Article on the website am730, Hong Kong

(This write up comes from the press attending the yearly WOSA tasting event where Continental Wines showed our wines. The translation is a combination from the assistant of our importer in China as well as Continental wines).

Written by Mr. Tan Zhi Jian of Hong Kong General Chamber of Wine & Spirits:

South Africa, a wine producing country, has a long history of wine, but it also has a greater freedom to produce new creations. She has a system called "Wine of Origin Scheme (WO) in place. If a bottle of wine is labelled with a certain producing region, then all grapes need to be 100% planted in the region. If producers want to label the year of production, they need to use at least 85% of the grapes that are produced in this specific year. Also if want to label the type of grape, at least 85% of this type of grape need to be used to make the wine

First I tried the sparkling wine, Simonsig Kaapse Vonkel Brut. It is made in the Cap Classique (i.e Champagne wine) method. I really feel that the taste has not much difference to Champagne, but the prices are far different, and the value is quite high. Then I tried the white wine, Chenin Blanc wine of the Bernard series. I always feel this grape has a shorter kickback. This type of wine was produced with aging oak barrels, which strengthened the complexity of the wine, and make a thicker and balanced wine body. Cabernet Franc is generally used as a blending, and 100% usage is not common, I believe it is a result of innovation. This Rainbow's End 2013, is different from the normal Cabernet Franc which is slender-bodied, and its aroma of red fruits, with a fuller-bodied wine brings a very comfortable feeling.

Finally, Morgenster Tosca 2011, it is a blending of 50% Sangiovese, Cabernet Sauvignon and Merlot, and it is a bit like the naughty boy of Italy, Super Tuscan. This wine is very old world feeling, probably in the maceration process not much fruity elements have been extracted, and it is not as fruit driven as the new world wine which has relatively more flavour elements of thiols, so savoury aroma wafts in the air, then the aroma of fruits slowly arrives, this wine is my beloved (/favourite).