

LA VIERGE NEWSLETTER – JUNE 2013

Believe it or not: we are halfway through the year 2013.

While we cocoon during **winter**, sitting in front of a cosy fireplace, sipping away on a good red wine; the fruit of our labour is being formed patiently in our cellar ...





One of these wines is the **2012 Satyricon** which winemaker Gerhard has blended and cheekily named it the Italian Stallion. We are currently selling the 2010 vintage, which is a blend of 39% Sangiovese, 33% Nebbiolo and 28% Barbera.

This Italian blend carries the gamy tea leaf character of **Sangiovese**, the red fruit and spice of the **Nebbiolo** and the bright cherry fruit character of the **Barbera**. Chunky tannin and a bright acidity go exceptionally well with typical Italian dishes such as pizza, rich tomato based pastas.

SATYRICON is a Latin work of satirical fiction written by Gaius Petronius in the early days of the Roman Empire. This Roman novel tells a story of love and temptation through man's deliberate journey to attain knowledge and wisdom, even if it is at the expense of his cherished innocence.

The **promotional offer** on a case of SATYRICON for the month of June is **R534.**

We are extremely proud of our new winemaker, **Gerhard Smith**, who returned to SA at the end 2012 after an extensive stay in New Zealand where he specialised in Pinot Noir. One of his lasts wines made before he left for home shores was the 2010 Gladstone Vineyard Pinot Noir, which was presented with top honours for a head-to-head Pinot Noir international tasting between some of the top producers in New Zealand and Australia.



The march between Gerhard's passion to produce world-class Pinot Noir and the top quality grapes available from the La Vierge vineyards can only result in a win-win for all. Gerhard says: "I believe we have great terroir on the Hemel an Aarde Ridge. Even with vines as young as ours there have been beautiful, elegant wines produced at La Vierge. I hope that my tenure here will yield wines of great balance, elegance and show that we can produce exceptional wines on our little piece of heaven", said Gerhard.

We at La Vierge are extremely keen so see what our South African/Kiwi is going to create.



Remember it is **Father's Day** on Sunday the 16th of June. A great gift would be our promotional offer for the month of June: **THE LA VIERGE SCARLET COLLECTION** at **R514**, which consists of two bottles each of the following wines:

SATYRICON (*Italian blend*)
SEDUCTION (*perfectly priced Pinot Noir*)
NYMPHOMANE (*Bordeaux blend*)

A gift to share! Available until the end of June 2013.

Live in **Pretoria**? Come taste your wines at the
Woodland's Boulevard Wine Fair on
Saturday 15 June from **11h00 until 16h00**



Jamie Goode the renowned British wine writer recently scored our wines. Here are some current vintage wine scores taken from his **blog**:

"**La Vierge Pinot Noir 2011 Hemel-en-Aarde, South Africa**
Clones 667, 777, 114, 115, taken from another three blocks. 30% stems. Pale colour. Taut, fresh and vivid with aromatic red cherry fruit. So fresh and taut with nice savoury spicy notes. Quite structured with a bit of grip and nice acidity. Still primary with lots of brightness and luminosity. **93/100**

La Vierge Jezebelle Chardonnay 2011 Hemel-en-Aarde Ridge, South Africa
This is part early picked tank fermented Chardonnay with barrel fermented fruit from a few different pickings. The idea is to make something a bit edgy. Very fresh and pure with bright, precise citrus fruit and a spot of toastiness. Fresh with real precision. Shows very fresh pear and citrus fruit. **92/100**

La Vierge Satyricon 2010 Hemel-en-Aarde Ridge, South Africa
This is inexpensive (90 Rand), and it's a blend of Sangiovese, Nebbiolo and Barbera, 100% stems and 100% natural ferment. Silky, juicy, fresh and quite elegant. Lovely freshness here, but also a warm, rounded, silky texture. So energetic and alive, showing nice grip but also finesse and elegance. Edgy but silky. **95/100**

La Vierge Nymphomane 2010 Hemel-en-Aarde Ridge, South Africa
A blend of Cabernets Sauvignon and Franc with Malbec. Lovely pure blackcurrant and black cherry fruit . Supple rich and yet fresh with real finesse and a smooth texture, as well as hints of chalk and mint. A fine, fresh, elegant style. **94/100** "

We have an exciting new **winter menu** at
La Vierge Restaurant.

Here are some tantalizing examples:

Mushroom Risotto
Beetroot and Goat Cheese Caprese
Clam and Corn Chowder
4 Hour Lamb Shank
Angry Beef Stir Fry
Thai Style Fish Cakes



Contact the restaurant directly on 028-313 2007 or restaurant@lavierge.co.za. What better way to drive out to Hermanus on a cold winter's day and treat yourself to some of these scrumptious dishes?

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GPS: S 34° 22' 22.3" E 19° 14'29.4"

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