

Wine & Vintage	Low	High	Ave & Price	Tasting Notes.	Extra notes
Cinsault				Rudi	Added to wines to add perfume and tannin. Very drought resistant. Part of SA older stable wine. Natte Valleij wines bought as a case - Cinsault Collective from various sites sought out for older vineyards.
Eenzaamheid 2017	15	17	16 R 107	Clear, red garnet. Fresh perfume, dark red fruit and berries on the nose. Light, fruity entry, starts off quite lean then develops fair tannin and acid balance. Violet and slightly herbal flavours. Boiled sweet character. Good length on the finish.	Paarl - 7th Generation growers. 420 dry land vineyards. Winemaker - Janno Briers-Louw Alc 12.5 RS 2.3 PH TA
Stellenrust Old Bush vine 2015	15	17	15.5	Very clear, brick red. Farm yard and funky nose with dark berries. Woody spiciness that follows through on the palate. Rich, robust with juicy acid. Lovely tannins, slightly less fruit. Chalky, dry tannin. Long flavourful finish.	Stellenbosch, Bottelary, 50 year old vineyards. Ferment in open concrete tanks, malo in stainless steel. 16 months in 10% new, balance 2nd & 3rd fill French oak. Alc 12.8 RS 2.4 PH 3.58 TA 5.5
Natte Valleij Darling 2015	15	17	15.5	Dark red. Very rich perfumed nose. Black jam and bigger fruit flavours with lovely acid and tannin balance.	Darling vineyard, very isolated, planted in 1978. 20% whole bunch fermentation over 10 days. 12 months maturation in old French oak. Alc 14.5 RS PH TA
Natte Valleij Stellenbosch 2015	15	18	16.5	Clear, darker red. Sweeter nose, with lost of berry. More fruit flavour, light and fragrant. More herbal, quite fruity but with a funky finish and slightly lighter tannins.	Helderberg mountains, planted in 1974, West facing to False Bay. All destalked, 10 days fermentation then aged for 12 months in concrete egg. Alc 14.0 RS PH TA
Natte Valleij Simonsberg Paarl 2015	14	17	16.5	Dark, clear garnet. Fragrant and dark red berry nose. Light entry, lean fruit, tartness with a big acid. Nice spicy finish.	Close to Klapmuts, planted in 1993. Destalked then 10% of stems added into tank. Fermentation for 10 days, matured in old French oak for 12 months. Alc 14.0 RS PH TA
Natte Valleij Swartland 2015	R14	17	15.5	Richer red, darker and less clear. Very perfumed nose. Refined entry, lean and flinty with berry fruits. Nice tartness with good tannins.	Planted in 1986, east facing slope. Destalked then 20% of stems dried for a day then added back to tank for fermentation. Matured for 12 months in old French oak. Alc 14.0 RS PH TA
Kaapzicht Skuinsberg 2015	116	19	17 R 180	Dark red garnet. Dark and brooding red nose. Slightly sweet entry with full flavours. Fruity and big extract. Good acid structure.	Stellenbosch Bottelary. Planted in 1991, on steepest slopes of Kaapzicht. First 20% whole bunch ferment, balance stemmed. Pump over 3 times a day till most sugar is fermented. Finish ferment, including malo in old barrels then aged for 12 months. Alc 14.16 RS 1.6 PH 3.44 TA 5.9