# **Louiesenhof Wines**

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 $Owner(s):\ WS\ Smit\ Watergang\ Trust$ 

Winemaker(s):
WO; Stellenbosch



Vintage Score best drinking

### **Sauvignon Blanc** R

	2009	83	2009-2015
2011: melon, nettles and gooseberry melange	2011	83	2011-2017
with brisk acidity and bright fruit.			
2014: straw hue, fresh nose, softish feel, nice	<mark>2014</mark>	83	2014-2022
green fruit, good value, if brief.			

#### Merlot Rosé R

2008: pale red, off dry style with gentle sparkle.	2008	83	2008-2015
Simple, honest and with a drier finish than			
expected.			
2014: made to be petillant, with sweet cherry fruit,	2014	83	2014-2023
a touch confected, but retaining enough acidity.			

## Pinotage R

2010: bright fruit nose and berry palate with a	2010	83	2010-2017
touch of bitterness, lacking some zip.			
2014: overt, rather pongy nose, deep spiced fruit,	2014	83	2014-2024
a touch agricultural and watery.			

# **Cabernet Sauvignon/Cabernet Franc**

2011: just mid weight, tangy and with some grip,		2011 84	2012-2022
wood notes and mixed	d blue fruits.		
Shiraz	RR		
2011: forthcoming nos	se, earth and spice and dark	2011 84	2012-2023
fruit palate, full and se			
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Cape Blend	R		
Cape Dienu	IX		
2010: soft fruit and mi	id weight under an overt	2010 86	2010-2017
	ty tannins. Very drinkable.	2010 00	2010-2011
nose. Fluins and dust	y tarrimis. Very urinkable.		
Sweet Red	R		
Ageing colour, sweet	nose of warm raison	NV 86	1-6 years
then simple but enjoya			
Perfect chilled aperitif			
Cape Tawny	500ml RR		
Old brick hue and ste	wed prune and raison	NV 90	1-10 years
aromas. Sweet, not he	eavy fruit, warm alcohol		
and totally moreish.			
Cape Ruby	R		
		<b>2010 88</b>	2010-2019
2010: black hue, then	light juicy body of	2010 00	2010 2013