

**Weinbruderschaft
Heilbronn e.V.**

Wein gemeinsam erleben
seit 1991

Weine aus Südafrika - ein Reiseerlebnis

Genossenschaftskellerei Heilbronn

24.10.2020





Auflösung Weinrätsel – Welcher Wein ist im Glas?

TRAMINER
Sachsen

WEISSBURGUNDER
Saale-Unstrut

SAUVIGNON BLANC
Nahe

RIESLING
Mittelrhein





Aktuelles aus der Weinbruderschaft



Neue Website: weinbruderschaften.org

25-jährige Mitgliedschaft

- Christina Jacob am 17. September (Eintritt 17.9.1995)
- Herbert Kern am 14. Juni (Eintritt 14.6.1995)

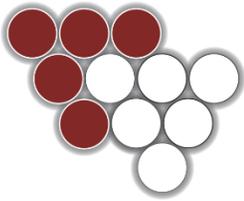
DER FEINSCHMECKER

Genießen Rezepte Events Partner Die 5

Thomas Drachler ist Wein-Champion 2019 +2020

© Volker Renner

Sie mussten erkennen und erklären, was ein Refraktometer ist, blind zwischen einem Müller-Thurgau, einer Scheurebe und einem Sauvignon blanc unterscheiden und zig Fragen über die dreizehn deutschen Weinanbaugebiete beantworten. Und am Ende mussten sie vor allem Enthusiasmus für deutschen Wein mitbringen. DER FEINSCHMECKER und [Das Deutsche Weininstitut \(DWI\)](#) haben zum dritten Mal den deutschen Wein-Champion gekürt.



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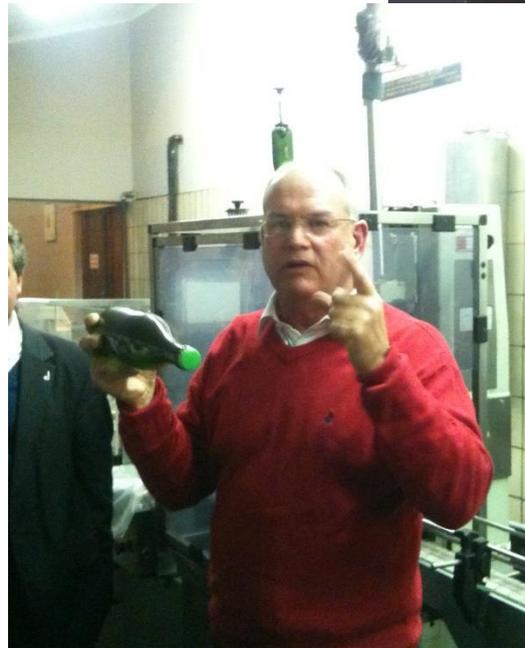
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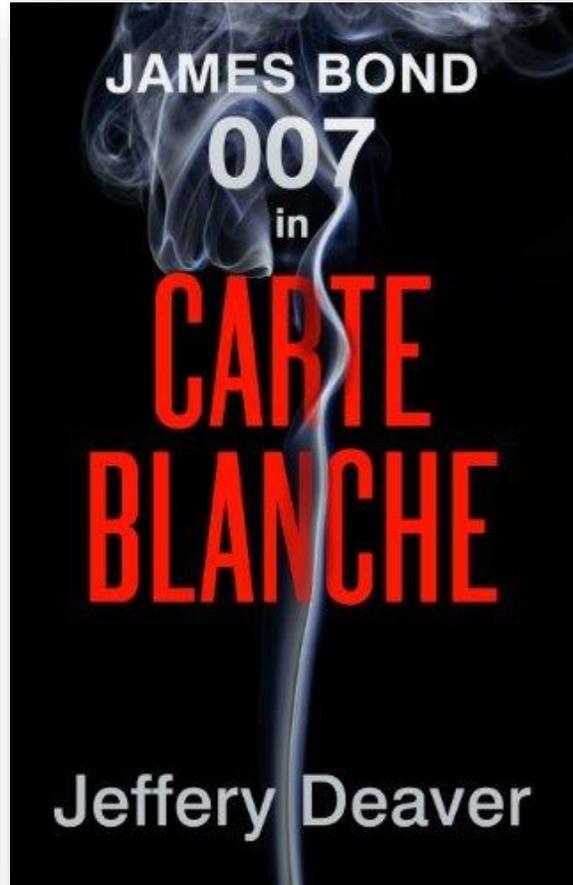
Südafrika - ein Sehnsuchtsland





MCC =
Methode Cap Classique







Weinbruderschaft
Heilbronn e.V.

2. Flight





Weinbruderschaft
Heilbronn e.V.

2. Flight





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Heilbronn e.V.

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Weinbruderschaft
Heilbronn e.V.

2. Flight



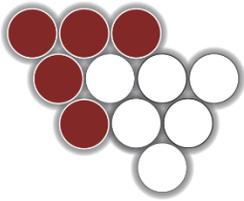


Weinbruderschaft
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2. Flight





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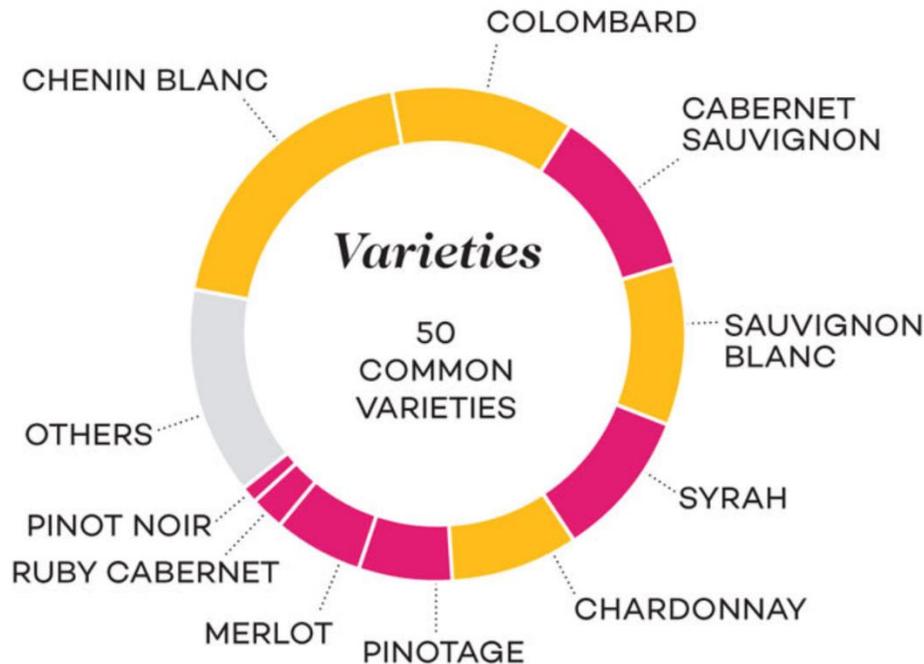
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Die Weinregionen Südafrikas





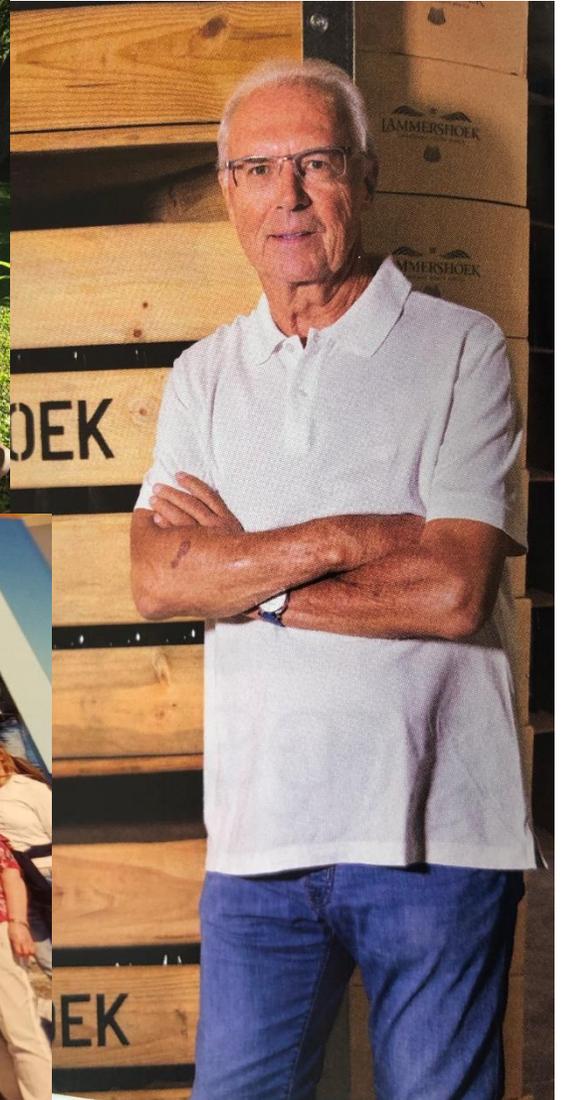
Daten und Fakten



- 8.-größter Weinproduzent der Welt
- 94.545 ha Wein
- 55% weiß 45 % rot
- 900 mio. Liter
- 448 mio. Liter Export, DE ist 2.-größter Importeur
- Klassifikation: Wine of Origin



Stars in Südafrika









Tariro Masayiti





- Limestone = Kalkstein
- Yield = Ertrag
- Fynbos = Indigene Buschvegetation der Kapregion
- Indigenous Yeast = Weinbergs-Hefe
- Drought = Dürre

Jahrgänge

2014

2015

2016







Fynbos

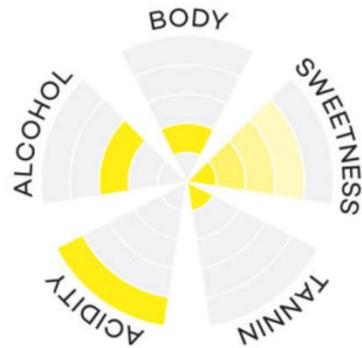




Chenin Blanc

👂 'shen-in blonk'

🗨️ Steen, Pineau de la Loire



- 👉 It's hard not to love Chenin Blanc given its diversity of styles from lean, dry whites and aromatic sparklers to sweet golden nectars and rich, balanced brandy.
- 👉 Given the wide range of styles Chenin Blanc is quite versatile. That said, you cannot fail pairing Chenin Blanc with Thai or Vietnamese cuisine.



QUINCE



YELLOW
APPLE



PEAR



CHAMOMILE



HONEY



WHITE
GLASS



COLD
7-12°C



DECANT
NO



SPEND
~£20



CELLAR
5-10 YEARS



Pinotage

◀ 'pee-no-taj'



- ✦ South Africa's own hearty red was created in 1925 and is a cross between Cinsault and Pinot Noir. Oddly enough, Pinotage tastes bolder than both its parent grapes!
- 🍷 Try Pinotage with roasted meats and vegetables topped with flavourful sauces such as teriyaki, plum sauce, and barbecue.



BLACK CHERRY



BLACKBERRY



FIG



MENTHOL



ROASTED MEAT



RED GLASS



ROOM 15-20°C



DECANT 60+ MIN



SPEND ~£11



CELLAR 5-15 YEARS





Bulk Wine Container



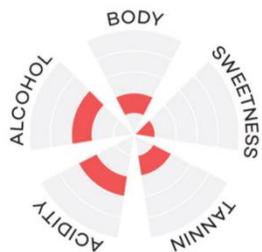


PINOTAGE TIMELINE

A TRULY SOUTH AFRICAN GRAPE VARIETY
6800 ha under vine in South Africa, 3rd most planted red variety.

Cinsault

◀ 'sin-so' ▶ Cinsaut



- ▶ Cinsault is one of the minor blending grapes in Rhône / GSM blends and Provence rosé. Expect fresh, punchy reds that are just as floral as they are fruity.
- || Try Cinsault with lighter but nevertheless well-spiced vegetarian Indian fare. This is a versatile food-pairing red wine because of its low tannin.



RASPBERRY



RED-CURRENT



TART CHERRY



VIOLET



BLACK TEA

Pinot Noir

◀ 'pee-no nwar' ▶ Spätburgunder



- ▶ The world's most popular light-bodied red is loved for its red fruit and spice flavours that are accentuated by a long, smooth, soft-tannin finish.
- || A versatile red wine for food pairing given the higher acidity and lower tannin. Pinot Noir tastes like it was meant for duck, chicken, pork, and mushrooms.



CHERRY



RASPBERRY



CLOVE



MUSHROOM



VANILLA



1924

Cross pollination done in Stellenbosch by Prof.A.I. Perold, between Pinot Noir & Cinsault



1925

First experimental vines planted at Welgevallen

1927

Vines transferred to Elsenburg

1941

First experimental wine made from Pinotage at Elsenburg

1953

First commercial plantings on Kanonkop





Pinotage

☞ 'pee-no-taj'



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BLACK
CHERRY



BLACKBERRY



FIG



MENTHOL



ROASTED
MEAT



RED
GLASS



ROOM
15-20°C



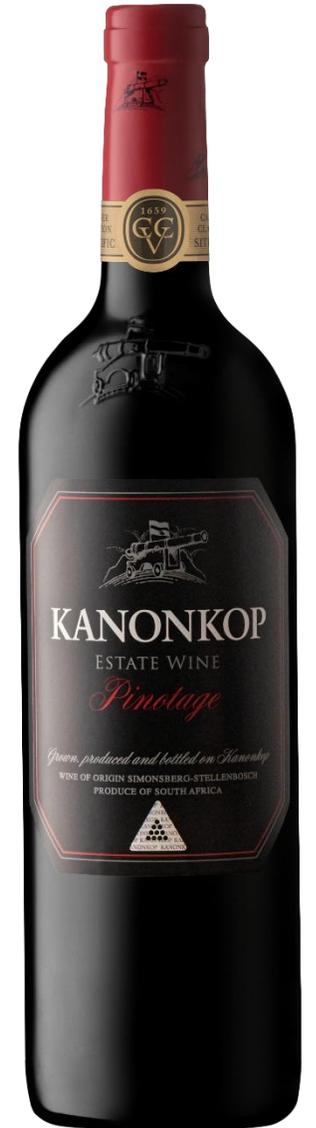
DECANT
60+ MIN



SPEND
~£11



CELLAR
5-15 YEARS

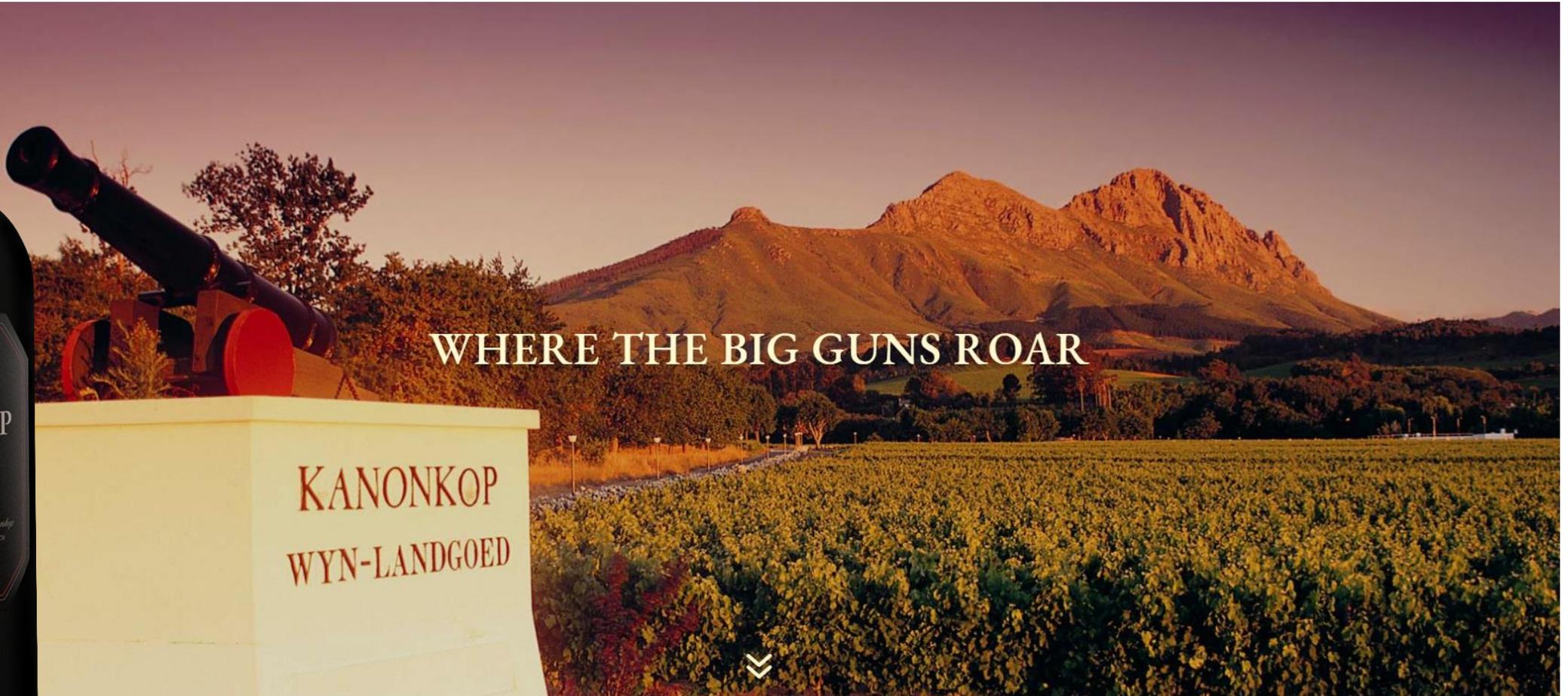






Biltong





WHERE THE BIG GUNS ROAR

KANONKOP
WYN-LANDGOED



99
100

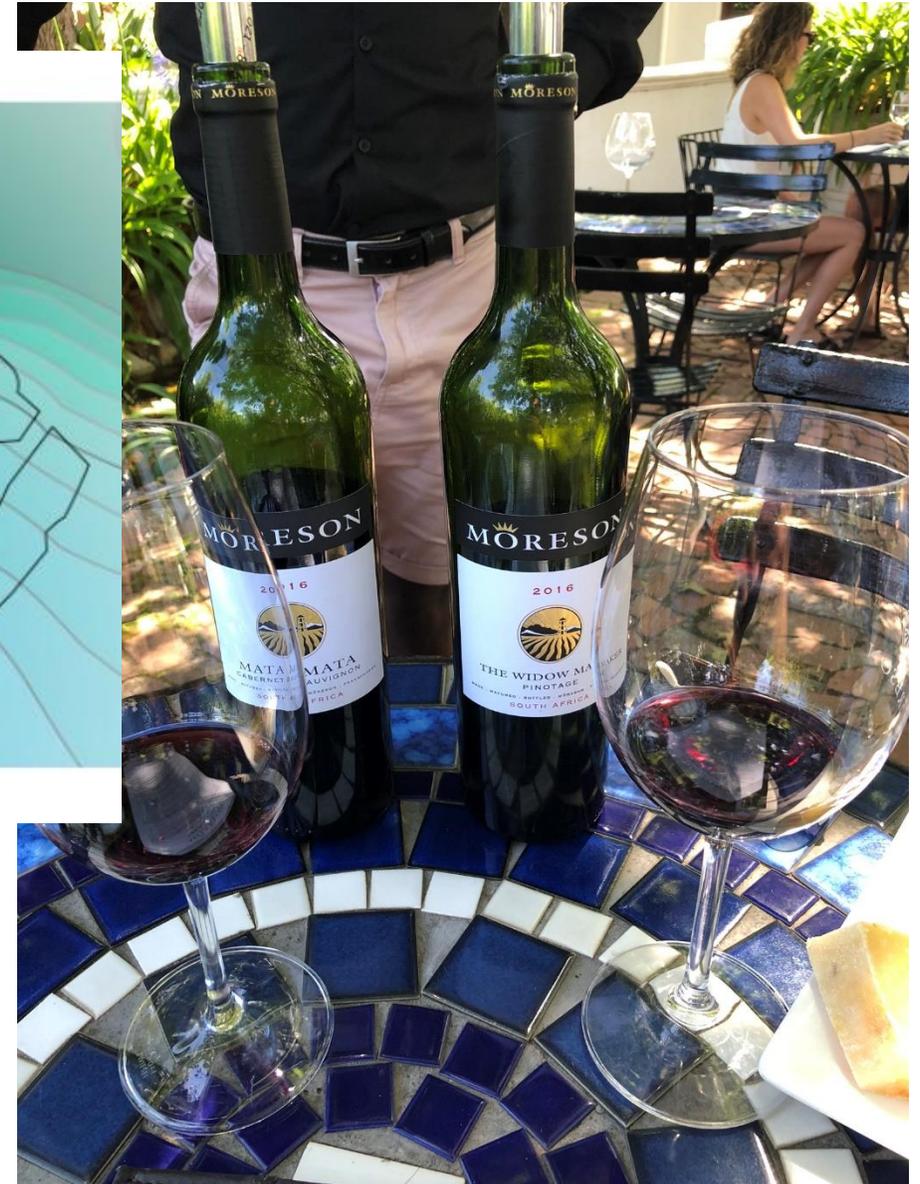
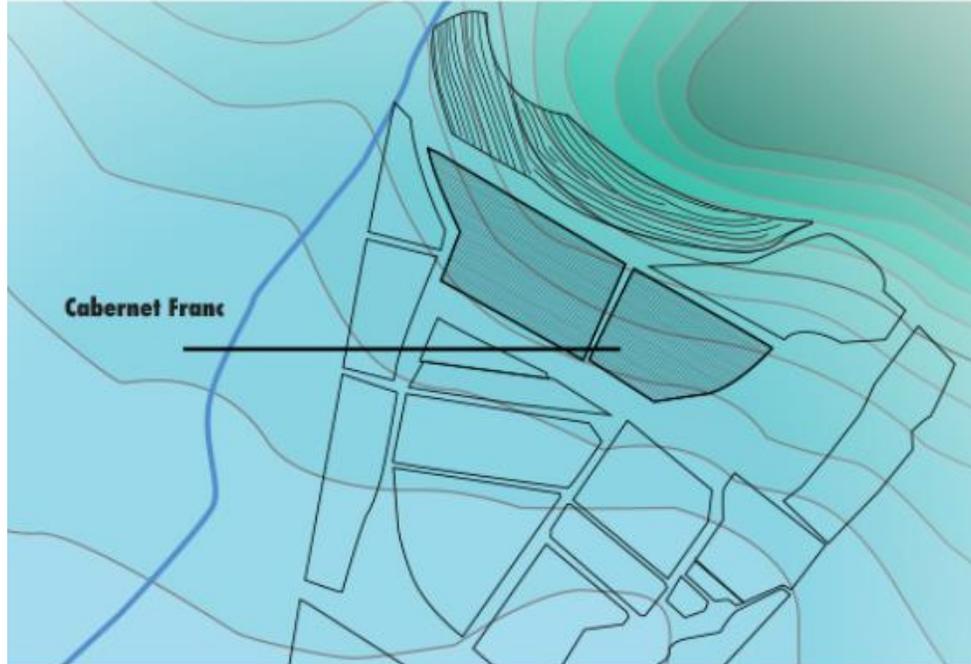
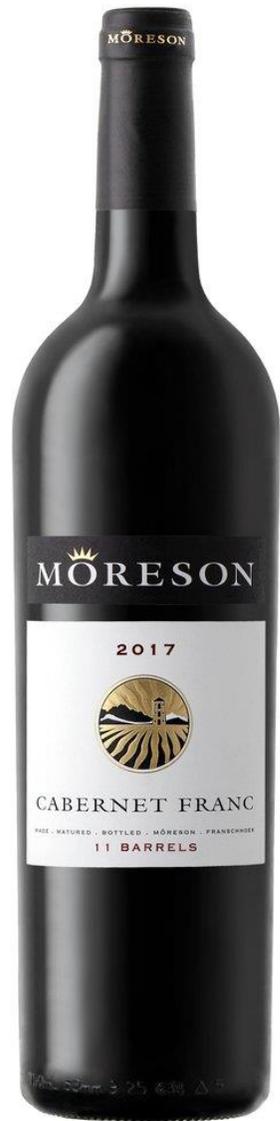
Platter's



Klimawandel als ökologische Herausforderung



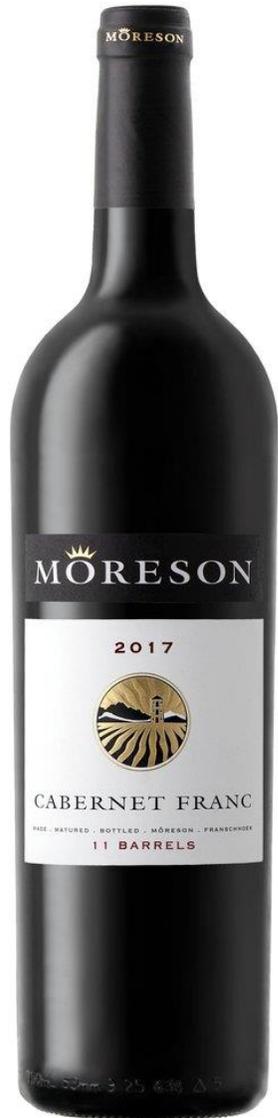






Cabernet Franc

🗣️ 'kab-err-nay fronk' 🗣️ Breton, Chinon, Bourgueil



- 🗣️ Cabernet Franc is the parent grape of both Merlot and Cabernet Sauvignon. It may have originated in the Basque Country of Spain but this fact is up for debate.
- 🗣️ Higher acidity makes it possible to pair Cabernet Franc with tomato-based dishes, vinegar-based sauces (smoky BBQ, anyone?), or rich black beluga lentils.



STRAWBERRY



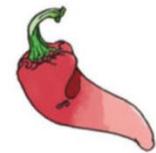
RASPBERRY



SWEET PEPPER



CRUSHED GRAVEL



CHILLI PEPPER



RED GLASS



ROOM 15–20°C



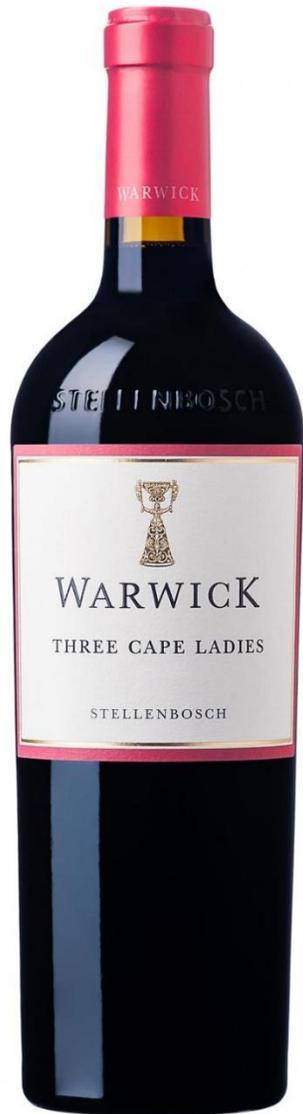
DECANT 30 MIN



SPEND ~£15

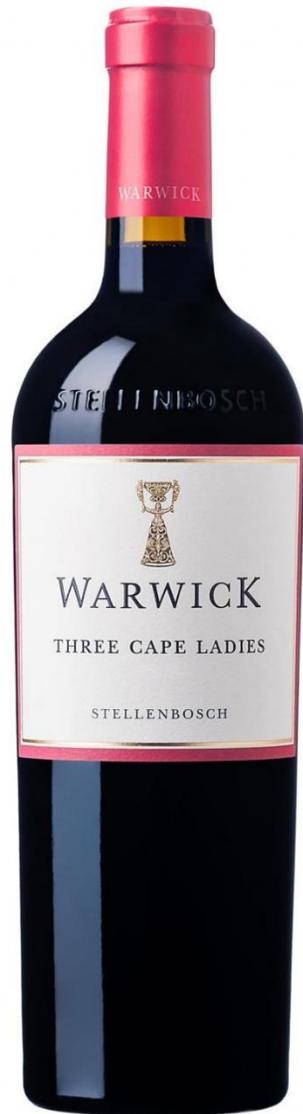


CELLAR 5–10 YEARS



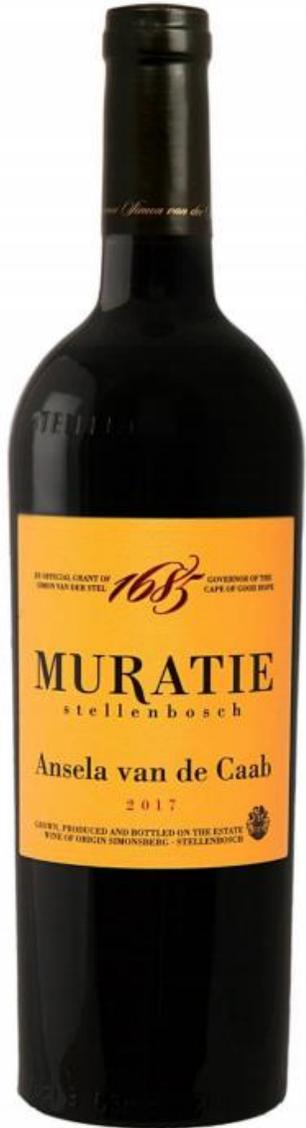


Bordeaux Style Blends – Warwick Three Cape Ladies



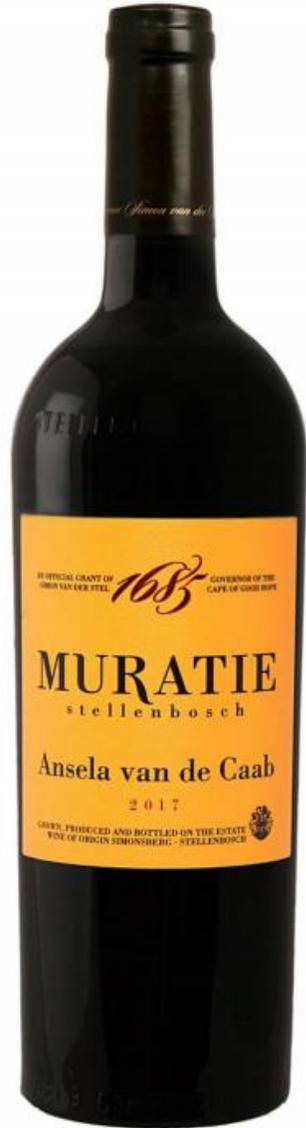


Bordeaux Style Blends – Muratie Anselva van de Caab





Bordeaux Style Blends – Muratie Anselva van de Caab





Bordeaux Style Blends – Muratie Anselma van de Caab





Platter's South African Wine Guide

Newton Johnson Vineyards



Anyone wishing to understand the spectrum of styles and intricacies of pinot noir (five here) could do far worse than visiting Newton Johnson Vineyards in Upper Hemel-en-Aarde Valley. A family business started by Dave and Felicity Johnson (née Newton) in the mid-1990s, it's now run with flair and dedication by their sons, Bevan as marketer and Gordon as winemaker with wife Nadia. A range of soils and sites, including challenging rocky slopes, allow them to produce wines with real differences, all handled with sensitivity and minimal intervention (spontaneous fermentation, older oak, no fining, filtration) in the gravity-fed cellar. The focus is on purity of expression, no pandering to the marketplace. The family's integrity and humility, and commitment to SA and its winelands, is respected locally and abroad. As such, there surely can be no producer more deserving of the first personal selection by the guide's editor; we are delighted to name Newton Johnson Vineyards as recipient of the inaugural Editor's Award.

Family Vineyards range

★★★★★ CWG Auction Reserve Windansea Pinot Noir Same vineyard as twin but bunch-selected in stoniest, most clay-rich part. **17** long skin contact, most oaking - 40% new, 17 months. Svelte yet power-packed berry density, savoury; more spice than mineral, some fresh earth. Long life ahead.

★★★★★ Pinot Noir From all soils of farm's sites, **17** resumes remarkable 5-star track record after blip in **16** . Perfumed by cranberries & violets; denser fruit substrata from clay-rich vineyards; then firm structure from higher-lying gravel, with Burgundian oak boost. Finesse, elegance, complexity.

★★★★★ Chardonnay From 3 granite vineyards, different aspects, giving **17** its layers. Wild ferment (as all), barrelled 11 months adds oatmeal biscuit shading to brightly fresh citrus/stonefruit. Lots going on, held together by resonating acidity, for edge, vitality, great length.





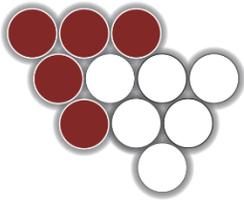


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8. Flight







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Bleibt gesund!

Kommt gut heim

