

LIQUID ASSETS: NEWS

What to drink, when, where and how... by Ingrid Casson

New wines to try this month

For pool and braai-side quaffing Flagstone's new range of Fish Hoek Wines are great value at around R35 a pop. Fruit driven, with a pleasing dry finish, we especially enjoy the Rosé and Chenin Blanc.

Blaauwklippen is renowned as one of the few wine estates in SA to experiment successfully with the grape zinfandel. Its light, fruity characters make this interesting wine particularly food friendly. The estate produces two great examples: a classic, sophisticated red and an elegantly fruity, rose gold-hued blanc de noir, both R90.

We've long enjoyed the velvety reds of Stellenbosch winemaker Martin Meinert. Adding a feminine twist to his line-up (and in ode to his wife – and white wine drinker – Leigh Ann Barry), Martin has introduced La Barry Sauvignon Blanc 2008, with grapes from the cool Elgin climate. R65.

Wine fundi of the month

This month's wine suggestions are courtesy of Nicolette Waterford. She was the inaugural CEO of the Stellenbosch American Express Wine Routes, makes her own wine under the Gusto label and stays "wine fit", by tasting regularly for award panels and lecturing at the Cape Wine Academy. She runs her own PR and wine marketing business, Waterford Communications in Cape Town.



Wine diary

LUNCH @ MOOIPLAAS

Set aside December 6 for lunch with the Roos family at their Mooiplaas Wine Estate in Stellenbosch. Your hosts, Louis and Tielman Roos (winemaker and viticulturist), will introduce their award-winning boutique wines. A range of delicious summer dishes – including fine food from local producers – will be paired with their wines. R155 per person includes canapés, a three-course meal and seven different wines. Tickets are limited. To book, call Wolita on 021-903-6273 or email info@mooiplaas.co.za.

FRANSCHHOEK CAP CLASSIQUE AND CHAMPAGNE FESTIVAL

Franschhoek plays host to the country's largest champagne festival from December 6 – 7. Celebrated SA sparkling producers will join French champagne houses on the lawns surrounding Franschhoek's Huguenot Monument. Bubbly stalls will be joined by food stands, and the area's leading restaurants will offer champagne-friendly dishes. Tickets cost R180 per person, including a champagne flute and tasting vouchers, or R300 for a weekend pass and are available from the door or from www.franschhoek.org.za.

SKYY VODKA LOUNGE AT KURLAND POLO

The polo season at Kurland Estate is one of the biggest events on Plettenberg Bay's social calendar. After the matches, why not head over to the SKYY Vodka Lounge (open from 6pm)

where you'll be able to sample some of the latest flavours from SKYY Vodka – think citrus, cherry, grape, passion fruit and raspberry. It's happening on December 29 and costs R150 per vehicle, which also allows you access to the SKYY Vodka Lounge. Proceeds from the day go to local charities. Visit www.kurland.co.za for more information or call 044-534-8082.



Stylish gifts for Christmas FOR HER

Veve Clicquot's chic ice jacket keeps your bubbly ice cold and ready to pop. The isotherm sleeve is tailored to the shape of the bottle, keeping your champers at prime temperature for up to two hours. From leading bottle stores for R490, including a bottle of Veve Clicquot Yellow Label.

FOR HIM

Glenmorangie has unveiled its rebranded Old Wood Finish range. The Extra Matured selection consists of three single malt whiskies, aged for at least 10 years in ex-bourbon casks, then transferred to casks that previously held a wine or liquor, imparting a unique flavour to the whisky. The new range consists of Lasanta (R379), Quinta Ruban (R389), and the outstanding Nectar D'Tr (R429).

