

Strauss & Co

VIRTUAL LIVE AUCTION – SUNDAY, 25 JULY 2021, 10 AM





Strauss&co

Sunday, 25 July 2021 at 10 am

Fine Wines from Burgundy and Champagne

Lots 1–117



Fine Wines from Burgundy and Champagne

Wines produced from Chardonnay and Pinot Noir, especially in the hallowed Burgundy region, are some of the most desirable in the world. Our Burgundy and Champagne themed 25 July Virtual Live Strauss & Co fine wine sale offers a trove of the very best wines. The extremely rare 1998 Domaine de la Romanée Conti, Romanée Conti, with estimates of R200 000 – 300 000, spearheads the 117 lots from France and South Africa, along with the same vintage La Tache. Top vineyards from Domaine Rousseau, Fourrier, Leflaive, Colin-Morey and Roumier are also on offer. Champagne is highlighted by Salon, Krug, Dom Perignon and Laurent Perrier. Local producers are represented by Crystallum, Newton Johnson, Hamilton Russell, Richard Kershaw, Restless River and more.

HIGHLIGHTED LOTS FROM BURGUNDY

Domaine de la Romanée Conti, Romanée Conti 1998

From generation to generation, guided by the relentless pursuit of excellence, Domaine de la Romanée Conti’s mission is to make its Grands Crus the greatest in all of Burgundy. Domaine de la Romanée Conti achieves the unparalleled quality of its wines by respecting the soil. The estate has been organic since the 1980s and biodynamic since 2007. Their rigorous policy of keeping yields as low as possible ensures incredible fruit concentration in their wines. Few would dispute that the wines of DRC are some of the world’s finest.

‘Still deep ruby. Initially there is a touch of reduction though it rapidly departs to reveal relatively deeply pitched, maturing and layered aromas of orange compote, red and black cherry along with the usual spice and floral notes. The refined, pure and concentrated medium full-bodied flavors possess the usual spectacular detail on the gorgeously persistent,

intense and mineral-driven finish. The 1998 RC is starting to resolve its supporting structure but it’s not yet there and to my taste it will certainly benefit from another 5ish years of cellaring though note that it should be capable of gracefully maturing over the next 40 years, perhaps longer. Drink 2020+.’
– Allen Meadows, [Burghound.com](#), 95/100 (Apr 2015)

Domaine Romanée Conti La Tâche 1998

‘Like all of the ‘98 DRC reds, the clarity is a bit cloudy and not limpid though it does not seem to affect the purity of the aromas that now display some subtle secondary hints on the stunning nose of ripe red and black fruits, oriental spices, tea and leather notes. There is superb intensity to the dense, serious and strikingly complex flavors that are underpinned by ripe tannins and huge length on the balanced, mouth coating and impressively long finish. The personality here is muscular and bold with the ripe acidity framing the flavors and wonderfully focused finale. It’s worth pointing out that while this is still on the way up, I was pleasantly surprised at how approachable the ‘98 La Tâche was even though there is more development potential to realize.’
– Allen Meadows, [Bughound.com](#), 95/100 (Apr 2015)

Domaine Fourrier Chambolle-Musigny 1er Cru Les Gruenchers 2015

In 1994, when he was only 23 years old, Jean-Marie Fourrier took over his family domaine. He had been working on the family estate since 1989, while also completing internships with Henri Mayer and Domaine Drouhin Oregon. Jean Marie’s winemaking philosophy closely mirror’s Mayer’s – making great wines begins in the vineyard. He works hard to maintain healthy vines and practices extremely natural winemaking techniques. Today, Domaine Fourrier holds vines in a few

of Gevrey Chambertin’s top vineyards, where most vines date back to the beginning of the 20th century. His most famous holdings, resulting in ‘cult wines’, are the ones in Griotte Chambertin and Clos St Jacques, which were planted between 1902–1910.

‘The 2015 Chambolle-Musigny 1er Cru les Gruenchers has a very able bouquet with red cherries, crushed strawberry and wilted rose petal scents that blossom in the glass. The palate is medium-bodied with fine delineation, a crisp line of acidity, plenty of energy and a vibrant, ripe and rounded finish that seems to caress the senses.’
– Neal Martin, Wine Advocate, 91-93/100 (Dec 2016)

Pierre-Yves Colin-Morey Bienvenues-Bâtard Montrachet 2011
Maison Pierre-Yves Colin-Morey is a Burgundy producer based in the Côte de Beaune. It is known for its fine Chardonnay wines, and has most of its vineyard holdings in Saint-Aubin. The estate was established in 2005 by husband and wife Pierre-Yves Colin and Catherine Morey, both children of esteemed Burgundy winemakers. Colin had been winemaker at his family’s winery since 1995 and in 2001 had started a négociant business with his wife. He left the family estate to establish his own label with a 6-hectare (15-acre) inheritance, the rest of the Colin vineyards going to his three siblings.

‘One 350-litre barrel. Very good nerve and punch. Real lift and lemon oil on top of raciness. Maybe just a hint of oak. Great combo of nerve and density, dramatically rich citrus.’
– Jancis Robinson, JancisRobinson.com, 18.5/20 (Nov 2012)

Georges Roumier Chambolle-Musigny 1er Cru Les Amoureuses 1993
The Domaine was founded in 1924 by Georges Roumier. He began domaine bottling in 1945 and it is now one of the longest-established in domaine bottling in the Côte d’Or. This practice also helped grow the reputation of Domaine Roumier, which is known for producing highly-rated, sought-after wines. The 11.8-hectare domaine is run today by Georges son, Jean-Marie, and grandson, Christophe.

‘Very dark and quite blackish ruby. Lots of layers. Exciting. Real zest. Great youth and vitality. A very slow burner. Very smooth with many intriguing layers of flavour.’
– Jancis Robinson, Jancisrobinson.com 18.5/20 (2007)

HIGHLIGHTED LOTS FROM CHAMPAGNE

Champagne Salon Blanc de Blancs Le Mesnil Brut 1997
The house of Salon was created in 1921, while the first known vintage of Champagne Salon was created in 1905. Eugène-Aimé Salon created the first vintage with the idea of ‘singularity’. He used one single region, from one single cru, one single grape variety, and one single vintage. He originally created this for himself and his friends but started producing for others in 1921. Salon still produces its wine in the same way today and is regarded as one of the finest wines in the entire region.

‘A wine that just seems to go from strength to strength is Salon’s 1997 Blanc de Blancs Le Mesnil Brut. The Maison kept back large stocks that they have gradually been disgorging over the last half-dozen years. The wine wafts from the glass with scents of honeycomb, white flowers and orange rind, complemented by hints of burnt marmalade and exotic fruit. Medium to full-bodied, deep and concentrated, it’s notably taut and chiseled for the vintage, with racy acids and a beautifully expressive mid-palate.’
– William Kelley, Wine Advocate, 95/100 (Mar 2021)

Dom Pérignon Brut 2004
Dom Pérignon is produced by Moët & Chandon – one of the largest Champagne producers in the world. The name Dom Pérignon comes from a 17th-century monk who developed various winemaking techniques which were used to enhance the quality of wines. Dom Pérignon Champagnes always consist of Pinot noir, Chardonnay, and one other grape variety. The Champagne is always a vintage as each bottle showcases the vintage’s unique characteristics.

‘The 2004 Dom Pérignon is one of the more reductive, autolytic vintages of this wine to have been released





in the last decade, offering up a toasty bouquet of pears, green apple, iodine, peach and smoke. On the palate, it’s medium to full-bodied, satiny textured and fleshy, with a sweet core of fruit, a fine mousse and a vinous profile. The 2004 is an excellent and classically proportioned example of Dom Pérignon.’
– William Kelley, Wine Advocate, 94/100 (Apr 2020)

HIGHLIGHTED LOTS FROM SOUTH AFRICAN PRODUCERS

Crystallum Cuvée Cinéma Pinot Noir 2012
The Cuvée Cinéma is produced entirely from the Hemel-en-Aarde Ridge and is the most refined and desired of the three Crystallum single vineyard Pinot Noirs. It was named after a film based on the life of Napoleon that was shot on the site a year prior to the vineyards being planted.

‘This has a freshness and a brightness that reflects the altitude of the vineyards. It’s still a bold, succulent, age-worthy wine, with dark fruits and a spicy, sappy, savoury core, but the acidity lifts the wine to another level.’
– Tim Atkin MW, SA Special Report 2014, 94/100

Hamilton Russell Vineyards Pinot Noir 2013
Located behind the old fishing village of Hermanus, is one of the most southerly wine estates in Africa, Hamilton Russell. The estate was purchased in 1975 by Tim Hamilton Russell and in 1991 his son, Anthony Hamilton Russell, took over and immediately narrowed their range down to only Chardonnay and Pinot Noir. This proved to be a masterstroke and made the Hemel-en-Aarde Valley famous for producing the best Pinot Noir and Chardonnay in South Africa and a recognised expression outside of Burgundy.

2013 was a standout vintage with rich, generous, sumptuous wines displaying great depth of fruit and structure.

‘Distinctive and alluring, with sassafras, cinnamon, black tea and briar patch aromas all unfurling slowly, while

the core offers silky, refined cherry, plum and raspberry fruit flavors. The long, spice-infused finish shows a nicely coiled tension that should unwind in the cellar.’
– James Molesworth, Wine Spectator, 93/100 (Sept 2015)

Newton Johnson Family Vineyards Chardonnay 2014
Based in the Upper Hemel-en-Aarde Valley near the seaside town of Hermanus, it is a family affair at Newton Johnson. Started by Cape Wine Master, Dave and his wife, Felicity, sons Bevan and Gordon took over the reins in the mid-2000s, joined today by Gordon’s wife Nadia. Today Newton Johnson is world-famous for their fine Chardonnays and Pinot Noir. Along with multiple accolades, the Pinot Noir has one of the longest consecutive Platter 5 Stars in history.

‘Exquisitely textured with a chalky minerality, 14 interleaves crisp citrus fruit & wood spice (22% new oak) with a stern acidity. Poised & elegant, it will reward ageing.’
– Platter’s SA Wine Guide 2016, 5*

Restless River Ava Marie Chardonnay 2017
Boasting some of the oldest Cabernet Sauvignon vineyards in the famous Hemel-en-Aarde Valley and situated just 5km from the Atlantic Ocean, Restless River is owned and run by husband and wife team Craig and Anne Wessels. Preferring to do things by hand, they produce roughly only 1 000 cases of each variety a year.

Craig has carved out a unique style with his single vineyard Upper Hemel-en-Aarde Valley Chardonnay (named after daughter Ava) that reflects his philosophy of minimum intervention and linear wines, shaped by place and vintage.

‘Craig Wessels picks this two-hectare block in five stages to achieve maximum balance and complexity. Large barrel and amphora-fermented, it’s a stunning, elegantly refined Chardonnay with understated oak, some cinnamon spice, good texture and a fresh, citrus peel finish. One of the Cape’s best Chardonnays.’
– Tim Atkin MW, SA Special Report 2018, 96/100

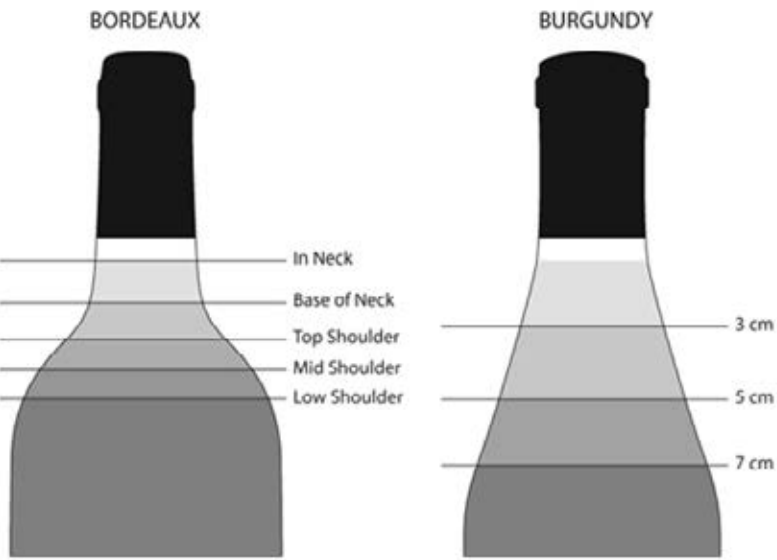
Your Guarantee of Excellence

We have made absolutely sure that all the wines sold on the Strauss & Co Fine Wine Auction come from credible provenance, properly stored, in order to pass on to our clients, the guarantee that these wines represent the pinnacle of rare, properly matured, fine South African wines.

Ullage

Ullage is the amount of headspace between the closure and the liquid inside a wine bottle – i.e. the fill level. Over extensive periods of time, we expect the level to drop due to cork absorption and evaporation. Ullage is one of our best guides to indicate vintage bottles’ condition, and lower levels in young bottles of wine are not accepted. In general, we do not accept levels below mid-shoulder in Bordeaux shaped bottles or 7cm in Burgundy bottles except in extremely rare and old examples.

Strauss & Co includes an ullage level in our condition report, available to access in the catalogue for buyers’ peace of mind. Importantly, low ullage is not the only indicator of wine quality. Often lower ullage bottles can offer the same quality as those with higher ullage.



Storage Tips & 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. Please contact our partners at WineCellar.co.za if you would like to consider professional cellaring. Otherwise, here are a few important pointers on how to store your wine correctly until you decide to open it.

- **Temperature** Ideal range between 12°C–16°C. The key is avoiding fluctuations
- **Darkness** Store wines in a dark space, as light prematurely ages wine
- **Store your wine on its side** This position keeps the liquid in touch with the cork
- **Quiet** Free of vibration and other movement which will 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. In the case that the 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 can be removed with regular bottle openers, as long as it’s done slowly and carefully.

Important

If you do find that the cork does disintegrate and a few pieces fall into the wine, note that this does not mean that your wine is now spoilt. Simply decant the wine with a funnel and sieve if you have one, or any clean filter process that you can muster up. 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. A piece of cork in your wine can be removed without any harm to the wine. Note also that a brittle cork does not equate to a spoilt wine. The only proof of a wine’s condition is in its taste!

Many red wines and Port-style wines would have also dropped a sediment. This is a harmless deposit that actually points to positive elements of more natural winemaking and less intensive filtration by the winemaker. It can simply be prevented from finding its way into your glass by moving the bottle from horizontal storage into a vertical position for a few hours before service.

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

Basically, the older a bottle of wine, the more respect it demands, however your extra little bit of care will be dwarfed by the reward inside the bottle!

Producer Descriptions

Click on the lot number to view the lot in the catalogue

Albert Bichot

The first traces of the Bichot family date back to 1214 and records show that they settled in Burgundy in 1350 – in their fief of Châteauneuf-en-Auxois. In 1831, Bernard Bichot founded a wine trading business in his name in Monthélie. Passed down from father to son since 1831, Albéric Bichot (the 6th generation) joined the company in the early 90s and took over its management in 1996. While he fully respects family traditions, he is completely focused on the future. Searching for the finest grapes, Albert Bichot has gradually bought vineyards in the most sought-after locations in Burgundy. Today, Albert Bichot owns six outstanding domaines with the finest Burgundy terroirs in Chablis, Côte de Nuits, Côte de Beaune, Côte Chalonnaise and the Beaujolais.

LOT [58](#)

Armand Rousseau Père et Fils

The family-run Domaine Armand Rousseau is one of Burgundy's oldest and most revered domaines. They own many Grand Cru plots in Gevrey-Chambertin as well as part of the highly sought-after Premier Cru Clos Saint-Jacques vineyard. Established in the early 20th Century by Armand Rousseau, the domaine initially owned small parcels throughout Gevrey-Chambertin. Over the next century, under both Armand Rousseau and his son Charles, who took over the reins in 1959, the domaine acquired various Grand Cru vineyards in Charmes, Mazis and Mazoyères-Chambertin, culminating in a plot in Le Chambertin itself in 1994. Careful winemaking, which allows for terroir-expression, the sparing use of oak and old vines, all make for elegant and pure wines that are built for long ageing.

LOT [59](#), [60](#), [61](#), [62](#), [63](#)

Bollinger

Created in 1829, this wine estate has always pushed its visionary projects. From the beginning, the owners have had a constant desire to grow their estate while extending the influence of the Bollinger brand. The house took an historic turn when Elisabeth Bollinger took charge of the company. At first, she acquired new vines in Aÿ, Mutigny, Grauves and Bisseuil. Furthermore, in 1961 she created the 'Recently Disgorged' R.D. style which is a Champagne that has been aged on its lees for longer than usual. Lily, as she is affectionately known, raised the Bollinger brand to its legendary status. History will remember her silhouette crossing the vineyards by bicycle and her famous quote: 'I drink it when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise, I never touch it – unless I'm thirsty.'

LOT [10](#)

Bonneau du Martray

Domaine Bonneau du Martray is one of the most famous estates in Corton Charlemagne. The property was owned by the same family for over two centuries until, in 2017, it was sold to Stan Kroenke, the owner of the world-renowned American estate, Screaming Eagle. In the 8th Century, the estate belonged to Emperor Charlemagne who, legend has it, liked the wine of Corton so much that he gave his name to it. Jean Le Bault, Count of Morinière, inherited the estate in 1969 from his uncle, René Bonneau du Martray, and in 1994 Jean-Charles de la Morinière took over from his father. Domaine Bonneau du Martray only produces Grands Crus. In 1996, after geographically surveying

the domaine's parcels and its nine different soil types, Jean-Charles started vinifying the parcels separately.

LOT [19](#), [20](#), [21](#), [22](#), [23](#)

Bouchard Finlayson

Bouchard Finlayson was established in 1989 as a creative partnership between the Paul Bouchard from influential Bouchard family and Peter Finlayson who made the early ground-breaking vintages of Hamilton Russell Vineyards. Today the estate is collaboratively run by Peter and owners, the Tollman family of Red Carnation international hotel group.

LOT [64](#)

Cécile Tremblay

Cécile Tremblay grew up in Vosne-Romanée. Neither her parents nor her grandparents had been winegrowers but her great-grandfather, Edouard Mayer, was a winemaker and had rented the family vineyards to other growers. After working in the vineyards as a teenager, things changed for Cécile when some of the family's vineyards were returned after a very long lease. Now she manages her own domaine. Domaine Cécile Tremblay stretches from Gevrey-Chambertin to Nuits-Saint-Georges, covering 11 appellations – with regional level to grand cru vineyards. The vineyards were not in great condition when Cécile took over but, with her tireless efforts, the vines are now certified organic and Cécile pursues a number of biodynamic methods.

LOT [65](#)

Chamonix

Situated high above the fertile Franschhoek valley in the heart of the Cape winelands, lies a *wine* farm like no other. Chamonix offers visitors a seamless blend of unspoiled nature, welcoming hospitality, exquisite facilities and a host of culinary and viticultural delights, set amongst a working wine farm with a history stretching back nearly 350 years.

LOT [24](#)

Crystallum

Based in the Walker Bay region of South Africa, Crystallum is run by brothers Peter-Allan and Andrew Finlayson, 3rd-generation winemakers who focus on Burgundy varieties. Within only a little over 10 years (first vintage a singular Sauvignon from 2007) this outfit has positioned itself as one of the top proponents of Pinot and Chardonnay in SA.

LOT [66](#), [67](#), [68](#), [69](#)

Dom Pérignon

Dom Pérignon is produced by Moët & Chandon – one of the largest Champagne producers in the world. The name Dom Pérignon comes from a 17th-century monk who developed various winemaking techniques which were used to enhance the quality of wines. Dom Pérignon Champagnes always consist of Pinot noir, Chardonnay, and one other grape variety. The Champagne is always a vintage as each bottle showcases the vintage's unique characteristics.

LOT [11](#), [12](#)

Dominique Laurent

Domaine Laurent is managed by Dominique Laurent, a former pâtissier who now produces exceptional, small-batch wines from his small négociant company in Nuits-St-Georges. His first vintage was 1988 and he very quickly became celebrated for his crafted, expensive red Burgundies. Taking inspiration from a traditional vigneron in Beaune and the oenologist Guy Accad (controversial at the time), he developed his own unique way of making fine wine. Dominique sources his fruit from very old parcels and his range comprises of many different appellations from across the Cote d'Or – often in tiny quantities as little as 25 to 50 cases of each wine. 'Laurent's skill in seeking out fabulous examples of each appellation has certainly been the engine that has driven Laurent's top quality train,' writes Jasper Morris MW.

LOT [70](#)

Dujac

Domaine Dujac was established in 1967 by Jacques Seysses when he purchased Domaine Marcel Graillet, a poor estate of only 4.5 hectares, and renamed it Domaine du Jacques. Overtime, the name evolved into Domaine Dujac – a playful moniker. Today, they hold around 14.5 hectares and cultivate 18.5 hectares in total. Buying parcels as they became available, the domaine expanded over the years and now owns some of the most exceptional holdings, including the Grands Crus of Echézeaux, Bonnes-Mares, Clos Saint Denis, Romanée-Saint-Vivant, Charmes-Chambertin and Clos de la Roche. Aiming for elegance, finesse and complexity, the quality of their seven Grands Crus is a testament to the

domaine being one of the Burgundy's leading producers.

LOT [71](#), [72](#)

Faiveley

In 1825, pioneer Pierre Faiveley founded a merchant business in Nuits-Saint-Georges. His passion for trading and ageing wines soon led him to purchase his own vine parcels and establish a domaine to grow and produce his own wines. Today, at 115 hectares, Domaine Faiveley is one of the biggest in Burgundy and many consider it one of the best. Under the management of 7th generation Erwan Faiveley and Bernard Hervet as Managing Director, there has been a considerable investment in expanding the domaine's vineyard holdings, including plots in Pommard, Volnay, Monthélie, Bienvenues-Bâtard-Montrachet and Bâtard-Montrachet and Meursault. Many of Faiveley's top cuvées are bottled by hand with no filtration, resulting in clean, luxurious wines that showcase the best of Pinot Noir. Their concentration and richness are difficult to rival.

LOT [73](#), [74](#), [75](#), [76](#)

Fourrier

In 1994, when he was only 23 years old, Jean-Marie Fourrier took over his family domaine. He had been working on the family estate since 1989, while also completing internships with Henri Mayer and Domaine Drouhin Oregon. Jean Marie's winemaking philosophy closely mirror's Mayer's – making great wines begins in the vineyard. He works hard to maintain healthy vines and practices extremely natural winemaking techniques. Today, Domaine Fourrier holds vines in a few of Gevrey

Chambertin's top vineyards, where most vines date back to the beginning of the 20th century. His most famous holdings, resulting in 'cult wines', are the ones in Griotte Chambertin and Clos St Jacques, which were planted between 1902–1910.

LOT [77](#), [78](#), [79](#), [80](#)

Francois Feuillet

Born of a partnership between Francois Feuillet, the businessman, and David Duband, the son of a winemaker, this Burgundy estate in the Cote de Nuits is well-known for its outstanding Pinot Noirs. Instead of investing in Bordeaux, like many others, Francois Feuillet turned to Burgundy, following his own personal wine preference. Treated as a passion and not just a business, Francois made it a company policy to only acquire high-quality vineyards. First, he started in Vosne-Romanée and Nuits-Saint-Georges. For the 1991 vintage he hired David Duband as his winemaker. At the time, David had just left oenology school in Beaune but had already started making a name for himself as an up-and-coming Burgundy star. Today, the domaine holds 4 acres of Grand Cru plots, 8 acres of Premier Cru and another 12 acres in the villages of Gevrey-Chambertin, Chambolle-Musigny and Morey-Saint-Denis.

LOT [81](#), [82](#)

Georges Roumier

The Domaine was founded in 1924 by Georges Roumier. He began domaine bottling in 1945 and it is now one of the longest-established in domaine bottling in the Côte D'Or. This practice also helped grow the reputation of Domaine Roumier, which is known for producing highly-rated, sought-after wines. The 11.8-hectare domaine is run today by Georges son, Jean-Marie, and grandson, Christophe.

LOT [83](#), [84](#), [85](#), [86](#), [87](#), [88](#)

Ghislaine Barthod

Domaine Ghislaine Barthod is one of the most prominent producers in Chambolle-Musigny and is well-known for its intense, age-worthy Pinot Noirs. First established in the late 1920s as Barthod-Noëllat, when soldier Gaston Barthod married into Burgundy's Noëllat family. In 1960, Gaston gave up his life in the military to manage the family vineyards. His daughter, Ghislaine, took over after his death in 1999. The estate holds just under 6 hectares of vines, with over half split between eight parcels in Chambolle-Musigny Premier Cru vineyards and the rest in Villages-level and AOC Bourgogne plots. The strength of the domaine lies in its range of Chambolle wines, with eight separate Premier Cru bottlings. Extremely elegant and concentrated, the best wines will age gracefully for two decades.

LOT [89](#)

Hamilton Russell Vineyards

Located behind the old fishing village of Hermanus, is one of the most southerly wine Estates in Africa, Hamilton Russell. The estate was purchased in 1975 by Tim Hamilton Russell and in 1991 his son, Anthony Hamilton Russell, took over and immediately narrowed their range down to only Chardonnay and Pinot Noir. This proved to be a masterstroke and made the Hemel-en-Aarde valley notorious for producing the best Pinot Noir and Chardonnay in South Africa and a recognised expression outside of Burgundy.

LOT [90](#), [91](#), [92](#)

Henriot

Champagne Henriot is an independent, family-owned house in Champagne. The Henriot family control roughly 35 hectares (87 acres) of vineyards, scattered around the Vallée de la Marne, Montagne de Reims and the Côte

des Blancs. These provide around 20 percent of the company's needs, with most of the remainder supplied by regular contract growers. Chardonnay is Henriot's most important variety, and the portfolio has both a generic Blanc de Blancs wine and the premium Cuve 38, sourced exclusively from grand cru vineyards. The Henriot family came from Lorraine originally, but moved to the Champagne region in 1640 and began to broker wines and acquire vineyards. Henriot was established in 1808 and in 1850, the business was declared the official supplier to the Imperial and Royal Court of Austria.

LOT [13](#), [14](#)

Iona Vineyards

In 1997 Andrew Gunn, an engineer by training, bought land in the Kogelberg overlooking the Atlantic Ocean in Elgin and named the farm Iona – after an ancestral Scottish island. As one of the early players to identify, unlock and establish the potential of the cool climate of Elgin for producing world class Chardonnay, Iona have a wonderful reputation, especially for fine whites. A truly unique place to make wine – perched on a 420m high mountain plateau, only 7km from the ocean – this is one of the coolest and latest ripening sites in the Cape winelands.

LOT [25](#)

Jean-Claude Boisset

In 1961, Jean-Claude Boisset, a brave and tenacious 18-year-old, founded his négociant business in Nuits-St.-Georges. Jean-Claude's first parcel of land was located in Gevrey-Chambertin and, today, the winery is based in Les Ursulines – a former convent in Nuits-Saint-Georges. An artisanal Burgundy producer with a bold and authentic style, the winery is now in the hands of his children, Jean-Charles and Nathalie. The current winemaker Grégory Patriat strives for authentic wines in which

human intervention has been kept to a bare minimum. Utilising native yeasts, the wines are concentrated, well-rounded, and naturally express their terroirs. The winery embraces the philosophy devised by the Boisset family where the winemaker is as much engaged in the vineyards as in the cellars, building close partnerships with the growers to achieve the highest quality grapes.

LOT [93](#), [94](#)

Kershaw

Richard Kershaw was a successful chef in the UK before working as a cellar-hand in California, Chile, France, Germany and Hungary. He relocated to South Africa in 1999 and is currently one of only ten Masters of Wine who actively produce their own wine. Focusing on cool climate, site-specific, clonally-selected wines, Richard hit the ground running in Elgin valley, immediately gaining a reputation as one of South Africa's finest Chardonnay producers and most knowledgeable winemakers.

LOT [26](#), [27](#)

Krug

Founded in 1843, Charles Krug is the 6th generation custodian of arguably the greatest sparkling wine producer on earth. Their flagship, prestige bottling is the non-vintage Grande Cuvée which makes up the majority of their production. Their latest Grande Cuvée is their 166th release – a blend of 140 wines from 13 different harvests between 1998 and 2010. This incredible blending process gives Krug its hallmark richness, complexity and amazing finesse.

LOT [15](#), [16](#)

Lafarge

Domaine Lafarge, located in Volnay, was established in the 18th century and has remained in the family since. Michel Lafarge joined the family business and began working with his father in the late 1940s. Michel was a pioneer in biodynamic viticulture in Burgundy and also one of the first to start bottling his wines for export. Today Lafarge is managed by Michel's son, Frédéric, and is known to produce some of the most sought-after Volnay wines.

LOT [95](#)

Laurent-Perrier

Laurent-Perrier, one of Champagne's leading houses, was founded in 1812. The house was 'reborn' in 1948 when Bernard de Nonancourt was appointed Chairman and Chief Executive of Laurent-Perrier. The signature house style was created by Bernard which can be described as fresh, light and elegant, and this is done by using a higher percentage of Chardonnay grapes.

LOT [1](#), [2](#), [3](#), [4](#), [5](#), [6](#), [7](#), [8](#)

Leflaive

The Leflaive family can trace their roots in Puligny back to 1717 when Claude Leflaive became one of the first vigneron on record in Puligny. Joseph Leflaive founded the domaine after purchasing vineyards that were up for sale after the phylloxera epidemic. He set out to expand his vineyards and replanted them with Chardonnay vines. After his death, his sons Vincent and Jo took over who are credited with building Leflaive's reputation to what it is today.

LOT [28](#), [29](#), [30](#), [31](#), [32](#), [33](#), [34](#)

Leflaive & Associates

Joseph Leflaive (1870-1953) started his career path in the marine engineering corps but, after his marriage to Camille Biétrix du Villars, from the Dauphiné, his career changed. He ran the La Chaléassière metallurgical factory while also looking after the family vines in Puligny-Montrachet. Starting in 1920, Joseph Leflaive undertook a programme of replanting, extending and enhancing the vineyards to cope with the phylloxera blight. He chose new rootstocks that were better suited to each parcel of land and gradually began selling wines under his own label to private clientele. Since then, Leflaive & Associates has been growing relationships and partnerships with vine growers who share their passion for meticulous work without intervention.

LOT [96](#)

Louis Carillon

Domaine Louis Carillon's holdings consisted of 12 hectares of vines, mostly in Puligny Montrachet, with small parcels in Puligny 1ers Crus and a minute plot in the Grand Cru Bienvenues-Bâtard-Montrachet. Apart from this tiny plot in Bienvenues-Bâtard-Montrachet, Louis Carillon does not possess any grand cru vineyards, however, it has been one of the most consistently successful domaines in Puligny-Montrachet over the past 30 years. It all comes down to tradition as the family can trace its viticultural genealogy back to 1632. Since the 2010 vintage, Jacques and François, Louis Carillon's two sons decided to part ways. Jacques now owns the Referts, Champs Canet and Bienvenues-Bâtard-Montrachet, while François has kept the Combettes. The remaining vineyards have been divided up between them.

LOT [35](#)

Louis Latour

Maison Louis Latour was created in 1797 and has remained in the family since, with the 7th Louis Latour (11th generation) overseeing the maison today. Louis Latour owns the largest holdings of Grand Cru vineyards in Burgundy some of which are the best vineyards in the region. It was at the beginning of the 20th century that Louis Latour started expanding their reputation internationally. In 1998 Louis Latour became part of the Farre farms circuit thereby committing to sustainable viticulture.

LOT [36](#), [37](#), [38](#), [39](#)

Louis Roederer

Founded in 1776 in Reims, Champagne Louis Roederer is one of the few family-owned and managed houses. After inheriting the house from his uncle in 1833, Louis Roederer renamed after himself. Under his management, Champagne Louis Roederer remained true to its age-old philosophy of quality. While other houses bought in grapes, Louis Roederer nurtured his vineyards, familiarised himself with the specific characteristics of each parcel, and methodically acquired the finest land. Today, the estate owns nearly 75% of the grapes in the region's most sought-after vineyards stretching from Montagne de Reims to Vallée de la Marne. Today, Jean-Claude Rouzaud and his son Frédéric run the business and continue to put quality before quantity.

LOT [17](#)

Lucie et Auguste Lignier

With a rich winemaking heritage, Domaine Lucie et Auguste Lignier was established in 2005. The winery followed a sad generational change after Romain Lignier, the son of Hubert Lignier, passed away from cancer in 2004. Romain was the passionate winemaker of the Domaine Hubert Lignier who led it into its era of success. Romain left behind his American wife, Kellen, and their

two small children Lucie and Auguste. Heavily influenced by a great respect of Burgundy's terroirs, it was his dream to craft wines with character. After years of working alongside her husband, Kellen decided to take over the domaine and devote her life to her husband's work. In the hopes that one day their children would follow in their footsteps, the domaine was renamed after Lucie and Auguste. Sadly, Kellen went back to the US in 2013 after she lost more vineyards to Hubert once the leases were up.

LOT [97](#), [98](#), [99](#), [100](#)

Meerlust

Meerlust Estate has been the pride of the Myburgh family since 1756. Having previously visited Bordeaux, Nico Myburgh realised that the terroir there was very similar to that of his farm near the Eerste River. In 1978, Giorgio joined Nico at Meerlust in which was to be a dynamic, fruitful decades-long friendship and partnership between owner-vintner and cellarmaster.

LOT [101](#)

Mongeard-Mugneret

Domaine Mongeard-Mugneret is a Burgundy estate with a long history of making fine Pinot Noir wines in Vosne-Romanée. The Mongeard family dates its origins in the commune back to 1620. In the 1920s, the marriage of Eugène Mongeard to Edmée Mugneret brought together vineyards from both families, increasing the size of the domaine. In 1945, their son Jean began estate-bottling the wine for the first time and releasing it commercially under the name Domaine Mongeard-Mugneret. Jean had taken over the estate and at 16 was selling its grapes to esteemed producers such as Marquis d'Angerville and Henri Gouges. It was on Gouges' advice that Jean transitioned to bottling the wine himself.

LOT [102](#), [103](#), [104](#)

Newton Johnson

Based in the Upper Hemel-en-Aarde Valley near the seaside town of Hermanus, it is a family affair at Newton Johnson. Started by Cape Wine Master, Dave and his wife, Felicity, sons Bevan and Gordon took over the reins in the mid-2000s, joined today by Gordon's wife Nadia. Today Newton Johnson is world-famous for their fine Chardonnays and Pinot Noir. Along with multiple accolades, the Pinot Noir has one of the longest consecutive Platter 5 Stars in history.

LOT [40](#), [41](#), [105](#)

Nicholas Potel

Nicholas Potel is the son of Gérard Potel – a Burgundy icon who was the manager and a shareholder of La Pousse d'Or in Volnay. After his father's death, Nicolas started Maison Nicolas Potel where he sourced high quality grapes and produced a very large number of different wines. Nicolas lost his maison, which still bears his name, and started again. Today he focuses on smaller quantities and produces high-quality wines.

LOT [106](#)

Olivier Bernstein

Olivier Bernstein is not from Burgundy; he did not inherit a vineyard and yet, as of now, he owns both Grands Crus and Premiers Crus vineyards (that possess some of the oldest vines in the region) and he can claim worldwide critical acclaim for his wines,'writes Forbes. After studying viticulture and oenology at Beaune, Olivier Bernstein ventured into winemaking in Tautavel, Roussillon in 2002. However, Burgundy was in his blood and, after five years and short stint working with Henri Jayet, he returned to Burgundy in 2007. A new breed of micronegociant, Olivier put his focus on making small-batch wines from the best vineyards. In 2012, he made his first vineyard

purchase – with parcels in Grand Cru Mazis Chambertin and Gevrey 1er Cru Les Champeaux. Today, he owns seven Grands Crus and three Premiers Crus parcels.

LOT [107](#)

Paul Cluver

Paul Cluver estate reflects the uniqueness of the cool-climate Elgin terroir. Established in 1896, Dr Paul Cluver IV pioneered the Elgin wine region and today it is a family affair. Andries Burger is married to Paul's daughter and has been winemaker for two decades.

LOT [42](#)

Pierre-Yves Colin-Morey

Maison Pierre-Yves Colin-Morey is a Burgundy producer based in the Côte de Beaune. It is known for its fine Chardonnay wines, and has most of its vineyard holdings in Saint-Aubin. The estate was established in 2005 by husband and wife Pierre-Yves Colin and Catherine Morey, both children of esteemed Burgundy winemakers. Colin had been winemaker at his family's winery since 1995 and in 2001 had started a négociant business with his wife. He left the family estate to establish his own label with a 6-hectare (15-acre) inheritance, the rest of the Colin vineyards going to his three siblings.

LOT [43](#), [44](#), [45](#), [46](#), [47](#), [48](#), [49](#), [50](#)

Restless River

Boasting some of the oldest Cabernet Sauvignon vineyards in the infamous Hemel-en-Aarde Valley and situated just 5km from the Atlantic Ocean, Restless River is owned and run by husband and wife team Craig and Anne Wessels. Preferring to do things by hand and producing roughly only 1000 cases of each variety a year.

LOT [51](#), [52](#)

Roche de Bellene

Nicolas Potel came from a winemaking family who produced renowned Burgundy wines. He also gained invaluable experience at wineries both in France and abroad before starting his own venture. After his father's death in 1997, Nicolas created his own wine trading company, La Maison Nicolas Potel. For financial reasons, the company was sold in the 2000s but this did not stop Nicolas. He turned his efforts to concentrate on his own domaine, Domaine de Bellene, and the creation of his négociant business, Maison Roche de Bellene. Both have succeeded in their own right. His domaine consists of 18 hectares of vineyards, which follow organic practices and with an emphasis on individual terroirs, he produces expressive, terroir-driven wines.

LOT [108](#), [109](#), [110](#)

Romanée Conti

From generation to generation, guided by the relentless pursuit of excellence, Domaine de la Romanée-Conti's mission is to make its Grands Crus the greatest in all of Burgundy. In 1869, renowned Burgundian oenologist Jacques-Marie Duvault acquired Romanée-Conti. Today, his descendants remain co-owners, while the domaine is managed by Aubert and Bertrand de Villaine. Henri-Frédéric Roch oversaw operations alongside Aubert until 2018 and his sudden passing. Domaine de la Romanée-Conti achieves the unparalleled quality of its wines by respecting the soil. The estate has been organic since the 1980s and biodynamic since 2007. Their rigorous policy of keeping yields as low as possible ensures incredible fruit concentration in their wines. Few would dispute that the wines of DRC are some of the world's finest.

LOT [111](#), [112](#), [113](#), [114](#), [115](#)

Roulot

Domaine Roulot produces some of the top Meursaults, if not some of the top white wines in Burgundy. Located in the Côte de Beaune, this small family domaine has Guy Roulot to thank for its success. Guy was also a pioneer in the region when it came to bottling single-vineyards separately. Guy passed away in 1982 and his son, Jean-Marc, left his acting career to take over in 1989. In the early 1990s, Jean-Marc steered the vineyards towards organic farming and obtained organic certification in 2013. The domaine consists of 15 hectares of village and premier cru vineyards and produces 17 different wines. Despite being one of the most sought-after producers in Burgundy, Jean-Marc's intentions remain humble, focusing on the wines rather than expansion.

LOT [53](#)

Salon

The house of Salon was created in 1921, while the first known vintage of Champagne Salon was created in 1905. Eugène-Aimé Salon created the first vintage with the idea of 'singularity'. He used one single region, from one single cru, one single grape variety, and one single vintage. He originally created this for himself and his friends but started producing for others in 1921. Salon still produces its wine in the same way today and is regarded as one of the finest wines in the entire region.

LOT [18](#)

Storm Wines

After working 12 vintages in the Hemel-en-Aarde Valley as winemaker at Hamilton Russell Vineyards, Hannes Storm discovered 2 tiny parcels of land with particularly exceptional terroirs and planted them with Pinot Noir in 2008. 2012 saw the maiden vintage being released and was produced from low-vigour,

stony, clay-rich Bokkeveld ('Buck Veld') shale soil in the Valley ward. Hannes is now the only producer of Pinot Noir from each of the three appellations in the Hemel-en-Aarde and the Vrede is widely regarded as SA's benchmark. Just 350 cases were produced and it offers fine aging potential.

LOT 116

Sylvain Cathiard

Domaine Sylvain Cathiard, located in Burgundy, was established in the 1930s by Sylvain's grandfather. When Sylvain's father took over in 1969, Sylvain began renting the family's vines to make his own wine. He then took over in 1995, when his father retired, and was joined by his son, Sebastien, in the late 2000s. They own highly-regarded vineyards in Vosne-Romanée including, amongst others, a small parcel of Romanée-Saint Vivant.

LOT 117

Taittinger

Taittinger dates back to 1734 when the first owner worked with Benedictine monks to learn how to produce sparkling wine. It was only later, in 1932, that Pierre Taittinger acquired the estate and relaunched it under his family name. Taittinger is one of Champagne's largest producers and is part of the Union des Maisons de Champagne, a syndicate of Champagne houses that includes the likes of Bollinger, Laurent Perrier, Moët & Chandon, and Louis Roederer. Taittinger owns four kilometers of chalk caves (originally dug out by the Romans) and is only one of five Champagne houses who uses them for cellaring.

LOT 9

William Fèvre

With a family history spanning over 250 years in Chablis, it came as an easy choice for William Fèvre to follow winemaking in this historic, Chardonnay-growing region. The domaine was established in 1959 with 7 hectares of vineyards and has grown to 78 hectares (including Grands and Premiers Crus), making it one of the largest domaines in the region. Producing prestigious, classic Chablis, Domaine William Fèvre made its mark as a leader in this region. In 1998, Maisons et Domaines Henriot became the new owner of the domaine, continuing the path William had laid. In the vineyard, harvesting is done by hand and organic methods are followed (although not certified). The domain also transitioned to biodynamic viticulture in 2015, receiving environmental certification for its sustainable practices.

LOT 54, 55, 56, 57



RIGHT Domaine Dujac entrance

Wine List (click on the lot number to place your bid)

DESCRIPTION	QUANTITY	ESTIMATE	LOT
Laurent-Perrier; <i>Brut Millesime; 1999</i> ; 6 (1 x 6); 1500ml	6 (1 x 6)	R15 000 – 20 000	1
Laurent-Perrier; <i>Brut Millesime; 1996</i> ; 5 (1 x 5); 750ml	5 (1 x 5)	R6 000 – 8 000	2
Laurent-Perrier; <i>Grand Siècle La Cuvée; NV</i> ; 1 (1 x 1); 1500ml	1 (1 x 1)	R4 000 – 5 000	3
Laurent-Perrier; <i>Grand Siècle; NV</i> ; 3 (1 x 3); 1500ml	3 (1 x 3)	R9 000 – 12 000	4
Laurent-Perrier; <i>Grand Siècle; NV</i> ; 3 (1 x 3); 1500ml	3 (1 x 3)	R9 000 – 12 000	5
Laurent-Perrier; <i>Grand Siècle Alexandra Rosé; 1990</i> ; 1 (1 x 1); 1500ml	1 (1 x 1)	R7 000 – 10 000	6
Laurent-Perrier; <i>Grand Siècle; 1990</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R9 000 – 12 000	7
Laurent-Perrier; <i>Grand Siècle; 1990</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R9 000 – 12 000	8
Taittinger; <i>Vintage Brut; 2006</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R6 000 – 8 000	9
Bollinger; <i>La Grande Année Rosé; 2004</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R5 000 – 7 000	10
Dom Pérignon; <i>Brut; 2003</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R3 500 – 4 000	11
Dom Pérignon; <i>Brut; 2004</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R3 500 – 4 000	12
Henriot; <i>Cuvee 38 Grand Cru Blanc de Blancs Brut; NV</i> ; 1 (1 x 1); 1500ml	1 (1 x 1)	R8 000 – 10 000	13
Henriot; <i>Cuvee 38 Grand Cru Blanc de Blancs Brut; NV</i> ; 1 (1 x 1); 1500ml	1 (1 x 1)	R8 000 – 10 000	14
Krug; <i>Grande Cuvée 164EME Edition; NV</i> ; 1 (1 x 1); 1500ml	1 (1 x 1)	R7 000 – 10 000	15
Krug; <i>Vintage Brut; 1990</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R24 000 – 30 000	16
Louis Roederer; <i>Cristal; 2007</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R10 000 – 12 000	17
Salon; <i>Blanc De Blancs Le Mesnil Brut; 1997</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R8 000 – 10 000	18
Bonneau du Martray; <i>Corton-Charlemagne; 1996</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R15 000 – 20 000	19
Bonneau du Martray; <i>Corton-Charlemagne; 1996</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R15 000 – 20 000	20
Bonneau du Martray; <i>Corton-Charlemagne; 2005</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R15 000 – 20 000	21
Bonneau du Martray; <i>Corton-Charlemagne; 2005</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R15 000 – 20 000	22
Bonneau du Martray; <i>Corton-Charlemagne; 2007</i> ; 2 (1 x 2); 1500ml	2 (1 x 2)	R15 000 – 18 000	23
Chamonix; <i>Reserve Chardonnay; 2014</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R2 500 – 3 000	24
Iona Vineyards; <i>Chardonnay; 2015</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R3 000 – 4 000	25
Kershaw; <i>Clonal Selection Chardonnay Vertical; 2013, 2014, 2015</i> ; 6 (3 x 2); 750ml	6 (3 x 2)	R5 000 – 6 000	26
Kershaw; <i>Clonal Selection Elgin Chardonnay; 2016</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R4 000 – 5 000	27
Leflaive; <i>Bâtard-Montrachet; 2011</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R12 000 – 15 000	28
Leflaive; <i>Bâtard-Montrachet; 2012</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R15 000 – 18 000	29
Leflaive; <i>Puligny-Montrachet 1er Cru Les Clavoillon; 2010</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R9 000 – 12 000	30
Leflaive; <i>Puligny-Montrachet 1er Cru Les Clavoillon; 2011</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R8 000 – 10 000	31
Leflaive; <i>Puligny-Montrachet 1er Cru Les Pucelles; 2009</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R14 000 – 17 000	32
Leflaive; <i>Puligny-Montrachet 1er Cru Les Pucelles; 2010</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R15 000 – 18 000	33
Leflaive; <i>Puligny-Montrachet 1er Cru Les Pucelles; 2011</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R14 000 – 17 000	34
Louis Carillon; <i>Bienvenues-Bâtard-Montrachet; 2006</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R8 000 – 10 000	35
Louis Latour; <i>Bâtard-Montrachet; 2007</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R5 500 – 8 000	36
Louis Latour; <i>Chevalier-Montrachet; 2007</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R6 000 – 8 000	37
Louis Latour; <i>Criots-Bâtard-Montrachet; 2007</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R5 000 – 7 000	38
Louis Latour; <i>Le Montrachet Grand Cru; 2007</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R9 000 – 12 000	39
Newton Johnson; <i>Family Vineyards Chardonnay Vertical; 2014 - 2016</i> ; 6 (3 x 2); 750ml	6 (3 x 2)	R4 000 – 5 000	40
Newton Johnson; <i>Family Vineyards Chardonnay; 2014</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R4 000 – 5 000	41
Paul Cluver; <i>Chardonnay Vertical; 2009 - 2011</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R2 400 – 3 000	42

DESCRIPTION	QUANTITY	ESTIMATE	LOT
Pierre-Yves Colin-Morey; <i>Bâtard-Montrachet; 2011</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R20 000 – 25 000	43
Pierre-Yves Colin-Morey; <i>Bienvenues-Bâtard Montrachet; 2011</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R16 000 – 20 000	44
Pierre-Yves Colin-Morey; <i>Chassagne-Montrachet 1er Cru les Caillerets; 2010</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R6 500 – 9 000	45
Pierre-Yves Colin-Morey; <i>Chevalier-Montrachet; 2012</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R22 000 – 25 000	46
Pierre-Yves Colin-Morey; <i>Corton-Charlemagne; 2007</i> ; 1 (1 x 1); 1500ml	1 (1 x 1)	R11 000 – 13 000	47
Pierre-Yves Colin-Morey; <i>Corton-Charlemagne; 2011</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R12 000 – 15 000	48
Pierre-Yves Colin-Morey; <i>Meursault 1er Cru les Perrières; 2011</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R15 000 – 18 000	49
Pierre-Yves Colin-Morey; <i>Puligny-Montrachet 1er Cru les Folatieres; 2010</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R7 000 – 10 000	50
Restless River; <i>Ava Marie Chardonnay; 2017</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R4 500 – 6 000	51
Restless River; <i>Ava Marie Chardonnay; 2017</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R4 500 – 6 000	52
Roulot; <i>Meursault 1er Cru Clos les Bouchères; 2004</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R5 000 – 7 000	53
William Fèvre; <i>Chablis Bougros Côte Bouguerots; 2008</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R2 500 – 3 000	54
William Fèvre; <i>Chablis Les Clos; 2008</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R3 000 – 4 000	55
William Fèvre; <i>Chablis Valmur; 2008</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R3 000 – 4 000	56
William Fèvre; <i>Chablis Vaudésir; 2008</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R3 000 – 4 000	57
Albert Bichot; <i>Fixin 1er Cru Clos de la Perrière; 2015</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R7 000 – 8 000	58
Armand Rousseau Père et Fils; <i>Clos de la Roche; 1989</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R25 000 – 30 000	59
Armand Rousseau Père et Fils; <i>Clos de la Roche; 1995</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R30 000 – 40 000	60
Armand Rousseau Père et Fils; <i>Clos de la Roche; 1995</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R22 000 – 28 000	61
Armand Rousseau Père et Fils; <i>Ruchottes-Chambertin Clos de Ruchottes; 1989</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R25 000 – 30 000	62
Armand Rousseau Père et Fils; <i>Ruchottes-Chambertin Clos de Ruchottes; 1989</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R25 000 – 30 000	63
Bouchard Finlayson; <i>CWG Pinot Noir; 2009</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R8 000 – 10 000	64
Cécile Tremblay; <i>Bourgogne Croix Blanche; 2010</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R4 500 – 6 000	65
Crystallum; <i>Bona Fide; 2012</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R6 000 – 8 000	66
Crystallum; <i>Cuvée Cinéma Pinot Noir; 2012</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R6 000 – 8 000	67
Crystallum; <i>Cuvée Cinéma Pinot Noir; 2012</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R6 000 – 8 000	68
Crystallum; <i>Peter Max Pinot Noir; 2015</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R2 400 – 3 000	69
Dominique Laurent; <i>Nuits Saint George Les Damodes; 1999</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R6 000 – 8 000	70
Dujac; <i>Bonnes-Mares; 1993</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R25 000 – 35 000	71
Dujac; <i>Bonnes-Mares; 1993</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R35 000 – 50 000	72
Faiveley; <i>Bienvenues Bâtard-Montrachet; 2009</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R4 000 – 5 000	73
Faiveley; <i>Chambertin Clos De Beze; 1996</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R8 000 – 10 000	74
Faiveley; <i>Chambertin Clos De Beze; 1996</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R8 000 – 10 000	75
Faiveley; <i>Clos de la Roche; 2010</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R7 000 – 10 000	76
Fourrier; <i>Bourgogne Rouge; 2015</i> ; 3 (1 x 3); 1500ml	3 (1 x 3)	R6 000 – 8 000	77
Fourrier; <i>Chambolle-Musigny 1er Cru Les Gruenches; 2009</i> ; 1 (1 x 1); 1500ml	1 (1 x 1)	R8 000 – 10 000	78
Fourrier; <i>Chambolle-Musigny 1er Cru Les Gruenchers; 2015</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R12 000 – 15 000	79
Fourrier; <i>Gevrey-Chambertin 1er Cru Clos Saint Jacques; 2009</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R9 000 – 12 000	80
Francois Feuillet; <i>Bourgogne Haute Côte de Nuit Rouge; 2015</i> ; 3 (1 x 3); 1500ml	3 (1 x 3)	R3 500 – 4 500	81

DESCRIPTION	QUANTITY	ESTIMATE	LOT
Francois Feuillet; <i>Morey-Saint-Denis 1er Cru Clos Sorbé; 2014</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R3 000 – 4 000	82
Georges Roumier; <i>Bonnes-Mares; 1991</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R30 000 – 40 000	83
Georges Roumier; <i>Bonnes-Mares; 1991</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R75 000 – 100 000	84
Georges Roumier; <i>Chambolle-Musigny 1er Cru Les Cras; 2001</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R7 000 – 10 000	85
Georges Roumier; <i>Chambolle-Musigny 1er Cru Les Cras; 2007</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R7 000 – 10 000	86
Georges Roumier; <i>Chambolle-Musigny; 2006</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R8 000 – 12 000	87
Georges Roumier; <i>Chambolle-Musigny 1er Cru Les Amoureuses; 1993</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R50 000 – 80 000	88
Ghislaine Barthod; <i>Chambolle-Musigny 1er Cru Les Baudes; 2002</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R10 000 – 12 000	89
Hamilton Russell Vineyards; <i>Chardonnay Vertical; 2010 - 2015</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R5 500 – 7 500	90
Hamilton Russell Vineyards; <i>Pinot Noir; 2005</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R7 000 – 9 000	91
Hamilton Russell Vineyards; <i>Pinot Noir; 2013</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R5 500 – 7 500	92
Jean-Claude Boisset; <i>Gevrey-Chambertin; 2015</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R6 000 – 8 000	93
Jean-Claude Boisset; <i>Saint Aubin 1er Cru En Remilly; 2015</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R3 000 – 4 000	94
Lafarge; <i>Volnay Clos des Chênes; 2007 - 2016</i> ; 10 (1 x 10); 750ml	10 (1 x 10)	R40 000 – 50 000	95
Leflaive & Associates; <i>Charmes-Chambertin; 2012</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R5 000 – 6 000	96
Lucie et Auguste Lignier; <i>Chambolle-Musigny Les Bussières; 2005</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R4 000 – 5 000	97
Lucie et Auguste Lignier; <i>Chambolle-Musigny Les Bussières; 2005</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R8 000 – 10 000	98
Lucie et Auguste Lignier; <i>Morey-Saint-Denis; 2005</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R4 000 – 5 000	99
Lucie et Auguste Lignier; <i>Morey-Saint-Denis; 2005</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R8 000 – 10 000	100
Meerlust; <i>Pinot Noir; 2009</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R5 000 – 6 000	101
Mongeard-Mugneret; <i>Echezeaux; 2015</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R8 000 – 10 000	102
Mongeard-Mugneret; <i>Vosne-Romanée 1er Cru Les Orveaux; 2015</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R6 000 – 8 000	103
Mongeard-Mugneret; <i>Vosne-Romanée 1er Cru Les Orveaux; 2010</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R4 000 – 5 000	104
Newton Johnson; <i>Family Vineyards Pinot Noir; 2015</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R6 000 – 8 000	105
Nicholas Potel; <i>Chambertin; 2000</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R8 000 – 10 000	106
Olivier Bernstein; <i>Gevrey-Chambertin; 2014</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R9 000 – 12 000	107
Roche de Bellene; <i>Bonnes Mares; 2012</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R6 500 – 8 000	108
Roche de Bellene; <i>Charmes-Chambertin; 2014</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R5 000 – 8 000	109
Roche de Bellene; <i>Clos de la Roche; 2015</i> ; 2 (1 x 2); 750ml	2 (1 x 2)	R5 000 – 8 000	110
Romanée Conti; <i>Échézeaux; 1998</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R30 000 – 40 000	111
Romanée Conti; <i>Grands Échézeaux; 1998</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R30 000 – 40 000	112
Romanée Conti; <i>La Tâche; 1998</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R50 000 – 70 000	113
Romanée Conti; <i>Romanee Conti; 1998</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R200 000 – 300 000	114
Romanée Conti; <i>Romanée St Vincent; 1998</i> ; 1 (1 x 1); 750ml	1 (1 x 1)	R30 000 – 40 000	115
Storm Wines; <i>Vrede Pinot Noir; 2013</i> ; 6 (1 x 6); 750ml	6 (1 x 6)	R6 000 – 8 000	116
Sylvain Cathiard; <i>Vosne Romanee 1er Cru Aux Malconsorts; 2001</i> ; 3 (1 x 3); 750ml	3 (1 x 3)	R15 000 – 20 000	117



1
Laurent-Perrier
Brut Millesime, 1999
1500ml 6 (1 x 6) 1500ml
Laurent-Perrier, one of
Champagne’s leading houses,
was founded in 1812. The house
was ‘reborn’ in 1948 when
Bernard de Nonancourt was
appointed Chairman and Chief
Executive of Laurent-Perrier.
The signature house style was
created by Bernard which can
be described as fresh, light and
elegant, and this is done by
using a higher percentage of
Chardonnay grapes.

R15 000 – 20 000

PROVENANCE
Wine Cellar Private Client



2
Laurent-Perrier
Brut Millesime, 1996
750ml 5 (1 x 5) 750ml
R6 000 – 8 000

PROVENANCE
Private Client



Laurent-Perrier
Brut Millesime

CRITIC RATINGS

1999
‘Light yellow, with a vigorous
mousse. Pungent and ripe,
showing a fresh bouquet of pear,
orange, peach skin, cherry pit
and honeysuckle. Brisk citrus and
orchard fruit flavors offer refresh-
ing bite, racy lift and sharp focus,
with good mineral snap on the
close. Gained weight, power and
a pleasant citrus pith bitterness
with air. I wouldn’t hesitate to hold
a few bottles of this in the cellar.’
– Josh Reynolds, *Vinous.com*, 90/100
(2007)

1996
‘A Champagne evoking elegance
and finesse, this also has the
hallmark 1996 structure. A fine
mousse buoys its coffee, citrus
and pencil shaving flavors, while
the acidity carries them to a long
conclusion.’
– Bruce Sanderson, *Wine Spectator*,
92/100 (November 2005)

‘Extremely toasty, with a short
blast of popcorn, baked apple,
hay and a touch of green herbs.
Runs tangy on the palate, empha-
sizing lemon and tangerine fla-
vors. Lengthy and textured on the
finish, with citrus in pure form.’
– Michael Schachner, *Wine Enthusiast*,
90/100 (December 2005)

3
Laurent-Perrier
Grand Siècle La Cuvée, NV
1500ml 1 (1 x 1) 1500ml
R4 000 – 5 000

PROVENANCE
Wine Cellar Private Client



4
Laurent-Perrier
Grand Siècle, NV
1500ml 3 (1 x 3) 1500ml
R9 000 – 12 000

5
Laurent-Perrier
Grand Siècle, NV
1500ml 3 (1 x 3) 1500ml
R9 000 – 12 000

PROVENANCE
Wine Cellar Private Client



6

Laurent-Perrier

Grand Siècle Alexandra Rosé, 1990

1500ml 1 (1 x 1) 1500ml

R7 000 – 10 000

PROVENANCE

Wine Cellar Private Client



7

Laurent-Perrier

Grand Siècle, 1990

750ml 3 (1 x 3) 750ml

Laurent-Perrier, one of Champagne's leading houses, was founded in 1812. The house was 'reborn' in 1948 when Bernard de Nonancourt was appointed Chairman and Chief Executive of Laurent-Perrier. The signature house style was created by Bernard which can be described as fresh, light and elegant, and this is done by using a higher percentage of Chardonnay grapes.

R9 000 – 12 000

8

Laurent-Perrier

Grand Siècle, 1990

750ml 3 (1 x 3) 750ml

R9 000 – 12 000

PROVENANCE

Wine Cellar Private Client



Laurent-Perrier

Grand Siècle Alexandra Rosé, 1990

CRITIC RATINGS

'Beautifully done. Vigorous and almost chewy, this intense, full-bodied rosé exudes mint, berry and wood aromas and flavors. Muscular and dense, with a character that engages the palate and needs contemplation or food.'

– Bruce Sanderson, *Wine Spectator*, 94/100 (2003)

Laurent-Perrier

Grand Siècle, 1990

CRITIC RATINGS

'Medium orange-gold color. Musky, wild aromas of strawberry, raspberry, smoke and earth; rather pinot noir-like and expressive of its soil. Rich, ripe and dense with material but not at all heavy; red berry flavors offer a compellingly tangy quality. Very concentrated and still very young. Finishes with superb lift and length.'

– Stephen Tanzer, *Vinous.com*, 94/100 (2001)

9
Taittinger
Vintage Brut, 2006
750ml 6 (1 x 6) 750ml
R6 000 – 8 000

PROVENANCE
Wine Cellar Private Client



10
Bollinger
La Grande Année Rosé, 2004
750ml 2 (1 x 2) 750ml
R5 000 – 7 000

PROVENANCE
Private Client



Taittinger
Vintage Brut, 2006

CRITIC RATINGS

‘Well-knit and elegant, with a creamy mousse the texture of raw silk, this features a delicate mesh of lemon meringue pie, dried apricot, slivered almond and fresh ginger. The bright acidity carries the range of flavors through to the mouthwatering finish. Drink now through 2026.’

– Alison Napjus, *Wine Spectator*, 92/100 (November 2014)

‘Light yellow-gold. A complex, highly perfumed bouquet presents fresh orchard and citrus fruits, white flowers and buttered toast, with a mineral element adding urgency. Fleshy and focused on the palate, offering intense fig and pear flavors and a suggestion of smokiness. Puts on weight in the glass and finishes with resonating minerality and excellent spicy length.’

– Josh Reynolds, *Vinous*, 92/100 (December 2014)

Bollinger
La Grande Année Rosé, 2004

CRITIC RATINGS

‘Framed by firm acidity and a minerally character, this harmonious rosé Champagne offers expressive flavors of raspberry pâte de fruit, ripe black cherry, brioche and lemon curd. Chalky in texture, with an elegant finish of ripe spice, graphite and ground coffee. Drink now through 2024.’

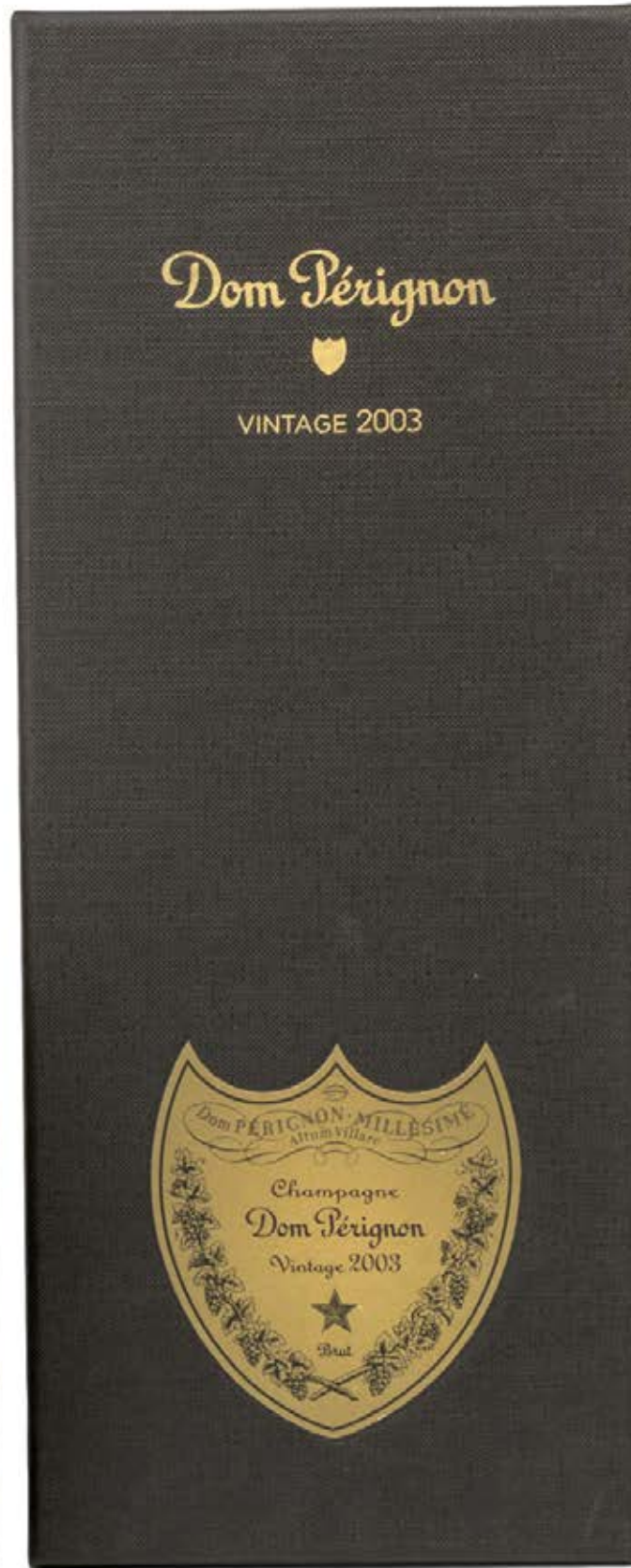
– Alison Napjus, *Wine Spectator*, 93/100 (December 2015)

‘The 2004 La Grande Année Rosé is based on 68% Pinot Noir and 32% Chardonnay, 89% from Grand Cru villages and 11% from Premier Crus. Disgorged in July 2013, this salmon colored rosé champagne displays fine red berry and floral flavors on the nose, whereas the palate is vibrant, taut and linear; it is full of tension, power and minerality, and extremely refreshing.’

– Stephan Reinhardt, *Wine Advocate*, 91/100 (October 2015)

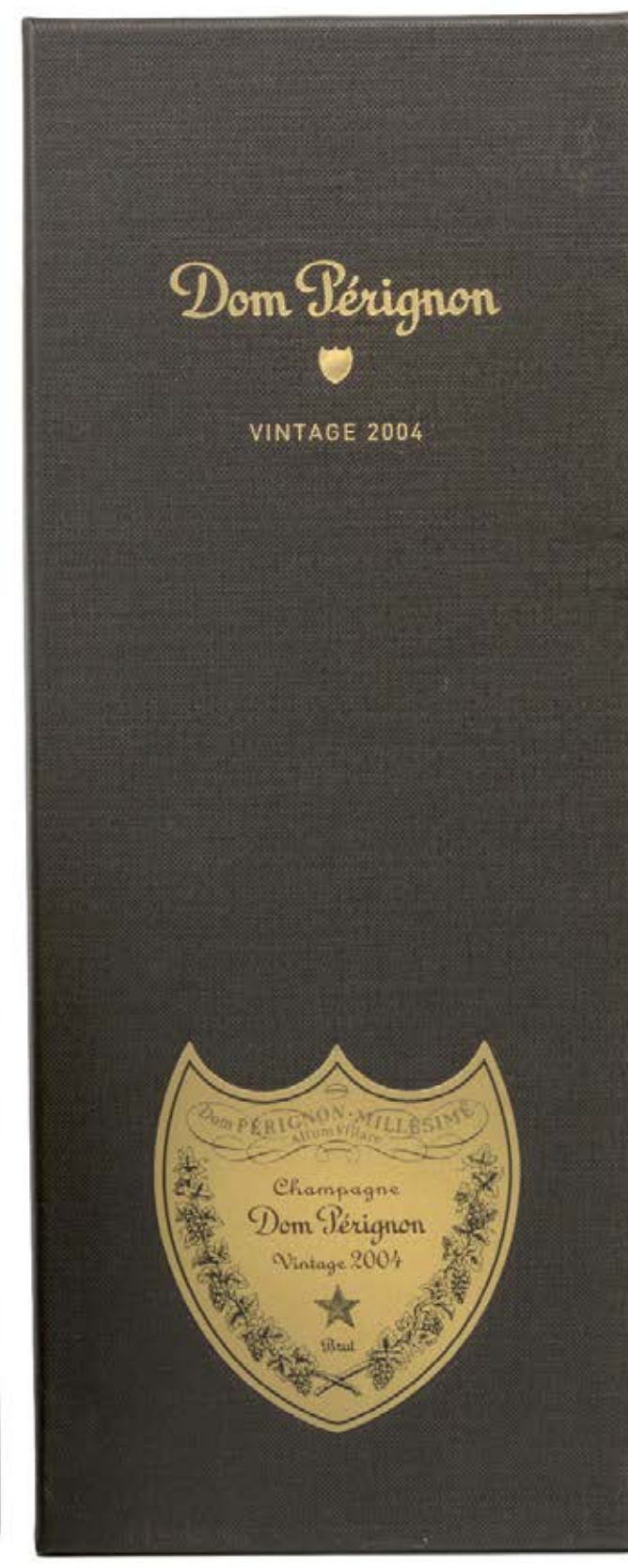
11
Dom Pérignon
Brut, 2003
750ml 1 (1 x 1) 750ml
R3 500 – 4 000

PROVENANCE
Private Client



12
Dom Pérignon
Brut, 2004
750ml 1 (1 x 1) 750ml
R3 500 – 4 000

PROVENANCE
Private Client



Dom Pérignon *Brut*

CRITIC RATINGS

2003

'The 2003 Dom Pérignon continues to improve in bottle. Rich and ample on the palate, the 2003 offers tons of density and pure resonance. There is no question the 2003 is an atypically super-sized, vinous Dom Pérignon. I also think the 2003 will drink well for many decades based on its sheer density.'

– Antonio Galloni, *Vinous.com*, 96/100 (2015)

2004

'The 2004 Dom Pérignon is one of the more reductive, autolytic vintages of this wine to have been released in the last decade, offering up a toasty bouquet of pears, green apple, iodine, peach and smoke. On the palate, it's medium to full-bodied, satiny textured and fleshy, with a sweet core of fruit, a fine mousse and a vinous profile. The 2004 is an excellent and classically proportioned example of Dom Pérignon.'

– William Kelley, *Wine Advocate*, 94/100 (April 2020)

'53% Pinot Noir, 47% Chardonnay. Delicious hint of struck-match reduction with firm citrus behind that. Similar on the palate, with strong echoes of white burgundy even though the bead is fine and noticeable. Fine notes of orange emerge. Terrific harmony of power and elegance, flavour and finesse.'

– Julia Harding MW, *Januarycis*. Robinson.com, 18.5/20 (June 2014)

13
Henriot
Cuvée 38 Grand Cru Blanc de Blancs Brut, NV
1500ml 1 (1 x 1) 1500ml
R8 000 – 10 000

14
Henriot
Cuvée 38 Grand Cru Blanc de Blancs Brut, NV
1500ml 1 (1 x 1) 1500ml
R8 000 – 10 000

PROVENANCE
Wine Cellar Private
Client



Henriot
Cuvée 38 Grand Cru Blanc de Blancs Brut, NV

CRITIC RATINGS

‘An addition to the range, the NV Cuvée 38 is a real knock-out. The Cuvée 38 is a perpetual reserve of the house’s best Chardonnay from the Grand Cru villages of Mesnil-sur-Oger, Chouilly, Avize and Oger. Lifted and precise, with the cut of a jewel, the Cuvée 38 impresses with its energy and tension. Lemon oil and a host of citrus-inflected notes appear first, followed by white pepper, mint and floral notes. This is one of the most understated, subtle and finessed Champagnes I have ever tasted from Henriot. Given the reserve perpetuelle, I am actually surprised by how reticent and fresh the Cuvée 38 is.’

– Antonio Galloni, *Vinous*, 95+/100 (November 2015)

‘A toasty version, this is elegant overall, offering a rich, finely woven palate of baked apricot, marzipan, lemon curd and a smoky mineral. Fine and creamy in texture, with a lingering, bright and zesty finish.’

– Alison Napjus, *Wine Spectator*, 93/100 (November 2015)

15

Krug

Grande Cuvée 164^{EME} Edition, NV

1500ml 1 (1 x 1) 1500ml

R7 000 – 10 000

PROVENANCE

Private Client



Krug

Grande Cuvée 164^{EME} Edition, NV

CRITIC RATINGS

‘The bright golden-yellow colored NV Grande Cuvée 166^{ème} Édition is still a baby that shows the chalky and fruity features of a young white Burgundy intermixed with notes of Schwarzwälder Kirsch (dark cherries with black chocolate) and floral flavors on the pure, fresh and elegant yet intense and still yeasty brioche nose with its ripe apple aromas and refreshingly bright (lemon juice) overtones. Round, wide and very elegant yet also straight and tense on the palate, this 2010-dominated cuvée is very delicate, fresh and chalky but also dense and lush in its vinous texture. The finish is well-structured, fresh and persistent, indicating great complexity and vibrancy. However, I would wait at least another three years, during which time the 166th edition will gain even more finesse and quiet. The 166^{ème} Édition is composed of 140 wines from 13 different harvests between 1998 and 2010, and it’s a blend of 45% Pinot Noir with 39% Chardonnay and 16% Pinot Meunier.’

– David Schildknecht, *Wine Advocate*, 96+/100 (November 2018)

‘This mouthwatering Champagne feels like a swathe of raw silk on the palate, where flavors of sun-dried white cherry, toast and Meyer lemon peel are accented by expressive saffron, ground coffee and mandarin orange peel aromas. Long and racy on the honey-, spice- and smoke-laced finish. Disgorged winter 2017. Drink now through 2025.’

– Alison Napjus, *Wine Spectator*, 95/100 (November 2018)

16
Krug
Vintage Brut, 1990
750ml 3 (1 x 3) 750ml
R24 000 – 30 000

PROVENANCE
Private Client



Krug
Vintage Brut, 1990

CRITIC RATINGS

‘Full copper-gold color. Initially restrained, brooding nose exploded with aeration, showing apple, orange, apricot, honey, iodine, smoke, hazelnut, macadamia and a suggestion of dry oloroso sherry. Dense, full, chewy and rich; an extraordinarily solid Champagne with an intriguing suggestion of Calvados. Broadens toward the back and goes on and on on the echoing after-taste, with rich, mellow notes of toffee, brown butter and marrow. Like the ‘92 Clos du Mesnil, this displays its powerful underlying acidity with aeration (Krug’s wines never go through malolactic fermentation) and should be long-lived.’

– Stephen Tanzer, *Vinous.com*, 97/100 (2004)

17
Louis Roederer
Cristal, 2007
750ml 3 (1 x 3) 750ml
R10 000 – 12 000

PROVENANCE
Private Client



18
Salon
Blanc de Blancs Le Mesnil
Brut, 1997
750ml 1 (1 x 1) 750ml
R8 000 – 10 000

PROVENANCE
Wine Cellar Private Client



Louis Roederer
Cristal, 2007

CRITIC RATINGS

‘Long-time Chef de Caves Jean-Baptiste Lécaillon has produced yet another in a string of superb Champagnes with the 2007 Cristal. Rich, powerful and enveloping, the 2007 takes hold of all the senses and never lets up. The aromatics alone are captivating, but then the wine opens on the palate, revealing layer after layer of flavor to match a multi-dimensional, kaleidoscopic personality that will leave Champagne lovers weak at the knees. The 2007 is 58% Pinot Noir and 42% Chardonnay, which is to say a bit more Chardonnay-leaning than is the norm. The 2007 is striking today, but it should also age effortlessly for several decades.’
– Antonio Galloni, *Vinous*, 97+/100 (July 2015)

Salon
Blanc de Blancs Le Mesnil
Brut, 1997

‘This Champagne comes along in a golden color and with a deep and matured, yet well-defined bouquet of ripe yellow fruits and honey notes. Full-bodied, round and very complex, the generous 2007 is a perfect mix of ripe fruit and precise minerality. It is silky textured, pure and precise, as

well as powerful and expressive. It has great tension and grip in the very long and persistent finish. Great expression of chalk. The 2007 was disgorged in 2015.’
– Stephan Reinhardt, *Wine Advocate*, 95/100 (June 2016)

CRITIC RATINGS

‘A wine that just seems to go from strength to strength is Salon’s 1997 Blanc de Blancs Le Mesnil Brut. The Maison kept back large stocks that they have gradually been disgorging over the last half-dozen years. From a bottle disgorged in 2020, the wine wafts from the glass with scents of honeycomb, white flowers and orange rind, complemented by hints of burnt marmalade and exotic fruit. Medium to full-bodied, deep and concentrated, it’s notably taut and chiseled for the vintage, with racy acids and a beautifully expressive mid-palate. This is really beginning to drink with real grace, and I have found the 1997 notably consistent.’
– William Kelley, *Wine Advocate*, 95/100 (March 2021)

‘A delicate Champagne, with hints of honey and smoke winding through the apple pastry, orange peel and toast flavors. This is well-integrated, but the lively acidity still has the edge on the graphite-laced finish.’
– Alison Napjus, *Wine Spectator*, 91/100 (November 2010)

19
Bonneau du Martray
Corton-Charlemagne, 1996
750ml 6 (1 x 6) 750ml
R15 000 – 20 000

20
Bonneau du Martray
Corton-Charlemagne, 1996
750ml 6 (1 x 6) 750ml
R15 000 – 20 000

PROVENANCE
Private Client



Bonneau du Martray
Corton-Charlemagne, 1996

CRITIC RATINGS

‘A prototypical ‘96. Racy, full-bodied, intensely stony and citrusy, it offers ripe yet delicate aromas and flavors of pear, pineapple, wet stone, mineral and toasted oak. Delicious as it swirls in the palate, then kicks in with vengeance on the citrus-smacking finish. The best part: not overdone in the oak department. Best after 2005. 4,250 cases made.’

– *Wine Spectator*, 95/100 (August 1998)

‘The nose offers an incredible range of tropical fruit, mineral, toast and exotic spice aromas with discernable notes of pineapple pastry, chalk, praline and honey. The palate is big, rich and buttery with a wonderful silky texture and a fresh burst of balancing acidity. Very long fruit-and-nut finish.’

– Lisa Perrotti-Brown, *Wine Advocate*, 93/100 (October 2008)

‘A ripe and classic nose of distinctly discreet and reserved green fruit and floral aromas that are airy, pure and lightly spiced merge into intense, precise and penetrating medium full flavors blessed with terrific acid/fruit balance and huge length. This is really a lovely wine that is presently a tightly coiled spring and in need of extended bottle aging to really put on display the superb potential here. An understated stunner of a wine as well as ultra refined and one of the best examples of this appellation in 2005.’

– Allen Meadows, *Burghound.com*, 95/100 (2008)

A ripe and slightly phenolic (think olive oil) nose is composed of mostly green fruit and floral aromas that are airy, pure and lightly spiced. There is fine intensity to the rich yet precise and penetrating medium full flavors that are blessed with terrific acid/fruit balance and huge length. This is really a lovely wine that is presently still on the way up in magnum format even though with some aeration it could be enjoyed now.

– Allen Meadows, *Burghound.com*, 94/100 (2015)

21
Bonneau du Martray
Corton-Charlemagne, 2005
750ml 6 (1 x 6) 750ml
R15 000 – 20 000

PROVENANCE
Private Client

22
Bonneau du Martray
Corton-Charlemagne, 2005
750ml 6 (1 x 6) 750ml
R15 000 – 20 000

PROVENANCE
Private Client



23
Bonneau du Martray
Corton-Charlemagne, 2007
1500ml 2 (1 x 2) 1500ml
R15 000 – 18 000

PROVENANCE
Private Client



Bonneau du Martray
Corton-Charlemagne, 2005

CRITIC RATINGS

‘Lovely smoky nose with real richness underneath. Charming breadth but no lack of tension. Not fat at all though very intense. Powerful and mineral. Opened five days ago. Apparently it tastes just the same. Very fresh and firm and with great spine.’

– [Januarycis Robinson, JanuarycisRobinson.com](#), 18.5/20 (November 2009)

Bonneau du Martray
Corton-Charlemagne, 2007

CRITIC RATINGS

‘This remains almost unchanged from my original review (2010) and while there is some discernible development, it remains quite youthful with its wonderfully elegant, pure and high-toned nose that is quite floral with a pronounced citrus influence to the green apple and wet stone notes that border on a mineral-reduction character. The detailed and equally pure mineral-driven medium-bodied flavors possess a cuts-like-a-knife linearity on the bone dry and palate staining finish. This is like sucking on pebbles and while the flavors are still distinctly austere, the balance is impeccable and this should make for a first-rate vintage for this wine in time.’

– [Allen Meadows, Burghound.com](#), 93/100 (July 2013)

‘Delicate lemon blossom, lightly fragrant with a very slight creaminess and minerality and white fruit at the front of the palate, becoming more firmly citrus. Intense yet still able to show fragrance within a mineral framework.’

– [Julyia Harding MW, JanuarycisRobinson.com](#), 18.5/20 (May 2009)

24
Chamonix
Reserve Chardonnay, 2014
750ml 6 (1 x 6) 750ml
R2 500 – 3 000

PROVENANCE
Private Client



25
Iona Vineyards
Chardonnay, 2015
750ml 6 (1 x 6) 750ml
R3 000 – 4 000

PROVENANCE
Producer



Chamonix
Reserve Chardonnay, 2014

CRITIC RATINGS

‘From 29 year old elevated vineyard, authoritative 2014 composed and restrained with oatmeal and citrus inter-play, taut mineral core and integrated oak. Natural ferment mostly in oak (70% new), 20% in concrete ‘egg’. For cellaring.’
– *Platter’s SA Wine Guide, 2016, 4.5* (92/100)*

‘This is the best Chardonnay I’ve ever tasted from South Africa, sold at a price that should have people besieging retailers. Tangerine, understated oak, leesy texture, some baking spices and a spinal cord of acidity: this wouldn’t look out of place in a tasting of Grands Crus Burgundies. Sets a new benchmark for Cape Chardonnay.’
– Tim Atkin MW, *SA Special Report 2015, 97/100*

Iona Vineyards
Chardonnay, 2015

CRITIC RATINGS

‘Less celebrated than the Iona Sauvignon Blanc it may be, but this is every bit as good. The altitude of the vineyards (at 420 metres) and the proximity of the Atlantic contribute to the freshness of the style: tangy, focused and deftly oaked, with a smoky undertone and a long, balanced finish. Impressive stuff. Drink: 2016-20’
– Tim Atkin *SA Wine Report 2016, 94/100*

‘Lovely complexity announced early on 15: citrus & fennel, oatmeal, a little toasty oak which will integrate. All precise and refined, all in fresh balance. Long, reverberating finish. One of the most elegant local Chardonnays. Promising lots of pleasure for years.’
– *Platter’s SA Wine Guide, 2017, 5**

26
Kershaw
Clonal Selection Chardonnay
Vertical, 2013, 2014, 2015
750ml 6 (3 x 2) 750ml
A unique opportunity to purchase a mini vertical of these masterful whites, including 2 Tim Atkin ‘wines of the year’ vintages (2014 & 2015), as well as the Platter 5-star 2013 vintage.

R5 000 – 6 000

PROVENANCE
Wine Cellar Private Client



Kershaw
Clonal Selection Chardonnay
Vertical, 2013, 2014, 2015

CRITIC RATINGS

2013
‘Minimal intervention delivers a maximal taste experience: no pumps used, no enzymes, acid or yeasts added ... The stellar 13 is refined, but rich, complex and earthy, with a taught minerality and judicious oak (33%) new oak. Delicious now and for many years.’
– *Platter’s SA Wine Guide, 2015, 5**

2014
‘Master of Wine Richard Kershaw’s Chardonnay gets better with every vintage and is now one of the Cape’s outstanding whites. Using five sources of fruit, all of them in Elgin, this has greater leesy power than the 2013 – more Meursault than Puligny, as it were – but the same sure touch. Rich, complex yet supported by acidity, it’s mealy, subtle and complex, finishing with a mineral-edged flourish. Drink: 2015-20’
– Tim Atkin, *SA Wine Report 2015, 96/100*

2015
‘First made as recently as 2011, this remarkable Chardonnay has established itself as one of the finest examples of the variety in the Cape. There’s slightly more malolactic in the 2015, but otherwise, the wine comes from the same eight sites and is made to a winning style. Leesy, spicy, tangy and complex, it’s a Cape Puligny-Montrachet. Drink: 2016-21’
– Tim Atkin, *SA Wine Report 2016, 95/100*

27
Kershaw
*Clonal Selection Elgin
Chardonnay, 2016*
750ml 6 (1 x 6) 750ml
R4 000 – 5 000

PROVENANCE
Private Client



Kershaw
*Clonal Selection Elgin
Chardonnay, 2016*

CRITIC RATINGS

'Aromas of 2016 hint with vanilla at the assimilating 40% new oak; orange & tangerine assert the ripe fruit plenitude, with oatmeal & peach. Rich, powerful even, but with serious structuring acidity. Oak adding to complexity of lingering finish. Fine successor to gorgeous 2015 (4.5 stars, 94 pts)'
– *Platter's SA Wine Guide 2018, 5* (95/100)*

'Four different clones go into this impressive Chardonnay (the three Deconstructed ones, plus clone 76). Citrus fruit and ani-seed aromas segue into a palate that combines orange peel and peach with toasty oak and a taut, mineral-edged core of acidity. Mr Kershaw has the Chardonnay touch. 2018-23'
– *Tim Atkin MW, SA Special Report 2017, 94/100*

28
Leflaive
Bâtard-Montrachet, 2011
750ml 2 (1 x 2) 750ml
R12 000 – 15 000

PROVENANCE
Private Client



29
Leflaive
Bâtard-Montrachet, 2012
750ml 2 (1 x 2) 750ml
R15 000 – 18 000

PROVENANCE
Private Client



Leflaive
Bâtard-Montrachet, 2011

CRITIC RATINGS

2011
'There is just enough reduction present to warrant decanting this should you decide to try a bottle young though I would strongly advise allowing this at least 6 to 8 years of bottle age first as it would be a waste given how much potential this wine possesses. There is a wonderfully silky texture that adds interest to the tautly muscled and powerful big-bodied flavors that explode on the palate staining and notably dry finish.'
– Allen Meadows, *Burghound.com*, 94/100 (June 2014)

'The Bâtard-Montrachet 2011 from Anne-Claude Leflaive is slightly deeper in color than its peers. The nose is a little austere at first, but it unfolds nicely with impressive mineral (slate and flint) scents, well defined and poised. The palate is well balanced with a keen thread of acidity. There is a bright citric heart to this Bâtard-Montrachet with fleeting touches of nectarine and citrus lemon joining the edgy mineral finish. This is a classy Grand Cru – regal but not imposing.'
– Neal Marchtin, *Wine Advocate*, 95/100 (November 2014)

2012
'What immediately impresses about the broad-shouldered flavors is how fine they are, which is not always the case with the typical Bâtard. This refinement only adds to the seductive palate feel of the extremely rich yet precisely focused, intense and strikingly long finish. 2012 should be a terrific vintage for this storied wine though note that plenty of patience will be required as I doubt that this will drink especially well young.'
– Allen Meadows, *Burghound.com*, 92-95/100 (June 2014)

'A powerful, intense white, boasting lemon, apple, pear and mineral flavors, shaded by oak spice. Beautifully balanced and fresh, this young wine needs time to reach its full potential. Shows terrific length on the finish. Best from 2018 through 2030.'
– Bruce Sanderson, *Wine Spectator*, 96/100 (September 2015)

30
Leflaive
Puligny-Montrachet 1er Cru Les Clavoillon, 2010
750ml 3 (1 x 3) 750ml
R9 000 – 12 000

PROVENANCE
Private Client



31
Leflaive
Puligny-Montrachet 1er Cru Les Clavoillon, 2011
750ml 3 (1 x 3) 750ml
R8 000 – 10 000

PROVENANCE
Private Client



Leflaive
Puligny-Montrachet 1er Cru Les Clavoillon

CRITIC RATINGS

2010

‘A taut, nervy, mineral-driven wine, this has intense citrus and grapefruit flavors, lemongrass spice and just the merest hint of wood. It’s the structure that gives this impressive wine such power, and a steely edge that will need at least 6–10 years.’

– Roger Voss, *Wine Enthusiast*, 95/100 (January 2013)

2011

‘Terrific from start to finish, this white starts out with lime blossom, apple, citronella and mineral aromas and flavors. Creamy yet fluid, intense yet airy, with harmony and a long aftertaste of citrus and stone. Best from 2016 through 2026.’

– Bruce Sanderson, *Wine Spectator*, 94/100 (September 2014)

32
Leflaive
Puligny-Montrachet 1er Cru Les Pucelles, 2009
750ml 3 (1 x 3) 750ml
R14 000 – 17 000

PROVENANCE
Private Client

33
Leflaive
Puligny-Montrachet 1er Cru Les Pucelles, 2010
750ml 3 (1 x 3) 750ml
R15 000 – 18 000

PROVENANCE
Private Client



Leflaive
Puligny-Montrachet
1er Cru Les Pucelles

CRITIC RATINGS

2009
‘The Pucelles has an engaging, understated bouquet that reluctantly opens up in the glass to offer limestone, white peach, pear and a touch of spice. Something earthy and primal about this wine. The palate is irresistible, deceptively understated on the entry but building tremendously towards a powerful, spicy, mineral-rich finish with enormous length. The tongue is still tingling a minute after the wine has departed. Wonderful!’
– Neal Marchtin, *Wine Advocate*, 96/100 (January 2011)

‘Medium yellow. Ripe stone fruit and honey on the nose. Fat and sweet but not quite as large-scaled as the Combettes, showing stone fruit and spice flavors. Insidiously long finish, which really saturates the palate with flavor. Plenty of verve here; still, I’d serve most of these 2009s a bit cooler than usual.’
– Stephen Tanzer, *Vinous*, 93/100 (September 2011)

2010
‘The 2010 Puligny-Montrachet Les Pucelles 1er Cru is an absolute killer wine from the late Anne-Claude Leflaive. Lucid in the glass, it has a crystalline bouquet with crushed stone, a touch of oyster shell, Nashi pear and citrus peel. The terroir seems to just burst from the glass. The palate is cool, calm and collected. The acidity is high pitch perfect, the tension palpable from start to finish. This is a live-wire Les Pucelles: edgy and citrus fresh, yet utterly composed and befitting a wine that frankly is Grand Cru in all but name.’
– Neal Marchtin, *Vinous*, 95/100 (May 2019)

‘The 2010 Puligny-Montrachet Pucelles is a totally complete wine. It brings together the expressive bouquet and minerality of Combettes with some of the expressive fruit of the Folatières. Vivid and multi-dimensional in the glass, the Pucelles wraps around the palate with serious intensity. Citrus, white flowers and green pears linger on the highly nuanced, refined finish. Its pedigree is impossible to miss. Leflaive’s Pucelles is easily one of the highlights of the vintage. Anticipated maturity: 2015+.’
– Antonio Galloni, *Wine Advocate*, 95+/100 (August 2012)

34
Leflaive
Puligny-Montrachet 1er Cru Les Pucelles, 2011
750ml 3 (1 x 3) 750ml
R14 000 – 17 000

PROVENANCE
Private Client



35
Louis Carillon
Bienvenues-Bâtard-Montrachet, 2006
750ml 2 (1 x 2) 750ml
R8 000 – 10 000

PROVENANCE
Private Client



Leflaive
Puligny-Montrachet 1er Cru Les Pucelles, 2011

CRITIC RATINGS

‘A broad-ranging nose is comprised of honeysuckle, anise, clove, lemongrass, brioche and pear. There is an appealing sense of volume to the beautifully delineated, serious, textured and energetic flavors that are both classy and stylish, all wrapped in a hugely long yet delicately balanced finish where a touch of wood influence surfaces. A classy Pucelles of generosity and refinement that should amply reward at least a decade of cellaring.’
– Allen Meadows, *Burghound.com*, 93/100 (June 2014)

‘This bright version evokes lime blossom, apple, hazelnut and stone notes. Lean and athletic, presenting a firm yet refined structure and a long finish of citrus and mineral. The oak is beautifully integrated. Best from 2016 through 2026.’
– Bruce Sanderson, *Wine Spectator*, 94/100 (September 2014)

Louis Carillon
Bienvenues-Bâtard-Montrachet, 2006

CRITIC RATINGS

‘A subtly spicy honey-suckle and citrus-infused nose is the perfect introduction to the pure and exceptionally fresh, indeed even racy flavors that are full of energy while culminating in a finish that exudes that wonderful sense of underlying tension. This is always the best wine in the Carillon range but in ‘06, it truly separates itself from the rest of the field.’
– Allen Meadows, *Burghound.com*, 91-94/100 (July 2008)

‘The 2006 Bienvenue Batard Montrachet has a slightly honeyed bouquet with touches of lanolin and yellow flowers, perhaps a hint of walnut oil developing with time. Returning later, there is an attractive touch of custard cream. The palate is well-balanced with a touch of spice on the entry and hints of tangerine emerging on the nicely poised finish that demonstrate good length.’
– Neal Martin, *Wine Advocate*, 91/100 (October 2014)

‘Pure, subdued aromas of minerals, truffle, hazelnut and vanilla. Sweet but pure, with excellent cut and precision to the mineral mid-palate. Not a fat style but there’s plenty of extract here, not to mention terrific energy. The building finish is chewy and suave, with lovely aromatic persistence and a lingering spice character.’
– Stephen Tanzer, *Vinous*, 93/100 (September 2008)

36
Louis Latour
Bâtard-Montrachet, 2007
750ml 1 (1 x 1) 750ml
R5 500 – 8 000

PROVENANCE
Private Client



37
Louis Latour
Chevalier-Montrachet, 2007
750ml 1 (1 x 1) 750ml
R6 000 – 8 000

PROVENANCE
Private Client



38
Louis Latour
Criots-Bâtard-Montrachet, 2007
750ml 1 (1 x 1) 750ml
R5 000 – 7 000

PROVENANCE
Private Client



39
Louis Latour
Le Montrachet Grand Cru, 2007
750ml 1 (1 x 1) 750ml
R9 000 – 12 000

PROVENANCE
Private Client



Louis Latour
Bâtard-Montrachet, 2007

CRITIC RATINGS

‘Hints of oak spice add nuance to the classic dried white flower aromas that precede the broad-shouldered flavors that are clean, dry and ultra intense with real drive on the penetrating and discreetly mineral-suffused as well as notably dry finish that delivers stunning length. In sum, this is a big and rich but not massive Bâtard.’
– Allen Meadows, [Burghound.com](#), 93/100 (July 2009)

Louis Latour
Chevalier-Montrachet, 2007

CRITIC RATINGS

‘A more subtle touch of wood sets off the lightly spiced floral, green apple, white peach and pear aromas that lead to very pure, detailed and stony medium weight plus flavors that possess superb intensity and huge length on the mouth coating finish. This is presently quite understated and does an impressive job of blending power and finesse in a package of impact without heaviness.’
– Allen Meadows, [Burghound.com](#), 94/100 (July 2009)

‘This has evolved more slowly than I originally foresaw with its lightly spiced floral, green apple, white peach and pear aromas that lead to very pure, detailed and stony medium weight plus flavors that possess superb intensity and excellent length on the mouth coating finish. As it was originally this remains quite understated and does an impressive job of blending power and finesse in a package of impact without

heaviness. To my taste this is still very much on the way up and I would be inclined to give this another 4 to 6 or so years of cellar time.’
– Allen Meadows, [Burghound.com](#), 93/100 (July 2015)

Louis Latour
Criots-Bâtard-Montrachet, 2007

CRITIC RATINGS

‘Moderate wood does not really interfere with the ripe, pretty and relatively elegant yellow orchard fruit and lemon rind aromas that are in keeping with the juicy and succulent big-bodied flavors that possess good richness and sappiness on the powerful, energetic and concentrated finish. A big wine with plenty of muscle.’
– Allen Meadows, [Burghound.com](#), 93/100 (July 2009)

Louis Latour
Le Montrachet Grand Cru, 2007

CRITIC RATINGS

‘A deft touch of wood serves as a background presence for the reserved but fresh and bright floral, citrus, brioche and spice aromas that are strikingly complex and broad and complement the full-bodied flavors that are deep, dense and massive with exceptionally powerful drive and intensity on the gorgeously long and palate staining finish. This is an impressive wine blessed with great underlying material, perfect balance and superb harmony plus it’s built for the long haul.’
– Allen Meadows, [Burghound.com](#), 95/100 (July 2009)

40
Newton Johnson
Family Vineyards Chardonnay
Vertical, 2014–2016
750ml 6 (3 x 2) 750ml
R4 000 – 5 000

PROVENANCE
Private Client



41
Newton Johnson
Family Vineyards Chardonnay,
2014
750ml 6 (1 x 6) 750ml
R4 000 – 5 000

PROVENANCE
Wine Cellar Private Client



Newton Johnson
Family Vineyards Chardonnay Vertical,
2014–2016

CRITIC RATINGS

2014
‘Exquisitely textured with a chalky minerality, 14 interleaves crisp citrus fruit & wood spice (22% new oak) with a stern acidity. Poised & elegant, it will reward ageing.’
– *Platter’s SA Wine Guide, 2016, 5**

‘Like all the Newton Johnson Chardonnays, this went through malolactic fermentation, producing a wine that’s textured and comparatively soft, with a structure that is more Meursault than Puligny-Montrachet. Oatmeal and spicy, it finishes with a lick of acidity.’
– *Tim Atkin, SA Wine Report 2015, 93/100*

2015
‘2015 a powerhouse, not of extract & alcohol but restraint & stylish elegance’ – *Platter’s SA Wine Guide 2017, 5**

‘Family Vineyards comes from three sites, two north- and one south-facing and is the top Newton Johnson Chardonnay. Rich, honeyed and spicy, with creamy malolactic notes and orange zesty, lemony acidity. The oak is beautifully folded into the wine. Drink: 2016-20’
– *Tim Atkin, SA Wine Report 2016, 94/100*

2016
‘From 3 farm vineyards, thus multifaceted, 2016 is well oak-spiced (24% new), a citrus array including rind; zesty-fresh, lithe and powerful, yet never boastful. There is deep muscle tone, great ageing potential.’
– *Platter’s SA Wine Guide 2018, 4.5* (93/100)*

‘Marrying grapes from north- and south-facing slopes allows the Newton Johnsons to produce a more complete wine, with power balanced by freshness. This is leesy, waxy and refined, with scented oak and a thread of citrus acidity.’
– *Tim Atkin MW, SA Special Report 2017, 94/100*

42
Paul Cluver
Chardonnay Vertical, 2009–2011
750ml 6 (1 x 6) 750ml
R2 400 – 3 000

PROVENANCE
Private Client



Paul Cluver
Chardonnay Vertical,
2009–2011

CRITIC RATINGS

2009
'Arresting 2009 is a worthy successor to dazzling 2008 (5 stars); pristine lemon and lime fruit toned by nutty oatmeal, elegant waves of mineral flavour fatten slightly in seemingly endless tail. Natural yeasts, adroitly oaked for 9 months in 45% new French barrels.'
– *Platter's SA Wine Guide, 2011, 4.5**

2010
'2010 is a sleeper: toned lemon and lime fruit nurtured by fine oak in youth, will unfurl in polished, chic splendour given a year or two. Wild yeast fermented in French barrels, 45% new.'
– *Platter's SA Wine Guide, 2012, 4.5**

2011
'A keeper: toned citrus fruit, cosseted by fine oak in youth, unfurls splendidly given a year or two. 2011 is a tad quieter than super 2010 (4.5 stars). Wild yeast fermented in French cask, 40% new.'
– *Platter's SA Wine Guide, 2013, 4**

43
Pierre-Yves Colin-Morey

Bâtard-Montrachet, 2011
750ml 2 (1 x 2) 750ml

R20 000 – 25 000

PROVENANCE
Private Client

44
Pierre-Yves Colin-Morey

Bienvenues-Bâtard Montrachet, 2011
750ml 2 (1 x 2) 750ml

R16 000 – 20 000

PROVENANCE
Private Client

45
Pierre-Yves Colin-Morey

Chassagne-Montrachet 1er Cru les Caillerets, 2010
750ml 2 (1 x 2) 750ml

R6 500 – 9 000

PROVENANCE
Private Client



Pierre-Yves Colin-Morey
Bâtard-Montrachet, 2011

CRITIC RATINGS

‘Here there is an interesting nose of both white and yellow orchard fruit aromas along with a broad range of floral and spice elements. There is seriously good mid-palate density to the big-bodied and overtly powerful flavors that possess stunning punch on the very dry and hugely long finish where the only slight nit is a hint of warmth. This is an impressive effort that will require at least a decade to fully mature.’
– Allen Meadows, *Burghound.com*, 92-95/100 (June 2013)

‘The 2011 Batard-Montrachet Grand Cru has a fabulous bouquet that is beautifully defined with hints of melted butter and almond flakes. The palate is fresh and crisp on the entry with lime zest and citrus peel. It is wonderfully focused with a precise, tender, mineral-rich finish. This sophisticated Batard should age with panache over the next two decades. Drink 2015–2030+.’
– Neal Marchtin, *Wine Advocate*, 94/100 (August 2013)

Pierre-Yves Colin-Morey
Bienvenues-Bâtard Montrachet, 2011

CRITIC RATINGS

‘One 350-litre barrel. Very good nerve and punch. Real lift and lemon oil on top of raciness. Maybe just a hint of oak. Great combo of nerve and density, dramatically rich citrus.’
– Januarycis Robinson, *JanuarycisRobinson.com*, 18.5/20 (November 2012)

Pierre-Yves Colin-Morey
Chassagne-Montrachet 1er Cru les Caillerets, 2010

CRITIC RATINGS

‘As my personal favourite – and discretionary recommendation – I was delighted to see Burghound’s review of the 2009 Caillerets: briefly, “Sweet spot – Outstanding.” The 2010 is stunning too and, once more, will receive my enthusiastic backing. One should remember that Pierre-Yves owns very old vines here, in the finest sector of the vineyard. “Caillerets is often shy and timid when it’s young, but it ages beautifully. It perhaps has more finesse than the Grand Crus, but less weight.” In my opinion – excluding the Grand Crus – this is one of the finest wines in the Colin-Morey cellar. This will be a ravishing bottle when it acquires aged character, and, for white Burgundy of such multi-dimensioned quality, it is far from expensive. 2017–2027.’
–Antonio Galloni, *Vinous.com* 91-94/100.

‘Lemon-yellow color. Crushed stone aroma lifted by an almost exotic note of orange zest. At once bracing and dense in the style of the best 2010s, with huge acidity making it tough to drink today. Distinctly hermetic and in need of patience. Finishes very long, with a captivating crushed-stone tang. “Two thousand ten has everything: ripe fruit, minerality, terroir, body,” said Colin. “Two thousand eight may be more masculine but 2010 is more consistent. And the wines will be long agers.’
– Stephen Tanzer – 93/100

46
Pierre-Yves Colin-Morey
Chevalier-Montrachet, 2012
750ml 2 (1 x 2) 750ml
R22 000 – 25 000

PROVENANCE
Private Client



47
Pierre-Yves Colin-Morey
Corton-Charlemagne, 2007
1500ml 1 (1 x 1) 1500ml
R11 000 – 13 000

PROVENANCE
Private Client



48
Pierre-Yves Colin-Morey
Corton-Charlemagne, 2011
750ml 2 (1 x 2) 750ml
R12 000 – 15 000

PROVENANCE
Private Client



Pierre-Yves Colin-Morey
Chevalier-Montrachet, 2012

CRITIC RATINGS

‘There is excellent power, weight and muscle to the big, powerful and concentrated flavors that possess almost painful intensity and despite the sheer scale of this wine, there is no lack of elegance or vibrancy. This is perhaps not as complex as it usually is though the underlying material is such that embedded in my predicted range is the expectation that more depth will develop with bottle age.’
– Allen Meadows, *Burghound.com*, 91-94/100 (June 2014)

‘The 2012 Chevalier-Montrachet Grand Cru is utterly regal and beautifully defined. It has a touch of sea spray and orange blossom that becomes more accentuated with aeration. The palate is taut and racy on the entry, then mellows and becomes a classy affair. Nothing outrageous or decadent, but finely focused with a long mineral-rich finish.’
– Neal Marchtin, *Wine Advocate*, 93-95/100 (December 2013)

Pierre-Yves Colin-Morey
Corton-Charlemagne

CRITIC RATINGS

2007
‘A barely perceptible touch of SO₂ does not overtly mar the airy, ultra fresh and impressively refined nose of white flower, citrus, green apple and wet stone and it is this pungent minerality that is really on display with the intense, detailed and tight big-bodied and well-muscled flavors that positively brim with a distinct salinity that is more in keeping with a classic Chablis than a classic Corton-Charlemagne. Still, this is a brilliant effort by any measure and the

finish is like a vinous bomb. In sum, this is a dramatic but balanced wine that should age well for many years to come.’
– Allen Meadows, *Burghound.com*, 94/100 (July 2009)

‘The 2007 Corton-Charlemagne smells pungently of lavender, heliotrope, white pepper, ginger, and crushed stone. Coming onto the palate with an almost austere combination of pungency, chalkiness, and textural firmness, its bright lemon and white peach suffice to inject a note of sheer juiciness that it a long, invigorating finish largely rises to the challenge of so much pungency and stoniness. This should become richer – but hopefully preserve its brash intensity – with a few years in the bottle and may well merit following for a decade or more.’
– David Schildknecht, *Wine Advocate*, 92+/100 (December 2009)

2011
‘A restrained if beautifully complex nose features notes of wet stone, Granny Smith apples, dried white flowers and a mix of primarily white orchard fruit scents, in particular pear. There is excellent concentration to the highly textured medium weight plus flavors that are imposing in their raw power and drive, all wrapped in an intensely mineral-driven finish that, like the Perrières, is borderline painful. Think patience here as plenty will be required before this is fully ready.’
– Allen Meadows, *Burghound.com*, 92-94/100 (June 2013)

‘The ‘11 has a precise bouquet with seamlessly integrated oak just lifting up those lime flowers, apricot blossom and brioche scents. The palate has a fine line of acidity and wonderful focus: shimmering green lemon and white peach notes. They fan out toward the precise, mineral-laden finish. This is divine.’
– Neal Marchtin, *Wine Advocate*, 94/100 (August 2013)

49
Pierre-Yves Colin-Morey
Meursault 1er Cru les Perrières,
2011
750ml 3 (1 x 3) 750ml
R15 000 – 18 000

PROVENANCE
Private Client



50
Pierre-Yves Colin-Morey
Puligny-Montrachet 1er Cru les
Folatières, 2010
750ml 2 (1 x 2) 750ml
R7 000 – 10 000

PROVENANCE
Private Client



Pierre-Yves Colin-Morey
Meursault 1er Cru les
Perrières, 2011

CRITIC RATINGS

‘This is quite firmly reduced with ample sulfur in evidence so I would strongly advise decanting this in advance. There is excellent volume and energy to the intensely mineral-inflected medium-bodied flavors that possess a highly seductive texture before culminating in a citrusy, markedly dry and austere finish. This is still very much of a baby and I wouldn’t even think about opening a bottle before this has at least 5 years of bottle age.’
– Allen Meadows, *Burghound.com*, 93/100 (February 2014)

‘The 2011 Meursault 1er Cru Perrieres, which comes from 45-year-old vines located upon the lower reaches of the climate, has a very complex bouquet: bashful for the first minute or so but then expanding beautifully with wilted petals and a hint of wild honey. The palate is crisp and taut on the entry, demonstrating a little more weight and penetration than the Genevrières, with suggestions of toffee and even a dab of white chocolate on the long, tender finish. This just has a fabulous texture and will be fascinating to watch evolve. Drink 2015-2030.’
– Neal Marchtin, *Wine Advocate*, 93/100 (August 2013)

Pierre-Yves Colin-Morey
Puligny-Montrachet 1er Cru
les Folatières, 2010

CRITIC RATINGS

‘Colin-Morey yields in Puligny suffered terribly. We shall do our utmost to allocate as fairly as possible but with a 50% drop in Trézin and the 1er Cru volumes trimmed too, it will far from easy. For worldwide distribution, around 100 cases were produced of the first two wines, and less than 900 bottles of Folatières. Last year’s buyers will, as usual, have first call; sorry. Even more frustrating as the ‘millerandage’ has resulted in intense wines, full of verve and tension; some of the stars of the vintage. Trézin has masses of energy and vitality, tautly mineral, and a real sense of place. Pierre-Yves, observing the blissful expression on my face as I tasted. Despite this wine’s creamy, juicy middle, it also boasts excellent lemony grip and precision. The Folatières is broad, saturating the palate with floral and mineral flavors as always. It finishes with glorious length; Grand Vin.’
– Antonio Galloni, 93/100

51
Restless River
Ava Marie Chardonnay, 2017
750ml 6 (1 x 6) 750ml
Craig has carved out a unique style with his single vineyard Upper Hemel-en-Aarde Valley Chardonnay (named after daughter Ava) that reflects his philosophy of minimum intervention and linear wines, shaped by place and vintage.
R4 500 – 6 000

52
Restless River
Ava Marie Chardonnay, 2017
750ml 6 (1 x 6) 750ml
R4 500 – 6 000

PROVENANCE
Wine Cellar Private Client

53
Roulot
Meursault 1er Cru Clos les Bouchères, 2004
750ml 1 (1 x 1) 750ml
R5 000 – 7 000

PROVENANCE
Private Client

Restless River
Ava Marie Chardonnay, 2017

CRITIC RATINGS

‘Five pickings from a single-vineyard, natural ferment in oak, aged in a mix of barrel, amphora, and stainless steel. 2017 has thrilling tension, purity and complexity in spice-edged, ripe lime flavours. Texture is as important; density and fine grip will ensure a long lifespan.’
– *Platter’s SA Wine Guide 2020, 5* (97/100)*

‘Craig Wessels picks this two-hectare block in five stages to achieve maximum balance and complexity. Large barrel and amphora-fermented, it’s a stunning, elegantly refined Chardonnay with understated oak, some cinnamon spice, good texture and a fresh, citrus peel finish. One of the Cape’s best Chardonnays.’
– Tim Atkin MW, *SA Special Report 2018, 96/100*

Roulot
Meursault 1er Cru Clos les Bouchères, 2004

CRITIC RATINGS

‘This is notably riper with only a trace of reduction on the citrus, peach, apricot and hazelnut aromas that introduce round and very rich flavors that are powerfully built, delivering excellent depth and length if not necessarily great elegance on the sappy finish. I like the dry extract levels here and this packs a punch.’
– Allen Meadows, *Burghound.com, 92/100 (July 2007)*

‘Ripe, bright aromas of peach, acacia blossom and earth, complemented by spicy oak. Sweet, chewy and fresh, with a succulent sugar/acid balance for a wine from this premier cru vineyard, which has a tendency to yield low-acid fruit. (Jean-Marc Roulot noted that he picked these grapes two days before the official start of the harvest with 12.9% alcohol and a very low pH) Peach, pear and floral flavors are pure and very persistent. One of the four barrels was new and another one was one year old.’
– Stephen Tanzer, *Vinous, 90/100 (September 2006)*



54
William Fèvre
Chablis Bougros Côte
Bouguerots, 2008
750ml 2 (1 x 2) 750ml
R2 500 – 3 000

PROVENANCE
Private Client



55
William Fèvre
Chablis Les Clos, 2008
750ml 2 (1 x 2) 750ml
R3 000 – 4 000

PROVENANCE
Private Client



William Fèvre
Chablis Bougros Côte
Bouguerots, 2008

CRITIC RATINGS

‘An exceptionally elegant high-toned and strikingly layered nose of oyster shell, mineral reduction and perfumed cool green fruit is extremely seductive and serves as a fascinating introduction to the concentrated, serious and powerful yet refined flavors that ooze a fine minerality on the mouth coating and hugely long finish. This is blessed with buckets of sap that completely buffer the firm acid spine. This is a flat out great effort that is indisputably a “wow” wine.’

– Allen Meadows, *Burghound.com*, 96/100 (October 2010)

‘Crushed chalk; alkaline, saline, maritime elements; bright lemon and grapefruit segue from the nose to a silken-textured palate of vibratory vivacity, with tart fruit skin chew and citrus rind pungency adding further invigoration to a wine that already seems to be rumbling on the runway and poised to take off. Look for a dozen or more years of intense fascination but don't be in too much hurry to pull the second cork.’

– David Schildknecht, *Wine Advocate*, 95/100 (October 2010)

William Fèvre
Chablis Les Clos,
2008

CRITIC RATINGS

‘The elegance of the nose is simply stunning with a layered and perfumed aromatic profile trimmed in an almost invisible touch of oak that allows it to ooze Chablis character and in particular, a fine minerality that continues onto the impressively concentrated and palate staining flavors that possess striking precision on the explosively long and bone dry finish. This is a great Les Clos that will make old bones.’

– Allen Meadows, *Burghound.com*, 96/100 (October 2010)

‘Smoky, fusil crushed chalk and fresh lemon in the nose of Fèvre's 2008 Chablis Les Clos lead to a palate lusciously-brimming with fresh apricot, lemon, and grapefruit, suffused with chalk, white pepper, salt, iodine, green tea, and distilled herbal essences. Exhilarating and rejuvenating, this finishes with a tenacity, vivacity, and tactile presence hard to equal in the vintage. I suspect it will be worth following for a good 15 years, but even more than any of the other wines in the 2008 Fèvre collection.’

– David Schildknecht, *Wine Advocate*, 96/100 (October 2010)

56
William Fèvre
Chablis Valmur, 2008
750ml 2 (1 x 2) 750ml
R3 000 – 4 000

PROVENANCE
Private Client



57
William Fèvre
Chablis Vaudésir, 2008
750ml 2 (1 x 2) 750ml
R3 000 – 4 000

PROVENANCE
Private Client



William Fèvre
Chablis Valmur, 2008

CRITIC RATINGS

‘The reflections are the classic light gold-green hues of a fine Chablis. The barest touch of oak highlights the green fruit, menthol, saline and iodine aromas that precede the extremely stony, concentrated and driving flavors that are also blessed with ample amounts of dry extract that provides a much needed balancing element to the ripe acid backbone on the chalky and sappy finish. When Valmur is really good, it rivals Les Clos for the best grand cru in Chablis and this 2008 is really good.’
– Allen Meadows, *Burghound.com*, 95/100 (October 2010)

‘Pronouncedly citric and briny, Fèvre’s 2008 Chablis Valmur is like an ocean wave suffused with chalk and fresh lime, dramatic in its mineral depth and uncanny in its alliance of density and silken texture with vivacity and levitating buoyancy. There is a dominance of mineral elements that some may find austere, but even many of those same tasters will recognize in this wine a measure of how far Chardonnay – like Pinot – can depart from fruit and vegetable reference points and enter an almost ineffable oceanic and geological realm. I suspect this has the potential for well more than a decade’s worth of intrigue.’
– David Schildknecht, *Wine Advocate*, 94/100 (October 2010)

William Fèvre
Chablis Vaudésir, 2008

CRITIC RATINGS

‘Extremely discreet notes of wood set off the ripest nose among these grands crus in 2008 with wonderfully fresh orchard fruit and pure citrus aromas leading to impressively precise big-bodied and powerful flavors brimming with dry extract and more minerality than usual on the refined, intense and hugely long finish that is quite dry. A wine of class and grace but with no lack of muscle.’
– Allen Meadows, *Burghound.com*, 94/100 (October 2010)

‘The counterpoint of juicy, ripe, succulent white peach and pink grapefruit with piquantly cyanic peach kernel and pungent citrus zest characterize the Fèvre 2008 Chablis Vaudésir, a bottling that makes up in sheer richness and roaring intensity for what little it might sacrifices in clarity or mineral intrigue vis-a-vis the other best wines of this collection. A vintage-typical sense of energy certainly doesn’t flag in the finish, which clings with borderline bitter intensity.’
– David Schildknecht, *Wine Advocate*, 93/100 (October 2010)

58
Albert Bichot
Fixin 1er Cru Clos de la Perrière,
2015
750ml 6 (1 x 6) 750ml
R7 000 – 8 000

PROVENANCE
Private Client



Albert Bichot
Fixin 1er Cru Clos de la
Perrière, 2015

CRITIC RATINGS

‘An overtly floral, pure and airy nose displays notes of red currant and soft earth nuances. There is equally lovely purity of expression to the refined, detailed and lightly mineral-inflected flavors that culminate in a linear and solidly persistent finish. The mid-palate of this energetic effort is sufficiently supple that it could be enjoyed young if that’s your preference.’
– Allen Meadows, *Burghound.com*, 91/100 (January 2018)

‘The maiden 2015 Fixin 1er Cru Clos de la Perrière has a fragrant, perfumed bouquet with open red cherry and crushed strawberry fruit, one of the most attractive among Bichot’s 2015s. The palate is medium-bodied with fleshy red cherry and raspberry fruit, good depth and a crisp line of acidity. It feels sensual towards the smooth finish, completing what is a very competent debut. I look forward to tasting more in the future.’
– Neal Marchtin, *Wine Advocate*, 90-92/100 (December 2016)

‘Dark and juicy, featuring black cherry, black currant and iron flavors. Tannic, yet with enough sweet fruit for balance. Offers a dusty, burly finish. Best from 2020 through 2033.’
– Bruce Spanderson, *Wine Spectator*, 91/100 (October 2018)

59
**Armand Rousseau
Père et Fils**
Clos de la Roche, 1989
750ml 2 (1 x 2) 750ml
R25 000 – 30 000

PROVENANCE
Private Client

60
**Armand Rousseau
Père et Fils**
Clos de la Roche, 1995
750ml 3 (1 x 3) 750ml
R30 000 – 40 000

PROVENANCE
Private Client

61
**Armand Rousseau
Père et Fils**
Clos de la Roche, 1995
750ml 2 (1 x 2) 750ml
R22 000 – 28 000

PROVENANCE
Private Client

62
**Armand Rousseau
Père et Fils**
*Ruchottes-Chambertin
Clos de Ruchottes, 1989*
750ml 2 (1 x 2) 750ml
R25 000 – 30 000

PROVENANCE
Private Client

63
**Armand Rousseau
Père et Fils**
*Ruchottes-Chambertin
Clos de Ruchottes, 1989*
750ml 2 (1 x 2) 750ml
R25 000 – 30 000

PROVENANCE
Private Client

**Armand Rousseau
Père et Fils**
Clos de la Roche, 1995

CRITIC RATINGS

‘Secondary but still agreeably fresh aromas lead to supple, round and beautifully elegant medium-bodied flavors that are still underpinned by moderately firm tannins and excellent intensity on the ever-so-slightly drying but not astringent finish that delivers solid length.’
– Allen Meadows, Burghound.com, 90/100 (July 2011)

**Armand Rousseau
Père et Fils**
*Ruchottes-Chambertin
Clos de Ruchottes, 1989*

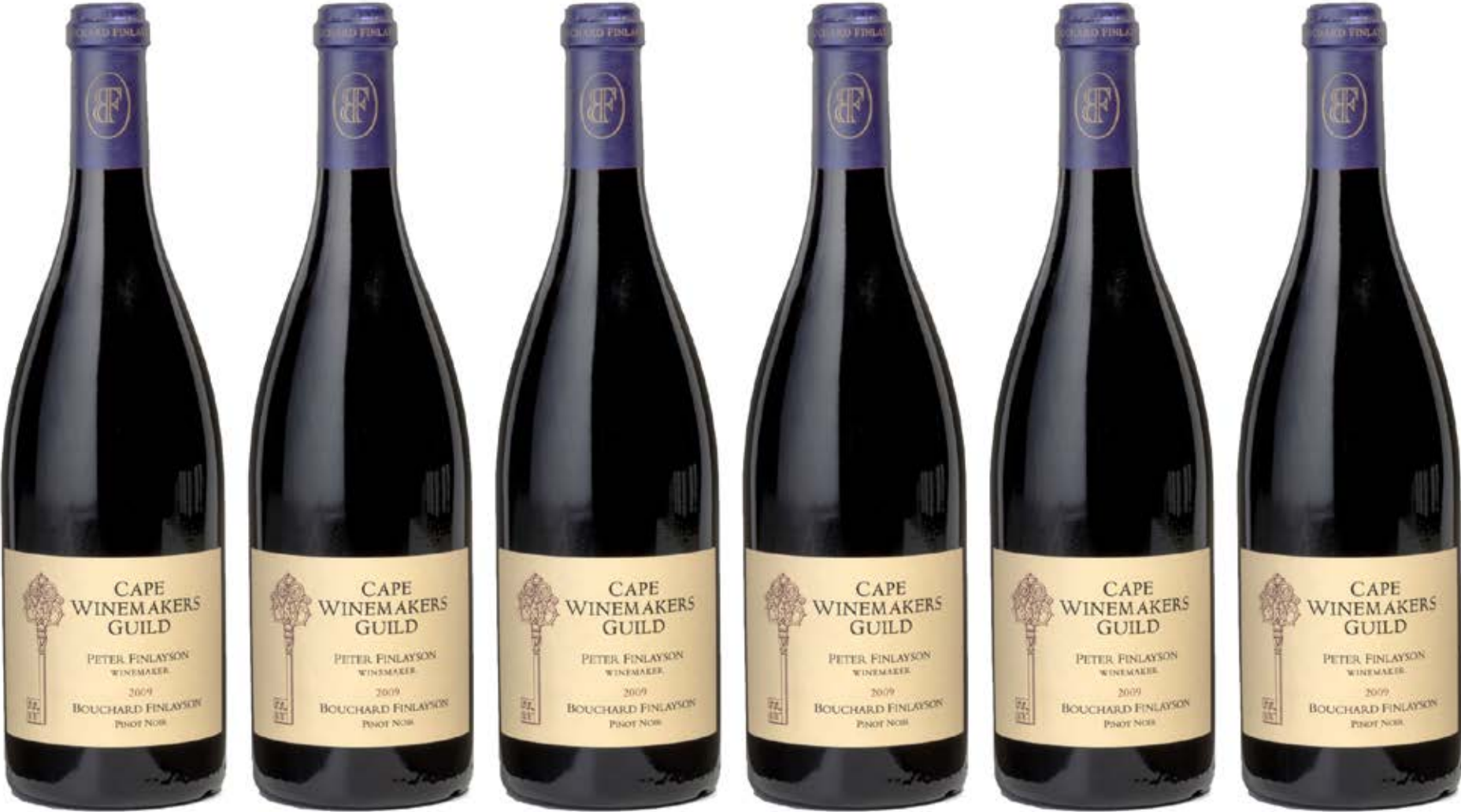
CRITIC RATINGS

‘A subtle hint of crushed herb is slightly out of place on the otherwise ripe and fully mature truffle and sous-bois-infused nose that leads to rich, full, sweet and intense middle weight flavors brimming with obvious minerality and outstanding length. Despite the nose being mature the structure could still use a few years to completely round out and overall, this is a fine if not outstanding vintage by the usual standards achieved by the Clos des Ruchottes.’
– Allen Meadows, Burghound.com, 91/100 (November 2006)



64
Bouchard Finlayson
CWG Pinot Noir, 2009
750ml 6 (1 x 6) 750ml
R8 000 – 10 000

PROVENANCE
Wine Cellar Private Client



65
Cécile Tremblay
Bourgogne Croix Blanche, 2010
750ml 3 (1 x 3) 750ml
R4 500 – 6 000

PROVENANCE
Private Client



Bouchard Finlayson
CWG Pinot Noir, 2009

CRITIC RATINGS

‘Bright dark red. Sappy aromas of dark raspberry, bitter chocolate and underbrush. Smooth on entry, then rich and tactile in the middle, with a distinctly sappy quality to the dry, savory red fruit flavors. Strong nutty oak throughout, but supported by the wine’s material. Finishes firmly tannic and long.’
– Stephen Tanzer, *Vinous*, 92/100 (September 2011)

66
Crystallum
Bona Fide, 2012
750ml 6 (1 x 6) 750ml
Using the Latin phrase for ‘in good trust’, this wine refers to the relationship between the wine makers and the owners of the vineyards, the Lötter family, and was the first vintage to be released.

R6 000 – 8 000

PROVENANCE
Producer

67
Crystallum
Cuvée Cinéma Pinot Noir, 2012
750ml 6 (1 x 6) 750ml
The Cuvée Cinéma is produced entirely from the Hemel-en-Aarde Ridge and is the most refined and desired of the three Crystallum single vineyard pinot noirs. It was named after a film based on the life of Napoleon that was shot on the site a year prior to the vineyards being planted.

R6 000 – 8 000

68
Crystallum
Cuvée Cinéma Pinot Noir, 2012
750ml 6 (1 x 6) 750ml
R6 000 – 8 000

PROVENANCE
Producer



Crystallum
Bona Fide, 2012

CRITIC RATINGS

‘The 2012 Bona Fide Pinot Noir includes 20% whole cluster fruit and sees 30% new oak for 11 months. This has a much more voluptuous bouquet compared to the Cuvee Cinema -11 with plenty of vivacious red currant and raspberry scents. The palate is very well-balanced with fine acidity and lovely rounded, clean pure strawberry fruit that have a slightly creamy texture. What a beautiful, composed, delicious Pinot Noir. Drink now-2018’
– Neil Marchtin, *Wine Advocate* (Octoberober 2013), 93/100

‘Some power, plenty of substance – grippy acid, subtle tannin, to ensure good few years develop-ment. These Pinots all modestly oaked; this one 30% new barrels.’
– *Platter’s SA Wine Guide 2014*, 4.5*

Crystallum
Cuvée Cinéma Pinot Noir, 2012

CRITIC RATINGS

‘This has a freshness and a bright-ness that reflects the altitude of the vineyards. It’s still a bold, succulent, age-worthy wine, with dark fruits and a spicy, sappy, savoury core, but the acidity lifts the wine to another level.’
– Tim Atkin MW, *SA Special Report 2014*, 94/100

69
Crystallum
Peter Max Pinot Noir, 2015
750ml 6 (1 x 6) 750ml
R2 400 – 3 000

PROVENANCE
Producer

Peter and Max are the first names of the growers who supplied the fruit for the first vintage of this wine. The fruit sources have since changed but the name remains to honor the beginnings of our multi-vineyard Pinot Noir blend. The philosophy here is to use the different batches to form a blend that is more than the sum of its parts.



70
Dominique Laurent
Nuits Saint George Les Damodes, 1999
750ml 3 (1 x 3) 750ml
R6 000 – 8 000

PROVENANCE
Private Client



Crystallum
Peter Max Pinot Noir, 2015

CRITIC RATINGS

‘Cool, elegant and understated 2015, delicate floral perfume, whisper of dark chocolate and smoke with light peppery finish. Very feminine expression from Hemel-en-Aarde Ridge, Overberg and Elandskloof, 10% new oak.’
– *Platter’s SA Wine Guide 2017, 4.5**

‘Peter Max is a blend of grapes from four areas – the Hemel-en-Aarde Valley, the Ridge, Overberg and Elandskloof – and tends to be the lightest and first released of Peter-Allan Finlayson’s Pinots. Elegant, floral and delicate, it has some clove spice from 30% whole bunches, subtle oak and a core of raspberry fruit.’
– *Tim Atkin MW, SA Special Report 2016, 92/100*

71
Dujac
Bonnes-Mares, 1993
750ml 2 (1 x 2) 750ml
R25 000 – 35 000

72
Dujac
Bonnes-Mares, 1993
750ml 3 (1 x 3) 750ml
R35 000 – 50 000

PROVENANCE
Private Client



73
Faiveley
Bienvenues Bâtard-Montrachet, 2009
750ml 1 (1 x 1) 750ml
R4 000 – 5 000

PROVENANCE
Private Client



Dujac
Bonnes-Mares, 1993

CRITIC RATINGS

‘An explosive, extremely complex and high-toned nose mixes primary and secondary aromas of roasted plums, earth and redcurrants introduces pungent, precise and firm flavors that possess real drive. This is sweet and bright on the palate though the flavors do show a trace of unintegrated wood on the otherwise long, velvety and impressively complex finish.’
– Allen Meadows, *Burghound.com*, 92/100 (March 2008)

Faiveley
Bienvenues Bâtard-Montrachet, 2009

CRITIC RATINGS

‘Relatively generous wood sets off a ripe nose of honeysuckle, acacia blossom and liqueur of pear nuances that is followed by mouth coating, powerful and wonderfully rich flavors that possess a luxurious mouth feel due to the abundant amount of extract present on the palate coating finish. This is a big if not especially refined example of Bienvenues that offers an acceptable amount of complexity.’
– Allen Meadows, *Burghound.com*, 91/100 (November 2012)

‘Full yellow. Peach nectar, honey, vanilla and musky lees on the nose. Concentrated, sweet and deep; wonderfully chewy grand cru and surprisingly open-knit today. A saline character adds an element of interest to the lingering finish. This seems approachable now but should have the stuffing to age.’
– Stephen Tanzer, *Vinous*, 92/100 (November 2012)

74
Faiveley
Chambertin Clos de Beze, 1996
750ml 2 (1 x 2) 750ml
R8 000 – 10 000

75
Faiveley
Chambertin Clos de Beze, 1996
750ml 2 (1 x 2) 750ml
R8 000 – 10 000

PROVENANCE
Private Client



76
Faiveley
Clos de la Roche, 2010
750ml 2 (1 x 2) 750ml
R7 000 – 10 000

PROVENANCE
Private Client



Faiveley
Chambertin Clos de Beze,
1996

CRITIC RATINGS

'I hadn't had the opportunity to try this in over a decade and time has had a positive effect as the nose is much more complex with its earth and gamy secondary aromas that are now displaying whispers of sous-bois as well. There is good richness in the context of what is typical for the vintage along with the still notably firm middle weight flavors that exhibit ample minerality on the bright and focused finish that delivers sneaky good depth and length. For my taste this could still use a few more years of cellar time and while it's not likely to ever be a great vintage for this storied wine, it's at least competent.'

– Allen Meadows, Burghound.com, 91/100 (April 2016)

77
Fourrier
Bourgogne Rouge, 2015
1500ml 3 (1 x 3) 1500ml
R6 000 – 8 000

PROVENANCE
Private Client



78
Fourrier
*Chambolle-Musigny 1er Cru
Les Gruenches, 2009*
1500ml 1 (1 x 1) 1500ml
R8 000 – 10 000

PROVENANCE
Private Client



Fourrier
*Chambolle-Musigny 1er Cru
Les Gruenches, 2009*

CRITIC RATINGS

‘Full red. Raspberry, smoky minerality, musky coffee and a whiff of game on the expressive nose. Sweet, large-scaled and deep, with a saline quality contributing to the impression of early appeal. Impressively concentrated wine with a broad, savory, very long finish that conveys a strong impression of soil.’

– Stephen Tanzer, *Vinous*, 92/100 (March 2012)

‘This wine possesses an ultra elegant and pure nose of restrained red pinot fruit, stone and a hint of anise that is also reflected by the generous yet quite precise middle weight flavors that evidence ample mineral influence on the naturally sweet, sappy and impressively enduring finish.’

– Allen Meadows, *Burghound.com*, 90-92/100 (January 2011)

79
Fourrier
Chambolle-Musigny 1er Cru Les Gruenchers, 2015
750ml 3 (1 x 3) 750ml
R12 000 – 15 000

PROVENANCE
Private Client



80
Fourrier
Gevrey-Chambertin 1er Cru Clos Saint Jacques, 2009
750ml 1 (1 x 1) 750ml
R9 000 – 12 000

PROVENANCE
Private Client



Fourrier
Chambolle-Musigny 1er Cru Les Gruenchers, 2015

CRITIC RATINGS

‘A beautifully broad-ranging nose reflects notes of cherry, raspberry, pomegranate, spice and a pretty floral top note. There is a subtle stony element suffusing the attractively well-detailed medium weight flavors that also possess a lacy mouth feel while delivering fine if not truly exceptional complexity on the balanced finale. This should be enjoyable young but will reward mid-term keeping.’
– Allen Meadows, *Burghound.com*, 90-92/100 (January 2017)

‘The 2015 Chambolle-Musigny 1er Cru les Gruenchers has a very able bouquet with red cherries, crushed strawberry and wilted rose petal scents that blossom in the glass. The palate is medium-bodied with fine delineation, a crisp line of acidity, plenty of energy and a vibrant, ripe and rounded finish that seems to caress the senses.’
– Neal Martin, *Wine Advocate*, 91-93/100 (December 2016)

Fourrier
Gevrey-Chambertin 1er Cru Clos Saint Jacques, 2009

CRITIC RATINGS

‘This storied terroir often produces one of the most elegant and sophisticated of all the 26 Gevrey 1ers with the gorgeously refined red berry fruit and floral nose suffused by an almost pungent minerality that continues onto the supple, fresh and vibrant medium-bodied flavors that possess excellent concentration and a stunning, even explosive if firmly structured finish. This is an intense wine of harmony and drive with everything it needs for a long life. Drink 2019+.’
– Allen Meadows, *Burghound.com*, 93/100 (January 2012)

‘The 2009 Gevrey-Chambertin Clos St. Jacques is a seamless beauty laced with sweet hard candy, perfumed cherries, kirsch and sweet spices. The sweetest and silkiest of tannins caress the palate from start to finish as this sublime Burgundy conquers all of the senses. The laser-like, pure finish is breathtaking. Drinking window 2019–2034.’
– Antonio Galloni, *Vinous*, 96/100 (May 2011)

81
Francois Feuillet
*Bourgogne Haute Côte de
Nuit Rouge, 2015*
1500ml 3 (1 x 3) 1500ml
R3 500 – 4 500

PROVENANCE
Private Client



82
Francois Feuillet
*Morey-Saint-Denis 1er Cru
Clos Sorbé, 2014*
750ml 2 (1 x 2) 750ml
R3 000 – 4 000

PROVENANCE
Private Client



Francois Feuillet
*Morey-Saint-Denis 1er Cru
Clos Sorbé, 2014*

CRITIC RATINGS

'This is compact and dense, with plenty of oak and aromatic notes of sandalwood and sweet spices shading the cherry and berry fruit. The tannic finish imparts a chalky feel, along with a minerally accent. Best from 2020 through 2033.'
– Bruce Sanderson, *Wine Spectator*, 92/100 (May 2017)

83
Georges Roumier
Bonnes-Mares, 1991
750ml 1 (1 x 1) 750ml
R30 000 – 40 000

PROVENANCE
Private Client



84
Georges Roumier
Bonnes-Mares, 1991
750ml 3 (1 x 3) 750ml
R75 000 – 100 000

PROVENANCE
Private Client



Georges Roumier
Bonnes-Mares, 1991

CRITIC RATINGS

‘The perfumed and complex nose is really lovely with fine breadth, though some sous-bois. There is good richness and volume to the medium-bodied flavors that offer the same reasonably good depth as the nose but the finish, while by no means short, lacks vibrancy and lift.’
– Allen Meadows, *Burghound.com*, 90/100 (June 2016)

‘Intense nose with wild strawberry, raspberry leaf, a touch of vanilla and dried fig. It exudes the precocity of the Cru, but lacks a little finesse. Still, the palate is supple and lithe, quite animally and leather, touches of cracked pepper towards the finish, which is a little diffuse.’
– Neal Martin, *Wine Advocate*, 89/100 (May 2010)

85
Georges Roumier
*Chambolle-Musigny 1er Cru Les
Cras, 2001*
750ml 1 (1 x 1) 750ml
R7 000 – 10 000

PROVENANCE
Private Client



86
Georges Roumier
*Chambolle-Musigny 1er Cru Les
Cras, 2007*
750ml 1 (1 x 1) 750ml
R7 000 – 10 000

PROVENANCE
Private Client



87
Georges Roumier
Chambolle-Musigny, 2006
750ml 2 (1 x 2) 750ml
R8 000 – 12 000

PROVENANCE
Private Client



Georges Roumier
Chambolle-Musigny 1er Cru Les Cras

CRITIC RATINGS

2001

‘This really came together in the bottle and is a good deal better and more promising than the cask sample suggested with its elegant, gorgeously pure and expressive red cherry and raspberry fruit nose and wonderfully complex, intense and detailed flavors that possess lovely length and fine finishing minerality.’

– Allen Meadows, *Burghound.com*, 91/100 (October 2005)

‘Gorgeous aromas of black fruits burst from the glass of the ruby-colored 2001 Chambolle-Musigny Les Cras. Medium-bodied, fleshy, and lush, this ample, fresh, seductive wine bastes the palate with sweet blueberries, violets, and super-ripe blackberries.’

– Pierre Rovani, *Wine Advocate*, 90/100 (June 2003)

2007

‘Here the nose is similar to that of the Combottes except that it is even more elegant and high-toned plus it evidences more of an emphasis on minerality that continues onto detailed, racy and focused medium-bodied flavors brimming with dry extract and energy on the driving finish that delivers sneaky length. There is a different personality here as well as a touch of youthful austerity that will require a few years to emerge from its shell. A terrific wine of balance and finesse but there is no lack of grip. Highly recommended.’

– Allen Meadows, *Burghound.com*, 92/100 (January 2010)

‘The 2007 Chambolle-Musigny 1er Cru Les Cras is exceptional, offering up a beautifully pure bouquet of red cherries, raspberries and peony, with scant sign of the tertiary nuances to come. On the palate, the wine is medium to full-bodied, satiny and glossy, with a succulent core of fruit that largely conceals its tannic frame, concluding with a long, chalky finish that’s firmly stamped by the terroir of Les Cras.’

– William Kelley, *Wine Advocate*, 93/100 (December 2018)

88
Georges Roumier
Chambolle-Musigny 1er Cru Les Amoureuses, 1993
750ml 1 (1 x 1) 750ml
R50 000 – 80 000

PROVENANCE
Private Client



89
Ghislaine Barthod
Chambolle-Musigny 1er Cru Les Baudes, 2002
750ml 3 (1 x 3) 750ml
R10 000 – 12 000

PROVENANCE
Private Client



Georges Roumier
Chambolle-Musigny 1er Cru Les Amoureuses, 1993

CRITIC RATINGS

‘Very dark and quite blackish ruby. Lots of layers. Exciting. Real zest. Great youth and vitality. A very slow burner. Very smooth with many intriguing layers of flavour.’
– Januarycys Robinson, Januarycysrobinson.com 18.5/20 (2007)

Ghislaine Barthod
Chambolle-Musigny 1er Cru Les Baudes, 2002

CRITIC RATINGS

‘The character here is decidedly different as this is bigger, firmer and beefier with a much more serious quality to the intense, focused, relatively powerful flavors. The nose is clearly Chambolle with its elegance and refinement; it is quite edgy and almost nervous on the finish.’
– Allen Meadows, Burghound.com, 90/100 (January 2005)

‘Gorgeous scents of red fruits, stones, sweet earth, and blackberries are found in the nose of the 2002 Chambolle-Musigny Les Baudes. Medium to full-bodied and deeply concentrated, this structured wine offers copious quantities of toast-tinged cherries in its ripe, lush personality.’
– Pierre Rovani, *Wine Advocate*, 90-92/100 (June 2004)

90
Hamilton Russell Vineyards
Chardonnay Vertical, 2010–2015
750ml 6 (1 x 6) 750ml
R5 500 – 7 500

PROVENANCE
Private Client



Hamilton Russell Vineyards
Chardonnay Vertical, 2010–2015

CRITIC RATINGS

2010
‘Outstanding barrel-fermented version, consistently among SA’s best. 2010 slowly unveils its charms: creamy lime/lemon notes give way to spicier cardamom, fenugreek and fennel. Pure fruit, taut acidity meld with tempered oak tannins, controlled savoury finish. Will please for many years.’
– *Platter’s SA Wine Guide 2012, 4.5**

‘Lush and inviting, with layers of fig, persimmon, mango and creamed Jonagold apple fruit, all supported by finely beaded acidity that lends definition and length to the finish. More cut and length than just weight in the end.’
– James Molesworth, *Wine Spectator*, 93/100 (April 2012)

2011
‘Always among SA’s best. Stately barrel-fermented 2011, 30th vintage, so tightly wound, precise & pure it almost defies description. Perfectly judged oak embraces citrus fruit and pinpoint acidity, extending to a mineral finish. Only 13% alcohol, with 10+ years ahead.’
– *Platter’s SA Wine Guide 2013, 5**

‘This white cuts a bold swath, delivering flavors of dried Jonagold apple, fig, creamed pear, hazelnut and persimmon. Creamy and lush, held together by a finely beaded spine of acidity, with strong minerality kicking in on the lengthy finish. Showy and suave, yet balanced.’
– James Molesworth, *Wine Spectator*, 93/100 (June 2013)

2012
‘Perennial star in SA’s Chardonnay firmament, always paying homage to Montrachet with its sleek lines, layered complexity. Poised 2012 is a worthy follow-up to the stately 2011. Taut and pure, with deft oak framing lime-lemon fruit. 7% fermented in clay amphoras and in tank. Will richly reward cellaring.’
– *Platter’s SA Wine Guide 2014, 5**

‘Tightly wound, this exhibits a serious core of glazed pear, fig, apple, plantain and brioche notes, lined with mineral and honeysuckle hints and accented by nicely beaded acidity. This should be a beauty when it unwinds fully.’
– James Molesworth, *Wine Spectator*, 93/100 (July 2013)

2013
‘Long-established, consistently ageworthy SA classic, notable for taut structure, minerality, subtle lime and oatmeal complexity. Supremely elegant 2013 tantalises with all these, even in youth. As with the 2012 (5 stars) and previous vintages, age will deliver even more complexity and satisfaction.’
– *Platter’s SA Wine Guide 2015, 4.5**

‘Gorgeous, with Jonagold apple and white peach fruit at the core, flanked by mirabelle plum, honeysuckle and heather notes. The long finish ripples with minerality as the fruit drapes beautifully. Should cellar well.’
– James Molesworth, *Wine Spectator*, 93/100 (November 2014)

2014
The 2014 was Hannes Storm’s swansong vintage, chosen by Christian Eedes of SA’s Winemag as the Best White Wine in South Africa, SA Luxury White Taste-off 2015.

‘The latest in a string of hugely impressive Chardonnay releases from Hamilton Russell, this is a little richer and more exotic in style than the 2013, with some peach and gala melon notes that segue into a spicy, honeyed yet beautifully balanced finish. As good as the 2011, possibly even better. Drink: 2015-22’
– Tim Atkin *SA Wine Report 2015, 95/100*

2015
‘Subtle differences see 2015 a tad richer, more open initially than usual in this SA classic’s youth; limy vivacity, oatmeal layers more recognisable traits. Partial oaking (33% new) allows tension and tautness to maintain their roles on lingering conclusion.’
– *Platter’s SA Wine Guide 2017, 5**

‘Why change a winning formula? Emul Ross’s first vintage at Hamilton Russell continues the stellar work of his predecessors with Chardonnay. Leesy, spicy, yet focused, this is a beautifully balanced organic wine with mealy undertones and layer upon layer of complexity. The oak is appealingly understated.’
– Tim Atkin MW, *SA Special Report 2016, 95/100*

‘Ripe and rippling with tension, featuring Jonagold apple, white peach, mirabelle plum and honeysuckle notes coiled at the core. Accents of heather and hazelnut extend slowly through the citrus oil– and mineral-edged finish.’
– James Molesworth, *Wine Spectator*, 94/100 (September 2016)

91
Hamilton Russell Vineyards
Pinot Noir, 2005
750ml 6 (1 x 6) 750ml
R7 000 – 9 000

PROVENANCE
Private Client



92
Hamilton Russell Vineyards
Pinot Noir, 2013
750ml 6 (1 x 6) 750ml
2013 was a standout vintage
with rich, generous, sumptuous
wines displaying great depth
of fruit and structure.
R5 500 – 7 500

PROVENANCE
Wine Cellar Private Client



Hamilton Russell Vineyards
Pinot Noir

CRITIC RATINGS

2005
‘Experiments with native yeast fermentation and lighter filtration pay off with refined, intense mineral/fruit purity and focus of the ‘05, perfumed and elegant as ever; superbly managed oakling in early harmony. Silky length, deeply satisfying. International acclaim for previous vintages is unsurprising.’
– *Platter’s SA Wine Guide 2007*, 4.5*

2013
‘Pure, sweet strawberry, cherry fragrance with less common minty note matched by similar delicate flavours on the 2013. Usual silky charm presently overshadowed by slightly angular structure. May settle, harmonise with a few years’ cellaring.’
– *Platter’s SA Wine Guide 2015*, 4*

‘Distinctive and alluring, with sassafras, cinnamon, black tea and briar patch aromas all unfurling slowly, while the core offers silky, refined cherry, plum and raspberry fruit flavors. The long, spice-infused finish shows a nicely coiled tension that should unwind in the cellar.’
– James Molesworth, *Wine Spectator*, 93/100 (September 2015)

93
Jean-Claude Boisset
Gevrey-Chambertin, 2015
750ml 6 (1 x 6) 750ml
R6 000 – 8 000

PROVENANCE
Private Client



94
Jean-Claude Boisset
Saint Aubin 1er Cru En Remilly, 2015
750ml 3 (1 x 3) 750ml
R3 000 – 4 000

PROVENANCE
Private Client



Jean-Claude Boisset
Saint Aubin 1er Cru En Remilly, 2015

CRITIC RATINGS

‘Chewy, phenolic palate with a lovely caramel character along-side the ripe apple fruit and plump palate. Layered and pithy on the finish – this is substantial and ageworthy. Good stuff!’
– Richard Hemming MW,
JanuarycIsRobinson.com, 17/5/20
(January 2017)

95
Lafarge
Volnay Clos des Chênes,
2007–2016
750ml 10 (1 x 10) 750ml
R40 000 – 50 000

PROVENANCE
Private Client



Lafarge
Volnay Clos des Chênes, 2007–2016

CRITIC RATINGS

2007
‘A beguiling and seductive nose of earthy, spicy and highly layered red pinot and plum aromas lead to earthy, pure and gorgeously intense medium full-bodied flavors that possess real volume and power yet retain very fine detail and that extra dimension of depth that marks all great wine. This is a most impressive, if presently rather austere, effort and if you can find it, buy it – note however that patience will be required as this will require at least a decade to arrive at its peak.’
– [Allen Meadows, Burghound.com, 93/100](#) (April 2010)

2008
‘A fresh and bright nose freely reveals nuances of herbal tea, earth and softly secondary red cherry scents. There is excellent punch and delineation to the sleek and elegantly textured medium-bodied flavors that deliver fine length on the saline, dusty and moderately austere finale. This is one very intense wine with plenty of minerality that once enhances the sense of vibrancy on the wonderfully refreshing finish.’
– [Allen Meadows, Burghound.com, 91/100](#) (November 2019)

2009
‘A notably ripe nose combines notes of liqueur-like aromas that derive primarily from the dark side of the fruit spectrum with background nuances of spiced tea, earth and a hint of sandalwood. There is excellent volume and mid-palate richness to the seductively textured larger-scaled flavors that terminate in a

very serious, firm and moderately grippy finish. This is an exceptionally powerful wine that is still very much on the way up, indeed it will need most of another decade before it arrives at its apogee.’
– [Allen Meadows, Burghound.com, 92/100](#) (November 2019)

2010
‘Exceptionally fresh and complex aromas are comprised of notes of spice, plum, red berry fruit liqueur and plenty of wet stone character that are framed in a discreet hint violet. There is equally fine depth on the focused and sleekly muscular flavors that exude a sense of focused power before culminating in a strikingly long and overtly mineral-inflected finish. While clearly built-to-age this is not quite so backward as many vintages of the Lafarge Clos des Chênes in the sense that it could be enjoyed now. With that said, I would be strongly inclined to allow it at least another 8 to 12 years of cellar time or so first.’
– [Allen Meadows, Burghound.com, 94/100](#) (November 2019)

2011
‘A wonderfully fragrant and pure nose combines mostly high-toned red berry fruit elements with those of soft spice, green tea and earth wisps. There is very good concentration in the context of what is typical for the 2011 vintage to the medium weight flavors that exhibit solid minerality and delineation while delivering fine depth and length. This is quite good and while it’s clearly still on the way up.’
– [Allen Meadows, Burghound.com, 91/100](#) (November 2019)

2012
‘A fresh, ripe and restrained array of red cherries, raspberries and earth enjoy added breath in the form of gentle spice nuances. There is excellent volume and an abundance of minerality to the concentrated and overtly powerful mineral-driven, mid-palate weight plus flavors that deliver outstanding length. Note that there is a slight hint of a bitter finish and that my predicted range assumes it will dissipate with a few years of bottle age.’
– [Allen Meadows, Burghound.com, 90-93/100](#) (April 2014)

2013
‘This is notably more expressive at this early stage than it usually is with its wonderfully elegant, pure and layered mélange of various red berries, iron-inflected earth, violet and various spice elements. There is excellent intensity and ample minerality to the intensely saline, firm and lingering finish. We will see how this evolves but this appears to be slightly more pliant than it usually is though note that it will probably still require at least 10 years before it’s at its apogee.’
– [Allen Meadows, Burghound.com, 91-93/100](#) (April 2015)

2014
‘This is also beautifully well-layered with its broad-ranging nose of red currant, pomegranate, earth, floral and spice-suffused aromas. As is usually the case this is both bigger and more powerful if not quite as elegant with a similar level of mid-palate concentration where the copious dry extract

does a reasonably good if not perfect job of buffering the firm tannic spine on the impressively long if slightly edgy finish.’
– [Allen Meadows, Burghound.com, 90/100](#) (April 2017)

2015
‘Once again the beautifully well-layered nose is attractively fresh with its combination of essence of red berries, earth, orange-pekoe tea and impressive array of spice elements. The rich, round and imposingly-scaled broad-shouldered flavors display a taut but sleek muscularity and ample minerality that also suffuses the marvelously persistent and intricately well-balanced if notably firm finish. This is, quite simply, flat out sensational and potentially ranks with the best ever vintages of this storied wine.’
– [Allen Meadows, Burghound.com, 93-96/100](#) (April 2017)

2016
‘Interestingly this is aromatically similar to the Volnay Caillerets except that it’s not as spicy and much earthier. There is excellent size, weight and intensity to the big-bodied and equally mineral-driven flavors that evidence plenty of both muscle and power while delivering superb length on the very firmly structured and youthfully austere finale. This is textbook.’ – Allen Meadows, Burghound.com.
– [Allen Meadows, Burghound.com, 93-95/100](#) (April 2018)

96
Leflaive & Associates
Charmes-Chambertin, 2012
750ml 1 (1 x 1) 750ml
R5 000 – 6 000

PROVENANCE
Private Client



97
Lucie et Auguste Lignier
Chambolle-Musigny Les Bussières, 2005
750ml 3 (1 x 3) 750ml
R4 000 – 5 000

PROVENANCE
Wine Cellar Private Client



98
Lucie et Auguste Lignier
Chambolle-Musigny Les Bussières, 2005
750ml 6 (1 x 6) 750ml
R8 000 – 10 000

PROVENANCE
Wine Cellar Private Client

Leflaive & Associates
Charmes-Chambertin, 2012

CRITIC RATINGS

‘Generous if not dominant wood fights somewhat with the liqueur-like aromas of cassis, plum, dried flowers and earth inflected aromas. There is excellent concentration to the powerful, velvety and mouth coating broad-shouldered flavors that deliver very good if not exceptional depth and length. There is reasonably good precision for a wine that appears to be built around its fruit.’
– Allen Meadows, *Burghound.com*, 90/100 (June 2014)

Lucie et Auguste Lignier
Chambolle-Musigny Les Bussières, 2005

CRITIC RATINGS

‘Lovely purity, with blackberry, bilberry and spice flavors vying for attention. The firm structure keeps the fruit defined and persistent, though the tannins need time to harmonize.’
– Bruce Sanderson, *Wine Spectator*, 90/100 (May 2008)

99
Lucie et Auguste Lignier
Morey-Saint-Denis, 2005
750ml 3 (1 x 3) 750ml
R4 000 – 5 000

PROVENANCE
Wine Cellar Private Client



100
Lucie et Auguste Lignier
Morey-Saint-Denis, 2005
750ml 6 (1 x 6) 750ml
R8 000 – 10 000

PROVENANCE
Wine Cellar Private Client



Lucie et Auguste Lignier
Morey-Saint-Denis, 2005

CRITIC RATINGS

‘Dark and delicious. Black cherry, plum and a touch of chocolate flavors are marked by freshness and underlying tannins. Needs a few years for all the elements to integrate. There’s nice saturated fruit on the finish. Best from 2012 through 2026.
– Bruce Sanderson, *Wine Spectator*, 91/100 (May 2008)

101
Meerlust
Pinot Noir, 2009
750ml 6 (1 x 6) 750ml
R5 000 – 6 000

PROVENANCE
Wine Cellar Private Client



102
Mongeard-Mugneret
Échézeaux, 2015
750ml 2 (1 x 2) 750ml
R8 000 – 10 000

PROVENANCE
Private Client

103
Mongeard-Mugneret
Vosne-Romanée 1er Cru En
Orveaux, 2015
750ml 3 (1 x 3) 750ml
R6 000 – 8 000

PROVENANCE
Private Client

104
Mongeard-Mugneret
Vosne-Romanée 1er Cru Les
Orveaux, 2010
750ml 2 (1 x 2) 750ml
R4 000 – 5 000

PROVENANCE
Private Client



Mongeard-Mugneret
Échézeaux, 2015

CRITIC RATINGS

‘This is extremely ripe yet manages to remain fresh with its well-layered nose of wood, mocha, black raspberry liqueur, Asian-style tea and a wide range of spice elements. There is a sleek, indeed even satiny mouth feel to the imposingly concentrated big-bodied flavors that are opulent yet focused, all wrapped in a strikingly long, balanced and complex finale.’
– Allen Meadows, Burghound.com, 91-94/100 (January 2017)

Mongeard-Mugneret
Vosne-Romanée 1er Cru Les
Orveaux, 2015

CRITIC RATINGS

‘Moderate but not dominant wood is present on the violet, plum and dark cherry liqueur-like aromas that are trimmed in pretty spice and floral nuances. The lush, supple and lavishly rich flavors possess both good volume and a subtle minerality that continues onto the elegant, refined and persistent finale. This is quite good and worth considering.’
– Allen Meadows, Burghound.com, 90-92/100 (January 2017)

Mongeard-Mugneret
Vosne-Romanée 1er Cru Les
Orveaux, 2010

CRITIC RATINGS

‘The wines from Mongeard-Mugneret are known for their elegance and intensity. Superb nose has spicy contours, blue fruit, and a touch of earthiness to complement the subtly overlain new oak. Silky on entry but with good tannin support. Completely open and delicious over 2 days (extra point added for that). Lovely, long finish. Very good.’
– Cellar Tracker 93/100.

‘Explosive nose of red berry fruit, violets, iris, anise, and baking spice. Palate is rich and expansive with lots of extract, but still nicely balanced. Great concentration and depth. The finish is fantastic. This is going to be absolutely superb as it develops. It is delicious, but quite primary now; I think it will be better in 5-10 years.’
– CellarTracker 2 – (2015), 94/100
Januarycis Robinson MW – 17.5/20.

105
Newton Johnson
Family Vineyards Pinot Noir,
 2015
 750ml 6 (1 x 6) 750ml
 R6 000 – 8 000

PROVENANCE
Wine Cellar Private Client

The wines of the Family Vineyards are the select combination of vineyard parcels that make the best, most distinct and intriguing wines that represent the farm. The Pinot Noir is the embodiment of the most definitive and consistent vineyard sites on the estate. Over the years every aspect of these vineyards has been detailed and fine-tuned in order to present their individual character and the relationship with the farm.



Newton Johnson
Family Vineyards Pinot Noir,
 2015

CRITIC RATINGS

‘Maintains a uniquely remarkable record of five star ratings – it’s never failed. If Mrs M needs some muscle and Windansea some finesse, and Block 6 perhaps a brush of both, the masterly 2015 blend transcends the three sites in triumph! Pure fruit integrated with succulent acidity, understated tannins and sensitive oaking in an elegant composition. Powerful yet demure.’
– *Platter’s SA Wine Guide 2017, 5**

‘A combination of Windansea (50%), Mrs M (30%) and Block 6 (20%), this is always more than the sum of its parts, a brilliant expression of the Upper Hemel-en-Aarde Valley. Floral, complex and well balanced, with some clover spice from 20% whole bunches, sweet red berry fruit and a long, savoury, complex finish.’
– *Tim Atkin MW, SA Special Report 2016, 96/100*

106
Nicholas Potel
Chambertin, 2000
750ml 2 (1 x 2) 750ml
R8 000 – 10 000

PROVENANCE
Private Client



107
Olivier Bernstein
Gevrey-Chambertin, 2014
750ml 6 (1 x 6) 750ml
R9 000 – 12 000

PROVENANCE
Private Client



Nicholas Potel
Chambertin, 2000

CRITIC RATINGS

‘Medium red. Aromas of sappy raspberry and smoked meat. Lush, dense, concentrated and sweet; very sexy wine, with compelling fruit and a texture of liquid velvet. Very easy to taste today; not at all a brooding style of Chambertin. As smooth and sweet as this is, it also clings impressively to the palate, with the fruit outlasting the ripe tannins on the very long aftertaste.’
– Stephen Tanzer *Vinous.com* 92/100 (2003)

Olivier Bernstein
Gevrey-Chambertin, 2014

CRITIC RATINGS

‘A very pinot nose features notes of red berries, earth and a hint of underbrush. The smooth and silky middle weight flavors are really quite fine thanks to the fine-grained tannins that add sophistication to the lingering finish where the only nit is a hint of warmth.’
– Allen Meadows, *Burghound.com*, 88-90/100 (November 2016)

108
Roche de Bellene
Bonnes Mares, 2012
750ml 2 (1 x 2) 750ml
R6 500 – 8 000

PROVENANCE
Private Client



109
Roche de Bellene
Charmes-Chambertin, 2014
750ml 2 (1 x 2) 750ml
R5 000 – 8 000

PROVENANCE
Private Client



110
Roche de Bellene
Clos de la Roche, 2015
750ml 2 (1 x 2) 750ml
R5 000 – 8 000

PROVENANCE
Private Client



Roche de Bellene
Bonnes Mares, 2012

CRITIC RATINGS

‘A restrained, indeed even reticent nose is presently quite compact with only grudging notes of cassis, floral and warm earth visible. There is excellent volume and mid-palate density to the middle weight plus flavors that possess plenty of size, weight and power before culminating in a longer, serious and driving finish. For such a big wine this should drink reasonably well after only 5 to 7 years of bottle age.’
– Allen Meadows, Burghound.com, 92-94/100 (April 2014)

‘Closed nose, but the purity and balance is all there. Excellent core fruit, as well – really compact and intense.’
– Richard Hemming MW, JanuarycisisRobinson.com, 18/20 (January 2014)

Roche de Bellene
Charmes-Chambertin, 2014

CRITIC RATINGS

‘Produced from a parcel of less than a third of an acre, this wine comes from 30-year-old vines. It is properly dark and dense, with great tannins and rich black fruits. The 18 months in wood show in the spice and the complex texture. This serious wine will age for many years. Drink from 2024.’
– Roger Voss, Wine Enthusiast, 96/100 (December 2016)

‘A discreet application of wood sets off a moderately soil-inflected and attractively complex nose that evidences notes of spice, plum, forest floor and pretty wild red berry scents. There is excellent punch and detail to the velvet-textured middle weight flavors that terminate in a firm, ever-so-mildly rustic and austere finish. This is not especially dense or imposing but I like the complexity and overall balance.’
– Allen Meadows, Burghound.com, 91/100 (April 2017)

Roche de Bellene
Clos de la Roche, 2015

CRITIC RATINGS

‘Appealing plum, spice and various dark berry fruit scented nose. The round, delicious and nicely voluminous medium-bodied flavors possess a velvety mouthfeel though there is good muscle underneath the baby fat and this sneaky long and impressively complex effort should be capable of aging effortlessly.’
– Allen Meadows, Burghound.com, 93/100 (January 2018)

‘This grand cru in the village of Morey-Saint-Denis is grandiose, packed with tannins and fruit, powered by both acidity and swathes of rich black cherries. Both juicy and densely structured, it will be impressive as it ages. Drink from 2025.’
– Roger Voss, Wine Enthusiast, 96/100 (February 2018)

111
Romanée Conti
Échézeaux, 1998
750ml 1 (1 x 1) 750ml
R30 000 – 40 000

PROVENANCE
Wine Cellar Private Client



112
Romanée Conti
Grands Échézeaux, 1998
750ml 1 (1 x 1) 750ml
R30 000 – 40 000

PROVENANCE
Wine Cellar Private Client



113
Romanée Conti
La Tâche, 1998
750ml 1 (1 x 1) 750ml
R50 000 – 70 000

PROVENANCE
Wine Cellar Private Client



Romanée Conti
Échézeaux, 1998

CRITIC RATINGS

‘This is no longer so completely primary and while the nose has not yet reached full maturity, it is approaching it slowly but surely. The aromatic profile is very Vosne with ample blue and red berry fruit aromas cut with spice, earth and discreet game hints that lead to delicious, round and largely, if not completely, resolved medium weight flavors that display subtle mineral nuances on the long and lingering finish. While this could certainly be drunk now with pleasure, for my taste I would advise leaving the ‘98 Échézeaux in the cellar for another 3 to 5 years and then drink over the next 10 to 15.’
– Allen Meadows, *Burghound.com*, 90/100 (September 2010)

‘Bright ruby-red. Spicy aromas of cherry, raspberry and vanillin oak. Juicy, intense raspberry flavor offers a restrained sweetness and moderate flesh. The tannins are supple and fairly sweet.’
– Stephen Tanzer, *Vinous*, 90/100 (March 2000)

Romanée Conti
Grands Échézeaux, 1998

CRITIC RATINGS

‘Very deep ruby color with complex but reluctant aromas of spice, blackberry, hint of oak and cassis. Despite the reputation of the vintage, this is quite supple but clearly has more underlying material than the Échézeaux. Very classy and stylish as this is elegant rather than powerful.’
– Allen Meadows, *Burghound.com*, 92/100 (January 2001)

‘Bright red-ruby. Perfumed, spicy aromas of cassis, cherry, raspberry and flowers; fresher and more tangy than the Échézeaux. Juicy, vibrant and high-pitched, with tight, precise flavors framed by strong acidity. Finishes fairly tannic and long, with a hint of youthful austerity.’
– Stephen Tanzer, *Vinous*, 91+/100 (March 2001)

Romanée Conti
La Tâche, 1998

CRITIC RATINGS

‘Like all of the ‘98 DRC reds, the clarity is a bit cloudy and not limpid though it does not seem to affect the purity of the aromas that now display some subtle secondary hints on the stunning nose of ripe red and black fruits, oriental spices, tea and leather notes. There is superb intensity to the dense, serious and strikingly complex flavors that are underpinned by ripe tannins and huge length on the balanced, mouth coating and impressively long finish. The personality here is muscular and bold with the ripe acidity framing the flavors and wonderfully focused finale. It’s worth pointing out that while this is still on the way up, I was pleasantly surprised at how approachable the ‘98 La Tâche was even though there is more development potential to realize.’
– Allen Meadows, *Burghound.com*, 95/100 (April 2015)

‘Good red-ruby. Deep, complex nose combines cherry, raspberry, licorice, minerals and spices. Expansive, silky and sweet, but pure and fresh, with lovely incipient complexity and harmonious acidity. Finishes with firm, tooth-coating tannins and terrific persistence. Also built for extended aging.’
– Stephen Tanzer, *Vinous*, 93/100 (March 2001)

114
Romanée Conti
Romanée Conti, 1998
750ml 1 (1 x 1) 750ml
R200 000 – 300 000

PROVENANCE
Wine Cellar Private Client



115
Romanée Conti
Romanée St Vincent, 1998
750ml 1 (1 x 1) 750ml
R30 000 – 40 000

PROVENANCE
Wine Cellar Private Client



Romanée Conti
Romanée Conti, 1998

CRITIC RATINGS

‘Still deep ruby. Initially there is a touch of reduction though it rapidly departs to reveal relatively deeply pitched, maturing and layered aromas of orange compote, red and black cherry along with the usual spice and floral notes. The refined, pure and concentrated medium full-bodied flavors possess the usual spectacular detail on the gorgeously persistent, intense and mineral-driven finish. The 1998 RC is starting to resolve its supporting structure but it’s not yet there and to my taste it will certainly benefit from another 5ish years of cellaring though note that it should be capable of gracefully maturing over the next 40 years, perhaps longer.’

– Allen Meadows, *Burghound.com*, 95/100 (April 2015)

‘Ruby-red. Pungent aromas of sappy black raspberry, cassis and violet, with a strong oak component. Great volume and thickness in the mouth; seamless, deep and stylish, with great persistence and big, ripe tannins that spread out on the palate.’

– Stephen Tanzer, *Vinous*, 93-96/100 (March 2000)

Romanée Conti
Romanée St Vincent, 1998

CRITIC RATINGS

‘A beautifully spicy nose of wonderfully complex and now fully mature secondary fruit aromas. The medium full, rich and equally spicy flavors are shaped by now relatively pliant tannins on the delicious, balanced and lingering finish.’

– Allen Meadows, *Burghound.com*, 91/100 (April 2015)

‘Saturated ruby-red. Sappy, rather wild aromas of raspberry, smoke, tar and mulch; more deeply pitched than the Grands-Échézeaux but still quite tangy. Fat, sweet and full, flavors of redcurrant and iron. Fairly rich wine, finishing with good breadth and dusty, slightly dry tannins.

– Stephen Tanzer, *Vinous*, 90/100 (March 2001)

116
Storm Wines
Vrede Pinot Noir, 2013
750ml 6 (1 x 6) 750ml
R6 000 – 8 000

PROVENANCE
Producer



117
Sylvain Cathiard
Vosne Romanee 1er Cru Aux Malconsorts, 2001
750ml 3 (1 x 3) 750ml
R15 000 – 20 000

PROVENANCE
Private Client



Storm Wines
Vrede Pinot Noir, 2013

CRITIC RATINGS

‘Different site (Hemel-en-Aarde Valley single-vineyard), 30% new oak, make 13 (4.5*) sturdier than Moya but equally fine, complex. Meaty, peppery red fruit aromas, flavours. Characterful, with enlivening acidity & minerality, similar admirable focus to streamlined 12’ – *Platter’s SA Wine Guide 2016, 4.5**

‘100% 115 clone on clay, near Hamilton Russell. Planted first in 2008. Super charming with refined tannins and real edginess. Less obviously sweet than the Moyas. Great structure. Very grown-up. Very pure finish.’ – *Januarycis Robinson (September 2015), 17/20*

‘Features a solid core of lightly mulled cherry and blackberry fruit, with hints of black tea, singed cinnamon and sous-bois holding sway through the finish. Retains a perfumy, elegant feel ... 350 cases made.’ – *Wine Spectator (May 2016), 92/100*

Sylvain Cathiard
Vosne Romanee 1er Cru Aux Malconsorts, 2001

CRITIC RATINGS

‘Magnum. The wine was tasting a little bit strict but was utterly correct. Slightly rough, rustic nose but no shortage of ripe fruit.’ – *Januarycis Robinson Januarycisrobinson.com 17.5/20 (2014)*

Pinot noir
2005
108

