

HIGHGATE WINE ESTATE
SAUVIGNON
BLANC

The nose is fresh and intense with an abundance of granadilla, pineapple, ripe fig, melon and citrus aromas. The mid-palate is gentle and round, showing juicy tropical fruit and pure, gooseberry and greengage flavours with vibrant, yet balanced, acidity. The wine is refreshing, crisp, focused and it lingers with a lemony aftertaste – perfect for summer.



Lemon Pineapple Granadilla

ALC.	PROFILE	SERVE
13%	LIGHT	5°
This style calls for simply grilled fish, especially oily fish such as sardines and mackerel. They also go well fish and chips and with simply grilled chicken or lamb.		

FRUIT	○○○○
BODY	○○○
SWEETNESS	○○
ACIDITY	○○○○
ALCOHOL	○○○

VINTAGE: 2025
CELLAR PRICE: R160

HIGHGATE WINE ESTATE
ROSÉ

The nose entices with its peach blossom, rose petal and red cherry aromas. Stone fruit follows through onto a structured palate with integrated acidity and flavours of plums, dark cherries and spice. The wine is round and smooth with enough body and perfect weight of red fruit. The wine lingers with vibrant plummy notes and freshness on the finish.



Peach Rose petal Dark Cherry

ALC.	PROFILE	SERVE
12%	LIGHT	5°
Light dry rosé wines pair well with light salads, pasta and rice dishes. Most seafood, particularly grilled fish and raw and lightly cooked shellfish.		

FRUIT	○○○○
BODY	○○
SWEETNESS	○○○
ACIDITY	○○○○
ALCOHOL	○○

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HIGHGATE WINE ESTATE
MERLOT

This Merlot has a rich, regal red colour to it, with aromas of ripe red and black berries, plums and an undertow of eucalyptus and mint. Delicate maturation in used French oak barrels made for a wine with a soft landing and offers juicy fruit and soft tannins.



Plum Eucalyptus Mint

ALC.	PROFILE	SERVE
13%	MEDIUM	16°
Perfect for pairing with dishes like seared duck breast, mushroom risotto, or aged Gruyère.		

FRUIT	○○○
BODY	○○○○
SWEETNESS	○○
ACIDITY	○○
ALCOHOL	○○○○

VINTAGE: 2024
CELLAR PRICE: R210

HIGHGATE WINE ESTATE
CABERNET
SAUVIGNON

The nose is quite intense and offers classic black fruit with whiffs of cranberry, cigar box, graphite and subtle perfume. The blueberry and blackberry character of the nose follows through onto a well rounded mid-palate, with notes of thyme, oregano and rosemary and pencil lead, tobacco, cedar and spice derived from the French oak.



Cranberry Rosemary Pencil lead

ALC.	PROFILE	SERVE
14%	MEDIUM	16°
The bold flavors of Cabernet Sauvignon pair well with the rich flavors of red meat, such as prime rib, filet mignon, or rack of lamb		

FRUIT	○○○
BODY	○○○○
SWEETNESS	○○
ACIDITY	○○
ALCOHOL	○○○○

VINTAGE: 2024
CELLAR PRICE: R210