

# Mía Chenin blanc 2025



## Tasting notes

The wine has a pale straw colour with bright green tinge. We aimed at making a fresh and primary fruit driven wine. The nose is vibrant with concentrated aromas of citrus and pineapple. On the palate lime and grapefruit meets quince with a crisp, refreshing acidity. This is a perfectly balanced wine that should be enjoyed in good company.

## Vinification

The grapes are harvested by hand into bins the morning of 6 March 2025 at 22.5°B. The grapes are then cooled before they are lightly crushed and pressed. The free-run juice was allowed to settle overnight at 8°Celsius using pectolytic enzymes. The juice is covered with carbon dioxide blankets to prevent oxidation. The wine is then inoculated, and fermentation took place in stainless steel tanks at a constant temperature of 14 - 16°C for approximately 15 days.

## Technical Analyses

Alcohol = 12.86 Vol%	Residual Sugar = 3.60 g/l	Volatile Acidity = 0.46 g/l	Total Acidity = 6.50 g/l
pH 3.49	Free Sulphur = 54 mg/l	Total Sulphur = 121 mg/l	Total extract = 23.9 g/l

## Food Pairing

Being a fresh wine with vibrant fruit it will pair well with spring vegetables and salads, especially chicken or one's containing fruit like apple or pear. Light seafood pasta dishes and risottos. Fresh line fish, smoked salmon or trout and it will certainly accompany oysters and sushi very well.

## Accolades

Vintage	2025	Platter Wine Guide 3.5 stars 2026 (85 points), Hidden gem, Good value
Vintage	2024	Platter Wine Guide 3.5 stars 2025 (85 points), Hidden gem, Good value
Vintage	2022	Michelangelo GOLD Award 2022 Platter Wine Guide 3.5 Stars 2022 (85 points), Good value
Vintage	2020	Platter Wine Guide 3 Stars 2021 (83 points)
Vintage	2019	Veritas SILVER Award 2019
Vintage	2017	Veritas BRONZE Award 2018
Vintage	2016	Michelangelo GARAGIST TROPHY winner 2016
Vintage	2015	Michelangelo GOLD Award 2015 Vitis Vinifera DOUBLE GOLD 2015
Vintage	2014	Veritas BRONZE Award 2014 Cathy Marston Top 10 Wine 2014 Christian Eedes Score 86/100
Vintage	2013	Michelangelo GOLD Award 2013



## Mía Shiraz 2022

### Tasting notes

This dark, ruby coloured wine has an intense mix of blackberry and cassis on the nose. The pallet starts off with flavours of ripe prune and dark chocolate, under pinned by a light smokiness with well-integrated oak and soft, silky tannins. This is a perfectly balanced wine that should be enjoyed in good company.

### Vinification

The grapes are harvested by hand into bins the morning of 23 March 2022 at 24.0°B. The grapes are then cooled before they are hand sorted and lightly crushed. The grapes are cold soaked for 48 hours using pectolytic enzymes to promote flavour and colour extraction. The juice is inoculated with yeast and fermentation took place for 7 days at 23-26°C. The juice and skin is punched down every 4 hours until it's pressed. The wine is transferred to 225L French oak barrels for Malolactic fermentation and 24 months barrel maturation.

### Technical Analyses

Alcohol = 13.72 Vol%	Residual Sugar = 2.8 g/l	Volatile Acidity = 0.63 g/l	Total Acidity = 5.5 g/l
pH 3.71	Free Sulphur = 31 mg/l	Total Sulphur = 119 mg/l	Total extract = 34.9 g/l

### Food Pairing

Being a full-bodied wine with lots of structure it will accompany full flavoured dishes like lamb, pork-belly and fillet very well. It will enhance most venison dishes especially Kudu fillet and will certainly pair well with cheese, wild mushroom risotto and dark bitter chocolate.

### Accolades

Vintage	2022	2026 Platter Wine Guide 4 stars (86 points), Good value
Vintage	2021	2025 Platter Wine Guide 3 stars (82 points)
Vintage	2020	2023 Platter Guide 3.5 stars, 85 points
Vintage	2019	Platter Wine Guide 4 Stars 2022, Good Value
Vintage	2017	Platter Wine Guide 3.5 Stars 2020 Platter Wine Guide 3.5 Stars 2021
Vintage	2016	Veritas SILVER Award 2018 Tim Atkin Score 90/100 Vitis Vinifera GOLD Award 2018 Platter Wine Guide 3.5 Stars 2019
Vintage	2014	Veritas BRONZE Award 2016 Vitis Vinifera GOLD 2016
Vintage	2013	Michelangelo SILVER Award 2015 Vitis Vinifera GOLD 2015
Vintage	2012	Michelangelo GOLD Award 2014 Christian Eedes Score 89/100 Platter Wine Guide 4 Stars 2016





BELLE REBELLE

## Mariëtte Chenin blanc 2023

### Tasting notes

A pale straw colour with a bright golden tinge. Soft floral and tropical fruit aromas such as honeysuckle and melon on the nose, as well as lightly wooded elegance with undertones of vanilla and spice. The palate is loaded with stone fruit, figs, and a hint of citrus, which culminate in a crisp acidity and long finish. A truly well-balanced beauty that makes this a winemakers' selection.

### Vinification

The grapes were harvested by hand into bins the morning of 16 February 2023 and the second harvest 23 February 2023 and third pick 1 March 2023. The first batch were at 22.0°B, second batch at 23.0°B and third batch 23.8°B, we do the three pickings to have more complexity and depth in the wine. The grapes were cooled before lightly crushed and pressed. The free-run juice was allowed to settle overnight at 8°Celsius using pectolytic enzymes. The juice is covered with carbon dioxide blankets to prevent oxidation. The wine is then inoculated, and fermentation took place in stainless steel tanks until 10°B and then moved to 225 litre Burgundy barrels to finish the fermentation. After fermentation it is bâtonnaged twice a week for 3 months and matured in barrel for 9 months on its lees. The wine is kept on the lees until we need to rack it to prepare for bottling. The time on the lees give a creamy complexity and added mouthfeel to the wine. 20% new oak French oak and the rest second fill.

### Terroir

This wine is made from a Chenin blanc single vineyard in the center of the Breedekloof valley. The Breedekloof valley is a well-protected inland surrounded by mountains. The climate is moderate mediterranean with a big day/night temperature shift. During the night the cold mountain air gets trapped down in the valley which help to retain acidity in our wines. During the ripening process the SE wind cool down the vines and slow down transpiration which results slow ripening and therefore more wine complexity. Sandstone and alluvial soil with allot of rock fragments which stress the vine and result in lower vigor and smaller bunches. The vineyard is planted in 1985 and thus 38 years old with the 2023 vintage. It is 1.6 Ha vineyard and we produce only 5 barrels annually.

### Technical notes

Alcohol = 13.20 Vol%	Residual Sugar = 4.0 g/l	Volatile Acidity = 0.73 g/l	Total Acidity = 6.10 g/l
pH 3.24	Free Sulphur = 30 mg/l	Total Sulphur = 82 mg/l	Total extract = 23.9 g/l

### Food Pairing

Being a rich and elegant wine, it will pair beautifully with creamy dishes, think chicken with a creamy mushroom sauce or rich fish dishes like salmon and croute. Mariëtte Chenin blanc and scallops is also a match made in heaven or try it with a ripe Camembert.

### Interesting fact

Back in the eighties the plant material got mixed up because the block consists of two different clones. We marked the clone with the open bunches which do not rot and only use that for this special wine. The experts believe it is the first plant material of the now popular clone 24.

### Accolades

Vintage	2023	Platter Wine Guide 2026 – 4.5 stars (90 points). Good Value Michelangelo Awards 2025 GOLD Tim Atkin 2025 Report – Score 91
Vintage	2022	Platter Wine Guide 2024 – 4.5 stars (90 points). Good Value Michelangelo Awards 2024 DOUBLE GOLD Tim Atkin 2024 Report – Score 91
Vintage	2021	2023 Platter wine guide 4 stars, 87 points
Vintage	2020	Michelangelo GOLD Award 2020 WineMag Prescient Chenin blanc report 2021 – Score 91 Platter Guide 4.5 star 2022 (93 points) IWSC Gold Medal 2022 (95 points)
Vintage	2019	Veritas SILVER OUTSTANDING Award 2020 Platter Wine Guide 4 Star 2021 (93 points) WineMag Prescient Chenin blanc report 2021 – TOP10 (Score 93)
Vintage	2018	Michelangelo GOLD Award 2021 Tim Atkin 2019 SA Report Score 90/100 Michelangelo Chenin blanc TROPHY 2019 Veritas SILVER Award 2019 Platter Wine Guide 4.5 Star 2020 WineMag 92 Points 2020 Terroir Awards Breedekloof District Winner 2020 Veritas GOLD Award 2020 WineMag 2020 score 92/100 points Veritas DOUBLE GOLD award 2021



## Mariette Pinot blanc 2021

### Tasting notes

A pale straw colour with a bright golden tinge. Soft fig and tropical fruit aromas such as melon and pear on the nose, as well as a lightly wooded elegance with undertones of almonds and nuttiness. The palate is loaded with stone fruit, dried apricot, and a hint of ripe lemons, which culminate in a crisp acidity and long finish. A truly well-balanced beauty that makes this a winemakers' selection.

### Vinification

The grapes were harvested by hand into bins the morning of 17 February 2021 at 23.5°B and cooled before being pressed. The free-run juice was allowed to settle overnight at 8°Celsius using pectolytic enzymes. The juice was covered with carbon dioxide blankets to prevent oxidation. The wine was then left to start fermenting spontaneously and fermentation took place in second and third fill 225 litre French oak barrels at a constant temperature of 18°C for approximately 10 days. The wine is matured in barrels for 9 months on its lees, the wine is bâtonnage every day for the first 3 months.

### Technical notes

Alcohol = 13.6 Vol%	Residual Sugar = 5.20 g/l	Volatile Acidity = 0.68 g/l	Total Acidity = 6.80 g/l
pH 3.41	Free Sulphur = 19 mg/l	Total Sulphur = 162 mg/l	Total extract = 25.6 g/l

### Food Pairing

Being such an interesting wine with out of the ordinary flavours this wine will be a chefs' dream pairing. Thai green curry, rich matured cheeses with figs and nuts will suit the almond, nutty aftertaste. Full flavoured seafood dishes like paella, creamy mussels or kingklip will be irresistible combinations.

### Interesting Fact

Pinot blanc and Pinot Gris are both natural genetic mutations from Pinot noir which is genetically unstable. In this specific vineyard the Pinot blanc and Pinot Gris grapes are mixed, and we only picked the white grapes for this rare and unusual wine. The vines were 34 years old with the 2021 vintage and only enough grapes are available to make 6 barrels of wine. This is a single vineyard wine, but we cannot certify it like that because the Pinot blanc is mixed with the Pinot Gris in this block. Rootstock is Richter 99. Vineyard is located on Belle Rebelle estate, Breedekloof.

### Accolades

Vintage	2021	Platter Guide 4 stars 2024 Terroir Awards DISTRICT winner 2023
Vintage	2020	Michelangelo GOLD Award 2021 Platter Guide 4.5 stars (91 points) 2022
Vintage	2019	Michelangelo GOLD Award 2022 Terroir Awards NASIONAL winner 2020 Michelangelo GOLD Award 2020 Platter Guide 4.5 Star 2021 (93 points) WineMag 90-points 2020
Vintage	2018	WineMag 91/100 Terroir Awards District Winner 2019 Tim Atkin 2019 SA Report Score 92/100 Michelangelo GOLD Award 2019 Veritas SILVER Award 2019
Vintage	2017	Platter Wine Guide 4.5 Stars 2020 Platter Wine Guide 4.5 Stars 2019 Michelangelo GOLD Award 2018 Veritas SILVER Award 2018
Vintage	2016	Tim Atkin Score 91/100 Platter Wine Guide 4.5 Stars 2018 Listed at The Test Kitchen



## Mariette Syrah 2019

### Tasting notes

A beautiful deep, inky burgundy colour. It's a full-bodied wine with a complex nose of black and white pepper, blackcurrant, and spice. The palate is intense with ripe blackberries, plum and a hint of dark, bitter cocoa. The long-lasting palate ends with well-balanced tannins with a silky soft finish. A truly well-balanced beauty that makes this a winemakers' selection.

### Vinification

The grapes are harvested by hand into bins the morning of 27 March 2019 at 25.0°B. The grapes are then cooled before they are hand sorted and lightly crushed. 10% of the grapes is not destemmed and added to the rest whole bunch – this adds extra spiciness to the wine. Then 15% of the juice is bled to get a more complex skin to juice ratio for more colour and flavour. The grapes are cold soaked for 48 hours using pectolytic enzymes to promote flavour and colour extraction. The juice is inoculated with yeast and fermentation took place for 5 days at 24-27C. The juice and skin are punched down every 4 hours until it's pressed. The wine is transferred to 225L French oak barrels for Malolactic fermentation and 36-month barrel maturation.

### Technical notes

Alcohol = 13.51 Vol%	Residual Sugar = 4.30 g/l	Volatile Acidity = 0.73 g/l	Total Acidity = 5.80 g/l
pH 3.58	Free Sulphur = 24 mg/l	Total Sulphur = 104 mg/l	Total extract = 39.9 g/l

### Food Pairing

This complex, full bodied wine will pair well with red meat with allot of flavour such as matured beef fillet with peppercorn sauce or Karoo lamb with rosemary. Venison dishes like springbok fillet with fresh coriander or Kudu will accompany the beautiful wine nicely. For the sweet tooth, we will recommend chocolate mousse or baked dessert dressed in layers of dark chocolate.

### Accolades

Vintage	2019	2025 Platter Wine Guide 4.5 stars, 90 points Michelangelo GOLD Award 2024
Vintage	2018	2023 Platter Wine Guide 4.5 stars, 92 points
Vintage	2017	2022 Platter Wine Guide 4.5 stars, 93 points
Vintage	2016	Michelangelo DOUBLE GOLD Award 2020 Terroir Awards Breedekloof District Winner 2020 Platter Guide 4 Star 2021 (86 points) Veritas SILVER OUTSTANDING Award 2020
Vintage	2015	Terroir Awards District Winner 2019 Sommelier Selection Listed 2019 Michelangelo GOLD Award 2019 Veritas BRONZE Award 2019 Platter Wine Guide 4 Stars 2020
Vintage	2014	Platter Wine Guide 4 Stars 2017



## Mariette Cabernet Sauvignon 2019

### Tasting notes

A brilliant ruby red colour. It's a full-bodied wine with a complex nose of red fruit like blackcurrant, ripe cherries with oak spice flavours. The palate is bursting with dark fruit, plum and delicate well integrated oak. The long-lasting palate ends with elegance and silky-smooth tannins. A truly well-balanced beauty that makes this a winemakers' selection.

### Vinification

The grapes were harvested by hand into bins the morning of 3 April 2019 at 25°B. They were cooled, hand sorted and lightly crushed then 15% of the juice was bled to get a more complex skin to juice ratio for more colour and flavour. The grapes were cold soaked for 48 hours using pectolytic enzymes to promote flavour and colour extraction. The juice was inoculated with yeast and fermentation took place for 5 days at 24-27°C. The juice and skin were punched down every 4 hours until pressed. The wine was transferred to 225L French oak barrels for Malolactic fermentation and 36-month barrel maturation.

### Technical notes

Alcohol = 13.6 Vol%	Residual Sugar = 4.5 g/l	Volatile Acidity = 0.74 g/l	Total Acidity = 5.30 g/l
pH 3.64	Free Sulphur = 21 mg/l	Total Sulphur = 106 mg/l	Total extract = 40 g/l

### Food Pairing

This complex, full bodied wine will pair well with fatty meat like braised beef ribs or sticky pork ribs. Rosemary lamb shanks, fillet with a rich balsamic glaze or gorgonzola sauce are all a perfect match for this beautiful Cabernet Sauvignon. For the sweet tooth, we will recommend dark chocolate truffles which is rich in flavour.

### Accolades

- Vintage 2019 Platter Wine Guide 2025 - 4 stars (86 points)
- Vintage 2018 Winner Breedekloof/Worcester red winemaker of the year 2023  
Michelangelo DOUBLE GOLD award 2023  
Platter Wine Guide 4 Stars 2024 (88 points)
- Vintage 2017 Michelangelo DOUBLE GOLD award 2021  
2022 Platter Wine Guide 4.5 stars, 94 points, highly recommended
- Vintage 2016 WineMag 89/100  
Terroir Awards District Winner 2019  
Platter Wine Guide 3.5 Stars 2020  
Terroir Awards Breedekloof District Winner 2020  
Platter Wine Guide 3.5 Stars 2021 (85 points)
- Vintage 2015 Veritas SILVER Award 2018  
Platter Wine Guide 3.5 Stars 2019





BELLE REBELLE

## Mari tte Chardonnay Cap Classique 2018

### Tasting notes

Mari tte Method Cap Classique has a pale golden colour with a constant stream of delicate bubbles. Light, yeasty aromas with a lemon cream richness and biscuit on the palate follow tones of citrus and pear. Its well-balanced, classic elegance makes this beauty the winemaker's selection.

### Vinification

This Method Cap Classique was made in the traditional way. The grapes are harvested by hand into bins the morning of 15 February 2018 at 18.5 B from in single vineyard in the centre of the Breedekloof valley. The grapes are then cooled before it is pressed whole bunch. The free-run juice was allowed to settle overnight at 8 Celsius using pectolytic enzymes. The juice is covered with carbon dioxide blankets to prevent oxidation. The wine is then inoculated, and fermentation took place in stainless steels tanks at a constant temperature of 12 C for approximately 15 days. Second fermentation took place in the bottle where after it was matured on the lees for 76 months before disgorgement.

### Technical Analyses

Alcohol = 11.67 Vol%	Residual Sugar = 5.1 g/l	Volatile Acidity = 0.32 g/l	Total Acidity = 8.5 g/l
pH 3.28	Free Sulphur = 15 mg/l	Total Sulphur = 72 mg/l	Total extract = 28.3 g/l

### Food Pairing

Being a rich and complexed MCC it will pair beautiful with exotic seafood dishes such as fish carpaccio, caviar, oysters, and sushi. Mari tte MCC and shellfish with a rich sauce is also a match made in heaven or try it just on its own to celebrate any occasion.

### Accolades

Vintage	2018	Platter Wine Guide 4.5 stars (92 points) Terroir Awards – DISTRICT Winner 2025
Vintage	2017	Platter Wine Guide 5 stars 2025 (95 points) Amorim Cap Classique Challenge – GOLD medal 2024 Tim Atkin 2024 report Score 91 Terroir Awards – DISTRICT Winner 2024
Vintage	2016	Michelangelo GOLD Award 2023 Amorim Cap Classique Challenge GOLD 2023 Terroir Awards – NATIONAL winner 2022 Veritas GOLD award 2022 Platter Wine Guide 4.5 Stars 2023
Vintage	2015	Amorim Cap Classique Challenge TROPHY winner 2021 Michelangelo DOUBLE GOLD Award 2021 Terroir Awards – Regional winner 2021 Veritas DOUBLE GOLD award 2021
Vintage	2014	Tim Atkin Score 91/100 Michelangelo DOUBLE GOLD Award 2019 Veritas SILVER Award 2019 Platter Wine Guide 4 Stars 2020 SA Sparkling Wine GOLD Medal Amorim Cap Classique Challenge BRONZE Medal Terroir Awards NATIONAL winner 2020
Vintage	2013	Michelangelo GOLD Award 2017 Veritas SILVER Award 2017 Platter Wine Guide 4 Stars 2017 Michelangelo GOLD Award 2018 Tim Atkin Score 90/100 Veritas GOLD Award 2018 Platter Wine Guide 4 Stars 2018 Listed at The Test Kitchen



## Mariëtte Cap Classique Brut Rosé 2019

### Tasting notes

Mariëtte Brut Rosé has a pale pink-golden colour with a lively mousse and delicate bubbles. Red fruit aromas like raspberries and cherries on the nose. The palate is elegant and juicy with beautiful tones of berries and yeast that finish with a crisp acidity. Its well-balanced, classic elegance makes this brut rosé a winemaker's selection.

### Vinification

This Method Cap Classique was made in the traditional way. The grapes are harvested by hand into bins the morning of 06 February 2019 at 19.5°B for the Pinot noir and the Chardonnay 07 February 2019 at 19.0°B. The grapes are then cooled before it is pressed whole bunch. The free-run juice was allowed to settle overnight at 8°Celsius using pectolytic enzymes. The juice is covered with carbon dioxide blankets to prevent oxidation. The wine is then inoculated, and fermentation took place in stainless steels tanks at a constant temperature of 12°C for approximately 15 days. Both cultivars are fermented separately and carefully blended afterwards 64% Pinot noir and 36% Chardonnay. Pinot noir give complexity and length to the blend and Chardonnay add fruit character and elegance. Second fermentation took place in the bottle where after it was matured on the lees for 64 months.

### Technical Analyses

Alcohol = 12.71 Vol%	Residual Sugar = 4.4 g/l	Volatile Acidity = 0.31 g/l	Total Acidity = 8.2 g/l
pH 3.13	Free Sulphur = 15 mg/l	Total Sulphur = 60 mg/l	Total extract = 26.3 g/l

### Food Pairing

Being a rich and fruit forward Cap Classique it will pair beautiful with roasted duck breast with raspberry sauce. The mild and buttery baby swiss cheese contrasts beautifully with Mariëtte Brut Rose's higher acidity and fine bubbles. Smoked Salmon, shrimp or dishes with red fruits is also a match made in heaven or try it just on its own to celebrate any occasion.

### Accolades

- Vintage 2019 Platter Wine Guide 2026 – 4.5 stars (91 points), Good value
- Vintage 2018 Amorim Cap Classique Challenge – GOLD medal 2024
- Veritas GOLD award 2023
- Terroir awards district winner
- Platter Wine Guide 4 stars 2023
- Veritas Awards BRONZE medal 2022



## INTREPID Chenin blanc 2024

### Story

The Intrepid sheep ventures into the wolf pack, ready to show it's up for the battle. Trellis vines stand together like a flock of sheep in this beautiful valley, receiving just the right amount of water when needed for the ripening process to continue. The slower maturing grapes allow for great complexity and texture to the wine. A hidden gem that is waiting to expose its real identity to the world. The grapes are grown in the southern part of the Breedekloof valley. Planted in 1985, limited production and water ensures great concentrated aromas develop.

### Tasting notes

A pale straw colour with a bright golden tinge. White pear and quince aromas with a touch of dried apricot on the nose, as well as a lightly wooded elegance with undertones of nuts and a creamy lees character. The palate is full and grippy with rich honeycomb and hay with great texture, which culminate in a crisp acidity and long finish. Terroir driven wines to be enjoyed with a beautiful rebel on your side.

### Vinification

The grapes were harvested by hand into bins the morning of 24 February 2024 at 22.5°B. The grapes are then cooled before they are lightly crushed and pressed. Free-run juice was allowed to settle overnight at 8°Celsius using pectolytic enzyme. The juice is covered with carbon dioxide blankets to prevent oxidation. Nine months in second fill and third fill French Oak, this wine shows great complexity, texture, and an abundance of flavour. The wine is kept on its lees for the duration of the barrel maturation, and it is bâtonnage every week for the first three months.

### Technical notes

Alcohol = 13.24 Vol%	Residual Sugar = 3.80 g/l	Volatile Acidity = 0.80 g/l	Total Acidity = 6.40 g/l
pH 3.25	Free Sulphur = 27 mg/l	Total Sulphur = 101 mg/l	Total extract = 23.9 g/l

### Food Pairing

Being a rich and elegant wine, it will pair beautifully with sushi, fish, chicken, or salads which is fruit based. Intrepid Chenin Blanc's awesome acidity and inherently sweet flavour, you will find it pairs well with foods that have a sweet and sour element. Southeast Asian cuisine or pork chops with apples paired with this richer and full style Chenin Blanc will blow your mind.

### Accolades

Vintage	2024	Platter Wine Guide 5 Star 2026 (Score 96), Good Value
Vintage	2022	Platter Wine Guide 4.5 Star 2024 (Score 94), Highly recommend, Good Value
Vintage	2021	WineMag Chenin report 2022: TOP10 (Score 94) Platter Wine Guide 4.5 Star (Score 93), Good Value
Vintage	2020	WineMag Chenin report 2021: 89/100 Platter Guide 4.5 Star 2022 (93 points)
Vintage	2019	Michelangelo GOLD Award 2020 WineMag: CE's rating: 91/100. Platter Guide 4.5 Star 2021 (94 points) Veritas SILVER Award 2020





BELLE REBELLE

## SOLITUDE Chenin blanc 2024

### Story

The Solitary wolf roams the herd like a true rebel, looking for the best to feast on. Like a one-man wolf pack, bush vines stand alone in the dry summer months trying to hide from the extreme conditions. With the cool breeze from the ocean bringing some much-needed relief, the limited production of grapes results in small berries with concentrated aromas and flavour. The grapes are sourced from carefully managed, old bush vines in the Swartland region.

### Tasting notes

A pale straw colour with a bright golden tinge. Citrus like lime and spice aromas such as lemon pepper and cloves on the nose, as well as a lightly wooded elegance with a mineral flinty finish. The medium full palate is loaded with stone fruit and baked pear. Layered with great texture and ripe lemons, which culminate in a crisp acidity and lingering finish. Terroir driven wines to be enjoyed with a beautiful rebel on your side.

### Vinification

The grapes were harvested by hand into bins the morning of 05 February 2024 at 22.4°B. The grapes are then cooled before they are lightly crushed and pressed. Free-run juice was allowed to settle overnight at 8°Celsius using pectolytic enzymes. The juice is covered with carbon dioxide blankets to prevent oxidation. Nine months in second and third fill French Oak, this wine shows great complexity, texture, and an abundance of flavour. The wine is kept on its lees for the duration of the barrel maturation, and it is bâtonnage every week for the first three months. Dry land bush vines with yield of 6 ton/ha.

### Technical notes

Alcohol = 13.39 Vol%	Residual Sugar = 3.70 g/l	Volatile Acidity = 0.83 g/l	Total Acidity = 6.40 g/l
pH 3.31	Free Sulphur = 22 mg/l	Total Sulphur = 123 mg/l	Total extract = 23.5 g/l

### Food Pairing

Being a rich and elegant wine, it will pair beautifully with spicy food particularly those containing some kind of fruit such as Cape Malay or other mild, fruity curries and Southeast Asian-inspired salads. Solitude Chenin Blanc's mineral flinty finish is a perfect fit for mild cheeses like Caerphilly and white-rinded cheeses like Brie so long as they are not too ripe.

### Accolades

Vintage	2024	Platter Guide 4.5 Star 2026 (94 points), Highly recommended, Good value
Vintage	2022	Platter Guide 4.5 Star 2024 (91 points), Good value
Vintage	2021	WineMag Prescient Chenin blanc Report 2022 – Score 90 Platter Wine Guide 4.5 Star 2023 (93 points), Good value
Vintage	2020	WineMag Prescient Chenin blanc Report 2021 – Score 92 Standard Bank Chenin blanc TOP 10 challenge Winner 2021 Platter Guide 4.5 Star 2022 (92 points)
Vintage	2019	Terroir Awards Paarl/Swartland District Winner 2020 WineMag: CE's rating: 89/100. Platter Guide 4 Star 2021 (91 points) Veritas SILVER Award 2020 Michelangelo PLATINUM award 2021





BELLE REBELLE

## BIRD IN THE HAND Semillon 2024

### Story

A bird in the hand is worth more than two in the bush. In times like this we must appreciate what we have because sometimes the best is closer to home than what you realize. This gem of a vineyard is planted in 1997 and was re-discovered on the family estate recently. By changing vineyard practices and winemaking techniques this unique wine was born. Search for the beauty rather than criticize the shortfalls.

### Tasting notes

Papaya, fig, and tropical fruit aromas such as honeysuckle and melon on the nose, as well as lightly wooded elegance with an undertone of stewed apricot. The palate is loaded with stone fruit, marzipan and almonds which is surrounded with a waxy creaminess. Medium pallet with weight in the front. Terroir driven wines to be enjoyed with a beautiful rebel on your side.

### Vinification

The grapes were harvested by hand into bins the morning of 27 March 2024 at 23.0°B. The grapes are then cooled before they are lightly crushed and pressed. Free-run juice was allowed to settle overnight at 8°Celsius using pectolytic enzyme. The juice is covered with carbon dioxide blankets to prevent oxidation. Fermentation started in stainless steel and then transferred to barrels at 10°B to finish the fermentation. Combination of 25% Hungarian and 75% French Oak is used which is 25% third fill and 75% fourth fill. The wine is kept on its lees for the duration of the barrel maturation, and it is bâtonnage every week for the first three months.

### Terroir

The vineyards of the Bird in Hand Semillon were planted back in 1997, the grapes were produced for the Cooperative cellar for many years before the viticulture team adjusted the viticultural practices to support the style the winemaker was looking for, limiting production, water and increasing the exposure to sun with good canopy management. The row direction of NW, SE plays a significant role in the cooler climate it creates as it allows good air movement due to the major wind directions experienced in the summer. The alluvial soil has a good percentage of sandstone rock formations, but a good percentage of clay present in the soil allows for good water retention. Eroded sediment that was reshaped by water over many years created today's ancient soil that include fine particles of silt and larger sandstone gravel and rocks.

### Technical notes

Alcohol = 12.65 Vol%	Residual Sugar = 4.0 g/l	Volatile Acidity = 0.74 g/l	Total Acidity = 6.10 g/l
pH 3.31	Free Sulphur = 20 mg/l	Total Sulphur = 93 mg/l	Total extract = 23.3 g/l

### Food Pairing

Being a rich and elegant wine, it will pair beautifully with heavier fish, shellfish, chicken and veal with buttery, creamy and savoury sauces. A Bird in the hand Semillon goes with mild cheddar, Smoked Gouda or a ripe Camembert with green figs is a fantastic match.

### Accolades

- Vintage 2024 Platter Wine Guide 4.5 stars 2026 (Score 90), Good value
- Vintage 2022 Platter Wine Guide 4.5 stars 2024 (Score 91), Good value
- Vintage 2021 WineMag Minority report 2023 Score 90  
Platter Wine Guide 4.5 stars (Score 92), Good value
- Vintage 2020 WineMag Niche varieties report 2021 TOP10 (score 92)
- Vintage 2019 Michelangelo SILVER Award 2020  
Terroir Awards Breedekloof DISTRICT Winner 2020  
WineMag: CE's rating: 89/100.  
Platter Guide 4 Star 2021 (91 points)





BELLE REBELLE

## CapeSecco Chenin blanc 2024

### Story

It all began in the BreedeKloof Valley, confined by the beautiful mountains. We knew we had to rebel. To answer our spirit of adventure, our taste for something out of the ordinary. We took that winding road. Travelled far and wide. We found the best grapes South African terroirs had to offer and combined them with winemaking techniques from around the world. And what did we create? This one of a kind CapeSecco is true to the BreedeKloof Valley with a 100% Chenin blanc. A beautiful rebel.

### Tasting notes

CapeSecco Chenin blanc is light-bodied, vibrant, and fresh wine with a crisp acidity. Elegant and fragrant notes of peach, melon and pear tingles your nose. On the palate the wine has light fine bubbles, a well-rounded mid palate with delicate tropical and white fruit that linger though the finish. Best served chilled 7 - 9 °C and enjoy with a Beautiful Rebel on your side.

### Vinification

The grapes were harvested by hand into bins the morning of 1 March 2024. It is harvested at 19°B to retain acid levels and fresh elegant fruit flavours. The grapes are then cooled before they are whole pressed to allow a more delicate extraction. The base wine is fermented dry in stainless steel tanks at a constant temperature of 12°C. Second fermentation took place under pressured stainless-steel tanks which is called Method Charmat. The CapeSecco was left for 16 weeks in the tank on its lees to ensure good integration of the bubbles with the wine and more time on the lees adds to the fruit complexity. After maturation it was filtered and bottled under pressure to ensure the final product keep its pressure of 3 bar.

### Technical notes

Alcohol = 11.4 Vol%	Residual Sugar = 14.49 g/l	Volatile Acidity = 0.17 g/l	Total Acidity = 8.71 g/l
pH 3.06	Free Sulphur = 42 mg/l	Total Sulphur = 112 mg/l	Total extract = 38.8 g/l

### Food Pairing

Being a light, fruity and elegant wine it is ideal as an aperitif. But it will pair beautifully with shrimp and shellfish, smoked salmon, caviar, fried calamari, and oysters. Summer salads especially one is with fruit like peach or pear or fruit-based desserts such as tarts and crepes.

### Accolades

- Vintage 2024 2025 Platter Wine Guide 3.5 stars (85 points), Hidden Gem, Good Value
- Vintage 2021 2023 Platter Guide 3.5 star, 85 points, Good Value
- Vintage 2020 2022 Platter Guide 3.5 Star, Hidden Gem, Good value  
Michelangelo Wine Guide GOLD Award 2022





BELLE REBELLE

## CapeSecco Rosé 2024

### Story

It all began in the Breedekloof Valley, confined by the beautiful mountains. We knew we had to rebel. To answer our spirit of adventure, our taste for something out of the ordinary. We took that winding road. Travelled far and wide. We found the best grapes South African terroirs had to offer and combined them with winemaking techniques from around the world. And what did we create? This one of a kind CapeSecco is true to the Breedekloof Valley. 65% Pinot noir for the body. 25% Chenin blanc for fruity finish. A beautiful rebel.

### Tasting notes

The blend of Pinot noir and Chenin blanc resulted a pale pink colour. Elegant and fragrant notes of red fruit like strawberry and watermelon on the nose. On the palate this wine has light fine bubbles with refreshing acidity, with delicate red berries and white fruits that linger through the finish. Best served chilled 7 - 9 °C and enjoy with a Beautiful Rebel on your side.

### Vinification

The Pinot noir were harvested by hand into bins the morning of 14 February 2024 and the Chenin blanc sixteen days later 1 March 2024. Both were harvested at 19°B to retain acid levels and natural base wine with elegant fruit flavours. The grapes are then cooled before they are whole pressed to allow a more delicate extraction. The base wine is fermented dry in stainless steel tanks at a constant temperature of 12°C. Second fermentation took place under pressured stainless-steel tanks which is called Method Charmat. The CapeSecco was left for 16 weeks in the tank on it is lees to ensure good integration of the bubbles with the wine and lees maturation adds to the fruit complexity. After maturation it was filtered and bottled under pressure to ensure the final product keep its pressure of 3 bar.

### Technical notes

Alcohol = 11.27 Vol%	Residual Sugar = 16.98 g/l	Volatile Acidity = 0.15 g/l	Total Acidity = 8.42 g/l
pH 3.05	Free Sulphur = 40 mg/l	Total Sulphur = 126 mg/l	Total extract = 36.3 g/l

### Food Pairing

Being a light, fruity and elegant wine it is ideal as an aperitif. But it will pair beautifully with smoked salmon, sushi or salads which is fruit based especially one is with strawberries. For desert chocolate-covered berries or nougat will be a match made in heaven.

### Accolades

Vintage	2024	2025 Platter Wine Guide 3.5 stars (85 points), Hidden Gem, Good Value
Vintage	2021	Platter Guide 3.5 star 2022 Good Value
Vintage	2020	Platter Guide 3.5 star 2022 Good Value
Vintage	2019	Platter Guide 3.5 star 2022 Good Value

