# A PLACE IN THE SUN

Enjoy the last of summer while you can – sit back and take a sip of this month's selection



## **GREGORY MUTAMBE**

Head sommelier at the Twelve Apostles Hotel & Spa and chairman of the Black Cellar Club (BLACC)

WHY DID YOU BECOME A SOMMELIER? I actually don't have a simple answer for this. It feels like serendipity - I love wine and, luckily, opportunity found me.

WHAT DOES YOUR DAY LOOK LIKE? update the wine menu and look out for new wines. My responsibilities include tastings, creating food and wine pairings, meeting with wine suppliers and training staff, among others. Then there's the daily interaction with guests, finding out what they like and making recommendations.

TELL US ABOUT BLACC'S TARGET MARKET There is a huge emerging black middle class

in Africa for whom affordability is no longer an issue. We have seen it in their spending power when it comes to buying high-end products such as Champagne and Cognac.

WHAT IS BLACC'S GOAL? To change perceptions around wine, and to nurture and support wine professionals and those wanting to enter the industry, throughout Africa, so that they can enjoy and love the industry and its wines.



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Remember December? Your wallet probably does. So if you want a good everyday wine that won't break the bank, the Klein Steenberg Sauvignon Blanc is for you. It scored Double Gold (90/100 points) at the Ultra Value Wine Challenge last year and has a cellar door price of just R60. Enjoy it as a sundowner with friends or with seafood, light pastas or tomato-based dishes. Visit www.steenbergfarm.com.



Peachee is a new sparkling peach lemonade with heart. Not only is it blended with real lemon juice and made with 25% less sugar than standard soft drinks, but Chill Beverages International, creator of this fizzy and alcoholfree answer to the famous Bellini, donates a percentage of sales to Living Legends, a Stellenbosch-based organisation that empowers the youth. The 330ml cans retail at around R7.99 each.



FIRST CLASS Guests at Africa's best restaurant. The Test Kitchen. can now also taste a selection of top local brandies. 'I am able to offer some of South Africa's finest brandies, varying in style and age,' says sommelier Tinashe Nyamudoka.' Visit www.thetestkitchen.co.za or www.sabrandy.co.za.

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#### MAN DRINKS



### TAKE YOUR PICK

If you're in the Franschhoek winelands, stop by Allée Bleue for a 'chicnic' (until end of April). Standard and vegetarian menus cost R195 per person and the kiddies' picnic is R95 per child. And if you can't be under the trees, enjoying local and international flavours with herbs grown from the estate's garden, a bottle of the Blue Owl Chardonnay (retailing for around R50) or the Chenin Blanc 2015 (retailing for R65) would be the next best thing. Visit www.alleebleue.com.

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#### LEADER OF THE PACK

A bestseller in Taiwan for many years, the Scottish Leader 12-year-old is now available in South Africa. The award-winning whisky is crafted by a dedicated blending team with nearly 400 years of combined experience, using a bespoke blend of the finest malts and combined with Scottish grains for a smooth, approachable style. Limited stock is available exclusively through www.vinoteque.co.za. Visit www.scottishleader.co.za to learn more.

