

The Wine Cabinet

Presents:

“South African Safari” February Cabinet Pack!

After celebrating its 350-year anniversary of its first wine vintage, South Africa wine country is front and center this year with the movie *Invictus* and soon the World Cup. In the movie, Mandela bet the Prime Minister of New Zealand a case of wine ... and won. It's time - again - to showcase these winning wines. Yes, they've been getting some recognition but there is far more diversity than just chenin blanc and pinotage. Gaining in popularity are Sauvignon Blanc, Shiraz and the national pendant - blends. A South African Sauvignon Blanc gives you the fruit character but also has the minerality and restraint that make them great wines to drink. South African Shiraz is more akin to a fine southern Rhône style than the "new" riper fruit-forward style from Australia where the weather is much hotter. The cool climate of the Cape's wine country helps to create beautifully balanced red wines with spices, fruit, good acidity, delicate tannins and that elusive taste of "terroir".

Although the world's ninth largest wine exporter sends over a million cases a year to the US, it is in the premium tier where South African wines excel. The value for money in the \$15 - \$30 range is off the charts : a \$15 sauvignon blanc from South Africa easily competes with a \$25 comparable from New Zealand! Often a red blend costing \$28 is hands down better than a \$45 Californian. It takes exploration - a sort of wine safari - and that is what we come in: tasting lots of different wines to help you find the value.

So what makes the Cape climate such a fantastic place for such a wide variety of wines? Soils that are 400 - 600 millions years old and that were not impacted by the Ice Age. A Mediterranean climate with winter rainfall and clear summer days. Lots of sunshine, yet a cool ambient temperature due to the "Cape Doctor", which is a strong wind that keeps the air and grapes cool. Maritime influences from two oceans - the Atlantic and the Indian. Unique bio-diversity and terroir on all levels, with a multitude of micro-climates as a result of the many folds and aspects of the mountain ranges on which the grapes call home. It is a dramatic and diverse wine country.

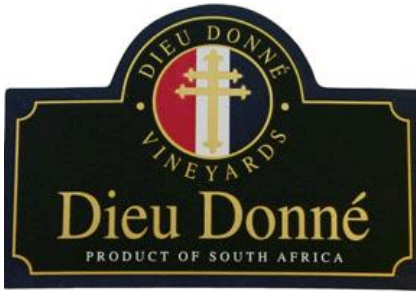
For nearly 15 years, South African wineries have adhered to a comprehensive sustainable program entitled IPW - the Integrated Production of Wine. This program influences not only sustainable vineyard and winery practices but it extends to the sustainability of suppliers such as for cartons, inks and glass, and extends also to the wellness of the community. Truly it is a comprehensive minimal footprint program. Many of the wineries are also participating in the Biodiversity program, in which they set aside, in perpetuity, land where the native flora and fauna are protected and invasive plants actively eradicated. This is a crucial program given that the Cape Floral Kingdom is one of the World's ten endangered "hot spots". This commitment to being custodians of the land is laudable.

We will showcase wines from the appellations of Stellenbosch, Franschhoek and Walker Bay. Join us as February selections.

Blaauwklippen Landau 2008 (Stellenbosch)

A chenin blanc, viognier, sauvignon blanc blend ... but mainly chenin! The tropical fruits and tones of guava tell of its main influence : Chenin Blanc. There are delicate notes of orange blossoms and sprightly lemon and herbs to round out its full spectrum. This wine sees no oak treatment and has a lovely crisp texture. It pairs well with salads, sushi and Thai cuisine.





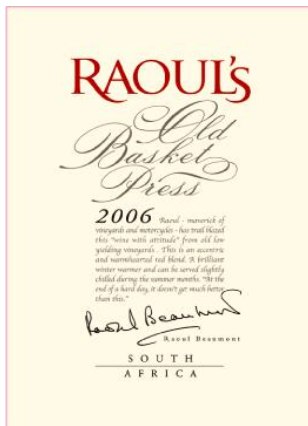
Dieu Donne Sauvignon Blanc 2007 (Franschhoek)

Lemongrass, fresh herbs and citrus characterize this zingy sauvignon blanc from a high mountain elevation. The mineral aspect of the granite soils comes through in the finish. A great wine with in-season oysters, artichokes, asparagus and poultry dishes. It is also an unmissable accent when cooking lamb chops á la Harry's Bar in Venice.



De Meye Steel Chard 2008 (Stellenbosch)

A delicate reference to Chablis, this unoaked chardonnay is the pure thing: purity in aroma, purity in taste. A racy wine with some orange fruit, and warmth that lends a rounder texture. Some mineral tones ring in at the finish. This chardonnay benefits from its cooler climate which helps to maintain natural acidity for a more pure expression.



Raoul's Old Basket Press 2007 (Walker Bay)

A rich blend of Cabernet Sauvignon, Shiraz, Malbec, Petit, Verdot, Cabernet Franc and Merlot! From the über-cool climate of Walker Bay, Raoul's brings forth clarity in fruit that is matched with grainy tannin structure and the patina of South African soils. This wine is hands down with roasts, braised meats, pulled pork or a ratatouille pasta.

Pinecrest Pinotage 2006 (Stellenbosch)

The classically known varietal from South Africa, pinotage has a distinct profile of black bramble fruits (think briar patch), a good dose of tannins and notes of iron minerals. Sometimes gruff in its expression, pinotage can get a bad rap. Pinecrest pinotage rises above that to offer a richly full wine with good density and cohesion. Smoked or grilled meats often come to mind first but Pinecrest pinotage really pairs well with leg of lamb and rich duck breast.



Beaumont Shiraz 2003 (Walker Bay)

Classic Rhône style shiraz from a truly cool climate where the vineyards are a mere 5 miles up the river from the Atlantic Ocean on perfect mountain slopes. Beaumont Shiraz features a melange of black fruits around a spicy compote. Grainy tannins and a touch of minerality balance this wine, which also expresses some tertiary notes of leather and truffles. A versatile wine for winter fare, it pairs well with simply grilled meats, rich braised meats and warm full pastas.



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Safari”**
February
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Only \$79.99

