

GUNBAY

SOUTH AFRICAN WINE



A LEGACY OF WORLD CLASS CAPE HERITAGE SINCE 1806

GUN BAY VISION & MISSION STATEMENT

We are a dynamic Cape wine export company with a vision to build the Gun Bay brand on the world stage. Our brand and company logo are inextricably tied to Cape Town heritage since 1806, with the daily ritualof the Noon Gun cannon blasting over Table Bay. This, together with the subtle pun on the traditional-Chinese toast for "Cheers" - Gánbéi - 干杯 - drives our wider aspirations to increase the awareness of South African wine in China, and globally.



Down at the Foot of Africa we produce full-bodied, fruity wines characteristic of the Cape Winelands' ancient soils, cooling sea breezes Mediterranean climate. We craft these wines of distinction in premium packaging to develop the Gun Bay brand through a relentless pursuit of quality, creative marketing and cost efficiency.

And whilst we strive for a global reach, we also want our brand to celebrate the growing nexus between the Chinese consumer and great South African wines. We want Gun Bay to be the wine of choice at the dance of the Dragon and the Lion.



OUR WINES

Our winemakers select the Gun Bay grapes from prime vineyard blocks in the diverse terroir of the Cape Winelands. There is a timeless elegance to the noble art of making wine, and we are humbled and privileged to be working with legendary winemakers in our efforts to promote a truly South African wine brand in celebration of the acclaimed vineyards that surround The Mother City.





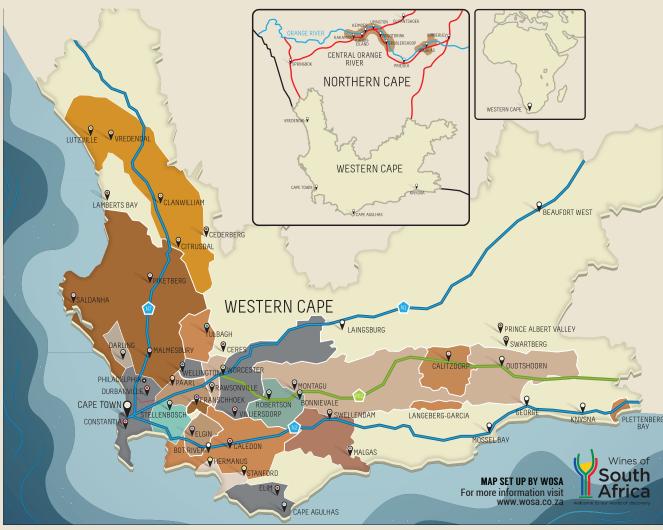
TERROIR

The Cape is blessed with the most remarkably diverse terroir of all the winemaking nations. Our winelands are characterised by magnificent sandstone mountains formed at the dawn of time, and granite foothills merging into undulating shale hills with a multitude of different soil types. This geological winemaking treasure zone is complemented by the cold waters of the Atlantic Ocean on the west coast. and the warm Indian Ocean to the east. The cooling effect of the sea breezes leads to slow, optimum ripening of the grapes to produce the full-bodied fruit flavours you will find in Gun Bay wines.

These natural factors that determine wine character and style form the basis on which South Africa's wines of origin areas are identified, demarcated and protected. Look out for the distinctive Wine of Origin sticker on the neck of every bottle of Gun Bay wine.







Thank you to our loyal Gun Bay customers in South Africa and around the world, who are allhelping us on this truly fulfilling journey to create a global wine brand.

Andrew Ing, Founder and Owner Gun Bay Wines



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GUN BAY

RESERVE CABERNET SAUVIGNON / MERLOT



A smooth blend that shows blackcurrant and black cherry fruit aromas with some herbal-notes and subtle textures of smoke. vanilla and chocolate from wood integration.

A1c 14.5%

GUNBAY

CABERNET SAUVIGNON / MERLOT



This Cabernet Sauvignon / Merlot blend is a dense and richly textured wine. Its notes of blackcurrant. cassis and spices ensure a lingering aftertaste.

A7c 14.0%

GUNBAY

SHTRAZ



A Shiraz with prominent peppery and spicy aromas and rich concentrated flavours of blackberry and prune. 14 months in 2nd fill French oak barrels.

ATC 14.0%

GUN BAY

PINOTAGE



A true South African Pinotage with plum, cherries and chocolate flavours. complemented by oaky vanilla. 14 months in 2nd fill French oak barrels.

ATC 14.0%

GUN BAY

MERLOT



A Merlot with rich oak and subtle spices, together with notes of plum and cherry. 14 months in 2nd fill French oak barrels.

A1c 14.0%

GUNBAY

CABERNET SAUVIGNON



A full bodied, deep red wine, bold and concentrated on the palate with a lingering dark berry aftertaste, 14 months in 2nd fill French oak barrels.

Alc 14.0%

GUN BAY

SMOOTHBORE RED



This juicy red blend shows delicious cherry flavours with smooth layers of vanilla, spice and subtle hints of pepper.

Alc 13.5%

GUN BAY

SAUVIGNON BLANC



This Sauvignon Blanc has a well-balanced tropical nose with hints of green apple. limes and melon, with subtle aromas of white peach and green asparagus. Crisp and refreshing.

A1c 14.0%