



MONT BLOIS

WYNLANDGOED SEDERT 1884

REGION | BREEDE RIVER VALLEY • DISTRICT | ROBERTSON • WARD | HOOPSRIVIER

The history of Mont Blois Wine Estate and the Bruwer family begins in 1869 when the first farm was bought. Six generations later, Ernst Bruwer now manages our three farms in Robertson: namely Mont Blois, La Fontaine and Sunshine. The Mont Blois Wynlandgoed cellar was built in 1884.

The farm is named after the picturesque town of Blois in the Loire where the Bruwers came from. Owner Ernst Bruwer took over from his Grandfather Ernst Bruwer Sr. He believed in sustainable farming and that older vineyards should be cared for.

MONT BLOIS WINES ARE:



GROOT STEEN CHENIN BLANC—2017

OAK TIME: 12 months French oak	NATURAL FERM: Barrel	
AGING POTENTIAL: 10 years	ALCOHOL: 12%	
RESIDUAL SUGAR: 2.9 g/l	ACID: 5.88 g/l	PH: 3.5

31-year-old vines. Spicy big bold wine yet elegant. Similar to a Loire wine. Spicy nose with grapefruit, marmalade, white peaches. Beautiful and long finish. Slight bitter almond finish. Only 5 barrels made.



KWEEKKAMP CHARDONNAY—2017

OAK TIME: 12 months French oak	NATURAL FERM: Barrel	
AGING POTENTIAL: 10 years	ALCOHOL: 13.6%	
RESIDUAL SUGAR: 3.1 g/l	ACID: 6.9 g/l	PH: 3.2

12-year-old vines on chalky limestone soils. Elegant, mineral, delicate wine. Good structure, linearly, well balanced. Crisp and lingering aftertaste. Only 5 barrels made.



BACCHUS CABERNET SAUVIGNON/ PETIT VERDOT—2018

OAK TIME: 24 months French oak	NATURAL FERM: Barrel	
AGING POTENTIAL: 20 years	ALCOHOL: 12.8%	
RESIDUAL SUGAR: 2.5 g/l	ACID: 6.3 g/l	PH: 3.6

Cabernet Sauvignon 80%, Petit Verdot 20%. Complex nose of cassis, tobacco, red cherries and a herbaceous freshness. Violets, black cherry, chocolate and a sweet cassis notes follow through onto the palate with luscious oak spice.



POMPHUIS MUSCADEL—2017

OAK TIME: 12 months French oak	FERMENTATION: Fortified	
AGING POTENTIAL: 50 years	ALCOHOL: 16.10%	
RESIDUAL SUGAR: 246 g/l	ACID: 4.5 g/l	PH: 3.47

A full sweet dessert wine with a rich golden colour. A bouquet of yellow peaches, apricots, ripe melons, raisins, burnt caramel, crème brûlée, Turkish delight and mint Humbugs. Full-bodied, plush, multi-layered and syrupy on the palate yet fresh and balanced by acidity.



HARPIE MUSCADEL—2017

OAK TIME: 12 months French oak	FERMENTATION: Fortified	
AGING POTENTIAL: 50 years	ALCOHOL: 16%	
RESIDUAL SUGAR: 293 g/l	ACID: 5.1 g/l	PH: 3.47

Rich golden colour. Distinct litchi, floral, marmalade and pear aromas on the nose. Well-balanced on the palate with endless layers of flavor. Mouth-filling, balanced with good length and texture. Deliciously ripe peaches, honeycomb, litchis and apricots follows through onto the palate.



TARENATAALSDRAAI PINOTAGE — 2018

OAK TIME: 12 months French oak	NATURAL FERM: Barrel	
AGING POTENTIAL: 15 years	ALCOHOL: 12.8%	
RESIDUAL SUGAR: 2.4 g/l	ACID: 5.7 g/l	PH: 3.50

Layers of mulberries, red currants, raspberries and cherries are complimented by chocolate and tobacco on the nose. Pure red fruit follows through onto the palate. Long, perfumed and juicy finish. Elegant and sophisticated wine.