



IMBUKO WINES



Du Plevaux - Pinotage

Tasting Notes:

A masculine Pinotage with a rich dark plum color is complimented by excellent structured palate of coffee, chocolate & black berries to support a long finish. This single vineyard wine has the characteristics to move from youth to maturity in the bottle.

Food Notes:

Perfect partner with a good Springbok/Venison Fillet, Tuna and delightful paired with any Cape Malay inspired dish. Refreshingly different served with a rich decadent chocolate soufflé.

Harvest Report:

These grapes were only harvest in the early morning hours to keep the grapes cool & never to work above 26°C to obtain optimum flavors. These grapes were harvest at 26 °B. Due to aggressive yeasting we approached the making of this wine differently. After harvesting the grapes were taken to a cooling facility to bring the temperature of the wine down to 5°C. This is to get a better color and structure of the wine. 3 days after this process we start with the fermentation process. This red wine was made in the old traditional way - in open concrete tanks.

It was also regularly pumped over for optimum structure to ensure a full bodied wine.

After this it was taken to French oak barrels where it went through a second fermentation (AMG) for 5 months. The reason for keeping the wine on wood for only 5 months is that we don't want the wood to over power the character of this wine.

Wine is racked and prepared for bottling. During the bottling process it went through a very light filtration to keep optimum flavor & structure.

Vintage Report:

SA wines do not exhibit the major vintage variations seen in cooler northern climes. There are, nevertheless, perceptible differences from year to year. Dry, hot summers are the norm but a variety of factors makes generalizations difficult.

Started hot and fast, ended with rain and lower temperatures. High hopes for elegant, structured wines. Smaller red-grape berries resulted intense colour and fruit concentration.

Excellent and largely problem free. Fleshy, mild-tannin reds, with lower alcohols all round.

Analysis	
PH:	3.86
Acidity:	6.0
Alcohol:	15.19%
Residual Sugar:	3.7
Free CO2:	39 mg/l



Du Plevaux - Shiraz

Tasting Notes:

A elegant Shiraz with ripe cherry and strawberry flavours. Lovely plum notes blends harmoniously with the rich peppery character of the wine. Soft lingering flavours leads to a long smooth finish.

This single vineyard wine has the characteristics to move from youth to maturity in the bottle.

Food Notes:

Perfect partner with seared Springbok, a hearty slow cooked ox-tail or duck breast.

Harvest Report:

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It was also regularly pumped over for optimum structure to ensure a full bodied wine.

After this it was taken to French oak barrels where it went through a second fermentation (AMG) for 5 months. The reason for keeping the wine on wood for only 5 months is that we don't want the wood to over power the character of this wine.

Wine is racked and prepared for bottling. During the bottling process it went through a very light filtration to keep optimum flavor & structure.

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Analysis	
PH:	3.86
Acidity:	6.0
Alcohol:	14.5%
Residual Sugar:	3.7
Free CO2:	39 mg/l



Imbuko - Sauvignon Blanc

Tasting Notes:

An elegant, single vineyard Sauvignon Blanc with a captivating bouquet of fig, cut grass, asparagus and citrus, with a light tint of green colour. This ensures a fresh balanced finish which leads to a sophisticated round mouth feel.

Harvest Report:

These grapes were only harvest in the early morning hours to keep the grapes cool & never to work above 14°C to obtain optimum flavors. These grapes were harvest at 22.8 °B. Fermentation was never over 14°C to ensure that the best flavors are kept.

After fermentation was done the wine was left on its lees for 3 months. After this the wine was racked off its lees & was kept on secondary yeast for six weeks. The wine was pumped over regularly to obtain optimum flavour & structure, to secure a long lasting wine. After this the wine is racked and prepared for bottling.

Vintage Report:

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Started hot and fast, ended with rain and lower temperatures. High hopes for elegant, structured wines, notably Sauvignon Blanc.



Analysis	
PH:	3.25
Acidity:	7.4
Alcohol:	13.58%
Residual Sugar:	3.0
Free CO2:	42 mg/l

Imbuko - Cabernet Sauvignon

Tasting Notes:

Bold varietal character with an integrated nose of berries, spice and herb flavours. A lovely wine with a lingering mid-pallet, that ends with a smooth roundness. The wine ends with a well integrated hint of wood character.

Perfect partnered with a good steak or any roast meat.

Vintage Report:

SA wines do not exhibit the major vintage variations seen in cooler northern climes. There are, nevertheless, perceptible differences from year to year. Dry, hot summers are the norm but a variety of factors make generalizations difficult.

Excellent and largely problem free. Fleeshy, mild-tannin reds, with lower alcohols all round.



Analysis	
PH:	3.45
Acidity:	6.1
Alcohol:	13.94%
Residual Sugar:	3.8
Free CO2:	35 mg/l



Imbuko - Chardonnay

Tasting Notes:

A slow fermentation with lots of lees activity enhances the development of typical citric and yellow apple flavors of this elegant Chardonnay.

A superb and well balanced wine with structure and body to be a super food partner. Great partner Sunday Roast Chicken, oaked smoked fish and Asian Cuisine

Vintage Report:

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Started hot and fast, ended with rain and lower temperatures. High hopes for elegant, structured wines.



Analysis	
PH:	3.45
Acidity:	5.9
Alcohol:	13.14%
Residual Sugar:	4.4
Free CO2:	46 mg/l

Imbuko - Pinotage Rosè

Tasting Notes:

This Rosè is vinified from the unique Pinotage grape. Its intense ruby blush colour optimizes the excellent quality of this wine from the southern hemisphere.

This blush is crisp with fruity tones of fresh strawberries and ripe bananas, both on the nose and palate. The crispiness renders an excellent choice as a companion for enjoyable lengthy garden parties and evenings on sunny terrace.

Vintage Report:

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Started hot and fast, ended with rain and lower temperatures. High hopes for elegant, structured wines. Smaller red-grape berries resulted intense colour and fruit concentration.



Analysis	
PH:	3.43
Acidity:	6.0
Alcohol:	12.88%
Residual Sugar:	10.20
Free CO2:	50 mg/l



Imbuko - Iswithi Pinotage

Tasting Notes:

This sweet deep red coloured wine with a harmonic bouquet of berries, fruity aromas of red berries and ripe bananas with hints of spicy vanilla, leads into a pleasurable final.

A perfect partner served with venison or a nice aromatic curry.

Vintage Report:

SA wines do not exhibit the major vintage variations seen in cooler northern climes. There are, nevertheless, perceptible differences from year to year. Dry, hot summers are the norm but a variety of factors make generalizations difficult.

Excellent and largely problem free. Fleeshy, mild-tannin reds, with lower alcohols all round.



Analysis	
PH:	3.43
Acidity:	6.0
Alcohol:	12.88%
Residual Sugar:	22
Free CO2:	50 mg/l

Moscato Spumante

Colour	Lovely light straw
Aromas	Passion fruit, melon, peach and freshly crushed grapes
Flavours	Zingy tropical fruit with a crisp, refreshing finish
Enjoy With	Summer salads, strawberries sprinkled with sugar, a nice hard cheese like stilton or a good blue or on its own as an aperitif
Imbuko Fact	Low alcohol with tingling bubbles
Cellar Tip	Made to drink within first year after bottling while the flavours are still fresh and vibrant.

Analysis	
Density 20°C:	1.0121
Alcohol:	7
Total Extract g/l:	61.3
Residual Sugar:	42.6
Sugarfree Extract g/l	19.7
Total Acid g/l	6.4
Volatile Acidity g/l	0.32
Free SO ² mg/l	51
Total SO ² mg/l	116
pH	3.28

