

# De Vries

PREMIUM WINES

## *Back to the beginning at Vergelegen*

Focusing on the heritage and history that set the tone for the De Vries Premium Wines portfolio with their remarkable wines

## The Hospitality Competence Center EA

The foundation of why and how the company started to elevate wine literacy

## Feature: Scaling WSET for Institutional Learning

A pioneering institutional collaboration to integrate WSET and Boma International Hospitality College syllabuses

# VERGELEGEN

*Extraordinary by nature*





## *from the director*

Welcome to the latest edition of our magazine, where we explore how education transforms individuals, industries, and entire nations. Education is more than just learning—it's a catalyst for personal growth, career success, and industry excellence. Through the Hospitality Competence Center East Africa (HCC EA), the only WSET Approved Program Provider in East Africa, we are pioneering wine education across the region.

Education empowers professionals with the skills and knowledge to excel in their roles, leading to improved service quality and customer experiences. This ripple effect raises industry standards, as well-trained alumni bring a deeper understanding of wine to every interaction, from selecting the perfect bottle to curating memorable dining experiences. Their dedication to continuous learning and improvement ensures that the hospitality sector remains vibrant and dynamic.

In this issue, we also pay tribute to Vergelegen Estate, the renowned South African vineyard where our journey in the wine world began. Vergelegen's commitment to excellence has set the bar for our portfolio and continues to inspire our pursuit of quality and sustainability.

We hope you enjoy this edition, filled with insights, stories, and the latest trends that highlight the crucial role of education in shaping the future of our industry and nation. Let's continue to learn, grow, and elevate the standards of excellence together.

Sjouke de Vries, Managing Director



## WHO WE ARE

### ***Importers and Distributors of Premium Wines & Craft Spirits***

AT DE VRIES WE PRIDE OURSELVES IN CURATING A SELECTION OF PREMIUM WINES & CRAFT SPIRITS FROM SOME OF THE HIGHEST REGARDED AND ICONIC PRODUCERS FOR EAST AFRICA. OUR PORTFOLIO BOASTS PRESTIGIOUS WINERIES AND DISTILLERIES, SOME PRODUCING WINES THAT WERE THE FIRST OF THEIR KIND. SECONDLY, THE TEAM IS QUALIFIED IN WSET LEVEL 1 TO 3 AWARD IN WINES BECAUSE ONE OF OUR GOALS IS TO EQUIP THE INDUSTRY WITH TOP OF THE RANGE PRODUCTS PRESENTED BY A HIGHLY EDUCATED TEAM. LASTLY, WE 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.

OUR ACCLAIMED PARTNERS ARE VERGELEGEN, S.A; ROBERT MONDAVI, USA; RUFFINO, IT; KIM CRAWFORD, NZ; NICOLAS FEUILLATTE, FR; FAMILLE PERRIN, FR; SEPTIMA, AR; LEGARIS, SP; VINA POMAL, SP; SCALA DEI, SP; CORDONI, SP; THE PRISONER, USA; FAMILLE SICHEL, FR; THE GARDENER GIN, FR; HIGH WEST DISTILLERY, US; NELSON'S GREENBRIER DISTILLERY, US; MI CAMPO, MX AND CASA NOBLE, MX.

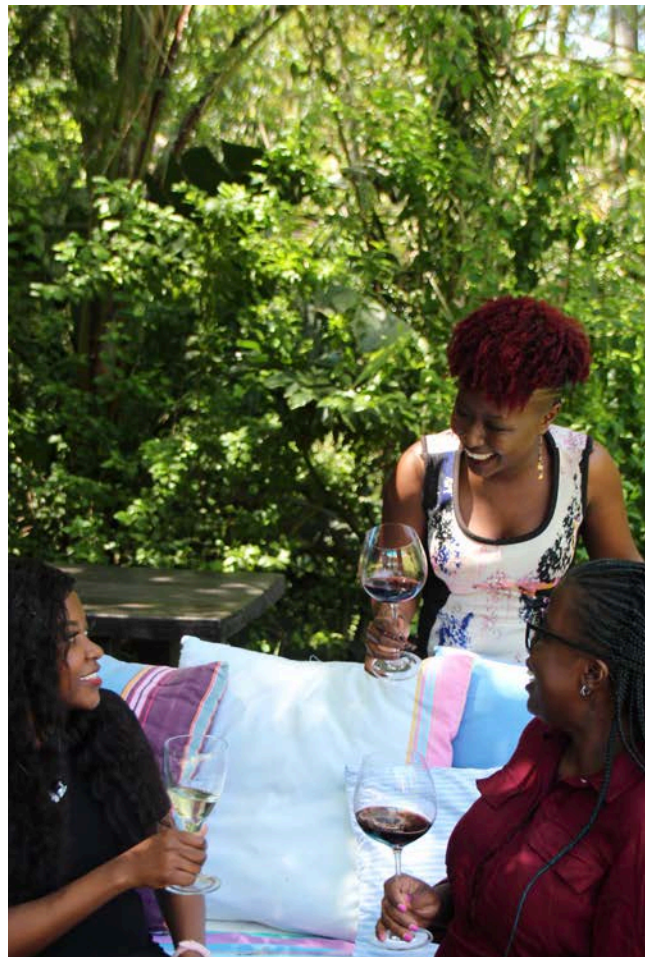


De Vries Premium Wines

HOSPITALITY COMPETENCE  
CENTER EAST AFRICA



WSET  
APPROVED  
PROGRAMME PROVIDER





In picture: The first ever WSET class in 2018 (Award in Wines Level 2). Bottom L-R: Amelieke Verwiel, Wanjiru Mureithi, Beverly Mbaika and Lynette Ngotho . Top L-R: Dan Davies, Sjouke de Vries, Helen Wacera, Gijs Opbroek and Melissa Mwende. On the Cover: Vergelegen Manor

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HOSPITALITY COMPETENCE  
CENTER EAST AFRICA



WSET® Level 1 Award  
in Wines



WSET® Level 2 Award  
in Wines



WSET® Level 3 Award  
in Wines



# THE HOSPITALITY COMPETENCE CENTER EAST AFRICA

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

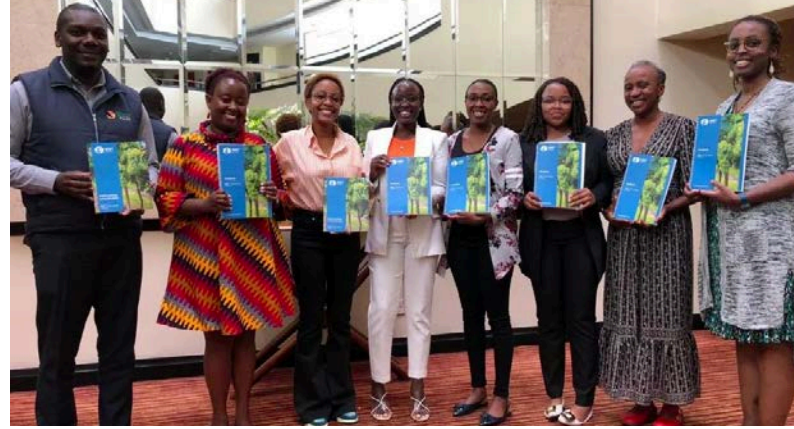
When the HCC EA was founded in 2018, the founders identified a significant enthusiasm and some pockets of knowledge in the industry, but there was a general lack of comprehensive knowledge and formal certification available in wines and spirits. The ambition was to start in Kenya, cultivate a community of connoisseurs and professionals to drive the wine industry forward, and eventually expand to other East African countries. Our primary function is to offer WSET Award in Wines courses to the region and Seychelles, ensuring we are on par with the rest of the world in the wine business. This has led to a heightened demand for better wines in both restaurants and retail shops, benefiting importers.

The Wines and Spirits Education Trust (WSET) certification is one of the highest qualifications that wines and spirits professionals can achieve. They are recognized globally and signify a high level of knowledge in wines or spirits. We offer three levels of the WSET Award in Wines courses. The curriculum is consistent across the over 70 countries where these courses are conducted and anyone with an interest in wine can enrol. The courses are designed for both enthusiasts and hospitality industry professionals with varying durations and the option of online courses for those who prefer a flexible schedule.

WSET courses are only available from Approved Programme Providers licensed by the Global office in London. We are proud to be the only Approved Programme Provider (APP) in Africa apart from South Africa, which is renowned as a wine nation. Our journey began in Kenya and has now expanded to include courses in Seychelles and Rwanda, with over 250 alumni to date. We now plan to introduce the physical classes in Tanzania and Uganda next year. Additionally, in the second half of 2024, we will launch the WSET Awards in Spirits Levels 1 and 2.

Photos from previous classes ►







Above: Level 1 Award in Wines 2019 cohort at Eden Island, Seychelles. Bottom: Level 1 Award in Wines 2023 cohort for Kigali Marriott, Kigali, Rwanda

## *What to expect from the WSET Award in Wines Courses*

### **Level 1 Award in Wines**

The entry level course focussed on the basics of wines. The lectures are conducted in one full day culminating in an examination at the end. It is ideal for wine enthusiasts and those starting out in the wine industry. Physical or online class options are available.

### **Level 2 Award in Wines**

A more in-depth course that builds on the basics with greater emphasis on the factors influencing wine production and the wine producing countries of the world. The lectures are conducted over two full days with a separate examination within 5 days after the course. The class is beginner friendly, especially for those who have some knowledge of wines. Physical or online class options are available.

### **Level 3 Award in Wines**

This advanced level course is designed especially for professionals. The lectures are conducted over 5 days of intensive learning and the theory and tasting examination is held on the Monday after. This is the only course of the three with a tasting exam unit. Physical class option is available.

\*\*Coming soon WSET Award in Spirits Level 1 and 2

For more information on the classes and upcoming dates, visit [www.hcc-ea.com](http://www.hcc-ea.com)

# Educating the Future

*A collaboration to transform Institutional wine education*

THE Hospitality Competence Center East Africa (HCCEA) stands out as a beacon of excellence in wine education. As the Approved Programme Provider (APP) for WSET Global (Wines and Spirits Education Trust) in East Africa and the Seychelles, HCCEA has made significant strides since achieving APP status in 2018. The launch of the first Level 1 and 2 Awards in Wines courses in Nairobi marked the beginning of a transformative journey. Courses in Seychelles and Rwanda soon followed, expanding the program's reach.

Ms. Wanjiru Mureithi has played an important role in this journey, significantly contributing to the development of wine education within the industry. Wanjiru became the first Kenyan certified educator of the UK-based WSET for HCCEA after earning her Level 3 Award in Wines qualification and then completing the WSET Educator Course. Her contributions have been vital to HCCEA's success. HCCEA has cultivated an active alumni community of over 300 hospitality professionals and wine enthusiasts who regularly meet for wine knowledge events.

From the start, HCCEA's vision was to enhance the Kenyan hospitality industry by training professionals capable of raising industry standards. Six years on, WSET qualifications are widely recognized in Kenya. These qualifications have become essential for starting or advancing a career in hospitality, with employers increasingly seeking candidates with WSET credentials for key positions. This focus on education has elevated the hospitality sector, which is vital for Kenya's tourism-reliant economy and its status as a regional business hub. The challenge, however, has been to increase the number of students obtaining WSET qualifications. To address this, HCCEA and Aloys Onchuru, a lecturer at the Boma International Hospitality College (BIHC), initiated a collaboration to integrate wine courses into the BIHC syllabus. Aloys, a certified WSET Level 3 Award holder, understood the value of these qualifications from his prior experience with the courses.

BIHC is a premier Pan-African hub for Hospitality and Culinary Arts training, research, and consultancy. It promotes inclusive and equitable education, with students undertaking Swiss-accredited diplomas. Similarly, WSET is a UK-accredited globally acknowledged certification. Both institutions administer examinations marked by their respective accreditors to ensure global standardization.

"Our collaboration will greatly benefit more entry-level personnel entering the workforce, which aligns with the core mission of BIHC," says Aloys. He is the latest WSET Global certified educator for BIHC under HCCEA, having completed the Educator Programme specifically for this partnership in 2023.



The Programme, held in London, involves a week-long course with theory and practical units tested separately in the exam. The exam requires candidates to develop a lesson plan and slides on a subject country and conduct theory and tasting comparison classes, each lasting 15 minutes. The strict timing can determine a pass or fail. To teach Level 1 and 2 courses, one must be a Level 3 graduate, and teaching Level 3 requires a Level 4 Diploma.

Aloy's extensive 15-year background in the hospitality industry, primarily as a Food and Beverage Manager at establishments like the Carnivore Restaurant, the Boma Hotel and Hemingways Nairobi underscores his expertise. His first encounter with the WSET Level 2 Award in Wines course in 2022 highlighted the credibility it brought to his professional profile and its potential to enhance guest experiences.

The collaboration between HCCEA and BIHC is met with enthusiasm from both parties. The courses offer BIHC students practical skills development through the WSET systematic approach, entry into an esteemed WSET community and a high-quality supplementary education experience with globally recognized qualifications. This partnership gives BIHC students a competitive edge as they enter the workforce, aligning with the college's core mission.

Looking ahead, HCCEA anticipates significant growth in 2024. The organization plans to expand its educator pool, launch WSET Level 1 and 2 Awards in Spirits courses in Nairobi this year and extend physical WSET classes to Tanzania and Uganda next year. HCCEA remains committed to its vision of providing high-quality education and fostering a community of knowledgeable and skilled professionals. This dedication to excellence and innovation will continue to drive the future of hospitality education in the region.

This collaboration, championed by Aloys Onchuru, exemplifies the commitment to raising standards and expectations within the Kenyan hospitality industry. As HCCEA expands its influence and educational offerings, it is poised to shape the future of hospitality education, ensuring a well-educated and skilled workforce that will drive the industry forward.



**Veronica Wambugu, Finance and Operations Manager- De Vries Africa Consulting** ★★

*When I joined De Vries Africa, the company was not yet in the wine business and so the shift to importing wines was a totally new venture. After some time, it became evident that the WSET courses would be beneficial so I enrolled for the Level 1 Award in Wines in 2019 and got certified.*

*Over the years, working with the hospitality industry has made me conversant with wine language but it was time to upgrade my qualifications.*

*I was determined to take my Level 2 Award in Wines course this year so I joined the March cohort and I am very glad that I did.*

**Sam Ndichu, Training Manager - Dion Wines** ★★★

*I first learnt about the WSET classes in 2015 where I attended the introductory classes that Wanjiru was holding. I left feeling that it was something I would love to pursue. In 2019, I completed my Level 2 which was perfect timing as I was preparing for the WOSA Sommelier Cup finals. This helped me to structure my theory and tasting presentations and I won first place! Having a Level 2 certification also set me apart in the market as there were not many Level 2 graduates at the time.*

*The next step was my Level 3 which I completed last year. It was a significant milestone for my growth, enabling me to better service the market in my work with importers. The WSET courses benefit you by teaching the language of the business in a structured manner applicable to all kinds of people. Most importantly, their Systematic Approach to Tasting and evaluating wines has been invaluable throughout my career, especially in my new role as a Training Manager. My Level 3 qualification greatly enhanced my communication both internally and with clients. It has also made me a valuable resource when selecting wines. Additionally, it is beneficial interacting with peers from our strong WSET Alumni network where we share trends, opinions and mentorship notes. Despite being competitors, we are partners in the community.*

**Richard Nzuve, F&B Specialist - Movenpick Nairobi** ★★

*My interest in learning wines was necessitated by my desire to become technically savvy in my day to day work. Then I started to fall in love with each bottle of wine I tasted and I wanted to understand them better. Progressively, I really wanted to know how to pair and connect wine with different dish profiles and also curate wine cocktails.*

*I can't thank De Vries Africa enough for giving me the opportunity to become WSET Award in Wines Level 2 certified through their sponsorship and belief in me. Having the Level 2 qualification which is recognised worldwide has greatly helped overall in my career growth as a trainer, consultant and enthusiast.*

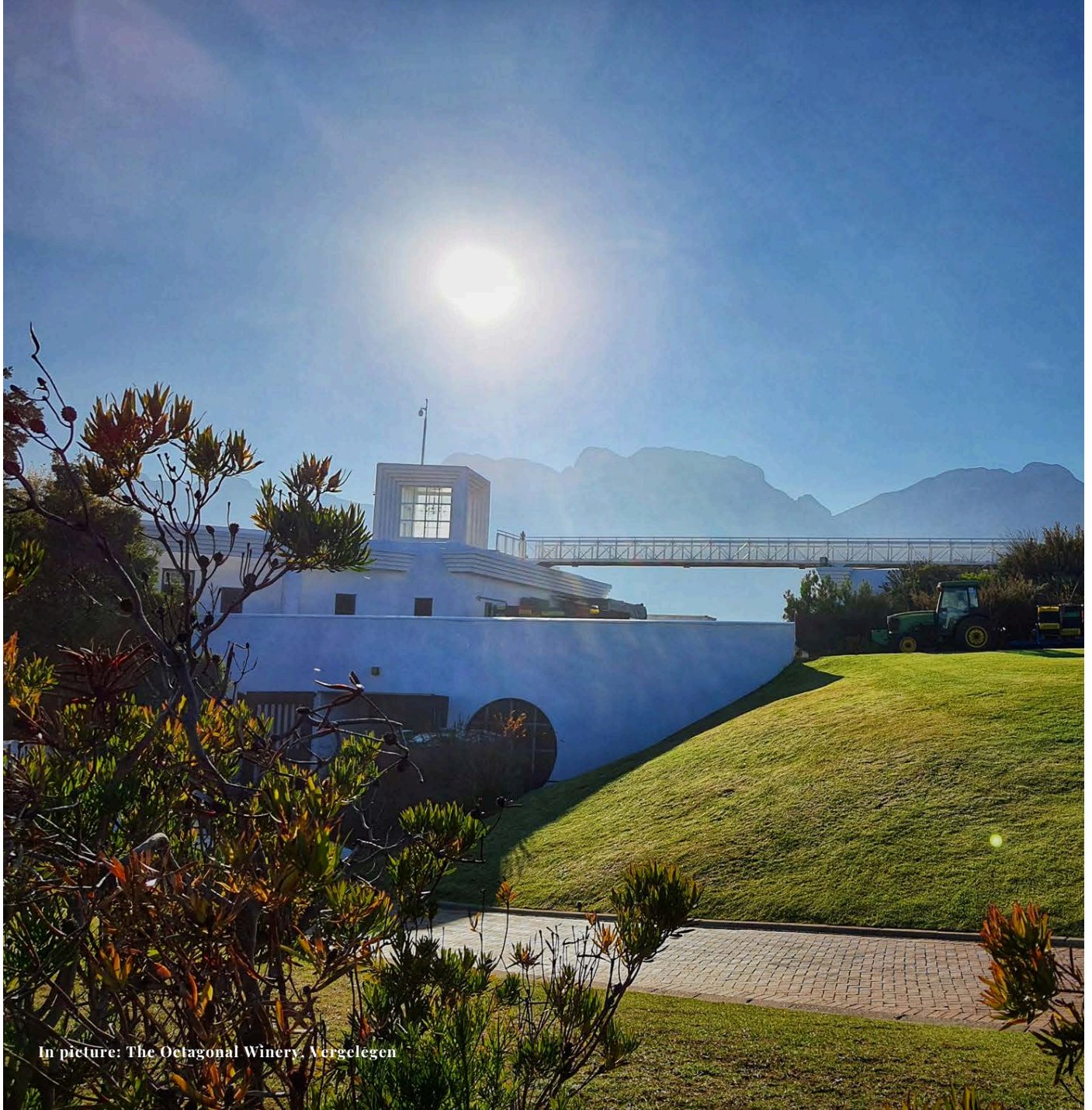
**Soraiya Ladak, Managing Director - The Wine Shop** ★★★

*My WSET Award in Wines Level 3 qualification has proven to be institutional in my knowledge of regions and grape varieties which in turn is instrumental in the orchestration of our business, garnering people's respect and having a pulse on what is new or trending in the wine world. This know-how is essential for us as importers and also for conveying that awareness and education on the ground.*

*I would definitely encourage anyone in the wine industry or if they have a passion for wine to take the courses. They really put into perspective many facets of the business whether you are an importer or distributor or retailer or service staff. It helps upgrade your knowledge personally and professionally. I am currently looking forward to doing the Level 4 to continue enhancing my education.*

**Wanjiru Njuguna, Wine enthusiast** ★★

*I am a Level 1 and 2 certified WSET Alumni whose interest in the courses was sparked by my curiosity about wine and wine culture. In my studies, I got to understand that wine is an art and a science that combines the technicality of making wine with thoughts and experiences. I love the diversity of wine in that each one is different but similar depending on the varietal or that the same wine can taste different paired with different foods. With the knowledge gained in the courses, I am able to find a wine for every occasion by thinking through the combinations of styles and grape varieties. I am grateful that I found sponsorship via Winenjiru Ltd to pursue my qualifications.*



In picture: The Octagonal Winery, Vergelegen

# ROOTS, LEGACY & HERITAGE

*Vergelegen is rumoured to be the 3rd oldest homestead in the cape winelands and recognized for its extraordinary wines, restaurants, meticulous gardens and being one of South Africa's top 3 heritage sites enjoying the same protection as the Kruger National Park.*

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The Vergelegen Estate holds a special place in the heart of De Vries Premium Wines because they are where our journey in the wine industry began and ultimately set the standard for our whole portfolio. To quote our MD, 'Every other brand of wine that followed had to stand shoulder-to-shoulder with Vergelegen in terms of quality and iconicness!' The rest as they say, is history.

### **A Heritage of Historical Significance**

Nestled in the serene surroundings of Somerset West, South Africa, the Vergelegen Vineyard stands majestically following centuries of viticultural excellence and historical significance. Established on 1st February 1700, this vineyard is more than just a winery; it is a protected national heritage site.

Vergelegen, which translates to "situated far away," was founded by Willem Adriaan van der Stel, the then Governor of the Cape. Recognised as an agricultural genius, by 1706 Willem had turned Vergelegen into an agricultural paradise with flourishing vine stocks, fruit orchards, orange groves, camphor and oak trees - that still stand on the estate today- and built the iconic Cape Dutch manor house for himself. In effect, he contributed greatly to the agricultural development of the Cape.

Over the centuries, the estate has been meticulously preserved, reflecting its deep historical roots even after undergoing dramatic changes and a succession of owners. The current owners are no less ambitious with a mission to restore and highlight the Estate's great history. With a fully functioning winery and grounds that have hosted many celebrities and world leaders, one of the most significant historical moments is when the Estate secretly hosted the first executive ANC meeting after Nelson Mandela's release.

### **The Magnificent Gardens**

These are attributed to Vergelegen's most remarkable successor; Lady Florence Philips who acquired the farm as a present from her husband. However, in a turn of events, Lady Philips made drastic changes to the Estate by removing all the dilapidated

vineyards and converting the old winery into an elaborate library for her husband's collection of books.

She had a different vision. With some help, from 1917-1941, she managed to turn the estate into a floral and cultural treasure trove.

Leaving behind a legacy such as this is no small feat. Centuries later, one of the standout features of Vergelegen is its spectacular gardens, which span over 10 hectares. There are 18 gardens, each offering a different horticultural experience that can be experienced via their infamous pop-up restaurants. The only rosé wine out of Vergelegen is named after her in homage to this.

From the majestic five ancient Camphor trees in the Camphor forest to the enchanting Rose Garden, every section is meticulously curated. The Octagonal Garden, with its geometric precision and the tranquil Reflecting Pool are testaments to the estate's commitment to preserving natural beauty. The gardens are not just for visual delight but also serve as a sanctuary for biodiversity. They are a haven for nature enthusiasts and researchers alike.

### **Natural Diversity**

In our Maiden issue we covered the sustainability and eco-conscious practices of the Vergelegen Estate (this digital copy is on our website). Through their restoration efforts and holistic approach, the 3,300 hectare wonder is achieving sustainability for all their business. As a result, some almost extinct flora and fauna like the Quagga and a rare male Cape Leopard have returned to their natural home. Even bird and insect species are thriving and in effect helped the winery side to reduce the need of pesticides by 75%.

While they are not yet organic, farming practices like replanting the vineyards with virus-free vines have led to the eradication of the notorious Leaf Roll Virus. This made Vergelegen the only vineyard in South Africa free of it.

### **The Winery**

Vergelegen's winemaking tradition is as rich as its history. The estate's vineyards are strategically planted on

slopes that benefit from ideal sun exposure and cooling sea breezes, creating perfect conditions for viticulture. Vergelegen produces a range of wines including their flagship Bordeaux-style blends, renowned for their complexity and ageing potential. State-of-the-art facilities and a rigorous selection process by a seasoned team also guarantee that only the finest grapes are used. The result is wines that are celebrated both locally and internationally.

The design of the winery also plays a part in history and sustainability. Its octagonal shape mimics the homestead's walled garden; it is 11 meters underground and works completely off the grid on solar energy.

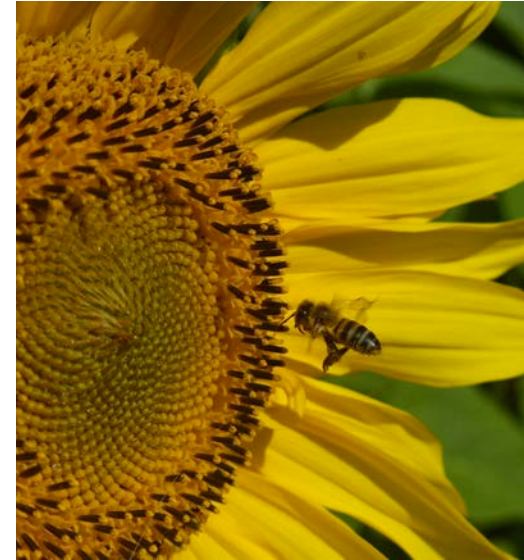
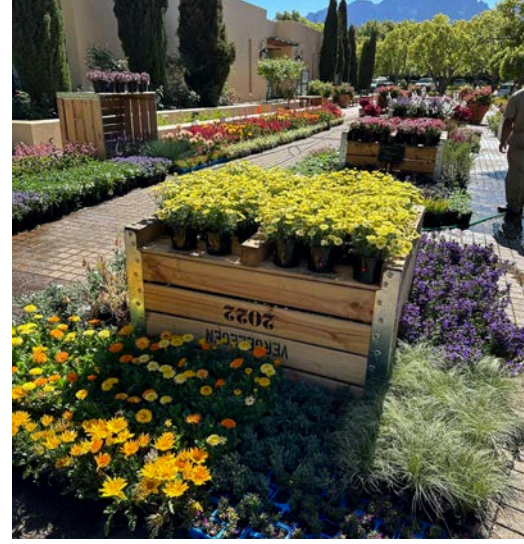
For four harvests now, De Vries Premium wines has been privileged to be part of the process with both the previous and current winemakers; André and Luke. We are granted two weeks to join the activities from the vineyard to the winery under the winemaker's tutelage.

### **New Winemaker**

Vergelegen officially welcomed a new winemaker who has infused fresh energy and innovation into the estate's winemaking practices. His name is synonymous with excellence in the industry and his new endeavours are aimed at enhancing the vineyard's legacy. Notably, rigorous organic and biodynamic techniques have been implemented to continue reducing the environmental footprint and promoting soil health. In return, the wines exhibit a vibrancy that resonates with modern wine connoisseurs.

He has focused on exploring new varietals and blends by experimenting with small-batch productions that highlight the diversity of the estate's terroir. These limited-edition wines have garnered critical acclaim, adding a contemporary twist to Vergelegen's celebrated winemaking tradition.

In essence, Vergelegen through the years cannot only be labelled as just a vineyard; it is a living legacy, a celebration of the past and a promise of continued excellence and sustainability.



### LUKE O'CUINNEAGAIN

CELLAR MASTER & WINEMAKER AT VERGELEGEN

Luke joined Vergelegen as the new winemaker in 2023 bringing with him years of experience, a passion for wine, and a dedication to creating remarkable vintages.

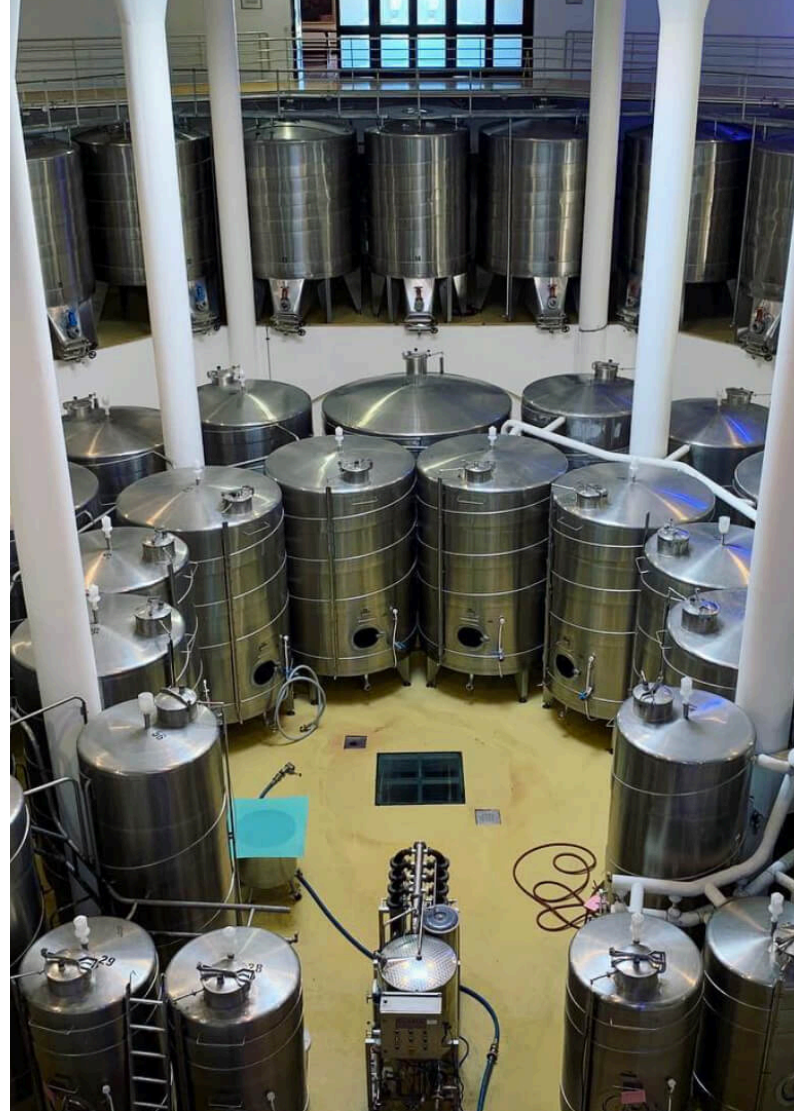
With a B.Sc. Agric. (Viticulture and Oenology) Honours degree from Stellenbosch University, he has gained extensive experience working at renowned estates such as Rustenburg, Château de Fieuzal, Château Angelus, Caves Robert Dietrich, and Screaming Eagle in California. Prior to joining Vergelegen, Luke was the acclaimed winemaker at the French-inspired Glenelly Estate in Stellenbosch from 2008, where he produced wines celebrated for their power, elegance and balance.

Luke believes in the importance of innovation and is especially passionate about working with Cabernet Sauvignon and Cabernet Franc due to their unique expressions and the precision required to create exceptional wines. As a Stellenbosch winemaker, Luke is consistently impressed by the region's quality and is eager to contribute to Vergelegen's esteemed legacy with his unique approach and dedication to excellence. He also shares the estate's commitment to environmental sustainability and Bordeaux-style wines, focusing on natural winemaking with minimal intervention.



Luke holds the Vergelegen Flagship V. The Icon of the range and top of its class, known for its complexity, deep ruby colour and complex aroma. Crafted from a block of Cabernet on the estate.







Pg15: A view of the Octagonal garden and the other gardens. The only rosé wine from Vergelegen, Florence, named after Lady Philips.  
 Pg17: Part of the vineyards below the Hottentots Holland mountain range, the people, eland that roam the vineyards and the sunken cellar.  
 Clockwise: During the 2024 harvest, De Vries staff Mitchelle and Loise with the winery crew; with Luke in the cellar; Both with Maritza van Rensburg - Assistant Winemaker; During the 2023 harvest Anne below and with Rachael and Luke.





# CASA NOBLE®

TEQUILA

AGED IN FRENCH OAK. CERTIFIED ORGANIC. ESTATE GROWN.



# WSET Level 2

## Systematic Approach to Tasting Wine®



### 01 Appearance

#### Intensity

PALE      MEDIUM      DEEP

#### Colour\*



\*Colours are not intended to represent actual wine colours

### 02 Nose

#### Intensity

LIGHT      MEDIUM      PRONOUNCED

#### Aroma Characteristics



### 03 Palate

#### Sweetness

DRY      OFF-DRY      MEDIUM      SWEET

#### Acidity

LOW      MEDIUM      HIGH

#### Tannin

LOW      MEDIUM      HIGH

#### Alcohol

LOW      MEDIUM      HIGH

#### Body

LIGHT      MEDIUM      FULL

#### Flavour Intensity

LIGHT      MEDIUM      PRONOUNCED

#### Flavour Characteristics



#### Finish

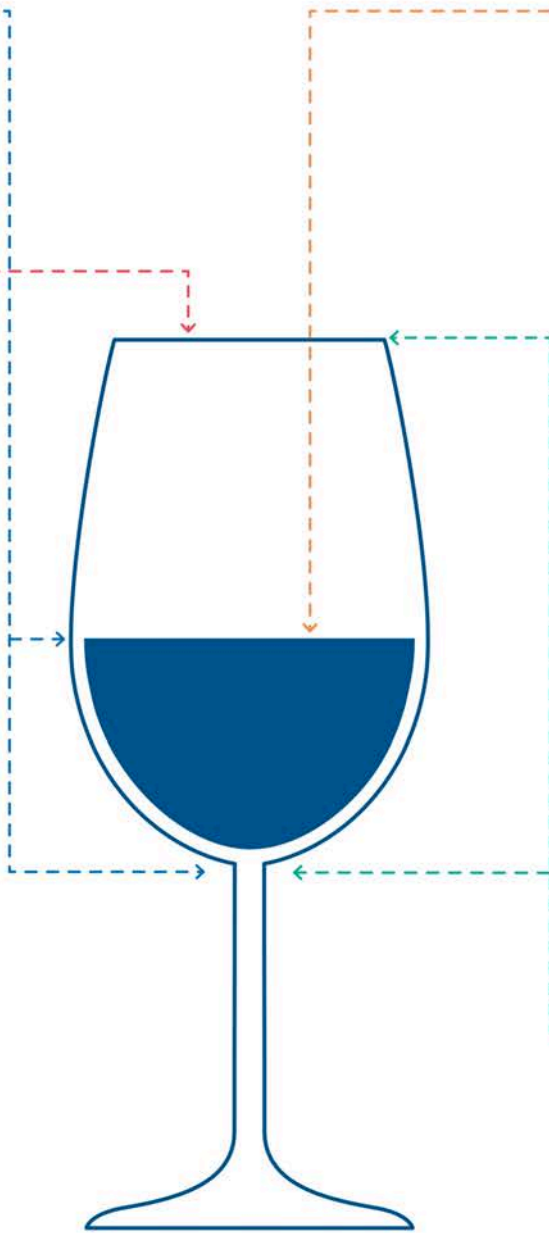
SHORT      MEDIUM      LONG

### 04 Conclusions

#### Quality

POOR      GOOD      OUTSTANDING

ACCEPTABLE      VERY GOOD



## WSET Level 2 Wine-Lexicon

Describing aromas and flavours

### Primary

The aromas and flavours of the grape and alcoholic fermentation

**Floral**  
blossom, rose, violet

**Stone Fruit**  
peach, apricot, nectarine

**Black Fruit**  
blackcurrant, blackberry, blueberry, black cherry, black plum

**Spice**  
black/white pepper, liquorice

**Green Fruit**  
apple, pear, gooseberry, grape

**Tropical Fruit**  
banana, lychee, mango, melon, passion fruit, pineapple

**Herbaceous**  
green bell pepper (capsicum), grass, tomato leaf, asparagus

**Fruit Ripeness**  
unripe fruit, ripe fruit, dried fruit, cooked fruit

**Citrus Fruit**  
grapefruit, lemon, lime, orange

**Red Fruit**  
redcurrant, cranberry, raspberry, strawberry, red cherry, red plum

**Herbal**  
eucalyptus, mint, fennel, dill, dried herbs

**Other**  
wet stones, candy

### Secondary

The aromas and flavours of post-fermentation winemaking

**Yeast (ees, autolysis, flor)**  
biscuit, pastry, bread, toasted bread, bread dough, cheese, yogurt

**Malolactic conversion**  
butter, cream, cheese

**Oak**  
vanilla, cloves, coconut, cedar, charred wood, smoke, chocolate, coffee

### Tertiary

The aromas and flavours of maturation

**Red wine**  
dried fruit, leather, earth, mushroom, meat, tobacco, wet leaves, forest floor, caramel

**White wine**  
dried fruit, orange marmalade, petrol (gasoline), cinnamon, ginger, nutmeg, almond, hazelnut, honey, caramel

**Deliberately oxidised wines**  
almond, hazelnut, walnut, chocolate, coffee, caramel



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# OUR CATALOGUE



Top wines from the most iconic wine estate of South Africa



La Vieille Ferme



One of the best value for money wines in the world - Robert Parker Jr.



## 1. 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

## 2. 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%

## 3. Vergelegen Premium Cabernet Sauvignon Merlot, SA

Characterful red wine with black and red currants, coffee, tobacco and oak on the nose. The palate is fresh with a sprightly lingering finish. Cabernet Sauvignon, Merlot. Alc 14%. Will mature in 5-10 years.

## 4. Vergelegen Premium Florence Rosé, SA

Lovely fresh red berries in a rose gold liquid with a long dew fresh aftertaste. Serve well chilled at 8-10 °C. Shiraz 80%, Grenache 20%. Alc 13.5%

## 5. 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%

## 6. 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

## 7. 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.

## 8. Vergelegen 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%

## 9. Vergelegen 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%

## 10. 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%

## 11. 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. Cabernet Franc, Merlot, Petit Verdot. Alc 14.5%

## 12. Vergelegen Reserve 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%.

## 13. 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.

## 14. 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

## 15. Vergelegen Flagship G.V.B. Red, SA

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

## 16. 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%

## 17. 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%

## 18. 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%

## 19. 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.

**20. 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%

**21. La Vieille Ferme Réserve Rosé Sparkling, 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%

**22. 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. Grenache blanc, Marsanne, Roussanne, Viognier. Alc 13%

**23. 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%

**24. Famille Perrin Côtes du Rhône 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%

**25. 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.

**26. Famille Perrin Châteauneuf du Pape Rouge, FR**

The nose reveals delicate notes of very ripe berries with some mineral tones. On the palate it is aromatic and fruity with sweet spices. Beautiful length and well balanced. Grenache, Mourvèdre, Syrah Alc 14.5%

**27. Famille Perrin Coudoulet de Beaucaستel Côtes du Rhône 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%

**28. Château de Beaucaستel 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%

**29. Château de Beaucaستel 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 2-3 hours and serve around 15°C. Grenache, Mourvèdre, Syrah, Cinsault. Alc 14%. Has ageing potential in mid-term.

**30. Miraval Rosé Côtes de Provence, FR**

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

**31. 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%

**32. Champagne Fleur de Miraval Petite Fleur FR**

Bouquet of pink flowers, raspberry and redcurrant on the nose. The mouth is juicy and full, illuminated with fresh, lemony citrus notes, ruby grapefruit and mandarin. The finish is subtle delicate. Chardonnay 95%, Pinot Noir 5%. Alc 12%

**33. Champagne Fleur de Miraval Exclusively Rosé, FR**

Complex and delicate aromas of white flowers, redcurrant, strawberry and slightly smoky notes. The palette is fresh and vibrant with white fruit and citrus evolving into complex notes of candied fruit, soft spices and toasted almonds. The finish is incredibly persistent with some minerality. Chardonnay 75%, Pinot Noir 25%. Alc 12%

**34. 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%

**35. Champagne Nicolas Feuillatte Réserve Demi-Sec, FR**

Has aromas and palate of toasted bread, honey and mango. The mouth is smooth with hints of candied fruits. The finish is silky with some mango undertones. Chardonnay, Pinot Noir, Meunier. Alc 12%

**36. 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%

**37. Champagne Nicolas Feuillatte Palmes d'Or Brut, FR**

Vintage Champagne. Elegant notes of apricots, almonds



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Benchmark Sauvignon Blanc from New Zealand



and spices. Upfront flavours of redcurrant and citrus, some minerality. Chardonnay, Pinot Noir.

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

**39. 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%

**40. 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%.

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

**42. Ruffino Aqua Di Venus, IT (New)**  
A floral light pink rose with red cherry and herbal notes on the nose. Its fresh with balanced acidity on the palate. Has a long finish. Syrah, Sangiovese, Pinot Grigio. Alc 13.5%

**43. Ruffino Rosatello, IT (New)**  
Fruity and floral on the nose and palate in this delicate wine. Extremely versatile, Rosatello pairs perfectly with cured meats, appetizers and fish. Red grape blend. Alc 12%

**44. Ruffino Prosecco Brut, IT**  
Bright straw yellow colour with aromas of berries and caramel. Refreshing and fruity on the palate. 85% Glera, 15% Pinot Grigio, Chardonnay, others. Alc 11%.

**45. Ruffino Prosecco Rosé, IT**  
Pink with fine and persistent perlage Fragrant with notes of strawberry and candies and fresh fruits dominant in the finish on the palate. 90% Glera, 10% Pinot Nero. Serve at 7-8°C. Alc 11%.

**46. 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 15%.

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

**48. Ruffino Riserva Ducale Oro, IT**  
Complex bouquet of cherry, plum and violet notes that develop to chocolate and black pepper. Great structure of elegant tannins and balanced acidity. Persistent finish. Sangiovese blend. Alc 14.5%. Can be cellared for decades.

**49. 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%.

**50. Ruffino Brunello Greppone Mazzi, IT**  
Ruby red, complex and refined aromas of ripe plum, cassia, cocoa and sweet tobacco. Full-bodied with velvety tannins, very long finish. Sangiovese 100%. Alc 14.5%

**51. Robert Mondavi Sauvignon Blanc Private Selection, USA**  
Freshly cut grass aromas followed by lemon, grapefruit, lime zest. Bright flavours of lemongrass, citrus, guava, mango and a mouthwatering acidity. Sauvignon 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. 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%

**54. 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%

**55. The Prisoner California Red Blend, USA**  
On the nose, dried blackberry, cedar and tobacco leaf with clove, cinnamon, and nutmeg. Flavours of ripe dark cherry and hints of anise linger for a soft, vibrant finish balanced by ripe tannins. Zinfandel, Cabernet Sauvignon, Petite Sirah, Syrah, Merlot, and Malbec. Alc 15%

**56. The Prisoner Pinot Noir, USA**  
Aromas of cherry, cinnamon and dried herbs, complemented with notes of strawberry, notes and vanilla. It is bold and full on the palate. Pinot Noir. Alc 14.5%

**57. The Prisoner Saldo, USA**

Dark ruby colour with ripe red and black cherry, black pepper and baking spices on the nose. Fruity, spice and hint of chocolate on the palate. Long finish with velvety tannins. Zinfandel, Petit Sirah, Grenache, Primitivo, Syrah. Alc 15.9%

**58. Kim Crawford Sauvignon Blanc, NZ**

Aromas of citrus, tropical fruit, and crushed herbs. Juicy flavours of passion fruit, melon, and grapefruit with vibrant acidity and length on the palate. Serve at 7-8°C. Sauvignon Blanc 100%. Alc 13%

**59. 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%

**60. 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.

**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%

**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. 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%

**64. 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%

**65. 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%

**66. Viña Pomal Rosada, SP**

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

**67. 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%

**68. 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%

**69. 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%

**70. 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%

**71. 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%

**72. 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%

**73. 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%

**74. 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%

**75. 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.

**76. 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%

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The first ever Gin from Provence courtesy of the Miraval family

**77. 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.

**78. Chateau Daviaud AOC Bordeaux Rouge, FR**  
The nose is expressive on notes of ripe fruit and lots of spice. On the palate, it is surprisingly full, smooth and also a lot of depth. Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec Alc 14%.

**79. Famille Sichel Sirius AOC Bordeaux Blanc, FR**  
An aromatic white wine, where the Sauvignon gives off its scents of white flowers, citrus fruits and lychee while the Sémillon brings a round body enhanced by a nice refreshing acidity. The balanced and persistent finish is mineral, light toasted and grilled notes. Semillon, Sauvignon Blanc. Alc 12%. Vegan. Keep for 1 more year to evolve.

**80. Famille Sichel Sirius AOC Bordeaux Rouge, FR**  
The nose evokes warm scents of spices, dried figs, black berries and blackcurrant. The round palate is also warm accompanied by expressive fruit on well-balanced tannins which lend a beautiful length. Merlot, Cabernet Sauvignon. Alc 14%.

**81. Château Argadens AOC Bordeaux Blanc, FR**  
Has a crisp nose with citrus and floral aromas mixed with rose and passion fruit. The palate is ample with hints of acidity. The finish is long. Sauvignon Blanc, Semillon. Alc 12%

**82. Château Argadens AOC Bordeaux Supérieur Rouge, FR**  
The nose is complex with fresh fruit, red and black berries and toasted notes. On the palate it is rich, elegant and balanced leaving a persistent finish. Merlot, Cabernet Sauvignon. Alc 14.5%

**83. Famille Sichel AOC Bordeaux Rouge, FR**  
Nose is an expressive bouquet revealing aromas of multiple red fruits mixed with toasted and vanilla notes. The mouth is full with dense tannins completed with a long finish. Merlot, Cabernet Sauvignon. Alc 14%

**84. Famille Sichel AOC Margaux Rouge, FR**  
A deep garnet red colour, it has delicate blackcurrant and blackberry fruit and some oak on the nose. Quality tannins make it fruity and subtle with a lingering finish of spice and toasted notes. Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot. Alc 13.5%. Drink from 2021.

**85. Famille Sichel AOC Sauternes, FR**  
A bouquet of remarkable complexity with aromas of ripe apricots, pineapple, mango and honey. On the palate, a smooth, rich and refined liquor instantly invades the palate with a great freshness. Semillon, Sauvignon. Alc 13%. Vegan. Noble rot wine.

**86. Château Crabitey AOC Graves Blanc, FR**  
A bright, intense yellow with golden glow. Complex nose of white flowers, orange blossom notes and scents of white flesh fruits followed by subtle wood notes and freshness of citrus zest. Smooth and round on the palate. Long, fruity and fresh finish. Sauvignon, Semillon. Alc 12.5%. Vegan

**87. Château Crabitey AOC Graves Rouge, FR**  
Presents a bouquet of ripe fruit with toasted and balsamic notes. Underpinned by well-integrated tannins, the rich, front of palate evolves powerfully thanks to richly fruity extract. The fine structure is clothed in lingering, velvety elegance. Cabernet Sauvignon, Merlot. Alc 14%

**88. Château Beaumont AOC Haute Médoc, FR**  
Characterised by roundness, harmony and fruitiness, Merlot gives a lovely fruitiness and some sweetness, while the Cabernet Sauvignon brings concentration and the Petit Verdot a spicy touch. Cabernet Sauvignon, Petit Verdot. Alc 13.5%

**89. Château Perron AOC Lalande de Pomerol, FR**  
Attractive nose of red berries, sour cherry, spices and menthol with some oak and liquorice. The palate reveals a subtle, delicate wine and a velvety texture with beautifully ripe, plump tannins. Fresh, spicy finish. Merlot, Cabernet Sauvignon, Cabernet Franc. Alc 13%. Easy-to-drink with good cellaring potential.

**90. Château de Saint-Pey AOC Saint-Emilion Grand Cru, FR**  
An expressive and complex nose opens with toasted brioche and cocoa beans from ageing in oak barrels mixed with notes of ripe black fruits. The wine is full on the palate and structured with elegant tannins. Merlot, Cabernet Sauvignon, Cabernet Franc. Alc 14.5%.

**91. Château Angludet AOC Margeaux Rouge, FR**  
Fruity on the nose and the palate is rounded and creamy with velvety tannins, ripe fruit and spices balanced by a touch of acidity. The finish is long and light. Merlot, Cabernet Sauvignon, Petit Verdot. Alc 13%.

**92. La Dame L'Angludet AOC Margeaux Rouge, FR**  
Elegant and complex, this wine is beautifully balanced and displays great capacity to age well for a long time. Merlot, Cabernet Sauvignon, Petit Verdot. Alc 13%

**93. Alter Ego de Palmer AOC Margaux Rouge, FR**  
Merlot is generally the dominant grape variety, making it a supple wine with intense fruitiness, fresh and juicy. Velvety tannins and aromatic depth are promises of splendid ageing potential. Merlot, Cabernet Sauvignon, Petit Verdot. Alc 13%.

**94. Château Palmer AOC Margaux Rouge, FR**  
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. Sauvignon, Tannat, Malbec. Alc 14.5%. Ageing potential of over 10 years.

**95. The Gardener Gin, FR**

Clear in colour. Pleasant juniper taste with well balanced citrus, blackcurrants and mint on the nose. Smooth on the palate and a good length on the finish. Alc 42%. Perfect for a negroni, a classic G&T and Martini.

**96. Casa Noble Blanco**

Triple distilled for a well-balanced and smoother-than-glass finish. Enticing aromas set the palate for flavours of honey, buttery-sweet cooked agave and a hint of citrus. Alc 40%

**97. Casa Noble Reposado**

Aged in new French Oak Barrels for 364 days resulting in aromas of vanilla, lemongrass, and floral notes balanced with flavours of sweet cooked agave and toasted oak. Alc 40%

**98. Casa Noble Añejo**

Aged for a full two years in new French oak barrels to produce aromas of dried fruits and spice and flavors of toasted oak, toffee, vanilla, and sweet cooked agave. Alc 40%

**99. Tequila Mi Campo Blanco**

A nose of cooked agave, banana, fresh coconut, almonds, sweet orange and green apple is layered over hints of elegant vanilla. On the palate is orange blossom, honey and sweet orange balanced by subtle white pepper notes. Alc 40%

**100. Tequila Mi Campo Reposado**

The fragrant nose opens with cooked agave, ripe banana, apple, chocolate and cappuccino layered over aromas of vanilla, cinnamon and clove. On the palate is honey maple, peaches, white chocolate and toasted oak finish. Alc 40%

**101. High West Bourbon, USA**

Light caramel and sweet vanilla on the nose but rich and earthy on the palate. Great in cocktails but has the complexity to stand on its own. Alc 46%.

**102. High West Double Rye Whiskey, USA**

A unique and balanced flavour profile of cinnamon, gingersnaps, juniper, mint and honey. Aged a minimum of two years. Serve neat, with little water or on the rocks. Alc 46%

**103. Nelson's Green Brier Tennessee Whiskey, USA**

Filtered through a mellowing bed of sugar maple charcoal and aged in new charred oak barrels. On the nose is warm caramel, vanilla and cinnamon. Same flavours on the palate with brown sugar and cocoa. Long finish. Alc 45.5%

**104. Ruffino Grappa da Bolgheri, IT**

An intense bouquet of wild berries, plum and wild flowers. Smooth, elegant and well balanced on the palate. Alc 43%. Aged in stainless steel. Pair with cakes, cookies and flavourful aged cheeses.

**105. Ruffino Grappa Riserva Ducale Oro, IT**

Intoxicating scents of honey, almond and citrus zest. Ripe fruit, nuts and dates on the palate. Aged for 18 months in Riserva Ducale Oro barrels. Alc 43%. Pair with cakes, cookies and flavourful aged cheeses.

**106. Ruffino Grappa Riserva Greppone Mazzi, IT**

Flavours and aromas of citrus, candied fruit and spices, leading to a smooth velvety palate. Derived from the same source as the Ruffino Brunello di Montalcino. Aged for 12 months in oak barrels. Alc 43%. Pair with cakes, cookies and flavourful aged cheeses.

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# De Vries Premium Wines

