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A DAY IN THE LIFE OF ...**Joe Chakela, Chairperson of Papkuilsfontein Vineyards (PTY) Ltd, producers of Tukulú wines**

As one of the founding members of Papkuilsfontein Vineyards Ltd that produces the award-winning Tukulú range of wines, Joe Chakela forms part of a consortium responsible for one of South Africa's most successful BEE stories in the wine industry. A story that began a decade ago when an innovative group of black bottle-store owners, with the help of Distell, bought a wine farm and became involved in the wine industry – from growing the grapes to making the wines and the marketing and selling of the end product.

“We held the enviable position of holding almost 80% market share in the retail and wholesale liquor trade in Soweto, Vosloorus, Katlehong, Springs, Carletonville and Vereeniging,” recounts Joe. It just made sense to position ourselves for a stake in the wine and spirits industry when it was unbundled to include black ownership a decade ago.”

Back in 1997, Joe together with four of his peers started negotiations with the company known as Distell today, with the main objective to facilitate the entry of black people into the primary production business of the liquor industry. This culminated into the purchase of an impressive 976ha farm, Papkuilsfontein, situated near Darling that is now owned jointly by Joe and his group (36%), Distell (49%) and a community trust (15%) representing wine farm workers and members of the local Mamre community.

This commitment towards sustainability and economic self-sufficiency by allowing their farm workers and the surrounding community to become greater stakeholders, has earned Tukulú international Fairtrade certification.

For the past decade, it is on this Darling farm that top quality vines are grown for the acclaimed Tukulú range of wines, that derives its name from the deep red Tukulú soils in which the grapes are grown. A successful venture this was indeed as Tukulú has shown its prowess over the years clinching various top notch accolades at leading local and international wine competitions. “These awards have been a source of great pride and achievement for our consortium and Distell and we look forward to reaping many more rewards in future.”



Before becoming part of this thriving BEE partnership, Joe was already involved in the liquor industry by owning about five bottle-stores with a business partner. However, this intrepid entrepreneur started his career in a financial institution in 1980, where he honed his skills in the areas of finance, administration and human resources for a period of 11 years shaping him to become a successful businessman in the small business sector. During this period, Joe also studied part-time and obtained a B.Admin Degree through the University of South Africa. In 1992, Joe opened his first bottle store in Vosloorus from which he proceeded into the music industry and ultimately the wine industry.

“As a board member of Tukululu, my responsibilities and that of other board members are to oversee the work done by the different departments, finance, farming and marketing in particular. Since Papkuilsfontein Vineyards Pty Ltd does not have a full-time CEO, I am, as chairperson of the board, responsible for liaising with the various role players in between board meetings to provide input and, where necessary, direction on all wine related matters that need urgent attention,” he said.

Joe singles out Pinotage as his favourite cultivar, not only because it is such a pleasure to drink, but also for sentimental reasons as it was their first wine under the Tukululu label to be released. But as an avid seafood lover he also enjoys a glass of Tukululu Chenin Blanc as it goes so well with fish dishes.

Apart from his involvement in Papkuilsfontein, Joe is also the CEO of Sheer Entertainment, an event management company for high profile events. In his spare time, Joe enjoys reading and spending time in the garden.

A school was built for their children and their participation in the wine business instilled in them a sense of pride and accomplishment of what has been achieved on this farm.

Arabella and Plaisir de Merle forms delectable twosome

Warwick Taylor, Executive Sous Chef of the Arabella Western Cape Hotel & Spa – South Africa's premier golf and spa resort situated in the heart of the Kogelberg Biosphere – chose the Plaisir de Merle Chardonnay 2008 as the perfect match to his mouth-watering pan roasted fillet of kabeljou served with warm asparagus and fennel salad, orange and vanilla confit carrots and a cauliflower and truffle puree. He selected this specific wine for the dish as the slight acidity of the wine cuts nicely into the moist fish, measuring the palate without overpowering it.

“The combination of the mellow asparagus and fennel mix with the natural acidity of the wine giving it a well-balanced length on the palate, whilst the tang of orange that is saturated into the slow braised carrots enhances the citrus hues and the texture of the pureed cauliflower further complements the creamy buttery mouth-feel of the wine.”



Lomond's life force in the soils

Viticulturist Wayne Gabb can't decide if he is more excited about the discovery on Lomond of a rare and threatened species of plant, the *Erica axilliflora* or the Agulhas estate's first five-star rating in *Platter's South African Wine Guide* for the 2009 Pincushion Sauvignon Blanc.



“Actually, both could well be attributed in part to the way we farm here. We have set aside 200 hectares of the 800 hectare farm for conservation and we are starting to encounter new examples of indigenous flora on the property, while those already well-established are growing in abundance. The *Erica axilliflora*, which we call klockiesheide, has not been sighted along this part of the coast for nearly a decade, so it is an important discovery for anyone interested in the rehabilitation of indigenous habitat.”

The single-vineyard 2009 Pincushion Sauvignon Blanc was one of five Sauvignon blancs to earn a five-star rating in the 2010 edition of the guide, that goes on sale later this year.

Says Gabb: “Interestingly, our Sauvignon blancs tend to come into their own after 18 months or so and are structured to last several more years, revealing more of their complexity as they age. That the 2009 vintage could so clearly express its potential at this stage, is very encouraging to us.”

Winemaker Kobus Gerber describes the wine as elegant and typical of a cool-climate Sauvignon blanc. “Its generous aromas of lavender, gooseberry, ripe fig and sweet, tropical fruit open onto a palate of crisp and flinty minerality that ends on a long finish”.

AWARDS

Cape Legends brings back Gold from Tri-Nations Wine Challenge

Two Cape Legends wines have returned with gold medals from the Tri-Nations Wine Challenge in Australia, the off-dry 2009 Neethlingshof Gewürztraminer and the 2007 vintage of Lomond’s single-vineyard Pincushion Sauvignon Blanc.

The two wines, both from eco-friendly estates to have earned membership of the Biodiversity & Wine Initiative, were evaluated alongside award-winning wines from South Africa, Australia and New Zealand.

The Gewürztraminer was also a gold medallist on this year’s Old Mutual Trophy Wine Show and it was on the basis of its performance that it was selected for consideration by the judges in the Tri-Nations Challenge.

The newest accolade for Lomond’s Pincushion, also a gold medallist on the 2009 Old Mutual Trophy Wine Show, adds to its growing international reputation. The same vintage was judged the best in the world in its price class on last year’s *Decanter World Wine Awards* and came out ahead of many top names from New Zealand and Chile in the hotly contested under £10 category, whilst leading UK wine critic Jancis Robinson described it as “bursting with energy” and “long and rewarding.”



Cape Legends shines at Michelangelo International Wine Awards

Cape Legends has excelled at this year's Michelangelo International Wine Awards with a total medal tally of 21 – 6 Gold medals and 15 Silver medals. The Gold medals went to the following wines:

- Lomond Snowbush 2008
- Lomond Sugarbush Sauvignon Blanc 2007
- Lomond Pincushion Sauvignon Blanc 2008
- Stellenzicht Syrah 2003
- Tukululu Shiraz 2007
- Flat Roof Manor Pinot Rosé 2009

NEWS FROM THE ABROAD

Allesverloren takes centre stage in Wine Enthusiast

Allesverloren Estate is listed with some of the world's most esteemed wineries in an article in the September issue of *Wine Enthusiast*, America's popular wine and lifestyle magazine. This article featuring some of the prime wine producing areas in France and California also singles out the Swartland and more particularly refers to Allesverloren as a producer to watch amongst others

The article sums up the Swartland region as follows: "Located north of the more frequented winelands of South Africa, Swartland has a dry climate ideal for serious reds, but white wines are making a play here, too. Powerful, concentrated single varietal Shiraz, Cabernet and Pinotage and red blends are the wines to watch here; Port-style wines are also a solid choice."

Hill&Dale Dry Rosé Merlot enlivens seafood dishes

The Hill&Dale recipe and wine pairing challenge, run in association with www.food24.co.za, focuses on the dry Rosé Merlot blend and fresh seafood dishes for October. With over 300 000 unique monthly impressions Hill&Dale Dry Rosé Merlot will be top of mind amongst their regular food lovers especially with a case of wine up for grabs for the most spontaneous seafood dish recipe.



HILL & DALE
WINES FROM STELLENZICHT

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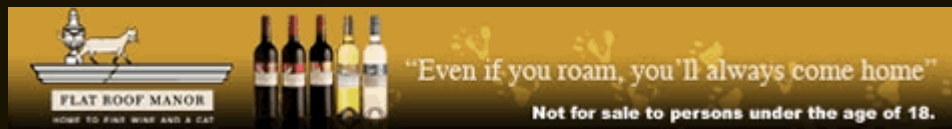
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