



Our Premiere range is produced in limited quantities and not necessarily every vintage as our winemaker can decide not to release a particular wine if the quality isn't quite up to expectations. Each of the Premiere range wines are named after one of our race horses and as such these wines are the closest links between our winery and stud farm.



SARABANDE SAUVIGNON BLANC RESERVE

Kiwi and lime with whiffs of winter melon on the nose. Full-bodied with interesting minerality from the maritime influence of the terroir and a citrus zestiness, which bodes well for longevity.

Perfect with fresh shellfish like oysters or mussels, grilled fish, chicken or a cheese board.



LUNA DE MIEL CHARDONNAY RESERVE

Orange peel delightfully combines with fresh ginger and an interesting minerality on the nose. White peach adds tantalising freshness. It is full-bodied and crisp with a lingering aftertaste.



Thai curry with coconut cream, Asian-inspired dishes and grilled game fish should work well with this ultimate food wine.



MINELLI PINOT NOIR RESERVE

The nose is weighty and offers winter red berries and cherries, with a whiff of spice. The wine is bright at first with fresh acidity and then opens and smooths with silky fruits. It is on the muscular side for a Pinot, but the oak is deftly handled with a lingering and haunting fruit intensity on the finish.

The wine is a good match with meat dishes like pork or veal. Ostrich will also be an interesting pairing.



DOMINION ROYALE SHIRAZ RESERVE

White pepper and smoked paprika surprise, with whiffs of dark red roses softening the edge. This elegant wine has a firm grip with alcohol and wood in balance leading to a multi-dimensional tasting experience. White pepper and an attractive smokiness lends interest and makes it an excellent food wine.



Excellent with rich hearty meats like venison, beef or lamb



BACCARAT

Dark chocolate and red cherries with liquorice entice on the nose and subtle nuances of leather and fynbos add complexity. An elegant mouth-feel displaying ripe red cherries and earthy fynbos on the palate. The tannins are finely structured with a slight grip which smooths out on the finish.

Perfect for robust red meat and venison dishes. Also pairs well with matured hard cheeses like Cheddar, Pecorino and Gruyere.



ABOVE ROYALTY VIOGNIER NATURAL SWEET

Tropical fruit dominate with litchi, guava and pineapple showing through. Pink grapefruit gives acidity which balances beautifully with the vanilla on the creamy palate.



Serve cooled with light, fruity desserts like pannacotta or pavlova. The low alcohol makes it excellent for an aperitif or lunch-time sipping.

