



N2 The Craggs Plettenberg Bay PO Box 1606 Plettenberg Bay 6600 South Africa  
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**Bramon MCC 2008**  
**(Case of 6)**

The non traditional variety Cap Classique is made with emphasis on clean, soft, crisp fruit flavours, namely melon, green pepper, grassy and limey tones. The palate shows a crisp acid finish with underlying creaminess which will benefit from further maturation on the cork.

**R 780.00**

**Bramon The Craggs Sauvignon Blanc 2012**  
**(Case of 6)**

The blending of different blocks left us with a 2012 Sauvignon blanc showing intense flavours of passion fruit, some green pepper spiciness and a beautiful balanced palate with minerality, plus a fresh limy finish. Low pH (characteristic of this region) allowed us to work with minimal SO2 additions in this wine as seen in the analysis.

**R 510.00**

**Vukani Chenin Blanc 2008**  
**(Case of 6)**

Brilliant pale straw in colour with a quince and pineapple nose. Guava on the palate developing to mango and green apple flavours. Crisp lingering finish.

**R 300.00**

**Vukani Pinotage 2008**  
**(Case of 6)**

Rich dark red colour with a ripe plum and fruitcake taste with a hint of dark chocolate finishing off with soft tannins. Best enjoyed with red meat and game dishes.

**R 330.00**

**Vukani Cabernet Sauvignon 2006**  
**(Case of 6)**

Rich dark ruby in colour, with cinnamon and cloves on the nose. A rich complex wine with a smokey chocolate finish.

**R 390.00**