## Saxenburg

Polkadraai Road 021 903 6113 GPS; S33°56'47.9"E018°43'9.4" Website: www.saxenburg.co.za email: info@saxenburg.co.za Owner(s): A & B Bührer

Winemaker(s): Dirk van Zyl & Reenen Borman consulting

WO; Stellenbosch



Long drive to the tasting room and rather rustic and impersonal area, but wines are reliably good.

Vintage Score best drinking

### MCC Brut Vintage RRR

2008: lots of mousse and light yeasty nose	2008	84	2008-2018
then an explosion of fizz in the mouth.			
Citrus and orange lift but touch short and light.			
2012: deep straw hue, fine mousse after 4 years on	2012	89	2012-2025
lees, bready aromas, generous and rich with tangy			
crisp notes opening to soft lush finish.			

#### MCC Brut RRR

Lacks the yeasty depth of their previous	NV	85	1-6 years
vintage, but still with firm fresh fruit.			

#### Grand Vin Blanc R

NV: fresh and fruity, with some texture and a clean,	NV	84	1-4 years
easy-going zest on yellow fruits. Enjoy young.			

#### **Granite White** NV

NV: pleasant, gently fruited and lowish alcohol,	NV	83	1-3 years
good value braai wine, not for keeping.			

### **Guinea Fowl White**

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2011	82	2011-2016
2017	84	2017-2024
2018	86	2020-2028
2021	82	2021-2027
2022	84	2023-2028
2023	83	2023-2028
	2017 2018 2021 2022	2017 84 2018 86 2021 82 2022 84

## PC Sauvignon Blanc RR

	2008	82	2008-2014
2012: delicate mineral notes with hints of	2012	85	2012-2018
tropical fruits, lacking some body.			
2017: very pale, tight and zesty, with	2017	86	2017-2024
mixed tropical and brash green citru fruits.			
2019: steely dry crunch and pure green notes	2019	90	2019-2026
with some tropical warmth, grapefruit and			
gooseberry, classic tones and nice mouthfeel.			
2020: wet steel and green citrus, tinned peas	2020	89	2020-2027
and kiwi with a very dry feel, unfussy and			
enjoyable.			
2021: very pale and with bright green fruits,	2021	86	2021-2027
steely crisp and rather brief, just mid weight.			
steely crisp and rather brief, just mid weight.			

## Sauvignon Blanc/Sémillon Limited Release

2011: at age ten still offering glossy old gold hue,	2011	92	2012-2023
precise orange rind fruit, creamy texture and layers			

RRR

## PC Chardonnay RR

	2006	90	2007-2027
	2007	87	2007-2012
2010: gold hue, vanilla nose then a blend of	2010	85	2010-2017
citrus and tropical styles avoiding any			
herbaceousness.			
2012: sweet vanilla oak, creamy and just	2012	87	2012-2020
revealing lush fruit but needing ½ more years.			
2016: shy and pale, with passion fruit and wood	2016	85	2016-2026
notes, savoury and taut, finishing a touch metallic.			
2019: a step up, heaps of hazelnut, creamy lanolin	2019	91	2020-2028
and sweet oak, fresh mango, peach and yellow			
fruits, a serious wine.			

### Guinea Fowl Red R

2010: mid ruby, bright berry nose then spicy	2010	83	2010-2016
fruit all vibrant and ripe with a savoury finish.			
2012: spicy, liqueur-like dark fruit, pleasant	2012	80	2012-2019
and straight forward.			
2015: Cabernet led without Shiraz, but rather	2015	78	2015-2024
agricultural, finishing with acid grip - needs			
time to unwind.			
2016: competent mixed berry mid weight version,	2016	83	2017-2025
uncomplicated but satisfying and quite hearty. If			
unmemorable.			
2017: juicy red berry quaffer, with pyrazine cranberry	2017	86	2017-2026
and tar note from Cab Franc, pungent and assertive.			
2019: light and pleasantly juicy, with berry compote,	2019	86	2019-2027
a menthol currant note, rather brief.			
2020: weightier than the '19, with a pungent, baked	2020	84	2020-2027
nose and rustic black fruit, rather plain and not the			
stated 'elegant'.			

## Concept Grand Vin Rouge R

NV: spicy nose, chewy fruit with grip, simple and	NV	81	1-4 years
everyday.			

## PC Merlot RR

	2005	90	2007-2015
	2006	86	2006-2014
2008: mid ruby, loud berry fruit then juicy red	2008	85	2009-2017
palate lacking some identity.			
2012: some aging herbal, earth notes forming,	2012	86	2013-2024
but in the mouth lots of clean, primary fruit power			

## PC Pinotage RR

	2005	88	2006-2017
	2007	88	2009-2018
2008: mid depth with a smoky nose then classic	2008	83	2009-2016
wild forest fruit tang. Shouts Pinotage.			
2016: mid depth with a sweet red berry	2016	87	2017-2027
nose and blueberry leaner palate, clean			
and enjoyable.			
2017: very fruity and juicy, with forest fruits,	2017	87	2017-2028
bramble and leather in a Carbonic, easy style.			
2018: classic bitumen and blackcurrant note,	2018	90	2019-2029
silky smooth and quite rich, with tangy berry			
charm, if straightforward.			
2020: juicy and forward, bursting with fruit, red	2020	89	2021-2028
plum and blueberries in a lighter, friendly vibrant			
style.			

## PC Cabernet Sauvignon

	2005	92	2007-2018
2007: rich classic cabernet nose then liqueur	2007	92	2009-2019
like smooth blackcurrants and a tannic bite			
finish			
2012: inky depth, cedar and herb with	2012	90	2013-2026
blackcurrants, opening slowly, balanced and			
long.			
2013: very deeply hued with dark fruit medley,	2013	90	2015-2027
mouthwatering grippy attack, full and nicely			
balanced cassis finish.			
2015: blueberry chewing gum, intensely fruity with	2015	89	2017-2026
lip-smacking acid lift, background wood and a			
straightforward, racy palate.			
2017: better balanced than the '15, with lace tannins,	2017	91	2019-2029
silky mouthfeel, plush blackcurrant compote and			
fine fruit focus.			

# PC Shiraz RRR

	2005	92	2008-2020
2007: lovely oak tannin over fruit nose then	2007	89	2009-2017
coffee tones and white pepper fruit.			
2009: overt blueberry nose with spicy black	2009	87	2009-2020
fruit bite, yet finishing short and lacking some			
weight.			
2015: overt black fruits, bright and focussed,	2015	89	2016-2027
lots of cassis but not overly spicy.			
2016: similar Carbonic juiciness and accessibility	2016	88	2016-2027
in youth, not peppery or spicy but with lush dark			
plums.			
2017: a departure from '16, with fuller, softer and	2017	91	2019-2028
richer fruit, crushed blackberries, wood spice and			
generous plum lushness.			

## Le Rêve RR

NV: Natural Sweet with some 110g/RS and 9% NV 86 1-8 year
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alcohol but remaining very light and quite delicate, with marmalade, dried yellow fruit and soft peach notes, feeling quite dry but finishing quickly.