

SOUTH AFRICAN
WHITE WINES

CHARDONNAY

9 Vergelegen 2006 Reserve Chardonnay (Stellenbosch); \$33. A warming nose of vanilla toast, butter and a spin of citrus starts this venerable producer's elegant Chardonnay. On the palate, the wine is creamy, integrated fresh fruit and spice components, offers a lingering, unctuous finish. Imported by Main Street Wine Co. —S.K.

8 Rustenberg 2007 Chardonnay (Stellenbosch); \$20. This Chardonnay offers a lovely balance of vibrant fruit, spicy toast and lemon zest. Balanced and elegant, it's a great example of the marriage of Old World styles that makes South African wine so food friendly. Imported by Cape Classics. *Editors' Choice.* —S.K.

8 Rustenberg 2006 Five Soldiers Chardonnay (Stellenbosch); \$38. Earthy, assertive...this wine has character. Fruit, minerality and citrus on the palate offer a fun feel, but the wine is seriously good. Excellent for seafood or more complex Asian cuisine. Imported by Cape Classics. —S.K.

7 Edgebaston 2006 Finlayson Family Vineyards Chardonnay (Stellenbosch); \$20. Warming spices of cinnamon and clove with a touch of orange give this Chardonnay a unique appeal. Full of depth and precision, the wine still has a light, deft touch. Pair with earthier, more complex dishes or enjoy on its own. Imported by Southern Starz, Inc. —S.K.

7 Fleur Du Cap 2007 Chardonnay (Western Cape); \$10. Spicy oak and citrus offer an alluring start. Great balance comes with a hearty backbone. Friendly but sophisticated, it has diverse pairing potential—seafood, poultry, creamy cheeses. Imported by Maisons Marques & Domaines USA. —S.K.

5 Golden Kaan 2006 Chardonnay (Western Cape); \$10. A fresh, lively and clean, elegant flavors give this Chardonnay

may a food-friendly, easy-sipping feel. Pretty and dependable, it will pair well with grilled seafood and light salads. Imported by Racke USA. *Best Buy.* —S.K.

86 Le Bonheur 2007 Chardonnay (Simonsberg-Stellenbosch); \$12. Classic aromas of oak, spice, toast and vanilla lead on this dependable white from Le Bonheur. The wine's flavors offer a spicy minerality with a touch of liveliness that will pair well with more sophisticated seafood and ethnic dishes. Imported by Maisons Marques & Domaines USA. —S.K.

86 Meerlust 2007 Chardonnay (Stellenbosch); \$20. A nose of allspice and cloves—slightly confected but appealing nonetheless, leads on this robust Chardonnay. Flavors of rich Chardonnay fruit, toast and a spin of orange Muscat give the wine complexity and character. Finish is long and spicy. Imported by Maisons Marques & Domaines USA. —S.K.

86 Nederburg 2007 The Winemaker's Reserve Chardonnay (Western Cape); \$11. This is a friendly, New World-style Chardonnay, with flavors of toast, oak and spice and decent complexity. Assertive and upfront, it's a good everyday white for fans of whites with pronounced flavors. Imported by Dreyfus, Ashby & Co. *Best Buy.* —S.K.

86 Thorntree 2007 Chardonnay (Western Cape); \$9. A soft but spicy nose starts this flavorful sip from Thorntree. Open, fresh and friendly on the palate, the wine has a simple but elegant character. Pair with poultry, grilled seafood or enjoy every day on its own. Imported by IBESC Wine Distributor. —S.K.

85 Swaii 2007 Chardonnay (Western Cape); \$13. With a nose of soft floral notes, this Chardonnay is pretty on the palate too—floral, fruity with a touch of spice. Though not terribly complex, the wine has a fun and delicate character that gives it solo sipping appeal. Imported by Bob Bofman Selections. —S.K.

CHENIN BLANC

88 Winery of Good Hope 2008 Chenin Blanc (Stellenbosch); \$10.

This wine starts with a curvy nose of pineapple, apricot and melon, leading into a very pretty interplay of tropical melon and spice on the palate. Elegant with a cheerful overall character, this Chenin balances acid and fruit well, creating a rounded wine with a delicate edge. Overall, dependable and fun. Imported by Vinnovative Imports. *Best Buy.* —S.K.

87 Sebeka 2008 Chenin Blanc (Western Cape); \$10. This wine starts with an attractive nose of melons and lemons, followed by bright and exuberant melon and fruit flavors. Balanced with curvy midpalate weight and a clean but exotic finish, it's a fun wine that offers complexity with charm. Imported by E & J Gallo. *Best Buy.* —S.K.

86 Robertson Winery 2008 Chenin Blanc (Robertson); \$9. This wine has a slightly quiet and tight nose, but opens up into flavors of pineapple and melon buoyed by a steely minerality. Friendly and heightened with a lush character, the wine will pair well with cheeses, poultry and seafood. Imported by Indigo Wine Group. *Best Buy.* —S.K.

85 Fairvalley 2008 Chenin Blanc (Western Cape); \$10. This unoaked white offers rounded tropical fruit aromas and flavors like pineapple, melon and pear. The style is straightforward and exuberant, with balanced acidity and a fruity, lush finish. Keep on the table for everyday enjoyment. Imported by Vinnovative Imports. *Best Buy.* —S.K.

SAUVIGNON BLANC

89 Beau Joubert 2008 Sauvignon Blanc (Stellenbosch); \$14. A complex palate and lingering finish give this wine serious appeal. Tropical fruit aromas and a combination of minerals and lush fruit in the mouth offer elegant balance. The wine has a delicious, mouthcoating appeal but still offers a spin of fresh, clean flavors. Versatile with food—from rich to spicy. Imported by Monarchia Matt International. *Best Buy.* —S.K.

88 Jardin 2008 Sauvignon Blanc (Stellenbosch); \$14. A rich, full-bodied nose of tropical fruit leads on this complex