

SIGNATURE

The Diners Club International Magazine

2022 DINERS CLUB WINEMAKER OF THE YEAR

Conrad Vlok

Ancient Treasures
at The Outpost

Japanese-inspired
Global Restaurants

The Art of
Erika Turvey



TIGER WOODS, TOUR CHAMPIONSHIP



JUSTIN THOMAS, PRESIDENTS CUP



'THE BIG THREE'

LORENA OCHOA,
WOMEN'S BRITISH OPEN,
ST ANDREWS



JORDAN SPIETH, THE OPEN





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Le coin Français

By Darren Badenhorst



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from the MD



Welcome

Esh Naidoo
Managing Director

Diners Club celebrates the culmination of another successful year with the annual Diners Club Winemaker and Young Winemaker of the Year competition. Diners Club is inextricably linked to the South African wine industry through this, our most prestigious awards, where we commend the country's best winemakers for their efforts, and reward them for their experience and skill.

Through the Winemaker and Young Winemaker of the Year competition, Diners Club not only pays tribute to our winemakers, but also reaffirms our commitment to the future of the wine industry. Judging by the volume

of entries received for this year's competition, and the exceptionally high standards of the entries, the future of the sector and, indeed, the competition, is bright indeed.

We also extend our thanks also to our highly respected panel of Diners Club Winemaker and Young Winemaker of the Year judges who, each year, apply their expertise to deliver results of which Diners Club is exceedingly proud.

As we enter a new year, Diners Club will continue strengthening our ties with the wine industry and with you, our loyal cardholders.

May you and yours be blessed and remain prosperous in the new year.

 @DinersClubSA

 Diners Club SA

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Managing Director



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GO THERE

TINTSWALO AT SIANKABA

Tintswalo has crossed borders for the first time with the opening of Tintswalo at Siankaba in Zambia. Situated on two densely forested islands in the mighty Zambezi River, the luxury tented camp is ideally situated 38km from Victoria Falls and 48km from the Chobe National Park, providing convenient access to some of the region's top tourist attractions. Tintswalo finalised a complete refurbishment of Siankaba camp earlier this year, re-opening it as a luxury tented camp in November 2022 to accommodate 14 guests in seven suites raised above the ground in the tree canopy on the edge of the Zambezi River. All tented suites have en-suite bathrooms and private balconies extending over the river, inviting guests to relax while viewing all that unfolds on the river and the riverbanks of neighbouring Zimbabwe. It is a place of spectacular natural beauty and a haven for various plants and birdlife. Tented suites are linked by a winding, raised walkway to protect the fragile riverine environment below. An expansive deck with lounge and dining areas overlooks the bush, and a swimming pool with poolside loungers. www.tintswalo.com



HOTELS TRIPLE REVENUE

Global hospitality specialist, Profitroom, has officially launched in South Africa, making its premium booking platform, CRM software, and other innovative hospitality solutions accessible to hotels and resorts in sub-Saharan Africa. Profitroom is an award-winning booking engine that can be built into existing websites for hotels and resorts to boost direct bookings and optimise revenue through their own platforms. Profitroom's offerings include a suite of complementary solutions - marketing automation, a channel manager, digital

marketing services, and a website builder tailored explicitly for hospitality stakeholders. "It is more crucial than ever for hotels and resorts to implement cost-saving features and rethink their customer experience strategies. The Profitroom booking engine achieves this by boosting revenue and profitability through direct sales, with a significantly lower commission base than online travel agencies," says Michael Puffett, head of Business Development for Profitroom South Africa. www.profitroom.com



NON-STOP TO ATLANTA

Delta Air Lines recently introduced a new non-stop service between Cape Town and Atlanta. The new route will offer more opportunities for customers originating in Cape Town to connect on to scores of destinations across the United States, and a direct route for those in the Americas to visit the Mother City. This summer, the airline will operate up to 10 times weekly between South Africa and the United States with a triangular service that kick-starts Delta's operations in Cape Town. Delta's non-stop flights from Cape Town to Atlanta will start effective December 18 and will operate three times weekly with departures on Tuesday, Friday and Sunday. Onboard Delta's flagship A350-900 aircraft, customers will enjoy a choice of cabins. From luxurious fully flat-bed seats with individual aisle access in Delta One and a superior experience with room to relax and unwind in Delta Premium Select to added extras in Delta Comfort+ and a Main Cabin seat with special touches - there's an experience for every traveller.





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CRAFTING EXCELLENCE

2022 Diners Club Winemaker of the Year Finalists

Facing overwhelming competition in this year's contest, the 2022 Diners Club Winemaker of the Year finalists have proven to be the pick of the bunch in South Africa's most popular wine category.



In winemaking terms, making Sauvignon Blanc can be a simple process. As one of the judges in the 2022 Diners Club Winemaker of the Year competition remarked, “once you have your formula in place, it practically makes itself.” But making an exceptional Sauvignon that can hold its own against the best in the world takes particular skill and years of dedication.

This year’s finalists proved that they are more than up to crafting excellence with their Sauvignon Blanc entries, and *Signature* was there to learn more about what it takes to make an exceptional wine.

ERIKA OBERMEYER
2021 Erika Obermeyer Erika O Sauvignon Blanc

As a daughter of the Karoo, Erika Obermeyer spent hours exploring the veld near Sutherland on her family’s sheep farm. “Nature has always been in my blood,” she says, “and with my canine companion, we enjoyed the simple pleasures of farm life.”

Originally planning on studying medicine at Stellenbosch University, Erika fell victim to the wine bug there. After graduating with a BSc and BSc Honours in Wine Biotechnology in 1998, she was appointed as Assistant Winemaker at Kleine Zalze in Stellenbosch in 1999. While there, she enjoyed the opportunity to visit other wine-growing regions abroad.

“Completing harvest tenures in Sancerre, St Emillion, and Beziers, France, I gained an appreciation for the balance and elegance of the wines of these regions.”

2016 would see Erika taking a leap of faith when she started her own wine label, but not before joining Graham Beck Wines in 2005, where she briefly worked under the mentorship of Charles Hopkins.

When visiting Erika Obermeyer Wines near Stellenbosch, it becomes clear why Erika’s attitude to the business of wine and the winemaking process has propelled her to the heights of success. “I have always maintained that the essential ingredients in crafting a fine wine are true terroir, balance, honesty, and a light touch,” she says.



Erika Obermeyer

Although Erika's passion for wine is evident when she discusses her finalist entry, she is equally passionate about the sustainability of South Africa's wine industry. "We need our industry to truly come together to work towards preserving our old vines that still produce great wines and work well on the sites they are planted. We also need to invest alongside our farmers in our industry's future by replanting and renewing older vineyards that no longer perform, getting rid of leafroll-infected vineyards, and planting for the future generation. Our vineyards need to be sustainable and healthy for the long term," she concludes.

CHRISTOFF DE WET

2020 De Krans Garden Route Sauvignon Blanc

The De Wet family history with wine stretches far back, with Christoff de Wet's father, a wine chemist, and his sister, a winemaker in Sonoma, California, USA. As a child, Christoff was fascinated when his dad spoke of the complexity of wine and how it paired with food.

After completing high school, Christoff went to Sonoma for his first harvest and returned after seven months, knowing that his future would also be in the wine industry. The first step to realising his dream was completing diplomas in Viticulture and Oenology at Elsenburg.

"To be a great winemaker, apart from having the academic knowledge of winemaking," says Christoff, "is to have consistency in your winemaking process. This isn't always easy to achieve, with factors such as the climate that changes from harvest to harvest. As a winemaker, you and the viticulturist must adapt and plan for months in advance to still produce grapes for making the best wine that is consistent if not better than the previous vintage."

Christoff finds his greatest satisfaction from the winemaking process to be when he sees people enjoying his wine, especially considering the months of hard work, from the entire team, that went into creating it. Describing his finalist wine as "unique because of its appellation and green, but also its passionfruit flavours," Christoff ascribes the qualities of his wine to the unique positioning of the vineyards in the Upper Langkloof in the Klein Karoo, close to the peaks of the majestic



Christoff de Wet



Charles Hopkins

Outeniqua Mountains, the rocky granite soils, and the detailed process by which the berries are harvested, and processed with great care.

Looking to the future, Christoff is adamant to “be a trendsetter in the wine industry and to be forever open-minded about new ideas and current trends.”

CHARLES HOPKINS

2022 De Grendel Sauvignon Blanc

Charles Hopkins has been at De Grendel since the very beginning of winemaking on the Durbanville farm in 2005, when Sir David Graaff lured him away from Graham Beck with an irresistible offer to head up winemaking and to design and build his own cellar. Charles is a lifelong student of wine, and even after 30 years of experience in the industry and multiple local and international accolades, he always remains curious to learn more on his winemaking journey.

Charles was born in Somerset West and grew up in Bredasdorp and Strand. After matriculating, he studied winemaking at Elsenburg before joining Union Wines (now DGB) and then Graham Beck. As Cellar Master, De Grendel wines are integral to Charles' life. But, when not in the vineyard or the cellar, you will find him with his family at home or in nature, exercising his love of wildlife, fishing, and sport.

For Charles, winemaking is about striking a balance between having a nose for great vineyards, being inquisitive and keen to learn, and sharing information and experience with peers and young winemakers. His 2022 De Grendel Sauvignon Blanc originates in Cape Town and boasts a total production volume of 24,000 cases. According to Charles, it is well-balanced in taste and aromatics and “tells the story of greener and tropical flavours.

He is passionate about making wine, and finds the impact of soil, climate, and viticulture practices on the end product incredibly fascinating. His other passion is helping young winemakers on their own journeys, and he has mentored more Cape Winemakers' Guild protégés than any other Guild member.

MATTHEW DAY

2019 Klein Constantia Perdeblokke Sauvignon Blanc

Hailing from a farm in the south of Johannesburg, Matthew Day's passion for farming and his love of wine inspired him to study towards a BSc in Oenology and Viticulture at the University of Stellenbosch. “Initially, I intended to study viticulture,” says Matthew, “then the ‘wine bug’ bit and I fell in love with wine. There is a big difference between studying winemaking and becoming a winemaker.



Matthew Day

It's one thing to learn the theories and principles, but actually making wine takes years of experience, not to mention gaining a better understanding of how best to express your site so that it represents a sense of place."

Having spent 14 years at Klein Constantia, Matthew believes that a good winemaker harnesses the true potential of the vineyards without manipulating the wine too much. "I have been fortunate enough to have worked all over the world during my time at Klein Constantia. Through these exchanges with other winemakers, you learn about how they do things, and take that back to create your own style as a winemaker," says Matthew.

Matthew's Perdeblokke Sauvignon Blanc 2021 is from a single vineyard from some of the highest slopes at Klein Constantia. This block says Matthew, "stands out from the rest for being very aromatic and expressive. There are a couple of interesting aspects concerning its style, its proximity to the Atlantic, the altitude of 220m above sea level, and that it's planted on a south-facing slope. These contribute to ensuring the block is quite cool, and allow for extended hang time without compromising the acidity. It is also grown on 500 million-year-old decomposed granite, which brings out a salinity and highlights the mid-palate. "When combined, these aspects show incredible expression and just what a single site of Sauvignon Blanc has to offer," says Matthew. The total production is minimal, as only around 2,500 bottles are produced each year.

WARREN ELLIS

2021 Neil Ellis Amica Jonkershoek Sauvignon Blanc

Born in Groot Constantia, Cape Town, Warren Ellis' imposing stature underlines his skill as a master of the winemaking art. Growing up with wine in his veins, Warren had wanted to become a winemaker since childhood. After matriculating at Paul Roos Gimnasium, he furthered his studies at the University of Stellenbosch, obtaining a master's degree in viticulture.

A man of careful thought and expression, Warren references a deep understanding of the site, its potential, and what it can deliver, as well as paying careful attention to detail as the



key ingredients required to become a successful winemaker.

"It's difficult to single out a single moment that has been the proudest of my career as a winemaker," says Warren, "but being nominated as a Diners Club Winemaker of the Year is right up there."

Of his finalist wine, Warren explains that "the name Amica comes from the Latin word Amicus. Amica is a lady friend or could even mean 'mistress'. Stylistically this wine is very elegant, and is more perfumed than typical Sauvignon Blancs. We focus more on texture and mouth feel

for this complex wine that goes well with food pairings. The juice was fermented spontaneously in barrels and matured for nine months."

While there are many elements to the winemaking process, for Warren, the most rewarding is the ability to read a difficult vintage correctly. Seemingly, Warren is exceedingly well versed in this skill, leaving us unsurprised that this master craftsman's most important future goal as a winemaker is to maintain the high standards that have become synonymous with the Neil Ellis brand. ①

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Conrad Vlok – 2022 Diners Club Winemaker of the Year

Strandveld Vineyards, Africa's southernmost winery, is situated in the picturesque Elim wine ward near the very tip of Africa, Cape Agulhas. It is in this tranquil, historic setting that the 2022 Diners Club Winemaker of the Year crafts the farm's signature, cool climate wines, including his 2019 Strandveld Pofadderbos Sauvignon Blanc.





An avid nature lover, Conrad Vlok has authored the Strandveld Vineyards winemaking story for 18 years, in a place where the gregarious winemaker has the freedom to express the diversity of his vocation - which has earned him local and international acclaim.

Conrad's interest in winemaking began early, when, as a teenager, he began experimenting with fruit fermentation processes. After matriculating at Durbanville High School in 1984, and completing two years of compulsory military training, Conrad chose the great outdoors over spending time behind a desk. His studies at Elsenburg Agricultural College culminated in him obtaining a diploma in Viticulture and Oenology in 1989.

Before embarking on a career in winemaking, however, Conrad took a detour at the Cape Technikon, where he began a marketing course that, ultimately, led him to a year-long adventure in Mozambique from 1991 to 1992. But this was not the end of his wanderlust. Only after spending another year working on yachts in the Caribbean, did his journey finally bring him back



home during 1994, a watershed year for South Africa's democracy.

Before long, Conrad's journey took him on another detour – this time on a three-year stint in the building trade – before he finally answered his true calling and returned to winemaking at Darling Cellars in January 1998. Here he honed his skills as assistant winemaker to Abe Beukes for three years, and in 2001 he was appointed cellar master by Spatz Sperling at Delheim.

After two years, he moved to Baarsma where he gained valuable insights under Chris Rabie into the entire wine production process – as production manager and grape buyer – and the diverse winegrowing regions stretching from Lutzville on the West Coast all

the way to Bonnievale in the Robertson Wine Valley.

TRUE TO HIS DESTINY

In 2004, Conrad realised his true destiny, when the opportunity arose to join the small boutique Strandveld cellar near Elim in the Western Cape.

“When the opportunity arrived to go and make wine and manage a vineyard in South Africa's new vineyard frontier, Elim, I could not resist,” says Conrad, who together with his family has made Strandveld Vineyards his home.

As the first winemaker to press grapes from Strandveld's own vineyards in 2005, Conrad has a close affinity to the soil, the vineyards, and the cellar, where

he now specialises in white cultivars Semillon and, of course, Sauvignon Blanc. Among the reds, his focus is on Shiraz, Grenache, and Pinot Noir.

VINEYARD FIRST PHILOSOPHY

Conrad's winemaking philosophy is that winemaking starts in the vineyard first and foremost and that good grapes are needed to make great wine. “Attention to detail is key. Don't mess up in the cellar; stay focused until the wine is in the bottle and on the table,” says Conrad.

When Conrad is not working in the vineyards or the cellar, you can find him in the veld or line fishing from his sea kayak in the Atlantic Ocean off Cape Agulhas. *Signature* visited Conrad on a



strandveld vineyards

non-seafaring day in early November, where we asked South Africa's newest Master of Sauvignon about his latest triumph, his dreams, and aspirations.

What inspired you to become a winemaker?

"There was no lightning bolt moment, it happened gradually. From childhood I have been fermenting fruit and making all kinds of beer and spirits, perhaps it was the wild ferment grape wine I concocted in Matric that set the ball rolling."

In your opinion, what makes a good winemaker?

"The trick is not to get lost in all the admin, management, and marketing, all that stuff that takes your attention away from what you should be focusing on – growing the best fruit that suits your terroir and then just to guide that into a bottle."

What has been the proudest moment of your career?

"Being able to plant a new vineyard on a new land no one planted before with all the challenges that goes with it. To nurture these vines into production and, finally, when these grapes produce an award winning wine, that's when it feels like it all comes together."

What is the most rewarding element of being a winemaker?

The moment a new wine that you have created reveals itself to its full potential a year or two after you have bottled it.

What do you view as the most important elements of the winemaking process?

"To pay attention to all the secrets of nature, you have to stop, smell, feel, listen, look, and taste out in the vineyard and in the cellar, combine that with the experience you have learned over time, and the wine should be fine."

Strandveld Vineyards span 69 hectares of Cape Agulhas. With an approximate annual rainfall of 450 mm, and generally colder average temperatures, this cool climate lends itself to Sauvignon Blanc as the dominant white varietal, with smaller blocks of Semillon and Viognier. Red varietals include Shiraz and Pinot noir interspersed with pockets of Grenache and Mourvèdre.

The unique character of each Strandveld vintage is shaped by a variety of stony, mineral rich soils and unabating sea winds that fan the vines virtually every day, giving the wines their distinct character and flavour.

Over the years, these wines have been richly rewarded with numerous South African and international accolades.

For more information, visit www.strandveld.co.za.

What makes your finalist wine unique?

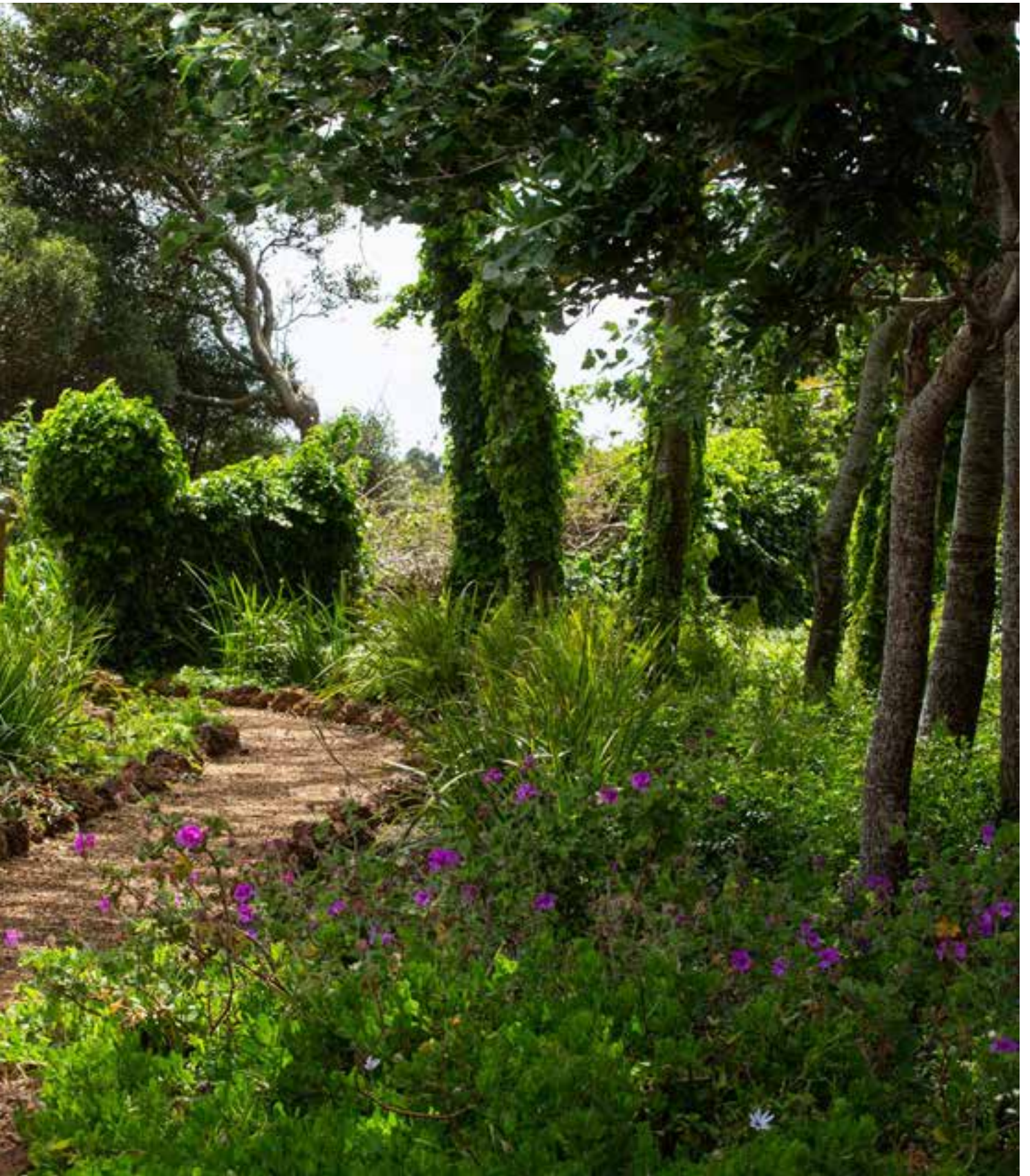
Strandveld Pofadderbos is a combination of all the key factors of my process and a Vineyard planted on a special place, where all I had to do was guide the grapes into wine, and the wine into a bottle, for all to enjoy.

What is your most important future goal as a winemaker?

"To focus on the sustainability of our industry where we are constantly reminded of our responsibility to our land and our people. This means investing in best farming practices for our land, conserve where you can, and to mentor, guide and empower the young generation." 🍷

*edited by **bernie hellberg jr**
/ photography by **ryan abbott***







GROWING INSPIRATION

Jerome van Rooi – 2022 Diners Club Young Winemaker of the Year

Diners Club Young Winemaker of the Year Jerome van Rooi's inspiring story of perseverance leading to ultimate success is the stuff of dreams. ****Signature**** caught up with this winemaking dynamo whose passion for growing future winemaking talent is evident in every bottle of his winning 2020 Five Generations Cabernet Sauvignon.

Born in Citrusdal at the base of the Cederberg Mountains in the Western Cape, the 2022 Diners Club Young Winemaker of the Year's career began almost by chance when he joined Cederberg Private Cellar and fell in love with the art of winemaking.

After completing his schooling at Clanwilliam Senior Secondary School in 2012, Jerome van Rooi initially studied Policing and Private Security in Wellington before fate tipped its hand and guided him towards what would ultimately become a life-long passion.

Jerome's wine journey began in 2015 when he was appointed as a cellar hand at Cederberg Cellars. In 2018, he was promoted to cellar manager, working with head winemakers Tammy and Alex Nel, focusing on making red wines with Tammy Nel.



Ultimately, at the end of 2021, Jerome was appointed by David Nieuwoudt as a junior assistant winemaker, working closely with Thinus Botha and Jean Nel. He is also actively involved in hosting tastings and cellar tours.

Signature travelled to the Cederberg to learn more about this rising star in the winemaking fraternity.

***Where were you born and educated?
Any further studies?***

"I was born in a small town called Citrusdal, but I grew up in a village called Algeria. After matriculating in 2012 and studying Policing and Private Security for two years, there was a period where work was scarce. After spending five months at home, I started working at Cederberg



Private Cellars and completed a number of short courses at Wine Training South Africa and the Cape Wine Academy.”

What inspired you to become a winemaker?

“The inspiration to become a winemaker was after my first harvest at Cederberg cellars. I noticed how we process into wine, grapes growing at

such a high altitude, and the attention and effort required to produce excellent wine.”

In your opinion, what makes a good winemaker?

“Becoming a good winemaker depends on what you put in; from cellar housekeeping until the time the wine is on the shelf. By putting in the effort into processing grapes, your style, wine and

quality, will ultimately lead to your success as a winemaker.”

What has been the proudest moment of your career so far?

“The proudest moments of my career were when I received my national winemaking qualification and when Diners Club nominated me as a Young Winemaker of the Year Finalist.”

What is the most rewarding element of your job as a winemaker?

“For me, the most rewarding element of being a winemaker is the entire winemaking process. To ensure the wine is taken good care of throughout, from crushing the grapes through to the bottling process. Blending is also very rewarding when it is done correctly.”

What do you personally view as the most important elements of the winemaking process?

“The most important element is ensuring the wine is healthy after fermentation until bottling takes place.”

Tell us about your finalist wine and what makes it unique.

“My finalist wine is the five Generations Cabernet Sauvignon which is made from 5.9 ha Cabernet Sauvignon with two days of cold soaking before fermenting. A lot of gentle extraction is done on the wine while fermenting, and it is kept for 14 to 18 days on the skin after fermentation before pressing. The wine is then placed in new French oak barrels for malolactic fermentation and then aged in new oak for 18 months until mature.

This wine is about refinement, purity, and intense fruit, both on colour and nose. My wine elegantly shows dark black fruit, Cassis, and soft black pastels with a faint hint of Ceder.

My wine is unique because it is made from the highest planted Cabernet Sauvignon in the Western Cape, at an altitude of between 900 and 1,000 metres. During two to three months of tasting, only 22 barrels of the best wine are selected out of 90 barrels.”





What is your most important future goal as a winemaker?

“My goal as a winemaker is to develop more young winemakers and enthuse them with the attention to detail required of the winemaking process, but also for me to develop my skills and knowledge of wine locally and internationally.”

What is the most rewarding element of your job as a winemaker?

“For me, the most rewarding element of being a winemaker is the entire winemaking process. To ensure the wine is taken good care of throughout, from crushing the grapes through to the bottling process. Blending is also very rewarding when it is done correctly.”

What do you personally view as the most important elements of the winemaking process?

“The most important element is ensuring the wine is healthy after

fermentation until bottling takes place.”

Tell us about your finalist wine and what makes it unique.


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by *bernie hellberg jr* /
photography by *ryan abbott*

FROM A BLANC SLATE

*Judging the 2022 Diners Club Winemaker
and Young Winemaker of the Year Competition*

Judging a prestigious competition such as the Diners Club Winemaker and Young Winemaker of the Year is a challenge that only a select few of South Africa's most revered wine specialists

CARRIE ADAMS

Chief Judge

As one of the longest-serving judges in the Diners Club Winemaker and Young Winemaker of the Year competition, Chief Judge Carrie Adams' status as a tastemaker in the wine industry is well respected. Although she is responsible for constituting the panel of judges each year, Carrie's signature savoir-faire approach to judging again brought vibrancy and dedication to the team, a key ingredient to the competition's success.

With over 130 entries in the main Sauvignon Blanc category, the panel had their work cut out for them this year, aided by a sophisticated new algorithm developed by Diners Club specifically for the competition.

Judging the high volume of Sauvignon Blanc entries was challenging, says Carrie. However, the panel applied their extensive expertise in the field to diligently progress through entries to identify the winemaker currently producing South Africa's most delectable Sauvignon Blanc. "South Africa has many Sauvignon Blancs from different regions that are easy to drink, young, lively, and relatively inexpensive. This year's competition highlighted some of the smartest Sauvignon Blancs and the winemakers who produce them," says Carrie.



Judge Carrie Adams

For the Young Winemaker contest, the judges diligently worked their way through 57 entries. “I love the Young Winemakers competition, and its ‘winner takes all’ attitude,” says Carrie. “This year, we tasted some truly seductive wines that were young, balanced, and clean. What more do you want to enjoy on a Sunday afternoon than a bright, clean young wine, and some of South Africa’s finest came out to play this year.”

“Strangely enough, I didn’t pick up many unusual cultivars this year, says Carrie. “The judges have no information on the wines themselves, but I tasted a bit of Sangiovese and maybe even a bit of Grenache.”

Carrie’s passion for wine, South Africa’s winemakers, and the Diners club competition is palpable. “Being part of the competition is such a huge privilege. We have a beautiful country and fabulous winemakers, and Diners Club remains an amazing platform for championing South Africa’s wines.”

HERVÉ DELABESSE

Judge

As a native of the Loire Valley in France, Hervé Delabesse has a passion for wine and the wine industry like few others. One might even go so far as to say that he has wine coursing through his veins – a quality that stands him in good stead as the founder of wine import and export business, Premier Cru.

With his finely tuned palate and knowledge of the business side of the wine industry, Hervé brings a unique perspective to this year’s competition, particularly to the main category of Sauvignon Blanc. Says Hervé, “Sauvignon Blanc is a very important category to assess, as it is the number one white wine for most markets. Where I am from, we have a very different style of Sauvignon Blanc, but judging is about finding the best of what we have, considering the differences in terroir.”

In the course of his daily work, Hervé combines his knowledge of the wine



market with an innate understanding of what wine buyers expect from premium wines, but as a judge in the Diners Club Winemaker and Young Winemaker of the year competition, his focus was squarely on the technical aspects of the wine entries.

Mindful of the power of the Young Winemaker of the Year competition to catapult South Africa’s next generation of winemakers into the limelight, Hervé believes that the competition also helps the consumer make sense of the overwhelming amount of information on wine in South Africa. “This competition helps us to prepare and select what

wines we think are worthy to be brought to the consumer’s attention, and to fast-track their wine discovery. For the young winemakers, the competition rewards their efforts by propelling them to the forefront in this way.”

On the Young Winemaker competition, Hervé says, “one of the things I wanted to judge in the Young Winemaker competition was whether a wine is enjoyable to drink now, not just on its potential to soften and age over time. The global trend is to produce more approachable wines on release, and I could sense that evolution with this year’s finalists as well.”



GREGORY MUTAMBE

Judge

As the sommelier at the renowned Twelve Apostle Hotel, Gregory Mutambe has been a keen observer of wine trends over more than 13 years of working with South Africa's most exquisite wines. For Gregory, the Diners Club Winemaker of the Year competition is an annual search for excellence in wine, with a focus on rewarding the person behind creating it.

Being the only professional sommelier on the panel, Gregory brings a unique perspective and "the aspect of diversity in terms of what to expect from the different styles of wine participating in the competition."

"When I taste wine, there are many things in consideration. It's not just about how drinkable the wine is," says Gregory. "It is also about how the wine will interact with various dishes, and whether it is a true representation of what a classic Sauvignon Blanc is in this case."

Gregory describes the experience of judging this year's Sauvignon Blanc category as varied and interesting, revealing the unique expression of terroir characteristics in many of the wines. "The wines that I found most appealing were those with a more elegant acidity and easy drinkability," he concludes.

In the Young Winemaker of the Year competition, the panel looked for the most well-made wines, and some already showed that. "For any wine, it's all about the balance, the complexity and drinkability, and if you know the variety, is it authentic to that variety? What I've seen with the Young Winemaker entry is that you can taste the winemaker's intentions, with some showing a lot of oak, while others allowed their wines to speak for themselves. There are some talented young winemakers out there who successfully show their wines' sense of place."

FIONA MCDONALD

Judge

Fiona McDonald is no stranger to the world of wine, having judged international wine competitions across the globe for many years, including the prestigious Concours Mondial de Bruxelles. Although the 2022 Winemaker of the Year competition marks Fiona's first appearance on the Diners Club panel, she was previously intimately involved with the running of the competition, and is well acquainted with the process of selecting South Africa's top winemakers. "It is always nice to do something for the first time, and particularly understanding what role winning the Winemaker and Young Winemaker of the Year title can do for someone's career. That responsibility makes one all the more careful in assessing the wines."

Sauvignon Blanc is a big category in the South African wine industry. The volume of wines entered into this year's competition presented the judges with a unique challenge to remain focused throughout the process. "Having narrowed the field to a line-up of the 15 most exquisite Sauvignon Blancs, it came down to stylistics and quality, and ultimately, whoever has won is a most worthy winner," says Fiona.

In the Young Winemaker contest, says Fiona, this year's entries underlined the solid foundation of South Africa's more traditional wine varietals. "The wine on which there was consensus among the judges is quite a traditional wine, but it stood out by virtue of its quality. It is quite a traditional red blend that is superbly well-made. Expecting a Young Winemaker to make something exciting and 'out there' is possibly the wrong message to send, because having a point of difference is not necessarily what will win competitions. If you are a good winemaker, you shouldn't win a title simply because you made an unconventional wine. If you're going to make a great wine, it should be considered and rational, and you should make it to the best of your ability," concludes Fiona.



Judge Fiona McDonald

RUDGER VAN WYK

Judge

Rudger van Wyk's wine journey began in 2010, and since then, he has gone from strength to strength as a winemaker. As winner of the 2018 Diners Club Young Winemaker of the Year title, and a celebrated maker of Sauvignon Blanc, Rudger's debut as a judge in this year's contest is well deserved. Says Rudger, "my first year judging the competition was a lot of fun. Meeting the other judges and hearing their opinions on wine was fascinating, and is something I will be taking back to my winemaking practises."

Knowing from own experience what it feels like to win the competition, Rudger understands the significance of the wine judging process. "It was important for me to choose a winning Sauvignon Blanc that could be an ambassador for the country, and hopefully, this year's winner will see the value in that."

"It was very interesting to see the diversity of different styles and areas and the many expressions of Sauvignon Blanc in our market. There is space for every style of Sauvignon in this category, and there were a lot of complex wines in the competition that could compete with some of the top Sauvignon Blancs in the world,"

Although the volume of entries in the Winemaker of the Year came as a surprise, the Young Winemaker of the Year competition showed many good examples of red wines. Says Rudger, "I wanted to choose a wine and a winemaker that can also benefit from the prestige that comes with winning this competition in the same way that I did. I was excited by the show of good winemaking practises in the field of Young Winemaker entries." 🍷



Judge Rudger van Wyk

by **bernie hellberg jr**
/ photography by **ryan abbott**

A LAND OF BIG DREAMS & TINY ENCOUNTERS

The Outpost

Pafuri is a place of contrasts - vast vistas and ancient landscapes coupled with a wealth of bird and animal life, with often the tiniest inhabitants stealing the show - and your heart.

Our group watched as the tiny elephant shrew peeked out from under a rock. Experience had taught him that this particular lookout point was often a smorgasbord of crumbs dropped from early morning coffee stops or late afternoon sundowners. His elongated nose quivered in anticipation as he darted in and out of the rocks getting closer to the prime crumb catchment area below the tin of homemade biscuits. We were torn between watching him and soaking in the spectacular dawn views from atop Lanner Gorge, a magnificent sculptural feat of Mother Nature.

Carved by the passage of the Luvuvhu River, some of the rocks here have been dated to be over 250 million years old. That's before the time of dinosaurs (though their fossils have been found here) and before Pangea began to break into continents. It was here millennia before mammals existed, yet now our elephant shrew sat smugly on top of it, having successfully claimed his prize.

The Makuleke Reserve encompasses the northernmost part of the Kruger National Park. It sits in the Pafuri Triangle,

a wedge of land sitting snugly between the Limpopo and Luvuvhu Rivers and marking the point where the borders of South Africa, Mozambique and Zimbabwe meet. This is part of the reason - along with its remoteness and abundant game - that attracted a motley crew of poachers, traders and law evaders to this part of the country at the beginning of the last century. After all, the tripoint made border hopping all the easier - from whichever country's lawmen were on their way into either of the other two whose lawmen weren't. Little wonder this border intersection is known - even today - as Crook's Corner.

Another travesty occurred in 1969 when the Makuleke people were evicted from the land - which they had lived on for generations - so that it could be incorporated into the Kruger National Park. In 1996, however, they submitted a successful land claim, but instead of returning to resettle the land, they made the astute decision to retain it as a conservation concession and promote tourism by introducing several private lodges.

LUVUVHU LUXURY

One of these is The Outpost - an intimate five-star lodge perched on a





ridge overlooking the Luvuvhu River. And “perched” is indeed the best word for it, as the main lodge and its 12 standalone suites each cantilever over the valley below and are a master class in pared-back sophistication and clever minimalist design that allows the view to do all the talking. And, with a view as expansive as this – a vast flood plain dotted with ancient baobabs and regularly traversed by herds of animals on their way to the river that winds through it – windows just wouldn’t be big enough to take it all in. And so, bringing new meaning to the term “open plan”, the entire front and one side of each suite can be completely opened thanks to retractable remote-controlled screens, offering an unimpeded 180-degree view of the landscape before you.

It’s something special to wake up to the sunrise flooding every inch of your room or having a nightcap on the outside day bed while looking at the stars and listening to the harrumphing of the hippos in the river below. In-room massage treatments turn each suite into the world’s most picturesque spa, but undoubtedly the best place to enjoy the view is from the large stone free-standing bathtub – particularly when the lovely staff surprise you with a bubble bath and two glasses of Amarula after dinner.

Days can get hot up here on the Mozambican border, so when not wallowing in the bath, the lodge’s pool is a favourite spot, and lazy afternoons can be spent moving between cocktails and naps on the nearby loungers and

dips in the cool water. In the mornings and evenings, you may be the subject of some interested scrutiny from a colony of adorable rock hyraxes (dassies) who frequent the elevated wooden walkway that connects the suites. But as tempting as it is to watch the dassies and river-bound animals from the comfort of your lounger, Makuleke boasts such a diversity of wildlife and ecosystems that the twice-daily game drives are a must.

ALL CREATURES, GREAT & SMALL

Comprising roughly only 1% of the area of the Kruger National Park, the Pafuri region boasts a staggering 75-80% of the park’s total biodiversity crammed into a topographically diverse landscape.

One such landscape is the fever tree forest. With its elegant, straight trunk and a distinctive dusting of bright yellow powder, the fever tree is easily one of Southern Africa's most beautiful trees. So you can just imagine the effect of massing thousands of them in a swathe of forest that runs for kilometres. It is utterly breathtaking and is frequented by a host of game, from herds of eland and zebra to baboons and buffalo.

Dusk drives along the riverbank are often rewarded with herds of ellies cavorting and cooling off in the water, nimble nyala coming down to drink, and the odd crocodile or two soaking up the last heat of the day. As the sun sets, the night comes alive, and Pafuri promises some of the best nocturnal sightings out there. One evening, we spotted elephant shrews, a genet, several hyenas, droves of scrub hares, and an animated display from a bushbaby who was intent on showing off his jumping skills.

Bushbabies are the only ones intent on showing off their skills, as game drives are often accompanied by a riot of birdsong and the flitting, perching, soaring, hopping, diving and rolling of its producers. Pafuri is a birder's paradise with over 350 species and an impressive list of "specials", including the Grey-headed parrot, Racket-tailed roller and Gorgeous bush shrike. The Makuleke Wetlands are an important Ramsar site for migrating water birds, including yellow-billed storks, spoonbills, geese and herons. With such a proliferation of birds, it helps to have an expert along for the ride to attach faces to names and calls to faces. Game guide, Samuel Japane, is The Outpost's resident bird expert and a veritable encyclopedia of ornithological knowledge, which twitchers will find invaluable. Samuel's fascinating bird facts also make the birding world accessible and exciting to novices.





an intimate escape

For the same superb service and views for days, but a more intimate and exclusive escape, The Outpost's eco-friendly satellite lodge, Pel's Post, accommodates just eight guests in four open-plan suites. Ideal for single-use occupancy for families or groups of friends, Pel's Post comes with the services of a personal chef and private vehicle and guide for a truly bespoke bush experience.



DREAM BIG

Samuel, a previous security guard, only trained as a guide later in life when his love of birds inspired him to seek a new path. He told us how he endeavoured to learn everything he could about birds, teaching himself how to identify their calls and appearances. His dedication paid off in 2012 when he was given the opportunity by the Makuleke Property Association to do a one-year professional field guide course and has never looked back.

It seemed fitting that he would tell us about the realisation of his life's dream while we stood at the top of Lanner Gorge, watching the sky turn from pink to blue. This ancient and expansive landscape encourages one to dream big. And, I should know - just 20 minutes before Samuel regaled us of his journey, I started a new one of my own when I got engaged on top of that same lookout, with an elephant shrew waiting in the wings for the celebration to begin.

For more information on The Outpost, visit www.rareearth.co.za.

*by nicky furniss
/ photography by rare earth*

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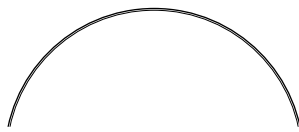
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LIFESTYLE

PANTHÈRE DE CARTIER

This is not just a bag, it's an attitude. It is the three-dimensional definition of a nomadic and urban style statement. Combining leather with the Maison's emblematic animal, the Panthère de Cartier bag unites leather goods and jewellery-making savoir-faire and plays on the opposition of contrasting elements around the panther. First, there is the sensuality and curvature, which give the bag its generous volume and recalls the flexibility of a panther in motion. The bag is fluid, curvy, and

soft, with no sharp edges or visible seams. Then comes the ferocious and the wild. The bag's clasp, with a radical panther head design, says it all. A Cartier signature, this panther head was created in collaboration with a high jewellery sculptor. An exceptionally-designed architectural piece adorned on its flat surfaces with eleven leather inserts, creating depth and perspective. A tab on the inside depicts a stylised panther's head, referencing the emblematic animal.



A CLASSIC REIMAGINED

A splash of colour. A poetic shimmer. A sense of renewal. The dials that decorate the new Datejust 31 burst with fresh energy and promise. With its three different finishes – sunray, matt and grained – the floral motif springs to life in the light. It is available in three colours: azzurro blue, olive green, and silver. The pieces are shining examples of refined dial-making expertise, requiring high-technology finishing techniques. The textural effects are further enhanced by diamonds of varying sizes, which call to mind dewdrops illuminating the centre of the flowers. A timeless model whose style has often evolved, the Datejust once again proves its contemporary appeal. Resplendent and sparkling, these new floral-motif dials appear enlivened with movement, offering a different perspective on the cycle of the seasons.

SIPPING JAPANESE CRAFTSMANSHIP

Experience the perfect balance of flavours with a bottle of Roku Japanese Gin 750ml. This premium craft gin is created by the House of Suntory in Osaka, Japan, and features six Japanese botanicals expertly blended with eight traditional gin botanicals. The result is a truly unique gin that delivers an authentic taste, perfect for any occasion. The Roku Japanese Gin 750ml is crafted with meticulous attention to detail and undergoes a unique multiple-distillation process to bring out the best in each botanical. Experience the difference that quality craftsmanship makes with Roku Japanese Gin. Available at leading retailers for R299.



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SCULPTED PERFECTION

Madri Hopkins' Contemporary Jewellery Offers Timeless Elegance

The saying, "accessories maketh the woman", rings true when you consider that accessories often say more about you than your clothing. Madri Hopkins' inspiring line of contemporary jewellery is an extension of your personality and character.

Creative design has always been Madri Hopkins' passion. In 2013, during her studies at the University of Stellenbosch in Creative Jewellery Design and Metal Techniques, she was nominated as a semi-finalist in the Anglo Gold Jewellery competition before graduating. She was also nominated best final-year student.

After completing her studies, Madri established the iloni brand in 2015, when, during her start-up year, she was chosen as one of 40 emerging South African creatives and given the opportunity to exhibit at Design Indaba in Cape Town. In the same year, she was invited to exhibit her jewellery at 100% Designs in Johannesburg, where it was chosen as one of the country's 100 most beautiful art pieces.

Another accolade soon followed when one of Madri's bespoke neckpieces was selected by Southern Guild for their exhibition titled *A New Wave*. The neckpiece was also chosen to be displayed at the Southern Guild's *New Wave Exhibition*.

In 2017, Africa Fashion International contracted Madri to collaborate in designing and producing a unique accessory range to be sold in their retail stores.



Madri Hopkins

Making her mark as a talented South African jewellery designer, Madri was invited to open the first iloni store in the trendy Watershed at the V&A Waterfront at the end of 2020. And in 2021, she was nominated as a Professional Category finalist at South Africa Jewellery Week.

INDIVIDUALITY FIRST

iloni's bespoke collection of contemporary designed jewellery has been created to epitomise individuality. As a proudly South African, exclusive jewellery brand by award-winning designer Madri Hopkins, iloni's signature style is timeless, elegant, yet bold and playful.

"We want every woman to feel the joy of expressing herself with ease and simplicity. She knows every iloni piece is an investment as a timeless winner for all occasions but still celebrates her uniqueness and the excitement of the moment", says Madri. The iloni woman is unpretentious and values superior quality and sustainability. She is not in favour of mass-produced creations and values unique handcrafted pieces.

iloni jewellery is characterised by sculpted simplicity and precise finishes that are subjected to Madri's perfectionistic eye. Being true to her brand ethos, Madri's creative journey





Modern Pearl Stack



Pearl Ring



Statement Stack



Balance Stack



Pearly Stack



Crossover Ring, Gold

includes experimenting with new materials, techniques and processes that create an element of surprise in every design.

CUSTOMISATION & PERSONALISATION

With the variety of styles, designs and materials of her various neckpieces, bangles, rings, and earrings, the iloni woman can be creative and style it her way. The collection allows the wearer to personalise iloni stacking rings, for example, by building her own statement ring with different designs and metal


colours. iloni's philosophy is "stack as many as you want". Clients also have the entire iloni range of designer rings as inspiration to request a customised piece by adding a diamond, gemstone, or engraving.

WEAR IT EVERY DAY

The collection has been designed to be comfortable and practical to wear. Although suitable for everyday wear, it transitions easily from day to evening and effortlessly steps up as a statement piece for a special occasion.

The range is created from interesting

materials that are unusual in the jewellery industry, such as silicone with brass. New creations with different materials are constantly added to the collection.

For more information on award-winning designer Madri Hopkins and her iloni jewellery brand, visit www.iloni.co.za for or follow them on Facebook and Instagram @ilonijewellery. 

*by karen armstrong /
photography by iloni jewellery*



WILDEBERG



Just Wild!



Taste the latest vintages of Wildeberg wines at the recently renovated Damhuisie in Franschhoek. Expect wild mountains, wild winds, wild fermentation and a generally wild experience. The views are spectacular, our full range of wines is also available and cheese platters are prepared to order.

Between the Manor House and Elephant's cottage, we also offer accommodation for up to 10 guests. There are farm trails to follow, abundant birdlife, indoor and outdoor fires, a swimming pool and even an on-site chef, making Wildeberg quite possibly the perfect getaway for a weekend of friends and family. The farm lies at the foot of the Franschhoek mountains, just 5 minutes from town.

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MANY FACES OF HER ART

Impressions of Erika Turvey

Expressing her view of the world and its people, Erika Turvey's free-spirited art connects with her past, her subject, and with the viewer through her use of colour and texture

Born in the town of Modimolle, in the agricultural heartland of Limpopo Province, artist Erika Turvey was enthralled by art from as early as she can remember. The array of different colours would captivate her mind, and watching a picture come to life with the stroke of a paintbrush made her young heart soar. "I would draw, sketch, and paint with anything I could get my small hands on," says Erika, "and I would memorise all art techniques that I came across with a frenzied passion.

Although her artistic talent was clear from a young age, Erika's unbridled creative nature made connecting with her peers in this predominantly rural farming community somewhat of a struggle. By the time Erika reached high school, she felt frustrated, realising that she had the ability to expand upon her artistic skills, but that the lack of art programmes in the area left her feeling stunted. "I voiced my frustrations to my parents, who sent me to Pro Arte Alphen Park School in Pretoria. It was

an opportunity that changed my life. At Pro Arte, and later at the University of Pretoria, where I studied fine art, could I blossom into the artist I was always meant to be."

After completing her studies, Erika taught art at Optima College for the Visually Impaired, learning about art from an entirely new perspective. "I had to learn how to explain colour through texture and form pictures through touch. In many ways, my students taught me. This experience greatly influenced my work. Thus the eyes in my work became a focal point, and different textures became a staple," she says.

For Erika, living her life as a free spirit means embracing spontaneity - a quality she expresses through her art - with the result showing a bold juxtaposition of unconventionality and reality. "Art helps me to communicate. You might say it is my language that allows me to visually express my thoughts and emotions. Flight, escapism, conscience, and life are some topics I love to work with. I don't use live models or photos as references when I paint my portraits; thus, my






figures are not always anatomically correct. All the people I create on canvas are from my dreams or memories, and don't exist until I start painting them. They are a direct expression of emotion, and each one is unique."

Self-identifying as both an expressionist and an impressionist, Erika is passionate about expressing herself on canvas. "At the same time," she says, "I want to leave a lasting impression on the viewer. I want them to look deep inside themselves and connect to my work in their own special way, making my dreams and memories their own. Through my art, I want them to understand what I cannot express in words."

An almost unmissable feature of Erika's art is her use of birds in much of her work. Sometimes mistaken for religious symbols, Erika clarifies that "birds are very symbolic for me. They represent a memory of something I saw

in the past and where I am in the present, content and free at the same time."

While most in her element in front of a canvas, Erika also values engaging clientele at her gallery in Wilderness. Having worked with art distributors from the age of 18, she understands the business side of her art equally well as the visually impactful side. She proudly recalls how her art has made its way to art lovers beyond South Africa's borders to countries such as Australia, Singapore, Switzerland, Russia, Italy, and many more. At her gallery, Erika also presents the occasional art workshop to engage people in the community, and sometimes from further afield, who are eager to learn about their own creativity.

For more, call +27 82 923 8199, email erikaswartturvey@gmail.com, or follow Erika Turvey Art Gallery (Milkwoodvillage, Wilderness, Western Cape) on Facebook. 



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FOOD FROM THE LAND OF THE RISING SUN

Global Japanese-inspired Restaurants for Your Bucket List

Known for their complex flavour profiles, respect for seasonality and their rigorous preparation of ingredients, the Japanese have intrigued and dazzled foodies for centuries. For most, cooking Japanese at home hasn't progressed further than sushi, but Japan's sun is rising in the restaurant landscape.

With the overwhelming health benefits of the nation's ingredients (think seaweed, green tea, matcha, miso and other highly nutritious fermented foods), it's no surprise that global tastes have swayed in the direction of Japan. Studies have now proven that the Japanese diet can reduce the risk of certain cancers and heart problems.

Japan's rise over the culinary landscape is seen both from the country itself and further afield, with Japanese and Japan-influenced restaurants frequently appearing on the world's best lists. The following establishments have caught our eye, globally mastering the art of Japanese influences in their award-winning kitchens.

IN JAPAN NARISAWA

Chef Yoshihiro Narisawa labels his food as "innovative Satoyama". Satoyama is the area between mountain foothills and flat land where inhabitants

live in reverence of nature. While Narisawa spent nearly a decade climbing the ranks of celebrity kitchens globally, it was in Japan that he finally chose to create his opus. Here, diners can expect seasonally specific dishes inspired by the provinces. Championing sustainable cuisine, Narisawa sources locally, ethically and with zero food waste, scooping Asia's 50 Best Restaurants - Sustainable Restaurant Award in 2013.

DEN

Two-Michelin-starred Den in Tokyo is chef Zaiyu Hasegawa's ode to home cooking but make no mistake, this is homemade food taken to new heights. The kaiseki-style restaurant famously treats its guests with the warmth of family and offers a menu that placed it 11th in The World's 50 Best Restaurants 2021. The Kentucky Fried Chicken - paired with Japanese Sticky Rice and Chicken Ginseng Soup - is a must. Sourcing only the best ingredients, he has taken traditional Japanese cuisine and made it deeply personal and famously good.





Den Tokyo



Mory Sacko at Louis Vuitton

FURTHER AFIELD

Beyond the country’s borders, many of the world’s top restaurants take their inspiration from Japan, incorporating its clean flavours and complex techniques into their menus. Herewith, some of the world’s best establishments reinterpreting Japanese cuisine.

MORY SACKO AT LOUIS VUITTON

Meticulous precision, design flair and contemporary, gourmet spirit all come together at the new Mory Sacko at Louis Vuitton in St Tropez, France. Spearheaded by the Michelin-starred French West African chef Mory Sacko, he reinvents traditional Japanese dishes and infuses them with markedly African flavours, presenting them as gourmet bento box-style meal kits called ****ekiben****. The Roasted Sea Bream in Banana Leaf with Coconut Curry, Aloe Vera and Lime is just one example of his West meets East fusion.

MAIDO

Lima, Peru, is the unlikely address for this Japanese-inspired establishment. A regular on The

World’s 50 Best Restaurants list – Maido, like FYN, takes from both nations and innovates a fusion. With his roots in Japan and his birthplace in Lima, chef Mitsuharu “Micha” Tsumura gave rise to Peruvian Nikkei cuisine. Here, seafood is the star of the show, with Peru’s famed ceviche taking centre stage. Off the back of 50 hours of cooking time, the beef short rib is reportedly so tender that it requires only a spoon to enjoy.

CLAY

With its name nodding to the traditional earthenware pots used in Peruvian fire cooking, Clay is a fusion restaurant bringing Nikkei cuisine to Dubai. The menu’s Japanese-Peruvian union manifests as Sake Taco, Katsu Sando, Soft Shell Crab Bao, various ceviches, and Prawn and Tofu Tempuras, among a smorgasbord of other Nikkei-style dishes. Food inspired by the elements, intricate techniques,



Chef Mitsuharu “Micha” Tsumura



and nuanced flavour is all part of the promise at Clay.

MIDORI

Ranking as the only Michelin-starred Japanese restaurant in Portugal, Midori is the vision of chef Pedro Almeida. “Japanese with a Portuguese soul” is the philosophy that carries Midori’s menu, showcasing Japanese fine dining using the best quality ingredients against a backdrop of the spectacular Sintra Mountains. Choose from the eight-moment Kiri menu or the nine-moment Yama menu that includes the likes of *omiotsuke* (miso soup), *yakimono* (grilled and pan-fried dishes) and more.

KARASU

Taking after the *izakaya* - a traditional Japanese bar with food - the elegant Karasu in Brooklyn, New York, is the brainchild of chef Yael Peet. Here, an artfully created sharing menu is informed by the concept of *washoku*, a



Clay - Dubai



Midori

philosophy striving for culinary balance by incorporating diverse flavours, textures, and colours. Naturally, the menu is accompanied by a mean

cocktail list that reinterprets the classics and rubs shoulders with sake, Japanese whisky and *shochu*. Enter through the back door of Walter’s. ⑩



Karasu

EVERYDAY EXCEPTIONAL

Introducing the Maserati Grecale

Maserati South Africa has unveiled the Maserati Grecale, a statement of genuine Italian Audacity in making luxury and exceptional performance a part of the daily routine, with pricing starting from R1,650,000.



The Maserati Grecale is named after a hot and fast north-easterly wind that blows from the Mediterranean to Europe as the seasons change. Indeed, the Maserati Grecale is the wind of change for high-performance luxury urban utility vehicles, with best-in-class space, features, and technology.

For Maserati South Africa, the Grecale also introduces a new season. It has a unique, contemporary design, a futuristic digital cockpit, a mix of high-power hybrid and V6 turbo petrol engines and a level of luxury that can only come from Maserati.

LOOKING TO THE FUTURE

For the design of the Grecale, Maserati designers chose a design approach called 'balance of opposites'.

Classic design cues mix with modern materials such as carbon fibre, econyl (made from recycled ocean waste), leather and aluminium to create a striking, sculpted visual signature with the same design longevity as all other Maserati models.

The design proves that form and function can coexist. The Grecale will enter the market for luxury urban utility vehicles with the best-in-class interior space and boot capacity. It will also add

unique features such as 40/20/40 folding seats and perfectly balanced weight distribution of 52%/48% between the front and rear.

LESS IS MORE

Inside the cabin, Maserati designers have followed a philosophy of digital minimalism.

Four digital screens replace many supplementary vehicle controls and, with the deletion of the traditional gear lever, create a striking and minimalist interior.

The digital screens include a digital instrument cluster, a full-colour head-up display, a stunning 12.3" central screen





- the largest ever in a Maserati - and an 8.8" comfort display, which controls vehicle climate and comfort settings. Indeed, even the classic Maserati clock has been digitised and now acts as both a timepiece and the centre for the vehicle's Alexa-enabled smart interface.

From the driver's seat behind the Maserati steering wheel, the driver can control vehicle features through their preferred smartphone assistant and with "Hey Maserati" voice commands. That means settings such as climate control, audio controls and even complex vehicle functions can be changed without ever taking your eyes off the road.

Other features include adaptive ambient lighting, wireless charging and a unique Maserati key that can be worn as a luxury bracelet.

PERFORMANCE PERFECTED

The new Grecale sets the standard for future performance-focused urban utility vehicles.

Grecale customers can choose a four-cylinder 300 or 330-horsepower electric-and-petrol engine in the Grecale GT and Grecale Modena. Both models deliver more power and more immediate torque than similar V6 engines from competitors.

For true performance enthusiasts, the Grecale Trofeo is fitted with Maserati's hand-crafted Nettuno dual-turbo V6 with an incredible 530 horsepower. Top speed on the Grecale Trofeo is a class-leading 285 km/h, and the zero to 100 km/h sprint is dispatched in an unequalled 3.8 seconds.

Each version of the Grecale has a unique launch colour, and a select

few first buyers will have the privilege of buying their chosen Grecale as a numbered version of the limited Primaserie Launch Edition.

All models deliver their power to all four wheels through a silky eight-speed automatic transmission.

Maserati engineers have extensively used high-tensile steel and composite materials to lower vehicle weight. The low weight, adaptive air suspension, perfect weight distribution and the choice of five unique driving modes give the Grecale the best-in-class vehicle dynamics.


The Grecale also sets new standards for luxury vehicles in its class.

All three versions of the Grecale - the GT, Modena and Trofeo - feature a unique exhaust note that invites jealous stares and engages the heart of the driver. In all models, the exhaust note will deepen and become more urgent in the Sport driving mode, and in the Trofeo, this is further enhanced in the Corsa mode.

Inside, there awaits another aural treat.

Maserati has partnered with Sonus faber, the Italian Artisans of Sound, to create two specific sound systems for the Grecale. The system was uniquely engineered for the cabin of the Grecale and was tweaked after hundreds of hours of testing to have the distinctive Voice of Sonus (VoS) audio signature.

In its most luxurious form, the Sonus faber sound system has 21 speakers and uses 360-degree audio technology to create a truly immersive experience.

Ultimately, every masterful touch, executed in classic Italian style, combines to make the Grecale an exceptional experience. Every day. 



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ICONIC GIFTS FOR GIVING

Carrol Boyes

**Carrol Boyes is synonymous with legacy, ingenuity,
and excellence in sculptural design.**

Celebrate your bespoke entertainment and bar space with iconic pieces from Carrol Boyes - a selection of sculptural products - crafted to inspire conversations around the dinner table and in the home.

Admire the attention to detail and functionality in every piece that is crafted to last for a lifetime. The Carrol Boyes iconic range speaks to every collector's desire for both quality and craftsmanship in every piece. The statement Drinks

Trolley 'man' draws the eye in and creates a focal point that never disappoints in any home space. Graciously host guests around the striking Drinks Trolley curated with a fine selection of their unique glassware and complementary bar and wine accessories fit for royalty but intended to be enjoyed daily.

TALKING WINE

Carrol Boyes offers a selection of exquisite accessories for the wine aficionado. Sculptural Bottle Stoppers,









quirky Coasters and sophisticated Drink Trays are the finishing touch to any celebratory occasion.

Lovers of red wine can delight in the Glass Decanter Set 'on the brink', which features an elegant glass vessel to aerate and serve the finest vintage. This set highlights the decanter, which is neatly embraced by a luminous sculptural figure.

Enhance your champagne experience with their newly launched Champagne Coupe Set of Four, 'ripple'. Inspired by the glamour of 1920s Art Deco, this new addition to the Ripple range is a nod to vintage glassware. Ideal for all occasions that call for sparkling wine, Prosecco, or designer cocktails.

Their eclectic selection of glassware ranges includes classic silhouettes,

contemporary lines, and whimsical details to satisfy the different aesthetics of various collectors. What sets Carrol Boyes glassware apart, is the traditional method used to produce them. All their glassware is mouth-blown, and hand-finished. This artisanal approach ensures that each glass tells a unique story and enhances the drinking experience.

RING IN THE NEW YEAR

With celebrations that ring in the new year, there is no better time to ensure that your hosting skills are perfectly polished with the help of functional art pieces. Add a tasteful touch to your soiree with centrepieces that serve a purpose.

An excellent example of this is the Carrol Boyes Champagne Cooler,

'reclining'. Keep your drinks on ice whilst serving canapés with this versatile set – consisting of a generously sized aluminium bowl and sculptural holder. Their selection of Ice Tongs, Ice Buckets and Tot Measures are an excellent way to impress the mixologist at home and are stylish options to adorn any Drinks Trolley.

Collectors of the brand can appreciate how Carrol Boyes encompasses more than tableware and home décor. Carrol Boyes has proved to be a lifestyle brand that caters to the many aspects of the modern lifestyle, offering something for everyone's individual tastes.

AN EXTENSION OF THE LIFESTYLE

In 2017, Carrol Boyes Wine launched in collaboration with Barnardt Boyes. Barnardt Boyes mixes the pleasure of creating superb locally-produced wines with a business-minded approach to marketing and worldwide distribution. Barnardt Boyes was founded by Carrol's brother, John, and his business partner, Neels.

Embodying the Carrol Boyes ethos, this was a natural extension for the brand that seamlessly merged with the aspirational lifestyle synonymous with the brand. Carrol Boyes Wines came about when John and Neels first began developing their fine wine cultivars. John soon approached Carrol to collaborate on a brand extension into winemaking because he felt strongly that this South African wine collection needed a series of labels designed by an iconic brand that would also embody the spirit of the wines he intended to produce. Hence the Carrol Boyes Wines collection was conceived.

Savour every moment and create memories with Carrol Boyes.

For more information, please visit www.carrolboyes.com/za

by **carrol boyes**

TO ENTERTAIN



REWARDING EAT OUT EXPERIENCE

The top restaurants in South Africa were announced at the 2022 *Eat Out Woolworths Restaurant Awards* on 20 November at GrandWest in Cape Town. The industry was celebrated in a spectacular display of gourmet food, creative drinks, and top-notch entertainment, with over 700 guests, including some of SA's favourite celebrities, on their feet. Twelve special individual awards were given out: the Eat Out Woolworths Restaurant of the Year Award, the Eat Out Retail Capital Best New Restaurant Award, the Eat Out Naked Malt Rising Star Award, the Eat Out Woolworths Icon Award, the Eat Out Woolworths Sustainability Award, the Eat Out WCellar Wine Service Award, the Eat Out Woolworths Financial Services Service Excellence Award, the Eat Out Stella Artois Best Destination Restaurant Award, the Eat Out VISI Style Award, the Eat Out Valpré Lannice Snyman Lifetime Achievement Award and the Eat Out Woolworths Lockdown Innovation Award. The Eat Out Woolworths Financial Services Chef of the Year Award went to John Norris-Rogers of PIER.

www.eatout.co.za



FESTIVE AT THE WATERFRONT

As the V&A Waterfront gears up for its traditional festive season, free of the past two years' restrictions, it is again partnering with local artists and crafters to present a visual spectacle of décor installations that will give visitors a warm African welcome. *Joy from Africa To the World*, now in its fourth year, continues to grow as a source of inspiration and a call to action for visitors and tenants alike to act responsibly and safeguard the environment. This year, the theme is nostalgia: reflecting a moment when the world yearns to return to happy, simpler times. Through the initiative, the Waterfront will continue to shun imported tinsel, baubles, and plastics for its festive decorations, which often end up in landfill sites, choosing instead to creatively repurpose and present fresh, original installations every year. Since its inception, the collaboration with creatives has created 155 jobs and now supports many small local design and craft businesses, most of which are women-owned. This year, activations will be in place from December until mid-January 2023.

www.waterfront.co.za



ALL IN!

by Chris Bertish

What would you put on the line for what you believe in? For Chris Bertish, the answer is everything. *All In* is the latest book from internationally renowned big wave surfer, ocean adventurer, multiple Guinness World Record holder, speaker and author, Chris Bertish, telling the harrowing tale of his 2017 7,500-kilometre solo SUP TransAtlantic Crossing from Morocco, Africa, to Antigua in the Caribbean. "The book tells the story of my three months alone at sea and some of the gnarly adventures I went through to do what most people told me was completely impossible," says Chris Bertish. "Some of the highlights include being targeted by a great white shark, towed by a giant sea squid, capsizing multiple times and surfing down 10-meter waves as challenging as anything I have faced in any Mavericks Big Wave Surfing Championships!" Too many times, Bertish, found himself hanging on the edge of his modified SUP for dear life. He also became one with the elements, ultimately succeeding in something everyone said was impossible. This is the story of his incredible journey.



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A VISION IN RED

*2022 Diners Club Young Winemaker
of the Year Finalists*

The 2022 Diners Club Young Winemaker of the Year finalists presented some of South Africa's most delectable red blends for this year's competition. *Signature* went behind the scenes and in the vineyards to bring the finalists, and their wines, to you. 



Elzanne Bosman (Groot Constantia)



Richard Schroeder (Groot Phisantekraal)



Handré Visagie (Koelenhof)

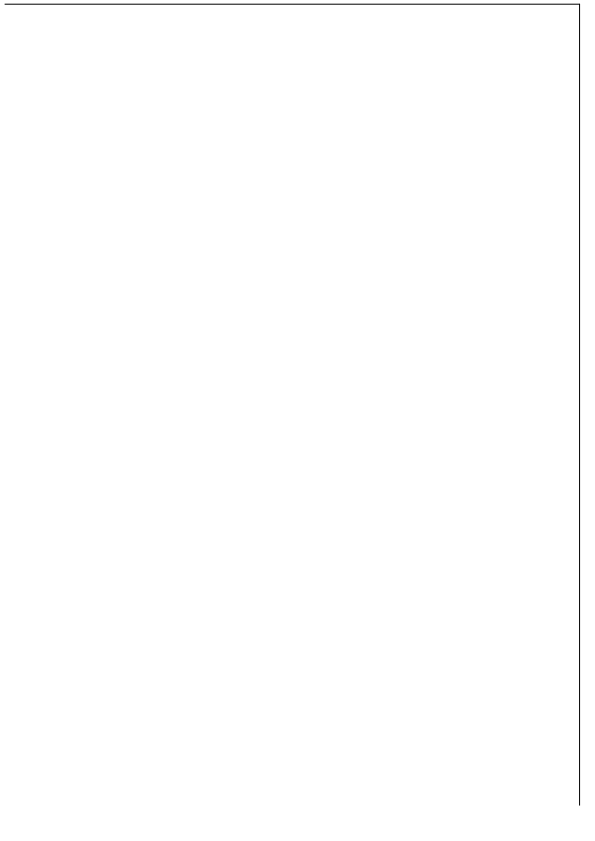


Nongwebo Langa (Delheim)





Neil Bruner (Chamonix)



HELP YOU TO HELP ME

Small Acts of Kindness Can Make You Happier & Healthier

How to optimise the pursuit of well-being and happiness is a question researchers have tried to tackle from a range of angles. The social effects of the pandemic led many people to focus more closely on their mental health and buffer against threats to well-being – in short, to pursue happiness.

As a social scientist, I study the intersection of ethical behaviour and well-being. Last year, my colleagues and I decided to explore ways that people could increase their sense of well-being and decrease the increasingly common feelings of anxiety and depression that arose during the pandemic.

Given the recent popular movement towards ideals of self-care and focusing inward, we wanted to investigate the best way to increase one's happiness and mental health further.

We compared people who chose to treat themselves by spending money, time, or some form of resources on their own happiness (anything from painting their nails to watching their favourite movie), versus those who treated others (again, anything from opening the door for someone at the grocery store, to donating goods to charity). In both cases, people mostly did simple, low- to no-cost acts daily.

COMMITTING TO KINDNESS

What we found was surprising: kind acts did not affect the well-being of people who didn't consistently enact

behaviours outside their routine. However, for those who fully engaged in the study by consistently enacting behaviours outside their regular routine, acts of kindness significantly boosted their well-being and mental health compared to those who treated themselves.

Not only that, but for those who fully engaged in their kind acts, those acts were associated with reductions in anxiety and depression.

Our study joins a long line of research findings that concur. Why does research find these effects? Some have found that spending our energy on other people (particularly those less fortunate) makes our own troubles seem less pressing.

Others have noted that treating others often means spending time with them, building and reinforcing relationships – and we know that strong social relationships are one key to happiness. Relatedly, when other people are present, we tend to smile significantly more – essentially experiencing positive emotions more frequently.

Research has also suggested that leading a meaningful life is a significant predictor of feeling good. Spending your limited resources and energies on other







people can likely help boost this sense of meaning, making life more fulfilling and worthy of living. In contrast, spending time, money or effort on yourself doesn't seem to have the same benefits.

PREDICTORS OF HAPPINESS

We are now conducting a follow-up study, trying to better understand if all of the kind acts people may engage in are equal predictors of happiness or whether there are particular characteristics of certain acts that may make them more helpful in increasing positive feelings.

Interestingly, we have found that you are sure to benefit from your kindness as long as you don't do the same act over and over (for example, baking cookies for your neighbour every day).

However, three factors make certain acts particularly beneficial to happiness:

Doing something outside your normal routine - for example, driving your neighbour to his doctor's appointment - affects your happiness more than doing routine acts, such as helping your spouse with the dishes.

Changing the kind acts that you do is important. For example, one day, you

might help a co-worker finish their tasks, while another day, you might choose to spend time helping your niece learn to play soccer. So, variety is key.

Happiness is increased when you receive positive feedback about your kind act. Knowing how you have helped someone or receiving gratitude and appreciation for your act amplifies your positive feelings.

Increasing your happiness and mental health doesn't have to be complex, time-consuming or expensive. In fact, it can be done in 60 seconds without much effort or money at all - just consider holding open a door for a stranger or complimenting your colleague.

Although engaging in kind acts isn't a universal remedy for emotional needs, these little acts of kindness can all add up to the old adage: in helping others, you really can help yourself. ①

by *meena andiappan*: assistant professor of management and organizations, university of toronto / www.theconversation.com/ / photography by unsplash.com



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