

BON APPETIT

Get a taste of what's new in the culinary world

Superb sip

■ Pepin-Condé Pinot Noir 2009,

R100, is a maiden vintage, produced by boutique wine producer, José Condé on his Stellenbosch farm with fruit from vineyards in Elgin. It's light, robust and full of raspberry and red fruit flavours. Serve with seared duck breasts and a berry-infused jus.



NEW ARRIVALS

● With temperatures rising, you'll make good use of the **Sodastream Crystal drinks maker**, R1 499, which comes with two elegant glass carafes. Treat yourself to a cream soda ice cream float, add some lime zest and lemon grass for a modern twist. Call 012 345 9220 or visit www.sodastream.com/crystal

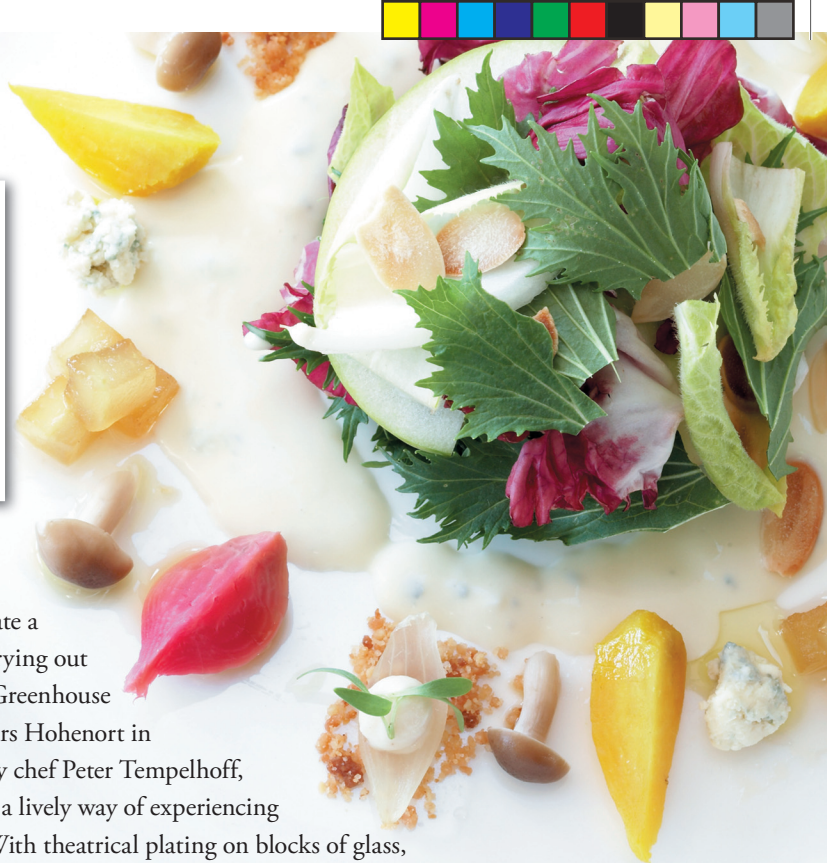
● **Tierhoek Organic jams**, R28 each, are made from fruit grown in organic orchards; as the fruit is naturally sun-ripened less sugar is needed in the preserves. Try the Peach Jam on hot crisp toast and Quince Jam with cold cuts and cheese. Visit www.tierhoekorganic.co.za

● **L'Oliver Non Pareil Extra Virgin Olive Oil 2009**, R58, is cold pressed and unfiltered, resulting in a smooth flavour with low acidity. Dunk freshly baked bread into it or drizzle over your favourite dishes. Available at Spar and selected wineries around Cape Town.



On with the show

The best way to celebrate a special occasion is by trying out the new menu at The Greenhouse restaurant at The Cellars Hohenort in Cape Town. Created by chef Peter Tempelhoff, it's a visual delight and a lively way of experiencing a multitude of tastes. With theatrical plating on blocks of glass, dishes decorated with leaves and food encased in ostrich eggs, the menu features the most innovative combinations of ingredients. Call 021 794 2137.



WHAT'S ON IN SPRING?

23 – 26 SEPTEMBER

Spring Good Food & Wine Show Don't miss this exceptional food, drink and lifestyle show at the Coca-Cola Dome in Johannesburg, which features a line-up of celebrity chefs plus the launch of veggie guru Jane Griffiths' new book. Tickets and schedules available at www.gourmetsa.com

30 SEPTEMBER – 3 OCTOBER

Taste of Joburg Food Festival If you love eating out, experience a taste of the city's finest restaurants and award-winning wineries at the Montecasino Outdoor Event Area. Visit www.tasteofjoburg.com

23 OCTOBER

Oktoberfest Celebrate and sample delectable foods at the Hazel Food market, at 32 Pinaster Avenue, Hazelwood, Pretoria from 08h00 – 13h00 and 17h00 – 21h00. Call Retha on 083 554 5636 or visit www.hazelfoodmarket.co.za

27 – 29 OCTOBER

WineX Sandton South Africa's largest wine festival is open daily from 17h00 – 21h00 at the Sandton Convention Centre. Early bird tickets are available at R90 pp until 24 October, thereafter prices vary. Tickets available from Computicket. For more information, visit www.winex.co.za

A balance of blends

Try these new white wine blends.

■ **Adoro Wines Naudé White 2008**, R120, is a subtle blend of



around 50 percent Chenin Blanc, teamed with Sauvignon Blanc and Semillon. It's elegant and structured; serve with a light summery chicken dish.

■ **Goats do Roam White 2010**, R39, is an amalgamation of Rhône-style white grape varietals – it's fun and quirky and makes a perfect party wine.

■ **Du Toitskloof Winery Reserve Chardonnay Viognier 2008**, R52, combines rich citrus notes of Chardonnay, coupled with peach and floral flavours courtesy of Viognier. Pair with scallops and a citrus butter sauce. **G&H**