



21 October 2011

Launch of 2010 Le Vin de François  
Cape Winelands  
Chef: Not Brigitte Bardot

### Tasting Note Le Vin de François 2010

"Dark, intense ruby colour with a touch of purple on the rim. Complex fruit cake nose with dark and red berries, black cherry and sweet spices all intertwined with subtle cigarbox notes. The palate is rich and concentrated with flavours of ripe plums, blackcurrant and stewed fruit, supported by firm ripe tannins that carries the wine into a long and lingering aftertaste. A superb example of power & elegance with great maturation ability."

Alc: 14,82 vol% T/A: 5,67 g/l pH: 3,55 R/S: 2,83 g/l

### Vintage Report 2010:

Tricky in the vineyard, great in the cellar  
What an intense year! It was extremely difficult to make predictions due to the constant fluctuations in weather conditions, with unremitting winds prevailing almost throughout. A smaller crop with the colours of the red cultivars particularly intense & considered to be even better than the previous season.

### 2009 Growing Season:

Cool, overcast and rainy weather conditions during the induction period in October/November 2008 had an adverse effect on bunch initiation for the 2010 harvest and impacted on this year's crop. Although sufficient winter cold prevailed, the cool, wet spring caused uneven budding in many regions. The season was characterized by unremitting strong winds. During flowering, of the early cultivars in particular, gale force winds damaged shoots and clusters. December and January were very dry and growth, which was vigorous until veraison, only ceased when the heat wave conditions struck towards the end of February; by which time luckily, the Pinotages were all in the cellars.



### The Wines:

Winemakers and viticulturalists are more than satisfied with the quality of the grapes that were harvested. Grapes were healthy with good flavours and analysis. Bunches were generally looser than normal and berries smaller, with an excellent fruit to skin ratio resulting in intense colour in the red wines, even better than the previous season.

Viticulturally it was a tricky year, but from a wine point of view, it is considered an exceptional year for quality!

### The Harvest:

The overall cool climate during the first part of ripening was beneficial to flavour retention in cultivars like Sauvignon blanc and Pinotage. Early and late cultivars ripened much earlier and put pressure on the processing units. Due to the climatic conditions, yields were down by approximately 20% in Stellenbosch & Botriver and in some cases even more, especially regarding Pinotage.

### Tasting notes of the different Component Wines:

(All from Vintage 2010) Alphabetical order

#### 1. Beyerskloof Pinotage (Anri Truter)

(Wine of Origin Stellenbosch)

Second time for this highly rated and well-known producer. Originating from 14 year old bush-vines grown in the gravelly soils of the Bottelary Hills area, north-west of the town Stellenbosch. Handpicked at optimum ripeness and fermented in traditional open fermenters with punch-downs done every two hours. Matured in two new tight grain French oak barrels for a period of 14 months.

"Very deep red colour with intense black fruit and cherries on the nose. The taste is full and juicy with ripe plums, blackberry & spice on the palate. Superb balance between fruit, wood and tannins gives a long seamless finish."

#### 2. Delheim Pinotage (Brenda van Niekerk)

(Wine of Origin Stellenbosch)

Once again a great wine from this cellar. Produced from grapes harvested on the farm Somerbosch nestled in the foothills of the Helderberg. A 14 year old bush-vine block with a Northern aspect and typical loam soil with gravel on top and deep yellow clay underneath - a perfect combination for good drainage and water retention capacity; ideal for dry-land farming.

Intense ruby colour. Also an intense and volatile nose of black and red fruits with whiffs of mocha. The palate is big and full from the well ripened grapes used to make this wine. Well structured, complex and lovely ripe tannins integrated with the fruit."

#### 3. Kanonkop Pinotage (Abrie Beeslaar)

(Wine of Origin Stellenbosch)

Two wines from this high-profile estate this year. The first - from a low yielding 45 year old, dry-land bush-vine block with a Western aspect at 250 to 300 metres above sea level, to catch the cool evening breezes of the nearby Atlantic Ocean. Fermented in traditional open fermenters with two-hourly punch-downs over a period of 4 days. MLF took place in a new small French oak barrel and thereafter matured further for a period of 14 months.

"Deep crimson colour with blackberries and ripe plums on the nose. This full and 'gutsy' wine has intense dark fruits on the palate well integrated with the flavours and tannins from the wood. A super structured wine."

The second - from a younger (21 year old) neighbouring bush-vine block at about the same altitude but with a slightly more South-Western slope. The same wine-making techniques were followed and the wine underwent MLF and maturation in an identical barrel to the wine above, for the same period of time.

"Similar deep colour, but a different nose, with red fruits dominating (as opposed to the black fruits) accompanied by toasty oak aromas. The palate shows juicy fruit and more elegant tannins - the perfect blending partner for the above."

#### 4. Lanzerac Pinotage (Wynand Lategan)

(Wine of Origin Stellenbosch)

Again two wines from this regular component supplier. Firstly, from the same old low-yielding bush-vine block high up on the Northern slopes of the Bottelary Hills - a stalwart in the blend. Matured in a new 225 litre Chateau-Ferre French oak barrel.

"Deep ruby colour. Ripe fruit flavours of plum & black cherries. Lovely juicy fruit with good acidity reflecting the cool terroir. The tannins are well integrated with the fruit and gives a wine with great maturation potential."

Secondly, from the farm's own vineyard high up on the North-Western slopes of the Bothmaskop mountain overlooking the town of Stellenbosch. Matured in a second fill 300 litre barrel to retain the pure fruit of the wine.

"Deep red colour with lovely clean Pinotage fruit and dried bananas on the nose. The taste is a sweet complex of flavours from black and red fruit with delicious super soft tannins."

#### 5. L'Avenir Pinotage (Tinus Els)

(Wine of Origin Stellenbosch)

One of the 'Three Musketeers' that have been in every Le Vin de François so far. From the old bush-vine block planted by me when I started my career at L'Avenir. On a South-Western slope overlooking the town of Stellenbosch below, nearly 200 metres above sea level to catch the cooling sea breezes that comes in from the Atlantic Ocean in the evening. Low yielding vineyards with emphasis on even ripening and harvested at full ripeness delivers a top wine that is solely used for the Estate's flagship wine. Matured in a new small French oak barrel for a period of 15 months.

"Very dark purple/red colour. Typical nose of ripe plums, black cherries, sweet spice and a touch of mocha. The palate is full and rich with superb fruit/tannin balance that ensures a long aftertaste."

#### 6. Simonsig Pinotage: (Johan Malan)

(Wine of Origin Stellenbosch)

From another famous vineyard in Stellenbosch called Redhill also used for their premium wine. A bush-vine block planted 17 years ago in weathered shale soil. Always picked at full phenolic ripeness to express maximum fruit character, with soft tannins. Matured for 15 months in a new small French oak barrel with tight-grain staves from the Allier forest in France, toasted to M+.

"Deep ruby colour. Sweet fruity nose with blackberry, strawberry and subtle vanilla oak aromas. The complex palate shows lots of fruit and spice with elegant tannins and a smooth lingering finish."

#### 7. Wildekrans (William Wilkinson)

(Wine of Origin Bot River)

From the oldest block on this farm, planted with bush-vines 17 years ago. It lies on an Eastern slope and due to the age and prevailing South-Easter wind coupled with rigorous vineyard practices, the yield is extremely low - less than 12 hectolitres/hectare. This ensures great concentration with good acidity, ideal for a super premium wine. It was matured in a new small French oak barrel for a period of 15 months.

Deep ruby red colour. Nice plummy fruit, candyfloss and spicy oak on the nose. A flavoursome palate with juicy fruit, good acidity and fine ripe tannins that leads to a long and pleasing finish."



### François Naudé

After qualifying and practicing as a pharmacist for 18 years, François decided to exchange his home town of Pretoria for the gem in the Cape winelands namely Stellenbosch. By the grace of God' his passionate hobby turned into an extremely successful career when he first tried his hand at winemaking in 1991 and then joined L'Avenir Estate in 1992 where he remained as winemaker until the end of 2005.

This past chairman of Les Chevaliers du Tastevin de Pretoria (one of the first Wine Guilds in South Africa) and self-taught winemaker has used his unerring instinct and skills as a pharmacist to take on the best winemakers in the world and has proved himself their equal.

During his time at L'Avenir he earned many awards and collected an enthusiastic following at home and abroad, where he has excelled in competitions such as the Chardonnay du Monde and the International Wine & Spirit Competition in London, from which he has brought home the coveted Perold Trophy (for the best Pinotage in the world) three times. His L'Avenir Pinotage have also been a winner in the ABSA Top 10 Competition for a record 7 times.

Since his 'retirement' from L'Avenir in 2005 he has become a much sought after consultant in his field of producing fine wines; he became an honorary member (Keeper of the Key) of the prestigious Cape Winemakers Guild and an honorary member of the Pinotage Association. He is also the current chairman of the Stellenbosch Wine Circle (second oldest to his 'alma mater' in Pretoria) He 'gave birth' to the first Le Vin de François in 2008 and this year the 'magic man' launched two new small and exclusive wine ranges under "The Wingnut" and "nuts about" labels.



The wing nut symbolizes the actions of the founder - clapping together ideas of his family with different wines from a variety of terroirs to create a product that contains all the properties of something great; unique, exclusive and a touch of "magic"!

*Signature of François Naudé*

FRANÇOIS NAUDÉ