



# SWAP SHOP

Our expert Kim Hoepfl suggests exploring alternatives to popular wines and regions. All you have to do is do the same thing, but differently

**W**e're creatures of habit. I've drunk tea in the morning and run along the same jogging track for as long as I can remember. Although I'm obliged by profession to taste wines made all over, the same is not true of all of us. We tend to go for the same styles and brands, but I'd like to open your eyes to alternatives to classic South African wines.

Our most classic winemaking regions are Stellenbosch, Paarl and Constantia. However, there are some interesting things happening on their lesser known peripheries. I've looked at new areas whose names are becoming familiar in wine-speak thanks to a climate conducive to grape growing. This is often cooler than the norm and the effect on wines is striking.

One is the Elim wine ward – a wild slice of real estate that's fast becoming a prime area for Sauvignon Blanc and its new best friend, Semillon. Wines from here – Lomond, Strandveld and Black Oystercatcher – remind me of typical Jane Austen heroines who are delicate but feisty, thanks to cool Atlantic breezes.

Other cool climates are Cape Point and Cederberg. White wines from both farms are guaranteed to be magnificent. And so we move from cold to hot, to some of South Africa's newest wine regions, the Voor Paardeberg and the Swartland, both of whom are producing red and white wines of such complexity, it's giddy.

All this goes to prove that SA's wines are just getting better, and sampling them from all over is exciting. **w&h**



## Wine of the month

### LOMOND PINCUSHION SAUVIGNON BLANC 2010

(R110), hails from a winery that specialises in high-end Sauvignon Blanc. Soils on the farm are diverse enough to warrant individual vineyard sites that produce grapes with distinct flavours and you'll find no less than four different Sauvignons. Each named for a different protea, they are all stunning and will only get better if you leave them alone for a while in the bottle. I've chosen one that's super-crisp, with a lingering mineral finish.



**Strandveld Sauvignon Blanc 2009 (R95)** is an excellent Sauvignon, which confirms the emerging potential of Elim – weighty layers of flavour give way to a minty finish that goes on and on. Enjoy ice cold with nothing but a thick smear of fresh goats' cheese on bread.



### Black Oystercatcher Triton 2006 (R87)

Try this for a cool-climate red. It's a blend, mostly Cabernet, but with dollops of Merlot and Shiraz. The great thing about a wine like this is that it lets you off the hook; serve with a flashed-in-the-pan steak.



### Cederberg Private Cellar Sauvignon Blanc 2010 (R105).

Leaving Elim, we move up the coast towards Citrusdal. Cool growing conditions have marked this wine with succulence and intensity. Enjoy it with nuggets of deep-fried calamari.



### Mullineux Family Wines Syrah 2008 (R190)

The crafty hands of boutique winemaker Chris Mullineux weave Syrah into a catsuit of a wine – dark, powerful and sexy. Food-wise, do the same with it as the Black Oystercatcher Triton.



### Marianne Wine Estate Pinotage 2005 (R130)

The estate is owned by a French family, who've turned the all South African wine, Pinotage, on its head by reinterpreting it with a little French flair. The result is fresh, elegant and smooth – good with charcuterie.



### Cape Point Sauvignon Blanc Reserve 2009 (R95)

A seriously hot wine from a seriously cool place, the Scarborough coast. Freshness and taut minerality define this densely flavoured wine, which is superb with slabs of fish, prawns or squid.



### Vondeling Baldrick Shiraz 2009 (R45)

This smoky wine comes from one of SA's newest appellations. Voor Paardeberg lies outside of Paarl, has hot days and rich soils – a recipe for success. Try this spicy little number with meat done on the braai.