

HOT OFF THE PRESS! HOT OFF THE PRESS! HOT OFF THE PRESS!

ZEEPAARD IN THE NEWS

2009 Zeepaard Sauvignon Blanc

91 POINTS – Jo Diaz wine-blog.org

"Light straw, pristine image. It held the promise of a beautifully refreshing wine. As soon as I twisted off the cap, the room filled with aromas of lemon tart. The nose had about two of five claws of the meow factor... Just enough to make me salivate, and not enough to overpower all the other aromas of grapefruit, lemon and lime. The finish is refreshing and very clean, just as I thought it might be, based on the nose. This is a really beautiful wine." Joe Diaz, 7 May 2010

"Crisp, lemony, with pink grapefruit pith aromas and flavors. A classic example of the Down Under Sauvignon Blanc style. Knowing that the crisp acidity goes well with vegetarian dishes and dairy, I served it with a goat cheese and spinach pizza." Benito's Wine Review, 10 May 2010

2009 Zeepaard Chardonnay

90 POINTS – Jo Diaz wine-blog.org

"Another light straw, crystal clean image. I began to salivate...It had the aroma of something I'd be able to simply enjoy and not get all cerebral over. Yellow golden delicious apples, tropical fruits and coconut, ripe luscious fruit...The finish is refreshing and also clean. A simple wine that's got a bit more character as it evolves on your palate. This is another really beautiful wine." Joe Diaz, 7 May 2010

"Pineapple and mango, very ripe, very tart and fruity. The ripe fruit explosion here is incredible, and while I tasted this on its own I'd recommend something spicy and full of flavor, like a curry or vindaloo." Benito's Wine Review, 10 May 2010

2009 Zeepaard Rose

87 POINTS – Wine & Spirits Magazine

"Dark strawberry, ruby rosé image. A lot more rich than most rose's, so I was expecting lots of flavors. Considering this blend, the reason for the color is clear: Blend: Cabernet Sauvignon 77%, Pinot Noir 19%, Shiraz 4%. Exquisite nose... I was ready for sipping. Delivered the strawberry flavors that I hoped for, which also continued with plums and raspberries. The residual sugar – ~ .06 grams per liter – allows this wine to be a great accompaniment to Asian dishes." Jo Diaz, 7 May 2010

"Somewhere a Frenchman is crying over that mix of grapes, but I applaud the creativity. Bright strawberry/raspberry aroma, with matching flavors and a tart acidity. There is a slightly tannic, reddish finish to the wine. It's sort of dark for a rosé—not complaining, but it's a little more fuller bodied than you might think. I decided to try a fun pairing with a big bowl of aromatic phở tái. The red grapes went nicely with the beef, but the rosé style was a great compliment for the basil, sprouts, and savory broth." Benito's Wine Review, 10 May 2010

2008 Zeepaard Shiraz

"Ruby slippers meets inky blackberry jam. Bramble berries, lots of dark fruit, a slight pepper spice on the nose... just pure fruit. Rich dark berries, touch of toasty oak, plums with a slight tobacco flooded my palate. This is one big wine on the palate for flavor. A simple finish that left me wanting more of the wine. This is a great ribs wine... makes me hungry." Jo Diaz, 7 May 2010

"Black cherry, hint of licorice, a little leather. Very firm tannins, long tart finish. It's a good standard Aussie Shiraz, and I served it with my recent big batch of [Sunday Gravy](#). It would also be great for barbecues this summer..." Benito's Wine Review, 10 May 2010