



## BELLE REBELLE

### OUR STORY

#### BREEDEKLOOF VALLEY

The Du Toitskloof mountain range feeds the Breederiver and our farm with crystal clear water. The Breedekloof valley is home to some of the oldest soils in the world that originate from the mountain ranges that surround it. These old soils have great complexity that allow for a wide range of grape varieties to be grown here. The moderate weather conditions throughout the growing season allows for the grapes to have one of the longest growing seasons, hence it is known as the valley of the slow ripening vines.

#### STOFBERG FAMILY VINEYARDS | FARMING

Pieter Stofberg, the owner of the farm has always believed that quality starts in the vineyard. The vineyards are carefully managed by hand, with operations such as suckering, leafing, tipping and harvest still done by hand - keeping to the concept of making truly hand-crafted wines. Integrated pest control is used on the farm with as minimum as possible interference from nature.

#### BELLE REBELLE | WINERY & DISTILLERY

**Belle Range (Estate)** ~ This wine range is the Beautiful Estate range. Winemaker Mariette uses only grapes from Stofberg Family Vineyards in the production of these wines. It focusses on expressing the terroir of the Breedekloof and more specifically the soils on the farm. Vineyards are carefully managed to fit with each of the vines. Due to the size of the operation the grapes can be harvested when it reaches optimum ripeness. This wine range includes.

**Rebelle Range (Innovative)** ~ This is the non-Estate wine range as grapes from other regions is used in producing these wines. It focuses on innovation, combining some of the best that the rest of South Africa has to offer and giving the winemaker the best "ingredients" to make some extraordinary wines. More daring wine techniques from around the world are used to make more complex and risky wines. This first wine to be released in this range is a Method Charmat style sparkling wine.

**Distillery** ~ The distillery was started in 2015 when the Belle Rebelle team decided to start the production of vintage estate brandy. Annually the team produce 4 barrels of high-quality brandy from grapes produced by the farm. As regulations require it to be in barrels for 100 months, the public still has 4 years to wait for the first bottle to be released. The production of Gin started in 2016 with the introduction of the Fijnbos Fields Gin with Confetti Bush, Honey Bush and Buchu as main fynbos ingredients. In the first year after the release, it won Double Gold at the Michelangelo International wine and spirits competition. The African Dry Gin was launched the following year and new packaging and the launch of the Blue Pea Flower Gin saw the light in 2019.

#### OU STOKERY Restaurant

The vision for the restaurant is to create opportunities for the people on the farm. It is used as a home of the product with tasting being offered. The menu focusses on country-crafted experience and food with specialty meat that is freshly smoked on site every week. The chef gets to indulge his creativity with new ingredients and these creations land on our daily black board menu to keep it fresh and innovative.

# Mia Chenin blanc 2021



BELLE REBELLE

## 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 9 March 2021 at 21.8°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 = 12.42 Vol%	Residual Sugar = 3.90 g/l	Volatile Acidity = 0.25 g/l	Total Acidity = 6.30 g/l
pH 3.24	Free Sulphur = 32 mg/l	Total Sulphur = 110 mg/l	Total extract = 22.6 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	2013	Michelangelo GOLD Award 2013
Vintage	2014	Veritas BRONZE Award 2014 Cathy Marston Top 10 Wine 2014 Christian Eedes Score 86/100
Vintage	2015	Michelangelo GOLD Award 2015 Vitis Vinifera DOUBLE GOLD 2015
Vintage	2016	Michelangelo GARAGIST TROPHY winner 2016
Vintage	2017	Veritas BRONZE Award 2018
Vintage	2019	Veritas SILVER Award 2019
Vintage	2020	Platter Wine Guide 3 Stars 2021 (83 points)



# Mía Shiraz 2018



## 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 26 March 2018 at 25.0°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 5 days at 24-27C. 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 18-month barrel maturation.

## Technical Analyses

Alcohol = 14.14 Vol%	Residual Sugar = 1.90 g/l	Volatile Acidity = 0.64 g/l	Total Acidity = 5.80 g/l
pH 3.61	Free Sulphur = 30 mg/l	Total Sulphur = 130 mg/l	Total extract = 32.2 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.

## Awards

Vintage	2012	Michelangelo GOLD Award 2014 Christian Eedes Score 89/100 Platter Wine Guide 4 Stars 2016
Vintage	2013	Michelangelo SILVER Award 2015
Vintage	2014	Vitis Vinifera GOLD 2015 Veritas BRONZE Award 2016
Vintage	2016	Vitis Vinifera GOLD 2016 Veritas SILVER Award 2018 Tim Atkin Score 90/100 Vitis Vinifera GOLD Award 2018 Platter Wine Guide 3.5 Stars 2019
Vintage	2017	Platter Wine Guide 3.5 Stars 2020 Platter Wine Guide 3.5 Stars 2021





## Mariëtte Chenin blanc 2019

### 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 20 February 2019 at 23.0°C. The grapes were cooled before lightly crushed and pressed. The free-run juice was allowed to settle overnight at 8°C using pectolytic enzymes. The juice is covered with carbon dioxide blankets to prevent oxidation. The wine is then inoculated, and fermentation took place in 225 litre Burgundy barrels at a constant temperature of 18 - 20°C for approximately 15 days. After fermentation it is bâtonnage daily for 3 months and matured in barrel for 9 months. 20% new oak and the rest second fill.

### Terroir

Sandstone soils with a lot of stone fragments. Moderate Mediterranean climate. 1.6 Ha block with yields at 14 ton per hectare. Age of vines are 34 years in 2019.

### Technical notes

Alcohol = 13.12 Vol%	Residual Sugar = 4.40 g/l	Volatile Acidity = 0.66 g/l	Total Acidity = 7.20 g/l
pH 3.21	Free Sulphur = 27 mg/l	Total Sulphur = 133 mg/l	Total extract = 21.60 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	2015	Michelangelo DOUBLE GOLD Award 2017 Veritas DOUBLE GOLD Award 2017 Platter Wine Guide 4 Stars 2016 Tim Atkin Score 90/100 Vitis Vinifera GOLD 2017
Vintage	2017	Michelangelo DOUBLE GOLD Award 2018 Miguel Chan Score 93/100 Veritas SILVER Award 2018 Platter Wine Guide 4 Star 2019 Terroir awards District Winner 2019
Vintage	2018	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 Bredeekloof District Winner 2020 Veritas GOLD Award 2020 WineMag 2020 score 92/100 points Veritas DOUBLE GOLD award 2021
Vintage	2019	Veritas SILVER OUTSTANDING Award 2020 Platter Wine Guide 4 Star 2021 (93 points) WineMag Prescient Chenin blanc report 2021 – TOP10 (Score 93) Michelangelo GOLD Award 2021
Vintage	2020	Michelangelo GOLD Award 2020 WineMag Prescient Chenin blanc report 2021 – Score 91 Platter Guide 4.5 star 2022 (93 points)



# Mariëtte Chenin blanc 2018 RESERVE



## Tasting notes

A pale straw colour with a bright golden tinge. Beautiful layers of stone fruit and melon on the nose and the palate is loaded with fleshy white pear and a hint of citrus, which culminate in a crisp acidity and long finish. Nine months lees contact ensured a mouth coating creaminess on the palate with a lightly wooded elegance of vanilla and spice. A truly well-balanced beauty that makes this a winemakers' selection.

## Vinification

The grapes were harvested by hand into bins the morning of 22 February 2018 at 23.5°C. The grapes were cooled before lightly crushed and pressed. The free-run juice was allowed to settle overnight at 8°C using pectolytic enzymes. The juice is covered with carbon dioxide blankets to prevent oxidation. The wine is then inoculated, and fermentation took place in 225 litre Burgundy barrels at a constant temperature of 18 - 20°C for approximately 15 days. After fermentation it is bâtonnage daily for 3 months and matured in barrel for 9 months. 20% new oak and the rest second fill.

## Terroir

Sandstone soils with a lot of stone fragments. Moderate Mediterranean climate. 1.6 Ha block with yields at 14 ton per hectare. Age of vines are 33 years in 2018.

## Technical notes

Alcohol = 14.5 Vol%	Residual Sugar = 4.40 g/l	Volatile Acidity = 0.59 g/l	Total Acidity = 6.60 g/l
pH 3.29	Free Sulphur = 27 mg/l	Total Sulphur = 147 mg/l	Total extract = 26.80 g/l

## Food Pairing

Being a rich and elegant wine, it will pair beautifully with rich fish or cream-based chicken entrées. Foie gras and chicken liver parfait with apple chutney will be a perfect match for this fruit driven and sunshine layered wine.

## 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	2015	Michelangelo DOUBLE GOLD Award 2017 Veritas DOUBLE GOLD Award 2017 Platter Wine Guide 4 Stars 2016 Tim Atkin Score 90/100 Vitis Vinifera GOLD 2017
Vintage	2017	Michelangelo DOUBLE GOLD Award 2018 Miguel Chan Score 93/100 Veritas SILVER Award 2018 Platter Wine Guide 4 Star 2019 Terroir awards District Winner 2019
Vintage	2018	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
Vintage	2019	Veritas SILVER OUTSTANDING Award 2020 Platter Wine Guide 4 Star 2021 (93 points) WineMag President Chenin blanc report 2021 – TOP10 (Score 93)



# Mariëtte Chenin blanc 2017 Grand RESERVE



## Tasting notes

A pale straw colour with an intense golden tinge. Dried apricot, citrus and melon on the nose with layers of pear and honeysuckle on the palate. Nine months lees contact ensured a mouth coating creaminess and more complexity than the previous vintages because of the longer bottle maturation. Elegant fruit and integrated French oak flavours give this wine a silky mouthfeel and a long, fresh, mineral finish. A truly well-balanced beauty that makes this winemakers' selection.

## Vinification

The grapes were harvested by hand into bins the morning of 21 February 2017 at 23.5°B. 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 225 litre Burgundy barrels at a constant temperature of 18 – 20°C for approximately 15 days. After fermentation it is bâtonnage daily for 3 months and matured in barrel for 9 months. 20% new oak and the rest second fill.

## Terroir

Sandstone soils with a lot of stone fragments. Moderate Mediterranean climate. 1.6 Ha block with yields at 14 ton per hectare. Age of vines are 32 years in 2017.

## Technical notes

Alcohol = 14.29 Vol%	Residual Sugar = 4.31 g/l	Volatile Acidity = 0.66 g/l	Total Acidity = 6.70 g/l
pH 3.39	Free Sulphur = 29 mg/l	Total Sulphur = 116 mg/l	Total extract = 25.18 g/l

## Food Pairing

Being a rich, complex, and elegant wine, it will pair well with chicken with a cream and mushroom sauce or richer fish dishes such as salmon and croute. With the greater complexity from longer bottle maturation and fruit forward nose it will be a perfect match for roasted pork belly, especially with apple sauce.

## 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	2015	Michelangelo DOUBLE GOLD Award 2017 Veritas DOUBLE GOLD Award 2017 Platter Wine Guide 4 Stars 2016 Tim Atkin Score 90/100 Vitis Vinifera GOLD 2017
Vintage	2017	Michelangelo DOUBLE GOLD Award 2018 Miguel Chan Score 93/100 Veritas SILVER Award 2018 Platter Wine Guide 4 Star 2019 Terroir awards District Winner 2019
Vintage	2018	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
Vintage	2019	Veritas SILVER OUTSTANDING Award 2020 Platter Wine Guide 4 Star 2021 (93 points) WineMag Prescient Chenin blanc report 2021 – TOP10 (Score 93)



# Mariëtte Method Cap Classique Chardonnay 2015



## Tasting notes

Mariëtte 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 29 January 2015 at 19.5°C. 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 steel 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 60 months.

## Technical Analyses

Alcohol = 11.29 Vol%	Residual Sugar = 9.6 g/l	Volatile Acidity = 0.29 g/l	Total Acidity = 7.4 g/l
pH 3.51	Free Sulphur = 21 mg/l	Total Sulphur = 112 mg/l	Total extract = 32.3 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. Mariëtte 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 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
- 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 NASIONAL winner 2020
- Vintage 2015 Amorim Cap Classique Challenge TROPHY winner 2021  
Michelangelo DOUBLE GOLD Award 2021  
Terroir Awards – Regional winner 2021  
Veritas DOUBLE GOLD award 2021  
Platter Guide 4.5 stars 2022 (90 points)





## Mariëtte Pinot blanc 2019

### 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 14 February 2019 at 22.4°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 = 13.23 Vol%	Residual Sugar = 5.60 g/l	Volatile Acidity = 0.52 g/l	Total Acidity = 6.20 g/l
pH 3.27	Free Sulphur = 23 mg/l	Total Sulphur = 167 mg/l	Total extract = 25.5 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 block the Pinot blanc and Pinot Gris grapes are mixed, and we only picked the white grapes for this rare and unusual wine. The vines are 31 years old in 2018 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 Le Belle Rebelle estate, Breedekloof.

### Accolades

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



# Mariëtte Syrah 2017



## 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 08 March 2017 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 is punched down every 4 hours until it's pressed. The wine is transferred to 225L French oak barrels for Malolactic fermentation and 30 month barrel maturation.

## Technical notes

Alcohol = 14.23 Vol%	Residual Sugar = 2.70 g/l	Volatile Acidity = 0.74 g/l	Total Acidity = 5.60 g/l
pH 3.68	Free Sulphur = 37 mg/l	Total Sulphur = 137 mg/l	Total extract = 33.9 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 2014 Platter Wine Guide 4 Stars 2017
- 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 2016 Michelangelo DOUBLE GOLD Award 2020  
Terroir Awards Breedekloof District Winner 2020  
Platter Guide 4 Star 2021 (86 points)  
Veritas SILVER OUTSTANDING Award 2020





## Mariëtte Cabernet Sauvignon 2017

### 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 06 March 2017 at 25.4°B. They were cooled, hand sorted and lightly crushed with 10% of the grapes not destemmed and added to the rest whole bunch – this added extra spiciness to the wine. Then 15% of the juice was bleed 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 24-27C. 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 24-month barrel maturation.

### Technical notes

Alcohol = 14.11 Vol%	Residual Sugar = 3.30 g/l	Volatile Acidity = 0.80 g/l	Total Acidity = 5.30 g/l
pH 3.68	Free Sulphur = 31 mg/l	Total Sulphur = 129 mg/l	Total extract = 33.7 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 2015 Veritas SILVER Award 2018  
Platter Wine Guide 3.5 Stars 2019
- 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 2017 Michelangelo DOUBLE GOLD award 2021



# Butcher Bird Sauvignon blanc 2020



BELLE REBELLE

## Tasting notes

BUTCHER BIRD is a tribute to two birds in a bush named Bonny & Clark that live next to the wine cellar. On an ordinary day out, you will spot these two criminals flying around in the vineyards or sitting in their favourite spot in the Bougainvillea bush.

In typical Rebelle fashion, this wine is sourced from some of the highest slopes in the Durbanville region. The wine shows typical Sauvignon blanc flavours with citrus, passion fruit, guava and a hint of herbaceous notes -best enjoyed with a BEAUTIFUL REBEL on your side.

## Vinification

The grapes are harvested by hand into bins very early morning of 30 January 2020. The grapes are then cooled before they are lightly crushed and pressed. Dry ice is added constantly to the juice to prevent oxidation and protect wine fruit aromas. 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 11 - 12°C for approximately 15 days.

## Technical Analyses

Alcohol = 12.5 Vol%	Residual Sugar = 4.60 g/l	Volatile Acidity = 0.38 g/l	Total Acidity = 7.0 g/l
pH 3.19	Free Sulphur = 31 mg/l	Total Sulphur = 99 mg/l	Total extract = 23.4 g/l

## Food Pairing

Being a zippy crisp wine with vibrant tropical fruit and green edges it will pair well with fresh oysters and salads, especially salmon or one's containing goats cheese. Fresh line fish, like yellowtail or Cape Salmon and it will certainly accompany sushi very well.

## Accolades

- Vintage 2019 Veritas Silver award 2019  
Vintage 2020 WineMag: CE's rating: 90/100.  
Veritas BRONZE Award 2020  
Platter Guide 4 Star 2021 (87 points)





## INTREPID Chenin blanc 2020

### 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 13 February 2020 at 22.5°B. The grapes are then cooled before they are lightly crushed and pressed. 90% of the free-run juice was allowed to settle overnight at 8°Celsius using pectolytic enzymes and the rest is fermented on the skins. The juice is covered with carbon dioxide blankets to prevent oxidation. Barrel Fermented with wild yeast with 10% being skin fermented. Nine months in second 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 day for the first three months.

### Technical notes

Alcohol = 13.66 Vol%	Residual Sugar = 3.80 g/l	Volatile Acidity = 0.82 g/l	Total Acidity = 6.90 g/l
pH 3.35	Free Sulphur = 30 mg/l	Total Sulphur = 137 mg/l	Total extract = 25.60 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 2019 Michelangelo GOLD Award 2020  
WineMag: CE's rating: 91/100.  
Platter Guide 4.5 Star 2021 (94 points)  
Veritas SILVER Award 2020
- Vintage 2020 WineMag Chenin report 2021: 89/100





## SOLITUDE Chenin blanc 2020

### 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 04February 2020 at 23.5°B. The grapes are then cooled before they are lightly crushed and pressed. 90% of the free-run juice was allowed to settle overnight at 8°Celsius using pectolytic enzymes and the rest is fermented on the skins. The juice is covered with carbon dioxide blankets to prevent oxidation. Barrel Fermented with wild yeast with 10% being skin fermented. Nine months in second 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 day for the first three months.

### Technical notes

Alcohol = 13.11 Vol%	Residual Sugar = 3.90 g/l	Volatile Acidity = 0.55 g/l	Total Acidity = 6.50 g/l
pH 3.32	Free Sulphur = 35 mg/l	Total Sulphur = 153 mg/l	Total extract = 23.4 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 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
- 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)





## BIRD IN THE HAND Semillon 2020

### 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 10 March 2020 at 23.0°B. The grapes are then cooled before they are lightly crushed and pressed. 90% of the free-run juice was allowed to settle overnight at 8°Celsius using pectolytic enzymes and the rest is fermented on the skins. The juice is covered with carbon dioxide blankets to prevent oxidation. 10% Wild fermented on the skins and the rest is inoculated, fermentation took place in barrels at a constant temperature of 18 - 20°C for approximately 15 days. Combination of 25% Hungarian and 75% French Oak is used which is 25% second fill and 75% third fill. The wine is kept on its lees for the duration of the barrel maturation, and it is bâtonnage every day 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 = 13.19 Vol%	Residual Sugar = 4.20 g/l	Volatile Acidity = 0.67 g/l	Total Acidity = 6.50 g/l
pH 3.32	Free Sulphur = 31 mg/l	Total Sulphur = 135 mg/l	Total extract = 25.7 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 2019 Michelangelo SILVER Award 2020  
Terroir Awards Breedekloof DISTRICT Winner 2020  
WineMag: CE's rating: 89/100.  
Platter Guide 4 Star 2021 (91 points)  
Vintage 2020 WineMag Niche varieties report 2021 TOP10 (score 92)





## CapeSecco Rosé 2020

### 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. 60% Pinot noir for the body. 40% 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 04 February 2020 and the Chenin blanc the next day 05 February 2020. Both were harvested at 19°C 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 12 weeks in the tank on its 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 = 11.22 Vol%	Residual Sugar = 17.1 g/l	Volatile Acidity = 0.18 g/l	Total Acidity = 8.00 g/l
pH 3.15	Free Sulphur = 5 mg/l	Total Sulphur = 182 mg/l	Total extract = 38.7 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 with strawberries. For dessert chocolate-covered berries or nougat will be a match made in heaven.

### Accolades

- Vintage 2019 Platter Guide 3.5 star 2022 Good Value  
Vintage 2020 Platter Guide 3.5 star 2022 Good Value





## CapeSecco Chenin blanc 2020

### 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 tingle your nose. On the palate the wine has light fine bubbles, a well-rounded mid palate with delicate tropical and white fruit that linger through the finish. Best served chilled 7 - 9 °C and enjoy with a Beautiful Rebel on your side.

### Vinification

The Chenin blanc were harvested by hand into bins the morning of 05 February 2020. It is 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 12 weeks in the tank on its 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 keeps its pressure of 3 bar.

### Technical notes

Alcohol = 11.88 Vol%	Residual Sugar = 16.23 g/l	Volatile Acidity = 0.21 g/l	Total Acidity = 8.09 g/l
pH 3.25	Free Sulphur = 6 mg/l	Total Sulphur = 132 mg/l	Total extract = 25.7 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 ones with fruit like peach or pear or fruit-based desserts such as tarts and crepes.

### Accolades

Vintage 2020 Platter Guide 3.5 Star 2022 Hidden Gem, Good value

