



WINING AND SHINING

At the recent *Concours Mondial de Bruxelles*, the *Kleine Zalze Family Reserve Chenin Blanc 2013* won the award for *Best White Wine in the World*. Eugene Yiga spoke to cellar master Alastair Rimmer

■ **TELL US ABOUT THE WINE.** It was made from three specific parcels of old bush vine Chenin Blanc from Stellenbosch. Each parcel was picked and vinified separately. After a further maturation period of 10 months in barrels, the parcels were carefully blended to highlight the fruit purity and “minerality” of each of the sites and create a wine of exceptional depth and balance. It has concentrated aromas of lime, ripe melon and pear.

The richness of the palate is beautifully balanced by the fresh acidity of the wine. It has great finesse and a seemingly never-ending finish.

■ **WHAT MAKES IT SPECIAL?** It was a wonderful vintage for Chenin Blanc, while winemaker RJ Botha’s deft touch in capturing the essence of each site’s terroir in the final blend made for an absolutely magical result.

■ **WHAT AWARDS HAS THIS WINE WON?** Winemakers’ Choice

Award 2014 (Diamond Award), Veritas 2014 (Gold), Michelangelo International Wine & Spirit Awards 2014 (Double Gold & Grand Prix Trophy), Mundus Vini 2014 (Gold), Old Mutual Trophy Wine Show 2014 (Gold) and Standard Bank/Chenin Blanc Top 10 Challenge 2014.

■ **HOW DID IT FEEL TO BE NAMED BEST WHITE WINE IN THE WORLD?** It’s a fantastic endorsement of the hard work and dedication



which have been shown over the years at Kleine Zalze to produce unique wines of distinction from Stellenbosch. www.kleinezalze.co.za



An African touch

Find flavours of the world – just the way you like them – in the heart of Lusaka

“WE OFFER THE BEST OF THE BEST STEAKS, FROM 50G TO 1KG,” says chef Sanjay Vij of the popular Steaks & Grills restaurant at Taj Pamodzi in Lusaka, Zambia.

The thatched venue with modern African decor overlooking the hotel’s pool draws both locals and visitors every evening to enjoy grilled meats (including kebabs, venison and chicken) with continental, local and Indian flavours.

Resident band, the Cool Daddies, will entertain you with African beats that make you long to get up and boogie – but stay seated long enough to tuck into crispy peppered calamari with clay-roasted chicken in mint pesto

mayonnaise. The Moroccan spiced chicken served with olive mashed potato and red wine jus is a popular main, although the tender beef medallion is just as tempting.

The choices are numerous and chef Sanjay loves interacting with guests in his kitchen.

Vegetarians needn’t feel neglected, as there are delicious meals for them too. I loved the mélange of spring vegetables served with mushroom risotto in aged balsamic. Some meat-lovers ended up

choosing this too. “I only use fresh, local products, often marinating the food to give wonderful flavours,” says Sanjay.

To accompany your meal, there’s an extensive wine list and a myriad of choices from the bar. – **Jabulile Ngwenya**

Open every evening from 6.30pm until late. Visit: www.tajhotels.com/food-and-wine/taj-pamodzi-lusaka/steaks-n-grills/default.html