

# RED OR WHITE? Think green!



Stellenbosch-based **Audacia Wines** has launched a “no sulphites or preservatives added” red wine. The 2013 Merlot (R180) is also the first wine to be created using indigenous rooibos and honeybush wood, which contains high levels of antioxidants, no caffeine and low tannin levels.

and is an ideal preservative and means of flavouring wine. [www.audacia.co.za](http://www.audacia.co.za)

## The House of Mandela

The Thembu Collection 2013 Sauvignon Blanc, a **Fairtrade** wine, has been selected to be served on all SAA flights from this month. Being Fairtrade means the wine grapes are grown sustainably and that the farm complies with the highest social standards in the industry. For every Fairtrade wine sold, 70c is invested in developing local communities. [www.houseofmandela.com](http://www.houseofmandela.com)



**Place in the Sun** has added an unwooded Chardonnay (R36) to its **Fairtrade** portfolio. The range of wines is made by Zonnebloem and is certified by Flo-Cert under the Fair Label Organisation (FLO) Standards that form part of Fairtrade.

Reyneke Wines, trailblazer in local **organic and biodynamic** farming, has released **Reyneke Biodynamic Syrah 2012** (R90-R100) and **Reyneke Organic Shiraz Cabernet 2012** (R55-R60) to its range. Owner Johan Reyneke remains steadfast in his belief that organic and biodynamic farming is the way to coax the best wines from the earth, while upholding environmental integrity. Reyneke Organic Wines are certified, for grape-growing and winemaking, for both organic and biodynamic processes. [www.reynekewines.co.za](http://www.reynekewines.co.za)



## KICK OF THE WARRIOR

Zulu Rum is as unique to SA as Nelson Mandela, braais and biltong

**W**hat do you do with hundreds of acres of undulating sugar cane fields? Why, you produce sugar, of course! With the rest, you make rum...

And so it's been in almost every country in the world with the right conditions to plant and harvest sugar cane – with the exception of SA.

Until recently, that is. The idea for Zulu Rum first occurred to Clinton Wyness while he was travelling through the rolling hills

of KwaZulu-Natal (KZN), which have been blanketed in sugar cane for hundreds of years. He thought it strange that the province didn't have its own rum, knowing that most other sugar-producing areas such as Mauritius, the Caribbean and Australia all had a flourishing rum industry.

Clinton approached a close friend, Wayne Oliver, who allocated resources for research and is now a partner in Zulu Rum. Regarding the choice

of name, Clinton says it simply made sense. “The Zulus have a rich history of rum, going back to the Battle of Isandlwana, when their army defeated the British on 22 January 1879 and came into vast amounts of rum from the defeated troops.”

They now have a distillery and bottler south of Durban, where the rum goes through a potstill and two column stills.

Zulu Rum is available in 136 selected outlets in KZN, as well as one which opened in Cape Town in May this year.

The rum is available in three smooth varieties: Zulu Rum, a clear rum, light in flavour, great to use in cocktails and particularly suited for mixing with fruit juices. Zulu Gold Rum is gold in colour, with a raisin flavour that mixes well with cola or lemonade, while Zulu Impi Rum is a dark rum with a woody flavour for those who prefer the traditional rum and cola. There's been great interest shown in the product from SA, Australia, Europe, the USA, Asia and the UK.

[www.zulurum.com](http://www.zulurum.com)  
[www.facebook.com/ZuluRum](https://www.facebook.com/ZuluRum) – **Jo Kromberg**

## Into the wild



The gateway to the Kruger National Park, **Nelspruit** is now offering a safari of another kind. The **Boulevard Crawl** at Sonpark Boulevard is a food safari that

takes you on a journey to three or four restaurants where you can enjoy a different

course at each one. The Crawl menu is available at the Greek Kouzina, Kadia Indian Cuisine, @The Bistro, Cicada, Trattoria Stefano, Shuang

Xi Chinese Restaurant and Sushi bar, Die Stoep or O Espeto, at no more than R40 per mini meal. ☎ 013 741 1160

