

WYNPROFIEEL

DEESDAE maak wynplase allerlei planne om wyntoerisme maksimaal te benut.

Blaauwklippen het in Januarie aangekondig dat hulle vier oudhede- en versamelaarsmarkte gaan aanbied deur die jaar. Ons het met die organiseerder, Barbara Collins, gesels.

■ Vertel ons van jou liefste vir oudhede, en ook van die ander markte wat jy organiseer in die Wes-Kaap?

Van kindsbeen af het my ma die liefde vir oudhede by my gekweek. Sy was gek na mooi goed. Ek het vir 17 jaar lank n oudhedewinkel in die stad besit, en het veral op glasware, silwer, pragtige breekgoed, en later ook kostuumjuwele gefokus. Toe ek meegeedel word dat die ou gebou waarin my winkel was, afgebreek sou word, het ek gesoek na iets anders om my besigtehou, maar steeds met oudhede as die middelpunt.

Dit is toe dat ek die Kelvin Grove oudhede- en versamelaarsmark begin het. Dit was 10 jaar gelede, en in daardie tyd het die mark van krag tot krag gegroei. Nou bestuur ek ook elke tweede maand 'n mark by Century City en organiseer ek ook talle ander markte deur die loop van die jaar.

■ Wat maak Blaauwklippen die ideale plek vir 'n antieke mark?

Blaauwklippen is een van Suid-Afrika se oudste plase, en daarom het hulle

lekkerder wees om inkoopies en wynproe te kombineer?

■ Vertel meer van Blaauwklippen se 2010-markte:

In 2010 beplan ons vier markte - die eerste vind plaas op Sondag, 21 Februarie, tussen 10:00-16:00. Die volgende een val saam met die Wêreldbeker, op 26 Julie, en die naweek van 23 en 24 Oktober vorm die markdeel van die Helderberg Fees. Ons laaste mark is 'n Kersmark, wat sal plaasvind op Sondag, 12 Desember.

■ Oudhede en wyn, wat is die sinergie?

Wel, albei produkte spreek tot versamelaars, en gewoonlik is die liefde vir oudhede en wyn albei gevul met passie!

Ek het ook gevind dat versamelaars van mooigoed hou van die fynere dinge in die lewe, soos wyn en lekker eet!

■ Dink jy so 'n mark sal besoekers lok wat nie noodwendig die landgoed sou besoek nie?

Daar is so 'n wye keuse van wynplase om deesdae te besoek, en ek voel dat enige waarde wat toegevoeg kan word, sal help om meer en diverse besoekers te lok. 'n Mark soos hierdie is 'n wonderlike uitstapjie vir die gesin. Blaauwklippen se restaurant sal kos bedien, die perdekark sal wingerdtoere affê, en die kinders kan lekker buite speel.



Barbara Collins

LOWER YIELD EXPECTED

Harvest time!

It is harvest time in Stellenbosch - a truly magical time!

I spoke to a couple of our local wine-makers to hear how they feel about the anticipated 2010 harvest.

"I think this will definitely be a very challenging harvest, seeing that we received about a third of our annual expected rainfall during the first week of November, with the vineyards sustaining severe wind damage in October and November and then we experienced those early January heat waves," says Bruwer Raats of Bruwer Raats Family wines.

"This will be a vintage that will expose people who use average or standardised vineyard practices. On the other hand, those who are capable of adjusting to this season's difficult challenges, will still have the ability to make very good wines. Obviously all of this will result in a lower yield when compared to last year. I'm expecting to start harvesting my Chenin towards the middle of next week, which is about a week earlier than normal, due to the lower crop, which results in the fruit ripening earlier."

Villiera started their 2010 harvest on 13 January, by taking in pinotage for their sparkling wines. With the harvest traditionally starting earlier than grapes for white / red wines, Villiera's

rain since November and therefore very little rot. We're now keeping an eye on the customary February heat waves. If the current cooler conditions continue, I think we're looking at a very exciting vintage."

According to Grier, their yield has been very similar to last year's, but not all local producers will be as fortunate. Grier expects that the yields will vary quite a lot depending on where the farms are located. "The heavy winds we experienced in the Stellenbosch area in November caused significant damage for some producers and were followed by an outbreak of mildew. This can potentially have a huge effect on yield volumes. Specifically vineyards located in valleys where the wind funnelled, have been reporting significant losses of up to 60% on last year's volumes."

■ On Saturday, 27 February, Spier will host the annual Spier Wine Harvest Festival, a celebration to bless the grape harvest, from 10:00 to 16:00. The lawns in front of Eight Spier's new "farm to table" restaurant - will be transformed into a wine wonderland. Adults can lounge under the trees and enjoy great food and wine, while children join in a host of interactive games. There will be wine tastings and scrumptious specialty food stalls to create the ultimate wine picnic.

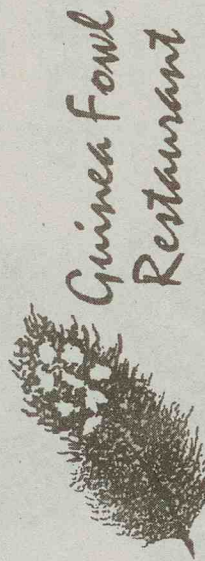


deur Annabeth Bolton van Stellenbosch Wynroetes

die Wes-Kaap insluit. Daar is regtig iets vir almal, en die lekkerste is dat toe-gang gratis is!

Geborg deur
PRICEWATERHOUSECOOPERS 
- Stellenbosch American Express
Wynroetes.

Stellenbosch Wynroetes



Restaurant profile : The Guinea Fowl Restaurant, Saxenburg

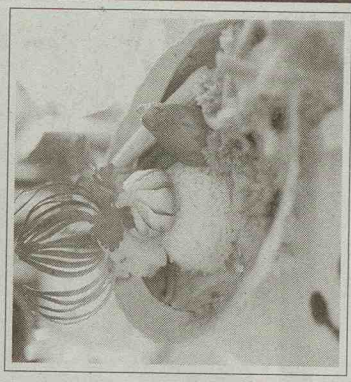
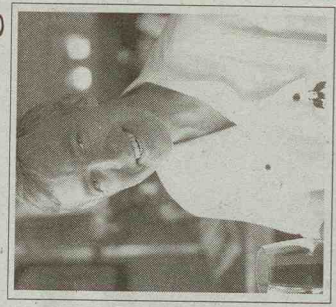
The Guinea Fowl Restaurant specializes in fresh seafood, chef Leo's personal favourite, game and a variety of guinea fowl dishes rarely found elsewhere. The extensive menu offers à la carte dining plus a choice of lighter options. You can choose to eat in the restaurant or, on fine days, on the terrace with breathtaking views of the Peninsula and glorious sunsets over Table Mountain. Saxenburg has always been a popular venue for weddings, conferences and other corporate functions, such as year-end celebrations. The lapa makes a perfect setting for al fresco dining, braais and sundowners. The attention to detail and personalised service is refreshing, with an extensive wine-list which includes older vintages of the much loved Saxenburg wines.

STELLENBOSCH WINES BY THE BOTTLE : 93%
STELLENBOSCH WINES BY THE GLASS : 100%
PROUDLY STELLENBOSCH? YES!

Other attractions : Intimate wine tasting area, lapa, pony rides, small game park and panoramic views.

Opening hours :
Lunch : Wednesdays to Mondays from 12:00 - 14:30
Dinner : Wednesdays to Saturdays from 18:00 - 20:30

Contact details : Located on the M12 towards Kuilsriver.
Tel: 021 906 5232, Fax: 021 906 0489,
e-mail: restaurant@saxenburg.com, www.saxenburg.com



ries were earlier, that does not mean that the same will apply to the rest of the harvest," says Simon Grier, viticulturist at Villiera. He and his team are expecting to start harvesting grapes for their still wines by the end of next week, depending on the ripeness and varieties. "At the moment the quality of the grapes are really great and the grapes have been very healthy. We've had no

rides to the vineyards, storytelling, magicians, an obstacle course and more. At 12:00, Spier's cellar master Frans Smit will bless the harvest in the traditional way. Gerald Clarke and his band will entertain with guitars, cellos, accordions and singers. Tickets are R50 and can be purchased at Spier on arrival. For more info, visit www.spier.co.za, or phone 021 809 1100.

Eikestad

Join Eikestadnuus Wine Club



MANY of our new year's resolutions have already been discarded, but if one of yours is to educate yourself about wine, signing up with our newly launched *Eikestadnuus* Wine Club will make at least one of them come true!

Club members enjoy 10 formal evening tastings per year. Each tasting takes place at a different wine estate with either the wine maker, owner or tasting room manager as host, and is accompanied by a light meal. In addition, three weekend getaways and one family fun day is planned for 2010.

Due to our member numbers, we can also often negotiate reduced rates for various other wine shows, tastings and events.

Membership fees are R250 per person per annum, which entitles members to attend all activities offered by the club.

A fee of R150 per person is charged for each monthly tasting event which includes tutored tasting and a meal. Membership includes a Bolland News-papers tasting book for scoring wines tasted throughout the year.

The first tasting will take place on Tuesday, 2 March at Bilton Wine on the Annandale Road near Stellenbosch, and will be handled as a training session to ensure a uniform tasting standard for the year. Thereafter winetastings will be held every first Tuesday of the month.

The club will be managed by Björn and Cobie van Oort of CVO Marketing Pty Ltd, who have been running two large independent wine clubs since 1998.

Björn can be contacted at bjorn@cvomarketing.co.za for more information on the format and cost relating to the *Eikestadnuus* Wine Club.