

# The Wine Show Extra

The Wine Show  
Jo'burg  
5th to 7th August 2011

In association with



and  
Sunday Times The Times Sowetan SundayWorld

## livin' the life

### Creating Something Magical from the Gifts of the Land

The word "Helshoogte" might conjure up a range of scary and terrifying thoughts in one's mind if you didn't know its exact location. For those who do, however, the story is totally different. Some of the most beautiful views in the country can be had from this vantage point, Helshoogte is the road that links Franschhoek with Stellenbosch.

The current tarred road was built to follow the path originally beaten by the elephants in their travels. A variety of awesome wine farms are situated along this road and I remember once saying that I could never really see myself living on a farm, except on one of the wine farms around this area, simply because of its sheer beauty and charm.



So it was that I decided on a little winter break from the hustle and bustle of the city and descended on the beautiful [Alluvia Wine Estate](#), nestled along the picturesque mountain pass.

Bought 9 years ago by ex-sports agent and grandson of the famous General De la Rey, Delarey Brugman, had a dream to provide his three daughters with a safe and wholesome upbringing. Taking from the soil and giving back to his Maker whilst leaving a legacy was a major deciding factor in choosing to embark on this new venture in the wine industry.

The name Alluvia was derived from the alluvial soils on which the farm is built. Upon taking over the land, Delarey had the various soils plotted by satellite to establish exactly which vines would be most suitable to each part of the land. By planting the most suited cultivars to the various soil types, Delarey has ensured that only the best raw material is used with which to make their wines. As the old adage goes: "You can make bad wine from good grapes, but you can't make good wine from bad grapes". And the wines from Alluvia are seriously good!

Keeping it in the family, all of the [wines](#) bottled under the Alluvia label are named after Brugman's main ladies in his life. The Ilka Sauvignon Blanc and Cabernet Sauvignon is a combination of the names of his firstborn twins Ilse and Karla, whilst the Lisa Cabernet Frank is named after his youngest daughter and the sweet, smooth and utterly beautiful Viognier straw wine is named after and directly reflects his wife, Sandie.



Besides their outstanding wines, Alluvia boasts the only [5\\* Private Residence Wine Club](#) with a choice of self catering family homes and guest suites. Visitors can immerse themselves in the beautiful surrounds with a spot of fly-fishing or practice your skills on their par 3 PGA registered golf hole.

Probably one of the most commendable efforts made by Delarey and wife Sandie Brugman, is the establishment of the '[Give Me a Chance Childrens Foundation](#)'.

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The Foundation raises funds for scholarship programmes and establishes a network of strong role models for mentorship. By investing in exceptional students, the 'Give Me a Chance Children's Foundation' works to help these exceptional children realise their dreams and instills in them a moral responsibility to positively affect the lives of others.

Alluvia created the 'Give me a Chance' Cabernet Sauvignon and Sauvignon Blanc, dedicating all the profits from the sale of these wines to the foundation. These wines are available at R35 per bottle and reflect the ethos followed when making the main label's wines, but exceeding value for money.

Alluvia will be hosting a stand at this year's [Jo'burg Wine Show](#), so be sure to pop by their stand and purchase some of their fantastic wines or have a chat to find out how you can get involved in the 'Give Me a Chance Foundation'.

## special report

### Old Mutual Trophy Wine Show

**The Old Mutual Trophy Wine Show is one of South Africa's premier wine competitions. It recognises the top local wines and winemakers, and honours excellence in the wine industry. This year we celebrate the 10th year anniversary of this prestigious event. Judging of the wine took place early in May with the announcement of the 2011 winners on 01 June.**

This month we decided to send two of our Taste Team members to the public tasting of the [Old Mutual Trophy Wine Show](#). The public tastings were held in both Cape Town and Johannesburg, presenting wine lovers with an opportunity to sample some of the best wines offered in South Africa.

Here's what Pieter and Robyn had to report back on the evening...

**PIETER:** To my mind, big wine competitions are a bit pointless. Research has shown that their results are as close to random as a three year-old boy is to trouble. Add to this the fact that even the most talented and experienced wine tasters are far from immune to the palate fatigue and mental demands encountered at these tastings, plus the general speed of tasting (scant time for wines to evolve in the glass) and I'm personally left mostly underwhelmed by any competition bling stuck to wine bottles.

The big plus that does emanate from some of these competitions is the opportunity afforded to normal wine lovers like moi to sample the wines for ourselves. True, I'm afforded even less chance than the judges of tasting properly as I jostle from table to table trying to taste everything before the orgy of wine comes to an end. To complicate matters further, it requires an extra effort to avoid whiplash from all the beautiful women in the room inadvertently hijacking my attention, making my head go off in one direction while my body wanders off elsewhere. Typically (with big tastings) a few clumsy, over-worked wines found themselves awarded in 2011 – especially on the red side – but there was enough good stuff to get excited about.

I ended up missing out on about ten wines or so. I blame it on the women.

**ROBYN:** I like the Old Mutual Trophy Show. It has a reasonable entry, an excellent line-up of wines and (usually) a certain air of snobby prestige, even if it has been getting a bit over-crowded and opportunistic in the last few years, that I enjoy pretending to fit into.



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This year saw the move to the Sandton Southern Sun and to a bigger venue (although they still made the dumb mistake of crowding stalls in corners and leaving the centres wide open). The crowd changed a little too – for the better (although I really failed to notice all these 'women' Pieter mentions, clearly I have more focus on my wine!)

On the wine front, I was a little disappointed. Last year featured an unbelievable line-up of the country's best Shiraz as well as many more. Most of these seem to have collected the accolades needed to launch reputations, and avoided this year's show – more is the pity for us quasi-freeloaders.

## Revelation of the tasting:

**PIETER:** Hillcrest Quarry Merlot 2008 and 2009. Steer clear if you like tutti-frutti Merlot. This is serious, age worthy Merlot that smacks of Bordeaux. The best SA Merlot I've tasted in some time.

**ROBYN:** KWV White Jerepigo 1933 – a very kind gentleman allowed me a drink from his glass. Not wanting to take advantage, I had the barest of sips, but wow! The experience was almost beyond description; tangy, textured, sweet, toffee'd. The thought of it still makes me shiver.

## Best Bubbly:

**PIETER:** Pongrácz Desiderius 2003. Yeasty, complex, interesting and juicy. The best on show by a country mile.

**ROBYN:** I wasn't on a bubbly mission, so I only caught the Desiderius, but what a pleasant surprise after some of the lesser Pongracz offerings I've had. Superb finesse and a well-rounded wine that carried a complexity to match its bubbles. I wish I could afford to drink this more often, but I'll grab a bottle of this over Veuve any day!

## Best White:

**PIETER:** Cape Point Vineyards Isliedh 2007. Complete, complex, classy.

Notables: Steenberg Magna Carta 2007, Cape Point Vineyards Semillon 2006. Loads and loads of excellent white wines on show!

**ROBYN:** Delaire Chenin Blanc 2010. Lovely mellow wooded notes rounded out an exceedingly flavourful wine. I know I'm a sucker for my wooded whites, but this was goood drinking.

Notables: Loved the Nederburg Reserve Riesling and Ingenuity, plus Tariro Masayiti played a charming host.

## Best Red:

**PIETER:** Kanonkop Cabernet Sauvignon 2008. Classic, powerful and pedigreed.

Notables: La Motte Pierneef Collection Shiraz Viognier 2008, Kanonkop Pinotage 2009 and most of the Pinot Noirs (or is that Pinots Noir?!)

**ROBYN:** Spier Private Collection Shiraz 2008. I avoid Spier as a tourist trap, but they're making some seriously good wines these days. The PC Shiraz was probably the only one playing the same league as last year's Shiraz stunners.

Notables: Spier Creative Block 5 2008 and Stark-Conde Stellenbosch Cabernet Sauvignon 2008

## Best Sticky:

**PIETER:** KWV White Jerepigo 1933. Awesomeness. Enough acid and complexity to elevate the preposterous 414.65 g/l sugar to something ethereal. They don't make 'em like this anymore!

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**ROBYN:** KWV aside, Alvi's Drift Muscat de Frontignan 2007. Tasted like sunshine, and the winemaker's beaming smile when I told him it had "great acidity" propelled this way ahead of the more one-dimensional 'sticky' competition.

## Sunday Times

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Facebook Group

## taste team

This month, the Taste Team invite wines from The Helderberg into their fold as they sample some of the best wines that this spectacular area has to offer.

Named after the Helderberg mountains, which practically surround the area roughly encompassing Somerset West, Gordon's Bay and Sir Lowry's pass along the N2, wineries in this region are ideally located to attract the fresh ocean air that comes in from False Bay. With some of the most breathtaking views to complement, the wines from this region rarely disappoint...



### Waterkloof Circumstance 2010 Rose

*"Red mulberries come on little cat feet." - Pieter*

**(RRP) R95**

**Available at:** Riverside Liquors, certain Liquor City's and at the estate

**Website:** [www.waterkloofwines.co.za](http://www.waterkloofwines.co.za)

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## Pieter

Red (almost ripe) mulberries come on little cat feet. There's also a pleasant whiff of soil – nice and elegant. The subtly-fruited palate finishes dry and balanced. Good rosé and very gulpable indeed, if pricey.

## Robyn

When Alice fell down the rabbit hole, there was a moment of quiet orientation, and then she found a potion labelled “Drink me”. Much like that, the Circumstance slides down far too quickly and easily. Surprisingly heavy spice and a more and more curious fruit flavour, a little like pomegranate, keeps you drinking as the amount in the bottle (sadly) shrinks.

## Ellen

Mmmm...rosé. I love rosé, probably as a result of spending years of summer holidays in the south of France, where wine is pink at lunch and red at dinner. Never white. And every colour of pink is found, from the palest blush to nearly red, depending on the grape variety used and more importantly the amount of time the must is left in contact with the skins. This rosé is a pale salmon colour, very pretty, and has an unusual nose...a mix of sweetness reminiscent of candy floss and a touch of earthiness. On the palate it is medium-bodied with brisk acidity and is off-dry with flavours of strawberry. I would describe this as an elegant wine. Bring me another bottle please!

## Etienne

If you like the smell of distilled water then you'll love the nose on this. At first I put this down to a slight sniffle from a few days before. Tasting had the same effect. This is a wine I would happily have and then wonder what else there is in the wine rack.

## Gail

This Rose was right up my alley. Pale copper in colour, with a fresh, earthy nose improved my otherwise horrid day with just one whiff! The flavour was reminiscent of dried apricots with a lovely gentle acid lingering on the palate. It filled my whole mouth with flavour! The lovely label would encourage me to buy it even more!



### **Avontuur Minelli 2008 Pinot Noir**

*“The Minelli came trotting in with an intriguing waft of raspberry jam and a hint of 'forest floor" - Robyn*  
(RRP) R145 -Cellar door price

**Available at:** Cellar mainly and at selected Pick 'n Pay's

**Website:** [www.avontuurestate.co.za](http://www.avontuurestate.co.za)

## Pieter

Deep colour for Pinot. Wood dominates the nose with smoked bacon and nutty aromas, but there are also cherries and raspberries. Very attractive. The palate shows marked tannins and even a slight austerity. I feel that the fruit is drying out a bit, losing the fight against the wood. Maybe it'll surprise in a few years, though... It should be pretty nice with food right now.

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## Robyn

Avontuur name many of their more interesting wines after their champion horses. The Minelli came trotting in with an intriguing waft of raspberry jam and a hint of 'forest floor'. Sadly, on taking a gulp (gallop!) the promise faded with a deluge of bitter woody flavours that were unbridled by the lost hint of black cherries. To tame this filly will require patience or a time in the fresh air of the pasture.

## Ellen

When it comes to wine, I'm a bit of a teenager. I'm partial to whites and rosés and don't always fully appreciate the grown-up qualities of the classic black grapes. However Pinot is the exception. I adore Pinot Noir, but that doesn't mean I am indiscriminate in my enjoyment of it. The Avontuur Minelli Pinot is a pale ruby colour, just short of transparent, quite normal for Pinot. The nose is intense, showing raspberry, black cherry and autumn leaves – a wonderful Pinot Noir quality. Now if I were you, dear reader, I would stop there. This wine is so wonderful on the nose I'd hate for you to experience the disappointment of the palate. This wine is medium-bodied – so far so good. But from there it's all downhill. There is a lack of fruit and a high acidity leading to an unpleasant back palate. What a let-down after such an enticing nose.

## Etienne

An initial sour note that develops into dark cherries, some tar and light wood. It reminds me of the 30-something yuppie that has worked a few too many late nights and as a result has ended up somewhat disillusioned and old before his time. Not the most inspired wines unless you're after a smashing hangover.

## Gail

This Pinot Noir was unusually dark for a Pinot, but it had just the right notes on the nose: composty and slightly musty at first, then developing into red berries with a smoky hint of wood. On the palate, young fruit was quite obvious. I think in a few years time this Pinot Noir will develop into something lovely!



### **Grangehurst Nikela 2003**

"My nose runs around chasing its tail..." – Etienne

**(RRP) R170**

**Available at:** Bootleggers Fourways, Spar Katherine Avenue (Sandton), Superspar Bel Air (Northriding)B

**Website:** [www.grangehurst.co.za](http://www.grangehurst.co.za)

## Pieter

A very complex nose of dark, deep fruit, nuts and dust. In the glass it develops notes of meatiness and vanilla custard. Attractive minerality and dust introduces an intensely flavoured palate, but there's a slight hotness from high alcohol. If not for that, the wine could have been truly fantastic, but it's still pretty good!

## Robyn

This belle swung in oozing dark cherries and bitter chocolate, but with a hint of maturity that perfume cannot mask. As a slightly

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large woman, she can be forgiven for leaving behind the fruit of her youth, but experience has made her deep, complex and a big enough character that she'll make one hell of a dinner guest.

## Ellen

Inky in colour, paling at the rim, this wine has an intense port-like nose, with black fruits and liquorice and suggestions of Christmas cake. The nose is complex and changes in the glass, becoming quite herbal. The palate is equally complex with layers of fruit flavour and some spice. It is fairly high in alcohol, with a bit of a burn on the finish, but the tannins are not invasive and it is overall a well-made wine. Definitely one for Johannesburg winter!

## Etienne

The only way I can describe the colour is "deep". My nose runs around chasing its tail and I can't decide whether to scribble "black currant" or "cherries". Eventually after ages of just enjoying the rich aromas the only thing I can think of to describe it is that it reminds me of my gran's dusty old perfume drawer. Tasting confirms the dark fruit and adds a heavy wood flavour. I'm not one for keeping wines, but this one I'd leave in the rack for just a little longer.

## Gail

I'd imagine this being consumed during a cold, lazy winter evening. It gave me that lovely relaxed sleepy feeling the moment I took my first sip! Notes of liquorice, vanilla and even chocolate were on the nose, followed by a lovely rich wine that would go perfectly with rich meaty dishes. The label is not my favourite, but then again, one should not judge a book by its cover.



### **Peter Falke Cab Sauv 2007**

*"Fortunately it doesn't require the perception of a sleuth to appreciate this wine."* - Ellen

**(RRP) R115 - R125**

**Available at:** Tops@Spar in Fourways, Liquor City Beyers Naude.

## Pieter

Non-showy nose of dark fruits and spice (particularly aniseed). Aniseed is on the palate again, with proper cool fruit and a mineral twist on the finish. Wonderful overall balance, elegance and a judicious use of wood. This should age nicely for a few more years – good stuff and a nice discovery for me!

## Robyn

To just say "Yum" probably wouldn't do this wine justice, but it is a start... An awesome, slightly herbaceous nose with blackcurrant and cherry grabbed my attention (and lust) immediately. What follows is hard to pin-point. Almost medium-bodied, but so complex that you discover something new with every mouthful. It's like having a conversation rather than just a drink. Fantastic stuff!

## Ellen

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When I hear the name Peter Falk(e) I think of raincoats and a bumbling but incredibly astute detective. Fortunately it doesn't require the perception of a sleuth to appreciate this wine. With a ruby core and pale at the rim, the medium-intense nose shows brambles, a bit of leafiness and a hint of eucalyptus. The palate is medium-bodied and intensely flavoured. It is full of juicy fruit and the finish delivers the eucalyptus promised on the nose. The wine has minerality but the mouthfeel is soft. This wine is accessible without being simple. This self-confessed white wine lover liked it very much!

## Etienne

Strawberries and mulberries combine with something that smells artificial. Almost like packaging when you haul a new cell phone out of its box for the first time. This is not to say that it is unpleasant. No. It invokes the excitement of a new toy that makes you want to taste it, and after tasting it wanting to taste it some more...until there's none left. It makes for unpretentious and easy drinking.

## Gail

A smoky nose reminds me of evenings around the braai! Notes of fruit come through quite strongly and are complemented by flavour DELUXE! Fruit, spice and nuts with minerality create a lovely balanced wine that will age well! Stunning label!



### **Uva Mira Red Blend 2006**

*"Bang! The Uva Mira blend explodes in your glass.."* - Robyn

**(RRP) R220**

**Available at:** Wine and Liquor at Craighall, Dunkeld Liquors

**Website:** [www.uvamira.co.za](http://www.uvamira.co.za)

## Pieter

The big, intense, dark colour spills over to a similarly dense nose that gives the impression that it needs time to unfold and yield more. Initially, there's a bit of a caramel treat whiff, but it vanishes – replaced by some blackberries. There's much fruit weight on the palate, with some lead pencil and silky tannins. It retains some class despite a fairly high alcohol, which is absorbed to a degree. An intriguing future awaits...

## Robyn

Bang! The Uva Mira blend explodes in your glass. Starting faintly nutty and almost sweet, it moves to a more classic, but 'big red blend' aroma with a little time. More dynamite follows, with strong tannins and plenty of fruit. This is a BOLD wine, not for the faint at heart!

## Ellen

Inky dark purple at the core, the nose is perfumed and smoky, with blackcurrant and blackcurrant leaf coming through. The palate is full-bodied and intense, with cinnamon, cedar and cranberry. The tannins would benefit from a bit more bottle age to smooth them out, but do not overly detract from enjoyment of the wine now. The highest scorer of the night for me.

## Etienne

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A medium, ruby colour. Vanilla and dark fruit on the nose and peanut brittle when tasted. It lingers tastefully in the mouth with some wood. I found it a heavy wine with tannins galore, but one well worth drinking.

## Gail

Peanut brittle. The scent jumps at me and I jot it down straight away! Nuts and caramelised sugar and a beautiful, classic label give a great first impression of this wine! The palate is still quite young, but the burst of flavours suggest it will age well! Lovely!



### **Bilton Sir Percy 2006**

*"Like a valuable antique, this blend is full of character and interesting nooks and crannies!"* - Gail

**(RRP) R139 - R170**

**Available at:** Mainly available in restaurants and further distributed from the estate

**Website:** [www.biltonwines.com](http://www.biltonwines.com)

## Pieter

Another intense colour followed by eucalyptus and meatiness on the nose. Further maturation might bring more complexity. It's a big mouthful with fresh acid and good structure. It also has a nice naturally-made feel to it, but unfortunately also some funkiness... Perhaps, like Bryan Habana, a bit precarious at the price.

## Robyn

With a sense of slightly dilapidated grandeur, this Sir Percy gave off the aroma of old books and stewed fruit. The sense of age continued to the palate now mingled with artificial sweetener and unripe plums. Perhaps a dud bottle?

## Ellen

This wine is a dark purple all the way to the rim. The nose is medium-intense, with obvious wood and a herbal, almost minty quality. There is a touch of mustiness. The palate is a touch too tannic for my taste, with the leathery quality often found in cabernet sauvignon, the major component of the blend, along with merlot and petit verdot. This wine is interesting but I remain unconvinced as to whether I'd buy it.

## Etienne

Distinctly herbal and spicy aromas. A hint of musty camphor and compost. The tannins are strong in this one but do not detract from what I found to be quite an enjoyable wine. I'd happily drink plenty of it and suffer the consequences in the morning.

## Gail

Like a valuable antique, this blend is full of character and interesting nooks and crannies! Under nose, I wrote a variety of words that can't seem to relate but they went together so well! These include: minty, savoury, compost, old books and marzipan! The

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palate wasn't quite as exciting but was a great way to end the evening!

## cooking with wine



### Stuffed Leg of Pork

±2,5kg De-boned leg of Pork  
Salt and Pepper

### Stuffing

250g Chopped chicken livers  
2 Rashers chopped bacon  
1 Small diced onion  
1 Clove crushed garlic  
60g Fresh bread crumbs  
2ml Salt  
2ml Black pepper  
2ml Sage  
Pinch of ground nutmeg  
50ml Sherry  
15ml Maizena (corn flour)



Fry bacon until crisp, then add onions, garlic and livers and sautee. Add the rest of the ingredients and moisten with meat stock. Spoon stuffing into bone cavity and tie up with string. Season meat and place on oven roasting rack. Bake in oven at 160°C. Calculate 30 minutes per 500g meat, plus 30 minutes extra.

Remove from oven when cooked and allow to 'rest' for 10 minutes in warming drawer. Deglaze roasting pan and make a rich gravy with 125ml Sherry and 15ml Maizena (corn flour). Increase oven temperature for the last 4 minutes to 200°C to crisp rind.

## Funny of the Month

A husband and wife are sitting on the porch enjoying a good glass of wine. The wife stares longingly into the distance and says, "I really love you". The husband asks "Is that you or the wine talking?" Upon which the wife replies, "It's me, talking to the wine..."



## news

**Climate change to radically alter vineyard map?** A new study suggests it may drastically affect some of the world's great wine-producing regions. The study, from Stanford University, says vineyards in California could shrink by 50 percent over the next 30 years. California wine is currently a \$16.5 billion industry. Other famous regions could be affected, as well. [Read more...](#)

**Resveratrol may reverse cognitive decline associated with diabetes** – A team of cellular biologists are suggesting that red wine may help reverse some of the symptoms of cognitive decline in diabetics. Published June 10 in the American Journal of Physiology, the study by scientists from Louisiana State University and the University of Nebraska Medical Center reported that diabetic rats that consumed the red-wine compound

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resveratrol experienced a restoration in brain function. Resveratrol, a polyphenolic compound that is abundant in red wine, has in the past been linked to reduced risk of diabetes, heart disease and certain cancers, as well as numerous other health benefits.

[Read more...](#)

**Own your very own Vinturi Wine Aerator** – Exclusively available from [Wine Web](#) the Vinturi aerator will allow your wine to breathe, ensuring that it opens up when you pour it, releasing its intended aromas and flavours. Traditionally, decanters were used to aerate wine, however Vinturi's patent pending design speeds up this process with ease and convenience.

**How evolution made nature's perfect winemaker** - Yeasts are diverse—biologists estimate that there are at least 1,500 different species of the fungal microorganisms. But when it comes to fermenting wine, one yeast is much more common than any other. The same is true in brewing and baking—food and drink chemists overwhelmingly prefer *Saccharomyces cerevisiae*. [Read more...](#)

## get out!

**The Wine Show Jo'burg** – Yes, it's that time of year again when the winelands take Jo'burg by storm! This year, [The Wine Show Jo'burg](#) opens its doors at the Coca Cola Dome from 5-7 August and, just like the previous years, it's going to be bigger and better than ever. Play a round of virtual golf or try your hand at boules whilst sampling some of the best wines in South Africa. The Friends for Dinner theatre will once again be hosting some top local chefs who will inspire you with delectable dishes and pair it with sublime wines. The winners of the [Wine Laid Bare photo competition](#) in aid of Breast Cancer Awareness will also be announced at the show. Tickets are available at [Computicket](#) or at the door for only R90 or R150 and come all three days!

**Elegantly Elgin Fine Wine Tasting** - The Elgin Valley Guild will host the "Elegantly Elgin" Wine Festival on the 23rd July 2011 at Cape Town's two fine wine venues, Auslese and the Aubergine Restaurant in Gardens. The events will showcase the versatility and elegance of the Elgin Valley wines alongside some of the most elegant wines internationally so as to support quality and enjoyment of this young wine region as well as establishing Elgin as a destination for fine wines, excellence and the right lifestyle choice. Seats to the tasting are available at R1,200 per person and can be reserved by contacting Jörg Pftzner at Fine Wine Events on 072 467 5943 or by emailing [enjoy@finewineevents.co.za](mailto:enjoy@finewineevents.co.za).

**Stellenbosch Wine Festival** – Thursday 28 to Sunday 31 July 2011: A Celebration of the Vine from fine wines and culinary creations to music and the arts is the focus of the 10th annual Stellenbosch Wine Festival, one of the biggest and oldest country food and wine festivals in the Cape. The preceding Stellenbosch Wine Week which kicks off on Friday, 22 July, offers a feast of indulgences on many of the 150 farms that make up the Stellenbosch American Express® Wine Routes. Tickets to the Stellenbosch Wine Festival range from R120 per person per day for online bookings or R140 at the door, to R350 for the Golden Pass for the entire festival. Visit [www.wineroute.co.za](http://www.wineroute.co.za) for booking details and more information or call 021-886 4310. Parents note: There will be a dedicated child care area where children between the ages of 3 and 8 will be entertained free of charge while you enjoy the festival.

**Hermanus Food and Wine Fair** – Taste more than 200 wines at the Hemel-en-Aarde Village in Hermanus from 6-8 August 2011. Tickets available at Computicket [Link: [www.computicket.com](http://www.computicket.com)] or at the door. Nominated as one of the 10 Best Wine Shows in South Africa, come celebrate the wines of some of more than 50 producers from Elgin to Elim with free entry to the gourmet food court. Wine lovers will have a selection of more than 200 wines to taste in the wine side of the marquee for a fee of R95 per person. For more information, please visit [www.hermanuswineandfood.co.za](http://www.hermanuswineandfood.co.za).

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**The Big Bottle Party 2011** – Celebrate large bottle formats in wines by the best South African winemakers and the top local master chefs in a three-day event from the 26th to the 28th August 2011 at the Cellars Hohenort Relais & Chateaux Hotel in Constantia. Some of the events include:

- **Rare Blanc de Blanc Champagne tasting** - This occasion is made for lovers of Champagne. Ten rare Blanc de Blanc Champagnes including Dom Ruinart 1998 and Salon Le Mesnil 1997 will be tasted amongst others.
- **Fine wine dinner** - Top chef Peter Tempelhoff of the Greenhouse Restaurant will design a "once only" menu to complement some of the most important wines of the world, from Burgundy to Bordeaux and from the Swartland to Barossa.
- **The 'Big Bottle' walk around tasting** - The Cellars and Hohenort Buildings will host exhibiting winemakers in themed rooms namely 'Modern Classics', 'Champagne and Sparkling Wines', 'Wines of Elegance' and 'Wild Ferment'. Guests will try the wines of the countries' best producers out of large format bottles. Some wine-makers will also bring matured old vintages in large formats. In a dine-around format, guests will have the opportunity to taste canapés and small dishes of our favourite chefs of South Africa.
- **Gourmet Champagne breakfast** - Before ending the weekend, the Gourmet Champagne Breakfast will feature an unusual selection of Champagnes from "Big names yet small houses", for the most part unavailable in South Africa. Taste these unusual and hard to find Champagnes alongside a gourmet breakfast 'fit for Champagnes' served by The Greenhouse Restaurant's Peter Tempelhof.

To attend any of these events, contact Jörg Pfützner at Fine Wine Events on 072 467 5943 or email [enjoy@finewineevents.co.za](mailto:enjoy@finewineevents.co.za). Tickets to the 'Big Bottle Walk Around' can also be purchased online [www.webtickets.co.za](http://www.webtickets.co.za).

**Robertson Slow** – Sample honest, old-fashioned, rural hospitality synonymous with the Robertson Wine Valley's wine-making community. Relish the slow food and wine that will satiate your senses and revel in the relaxed pace that will replenish your soul. Robertson Slow may be focusing on the 'slow' way of life, but don't be 'slow' to book your place at some of the events which best represent your interpretation of the essence of country living. For more information on Robertson Slow, and a full programme of events, as well as booking details visit [www.robertsonslow.com](http://www.robertsonslow.com) or contact the Robertson Wine Valley on 023-626 3167 or e-mail [manager@robertsonwinevalley.com](mailto:manager@robertsonwinevalley.com).

