

## ON TAP AT ZWAKALA BREWERY

"Come closer." That's what "zwakala" means, and that's the spirit behind Limpopo's charming, new Zwakala Brewery. It's set alongside a farm café venue called Mina's in the misty Magoebaskloof mountains, its location as much its signature as its delicious, home-brewed beers and cider. Have a tasting, go on a picnic, make an occasion or just head for the river. "It's all about homegrown organic beer and an easy-going atmosphere in a beautiful



setting," says brewmaster Luca Tooley. "The taps are open and the first batches rolling out."

Zwakala offers four hand-crafted brews: Limpopo Lager, Mountain Weiss, Naked Ale and Blueberry Cider. Nothing unnatural is used in the brewing process – and the most important ingredient is the clear water drawn from the Letaba River. As they say in Limpopo, once you've tasted the water of the Letaba, you'll never want to leave. Visit: [www.zwakalabrewery.co.za](http://www.zwakalabrewery.co.za) – *Bridget Hilton-Barber*

## INSPIRED BY NATURE

These reds make our list this month not only for their value, but also for their animal-inspired labels. By Ingrid Wood



**Stellenbosch:** For Cavalli winemaker Craig Barnard, sustainable viticultural practices are key. "Great fruit can only produce great wine if nurtured and cared for meticulously," he says. He believes in picking fruit earlier to produce fresher, fruitier wines with strong ageing

potential. The estate's equine element has influenced the range and labels. New to the stable is **Cavalli Nightmare 2014** (R171), a well-rounded Shiraz/Grenache blend characterised by intense, juicy blackberry and plum with soft tannins.



The **Neethlingshof Short Story Collection** (hand-picked reserve wines) focuses on a specific area of the



estate, sharing tales about the winery. Celebrating the elusive cats that have made their home on this tract of land, **The Caracal 2013** (R180) is a smooth, elegant, full-bodied, Bordeaux-style red blend of Cabernet Sauvignon, Cabernet Franc, Petit Verdot and Merlot. Buy a case, not a bottle! With a nod to the natural pest control provided by owls, **The Owl Post Pinotage 2014** (R190) is an excellent winter red with

ripe fruits, a hint of banana and a long finish. Certainly worth ageing.



**Franschhoek:** Preserving the area has always been central to **Allée Bleue's** ethos, so when an owl nest was discovered during renovations, it inspired a new range. **Blue Owl Merlot 2014** (R50) is a fruit-driven wine with a spicy undertone and supple tannins. Enjoy this easy-drinking red at the fireside.

## THE CONSUMMATE CONCIERGE

Masood Sadulla, Head Concierge at the luxurious Twelve Apostles Hotel & Spa in Cape Town, was recently selected as one of only 12 South Africans to receive the coveted "Golden Keys" as a member of Les Clefs D'Or, a prestigious international hotel concierge association.

He also won Concierge of the Year from Red Carnation, an award-winning collection of five- and four-star family-run boutique hotels in London, Dorset, Guernsey, Ireland, Geneva, Florida and SA.

"I'm grateful to the Twelve Apostles Hotel & Spa and the entire team for giving me a platform to always do my best and our amazing PR company, Five Star, for all the exposure," he says. "Anyone wanting a career in hospitality should aim to become a superstar concierge. It will be well worth it."

Besides watching football and bodyboarding when he has the time, 31-year-old Sadulla loves trying new experiences (especially eating out) in and around Cape Town so that he can offer recommendations to his guests. It's the reason he plans to travel more this year and in the future.

"Conciergeing is going to be the industry of the future," he says. "The sky's the limit. That's why I want to ensure I'm at the forefront of this global phenomenon." [www.12apostleshotel.com](http://www.12apostleshotel.com) – *Eugene Yiga*

