

The Wine Show Extra



livin' the life

Kickin' it at the Wine Show in Jo'burg

The Wine Show Jo'burg has proven itself to be the biggest wine show of its kind in South Africa and having been part of the team for the second year in a row was so much fun. Those who know me will tell you that I'm not exactly the biggest fan of the city of gold, but I must admit, that I definitely look forward to traveling there for the Wine Show.

This year's show was once again a huge success with over 140 producers exhibiting over 900 different wines. I was in wino-heaven!



Over two days the majestic Coca Cola Dome in North Riding was converted into a showcase for wine producers and it was amazing to see it all come to life, first slowly with the stands being built, gradually building up until the buzz and excitement that one can feel in the air for the last hour before the show officially opens.

For me, the show kicked off on the Friday morning when I visited the [lanF Show](#) from [2 Oceans Vibe Radio](#) in Millpark where we sampled some gorgeous Chenin Blanc from [Land of Hope winery](#), and had some divine sushi to finish of their 'Japanese week'. Can't say I've ever had sushi for breakfast... Catch a recording of the show here.

5pm on the Friday afternoon came soon enough with punters lining up outside the doors of the Dome and that pretty much set the tone for the rest of the show. Over the weekend, there was an impressive selection of food and wine pairing events in the 'Friends for Dinner theatre' with executive chef from the Park Inn hotel in Sandton, Leon Hatton-Jones preparing the most sumptuous offerings which would've complemented even battery acid. Fortunately, there were only wickedly wonderful wines on offer at the Wine Show!

The 'Wine Theatre' also hosted some fun and informative sessions where show visitors could enjoy tasting wines from [Idiom](#), [Arumdale](#), [Clos Malverne](#) and a special selection of wines by myself and four of the Taste Team members.

Chatting to exhibitors over the three days, it would seem that they enjoyed the layout of the show. The fact that there was plenty of space and their stands larger than other shows, allowed them to really afford the necessary time to visitors in order for them to discuss their wines and

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estates rather than acting as mere bartenders at otherwise overcrowded shows.

General comments from show visitors were that they enjoyed the large selection of wineries that were represented at the show, whilst also being introduced to the names of farms that they'd never even heard of. The perfect showcase.

Media partners, Avusa (The Times, The Sunday Times, Sowetan and Sunday World) and logistics partner Dawn Wing also reported a fantastic show.

Last, but by no means least, the 12 winners of the [Wine Laid Bare](#) photo competition in aid of Breast Cancer Awareness were announced and the 2012 calendar was released. The overall winner was a beautiful mirror image photograph shot by Leon Laubscher. The new calendar is on sale now for only R100 with all proceeds going to Cansa.org.

And so another Wine Show Jo'burg ended as a huge success. Next up and very exciting is the Wine Show Road Show, which will be opening its doors to the public at the Moses Mabhida Stadium in Durban from 11-13 November 2011. Kwa-Zulu Natal, we're coming to you!



special report

Start your very own wine appreciation group from home

A true wine tasting can be anything from a cheese and wine affair to a simple and relaxed and enjoyable exploration amongst friends – of wine, of course. The objective of a tasting should be to provide those attending with new, useful knowledge which will add to their enjoyment of wine and help them to distinguish between wines, pinpoint characteristics and correctly criticize different wines. There are several elements which will influence a wine tasting event.



The guests: Few people will refuse an invitation to a wine tasting, so don't ask people indiscriminately. Concentrate on inviting a variety of guests with varying degrees of knowledge about wine. Although they shouldn't all be wine experts, it's important that they at least enjoy drinking wine. The most rewarding functions involve between 10 and 30 guests.

It's worth keeping in mind that the fewer people you have at a wine tasting, the further the available wine will go. At an average of 20 tastings per bottle of wine, one can work out how many bottles you would need to provide.

Location: Though informal tastings don't exactly require much, it's important to keep in mind that



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the environment should allow for people to speak their mind and share their thoughts on the wine. If there's a bigger group, try to keep the noise levels down and have one large area without any partitioning. To judge a wine by its colour, one should have a well-lit surface against which to hold up the wine. This could either be a white wall with good clear lighting, a white table cloth or even sheets of white paper. Of course, a little background music is always great for creating an atmosphere as long as you get the right type of music and set the volume just right.

Glasses: It's a startling experience to nose a wine in a conventional wine glass and then nose the same wine in a tasting glass. The concentration of nose in a tasting glass shows up the varying gradations of colour in the wine.

Many people use a different glass for each wine, leaving the used glasses to compare the wines at the end of the tasting or come back to a favourite. It's a good investment to buy as many tasting glasses as the wine circle can afford, however another idea is to collect tasting glasses from various wine shows and events and add them to the kitty as you go along.

The Wines: This is where the fun begins. You could choose to showcase different wines from one producer, compare a bunch of similar cultivars, such as a row of Chardonnays or Shiraz's, see how wines from a particular vintage or region compare with others and many more.

A maximum of 6 different wines will provide you with the best selection as it won't overwhelm tasters. It is also important to ensure that white wines are chilled in advance and red wines should ideally be decanted a few hours in advance to allow for them to breathe sufficiently. It's also worth having a few extra bottles of wine available for post-tasting socializing.

Scoring: This really depends on how seriously you want to make the tasting. Some tasters won't be interested in scoring the wines at all, while others could be more serious about it. Drawing up your very own 20-point scoring sheets is as simple as creating a table with 6 columns: Name of the wine; Appearance (3 points); Nose (7 points); Palate (10 points); Total Points and Remarks. Again, depending on how seriously your group takes the tasting, this might not be necessary at all.

Housekeeping: A number of jugs of water should be available for people to rinse out their glasses before tasting the next wine. Some plastic buckets can be used as spittoons for water or wine to be poured into.

It is absolutely necessary that people be reminded not to smoke during the tasting as cigarette smoke interferes badly with accurate tasting of the wine. This is not wine snobbery, but common sense. Also keep in mind that you should rather serve food or snacks after the tasting unless you're doing a particular food pairing as certain foods can drastically affect the taste of the wine.

Now there's absolutely no reason for you not to start your very own wine appreciation group. Try rotating venues amongst friends so everyone has an opportunity to put their selection of wines to the test. It's a great way of meeting people and in today's rushed life, to make a set arrangement to catch up with friends over a glass (or six) of wine.

[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...

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Paul Cluver Sauvignon Blanc

"I can really see myself with a glass of this in hand whilst lounging next to the pool..."

(RRP) R75

Available at: Ultra Liquors, Makro, TOPS at Spar

Website: www.cluver.com

Gail

Situated in the heart of cool-climate Elgin, Paul Cluver wines is ideally located to produce stunning white wines and they certainly do not disappoint. I picked their Sauvignon Blanc, which is one of my favourite varietals as it really stood out for me.

With a small component of oak-matured Semillon, this non-vintage Sauvignon displays the crisp aromas of green pepper and fig along with distinct gooseberry and granadilla flavours in a beautiful balance where green meets tropical.

Packed with flavour and a lovely clean, long mineral finish, this wine is perfect on its own or with salads and seafood. I can really see myself with a glass of this in hand whilst lounging next to the pool during summer months and I even believe that this Sauvignon Blanc might even age nicely for a couple of years. Fresh, zesty and in essence, just plain 'yum'!



Elgin Vintners Merlot Rose

"Once you've taken a swig of this, it's as if a string quartet has started to play Vivaldi's Spring..."

(RRP) R40-50

Available at: Pick n Pay, TOPS at Spar, Liquor City, Bootleggers

Website: <http://elginvintners.co.za>

Maryna

I find it pretty amazing just how many men are getting over themselves and finally deciding to indulge in a bit of pink. Seriously now, there's nothing wrong with it. It's wine, it tastes good and you might even look like you are a man of the world who knows better.

The Merlot Rose by Elgin Vintners caught my eye firstly with its beautiful colour. Rose often shows up in various shades of pink, from the more salmony shades, to peach and often just slightly pale pink and others more of a light red. This particular Rose was a beautiful pink, bright and inviting.

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A common stereotype with Rose is that it is a sweeter wine. This is no longer the case as more and more producers decide to opt for a dry Rose. Made from 100% Merlot grapes, the juice was left on the skin for only 4 hours to extract this magnificent colour.

Once you've taken a swig of this, it's as if a string quartet has started to play Vivaldi's Spring, as the wonderfully fruity strawberry and red berry flavours conjugate and do their dance in your mouth. This is a wine I'd happily stock up on for the coming spring and summer months as it's so easy to drink on its own, with a salad, sushi or smoked salmon sandwich. And let's be fair, at the price, there simply isn't a reason not to indulge.

Seal Breeze Wines Merlot 2009

"A firm structure with all the soft and rounded bits in the right places, like that redhead from The Mentalist..."

(RRP) R110

Available at: www.sealbreezewines.co.za

Website: www.sealbreezewines.co.za

Pieter

If you, like me, think that it's mostly too warm in the Olifantsrivier to make more than the occasional goodish wine between all the bulk stuff, you clearly haven't tasted the Seal Breeze range yet. Looking for something off the beaten track to select as my show wine (it's impossible to pick one ultimate best wine from so many), I found my pre-conceived ideas crumbling like Jericho's walls in front of the Seal Breeze stand.

There I found Joan Wiggins, who substitutes the academic stuff with raw passion. Having immersed herself in the art of winemaking at the tender age of 51, she isolates herself three weeks before every harvest and she talks to her vines (they talk back, she assures me). She tears up as she explains how they've replaced another yearning of hers, almost literally becoming her babies...

Apart from true passion, other really good vinous things happen here: a miniscule selection of own-label wines (in total, only 780 cases from more than 60 hectares) are lovingly made from truly maritime vineyards as little as 8 kilometres off the coast. Grapes are foot-trodden with friends and end up in beautifully authentic expressions. All the wines that were there for tasting were nicely balanced (both reds labelled at 13.61 % alc.) and really true expressions of their cultivars – refreshing in this age of over-extracted wines that all taste the same.

Joan's 2009 Merlot is hauntingly authentic with awesome fruit purity, showing soft purple fruits, aniseed and a touch of tea leaves after time in the glass. There's also great minerality on the palate, which shows wonderful balance and a proper dry finish. The sensitive wooding adds complexity but allows the fruit to take centre stage. There's also some tannic backbone, but the "feminine" kind that so many Merlot producers claim, but never get right: soft and sensual. A firm structure with all the soft and rounded bits in the right places, like that redhead from The Mentalist



Casillero del Diablo Carmenere 2008

"It's as if the fairy tale of Sleeping Beauty had been rewritten and Carmenere woke up from a deep slumber..."

(RRP) R55

Available at: Pick 'n Pay countrywide, MaKro, TOPS at Spar

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Website: www.nixanwines.co.za

Maryna

Carmenere, otherwise known as 'The lost varietal' is one of my favourites, not only because it is unique, but also because it embodies so many wonderful qualities, which Chilean producer Concha y Toro has embraced to the fullest.

Until the late 1990's, it was thought that Carmenere had died in the late 1800's when the Phylloxera bug swept across all wine-growing regions, but when a Frenchman visited Chile, he recognised the grape, which was thought to be Merlot. It's as if the fairy tale of Sleeping Beauty had been rewritten and Carmenere woke up from a deep slumber.

The wine presents with a beautifully fragrant nose of luscious fruit flavours, dark plums and blackcurrant, black chocolate with hints of coffee and toasted American oak.

A medley of flavours fills your mouth as you taste this wine with the smooth and subtle fruitiness of a Merlot, but pulling through the spiciness one would typically find in a Shiraz.

What I also really like about the wine is that it really creates a talking point around any table. Most people haven't even heard of the varietal, let alone tasted it and the conversation really takes off once it has been tasted as everyone has their own opinion, though often it is found that, due to the complexity of the wine, everyone really likes it. And I particularly like the price. Not at all bad for a unique and fun import. You can also read more about the intriguing story behind the name of Casillero del Diablo [here](#).



Gabrielskloof 5 Arches

"It's hard to figure out how this could be both so rich, and yet so elegant at the same time..."

(RRP) R110

Available from agents:

Matthys Uys – Gauteng / 082 468 9720
Sam Rose – Garden Route / 076 315 6247
David Nel – Cape Town / 083 235 5748

Website: www.gabrielskloof.co.za

Robyn

I'm a big fan of the wines coming from the Bot River/Hermanus area (technically the Walker Bay and Hemel-en-Aarde wards if we want to get stuffy about it). Lovely, cool climate wines with loads of flavour and some restraint. Hell, even some of the Sauvies are drinkable!

A couple of years ago I was given a reason to visit the very new Gabrielskloof and after one taste of their The Blend, I was hooked, but sadly for me, most of their range had yet to be released. So at this Jo'burg Wine Show I was very pleased to be able to drink... uh, taste, my way through their whole range!

It was a major struggle to pick a favourite – many comparative 're-tastings' were required, but the endlessly complex 5 Arches came out tops. Named after both the five arches in their impressive cellar, and the five Bordeaux varieties that make up this blend, this wine is already picking up the odd bit of bottle bling.

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If you pour a glass of this for yourself anytime soon, I'd recommend just sitting and smelling it for a while – not only is that a pleasure in itself, but it'll help make up a little for the fact that you're cradle-snatching. Initially, the tannins seemed a little sharp, but after a few sips the whole thing melts into itself like good dark chocolate and with the same feeling of silky decadence. It's hard to figure out how this could be both so rich, and yet so elegant at the same time – perhaps it's more feeling than flavour?

The 5 Arches is excellent drinking now, but with a little patience, I swear it will be magnificent. Trust me!



Nelson Cabernet Franc

"...this Cabernet Franc simply blew my mind."

(RRP) R200

Available at: [Frogitt & Vonkel](#) and the cellar.

Website: www.nelsonscreek.co.za

Etienne

This was my second visit to the Wine Show and the first as a member of the Taste Team. I still very much consider myself to be the novice of the group, although I've learnt a lot in the few months I've been part of the team. One thing that I do, however, know is that I absolutely LOVE red wine and it was pretty much a no-brainer that I'd be picking one to present.

What I certainly did not expect was that it would be a Cabernet Franc! My palate is still very much evolving and growing as I experience all of the different wines, blends and varietals that come my way, but this Cabernet Franc simply blew my mind. I'm sure Ellen would've been proud!

Winemaker Lisha Nelson seemed to have totally embraced the grapes and the inherent properties of this varietal. The deep ruby red colour and spicy nose followed through beautifully onto the palate with a strong tannic backbone and lingering aftertaste.

This is a fantastic wine that could probably be laid down for a few more years and will be even more rounded. I wouldn't recommend this wine on its own - definitely to be enjoyed with some red meat, a nice rich oxtail stew or lamb roast. And some good company of course...

Want to sample FREE wine once a month and report back as one of the Wine Extra Taste Team members?

If you do, then tell us in no more than 50 words why we should pick you. The Team is based in Jo'burg and meet once a month for a fun and leisurely tasting. Experience is not a requirement as we're looking for a true wine-lover, not a wine snob!

Please send your application to info@wine-extra.co.za no later

**Winner of a Year's Supply of Wine from
Frogitt and Vonkel is**

KARIN HERBST

The Wine Show Extra



than 10 September 2011.

cooking with wine



Fillet with liver pate and red wine sauce

Ingredients:

1,5kg Beef fillet
2 Cloves garlic
25ml Olive oil
50ml Butter
200g Liver pate
Salt (to taste)
Black pepper
2 Onions (sliced)
1 Tin tomato puree
1 Bottle Obikwa Shiraz
3ml Mixed herbs
5ml Sugar
200g Mushrooms



Method:

Crush garlic and lightly heat in melted mixture of oil and 25ml butter. Salt meat well and brown in hot oil mixture. Slice meat three-quarter way through at approximately 2cm intervals. Season with ground pepper and place a sliver of pate at each incision. Place on baking tray, pour over remaining oil in pan and cover with aluminium foil. Bake at 200°C for approximately 10-15 minutes.

Sauce:

Lightly brown onion in remaining butter and add 200ml wine along with remaining ingredients. Simmer for approximately 5 minutes.

You'll probably have another 550ml of wine left over – well, you're going to drink that, aren't you?!

If you have any exciting recipes that include wine that you'd like to submit to us for publication, please do so by emailing it to info@wine-extra.co.za.

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..."



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news

Looking for wine that will "Rock" your world? – Then look no further. Famous rock band, AC/DC has decided to extend their successes of selling over 200 million albums worldwide to creating their own wine brand. Having teamed up with Australian winery Warburn Estate, the range includes wines named after its greatest hits including Back in Black Shiraz, Highway to Hell Cabernet Sauvignon and You Shook Me All Night Long Moscato. Hopefully we'll be able to see it on local shelves soon.

A car that runs on wine, now we're talking – One of several new cars showcased last week at an eco-rally sponsored in part by the Prince of Wales's environmental initiative, Start, was the Lotus Exige 270E Tri-Fuel. Sure, it can also run on traditional petrol, but specialized Exige is capable of running on an ethanol fuel made from wine that isn't up to drinking grade, or whey, which is also a by-product of the cheese or chocolate-making process. [Read more...](#)

AFASA decry lack of 'real' BEE in wine - As a culture and status symbol, wine is seeping in to the black community, as evident by such events as the Soweto Wine Festival, but black farmers are crying foul at being marginalised by the industry. Ivan Cloete, the provincial chairman of the African Farmers Association of South Africa (Afasa), said: "In the Western Cape we are still victimised... transformation in the agricultural sector is just another word for us, because we do not see any progress in terms of land reform." [Read more...](#)

Gerard Depardieu the new face of wine? – Has wine entered a new age of romanticism, shunning the regimental order eschewed by multinational corporate machines? Chris Losh considers the recent rush to sell assets, including Brown-Forman's sale of Fetzer to Concha y Toro - and wonders what Gerard Depardieu might make of it all. [Read the full article...](#)

Piz Buin or Pinotage? Sunburns, like punishing humidity and hungry mosquitoes, are an unfortunate byproduct of summer. What's more, skin damage can lead to more serious problems, like skin cancer. Compounds in wine may offer some relief to sizzled cells, however, according to an experimental study recently published by the Journal of Agriculture and Food Chemistry. But experts tell Wine Spectator that doesn't mean a wine dip will protect your skin. [Read more...](#)

get out!

'n Regte Pampoer! – Well this is definitely a first of its kind! Ever thought of pairing wine with pumpkin? We didn't think so, however the guys at Diemersdal are doing just that on the 23rd of August at 19:00. For R220 per person, you can discover the taste of a variety of pumpkins and be amazed at the different flavours it adds to 5 interesting courses and matched with chosen wines from the Diemersdal portfolio. Booking is essential by calling 021-976 3361 or email inge@diemersdal.co.za.

Join in on an evening of Good Taste – On 24 August 2011 at 18:30 you can enjoy a mouth-watering explosion of gourmet food along with a smooth and refined celebration of distinctive wine as well as a crafted and talented display of fine art. And all of this

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The logo for 'The Wine Show Extra' features a circular emblem on the left containing a stylized wine glass and a bunch of grapes. To the right of the emblem, the text 'The Wine Show' is written in a dark red, serif font, and 'Extra' is written in a larger, light brown, sans-serif font.

with a good cause in mind. The Lunchbox Foundation is a non-profit organisation that's dedicated to providing a daily meal to extremely poor and at-risk students in township high schools. This event will be taking place at the Good Food Studio at the impressive Pick 'n Pay on Nicol. For more information please email goodfoodstudio@pnp.co.za or call 011-998 3310.

Seductive Sauvignon Festival - Submit to the allure of a fine selection of flirtatious 2011 Sauvignon Blancs and captivating Cabernet Sauvignons at the Vineyard Hotel in Newlands as presented by Wine Concepts. The event takes place on 26 August from 17:00 to 21:00 and tickets cost R120pp. For those who prefer older vintages, not to worry as there will be a range of these bewitching wines on offer as well and tantalising hot and cold finger food will also be served throughout the evening. Book to avoid disappointment by contacting Michael on 021-671 9030 or email newlandshop@wineconcepts.co.za.

Get glugging in McGregor – One of the most affordable and least pretentious of the food and wine festivals, when the winemakers of local cellars present their valley wines and village restaurateurs, chefs and caterers tempt with fare that ranges from rustic to top-notch. This feast for the taste buds takes place on the 27th of August and those wishing to make a weekend trip of it are advised to book accommodation in advance. Tickets cost a mere R50 and more information is available by calling 023-625 1954 or by visiting www.tourismmcgregor.co.za.

From Stellenbosch to Soweto – The 7th annual Soweto Wine Festival takes place from 1-3 September from 18:00 – 22:00 at the University of Johannesburg's Soweto campus. With plush wine lounges, a food arena showcasing Soweto's finest restaurants, a platinum wine arena showcasing some of SA's finest wine brands, KayaFM MCs, a City Press lounge, wine and food pairing classes and much, much more. Tickets cost R100. Contact Marilyn on 011-024 3616 or visit www.sowetowinefestival.co.za for more information.

Pop your cork as Franschhoek goes uncorked – With most of the Franschhoek wineries participating in this fun festival, there promises to be something for everyone, which includes cellar and vineyard tours, barrel tastings, food and wine pairings, art exhibitions, a fresh food market as well as a micro-brewery tasting, to name but a few.

Music fans can expect to be kept entertained with a variety of live shows, ranging from talented jazz musicians and blues bands to French inspired music, with local musicians providing the 'local is lekker' flavour. Car enthusiasts will be thrilled with a rare exhibition of über-luxury cars, which include the ultimate marques of Aston Martin, Porsche, Maserati and Ferrari. An added feature to this year's much awaited event is 'King and Queen of the Cork', where visitors to the festival stand the chance of winning an idyllic weekend away for two in Franschhoek.

To stand a chance of winning this getaway, all you need to do is take photographs of yourself and your companions at five participating farms during the course of the weekend. Purchase your Uncorked Access Card, at R80 per person until the end of August, thereafter it will be R100 per person, directly from www.webtickets.co.za. The

The logo for 'The Wine Show Extra' features a stylized wine glass icon to the left of the text. 'The' is in a small, dark font, 'Wine Show' is in a larger, bold, dark font, and 'Extra' is in a very large, light-colored font.

card includes a tasting glass and free wine tasting at these wineries for the duration of the event. For more information visit www.franschhoek.org.za.

A rat-a-tat-tat and a bottle of wine - The Cellar Rats 2011 Spring Wine Festival is held in aid of the Woodland School in Magaliesberg. Now in its 11th year, this wine festival appeals to novices and experienced tasters, with over 100 wine producers presenting their range to you. This is a family festival, with supervised entertainment for children whilst the parents relax and enjoy the wines in the countryside. Picnic Baskets, Refreshments & food will be on sale. Tickets are available from R88 at www.computicket.co.za or at the door for R100 with cheaper rates for kids. For more info, go to <http://www.winefestival.co.za>.

Spring festival at the Riviera... Well, the Bot-riviera! Not exactly France, but hey, you'll still have a lot of fun. A fabulous weekend celebrating the advent of Spring for wine lovers, nature lovers and families to get together for the good-time event of the year with gastronomy, tastings, entertaining activities, local artists and so much more.

Throughout the weekend participating Wine Estates and restaurants will announce their involvement by placing pink barrels at their entrances. Entertainment varies from horse riding, fly fishing, wine and olive oil tastings and blending, sumptuous meals, live music, pottery and art exhibitions. Partygoers can shunt their cabooses over to the Bot River Station on Saturday 10th September for the Botriviera Spectacle. The theme is 'carnival', an excuse for guests to puff up their feathers and pimp their style for an evening of other-worldly and downright surreal entertainment.

The party will be fuelled by DJ Charl who returns this year to rock the rails and steam up the venue. The loco-motion starts at 7 pm and the party will go on till late. Visit www.botriverwines.co.za or email Melissanelsen@gmail.com for more info.