SSK AGRILAND

Summer, savoured.

Tasting notes & food pairings

SUMMER PROMOTION | 19 NOV - 31 DEC 2026



Stettyn | Fresh whites



STETTYN CHARDONNAY

TASTING NOTES

This elegantly balanced wine reveals vibrant flavours of ripe citrus and luscious pineapple. A refined palate, underpinned by fresh natural acidity, delivers purity, depth, and a beautifully crisp, dry finish.

FOOD PAIRING

Seafood: Pair with flaky white fish, grilled fish, or shellfish dishes that have butter or cream sauces, such as crab cakes, lobster with drawn butter or pan-seared scallops. Poultry & Pork: Excellent with roast chicken or pork dishes, particularly those in creamy sauces or with herb seasonings. Cheeses: Works well with mild, semi-soft to medium-aged cheeses like Brie, Camembert, Gouda, or Fontina. Vegetarian: Consider creamy vegetable dishes like butternut squash risotto, corn chowder, or mushroom pasta.



STETTYN CHENIN BLANC

TASTING NOTES

Clear and bright in appearance, this wine offers charming aromas of white pear, delicate blossom and tropical fruit. The palate is fresh and vibrant with crisp acidity beautifully balanced by ripe fruit flavours and a gentle, creamy texture that carries through to a long, lingering finish.

FOOD PAIRING

Seafood: Flavourful fish dishes, grilled fish, sushi, oysters Poultry: Chicken dishes, roast chicken Vegetarian: Aubergine bakes, roasted vegetables, creamy curries (especially coconut) Meats: Pork, shellfish, game (with older vines). Cuisines: Asian, Mediterranean, South African, Indian Snacks: Roasted nuts, creamy cheeses, charcuterie



STETTYN STERRETJIE SAUVIGNON BLANC

TASTING NOTES

A tangy, full, dry wine showing fresh, green flavours with tropical notes and great minerality on the palate. "Soos die Sterretjie oor die see, voer dié wyn jou mee!” (Like the Cape Tern over the sea - fresh, free and lively).

FOOD PAIRING

Summer picnic basket with classic Greek Salad. Pesto Pasta or dinner with roasted Rosemary Chicken.

SSK AGRILAND

Unwind with a red.

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Stettyn | Classic reds



STETTYN MERLOT

TASTING NOTES

An easy-drinking, dry, medium-bodied wine with vibrant flavours of fresh strawberries, raspberries, and ripe red plums. Versatile and well-balanced, it pairs beautifully with a wide variety of white and red meat dishes, especially those served with rich, flavourful sauces.

FOOD PAIRING

A versatile food wine - pair it with a classic beef stew, lamb shank potjie, or a mushroom and truffle pizza. Equally happy alongside a hamburger or roast vegetables with rosemary.



STETTYN SHIRAZ

TASTING NOTES

Ripe yet supple dark-berried, smoky fruit with sweet oak spice in a beautifully balanced wine. Blackberry fruit and cassis with a fruitcake aftertaste.

FOOD PAIRING

Pair with braised or braaied red meat and grilled vegetables.



STETTYN TOBIE CABERNET SAUVIGNON

TASTING NOTES

Dry, full-bodied with rich fruit-driven blackcurrant, berries, and plums. Maturation in French and Hungarian oak barrels adds to its complexity with toast and cloves, and longevity with structured tannins and a pleasantly long finish.

FOOD PAIRING

Beef or Lamb Stew, Sticky braaied ribs or a truly South African Waterblommetjie Bredie.

Rich in every sip.

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Rich reds | Discover more



GROOT PHESANTEKRAAL CAPE FRANCOLIN RED BLEND

TASTING NOTES

The third release of the Cape Francolin. Predominantly Syrah and Cabernet Sauvignon focused compared to the 2022 vintage, this wine has more crunchy tannins with red fruit on the aroma together with sweet spice such as vanilla and fennel. On the palate a blueberry-like sweetness finishes the wine.

FOOD PAIRING

This elegant drinking red blend pairs beautifully with grilled meats, roasted root vegetables and hearty stews.



WARWICK THE FIRST LADY RED

TASTING NOTES

Deep garnet in the glass, this semi-sweet red opens with an inviting lift of summer berries, ripe plums, and sun-warmed strawberries. On the palate, velvet-soft tannins carry layers of dark chocolate, vanilla and exotic spice, closing on a long, smooth finish.

FOOD PAIRING

Grilled meats: The robust fruit and tannin structure complement the rich flavours of grilled ribeye. Lamb dishes: The wine's dark fruit notes harmonise with the tender nature of lamb, especially when served with mint sauce. Mushroom risotto: The earthy tones in the wine match well with the creamy and umami flavours of well-prepared mushroom risotto. Aged cheeses: Aged cheddar brings out the wine's cedar and tobacco notes, creating a delightful cheese and wine pairing. Indulgent desserts: The hints of dark chocolate make it an excellent companion for chocolate desserts like flourless chocolate cake or chocolate fondue.



SARONSBERG PROVENANCE SHIRAZ

TASTING NOTES

The soft textured tannins, full-bodied mouth-feel and silken finish lend itself as a platform for a heady mix of red berry and black fruit flavours combined with floral notes and fynbos nuances.

FOOD PAIRING

Saronsberg Provenance Shiraz 2024 pairs beautifully with flame-grilled steak, braaied lamb chops, slow-cooked beef, short ribs or a hearty venison casserole. Its generous dark fruit and soft tannins complement the savoury richness of grilled meat, while the peppery spice works particularly well with rosemary, thyme and cracked black pepper. For a meat-free alternative, try it with roasted aubergine, mushroom risotto or a lentil and vegetable casserole, where earthy flavours complement the wine's savoury character. It is a versatile red for a traditional South African braai or a relaxed winter dinner.

Enjoy responsibly. Alcohol not for sale to persons under the age of 18.

Made for sunny days.

Tasting notes & food pairings

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Van Loveren | Summer favourites



VAN LOVEREN JAVA PINOTAGE

TASTING NOTES

This stunning oak-matured Pinotage has seductive aromas of roasted coffee beans leading to flavours of blackberry and mulberry with a rich, dark chocolate finish.

FOOD PAIRING

Ideal with hearty red meat dishes such as Osso Bucco, lamb, braai, curry, game, spare ribs and meat stews.



VAN LOVEREN MOSCATO PERLE ROSE

TASTING NOTES

Irresistibly fruity, this wine has mouth-watering flavours of raspberry and wild strawberry with abundant notes of rose petal.

FOOD PAIRING

An ideal companion to summer salads, cold meats or dishes with a hint of spice.



VAN LOVEREN NEIL'S PICK COLOMBAR

TASTING NOTES

This is a stunning off-dry wine with a fragrant guava-roll nose that follows through on the palate.

FOOD PAIRING

Enjoy with poultry, duck, light stews or simply on its own.



VAN LOVEREN SAUVIGNON BLANC

TASTING NOTES

Our pride and joy and a sure family favourite! With crunchy green apple and grass on the nose, this fruit-driven Sauvignon Blanc shows gooseberry, lime and grapefruit with a touch of minerality on the finish.

FOOD PAIRING

Enjoy with any seafood or white meat dishes such as seared tuna, seafood risotto or roast pork.

A taste of the Cape.

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Swartland | Winemaker’s Collection



SWARTLAND WINEMAKER’S COLLECTION SAUVIGNON BLANC

TASTING NOTES

Crisp and fresh with aromas of tropical fruits, hints of ripe green figs and a subtle mineral undertone. Well-balanced with rounded mouth-feel, peach and passion fruit flavours that linger on the finish.

FOOD PAIRING

Great aperitif on its own or perfect with grilled seafood, Thai food and salads.



SWARTLAND WINEMAKER’S COLLECTION CHENIN BLANC

TASTING NOTES

Crisp and fresh with pawpaw, golden prune flavours and the freshness of grapefruit - perfectly balanced with a soft acidity.

FOOD PAIRING

Enjoy on its own or with seafood cocktail, sole, hake or chicken salad.



SWARTLAND WINEMAKER’S COLLECTION MERLOT

TASTING NOTES

A well-balanced red wine with an elegant berry bouquet and chocolate flavours on the palate.

FOOD PAIRING

This wine loves food and can be enjoyed with pasta, oxtail soup and red meat dishes.



SWARTLAND WINEMAKER’S COLLECTION CABERNET SAUVIGNON

TASTING NOTES

A complex nose with aromas of eucalyptus, mulberries, blackcurrant, spice and earthy undertones. The nose follows through onto the palate with a powerful fruit expression. A well-balanced wine with soft tannins and subtle oak integration makes the wine perfect for enjoyment.

FOOD PAIRING

A great companion to a variety of red meat dishes such as beef, lamb and venison.

Let summer sparkle.

Tasting notes & food pairings

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Sparkling | A little celebration



ANNABELLE CUVÉE ROSÉ SPARKLING

TASTING NOTES

This easy drinking sweet Rosé sparkling wine has upfront tropical fruit aromas with hints of strawberry, raspberry, litchi and spice. These flavours linger onto the palate and culminate in a fresh, appetising finish.

FOOD PAIRING

This wine is best enjoyed in its vibrant youth, well chilled. Excellent on its own or with alfresco meals, fruit salads, various desserts and confectionery - it adds a festive touch to any occasion.



ANNABELLE CUVÉE BLANCHE SPARKLING

TASTING NOTES

This easy-drinking sweet white sparkling wine has upfront tropical fruit aromas with hints of guava, florals and spice. The wine is soft and smooth with a sweet, enduring finish.

FOOD PAIRING

This wine is best enjoyed in its vibrant youth, well chilled. Delicious on its own or paired with crunchy salads, spicy chicken, sweet cheeses like mascarpone and fruity desserts.



ANNABELLE SWEET RED SPARKLING

TASTING NOTES

This easy-drinking sweet sparkling red wine boasts upfront fruit aromas of strawberry and raspberries with subtle floral notes. The wine is soft and smooth with a sweet, lingering finish that is a true delight for the senses. Characteristics: This traditional wine is unfiltered and unfined, which may deposit sediment and might require decanting.

FOOD PAIRING

This wine is best enjoyed in its vibrant youth, well chilled. Delicious on its own or paired with chocolate desserts, fruit-based desserts, cheeses, and spicy dishes.



BON COURAGE BLUSH VIN DOUX

TASTING NOTES

The original Blush Vin Doux allures with a salmon pink hue. Bursting with stone fruit aromas, it also expresses gentle hints of Turkish delight and marshmallow. Subtle suggestions of Muscat charm with a crisp and refreshing finish.

FOOD PAIRING

This elegant sparkling wine is versatile and perfect for any occasion! It can be served on its own or as a “Blush Mimosa” with red berry juice. Alternatively, it will complement any lightly spiced dish or summer berry pavlova.

SSK AGRILAND

Refresh the moment.

Tasting notes & food pairings

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Mimosa & Hero | Refreshing choices



ROBERTSON MIMOSA ORANGE SPARKLING SPRITZER

TASTING NOTES

A bright and refreshing cocktail with vibrant notes of freshly squeezed orange juice, offering a sweet and tangy citrus burst. The balance between the sweetness of the orange juice and the dryness of the sparkling wine creates a lively, refreshing finish, perfect for brunch or celebratory occasions.

FOOD PAIRING

Smoked salmon, fruit salads, soft cheeses, pastries or canapés.



ROBERTSON MIMOSA BERRY SPARKLING SPRITZER

TASTING NOTES

A bright and refreshing cocktail with vibrant notes of juicy berries, offering a sweet and tangy burst of candy-like flavours. The balance between the succulent sweetness of assorted berries and the dryness of the sparkling wine creates a lively, refreshing-finish, perfect for brunch or celebratory occasions.

FOOD PAIRING

Smoked salmon, fruit salads, soft cheeses, pastries or canapés



ROBERTSON MIMOSA PASSION FRUIT SPARKLING SPRITZER

TASTING NOTES

A bright and refreshing cocktail with vibrant notes of tropical passion fruit, delivering a luscious balance of sweet and tangy flavour. The exotic fruit character is perfectly complemented by the crisp sparkling wine, creating a lively, refreshing finish that's perfect for brunch, celebrations or any occasion worth raising a glass.

FOOD PAIRING

Fresh tropical fruit, seafood & sushi, creamy cheeses, light salads, brunch favourites and citrus desserts.



DEVIL’S PEAK HERO

TASTING NOTES

So you don’t want the alcohol, but you want the real taste of a crafted, authentic, premium beer with those crisp, hoppy beer flavours, aromas and mouthfeel. Yep, we get it. And we heard you. Just crack open a non-alcohol Devil’s Peak Hero and be prepared to be surprised. Very surprised. This is a real beer. With a real beer taste. All that’s missing is the alcohol. It’ll blow your mind, not your resolutions.