

Estate Wine Tasting Notes: Ultra-Premium Range - R50pp

Bloemendal Suider Terras 2015 (Alc 12.5%) (Not available for tasting) R200

The revival of a legend, Suider Terras on Bloemendal has near mythical status as a source of unique and age-worthy Sauvignon Blanc. A vibrant gold hue with green core, the wine explodes with what is now a standard Suider Terras character; fynbos, herbs, chalk and lime; on taste this wine is robust and built for serious ageing and development; structure was given preference over perfume for this wine.

Bloemendal Kanonberg 2013 (Alc 12.5%) R175

A classic white blend of Sauvignon Blanc (70%) & Semillon (30%), barrel fermented and aged ensures integration of the two components into seamless duet of beguiling floral aromas with a broad palate. The wine will develop in complexity over the following 3 to 5 years developing a plush palate. Lovely with pasta dishes with a cream based sauce, soft and creamy cheeses, salmon and white meat dishes.

Bloemendal Chardonnay 2013 (Alc 13%) R175

Citrus blossom, lime and hints of oak on the nose with a steely and crystalline intensity on the palate, this wine will reward those with patience. The palate is tightly structured, medium plus acidity and enough body to enable ageing for 5 to 8 years. Well paired with lightly curried dishes, Thai fish cakes, chicken and Smokey pork dishes.

Bloemendal Estate Semillon 2013 (Alc 12%) R175

Subtle aromas of lime-juice, apple and citrus flowers on the nose leading to piano-wire tight mouth feel. Semillon ages gracefully and develops beguiling perfume over a period of up to 8 years. Pairs well with Parma ham, salmon, asparagus, goats' cheese and paellas.

Bloemendal Estate Syrah 2012 (Alc 14%) R175

An intensely aromatic wine. Spices, clove & ground pepper, on aroma leading to a supple palate with a refreshing finish. Tightly structured tannins with medium freshness will help the development of the wine over 4 to 6 years. Lovely when paired with dark chocolaty desserts. Also pairs well with roasted lamb, beef stew and steaks.

Semillon Noble Late Harvest 2013 (Alc 14%) R150

Lime cordial, green apples, fresh roasted hazelnut & honeycomb on the aroma with hints of vanilla. The pallet is rich and creamy with ample sweetness, but balanced by a high acidity and hint of phenolic grip coming from skin contact and the oak tannins. Packing loads of intensity this wine is a pleasure on its own or with salads and selection of soft cheeses.

The Bloemendal Estate range was created for the serious wine enthusiast who is looking to combine exquisite cuisine and wine. The wood integration on the wines ensures cellaring for anything from 5-10 years. The exclusivity of the wines lie in the fact that there are only about 1500-2000 bottled of each of the different cultivars.

Wine Tasting Notes: Super Premium Range - R20pp

Bloemendal Waterlily Sauvignon Blanc 2015

R70

A fragrant wine with notes of gooseberry, tropical fruit, lemon zest and limes. Waterlily Sauvignon Blanc combines the best of both worlds - Durbanville's fresh and vibrant fruit aromatics combined with a textured and succulent mouth-feel that lends itself to be paired with a range of lean white meat dishes, seafood and poultry. (Alc 12%)

Bloemendal Waterlily Shiraz Rosé 2014

(Special) R50

Its freshness and acidity makes this wine an excellent aperitif. With its pale colour, light extract and medium alcohol this Rosé rates perfect for a refreshing summer wine! Pepper and cherry perfume with well-balanced acidity for freshness, pairs well with Sushi and Thai inspired dishes. (Alc12.5%)

Bloemendal Waterlily Merlot 2013

R80

Vibrant and textured summarise the Waterlily Merlot. With its classic supple Merlot mouth-feel it reveals just enough freshness to ensure an enjoyable and rewarding red wine. Merlot's slightly higher acidity and lighter body is a perennial lunch time favourite with some roasted lamb or Italian inspired dishes such as pizza and pastas. Delicate aromas of ripe plums and black fruit. (Alc 14%)

Bloemendal Waterlily Shiraz 2012

(Special) R60

A combination of red currant, white pepper backed by a seamless palate and fresh finish. Intense crimson colour with a brooding nose of savoury and spices. The wine leads to a full body and smooth pallet. The wine is best paired with richer dishes such as game, stews and steak. (Alc 14%)

Bloemendal Waterlily Pinotage 2013

R80

Aromas of ripe cherries, hints of mocha, cigar box and strawberry reduction. The pallet is supple but has a distinct freshness, using the affiliation to the ripeness of the Cinsault father but clinging to the freshness of the Pinot Noir mother! Pairs well with South African braai's and traditional red meat dishes. (Alc 14%)

"Bloemendal was established in 1702 as a farm which provided fresh produce to the Dutch East Indian ships on their way to the Spice Islands. Bloemendal's first cellar was completed in 1920 by Jannie Van der Westhuizen who continued the Estate's concentration on winemaking. He sacrificed quantity in favour of quality, soon gaining a reputation locally and internationally for his award-winning, 'boutique' style wines, widely known as the 'the Waterlily label'. The Waterlily name derives from the Waterlily's that grew on the farm dams. Today still we have Waterlily's growing on the dams which reminds us of the farms rich history."
