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**A DAY IN THE LIFE OF ...****Louis Tsambo - Farm Manager at Le Bonheur**

After working in the wine industry for ten years, Louis Tsambo decided that pleasure would be his calling and chose wine farming as his ultimate profession. It was an easy decision to make and one that has given him the greatest amount of joy.

Louis started work on farms immediately after leaving school where his instincts for agriculture and management were honed over the years by listening to the natural melodies of the earth and reacting appropriately. At times these melodies may not have been as pleasing to the ear as the clink of wine laden glasses since he was involved in the technical side of operations before he moved into farm management.

With his big dreams of running his own wine estate one day, Louis has climbed the ladder and today manages the operations at the 163-hectare Le Bonheur estate on the slopes of Klapmuts Hill outside Stellenbosch. Here simple vines produce world class wines shaped by the outstanding Simonsberg terroir. The farm name, Le Bonheur, literally means happiness and it is this delicate balance that Louis maintains throughout his operations to achieve harmonious relations with his extensive contacts in the wine industry and farm workers alike.

Mentor Michael Whitehead provided invaluable expertise early on in Louis' career and taught him important lessons about the wine industry.

"The most important lesson I learned from Michael was to maintain a high standard of quality throughout," said Louis. This standard can be seen in the harvest methods used today, where the grape bunches are carefully picked by hand and placed in small baskets to prevent the fruit from bruising. The grapes are then hand-sorted, and only bunches passing exacting scrutiny are selected for fermentation. The reason is simple: "If the best French chateaux take the trouble to sort their grapes, so can we."

Le Bonheur estate has achieved local and international acclaim but for Louis the highlights of his career lie in maintaining that exceptional standard of quality and making sure everything on the farm runs smoothly. "Every day in the wine industry is a milestone for me," he adds cheerfully.



Different daily challenges for Louis are his favourite part of the job because, as they say, variety is the spice of life and this means never a dull moment. The farm concentrates on biodiversity to keep a healthy natural balance for future generations to continue the wine farming traditions in the area that date back to the first French Huguenots in the 18th century.

When he is not busy organising farm activities or playing with the grandchildren, Louis enjoys spending time reading or site-seeing.

"I enjoy travelling and my favourite place has always been Pilgrims Rest as a result of all the history that has shaped the landscape there," said Louis.

When relaxing with friends, Louis enjoys drinking a good glass of red wine and recommends the Le Bonheur Prima 2003, as it is his favourite.

This dark ruby Bordeaux-style blend is rich and fruity with riper plum and cherry fruit finely integrated with French oak on the palate, and is the perfect accompaniment to any red meat dish.

A good wine brings different people from different cultures together in a social way," Louis adds as his philosophy on wine and of course happiness.

## AWARDS AND RATINGS



### Cape Legends excels at Concours Mondial du Bruxelles 2009

Cape Legends wines scooped two gold and two silver medals at the prestigious 2009 Concours Mondial du Bruxelles held in Valencia, Spain.

Stellenzicht, one the brightest stars in the Cape Legends portfolio, scooped a gold medal for the 2006 Sémillon and a silver medal for the Golden Triangle Shiraz 2006. The other gold medal was awarded to Neethlingshof for the 2008 Gewürztraminer with Le Bonheur taking the silver for its 2005 Cabernet Sauvignon 2005.

The winners were chosen out of almost 2 300 wines from 54 countries by 250 professional wine tasters during blind tastings in what is generally referred to as the "Wine World Championships."

### **Allesverloren Fine Old Vintage clinches Trophy in Sweden**

Allesverloren, the oldest wine estate in the Swartland famous for its port and red wines, has taken top honours in Sweden for its 2005 Fine Old Vintage as the best overall value fortified wine at the 2009 Vinordic Wine Challenge.

The Allesverloren Fine Old Vintage 2005 was awarded the Gold Trophy as category winner and was the only South African fortified prize winner.

A lavish blend of the classic port varietals, Tinta Barocca (20%), Souzao (20%), Pontac (20%) and Touriga Naçional, Tinta Röriz, Malvasia Rey and Tinta Francisca, the Allesverloren Fine Old Vintage has alluring aromas of honey, raisins and blackcurrant with delicious undertones of chocolate and mocha. It is full and rich on the palate with a velvety soft, lingering fruit cake aftertaste, perfect with cheese, desserts or simply savour it all on its own.



### **Plaisir de Merle Chardonnay reaches for the stars at ProWein 2009**

Plaisir de Merle Chardonnay 2007 excelled at ProWein this year by clinching two stars in the category: "The World of White Burgundy". ProWein 2009 was presented jointly by Messe Düsseldorf and the trade magazine, Weinwirtschaft.

## **NEWS FROM THE FARMS**

### **Stellenzicht showcases 1st wines with no added sulphites in London**

Stellenzicht presented its first wines with no added sulphites, a maiden Petit Verdot and a Chardonnay at the 2009 London International Wine Fair.



The newest additions to the Stellenzicht range are the Cellarmaster's Release Petit Verdot 2007 and the Cellarmaster's Release Chardonnay 2008. Both wines have been crafted meticulously by Winemaker Guy Webber without the addition of sulphites during the winemaking process.

The making of wine without sulphites is certainly more risky than following the conventional method but we feel that there is a need in the market for such wines, specifically for wine lovers with sensitivities to sulphites," says Webber.

Both wines are available in limited volumes only.

## Flat Roof Manor unveils unique and somewhat quirky Rosé

Flat Roof Manor, producer of a range of elegant yet somewhat quirky wines of unusual varietals, unveiled a unique summer Rosé at the 2009 London International Wine Fair – a refreshing and unique blend of Pinotage and Pinot Grigio.

The wonderfully fruity and crisp Flat Roof Manor Pinotage Pinot Grigio Rosé 2009 is the latest creation of Winemaker Estelle Lourens. Named after the flat-roofed, neoclassical manor house on the Uitkyk estate near Stellenbosch where Estelle is based, Flat Roof Manor is a range of easy drinking, unpretentious yet sophisticated wines all made under screw cap. New plantings of Viognier, Sangiovese, Mourvedre and Petit Verdot hold promise of more exciting things to come.



## Forgotten bottle of Uitkyk Carlonet still fruity and full-bodied after 33 years

Rummaging through his late father's wine collection, led to an amazing discovery of a few dusty bottles of 1976 Uitkyk Carlonet by red wine lover of some 40 odd years, Johan Goosen. Even after 33 years, the wine turned out to be simply superb.

Johan, who still has fond memories of the Uitkyk Carlonet 1974 in the 375ml bottles he used to enjoy in the late 70's, did not think there was any chance that this wine would still be drinkable. "But-o-boy was I wrong!", he exclaims.

Despite its weathered appearance and the crumbling cork, after the wine was decanted through a strainer and left to stand for 10 minutes, it was remarkable.

"I had an experience that will stay with me always! Full-bodied, smooth, fruity with aromas of fruit and berries – any day as good as those little bottles I enjoyed in the late seventies," is how Johan described the wine. "Even my wife, who never drinks red wine and was persuaded to try some, exclaimed "wow!"



## Theuniskraal Riesling good for the "sole" at O'Galito

O'Galito - renowned Sandton restaurant known for its seafood and traditional Portuguese specialities, loves to serve its signature grilled East Coast Sole with Theuniskraal Riesling.

Light and crisp on the palate, this easy drinking wine is the perfect counterpoint to the sole's rich, buttery taste. Its fruity character with ample apple and fresh peach balances the dish perfectly without dominating the subtle flavours.

## Hill&Dale Merlot hunt for the best game recipe

The Hill&Dale recipe and wine pairing challenge, run in association with [www.food24.co.za](http://www.food24.co.za), focuses on Merlot and game during May. With over 300 000 unique monthly impressions Hill&Dale Merlot will be top of mind amongst their regular food lovers especially with a case of wine up for grabs for the most exuberant game dish!



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## Flat Roof Manor rewards Cat-astrophes

Flat Roof Manor's 'purrfect' on-line promotion in association with the trendy fashion and lifestyle [www.channel24.co.za](http://www.channel24.co.za) and [www.woman24.co.za](http://www.woman24.co.za) give their 350 000 site visitors the opportunity to win a case of wine during May for the most embarrassing cat-atrophes.



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