

The Wine Show Extra



livin' the life

Wines from Chile to Keep Away the Winter Chill

I wish I could be telling you all about an amazing trip I had to Chile, but it's not quite that exciting. Instead, Chile visited me (us) in the form of the young and passionate sommelier, Gabriel Salas, from top Latin-American producer [Concha Y Toro](#).

Salas, who recently visited Cape Town in a whirlwind tour for the Good Food and Wine show, put some time aside to fill me in a little bit more on the South American wine industry and more particularly, the award-winning wines of CyT.



Our day started off with a fun and informative radio review on my weekly [2 Oceans Vibe Radio](#) slot where we discussed three amazing wines. The first, a beautiful Carmenere from Casillero del Diablo. Ever had Carmenere? Me neither! Apparently, this cultivar was widely found in the Bordeaux region of France until the nasty Phylloxera bug killed it off. For many years the grapes were cultivated in Chile, but it was mistaken for Merlot and in 1994, some bright spark from France managed to correctly identify this rather splendid grape.

Next up was a beautiful Merlot from Marques de Casa Concha and the great finale was the famous Don Melchor Cabernet Sauvignon, which had won the award for best Cab in the WORLD just a couple of years ago. Not something to be taken lightly I would say.

Over lunch I got to know Gabriel a bit better. Originally from Chile, he grew up in Belgium and realised that he knew a fair bit about wines and had a passion for the liquid I often refer to as "the nectar of the heavens". So, after giving up his studies to become an electrical engineer, he decided that the world of wine was his to live and breathe and he does this with every inch of his being. Concha Y Toro is the fifth largest producer of wine in the world. To put this into perspective, if you combine all of the 600+ wine farms we have in the whole of South Africa, you'd roughly reach the size of this one producer's vineyards. That is massive. Apparently, the wine industry in Chile is just that, an industry and not like we have here in SA or Europe where it's a smaller, often family-run enterprise, open to the public for a true winelands experience.

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The interesting thing about CyT as a producer is that, despite the fact that they produce en masse, their focus always remains on quality relative to cost. Unlike many other big-scale producers, who often churn out just plain wine, these guys focus on delivering a quality product at an affordable price. I was amazed that some of their wines cost under R70 despite all of the related import duties, yet was still really well balanced with a lot of flavour and excellent depth.

The story which amused me most was that of one of the CyT labels, Casillero del Diablo. Apparently, the original owner, Don Melchor (I like to refer to him as "The Don") noticed that some of his wine stocks were going missing and he suspected his cellar workers of nicking it.

Wine Extra Competition

 A photograph of a wooden presentation box for Roodeberg wine. The box is open, showing six bottles of wine inside. The lid of the box has the text 'SINCE 1949 ROODEBERG' and 'The Heritage Collection'. A red banner across the front of the box reads 'Wine Extra Competition'.

JUNE COMPETITION

The stylish commemorative Roodeberg Heritage Collection consists of six bottles of wine with different historic labels dating back to 1949, the year the first vintage was created. The collection is a true celebration of 62 years of Roodeberg, the iconic red blend from KWV that is a proud part of South Africa's wine heritage.

The prize is worth R499. Roodeberg is available from the KWV Wine Emporium in Paarl and selected Tops at Spar stores. For more information, please call 021 807 3007/8.

Entries must be made on the [Facebook wall](#) of The Wine Show group.

1. **Who is the sommelier from Concha Y Toro that Maryna interviewed on 2 Oceans Vibe Radio?**
2. **What does the "QR" in QR Code stand for?**

Competition closes on 6 July 2011 and the winner will be announced before the July issue of Wine Extra gets published.

So, he invented a fable of an evil spirit that frequented that particular cellar. Whenever he was unnoticed, he'd make scary noises or throw stones within the cellar, scaring the living daylights out of his workers, who later became so petrified that they never touched a drop of the wine from the cellar. From that day onwards the cellar was named Casillero del Diablo or "Cellar of the Devil".

Yes, we have some of the best wines in the world in South Africa and if you've read this column before, you might have noticed that I'm one of the biggest supporters of not only locally produced wine, but South Africa as a whole. The nice thing, however about buying a wine from a foreign country is that it's different. It's a great talking point around the table and at a really good price.

The Concha y Toro wines are available at many liquor outlets throughout the country, including Makro, Pick 'n Pay liquor and Tops, but you can also contact their local representatives, [NixAn Wines](#), who will be happy to supply you with any of the CyT wines or point you in the direction of your nearest stockist. Go out and sample what South America has to offer.

special report

21st Century Coding

Although initially used for tracking parts in vehicle manufacturing, QR codes now are used in a much broader context, including both commercial tracking applications and convenience-oriented applications aimed at mobile phone users (termed mobile tagging).

QR codes may be used to display text to the user, to add contact details to the user's device or even to compose an e-mail or text message. Users can generate and print their own QR codes for others to scan and use by visiting one of several free QR code generating sites or apps.



QR codes storing addresses and Uniform Resource Locators (URLs) may appear in magazines, on signs, buses, business cards, or almost any object about which users might need information. Users with a camera phone equipped with the correct reader application can scan the image of the QR code to display text, contact information, connect to a wireless network, or open a web page in the telephone's browser. This act of linking from physical world objects is termed hard-linking or object hyper-linking.

Google's mobile Android operating system supports QR codes by including the barcode scanner on some models, which allows QR codes to send "metadata" to existing applications on the device. Nokia's Symbian operating system is provided with a barcode scanner, which is able to read QR codes. In the Apple iOS, a QR code reader is not natively included, but more than fifty free apps are available with reader and metadata browser URI redirection ability. With BlackBerry devices, the App World application can natively scan QR codes and load any recognized web URLs on the device's web browser.

Now it would seem that wine producers are latching onto this technology by printing QR codes onto the back labels of their bottles, thus providing information on the wines, estates and more.

One example is Roodeberg's new pack, which will appear on-shelf mid-2011, features a QR (Quick Response) code on its back label. The QR code is a modern barcode technology that allows consumers to access a web page with further information about the brand, such as tasting notes, media releases, history and winemaker information. It also assists consumers to make a purchasing decision while in-store – useful when considering the vast number of wine brands consumers have to select from. Of course, there are a host of other smaller wine competitions that merely serve as a feather in the cap of local wine producers rather than being an influence in the mind of buyers standing in the wine section of their local supermarket, i.e. most of us.



For some reason, however, the organisers of the brand new Top 100 South African Wines competition felt that we, in fact needed yet another competition. As with every such event, the competition was met with much scepticism. Seemingly, entries were fairly limited with some of the bigger names in the industry sitting out the 2011 round, to see what the competition was all about before committing their names to anything.

Overall, a total of 411 wines were entered into this debut competition, of which 222 were red, 143 were white and 25 fell under the blanket of 'other' such as MCC's, dessert wines or fortified wines. And from this rather interesting 'balance' the Top 100 South African wines were chosen. From a mere 411 entries? Really?

KWV Category Manager: Wines SA, Uschi van Zweel, is excited about the possibilities of this new feature. "We're blending the old with the new – a wine with a proud, South African heritage and modern technology. The QR code gives loyal and new Roodeberg consumers the opportunity to learn more about the wine, and allows us to connect with and grow the Roodeberg community," says van Zweel.

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The new pack forms part of a broader campaign to celebrate this iconic red blend's proud 62-year-heritage in South Africa. You can win some fabulous Roodeberg wine in this month's Wine Extra competition.

[Facebook Group](#)

Click [here](#) to enter 2011 Wine Laid Bare Competition

wlb competition 2011

Wine Laid Bare 2011 Entries are In!

Ever willing to drink wine and get naked, SA has surpassed its previous record by submitting no fewer than 134 entries for this year's Wine Laid Bare competition. The photos, coming from 41 different photographers, reflect a wide range of style and creative interpretation. The Wine Laid Bare competition sees entrants competing to be one of just 12 images used in an annual calendar which is sold to raise funds for breast cancer charities. The calendar is sold each year at The Wine Show Jo'burg, and thereafter via mail-order here at Wine Extra or via The Wine Show team.

This year the public are also invited to join the judging process. The gallery here has all 134 entries on view. Each photo has its own "like" button linked to Facebook. To vote for an image you simply click the "like" button. You can vote for as many images as you like. On **June 30th** we will count the "likes" for each image and add those points to the judges' scores. After **June 30th** you can still "like" an image, but it will not reflect in the final scores.



The 12 winners will be revealed at the Wine Laid Bare Gallery at The Wine Show JHB on August 5th 2011 (at the Coca-Cola Dome: www.wineshow.co.za)....[Click here for 2011 entries](#)

taste team

Winter Whites

No one can deny that winter is officially upon us and with a vengeance.

Traditionally winter is considered to be ideal for drinking red wine in front of log fires, but what if red wine is just not your thing? Well, then you opt for a



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winter white and as the Taste Team have discovered, the idea is perhaps not quite as insane as the traditionalists amongst us may think...



Paul Cluver Riesling 2009

"It reminded me of the flavour of sherbert with hints of gooseberries & granny smith apples – some of my favourite things!" - Gail

(RRP) R85

Available at: Pick 'n Pay on William Nicol & Makro

Website: www.cluver.com

Pieter

Sour flowers (come on – use your imagination!), bread, dough, boiled sweets (green ones) and, after a while, candy floss. The palate finds beautiful Riesling balance between a lowish alcohol, superb, prominent acid backbone and lingering fruit. Winter wine? Perhaps too steely and austere right now, but it's still far, far from its best. Keep it for another five to ten years in optimum conditions and you won't care what season it is!

Robyn

Hmm... apple and tinned pineapple on the nose. Pretty high acidity came along with more of that tinned pineapple (the stuff in juice, not in syrup), but somehow a little watered down. Would be a great refresher on a hot afternoon, but no comfort when it's cold.

Ellen

Riesling is probably my favourite white grape, and Paul Cluver has produced a very satisfactory expression of this cultivar: pale lemon in colour, the slightly shy nose shows grapefruit and wet gravel. The bright acidity we expect of Riesling is evident on the palate along with limey flavours and a solid core of minerality. This is an austere wine, a straight line whereas some wines are very round; but I like it very much. I'm not sure about 'winter white'; I'd certainly drink this all year round and with that acidity and minerality it would be perfectly at home in warmer temperatures.

Etienne

Shoving my nose in the glass I'm reminded of wild flowers. There is some faint apple too, so faint I wonder if it was ever really there. Not my idea of a winter wine but something I would certainly have on one of the warmer winter days up in Gauteng (let's be honest, the evenings are nippy but we aren't trekking through frozen tundra).

Gail

I did a little dance when I found out that we were doing a tasting of whites! This was right up my alley and I

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was not disappointed! The Riesling was a lovely wine. Very gentle and drinkable. It reminded me of the flavour of sherbit with hints of gooseberries & granny smith apples – some of my favourite things!



Lourensford Viognier

“Awesome and a certain cure for winter blues!” - Robyn
(RRP) R90

Available at: [Johnny’s Liquor PTA](#), [Checkers](#), [Bootleggers Fourways](#)

Website: www.lourensford.com

Pieter

Really open with a friendly, nice nose – one would probably be able to smell this under water! Its nose is waxy and peachy with a little spice. Peaches dominate the taste which doesn’t linger as long as the Riesling’s. The mouthfeel is fat and rounded with typical (for Viognier) lowish acid and highish alcohol. The younger, the better, so drink it this winter.

Robyn

At first I smelled lemon sorbet with a hit of soa. A bit of peach came later. Tasting it took me to an unexpected place: summer days playing outside and licking my peach flavoured Lip Ice off my lips as a child. Awesome, and a certain cure for winter blues!

Ellen

Ooh – now that’s a nose! An intense aroma greets you and it takes a bit of work to determine just what you’re getting – but I settle on candy floss, fruit salad ‘flavour’ (such as that found in sweets rather than a real fruit salad) and white flower which gives it away as Viognier. The palate is rounded and full-bodied, high in alcohol but not unpleasantly so, with medium length. Flavours of stone fruit and almonds may remind you more of late summer than winter, but it has a comfort factor that definitely classes it as a winter white. An interesting and immensely enjoyable wine.

Etienne

Cooked peaches hit the snoz full on and then carry on to the taste buds. It fills the mouth quite pleasingly. It is dry and somewhat high in alcohol but this, combined with a full body is exactly what makes it a convincing winter white.

Gail

This is the perfect winter wine! The heavier, rounder balance of this wine warms the mouth. The vanilla nose and hints of sweets was lovely. It’s almost an artificial sweetness. Bath salts come to mind, but it’s definitely not unpleasant! Peaches and pineapple are noticeable on the palate. Definitely one of my favourites of the night! Yet they could all be!

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Naude Blend

"You could be forgiven for thinking you forgot to have a drink." - Robyn

(RRP) R118

Available at: Mainly in restaurants and Sunninghill Tops @ Spar

Website: www.adorowines.co.za

Pieter

The pronounced toasty wood on the nose seems a bit apart from the primarily lemony fruit (interesting dried fruits later), suggesting that the wine needs more time to integrate. The palate feels lightish, with bright acid. The wine seems perhaps a touch younger than it is, which all conspires to make me want to mature this enigmatic wine further.

Robyn

Breathe in, breathe out. Sweet smoke and seductive toffee rise out of the glass. Easy she goes, light and lemony with a hint of butter and mineral tang, disappearing from your glass like mist rising from morning dew. You could be forgiven for thinking you forgot to have a drink.

Ellen

This wasn't my favourite wine of the flight. The amount of wood on the youthful nose slaps me across the face like a plank and makes it hard to distinguish any fruit. Toffee and vanilla qualities from the wood are the only detectable aromas. The palate is medium-bodied and lemony, but the wood is so unintegrated it's hard for me to really enjoy this wine. Perhaps some more time in the bottle will allow the components to mingle and get to know each other a bit better.

Etienne

A fair mix of citrus fruit and pineapple. A Pina Colada of flavour, but that is where the similarity ends. It is low in alcohol with just a dose of wood. This is much more a breezy summer wine than a sober winter one.

Gail

My first impression of this was "hectically wooded". This was complimented with a lovely lemoniness and hints of paw-paw. The taste then mirrored the nose with the presence of lemon. Otherwise, this wine was soft, lovely and drinkable. It got my saliva glands flowing, wanting more and more! The beautiful label was an added bonus.

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L'Avenir Chenin Blanc

"Winter is a perfect excuse to drink this – as is thirst or anything else." - Pieter

(RRP) R120

Available at: Pick n Pay Super Waterfall Mall in Rustenburg, Makro Woodmead and Johnny's Atterbury in Faerie Glen

Website: www.larochewines.com and www.lavenir-lodge.com

Pieter

Smoke, grass, candy, subtle wood, citrus, clay and nuts all make for a wonderfully complex nose. The palate is full and balanced, with just a bit of positive austerity / pithy grip. Great stuff already, but should develop nicely. Winter is a perfect excuse to drink this – as is thirst or anything else.

Robyn

Ash and a hint of guava – wouldn't think it sounds nice, but it's pretty good to smell. Tasting it is an experience! It's like swallowing an earth-mother: huge, rounded, balanced, rich, warm and generous. With a long mineral finish, this one will keep you till spring blossoms.

Ellen

Clear yellow, this wine has an intriguing nose of guava and under-ripe passion fruit. It has a wonderful earthiness and minerality on the nose that makes me want to deepen my acquaintance with it. The palate is medium-bodied with medium length but has an intensity of fruit flavour that follows through on the promise made by the nose. Just right with a chicken pot pie on a winter's evening. I really like this wine.

Etienne

A nutty nose filled with woody smoke. That's a mouth full – as is this wine. Plentiful fruit – pineapple, pear, green melon and a hint of grass does not make this a tropical punch. In fact, far from it. Somewhat more serious, it is another tasty example of why white wines can and should be enjoyed in winter.

Gail

An unusual Chenin this, being very reminiscent of a Chardonnay. The nose was smokey with burnt sugar, caramel, butterscotch & even chocolate brownies! Yum! A hint of wood and fruit were also noted. Then came the WOW flavour! Very rich and full bodied, this would be my number one Winter White. Everything I could ask for in a wine. Need I say more?



Creation Semillon 2010

"This wine is 'autumn' through and through but I'll have a glass any time." - Etienne

(RRP) R90

Available at: Johnny's Atterbury (PTA), restaurants and cellar.

Website: www.creationwines.com

Pieter

Smoked and cleaned weeks ago – that's the kind of pipe I smell. Also a touch of complimentary wood and gorgeous dusty pyrazines (in this case mainly bell pepper) that develops nicely in the glass. The palate is still young, including just a touch of sulphur (no problem, it'll benefit maturation), gravelly minerality and a seriously beguiling aftertaste. Good for this winter, it carries my personal trouser accident warning for many winters to... uhm... come.

Robyn

Woo! What a pong, asparagus and green pepper – not my fav. The vegetables continued with celery and carrot, plus a hint of salt combined with grassy notes. A veritable veggie soup! This puppy could be a chef's muse; you could spend a day thinking about food matches with a glass of this in hand. That said, it reminded me of summer dining rather than winter broths...

Ellen

Pale lemon in colour, this nose is 'interesting' at first encounter. I get tinned green beans and nettles and I'm not enjoying it all that much; but somehow as I swirl it round in the glass it changes and improves. The palate is medium- to full-bodied with a medium to intense flavour profile and moderately high acidity. Bone dry, it tastes of British gooseberry and minerality. Alcohol is in balance and it is very long. But despite its structure I'm not that fond of this wine. It has enough body to stand up to winter but lacks any real warmth.

Etienne

Figs, a hint of pear, honey and...candy - rich yellow liquid candy that is. Low acidity, lightly wooded and smacking with subtle flavours. This wine is 'autumn' through and through but I'll have a glass any time.

Gail

The name 'Creation' makes me think of the earth. Interesting then, that the nose and taste of the wine were very earthy! With compost and raw, green veg on the nose, which later developed into quite a complex nose of guavas and savoury soup, this wine was definitely making an impression. The palate was savoury too, with hints of green veg like broccoli and beans. It was definitely not a shy wine and something I would share with friends to impress & surprise.

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Lanzerac Chardonnay 2010

"Definitely my favourite wine of the flight. And at a price even I can afford!!" - Ellen

(RRP) R80

Available at: Makro, Checkers, Johnny's Liquor PTA

Website: www.lanzerac.co.za

Pieter

The pleasant and exciting surprise of the tasting. A friendly, subtle nose of mainly peaches, but with a real sense of purity. Chardonnay can be peachy, but this was peachy enough to make me guess it was a Chenin... The palate is full, fat and balanced with beautiful, lingering fruit – *such* an easy drinker! It should keep well for a few winters, but I wager you won't be able to.

Robyn

The scent of dried apple with a dash of wood. Add a bit of apple juice, a drop of lemon and a flavour like the scent of perfumed flowers – it's like someone made a potion to summon spring! This chardonnay is so great to drink. Easy, but not sluttish. She'll make you forget your cares, kick off your shoes and go for a run in the cool grass.

Ellen

This wine is sure to be a crowd-pleaser any time of year, but has a heartiness to it that definitely makes it one for the cooler months. Lemon yellow in colour, the medium-intense nose is smoky and full of green apples. On the palate it is perfectly balanced and has a soft, pleasing mouthfeel. It is medium-bodied with intense fruit flavours and medium acidity, making it versatile and accessible. Definitely my favourite wine of the flight. And at a price even I can afford!!

Etienne

Everything about this wine is just peachy. The nose, the palate...everything. The peaches are complimented by a very slight hint of vanilla. The alcohol is on the higher end of the scale and gives it that extra nudge towards the "this will warm you up" end of the scale.

Gail

Not your typical Chardonnay, this wine was gentle and feminine. The nose was sweet and fragrant with just a hint of wood, followed by fantastic fruity, sweet, full balanced flavour! The perfumy hints were quite mesmerising. Perfect for Winter! I'd drink this again!

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cooking with wine



Fillet with Liver Pate and Red Wine Sauce

1,5kg Beef fillet

2 Garlic cloves

25ml Olive oil

25ml Butter

200g Pate de foie gras (or chicken liver pate)

Salt to taste

Freshly ground black pepper



Crush garlic and lightly heat in melted mixture of oil and butter. Slice meat three-quarter way through at approximately 2cm intervals. Season with salt and pepper and place a sliver of pate in each incision. Place on baking tray, pour over remaining oil/butter over meat. Cover with aluminium foil. Bake at 200°C for 10 - 15 minutes. Prepare sauce during this time.

Red Wine Sauce

25ml Butter

2 Large onions, sliced

1 Large can tomato puree

200ml Red wine

3ml Mixed herbs

5ml Sugar

200g Mushrooms

Heat butter, lightly brown onion and add remaining ingredients. Simmer for approximately 5 minutes and serve with meat.

Funny of the Month



YES, YES, YES !!!

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news

PE drinks the Wine Show dry! Eastern Cape wine lovers filled the Nelson Mandela Bay stadium's World of Windows to capacity over the weekend to sample and buy hundreds of wines during The Wine Show Road Show Nelson Mandela Bay. Visitors and exhibitors agreed that the second edition of this fun, interactive consumer show was a spectacular success. [Read more...](#)

Historic Klein Constantia has been sold. Yes that's right, one of South Africa's most historic estates, has been sold. Owner Lowell Jooste has entered into an agreement to sell the estate to Zdenek Bakala and Charles Harman, a pair of investment bankers affiliated with the Dutch-based BXR Group for an undisclosed price.

Located in the cool Constantia ward on the Cape peninsula, Klein Constantia is best known for its consistently outstanding dessert wine, Vin de Constance. The winery owns 200 acres of vines and produces 30,000 cases annually of Chardonnay, Riesling and Sauvignon Blanc, along with small amounts of a Cabernet Sauvignon and a Cabernet-based blend. [Read more...](#)

A master plan to win the UK wine market – South African wine and spirits producer, Distell, has acquired a stake in UK wine distributor, BrandPhoenix, in a bid to gain deeper penetration for its brands in the competitive UK wine market.

BrandPhoenix was launched ten years ago by three veterans of the wine trade and is today the brand owner of FirstCape, a joint-venture with five co-operative cellars and 200 supplying farms in the Cape's Breede River Valley and one of the top selling SA wines in the UK. [Read more...](#)

Italian wine production passes that of France - Italy surpassed France in total wine production last year, according to data from the European Commission. Italian producers bottled 4.96 billion liters to France's 4.62 billion liters; the former held steady while the latter dropped 1%. The two countries have long sparred over the top slot, with the winner's mantle switching back and forth from year to year. [Read more...](#)

get out!

Warm your cockles for winter in Durbanville – From Thursday 23 to Saturday 25 June 2011, the High Street Shopping Village, just off Durban Road, hosts its popular annual winter wine festival. Come and experience exceptional red wines, white wines, Muscadel, Brandy and Port, while you tantalise your taste buds with mushrooms, oysters, cheeses, chocolates and more. Tickets are available from [Computicket](#) or contact Anel or Elize on 021 914 6444.

Fondue fun at Holden Manz – From 8 to 29 June 2011, you can join in on a really fun way to eat and meet at the beautiful Holden Manz Winery in Franschhoek. This dinner with a difference includes a savoury fondue with a wide variety of foods, followed by a



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30 minute trivia quiz with prizes. The evening is rounded off with a decadent chocolate fondue. All this is available for R150pp. Contact Guy Kedian at Holden Manz or visit www.holdenmanz.com for more info. Booking is essential.

Bread baking this winter with George Jardine – Starting the day with coffee and handmade pastries, the morning is spent baking a variety of breads and learning the secrets and recipes of George Jardine at the Jordan Wine Estate near Stellenbosch. The course costs R600 per person and includes lunch. Various dates are available for booking between 11 June and 27 August 2011. For more information or to book, call 021-881 3612 or [email](mailto:).

Christmas in winter – Tulbagh invites you to join them for a winter wonderland festival. Explore the Tulbagh Wine Route, there will be a wine tent with cheese, olives and chocolates, entertainment at various venues, a Christmas craft market and kids can even meet Santa who's making a special mid-year appearance and hosting a "Rock with Santa" party. Be sure to join in on the winter fun on 25 and 26 June 2011. For more info, call 023-230 1348 or visit www.tulbaghtourism.co.za.

The Wade Bales Wine Festival - Taste over 240 wines from South Africa's best estates at the stylish and prestigious Pezula Golf Clubhouse in Knysna on 4 and 5 July 2011. Enjoy some fresh Knysna Oysters or a selection of cheeses while you mingle with the winemakers and find out about the latest trends in the industry. Tickets are available for R150 from Computicket. For more information, [email](mailto:).



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the Coca-Cola dome
5th to 7th August 2011

and






Sunday Times The Times Sowetan Sunday World