



The South African Wine People

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Spring Newsletter

March - May 2012

Observations from our recent visit to South Africa

“The most dramatically beautiful wine country in the world is surely South Africa’s” Hugh Johnson – The World Atlas of Wine

We arrived in the Cape to cool days and nights. Viticulturalists and winemakers were happy with the growing conditions. But for a brief hot spell of three or four days, the cool temperatures prevailed. Each morning we would wake up and peer out of the window of our apartment bedroom to view the mountains rimmed with orange and set in a clear blue background. The view never fails to take one’s breath away.

Visiting with the producers with whom we currently work, we saw a continuing effort to modify and upgrade the cellar, make improvements in the vineyard or gained a deeper insight into the individual approach to the industry. At Landskroon a brand new crusher and high-volume mash chiller were being installed. At Altydgedacht (Tygerberg) research was being undertaken to see how they could improve an already stunning Pinotage vineyard. At Hermanuspietersfontein, the viticulturalist was working to overcome problems in the vineyard caused by exposure to wind. Visiting with Jean and Jean-Pierre Daneel we saw what “handmade” really means. At Gabrielskloof we spent two restful nights in the restored stone cottage and tasted through all of the wines currently in barrel in a setting that has a cathedral-like feel.



Inside ...

**Award winning
Chenin Blancs**

**3 great recipes &
wine suggestions
for gatherings of
all kinds**

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Chenin Blanc - South Africa's Calling Card?

South Africa grows more Chenin Blanc than the rest of the world combined and makes it in many different styles. Ranging through bone-dry summer sippers to full-bodied oak aged gems and on to unctuous dessert wines there is a style for every palate and situation.

There is evidence that Chenin Blanc reached the Cape in the 1650's. It thrives in South African conditions, allows farmers to harvest a good crop and winemakers to make good wine. It features as a key component in brandy.

Chenin Blanc is the key component of several high volume wines while estate winemakers have focused on producing outstanding value wines. A handful of craftsman winemakers produce full-bodied barrel-aged wines made from old vines. As these wines reach a greater international audience they are being met with high praise.

We feature several single varietal Chenin Blanc's as well as a number of blends, each with its own appeal.

Look for:

Landskroon Dry Chenin Blanc

Landskroon Bush Camp The Sundowner Chenin Blanc (Off-dry)

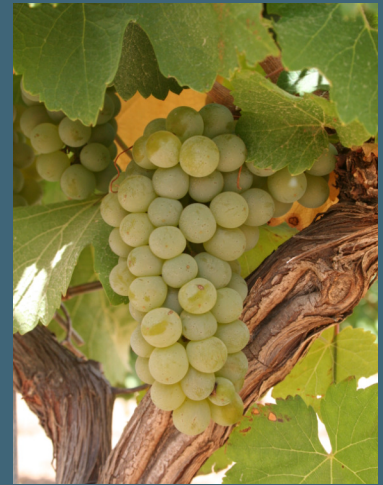
Overgaauw Shepherd's Cottage White (Chenin Blanc, Chardonnay)

Red Falcon Devon Blanc (Chenin Blanc, Muscat d'Alexandrie, Colombar)

Tygerberg The Ollo (Viognier, Chenin Blanc, Chardonnay, Semillon)

Jean Daneel Initial White (Chenin Blanc, Colombar, Chardonnay, Sauvignon Blanc)

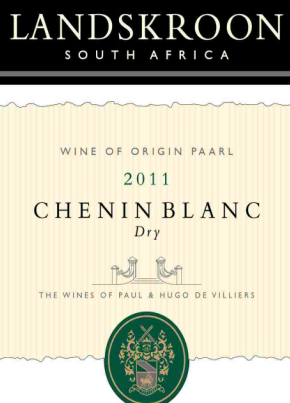
Jean Daneel Signature Chenin Blanc



Here are some stores you can find the Award Winners at:

Apollo, Rochester
Apple Valley Liquors
Brooklyn Center Liquors
Cap 'n Cork, Rochester
Century Wine & Spirits
Eden Prairie
Edina Liquors
France 44
Lake Street Wine & Spirits
Lakeside Wine & Spirits
Liberty Village Wine & Spirits
MGM Maple Grove
Northgate
Red Lion Liquors
South Lyndale Liquors
Sunfish Cellars
Surdyks
Thomas Liquors
Top 10
Westside Liquor, Waite Park, Willmer, Albertville

2 Award Winners



Landskroon Dry Chenin Blanc – Best Value Imported White Twin Cities Food & Wine Show 2012 (Retail \$9 - \$11)
Apricot and honeysuckle characteristics predominate. The palate is zesty with hints of lemon and lime on the finish. Delicious with seafoods, salads and light chicken dishes.

Jean Daneel Signature Chenin Blanc – Best of Show Imported White Twin Cities Food & Wine Show 2011 & 2012 (Retail \$26 - \$30)
Peach, apricot and honeysuckle predominate. Full bodied and rich on the palate with hints of oak on the finish. Pairs well with rich seafood, chicken and pasta dishes.

Jean Daneel



Recipes

What is wine without wonderful food to go with it? We take great pleasure in presenting the whole experience to you. If you are trying to decide what to serve at your next gathering, why not take a peek at these wonderful recipes on the next page.

1. Onion, Olive and Sun Dried Tomato Tart

Wine recommendations:
Bristle Dry Cabernet Rose
Gabrielskloof Sauvignon Blanc

2. Carpaccio of Beef Tenderloin

Wine recommendations:
Landskroon Cabernet Sauvignon
Hermanuspietersfontein Kleinboet

3. Poached Pears

Wine recommendations:
Hugo's Hill Morio Muscat

At Clos Malverne we experienced a tasting of ice cream with dry wines. At Middelvlei we saw a thoroughly “modern” gravity feed winery built in the 1940’s. At Overgaauw, the stamp of David van Velden’s approach to winemaking was clearly evident on the new wines. Each winery had something fresh and exciting to show us. On many nights we would sit under the grape arbor with Dave and Lorna Hughes enjoying lovely fresh food, stunning wines and great conversation.

On the product sourcing front we were introduced to the wines from some thirty odd wineries and were able to come up with a list of new products that, over the course of the next twelve months, will give us great coverage of many of the countries specialties and the diversity of growing and winemaking conditions. And we observed some groundbreaking work. We traveled some four hundred and fifty miles in a day to observe a winery at Strandfontein on the west coast where Sauvignon Blanc and Pinot Noir are being grown in a cool, windswept environment in a vineyard some half a mile from the sea and water is being piped some twenty-five miles to irrigate the land. We visited with producers who are doing a lot of work with wild yeast ferments and others who grow grapes in nothing short of extreme conditions. And always, we found wines that capture the essence of the family focus and a true reflection of the individual conditions with which they are confronted.

Highlights were too many to recount fully but there were two standout experiences. While visiting with Bernhard Heyns and Kobie Viljoen of Gabrielskloof they took us for lunch at Goedvertrouw where the delightful Elreda Pillmann prepared us a lunch fit for kings and queens. A progression of dishes and a couple of bottles of wine left us satisfied.

Dave Hughes arranged for us to visit the Van Rhyne brandy distillery in Stellenbosch. The care and dedication to the production of high quality brandy was evident in all that we saw and finally, Neville, the cooper left us with the haunting memory of his “brandy barrel sonata”.

On our last day in the Cape, we hosted a group of Gustavus Adolphus Alumni at three wineries in Stellenbosch and one person left us with a reminder of the grandeur of the winelands as he said, “I had no idea it was so beautiful!”

Onion, Olive and Sun Dried Tomato Tart

½ cup Olive oil
3 medium sweet onions
2 teaspoons balsamic vinegar
1 cup green olives halved
1 cup sun dried tomatoes
1 dessertspoon Herbes de Provence
Puff pastry

Heat the oven to 400 F

Cut six rounds of puff pastry with a saucer, line a muffin pan with the puff pastry rounds and brush with olive oil

Sear the onion in the remaining olive oil over high heat until some nice, dark color appears. Reduce the heat, add the balsamic vinegar and sauté until the onions are translucent.

Rehydrate the sun dried tomatoes in boiling water and allow to stand overnight

Mix the onions, olives, sun dried tomatoes and Herbes de Provence and spoon into the puff pastry shells. Bake for twenty minutes or as directed.

Carpaccio of Beef Tenderloin

1 lb. Fillet of beef trimmed of fat
Olive oil
1 teaspoon ground Coriander
black pepper
1 tablespoon herbes de provence

Preheat the oven to 500 F

Rub the tenderloin with olive oil and the herb and spice mix

Sear the tenderloin over high heat for thirty seconds on each side and place in the oven for five minutes

Remove from the oven and place immediately in the freezer

After twenty minutes, remove from the freezer, cover with cling wrap and place in the refrigerator for at least two hours.

Slice thinly to serve

Serve with roasted seasonal vegetables

Serves four



Poached Pears

2 firm Bartlett pears, peeled, cored and quartered
2 cups white wine
½ cup sugar
6 cloves

Place the white wine in a saucepan and add the sugar and cloves

Bring to the boil stirring until the sugar has been dissolved

Add the pears and poach for twenty minutes

Serve with vanilla ice cream

Serves four