



W I N E S

**CELLAR PRICE LIST**

(Effective 09/12/2013)

Wine	Vintage	Description	Price/Btl	Price/case (12)	Order Qty Btl/Case
<b>SAUVIGNON BLANC RESERVE</b>	<b>2011</b>	Pale, straw colour wine with asparagus & hints of tropical fruit aromas on the nose. Well balanced with a crisp finish. Serve with seafood, salads & quiches. Drink within 3 years.	<b>R29</b>	<b>R348</b>	
<b>SAUVIGNON BLANC RESERVE</b>	<b>2012</b>	Brilliant wine with upfront tropical fruit. Well balanced smoothness on the palate. Enjoy with fish, seafood dishes or a luscious salad. Enjoy over the next 3 years	<b>R40</b>	<b>R480</b>	
<b>SAUVIGNON BLANC RESERVE</b>	<b>2013</b>	Typical Sauvignon Blanc grassiness and mineral undertones with a crisp dry balanced palate	<b>R50</b>	<b>R600</b>	
<b>RENDEZVOUS WHITE</b>	<b>2012</b>	A clear pale wine with fruit notes on the nose and a silky, zesty finished. Enjoy with al-fresco lunches. Drink now or within the next 3 years.	<b>R35</b>	<b>R420</b>	
<b>RENDEZVOUS WHITE</b>	<b>2013</b>	A clear pale wine with hints of green. Loads of citrus fruit notes on the nose, balanced by the elegant touch of sweetness & crisp finish. Enjoy on its own or with al-fresco lunches.	<b>R35</b>	<b>R420</b>	
<b>ROSE RESERVE</b> <i>(Merlot)</i>	<b>2012</b>	Strawberry coloured wine with raspberry flavour and a delicate floral finish. Serve with curries, turkey and duck. This wine can be enjoyed now or within the next 3 years.	<b>R40</b>	<b>R480</b>	
<b>BRUT SAUVIGNON BLANC</b>	<b>2012</b>	Refreshing tropical fruit and lemon flavours. Enjoy with cocktail prawns and canapés. Enjoy now or within the next 3 years.	<b>R55</b>	<b>R330</b> <i>(6/case)</i>	
<b>BRUT ROSE</b> <i>(Merlot)</i>	<b>2012</b>	Delicate rose petals with hints of strawberry on the nose. Salmon pink in colour with a long, lingering aftertaste. Enjoy solo or with any meal fit for celebration. Enjoy within the next 3 years.	<b>R55</b>	<b>R330</b> <i>(6/case)</i>	
<b>RENDEZVOUS RED</b> <i>(Merlot 73%, Cabernet Sauvignon 12%, Shiraz 10%, Touriga Nacional 5 %)</i>	<b>N/V</b>	This wine has a rich ruby red colour with elegantly balanced full ripe berry fruit flavours and a lingering aftertaste. Enjoy this wine on its own or with braai vleis, pastas, pizza's and spicy dishes. Serve slightly chilled during summer months.	<b>R60</b> <i>(2lt box)</i>	<b>R480</b> <i>(8x2lt/case)</i>	
<b>RENDEZVOUS RED</b> <i>(Shiraz 34%, Merlot 34%, Cabernet Sauvignon 32%)</i>	<b>2012</b>	Full rich colour with elegantly balanced ripe berry and fruit flavours with hints of oak. Enjoy this wine on its own or with braai vleis, pastas, pizza's and spicy dishes. Serve slightly chilled.	<b>R35</b>	<b>R420</b>	
<b>MERLOT</b>	<b>2012</b>	Deep rich colour with intense cherries & plums on the nose. Smooth elegant fruit flavours with a hint of oak. Easy to enjoy now and will improve over the next 3 – 4 years.	<b>R45</b>	<b>R540</b>	
<b>MERLOT RESERVE</b>	<b>2009</b>	A dark ruby wine with hints of chocolate & elegant fruit on the nose. Well balanced, with silky tannins & smooth finish. Drink now or within the next 5 years. Serve with slow-roasted lamb shank or any other hearty meat dishes.	<b>R65</b>	<b>R780</b>	
<b>SHIRAZ</b>	<b>2012</b>	Rich colour with spicy aromas and hints of smoky oak. Enjoy with game dishes or a juicy steak.	<b>R45</b>	<b>R540</b>	
<b>SHIRAZ RESERVE</b>	<b>2009</b>	Intense spicy aromas with smoky mocha finish. Well balanced with lingering aftertaste. Drink now or within the next 5 years. Serve with game dishes or juicy steak.	<b>R80</b>	<b>R960</b>	
<b>CABERNET SAUVIGNON</b>	<b>2012</b>	Dark plumb colour, grassy Cabernet Sauvignon and herbaceous aromas, elegantly balanced with a lingering aftertaste.	<b>R45</b>	<b>R540</b>	
<b>CABERNET SAUVIGNON RESERVE</b>	<b>2012</b>	Deep full rich colour. Full bodied, intense Cabernet Sauvignon aromas and well balanced oak flavours. Matured for 17 months in French Oak barrels	<b>R85</b>	<b>R1020</b>	
<b>ROYAL RESERVE</b> <i>(Cabernet 40%/Merlot 40% Shiraz 20%)</i>	<b>2010</b>	Crimson black coloured wine with plum and spice on the nose. Well-integrated varietal flavours and a good tannin balance, enhanced by maturation in French oak. Serve with red meat dishes, game and strong cheese. A wine that will improve with further maturation.	<b>R100</b>	<b>R1200</b>	
<b>MUSCAT D'ALEXANDRIE</b>	<b>2012</b>	This full, golden dessert wine has delicious Muscat and fruit flavours, soft palate and lingering aftertaste. Enjoy with desserts or as an aperitif.	<b>R40</b> <i>(375 ml)</i>	<b>R960</b> <i>(24/case)</i>	
<b>TINTA BAROCCA</b>	<b>2012</b>	This coral coloured and fruity, fortified wine has lingering smoothness and delicate aromas on the nose. Enjoy as an aperitif.	<b>R40</b> <i>(375 ml)</i>	<b>R960</b> <i>(24/case)</i>	

All prices above include VAT

For Wine Orders: Head Office: +27 (0) 23 5411-703 · Office Fax: +27 (0) 86 5417-335 ·  
P.O. Box 40, Prince Albert, 6930 e-mail: [wine@bergwater.co.za](mailto:wine@bergwater.co.za)