



# 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](http://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](http://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](http://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](http://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](http://www.vergenoegd.co.za)  
– Hilary Prendini Toffoli