



LE BELLE REBELLE

OUR STORY

BREDEKLOOF VALLEY

The Du Toitskloof mountain range feeds the Breederiver and our farm with crystal clear water. The Bredekloof 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.

LE BELLE REBELLE | WINERY & DISTILLERY

Le 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 Bredekloof 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 speciality 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.

Mía Chenin blanc 2018



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 7 February 2018 at 22.2°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 = 13.0 Vol%	Residual Sugar = 4.70 g/l	Volatile Acidity = 0.53 g/l	Total Acidity = 6.70 g/l
pH 3.23	Free Sulphur = 35 mg/l	Total Sulphur = 131 mg/l	Total extract = 23.4 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 ver

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



Mía Pinot noir Rosé 2017



Tasting notes

The wine is primarily fruit driven with a crisp finish, perfect for the summer. On the nose the aromas of pink fruits like watermelon and strawberry will dazzle you. The palate is vibrant and bursting with flavours of turkish delight, candyfloss and ends with a refreshing acidity.

Vinification

The grapes are harvested by hand into bins the morning of 13 February 2017 at 22.4°B. The grapes are then cooled before they are lightly crushed. The grapes are allowed 8 hours of skin contact before pressing to give it its beautiful watermelon colour. 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 = 13.34 Vol%	Residual Sugar = 7.40 g/l	Volatile Acidity = 0.52 g/l	Total Acidity = 6.60 g/l
pH 3.19	Free Sulphur = 36 mg/l	Total Sulphur = 103 mg/l	Total extract = 27.7 g/l

Food Pairing

Mia Pinot noir Rosé has the acidity of a white wine and the fruit of red wine and therefor will pair beautifully with almost any cheese and cheesy dishes. Another good combination is with warm-climate dishes like Mexican, Thai or Indian food.

Accolades

- Vintage 2016 Michelangelo SILVER Award 2016
- Veritas BRONZE Award 2016
- Vitis Vinifera GOLD 2016
- Platter Wine Guide 3 Stars 2018
- Vintage 2017 Veritas SILVER Award 2017
- Platter Wine Guide 3 Stars 2019



Mía Shiraz 2016



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Tasting notes

This dark, ruby coloured wine has an intense mix of blackberry and cassis on the nose. The palate starts off with flavours of ripe prune and dark chocolate, underpinned 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 01 March 2016 at 25.5°C. 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 24-27°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 18-month barrel maturation.

Technical Analyses

Alcohol = 14.40 Vol%	Residual Sugar = 3.60 g/l	Volatile Acidity = 0.53 g/l	Total Acidity = 5.60 g/l
pH 3.63	Free Sulphur = 25 mg/l	Total Sulphur = 113 mg/l	Total extract = 33.0 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 Vitis Vinifera GOLD 2015
Vintage	2014	Veritas BRONZE Award 2016 Vitis Vinifera GOLD 2016
Vintage	2016	Veritas SILVER Award 2018 Tim Atkin Score 90/100 Vitis Vinifera GOLD Award 2018 Platter Wine Guide 3.5 Stars 2019



Mari tte Chenin blanc 2017



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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 21 February 2017 at 23.5 B. The grapes are then cooled before 60% of them are lightly crushed and pressed, the rest 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 225 litre Burgundy barrels at a constant temperature of 18 - 20 C for approximately 15 days.

Terroir

Sandstone soils with a lot of stone fragments. Moderate Mediterranean climate. 1.6 Ha block with yields at 20 ton per hectare. Age of vines are 34 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 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. Mari tte 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



Mariëtte Methode Cap Classique Chardonnay 2014



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Tasting notes

Mariëtte Méthode 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 Méthode Cap Classique was made in the traditional way. The grapes are harvested by hand into bins the morning of 15 February 2014 at 19.8°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. Second fermentation took place in the bottle where after it was matured on the lees for 50 months.

Technical Analyses

Alcohol = 14.40 Vol%	Residual Sugar = 9.1 g/l	Volatile Acidity = 0.23 g/l	Total Acidity = 7.7 g/l
pH 3.52	Free Sulphur = 17 mg/l	Total Sulphur = 70 mg/l	Total extract = 31.5 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





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Mariëtte Pinot blanc 2017

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 06 February 2017 at 23.0°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 third fill French oak barrels at a constant temperature of 18°C for approximately 10 days.

Technical notes

Alcohol = 14.14 Vol%	Residual Sugar = 3.89 g/l	Volatile Acidity = 0.5 g/l	Total Acidity = 6.38 g/l
pH 3.42	Free Sulphur = 25 mg/l	Total Sulphur = 140 mg/l	Total extract = 24.36 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 30 years old in 2017 and only enough grapes are available to make 3 barrels of wine.

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



Mariëtte Syrah 2015



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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 05 April 2015 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 spicyness 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 = 15.0 Vol%	Residual Sugar = 3.90 g/l	Volatile Acidity = 0.75 g/l	Total Acidity = 5.50 g/l
pH 3.66	Free Sulphur = 32 mg/l	Total Sulphur = 147 mg/l	Total extract = 36.7 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





LE BELLE REBELLE

Mariëtte Cabernet Sauvignon 2016

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 11 March 2016 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 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 24-27C. 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 = 15.0 Vol%	Residual Sugar = 3.30 g/l	Volatile Acidity = 0.85 g/l	Total Acidity = 6.30 g/l
pH 3.63	Free Sulphur = 31 mg/l	Total Sulphur = 131 mg/l	Total extract = 35.2 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



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Israel Chardonnay 2017

Tasting notes

A pale straw colour with a bright golden tinge. Tropical fruit aromas such as pear and yellow apple on the nose with a nutty, chalky, fruit-filled finish. The palate is loaded with vanilla, butterscotch and layers of wooded elegance, which culminate in a crisp acidity and mineral finish.

Vinification

The grapes are harvested by hand into bins the morning of 28 February 2017 at 23.2°B. The grapes are then cooled before it is 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.

Technical Analyses

Alcohol = 12.71 Vol%	Residual Sugar = 5.34 g/l	Volatile Acidity = 0.53 g/l	Total Acidity = 7.06 g/l
pH 3.43	Free Sulphur = 21 mg/l	Total Sulphur = 119 mg/l	Total extract = 30.16 g/l

Food Pairing

Being such an elegant wine with full and rich flavours it is a wonderful food wine. Creamy or curry chicken dishes as well as seafood like prawns, scallop's chowder will be a match made in heaven. Chicken Kiev with butter and parsley sauce is also a good friend of Israel Chardonnay as it highlights the butter flavours in the wine.

Israel Delport Story:

After leaving school at the age of 15, Israel Delport started out as a general farm worker to support his family. With his good attitude and willingness, he quickly became a tractor driver and then was selected to be the cellar hand at Stofberg Family Vineyards. As Stofberg Family Vineyards is a boutique winery with not much work in the off season, he kept himself busy with studying wine. After two seasons in the cellar he completed Skop 1-3 and was selected out of many to represent South Africa in Burgundy, France on an exchange program. From the knowledge gained in Burgundy he made this Chardonnay under the guidance of Mariëtte Stofberg Coetzee. "A dream doesn't become reality through magic; it takes sweat, determination and hard work."

Accolades

Vintage 2017 Platter Wine Guide 4.5 Stars 2019
Tim Atkin Score 91/100

