

ACCOMMODATION



KINGSBURY COTTAGE

If you come to stay with us, you will discover the joy of the Kingsbury Cottage. Located high on our vineyards, about a mile from the front gate, is a luxurious two bedroom/two bath home. The Kingsbury features exceptional landscaping, great views of mountain peaks, sunrises from the bedrooms and sunsets on the front veranda. You find almost 2,000 sq. ft of airconditioned living space, heated slate floors, an outside braai (grill) with firewood, outside chairs/table, and a comfortable outside hot tub.



OUR LOCATION



Silkbush Mountain Vineyards is a proud member of the Biodiversity & Wine Initiative. 75 acres of our property has been set aside for conservation purposes and our farming practices are aimed at sustainability and the expression of the diverse Cape abundance in our wines.

WWW.SILKBUSH.COM



CONSERVATION
IN ACTION
www.bwi.co.za

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silkbush

THE MOUNTAIN VINEYARDS



Silkbush Mountain Vineyards is named after the Sybasberg (Afrikaans for Silkbush Mountain), one of the highest peaks above our vineyards. Sybasberg gets its name from the Sybasboom (Silkbush) that grows in isolated corners of our mountain. The Silkbush leaves, when torn, produces silky threads of latex – hence its name. Just as special and unique as Silkbush is, so are our soils, slopes, and beautiful wines.

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THE SILKBUSH STORY



Silkbush Mountain Vineyards lies in the Breedeekloof area of the Waaihoek mountains (see map), approximately 36 km (22 miles) from the City of Worcester. The farm, largely planted to white grapes, fruit trees, and grain, was redeveloped and tripled in size to produce some of the country's most notable wine grape varieties. Extensive renovations and improvements to irrigation dams, ag buildings, worker housing, and infrastructure were done over the past decade plus. Dave Jefferson, a Napa/Sonoma grape grower first visited the Cape in 1994 and met Anton Roos, Univ of Stellenbosch viticulture grad and consultant, three years later. These two men established Silk Bush in 2000; today it is a well regarded vineyard, producing 1100 tons of grapes per year from 215 planted acres.

We provide grapes to well known wineries such as Flagstone, Guardian Peak, Rickety Bridge, Overhex, Manley, and KWV. Our grapes produce approximately 750,000 liters, about 80,000 cases of 12 bottles, over 90% red. Silk Bush processes about 10% of its production at Bergsig Estate, about five miles away, making logistics and quality management direct and easy. We are establishing ourselves as a world class producer of high end wines.



OUR WINES

ALTITUDE CUVÉE



Ruby red colour. On the nose the spiciness of the Malbec fuses with the rich blackcurrant flavours of the Petit Verdot while the Shiraz and Pinotage contributes structure and elegance and a hint of liquorice and red fruit. This is followed through on the palate delivering a beautifully balanced wine that gives the impression of being elegant and powerful at the same time. Juicy flavours of dark black fruit and spice are wrapped up in soft, comforting oak hints. Really long and luscious.



Versatile blend that pairs well with red meats and game or white meats such as duck, chicken or scallops.



Alcohol: 14.0% | RS: 3.1 g/L
Total Acid: 6.3 g/L | pH: 3.45

SHIRAZ



Rich, dark colour. On the nose a wonderful balancing of spice, cigar box and liquorice. The palate is surprisingly rich, beautifully balanced and gives the impression of being elegant and powerful at the same time. Flavours of dark black fruit and cassis are wrapped up in soft, comforting oak hints and a caress of vanilla beans. Really long and luscious.



Can be enjoyed with a variety of dishes, from oysters and game to spicy Middle Eastern cuisine. A winner with red meats, yet elegant enough to be enjoyed with white meats.



Alcohol: 13.7% | RS: 3.5 g/L
Total Acid: 5.6 g/L | pH: 3.58

VIOGNIER



A fresh, unwooded style of Viognier, expressing the cultivar and terroir characteristics. On the nose a combination of fresh floral aromas, tropical fruit and dried peaches, while on the palate flavours of melon and pear combines with white blossoms and perfume for a full mouth feel along with a fresh balanced acidity for a lively finish. Spent three months on fine fermentation lees for that smooth round balanced taste.



Mildly spicy Asian dishes, aromatic fish and seafood, spicy chicken and even lamb. Great companion to sweet deserts and cheese platters.



Alcohol: 13.5% | RS: 3.4 g/L
Total Acid: 5.4 g/L | pH: 3.64



Any wine with R.S. (residual sugar) less than 5g/L is considered "Dry" by industry standards.

