

CAMPHORS *at*
Vergelegen



WINE
MENU

WINE LIST

Per
glass
250ml

Per
bottle
750ml

VERGELEGEN "V"

The Vergelegen 'V' is the validation of Vergelegen's striving to produce a wine that can stand on an equal footing with the most prestigious in the world. 'V' is the final result of successfully combining the synergies between the vineyards, the winery, the vitality of the people who toil in both, and the talents of a dedicated and passionate wine maker.

The nose is complex, showing blackcurrants, cedar wood, lead pencil and cigar box aromas. These develop in the glass and are joined by raspberry, black cherry, spice and a hint of gaminess. On the palate the wine is concentrated but elegant, with fine-grained tannins. These tannins soften even further in the glass, resulting in a luxurious wine with a long after taste.

"V" 2012 Composition: Cabernet Sauvignon 100%	n/a	1300
"V" 2011 Composition: Cabernet Sauvignon 100%	n/a	1560
"V" 2009 Composition: Cabernet Sauvignon 100%	n/a	2245
"V" 2008 Composition: Cabernet Sauvignon 100%	n/a	2695
"V" 2007 Composition: Cabernet Sauvignon 92%, Merlot 6%, Cabernet Franc 2%	n/a	3235
"V" 2006 Composition: Cabernet Sauvignon 90%, Merlot 5%, Cabernet Franc 5%	n/a	3880
"V" 2005 Composition: Cabernet Sauvignon 94%, Merlot 3%, Cabernet Franc 3%	n/a	4660
"V" 2004 Composition: Cabernet Sauvignon 90%, Merlot 7%, Cabernet Franc 3%	n/a	5590

WINE LIST

Per
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250ml

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bottle
750ml

VERGELEGEN FLAGSHIP RANGE

Vergelegen's philosophy for the flagship range is manifested in the holistic pursuit of wines that are an expression of terroir. Following two decades of vineyard development and viticulture refinements, the team have been able to identify the individual vineyards and varieties that best express this great estate. As a reflection of the very essence of the property, these wines are simply named Vergelegen GVB (Grown - Vinified - Bottled).

FLAGSHIP RANGE – VERGELEGEN WHITE (GVB)

The Sauvignon Blanc comes from the Schaapenberg's south-west-facing slopes at 320m above sea level and the Sémillon from the south-facing slopes of the Korhaan vineyards 220m above sea level. The vineyards are not irrigated and planted to 4000 vines a hectare. Yields are restricted to four tons a hectare. This is the most awarded white wine in South Africa - eight 5 star awards in "Platters South African Wine Guide" over ten years. With its maiden release in 2001 it became the first Bordeaux style white blend in South Africa.

The wine exhibits a pale yellow green colour with full ripe Semillon flavours dominating - a nose reminiscent of freshly squeezed lime juice. The wine is rich and complex with a long aftertaste.

2013

130 385

Composition:

Sémillon 62%

Schaapenberg Sauvignon Blanc 38%

WINE LIST

Per
glass
250ml

Per
bottle
750ml

FLAGSHIP RANGE – VERGELEGEN RED (GVB)

Only the Rondekop vineyards are used for the production of the Vergelegen Red (GVB). They are dry-land vineyards with a planting density of 4000 vines to the hectare on granitic soils with a deep clay/pebble base offering excellent water retention. Planted at 280 – 300m above sea level, the vines are cooled by moderate sea breezes every afternoon, allowing for a longer growing season.

The wine shows a rich ruby colour with almost an opaque centre. Plum, chocolate, graphite and cassis on the nose, complemented by a complex minerality. On the palate the fruit, tannin and acidity marry perfectly to offer balance and complexity, supported by flavours of redcurrant, dark plum, minerals and chocolate.

Twice winner of the Chateau Pichon Longueville Trophy (in 2001 and 2003 for the 1998 and 2000 vintages).

2012 (65% Cabernet Sauvignon, 21% Merlot, 9% Petit Verdot, 5% Cabernet Franc)	175	525
2011 (75% Cabernet Sauvignon, 20% Merlot, 5% Cabernet Franc)	n/a	625
2010 (72% Cabernet Sauvignon, 10% Merlot, 10% Cabernet Franc, 8% Petit Verdot)	n/a	745
2009 (77% Cabernet Sauvignon, 15% Merlot, 8% Cabernet Franc)	n/a	890
2008 (94% Cabernet Sauvignon, 6% Merlot)	n/a	1060
2007 (88% Cabernet Sauvignon, 10% Merlot, 2% Cabernet Franc)	n/a	1270
2006 (90% Cabernet Sauvignon, 3% Merlot, 7% Cabernet Franc)	n/a	1520
2005 (80% Cabernet Sauvignon, 11% Merlot, 9% Cabernet Franc)	n/a	1820
2004 (80% Cabernet Sauvignon, 16% Merlot, 4% Cabernet Franc)	n/a	2150

WINE LIST

Per
glass
250ml

Per
bottle
750ml

VERGELEGEN RESERVE RANGE

RESERVE RANGE - WHITE VARIETALS

Sauvignon Blanc Reserve 2016

83 250

The grapes come from a 2,4ha Vergelegen vineyard exactly 6,5km from the Atlantic Ocean on the south facing slopes of windswept Schaapenberg hill. The uniqueness of this site combines elevation, aspect, proximity to the ocean and soils of decomposed granite with a clay sub-structure. The vines are not irrigated and the wine reflects its terroir and the conditions of each vintage.

Very pale colour and the nose is classical Schaapenberg, reminiscent of kiwi, green fig, elderflower, passion fruit, guava and gooseberry. The palate shows fresh acidity, the fruit is concentrated, full and ripe with good minerality and excellent balance.

Composition: Sauvignon Blanc 100% (single vineyard)

Chardonnay Reserve 2015

108 325

The designated vineyard for the making of Vergelegen's Reserve Chardonnay is Korhaan, named after one of South Africa's indigenous birds. The vineyard itself is south facing and approximately 220 meters above sea level. The soils are Clovelly and granite with a clay base.

The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, vanilla, butterscotch, tropical fruit and mineral tones. On the palate the taste is long and full with no excessive wooding. Complex, powerful yet still elegant.

Composition: Chardonnay 100% (Single Vineyard)

MMV Brut 2014 (Blanc de blanc)

75 305

This is a Vergelegen product – now 100% ESTATE WINE. The grapes were hand harvested on the 28th of January and then whole bunch pressed in a wooden basket press for quality.

The juice recovery amounted to 450l/ton and was lightly settled before being run into used 225l barrels.

The young base wine was inoculated for the malolactic fermentation and once completed the new base wine spent another 7 months in barrel before it was prepared for second fermentation in bottle.

The young sparkling wine was left on the lees till first disgorgement on the 5th of April 2016.

A total of 1197 bottles were disgorged.

WINE LIST

Per
glass
250ml

Per
bottle
750ml

RESERVE RANGE - WHITE VARIETALS

Sémillon Reserve (Limited Edition) 2014

n/a 355

South facing vineyards delivered low yields (4.5 ton / ha). The flavours were intense and the chemical composition perfect. The vines are severely wind exposed and are not irrigated. The vineyards were planted in 1991 and consist of only one clone, the so called RFF clone which is Sémillon and not Groendruif: Composition Sémillon 100%.

Attractive gold green colour. Nose shows intense citrus, white flowers, honey and spice. The wine is finely focused, delicate and well balanced with a crisp acidity.

Wine Makers Comment: "I remain intrigued with the Estate's ability to deliver Sémillon with a wonderful acidity / ph (all natural). We always try to avoid malolactic fermentation so that the lemony freshness of the wine is never disturbed and by using tight grained barrels with a blond toasting, the impression of minerality is reinforced".

Composition: Sémillon 100%

Sauvignon Blanc/Sémillon Straw Wine 2013

Per
75ml

Per
375ml

36 185

The grapes were all selected from Vergelegen's Korhaan and Niel-Suid Vineyards.

Grapes were either dried on the vines or on wooden pallets. Processing started the moment sufficient sugar concentration developed. The grapes were not crushed or de-stemmed but fermented on the skins in plastic bins. This helped to break down cell tissue and released slightly higher quantities of juice. The fermenting sweet juice was transferred to old barrels for completion of alcoholic fermentation. The wine spent 13 months in old oak and was bottled on 18 August 2014.

Ripe, tropical fruit abounds on the nose but the wine does not become dull and uninteresting due to marvelous acidity and freshness on the palate. Serve well chilled at 8-10 degrees Centigrade.

Do not serve with chocolate in any form!

Residual Sugar: 115 g/l

Wonderful now but will improve over next 15-20 years in bottle.

WINE LIST

Per
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RESERVE RANGE - RED VARIETALS

Merlot Reserve

All the grapes came from Vergelegen's Rooiland vineyards: Two clones were used, a French Bordeaux and an Italian clone. The vineyard is all dry-land, but are carefully monitored to avoid stress. Ripe plum with ruby rim. The nose shows ripe fruit flavours, black cherries, plum, spice and a touch of chocolate. The ripeness of the fruit is balanced by fresh fruit acid and soft wood/fruit tannins. The aftertaste is long and lasting.

2012 85 255
Composition: Merlot 86% / 9% Cabernet Sauvignon / 5% Petit Verdot

Cabernet Sauvignon Reserve

The grapes are selected from Vergelegen's Rooiland vineyards. These vineyards are all north to north west-facing, with granite, Hutton and Clovelly soils. Vines are planted 4000 to the hectare. The preferred Cabernet Sauvignon clone is 46, while for the Merlot the Italian clones 12 and 192, as well as the French clones 181 and 3 are used. The average yield is 4 tons per hectare. The nose is complex, showing blackcurrants, spice, ripe plums and attractive wood flavours. The wine is full with firm, ripe tannins leading to a lingering aftertaste.

2011 112 335
Composition: Cabernet Sauvignon 95% / Petit Verdot 5%

2010 n/a 395
Composition: Cabernet Sauvignon 95% / Merlot 5%

2009 n/a 470
Composition: Cabernet Sauvignon 94% / Merlot 3% /
Cabernet Franc 3%

2008 n/a 560
Composition: Cabernet Sauvignon 89% / Merlot 9% /
Cabernet Franc 2%

2007 n/a 670
Composition: Cabernet Sauvignon 88% / Merlot 10% /
Cabernet Franc 2%

2006 n/a 795
Composition: Cabernet Sauvignon 90% / Merlot 5% /
Cabernet Franc 5%

2005 n/a 950
Composition: Cabernet Sauvignon 91% / Merlot 4.5% /
Cabernet Franc 4.5%

WINE LIST

Per
glass
250ml

Per
bottle
750ml

RESERVE RANGE - RED VARIETALS

Shiraz Reserve (Limited Release)

The grapes are selected from Vergelegen's own one-hectare shiraz vineyard on Rooiland, which is a cooler site than Stone Pine. This small block is intensely manipulated to provide optimal growing conditions. With the aid of neutron moisture probes, conditions causing vine stress are avoided, which is manifested in the excellent quality of the grapes.

Dark ruby with violets, spice, chocolate, black and red berry fruit on the nose. The tannins are ripe and soft and the wine has a long clean aftertaste.

Composition: Shiraz 100%

2014	98	295
2013	n/a	350
2012	n/a	415
2010	n/a	585

"DNA"

The Vergelegen Team decided to have some fun with this wine, breaking with the tradition of our normal packaging, however, still reflecting the quality that is Vergelegen. This is a four and half star platter wine with Cabernet Franc grapes grown solely at Vergelegen, so the quality is undisputed but it is not a varietal that forms a part of our normal range of wines.

Each person's uniqueness is defined by their DNA and this wine is no exception, culminating in years of refinement to capture the uniqueness of its terroir. It represents the perfect marriage between winemaker, soil and climate – each with their own unique "DNA".

The grapes were all selected from Vergelegen's Kopland and Rooiland vineyards, planted on the north to north-westerly slopes.

The wine displays a restrained sweetness to complement the complex flavours of dark berries, plum, liquorice and minerals. A compote of berry fruit nicely rounded by some slight Cabernet Franc herbal notes. The tannin structure is round and soft with a lingering aftertaste.

2012	88	265
Composition : Cabernet Franc 61% / Merlot 28% / Cabernet Sauvignon 11%		

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Per
glass
250ml

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bottle
750ml

VERGELEGEN PREMIUM RANGE

PREMIUM RANGE - WHITE VARIETALS

Sauvignon Blanc 2015

43 130

The grapes were all from Vergelegen's own vineyards. The Vergelegen vines are on south and south-west-facing slopes 200 – 230m above sea level. The soils are granites or clay-based Clovelly.

Pale straw in colour, the nose shows passion fruit, green fig, guava and lemon / grapefruit. The wine is fresh, beautifully balanced and lively on the palate with a long aftertaste.

Composition : Sauvignon Blanc 100%

Chardonnay 2014

47 140

The grapes selected for this premium Chardonnay were sourced from Vergelegen's Korhaan, Rooiland, Rocklands and Slanghoek vineyards. The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, vanilla, butterscotch, tropical fruit and mineral tones. The palate is long and full with delicate wooding. Beautifully refined and elegant.

Composition: Chardonnay 100%

WINE LIST

Per
glass
250ml

Per
bottle
750ml

PREMIUM RANGE - RED VARIETALS

Cabernet Sauvignon/Merlot 2011 48 145

The grapes are sourced from north and north-west-facing vineyards at Vergelegen. Dominating soil types are Hutton, decomposed granite and weathered shale.

A medium bodied wine with excellent wood integration and prominent dark berry aromas on the nose. This wine shows soft tannins and a long finish.

Composition:

Cabernet Sauvignon 48%

Merlot 36%

Cabernet Franc 9%

Petit Verdot 5%

Malbec 2%

Shiraz

The grapes were selected from Vergelegen's Rooiland vineyards, chosen for its unique and cool micro climate. These particular vineyards have carefully defined irrigation and canopy management practices to ensure a balanced crop size.

Dark ruby red with violets, spice, chocolate and red berry fruit on the nose. The palate shows crisp acidity, with rich tannins and a long clean fruit dominated aftertaste.

Composition: Shiraz 100%

2012 48 145

2011 n/a 170

2010 n/a 200

WINE LIST

Per Flight
(75ml glasses)

CAMPHORS WINE FLIGHTS

The wine flights have been carefully thought out to provide guests with the ultimate food and wine adventure. Each flight constitutes a range of different grape varietals that allow guests to 'play' and test which varietal best pairs with their choice of food flavours. Enjoy the opportunity to experience how the different grape varietals work with different flavour profiles!

(Each tasting glass is 75ml - 125ml with no price premium added to the overall cost of the flight).

Flight 1 - Wooded Whites (250ml)

Reserve Chardonnay 2015
GVB White 2013
Food Pairing: Onion Soubise, Tomato, Tuna, Trout, Fish, Pork

120

Flight 2 - Bordeaux Style Whites (250ml)

Reserve Sauvignon Blanc 2016
GVB White 2013
Food Pairing: Trout, Tuna, Fish, Celeriac, Pork

110

Flight 3 - Rhône Style Reds (225ml)

The Gauntlet Grenache 2013
Shiraz Premium 2012
Shiraz Reserve 2014
Food Pairing: Tea-Smoked Duck, Pork

85

Flight 4 - Contrast (300ml)

GVB White 2013
Reserve Chardonnay 2015
Reserve Shiraz 2014
GVB Red 2012
Food Pairing: Tuna, Trout, Fish, Smoked Duck, Pork, Beef

155

Flight 5 - Bordeaux Style Reds (250ml)

Reserve Cabernet Sauvignon 2011
GVB Red 2012
Food Pairing: Dry-Aged Beef

145