



LA VIERGE NEWSLETTER – JANUARY 2013



And so we start 2013 with a shiny diamond award, a new winemaker, some four star JP ratings, a new vintage release and some new mouth-watering dishes.

The **2010 La Vierge Noir** was awarded the **Diamond Award** at the **Winemakers' Choice Awards** as the best Pinot Noir. Since its creation in 2008, the Winemakers' Choice Awards has become a key competition within the South African wine industry.



Diamond Award - 2010 La Vierge Noir

What makes this award truly unique is that the judging panel consists exclusively of winemakers representing all the wine regions of South Africa. The winemakers assess the wines both technically and aesthetically. Roughly 10% of entrants receive an award which goes to show the tough criteria for selection. So it is a big deal for us to be the proud owner of this prestigious Diamond Award. This wine has also been awarded a 4 star John Platter rating!

La Vierge Noir - Quoted from www.JancisRobinson.com on what Richard Hemming had to say about this wine:

"La Vierge Pinot Noir 2011 HemelenAarde - 20 Dec 2012 09:10 by RH

Very impressive fragrance – really aromatic and stemmy. Vibrant, bright acidity, very floury tannins. Purest fruit on the palate. So complete. Absolutely delicious. Has a cranberry sort of bitterness to the finish. (RH)"

As a La Vierge newsletter subscriber, we offer **6 x 750ml at R900 La Vierge Noir** (normal price is R1080) until 28 February 2013. So why not invest in this sought after winner? Place your orders at info@lavierge.co.za.

A **new winemaker** has joined the La Vierge Team. **Gerhard Smith** has worked abroad at Gladstone Vineyards in Wairarapa, New Zealand for the past eight years.

He says: "I am excited to work at La Vierge because I share their passionate approach to producing only the finest wines. My winemaking philosophy is a very simple one. I believe in wines with great balance, elegance and texture. Attention to detail on all aspects in producing a great wine are linked, from the first actions in the vineyard to the finishing touches at bottling. First grow great grapes, then handle them respectfully and with minimal interference in the winery. Trust your palate, know and believe in what you are trying to achieve and have the courage to follow through on your convictions."

Highlights in his career include wine making experiences in France, USA and Australia during the early 2000s at prestigious wineries such as Chateau La Rose Cotes Roll, Columbia Crest Winery and Wynns Estate.

Being awarded with the Trophy for the best Pinot Noir at the Australian Winemakers Awards 2012 and The Hong Kong International Wine & Spirits Competition 2010 is a testament to this winemaker's drive to produce high quality wines. Gerard we are pleased that you are joining the La Vierge Team.



Gerhard Smith

Getting to know Gerhard

Favourite foods are?

Roast butternut risotto (which I make myself) and a pork belly with lots and lots of crackling.

What is your favourite grape variety and why?

Pinot Noir as it is the ideal combination of power and elegance and crafting it into a final product is a real challenge.

Your most favourite choice of drink?

Any good cognac will do, that is now over and above a good vino!

What are your hobbies?

Cooking and cooking, which is ideal for my wife Hannelie who keeps me company with a glass of Sauvignon!

What would be your next holiday destination?

Tuscany, for all the wine and food!

What did you miss most about SA when you were abroad?

The warm, friendly South Africans who are a bunch of eclectic maniacs (remember I am a born South African and most probably the biggest maniac!)

Gerhard with a sense of humour will fit in with the La Vierge Team just fine!



Our **2010 La Vierge Noir** received a **4 star John Platter** rating as did our two Sauvignon Blancs:

2011 Original Sin and the **2008 Redemption Sauvignon**.

Most wine lovers do not fully understand the value of aged Sauvignon Blanc, but the proof is in the pudding with our cool-climate 2011 vintage and the 2008 Redemption. As the famous wine guru Jamie Good concurs: "Does Sauvignon Blanc age? I used to think 'no'; now I think 'usually not', but perhaps I should say 'yes, when the original wine is balanced and not too green.'"

Cool climate wines prefer moderate temperature during the growing and ripening periods of the grapes. This results in a slower ripening period with concentrated flavours that give the wine its complexity and balance with higher acidity and more mineral flavours – the best food-friendly wines! The complexity and acidity accentuate the flavours in the food.

More newsletter **specials** you cannot miss out on are (valid until 28 February 2012):

6 x 750ml 2011 Original Sin at R399 (normal price R474)

6 x 750ml 2008 Redemption at R399 (normal price is R474).

The Sauvignon Pack (3 x 750ml 2001 Original sin and 3 x 750ml 2008 Redemption) at R360

To stock up on these deals click info@lavierge.co.za.

Chef Wayne has created a scrumptious dish of **tiger prawns** grilled with garlic and thyme butter finished with black pepper, to pair perfectly with our chilled **Original Sin**.



One of the favourite dishes in the La Vierge Restaurant this summer is the **Thai beef salad** loaded with flavours of sesame oil and soya sauce, to go hand in hand with the **Last Temptation Weisser Riesling**, tangy and crunchy.



Just another reason to celebrate summer in the most perfect setting in the Hemel-en-Aarde valley; join us and enjoy **oysters and bubbly** on the Champagne Deck at the **La Vierge Restaurant** every Friday evening.

For bookings please phone 028-313 2007 or mail us at restaurant@lavierge.co.za.

We have just released the 2011 vintage of our popular **Nymphomane** and offer you as a newsletter subscriber a **limited 'New Release' price of R534** for 6 x 750ml (normal price is R594) so click here to order info@lavierge.co.za. The cultivar split in the 2011 vintage is 51% Cabernet, 19% Cabernet Franc, 16% Malbec and 14% Merlot.

- **Cabernet** is the backbone of this blend, adding structure and depth with both tannins and intense flavours such as black currant and woody tones.
- **Cabernet Franc** provides the finesse, peppery perfume notes and cassis fruit
- **Malbec** is the component that enhances the deep ruby colour and puts emphasis on the tannins and layers of spiciness
- **Merlot** adds to this blend fresh juicy plum and red berry flavours



"The only way to get rid of temptation is to yield to it..."

I can resist everything but temptation."

- Oscar Wilde

Subscribers' special offers are valid until 28 February 2013

6 x 750ml 2010 La Vierge Noir	R900
<i>Diamond Award Winner + 4 Star John Platter</i>	
6 x 750ml 2011 Original Sin	R399
<i>4 Star John Platter</i>	
6 x 750ml 2008 Redemption	R399
<i>4 Star John Platter</i>	
The 4 Star John Platter Sauvignon Pack	R360
<i>(3 x 750ml each 2001 Original Sin and 2008 Redemption)</i>	
6 x 750ml 2011 Nymphomane	R534

* Please note that the prices quoted are inclusive of 14% VAT and applicable to availability. Free delivery within SA for orders 12 x 750ml and above.

Availability of La Vierge wines in the United States of America

Visit www.capefloralimporters.com

Cape Floral is the proud USA importer of our fine wines to over 40 states.

La Vierge wines are now also available in Namibia

Visit www.thewineharshop.com

The Wine Bar is the proud importer of our fine wines.

Tel: +27 283130130 Fax: +27 283121388 Email: info@lavierge.co.za Website: www.lavierge.co.za
P.O. Box 1580, Hemel-en-Aarde Valley Road, Hermanus, 7200, South Africa

GPS: S 34° 22' 22.3" E 19° 14' 29.4"

Copyright La Vierge Winery. All rights reserved.



Not for Sale to Person Under the Age of 18.

