

**Red Feet Wine Market**  
**HANG TIME “Exotic South Africa”**  
**Thursday, October 23, 2008**

**PRICES ARE FOR:**

**1 BOTTLE–6 BOTTLES–12 BOTTLES (mixing is ok!)**

**Bob’s African Chardonnay 2008 (Western Cape, South Africa) 100% Chardonnay**  
**\$12 each - \$10.80 (6) - \$10.20 (12)**

Aromas of apple, tropical fruit, and minerals lead into a fresh palate dominated by lime and sweet ripe apples. This bright, medium-bodied wine is round but crisp. Waldorf salad, pork tenderloin with apples, or monkfish would go well.

**Teddy Hall Chenin Blanc 2008 (Stellenbosch, South Africa) 100% Chenin Blanc**  
**\$11 each - \$9.90 (6) - \$9.35 (12)**

The wine opens with a nose of kiwi, pineapple, nuts, and talc. Lime, pineapple, and white peach flavors are subtle and off-dry. Try as an aperitif, served with finger food.

**Uva Mira Sauvignon Blanc 2007 (Stellenbosch, South Africa) 100% Sauvignon Blanc**  
**\$19 each - \$17.10 (6) - \$16.15 (12)**

Complex nose of lime sherbet, grass, and stone touched with tropical fruit. The palate is equally complex, opening with green peppercorns and white pepper, followed by stone, lime, and grass, layered and rich. This wine walks the line between Pouilly-Fume of the Loire and New Zealand Sauvignon Blanc, with both flinty and tropical flavors. Complex and high quality.

**Bon Cap Pinotage 2006 (Robertson, South Africa) 100% Pinotage**  
**\$15 each - \$13.50 (6) - \$12.75 (12)**

Cherry, smoke, and farm aromas tingle the nose. The taste is refreshing, with red cherry-currant-berry, wild black caps, and well-integrated tannin for structure. The hit of the evening, this wine has developed gorgeously. Organic.

**Vinum Africa Cabernet Sauvignon 2006 (Stellenbosch, South Africa)**

**100% Cabernet Sauvignon**  
**\$16 each - \$14.40 (6) - \$13.60 (12)**

Smoke, rich black fruit, and dried currants lead to a ripe, plush wine with dark fruit, mocha and char flavors. Typical of South African reds, there is this smokiness and cigar box, mixed with the rich fruit. 2006 was an excellent vintage. This wine is seamless.

**See you next Thursday for HANG TIME!**  
**Our subject will be “Australia & New Zealand.”**  
**EXPLORE THE WORLD IN YOUR GLASS.**

**Exotic South Africa**

South Africa’s first claim to wine fame came in the late 18<sup>th</sup> century, when sweet Muscat wines were prized throughout Europe. The wine industry did not flourish, however, for quantity was prized above quality, and the production of brandy was more important than the production of wine. In 1918 the KWV cooperative was given control of the buying,

selling, and production of wine. A renaissance began in the 1980s and in the 1990s it took off. The inter-national boycott of South African products ended in 1990, with Nelson Mandela’s release from prison. In 1990, only 30% of the country’s grapes were used in wine; by 2003, the figure had risen to 70%. By the late 1990s, though high-yield varieties were still planted for brandy, there were separate plantings for “real wine.” The growth of a black middle class, a healthy domestic economy, and a change from beer and spirits to wine raised demand; it was also fueled by an export market that grew ten-fold between 1993 and 2003.

Most of South Africa’s vineyards are located in the hinterlands of the Cape of Good Hope; their proximity to the Atlantic moderates the heat. Irrigation is common in South Africa, but new plantings at higher elevations require less water (though more attention). The soils, in general, lack acidity. Research into proper choice of clones and sites has resulted in better vineyards and better wines.

**Whites** The Teddy Hall “Summer Moments” is an example of Chenin Blanc, also called Steen. The hand-harvested grapes come from minimally irrigated bush vines 20-33 years old. This crisp wine has tropical notes that reflect its name. **Bob’s African Chardonnay** is from the cooler Western Cape area. Owner Bob Lynde donates most of his profit to agencies fighting HIV/AIDS, AFRICARE, and African-focused relief organizations in local US communities. His Chardonnay is made from Swartland fruit grown on 10-12-year-old vines 80 km from the Atlantic. Free-run and pressed juices are kept separate, and 15% of the wine is fermented on wood to provide structure. **Uva Mira Sauvignon Blanc** comes from 10-20-year-old vines high on Helderberg in Stellenbosch. Grapes are hand-harvested early in the morning, hand sorted and gently pressed; only free-run juice is used. Cool fermentation with native yeasts takes place in small batches, which are blended after three months on the lees. Grower and winemaker Matthew van Heerden reflects the granite and shale soils of the vineyard, with its granite and shale soils. This wine has the elegance and structure of a Pouilly-Fumé from the Loire, with layers of subtle tropical fruit.

**Reds** South Africa has its own red grape—Pinotage—a cross between Cinsault (aka Hermitage) and Pinot Noir, first bred in 1925. Bon Cap is an organic winery (rare in South Africa, where pesticides are common), run by the seventh generation of family farmers. Hand-picked grapes are fermented and aged (over a year) in oak. The wine is medium-bodied, with fresh berry and cherry, spice, smoke, tobacco, and leather. Pair with venison or root vegetables. Vinum Africa is an offbeat winery run by an international crew. Their home is Stellenbosch, where Cabernet is king, and this one is an incredible value. Hand-harvested estate fruit was fermented in tank, then aged 14 months in oak, six in bottle. Old World structure, New World fruit, great with hearty cold-weather food.