

Wine Cellar tasters determine top luxury white wines

Wine Cellar - with expert palates Roland Peens and James Pietersen - recently hosted its second luxury white taste-off, which saw 74 tasters assemble in Cape Town and Johannesburg. Ten of South Africa's most expensive wines were blind-tasted and ranked by the public tasters in order of their favourite, to their least favourite.

The order of the wines was random and tasters were unaware of the line-up. The results from Johannesburg were combined with those from Cape Town and the live announcement was made to tasters in both cities over Skype as well as on social media.

“ 400 Gabriel Glasses and the most expensive white wines in S.A. [#WineCellarLuxuryWhite](#)

pic.twitter.com/6P5r7wbc12— Roland Peens (@WineCellarRSA) [March 7, 2018](#) ”

Once every two years, the unique opportunity arises to not only take part in, but play a deciding role in determining SA's top luxury wines from a selection of ten of the country's finest at each event, priced at up to R2000 a bottle.

The [luxury red wine tasting](#) will take place on 18 April in the same format.



Johannesburg Top Three:

1. Ken Forrester, FMC Single Barrel 2014 – R 700
2. Capensis, Chardonnay 2014 – R 950
3. Sadie Family, Palladius 2015 – R 725

Cape Town Top Three:

1. Capensis, Chardonnay 2014 – R 950
2. Ken Forrester, FMC Single Barrel 2014 – R 700
3. Paul Cluver, Seven Flags Chardonnay 2016 – R 610

Overall results:

1. Capensis, Chardonnay 2014 – R 950
2. Ken Forrester, FMC Single Barrel 2014 – R 700
3. Paul Cluver, Seven Flags Chardonnay 2016 – R 610

All wines tasted during the luxury white wine tasting:

1	Spier	Franks K Smit	2015
2	Reyneke	Natural Chenin Blanc	2016
3	Sadie Family	Palladius	2015
4	Raats	Eden High Density Chenin Blanc	2015
5	Ken Forrester	The FMC - Single Barrel	2013
6	Paul Cluver	Seven Flags Chardonnay	2016
7	Uva Mira	Icon Chardonnay	2014
8	Leeu Passant	Stellenbosch Chardonnay	2015
9	Capensis	Chardonnay	2014
10	Delaire Graaff	Terrace Block Chardonnay	2015

[Complete Wine Cellar tasting schedule for January-April 2018.](#)

For more, visit: <https://www.bizcommunity.com>