MONTPELLIER

de Tulbagh

- 2022 Cellar Door Prices -



Spyseniersberg White Blend NV

Montpellier's white blend contains 54% Chenin Blanc, 19% Chardonnay, 17% Sémillion, 10% Viognier. With its elegant mouthfeel supported by a fresh acidity it pairs well with a laid-back, sunny afternoon.

This wine carries floral notes, tropical fruit and spices on the nose that follows through on the palate.

Delicious with light meals and seafood dishes.

R 80.00 per bottle | R 480.00 per case



Chenin Blanc (unwooded) 2021

The ripe tropical Chenin Blanc displays fresh crunchy apple notes before bursting onto the palate with a mouth-tingling crispiness, leading to a long fruit laden finish.

On the nose: Tropical and citrus fruits with herbal and wild fennel seed.
On the pallet: Fruity with notes of apple, guava, pineapple, melon and lime.

Delicious with lightly spiced chicken curry or sushi with a dash of wasabi and ginger.

R 100.00 per bottle | R 600.00 per case



Spyseniersberg Red Blend 2019

Montpellier's red blend of 64% Cabernet Sauvignon and 36% Merlot was individually oaked for 12 months. The firm yet elegant mouthfeel complemented by velvety tannins makes it a delight to both connoisseurs and novices alike.

This full-bodied red wine abounds with red fruits, plum and rose petals on the nose that follows through on the palate.

Delicious with venison or seared duck breast with blackberry sauce or any roast meat.

R 120.00 per bottle | R 720.00 per case

Cabernet Sauvignon 2019



A ruby red, full-bodied Cabernet Sauvignon, wood matured for 12 months. It is complemented by ripe dark berries with hints of eucalyptus, mint and classic aromas of lead pencil shavings, finishing with soft tannins and a great mid-palate gravity and length.

On the nose: Sweet spices, mint and berries with a gentle oak undertow.
On the pallet: Cinnamon, blackcurrant and blood plum. Sweet savoury with a balance of acidity and soft tannins.

Delicious with beef in red wine with mushrooms, slow roast lamb rib or hard cheeses.

R 210.00 per bottle | R 1260.00 per case

Shiraz 2015



A beautifully balanced Shiraz, oak matured for 12 months, and bottle aged for 5 years before release. It abounds with blackberry, hints of dark chocolate and toasted coffee supported by soft tannin structures leading to a lingering peppery finish.

On the nose: Spicy berry fruit and roasted coffee beans.
On the pallet: Warm blackberry fruits, charcuterie, hints of dark chocolate and soft tannins

Delicious with chicken cooked in red wine, a tranche of ham with a berry sauce or a mild cheese.

R 245.00 per bottle| R 1 470.00 per case

MCC Brut Chardonnay/Pinot Noir 2013



Colour pick-up from the red grape, Pinot Noir is minimised by maturing control at harvest and minimal skin contact during processing. After completion of the 2nd fermentation (6 months) bottle maturation took place for another 40 months enhancing the complexity of this Méthode Cap Classique bouquet.

On the nose: strawberry, raspberry and yeasty mushroom forest flavours.
On the pallet: Turkish delight and rose water.

Delicious with light salads, oysters and smoked salmon.

R 240.00 per bottle | R 1440.00 per case

For Orders, contact Linus Muller ***Linus@Montpellier.co.za*** ***0829049223***

**prices and vintages subject to change*