

# karusa vineyards **wine tasting matrix**



- Taste from left to right ~ use the matrix for info on the wine
- Taste at your leisure and please ask if you need more information
- I visited Karusa on \_\_\_\_\_
- **VINTAGE / PRICE / AVAILABILITY SUBJECT TO CHANGE**
- Please keep this info sheet for future reference
- All wines available per glass (except MCC) to enjoy with our meals ~ see our menu.
- Tasting fee: R35pp / 5 wines.
- 1 free tasting for every 6btl case bought.

Glass no.	Wine	Vintage	Tasting note	R/bottle
<b>LIFESTYLE COLLECTION ~ Good value, easy drinking fruit-driven wines</b>				
	Chenin Blanc / Sauvignon Blanc	2016/17	Green hue with white fruits, refreshingly crisp and light. Summer luncheon wine, salad, fresh breads and cheese. 50% Chenin Blanc 50% Sauvignon Blanc. Alcohol: 12.5%	R55.00 750ml
	The Litchi Bomb (Muscat Blanc)	2016/17	Aromatic bomb! Loaded with white pear, apple and litchi. Perfect summer sipper. Enjoy on ice! Balanced sweetness fresh acidity. On its own or with fruit based salads. Alcohol: 12.5%	R55.00 750ml
	The Cherry Berry (made from Grenache Noir)	2016/17	Vibrant red, modern style, off dry ~ loaded with candyfloss, redberry and strawberry flavours. Crisp mouth feel. Summer sipper. Alcohol: 12.5%	R55.00 750ml
	The Warm Climate	2015	50% Grenache for white spice and red fruits, 30% Shiraz for backbone and darker fruit, 20% Mourvedre for elegance and complexity. On its own or with cold meats and salads. Alcohol: 13%	R60.00 750ml
	Shiraz / Cabernet Sauvignon	2014	Over delivery of quality at this price. 70% Shiraz for spicy roasty dark fruit, 30% Cab for structure and length. Perfect everyday red with pizza and pasta or your favourite BBQ. Alcohol: 14%	R65.00 750ml
<b>TERROIR SPECIFIC COLLECTION ~ Complex single vineyard wines displaying a sense of place</b>				
	Southern Slope Sauvignon Blanc	2016	Erupting green fig and green pepper, notes of asparagus and cut grass, loads of fresh white fruit, and a flinty minerality, rounded fresh mouth feel. Fish, delicate white meat dishes. Alcohol: 13%	R70.00 750ml
	Aloe Ridge Chardonnay	2015	Delicate style, fresh green citrus notes, flinty minerality and some tropical fruit, medium full well rounded palate - good freshness. Chicken, duck, fish dishes. Alcohol: 13%	R65.00 750ml
	Stonerock Viognier	2015	Aromas of honey blossom and yellow flower. Light marmalade and dried peach, delicate notes of cinnamon and spice. Bold fresh full bodied mouth feel. With curries and spicy food. Alcohol: 14%	R70.00 750ml
	One Tree Hill Pinotage	2015/16	Vibrant red with sweet ripe tobacco, vanilla pod and black currant flavours. Loads of dark chocolate and coffee, full bodied tannin structure, though soft and lingering. Red meat dishes. Alcohol: 14%	R105.00 750ml
	Terre Noire Syrah	2014	Dark intensely structured, ripe blackcurrant, sweet tobacco, leathery prune flavours. Full bodied, long finish. Hearty red meat stews, steak. Alcohol: 14%	R105.00 750ml
	Double Black Petite Sirah	2015	Pitch black colour, brooding dark fruit flavours, loads of liquorice and black pepper, some meaty biltong like flavours. Huge tannin structure, not for the faint hearted. Steak, tomato stews etc. Alcohol: 14%	R125.00 750ml
	Plateau Merlot	2016	Brooding, intense Merlot. Initial dark roast flavours, but typical ripe cherry and cassis with a touch of mintiness- vibrant long fresh aftertaste and structured mid-palate. Enjoy now or age for 3-5 years. Alcohol: 14%	R125.00 750ml
<b>RESERVE COLLECTION ~ The pinnacle of Karusa quality</b>				
	Earth's Art Chardonnay / Viognier	2015	Elegance with an edge, ripe dried yellow fruit, citrus and cinnamon spice. Buttery, marmalade beeswax flavours, fresh yet complex full mouth feel. 80% Chardonnay / 20% Viognier. Alcohol: 14%	R85.00 750ml
	The 5th Element	2015	Old world styled, with leather, earthy flavours, dark berry fruit and all spice-soft rounded tannin structure, extremely complex. 95% Shiraz / 5% Viognier. Alcohol: 14%	R225.00 750ml

Glass no.	Wine	Vintage	Tasting note	R/bottle
<b>LIQUEUR COLLECTION</b> ~ Liqueur wines from the sundrenched slopes of the Klein Karoo				
	Cape Vintage Port	2012	Rich dark moist fruitcake, raisins, liquorice and dark chocolate flavours, soft sweet but balanced taste, big tannins. A luscious wine. Alcohol: 17%	R45.00 375ml
	Red Muscadel	NV	Solera styled aged in old French oak. Copper amber coloured, turkish delight, rose petal and spice, strawberry and musk. Soft integrated spiritus. Alcohol: 16.5%	R45.00 375ml
	White Muscadel	2016	Refreshing aromatic style. Loads of white peardrop, dried apple and litchi. Refreshing- enjoy on ice. Balanced sweetness. Alcohol: 16.5%	R45.00 375ml
	Oloroso Sherry	2012	This is an exceptional product crafted to display complexity of note; golden mahogany colour brimming with dried peach and apricot, interlayered with marmalade, dried nuts, cinnamon and spice. A delicious bold and creamy texture, both rich and long lasting. Sip and savour liquid gold. Made from Viognier 3 year barrel aged. Alcohol: 17%	R195.00 750ml
<b>METHODE CAP CLASSIQUE</b> ~ Made using the traditional Methode Champenoise. Not available for tasting.				
N/A	MCC Brut Chardonnay	NV	Light lees flavours, refreshing style, faint minerality and yellow fruits, brioche, bread dough flavours, soft "mousse". 100% Chardonnay. Alcohol: 12%	R145.00 750ml
N/A	MCC Pinot Noir Rose	NV	Onion skin copper like colour. Flavours of frambois and light lees, refreshing "mousse", balanced dryness, crisp but complex taste. 100% Pinot Noir. Alcohol: 12%	R145.00 750ml

## did you know?

The word "Karusa" is a Khoi-San term meaning "land of thirst" or "land of little water"

The 100 year-old farm on which Karusa is situated is called "Vogelsang". A relatively new venture, Karusa is a hands-on family owned, managed and operated business, started in 2004 when the owners arrived at Vogelsang.

Karusa lies in the beautiful Cango Valley - an approximate 30km-long valley north of Oudtshoorn to the foot of the Swartberg (and Cango Caves).

Karusa is both a fruit and wine farm. Deciduous fruit including peaches, nectarines, plums and apricots are grown (~35 ha). Most of our fruit is freshly packed from October to March and exported to the UK.

Karusa has a wide variety of premium grape cultivars including Pinotage, Shiraz, Mourvedre, Grenache Noire, Touriga Naçional, Petite Syrah, Red Muscadel, Sauvignon Blanc, Pinot Noir, Viognier and Chardonnay (8 ha).

Karusa produces a wide range of wines suited to our climate and local cuisine. Wines are fresh, very aromatic with the emphasis on vibrant primary fruit, intense colour and a secondary influence of oak and winemaking practice.

All Karusa's grapes are vinified at Karusa and mostly sold from the cellar door as well as select outlets throughout the Southern Cape and Garden Route.

Karusa leases some vineyard from other farmers in the region who proudly contribute quality grapes to our brand.

Karusa adheres to strict production, environmental and social standards and is audited yearly by external auditors including BWI (Biodiversity & Wine Initiative), IPW (Integrated Production of Wine), GlobalGAP, LEAF and Field to Fork.

Karusa has received numerous awards for our champion white and red wines at the yearly Southern Cape Regional Wine Challenge. Our Syrah, Sauvignon Blanc and "Litchi Bomb" wines have been particularly successful.

Karusa's Tapas Restaurant has a focus on a well-priced good quality luncheon menu - no hamburgers and chips here! Karusa's restaurant has been awarded a Top 20 spot for 3 consecutive years in the region by the yearly "Smulpaap Gourmet Awards".

Karusa is only a few minutes drive from the most well know tourist activities in the Garden Route (Cango Caves, Buffelsdrift Game farm, Cango Ostrich Farm, Cango Wildlife Centre, Wilgewandel).

Karusa is proud to practice sustainable farming and has implemented various green initiatives including solar electricity, roof water catchment (>1000m<sup>3</sup>/year!), cover crop in orchards and vineyard, compost tea production for soil health, moisture control via hi-tech irrigation methods and minimal fungal spray due to a healthy dry and hot climate.

Karusa has a small micro brewery in the wine cellar - the first full grain brewery in the region. We use the sweet mineral-rich water from the Swartberg, Caledon malted barley and local hops from the Waboomskraal area (a valley on the way to George).

Opening times: Monday - Friday: 09:30am – 16:00pm | Saturday & Public Holidays: 10:00am – 14:30pm

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