

WINE HONOURS 2008

JOHN PLATTER

Ingwe 2003



Showing complex array of mineral, savory & black cherry tones; fine oak integration helped along by micro-oxygenation (piped music & the reassuring presence of their mascot, a fluffy pink & white cow, other possible quality factors!)

Amehlo 2003



Cab's in front in elegantly structures, with Merlot, Malbec, Shiraz and touch Petit Verdot. Entices with spicy perfumes & lilies; focused velvet texture (micro-oxygenation enhanced); improves in glass.

Amehlo White 2006



Sophisticated & harmonious blend fortified by Sauvignon, Semillon portion barrel fermented, blend lees-aged plus minus 5 months.

SWISS INTERNATIONAL WINE AWARDS

Ingwe Sauvignon Blanc/Semillon 2007

SILVER

Ingwe Merlot/Cabernet Sauvignon 2003

SEAL OF APPROVAL

