



The Cape Wine

# Master Copy



Number Twelve

June 2011

Publication of the Institute of Cape Wine Masters, P.O. Box 782356, Sandton, South Africa 2146. [www.capewinemasters.co.za](http://www.capewinemasters.co.za)

## In this issue...

As winter starts tightening its grip, it is time to warm up in front of a cosy fire and celebrate the special gifts our Winelands offer. It is time to pull out the special reds, ports and brandies from the cellar to ward off the chill and enjoy with our friends and loved ones.

We welcome the new Cape Wine Masters, celebrate their special achievements and introduce the ICWM Personality of 2011. Christine Rudman tells a tale about the sea and Ginette de Fleuriot reflects on wine judging.

Best wine wishes



**EDITOR**

[winbee@syrold.co.za](mailto:winbee@syrold.co.za)

## Welcome to new Masters

We welcome three new Wine Masters to the Institute—three ladies — one from Gauteng and two from the fairest Cape! Well done to all of you and we welcome you to the next exciting part of your wine journey.

Their dissertations covered diverse topics, including genetically modified organisms in the wine industry, waste management as well as garagiste wine-making. The dissertations are available for perusal on the Cape Wine Academy website and at the SAWIS library.

Over the last 27 years 193 candidates have enrolled, of whom 78 have successfully qualified, with 23 candidates presently studying to become CWMs. This brings the membership of the ICWM to 71 (including 3 honorary members).

This year's graduation function was hosted by Lourensford Estate in Somerset West on 6 May.

**Leigh Berrie** is a medical scientist specialising in Molecular Virology, and currently employed at the National Institute for Communicable Diseases. Her dissertation topic reflects her occupational interest and her passion for wine.



While studying for her doctorate at the University of Cape Town in 1998, she joined the UCT wine tasting society. On her return to Johannesburg in 2002, she enrolled in the Certificate course with the Cape Wine Academy. In 2004 she began the Diploma course, followed by the Cape Wine Masters' course in

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**Members:** Chris Bargman, Margie Barker, Berenice Barker, Rolene Bauer, Francis (Duimpie) Bayly, Paul Benade, Leigh Berrie, Kristina Beuthner, Duane Blaauw, Tom Blok, Winifred Bowman, Cathy Brewer, Marietjie Brown, Sue Brown, Marilyn Cooper, Henry Davel, Dick Davidson, Greg de Bruyn, Ginette de Fleuriot, Chris de Klerk, Catherine Dillon, Heidi Rosenthal Duminy, Stephan du Toit, Pieter Esbach, Margie Fallon, Mary-Lyn Foxcroft, Margaret Fry, Vashti Galpin, Peter Grebler, Brad Gold, Penny Gold, Karen Green, Jeff Grier, Bennie Howard, Dave Johnson, Val Kartsounis, Peter Koff, Hymli Krige, Michael Lee, Danielle le Roux, Hennie Loubser, Andy Mitchell, Gerda Mouton, Alan Mullins, Mary-Lou Nash, Boets Nel, Carel Nel, Sarah Newton, Elsie Pells, Jenny Ratcliffe-Wright, Andy Roediger, Christine Rudman, Andras Salamon, Lynn Sherriff, Caroline Snyman, De Bruyn Steenkamp, Clive Torr, Eftyhia Vardas, Junel Vermeulen, Irina von Holdt, Meryl Weaver, Cathy White, Lyn Woodward  
**Honorary Members:** Colin Frith, Phyllis Hands, Dave Hughes

2006. She is an active member of the Wild Yeasts Tasting Club in Johannesburg.

*Dissertation: Genetically Modified Organisms in the Wine Industry*



**Catherine Dillon** was born and raised in Cape Town and completed a BA degree at Stellenbosch University, followed by a teaching diploma at UCT. After a teaching stint at Springfield Convent, she headed overseas, travelling extensively.

Deciding that wine knowledge was an imperative for setting up a tourism business, CWA and garagiste wine courses followed. During her CWM studies, she focused her business on wine-specific tours, dealing with knowledgeable clients, journalists, wine clubs and winemakers.

She believes that sound training and education of tourist guides and hospitality staff is essential for the further development of wine tourism. She lectures for the CWA on all levels and loves combining her three life passions of education, wine and people.

*Dissertation: Waste Management in the Wine Industry*



**Mary-Lou Nash** is the co-owner, winemaker, viticulturist, tractor driver and marketer at Black Pearl Wines. She received a Bachelor of Arts, summa cum laude, with a major in Anthropology from the University of New Hampshire (USA) in 1989, and then taught English in Japan for two

years before going on a three-year world tour. When she joined her father in 1995 on his newly acquired property in South Africa, Rhenosterkop Farm in Agter Paarl, she settled down and started a family.

Then in 1998 Black Pearl Wines developed after Mary-Lou planted 4.5 hectares of Shiraz in 1997 and 3 hectares of Cabernet Sauvignon. A boutique cellar was established in 2001.

Her aim was to produce a limited edition, terroir-driven wine that is drinkable now but with bottle maturation potential. Currently Disneyland is scooping up a large percentage of the few thousand cases produced to serve as wine by the glass in all its white tablecloth restaurants

*Dissertation: Garage Winemaking in South Africa: Less is more!*

**We wish you all the best and trust that you will keep exploring and uncover new wine adventures. We also look forward to the contribution you will make to our world of wine and to the ICWM in years to come.**

## Master Achievements

Special achievement awards were presented for exceptional knowledge and ability in four different subjects. They are the Van Ryn's Trophy for Brandy Excellence, The Groenland Viniculture Award, the Villiera Sabre Award for excellence in theory and tasting of sparkling wine and the new Viticulture Award from La Motte Estate.



L-R:  
Bennie Howard, Mary-Lou Nash & Shelley Ellse

The Van Ryn Brandy Award for achieving distinction in the brandy theory and tasting examinations was awarded to Mary-Lou Nash by brand manager, Shelley Ellse.



L-R:  
Bennie Howard, Leigh Berrie & Kosie Steenkamp

The Groenland Viniculture Award was presented to Leigh Berrie by Kosie Steenkamp of Groenland in recognition of his son, De Bruyn, CWM.



L-R:  
Bennie Howard, Leigh Berrie & Jeff Grier

“The Villiera Sabre” for outstanding performance in the CWM bubbly tasting examination was presented to Leigh berrie by Jeff Grier from Villiera. “The sabre goes hand in hand with the excitement of the category and it seemed an appropriate symbol to use as an award”.



L-R:  
Bennie Howard, Catherine Dillon & Hein Koegelenberg

The La Motte Viticulture Award was presented to Catherine Dillon by La Motte MD, Hein Koegelenberg.

## ICWM Wine Personality of the Year

The Wine Personality of the Year award for 2011 has been presented to wine legend Spatz Sperling by the Institute of Cape Wine Masters at a dinner that was held by the Institute in the Old Barrel Cellar at Delheim on 7 May 2011.

Spatz came to South Africa after World War II, in 1951 to the farm De Drie Sprong, which was later renamed Delheim (Del's home) after Spatz's aunt, Del Hoheisen, who was the original owner.

Spatz first success was a sweet wine 'Spatzendreck' being Delheim's 'infamous' sweet wine which he perfected in 1961 with the very well known history of how the name came about.

In 1972, Spatz, together with Neil Joubert of Spier and Frans Malan of Simonsig, established the Stellenbosch Wine Route which was the beginning of wine tourism in South Africa and the start of all the wine routes that followed.

He has been honoured also for his contribution in training young wine makers and sharing his practical knowledge and passion with them and many other people in the wine business. He has groomed a number of highly successful present generation of winemakers – Josef Krammer, Kevin Arnold, Jeff Grier, Philip Costandius, Chris Keet, Kevin Grant, Martin Meinert and Conrad Vlok.

The Certificate of Honour was handed over to Spatz by the newly elected Chairman of the Institute, Andy Roediger.

The Institute nominates a Wine Personality of the year every year at its AGM in May and dedicates it to those wine people that have excelled in amongst others education, marketing, winemaking or spreading the message about wine in various ways.



L-R:  
Andy Roediger, chairman ICWM, Spatz Sperling  
& Francis (Duimpie) Bayly

## Master of the Seas



Christine Rudman

In November 2010, I went on a luxury cruise. It started in Dubai and ended in Cape Town, going via India and the Indian Ocean Islands. No, I didn't suddenly discover I had an ancient Aunt Wilhelmina who died and left me all her money. Believe it or not, this was work. I was asked to do a number of wine lectures and tastings on board on general subjects but ending with one on South Africa.

Here was the challenge. I could only select 6 wines and I just had 1 hour to do the tasting and tell the 150 guests about South Africa (there were 700 passengers altogether). What would you select and what would you tell them? This is what I eventually decided, after a lot of thought.

I used the Variety is in our Nature DVD from WOSA as an introduction. It covered all the points I wanted to talk about, accompanied by stunning photography. You could have heard a pin drop. They heard about the Cape's Floral Kingdom and biodiversity, which has led to our wine industry's eco focus, the most advanced in the world. One of the maps showed the winelands superimposed over the Cape Floral Kingdom, an almost perfect fit.

The DVD explained the Biodiversity & Wine Initiative, the IPW cellar and vineyard guidelines, the new Sustainability certification seal. I talked about how labour practices have improved, about Fair Trade monitoring, about BEE projects and scholarships and training programmes in place for disadvantaged people. I has also been given WOSA maps and brochures to hand out.

Then I did the tasting. I showed two Chenin blancs, an everyday drinking fruity one and a more serious one. A Pinotage of course, a Sauvignon blanc, a red blend and a sweet wine. This was my reasoning:

Perdeberg Chenin 2010 is almost an icon, it is consistently delicious, costs only R26 ex-cellar (which translated into 2½ Euros for the guests, they couldn't believe the price) and is made by a co-operative winery near Paarl. It gave me an opportunity to talk about the industry structure, that Chenin is the most planted variety and why, and what drinking value it represents. The serious Chenin was The FMC 2008, winner of multiple local and international awards, including 92 points in Wine Spectator, as well as 5 stars in Decanter. That any SA wine should be so highly rated in these prestigious overseas magazines said volumes about the quality

available here. It comes from old vineyards, is wooded and a good example of the Chenin revolution that's taken place here, plus Chenin's ability to age.

The Sauvignon Blanc I chose was Pheasants' Run 2009 from Graham Beck, which had two vintages in the recent Top Ten Sauvignon Blanc competition. It allowed me to talk about terroir and the different styles of Sauvignon available, depending on where it is grown. At time of selection, I didn't know it was also a 5-star Platter wine, which I could reveal to them on the cruise.

I don't have to tell you which Pinotage I took, Kanonkop, of course, the 2005 vintage. I explained the history and uniqueness of the grape, talked about original plantings of the variety on this estate in 1956, which are still there, and all the local and international awards it's won over the years. Plus of course about the work done by Beyers Truter when he was the winemaker, in establishing the Pinotage Association. The red blend was Waterford Estate's The Jem 2006, because it demonstrated how sophisticated our winemakers could be in blending. It is neither a Bordeaux, Cape nor Rhône blend but its own creation, containing mainly Cabernet Sauvignon, with Shiraz, Cabernet Franc, Malbec, Mourvèdre, Sangiovese and Barbera. Both interesting and delicious. I made the point that although we can and often do classic blends like those in France, we aren't hampered by their stringent rules.

The sweet wine was Klein Constantia's Vin de Constance 2005, and I told the story of the legendary Constantia wines. I pointed out that this wine is not only in a similar bottle, but came from the original area, using the same grape variety, Muscat de Frontignac, and was very successful internationally. It's biggest sales are to France.

I hoped they'd be impressed and they were. Many of them had travelled here before but even so, they hadn't come across all these wines. A few people approached me afterwards to get cellar contact details.

My sister who joined me on the cruise, said afterwards: When I look at all this, it make me proud to be a South African. That was exactly how I felt.

(This article is based on a column in Die Burger, November, 2010)

**Christine Rudman, CWM**

## Master Judge



Ginette de Fleuriot

This year's Old Mutual Trophy Wine Show has already received a lot of press. How else could one explain why I was being congratulated before the judging had even begun? Congratulations, thought I... if they only knew! Indeed, 'tis both an honour and a horror to serve as a judge in this prestigious competition. What I mean is, that tasting well over 300 wines over three and a half days almost guarantees you a ticket straight to the dentist's chair – and this just happens to be one of my worst nightmares. Stained teeth, inky fingertips and scoured enamel are some of the more common professional hazards of wine judging. Having served as a panelist twice before, I was aware of the arduous task that lay ahead of me. Better described as a triathlon, these three days require physical stamina and dedication. Focus, focus, focus. How else can one do justice to the individual wines lined up in front of one? Each wine a hopeful, potential winner, they are all deserving of the right amount of attention and concentration. And this irrespective of the time of day that the wine is tasted, where it is in the line-up and what category it falls into. So why, then, did I accept? Quite easy to explain, actually: It is an extremely well-run competition and this makes the work a lot easier and it is one which attracts some of the best international palates - and this makes it all the more rewarding. Conditions (read glassware, temperature of wines, service, even palate-friendly and much-needed snacks in-between) are all superb. The interaction with other judges is also a great occasion to learn and given our still relative isolation at the tip of this beautiful continent, we would be short-sighted as wine professionals not to welcome this opportunity. And then, of course, it is the wines themselves. From a trade perspective, tasting so many wines in numerous categories provides one with an excellent overview of where Wine South Africa is at. It is a most satisfying experience to witness the progress made and the rise in quality over the past few years. Would I accept another Close Encounter? Most certainly!

**Ginette de Fleuriot, CWM**