



Teeming with wild life and natural beauty, the Serengeti is a celebration of Africa's diverse heritage. Today, Serengeti wines are migrating to every corner of the globe, bringing their deep, rich Cape flavors to the world's wine lovers.

About 37 miles north of Cape Town are the dry- farmed, low- yield Swartland vineyards that provide 6-8 tons of premium fruit per hectare (2.5-3 tons per acre) for Serengeti. These vineyards are hand harvested, the juice gently fermented and then aged in 300 - liter French oak barrels to optimize the natural fruit flavors and complexity.

These wines are made by Jan du Preez, who is widely recognized as one of the finest vintners in the Stellenbosch and Swartland areas. Jan comes from a long history of family winemakers. He has worked with the best in the wine industry including one of California's best known wineries, Robert Mondavi and the GermanWine Institute.



SHIRAZ

Shiraz is the fastest growing trend in the U.S. and one of the most widely planted new varietals in South Africa. One taste of this wine and you'll know why. This is 100% Shiraz was aged 50% in 2nd year vintage French oak. This wine has nice, bright fruit flavors including blackberries and red fruits. The aftertaste has hints of white pepper interwoven with firm tannins but the overall finish is smooth. Enjoy this wine with spicy foods, lamb, prime rib, grilled meats and medium bodied cheeses.



PINOTAGE

The prized grape of South Africa. This is 100% Pinotage from five bush vine vineyards in the Swartland area. This was 50% tank aged and 50% barrel aged in two and three year old French oak. This wine shows the traditional characteristics of the country's finest Pinotage – full bodied with rich, ripe red fruit flavors, deep and intense color, a nice nose, and a long, smooth finish. This is a hearty wine that would be a good match for full flavored foods like grilled sausage, wild game, rich stews and pastas with red sauce.



CABERNET/MERLOT

A Bordeaux style blend of two of the worlds most sought after grapes. An attractive nose of hearth spices and violets leads to rich, plummy, soft fruit. The fruit of this medium to fuller wine gives way to the distinctive Malmsbury spices which echo through the moderate tannins. Well balanced - delightful with a steak - amazing with anything dark chocolate or savory desserts.



PINOTAGE ROSÉ

100% Pinotage juice that was fermented on the skins for 6 hours giving this wine its rich pink hue. It shows lots of tropical fruit on the nose and is drier and more deeply complex than most rosés. Usually served with a wide range of lighter foods, it also makes a nice companion for spicy Asian or Mediterranean dishes.



SAUVIGNON BLANC

These vineyards are in cool, hillside locations facing the sea in Stellenbosch and Swartland. This is a medium bodied, 100% Sauvignon Blanc filled with crisp citrus flavors - bursting with lime, grapefruit and gooseberries. It's a wonderful white wine to pair with pork, poultry or seafood. Especially good with oysters.