



This extraordinary wine depicts the true meaning of exclusive craftsmanship that knows no limitations or restrictions - a wine of uncompromising quality. The **2018 vintage** of this fabled South African Bordeaux blend, is even richer and more elegant than before, with the most luxurious mouthfeel.

A wine with a reputation that precedes it, so much so that *annual client pre-bookings secure about **two thirds** of the **mere 1 000 bottles** produced, year after year.*

With **Book XVII** we have gone back to the original virtues of making wine by hand and applying intense attention to detail to each phase. The true importance of viticulture practices in the wine making process is completely enlightening, liberating and at the same time humbling – when you realize everything is all about getting the basic elements precise!

Infra-Red Aerial Imaging is used to specifically identify vines of only the highest quality, which are then hand-pruned to grow a mere four, perfectly balanced bunches per single vine. Each of these bunches receive individual attention and very specific manicuring during the ripening process after which it is hand-harvested and also destemmed by the gentlest handling of a very select team.

Each bottle is individually labelled and numbered by hand. This spectacular wine is presented in a specially handcrafted wooden case, accompanied by an iconic key to ensure the safekeeping of this collector's item with the ***ageing potential of 40 years plus.***

This expressive **2018 vintage** of the acclaimed **Book XVII** is therefore the result of a perfect combination. Winemaker Charles, believes that the sensational **Book XVII 2018** is a celebration of this vintage's magnificent expression of fruit, it's impressively bold characteristics, yet subtle elegance. This, paired with the team's resolute standards, duteous attention to detail and absolute passion, makes for a combination that is out of this world.

### **Tasting Notes:**

It has a super-ripe crème de-cassis, fruitcake and fig scented bouquet with a palate that is full bodied and boasts with a silky-smooth tannin structure.

This full-bodied turbo-charged wine is so silky smooth and seductive in a way that its charms are impossible to resist.

**Varietals:**

Cabernet Sauvignon

Malbec

Cabernet Franc

**Serving Notes:**

It is recommended to serve this wine at optimal temperature (15-18°C).



*“The sensational Book XVII 2018 is truly a celebration of this vintage’s magnificent expression of fruit, its impressively bold characteristics, yet subtle elegance. This, along with the team’s extraordinary devotion and expertise invested in crafting this one-of-a-kind wine, makes for an exceptional combination.”*

*- Charles Williams, Cellar Master –*