

# NAMAQUA

WINES

## BOTTLE RANGE OF NAMAQUA WINES

Our top-selling Namaqua Box Wines are now available in 750ml bottles and feature a contemporary new look.





*With a gentle breeze from the nearby ocean to cool them down, the grapes are perfect for creating the affordable quality that our everyday drinking wines provide.*

# SWEET ROSÉ

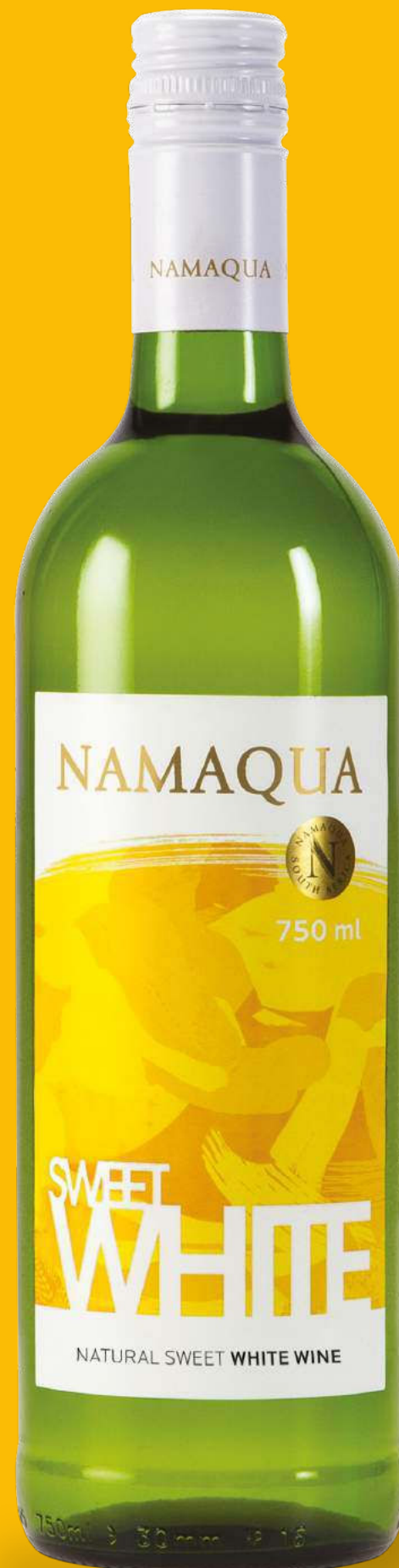
## **Serving Suggestion:**

Best served chilled (between 8-10°C), the fruity flavour of Namaqua Sweet Rosé makes it the perfect accompaniment to pork dishes, salmon or a fresh salad.

**8.5% alcohol**

**1 X 750 ML UNIT CODE: 6004442004927**

**6 X 750 ML OUTER CODE: 16004442004924**



*With a gentle breeze from the nearby ocean to cool them down, the grapes are perfect for creating the affordable quality that our everyday drinking wines provide.*

# SWEET WHITE

## **Serving Suggestion:**

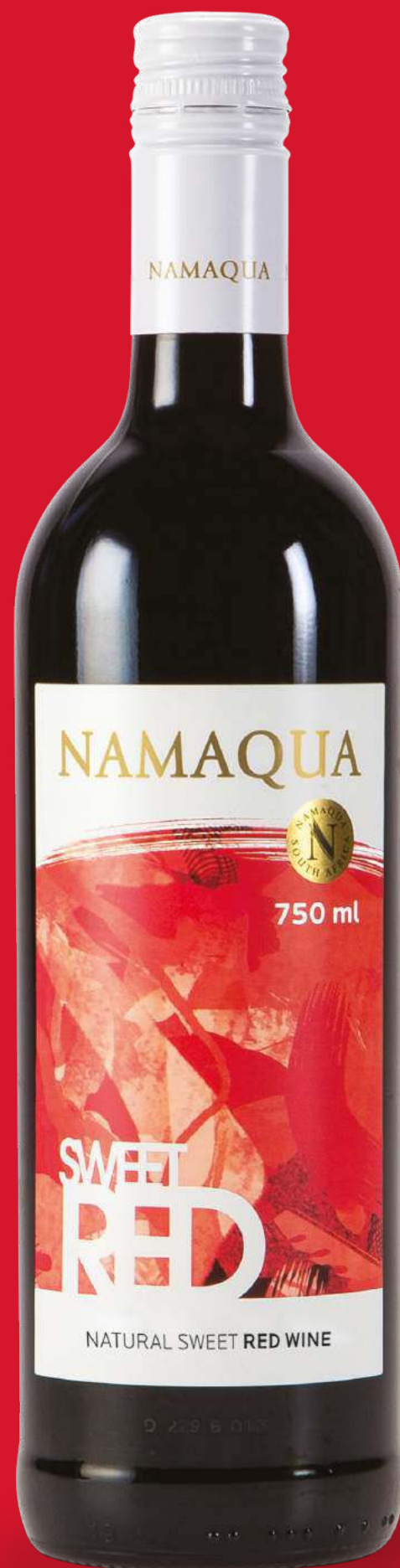
With its lingering finish, Namaqua Sweet White is best enjoyed between 8-10°C with chicken or seafood dishes.

**8.5% alcohol**

**1 X 750 ML UNIT CODE: 6004442004033**

**6 X 750 ML OUTER CODE: 16004442004030**





*With a gentle breeze from the nearby ocean to cool them down, the grapes are perfect for creating the affordable quality that our everyday drinking wines provide.*

# SWEET RED

## **Serving Suggestion:**

With its long fruity aftertaste, Namaqua Sweet Red is best served chilled (between 8-10°C) with pasta or paired with cold roast beef and soft cheeses.

**8.5% alcohol**

**1 X 750 ML UNIT CODE: 6004442004026**

**6 X 750 ML OUTER CODE: 16004442004023**





*With a gentle breeze from the nearby ocean to cool them down, the grapes are perfect for creating the affordable quality that our everyday drinking wines provide.*

## CRISP, DRY, REFRESHING BLANC DE BLANC

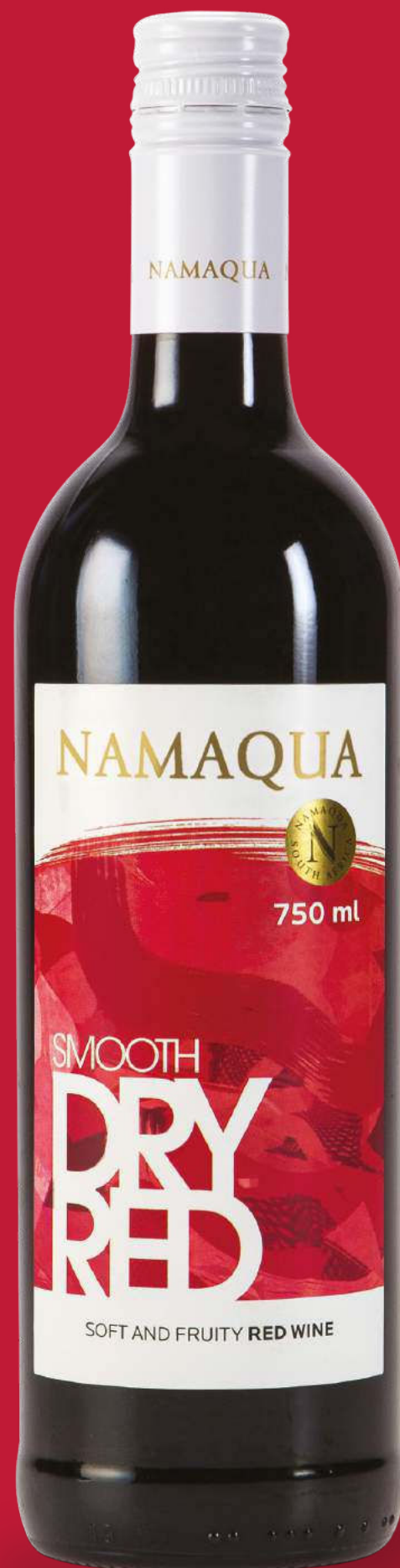
### **Serving Suggestion:**

Balanced and refreshing, Namaqua Blanc de Blanc is best served chilled (between 8-10°C) with light seafood dishes or quiche.

**11.5% alcohol**

**1 X 750 ML UNIT CODE: 6004442004934**

**6 X 750 ML OUTER CODE: 16004442004931**



*With a gentle breeze from the nearby ocean to cool them down, the grapes are perfect for creating the affordable quality that our everyday drinking wines provide.*

## SOFT AND FRUITY **DRY RED**

### **Serving Suggestion:**

Namaqua Smooth Dry Red has distinctive berry notes and a dry finish making it the perfect companion to stews and bredies.

**13% alcohol**

**1 X 750 ML UNIT CODE: 6004442004484**

**6 X 750 ML OUTER CODE: 16004442004481**





## BOX RANGE

*With a gentle breeze from the nearby ocean to cool them down, the grapes are perfect for creating the affordable quality that our everyday drinking wines provide.*

Our top-selling Namaqua Box Wines are now available in 1L, 3L and 5L new-look boxes.

# NAMAQUA

WINES



# CRISP, DRY, REFRESHING BLANC DE BLANC

**Serving Suggestion:**  
Balanced and refreshing,  
Namaqua Blanc de Blanc is best  
served chilled (between 8-10°C) with  
light seafood dishes or quiche.

**5L**

1 X 5L Unit Code: **6004442000042**  
4 X 5L Outer Code: **16004442000049**

**3L**

1 X 3L Unit Code: **6004442001018**  
4 X 3L Outer Code: **16004442001015**

**1L**

1 X 1L Unit Code: **6004442004507**  
12 X 1L Outer Code: **26004442004501**

**13% ALC.**





## SOFT AND FRUITY DRY RED

**Serving Suggestion:**  
Namaqua Smooth Dry Red  
has distinctive berry notes and a  
dry finish, making it the perfect  
companion to stews and briedies.

**5L**

1 X 5L Unit Code: **6004442001506**  
4 X 5L Outer Code: **16004442001503**

**3L**

1 X 3L Unit Code: **6004442001179**  
4 X 3L Outer Code: **16004442001176**

**1L**

1 X 1L Unit Code: **6004442004538**  
12 X 1L Outer Code: **26004442004532**

**14% ALC.**





# FULL-BODIED WHITE JOHANNISBERGER

**Serving Suggestion:**  
With its lingering finish,  
Namaqua Johannisberger White  
is best enjoyed between 8-10°C  
with chicken or seafood dishes.

**5L**

1 X 5L Unit Code: 6004442001407  
4 X 5L Outer Code: 16004442001404

**3L**

1 X 3L Unit Code: 6004442001391  
4 X 3L Outer Code: 16004442001398

**1L**

1 X 1L Unit Code: 6004442004491  
12 X 1L Outer Code: 26004442004495

**11% ALC.**





# FULL-BODIED RED JOHANNISBERGER

## Serving Suggestion:

With its long fruity aftertaste, Namaqua Johannisberger Red is best served chilled (between 8-10°C) with pasta or paired with cold roast beef or soft cheeses.

**5L**

1 X 5L Unit Code: **6004442002497**

4 X 5L Outer Code: **16004442002494**

**3L**

1 X 3L Unit Code: **6004442002480**

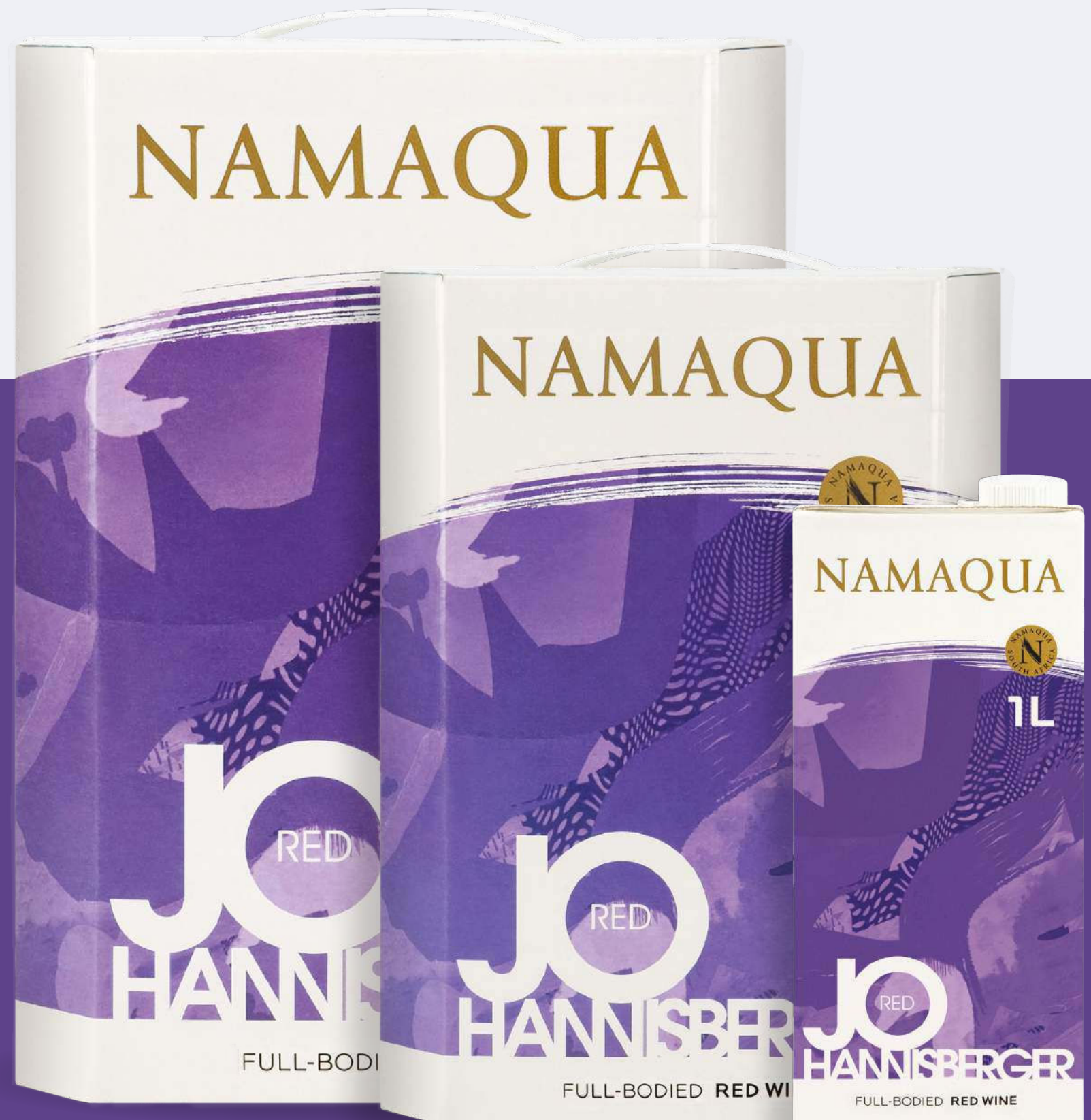
4 X 3L Outer Code: **16004442002487**

**1L**

1 X 1L Unit Code: **6004442004545**

12 X 1L Outer Code: **26004442004549**

**11% ALC.**





# SWEET ROSÉ

## Serving Suggestion:

Best served chilled (between 8-10°C),  
the fruity flavour of Namaqua Sweet Rosé  
makes it the perfect accompaniment to  
pork dishes, salmon or a fresh salad.

**5L**

1 X 5L Unit Code: **6004442003388**

4 X 5L Outer Code: **16004442003385**

**3L**

1 X 3L Unit Code: **6004442003371**

4 X 3L Outer Code: **16004442003378**

**1L**

1 X 1L Unit Code: **6004442004521**

12 X 1L Outer Code: **26004442004525**

**8.5% ALC.**





# EXTRA LITE

## Serving Suggestion:

A crisp dry wine with lower kilojoules than the average white wine, Namaqua Extra Lite is best served chilled (between 8-10°C) with light meals and salads.  
(120ml = 1 fat serving - Best Choice)

5L

1 X 5L Unit Code: 6004442001773  
4 X 5L Outer Code: 16004442001770

3L

1 X 3L Unit Code: 6004442001766  
4 X 3L Outer Code: 16004442001763

1L

1 X 1L Unit Code: 6004442004514  
12 X 1L Outer Code: 26004442004518

10% ALC.





# ROSÉ

## Serving Suggestion:

Best served chilled (between 8-10°C), the fruity flavour of Namaqua Rosé makes it the perfect accompaniment to pork dishes, ratatouille or even a fresh fruit salad.

**5L**

1 X 5L Unit Code: **6004442001322**

4 X 5L Outer Code: **16004442001329**

**3L**

1 X 3L Unit Code: **6004442001315**

4 X 3L Outer Code: **16004442001312**

**12.5% ALC.**



# LATE HARVEST

## Serving Suggestion:

Savour this luscious semi-sweet wine chilled (between 8-10°C) with pasta or even a fresh fruit salad.

5L

1 X 5L Unit Code: 6004442000028

4 X 5L Outer Code: 16004442000025

3L

1 X 3L Unit Code: 6004442001032

4 X 3L Outer Code: 16004442001039

10.5% ALC.





# SWEET WHITE

## **Serving Suggestion:**

With its lingering finish, Namaqua Sweet White is best enjoyed between 8-10°C with chicken or seafood dishes.

**5L**

1 X 5L Unit Code: 6004442004163

4 X 5L Outer Code: 16004442004160

**3L**

1 X 3L Unit Code: 6004442004156

4 X 3L Outer Code: 16004442004153

**8.5% ALC.**





# SWEET RED

## Serving Suggestion:

With its long fruity aftertaste, Namaqua Sweet Red is best served chilled (between 8-10°C) with pasta or paired with cold roast beef and soft cheeses.

**5L**

1 X 5L Unit Code: **6004442004187**

4 X 5L Outer Code: **16004442004184**

**3L**

1 X 3L Unit Code: **6004442004170**

4 X 3L Outer Code: **16004442004177**

**8.5% ALC.**





# NAMAQUA

WINES

## CULTIVAR RANGE

*With a gentle breeze from the Southern Atlantic Ocean to cool them down, the grapes we use are perfect for creating the affordable quality that our everyday drinking wines provide.*





# 750ml Bottles

## Red Wines

### MERLOT

*A decadent, fruit-filled combination, hinting of red cherry and ripe mulberries with mild tannins to round off the flavours. Best enjoyed with red meat and hearty, tomato-based dishes, as well as a variety of desserts, for example, dark chocolate.*

### PINOTAGE

*South Africa's own unique varietal boasts a full-mouth flavour of plum and red berry, and hints of oak on the palate to create an enjoyable, smoky finish. Best enjoyed around a traditional "braai vleis vuur" with friends.*

### SHIRAZ

*With spicy aromas closely followed by a palate of dark berries, mouth-watering mocha and long vanilla finish, our full-bodied Shiraz is best enjoyed with red meats, poultry, sharp cheeses and hearty pasta dishes –also great with chips and salsa.*

### CABERNET SAUVIGNON

*Offering big berry flavours that reward the drinker from the first sip with dark fruit notes of currant, blackberry and a velvety finish that leaves a lush and lasting impression. Best enjoyed with rich foods like beef, lamb or pasta, as well as sharp cheeses.*



14% ALC.

1 X 750ML UNIT CODE:6004442004040  
6 X 750ML OUTER CODE:16004442004047



14% ALC.

1 X 750ML UNIT CODE:6004442003302  
6 X 750ML OUTER CODE:16004442003309



14% ALC.

1 X 750ML UNIT CODE:6004442003319  
6 X 750ML OUTER CODE:16004442003316



14% ALC.

1 X 750ML UNIT CODE:6004442004057  
6 X 750ML OUTER CODE:16004442004054



# 750ml Bottles

## White Wines

### SAUVIGNON BLANC

*The perfect wine to pack in your picnic basket. Namaqua Sauvignon Blanc is brimming with notes of asparagus and freshly cut grass. This easy-drinking wine pairs well with light pasta dishes, mild cheeses, poultry and seafood.*



13.5% ALC.

1 X 750ML UNIT CODE:6004442002749  
6 X 750ML OUTER CODE:16004442002746

### CHENIN BLANC

*A tongue-tingling classic with a fresh, tropical bouquet and well-balanced palate, hinting at citrus and guava. This medium-bodied wine pairs well with boboties, salads and quiche, or fish and shellfish.*



13.5% ALC.

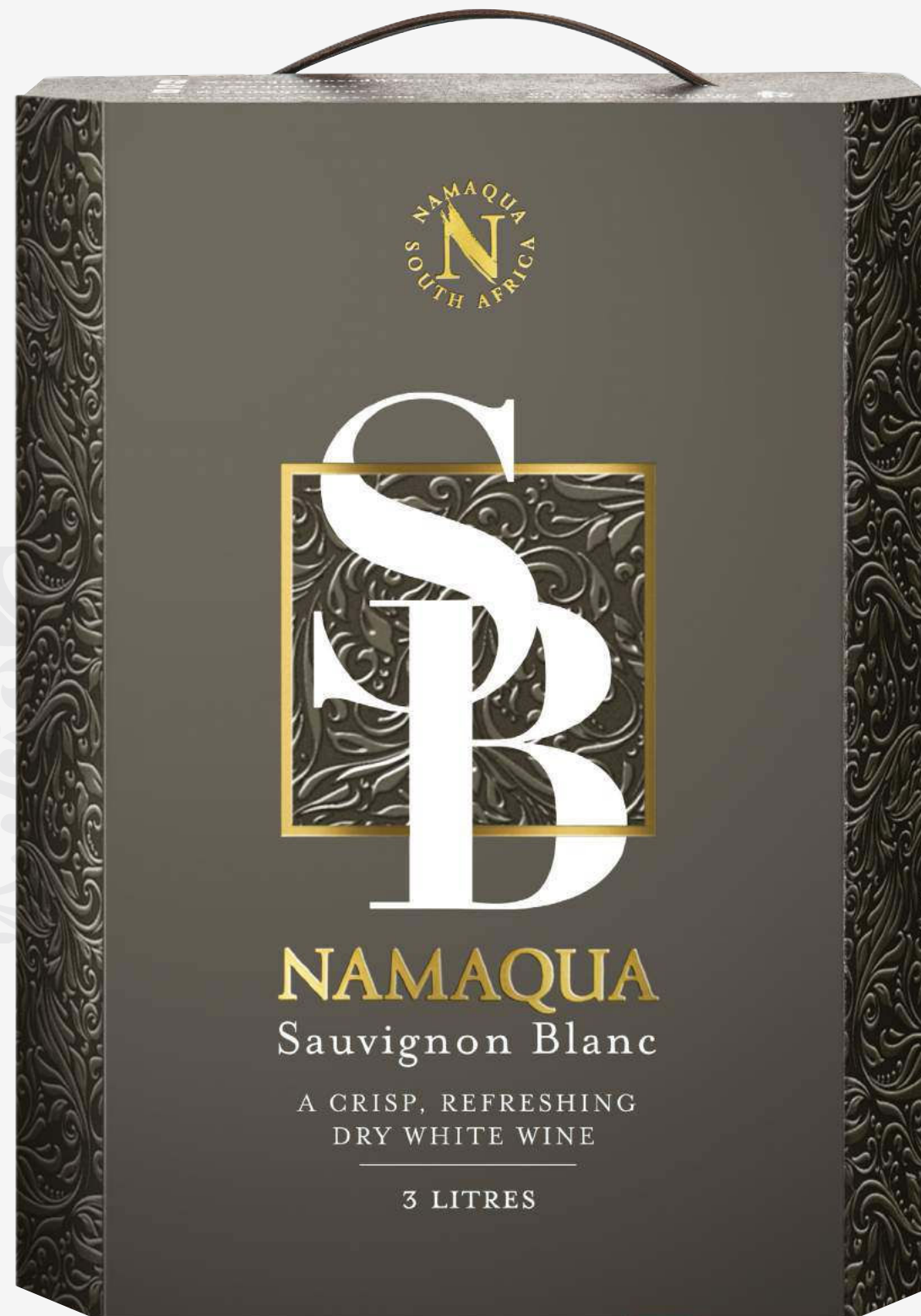
1 X 750ML UNIT CODE:6004442003715  
6 X 750ML OUTER CODE:16004442003712





## 3 Litre Boxes

White Wine



### SAUVIGNON BLANC

*Namaqua Sauvignon Blanc is brimming with notes of asparagus and freshly cut grass. This easy-drinking wine pairs well with light pasta dishes, mild cheeses, poultry and seafood.*

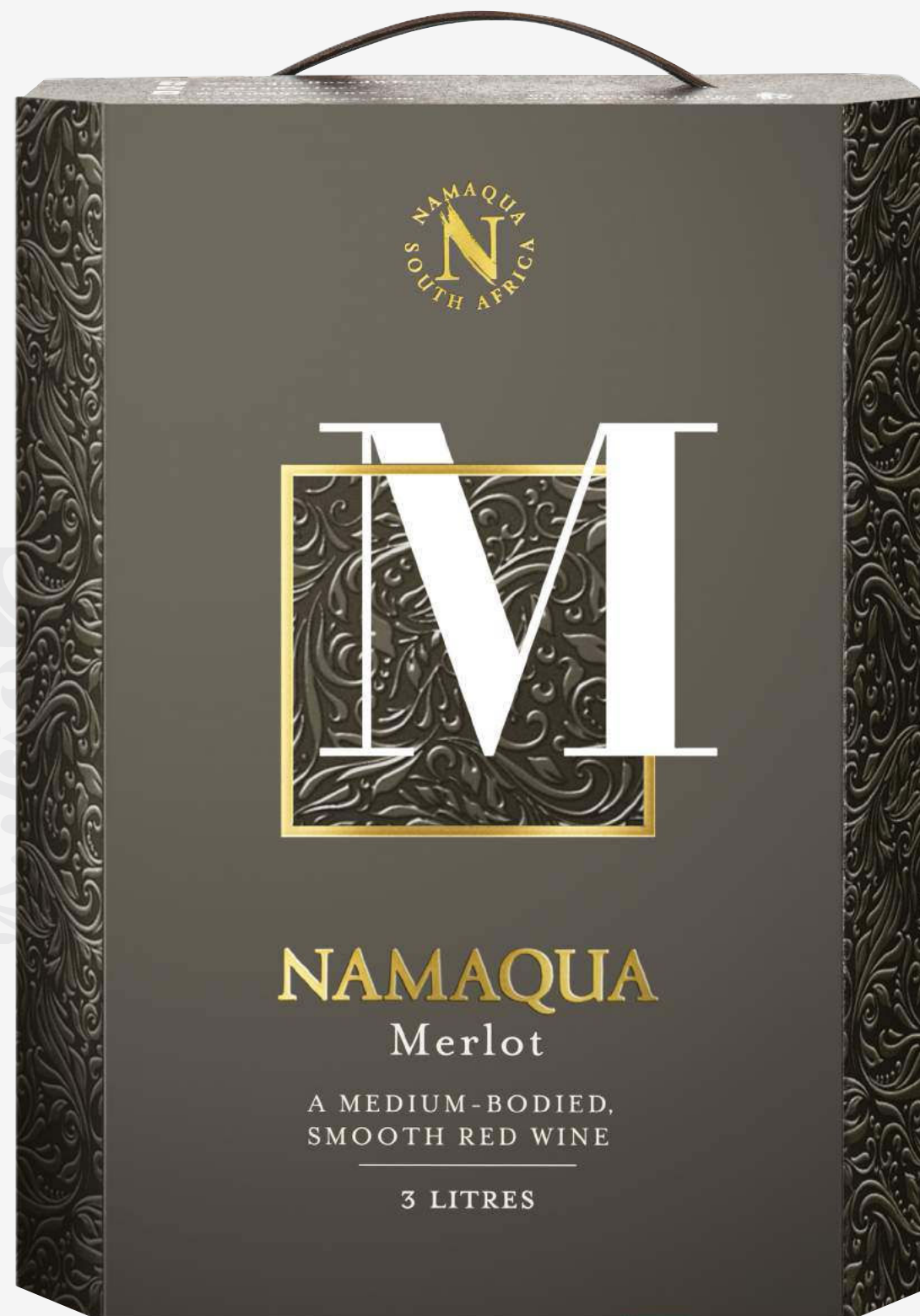
13.5% ALC.

3l UNIT: 6004442004972

3l CASE: 16004442004979

## 3 Litre Boxes

Red Wine



### MERLOT

*A decadent, fruit-filled combination, hinting of red cherry and ripe mulberries with mild tannins to round off the flavours. Best enjoyed with red meat and hearty, tomato-based dishes, as well as a variety of desserts, for example, dark chocolate.*

14% ALC.

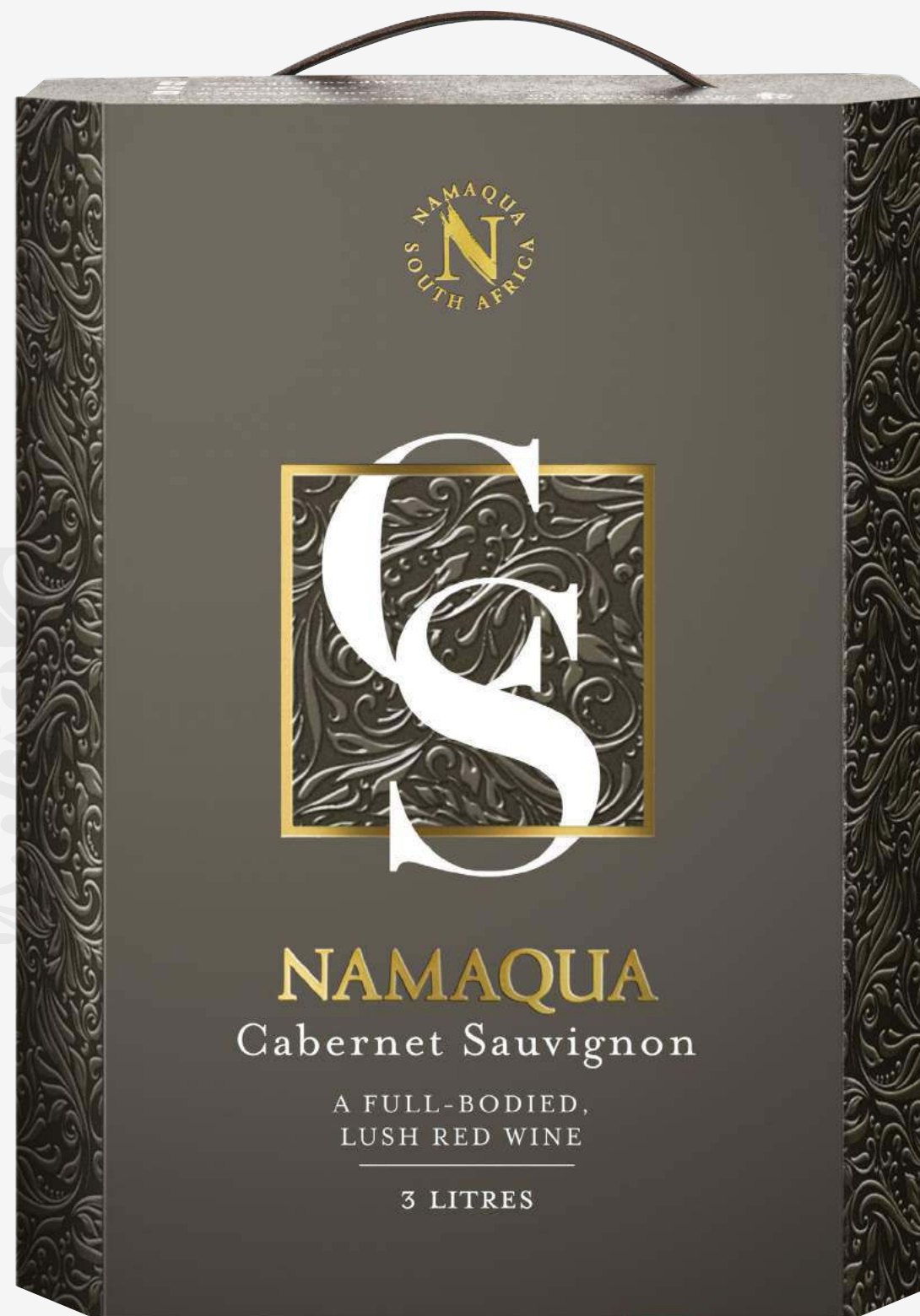
3l UNIT: 6004442004965

3l CASE: 16004442004962



## 3 Litre Boxes

Red Wine



## CABERNET SAUVIGNON

*Offering big berry flavours that reward the drinker from the first sip with dark fruit notes of currant, blackberry and a velvety finish that leaves a lush and lasting impression. Best enjoyed with rich foods like beef, lamb or pasta, as well as sharp cheeses.*

14% ALC.

3ℓ UNIT: 6004442004958

3ℓ CASE: 16004442004955



## CHARDONNAY

1 X 750 ML UNIT CODE:  
6004442004804

6 X 750 ML OUTER CODE:  
16004442004801

## SAUVIGNON BLANC

1 X 750 ML UNIT CODE:  
6004442004811

6 X 750 ML OUTER CODE:  
16004442004818



## LIMITED RELEASE

Experience a tantalising burst of fruit aromas. These exclusive wines are crafted to perfection on the West Coast Wine Route and only the very best barrels are bottled.

### CHARDONNAY

Harvested from a chalky strip next to the Maskam Mountain with porous, sandy soil and underlying limestone that vine roots can easily penetrate. The grapes have medium growth and low yields resulting in early ripening, low pH and higher acidity.

### SAUVIGNON BLANC

Grown only 7 km from the Atlantic Ocean where temperatures do not exceed 20 °C, which is crucial for the slow ripening and fruit intensity of a cultivar as sensitive as Sauvignon Blanc.

## AWARDS

### CAPE WEST CHARDONNAY 2015

GOLD: MICHELANGELO AWARDS,  
GOLD WINE AWARDS

SILVER: ULTRA VALUE WINE CHALLENGE,  
VERITAS AWARDS

BRONZE: BEST CHARDONNAY  
DU MONDE 2016 AWARDS,  
THE GLOBAL CHARDONNAY MASTERS 2015

### CAPE WEST SAUVIGNON BLANC 2015

GOLD: ULTRA VALUE WINE CHALLENGE,  
GOLD WINE AWARDS

SILVER: MICHELANGELO AWARDS,  
VERITAS AWARDS

BRONZE: THE GLOBAL SAUVIGNON BLANC  
MASTERS 2015





## CABERNET SAUVIGNON/ PINOTAGE

1 X 750 ML UNIT CODE: 6004442004897

6 X 750 ML OUTER CODE: 16004442004894

## MALBEC/CABERNET SAUVIGNON/PINOTAGE

1 X 750 ML UNIT CODE: 6004442004880

6 X 750 ML OUTER CODE: 16004442004887

## SHIRAZ/PINOTAGE

1 X 750 ML UNIT CODE: 6004442004903

6 X 750 ML OUTER CODE: 16004442004900



## LIMITED RELEASE

Experience a tantalising burst of fruit aromas. These exclusive wines are crafted to perfection on the West Coast Wine Route and only the very best barrels are bottled.

### CABERNET SAUVIGNON/PINOTAGE

Rich dark berries and light cocoa notes add complex nuance to the layered palate with hints of oak.

### MALBEC/CABERNET SAUVIGNON/PINOTAGE

A harmonious balance between ripe black and red fruits. This wine delivers a good structured palate with oak seamlessly integrated.

### SHIRAZ/PINOTAGE

A full-bodied wine with a happy mélange of juicy red fruits and spices. All delivered with elegance and complex delights.

# SPENCER BAY



## WINEMAKERS RESERVE

Turn down the lights and get comfortable.  
Named after a remote, unique bay on the  
West Coast of Southern Africa, this luxurious  
range of passionate reds demands your  
undivided attention.



### CABERNET SAUVIGNON

1 X 750 ML UNIT CODE:  
6004442003852  
6 X 750 ML OUTER CODE:  
16004442003859

### THE BLEND

1 X 750 ML UNIT CODE:  
6004442003883  
6 X 750 ML OUTER CODE:  
16004442003880

### PINOT NOIR

1 X 750 ML UNIT CODE:  
6004442004378  
6 X 750 ML OUTER CODE:  
16004442004375

### PINOTAGE

1 X 750 ML UNIT CODE:  
6004442003876  
6 X 750 ML OUTER CODE:  
16004442003873

### SHIRAZ

1 X 750 ML UNIT CODE:  
6004442003869  
6 X 750 ML OUTER CODE:  
16004442003866



### PINOT NOIR

Made from grapes grown and  
hand-harvested 12km from the West Coast,  
where a cool afternoon breeze ensures  
optimal ripening.

Aged in French oak for 12-18 months.

Only 2000 units bottled.

13% alcohol.

Tasting notes: clean red fruit on the nose,  
with a nice balance between wood and fruit  
on the palate. A soft and elegant wine  
with red fruit and raspberry on the palate.

### AWARDS 2015

MICHELANGELO: 2013 GOLD  
VERITAS: 2012 SILVER



### CABERNET SAUVIGNON

Aged for 18-24 months in 80% French and 20%  
American Oak.

Only 3000 units bottled.

14,5% alcohol.

Tasting notes: dark, ripe mulberry on the nose  
and a good balance between wood and fruit  
upon tasting. Well-rounded tannins with a nice  
long palate and a beautiful structure.



### PINOTAGE

Made from grapes grown in strong Karoo earth.  
Aged in American Oak for 18 months.

14,5% alcohol.

Tasting notes: dark ruby colour and ripe red  
fruits on the nose and palate, with a hint of  
fragrant wood underneath. Beautiful ripe  
tannins and mocha aftertaste.

### AWARDS 2015

MICHELANGELO: 2011 SILVER  
2012 GOLD  
2013 GOLD  
VERITAS: 2012 GOLD



### THE BLEND

A perfect Bordeaux blend, made up of 50%  
Cabernet Sauvignon, 30% Merlot, 10% Malbec,  
5% Petit Verdot and 5% Cabernet Franc.

Aged for 18 months in 80% French and 20%  
American Oak.

14.5% alcohol.

Tasting notes: blackberry on the nose and  
palate from the Cabernet, with a hint of mint  
underneath from the Merlot. Beautiful structure  
and balance with a lingering aftertaste.

### AWARDS 2015

MICHELANGELO: 2011 DOUBLE GOLD  
2012 SILVER



### SHIRAZ

Made from the typically small bunches of  
grapes grown in a brackish Karoo vineyard.

Aged in 60% American Oak.

14% alcohol.

Tasting notes: ripe fruit with a Cederbos aroma  
on the nose. Well-condensed taste with hints  
of spice. A beautifully full wine with a lingering  
aftertaste.

### AWARDS

MICHELANGELO  
2012 GOLD



# Guinevere

## MÉTHODE CAP CLASSIQUE

*Romance. Sophistication. Pure pleasure. Guinevere's many charms make for a delicious seduction in the French tradition - and resistance is futile, just as it was for King Arthur and Lancelot of old.*

*Bottle-matured in true French classic method.*

## THE LADY'S CHARMS

Grapes from only 12 km from the cold Atlantic Ocean

60% Pinot Noir, 40% Chardonnay

5 years on the lees

Fine, generous mousse with a lovely pink colour

Beautiful strawberry and biscuit on the nose

Signature gentle yeast character of Méthode Cap Classique

Well-balanced acidity with a dry finish

12.85% alcohol

1 X 750 ML UNIT CODE: 6004442003890

6 X 750 ML OUTER CODE: 16004442003897

