

TasteTeam

The Dynamics of Wine

Wine Dynamics is a young wine distribution, sales and marketing company which was started by dynamic individuals in January 2010 after seeing a gap in the industry for a company that views itself as a business partner that creates smiles of satisfaction on their clients' faces. The selection of wines this month comes from a few of Wine Dynamics' clients who will also be represented at The Wine Show Jo'burg, so if you like what you read here, then be sure to visit their stands at the Sandton Convention Centre from 8-10 May to see whether you agree with what the team had to say.



From left to right: Louis Sauvignon Blanc 2013, by **Louis Wines**, RRP: R99. Fort Simon Viognier 2012, by **Fort Simon**, RRP: R96. Sterhuis Chardonnay 2010, by **Sterhuis Wines**, RRP: R135. Joubert-Tradouw Syrah 2008, by **Joubert Tradouw** RRP: R130. De Meye Trutina 2009, by **De Meye**, RRP: R140. Boschklouf Conclusion 2011, by **Boschklouf**, RRP: R250.



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Daisy Knowles Daisy hails from the North-West Province, having grown up in Mafikeng. She spent five years in the UK, or (y)UK as she terms it, before returning to SA in 2001. She now lives and works in the fairest Cape. A most personable Personal Assistant by day, she dabbles with wine courses on the sideline to keep the brain in check and enjoys practicing the art of wine drinking at any and every chance she gets.

Louis Sauvignon Blanc 2013

RRP: R99; **Stockists:** Food Lovers Market, Bootleggers and Norman Goodfellows

www.louiswines.com



Daisy says: Hello.... Please may I take the entire bottle of this wine and sneak into a corner to quaff it on my own?! This wine boasted a beautiful pale gold hue with scents of green melon, litchi, white pepper and green grass. Her 'tear drops' or 'legs' clung provocatively to the inside of the glass - giving you good reason to swirl it a second, third and fourth time...if only to get those beautiful aromas to flirt with your sense of smell over and over and over again.

Charlotte says: Instead of the ABC (Anything But Chardonnay) trend, I'm on a bit of an ABS vibe at the moment (Anything But Sauvignon Blanc), so I admit to being slightly wary as I was handed this glass. I am always happy to

be surprised though and this certainly wasn't what I was expecting. Aromas of sweet green melon and ice cold green grapes that burst with flavour leapt out of the glass and then a lovely richness and gentle floral nature came forward to keep the acidity in check. Certainly something surprisingly different and one to add to the collection.

Eduard says: With hints of green on the colour my expectations for the aroma were met with white peaches and a tropical feel of passion fruit. Spicy rosemary was winking just behind my nose's reach adding to this wine's full bodied aroma. On the taste it is beautifully balanced between acidity and a nearly creamy aftertaste. (Some Semillon in there?) This wine woke me up, snuffed my cold out of the door and is a keeper in my book - most enjoyable!

"I am Sauvignon Blanc's harshest critic, but this wine has made me seriously reconsider."

Donald says: This wine smelled like your run of the mill Sauvignon Blanc so immediately I was not terribly impressed. There was however just a hint of something different to make me wonder where it came from - all the usual suspects plus a bit of flinty earthiness. I find most Sauvignons very narrow on the palate but this is anything but, all the tropical fruit you could hope for well balanced by a pinch of fynbos herb but more importantly smooth, full and very soft with only a

very subtle dose of acidity on the finish. I am Sauvignon Blanc's harshest critic, but this wine has made me seriously reconsider.

Guest taster Eugene says: The bouquet on this wine is simply beautiful: fruity and floral to the extreme! I could spend the day smelling it and it would certainly be a day productively spent. From the first sip there were happy faces all around and gestures of glasses wanting to be re-filled. This wine had me wanting to spend a whole day sipping it on a soft daybed under a canopy of trees, or lying lazily outstretched on a lounge by the pool.

Fort Simon Viognier 2012

RRP: R96; **Stockists:** Liquor City and Farm Liquors
www.fortsimon.com





Charlotte Spicer *Charlotte is known amongst her friends and exasperated family as a professional “Intoxicologist”. She has worked in the wine and spirits industry for a number of years now. Apart from enjoying the odd glass or two of wine, she is partial to a wee dram of whisky and also likes to think she puts Nigella to shame in the kitchen – but doubts that she could lick her spoon that seductively...*

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Daisy says: This wine smelled like sitting in an English country field, adorned with flowers and the odd barrel or two of hay. She was pale gold with a touch of green and tart and brisk on first sip. I picked up on a saline or brine-like element on this wine, which then lead me on to a taste of pear – one that you enticingly bite into, but lets you down because it’s just not quite ripe enough. I wanted to give this wine the ‘umami’ label: salty, yet slightly sweet, leaving you quite unsure of a thumbs-up or thumbs-down, yet so luring you towards another sip.

Charlotte says: Unfortunately my first impression of this, probably due to my recent bush holiday, was that it smelt like fresh elephant dung. Once the laughter had subsided, I clarified that this wasn’t necessarily a bad thing, but perhaps saying rich, warm hay, gentle floral, dried apricots and oak flavours is probably a nicer way of putting it! The finish is surprisingly fresher and lighter than the dense nose suggests and there is an underlying sweetness that adds another dimension.

Eduard says: Looking closely at the wine’s colour, the rim is clear straw going on to a yellow. The aromas are deceptively outdoorsy, light pineapple and maybe a tinge of wood with honey. The strong lingering taste started off with a tinge of sweetness moving towards acidity, balanced inside a mouthful of dry fruitiness. I like my Voignier light and friendly, so this one is a bit heavy for me. It’s brisk on the palate and will go down nicely on a cold winters’ evening paired with your favourite comfort food.

Donald says: My initial impression was that this suffers from a massive

identity crisis - so much so as to be schizophrenic. Pungent, wet-dog-just-rolled-in-a-flowerbed bouquet is not the most auspicious start to a tasting, so most of the initial attraction was down to intrigue. There was a hint of fruit as an after thought but overall the wine was piquant and savoury, sort of like smelling an Aromat shaker, which washed up on the beach. Tasting it flipped the switch – a nutty, woody mélange of pear, peach and apricot tempered with a floral undertone, this wine is fairly complex. A good foody white for when you’ve OD’d on Sauvignon Blanc and Chardonnay.

“...a nutty, woody mélange of pear, peach and apricot tempered with a floral undertone...”

Guest taster Eugene says: The nose on this was mostly of lemon and lime. There was also a slight savoury element to the palate at first, which was interesting enough to make me want to go back for those second and third sips. As an aftertaste, there was a marshmallow-powdery component, which one would expect to be sweet, but surprisingly wasn’t. This wine had me on the bench: undecided. If I were going to pair it with a dish, my choice would be a mild, fragrant Indian curry.

Sterhuis Chardonnay 2010

RRP: R135 ; **Stockists:** Wine Concepts, Norman Goodfellows and Bottelary Hills Wine Centre

www.sterhuis.co.za



Daisy says: A medium-gold colour which, when I swirled the glass, lead me to thoughts of Limoncello. It was very much citrus forward on the nose – most particularly of ripe lemons hanging heavy and yellow on the tree with a dash of lime in there too. There was lots of wood coming at me, which I absolutely loved, as well some raw almonds and a stone fruit that I couldn’t quite put my finger on. We had this alongside an array of cheeses and each complemented the other beautifully.

Charlotte says: This is a like something out of a Nigella Lawson cookbook, just picture a sophisticated yet decadently rich lemon sponge cake, drenched in a thyme infused honey syrup and wolfed down with a good dollop of double



Donald Griffiths Originally from Durban, Donald developed an appreciation for wine at a relatively young age, thanks to his francophile mother who served it. He spent most of his time in the UK trying to convert English friends to Pinotage. If he won the lottery he would buy a vineyard somewhere in the Cape and grow old in no great rush while getting his feet wet with grape juice.

cream. If that whets your appetite then you really must give this one a go. The palate has a nice masculine edge to it though, with a layer of almond essence and soft spice, which balances beautifully with the romantic nose. Thought provoking, yet not confusing, this wine will certainly be featuring in my collection in the not so distant future.

“This had a wonderfully smoky bouquet on the nose: deep and complex like a broody teenager.”

Eduard says: The bright straw colour moving into a rich gold core of a ripe Chardonnay promises an extra full bouquet that hits you with a barrage of buttery toast, lemon, pineapple and almond. I love the vanilla feel on the nose with the oaked woodiness. The medium low acidity is in balance with the lingering rounded oiliness of the taste. I don't need to say anything more about this wine, taste it and it will speak for itself. My choice for this month's trout dish.

Donald says: Every now and then a wine comes along that challenges the mainstream. This fitted the bill as for me it straddled the conundrum that many whites suffer from – oak versus fruit balance. Super concentrated on the nose with citrus, tropical fruit and almonds, this wine was everything and more I hoped it would be. Powerful, yet elegant on the palate, the fruit follow through is so concentrated its like stuffing every green and yellow wine

gum from the bag in your mouth. It's tempered perfectly by a toasty, baked cheesecake mouthful, all wrapped up by subtle acidity and freshness. If un-oaked Chardonnay is too one-dimensional for you then this is your elixir.

Guest taster Eugene says: This had a wonderfully smoky bouquet on the nose: deep and complex like a broody teenager. I didn't find it to taste quite as wooded as it smelled, but it still had a lot to offer the taste buds. Creamy and yeasty all at once, I thoroughly enjoyed its lingering taste. After-notes of soft honey with smooth citrus fruit came through, leaving a warm glow on the lips.

Joubert-Tradouw Syrah 2008

RRP: R 130; **Stockists:** Van Riebeeck Liquors and Norman Goodfellows
www.joubert-tradouw.co.za



Daisy says: This red was inky to look at, full and fat as it pressed itself against the

sides of my glass. The nose smelled of iron and raw steak, yet was reminiscent of Port. On sipping it, the alcohol was most prominent and I struggled to pick up on any fruit. This I had anticipated yet remained hopeful for more. I found this wine quite fortified, though I continued to swirl the glass until finally a trace of mulberry shone through. Akin to a poor film to which you give the benefit of the doubt, this wine needs a little more time to open up.

Charlotte says: Like a big bowl of warm, spiced berry compote, this wine begs to be drunk on a cold winter's night in front of a crackling fire, preferably under some form of fluffy blanket. The nose is slightly Port-like, showing some age, and the palate reminds me of a large slice of brandy soaked fruit cake. Whilst the maturity is nice, I do find myself yearning for some fresh fruit character, so I'd recommend to drink this one sooner rather than later before it hits a mid-life crisis.

“...this wine begs to be drunk on a cold winter's night in front of a crackling fire...”

Eduard says: Open the bottle, decant, light the braai and wait 30 minutes – at least. The colour is brick and oldish with enough red to show it is starting to come out on its own. Interesting nose: mineral, blueberries and black olives with smoke. The tannins have settled nicely and there is a great peppery spiciness that develops on the back of your tongue, especially after the second taste. Explore your dark side with this



Eduard Rosenstrauch works as a media liaison for SuperSport. He loves all sports and spending time with his family. He likes the smaller wine farms, not the impersonal tasting rooms of the big guys. Whilst he doesn't have a favourite cultivar or wine, he rather focuses on the characteristics of each wine, not caring whether it's red, white, pink or bubbly.

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one, pair it with a slab of Lindt 70% cocoa dark chocolate, on a dark stoep, late at night.

Donald says: Shy and withdrawn with meaty port-style aromas of dark fruit, leather and damp earth, this wine is like one of those bottles stumbled upon on a dusty shelf in an eccentric wine shop. It reminded me very much of some wines I've drunk from the South West of France in that it had way more of a musty, rusty nail aroma to it than fruit. On the palate the fruit gets slowly released with each sip from its grounded cloak, stewed blackberry with a tinge of spice and touch of licorice prevail in a full, rounded and supple mouthful. Like a vintage Mercedes, it may lack a bit of freshness and zip, but its finesse and build quality more than make up for it.

Guest taster Eugene says: The colour and bouquet of this one hinted at a slightly more mature wine. It was stark and earthy on the nose, reminiscent of dry forest leaves crunching under your feet on a leisurely Sunday afternoon walk in the woods. It was spectacularly smooth with a nutty finish. This went perfectly with the blue cheese on offer, with the mustiness of the cheese complementing the roundness of the wine's flavour.



Daisy says: This wine has a dark purple colour, which my eye instantly reveled in. The nose was prominent of pink pepper, cassis and blueberry – my sense of smell fell in total lust with it. Light to medium tannins on the palate and a delicious spiciness, faintly reminiscent of the after-taste of those fire jawbreakers from our childhood. I had this with some Camembert and the cheese really helped the flavours in the wine to burst in your mouth. I would have loved to pair this with a rare fillet steak and mushroom sauce, followed by a dark-berry pie with thick cream. I reckon this is a wine that could easily match up with main course right through to dessert. Just ensure you have more than one bottle at the ready.

Charlotte says: Phwoar, what a manly wine! Like a ruggedly handsome biker that looks equally good in Armani as he does in leather, this testosterone fueled glass gives lots of big meaty flavours of biltong and droëwors, yet is also suavely restrained. Smooth tannins give it a soft and seductive mouth feel, whilst deep, dark berry fruits add complexity and a

needed freshness. A big wine that leaves you feeling warm and tingly all over... and rather frisky, frankly. I'd definitely give this winemaker my number!

Eduard says: Crisp red colour with the slightest tint of brown right at the edge. The nose shouts out a blend of Cabbie, Merlot, Frank; and I'm gonna chance a feel of spiciness towards a bit of Shiraz. Specifically, I pick up blackberries and Wine Gums, aromas going perfectly through to the taste with just enough tannins that lingers on the tongue. This wine is pretty, soft and ready to drink, paired with a slice of smoked pork fillet

“A big wine that leaves you feeling warm and tingly all over... and rather frisky, frankly.”

Donald says: Sticking our noses in this prompted much discussion as to the character and make-up of this wine. It gives the impression of being crafted with a lot of tender loving care and is probably the personal project of an experienced wine maker looking for the Holy Grail partnership between terroir, fruit, wine making and cellaring. There was a hint of sharp tannins in the bouquet indicating relative youth, but the rest was cigar box, tobacco and violets followed by a dark fruit and chocolate medley. The finish is long and complex with just enough of a lick of something else to tell you its more than just Cabernet Sauvignon and Merlot. It will definitely improve with an additional year or two in the bottle and for me it's the perfect companion for a game potjie on a cold winters day.

De Meye Trutina 2009

RRP: R140; **Stockists:** TOPS@Spar and Food Lovers Market
www.demeye.co.za



Ilze van den Berg is an avid fan of all things aesthetically pleasing and gastronomically satisfying. Ilze describes herself as a self-proclaimed nerd, book worm and quintessentially quirky.

Guest taster Eugene says: The nose on this wine was exceptionally light, but with freshly cracked pepper and wafts of salty ocean breeze proving dominant to my sense of smell. It also had a faintly nutty flavour - dry like almond or pecan nut skin remnants on the tongue, with a good mix of mulberries and blackberries. I would love to pair this with an oxtail stew and revel in both whilst sitting on the floor in front of a fire on a chilly winter evening.

Boschkloof Conclusion 2011

RRP: R250 : **Stockists:** Bootleggers, Norman Goodfellows and Willoughby's
www.boschkloofwines.com



Daisy says: This wine made me see Tinkerbell flying around my glass wearing a skirt of yesterday-today-and-tomorrow flowers. And no, I have not been using any funky-illusion contraband. It was fruity, floral and

elegantly spicy... I smelled violets, dark berries and a hint of liquorice. And then something like cedar came into the mix as well...utterly delightful. I had this alongside Parma ham, which brought out a much stronger, meatier element. This blend would be well suited to sharing with friends around a dinner table in winter, with lots of laughter, chatter and good food.

Charlotte says: A heady bouquet full of violets, dried lavender and soft chewy dates that entices you into the glass. The rich aromatic nature continues onto the palate, with the young tannin structure coming through to add a moreish dry finish. I would love to try this wine alongside a roast leg of lamb, studded with lots of fresh rosemary and garlic, but would think that in a year to two it would be even more of a show stopper... Not quite sure if I can wait that long.

“The equivalent of a stark naked Charlize Theron walking into a conference room full of insurance salesmen...”

Eduard says: Deep and red from the side to the core. The sweetness of my mother's plum jam jumps out of the glass with flavours of cigars and berries surprising you with a hint of lavender. Fantastic! The tannins are full bodied and the taste lingers longer than most. This wine excites me. In cricket terms it is Dale Steyn bowling an in-swinging Yorker to take out middle and leg, you will never get enough of it and it's always

perfect. Rump Steak, medium rare, no sauce. Just me, my meat and my wine. That is how I will enjoy this one!

Donald says: The equivalent of a stark naked Charlize Theron walking into a conference room full of insurance salesmen, this wine grabbed my attention from the first sniff. Luxuriously sexy and full-bodied, the bouquet is so hedonistically overwhelming it took me a few seconds to compose myself. I absolutely love Cabernet Franc and the perfume in the bouquet of this wine told me there was some lurking behind the concentrated brooding black fruits, dark chocolate and cigar box tones from the others in the glass. A powerful, muscular wine that is made for the long haul and will definitely need to be laid down for a few years. We all know at least one wine snob - serving this to them will definitely stop them from looking down their nose at you. Superb.

Guest taster Eugene says: The bouquet on this was predominantly lavender and violet but intertwined also with the lovely scent of putting your nose to a mixed posy. I would have liked to have this on my pillow so that I could inhale it in all night. After a while of it being in the glass, notes of dark berries and old cigar box aromas came through. It seemed to smack your palate with some fairly heavy tannins, but mellowed to a full, round luscious aftertaste.

Guest Taster, Eugene van der Walt
- Born and raised in Johannesburg, Eugene's studies eventually lead him to Stellenbosch. He is now fortunate enough to live and work in the beautiful Western Cape. He has a passion for literature, food, wine, friends and anything to do with the ocean.