated and wine yeast added. The temperature during fermentation was maintained at 14°C. In order to obtain the desired sugar level for an off-dry wine, concentrated grape sugar was added. Protein stabilization was achieved with a bentonite fining where-after the wine was subjected to tartrate stabilisation at -2°C.

Style: A fresh fruity off-dry white wine made from red grapes. Lovely floral whiffs.

Food: Attractive on it's own but also good company to snacks and light meals. Serve well chilled.

Cellaring: To be enjoyed while young and fresh.

Alcohol/Vol:	13.50	pH:	3.34
Acidity:	6.10	Residual Sugar:	10.2



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Chenin Blanc (Dry) 2010

Cultivar: 100% Chenin Blanc

Vinification: Grapes were harvested at 23°B and juice obtained by subjecting the whole bunches to a gentle tank press. After allowing to settle overnight the clean juice was separated and wine yeast added. Initial temperatures were controlled at around 15°C but towards the final stages of fermentation it was allowed to rise to approximately 18°C thereby facilitating optimum conditions for completion of the process. After clarification the wine was stabilised for protein and tartrates.

Style: A medium-bodied wine crisp dry refreshing with clear lemon, lime and peach tones.

Food: A wine for everyday enjoyment and as an accompaniment to salads, fish and white meat dishes. Serve well chilled.

Cellaring: To be enjoyed while young and fresh.

Alcohol/Vol:	13.50	pH:	3.20
Acidity:	6.10	Residual Sugar:	3.90

Paul Hugo White 2010 (screwcap)

Cultivar: 80% Chenin Blanc, 20% Sauvignon Blanc

Vinification: Grapes were harvested during the cool of the day at 23.0°B, destalked and left on the skins for 2 hours. After pressing, the juice was allowed to settle overnight - the clean juice was separated and selected yeast added. Initial temperatures were controlled at around 14°C but towards the final stages of fermentation it was allowed to rise to approximately 17°C thereby facilitating optimum conditions for completion of the process. After clarification the wine was stabilised for protein and tartrates.

Style: A blend of Chenin Blanc, Sauvignon Blanc. Medium bodied, fresh and easy drinking. A wine for every day enjoyment.

Food: Enjoy chilled on its own or complementing a variety of fish and white meat dishes.

Cellaring: Drink now or within two years of harvesting.

Alcohol/Vol:	13.50	pH:	3.39
Acidity:	6.30g/L	Residual Sugar:	4.00g/L

Sauvignon Blanc 2010

Cultivar: 100% Sauvignon Blanc

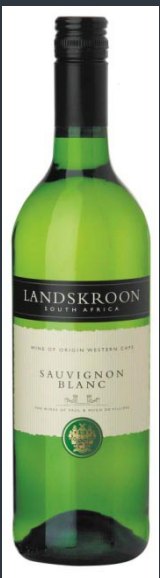
Vinification: Grapes were harvested at the specific stage when the typical varietal flavours and the analytic qualities of the berries were at the optimum. After crushing and de-stemming the juice remained in contact with the skins for a period of 10 – 12 hours in order to maximise flavour extraction and before being moved to a tank press from which the grape juice was squeezed. After allowing two days to settle, the clean juice was separated and selected yeasts added. Fermentation temperature was controlled between 12 - 14 °C thereby facilitating the best conditions to keep the varietal flavours captured and to complete the process. After clarification the wine was stabilised for protein and tartrates.

Style: A supple, easy drinking dry white wine with hints of green figs and grassiness with lovely tropical flavours on the palate.

Food: Enjoy on its own or with fish, chicken and cold meat dishes. Serve well chilled.

Cellaring: Up to two years. Best while young and fresh.

Alcohol/Vol:	13.00	pH:	3.34
Acidity:	6.20 g/L	Residual Sugar:	3.30 g/L



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TEDDYHALL

Chenin facts from Teddy Hall

South Africa has as much Chenin planted as the rest of the world together.

The Rendez-Vous du Chenin was supposed to be an annual event organised by the Union des Oenologues de France, and took place twice, both times South Africa came up trumps in the dry Chenin category with 12 Countries partaking.

Jan van Riebeek planted the first Chenin blanc in 1655.

In the 20th century it was discovered that a sub-variety of Chenin planted in the Loire was not actually Chenin blanc at all but rather the grape Verdelho which is banned from French AOC regulations in the Loire.

In 1999, DNA profiling conducted by ampelographers in Austria suggested that Chenin blanc may be a parent of Sauvignon blanc.

Good Chenins are the longest lived wines in the world and can age for more than 100 years.



Tons of new, exciting changes at Kathy Raath Promotions

New email addresses for KRP

Please take note of the following email address changes. Everyone can still receive email at their old addresses – in brackets - so don't worry, you can still order your favourite wines.

- | | | |
|-----------------|------------------------------------------------------------------|-----------------------------------|
| Kathy Raath: | kathy@krpwines.co.za | (davekath@absamail.co.za) |
| Dane Raath: | dane@krpwines.co.za | (daneraath@absamail.co.za) |
| Janine Ward: | janine@krpwines.co.za | (janineward3@gmail.com) |
| Des Adams: | kathy@krpwines.co.za | |
| Amanda Solomon: | admin@krpwines.co.za | (project@cuttingedgeevents.co.za) |

KRP new fax number: 086 558 8448

New face on the KRP team

Welcome to Tom Mills, our new rep. Tom will be focussing on new on-con business.

A brief background:

Tom grew up in Knysna and studied at Stellenbosch University. While there he started working at Waterford where he was assistant tasting room manager for a year and a half before moving to Morgenhof in the middle of 2007.

His parent's have been involved in the hospitality industry for 15-years and it was their influence that piqued his interested in the wine industry.

He would ultimately like to have his own wine label.



Tom Mills
New KRP Rep

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