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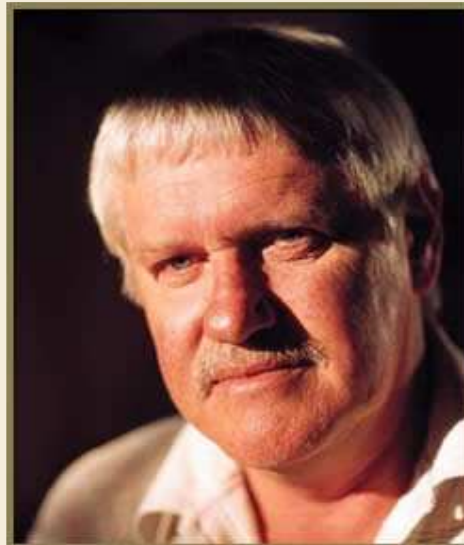
**A DAY IN THE LIFE OF ...****SAKKIE KOTZÉ, ESTATE MANAGER AND WINEMAKER AT LE BONHEUR**

For the past 14 years, winemaker Sakkie Kotzé has been at the helm at Le Bonheur, situated along the slopes of Klipmuts Hill between Paarl and Stellenbosch. Inspired by the estate's name, meaning "happiness", these have been rewarding years for Sakkie whose prized wines enjoy considerable local and international acclaim.

Sakkie doesn't base his success on any particular winning formula and he certainly does not believe in sticking to a specific recipe for making wine. He prefers to approach each harvest on its own merits. Hard work, dedication and a passion for making wine are what drive him.

Apart from the painstaking labour that goes into perfecting the structure and composition of the soil before entrusting the vines to it, Sakkie's thorough attention to detail really comes to the fore once the grapes are ripe and ready to be harvested.

The grape bunches are carefully picked by hand and placed into small baskets to prevent the fruit from bruising. He and his team then hand-sort the grapes and only the ones that match up to his scrupulous scrutiny are selected for fermentation. The reason for his meticulous selection is simple: "If the best French chateaux takes the trouble to sort their grapes, then so can the team at Le Bonheur."



Sakkie, who grew up on a grape farm in the lower Olifants River, became a winemaker as it is one of the few occupations where you can actually see and enjoy the fruits of your labour. "I try to make balanced, drinkable wines that appeal to everyone and are suitable for every occasion instead of wines that are solely made for tastings," he says.

When Sakkie is not busy with his day to day activities on the estate, he enjoys playing with his grandchild, working in his vegetable garden or cooking up a storm in the kitchen. He is also fond of hunting and fishing.

## NEW RELEASES

### FLAT ROOF MANOR RELEASES EXCITING NEW SAUVIGNON BLANC SÉMILLON BLEND



Flat Roof Manor has released an exciting new white blend under screw cap crafted from Sauvignon Blanc and Sémillon grapes.

Teeming with a profusion of fruit flavours ideal for balmy summer days, the Flat Roof Manor Sauvignon Blanc/ Sémillon 2008 is an enticing blend of 50% Sauvignon Blanc and 50% Sémillon grapes harvested by hand from two single vineyards situated in the Stellenbosch area.

On the nose this sumptuous blend shows an abundance of fruit including pear and green apples with whiffs of freshly cut grass and asparagus, whilst the basketful of flavours comes together sublimely in the mouth. The fine balance between the fruit and yeast aromas from time spent on the lees gives the wine a well-rounded feel.

Crafted by winemaker Estelle Lourens, the Flat Roof Manor screw cap range depicts the flat-topped roof of the 18th century townhouse at the winery where she is based and features a cat that, according to local legend, stayed long after the original owners had moved on, to lap up the sun on the parapet

## AWARDS

### STELLENZICHT AND TUKULU CONTINUE TO BE IN ABSA TOP 10 LIMELIGHT

Stellenzicht and Tukululu have once again shown their prowess as two of South Africa's leading Pinotage producers by each securing a place in the top 10 at this year's Absa Top 10 Pinotage Competition. Guy Webber, who considers Pinotage his favourite varietal, has entered Stellenzicht's 5th Top 10 wine in six years, making it the 7th Top 10 wine that he has crafted. Winemaker Samuel Viljoen, of Tukululu in Darling, entered the cellar's 5th Top 10 wine in nine years with the Tukululu Pinotage 2006.





### **LORD NEETHLING NOBLE LATE HARVEST SA CHAMPION AT YOUNG WINE SHOW**

Neethlingshof's Lord Neethling Weisser Riesling Noble Late Harvest has added another prestigious award to its medal tally by clinching the Agri-Expo Gold Trophy for the SA Champion Noble Late Harvest at this year's SA Young Wine Show.

Earlier this year the 2006 vintage of this award-winning wine was judged the winning natural sweet wine on the annual SA Terroir Awards, chosen for its singular taste of place and its ability to match elegance with concentration of flavour.

The 2005 vintage of the same wine was also judged the national winner in the natural sweet wine category of the inaugural SA Terroir Wine Awards, two years ago.

The Stellenbosch estate's signature dessert wine is a regular recipient of awards. Its golden track record on Veritas is virtually unbroken. It also frequently garners gold on events such as the International Wine & Spirits Competition and International Michelangelo Wine Awards.

### **PLAISIR DE MERLE EXCELS IN ASIA**

Plaisir de Merle has shown its mettle at this year's Wine & Spirit Asia Challenge held in Singapore. The Plaisir de Merle Cabernet Sauvignon 2005 was one of two South African wines to clinch a silver medal.

This competition is held every two years and aims to connect leading wine and spirits buyers with prominent sellers to increase sales, explore business opportunities and partnerships.

### **CAPE LEGENDS WINE SELECTION PAYS OFF AT DINERS CLUB WINE LIST AWARDS**

Six of the wine lists compiled by Belinda McLaughlin, Cape Legends sales representative in KwaZulu-Natal, excelled at this year's prestigious Diners Club Wine List Awards. One of the establishments, The Royal Grill Restaurant at the The Royal Hotel in Durban, was also the only restaurant in KwaZulu-Natal to win the highest accolade – a Diamond Award - making this achievement even more special.



*André De Mol, General Manager of The Royal Hotel in Durban and  
Hester Hahn of Diners Club International*

When compiling a wine list for a restaurant, Belinda who is known for her passion and vast knowledge of wine, makes sure that it is suitable for the particular establishment taking into account the type of cuisine and the market. "Compiling a wine list is definitely team work and the customer needs to know what they want or to trust you!"

#### **BELINDA'S CLIENTS THAT WON COVETED WINE LIST AWARDS:**

The Royal Grill Restaurant at The Royal Hotel, Durban  
Caterpillar and Catfish in the Berg  
Makaranga Garden Lodge, Kloof  
Kearsney Manors, Stanger  
The Bistro, Ramsgate  
Bangkok Wok, Hillcrest

Diamond Award  
Platinum Award  
Platinum Award  
Platinum Award  
Platinum Award  
Gold Award

### **NEWS FROM THE FARMS**

#### **HILL&DALE FLAUNTS FRESH NEW LOOK**

In keeping with the latest trends, Hill&Dale has re-launched its entire range of wines with a fresh new contemporary look to capture the essence of this young and vibrant range. Crafted by acclaimed winemaker Guy Webber, Hill&Dale is a highly successful local and international range of accessibly styled wines that still clearly express their Stellenbosch origins.



## GROOTBOS AND LOMOND PAIR UP IN THE KITCHEN

Duane Lewis, Executive Chef at Grootbos, who draws inspiration for his signature dishes from nature's scents and colours that surround him, chose Lomond Pincushion Sauvignon Blanc 2007 to pair with one of his delightful food combinations.



"Normally I would pair seafood with a Sauvignon blanc, but this time I thought I would try something a bit different with the Parma ham wrapped quail served with vanilla mash, cream pineapple and gooseberry jus. It really worked out great."

The melon and pineapple flavours of the wine melded beautifully with the smoky whiffs in the Parma ham and these flavours also came through in the sauce. The hints of sweetness of the quail really complemented the wine, as did the aromatic savoury flavours in the mash. "To me this was a great wine to play with and the quail definitely made a new friend."

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