

South Africa: A Wild Wine World!



Lubanzi Chenin Blanc

Grown on granite and shale in the Swartland, this Chenin leans toward stone and citrus rather than ripe fruit, with an easy, round texture made for sipping outside while dinner's still coming together. At around \$20 a bottle, it's Fair Trade-certified and worth keeping stocked all summer.



Cape D'Or Sauvignon Blanc

Green apple and pink grapefruit come through in this stainless-steel Sauvignon Blanc from South Africa's Western Cape, with enough citrus to cut through a plate of fried anything. It's the kind of bright, zesty pour that's easy to drink with a weeknight dinner.



Mullineux Straw Wine

The grapes for this dessert Chenin Blanc dry on straw mats for weeks before pressing, concentrating into honey, tangerine, and orange pith while staying sharp instead of syrupy. A half bottle goes a long way, so perhaps skip dessert altogether and pour small glasses after the meal instead.



AA Badenhorst "The Curator" White Blend

Four grapes go into this Coastal Region white — Chenin, Chardonnay, Viognier, and Colombard — landing delicate and easy, with white stone fruit and a faint smoky edge. Screwcap and unfussy, it's the bottle to grab for a weeknight pasta dinner.



Fairvalley Pinotage

Every bottle of this Pinotage helps fund housing and education for Fairvalley's worker-owners, so there's history behind the glass before you even reach the cherry and plum. Medium-bodied with a touch of vanilla oak, it's a reliable pour alongside roast chicken or grilled sausage.



Mullineux "Kloof Street" Swartland Rouge

Six vineyard parcels go into this red — Syrah, Grenache, Cinsault, and Tinta Barroca — coming out juicy and savory, with wild strawberry and cracked pepper underneath. Critics call it one of South Africa's best values, and it holds its own next to lamb chops or a hard cheese.

