



SCHOONE OORDT

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Boutique winery & Private cellar
Since 1707

Schoone Oordt is a Dutch word and means:
“Place of Beauty & Purity”

Schoone Oordt was founded in 1707 during the Dutch colonial period.

Our estate is situated in PAARL; 1 hour away from Cape town and overlooking Table Mountain.

Schoone Oordt will be transferred into a beautiful tourist accommodation with several rooms and cottages.

Join us in our “Koffieklip tasting room & cellar,
Make a stroll around our estate and have a sundowner or picnic at our facility overlooking Table mountain.



Our positive Wine Journey and history:

You will find us only 1 hour away from Capetown Airport and maximum half an hour drive from Stellenbosch. Although at arrival you will feel in the **middle of South African wild nature**.

Situated on the foot of **Perdeberg mountain** close to the famous part of Swartland wine region our vineyards are overlooking Table Mountain from several viewpoints.

While enjoying nature's sounds and silence around you, you can spot **Owls, Cranes**, several types of “**bokkies**” (small deer typical for South Africa) and maybe you will find traces of the **Leopard** that still lives here but is rarely seen. We invite you to enjoy the vibrant pure nature around you while staking a stroll through our vineyards.

Here you find the foundation of our wines. Pure beautiful wines that reflect nature. You will find a **pure style of wines** with the intensity given by our **Skalie** (shale) and **koffieklip** (broken shale with iron and clay) dominated soils as well as the influence of flora in our vineyards in combination with grapes planted at the best slopes suitable for their variety.

With great passion for nature around us we create our wines.

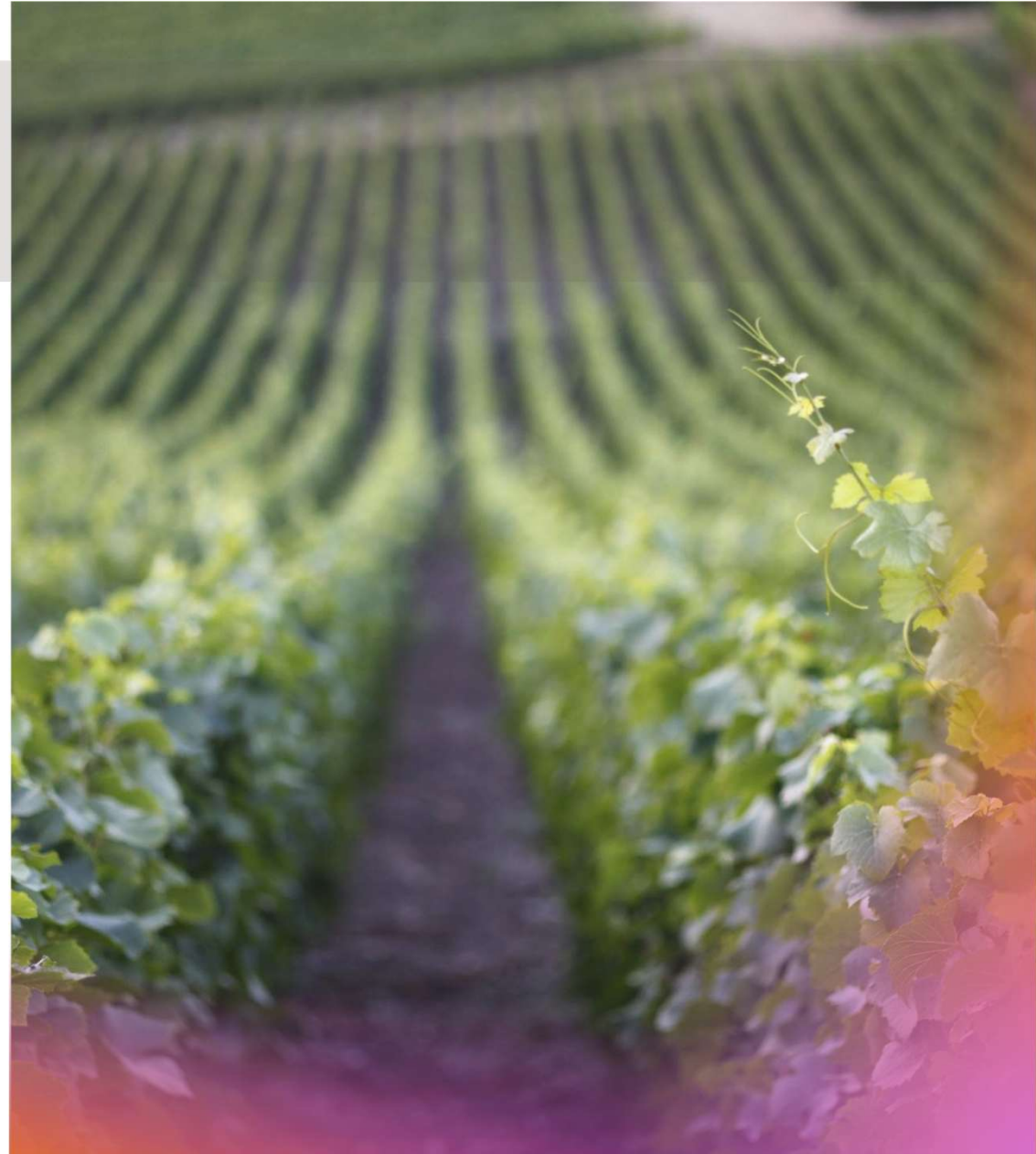
No pesticides, low intervention and intense soil and water management. Off course only when needed and without **or low impact on nature**. We work **Fairtrade**, as **organic** as possible and are **WWF** certified.

The Estate once was founded by trading it for a **rough diamond**. We feel our estate is a diamond when it comes to its beauty and purity. We invite you to join us and experience our positive Wine journey from “**Vine to fine Wine**”!



WINES OF SCHOONE OORDT

- Tier 1 (Top of the line)
 - Tier 2 (Premium)
 - Tier 3 (Commercial)
- } The 3 main labels of Schoone Oordt
- Organic Range
 - Ultra Premium range
 - Exclusive range



THE SCHOONE OORDT PATTERN

Symbols in the pattern and
what it represents



Leopard footprint



Various Owls on the
farm



Distinctive vegetation



Snakes



Schoone Oordt logo

Each symbol is an
element that is
unique to
Schoone Oordt

Pattern



TIER 1 – Top of the line



Combo block foil –
rich gold foil

Blind embossed pattern
of Schoone Oordt

High Build / Screen

Gold Foil

Wax Closure &
ribbon

TIER 1 – Top of the line



CheninBlanc/Viognier 2025

Blend: 93% | 7%

Alc % 13,5%

This well structured oaked wine shows off a well-balanced mineral characteristic with a tone of stewed fruit

Food suggestion: Creamy curries and tasty cheeses and tapas.

Cabernet/Merlot/Cabernet Franc 2023

Blend: 80%|10%|10%

Alc. 14%

A dark fruit-driven wine with notes of blackcurrant and red berries, complemented by graphite spice and earthy herbs. Maturation in French oak results in silky soft tannins and a smoky finish

Food Suggestion: Perfect partner with roasted lamb, veal or venison. Also pairs well with matured cheese platter.

Pricing: €7,- FOB

TIER 2 – Premium (with wax or cork capsule closure)



OAK Chardonnay 2025

100% chardonnay

Alc.13,5%

A light wooded Chardonnay that boasts all the elements this cultivar is famous for. Fermentation in French Oak contributes to Vanilla and Butter Caramel flavors but with a fresh finish ending with a touch of citruszest.

Food suggestion: This wine compliments creamy pasta and chicken or fish dishes. Also perfect for full flavored tapas and cheeses.

Shiraz 2023

100% Shiraz

Alc.14%

A dark full-bodied wine with ripe cherry and plum tones on the nose that follows through with spicy-peppery flavors on the palate ending in a smooth and lingering finish.

Food suggestion: A good quality steak (beef), venison meat or with spiced veggie stews.

Pricing: €3,50 FOB

TIER 3 – Fun & colourful – Screwcap closure



Chenin Blanc 2025

Alc. 13,5%

This Chenin Blanc is a fruit driven white wine with a bouquet of tropical fruits and guava skin. Well balanced and zesty!

Food Suggestion: Enjoy with light white meat dishes, chicken or pork, pizza and light summer salads.

Sauvignon Blanc 2025

Alc. 13,5%

This Sauvignon Blanc is refreshing and crisp with tropical aromas. Notes of gooseberry and freshly cut grass creates a well-balanced and mouth-watering wine.

Food suggestion: Perfect partner to grilled seafood, poultry and sushi.

Chardonnay/Viognier 2025

Blend 90% | 10%

Alc. 13,5%

A lovely aromatic nose of sun ripe peaches & apricots complimented by floral tones. Smooth & creamy with tropical flavors and crisp finish.

Food suggestion: Ideal as an aperitif, lovely enjoyed with shellfish or Thai dishes.

TIER 3 – Fun & colourful – Screwcap closure



Merlot 2024

Alc. 14%

This Merlot is a well balanced with a hint of oak, fruit-driven red wine with red berry aromas and soft tannins leading to a lingering finish.

Food suggestion: Great companion to red meat dishes or hearty stews.

Pinotage 2024

Alc. 14%

An elegant wine with plum and mulberry tones, well balanced oak structure with a light vanilla after palate. Good structure with an elegant finish.

Food suggestion: Perfect partner with a spicy curry or venison dish.

Shiraz/Mourvedre 2024

Blend: 90% | 10%

Alc. 14%

Juicy wine packed with ripe blackberries & savoury spices. Lovely smoky-spice notes compliment the red fruit flavours.

Perfect partner with duck or a hearty stew.

Pricing full range: €2,- FOB

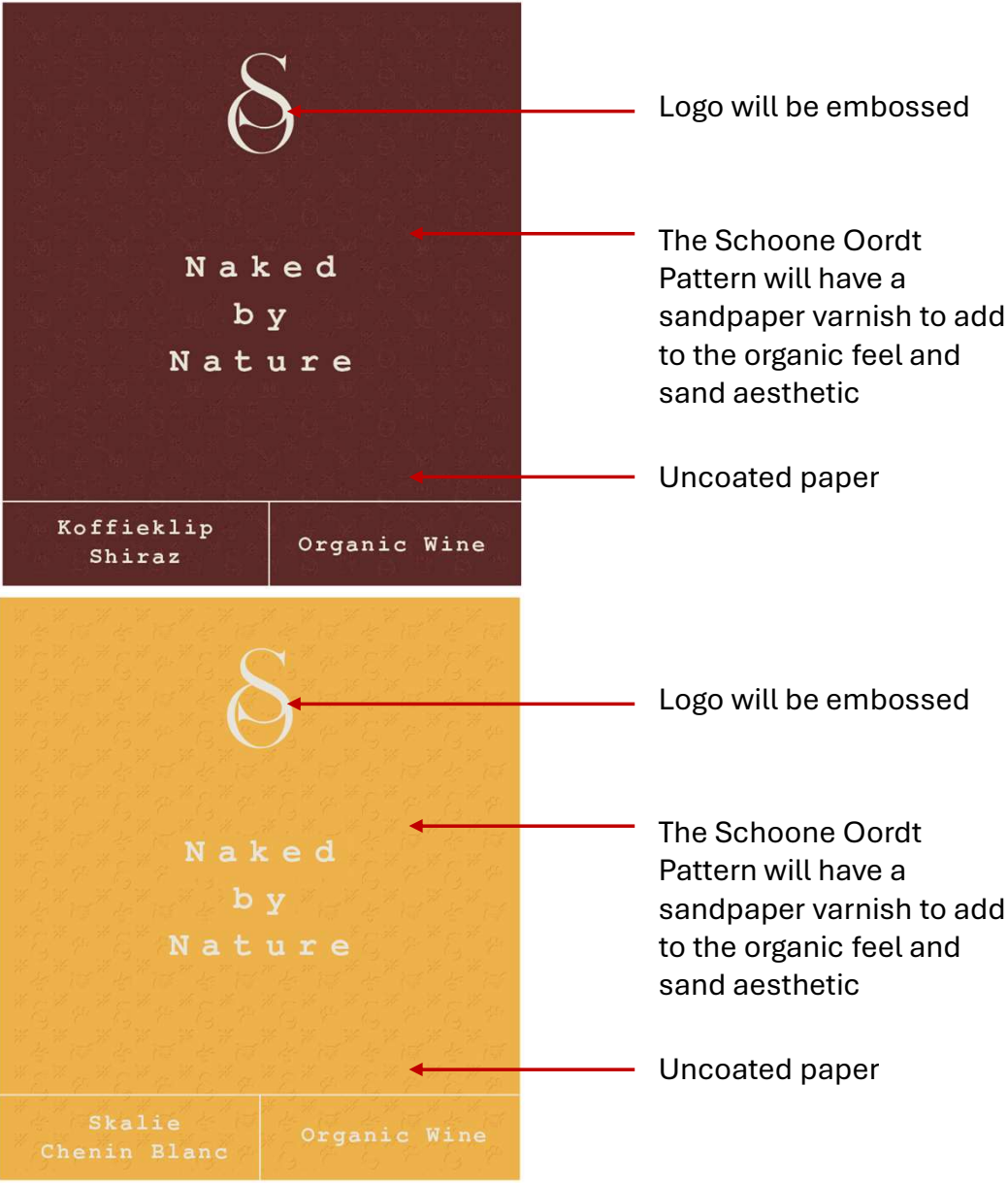
Organic Range

The organic range label is inspired by the rich and fertile soil at Schoone Oordt, where two types of soil stand out: “Koffieklip” and “Skalie.”

We have utilised the brick-red colour tones from the “Koffieklip” soil for the Shiraz cultivar, and the golden yellow-turmeric hue found in the “Skalie” soil for the wooded Chenin Blanc cultivar.



Organic Range



Organic Range



Chenin Blanc 2025

Alc.13%

Fresh crisp mineral wine that finish with subtle tropical tones. Slightly wooded for a subtle bite and long finish

Food Suggestion: Summer salads, tapas, mezze or to be enjoyed on its own.

Shiraz 2024

Alc.14%

Dark color with strong red berry tones and a subtle pink pepper appearing on the pallet that finishes in smooth smoky aromas.

Food Suggestion: Hearty Stews, venison, Arabic spiced dishes.

Pricing: €4,- FOB

Ultra premium range



ART BY NATURE
by
SCHOONE OORDT

This label features a picture taken in the old cellar at Schoone Oordt, where the wine barrels were stored. This feature/figure naturally developed against the wall over time, which inspired the name "Art by Nature."

The name "Art by Nature" will be blind embossed

Ultra premium range



Organic Chenin Blanc/Viognier 2025

Blend: 90% | 10%

Alc. 13,5%

Brimming with tropical flavours and golden delicious apple whiffs. A zesty wine with a refreshingly crisp finish. This wine is slightly wooded to give dept and multiple layers reflecting “the art made by nature” on the cellar wall.

Food Suggetion: To be enjoyed with intense deep flavors like Japanese, Asian & Mexican, Fusion cuisine, lovely with seafood, salads & pasta.

Pricing: €8,80 FOB

Exclusive range (for the future)



Brand: The Key wine features the key to the Schoone Oordt manor house on its label. The story behind the brand is that purchasing this wine grants you 'The Key' to Schoone Oordt, providing you with an open invitation to visit the farm.

Cabernet Sauvignon/Merlot/Malbec 2024

Blend: 44% | 43% | 13%

Alc. 14%

This wine is showing off great tones of plum, red berries supported by soft hints of herbs leading in a well- balanced oak finish.

Food suggestion: Perfectly pairs with red meat dishes and similar taste profiles.

Pricing: TBD >> Exclusive only for 'ambassador' clients

END