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A DAY IN THE LIFE OF ...**DANIE MALAN, OWNER AND WINEMAKER OF ALLESVERLOREN ESTATE**

Danie Malan was once dubbed as South Africa's very own "Naked Winemaker" in Swedish newspapers after appearing in flip-flops and Polylshorts at a wine tasting. In the true sense of the word, this not only applies to his attire but more importantly to his philosophy towards making wine.

"I am not bigger than the wines I make and learn more every year. To me, winemaking is a hobby, I don't expect great results, and I simply try my best, wait and hope for the wines to surprise me," said Danie who merely sees himself as the facilitator who tries and make great wines from good quality grapes.



It is this passion for terroir and the grapes that has resulted in surprises more often than expected over the past ten years. "I'm an avid believer in terroir, and by that I don't just mean talking it but actually doing it. As an estate winemaker I think this is the only unique way of setting your wine apart from the rest. I make full-bodied, robust and huge red wines that keep well. My way of doing this is to keep it simple and straightforward. I am a farmer who makes wine and not a winemaker who farms," he said.

Danie Malan is the fifth generation on Allesverloren Estate, the oldest wine estate in the Swartland famous for its acclaimed Shiraz and Port. After completing his training at Elsenburg, Danie joined Allesverloren in 1987. He became the winemaker of the estate in 1990 and sole owner in November 2003 after the tragic death of his father, Fanie Malan. Danie's pride and joy are his red wine and port varieties and one of the many highlights over the past decade was the honour of the Diners Club Winemaker of the Year Award in 1998 for his signature wine, the 1996 Allesverloren Shiraz.

He attributes the success of his red wines to Allesverloren's unique terroir and strives towards raising the standards of his renowned wines. "As a winemaker, you only get the opportunity to make a great wine once a year, which adds up to only about 35 to 40 chances in a lifetime, therefore I always strive towards raising the quality of my wines."

Over the years Allesverloren wines have developed a strong following overseas, but Danie still sees the South African wine market as most important and his loyalty to the local market is evident from his strict distribution policy, that he tries to implement as far as possible, by which only 50% may be exported. In order to abide by his own policy, he has extended his production facilities over the past three years to keep up with the growing demand.

For Danie it is no easy task to select his favourite Allesverloren wine, but if he has to single out one wine, let's just say that he has a particular soft spot for the Allesverloren Cabernet Sauvignon. This cultivar is very adaptable, as far as cultivation it is fairly tolerant, it reflects the terroir perfectly resulting in a rich, full-bodied wine and it is the ideal accompaniment to his favourite meat dishes – barbequed lamb chops or steak.

So far the 2008 harvest looks extremely promising. The colour of the wines, structure and flavours are even more favourable than in 2007 and already Danie cannot wait to taste the fruit of his labour within the next year or three.

When he is not busy in the cellar, Danie's other passion is the Koi and tropical fish that he breeds and nurtures. A devoted family man, he cherishes a "choppie and a doppie" with his wife, children and special friends in his leisure time. But he confesses that he has not yet outgrown his hunting and fishing shoes either.

AWARDS

LE BONHEUR EXCELS AT CHARDONNAY-DU-MONDE IN FRANCE

Winemaker Sakkie Kotze has reason to be happy after his 2007 Le Bonheur Chardonnay was one of the South African medallists at the 2008 Chardonnay-du-Monde international wine competition in France. Happiness is after all the English translation for Le Bonheur!

The fruit-driven Le Bonheur 2007 Chardonnay was awarded a silver medal for its full-bodied, creamy style with subtle citrus and apricot notes and delicate caramel and oak spices. Made of grapes grown on the estate on the slopes of Klapmuts Hill in the northern reaches of the Simonsberg near Stellenbosch, the wine owes its smooth rich texture to the four months it spent on the lees and its delicate vanilla oak to the barrel fermentation of 40% of the blend.

Winemaker Sakkie Kotze believes this Chardonnay will develop well for the next three years and recommends this wine with seafood and white meat drenched in creamy sauces.



NEW RELEASES

LOMOND RELEASES TWO EXCITING NEW WINES

Lomond, the Cape Agulhas winery that distinguishes itself with its single-vineyard wines that are each aptly named after an indigenous plant found on the farm, has just released two new wines – an aromatic blend of 50% Sauvignon Blanc, 27% Semillon and 23% Nouvelle called Lomond Snowbush 2007 and the long-awaited Lomond Cat's Tail Syrah 2006.



Situated in the Uilenkraals River valley near Gansbaai, at the very southerly latitude of 34° 34', Lomond lies just 8 km from the sea as the crow flies. It is home to as many as 18 different soil forms and covers a range of altitudes and aspects to offer a spectrum of growing conditions that make for an intriguing complexity in the profile of its wines.

“The Lomond Snowbush 2007 is an aromatic wine rich in tropical fruit and ripe fig flavours typical of Sauvignon Blanc complemented by the herbaceous flavours typical of Nouvelle with the Semillon imparting structure to the wine. These delectable flavours follow through to the palate creating a full-bodied, well-balanced wine,” is how winemaker Kobus Gerber describes the wine.

Named after the *Bulbinella nutans* that grow in the area, the Lomond Cat's Tail 2006 is ruby red in colour with ample berry and plum flavours enhanced with notes of white pepper and oak spices on the nose, whilst the full-bodied palate is rich and elegant with subtle, soft tannins.

The Lomond Cat's Tail Syrah 2006 retails at approximately R195 per bottle whilst the Lomond Snowbush 2007 is available at approximately R185 per bottle exclusively from the the Vinotèque. To order these wines through the Vinoteque, please contact 021 809-8280.

NEWS FROM THE FARMS

MEAT UP WITH TUKULU PINOTAGE

Jonathan Steyn – co-owner of Belthazar, the reigning champion of the Chateau Libertas SA Grainfed Beef National Steakhouse of the Year Competition, and wine writer for GQ magazine - recently had a glass of Tukululu Pinotage 2001 and chose the Fillet on the Bone a.k.a Cape Town Cut as the perfect meaty partner to this opulent wine.



According to Jonathan deboned fillet is an extremely popular cut because it is so tender, but it can lack flavour. To compensate for this, Belthazar has come up with a bone-in fillet which has been dry-aged on the whole pistola for 4 weeks and then trimmed, cut, vacuumed and allowed to rest. Due to the proximity to the marbling and marrow imparted by the bone it is bursting with beefy succulence. Since fillet is naturally butter tender, the result is an incredibly tender, juicy and flavoursome cut of meat – perfect for Tukululu's succulent red.

"The Tukulú Pinotage 2001 is just bursting with black cherry, cinnamon and bramble aromas. It is restrained and concentrated and only now beginning to develop intense secondary herbaceous notes on the palate. It has a full opulent body and lengthy spice on the finish. Although it can still do with a few years of bottle maturation, it complements this cut of meat really well as the gaminess and velvety mouth-feel of the cut are accentuated," he said.

Stock up on the 2006 vintage of this full-bodied wine that is currently in the market as it has been structured to improve even more with maturation over the next five years.

UPCOMING EVENTS

ALLESVERLOREN PUTS ON A FEAST OF WINE, FOOD & MUSIC AT RIEBEEK VALLEY OLIVE FESTIVAL

Indulge all your senses at Allesverloren with excellent wines, true Swartland hospitality, fabulous food and music during the annual Riebeeck Valley Olive Festival on Saturday, 3 and Sunday, 4 May.

Allsverloren will be a hub of festivities throughout these two fun-filled days with rustic pleasures such as delicious Ploughman's Platters, live entertainment and loads of fun for the little ones.

Come and taste the new vintages of the estate's acclaimed Shiraz and Port. Buy three or more bottles of Allesverloren wine on the weekend and you can win a mixed case of their two new releases. The tasting centre will be open for wine sales and tastings from 09h00 – 17h00 on both days.

Prepaid booking is essential for all events and meals. For bookings contact Anchen at Allesverloren on Tel: 022 461-2320 during office hours.



THE ALTO GENTLEMAN'S CLUB

Alto will host marvellously masculine dinners and drinks – think Port, steak and cigars – with winemaker, Schalk van der Westhuizen, on a monthly basis from May onwards. The first evening is scheduled for 30 May, 2008 so make sure to pen it down in your diary. For further information contact Lucille Jacobs on Tel: 021 883-8988.