



UNCORKED BY THE SEA

Everyday Club July 2021



2019 Lubanzi Red Blend- Swartland, South Africa

Born in Cape Town and named for a wandering dog who led two young travelers backpacking across South Africa's Wild Coast, Lubanzi is a true start-up, sustainable, and socially-conscious wine co. that focuses on crafting fairly produced wines that punch above their weight and create a difference in the lives of the laborers who work on South Africa's wine farms. Swartland takes its name from the endangered, indigenous "renosterbos" (rhino bush), which had been plentiful enough to turn the entire landscape a dark color. The district, attracts some of the most adventurous and least interventionist winemakers, excels in robust and full-bodied reds. Crafted from vineyards dotted throughout South Africa's Coastal Region, it's a genuine attempt to encapsulate the depth and diversity of South Africa's wine country while showcasing its champion, Shiraz. Large oak barrels (foudres) are used to help round the wine without giving a marked oak influence. It's quite dark in color with spicy, ripe dark fruit, a twist of demerara sugar and a hint of smoke. Fresh and fruity with some dark earthy char on the finish. D 90 PTS, TP 90 PTS

Pairings: This wine pairs well with grilled meats as well as with kabobs, barbecue and braised spareribs, chicken, and vegetables. Try hamburgers, duck, lamb especially roast leg of lamb, and cheese, especially aged hard cheeses like Gouda.

2019 Cederberg Citrusdal Mountain Bukettraube- South Africa

The farm itself lies in the Cederberg Wilderness Area and only 66 ha are under vine. Today, this award-winning winery is owned by David Nieuwoudt –fifth generation. It is generally accepted that Bukettraube was cultivated in Alsace, Germany in the 19th century. It is said that Bukettraube is the oldest new variety in the world and the name has many synonyms: Bukettrebe, Buket, Bouquettraube, Bocksbeutel, Bouquet blanc (Portuguese), Buketriesling and Würzburger. Today only a few farms still make Bukettraube in South Africa. This is a beautiful & uncomplicated wine with delicate Muscat aromas of honeysuckle & peach, hints of cumin spice & Turkish delight undertones that follow through while coating the palate with a silky texture. The sweetness & acidity are balanced beautifully, with a spectacular finish. A sweet fruitiness dominates from the nose to finish, but is tempered by a crisp acidity.

Pairings: The wine is a great partner for curries, spiced poultry and blue cheese, or can be enjoyed chilled on its own. "Bukettraube is the spicy fusion food partner, "BUT" not hot food. Rasin and Thai sauces go well with Bukettraube. We cannot stress it enough that this is NOT a dessert wine. The wine does not like chocolate or dairy (the latter - if infused with orange peel, or sweet fruit flavours – can work). "from winery notes"