



ROGGE CLOOF

Wine List

Rogge Cloof aims to provide tourists and guests with unique wines reflecting the magic and tastes of the Roggeveld. The microclimate of this terroir is characterized by low humidity, with dry winds, clear skies and high light intensity. Insecticides, or pesticides are not used, because typical vineyard diseases are not present. This is due to the remoteness of the vineyard and the cold winter temperatures.

The cold might be a blessing in terms of diseases, but it also poses very real challenges. Black frost in spring is very dangerous for the young shoots when they are at their most vulnerable and the growth season in Sutherland is later than expected in sunny South Africa and is also much shorter.



Salpeterkop Syrah

Named after the Salpeterkop Volcano, which erupted around 75 million years ago. Layers of aromas such as rose petals, black cherries, cloves and freshly milled white pepper. Succulence and richness on the palate ending in a pleasant, long and ripe finish. The grapes originate from vineyards in the Sutherland-Karoo region and was harvested in 2016. This is the coldest wine growing region in South Africa and is the highest vineyards in South Africa, planted at 1500m above sea level. A single vineyard wine, yielding 3 tons per hectare. The fruit is cold soaked for 10 days at 8° Celsius. Whole-bunch fermentation used at low temperatures. Both free-run and press juice used. Aged for 14 months in French oak barrels.

A continental climate wine, produced from all organic practices with a production of 980 bottles.

Joachim Scholtz Syrah Cab/Sav Blend

Named after the first title deed owner of Rogge Cloof. A Continental style Syrah/Cabernet Sauvignon Blend. Concentrated aromas of red and black berries, white pepper, with gamey and cocoa undertones. A highly extracted palate with refined tannins, ending in a lengthy finish. These grapes were harvested in 2016 and originate from vineyards in the Sutherland-Karoo region, which is the highest vineyards in South Africa, planted at 1500m above sea level. From the coldest wine growing region in South Africa, yielding 2.5 tons per hectare. The fruit is cold soaked for 9 days at 8° Celsius; Pumped over 2-3 times daily to maintain a low temperature in the cap; Whole-bunch fermentation at low temperatures. Both free-run and press juice used. Aged for 15 months in French oak barrels. A continental climate wine, produced from all organic practices with a production of only 1060 bottles.

Sneekop Chenin Blanc

Rogge Cloof Sneekop 2017 has rich layers of citrus, peach and apple blossom, enhanced by a buttery feel in the mouth and lifted by a fresh acidity. Pronounced intensity nestled in aromas of quince and white peach, hemmed with a vivid note of lemon thyme, fennel and pear blossom. Harvested by hand, sorted and de-stemmed. Old hardy bush vines, surviving decades of formidable conditions, resulting in a highly complex fruit. The vine yields only 2.5 tons per hectare. Fermentation in French and Hungarian oak, with the wine remaining in barrels for a further 12 months for natural stabilization. Bâtonnage is carried out on a scheduled basis, to add complexity. This wine had a production of 640 bottles.

Cape-to-Cairo Timbavati Chardonnay

‘Timbavati’ means “The place where something sacred came down to earth from the Heavens”.

On the nose there is citrus, orange blossom, stone fruit, complex oak and a flinty minerality. Flavours are repeated on the palate, with a soft entry, rich mid palate and fine mineral finish. The grapes for this 2020 Chardonnay come from cooler slopes in Stellenbosch, growing on decomposed granite soils, which lends a natural high acidity and low pH to the grapes, which gives great freshness and a fine mineral acidity to the final wine. Whole bunch pressed, settled over night, after which the juice is racked to French oak barrels to undergo natural fermentation. 25% New oak, with a balance of second, third and fourth fill oak used to give a gentle and complex oak character to the final wine leaving enough space for fruit expression. Matured for 9 months in French Oak with a production of 2000 bottles.

Cape-to-Cairo Letaba Pinot Noir

‘Letaba’ means “Sandy River” and comes from the Sotho word ‘Lehlaba’. A wine with an intense, vivid translucent youthful purple-ruby appearance. Showing pronounced lifted perfume on the nose with red berry fruit, musk, wild mushrooms and hints of savoury richness and spice and a clean vibrant minerality. The grapes for this 2019 Pinot Noir come from cooler slopes in Stellenbosch and grows on decomposed granite soils, which lends a natural high acidity and low pH to the grapes, which, in turn, gives great freshness and a fine mineral acidity to the final wine. About 20% whole bunch fermentation used in small stainless-steel cuvees with regular pigeage for gentle extraction.

Matured for 16 months in French Oak.

Emineo Liber I Bordeaux Blend

An integrated, full bodied and complex wine having a deep red colour, red and black fruit, spice, hint of oak and vanilla flavours with a bold finish taste. This 2006 Exclusive Cape Bordeaux style blend from Durbanville consists of Cabernet Sauvignon (50%) Cabernet Franc (20%), Merlot (20%), Malbec (5%) and Petit Verdot (5%). Matured for 26 months in new French oak barrels. Under optimal conditions this wine can also mature for a further 5-10 years. Released in September of 2008 with a production of 450 cases, they were harvested at 7-9 tons per hectare.

Gemsbokkop Malbec/Cinsaut

A very light red wine with a fresh punchy red colour, spicy, fruity and smokey characters. Hints of raspberry and blackberry with a wooden undertone. The grapes for this wine were harvested in 2016 in the Western Cape. Matured in French oak for 12 months. The blend is 70% Malbec and 30% Cinsault.

This wine had a production of 1050 bottles.

Emineo Malbec

A dry, full-bodied Malbec exhibiting rich, dark fruit on the nose and flavors like blackberry and red plum. A juicy and jammy wine, with notes of vanilla, tobacco, dark chocolate and oak, with medium acid and moderate levels of tannins. Originating from Stellenbosch, yielding at 5 tons per hectare with a production of 680 bottles.

