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A DAY IN THE LIFE OF ...**Wayne Gabb – Founding shareholder, director and viticulturist of Lomond Wine Estate**

The southernmost tip of Africa at Cape Agulhas is a point famous for the meeting of two great ocean currents and Great White sharks, but for Wayne Gabb, the only great whites he deals with these days are bottles of exceptional Sauvignon Blanc.

After farming deciduous fruit for 13 years and having to combat climate change to remain globally competitive, he went in search of a new climate and suitable site where consistency could be assured by the maritime influences to sustain an “industry in a global sense”. He managed to find an ideal farm in the Uilenkraal River Valley close to Gansbaai which would soon become an award winning estate and one of just a handful of wine farms with a Cape Agulhas appellation of origin.

Lomond Estate, named after the Ben Lomond Mountain, reaps the rewards of the cool maritime climate and consistently produces award winning wines. The coastal estate recently won the best unwooded Sauvignon Blanc Trophy at the Old Mutual Trophy Wine Show for its 2007 single-vineyard Sugarbush and a gold medal for the 2007 Pincushion, its companion single-vineyard Sauvignon Blanc.

“Having the opportunity to develop vineyards on virgin soils in an uncontaminated environment it was very important for us to utilise an integrated system whereby we can manage our soils, our pests and diseases in a sustainable manner that is environmentally friendly,” says Wayne.

With the environment in mind, Wayne is keen to leave a positive and lasting legacy on the land that he maintains and adds: “We are constantly looking at new products and ideas to maintain a soft footprint on the environment”.



Some of the eco-methods employed include pressure compensated drip irrigation in all the vineyards, naturally formulated organic fertilizers as well as water soluble chloride-free fertilizers, cover crops and inoculations of micro-organisms into the soil to maintain and enhance life.

His approach to pest control is slightly more offbeat such as the 6 metre bird of prey perches to contain the naturally grape hungry birds, hanging bags of human and animal hair in the vineyards to repel grysbok and duiker, and even gas cannons to frighten off intruders.

His efforts have also made a major impact on conservation in the area. After a 3½ km, 6 million cubic litre capacity dam was built on the property, an increase in natural diversity, especially indigenous birds including fish eagles occurred.

This dam acts as part of the routinely monitored municipal grid with an allocation of 2 million cubic litres per annum and has improved the flow of the river that has subsequently been cleared of some invasive alien bush.

The process is now under way to preserve the natural beauty and diversity of this unspoiled area with 200 hectares of the farm dedicated to fynbos and other indigenous plants and plans to incorporate a conservancy with hiking trails in conjunction with neighbouring farms.

When he is not saving the planet and producing award winning wines, Wayne is most at home on the cricket field or the golf course. He reflects that deep sea and fly fishing have become his new favourite pastimes, which may also have something to do with the maritime climate he now finds himself in.

“Personally it has been a surreal experience to visualise something from day one and then to see it through to reality, and in a way that will leave a sustainable and positive footprint on the environment.”

NEWS FROM THE FARMS

Reuben's and Tukulu a perfect fit for the winter chill



With a string of awards including Eat Out Chef of the Year and Restaurant of the Year under his belt, there is no need for introductions to Reuben Riffel, renowned chef and owner of the landmark restaurant Reuben's in Franschhoek. Known for his culinary masterpieces, Reuben chose the savoury Tukulu Organic Sangiovese as the perfect fit for his delicious oxtail risotto. The deep, meaty flavour of oxtail mellows the dryness of the wine and complements its fruity aromas of strawberries, plums and violets that are backed by sweet vanilla spice.

“Some grape varieties are quite clearly designed to be consumed as part of a carnivorous diet, there is a savouriness, a tannic grip to the grape – a dryness – that can taste a bit dry and mean on its own, but that fills out, mellows and caresses the tongue if partnered with meat.”

Oxtail, with its sticky richness, is a wonderful accompaniment to the Tukulu Sangiovese and the salty sweetness of the Parmesan cheese and the nutty, earthiness of the risotto rice further enhance the delectable taste combination. Truly a match that is perfect to keep the winter chill at bay!

Uitkyk and Stellenzicht wine workers step up

Behind every good wine is a team of wine workers responsible for the fruits of their labour from the vineyards through the cellar to the bottle. At Uitkyk and Stellenzicht relatively small teams are in charge of great outputs, and both cellars are immensely proud of the efforts and dedications of their teams.

Sollie Elias and Jacques Elias of Uitkyk and Pieter Adams and Johan Syster of Stellenzicht, set a fine example when they received their National Certificates in Food and Beverage Processing at a graduating ceremony in the Cape Town City Hall.



Sollie Elias and Jacques Elias of Uitkyk



Pieter Adams and Johan Syster of Stellenzicht

The NQF Level 3 certificates were awarded after completing a year of learnership through Agri SETA and FoodBev SETA which incorporate all aspects of winery work from health and safety through to machine operation and cellar hygiene.

Stellenzicht and Butcher Boys support Bobbi Bear on Youth Day

In celebration of National Youth Day, Stellenzicht together with Butcher Boys Amanzimtoti raised over R23 000 during a wonderful wine and dine evening in support of the Bobbi Bear Foundation, a non-profit organisation that rescues sexually abused children in and around Durban.

The efforts of the super-friendly and efficient Butcher Boys team, some great Stellenzicht wines and an unbelievable charitable community spirit by the guests, turned the evening into a huge success. A special thanks to Belinda McLaughlin of Cape Legends and Steven Govender of Distell who made this wonderful evening happen.



Catherin-Louise Barber co-owner of Butcher Boys, Eureka Olivier and Michelle Jacobs of Bobbi Bear and Guy Webber, Stellenzicht Winemaker

NEWS FROM ABROAD

Le Bonheur makes strides in India

With wine consumption showing a significant increase over the past three years in India, Le Bonheur is one South African wine brands making its mark there. Wines of South Africa reported that about 7 million litres of locally produced wine was exported to India last year, representing a 44% growth on 2007 figures. Neethu Sheth, an importer of 19 South African wine labels, said wine had become one of India's drinks of choice in the last three years. Sheth, a wine lover and enthusiast who started importing 18 months ago, said her target was premium wines for up-market Indian restaurants and hotels. "Shiraz is especially popular because it goes down well with spicy food," she said.



Finland, South Africa, Chicago... all in a day's work

No matter where you are, Cape Legends representatives are always ready to help you source your favourite wine. One such story relates to Paul Lienbenson who wrote to us whilst travelling in Finland asking about the availability of Neethlingshof Gewürztraminer in Chicago as he just had his first bottle and described it as "one of the best wines I've ever tasted."

With the prompt assistance of our representatives, Paul was referred to a relevant agent in California, who directed him to an online shop he supplies whilst at the same time suggesting that he also buys the highly acclaimed Neethlingshof Weisser Riesling Noble Late Harvest 2006. A few hours later, a happy Paul reported back that he bought both wines online and that they were the last two cases in the USA. Apart from highlighting how small world we live in has become, all of this happened in less than 24 hours making it even more impressive.

Hill&Dale Pinotage a delectable braai partner

The Hill&Dale recipe and wine pairing challenge, run in association with www.food24.co.za, focuses on Pinotage and mouth-watering ideas for the braai during August. With over 300 000 unique monthly impressions Hill&Dale Pinotage will be top of mind amongst their regular food lovers especially with a case of wine up for grabs for the most expressive braai recipe.

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Flat Roof Manor rewards cool cat stories

Flat Roof Manor's 'purrfect' on-line promotion in association with the trendy fashion and lifestyle www.channel24.co.za and www.woman24.co.za give their 350 000 site visitors the opportunity to win a case of wine during June for the coolest cat stories.

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