

WHAT'S THE OCCASION?



FOR THE CELLAR

Having received 92 points at a recent Decanter panel tasting of South African Shiraz, the **Leeuwenkuil Shiraz 2013**, at only R45, is a great buy. Rich and fruity, we think it will improve with age.

Lady May 2011

(R275-R300) – Glenelly's flagship estate wine – is a must-buy if you want to impress. A Cabernet Sauvignon with a dash of Petit Verdot, it has a beautiful structure and superb ageing potential.



FOR THE BOOK CLUB OR 19TH HOLE



The new **Fat Bastard Pinot Noir Rosé** (R75) is the perfect bottle for a light evening menu. Dry and fruity, it has a lovely, creamy palate.

Fresh and fruity with a clean, light

finish, **Solms-Delta Chenin Blanc 2014** (R55) is braai-perfect and delicious with fish, chicken, salad or pizza.



FOR MOTHER'S DAY



A deliciously dry, but fruity blend of Chardonnay, Pinot Noir and Pinot Meunier, **Nicolas Feuillatte Brut Rosé NV** (R579)

is a treat for a special lunch.

One of my favourite white

blends, **Bosman Adama White 2013** (R110), is truly elegant. Decant it to enjoy the full aromas.



SWEET TREAT

MIX 2 SHOTS MAGNUM CREAM LIQUEUR, 1 SCOOP VANILLA ICE CREAM AND CHOCOLATE SYRUP TO TASTE. BLEND TO A SMOOTH CONSISTENCY AND SERVE IN A TALL GLASS.



@ Sally Wellbeloved

We tried it

Bread and Wine

"This would inspire me to write," my partner said after our day at Moreson Farm. I couldn't agree more.

Despite its name, Bread and Wine (a finalist for the top 10 Restaurants in SA at the annual *Eat Out* awards) specialises in all things pork. For starters, try Chef Neil Jewell's charcuterie board. For mains, go with either bacon-wrapped springbok or pork rib croquettes. And for dessert? The peanut butter bombe with toasted lemon marshmallow, lime curd and Nutella. Bliss!

Besides a formal wine-tasting, the best choice for drinks is the Flights of Fancy: three varieties for the price of one glass. "Your palate will celebrate, your heart will sing and your date will get better-looking with every sip!" the menu explains. It's a quirky touch, much like the names of the restaurant's award-winning and good-value Miss Molly Wines: "Kitchen Thief" Sauvignon Blanc, "Hoity Toity" Chenin Blanc Viognier and "In My Bed" Cabernet Sauvignon.

End your meal with a walk through the vineyards or explore the Exotic Plant Company's orchid nursery, which sells a range of items.

– Eugene Yiga

Moreson Farm, Happy Valley Rd, Franschhoek. 021 876 3692; www.moreson.co.za

PICNIC TIME Early winter in the Cape means still-pleasant weather, perfect for a weekend trip to the winelands. Head for Spier Wine Farm and soak up the pretty surrounds on a blanket, with picnic basket within reach. The estate's deli, Eight to Go, offers pre-booked picnics and ready-to-eat food prepared according to Spier's farm-to-table philosophy. Local, natural and organic produce is used wherever possible and food grown on the farm is served in season with a bottle of Spier wine. www.picnics.spier.co.za

