

DYLAN'S KINGS ARMS

F R E E H O U S E

THE WINES OF SUMARIDGE ESTATE, UPPER HEMEL EN AARDE VALLEY, EASTERN CAPE, SOUTH AFRICA

Sumaridge is a wine estate situated in the beautiful Upper Hemel-en-Aarde Valley, near Hermanus, 150 kilometers east of Cape Town. It has rapidly become known as one of the best wineries in South Africa, repeatedly winning prizes and accolades.

Mountain vineyards offer heady views of the Atlantic Ocean, responsible for the cool maritime climate which helps create wonderfully balanced wines that age extraordinarily well.

We tasted the whole range with Walter Pretorius, Sumaridge's youthful and enthusiastic chief wine maker, and liked them so much that we decided to list all of his varied and delicious wines! Notes and food pairings are from Sumaridge.

WHITE WINES

2016 SAUVIGNON BLANC

£25.00

This wine captures the essence of the variety in our location. Striking purity of freshness with fig, gardenia flower and green citrus notes. A feature of our style is the broad textured palate evolved during a period of contact on fine lees which adds flesh to a refreshing mineral finish. Fresh salads, fine fish and goats cheese.

250ML: £8.95 175ML: £6.50 125ML: £4.50

2016 ROSE

£25.00

Merlot 63% : Cabernet Franc 19% : Malbec 18%

A carefully crafted wine using early harvested Merlot, Cabernet Franc and Malbec grapes from our cool sea facing sites. The style is elegant and classy on a warm summer's day. This soft, easy drinking but flavourful wine is ideally served chilled with simple fare or simply enjoyed in familiar company.

250ML: £8.95 175ML: £6.50 125ML: £4.50

2012 MARITIMUS

£29.00

Sauvignon Blanc 49%: Chardonnay 25% : Semillon 21% : Viognier 5%

Specifically created to complement the delicious local sea food, Maritimus shows poise and finesse distinguished by an expansive mid palate weight and a lingering lively finish. A serious maritime food wine!

250ML: £10.00 175ML: £6.95 125ML: £5.20

2013 CHARDONNAY

£45.00

A typical feature of the Upper Hemel en Aarde Valley is the maritime fog that enters along the valley floor in the evening and exits in the early morning, this cooling air stream is where our Chardonnay vineyards are located. The typically lively minerality derived from our soils and cool maritime air, combine effortlessly with lime, quince and citrus blossom as fresh flavours which augment the richly textured mouth feel. A versatile wine of classic style best enjoyed with most white meat dishes as well as creamy pasta meals. One of the very few wines to get five stars from Platter's Wine Guide, the South African wine bible.

RED WINES

2012 PINOT NOIR

£45.00

Black cherry combines with cedar wood smoke and the characteristic savoury complexity of this site with eastern spice and wild herb, showing intrigue beyond its youthfulness. A broad textured palate shows supple tannin, a finessed fruit acid balance, finishing with silky length. Meat dishes of venison and pork make this wine really coming into its own, complimenting duck pheasant and even seared tuna. Another Platter 5 ★

2013 ESTATE BLEND RED

£25.95

50% Merlot, 22.5% Cabernet Franc and 22.5% Malbec

Merlot, Cabernet Franc and Malbec harvested and matured independently and skillfully brought together in this harmonious blend of dark fruit flavours. This wine is typically accessible now and with a well-balanced structure and ripe fruitiness it has good maturing potential up to 10 years. Versatile comfort food wine and handles tomato based dishes well.

250ML: £8.95

175ML: £6.45

125ML: £4.75

2010 EPITOME

£29.00

Shiraz 60% : Pinotage 40%

A “Cape Blend” is based on South Africa’s own grape variety, Pinotage, which is a cross between Pinot Noir and Cinsault. “Epitome” is so named because it is “an expression of Africa”, accompanying the robust flavours of red meat and game perfectly. The last two vintages have both been awarded the prestigious Perold Trophy as one of the five best Cape blends submitted. It is named after Professor Abraham Perold, who created Pinotage at Stellenbosch University.

250ML: £10.00

175ML: £6.95

125ML: £5.20

