

The Wine Show Extra



livin' the life

Wildy Good Wines on the West Coast!

Words: Maryna Strachan

Images: Mark Freeborough

I've had some great times along the west coast, from the picturesque village of Paternoster to sublime weekends on a houseboat near Kraalbaai, but believe it or not, I've never before been to visit any of the West Coast wine farms. Until now!

So, it was time for a bit of a road trip and admittedly, I didn't realize that it was going to be quite the road trip that it was, since it was a fair drive outside Cape Town, but we certainly had fun getting there.

We traveled out on the N7 through the most beautiful and picturesque landscapes and rolling hillsides past Piketberg, the 100% full Clanwilliam dam and on to Klawer where we turned off and headed out to Doringbaai where we paid a visit to Fryer's Cove Vineyards.

At first, my photographer, Mark and I were a bit confused by the odd location of the tasting rooms. Seemingly, the disused harbour buildings was where we were heading as the signs led the way. Our raised eyebrows were soon raised even further when we made our way to the cosy and quaint tasting room which has been done up so beautifully by the Fryer's Cove team. A very pleasant surprise indeed.

There to meet us were co-owner and assistant winemaker, Jan van Zyl and marketing manager Alberta who were eager to share the history and background to this cool-climate wine farm situated less than 1km from the Atlantic shore.



In 1985, aspiring winemaker Wynand Hamman had a dream to cultivate this land with the most scenic views and produce fantastic wine from its fruits, but the initial going was tough.

Not only did the winemakers have to contend with the unknown factors of wind and sea, but the area was drought prone. Without a reliable water source the venture wouldn't get out of the starting gates. They investigated using existing groundwater, but the salt content was too high and desalinisation proved too expensive.

A 29,5km long pipeline from Vredendal was the only solution and they had to cross three adjacent farms to get there. After the neighbours agreed to the pipeline, Jan built it himself in

1999, with the aid of his farm workers. In exchange for their co-operation, the neighbours received water from the pipeline.

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Soon thereafter, they planted their first grapes on 6 hectares of land and the first commercial production commenced in 2002 with approximately 4 hectares of Sauvignon Blanc grapes and 2 hectares of Pinot Noir.

I simply loved their slogan: "Forged of the earth, tempered by the sea". This is beautifully illustrated in the wines, which are full of flavour and leaves you wanting more. Or is that just me?

The name Fryer's Cove? Well, it's from a cove not far from Doringbaai, which was originally owned by Lord Fryer. You will further notice the Fryer coat of arms within the Fryer's Cove's logo and just as the late Lord Fryer, the owners of Fryer's Cove vineyards are very much involved with the local community, from sponsorships, to job creation and the overall upliftment of the area and its people.

Overall, it was such a fun visit and well worth doing. If you'd like to buy their wine or plan a visit to their unique tasting room and experience what true West Coast hospitality is all about, then get in touch with them via their website at www.fryerscove.com. They also tell me that shipping of their wines throughout South Africa is free of charge for cases of 6 or more bottles - BARGAIN. What's your excuse not to?!



special report

Sulphur – The good, the bad and the not-always ugly

Sulphur dioxide (SO₂) is the most widely used and controversial additive in winemaking. Its main functions are to inhibit or kill unwanted yeasts and bacteria and to protect wine from oxidation.

Unfortunately for many people, they suffer intolerances and allergic reactions to the sulphurs, especially where there are slightly higher concentrates than one should be ingesting.



Reactions range from severe headaches, blocked noses and itchy eyes to rashes and hives and in very extreme cases, could even result in death. Are you allergic to sulphur in medication? Work it out... Sulpha = Sulphur...

SO₂ is added at several points in the process of conventional vinification and is present in the finished wine in the form of sulphites, which occur naturally in all living things and are present in small quantities even in unsulphured wines.

Sulphur dioxide should not be confused with the powdered sulphur which is sometimes dusted onto vines to protect



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them from powdery mildew (called oidium in French), even in organic viticulture.

It is often claimed that the Romans used sulphur to preserve their wines, but the evidence for this is vague. The first explicit mention of its use in winemaking is a German royal decree in 1487. This permitted winemakers to burn sulphured woodchips in barrels used for storing wine.

This is an effective method of disinfection and is still a common practice (using pure powdered sulphur rather than woodchips) although steam-cleaning is now an alternative.

The systematic use of sulphur dioxide to control fermentation and to stabilise the wine at bottling was perfected by the French in North Africa early in the twentieth century. It was a way of making wine in conditions that were essentially too hot. This approach quickly caught on in other climates, as a way of making wine without having to worry about it.

Most winemakers will tell you that it is not possible to make good wine without sulphur dioxide. This is not true, however the risks are such that very few winemakers are prepared to take them.

A rule of thumb is that red wine doesn't need additional sulphur as it gets enough anti-oxidants from the skin contact it gets, whereas white wine and many rosé's don't have the skin contact, which means that sulphur is often added to these wines. It is however the sweeter wines that are the main culprits in the saga as they require the sulphites more particularly to overcome the high levels of sugar. Think sherry, late harvests, straw wine or ice wine.

We must also recognise that in certain circumstances sulphur dioxide is the only option. Used at bottling (in homeopathic doses) it does little or no damage to the flavour of the wine and can help to protect it from being mishandled.

There are four points at which sulphur dioxide is commonly used in conventional winemaking, although the winemaker may choose to make further additions if he is feeling nervous.



- Picking - Applied in the form of metabisulfite to inhibit the action of wild yeasts and prevent oxidation. It means the grapes don't have to be rushed to the winery.
- Crushing - To prevent fermentation from beginning with wild yeasts before cultured yeasts can be added. Cultured yeasts are bred to be more resistant to SO₂.
- Fermentation - At any point during fermentation, but most commonly at the end to stop or prevent malolactic fermentation. A natural winemaker has to wait for the "malo" to finish naturally.
- Bottling - To prevent oxidation (or any other microbial action) in the bottled wine. In sweet wines there is the danger that fermentation will restart.

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A natural winemaker would only ever use sulphur dioxide at bottling, only in white wines, and only in very small quantities. Many natural winemakers use none at all.

If you find a wine that you particularly enjoy, you can take a look at one of the following two options that will help break down the sulphites:

- Decant it into a Captain's decanter (one of the very wide ones) for an hour before drinking and slosh the wine about a fair bit. Apparently contact with the air helps change the sulphites to sulphates. For whatever reason it seems to help.
- Don't have too much. The difference is that an intolerance is broadly linear, whereas an allergic reaction has some kind of trigger level. Watch out how long it takes for symptoms to appear, so a first day can cause no issue, but puts the base level up. A similar exposure the second day can then cause a problem.

Ultimately, if you're a real wine lover and don't want to give up your favourite tippie any time soon, then take the time to search for wines that are labeled to be low in sulphites or organic wines.

Examples of South African producers who take their low-or-no-sulphur wines seriously are: [Packwood](#), [Avondale](#) and [Stellar Winery](#).

Facebook Group

taste team

This month the Taste Team had the pleasure of sampling some of the favourite wines that were showcased at the Wine Show Road Show in Port Elizabeth in June this year.

Due to the warm reception and appreciation that the inhabitants of Nelson Mandela Bay and the surrounding areas has shown, we thought it only fair to highlight their favourite wines and show the rest of the country that these guys have got pretty good taste when it comes to their wine.

On a separate note, we bid farewell to team member David Porter, who's work contract has been extended yet again and finds himself in Cape Town on a semi-permanent basis.



Quoin Rock MCC

"Peaches and cream with a hint of apricots" - Etienne

(RRP) R125

Available at: Norman Goodfellows and Sunvillage Super Spar

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Website: www.quoinrock.com

Ellen: A lovely salmon pink, though the mousse is disappointing. The nose is gently biscuity with some slightly overripe red fruit coming through. The palate is medium-bodied with a nice depth of flavour, but lacking in roundness. There is good length, which was missing in the debut release. I think Quoin Rock is onto a winner.

Etienne: Peaches and cream with a hint of apricots. The colour reminds me of pearls and crackers, but this isn't one just for grandma, although she'll enjoy it too. It isn't a typically dry sparkling wine. It doesn't linger. It's crisp and I'd go as far to say, refreshing.

Pieter: Subtle, shy nose of earthiness and red berries. The palate is fresh and steely, with a minerally, earthy finish. I do prefer the weight, character and complexity offered by longer yeast contact, but this is very swigable indeed.

Robyn: Pieter tells me that Champagne (or MCC in this case) is supposed to be subtle... except for the acidity and, if so, this ticks the box. Faintly yeasty but shy nose with a bit of cut apple skin. To taste there's a bit of cranberry biscotti along with the refreshing acidity. I'm not the biggest 'real bubbly' fan, but this one grows on you as you go.



Gabrielskloof Sauvignon Blanc 2010

"...chock full of light tropical fruit and a clean mineral finish" - Robyn

RRP R65

Available at:

[Matthys Uys](#) – Gauteng / 082 468 9720

[Sam Rose](#) – Garden Route / 076 315 6247

[David Nel](#) – Cape Town / 083 235 5748

www.gabrielskloof.co.za

Ellen: This wine is pale lemon in colour and the nose suggests a cool climate sauvignon, very much in the style of New Zealand - smoky and full of minerality. The palate is not to my taste, but that is not a criticism of the wine. I am well-known for not liking New Zealand-style sauvignon, despite its popularity in my home country, the UK. This wine is high in acidity with flavours of tinned green beans. A perfectly good food wine, but I find it hard-going on its own.

Etienne: A surprising absence of colour shows early on that it has nothing to hide...not even wood. Light, sweet and yeasty flavours develop from herb and apple notes. The palate is well balanced and rich. Based on the palate and if it was a man, it would make a choice future son-in-law.

Pieter: Tropical fruit and a steely impression on the nose. It develops a bit in the glass, hinting at green beans. Very primary, youthful palate with a hint of boiled sweets. Not really imposingly fruited, but nice. Ideally should be kept for a while, but currently it should

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be a good food wine.

Robyn: Either I'm slowly coming round to certain Sauvvies, or something's playing tricks on me. Just after being poured this wine exuded a pongy greenness, with hint of tinned pineapple, but these smells were fickle and developing. Trying it (with my usual reservation), it was surprisingly pleasant and refreshingly tangy, chock full of light tropical fruit and a clean mineral finish. Should go damn well with good food.



The Gander Shiraz 2009

"...it is very pleasant with chocolate and black cherry showing." – Ellen

RRP R65

Available at: Ultra-liquors, Tops at Spar, Pick 'n Pay

Website: www.thegoosewines.co.za

Ellen: The Gander 2009 lacks the usual intensity of colour found in Shiraz. Nor is the nose as intense as Shiraz can be, but it is very pleasant with chocolate and black cherry showing. On the palate it is fruit-forward with vanilla undertones from the oak. It is a pleasantly drinkable medium-bodied wine.

Etienne: The Gander Shiraz has plenty of ripe plums and mulberries on the palate. It's a robust wine with the alcohol very much "there". However, regardless of the somewhat noticeable alcohol, the tannins are easy to live with, particularly in something that tries to be bold. The wine isn't very complicated, and although not quite putting for birdie yet, a lot closer to the hole than previous vintages.

Pieter: This tasted different to the last time I had it and, interestingly, also came in a different bottle shape, displaying a slightly different alcohol content on the back label. Reserved raspberry and youngberry whiffs left an impression that the wine's nose could yield more later. I found it better balanced with nice shiraz spiciness and earthy nuances.

Robyn: Ah, the Gander Shiraz was back, quacking at us enthusiastically once more. A pretty cherry juice colour, that sadly wasn't there on the nose – more meaty and slightly cooked red fruit. Tasting it made me think of a super acidic Liquifruit blend with a teabag thrown in for fun. Possibly needs more time to settle?

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Arumdale St. Andrew 2006



"Like a skittish deer coaxed from the forest, the fruit on this slowly emerges with patience and quiet." – Robyn

RRP R160

Available at: Norman Goodfellows or from the farm

Website: www.arumdale.co.za

Ellen: Ruby at the core and pale at the rim, the wine has an intense nose that develops in the glass. It is savoury, almost meaty, and then smoky with hints of coffee/mocha – one of those red wine noses you can just sit and savour in its own right. The palate is well-rounded and creamy, with black fruit, chocolate and some spice. A richly satisfying wine.

Etienne: There is something of a musty compost on the nose. Earthy tones not only in the colour but also on the palate. I dig it. The St. Andrew is very well integrated, complex and balanced. Fruit flavours, particularly black currant and plums dominate. A very drinkable wine that is suitable for any company.

Pieter: Woody, plummy aromas. Later on: tea leaves (old world) and chocolate (new world). On the palate, again a nice interplay between the old world (some minerality and a wonderful savoury note) and new world (chocolaty smoothness) styles. I didn't get this chocolaty character last time I tasted the wine – intriguing stuff...

Robyn: Like a skittish deer coaxed from the forest, the fruit on this slowly emerges with patience and quiet. However, while you're waiting there is much else to enjoy on this tight, dry and subtle blend – some good spice, a hint of dark chocolate and bit of cedar to chew. Still very, very good!

Vrede en Lust Boet Erasmus 2008



"I'd say that leaving these new guys in the pit to practice for a little while would yield one hell of a symphony!" – Robyn

(RRP) R120.00

Available from: Makro, Norman, Goodfellows, Bootleggers

Website: www.vnl.co.za

Ellen: An interesting wine to cap off our tasting. A blend of Merlot, Cabernet Sauvignon, Petit Verdot and Malbec, the colour is misleading. It is almost transparent but this does not mean it lacks depth or character. I scored the nose very highly, with its intense aromas of red grapes, green pepper and blue cheese (yes! – but I like blue cheese). The palate shows good tannin structure and flavours of bramble, black raspberry, chocolate and coffee – the latter two not dominating as is the case with some wines, but just lending a nice richness.

Etienne: The Boet is just that, an older, bolder, full bodied brother of a wine. It's very dark in colour, so dark that the colour hardly

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shows, even when held to the light and it isn't surprising to find ample but well integrated tannins. Cherries, strawberry and spice flavours dominate. If left out a bit and if you take the time to get to know it a bit better, it changes from its serious demeanour to something softer and easier to get along with.

Pieter: This wine smells of good, spicy wood with slightly reserved, but seemingly lurking-beneath-the-surface-waiting-to-be-coaxed-out-by-time fruit. The palate is big and full-bodied with real minerality. Probably my favourite wine of this flight, but not as good as their 2007.

Robyn: Like hearing an orchestra tuning up before a performance, this vintage of the Boet is still warming up to its full harmony. There's a lot of promise there, but after tasting the last year, I'd say that leaving these new guys in the pit to practice for a little while would yield one hell of a symphony!

Under Oaks Limited Release Chenin Blanc 2011

"There are floral aromas...even a whiff of pollen, along with pineapple on the nose." – Ellen

(RRP) R44

Available from: [The Estate](#)

Website: www.underoaks.co.za



Ellen: This wine looks young with its greenish hue, which the nose duly confirms. There are floral aromas...even a whiff of pollen, along with pineapple on the nose. The palate is medium-bodied with medium-intense flavours of slightly musty fruit – but that's not a bad thing! The wine has good length and definitely brings me back for more.

Etienne: The usual mouldy socks and grassy flavours doesn't make it smokeable, but get some into your body. It's decidedly green in colour, acidic and lingering when tasted. Fresh. There is perceptible alcohol (those drinking for effect won't be disappointed) but it does not dominate. Easily one of my favourite whites to date.

Pieter: The ripe, upfront fruity nose doesn't really develop in the glass, suggesting perhaps that it's best drunk young. The wine finishes dry and pleasant. Part of its charm is due to still-present fermentation character and there's also some SO₂ around. A Kathleen Turner wine (best not to let it age)!

Robyn: We weren't in a rush at this tasting (no-one was late) so thankfully we could take a little time over our wines. This Chenin started with lost gym towel, but fortunately that was just a passing phase and it moved onto kiwi and lime cordial with a bit of O₂. Trying it, well, it started with early-season Granny Smith and moved onto well, nothing much at all...

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cooking with wine



Coq Au Vin

This hearty chicken dish with red wine is a favourite with the menfolk. Use a full-bodied dry red wine and serve the same wine with the dish at the table. The quantities of onion, mushroom, bacon and chicken don't matter. The only rule is about 1 bottle of wine to one kilogram of chicken. The

recipe below is based on 2-2,5kg of chicken pieces, such as drumsticks, breasts and thighs.

Ingredients:

400ml Flour, mixed with salt and pepper

80g Butter or Olive oil

250g Bacon rashers

250g Button onions (peeled)

2 Garlic cloves (chopped)

200g Mushrooms (chopped)

1tbs Any herb, i.e. Thyme, Marjoram, Oregano or Basil

2 Bottles of yummy wine

Chopped parsley

Method:

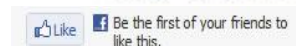
Put the flour, salt and pepper in a large paper bag and shake the chicken pieces in the bag until thoroughly coated with flour. Heat the butter or oil in a heavy, wide pan and brown the pieces, removing them to a bowl when golden.

Add the peeled, whole onions to the pan with the garlic and rashers of bacon and a spoonful of flour. Cook, mixing together until everything is browned. Scrape down the sides and bottom of the pan and put the entire contents, plus the chicken in a large ovenproof or flameproof pot.

Add the mushrooms, herbs and enough wine to cover the chicken. Cover with a lid and cook slowly, either on top of the stove or in a pre-heated (180°C) oven for 1-1½ hours until the chicken is tender and falling off the bones and the sauce has thickened and

Funny of the Month

A real man is a woman's best friend. He will never let her down. He will comfort her and after a bad day, he will inspire her to do things she never thought she could do. He will enable her to express her deepest emotions. He will enable her to be confident, sexy, seductive and invincible....NO wait...sorry...!m thinking of wine. It's WINE that does all that... Never mind !!!



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reduced somewhat through evaporation.

If, during cooking, too much liquid evaporates, add more wine. Just before serving, chop a small bunch of parsley and sprinkle over the dish. Serve piping hot.

Note: The alcohol in wine evaporates through long cooking – the dish is not as potent as it looks!

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.

news

Michaelangelo winners announced - This year 226 producers entered a record total of 1 385 wines. A total of 475 wines received medals from the 15 international judges, of which 35 were Grand D'Or, 179 gold and 261 silver. In accordance with the rules of the Michelangelo International Wine Awards only 30% of entries may be awarded a medal which adds to the prestige of a wine bearing a Michelangelo medal. In the event of several wines attaining the same score at the cut off for specific medals, all wines with that score are awarded a medal, which may lead to the 30% being exceeded. See the winners [here...](#)

Marilyn Merlot unveils limited edition Marilyn Monroe wine bottles - Wine and beauty, both look perfect when seasoned. One such seasoned and ageless beauty was Marilyn Monroe, who did live a short life but left a mark on everything with her eternal beauty and that included wine as well. Marilyn Merlot, a famous wine brand which is a tribute to the blonde bombshell, is launching a special edition wine in September that was aged in 2009 at Napa Valley winery. Read [more...](#)

Absolut and Brancott produce vodka-Sauvignon blend - Swedish vodka producer Absolut has paired up with Pernod Ricard stablemate Brancott Estate to produce a 'sparkling fusion' of vodka and Marlborough Sauvignon Blanc. A spokesman for the new blend, called Absolut Tune, said he would not be 'sharing the specifics' on how the sparkle was created other than that it was a 'fusion process'. More [info...](#) A spokesman for the new blend, called Absolut Tune, said he would not be 'sharing the specifics' on how the sparkle was created other than that it was a 'fusion process'.

Champagne copes with 'difficult vintage' - The 2011 Champagne vintage is being hailed as one of the most unusual in the region's history, as vigneron deal with the aftermath of one of the most difficult growing seasons on record. Oenologist Herve Jestin, who consults for several properties in the Côte des Blancs, including Russian-owned Chateau D'Avize, told Decanter.com that an unusually warm spring followed by a cool, wet summer and intermittent hail storms would present many challenges for the region's winemakers. [More...](#)

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get out! Cape Town

Teddy Hall launches the Sgt. Pepper – On 15 September at Union in Bree Street from 18:00 to 20:00. Teddy will be there himself if you would like to chat to him about the new wine. Please note that this is very much an informal tasting.

Shiraz Showcase 2011 – On 20 September from 17:30 until 20:30 you can join in a unique opportunity to taste South Africa's wide selection of award winning, top scoring wines produced from Shiraz. The event will be hosted at The Vineyard Hotel in Newlands and tickets cost R100pp and are available from [Webtickets](#). For more information, contact Sandra Lotz at info@shirazsa.co.za.

Heritage weekend at Solms Delta - At Solms-Delta wine estate, to celebrate our heritage, Fyndraai restaurant has a special Heritage Menu, which includes the Veldkos of the indigenous Khoi and San who inhabited this region thousands of years ago. Wine tasting takes place in the Museum van der Caab which chronicles the heritage and social history of the 325-year old estate. Book a Dik Delta Tour around the Dik Delta Fynbos Culinary Garden and learn about the edible side of our heritage. This will all be taking place on the 24th of September. For more information or to book please call 021-874 3937 or email <mailto:minfo@solms-delta.co.za>.

Exclusive Lanzerac barrel tasting – From 28 to 30 September, you can enjoy a fantastic tasting from the estate's maturing barrels. R170 buys you the tasting, conducted by winemaker Wynand Lategan, a meal and a gift. Booking is essential and can be done by emailing <mailto:mwinesales@lanzerac.co.za> or calling 021-886 5642.

Riebeek Valley Shiraz and arts festival – The very popular Riebeek Valley Shiraz & Arts Weekend is to be celebrated again on Saturday 1st & Sunday 2nd October 2011. Instigated in 2005, this intimate and tasteful weekend has been bringing discerning wine, arts and food lovers to the beautiful Riebeek Valley ever since. This year the programme will again include performing arts, along with the usual quality exhibitions of paintings, sculptures and photography held at wine cellars, restaurants and galleries. It is an opportunity to savour the delicious creations of the many wine makers in the Swartland region, including Kloovenburg, Allesverloren, Pulpit Rock, Het Vlock Casteel, Meerhof, Riebeek Cellars, Mullineux, as well as some outstanding garagiste wines. Visit <http://www.riebeekvalley.info> for more information.

Durbanville 'Season of Sauvignon' – White wine season kicks off at the Season of Sauvignon on 12 farms in the verdant Durbanville Wine Valley (winner of the 2011 SA Terroir Award as the country's top terroir for quality wines). Take a helicopter flip, party with pink paisleys, go wild at a Sauvignon Saloon, linger over le picnics, revel in a West Coast feast and pair local food with live music, fresh air and debutante summer wines. The festival takes place over two days on 1 and 2 October from 11:00-18:00 and participating farms include De Valley, Durbanville Hills, Hillcrest, Bloemendal, D'Aria, Diemersdal, Meerendal, De Grendel, Klein Roosboom, Altydgedacht and Phizantekraal. For more info, visit <http://www.durbanvillewine.co.za>.

Head out to Rawsonville for the Breedekloof Festival – Splash your mountainbike



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through a clear mountain stream, race your mates at the vineyard night run, or watch the sun settle behind the mountains as you sip award winning wine and listen to your favourite local artist performing under an African sky. These are some of the unforgettable experiences offered by Breedekloof Outdoor & Wine, our annual celebration of wine, food, adventure and music, which takes place from Friday 7 October to Sunday 9 October. Yes it's a wine festival but the magnificent Breedekloof natural playground also hosts plenty of family-friendly activities including a Mountain to Mountain bike race, a vineyard night run and a tagged fishing contest. Check out <http://www.dutoitskloof.co.za> for more info.

Simonsig Kaapse Vonkel turns 40 – Savour the true spirit of this Stellenbosch Cap Classique legend at one of four spectacular evenings and celebrate Simonsig's ingenuity for giving South Africa its first sparkling wine made according to the French tradition of secondary bottle fermentation back in 1971.

Your exclusive Kaapse Vonkel anniversary festivities kick off with flutes of Kaapse Vonkel and fresh oysters on arrival followed by a trip down memory lane exploring the chronicles of this famous sparkler through the estate's open air museum. Here you can revel in the presence of antique winemaking machinery and some of the first bottles of Cap Classiques made by the late Frans Malan, beloved patriarch of Simonsig, four decades ago.

Guests will have the rare opportunity to degorge their own bottle of Kaapse Vonkel in the working cellar which will be transformed into a joyous Cap Classique encounter with canapés and soothing music to indulge all your senses.

This sparkling affair will culminate with a lavish three-course indulgence at Simonsig's signature restaurant, Cuvée, while talented musicians including South Africa's leading electric cellist, Carol Thorns, will add rhythm to this uplifting, sensory indulgence.

The 'Kaapse Vonkel Turns 40' celebrations take place on 8, 15, 22 and 29 October and cost R400 per head or R350 for group bookings of six or more. Seating is limited and early bookings are advised. The ticket includes your degorged bottle of Kaapse Vonkel for you to take home as a precious memento of an unforgettable experience.

Tickets are available at [Computicket](http://www.computicket.co.za) or directly from the estate.

get out! Jo'burg

Robertson Wine Valley Festival at Kloofzicht Lodge – A convenient and comfortable 40 minute drive from Johannesburg and Pretoria, take the time to escape from the urban hub-bub and head out to the country for a fun-filled outing amidst the untrammelled beauty of nature at Kloofzicht Lodge and meet the Robertson Wine Valley's winemakers. Fine wine will be the order of the day, as just short of thirty acclaimed and boutique wineries afford Gautengers the opportunity to enjoy Robertson Wine Valley wines on their doorstep. Hours are 10:00-17:00 (Sat, 17 September) and 10:00-16:00 (Sun, 18 September). Tickets cost R130 per person per day or R210 for a weekend pass. Ticket sales via [Webtickets](http://www.webtickets.co.za) and for more information please visit

The logo for 'The Wine Show Extra' features a stylized wine glass icon on the left. The text 'The Wine Show' is in a dark red font, and 'Extra' is in a larger, light beige font.The Lourensford logo features a crest with a bird and a shield, with the text 'LOURENSFORD' in a gold serif font and 'ANNO 1700' in a smaller font below it. The background of the logo is black.

<http://www.robertsonwinevalley.com>.

The Jo'burg Bubbly Festival – This enchanting event, taking place on the 17th and 18th September at Hyde Park Corner Shopping Centre, will be showcasing the finest of South Africa's Cap Classique producers as well as highly acclaimed Champagne Houses. Entrance is R250pp and tickets are available from www.webtickets.co.za and at the door. Live music will add to the ambience and an array of delectable fine foods will be available for purchase. Dress up in black and white and be sure to plonk a hat on to add to the atmosphere. For enquiries please email <mailto:info@dnaevents.co.za> or call Darielle Robertson on 084 207 3820.

The Juliet Cullinan Standard Bank Wine Festival 2011 – On 21 and 22 September you should make your way down to Wanderers where 60 handpicked, icon Cape wineries offering traditional, innovative and rare wines can be sipped in the unique wooden cellar environment created by Riverwoods, while Pick n Pay will treat us to their imported deli foods and Perfectly Cool Wines, the wine cellar experts, will be displaying their product range. On the international front you can sample wines from Great Domaines, Domaine Grier & Wines of the World. Tickets are available from [Webtickets](http://www.webtickets.co.za) and cost R130 per person if booked online, and R150 at the door. This includes a wine glass, catalogue and an evening of unlimited tastings. Visit <http://www.julietcullinan.co.za> for more information