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A DAY IN THE LIFE OF ...**ANDRIES JORDAAN, WINEMAKER OF THEUNISKRAAL WINES**

Theuniskraal, one of the earliest established farms in the Tulbagh Valley and South Africa's very first white wine estate, is renowned for its icon Riesling.

In 1927, Theuniskraal was bought by the Jordaan family for the specific intention of producing high quality wines. One of the sons, Andries Jordaan, saw the potential of growing Riesling in the valley and bottled his first Theuniskraal Riesling in 1948. Two years later, the Theuniskraal Riesling won a Gold medal at the Half Century Common Wealth Wine Show in 1950. In 1964, Andries was succeeded by his two sons, Kobus and Rennie Jordaan, who continued producing top quality Riesling and added other classic white varieties to their portfolio.

This proud tradition of handing down the art of winemaking from father to son still lives on today with current winemaker Andries Jordaan, the third generation at Theuniskraal. His love for winemaking grew from an early age roaming the vineyards and the cellar on the farm.

After graduating with a degree in Oenology and Viticulture from the University of Stellenbosch, Andries honed his skills at Simi Winery in California before joining the rest of the family at Theuniskraal.

His winemaking philosophy is one of simplicity. "I try to keep the process as simple as possible by doing the basics right as we all know that a great wine is actually made in the vineyard," said Andries who would like to see wine playing a bigger role in our day to day lives as it does in European countries by making good quality wines available at affordable prices.

By putting a great emphasis on gentle handling and minimum manipulation. Andries does everything possible to preserve the precious flavours and enhance the natural quality of the grapes.

"I think it is important that your style of winemaking fits the demand of your potential market and if it proves to be successful to make sure that you maintain that quality and style," he said.



Andries recently extended the Theuniskraal range with the exciting Ixia range named after the rare Ixia flower, one of the most striking and unusual indigenous flowers found in the Tulbagh district, particular amongst the vineyards on the estate. This new range that comprises a Bouquet Blanc, Cabernet Sauvignon, Rosé, Sauvignon Blanc, Semillon Chardonnay and Shiraz is aimed at the international market. Although it is still in its early stages, this terroir specific range is already showing the varietal characters of the wines beautifully whilst being accessible at the same time.

Andries prefers not to single out one variety as his favourite. "I thrive on the challenge to capture the specific characteristics of each variety in the glass, although some are trickier than others," he said.

When he is not busy in the cellar, Andries enjoys fishing, reading as well as a variety of sports.

NEW RELEASES

ALLESVERLOREN RELEASES NEW VINTAGES

Allesverloren, the oldest wine estate in the Swartland renowned for its distinctive red wines, has just released new vintages of its sought-after Shiraz and Port – the Allesverloren Shiraz 2007 and Allesverloren Port 2005.

"Allesverloren Shiraz 2007 is deep red in colour with rich aromas of ripe berries, plums and prunes and just a touch of oak spices on the nose, whilst the palate is rich and full with a good tannic structure and a delicate complexity of ripe plums and prunes," is how passionate owner and winemaker, Danie Malan, describes his signature wine.

The previous vintage, the Allesverloren Shiraz 2006, was crowned Red Wine of the Year for 2007 in Sweden and was snatched up by Austrian Airlines to be served on board their flights to South Africa.



The unrelenting demand for Allesverloren Shiraz, both locally and internationally, impelled Danie, to release the Allesverloren Shiraz 2007 slightly earlier than usual. However, this well structured youngster already shows all the finesse of previous vintages and will gain even further complexity with maturation over the next few years.

An opulent blend of Tinta Barocca (20%), Souzao (20%), Pontac (20%) and Touriga Nacional, Tinta Rôriz, Malvasia Rey and Tinta Francisca, the Allesverloren Port 2005 is rich in alluring aromas of honey, raisins and blackcurrant with delectable undertones of chocolate and mocha on the nose. The palate is full and rich with a velvety soft, lingering fruit cake aftertaste.

"Ideal for the colder winter months, savour this port on its own, serve it as an aperitif or as the perfect ending to a meal with a selection of cheeses or dessert," said Danie.

AWARDS

LOMOND PINCUSHION SAUVIGNON BLANC WINS DECANTER TROPHY

The single vineyard Lomond Pincushion Sauvignon Blanc 2007 has excelled at this year's Decanter World Wine Awards by scooping the South African Sauvignon Blanc Trophy for wines under £10.

The prized Lomond Pincushion Sauvignon Blanc 2007 was one of only 216 wines out of a record 9 219 international wines entered to win a Trophy or Gold medal at this prestigious competition rated the most influential wine competition in the world.

This award-winning Sauvignon Blanc, aptly named after the pincushion protea found on Lomond, shows whiffs of gooseberry, ripe fig and sweet tropical fruit on the nose, perfectly balanced with a long finish that follows through to the full-bodied and well-balanced palate.



NEWS FROM THE FARMS

JACOBSDAL FOLLOWS A TRULY NATURAL APPROACH



At Jacobsdal where the Dumas family has been making exceptional Pinotage and Cabernet Sauvignon for three generations something of the "Old World" still lives on.

For current farmer and winemaker, Cornelius, and his son Hannes making wine is a creative act and dedication to soil and vine a way of life. Here minimal intervention is the key and only natural yeast has been used at Jacobsdal for over 40 years.

Their excellent red wines are produced using traditional French techniques by fermenting the must in open concrete tanks. Fermentation is allowed to develop spontaneously from the natural yeast cells on the grape skins. Colour and flavour is extracted by punching down the cap regularly into the fermenting juice, using only the free-run juice when separating the juice from the skins. This method allows for subtler but deeper flavours with less evident tannins.

By following this natural approach the Dumas family has reaped the rewards over the years for their hands-on winemaking practices as their legendary reds are repeatedly in the limelight.

The Pinotage is a regular finalist at the annual ABSA Top Ten Competition, whilst the Cabernet Sauvignon has recently won a Grand Gold medal at the international Selections Mondiales in Montreal, Quebec.

NEETHLINGSHOF GEWÜRZTRAMINER TAKES CENTRE STAGE AT THE SHOWROOM

There aren't too many wines that can stand up to spicy Thai cuisine, but Chef Bruce Robertson at The Showroom, famous for his cutting edge fusion cuisine in Cape Town, has found the perfect match for his Green Thai Pork Belly & Langoustine Curry – Neethlingshof Gewürztraminer 2007.



"This wine works well with fragrant and spicy dishes, particularly dishes influenced by Thai or Cape Malay Cuisine. The fruit and residual sugar will assist in tempering the heat whilst the spice and complexity will complement and enhance any aromatics featured in the dish itself," says Bruce.

The wine, with its concentrated aromas of litchi and Turkish delight, seems to work well with dishes that have a sweet savoury component such as Thai green curries served with a fruit salsa or a delicious Cape Malay bobotie.

"I also find that this clean, clear and deep straw coloured wine shows its best when paired with lighter meats such as pork, chicken and seafood," he added.

WHERE TO FIND US

CAPE LEGENDS WINES TAKE ON EUROPE

Cape Legends wines have made major strides with listings in InterContinental hotels throughout North America and Europe after Plaisir de Merle broke the ice with this major international group in the USA and Canada last year. Both Plaisir de Merle and Hill & Dale wines are now gaining popularity in Europe and can be found on the wine lists of Crowne Plaza hotels and Holiday Inns in France, Belgium and Luxembourg. The latest Cape Legends wines to be listed are Hill&Dale Sauvignon Blanc and Pinotage which can be enjoyed either by the glass or by the bottle in the bars and restaurants of these international properties.

