

FLEUR DU CAP

Soete verleiding!

DIT was 'n grys wintersdag toe ons by die enigste vyfster-hotel in dié Stellenbosch-dorpskern die pragtige geknapte Coopmanhuijs Boetiek Hotel byeen kom.

Die doel? Om vyf oesjare van die heerlike Fleur du Cap Edellaatoes-wyne te proe.

Die proe is afgeskop met die 2005-oesjaar en slukkies vir slukkiehet ons ons weg deurgewerk na die 2010-vrystelling, wat oor 'n paar maande te koop sal wees.

Ek het nog altyd 'n sagte plekkie gehad vir edellaatoeswyne – enekannie verstaan waarom meer mense nie aan die einde van 'n maaltyd 'n glaste geniet nie.

Wat dié vyf wyne so uniek maak is die feit dat hulle oesjaar ná oesjaar uitblink in wynekompetiesies en talle medaljes verower.

Drie van die vyf wyne wat ons geproe het, spog ook met vyfster-status in die bekende Platter-wyngids.

Omdat weersomstandighede 'n groot rol speel by die druiweseleksie met die maak van edellaatoeswyne, is dit merkwaardig dat

horst stel voor dat hierdie soete verleidings effe koud, saam met kase en nagereg geniet word.

Die druiwe vir hierdie spesiale wyne word heel aan die einde van die parstyd gepluk, wanneer die korrels met botritis cinerea (ook bekend as edelvrot) aangetas is.

Botritis is 'n soort swam of skimmel wat veroorsaak dat die sap uit die korrels verdamp en al wat dan in die korrel oorbly, is hoë konsentrasies geure, suiker en suur, perfek vir die maak van edellaatoeswyne.

Omdat die druiwe dan al soos rosyntjies lyk, word baie min sap daaruit verkry. Die druiwe wat gebruik word vir die spesiale laatoes-wyne is hoofsaaklik Rhine Riesling en Chenin Blanc, hoewel die 2008-oesjaar 'n versnit is tussen Semillon en Rhine Riesling.

Die gemiddelde hoeveelhede wat per hektaar gepars word is minder as twee ton, en dus kan 'n mens verwag staan dat hierdie wyne effe duurder as gewone wyne is. Tans verkoop die bottel-



dat die wyne as “natuurlike” wyne geklassifiseer word, en dat geen ekstra alkoholvoegings plaasvind om die fermentasie te stop en só die hoë suikerinhoud te verseker nie.

Al die wyne se alkoholvlakke was in die omge-

WINE PROFILE

Geborg deur
PRICEMASTERHOUSE COPERS



Doito needs no introduction circles. Having worked at the Academy for nine years before her own business, The Wine Desk, she has gained wonderful insight into wine and people.

She works with her at the V&A Waterfront where she runs her business. **What makes the Wine Desk different?**

The Wine Desk is a wine tourism consultancy in wine tourism. We have a team at the V&A Waterfront run by Ligia de Collo, a wine expert and knowledgeable wine consultant. We offer visitors advice on visiting wine regions, whether it be giving them information on where to go and what to do. We also provide information to the visitor on 'who they are'. Each inquirer has a different background or

From the Wine Desk perspective, most of our clients are from the UK, Ireland and USA, but we have clients from all over Europe, China, Japan, Malaysia, Canada and South America.

Our clients are definitely FITs (Free Independent Travellers - a term which refers to a single traveller or a small group (up to 9). We also have a few local corporates who use us on a regular basis, and then we have a few international tour wholesalers and operators who use us as well, as a result of my exhibiting at WTM in London.

■ What makes Stellenbosch a prime tourism destination?

Stellenbosch is the word that crops up with any lay person when South Africa and wine are mentioned. I would compare it to the same phenomenon with Bordeaux in France.

... should be based on their experience, interest and knowledge of wine (or lack of it). Advise them on how to go to the Cape Winelands and how to spend their time effectively within the time frame available. We provide suggestions on where to stay (if they want to), where to eat, etc. - again on their personal preference.

... has changed over the years, what are you doing ahead?

... always trying to keep one step ahead of the type of demand by visitors with what is happening in the wine tourism as well as the economy, which has a drastic impact on our industry. The Cape Winelands World Cup, we have seen a number of tourists which are in fact increasing and therefore more active. We are trying to attract everyone who will be visiting the Cape Winelands. We will be launching The Wine World Cup 18-seater bus which will take visitors to the V&A Waterfront daily and returning by 17:00. Two tours will be offered on alternating days. We will offer an afternoon half-day tour for those with limited time. The Cape Winelands Express will continue after the World Cup and we look forward to welcoming you to the product into one of Cape Winelands' top attractions.

... do most of the visitors come to visit our winelands, according to your data?
 ... generally come from everywhere. In the eight years I have been in the Cape Winelands, I could count on my fingers the number of tourists I have seen. We had no interest in visiting the Cape Winelands.

... are less of a tourism destination, but it is the most well-known. Other draw cards are its proximity to Cape Town, the history, the oak-lined streets, the University, and more recently the great inroads that the fine cuisine has been making!

■ What are your top three wine tourism tips for wineries?

1. Open on weekends: If you want your winery to become a top wine tourism attraction, you need to be open on weekends. You need to be accessible to the locals, and they can only visit you with regularity on weekends.

2. Staff: Your staff have to understand the industry they are working in, namely hospitality! They need to be passionate about sharing your product with visitors as if it were their own, and have to have the right frame of mind. They cannot be clock watchers, they need to be flexible and they need to have the ability of compartmentalisation. No matter how bad a day they are having, the next customer through the door deserves to be met with a smile and welcomed.

3. Training: Again, this is related to staff, but I find that many wineries employ casual staff on weekends to run their tasting rooms and serve in their restaurants, and these casuals are not given the benefit of proper training on service and product knowledge.

■ What are your expectations for the 2010 Soccer World Cup?

I am very excited about the World Cup, not because I ever expected that it would be my opportunity to 'strike it rich', but because it is an opportunity to showcase to the world what a wonderful country we have and send them the biggest invitation ever to come and see for themselves.

- Stellenbosch American Express Wine Routes

topgehalte is. Edellaatoes-wyne is bekend vir hul helder geel.

Wine show: The annual Old Mutual Trophy Wine Show public wine tasting is taking place from 17:00 to 20:00 at Jasminium and Clientel.

via in the Cape Town International Convention Centre on Friday, 28 May. Tickets are R120 and can be bought at the door or

booked through Computericket (083 915 8000 / 011 340 8000 or www.computericket.com). Enquiries: 011 482 5936.

Vir meer inligting, besoek www.fleurducap.co.za.

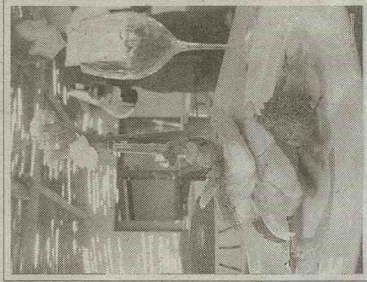
Stellenbosch Wynroetes

LONG TABLE
 RESTAURANT & CAFE



Restaurant profiel: Langtafel Restaurant by Dombeya

Sjef Corli Els, voorheen van Guardian Peak, se heerlike langtafel restaurant het sy deure oorgeegee by Dombeya Wingerde. Die ou angora wol fabriek is omskep in 'n knus kuierplek, waar ontbyt en middagetes bedien word. Heerlike tuisgemaakte goedere is ook beskikbaar. Gaan proe gerus wynmaker Rianie Strydom se indrukwekkende wyne!



STELLENBOSCH WYNE BY DIE GLAS: 100%
 STELLENBOSCH WYNE OP DIE WYNLYS: 100%
 TROTS STELLENBOSCH: JA!

Oop vanaf Dinsdag tot Sondag, 08:30 tot 17:00
 Kontak besonderhede: Dombeya Wyn, Annandale pad, Helderberg.
 Tel: 021-881 3746, info@longtable.co.za; www.longtable.co.za