

# De Vries

PREMIUM WINES

feature: eco-  
conscious  
winemaking

Our winemakers  
prioritize quality  
by ensuring a  
sustainable  
viniculture

*Full  
catalogue:  
our world-  
class wines*

Indulge in our full  
premium portfolio that  
fits every budget and  
palate

getting  
recognised for  
your wine  
qualifications

WSET global  
qualifications right  
here in East Africa

22/23  
MAIDEN ISSUE



[Cabernet Franc 85%; Merlot 10%;  
Cabernet Sauvignon 5%]

Whether you're a wine industry professional or just want to be a more informed consumer, getting your wine qualifications is highly recommended to give you the edge you need.

Learn and enhance your skills with the WSET Award in Wines via the Hospitality Competence Center East Africa.



**HOSPITALITY COMPETENCE  
CENTER EAST AFRICA**

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Switch up your cocktail recipes by making champagne the star



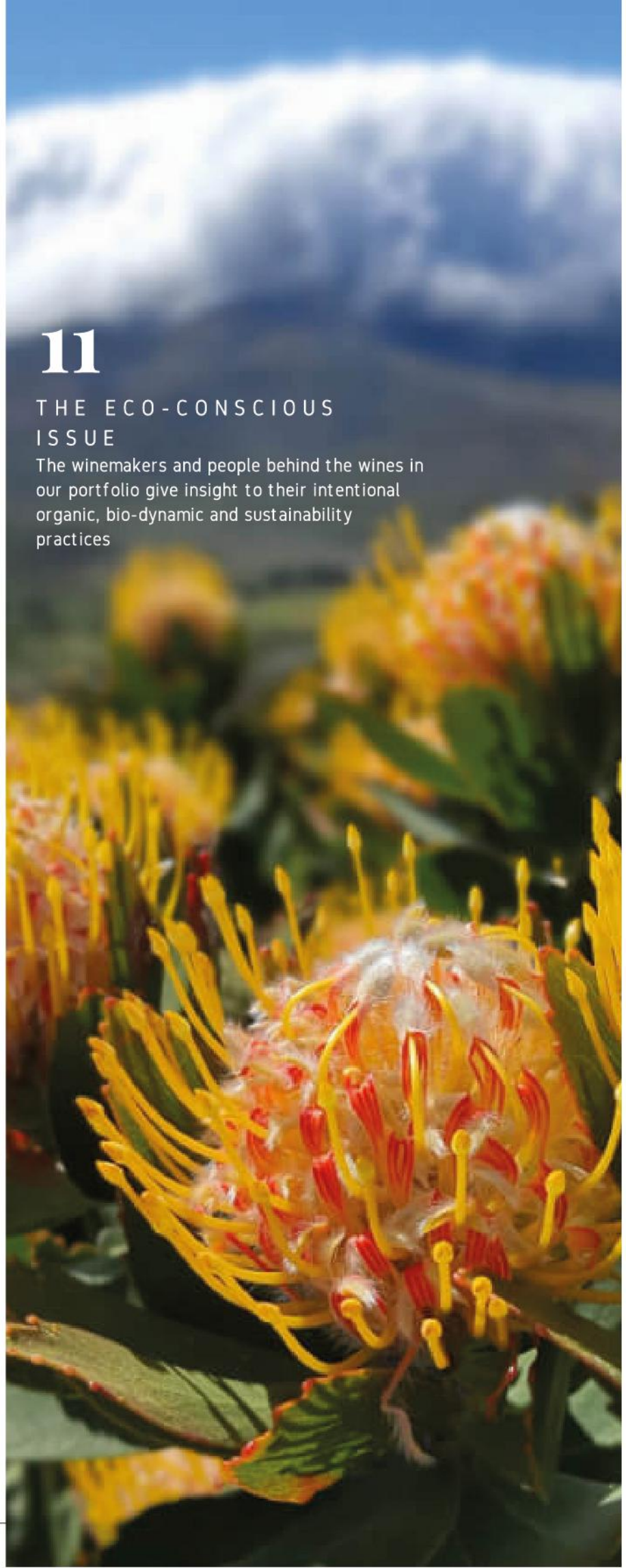
### WINE COLLECTING & WHAT'S NEW

**On the Cover:** Fresh harvest at Vergelegen  
**Right:** Indigenous flora in the Vergelegen landscape  
*Courtesy of [vergelegen.co.za](http://vergelegen.co.za)*

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### THE ECO-CONSCIOUS ISSUE

The winemakers and people behind the wines in our portfolio give insight to their intentional organic, bio-dynamic and sustainability practices





## *from the director*

When founding our company eight years ago we could never have dreamt it would be what it is today: one of the leading fine wine companies in Kenya. It started as a hobby next to our core activities in Renewable Energy to address our personal issue: the lack of good, affordable wines in Kenya. Today we have totally abandoned all our other activities and have transformed into a company that is all about fine wine.

We are an expert team focused on quality, wine knowledge and customer service, all to make our top-quality wines available to a wider audience in East Africa. To demystify the world of wine and to increase wine knowledge in the industry, we also founded Hospitality Competence Center East Africa, a wine school that offers the internationally recognized Wine & Spirit Education Trust (WSET) qualifications. We now have over 200 alumni who together are bringing the wine culture in Kenya to the next level.

In this magazine you can get more information on our world-class wines and the people behind them. We hope you enjoy the stories and we are looking forward to continuing our partnership in making top quality wines available to as many people as possible.

On behalf of the team: Sjouke de Vries, De Vries Africa Ventures, Founder

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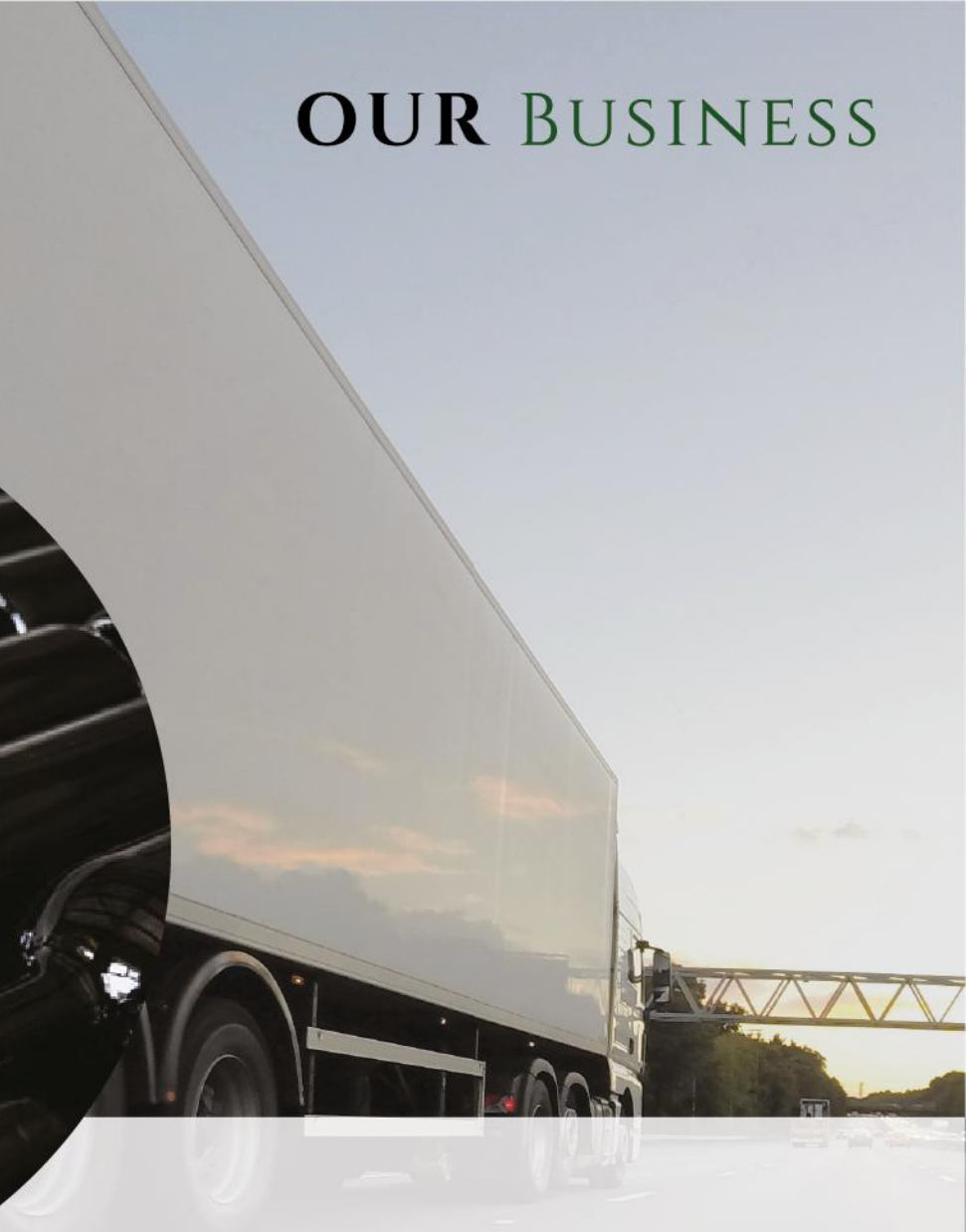
De Vries Africa Ventures



**M I R A V A L**

THE ART OF ROSÉ

# OUR BUSINESS



## *Importing and Distributing Wines*

AT DE VRIES WE PRIDE OURSELVES IN CURATING A SELECTION OF PREMIUM WINES FROM SOME OF THE HIGHEST REGARDED AND ICONIC WINE ESTATES AROUND THE WORLD FOR EAST AFRICA. IN PARTNERSHIP WITH THE WINEMAKERS, WE PRESENT ONLY THE BEST TO OUR ESTEEMED CLIENTELLE.

OUR ACCLAIMED PARTNERS ARE VERGELEGEN, S.A; ROBERT MONDAVI, U.S.A; RUFFINO, IT; KIM CRAWFORD, NZ; NICOLAS FEUILLATTE, FR; FAMILLE PERRIN, FR; & NOW SEPTIMA, AR; AND LEGARIS, VINA POMAL, SCALA DEI AND CORDONIU FROM SP.

WE ALSO ARE THE APPROVED PROGRAMME PROVIDER FOR THE WINES AND SPIRITS TRUST (WSET) WHERE WE FACILITATE INDUSTRY PROFESSIONALS AND ENTHUSIASTS ALIKE THROUGH OUR SISTER COMPANY HOSPITALITY COMPETENCE CENTER EAST AFRICA.



De Vries Premium Wines

HOSPITALITY COMPETENCE  
CENTER EAST AFRICA



**WSET**  
APPROVED  
PROGRAMME PROVIDER

# Investing in your wine knowledge

WSET is one of the highest qualifications that Wines and Spirits professionals (and enthusiasts) can aim to achieve. The course is available in Nairobi via the HCC-EA since 2018. Rachel Webster the Business Development Director EMEA & UK, talks to me about its importance.

Because of the pandemic, Zoom has become a staple and the norm so this is how I met Rachel all the way in London. Usually, she would have probably been able to travel to Nairobi as is the nature of her job - to meet Approved Programme Providers for WSET.

We however settled in and begun our discussion about how keen WSET is on making wine qualifications accessible to as many markets and individuals as possible. Enter the need for Approved Programme Providers or APPs. These are mandated centers closely monitored by WSET Global, with the capacity to offer their respective qualifications from beginner to professional level.

Because WSET wouldn't normally reach as many people, these regional points of contact offer financial, cultural, linguistic and geographical access to local markets. APPs ensure the quality of course offering by having the liberty to set dates and fees and even determine what language they're run in to meet market needs. We joke about how spirits have more interest over wines in the Kenyan landscape but for such keenness, no one wants to sit for an exam for the same. This she acknowledges is an aspect that varies market to market.

In her opinion, the best way to look at it is that these are qualifications that anyone in London, Sao Paolo, Melbourne and even Hong Kong would recognize and have expectatons about what one did and didn't know about wines or spirits (or sake). She expresses the course as imparting factual knowledge plus skill building that can be recalled and utilized in different situations.

The Hospitality Competence Center East Africa is an APP in one of two regions in Africa. It is currently at the helm of championing qualified individuals in the hospitality industry across East Africa and Seychelles. With just over 200 graduates in Kenya, Rwanda and Seychelles, there is significant success contributing to a global community of wine experts. 'However, there is still the hurdle of willing hearts but unavailable funds and to boot taking a test at the end of a course is not ideal to most,' Rachel says.

WSET is a charitable trust that tries to support through a bursary fund but Rachel notes that there are different types of funding available depending on where



Courtesy: WSET Global

potential students live such as government funding or from the wine industry players they are in.

In the decade Rachel has been at WSET, change and growth has been inevitable due to increasing candidate numbers and growth of market locations.

'We've expanded from classroom courses into digital options via online learning,' she says, 'and now you can also access e-books.' This is a major way the WSET Global office pivoted in amidst the pandemic.

Putting in more resources into the digitalization of WSET goes hand in hand with the new ways students are studying and sitting for their exams across learning institutions. On the other hand, for HCC-EA, it has also proven to be a more preferred method of attendance for busy people because the online portal allows one to study at their convenience.

HCC-EA still managed to fill a few classes physically and online throughout and are devoted to continue making a significant mark in the industry regardless of the pandemic.

by Stephanie M

[www.hcc-ea.com](http://www.hcc-ea.com)



# YOU TOO CAN START A COLLECTION

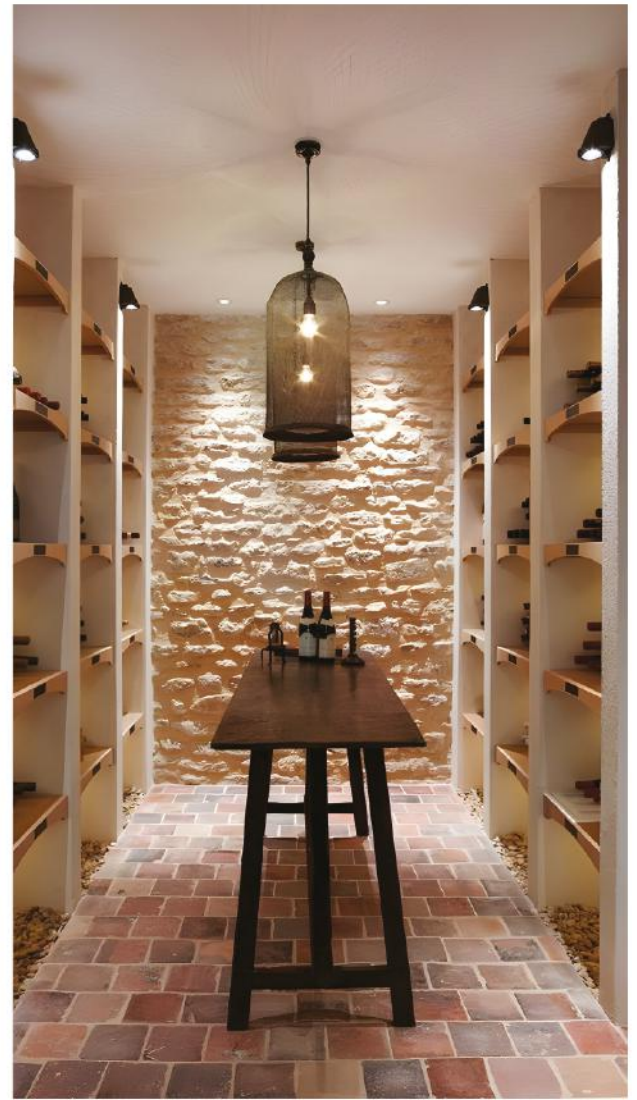
Demystifying wine collecting can help re-imagine your home bar or cellar making it true to you.

Creating a cellar seems quite the feat for most people but on the contrary, it should entail your favourites. There is no rule that implies you should have vintages hundreds of years old covered in dust and cobwebs to fit the name. The romantic aspect to this shouldn't make you break your bank.

Wine collecting starts slow and over time, passion surpasses the logic of playing favourites and only selecting the familiar. Time and motivation are the key factors when venturing into this. There is no rush and soon you might have a probable 100 year collection!

On the other hand, there is a new generation of collectors who believe that wine should be drunk. Wine should be enjoyed. Wine is an experience and when the time feels right, indulge.

Instead of storing a bottle for ages, wine lovers are incredibly making the choice to put their wines on rotation. In their defence, there is a gamble to keeping a wine too long: no one wants to end up celebrating a precious occasion with a glass of vinegar instead of a beautifully aged bottle. This is a possibility to consider and most wines are made for immediate consumption anyway.



## WHAT'S NEW

# The Spanish & Argentinian Edit

We have added two new regions into our portfolio. The wines offer the same iconic heritage and significance of our original brands while truly expressing the respective terroirs and appellations they come from.

Some you have heard of before and others are new to Kenya, but they have all found a home with De Vries Premium Wines.

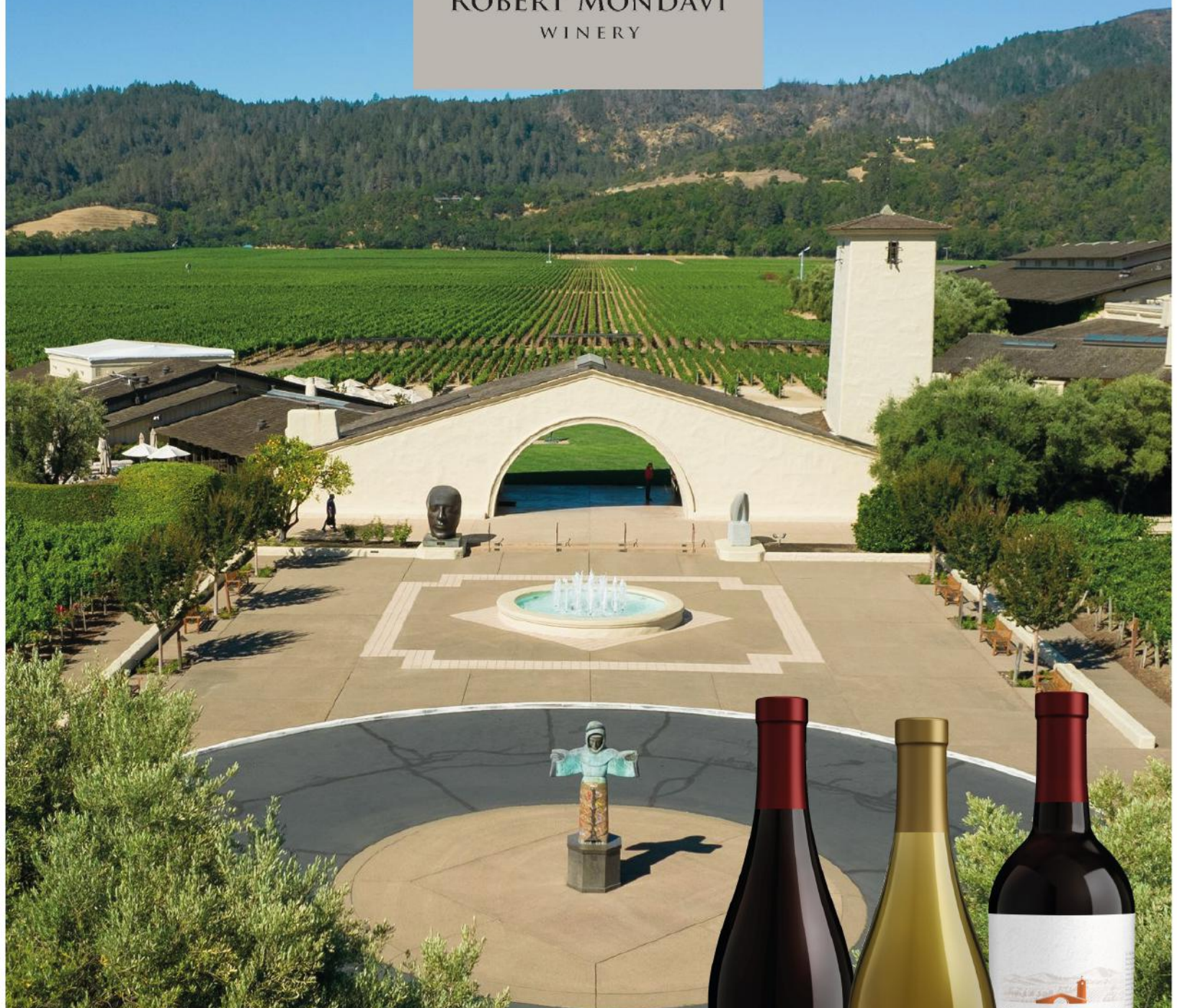
From the heart of Mendoza, near the eastern foothills of the Andes the Malbecs we have are an incredibly Argentinian addition. Septima makes modern wines in which the terroir and the varietal identity can be perceived, using top-quality grapes and innovative vinification techniques.

The Spanish portfolio includes prestigious and heritage filled brands ie Vina Pomal, Legaris, Scala Dei and Cordoniu sparkling wines from some of the best wine growing areas in the world. They are sustainably grown as most wines in our rota are. Read more about Legaris and Scala Dei winemaking in the feature pages.





ROBERT MONDAVI  
WINERY



*BE IN AWE OF 'THE SOUL OF  
NAPA VALLEY FINE WINE'*

NAMED THE #1 WINERY IN NORTH AMERICA AND #5 VINEYARD  
IN THE WORLD, ROBERT MONDAVI WINES STAND IN THE  
COMPANY OF THE WORLD'S FINEST!





# ECO- CON- SCIO- US

## WINE MAKING

Our estates are carefully selected because of their attentiveness to quality and as a bonus, we extend their promise to protect biodiversity and sustainability which is at the heart of their business. In this feature, we give you insight into this through the voices of the winemakers and people responsible for the production of the literal iconic labels in our portfolio. Majorly, the estates are on the path to becoming fully organic or have already begun practicing biodynamic and sustainable methods as you will find.

## CHATEAU DE BEAUCASTEL

Since 1909, Chateau de Beaucastel has been in the Perrin family who continue to be decision-makers in the farm, cellar and market. 'You get a sense of heritage in this house,' says Charles Perrin.

The crest engraved on the bottles and printed on the labels is testament to this. It is the coat of arms of Pierre de Beaucastel who was Lord and Captain of the city depicting: two chickens because the Chateau is essentially a farm; a gate signifying Pierre's status as Captain; and a paper representing a significant letter from Loius the 14th.

Charles is a 5th Generation Perrin and the current custodian of the Chateau and alongside 2 brothers and 4 cousins, they have carried century long traditions of organic and biodynamic farming. Their work helps stimulate the physiology of the plants and their natural resistance to diseases.

'My grandfather started organic farming in the 50s which was very visionary then and afterwards, my father and uncle started bio-dynamic winemaking' he says.

This is a process where they respect the terroir by keeping it healthy and alive

and in the end, grapes show flavours that make expressive wine.

Their practicing motto is that the vine is placed in its universe.

This Charles says is more philosophical than the organic aspect where only organic products (and methods) are used in the field and the cellar. For instance, the Southern and Northern Rhone regions have different terroir and the North would not take very well to bio-dynamic practices they found.

'We think it's important to feel and understand all the elements of the earth - we try to listen to the field, the vines and not use too many things.'

The workforce reflects this as only 45 workers are engaged in the field all year round.

The Chateau itself is located in the small village of Chateauneuf du Pape where there are 13 native varietals. These make the perfect Chateauneuf du Pape wines with the main grape being Grenache. The climate is favourable because rain is plenty and the region experiences the Mistral wind that exceeds 100km/hour. This helps to quickly dry the vines and reduce risk of diseases when water logged. This is another way to be organic.SM



## KIM CRAWFORD



Our youngest brand founded by Kim and his wife Erica Crawford. The two had winemaking experience and saw a great opportunity to produce high quality Marlborough Sauvignon Blanc. Albeit with limited resources, they started a virtual winery where they only sourced grapes from growers they knew; a model that worked very well for them. Kim Crawford Marlborough Sauvignon Blanc does not need barrel ageing and is almost a 'pick-press-ferment-bottle' process. The agri-business itself is a sustainable project.

Their solar and waste water management practices have gained accreditations like the Sustainable Winegrowing New



Zealand Certification, something the winery is quite proud of but not a thing they will use to influence their market share. In fact, they put the information on the labels very discretely because it is not their primary message. They feel that blasting a multitude of these on the bottles would be confusing to consumers.

The Kim Crawford Sauvignon Blanc, Pinot Gris and Pinot Noir wines speak for themselves anyway.

Sustainability for Kim Crawford is a natural thing to do – the quality of wine is supported by the sustainability aspect and not the other way around. TL

## LEGARIS

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The name Legaris is a literal translation of 'you will be picked'. With a history of character carefully developed in winegrowing and winemaking, Legaris wines are of great quality.

From the vineyard where commitment to quality raw materials, uniform vineyards, healthy plants, limited plant yield and aromatic precursors among others is key, great pride is taken in producing these Spanish vintages.

93.5 hectares is where this magic happens. A bespoke harvest is guaranteed by growing the grapes only in small batches that are tended by hand. To ensure quality further, the winery's

viticulture is very strict in choosing virus-free plantars that take care of the eco-conscious winegrowing business.

On the record, there are vines on the vineyard more than 100 years old that went through the great Phylloxera plague in the 18th century. The tiny aphid species that originated from America damaged the roots of the vines wreaking havoc on the plantations in Spain and other parts of Europe.

Now, this is to the benefit of the plants as they are genetically indifferent to disease. AS



## NICOLAS FEUILLATTE

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'We had frost in Spring!' exclaims Guillaume, the Chef de Caves at Champagne Nicolas Feuillatte. Chef de Caves means 'Cellar Master' which sounds way cooler if you ask me!

He has been at the fore of the brand since 2014 but had worked there in 2002 via a work placement. He gave us insight into their practices and their impact.

At Nicolas Feuillatte or NF for short, the promise of quality and consistency to the customer is key. This they have mastered and brought to their cuvées; from the vines to the bottling process especially with the transition to organic wine making.

'From the crush centre to the winery there is no room for mistakes otherwise the wine will not be organic anymore.'

This is such an important aspect that it took 4 years for the first organic grapes to be deemed acceptable for the market.

For every step of their production, NF is certified and gets surprise audits yearly to ensure that the strict rules provided are followed. They also recycle at every level: corks, caps, bottles, tartaric residue, sediments and packaging.

The commitment to sustainability is such that their packaging suppliers are locally

selected to reduce their carbon footprint. One is even only 60 miles from the winery.

'We make sure that new packaging will not impact the environment so its bio-sourcing firstly, or always recycled material,' says Guillaume.

Additionally, they take care of grape excesses by empowering their winegrowers. These are a cooperative of growers- 5,000 plus strong who grow and harvest for NF. Tasked with producing high quality grapes with support of the Center Vinicole Champagne Nicolas Feuillatte (CV-CNF), they are trained and awarded in practice of High Environmental Value. In-house, this is called the *Champagne Academy*.

They have liberty to choose grape quantities for sale to NF and keep what they want for their own cuvées. This flexibility extends to helping them process the grapes for their own brand sales. 'It's the way it works in co-op,' Guillaume states. 'For me it is important that the growers take part of the market because they represent the whole production.'

Then there is the challenging management of the vintages. Global warming has been affecting the quality of harvests aside from encouraging diseases. Considering the model of harvest, the most work was

making sure that the grapes and musts could be successfully intergrated and that quality wasn't compromised. For instance, in 2017, Guillaume and his team were able to blend from nearly 100 producers.

The importance of maintaining the fresh and fruity Nicolas Feuillatte DNA is standard as any differentiation would alter grape composition and way of expression from a technical standpoint.

'The fact is we know we'll have hot or cold weather in the next decade, not the same way we used to. It'll be more intense and brutal. We have to adapt ourselves to the changes.'

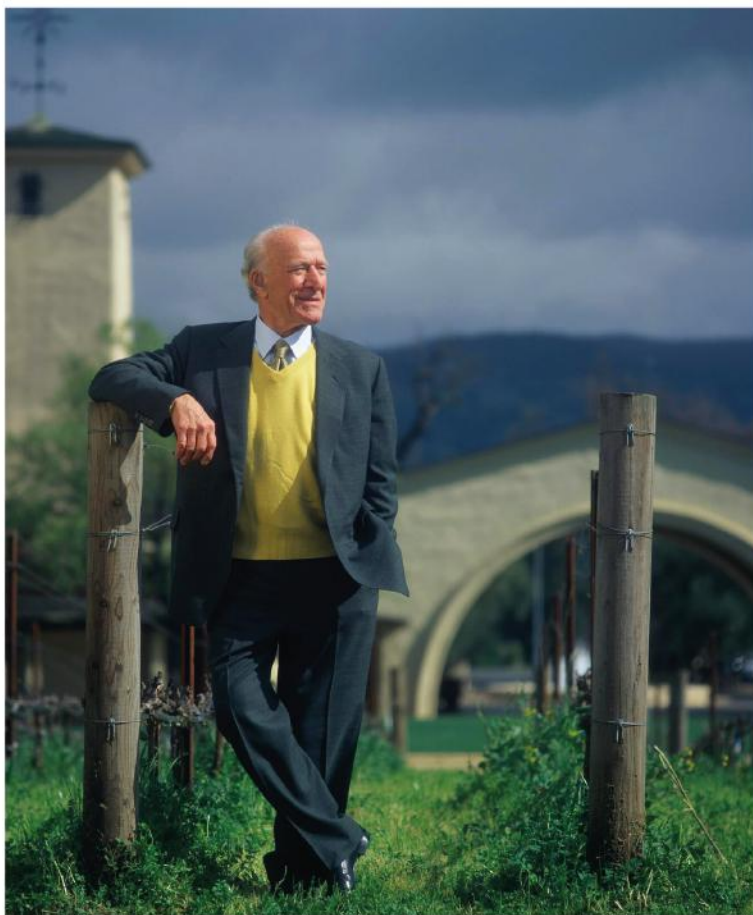
This after the frost they just endured at a time it was not expected. SM





From left: Iconic Robert Mondavi Winery silhouette;  
Pinot Noir must at Kim Crawford;  
Bee collecting pollen from a sunflower in one of Vergelegen's gardens;  
Nicolas Feuillate Champagne breakfast at the Giraffe Manor Nairobi;  
The once extinct Quagga in the Vergelegen estate;  
The stone terraces at Château Miraval where vines take full advantage of the warm Riviera sun;  
Shot of the Septima logo on a bottle cap





Robert Mondavi (pictured left), also known as the Father of American wine, created a renowned namesake brand that has always sought to produce wine that would be able to stand with the best of the world.

In the early 60's, Napa Valley was a land full of trees and the wine that was produced was very cheap and sweet, dubbed '2 buck chuck'. However, the To Kalon vineyard showed the quality opportunity that started Mr Mondavi's dream to create as a single vineyard that later put Napa Valley on the map. Using traditional/ classical winemaking methods (still used today) with batonage and sur lie ageing in French Oak helped them create a trademark of elegance and finesse.

The plan now is to transition the To Kalon vineyard to 100% organic in the next 4 years. Of course, like with Ruffino, it will take time to transition current vintages before fully declaring their organic status.

Already, Robert Mondavi Winery is very keen on how they go about water conservation, quality improvement, erosion control, pest management and cover cropping for instance. Evidence of this are their certifications from Napa Green defining sustainable farming practices and Napa Fish Friendly Farming which is concerned with how waste water is handled back into the Napa River which flows behind the winery.

Important to consider with the inevitable transition, are factors such as climate which determines risk of diseases, fungi etc. and how much intervention might be needed. This is something that the winery is very aware of in their long-term strategies. TL

## RUFFINO

'Innovation of the day is the heritage of tomorrow'.

In this spirit, Ruffino has declared that in the next 5 years they will be transitioning to 100% organic operations. This is an occurring theme across our portfolio.

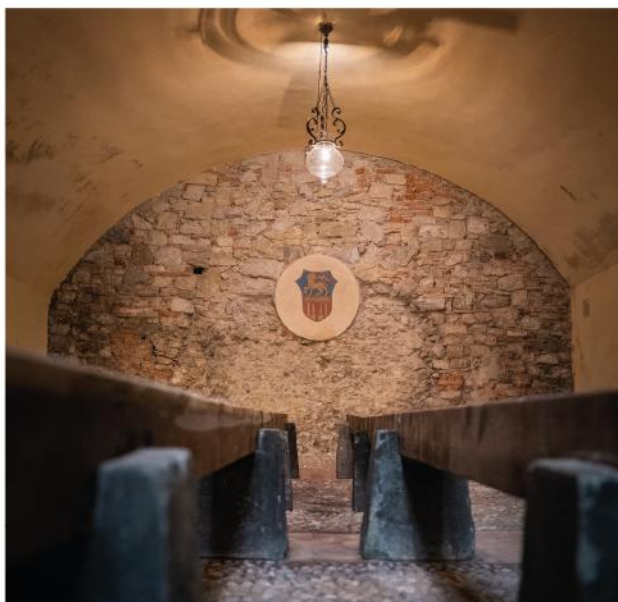
The winery realised what their responsibilities to the population and nature were in the long-run and focussed on the land. To do this, they have harnessed low impact agri-systems and best practices through managing the vineyards based on soil properties and reduced herbicide and pesticide use. The result is increased quality and quantity of grapes especially in the production of the Riserva Ducale Chianti Classico.

'Being an Agri company means you are close to the land' says the winemaker, 'that is to say, if you do not look after the land or 'mama natura' as we call it, you are doing your business harm.'

Ruffino won the Drinks Business Sustainability Award 2022 for the work established at the winery towards sustainability through basic work with solar panels, waste water management, production practices and the zero carbon impact element.

As is expected, converting fully will take time meaning that for instance wines like the Brunello which have a 3-year ageing period in barrels, will have to be transitioned later than some younger wines. Even as they make great strides to manage the impact of winemaking and winegrowing practices, there is climate to also contend with. However, noticeable changes in harvest times and seasons cause no real concerns.

**FUN FACT:** The unmistakable yellow Riserva Ducale label is indicative of history when the Duke of Aosta was travelling across the country, tasted the wine and fell in love with it and very promptly commissioned the winery to supply the royal household. The label directly translates to 'reserved for the Duke'. It is the only wine where Riserva is mentioned twice, for quality indication and as 'reserved for'. TL



## MIRAVAL

This is another note-worthy production from Famille Perrin in partnership with the Pitt family. Two celebrities from their respective worlds joined forces to utilise their expertise in winemaking and creativity to produce the first ever rosé wine to be included in the Wine Spectator Top 100.

Château Miraval is in its own private valley in Correns – the first organic village in France. Located in the best vineyards along the French Riviera, the family's longstanding biodynamic and organic practices with deep respect for the land are also reflected here. There are no herbicides, pesticides or chemicals used in the vineyards. More so, the grapes are hand harvested exclusively in the mornings and then sorted twice.



## SEPTIMA

Born 20 years ago, Séptima is the youngest winery of the New World of winemaking with the edge of 5 centuries of heritage from the practices and terroir.

This is possible because Bodega Séptima is located in Agrelo which is in the top 3 of the most prestigious terroirs in Mendoza where vineyards guarantee supreme quality fruits.

Their philosophy seeks to enhance the natural advantages of each region via agriconomy.

Making authentic wines requires passion and respect for the land which they show through a natural viticulture of minimal intervention. This is where their self proclaimed rebelliousness comes in.

Séptima are a pioneering generation in agriculture through applying precision techniques of studying vineyards row by row and mapping them lot by lot. This involves cultivating grasses and legumes between the rows as well as using trial pits to observe root behaviours in the poor soils of Agrelo to promote soil biodiversity, avoid soil compaction and facilitate root exploration.

This ode to eco-consciousness extends to the winery's architecture using the ancestral *pirca* technique -a construction system by the native people of the region- which allows necessary thermal insulation that preserves stable winemaking temperatures naturally and sustainably.



## VIÑA POMAL

The Bodega's origins in Haro, Spain begun in 1859 as it's founders fled from the Phyloxera virus which was ravaging the French vineyards. They weren't affected but they have perfected precision wine growing and unorthodox but organic methods such as imitating certain reproductive habits of parasites in order to avoid disease.

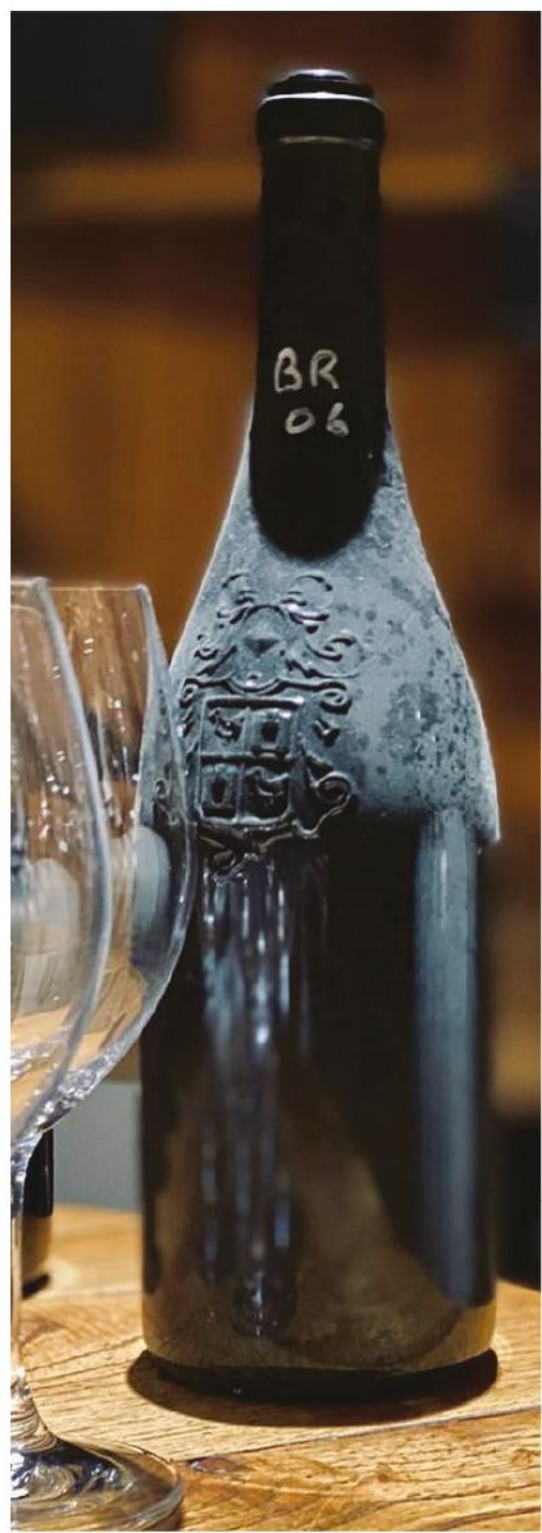
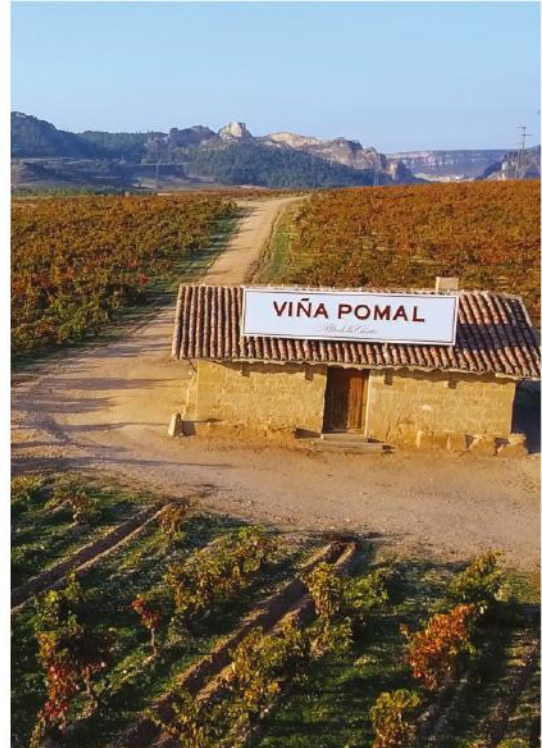
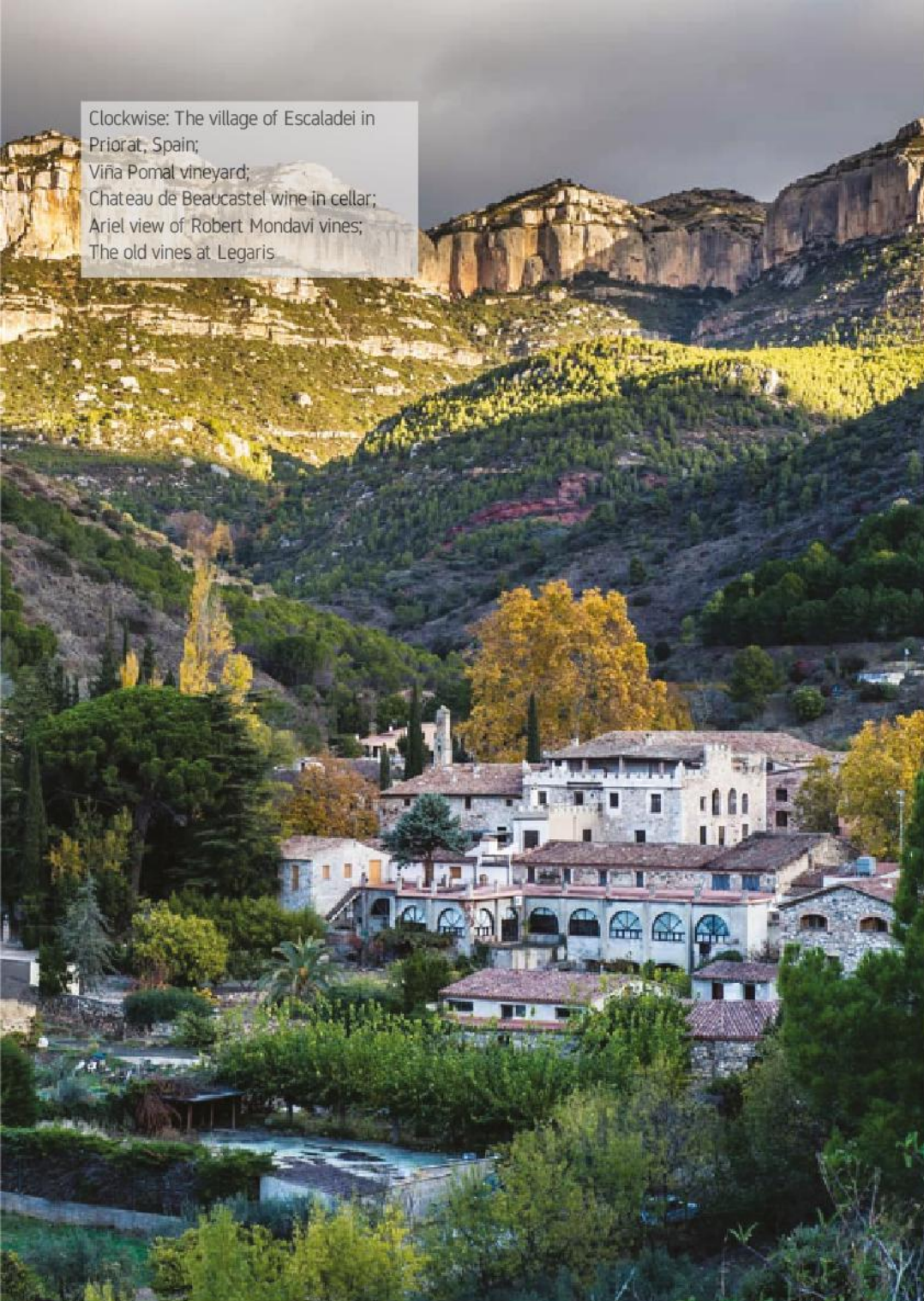
Set in one of the largest and best quality vineyards in Rioja, the proximity to the winery which is a unique feature in the region, reduces transit time between picking and delivery for processing thus preserving the grape quality. Moreso, the vines are still tended to by hand: the pruning, discarding of spoilt grapes and picking during harvest.

The winemaker has understood the importance of adapting to the present without giving up the original characteristics of the Bodega's prestige.





Clockwise: The village of Escaladei in Priorat, Spain;  
Viña Pomal vineyard;  
Chateau de Beaucastel wine in cellar;  
Ariel view of Robert Mondavi vines;  
The old vines at Legaris



## VERGELEGEN

Where it begun for us at De Vries. Vergelegen is one of the most renowned wine estates in the world and arguably the oldest winery in South Africa. For decades since they re-established the winery, they have committed to ensuring that their 3000 hectare estate is sustainable for all their business.

In 2005, the producer was the 1st ever to be awarded the Biodiversity and Wine Initiative (BWI) because of their land rehabilitation efforts. Since then, various species of flora and fauna have made or reclaimed the Vergelegen Estate as their home.

Wayne Coetzer, MD at Vergelegen shared with passion how far the Estate has come in terms of eco-consciousness even beyond the winemaking.

For instance, Quagga which had been hunted to extinction are re-populating and are closer to the original number thanks to a selective breeding project. Eland too are thriving and contributing to boosting ecosystem diversity via dispersing fynbos seeds – a natural indigenous plant that attracts birds and insects that prey on bugs. In 2010, a rare adult male Cape Leopard was also spotted on the property.

These effective environmental improvements started in 1995 with South Africa's largest privately funded alien vegetation clearing project -it's a mouthful but the impact is incredible.

Years have been spent clearing the alien bushes and trees like pine and eucalyptus which used 60% more water than indigenous species. Currently 10 teams of 10 people are still clearing the undergrowth that had overtaken the lands. The return of bird, animal and insect species has consequently allowed natural predators and the reduction of insecticide sprays by 75%.

While they are not yet organic, Vergelegen takes a holistic approach to farming like the eradication of the notorious Leaf Roll Virus. This begun by replanting the vineyards with virus-free vines making Vergelegen the only vineyard in South Africa free of it. Other farming methods include using cover crops to suppress weeds. 'This year we will try using those with flowers, for bees to encourage pollination,' says Wayne. Vergelegen has an astounding 18 gardens that you can visit and experience via their infamous pop-up restaurants.

In the cellars, energy efficiency, water management and waste management are a priority. By using water saving nozzles or water timers to wash barrels, impact on the environment has been greatly reduced.

Sustainability and self sufficiency are key aspects in the Vergelegen way.WC



## SCALA DEI

900 years ago, a number of Carthusian monks settled near a village and established the oldest winery in the Priorat Designation of Origin. They kept records of the land and processes and when they left the region, the villagers adopted them to keep the vineyard alive.

The records indicated the best plots where nature would organically grow signalling areas they could get the best wine quality in the end.

The Spanish village of Escaladei has a population of about 20 people – families who have a sense of ownership of the historic and magnificent vineyard that is Scala Dei.

200 yrs since the monks left, the winemaker at Scala Dei, Ricard Rofes still consults the old records. He merges past and modern techniques using artisanal processes in the winemaking through growing to harvesting to fermentation to

ageing; like the monks did.

Harvesting is still done manually and for the very old vines, one plant can produce less than a bottle of wine. A feature of the Priorat appellation. During fermentation, whole bunches including stalks are used in concrete tanks which have the indigenous yeast of years old grape skins. Basically, no artificial yeast is needed as was practiced when the monks did it.

Ageing is then done in a very small cellar where it is all manually handled and finally packaged into only about 2000 bottles yearly.

This is how small-scale and organic the vineyard is – from the actual agri-business to the consequent practices. AS



# A REINVENTION OF HERITAGE

WITH A MODERN LOOK!

IT WAS A BOTTLE OF RUFFINO  
CHIANTI THAT WORE THE  
VERY FIRST DOCC WARRANTY  
STRIP, BEARING THE NUMBER  
AAA00000001.



PLEASE DRINK RESPONSIBLY



PERFECTING THE IDEAL

# Pairing

Photo: Vergelegen

Food and wine pairing involves the matching of suited flavours. There are no hard rules because the palate generally communicates the same thing when sugar, acidity, tannins and alcohol are factors introduced to foods with sugar, salt, acidity, fat, spices etc.

The notion that white wine and white meats vis-à-vis red wine and red meats go together has been a long-standing misconception. Technically, wine pairing has more to do with the condiments that alter the taste of the meat or food being prepared.

When selecting wines, let flavour profile guide you. This can be as simple as complementing wine you really like with the food you are having.

WINE & FOOD 29

# Knowing your Drink & Food

with some favourites from our list

It is said that you make food for your wine and not the other way around. Stick to what you like and your experience will be more enjoyable.



Pinot Noir is mostly known for its delicate nature but it is versatile enough for food pairing given its higher acidity and lower tannins. The wine is however best paired with earthy flavours such as mushroom and appropriately flavoured white meats like pork, duck and chicken.

Kim Crawford Pinot Noir pg26

Little known fact is that Champagne can be paired with meals rather than hors d'oeuvres and salty snacks. The acidity in champagne cuts across fatty steak for instance making it an exceptional pairing beyond the usual red wines

Nicolas Feuillatte Réserve Brut pg31



The Vergelegen Cabernet Sauvignon Merlot is one of our best selling wines and it is not difficult to taste why. This Bordeaux style wine is best enjoyed with a juicy steak or herby lamb chops as the tannins refresh the palate.

Vergelegen Cabernet Sauvignon Merlot pg25



Straw wine is made from grapes that have dried under the sun on straw mats, rendering them sweet. Unlike the traditional way, Vergelegen uses the same process but on pallets. As this is a dessert wine, it can be served with fruit desserts to emphasize the fruit rather than sugar.

Vergelegen Straw Wine pg29



The Ruffino Riserva Ducale is a wine that is not shy of stardom; appearing on both the big and silver screen. Chianti wines are as patriotic as the flavours in Italian foods like beef ragu, pasta or lasagne which are a natural fit. Steak done to perfection also pairs well.

Ruffino Riserva Ducale pg25



*Nicolas Feuillatte*

VINTAGE 2008  
BRUT  
NF  
Nicolas Feuillatte

CHAMPAGNE  
EXTRA DRY  
NICOLAS FEUILLATTE  
BRUT  
MAISON FONDÉE EN 1838  
REIMS - FRANCE

« Un peu de champagne, un peu de savoir et le plus de plaisir possible » — Richard Barthes  
Nicolas Feuillatte

# HAPPY HOUR OUR WAY!

It's always champagne o'clock on our side of life! Here are a few cocktails to amp up your champagne game.

## CLASSIC CHAMPAGNE COCKTAIL

- 2 Sugar Cubes
- 10 dashes angostura bitters
- Squeezed lemon peel and lemon twist to garnish

## FRENCH 75

- 1/4 cup + 2TBS Gin
- 3 TBs fresh lemon juice and simple syrup
- Shake with ice and top up with brut

## BLACK VELVET

- 3oz champagne
- 3oz stout/ Guinness
- Pour brut into glass and top up with stout
- 3 TBs fresh lemon juice and simple syrup
- Shake with ice and top up with brut

## CHAMPAGNE PUNCH

- 2 champagne bottles
- 2 cups ginger ale
- 1/2 cup Cointreau/ Triple sec
- 2 cups pineapple juice
- Orange and Lemon slices, raspberries, cranberries, mint and rosemary to garnish
- Pour Cointreau + juice in a bowl. Add champagne and ginger ale before serving then top with garnish. \*Good for 20mins





9

**Vergelegen Flagship G.V.B, SA**

An elegant and concentrated wine with lovely fruit on the palate and a long complex finish. Tannins and acidity are balanced. *Cabemet Sauvignon, Cabemet France, Merlot.* Alc 14.5%

12

**Vergelegen Reserve Merlot, SA**

Ripe fruit aromas on the nose are mirrored on the palate balanced by fresh fruit acidity also with fruity tannins. The aftertaste is long and lasting. *Merlot 100%.* Alc 14.5%.

15

**Ruffino Riserva Ducale Oro, IT**

Complex bouquet of cherry, plum and violet notes that stand out and develop to chocolate and black pepper. Great structure with elegant tannins and balances acidity. Persistent finish. *Sangiovese blend.* Alc 14.5%. Can be cellared for decades.

**1 Famille Perrin Côtes du Rhône Réserve Rouge, FR**  
Aromas of fresh cherries, cinnamon and pepper. The palate is full, deep and well balanced with soft and elegant tannins. Serve at 18°C. *Grenache blanc, Mourvèdre, Syrah.* Alc 13%

**2 Famille Perrin Châteauneuf du Pape Rouge, FR**  
The nose reveals delicate notes of very ripe berries with some mineral tones. On the palate aromatic and fruity, and weet spices. Beautiful length and well balanced. *Grenache, Mourvèdre, Syrah* Alc 14.5%

**3 Château de Beaucastel Côtes du Rhône Coudoulet Rouge, FR**  
A well-balanced, ripe and fresh red with a rich medium-full bodied texture. The density of fruit on the palate leads to a long and zesty finish. *Grenache, Mourvèdre, Syrah, Cinsault.* Serve at 16°C. Alc 13.5%

**4 La Vieille Ferme Rouge, FR**  
The nose is a bouquet of red fruit and spices. The palate is full of freshness and well balanced, with notes of cherries and very soft tannins. Serve at 17°C. *Carignan, Cinsault, Grenache, Syrah.* Alc 13%. Contains sulphites but no egg or egg products.

**5 Chateau de Beaucastel Châteauneuf du Pape Rouge, FR**  
Sophisticated and powerful balanced aromas of spices, cherries, black berries and floral notes. Perfectly balanced with fine tannins and an exceptionally long finish. Decant and serve around 15°C. *Grenache, Mourvèdre, Syrah, Cinsault.* Alc 14%. Has ageing potential in mid-term.

**6 Vergelegen Premium Shiraz, SA**  
Spicy, chocolate and black berries on the nose. The palate is well balanced with some acidity and rich tannins followed by a fruit dominated aftertaste. *Shiraz 100%.* Alc 14.6%. Will mature in 10 years.

**7 Vergelegen DNA Reserve, SA**  
Beautifully balanced elegant red wine with berry fruit nicely rounded by chocolate and coffee notes. Tannins are round and soft with a lingering finish. *Cabemet Franc, Merlot, Petit Verdot.* Alc 14.5%.

**8 Vergelegen Flagship V, SA**  
A bold and complex red wine with aromas of blackcurrants, cedar wood and cigar box. The palate is spicy with supple tannins and a long aftertaste. *Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc.* Alc 14%.





**10** **Vergelogen Reserve Shiraz, SA**  
Stunning aromas of ripe berries, spice, violets and hints of liquorice. Flavors on the palate are intense and long lasting with soft tannins leading to a clean finish. Serve at 15-17°C. *Shiraz 100%. Alc 14.5%.*

**11** **Vergelogen Reserve Cabernet Sauvignon, SA**  
Complex and full bodied red wine showing aromas and flavours of blackcurrants, ripe plums, spice and wood. Prominent tannins allow for future ageing. *Cabernet Sauvignon 100%. Alc 13%.*

**13** **Ruffino Chianti, IT**  
Elegant aromas of floral notes, red fruit and spice. Good structure and finish for easy drinking. *Sangiovese, Merlot. Alc 13%*

**14** **Ruffino Aziano Chianti Classico, IT**  
Vibrant aromas of violets, red fruits and spice on the nose and a persistent plummy aftertaste. *Sangiovese, Merlot, Cabernet Sauvignon. Alc 13%.*

**16** **Ruffino Modus, IT**  
Complex notes of blackberries evolve into cinnamon and clove. On the palate it is rich and structured with soft tannins. *Sangiovese, Cabernet Sauvignon, Merlot. Alc 14.5%.*

**17** **Ruffino Riserva Ducale, IT**  
An elegant bouquet of violets, cherries and plums with hints of tobacco and clove. It is balanced with delicate tannins and vibrant acidity. Bold and long finish. *Sangiovese, Merlot, Cabernet Sauvignon. Alc 14%*



19

**Ruffino Brunello Greppone Mazzi, IT**

Ruby red, complex and refined aromas of ripe plum, cassiss, cocoa and sweet tobacco. Full-bodied with velvety tannins, very long finish.

*Sangiovese 100%. Alc 14.5%*



20

**Kim Crawford Pinot Noir, NZ**

Red berry fruit aromas with dark cherry notes and spicy oak. Ripe blackberry and black currant on the palate. Serve at 13°C. Pinot Noir 100%. Alc 13%. Cellar up to 5 years.

21

**Viña Pomal Crianza, SP**

Intense aromas of flowers, black fruits and liquorice with hints of vanilla and roasted coffee. The palate is balanced and fresh with good structure and soft tannins. *Tempranillo 100%. Alc 13.5%*



22

**Viña Pomal Reserva, SP**

The nose is intense and elegant with floral, red fruit, vanilla and roasted coffee. It is balanced with a long lingering finish. *Tempranillo 100%. Alc 13.5%*

23

**Viña Pomal Gran Reserva, SP**

Complex and elegant nose with notes of liquorice, red fruit and spices. Aromas of vanilla and tobacco are infused by barrels. Balanced palate has a persistent finish. *Tempranillo 100%. Alc 14%*



24

**Robert Mondavi Pinot Noir (Napa Valley), USA**

Bright and expressive ruby red wine with acidity balanced with plums and earth flavours. *Pinot Noir. Serve at 13°C. Alc 14.5%*

25

**Robert Mondavi Cabernet Sauvignon (Napa Valley), USA**

Aromas of plum, sage, sandalwood, mint and cherry distinct on the nose. Sweet black fruit, warm oak spice and a chocolatey texture on the palate. *Cabernet Sauvignon, blends. 15-18°C. Alc 14.5%*



26

**Legaris Reserva, SP**

Aromas of very ripe black fruit and some spice follow through with a balanced full-bodied wine and a lingering finish. *Tempranillo 100%. Alc 14.5%*

27

**Legaris Roble, SP**

Deep purple with intense aromas of fresh red fruit and vanilla from barrel ageing. It is rich with a rounded mouthfeel. *Tempranillo 100%. Alc 14%*



28

**Scala Dei Prior, SP**

Deep ruby red colour, intense aromas of black fruit and berries and underlying spicy notes. A silky mouthfeel with ripe elegant tannins on the palate. *Cabernet Sauvignon, Carignan, Grenache, Syrah. Alc 14.5%*

29

**El Tribut de Scala Dei, SP**

Red fruit aromas dominate on the palate also and it is rounded and full with some minerality. *Cabernet Sauvignon, Grenache, Syrah. Alc 13.5%*



30

**Scala Dei Cartoixa, SP**

Intense aromas of ripe black fruits and spiciness, vanilla and pepper from the barrels. Full-bodied, mature tannins and a long lingering finish on the palate. *Cabernet Sauvignon, Carignan, Grenache, Syrah. Alc 14.5%*

# 31

**Septima Malbec, ARG**

Typical Malbec with vivid purple shades. The nose evokes abundant plum and cherry and opens up in the glass to reveal dry figs. Soft tannins and a fruity finish. Serve at 14-15°C. Malbec 100%. Alc 13.7%. Ageing potential of 5 years.



# 32

**Septima Obra Reserva Malbec, ARG**

A complex nose of fresh fruit like blackberries, cherries, plums and strawberries that evolve further in the glass. Full-bodied, sweet and silky on the palate. Long finish. Serve at 16-18°C. Malbec 100%. Alc 14%

# 33

**Septima Gran Reserva Malbec, ARG**

A bold dry wine with smooth tannins and balanced acidity.

On the nose is oak, earth, leather and black fruit notes. Cabernet Sauvignon, Tannat, Malbec. Alc 14.5%. Ageing potential of over 10 years.



# ROSÉ



# 34

**Famille Perrin Cotes du Rhone Reserve Rosé, FR**

Aromas of red fruits and spring flowers. The mouth is full of freshness and tasty fruit. Serve chilled. Cinsault, Grenache, Mourvèdre, Syrah. Alc 13%

# 35

**La Vieille Ferme Rosé, FR**

The nose opens on mineral notes into fruity and saline notes. On the palate, it offers notes of candy balanced by the liveliness of the mineral notes. Serve at 10-12°C. Cinsault, Grenache, Syrah. Alc 12.5%

# 36

**Miraval Rosé Cotes de Provence, FR**

Pale pink color. Aromas of fresh fruit, currant and fresh rose enhanced with a zest of lemon. Mineral notes with fresh acidity on the palate. Long finish. Cinsault, Grenache, Syrah, Rolle. Alc 13%

# 37

**Studio by Miraval, FR**

Floral aromas, full-bodied and notes of citrus, grapefruit and figs. Perfectly balanced by a nice mineral structure. Finish is long with hints of iodine and lemony. Cinsault, Grenache, Blend. Alc 12.5%.

# 38

**Viña Pomal Rosada, SP**

A pale rose with strawberry, raspberry aromas. It is well balanced with a fresh acidity. Grenache, Viura. Alc 13.5%

# WHITE

**39 Vergelegen Reserve Semillon, SA**  
A fine complex wine with balanced crisp acidity. It has an attractive light green colour with floral and delicate citrus, honey and spice. *Semillon 100%. Alc 14.3%. Can be matured.*

**40 Vergelegen G.V.B. White, SA**  
Herbal with grapefruit and ripe tropical fruit notes. A long aftertaste on the palate. *Semillon, Sauvignon Blanc. Alc 13%. Can be kept up to 10 years*

**41 La Vieille Ferme Blanc, FR**  
On the nose is a fruity bouquet with notes of lemon, citrus and white flowers. Fresh on the palate, with a fine, elegant and well-balanced offering nice acidity. Best served at 8°C. *Bourboulenc blend. Alc 12.5%*

**42 Vergelegen Premium Sauvignon Blanc, SA**  
Vibrant aromas of lime, gooseberry, ripe guava (mapera), passion fruit and white pepper on the nose. On the palate is ripe fruit and a balanced acidity. *Sauvignon Blanc, Semillon. Alc 14%. Best enjoyed over 2-3years*

**43 Vergelegen Reserve Chardonnay, SA**  
Ripe tropical fruits and hints of hot buttered toast indicate French oak barrels used in the fermentation process. Wine has a long finish with some minerality on the palate. *Chardonnay 100%. Alc 14.5% Matures over 10 years*

**44 Ruffino Pinot Grigio, IT**  
Intense white peach aromas that finish slightly minty but is bold and well-structured with a long and vibrant finish. *Pinot Grigio 100%. Alc 12%*

**45 Vergelegen Premium Chardonnay, SA**  
*Citrus, peach, tropical fruit and mineral notes on the nose. French oak during ageing shows in the long finish and full palate. Chardonnay 100%. Alc 13.5%*

**46 Vergelegen Reserve Sauvignon Blanc, SA**  
Aromas of ripe passion fruit, guava, grapefruit, lemongrass and minerality. On the palate it has a long and clean finish. *Sauvignon Blanc 100%. Alc 14%*

**47 Ruffino Orvieto Classico, IT**  
Refreshing with distinct citrus, apple, herbal and floral notes. Mineral notes on the palate and well balanced with an almond finish. *Varietal blend. Alc 12.5%*





**48 Famille Perrin Côtes du Rhône Reserve Blanc, FR**  
 Beautiful aromas combining floral and mineral notes. Well balanced palate reveals superb aromas of lemon, bergamot orange with a long finish. Pair with delicate or spicy dishes, grilled fish. *Grenache blanc, Marsanne, Roussanne, Viognier.* Alc 13%

**49 Famille Perrin Châteauneuf-du-Pape Blanc, FR**  
 On the nose hints of flint, fennel and aniseed with a light oaky flavour. Well balanced, on the palate. An elegant wine, to be tasted from its youth. Serve at 10°C. *Clairette, Grenache blanc, Roussanne.* Alc 14%. Can be aged short term.

**50 Vergelegen Straw Wine (375ml), SA**  
 A sweet wine with dominant ripe tropical fruits on the nose and a marvellous acidity and freshness on the palate. Serve well chilled at 8-10°C. Semillon 100%. Alc 11%. *Not to be served with chocolate in any form.*



**51 Château de Beaucastel Châteauneuf-du-Pape Blanc, FR**  
 Intense aromas of white flowers, white peach and honeysuckle. Full-bodied and complex on the palate, with notes of mango, apricot and beeswax. It has a very long finish. *Serve at 10°C. Roussanne, Grenache blanc.* Alc 13.5%

**52 Robert Mondavi Chardonnay (Napa Valley), USA**  
 Deep lemon in colour. On the palate sun-ripened pineapple, guava (mapera), and grapefruit are integrated with a toasty complexity. *Chardonnay 100%.* 10-13°C. Alc 14.5%

**53 Kim Crawford Pinot Gris, NZ**  
 Aromatics of ripe pear and apples, underlying floral notes and a light clove spice. Ripe stone fruit, pear and light tropical fruit flavours on the palate. Chill and serve at 7-8°C. *Pinot Gris 100%.* Alc 13%



**54 Viña Pomal Bianco, SP**  
 Pale yellow with rich notes of white fruit, citrus and a light toastiness from oak ageing. A fresh palate reveals some fruit and salinity and good aftertaste length. *Malvasia, Viura.* Alc 12.5%

**55 Legaris Verdejo, SP**  
 Floral, herbal and white fruit are intense on the nose. Lots of body, a long finish and a slight bitter aftertaste typical of the grape. *Verdejo.* Alc 13%

**56 Kim Crawford Sauvignon Blanc, NZ**  
 Aromas of lifted citrus, tropical fruit, and crushed herbs. Juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit. *Sauvignon Blanc 100%.* Alc 13%.

Drink. Clean.  
Upcycle.



PLEASE DRINK RESPONSIBLY

## SPARKLING/



57

### La Vieille Ferme Réserve Brut, FR

A delicate floral nose leads to a delightful gentle palate of white stone fruit (peach) and a hint of brioche. Serve between 5°C - 7°C. *Chardonnay, Ugni blanc.* Alc 12%



61

### Cordoniu Vintage, SP

Fresh with intense aromas of apple and pleasant floral notes. This Cava is made according to the traditional method. *Macabeo.* Alc 11.5%



64

### Champagne Nicolas Feuillatte Réserve Rosé, FR

Nuanced and graceful bubbly with red summer fruits like redcurrant, blueberry and strawberry. *Chardonnay 10%, Pinot Noir, Meunier.* Alc 12%



69

### Vergelegen MMV Brut, SA

Lovely fine mousse with a hint of toast, citrus, spice and baked apples. Long, lingering and refreshing aftertaste. *Chardonnay 100%.* Alc 12%

# CHAMPAGNE



59

**Champagne Nicolas Feuillatte Réserve Brut, FR**  
Enjoy juicy pear and apricots on the nose followed by elegant bubbles in the mouth. Simple complexity allows versatility with different flavours. Pinot Noir, Meunier, Chardonnay. Alc 12%



58

**Ruffino Prosecco Brut, IT**  
Bright straw yellow with fine bubbles. Aromas of apples, pears, citrus also on the palate. The finish is fruity, floral and long. Glera. Serve at 7-8°C. Alc 11%.



60

**Champagne Nicolas Feuillatte Réserve Demi-Sec, FR**  
Aromas and palate of toasted bread, honey and mango. The mouth is smooth with hints of candied fruits, hazelnut, toast and honey. The finish has some mango undertones and silky. Chardonnay, Pinot Noir, Meunier. Alc 12%



62

**Anna de Cordoniu Blanc de Blancs Reserva, SP**  
Pleasant mix of tropical fruits and toasted fragrances from ageing. Broad, long-lasting flavor with a creamy texture. Chardonnay blend. Alc 11.5%



63

**Champagne Nicolas Feuillatte Graphic Ice Silver (Limited Edition), FR**  
Increasingly elegant and refreshing over ice, vibrant citrus, apple and peach notes. Can make cocktails. Chardonnay, Pinot Noir. Alc 12%



65

**Anna de Cordoniu Rosada, SP**  
Intense aromas of strawberry, cherry, raspberry and notes of violets. Fresh and elegant flavour, fruity tones and balanced acidity. Chardonnay, Pinot Noir. Alc 12%



66

**La Vieille Ferme Réserve Rosé, FR**  
The nose opens on mineral notes into fruity and saline notes. On the palate, it offers notes of candy balanced by the liveliness of the mineral notes. Serve at 10- 12°C. Cinsault, Grenache, Syrah. Alc 12.5%



67

**Ruffino Prosecco Rosé, IT**  
Fragrant notes of strawberry and rose petals. Elegant bubbles, fresh acidity and flavours of red berries and white fruits linger in the finish. Glera, Pinot Noir. Serve at 7-8°C. Alc 11%.



68

**Champagne Nicolas Feuillatte Graphic Ice Rosé (Limited Edition), FR**  
Intensely fruity, full-flavoured and a soft supple character. Serve ultra-chilled or over ice. Can make cocktails. Chardonnay, Pinot Noir, Meunier. Alc 12%



70

**Champagne Nicolas Feuillatte Palmes d'Or Brut, FR**  
Elegant notes of apricots, almonds and a hint of spice. Upfront flavours of redcurrant and citrus, some minerality and a smoky edge. Chardonnay, Pinot Noir.



71

**Champagne Nicolas Feuillatte Palmes d'Or Rosé, FR**  
Vintage Rosé Champagne. Notes of cherry, pastry and peony flowers. Best served at. Pronounced fresh lemon on the palate. Light with a delicate and distinguished length that retains structure. Pinot Noir 100%.



# De Vries Premium Wines



La Vieille Ferme



STUDIO  
BY  
MIRAVAL



LEGARIS  
RIBERA DEL DUERO



VIÑA POMAL  
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DESDE 1751  
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