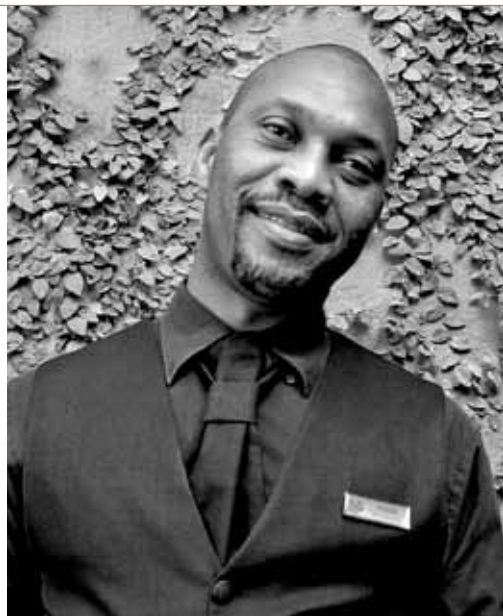


## 8

**THE WINE FUNDI'S CHOICE**

*Syrah gets the thumbs up from the commis sommelier at Pretoria's Restaurant Mosaic, Moses Magwaza, who also suggests a scintillating blend to banish the winter blues*



**WHY SYRAH?** I like the spiciness and complexity of this varietal. It's definitely a wine that will keep you thinking.

**WHAT'S YOUR FAVOURITE FOOD AND WINE PAIRING AT RESTAURANT MOSAIC?**

The Millionaire's Nest Egg, in which chef Chantel Dartnal replaces the yolks of three quail's eggs with baby marrow purée, truffle and mushroom purée, and white balsamic, paired with either Waterkloof's Circumstance Viognier 2010 or Pendants Tokaji Muskotály Dry 2007 from Hungary.

**IS THERE ANYTHING EXCITING IN THE PIPELINE FOR YOU?**

Thanks to the team at Mosaic, next year I'm taking my first trip to Europe to expand my knowledge of international wines.

**YOUR WINE CHOICE FOR AUGUST?**

Sijnn Low Profile 2012 by David Trafford. I love its flavours, the varietals, and the place it comes from, Malgas. Low Profile refers to the 200-plus profile holes dug by the team at Sijnn to determine the best sites to plant the vines. I've been to the farm and was amazed at how the vines can survive in those complex stony soils. The wine is a blend of 50 percent Syrah, 28 percent Mourvèdre, 15 percent Touriga Naçional and 7 percent Trincadeira, has an attractive medium deep-red colour, a spicy nose of juicy wild fruits and slate, and a palate rich with soft tannins, providing an easy, dry finish. In this cold weather, it would pair well with roast goose or beef, or even *braaivleis*.

**"THE WINE HAS AN ATTRACTIVE, MEDIUM DEEP-RED COLOUR, A SPICY NOSE OF JUICY WILD FRUITS AND SLATE, AND A PALATE RICH WITH SOFT TANNINS."**

– *Moses Magwaza*

