

DALLA CIA DISTILLERY

Italian flair

SIPPING grappa after an authentic Italian meal on a late Friday afternoon, need no longer be a figment of your imagination.

The Dalla Cia family has become synonymous with Stellenbosch, and Giorgio and George, the passionate father-and-son wine- and grappa-making duo, recently released their first single cultivar vintage grappa, the 2009 Limited Edition Pinot Noir.

Hints of honey, dry fig and a wild strawberry bouquet with a gentle, lingering aftertaste, perfectly describes this rare signature grappa distilled in the family tradition dating back to 1923 in Friuli, Italy, by the 3rd generation Dalla Cia Distillery in Stellenbosch.

This grappa, crafted for the connoisseur, features the handwriting of the stillman on the individually numbered bottles, emphasising the traditional artisanal style and exclusivity of this top quality product. The rigorous selection of only the best quality husks and finest batches after distillation differentiates this Limited Edition Single Cultivar grappa from the rest.

"To capture the true essence of Pinot Noir, we go through a very strict selection of the husks upfront to eliminate any grape skins that have become dry



through exposure to air after pressing. After distillation, only the very best batches are selected for this signature grappa," says George, who shares his father's relentless pursuit of quality, improvement and ultimate perfection.

Only 800 bottles of the Limited Edition Pinot Noir, all on allocation, have been made available to select restaurants and boutique wine shops, where it retails at R420. The Dalla Cias have been producing grappa in South Africa for 14 years and have seen enormous changes in local grappa consumption.

"In the beginning we had to repeat the name 'grappa' twice for someone to understand what we were talking about, whereas now we tend to be asked more informed questions about the product," says George. "Don't get me wrong, grap-

pa remains a niche product and more for the connoisseur, but the increase of imported grappas from Italy clearly indicates that the demand has grown tremendously and still continues to do so. We are very proud of this as we have been on the forefront, educating this market for many years," he added.

The Dalla Cias take their position as market leaders seriously and consider this educational role as their duty and a pleasure. They are currently in the process of finalising an educational DVD on grappa that will cover some technical aspects as well as the strong role of their family tradition and passion for making their Dalla Cia grappas in Stellenbosch.

The Dalla Cia Distillery and Pane e Vino, the authentic Italian Food & Wine Bar, owned by George's wife, Elena, which also serves as the tasting room for Dalla Cia wines and grappas, are situated in Lower Dorp Street at Bosman's Crossing. As there is no direct access from Dorp Street, visitors need to drive around Oude Libertas into Distillery Street to get to Bosman's Crossing. For further information call the Distillery at 021 888 4120 or Pane e Vino at 021 883 8312, or visit www.dallacia.com. Salute!

WYNPROFIEL

VANDEESWEEK gesels ons met Corli Els, dinamiese sjef en wynliefhebber wat pas die Long Table Restaurant op Dombeya-wynplaas geopen het.

■ Wat kan gaste by The Long Table-restaurant verwag?

Kos wat jy kan eet, sonder dat jy skuldig voel dat jy besig is om die kunstenaar se prentjie te versind! Ons strewende is om iets vir almal te bied - van die meer *fussy* eters, kinders wat gil van die honger, mammas wat net wil kom ontspan met 'n stuk koek, 'n goeie koppie koffie en 'n boek, studente wat smag na 'n burger wat diep val en lank bly, tot ooms wat besigheid wil gesels oor 'n goeie ontbyt.

Die ontbyt-spyskaart bied diversiteit, Rianie se wyne is wêreldklas, die uitsig is wonderlik, en die atmosfeer is warm en besonder gesellig. Ons het spesiaal 'n lekker klipkaggel ingebou vir die nat Kaapse winter, en daar is 'n vuurherd met 'n ou Aga-stofie om die winterkoue te verdryf. Sondaemiddae eet ons lekker buffet met altyd 'n kinkele in die kabel, en daar is 'n lekker *laaaaang* tafel waarom familie en vriende al die probleme van die wereld uit kan stryk.

■ Waar het jou liefde vir kos en wyn begin?

Ek het grootgeword voor die koolstroof in my ouma se kombuis. Voor die hoenders kon kraai was sy al op om die brood wat sy gisteraand geknie het, in die panne te kry vir die tweede rys-slag, met altyd 'n stukkie deeg wat teruggehou is vir vetkoek bak. Teen die tyd dat ons kinders opgestaan het, was die stoof lank reeds aan die gang, die vensters toegestoom, en die potte aan die borrel. Rondom die groot feesdae het Oupa al die kleinkinders getraakteer op 'n sopie stroopsoet Hane-

poot wat uit 'n vaatjie in eierkelkies uitgedeel is. Dit was vir my die hemel, en dis wat ek nog altyd wou laat voortleef deur mense te voer met spysie en drank uit ons goeie aarde!

■ As jy nie 'n sjef geword het nie, watter werk sou jy graag wou doen?

Joernalis word. Ek is lief vir mense en hul stories, en ek is mal oor navorsing doen, somer oor enige onderwerp wat my verbeelding aangryp.

■ Wat is jou gunsteling kos- en wynkombinasie?

As ek pretensius wil wees: *foie gras* en *Straw wine*, en as ek net my eie *kommin* self is, beesstert met kapokaartappels en 'n glasië Dombeya Samara.

■ Hoe ontspan jy?

Son, sand, see en berge! Ek is mal oor buite wees, ek stap graag, kamp as daar

genoeg tyd is, en as die weer foeter, soek ek my vriende en familie se geselskap rondom 'n vuur, met lekker kos en stories, en lang glase rooiwyn.

■ Wie of wat inspireer jou?

My ma - sy bly ewig jonk. My kinders - hulle hou my jonk. My God - Hy dra my.

■ **As jy vir jouself jou laaste maaltyd ooit moes berei, wat sal dit wees, en wat sal jy daarmee saam drink?** Ek sou dit nie self wou berei nie, maar wat ek regtig wil hê is 'n lekker bord boere-afval, met mielierys, en 'n hele bottel Haskell Pillars Syrah 07.

- Stellenbosch American Express Wine Routes



Corli Els

Geborg deur
PRICEWATERHOUSECOOPERS

Stellenbosch Wynroetes



Restaurant profile : Eight at Spier

'Eight' is a pioneering farm-to-table eating experience. Like its name, the restaurant is an expression of balance, cycles, harmony, infinity and abundance. The produce used at Eight is either grown on the farm or sourced from nearby farmers. Natural and organic ingredients are preferred and combined to create nourishing, healthy, and delicious food, which diners can enjoy in a beautiful setting next to the Eerste River. In line with Eight's closed-loop approach all furniture from previous restaurants on the estate was recycled. A key component of the décor features lights made from recycled bottles by renowned artist, Heath Nash. Judy Badenhorst, one of South Africa's most respected and renowned foodies and restaurateurs, is the food consultant to 'Eight'. Her successes include the Old Cape Farm Stall, La Colombe, and the Spaanschemat River Café. No carbonated drinks are served at 'Eight' - delicious freshly squeezed fruit and vegetable juices are created daily.



STELLENBOSCH WINES BY THE GLASS : 100%

STELLENBOSCH WINES BY THE BOTTLE : 100%

PROUDLY STELLENBOSCH? YES!

CHILD FRIENDLY? YES!

Open Tuesdays to Sundays, 10:00-16:00

Contact details: Tel : 021 809 1188, eight@spier.co.za, www.spier.co.za.

Is jy gereed vir die versnitgeveg?

DIE Blaauwklippen-versnitkompetisie is 'n unieke wedstryd propvol pret en plesier en oop vir alle wynklubs.

'n Deskundige hoef jy nie te wees nie; slegs lidmaatskap aan 'n wynklub sowel as 'n smaak vir goeie wyn is nodig.

Hierdie is die tweede jaar dat 'n trofee toegeken sal word vir die beste nuweling-wynklub. Dit gee klubs wat nog nie voorheen ingeskryf het nie, erkenning en motiveer wynliefhebbers om 'n wynklub te stig en in te skryf.

"Die Blaauwklippen-versnitkompetisie het 'n bestendige groei ervaar en ons is besonder opgewonde om inskrywings te vermeerder in die Nuweling-kategorie. Hopelik sal ons wynliefhebbers kan kry om 'n wysirkele of -klub te begin om sodoende die pret van wyn aan hulle bekend te stel," sê Rolf Zeit-

vogel, keldermeester en besturende direkteur van Blaauwklippen.

Vir 2010 sal deelnemers 'n seleksie van vier wyne van die 2009-oes ontvang. Die kultivars in hierdie kompetisie is Cabernet Sauvignon, Malbec, Shiraz en Blaauwklippen se vlagskip kultivar, Zinfandel.

Die sluitingsdatum vir registrasie is Vrydag, 16 April.

Die vier wynkomponentes sal naregistrasie aan jou gestuur word waarna jy kan begin proe en versny. Die wynresep van elke klub moet teen Maandag, 21 Junie by Blaauwklippen ingedien word.

Die keldermeester sal by die landgoed al die ingeskrewe versnitte opmaak, waarna die proepaneel van beoordelaars die vier

finaliste sal aanwys. Hierdie vier finaliste is genooi na 'n eksklusiewe ete by Blaauwklippen op Saterdag, 4 September, waar die wenner bekend gemaak sal word.

Die wen-versnit sal gebottleer word onder die Blaauwklippen Barouche-etiket en erkenning sal gegee word aan die suksesvolle wynklub op die agterste etiket.

Die wynklub en drie finaliste wen ook ander groot pryse, insluitend wyn, retoervliegkaartjies en akkommodasie vir die prysuitdeling en glassware van Vitria.

Die registrasiefooi is R168 per wynpakkie, insluitend die vier wyne en 'n plastiek meetsilinder. Rig navrae aan Renate by 021 880 0133 of e-pos renate@blaauwklippen.com.

... 'n smaak vir goeie wyn...