

ONEGRAPE

WINES





ONEGRAPE RANGE



SWEET ROSÉ

REGION: WESTERN CAPE (RAWSONVILLE)

BLEND: CHENIN BLANC (PREDOMINANTLY), WITH 5% BACK BLEND OF PINOTAGE (COLOUR)

ABV: 11.5 %

TA: 6.3 G/L

RS: 25 G/L

PH: 3.35

TEMP: 8° -10°C

ALLERGENS: CONTAINS SULPHITES

SIZE: 750ML

CLOSURE: SCREW CAP

NOSE: VERY PLEASANT SWEET FULL FLAVOURED WINE WITH SOME FRESH FLORAL AROMAS.

PALATE: PUNCHED CHERRY AND SWEET RED BERRY FLAVOURS. SOFT AND EASY PALATE.

SERVE WITH: EXCELLENT FOR/WITH APERITIF, SPICY ASIAN FOOD, DESSERT CHEESE PLATTER.



DRY ROSÉ

REGION: WESTERN CAPE – COASTAL REGION SWARTLAND, WELLINGTON

BLEND: PREDOMINANTLY SAUVIGNON BLANC, BLENDED WITH CHENIN BLANC WITH A SMALL 5% BACK BLEND OF PINOTAGE FOR COLOUR

ABV: 12.5 %

TA: 6.0 G/L

RS: 2.5 G/L

PH: 3.40

TEMP: 8° -10°C

ALLERGENS: CONTAINS SULPHITES

SIZE: 750ML

CLOSURE: SCREW CAP

NOSE: LOVELY AROMAS OF STRAWBERRY

PALATE: JUICY FRUIT WITH ADEQUATE ACIDITY ON THE FINISH FOR A BALANCED STRUCTURED COMPLEXED WINE.

SERVE WITH: PERFECT FOR APERITIF OR ASIAN FOOD



MERLOT

REGION: WESTERN CAPE (ROBERTSON)

BLEND: MERLOT

ABV: 13.5%

TA: 5.9 G/L

RS: 2.6G/L

PH: 3.5

TEMP: 12° -14°C

ALLERGENS: CONTAINS SULPHITES

SIZE: 750ML

CLOSURE: SCREW CAP

NOSE: FRUIT DRIVEN WINE HAS AROMAS OF CHERRIES AND BLACKCURRANT ON THE NOSE.

PALATE: CHERRIES AND BLACKCURRANT FOLLOW THROUGH ONTO PALATE. MEDIUM BODIED PALATE WITH EASY TANNIN STRUCTURE AND LENGTH.

SERVE WITH: BEST ENJOYED WITH LIGHT MEAT SALADS, PASTA, PIZZA, CASSEROLES, PORK AND RICH FISH DISHES.



DRY RED

REGION: WESTERN CAPE (ROBERTSON, STELLENBOSCH)

BLEND: 50% CINSAUT, BALANCE RUBY CABERNET AND SHIRAZ

ABV: 13.51 %

TA: 5.51 G/L

RS: 3.04 G/L

PH: 3.55

TEMP: 12° -14°C

ALLERGENS: CONTAINS SULPHITES

SIZE: 750ML

CLOSURE: SCREW CAP

NOSE: SPICY BERRY. FRUIT COCKTAIL OF STRAWBERRIES, BLACK CHERRY AND BLACK CHOCOLATE.

PALATE: FULL MOUTH FEEL WITH A SOFT SPICY LINGERING AFTER TASTE ROUNDED OFF WITH SOFT TANNINS. BEGGING FOR ANOTHER GLASS.

SERVE WITH: BEST ENJOYED WITH MEAT, PASTA, PIZZA, CASSEROLES, PORK AND LAMB CHOPS.

RELATED PRODUCTS



SAUVIGNON BLANC

REGION: WESTERN CAPE (BREEDEKLOOF, RAWSONVILLE)

BLEND: SAUVIGNON BLANC

ABV: 12.5%

TA: 6.0 G/L

RS: 4.5 G/L

PH: 3.35

TEMP: 8° – 10°C

ALLERGENS: CONTAINS SULPHITES

SIZE: 750ML

CLOSURE: SCREW CAP

NOSE: A HIGHLY AROMATIC WINE WITH A COMPLEX COMBINATION OF TROPICAL FRUIT AND SOME GREEN MELON NOTES

PALATE: TROPICAL NOTES ON THE NOSE FOLLOW THROUGH ONTO THE PALATE WHICH GIVES THIS WINE A WONDERFUL BALANCE SUPPORTED BY A CRISP, FRUITY BURST AND A LONG FINISH.

SERVE WITH: PERFECT ON ITS OWN OR AL FRESCO DINING WITH LIGHT SALADS OR ANY SEAFOOD DISH LIKE GRILLED PRAWNS.



THE LEOPARDS TALE RANGE



COFFEE PINOTAGE

THIS BLEND HAS A DEEP, RED-PURPLE VIBRANT COLOUR. RICH DARK CHOCOLATE WITH POWERFUL FRESHLY BREWED COFFEE STYLE, DARK FRUIT NOTES AND HINTS OF SPICE. SMOKEY AND SPICY ON THE PALATE, WITH SMOOTH TANNIN STRUCTURE ENSURING A LINGERING AFTERTASTE.



SHIRAZ MOURVEDRE

DEEP, VIBRANT RUBY COLOURED. PUNGENT SPICE AND FRUIT ON NOSE, COUPLED WITH SUBTLE TOASTY VANILLA OAK COMPLEMENTING THE BLACKCURRANT & RASPBERRY AROMAS. MEDIUM BODIED PALATE WITH A SOFT TANNIN STRUCTURE AND LENGTH.



SAUVIGNON BLANC

VIBRANT SAUVIGNON BLANC WITH WELL-DEFINED GOOSEBERRY & HINTS OF GREEN PEPPER AROMAS ON THE NOSE, COMPLIMENTED BY A FRESH, CRISP ACIDITY. SOFT ON THE PALATE WITH A LINGERING FINISH.



THE AFRICAN HORIZON RANGE



CHENIN BLANC

THE AFRICAN HORIZON CHENIN BLANC IS BURSTING WITH PASSION FRUIT, LIME AND APPLE AROMAS. THE WELL-BALANCED FLAVOURS, CRISP ACIDITY AND COMPLEX AFTERTASTE MAKES THIS A WINE THAT PAIRS WELL WITH A MEAL OR ON ITS' OWN.



PINOTAGE – CASE

THIS BLEND HAS A DEEP, RED-PURPLE VIBRANT COLOUR. RICH DARK CHOCOLATE WITH POWERFUL FRESHLY BREWED COFFEE STYLE, DARK FRUIT NOTES AND HINTS OF SPICE. SMOKEY AND SPICY ON THE PALATE, WITH SMOOTH TANNIN STRUCTURE ENSURING A LINGERING AFTERTASTE.



CABERNET SAUVIGNON

THE AFRICAN HORIZON CABERNET SAUVIGNON HAS AROMAS OF BLACKCURRANT, CHERRY AND SPICE. THE FRUITY FLAVOURS COMPLEMENT THE WELL-BALANCED FINISH. ENJOY WITH A HEARTY MEAL OR ON ITS' OWN.



**MEMORIES LAST
FOREVER RANGE**



CHENIN BLANC/CHARDONNAY
A FRESH, CRISPY AND FRUITY WHITE WITH SOME LEMONY AND TROPICAL TONES. IT HAS A WELL BALANCED PALATE, WITH A CRISPY FINISH. TO BE ENJOYED ON ITS OWN OR WITH SALADS OR ANY SEAFOOD DISH.



SHIRAZ
DEEP, VIBRANT RUBY COLOURED. BEAUTIFUL SPICE AND FRUIT ON NOSE, COUPLED WITH THE BLACKCURRANT/RASPBERRY AROMAS. LIGHT – MEDIUM BODIED PALATE WITH VERY SOFT EASY TANNIN STRUCTURE AND LENGTH. PERFECT DINNER WINE WITH FRIENDS AND FAMILY OR ENJOYED ON ITS OWN.



VIN C RANGE



DRY RED

A DELICIOUSLY RICH, FRUITY RED WINE. BURSTING WITH DARK FRUIT FLAVOURS OF BLACK CHERRY, PLUM AND BLACKBERRY, THIS IS A WELL-STRUCTURED WINE WITH AN ELEGANT HINT OF SPICE ON THE FINISH. PERFECT WITH STEAK, PIZZA, OR DISHES WITH RICH TOMATO SAUCE.