



Strauss & Co, Johannesburg Sunday 26 July 2020 Session 1 at 11 am

# South African Fine Wine

Lots 1–130



Fine Wine Auctions



Higgo Jacobs

Strauss & Co Fine Wine Auctions is a ground-breaking venture between leading South African retailer Wine Cellar, sommelier Higgo Jacobs and Strauss & Co.

It is no secret that South Africa is undergoing a fine wine renaissance. Interest in vintage South African wines is at an all-time high, especially as the country raises its profile in the local and international wine market. Clearly the time is right to elevate South Africa's finest wines, both old and new, to the same level of collectability as northern hemisphere wines, as well as professionalise their availability via a transparent auction platform.

The aim of the curated wine sale is simple: to present prospective buyers and collectors with a meticulously sourced sale of rare and esteemed South African and international wines.

The auction process offers a transparent, structured and sustainable model for affirming the status of our very finest wines. We have made absolutely sure that all the wines featured in the Strauss & Co Fine Wine Auction come from credible provenance, properly stored, in order to pass onto our clients the guarantee that these wines represent the pinnacle of rare, properly matured, fine wines.

Higgo Jacobs, Auction Curator and Wine Specialist Higgo Jacobs's experience in the wine industry spans over 20 years. He started by doing harvests in Stellenbosch in 1998 and 1999, before being interrupted by a law degree from the University of Stellenbosch. He has experience on either side of the cellar door, first as winemaker's assistant, then in marketing and sales. Relocating to the UK in 2007, he cut his teeth on the wines of the world, working with highly respected wine merchants Anthony Byrne Fine Wines and Jeroboams of London, and completing studies with the Wine and Spirit Education Trust (WSET) and Court of Master Sommeliers certification.

Higgo returned to South Africa in the role of resident sommelier at the five-star Steenberg Hotel in Constantia, after which he began consulting to the industry. He is the driving force behind a variety of projects ranging from annual fine wine events and auctions, to sommelier education and competitions. Higgo is a senior judge at the International Wine Challenge (IWC) and Decanter World Wine Awards. He is a founding member and past chairman of the South African Sommelier Association (SASA), which does training and development for the profession in South Africa, as well as a member of by-laws committee of the ASI (Association de le Sommellerie Internationale), the international regulatory body for the sommelier profession.

'The application of strict criteria with regard to quality, provenance and rarity will enable collectors to buy outstanding wines with confidence, in a seamless and highly transparent manner. - Higgo Jacobs



**Roland Peens** 

#### Roland Peens, Wine Specialist and Director of Wine Cellar

Studying economics at the University of Stellenbosch meant that Roland was surrounded by wine. He succumbed to its lures and, as soon as he had finished his BComm degree, he found his way into the industry. Roland worked in marketing, retail, exports and as a sommelier before joining Wine Cellar Fine Wine Merchants in 2005. As one of South Africa's foremost importers and retailers of fine wine, Wine Cellar focuses on the traditional regions of Europe as well as on South Africa's finest wines. Wine Cellar leads the industry in offering the biggest allocations of South Africa's most sought-after wines. As a cellaring operation, Wine Cellar manages the holdings of 900 customers and some 450 000 bottles, constituting arguably, the largest collection of fine wine in South Africa. Wine Cellar has also helped develop the secondary market in South Africa by identifying and brokering local and international vintage wines. Since 2018, various wine investment portfolios have been launched, adding 35 000 bottles of South African fine wine to the future secondary market.

Local and international study, as well as regular travel, have added to Roland's extensive insight into the wine world. You will find Roland at most of South Africa's top wine events, judging, learning and exploring the world of wine, forever expanding his palate. Roland has been a taster for Platter's Guide, Winemag.com and the Nederburg Auction, and participated in the world wine tasting championships in Bordeaux in 2013.

'As prices rise, we have naturally had more brokerage requests. We see a serious opportunity for an open-market auction. No other auction house has the track record and experience in selling fine and rare assets that Strauss & Co brings to the table.' - Roland Peens

# **Buying Wine at Strauss & Co**

#### **Provenance definitions**

Every effort is made in selecting only the very best, well-stored bottles for auction.

**Producer** – sourced directly from the producer's cellars

*Wine Cellar* – stored since release in Wine Cellar's professional cellars under optimum conditions

**Private client** – sourced from a private client or stored at a renowned or commercial cellar. Rigorous tasting and vetting has been performed by Higgo Jacobs and the Wine Cellar team.

#### **Cataloguing information**

- Descriptions include size, vintage, provenance, background information and tasting notes from a highly regarded source, where possible.
- 2. Estimates are given for all lots and are based on recent prices achieved for comparable property, taking into account quality, condition and provenance. Estimates are exclusive of Buyer's Premium and VAT.
- The reserve is a confidential figure between Strauss & Co and the seller below which a lot may not be sold. It never exceeds the lower estimate.

#### If your bid is successful:

All the lots you purchase will be invoiced to the name and address that appear on the registration form.

You will receive an invoice and payment instructions shortly after the sale. Please arrange payment and indicate to Sarah Jordaan via wine@straussart.co.za or +27 82 922 2594 your delivery, collection or further cellaring requirements.

#### How much will I pay?

If you are successful, you will pay the hammer price plus the buyer's premium of 12% for lots selling over R20 000 15% for lots selling at and below R20 000 + VAT on the buyer's premium on each lot.

## Methods of payment:

- a) Electronic Transfer (EFT) Current Account Strauss & Co Standard Bank: Killarney Bank code: 007205 Current Account No: 001670891 Swift address: SBZA ZA JJ
- b) Credit cards acceptable to Strauss & Co: Mastercard, Visa and Diners Club
- c) Telegraphic Transfer (TT) Remitter to bear all costs

#### Insurance

Wine Cellar covers insurance of R450 per 750ml bottle whilst under Wine Cellar management and cellaring. Full insurance on transport across South Africa is included in the transport fee.

#### Collections

Collections can be made during office hours by prior arrangement at Wine Cellar, Unit 4 Prices Park, Nelson Road, Observatory, Western Cape, South Africa. Wine Cellar will charge successful bidders cellaring fees from 4 weeks after the sale.

#### Door-to-door delivery

Wine Cellar is able to assist in delivering your successful bid almost anywhere in South Africa at a fee, depending on the volume and delivery address. Wine Cellar will also assist with international delivery via The Vineyard Connection.

#### **Further cellaring**

Wine Cellar is able to continue cellaring your successful bid at Wine Cellar, Unit 4 Prices Park, Nelson Road, Observatory, Western Cape, South Africa.

The secure underground cellars have ideal wine cellaring conditions of 13 to 14°C with 70% humidity. Clients are required to open a cellaring account with Stefan van der Merwe at stefan@ winecellar.co.za. Cellaring rates are viewable on the website at www. winecellar.co.za. Clients are billed quarterly in arrears and wines can be viewed or withdrawn at any time via the website.

For more information, please visit www.straussart.co.za/strausswine or contact Sarah Jordaan via wine@straussart.co.za or +27 82 922 2594.

#### Storage tips and tricks

To ensure that you get the maximum enjoyment out of your purchase, it is important that these optimum cellaring conditions are continued, especially if you are considering reselling the wines in the future. Here are a few important pointers on how to store your wines correctly until you decide to open it.

**Temperature** – Ideal range between 12°C and 16°C. The key is avoiding fluctuations.

**Darkness** – Store wines in a dark space, as light ages wine prematurely.

**Store wine on its side** – This position keeps the liquid in touch with the cork.

**Quiet** – Keep free from vibrations and other movements that disturb the sediment.

**Humidity** – Roughly at around 70%. This prevents the cork from shrinking.

#### OPENING OLDER CORKS

Natural corks are a great closure for ageing wines; however, it is wise to expect a cork in an aged wine (whether white, red or fortified) to be brittle and fragile.

It is hard to predict exactly when a cork will lose its youthful vigor, a sensible rule is to handle all wines older than 10 years with care when uncorking for enjoyment. The old sweet wines can be especially tricky.

Where we were entirely doubtful of the integrity of the corks in any of the wines on auction, we re-corked them with new corks to ensure quality. Where capsules, corks and fill heights still looked satisfactory we opted not to disturb the original packaging.

If you are using a regular (screw) opener, make sure that the screw is inserted into the center of the cork, and make sure that you go deep enough, otherwise you will only pull out the top half of the cork. Pull upwards very softly and very slowly. Tools of the trade for easier opening are the prong openers, also called the 'Ah So' for when we expect really fragile corks. Generally, most corks are removed with regular bottle openers, as long as it's done slowly and carefully.

#### IMPORTANT

If the cork does disintegrate and a few pieces fall into the wine, this does not mean that your wine is spoilt. Simply decant the wine with a funnel and sieve, or any clean filter process that you can muster. A corked wine is a wine that has been sealed with a defective cork and can be a perfectly healthy looking cork in a young wine. Note that a brittle cork does not mean the wine is spoilt. The only proof of a wine's condition is its taste.

Many red wines and port-style wines drop a sediment. This is a harmless deposit that actually points to positive elements of more natural winemaking and less intensive filtration by the winemaker. Prevent the sediment from being poured into your glass by standing the bottle in a vertical position for a few hours before service.

Very old wines are sensitive to oxidation and should never be aerated in a decanter for as long as a younger wine. If an older red wine has been decanted for sediment, it should be served immediately thereafter.

The older a bottle of wine, the more respect it demands, but your extra care will be rewarded by the contents in the bottle.



# Kanonkop Wine Estate

Owned by four generations of the Krige family, Kanonkop is widely recognised as a South African **Grand Cru** or **First Growth**. International awards accumulated over more than three decades have gone a long way to substantiating these claims. Abri Beeslaar is their long-term winemaker and has won International Winemaker of the year an incredible three times.

Kanonkop Estate is situated on the lower slopes of the Simonsberg Mountain, between the towns of Stellenbosch and Paarl in the Western Cape. These slopes have earned a reputation, both at home and abroad, for producing some of the finest red wines in the country. The wines are classically styled, and the best vintages require a decade or two in order to show their true potential. If, however, there are two characteristics that stand out and allow Kanonkop to command its status as South Africa's First Growth, they are *consistency* and a *sense of place*.

## Who was Paul Sauer?

'Paul Oliver Sauer has passed away. South Africa has lost one of her biggest sons. The wine industry has lost a son, a leader and an honest wine lover.' AJ du Toit, Groot Constantia, Saturday, 31 January 1976.

Paul Oliver Sauer (1898–1976) was Johann and Paul's grandfather. Besides having a rather colourful life, he was a grape grower, a winemaker and a wine imbiber.

His great-grandfather was the renowned Hendrik Cloete, who

sold wine to kings and princes. His mother was born on Groot Constantia and the farm was offered to his father, the well-known politician, JW Sauer for £10 000. He however was of the opinion that the price was too steep and rejected the offer. In 1903, JW Sauer bought Uitkyk, a farm located close to Stellenbosch. In 1929 it was sold by his mother, but JW Sauer's famous farm, Kanonkop, was kept as his inheritance.

Paul Sauer had a great influence in the wine industry – he served on one of the industry's biggest wine wholesalers' boards, the Stellenbosch Farmers Winery Pty (Ltd) and played a major part in the expansion of this organisation. He was also one of the first farmers to plant pinotage.

His love for wine is perhaps best exemplified by his quote: *There is an abysmal ignorance, which is* 



Paul Sauer



completely terrifying, about wine among the great majority of the people of South Africa. This ignorance not only terrifies me, but also seems to terrify most people to such an extent that they are afraid of drinking wine, because they are afraid that they might be drinking the wrong wine; and in any case they know so little about it that they treat it with a reverential respect, but from a distance.'

<sup>T</sup>The answer has been found to this problem and we now produce a large number of common or garden light, young, wholesome, honest dry wines for everyday use. These wines are not the aristocrats, but one can't have an aristocrat in the house every day, one would find him a rather expensive guest, and one might be inclined to become a little blasé about ordinary people by over indulgence in his company.

'Be honest and sincere in your enjoyment of wine. It is appropriate for kings and princes, but also makes of the poor man's humble table, a feast. There is nothing forced in the civilized use of wine. And as wine differs from barrel to barrel, so will different tastes ask for different wines.'

# Paul Sauer – The Wine

The first bottle of a Bordeaux style wine produced on Kanonkop was from the 1981 vintage – 5 years after Paul Sauer, the man it was named after, passed away. In September 2018, the Paul Sauer 2015 vintage was the first South African wine to receive the coveted 100 point rating, given by acclaimed UK Master of Wine, Tim Atkin. May this internationally acclaimed wine follow in the footsteps of its remarkable namesake!

## Kanonkop Black Label Pinotage 2011 – 6 bottle lot

The Black Label was introduced as a limited-edition bottling with the 2006 vintage, cementing the team's confidence in South Africa's own red variety. Black Label is made from one of the oldest pinotage vineyards in South Africa, planted in 1953 on a site that has over the years been proved to produce fruit of specific excellence and deemed special enough to be bottled under an own label.

'This is not showing quite as well as the spectacular 2008, but it may yet surpass it with time in the bottle. It's marked by its 100% new oak at the moment, but the underlying fruit is soft, sweet and nuanced, with succulent, yet structured flavours that wouldn't look out of place in Gevrey-Chambertin. Low yielding and concentrated, this has the structure to age gracefully. Drink 2015-25.' – Tim Atkin, SA Wine Report, 2013, 95 Points

Deep ruby, with a nose packed with brooding dried cranberries, smoky bacon and earth. Full generous palate with great ripe fruit concentration, high well-structured tannins and layers of complexity from use of high quality toasty oak. A benchmark example of this variety with a long very balanced finish.<sup>2</sup> – International Wine & Spirits Competition (IWSC), 2017, Silver Outstanding Award

## Kanonkop Paul Sauer 2009 – 6 bottle lot

This internationally acclaimed, longageing Bordeaux blend was named after former owner, Paul Sauer, and was first made in 1981. Kanonkop also became the first winery in the



world to win best blended red wine for the fourth time at the prestigious International Wine & Spirit Competition in 2013 with this 2009 vintage.

'At a time when a lot of the so-called old guard are rapidly being outpaced, outflanked by the new generation of winemakers who have travelled overseas and introduced a more thoughtful approach to their craft. Kanonkop is a testament to the fact that some of the country's stalwarts remain at the top of their game. Many producers merely pay lip service to the notion of finesse, but at Kanonkop that is evident where it matters - in the glass. So kudos to owners Johann and Paul Krige and especially to winemaker Abrie Beeslaar, installed at Kanonkop since 2002, for all their hard work. What I found interestina was Abrie's conviction that Kanonkop has remained true to what it does, ignoring fads and fashions, merely fine-tuning its style. I have to say that over the last ten years their wines have attained a greater degree of refinement and purity, therefore something must

have changed! What distinguishes Kanonkop is both the enviable age of some of its vine stock, especially its pinotage, and the corollary of longevity. These are wines that are probably drunk way too early by consumers, although I can understand why. Chuck two or three bottles in your cellar and leave them for 20 years – you will be amazed at what you will find. – Neal Martin, Wine Advocate

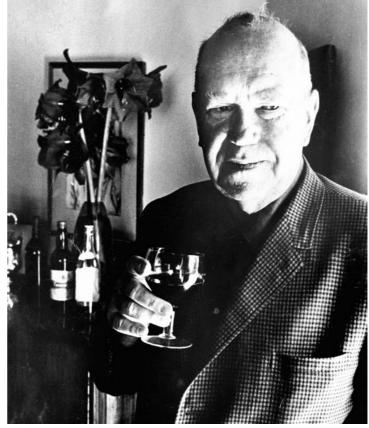
#### Kanonkop Paul Sauer 2015 – 6 bottle lot

The 2015 is the first wine from the 'New World' awarded 100 points by renowned critic Tim Atkin MW!

'A great wine, with a distinguished track record in one of the best-ever Cape vintages: if any South African wine deserves 100 points, and 1 strongly believe that it does, then it is the brilliant 2015 Paul Sauer, one of the greatest young wines I have ever tasted' – Tim Atkin, SA Special Report, 2018, 100/100



Abrie Beeslaar



Paul Sauer



1 Kanonkop Pinotage 2015 750ml 6 (1 x 6) R3 800 - 4 200

## 2 Kanonkop Pinotage 2012 1500ml 4 (1>

2012 1500ml 4 (1 x 4) **R7 500 – 9 000**  3 Kanonkop *Pinotage* 2001 750ml 6 (1 x 6) R7 000 – 8 000

4

000 – 8 000

Kanonkop Pinotage 2001 5000ml 1 (1 X 1) R7 500 – 9 000 5 **Kanonkop** Pinotage

Pinotage 1998 750ml 3 (1 × 3) R4 500 – 5 500

6 Kanoi

**Kanonkop** *Pinotage* 1994 18000ml 1 (1 × 1) **R25 000 – 30 000** 

# 7 Kanonkop

*Black Label Pinotage* 2013 750ml 6 (1 x 6) **R13 500 – 15 000** 

## 8

Kanonkop Black Label Pinotage 2013 750ml 4 (1 × 4) R9 000 – 10 000

# 9

Kanonkop Black Label Pinotage 2011 750ml 6 (1 x 6) R13 000 – 14 000

## 10

**Kanonkop** Black Label Pinotage 2008 750ml 6 (1 x 6) R13 500 – 15 000

11 Kanonkop Black Label Pinotage 2008 750ml 6 (1 x 6) R13 500 – 15 000

# 12

Kanonkop Black Label Pinotage 2008 750ml 6 (1 x 6) R13 500 – 15 000

13 Kanonkop Black Label Pinotage 2007 750ml 3 (1 x 3) R7 500 – 8 500

## 14

Kanonkop Black Label Pinotage 2006 750ml 6 (1 x 6) R16 000 – 18 000

# 15

**Kanonkop** *Cabernet Sauvignon* 2009 1500ml 4 (1 × 4) **R8 000 – 10 000**  16 **Kanonkop**  *Cabernet Sauvignon* 1988 750ml 3 (1 × 3) **R3 500 – 4 500** 

17 Kanonkop *Cabernet Sauvignon* 1992 750ml 4 (1 × 4) R3 500 – 4 000

18 Kanonkop *Cabernet Sauvignon* 1992 750ml 3 (1 x 3) R3 000 – 3 500

19 Kanonkop Cabernet Sauvignon 1991 750ml 1(1 x 1) R1 200 – 1 800

20 Kanonkop *Cabernet Sauvignon* 1990 750ml 3 (1 x 3) R3 000 – 3 500

21 **Kanonkop**  *Cabernet Sauvignon* 1987 750ml 6 (1 x 6) **R7 500 – 9 000** 

22 Kanonkop Paul Sauer 2015 750ml 6 (1 x 6) R15 000 – 18 000

23 Kanonkop Paul Sauer 2015 750ml 6 (1 x 6) R15 000 – 18 000

24 Kanonkop Paul Sauer 2015 750ml 6 (1 x 6) R15 000 – 18 000 25 Kanonkop Paul Sauer 2015 750ml 6 (1 x 6) R15 000 – 18 000

26 Kanonkop Paul Sauer 2015 1500ml 2 (1 × 2) R12 000 – 14 000

27 Kanonkop Paul Sauer 2014 750ml 6 (1 x 6) R10 000 – 12 000

28 Kanonkop Paul Sauer 2011 750ml 6 (1 x 6) R10 000 – 12 000

29 Kanonkop Paul Sauer 2011 750ml 6 (1 x 6) R10 000 – 12 000

30 Kanonkop Paul Sauer 2009 750ml 6 (1 x 6) R11 000 – 13 000

31 Kanonkop Paul Sauer 2009 750ml 6 (1 x 6) R11 000 – 13 000

32 Kanonkop Paul Sauer 2009 1500ml 4 (1 × 4) R14 000 – 16 000

33 Kanonkop Paul Sauer 2006 12000ml 1 (1 X 1) R25 000 – 30 000 34 Kanonkop Paul Sauer 2005 3000ml 1 (1 x 1) R9 000 – 10 000

**35 Kanonkop** *Paul Sauer* 2001 750ml 6 (1 × 6) **R10 000 – 12 000** 

36 Kanonkop Paul Sauer 2001 750ml 6 (1 x 6) R10 000 – 12 000

**37 Kanonkop** *Paul Sauer* 2001 750ml 6 (1 × 6) **R10 000 – 12 000** 

38 Kanonkop Paul Sauer 2000 1500ml 1 (1 × 1) R3 000 – 3 500

**39 Kanonkop** *Paul Sauer* 1998 1500ml 3 (1 × 3) **R11 000 – 12 000** 

40 Kanonkop *CWG Paul Sauer* 1998 750ml 3 (1 x 3) R6 000 – 7 000

41 Kanonkop Paul Sauer 1997 750ml 1 (1 x 1) R2 000 – 2 500

42 Kanonkop *CIWG Pinotage* 1994 750ml 2 (1 × 2) R3 500 – 4 000 43 Kanonkop Paul Sauer 1993 5000ml 1 (1 x 1) R11 000 – 13 000

44 **Kanonkop**  *Paul Sauer* 1992 5000ml 1 (1 × 1) **R11 000 – 13 000** 

45 **Kanonkop**  *Paul Sauer* 1991 750ml 3 (1 × 3) **R7 500 – 9 000** 

46 Kanonkop Paul Sauer 1990 5000ml 1 (1 x 1) R11 000 – 13 000

47 Kanonkop Paul Sauer 1989 5000ml 1 (1 × 1) R11 000 – 13 000

48 Kanonkop Paul Sauer 1988 750ml 1 (1 x 1) R2 500 – 3 000 49 Kanonkop Paul Sauer 1986 750ml 3 (1 x 3) R7 500 – 9 000

50 Kanonkop Paul Sauer 1985 750ml 1 (1 x 1) R2 500 – 3 000

51 Kanonkop *CIWG Paul Sauer* 1984 750ml 1 (1 x 1) R2 500 – 3 000

52 Kanonkop Paul Sauer 1983 750ml 1 (1 x 1) R2 500 – 3 000

53 Kanonkop Paul Sauer Vertical 1997-2002 3000ml 6 (1 × 6) R60 000 – 80 000

54 **Kanonkop** 3 decades of Paul Sauer 1988-2006 5000ml 19 (1×19) R200 000 - 250 000





# **Klein Constantia**

'One of the most mythical vineyards in the world' – French Institute des Paysages et Architectures Viticoles

Described as one of the world's most beautiful vineyards, Klein Constantia is set amidst ancient trees and lush greenery on the upper foothills of the Constantiaberg, with superb views across the Constantia Valley and False Bay.

Its history dates back to 1685, when an enormous tract of land was granted to the Dutch East India Company's tenth commander at the Cape, Simon van der Stel. He had specifically requested this property on the undulating foothills of Table Mountain's backbone, not only for its beauty, but also for its decomposed granite soils on slopes gently cooled by ocean breezes – the perfect conditions for quality winegrowing. It was about 15 times the size of a normal land grant and he named it Constantia, perhaps signifying his intention to make the Cape his constant or permanent home.

By the time of his promotion to governor in 1691, Van der Stel had 10 000 vines planted at Constantia, and when the first small cask of his wine was shipped to Dutch East India Company headquarters in Batavia in 1692, the feedback was good: The wine from Constantia is of a much higher quality than any sent out so far, but obviously only obtainable in small auantities.'

# Vin de Constance Flagship

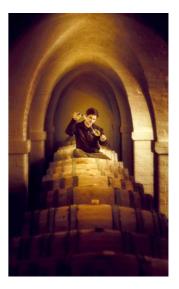
In 1705, Dutch minister, naturalist and author Francois Valentijn described Constantia as the Cape's 'choicest wine ... so divine and enticing in taste'... Lusciously sweet Constantia wine was famous, in its own right, within a remarkably short period of time.

It was savoured by royalty from Frederick the Great of Prussia to Louis XVI of France, who by 1782 had more 'Vin du cap de Constance' than Burgundy in his cellar at Versailles. It was appreciated by American founding fathers George Washington and John Adams, and perhaps most famously, reserved for Napoleon Bonaparte's personal enjoyment while in exile on St Helena. Given pride of place in the cellars of the world's greatest wine collectors, Constantia was also immortalised by some the great poets and authors of the 18th and 19th centuries. In 1811, English novelist Jane

Austen wrote that 'the finest old Constantia wine' was the perfect remedy for a 'disappointed heart' in *Sense in Sensibility*, while Charles Dickens told of 'the support embodied in a glass of Constantia and a home-made biscuit' in *The Mystery of Edwin Drood*, the novel he was still writing when he died in 1870. French poet Charles Baudelaire, on the other hand, wrote in *Sed non Satiata* (1857) of lust so insatiable that a lover's lips were craved more than Constantia, or even opium.

As a result, the legend of Constantia wine lived on long after production ceased during the late 1800s for a combination of reasons, including vine diseases, labour shortages and farm bankruptcies. Wines that had brought pleasure all over the world might have disappeared forever had it not been for their resurrection at Klein Constantia in the 1980s.

The property was restored in 1983 and the then owners nurtured a secret dream: to bring back the one truly, historically great wine ever made in the southern hemisphere. In 1986 just two barrels were made and the resurrected 'Vin de Constance' has once again become one of the world's greatest sweet wines. After four years in oak barrels, the first Vin de Constance of the modern era was released in distinctive (and trademarked) 'old-fashioned' bottles to almost instant acclaim. Once again gracing royal tables, from Buckingham Palace to Versailles, and the pages of popular fiction, the wine has enjoyed the highest accolades ever since, both locally and internationally, and is the first South African wine in history to have joined the Bordeaux Négociant Market.





## Klein Constantia Vin de Constance 1987

1987 is regarded as one of the finest vintages produced in the 80s and 90s and this bottle was recorked by Klein Constantia under supervision, assuring providence, quality and long life.

'Wonderfully balanced, with limey freshness, nutty complexity and dabs of tropical fruit. A true legend that is still very much alive today.' - Roland Peens 96 points (2018)

## **Klein Constantia** Vin de Constance 1997

Renowned for decades of aging potential, the 1997 is a stellar vintage that can compete with the greatest sweet wines in the world.

'Produced entirely from Muscat, is lively, elegant, packed with nuanced flavours, and sports a long, supple, expressive finish.' – Wine Advocate, 93/100

## Klein Constantia Vin de Constance 1999

Klein Constantia and the 1999 vintage have a history of awards, including: 92 points from Wine Spectator, featuring

in the World of Fine Wine in 2004 and winning a trophy at the Classic Wine Trophy Show in 2004.

'Vanilla pod, mixed peel, spiced oranges, cloves, raisins, thick and gloopy but with a whistlinaly fresh finish from the acidity that keeps magnificent balance. The orange character is really pure on the palate, like tangerine slices – tangy and freshly-peeled. - Richard Hemming MW, JancisRobinson.com 17.5/20 (2009)

## Klein Constantia Vin de Constance 2007

2007 was produced under young winemakers Adam Mason and Matthew Day, aged just 27 at the time. It was a truly stellar vintage for Vin de Constance and renowned critic Neal Martin proclaimed it to be the finest vintage to date!

'It has an explosive bouquet that sprints out of the blocks with a more effervescent, vivacious personality than the 2008. Citrus lemon, Seville orange marmalade, touches of mandarin and a dash of spice all vie for attention ... This is probably the finest Vin de Constance to date as it fans out marvellously on the multi-layered finish. This is a startling, world-class wine that gives Yquem a run for its money.' - Neal Martin, Wine Advocate, 97/100 (2011)

55 **Klein Constantia** Vin de Constance

2011 500ml 6 (1 x 6) R9 000 - 11 000

**Klein Constantia** Vin de Constance 2009 500ml 5 (1 X 5) R9 000 - 11 000

56

57 **Klein Constantia** Vin de Constance 2008 500ml 6 (1 x 6) R9 000 - 11 000

58 Klein Constantia Vin de Constance 2008 1500ml 1 (1 X 1)

R4 000 - 5 000

59

Klein Constantia Vin de Constance 2007 500ml 6 (1 x 6) R14 000 - 16 000

**KLEIN** CONSTANTIA — I685 —

68

# 60

Klein Constantia Vin de Constance 2006 500ml 6 (1 x 6) R12 000 - 14 000

61 Klein Constantia Vin de Constance 2005 500ml 6 (1 x 6) R12 000 - 14 000

#### 62 Klein Constantia Vin de Constance 2001 500ml 1 (1 X 1) R3 500 - 4 500

63 Klein Constantia Vin de Constance 2000 500ml 1 (1 X 1) R3 500 - 4 500

64 Klein Constantia Vin de Constance 1999 500ml 1 (1 X 1) R3 500 - 4 500

65 Klein Constantia Vin de Constance 1997 500ml 1 (1 X 1) R4 500 - 5 500

66 Klein Constantia Vin de Constance 1996 500ml 1 (1 X 1) R4 500 - 5 500

# 67

**Klein Constantia** Vin de Constance 1995 500ml 3 (1 x 3) R12 000 - 15 000

Klein Constantia Vin de Constance 1994 500ml 1 (1 x 1) R3 000 - 4 000

69 Klein Constantia Vin de Constance 1992 500ml 1 (1 X 1) R5 000 - 6 000

# 70

Klein Constantia Vin de Constance 1991 500ml 1 (1 X 1) R7 000 - 9 000

71 **Klein Constantia** Vin de Constance 1990 500ml 1 (1 X 1) R7 000 - 9 000

72 **Klein Constantia** Vin de Constance 1988 500ml 1 (1 x 1) R15 000 - 20 000

73 Klein Constantia Vin de Constance 1987 500ml 1 (1 X 1) R25 000 - 30 000

74 Klein Constantia Vin de Constance 1987 500ml 1 (1 X 1) R25 000 - 30 000



Maturation Cellar

# Boekenhoutskloof

The name Boekenhoutskloof has become synonymous with the South African Wine Industry. From modest beginnings 25 years ago on an old farm tucked away in the furthest corner of the Franschhoek mountains, Boekenhoutskloof has become a visionary enterprise as



Tasting room

well as a winery committed to a fundamental principle: offering consumers around the world a diverse array of exceptional quality wines. Through the relentless pursuit of quality in every detail, a consistent run of 5-star rated wines was achieved within the esteemed South African wine publication, *Platter's Wine Guide*. Along with these, Boekenhoutskloof has twice been named Winery of the Year: in 2012 and with an Editor's Award in 2020.

Marc Kent joined Boekenhoutskloof and was appointed as winemaker during December 1994. Over the past 25 years he has overseen the growth of what is now a globally recognised wine operation. Through winery and brand expansions the team has grown exponentially and Marc now leads the business as Managing Partner and Technical Director.

The primary winery is still the one set in its beautiful, pristine corner of Franschhoek, but Marc Kent and his team have expanded to other areas of the Cape winelands. They now own properties in other terroir-expressive regions such as the Swartland, Stellenbosch and the Upper Hemel-en-Aarde Valley near Hermanus, which has allowed Boekenhoutskloof to capture the country's exciting geographical diversity throughout its substantial and varied offering of brands and wines.

Expertise in winemaking is prevalent at Boekenhoutskloof; Marc Kent was named Diner's Club Winemaker of the Year in 2007, while his chief winemaker Gottfried Mocke won the same accolade in 2006. Both are members of the prestigious Cape Wine Makers' Guild.

The wine philosophy centres on wines showing the power of the New World with the elegance of the Old, so too is Marc's view on the source of the final product. No matter where Boekenhoutskloof has invested in properties - Franschhoek, the Swartland, Stellenbosch, Upper Hemel-en-Aarde Valley, Boekenhoutskloof's commitment it to leave the lands in a better way than they found them. It means farming with minimal intervention and respect for the environment, which is non-negotiable. As a wine producer, they are at one with nature.

## Boekenhoutskloof Syrah 2005 – 6 bottle lot

Boekenhoutskloof leaped onto the scene with an iconic, new wave, Platter 5-star 1997 Syrah and is now

well established as one of the Cape's top growers. Produced from a single vineyard in Wellington, the 2005 vintage, by then well established as one of the top expressions of Syrah from the Cape, won Marc the Diners Club Winemaker of the Year award in 2007 (with Crozes-Hermitage superstar Alain Graillot on the panel as international judge).



Marc Kent



Maturation Cellar

'Admirable consistency, traditional styling and exhilarating fruit expression, 2005 has heady pimento spice layered with dense, tense palate, breath-taking finale.' – Platter's SA Wine Guide, 2008, 4.5 Stars

As part of a fine wine pairing dinner in March this year, I decanted the 2005 vintage and served it to guests 3 hours later. The wine only came to full bloom by the end of the evening, opening in the glass and showing a fantail of deep fruit and spice. Although mature now by most accounts, it is an absolute beast of a wine, retaining magnificent concentration, yet impressing with savoury spice and dry grip. One of the wines of the evening in a stellar line-up.' – Higgo Jacobs, 2020

## Boekenhoutskloof The Journeyman 2005 – 6 bottle lot

This was the debut release of this Bordeaux blend and it is still full of elegance and poise after nearly 15 years. 'Gorgeous aromas of freshly brewed Kenya AA coffee, cedar, and warm, shaved vanilla lead to a supple, focused beam of red currant, plum sauce, mineral and sanguine notes. Long and very fine-grained, with a lingering hint of mesquite that stretches out the alluring finish. 120 cases made.' – Wine Spectator, 94/100

#### **Boekenhoutskloof** *Cabernet Sauvignon* 2006 – 6 bottle lot

'Shows some maturity, with tobacco and roasted cedar notes, but is still youthful and defined, with plenty of flesh to the dried currant and dark cherry fruit. The finish is nicely studded with charcoal notes' – Wine Spectator, 92 Points

# Boekenhoutskloof Semillon 2009 – 6 bottle lot

The Boekenhoutskloof Semillon has been sourced predominantly from one of the oldest vineyards in South Africa, planted in 1902.

'It has a very expressive nose with almond, pineapple and banana skin. The palate is well balanced with crisp acidity: notes of lemon curd, almond, vanilla and orange peel. It is very tight and focused with a taut finish. It deserves several years to show its true potential. Drink 2015-2023.' – Wine Advocate, 90 Points



# BOEKENHOUTSKLOOF FRANSCHHOEK - CAPE OF GOOD HOPE

FRANSCHHOEK · CAPE OF GOOD HOPE

Boekenhoutskloof

# 75 Boekenhoutskloof

Semillon 2009 750ml 6 (1 x 6) R3 500 - 4 000

Boekenhoutskloof

2009 750ml 6 (1 x 6)

Boekenhoutskloof

2007 750ml 6 (1 x 6)

Boekenhoutskloof

2007 750ml 6 (1 x 6)

R3 500 - 4 000

R3 500 - 4 000

R3 500 - 4 000

76

77

78

Semillon

Semillon

Semillon

2004 750ml 6 (1 x 6) **R4 000 – 4 500** 

Semillon

79

80 Boekenhoutskloof Semillon 2004 750ml 6 (1 × 6) R4 000 – 4 500

81 Boekenhoutskloof *CWG Syrah* 2015 750ml 6 (1 x 6) R10 000 – 12 000

82 Boekenhoutskloof *CWG Syrah* 2015 750ml 6 (1 x 6) R10 000 – 12 000 83 Boekenhoutskloof Syrah

2011 3000ml 1 (1 x 1) R4 000 – 4 500

84 Boekenhoutskloof *Syrah* 2009 750ml 6 (1 x 6) R7 000 – 9 000

85 Boekenhoutskloof Syrah 2009 750ml 6 (1 × 6) R7 000 – 9 000

86 Boekenhoutskloof Syrah 2009 750ml 6 (1 × 6) R7 000 – 9 000



Tasting room

87 Boekenhoutskloof Syrah 2009 750ml 6 (1 × 6) R7 000 – 9 000

88 Boekenhoutskloof Syrah 2006 750ml 6 (1 × 6) R8 000 – 10 000

#### 89 Boekenhoutskloof Syrah 2005 750ml 6 (1 x 6) R8 000 – 10 000

90 Boekenhoutskloof Syrah 2005 750ml 6 (1 x 6)

R8 000 – 10 000

#### 91

**Boekenhoutskloof** Syrah 2003 750ml 6 (1 x 6) R10 000 – 12 000

92 Boekenhoutskloof Syrah 2003 750ml 6 (1 x 6) R10 000 – 12 000 93 Boekenhoutskloof Syrah 2002 750ml 6 (1 × 6) R10 000 – 12 000

94 Boekenhoutskloof Syrah 2000 750ml 6 (1 × 6) R10 000 – 12 000

95 Boekenhoutskloof Syrah 1999 750ml 3 (1 × 3) R7 000 – 8 000

96 Boekenhoutskloof Syrah 1999 750ml 3 (1 x 3) R7 000 – 8 000

97 Boekenhoutskloof *Syrah* 1998 750ml 3 (1 × 3) R7 000 – 8 000

98 Boekenhoutskloof Syrah 1998 750ml 3 (1 × 3) R7 000 – 8 000 99 Boekenhoutskloof Syrah 1997 750ml 3 (1 x 3) R9 000 – 11 000

100 Boekenhoutskloof Syrah 1997 750ml 1 (1 x 1) R4 000 – 5 000

101 Boekenhoutskloof *CWG Cabernet Sauvignon* 2015 750ml 6 (1 x 6) R10 000 – 12 000

102 Boekenhoutskloof CWG Cabernet Sauvignon 2015 750ml 6 (1 x 6) R10 000 – 12 000

103 Boekenhoutskloof Cabernet Sauvignon 2011 750ml 6 (1 x 6) R4 500 – 6 000

104 Boekenhoutskloof *Cabernet Sauvignon* 2011 750ml 6 (1 × 6) R4 500 – 6 000 105 Boekenhoutskloof Cabernet Sauvignon 2009 750ml 6 (1 × 6) R6 000 – 8 000

106 Boekenhoutskloof Cabernet Sauvignon 2009 750ml 6 (1 × 6) R6 000 – 8 000

107 Boekenhoutskloof *Cabernet Sauvignon* 2006 750ml 6 (1 x 6) R6 000 – 8 000

108 Boekenhoutskloof *Cabernet Sauvignon* 2006 750ml 6 (1 × 6) R6 000 – 8 000

109 Boekenhoutskloof Cabernet Sauvignon 2005 750ml 6 (1 × 6) R6 000 – 8 000

110 Boekenhoutskloof *Cabernet Sauvignon* 2003 750ml 6 (1 x 6) R7 000 – 9 000 111 Boekenhoutskloof Cabernet Sauvignon 2000 750ml 6 (1 × 6) R7 000 – 9 000

#### 112 Bookon

**Boekenhoutskloof** *Cabernet Sauvignon* 1997 750ml 3 (1 x 3) **R4 500 – 6 000** 

113 Boekenhoutskloof *Cabernet Sauvignon* 1996 750ml 3 (1 x 3) R6 500 – 7 500

#### 114 **Boekenhoutskloof** *The Journeyman*

2015 750ml 6 (1 x 6) **R15 000 – 18 000** 

115 Boekenhoutskloof The Journeyman 2015 750ml 6 (1 x 6) R15 000 – 18 000

116 Boekenhoutskloof The Journeyman 2011 750ml 6 (1 × 6) R15 000 – 18 000

117 Boekenhoutskloof The Journeyman 2011 750ml 6 (1 x 6) R15 000 – 18 000

118 Boekenhoutskloof The Journeyman 2009 750ml 6 (1 x 6) R18 000 - 21 000

119

**Boekenhoutskloof** *The Journeyman* 2009 750ml 6 (1 × 6) **R18 000 – 21 000**  120 Boekenhoutskloof *The Journeyman* 2007 750ml 6 (1 x 6) R15 000 – 18 000

121 Boekenhoutskloof The Journeyman 2005 750ml 3 (1 × 3) R10 000 – 12 000

122 Boekenhoutskloof The Journeyman 2005 750ml 3 (1 x 3) R10 000 – 12 000

123 Boekenhoutskloof Noble Late Harvest 2006 375ml 6 (1 × 6) R3 500 – 4 500

124 Boekenhoutskloof Noble Late Harvest 2006 375ml 6 (1 × 6) R3 500 – 4 500

125 Boekenhoutskloof Noble Late Harvest 2005 375ml 6 (1 x 6) R3 500 – 4 500

126 Boekenhoutskloof Noble Late Harvest 2005 375ml 6 (1 x 6) R3 500 – 4 500

> 127–130 NO LOTS

