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**A DAY IN THE LIFE OF ...****Professor Eben Archer, viticulturist**

Viticultural guru, Professor Eben Archer, plays a pivotal role in the vineyards of various Cape Legends wine farms. Born in Nababeep in Namaqualand, he knew from a very young age that he wanted to work with vines and had his first Hanepoot growing before he even started school.

“Visiting my mother’s family who owned a grape farm on the banks of the Olifants River near Vredendal, was my first encounter with the vine. The lush, green vineyards were a wonderful change of scenery after the dull trip through the dry “Knersvlakte” for a young, inquisitive 5-year old and I simply had to go and explore. My parents found me late one evening beneath a vine busy trying to put the leaves back on the plant after tearing them all off. Needless to say, the hiding was as memorable as that moment in my life.”

Now in his fifth year at LUSAN, Professor Archer started his career at Nietvoorbij where he did research in viticulture for 17 years before taking on the position as lecturer at the University of Stellenbosch for another 17 years. During this time, numerous trips overseas further honed his skills and vast knowledge. Highlights include a year in France where he worked and studied at Montpellier, extensive consultation in Chile, Argentina and California as well as numerous trips to other wine producing countries. “Visiting other countries broadens your perspective, especially to see this beloved plant thriving and performing under different conditions.”

As each grape cultivar has its own unique characteristics making it an entity on its own, it is impossible for Professor Archer to single out one variety as his favourite. “They are like children, you cannot and may not favour one. All cultivars will try their best to perform once it has been planted and should there be any problems it is usually caused by the person who planted the vine.”

His day to day activities are varied and generally comprise the following: managing all viticultural practices to maximise production and quality, ensuring continuity in the production strategies, a harvest forecast for each vineyard block on each farm, making sure that productivity and vineyard practices are cost effective, that all practices are done in an environmentally friendly way and to keep senior management up to date on what is happening on the farms through monthly reports.



Professor Archer initiated an upliftment programme to train and educate LUSAN vineyard workers in the basics of vineyard practices. These skills development courses have had a marked effect resulting in a 20% increase in productivity. These courses also empower workers with a sense of ownership encouraging them to work without supervision, with some even acting as supervisors over contract workers.

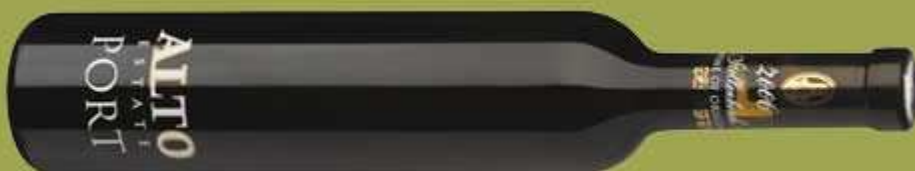
With so many achievements under his belt, his biggest challenge has been to stay humble in the face of the vine as it is such a fantastic and intelligent plant that it is actually a privilege to work with it. Professor Archer attributes all milestones as a direct result of the vine itself. "One that I would like to single out though, is the wonderful friends that I've made through the vine."

With little free time on his hands, Professor Archer tries to play golf every Saturday with his friends. "Those few hours on the golf course are like a three week holiday for the brain."

## NEW RELEASES

### Alto releases its second Estate Port

Alto - situated on the slopes of the Helderberg Mountain in the Stellenbosch district - has released its second Estate Port made of Shiraz grapes, the full-bodied Alto Estate Port 2006. The Port was last released in 1997.



The cool 2006 vintage produced superb, slow ripening Shiraz grapes with concentrated fruit flavours. In the cellar, colour and tannins were extracted during a short fermentation which was halted by the addition of fine brandy spirits in the traditional manner. Wood was used judiciously and to preserve the fruit components, Schalk opted for 12 months in 300 litre oak barrels.

"This opulent Port has a ruby colour with a youthful purplish tint. On the nose it displays a rich melange of honey, chocolate and raisins with nuances of prunes, cinnamon, nuts and coffee whilst the palate is rich and almost creamy with raisins, almond, walnut and coffee," is how Schalk describes his new creation.

### Uitkyk's potstill estate brandy now selling in Quebec



A South African estate potstill brandy has seduced the palates of the French Canadians, with the first export consignment of Uitkyk Grand Reserve set to land shortly on the banks of Quebec's St Lawrence River. The 10-year-old Uitkyk Grand Reserve brandy, made on the historical Stellenbosch estate that dates back to 1712, has been imported by the French-speaking Canadian state's monopoly retailer, Société des Alcools de Québec.

Made from a combination of red and white grapes - Cinsaut, Chenin blanc and Clairette Blanche – it was double-distilled in 920 litre-copper stills, heated in the traditional way, over an open flame. The distillate spent a full decade in 300-litre medium-toasted Limousin oak, first for nine months in new oak before being transferred to third-fill casks to create a gentle finish.

## AWARDS & RATINGS

### Cape Legends excels at this year's Michelangelo International Wine Awards

Cape Legends has once again shown its prowess at this year's Michelangelo International Wine Awards with a total medal tally of 24 – two Grand D'Or, nine Gold and 13 Silver medals.

The Stellenzicht Cellarmaster's Release Shiraz 2004 and the Neethlingshof Lord Neethling Weisser Riesling 2007 both scooped Grand D'Or medals. The Gold medals went to the following wines:

- Allesverloren Shiraz 2007
- Allesverloren Port 2005
- Alto Cabernet Sauvignon 2005
- Alto Shiraz 2005
- Neethlingshof Lord Neethling Pinotage 2005
- Stellenzicht Golden Triangle Cabernet Sauvignon 2004
- Stellenzicht Cellarmaster's Release Pinotage 2006
- Tukulú Pinotage 2006
- Uitkyk Carlonet 2005

### Stellenzicht and Tukulú both secure 5th ABSA Top 10 winners

Stellenzicht and Tukulú have both secured their 5th ABSA Top 10 Pinotage winners with the acclaimed 2005 Stellenzicht Cellarmaster's Release and the complex Tukulú Pinotage 2006.

Made from a selection of exceptional barrels of Pinotage reserved for Stellenzicht's Cellarmaster's Release, Stellenzicht's award-winning Pinotage is also a holder of the prestigious Michelangelo Grand D'Or medal. "The 2005 vintage is a full-bodied and rich Pinotage with excellent structure and harmony teeming with ample berry fruit, plum and blackcurrant flavours," is how winemaker Guy Webber, with a personal tally of seven ABSA Top 10 wines, five of which since joining Stellenzicht, describes his prized wine.

Tukulú's award comes as a fitting tribute to mark their tenth anniversary, a proud example of an environmentally and socially sustainable winery that succeeds in producing wines of excellence.

Tukulú winemaker, Samuel Viljoen, says the winning wine's dark ruby intensity is an expression its concentrated flavours. "It is a big, complex wine but remarkably fresh, elegant and well-balanced with a purity of fruit expression. It has a rich nose of plum and blackcurrant, and juicy berries and spicy oak on the taste. Its faint trace of sweetness that rounds out the palate has been imparted by the use of some American oak."

### Cape Legends receives top ratings in Australian publication

Australia's leading wine publication, *Winestate Magazine*, tasted the Alto Shiraz 2005 and Stellenzicht Syrah 2002 for its September/ October 2008 issue. Alto come out tops in the Shiraz category with 4½ stars, whilst the Stellenzicht Syrah 2002 scooped 4 stars.



## Comments on our wines from world-renowned wine personality, Jancis Robinson

Recently, three Cape Legends wines were tried and tested by UK wine authority and a Master of Wine, Jancis Robinson. This is how she rated the wines:

### Stellenzicht Sémillon Reserve 2006 – 17.5

“Tangy, full and flattering.”

### Lomond Pincushion Sauvignon Blanc 2007 – 16.5

“Some reduction, but lovely fresh fruit. Bursting with energy. Worth considering. Long and rewarding.”

### Plaisir de Merle Sauvignon Blanc 2007 – 16

“A little sweaty on the nose, with rather a hot finish, but lots of fruit in the middle.”

## NEWS FROM THE FARMS



### Tukulu impresses joburg.co.za readers

Tukulu stole the limelight at a special joburg.co.za reader event held at The Saxon, voted the world's leading boutique hotel for the last six consecutive years.

Celebrated and gifted Chef Rudi Liebenberg together with young, up and coming winemaker, Samuel Viljoen, took readers on a delectable food journey with a mouthwatering 7-course tasting menu, each dish perfectly matched to Tukulu's award-winning wines originating from the farm, Papkuilsfontein near Darling.

### Plaisir de Merle and Bouillabaisse join forces

Celebrated chef, Camil Haas of Bouillabaisse restaurant in Franschhoek, renowned for its delectable fresh offerings from the sea, recently matched Plaisir de Merle's wines to a scrumptious 4-course seafood dinner. Guests relished in the following combinations:

- Fresh oysters with asparagus and a sabayon served to the Sauvignon Blanc.
- Salmon and trout fish cakes, coated in a nut crust and served on a citrus salad with a smoked mayonnaise dip served with the Chardonnay.
- A Yorkshire pudding served with forest mushrooms and a truffle jus to accompany the Merlot.
- A culinary version of smoked snoek bobotie, yellow rice and relishes with the Grand Plaisir.

According to Camil the snoek bobotie was definitely the highlight of the dinner and got all the guests scraping their plates and bowls. With this dish he wanted to challenge himself by matching the Grand Plaisir blend with seafood, as it is the restaurant's specialty. To get a worthy match for the wine strong flavours were needed and smoked snoek came to mind with its fatty texture and great smoky flavour. It worked well with the berry fruit cake and plum flavours of this wine. It turned out to be an amazing pairing.



## UPCOMING EVENTS

### Rare tasting of 10 vintages of acclaimed Stellenzicht Pinotage

Stellenzicht is offering wine lovers the rare opportunity of tasting 10 vintages of this proudly South African varietal, at a food and wine evening in the cellar on Saturday, 1 November. Winemaker and recognised Pinotage master Guy Webber, with a personal tally of seven ABSA Top 10 wines, will team up with the “Grand Dame” of South African Cookery, Topsy Venter, to create an unforgettable experience.



At R350 per person for the 10 vintage tasting and three course dinner, it is a Pinotage lover's dream! The evening on 1 November, starts at 18h30 at the Stellenzicht cellar off Blaauwklippen Road between Stellenbosch and Somerset West.

For bookings or further information, call Lucille Jacobs at (021) 883 8988 or [cljacobs@distell.co.za](mailto:cljacobs@distell.co.za).

DISTELL • P.O. Box 184 • Aan-de-Wagenweg •; Stellenbosch • 7599 • South Africa  
Tel: + 27 21 809-7000 • Fax: +27 21 882-9575  
Email: [info@capelegends.co.za](mailto:info@capelegends.co.za) • Web: [www.capelegends.co.za](http://www.capelegends.co.za)