

THINGS TO DO THIS SUMMER

New in Stellenbosch!

FOLLOWING a very long and wet winter, most of us are ready to head to our local wine farms and restaurants for long afternoons with great food, wine and company.

This week I would like to tell you about some new and interesting places to visit. Modern, yet unadorned, with spectacular vistas, Waterkloof Wine Estate's new signature restaurant, perched high on the slopes of the Schapenberg on the outskirts of the Helderberg, is literally taking the quality and popularity of Winelands dining to new heights.

Dining with French chef Grégory Czarnecki calls for an unhurried indulgence of contemporary classics complemented by the estate's European style wines.

The restaurant will open its doors on 1 December, and will serve lunch and dinner from Mondays to Saturdays and lunch only on Sundays. For more information, visit www.waterkloofwines.co.za or phone 021 858 1292.

The Restaurant at Clos Malverne opened its doors in November, and I can definitely recommend visiting the Pritchard family. The food is not only exceptional, but provides you with great value at affordable prices. Wines are sold at cellar door prices per glass, and makes the whole

partnership brings together the Jordans, owners of one of the country's best known and respected wineries, with former South African Chef of the Year Jardine.

The new restaurant, which is called The Restaurant at Jordan, is located next to the estate's tasting room in a former tobacco curing house and seats up to 80 guests, either indoors or outside on the patio. It is open for lunch from Tuesday to Sunday, and dinner only on Thursday and Friday evenings.

The restaurant will open on 1 December. For further info, contact Rachel at 021 881 3441 or rachel@jordan-wines.com.



deur Annareth Bolton van Stellenbosch Wyn/roetes

dedicated sparkling wine cellar offers you sheer indulgence on summer days.

For just R30 per person you can indulge in three exquisite J.C. Le Roux sparkling and Cap Classique wines paired with delicious sorbets crafted by Seasons Restaurant at The House of J.C. Le Roux. Bookings are essential for special tastings, breakfast or lunch, so call 021 865 8200 or



WINE PROFILE

THIS week we talk to Fiona McDonald, former editor of *WINE* magazine, wine taster of note, and true ambassador of the South African wine industry.

You are not originally from the traditional "wine country". How did you get into wine?

Completely by accident! I was a reporter on *The Mercury* newspaper in Durban and got involved in the organization of The Mercury Wine Week... and I knew nothing about wine! Fortunately my reporting skills stood me in good stead, because knowledge wasn't a prerequisite.

That followed after ask-

Nuwe wynmaker Eikendal: Met drie dekad toegevyde wynmaak op sy kerfstok, kendaal onlangs 'n vars era betree in aanstelling van hul nuwe wynmaker Grobler. Hy het sy B.Sc.-graad in Wyn en Wynkunde aan die Universiteit van Stellenbosch gewerf en tydens sy studeerjare wynaaktande geslyp by Eikendal. 'n Nuwe wynmaker sal die winaardery se praktykes voltooi het en toe sommenige steunpilaar in die wingerde en winaardery geword het. "As wynmaker wil ek gr kendaal se huidige wynreëks konsolideer en fokus op daardie wyne waarin ons is en waarvoor ons erken word. Soos die soekling plaas op ons Bordeaux-styl wyne wat grootbors is in struktuur en smaak, terwyl ons afgeskaalde winaardery sameling gelei sal word deur ons geïntegreerde Chardonnays," sê Nico.

a wooded Chardonnay or a Che Bubbly is good for drowning sorrow or cheering up. And that's before even considered the benefits of wine... Shiraz or Cab versus a vintage Bordeaux-style blend or a le Pinotage with a *skilpadjie* fresh of braai. Too many choices...

After almost eight years in WINE, you manage your own business now. What do you do?

I'm essentially a 'keyboard hire'. I work as a freelance writer on various articles for magazines, newsletters for wine farms, web blogging... I am also the Platter Guide

Wine Festival, the Grangehurst tasting room is now open on Saturdays and Sundays. Contact Jeremy on 021 855 3625, or winery@grangehurst.co.za.

For a complete list of summer events and promotions, visit www.wineroute.co.za, or phone us on 021 886 4310.

15:00. For more info, phone 021 865

ly acclaimed chef George Jardine ward-winning winemakers Gary athy Jordan have joined forces to new restaurant in the grounds of Wine Estate in Stellenbosch. The

ellenbosch
ynroetes



Waterkloof
STELLENBOSCH.



Restaurant profiel : Waterkloof Restaurant

Wynlandgoed se nuwe glansryke restaurant, 'n moderne dog onopgesmukke sy indrukwekkende ligging teen die hange van die Schapenberg aan die Helderberg, neem letterlik die kwaliteit en gewildheid van 'n Wynland na groter hoogtes. Vanaf 1 Desember kan ons almal gaan inloer by hierdie 'n die Stellenbosch kroon!

se Boergondiese sjef, Grégory Czamecki, is 'n kookwater kenner, deur 'n dekade se ondervinding wat hy in die mees gesogte Michelin-ante in Frankryk opgedoen het. Grégory deel sy kookvernuf met gaste op-plan kombuis wat harmonieus inpas by die industriële dekor van rooi hardhout, sement en glas en bied 'n gesofistikeerde spyskaart klasseke fynproewergerigte met 'n moderne Franse aanslag - alles 'n asemrowende, ongehindere arendsblisk oor die plaas.

st Saterdag :	Middag- en aandete slegs middagete
OSCH WYNE BY DIE GLAS :	100%
OSCH WYNE PER BOTTEL :	90%
ELLENBOSCH :	JAI
ndelklik :	Nie werklik nie
kesies :	Roete vir perde, bio-diversiteit stap (bespreking noodsaaklik)

es, Schapenberg, teen die Helderberg. Tel : 021 858 1491,
58 1293. E-pos : restaurant@waterkloofwines.co.za. www.waterkloofwines.co.za

I was responsible for preparing the annual supplement about the Wine Week and used to travel to the Cape, interviewing winemakers who were attending the show. That was the most fantastic masterclass in wine - from the experts.

Obviously the formal gaps in my knowledge were filled in by the Cape Wine Academy's various courses. I would never have dreamed that my life and reporting career would take such a dramatic u-turn, but I certainly don't regret any of it! Especially not being head hunted as Editor of WINE mag... talk about a dream job!

Fiona McDonald



specialised wine tours, sharing both my knowledge and love of wine with fellow enthusiasts.

■ What do you regard as the South African wine industry's biggest asset or opportunity?

That's a tough question to answer. I think it's the fact that we still have so much to do and explore. Our potential is almost limitless. We are only now fine tuning which grapes or wine styles are suited to which areas, new areas are opening up all the time and our winemakers are full of ideas. They *skrik vir niks* when it comes to innovation and trying new - or old and traditional - things.

If I think about what South African wine has achieved in the past decade - where it's come from and where it is now - it's amazing. I don't think our biggest asset is one particular style of wine or one area. It's our diversity - that we can offer something to suit any occasion, taste, market or price point.

■ And the biggest threat?

Ourselves, if we spend too much time trying to pull each other down rather than celebrate our differences.

- Stellenbosch American Express Wine Routes

