

ROUGE MUSCAT

This red vine is planted in sandy soil with heavy yellow clay base. In this dessert wine we find Turkish delight and rose petals on the nose, not so sweet, with a velvety linger in your mouth. Destemmed but not crushed, whole berry fermentation with extended skin contact. Fortified when balling reached 12°B, then pressed and racked into barrels. To taste with a flavourful curry dish or delightful with a fresh berry pavlova.

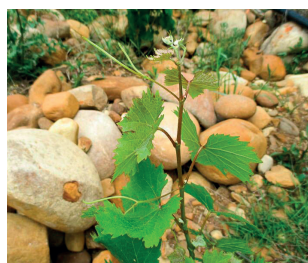


EDEL LAAT OES

A Semillon driven sweet desert style wine, harvested from a vineyard of the deep red soil of Darling's hills an sculptured in Swellendam. This exceptional natural fermented wine was matured in oak barrels and bottled 292 days later. Sweet honey, tropical guava and tangerine nose with a lively acid, rolling smoothly over the tongue. A perfect partner for salty white or blue cheese or with the luxurious sweetness of crème brulee.



“SUPERIOR WINES THAT REVEAL THE MYSTERIES OF NATURE”



GPS Coordinates - 34° 5 '08" S 20°30'00" E



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Respect for Nature



INTRODUCTION

The realization of Olivedale Wine Estate started in 2011. It is a 'fusion' of a Belgian wine making adventure in South Africa and an idea of a South African wine making artist.

It's a marriage between a dream and commercial reality to allow all the wines to claim their own uniqueness. Olivedale Wine Estate adhere to human prescriptions, but allow nature to prescribe as much as possible. They are not only natural wines. They are wines of nature!

Introducing a range of alternative, superior wines that reveal the mysteries of nature and perform a celebratory dance for the senses. The magic of a wine range that can hold its own against the best brands in the world - in taste, texture, aroma and colour.

HISTORY AND VINEYARDS

Located in the Olivedale Valley, one will find the Cellar and the surrounding 22 hectares of the starkly different virgin soils, vines have grown to supply their nectar to that heart. The building of its own Cellar not only makes the vineyard more viable but is a salute to courage and faith in this unique venture.

The name Olivedale is something of a misnomer. It has little, if anything to do with the cultivated Mediterranean fruit, but refers to the indigenous 'Olievenhout', or wild Olive tree, that can still be found in the area surrounding Swellendam. Olivedale is a rural community within the Buffeljagsrivier settlement that is part of the Swellendam District.

Olivedale Wine Estate's link to wine-making goes back even further. South Africa can justifiably take its place amongst the world's best and oldest wine producers. It's been making wine since 1659, after vines were imported from France in 1655. From then, South Africa experienced the same evolutionary phases as all the traditional 'old' wine producers. Today, South Africa's best wines can hold their own against the best of the 'old' wine producing countries. All of that experience, plus some revolutionary ecological thinking, is being brought to bear in every facet of Olivedale's wine-making.

“WE BELIEVE THE ART OF WINEMAKING STARTS BY KNOWING WE ARE ONLY A HUMBLE PART OF A NATURAL WONDER”

IMPRESSIONS OF NATURE

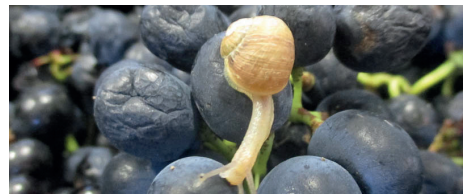
A range of easy to drink, wonderfully soft wines, that appeal to a wide audience.

RIVER SECRETS

The perfect blend of three cultivars planted next to the biggest river in the Western Cape. A cool breeze coming from the Indian Ocean drifts over the waters of the Breede River through the vineyards, lowering the grapes temperatures resulting in a complex wine with layers of fruits and a lovely lingering mouthfeel.



Under the watchful eye of the majestic Langeberg Mountain this vineyard grows parallel to its beauty. Fermented naturally and spending time in French oak barrels to be fused into an exceptional blend of Shiraz, Mourvèdre and Grenache. Berry fruit and ripe plum, warm tones of tobacco and nutmeg, softly balanced with chocolate and subtle wood. As the mountain – time is of the essence.



“IT IS ONLY WHEN A WINEMAKER ACKNOWLEDGES THAT WINE IS MADE BY NATURE THAT THE WINEMAKER CAN START COMPOSING.”

RESPECT FOR NATURE

Our reference! A range of excellent characteristic wines for a wine-loving audience.

SAUVIGNON BLANC

First grapes to be harvested on Olivedale sets the tone for the rest of the vintage. Hand selected and picked before sunrise to capture the crisp and freshness of our Sauvignon Blanc. Situated next to Breede River, only 45km from the ocean, contributes to this wines tropical notes, pineapple and prickly pear hints. A wine for summer days, light food and salads.



ROSE

These grapes ripen in its own unique microclimate, with it's almost bush vine growth. Constantly monitoring for the best fruit-driven Rose, this Carignan is harvested mid-March. Slowly ripening because of the cooler nights, bringing out the best of flavours in these grapes. Avoiding skin contact for a vibrant light pink tint. A refreshing wine with abundance of red summer berries and candyfloss. Light and refreshing, perfect for summer days.



CHARDONNAY

This Chardonnay following the sun from dusk till dawn with its east to west planted rows resulted in the ability to be kissed by our African sun and optimizing its ripe flavours. Naturally fermented, spending its time in French oak barrels, this wine reflects elegance and complex. Caramel toffee and fudge with a crispness of citrus and tropical fruit ending off in a mouth-watering finish. This is a well-structured wine that will complement most shellfish and seafood.



MALBEC

A struggling vineyard set in very rocky soils, with extremely low yields, delivering the best fruit! After maturing for 22 months in French oak barrels, this unique wine is bottled. Sweet ripe fruity aromas of mulberry and cherries. On taste the elegant structure is supported by freshness and wood, with leather and tobacco undertones. Holds up to pasta, dark meat and leaner cuts.



SHIRAZ

Establishing this vineyard on the ancient rocky riverbed of the Breede River, dating back almost 14 million years, was not an easy task, but with dedicated labour this wine resulted in a very terroir driven Shiraz. Naturally, malolactic fermentation and racked in French oak barrels for 12 months. Sweet ripe fruity aromas of cherries, dark plum and cassis. On taste the elegant structure is supported by wood and white pepper flavour. Will compliment leaner red meat, stew, and mildly spicy ethnic foods.



TEMPRANILLO

Tempranillo found its home at Olivedale, with its very unique Mediterranean summers and cooler nights, spending 18 months in French oak barrels harmonizing into a superior structured wine. Lovely soft spice with hints of scorched marshmallow and soft vanilla. This wine will complement rich red meat dishes.



TOURIGA NACIONAL

Planted in rocky clay soils. Fresh mountain water on virgin soil and unspoiled and healthy microbes, makes the perfect medium for this red grape. Considered as Portugal's finest, Touriga Nacional is quite at home at Olivedale. Whole berry natural fermentation with extended skin contact. Trough malolactic fermentation, pressed and racked into French oak barrels for 22 months. This wine is characterized by a very low sulfite content (no extra sulfite is even added!). Floral and berry fruits, with hints of spice and dark chocolate. Fine tannins, smooth with an enjoyable acidity. This wine will complement grilled or smoked meat dishes, tripe and is a good companion to taste with friends.



“ALLOW NATURE TO PRESCRIBE AS MUCH AS POSSIBLE. THEY ARE NOT ONLY NATURAL WINES, THEY ARE WINES FROM NATURE.”

MASTERPIECE OF NATURE

'Our 'flagship'-wines! A range of exceptional good wine for real wine connoisseur.

SYRAH

Establishing this vineyard on the ancient rocky riverbed of the Breede River, dating back almost 14 million years, was not an easy task, but with dedicated labour this wine resulted in this very terroir driven Syrah. Naturally, malolactic fermentation and racked in French oak barrels for 24 months. It has a range of flavours, from herbs, faint black pepper, red and black berry, and core of dark fruits. Goes well with pork belly, rack of lamb or with a decadent dark chocolate dessert.



“ONLY WHEN A WINEMAKER REALISES THAT HE OR SHE PLAYS A MINIMAL ROLE IN A NATUREL PROCES THAT HE OR SHE CAN MAKE WINE.”



MYSTERY OF NATURE

First class wines, created by our winemaster Carl van Wijck and his team. They are distinctive by their nature and/or characteristic properties.

WILD MELODY

The grape vines of this alternative wine are planted on virgin soil. The healthy microbiologic is the perfect medium. This a harmonizing wine with a superior structure. Lovely soft spice with hints of papaya and minerals. Natural fermentation of the whole berry with extended skin contact during 40 days and 40 nights. The fruit in layers in a special designed tank. Each berry in its own utopia. Through malolactic fermentation, pressed and racked for further lees contact and bottled on site under watchful eyes, 160 days after harvest. This wine is distinguished by the fact that no additional sulfites were added, which is the result of minimum interference, reductive procedures, and clever use of natural tannins! Serve with lamb, biryani, smoky aubergine like baba ghanoush and hard to semi-hard cheeses.



ROOBERNET

Fresh mountain water on virgin soil an unspoiled and healthy microbes makes the perfect medium for this Olivedale grape. The romance of the aroma and the wonderful softness in taste of the wine can only come from creative, alternative thinking. This wine tells a story of the philosophy of who we are! After destemmed and crushed, cold macerated for 3 days at a low temperature of 10 °C under CO2 blanket to protect the juice, until natural fermentation starts. Then pressed and accommodated in barrels to finish its first and second fermentation. Racked from its lees and returned to barrel for aging. Serve chilled (15°C) as a summer midday wine... .

