



WHOSE CIDER ARE YOU ON?

Sxollie Cider, a local cider brewery, is starting a revolution on a par with that of craft beer. Eugene Yiga spoke to co-founder Karol Ostaszewski

Tell us about your products.

We've got two varieties: Golden Delicious and Packham Pear. (Granny Smith is coming soon!)

They're our first single-varietal apple ciders for pairing with different moods, foods, cocktails and occasions.

How did you choose them?

People know their apples and we wanted to make it easy for the consumer. We started with Golden Delicious, because it's the most popular apple in Africa; it has all the right sweet apple characteristics.

How do you produce your ciders? We produce them in a white wine style, using

stainless steel tanks and champagne yeasts to bring out extraordinary flavours. We want to create ciders that are light and easy-drinking.

What's the demand for cider?

Globally, sales are booming. Production in the USA has tripled since 2011 and some countries, including Australia and SA, are seen as the new frontiers for hand-crafted cider.

Who drinks cider? It's more of a female choice.

Demographically, we're seeing many people who previously drank craft beer, but found it too bloating. Cider is a great alternative – and it's gluten-free! www.sxolliecider.com

WHAT'S NEW LOOK OUT FOR THE DURBANVILLE HILLS' DELIGHTFUL MAIDEN CAP CLASSIQUE. HAVING SPENT THREE YEARS ON THE LEES AS PER THE TRADITIONAL CHAMPAGNE METHOD AND WITH ONLY 3 000 LITRES PRODUCED, THE CHARDONNAY-BASED 2012 BLANC DE BLANCS (R135) IS RATHER SPECIAL! EXPECT CITRUS NOTES AND A NATURAL CRISP ACIDITY.

On our radar...

Israelis Eliav Vanunu and Or Sivan serve Middle Eastern vegetarian dishes at their new restaurant **NOOKA** in Cape Town's Roeland St – and it's open well into the night. www.nooka.co.za

At Durban's **GLENWOOD BAKERY**, Adam Robinson makes his hand-formed artisanal



loaves according to traditional recipes with slow-fermented, stone-milled flour. www.glenwoodbakery.co.za



Lara Sklaar uses low-heat techniques and unroasted cacao beans in her **MONATE** chocolate, which she sells online "to anyone whose tongue is bored". www.monatechocolate.co.za



The self-assured flock of Indian runner ducks which control pests on **VERGENOEGD** wine estate near Stellenbosch are as much fun as the other experiences available to visitors, including hands-on blending of wine, olive oil, tea and coffee. www.vergenoegd.co.za
– Hilary Prendini Toffoli