



Ordili



Namibian Wines



Namibian Wine

Boshoff Family Wines - Katholischer Range

This vineyard is situated in the Otavi Mountain Valley in Northern Namibia. It offers a unique climate to grow grapes.

The wines pay tribute to the German-Catholic priests that produced the first wines and schnapps in Klein Windhoek, Namibia, more than a century ago. That is why the wine is called "Katholischer". The aim is to follow in their footsteps and produce pure Namibian wines that truly express the unique growing conditions. The vineyard follows a holistic and organic approach, in order to be able to pick grapes that really represent the soil and climate it grows in.

Katholischer – The Red Catholic

750 ml 400,00

A blend of Syrah, Tempranillo, Viognier and Barbera. It matured in French and Hungarian oak barrels for 12 months before bottling. This expressive medium-bodied red wine exhibits ripe cherries with nuances of oak spice and chocolate on the nose. A burst of smoky plum with soft fine tannins, resulting in a juicy mid-palate leaving a lingering vanilla aftertaste.

Katholischer – The White Catholic

750 ml 350,00

A blend of Viognier, Muscadell, Colombar and Verdelho grapes. All these grape varieties are well adapted to the Otavi Mountain Valley. The wine is wild-fermented and naturally produced with minimum intervention in the cellar. It matures in stainless steel tanks without any oak contact. It is a very light, fruity and easily drinkable wine with a lively golden colour and hints of granadilla and dried apricot on the nose accompanied by melon flavour on the palate and a refreshing citrus aftertaste.

Katholischer – The Blushing Catholic – Rose

750 ml 350,00

This wine has an attractive vibrant strawberry colour with delicate hints of nectarine and watermelon on the nose. The palate tingles to life with flavours of strawberry juice and grapefruit as it finishes with caramelised apple in your mouth. It's a perfect companion for a sundowner or to just cool off after a hot Namibian day.

Thonningii

The family-owned Thonningii Vinyard is also located in the Otavi Valley. The name Thonningii derives from the wild fig tree, that grows in the northern parts of Namibia and on this farm as well.

Thonningii - Syrah

750 ml 400,00

The Thonningii Syrah is wild fermented in order to create a natural wine that resembles the unique spirit of its origin. On the nose, it displays red berries and black pepper with lively tannins on the palate and a lingering earthy finish. A great companion to game meat dishes.

all prices are in N\$