

# City

**UNCORKED.** Moses Magwaza takes home the Eat Out Wine Service Award last month.



## Moses, master of the cellar

**AWARD-WINNING SOMMELIER:** RESTAURANT MOSAIC'S NEW WINE KING

➔ **From gardener to Eat Out Award winner.**

**Adriaan Roets**

**T**he birth of his first child led Moses Magwaza to look for a way to start earning a living.

"I knew I needed to take on that responsibility," he says.

He got a job as a gardener at the property that was to become Restaurant Mosaic at the Orient Hotel in the Crocodile River Valley, in the lush Francolin Conservancy near Pretoria, and was involved in the restoration in 2005, when the property was transformed into the ultra-luxurious complex it is now.

Magwaza soon traded his gardening shears for the water trolley at best female chef of 2017 Chantel Dartnall's eatery, Restaurant Mosaic.

"Mosaic has a certain standard. When guests ask you something you need to be able to an-



**TOP TEAM.** Germain Lehodey, Mari and Chantel Dartnall and Moses Magwaza.

swer," Magwaza says.

Now, he sees why it was so important to start at the lowest tier in the restaurant. He has had the opportunity to learn almost everything that makes one of the best fine-dining restaurants in SATick.

Next he became a waiter, but a glass of rosé 12 years ago changed his trajectory. He developed an interest in wine and how

it is produced. Interest turned into a passion and Magwaza has moved up in one of South Africa's most acclaimed restaurants and

favourites with ease.

From Portugal to Australia, Magwaza is part of a group that keeps the little bits of the entire winemaking world safe right here in South Africa.

It's a responsibility that should be intimidating, but back in the restaurant Magwaza gives guests a flawless rundown of what they're drinking.

Even if you throw a curveball at him, he will have an answer and then he will beam at your interest.

Trained under French sommelier Germain Lehodey, Magwaza, Lehodey and Dartnall create the sommelier's pairings at the restaurant.

These are near endless combinations, yet years of practise have made him into someone you can trust will add to your gourmet experience, and someone you trust to select your wine.

"With the drought in Cape Town, sommeliers have a role to play," he says.

"There's a call to move away from noble cultivars, which use a lot of water, and consider options that work well in the same area.

"Sommeliers teach people to change their perceptions."

►To find out more about the extensive cellar at Restaurant Mosaic, or to book a table, visit [www.restaurantmosaic.com](http://www.restaurantmosaic.com)

*Sommeliers teach people to change their perceptions.*