

HERE FOR THE HOLIDAYS

Get ready for the long weekends by stocking up on some award-winning drinks



GOING GREEN

Bosman Family Vineyards, an eighth generation wine estate in Wellington, won the Ethical Company of the Year award at the Drinks Business Green Awards 2016 in London. This award goes to 'a company or product whose foundations are firmly based in and dedicated to the community and/or environment where they are based'. The acclaimed Adama Red and Adama White blends have also been repackaged to reflect the cellar's longstanding Fairtrade accreditation. bosmanwines.com



GREAT EXPECTATIONS

South Africa's oldest wine estate, Groot Constantia (founded in 1685) has won over 100 awards in the last ten years. The estate's 2015 Chardonnay was one of only five wines to score a 95-point rating in the sixth annual Prescient Chardonnay Report. The 2013 Gouverneurs Reserve Red won a double gold Grand'Or at the 2016 Michelangelo Awards. And the Grand Constance (a favourite of Napoleon Bonaparte!) achieved platinum with 98 points in the Decanter Asia Wine Awards. Taste the success at Groot Constantia with a cellar tour and wine pairing at the estate, dinner at Simon's Restaurant, or lunch at Jonkershuis. grootconstantia.co.za

FRENCH FLAIR

Vineyard estate Haute Cabrière has partnered with Nic van Wyk and Westley Muller, two talented Cape Winelands chefs. They've just launched a new menu of bold dishes inspired by classical French cuisine, paired with the Franschhoek estate's award-winning wines. If you can't be there to savour the sumptuous 'Marriage of Food and Wine' six-course tasting menu, raise a glass of Pierre Jourdan Blanc de Blancs, the flagship bubbly that cellar master Takuan von Arnim says 'just cries out for oysters'. Find it at Makro and via cabriere.co.za.



SAVE

CLUB VIP AND CLUB LIFE MEMBERS PAY R179 FOR ANNUAL WINE AND FINE CLUB MEMBERSHIP. BUY THE FINEST POTSTILL AND RESERVE BRANDIES FROM R1 036 FOR A SELECT PACK OF THREE BOTTLES. TAKE YOUR PICK OF OFFERS, INCLUDING PACKS OF WINE, CHAMPAGNE, WHISKY AND MUCH MORE, AT EDGARSCLUB.CO.ZA



HOW TO DRINK BRANDY

Brandy aficionados simply appreciate the fruity, fresh taste of a potstill brandy neat and in a brandy balloon. Perhaps with a block or two of ice – the way the master distillers intended.



A taste for local potstill brandy

Enjoyed by many, South African brandy is a finely crafted spirit which can be appreciated in a variety of ways.

There is a growing awareness of the quality credentials of South African potstill brandy, made in the same style as the cognacs from France. A younger audience has begun to appreciate premium brandies.

Radio and TV personality Elana Afrika-Brendenkamp has tweeted about drinking a Klipdrift Gold hot toddy to cure the sniffles. While rockers Locnville enjoy Flight of the Fish Eagle Brandy.

SUNSHINE IN A GLASS

Brandy is made from grapes, mostly from Colombar or Chenin Blanc varieties, and created in a way that expresses their fruit-driven flavours to taste 'like sunshine in a glass', according to Nick Holdcroft, Distill Brandy Ambassador. And he believes South Africa is the perfect place to produce excellent brandies.

South Africa has the ideal climate to produce top quality grapes that are picked with



BRINGING HOME THE GOLD

South African brandy has a rapidly growing reputation for consistently exceptional quality, validated by the many international awards the premium brandies bring home. In 2016, Klipdrift Premium was awarded the World's Best Brandy at the Worldwide Brandy Awards. And Van Ryn's 12 Year Old Distillers Reserve won the Worldwide Brandy Trophy at the prestigious International Wine & Spirit Competition, for the fifth time in 12 years.



NICK HOLDCROFT

high acidity and low sugar levels. This allows brandy masters to double distil a high-quality base wine, which they do in traditional copper pot stills and according to very strict production regulations. Local

potstill brandies must be aged for at least three years in small French oak casks.

'This means that the quality of even South Africa's entry-level products is of a high standard. And with brandy having been distilled in the Cape for over 300 years, it goes without saying that our distillers have refined the art of producing exceptional brandies,' says Holdcroft.

HOW TO SERVE BRANDY

The ideal glass to serve brandy in is the brandy balloon (also called a 'snifter'). While many people believe that brandy balloons should be heated before serving, this is, in fact, a myth.

'Heating the glass could lose some of the precious volatile flavours that contribute to the smell and taste. And you could even end up burning off some of the alcohol. Keep it at room temperature,' concludes Holdcroft.