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.





ALC. **PROFILE SERVE** 13% LIGHT 5°

Granadilla

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 0000 BODY 000 **SWEETNESS** 0000 ACIDITY ALCOHOL OOO

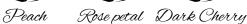
VINTAGE: 2025

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.





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 0000 BODY 00 000 SWEETNESS 0000 ACIDITY ALCOHOL OO

VINTAGE: 2025

CELLAR PRICE: R160

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.



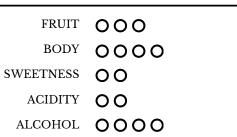




ALC.	PROFILE	SERVE
13%	MEDIUM	16°
10/0	MEDIUM	10

Mint

Perfect for pairing with dishes like seared duck breast, mushroom risotto, or aged Gruvère.



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.



14%





Rosemary Pencil lead Crenberry

ALC. **PROFILE SERVE 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 OOO BODY 0000 **SWEETNESS**

ACIDITY OO ALCOHOL OOO

VINTAGE: 2024

CELLAR PRICE: R210