



**LA VIERGE NEWSLETTER – APRIL 2013**



The very challenging 2013 season is about to finish, a bit later than last year due to vigorous growth driven by constant rain. With stringent vineyard practices we managed to obtain great fruit, so watch this space for updates on the progress of our wines.

While autumn is knocking on our door, we introduce you to the **new vintages** of your favourite red wines, tell you about new **restaurant dishes** (keeping in mind that Mother's Day is around the corner), present to you our **new tasting room manager** and show off some stunning **wedding pictures**.



We have just released the 2011 vintage of the **La Vierge Noir** (big sister of the 4 star John Platter, Winemakers' Choice Diamond Award).



La Vierge winemaker (Gerhard Smith) comments on the new release: "The 2011 La Vierge Noir follows on from the highly regarded 2010, offering the same elegance and feminine characteristics, while showing slightly older vine-age. The primary fruit aromas of sweet-and-sour red cherry and floral flavours are well balanced by a subtle savoury element. Soft spicy notes combine well with the balanced use of integrated oak, giving an extra layer to the wine. The palate is supple and well balanced, with typical Pinot linear length and a slight salty finish."

Then also off the labelling line, is the 2010 **Anthelia**, which has less Mourvèdre (2009 vintage was 25% and the 2010 has a mere 5%). "By lessening the Mourvèdre component, the focus falls on the elegant violet floral notes, soft spices of the Shiraz and a subtler tannin structure. This makes the wine more accessible right now with the primary fruit that is more upfront than the 2009." says Gerhard.

The meaning of Anthelia: "Ancient legend called the ability to see angels on earth 'Anthelia', an ability reserved for a select few and usually occurred in a fabulous shower of shimmering light. Such a celestial vision was a rare and wonderful occurrence. One sip of Anthelia and you will see the magnificent shimmering light and if you listen carefully, you will hear the divine whispering of angels."

With **Mother's Day** on Sunday 12 May, there is no excuse (if you are in the Cape that is!) not to spoil your mom. **La Vierge Restaurant** is offering a set menu (a sneak preview will be available on [www.lavierge.co.za](http://www.lavierge.co.za) by mid-April). What you need to do right now, is phone Jen on **028-313 2007** to book your table. This is a warning well in advance!

One of the moth-watering dishes served at the La Vierge Restaurant, ideal for this cooler time of year is fresh **West Coast Mussels** in a light broth with a glass or two of our decadent **Jezebelle** (Chardonnay).

Our most popular dish to try on our new menu is the **Lamb Burger**, which chef Wayne pairs with our gutsy Bordeaux blend **Nymphomane**. What is convenient it that most dishes on our menu are available in starter portions!



Our new team member, **Nichi Lambrechts** has joined us as the **La Vierge Tasting Room Manager**.

Chatting to Nichi, who is "thrilled to be in the wine industry", we find out that she has a preference for red wine, especially softer cultivars such as Merlot and Pinotage. "My favourite La Vierge wine (at the moment) is the Nymphomane which is a Bordeaux blend", she says.

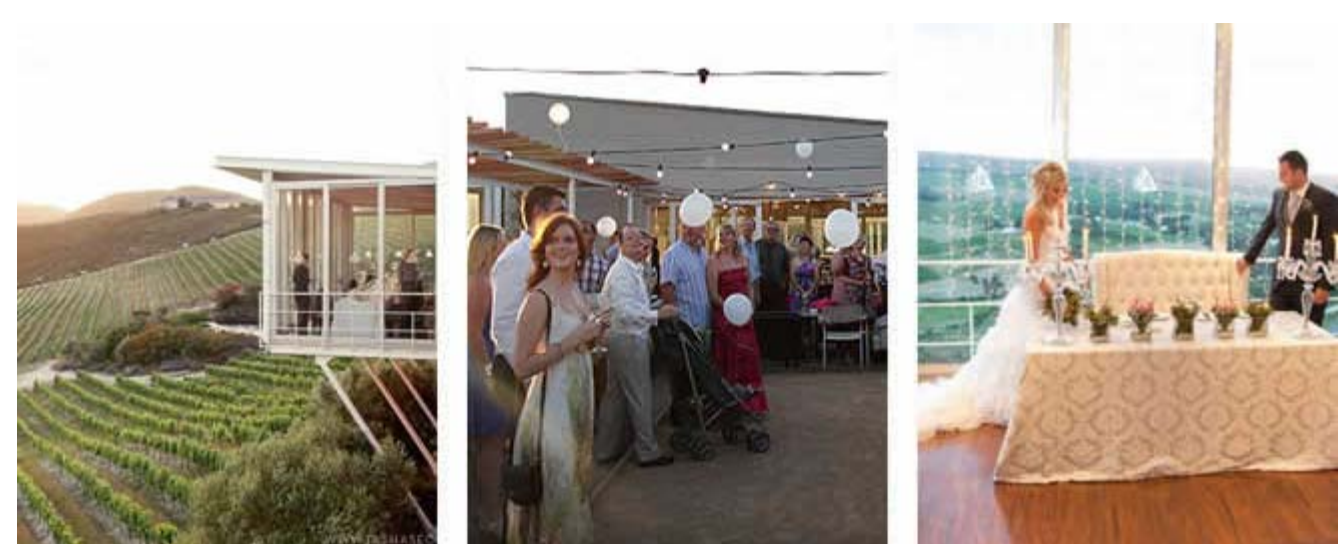


Asking what her hobbies are, she immediately answers: "Wine. O yes and I love a good book and a great movie. I have kids, so they keep me busy in my free time, which limits me slightly, but I do try and spoil myself with these small indulgences."

"My aim for the tasting room is to offer the customer a complete La Vierge experience, from the tasting room right through to the restaurant. I want guests to relax and have a memorable time while tasting our wines overlooking the breath-taking views of our valley and informing them of our winemaking philosophy and practices. Visitors are also educated on what food goes best with each of our wines. Alternatively guests can pair our wines with any of the delicious meals served in our restaurant."

Come and meet Nichi on your next visit to La Vierge!

We have been fortunate to be the **venue of choice** for several **weddings and functions** this year. Just see how beautifully the venue transforms with every individual event. Contact Jen on 028-313 0130 or visit [www.lavierge.co.za](http://www.lavierge.co.za) for more information.



*"Wine makes every meal an occasion, every table more elegant, every day more civilized."*  
- Andre Simon

**Subscribers' special offers are valid until 31 May 2013**

<b>6 x 750ml 2011 Jezebelle</b>	(standard price R 534)	<b>R480</b>
<b>6 x 750ml 2011 La Vierge Noir</b> (new vintage release)	(standard price R 1080)	<b>R900</b>
<b>6 x 750ml 2010 Anthelia</b> (new vintage release)	(standard price R 594)	<b>R534</b>

\* Please note that the prices quoted are exclusive of transport, inclusive of 14% VAT and applicable to availability.  
\* Click here [info@lavierge.co.za](mailto:info@lavierge.co.za) to place your order.

