

MOVING ON, MOVING IN

Kanonkop's Johann Krige has resigned as chairperson of Stellenbosch American Express Wine Routes (SAWR) and will be succeeded by Ken Forrester of Ken Forrester Wines. CEO of SAWR Annareth Bolton said that they are sad to see Krige, who assumed the position of chairperson in 2002, leave but are looking forward to working with Forrester. In line with the FIFA World Cup, one of Forrester's first projects will be overseeing this year's Stellenbosch Wine Festival, which has been moved a month earlier to 1 to 5 July to accommodate tourists.



Go on a culinary journey with Restaurant Mosaic at the Orient.

FLAVOURS OF PRETORIA

If travelling internationally isn't an option in 2010, consider a tasting lunch or dinner menu based on the recent culinary travels of chef Chantel Dartnall. At Restaurant Mosaic at the Orient outside Pretoria (Tel 012 371 2902, www.restaurantmosaic.com) Dartnall's recent travels inspired an autumn 'memoirs of Myanmar' menu during May, with a June winter menu themed on Cambodia and surrounds. September's spring menu focuses on France. Degustation menus start at five courses (R495pp or R645pp including wine), six courses (R595pp or R745pp including wine) to a grand degustation nine courses (R850pp, including wine). Vegetarian menus are available too. "We prep fresh for every service and we're a small kitchen team," explains Dartnall. "As it's a bit of a destination restaurant, people are generally spending a few hours over their meal so most opt for tasting menus."

HOMEMADE GOODNESS

If the idea of eating in a soulless Joburg shopping mall induces indigestion, Burnside's Café in Craighall will provide culinary respite. Charming terrace tables dressed in white linen overlook a fountain and lawns. Siblings Jessica and Dillon du Plessis offer delicious breakfast and lunch items from Tuesday to Sunday, with dinner on Thursday and Friday. Food stylist Jessica punts market produce and homemade items in the daily bakes, freshly squeezed juices, croissants and muesli. Early in the day, devour crumpets with bacon, syrup and berries, or two styles of French toast. Lunch favourites include a substantial shaved fillet sandwich with hand-cut chips, creative pies and roast chicken with artichoke and parmesan salad. (Tel 082 340 5166)



Crumpets with bacon at Burnside's Café.

SANTAM CLASSIC WINE TROPHY

WINE magazine's 5-Star D'Aria Songbird Sauvignon Blanc 2009 and Delaire Sauvignon Blanc 2009 did not impress the judges at this year's Santam Classic Wine Trophy who failed to find a "quality" Sauvignon Blanc and Cap Classique among this year's entrants. This year a panel of French judges tasted and rated South African wines, the best of which were, according to Olivier Poels of La Revue du Vin de France, "level with the best from France and the world." Warwick Wine Estate in Stellenbosch was awarded the trophy for Overall Winner. Best White Wine Trophy went to Hoopenberg Integer Chardonnay 2006. The red wine category was won by Vriesenhof Pinot Noir 2007. Best Sweet Wine Trophy was awarded to Klein Constantia Vin de Constance 2005.