



The Estate range offers a selection of wines aimed at being good value for money, but still within the quality parameters expected from a winery with our history, size and terroir. The wines are distinctive with their diamond-shaped front label, featuring touches of bronze and copper.



SAUVIGNON BLANC

Usually upfront and zesty with tropical and crisp citrus flavours.

Our best-selling easy-drinking white is meant to be enjoyed on its own, but is complex enough to drink with food.

Will complement fresh oysters, shellfish and summer salads. Perfect for al fresco dining.



PINOT NOIR/ CHARDONNAY

Rosewater and pink grapefruit dominate with melon coming through as the wine opens up. A rich, full wine due to limited barrel influence. The stunning watermelon colour looks beautiful in the glass too.



Great with sushi, salads and grilled seafood or charcuterie platters



CABERNET/MERLOT

By far our top-selling red blend with fans returning again and again to this juicy, easy-drinking blend which always over-delivers on the price. Accessible and drinkable now, but with sufficient grip to ensure ageing potential. Serve slightly chilled in Summer.

Perfect with red meat dishes and barbecues or robust vegetarian dishes like Ratatouille.



PINOTAGE

An abundance of red fruit greets you initially, moving into a slight earthiness which is proof of its Pinot Noir roots.

Eventually the wine ends up with a lovely smokiness imparted by the subtle oak regime.

Will pair well with flavourful red meat dishes or Malay curries.



CABERNET SAUVIGNON

The nose shows upfront cassis, red cherries and raspberries, with an intriguing whiff of sweet spice, liquorice and vanilla from the wood ageing.

A full-bodied Cabernet Sauvignon with red fruit following through. Grippy tannins give the wine backbone and leaves the taster with a well-balanced experience. Good ageing potential.

Fillet or Rump steak with a red wine reduction or any other full-flavoured red meat dish.

