
Vins d'Orrance: A Golden Year in 2011

An end of year glance at the acclaimed domain
in Western Cape, South Africa

November 2011

In the 10 years since its establishment in 2000, Vins d'Orrance has acquired an incredible reputation both at home and abroad. It is run by the Frenchman Christophe Durand and Sabrina, his wife, muse and business partner. The impeccable quality of their wine from year to year, combined with a judicious pricing policy, has propelled the domain to the forefront of the South African wine industry. The domain produces three wines, Cuveé Ameena Syrah (8 000 bottles), Cuvée Anaïs Chardonnay (7 000 bottles) and Kama Chenin Blanc (3 500 bottles). All wines are beautifully crafted with great attention to detail by the perfectionist Durand.

The accolades have come flooding in this year, and a small selection have been included here.



FIVE STARS FOR CHENIN BLANC IN PLATTER'S WINE GUIDE

Vins d'Orrance received a five star rating (the highest offered by the guide) in the John Platter South African Wine Guide 2011.

“The Chenin Blanc from Vins d'Orrance is undoubtedly one of the finest in South Africa. The first vintage was produced in only 2009. The grapes come entirely from a single vineyard in Swartland. Sometimes blended with 10% of Roussanne to give it a bit of roundness, the current release (2010) is made from 100% Chenin grapes giving it a touch more minerality. The wood handling is superb (Christophe represents some of the best coopers from France, Danarjou and Gillet). The wine is harmonious, full but mineral, well balanced with a gorgeous texture. A serious wine. The best produced by Christophe so far.”



VINS D'ORRANCE CHARDONNAY SERVED AT ROYAL WEDDING

The Cuvée Anaïs Chardonnay 2009 from Vins d'Orrance was served at the wedding reception of Prince Albert II of Monaco and Charlene Wittstock, a South African Olympic swimmer born in Zimbabwe. The reception was organised by Alain Ducasse, the head of three 3-star Michelin restaurants (*Plaza Atrénée* in Paris, *Louis XV* in Monaco and *The Dorchester* in London). Cuvée Anaïs was the only international wine served at the reception; quite an achievement for the domain.

The current release 2010 is made from grapes sourced from Franschoek (60%) and Elgin (40%). The wine sits nicely between new and old world, and the 13% alcohol level harmoniously balances the fruit's richness. The wood handling is subtle and never overpowers the wine, which plays elegantly between its rich fruitiness and refreshing acidity. The perfect accompaniment to fine dining.





Old bush vines in the Chenin Blanc vineyard, Swartland

NEW NATIONAL AND INTERNATIONAL MARKETS FOR VINS D'ORRANCE

The domain has markedly increased its export market and its wines can now be found in Canada, USA, France, Sweden, Belgium, Germany, Switzerland, Mauritius and Thailand.

Vins d'Orrance is also emerging in the Johannesburg market with new agent, Claire Wright.

ASTONISHING *WINE SPECTATOR* REVIEWS FOR VINS D'ORRANCE

The *Wine Spectator*, along with Robert Parker's *Wine Advocate*, is the most influential publication in the world of wines and its ratings are used extensively by wine importers and wine merchants around the world to promote wine sales. In February 2011 *Wine Spectator* reviewed the wines of Vins d'Orrance. Every wine received a score of 90 or above which put them in the category of "Very Good" wines. The Chenin Blanc 2009 was given 90 points, The Chardonnay 2009 received 91 and the Syrah 2008 obtained the highest score with an astonishing 93 points.



Christophe has been producing Syrah since 2000 from grapes sourced from Elgin and Swartland. Over the years his Syrah has been edging toward a more classic Rhone style with more prominent white pepper and the violet aspect that is so classic of this grape variety grown in France's Rhone Valley. The proportion of new oak has also been reduced, bringing out the characteristics that make this grape variety so universally attractive.

The current release, Cuvée Ameena Syrah 2009, is a blend of Elgin (80%) and Swartland (20%) grapes.



EVEN THE FRENCH ARE ENTHUSIASTIC ABOUT VINS D'ORRANCE

Despite the notoriously difficult and even chauvinistic French market when it comes to non-French wines, Vins d'Orrance has nevertheless earned enthusiastic reviews from two major wine publications.

La Revue du Vin de France, France's leading monthly wine journal
Cuvée Anaïs Chardonnay 2007 16/20

"Rich nose, aromas of ripe fruits and vanilla. On the palate the wine has volume and good depth of flavour with a touch of butteriness. Beautiful concentration and fine minerality, finishing with excellent length on the palate."

Le Point, a monthly magazine with a strong focus on wine
Cuvée Anaïs Chardonnay 2007 18/20

"This wine is a magnificent example of a classic Chardonnay. Very elegant, distinguished, rich and well-balanced, with a long, fresh finish. A beautiful complement to any fine dining." ■

