



# HAUTE CABRIÈRE

FRANSCHHOEK

*The home of Pierre Jourdan*

## ABOUT HAUTE CABRIÈRE

Where great wines are grown

---

A family-owned winery, Haute Cabrière has roots that extend deep into Franschhoek's wine valley, heritage and community.

With a passion for creating quality wines, and moments for people to share in together, Burgundian varietals are explored by the von Arnim family through pioneering blends and single-varietal wines, generation after generation.



+27 (0)21 876 8500 | [info@cabriere.co.za](mailto:info@cabriere.co.za) | [www.cabriere.co.za](http://www.cabriere.co.za)

Haute Cabrière, Franschhoek Pass, Franschhoek, South Africa  



# HAUTE CABRIÈRE

FRANSCHHOEK

*The home of Pierre Jourdan*

## PINOT NOIR ROSÉ

Vintage - 2021



### THE STORY

At Haute Cabrière, the von Arnim family specialises in wines created from Chardonnay and Pinot Noir grape varietals. This wine pays tribute to the versatility of Pinot Noir.

WINE RANGE | Haute Cabrière

WINE OF ORIGIN | Western Cape, South Africa

VARIETALS | Pinot Noir

### TASTING NOTES

This wine has a generous mouthfeel and a soft finish. Enjoy an elegant, dry rosé with aromas of strawberries and rose petals.

### FOOD PAIRING

Sushi and seafood, as well leafy salads, like a Caesar. This is a food-loving wine.

### ANALYSIS

RS 2 g/L | ALC 12.5% | TA 6.2g/L | pH 3.3

+27 (0)21 876 8500 | [info@cabriere.co.za](mailto:info@cabriere.co.za) | [www.cabriere.co.za](http://www.cabriere.co.za)

Haute Cabrière, Franschhoek Pass, Franschhoek, South Africa  



# HAUTE CABRIÈRE

FRANSCHOEK

*The home of Pierre Jourdan*

## BLANC DE BLANCS CAP CLASSIQUE

Vintage – 2016



### THE STORY

At Haute Cabrière, the von Arnim family specialises in wines created from Chardonnay and Pinot Noir grape varieties. This wine pays tribute to the versatility of Chardonnay.

WINE RANGE | Pierre Jourdan

WINE OF ORIGIN | Western Cape, South Africa

VARIETALS | Chardonnay

### TASTING NOTES

Created in the traditional French method of bottle fermentation or 'Méthode Cap Classique', this wine was fermented and aged in oak for 8 months, it then spent a further 5 years on the lees. The Blanc de Blancs is a showcase of the aging potential of Chardonnay with citrus notes and delicate hints of oak on the nose. The full-textured palate has hints of passion fruit with a fine and elegant mousse.

### FOOD PAIRING

The rich, full-bodied palate allows a wide range of pairings, doing especially well with rich seafood dishes and decadent desserts.

### ANALYSIS

RS 3.5 g/L | ALC 12% | TA 6.3g/L | pH 3.4

+27 (0)21 876 8500 | [info@cabriere.co.za](mailto:info@cabriere.co.za) | [www.cabriere.co.za](http://www.cabriere.co.za)

Haute Cabrière, Franschhoek Pass, Franschhoek, South Africa  



# HAUTE CABRIÈRE

FRANSCHOEK

*The home of Pierre Jourdan*

## AMPHORA CHARDONNAY

Vintage | 2018



### THE STORY

At Haute Cabrière, the von Arnim family specialises in wines created from Chardonnay and Pinot Noir grape varieties. This wine pays tribute to the versatility of Chardonnay.

WINE RANGE | The Haute Collection

WINE OF ORIGIN | Franschhoek, South Africa

VARIETALS | Chardonnay

### TASTING NOTES

This single-block wine, made from vineyards planted in 1983, was fermented and matured in 450 litre clay amphorae for 12 months. Enjoy tropical fruit with hints of lime and citrus, followed by great palate weight and a firm acidity.

### FOOD PAIRING

Grilled line fish and fragrant curries.

### ANALYSIS

RS 1.5 g/L | ALC 12.9% | TA 5.4g/L | pH 3.3

+27 (0)21 876 8500 | [info@cabriere.co.za](mailto:info@cabriere.co.za) | [www.cabriere.co.za](http://www.cabriere.co.za)

Haute Cabrière, Franschhoek Pass, Franschhoek, South Africa  



# HAUTE CABRIÈRE

FRANSCHHOEK

*The home of Pierre Jourdan*

## CHARDONNAY

Vintage - 2018



### THE STORY

At Haute Cabrière, the von Arnim family specialises in wines created from Chardonnay and Pinot Noir grape varieties. This wine pays tribute to the versatility of Chardonnay.

WINE RANGE | The Haute Collection

WINE OF ORIGIN | Franschhoek, South Africa

VARIETALS | Chardonnay

### TASTING NOTES

Clay amphorae were used in addition to French Oak barrels for this single-block wine. Enjoy subtle oak characters with notes of citrus, followed by subtle notes of honey and butterscotch.

### FOOD PAIRING

Seafood dishes like salmon and mussels or a cheese and charcuterie platter.

### ANALYSIS

RS 1.5 g/L | ALC 13% | TA 5.4g/L | pH 3.3

+27 (0)21 876 8500 | [info@cabriere.co.za](mailto:info@cabriere.co.za) | [www.cabriere.co.za](http://www.cabriere.co.za)

Haute Cabrière, Franschhoek Pass, Franschhoek, South Africa  



# HAUTE CABRIÈRE

FRANSCHHOEK

*The home of Pierre Jourdan*

## PINOT NOIR

Vintage - 2018



### THE STORY

At Haute Cabrière, the von Arnim family specialises in wines created from Chardonnay and Pinot Noir grape varieties. This wine pays tribute to the versatility of Pinot Noir.

WINE RANGE | The Haute Collection

WINE OF ORIGIN | Franschhoek, South Africa

VARIETALS | Pinot Noir

### TASTING NOTES

A selection of single-block vineyards were used to create this wine. This wine was matured for 12 months in French Oak barrels. Expect characters of plums and red cherries, followed by subtle earthy notes. Can be matured for 5-8 years.

### FOOD PAIRING

Meat dishes like duck breast, venison loin as well as carpaccio.

### ANALYSIS

RS 1.8 g/L | ALC 12.3% | TA 5.4g/L | pH 3.3

+27 (0)21 876 8500 | [info@cabriere.co.za](mailto:info@cabriere.co.za) | [www.cabriere.co.za](http://www.cabriere.co.za)

Haute Cabrière, Franschhoek Pass, Franschhoek, South Africa  



# HAUTE CABRIÈRE

FRANSCHHOEK

*The home of Pierre Jourdan*

## AMPHORA SEMILLON

Vintage | 2019



### THE STORY

At Haute Cabrière, the von Arnim family is passionate about heritage and innovation. This limited release pays tribute to Franschhoek's history with some of the oldest bush vine Semillon in South Africa.

WINE RANGE | Haute Collection

WINE OF ORIGIN | Franschhoek, South Africa

VARIETALS | Semillon

### TASTING NOTES

This single-block wine, made from vineyards planted in 1990's, was fermented and matured in 450 litre clay amphorae. Enjoy a textured mid-palate with well-balanced acidity and zesty notes. This wine will evolve with aging. Only 480 bottles released.

### FOOD PAIRING

Pairs well with Asian dishes and seafood like calamari and mussels.

### ANALYSIS

RS 1.6 g/L | ALC 12% | TA 6.4 g/L | pH 3.2

+27 (0)21 876 8500 | [info@cabriere.co.za](mailto:info@cabriere.co.za) | [www.cabriere.co.za](http://www.cabriere.co.za)

Haute Cabrière, Franschhoek Pass, Franschhoek, South Africa  