Torsten Forcke Wine Events®

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Handcrafted Organic Wines from the Swartland South Africa

The Dragonridge philosophy is simple:
make natural wines from unirrigated vineyards that are pruned and suckered to produce small yields of grapes with concentrated flavours. This also allows minimal use of sulphur, and vinifying of the wines with very little interference. Bottling is done without filtration. All of this means our wines are not only 100% organic, but also completely vegan.

Anzahl	Artikelbezeichnung	Preis je Stück	Gesamt	7% MWSt.	19%
	Dragonridge Shiraz 2015 (streng limitiert)	39,00 €	0,00 €		0,00 €
	In the glass, this shiraz is a dark, brooding purple. It is an exceedingly aromatic wine with traditional Shiraz aromas of spicy leather and red fruit while the Viognier skins add hints of peach and a floral dimension. Despite its dark colour, this is actually quite a perfumed, feminine Shiraz, full of plum and berry flavours. This is kept well in check by delightfully soft tannins that hold both your interest and the flavour, allowing for an extremely long finish. Alcohol 14.5%				
	Dragonridge Pinotage 2015 (Streng limitiert)	39,00 €	0,00 €		0,00 €
	Dragonridge Pinotages have a common core of red fruit and coffee. The red fruit from very high fermentation temperatures and the coffee as a natural result of vines grown on granite. This 2015 is a full bodied textured Pinotage where the dominant red fruit is a garantee for a long aftertaste. A 15,0° Vol.				
	Dragonridge Pinotage (wooded) 2018	18,90 €	0,00 €		0,00 €
	Dragonridge Pinotages have a common core of red fruit and coffee. The red fruit from very high fermentation temperatures and the coffee as a natural result of vines grown on granite. This 2016 is a lightly textured Pinotage where the dominant red fruit is underpinned by light oak, coffee and cherry flavours. It is just a delicious wine with a long aftertaste in spite of the very low alcohol. Alcohol 10,8% Paires well with beef, game, Biltong, Beetroot, goat's cheese				
	Dragonridge ORION Chardonnay 2018	15,90 €	0,00 €		0,00 €
	Orion is a prominent constellation located on the celestial equator and visible throughout the world - same as Chardonnay. A lightly wooded Chardonnay with citrus on the nose and a citrus follow through in the mouth. Muted toast and butter underpins natural Chardonnay fruit. This is a notably fresh wine where the fruit dominates over oak, and is perfect for spring and summer drinking. A 12.0%.				
	Dragonridge GALAXY Chenin Blanc & Viognier 2016	15,90 €	0,00 €		0,00 €
	A galaxy, such as our Milky Way, is a gravitationally bound system of stars, interstellar gas, dust, and dark matter. This blend from Chenin Blanc and Viognier has a golden yellow colour with orange blossom and white peach on the nose. Stone fruit and nut in the mouth with a long aftertaste. Good acidity and minerality. Bone dry with intense flavour despite the low alcohol. 10.8%. Paires well with what you know from Sherry En Rama - try it with nuts, Hummus, green Olives, Sardinas, Grilled fish with fennel;				

Farmproducts in kleinen Mengen auf Anfrage
Das Olivenöl ist z.Zt. ein blend aus den Sorten Leccino, Die Mission, Frantoio, Coratina, Nocellara del Belize, Calamata

	Olivenöl 500 ml	12,80 €	0,00 €	0,00 €	
	Olivenöl 250 ml	7,80 €	0,00 €	0,00 €	
	Chillidream (Paprika, Chilischoten in Essig, Salz), getrockneter Knoblauch, Zitronensaft, Korianderblatt, Rohrzucker), 315g	5,80 €	0,00 €	0,00 €	
	Auberginen -Tomaten Chutney (getrocknete Tomaten 21%, getrocknete Auberginen 20%, Sonnenblumenöl, Zitronensaft, Rohzucker, Salz, Zwiebeln, Kräuter, Gewürze) 230 g	5,80 €	0,00 €	0,00 €	
	Lemon Marmelade - Estate grown	6,80 €	0,00 €	0,00 €	
gültig ab 1.9.2021	**Gesamtsumme**		**0,00 €**	0,00 €	