



POSH LONDON WINES

SOUTH AFRICA

COMPANY PROFILE

A row of champagne flutes filled with red wine, set against a dark background. The glasses are arranged in a diagonal line, receding into the distance. The wine is a deep red color, and the glasses have a textured stem. The background is dark and reflective, showing the base of the glasses.

OUR BACKGROUND

Posh London wines was
established in 2016



OUR PRODUCT RANGE

We have a selection of wines ranging from
crisp white wines to bold intense reds..





WINE OF ORIGIN

NORTHERN CAPE SOUTH AFRICAN WINE – A118

The Northern Cape has the perfect soil for cultivating wine grapes. Our wines are produced at GWK Landzicht Farms located in the Northern Cape Province.





2016 CHENIN BLANC

Serving suggestion: Temp 9-12c.
Style: The perfect taste.
Maturing: Being well cellared 2-3 years.



Our finest selection
of Chenin Blanc grapes
produce nuances of fresh guava
and citrus flavours.
This wine can be paired with
chicken, fish or spicy food.



2016 SAUVIGNON BLANC

Serving suggestion: Temp 7c



A truly expressive example of the cultivar's versatility, selected by our winemakers, with a nose of white asparagus and subtle hints of tropical fruit.

The pallet is juicy and full with a crisp and balanced acidity that carries the wine to a long and elegant finish.

Suggested Pairings: Excellent with white meats, fish and shellfish and fantastic with Asian food and sushi.



2016 BLUMCHEN

Serving suggestion: Well chilled, Temp 9-12c.



Turkish Delight fruity aromas.

Grape Variety: Our secret blend
of four varieties perfect
for all occasions.



2016 ROSEN BLUMCHEN

Serving suggestion: Well chilled 9-12c.
Grape Variety: Our secret blend of four varieties.



A natural sweet wine
with fruity rose floral flavours that
can be enjoyed on all occasions.



2016 MERLOT

Serving suggestion: Temp 16-18c.
Style: A medium bodied, well balanced
dry red wine.
Maturing: Being well cellared 2-3 years.



Rich plum and berry flavours
with well balanced mocha
soft ripe tannins complimented
by a spicy oak character with a
lingering aftertaste.



2016 LONDON VIN DOUX

Serving suggestion: Temp 3c.



A sparkling wine
with a beautiful, bright colour.
Fresh and fruity palate.
A supple, lightish sweet sparkler
to enjoy on any occasion.



2016 LONDON FLING

Serving suggestion: Temp 3c.



This sparkling wine has a lovely
rose pink colour,
with a very fruity bouquet
and a lively sparkle.
Perfectly paired with triple cream
(Brie-style) cheese, shrimp
and shellfish, smoked salmon,
caviar, fried calamari, and oysters.



THANK YOU DANKIE KE A LEBOGA

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