

Rosé made sommelier's life sweeter

TNA REPORTER
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MOSES Magwaza attributes a glass of rosé to changing his life. Magwaza took the coveted Wine Service Award at the 2017 Eat Out Awards, beating strong competition from sommeliers at South Africa's top restaurants.

KZN-born Magwaza, 36, started off 11 years ago as a gardener at the Mosaic Restaurant in Elandsfontein, Pretoria. He progressed to becoming a porter in the Orient Hotel where Mosaic is situated then a waiter in the restaurant.

"I don't remember all the details about my first glass of wine except that it was a rosé and that it captured my imagination. I didn't realise then that it would change the course of my life," he said.

Encouraged by the restaurant team, Magwaza was introduced to the wonderful world of wine. He completed his Certificate Course at the Cape Wine Academy as well as his South African Brandy Course and began undertaking tours of the South African winelands.

Mosaic's owners took him to France last year to help expand his knowledge. He is completing his Level 3 at The Wine & Spirit Education Trust, a British organisation regarded as one of the world's leading wine educators.

He has been mentored by renowned French sommelier Germain Lehodey who has been at the restaurant since 2013 and retires from service on the restaurant floor at the end of December.

"I believe that he is the South African



WINE NOT: Moses Magwaza was voted the country's best sommelier, a career kick-started with a glass of rosé.

sommelier with the widest knowledge of international wines and that makes him stand out. At Mosaic, we work closely with chef Chantel Dartnall when she devises her seasonal menus and so Moses has a great understanding of food and wine pairings," Lehodey said.

Magwaza said: "I am delighted with

the win. It is all important at Restaurant Mosaic that the wine enhances the food and vice-versa."

So what are some of the tips he can give wine lovers when it comes to food and wine pairing: "You must take the food first and work out its profile - is it sweet, acidic or salty?"

"Then find a wine that balances the food. For example, curries don't go with dry wines, you have to look for something sweeter. Don't be varietal specific when it comes to wine. You need to explore. People often say that they don't like chardonnays but perhaps they just have not tasted the right one." - 701198