



Wine	Current vintage	Residual Sugar	Acidity	pH	Alcohol	Ageing Potential	Serving Temp
Touch of Oak Chenin Blanc	2016	4.8 g/l	6.6 g/l	3.23	14.11%	5 years	13°C
Touch of Oak Pinotage	2014	2.2 g/l	6.2 g/l	3.47	14.30%	7 years	16°C
Touch of Oak Shiraz	2013	3.3 g/l	6.0 g/l	3.48	14.76%	7 years	16°C
Private Cellar Chenin Blanc	2015	3.0 g/l	6.7 g/l	3.18	13.95%	8 years	14°C
Private Cellar Pinotage	2013	2.6 g/l	5.9 g/l	3.49	14.60%	15 years	17°C
Private Cellar Shiraz	2011	2.8 g/l	5.6 g/l	3.56	14.55%	15 years	17°C
Reserve Chenin Blanc	2014	3.5 g/l	6.6 g/l	3.18	14.22%	12 years	14°C
Reserve Pinotage	2014	3.3 g/l	5.8 g/l	3.55	14.56%	12 years	17°C
Reserve Shiraz	2011	3.0 g/l	5.4 g/l	3.67	14.22%	15 years	17°C
Pinotage Syrah	2013	2.7 g/l	6.0 g/l	3.41	14.86%	12 years	17°C
Pinotage 888	2011	2.9 g/l	5.5 g/l	3.54	14.81%	15 years	17°C
MCC Brut	2014	3.0 g/l	6.5 g/l	3.15	12.23%	15 years	10°C