

# SIGNATURE

The Diners Club International Magazine

**2018  
DINERS CLUB  
WINEMAKER  
OF THE YEAR**

*Clayton Reabow*

How to Spot a Great  
Wine List

Shopping like  
the Niçoise

Classic Porsche  
Photography



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*from the* MD

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## Welcome

Lesego Chauke-Motshwane  
**Managing Director**

In what seems like the proverbial blink of an eye, an entire year has passed since the previous *Signature* Winemaker edition appeared. Since then, Diners Club South Africa has been working tirelessly behind the scenes, to rejuvenate and grow the Diners Club offering for all our members.

It is thus with a great deal of excitement that we introduce two new products to complement the already comprehensive suite of services on offer.

In a first for Diners Club in South Africa and Diners Club International, a newly launched Shari'ah-compliant Charge Card product is now available. At the same time, we introduce a Credit Card specifically developed for Young Professionals in South Africa. This product showcases the benefits of "Belonging" to a new upwardly mobile audience with Diners Club.

As part of our drive to refresh and rejuvenate the Diners Club Brand and offering in South Africa, we are also proud to unveil the new-look *Signature* magazine just in time for the 2018 Diners Club Winemaker and Young Winemaker of the Year Awards.

Just as this year's winners have now joined the ranks of the country's elite wine masters, *Signature* magazine takes its rightful place as a key ambassador for the Diners Club lifestyle.

In this edition, we immerse ourselves in the bespoke world of world-class travel, lifestyle, and entertainment content, all presented in an avant-garde fashion, for your reading pleasure. We hope that you enjoy *Signature* magazine's decisive new look, and invite you to join us on our exciting new journey to Belong.

🐦 @DinersClubSA

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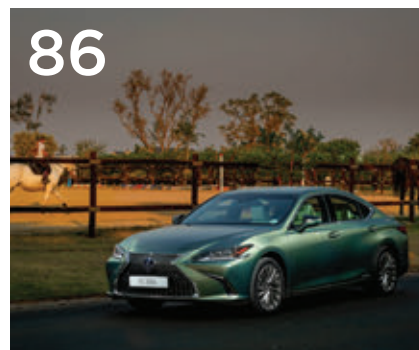
## in this ISSUE



### TRAVEL

- 20 **Go There** / *Our choice, your travel*
- 22 **Guide** / *We show you 2019's most stylish travel destinations*
- 28 **Go International** / *Jan Hendrik van der Westhuizen's guide to Nice*
- 56 **Go International** / *How to explore the Big Apple on foot*
- 72 **Go Local** / *Lazy Lowveld living at Mpumalanga's Rukiya Lodge*
- 106 **Go Regional** / *Exploring Vilankulo from Santorini Mozambique*

86



### LIFESTYLE

- 38 **Get Living** / *Signature selections to enhance your lifestyle*
- 82 **Motoring** / *Two motoring icons meet in the French Corner*
- 86 **Motoring** / *New Lexus ES is bold, beautiful, and good value*
- 90 **Photography** / *The classic beauty of classic Porsches*
- 120 **Decor** / *Southern Guild showcases local design talent at Design Miami*

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## in this ISSUE

### WINE & DINE

- 40 **2018 Winemaker Finalists /**  
*Meet your makers*
- 46 **2018 Winemaker of the Year /**  
*Clayton Reabow of Moreson*
- 52 **2018 Young Winemaker of the Year /**  
*Rudger van Wyk*
- 62 **Winemaker of the Year Judges /**  
*Meet our panel of experts*
- 76 **Gastronomy /** *What makes a wine list great?*



76



124

### ENTERTAINMENT

- 118 **To Entertain /** *Snippets for the mind, body & soul*
- 124 **Health /** *Sports that improve health & increase longevity*
- 128 **Fashion /** *Highlights of SA Fashion Week August/Winter 2019*
- 130 **Wellness /** *Sothys will soothe the body*
- 135 **The Bill /** *Michael Vilsmas on sharing a meal with Gary Player*



46

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## in this ISSUE

### BUSINESS

- 68 **The Business of Organic Farming** / *Avondale Wines sets the eco example*
- 96 **Profile** / *Sello Hatang: CEO of the Nelson Mandela Foundation*
- 102 **Investing in South African Art** / *Tips from The Melrose Gallery*
- 112 **Eco-friendly Romans Villa** / *Architecture for the future*

### DINERS CLUB

- 133 **Diners Club** / *Introducing the new Shari'ah charge card*



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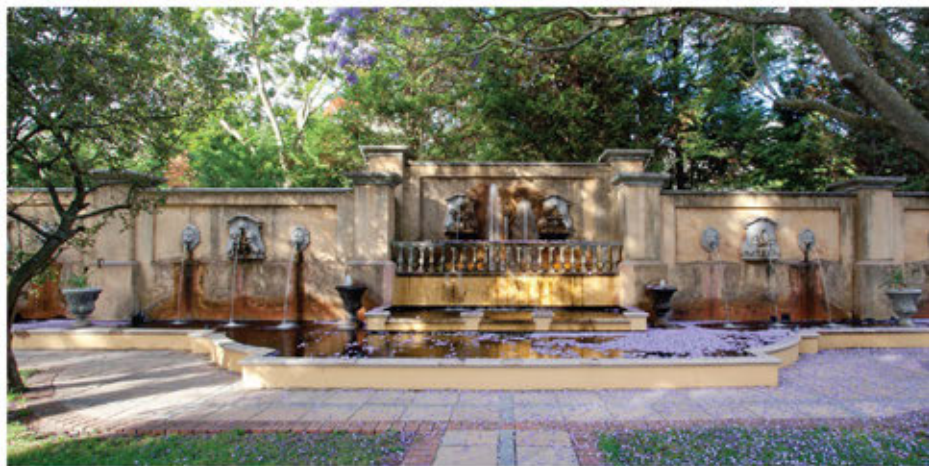


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## GO THERE



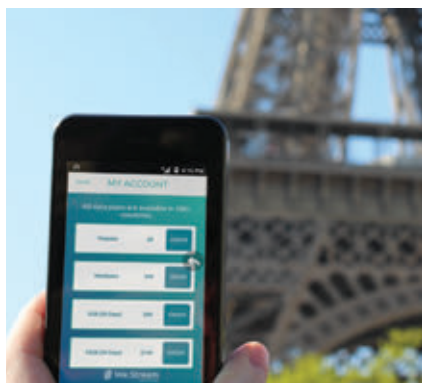
### THE BULLRING

The Bull Ring, the new racecourse, restaurant and event venue in Randjesfontein, Midrand, is a revitalised stylish space in the heart of horse country north of Johannesburg that is set to accommodate a host of events. Horse racing enthusiasts will flock to enjoy the fixtures that will be added to and complement the horse racing calendar, while businesses can rent the land, as well as the restaurant for a variety of events. The 150-seater Bull Ring Grill and Bar boasts a stylish industrial chic look with quirky touches, and an extensive menu, which caters for all occasions – from business lunches and after work drinks and tapas, to chilled family dinners and nights out with the boys. Or if you are in the mood for a tantalising cold one and a great vibe, you can enjoy one of the best craft beers Jozi has to offer, Bullish Craft Beer – always on tap and ready to compliment any meal. The Bull Ring Grill and Bar is open for breakfast and lunch on weekdays, and breakfast, lunch and dinner on weekends and public holidays. [www.thebullring.co.za](http://www.thebullring.co.za)



### REUBEN'S VALLEY

Reuben's and Co Café, the latest restaurant in the portfolio of acclaimed South African chef Reuben Riffel, opened on Val de Vie Estate in November 2018. At Reuben's and Co Café, the seasonal, health-sensitive dishes that underscore the menu, are prepared with fresh ingredients grown on the Val de Vie Estate and surrounding farms in the Franschhoek valley. The interior of Reuben's and Co Café is bathed in natural light flowing through floor-to-ceiling windows and glass sliding doors, while wood, raw finishes, stone, textured surfaces, neutral tones and greenery complete the space. Reuben's and Co Café brings to six, the number of restaurants in Chef Reuben's extensive portfolio. [www.reubens.co.za](http://www.reubens.co.za)



### HOTSPOT ON THE TROT

Being stranded without WiFi when travelling abroad is a nightmare for South Africans who refuse to pay exorbitant international data roaming charges. Finally, Poynting has launched We.Stream locally – an affordable and dependable personal mobile WiFi hotspot that offers travellers secure mobile data in more than 100 countries. We.Stream is the world's first secure mobile WiFi hotspot with embedded Cloud SIM technology, that enables users to have unlimited internet at their disposal, without having the worries of high roaming charges. We.Stream offers multiple mobile data networks per country and therefore always provides the best available signal. Unlimited mobile data is available for a day, a week, a month, or even a year and the pricing levels are significantly cheaper than roaming costs. Buy the We.Stream device for R2,699 and top-up from as little as five Euros per day. For more information, email [michael.howard@poynting.co.za](mailto:michael.howard@poynting.co.za).



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ABOVE: Art piece by Japanese modern artist, Taro Okamoto, installed at the Oirase Keiryu Hotel

# BE SEEN IN 2019

## *The trendiest luxury destinations around the world*

*Signature* has searched the globe, researched the trends and interviewed those in the know to find the best, most luxurious destinations to travel to in 2019. Start your new travel year the way it should continue; in style.

### THE MAJESTY OF JAPAN

Cutting-edge modernity and age-old tradition, fast-paced and tranquil, Japan is an intriguing juxtaposition.

Marvel at imperial palaces, Buddhist shrines, and temples and meet a *geisha*, a traditional female Japanese entertainer. Return to the 21st century at Tokyo's Shibuya Crossing, the busiest intersection in the world, and book a Kyoto city taxi tour with travel guide Robohon, a humanoid mini-robot.

"South African interest in Japan has grown immensely during 2018. Our most popular Luxury Gold destination for 2018 was our Japan itinerary," says Teresa Richardson, Managing Director of The Travel Corporation in South Africa.

Over 70% of the country is made up of mountainous areas, so don't leave without soaking in the healing waters of an *onsen* - a Japanese hot spring.

**When to go:** Early April to coincide with the cherry blossom season.

**Where to stay:** Make the most of the

mountains (and the accompanying waterfalls) at the Hoshino Resorts Oirase Keiryu Hotel nestled in the north of the country. The floor-to-ceiling windows of the exclusive property bring the forest indoors and the hotel, the only one overlooking the Oirase Mountain stream, has its own *onsen* on the river.



LEFT: Hotel Ruzyně

### SOUL-ENRICHING INDIA

Lonely Planet recently named spiritual travel as one of the fastest-growing travel trends for 2019. Not surprisingly, India took third place in the list of best destinations for travellers seeking spiritual experiences.

India humbles you. The most beautiful and humbling thing of all is how the people embrace life and view every opportunity to be a blessing to others. Although India is a poverty-stricken country, once you start appreciating the small details of the land, there is beauty to be experienced almost everywhere – from the splashes of colours of the crumbling paint on

most buildings, to the vibrant saris worn by women from all walks of life.

“I never had any intention of travelling to India,” says Loryn Holmes, Durban local and Regional Sales Manager at Pentravel, who recently returned from a Trafalgar guided trip to India. “I arrived with no expectations, or at least not very high ones, and returned with so many memories that will forever be imprinted on my heart.”

**When to go:** October to March

**Where to stay:** Nahargarh Ranthambhore Hotel, an elegant 16<sup>th</sup>-century fortress due south of Jaipur. Mirrors, marble, gilt and gold, and a stunning pool terrace complete the fantasy.

### MEDIEVAL MAGIC IN THE CZECH REPUBLIC

It has been called “Prague in miniature”, but without the crowds. *Conde Nast Traveller* named Český Krumlov in the Czech Republic as one of the places to escape the crowds in 2018. The perfectly preserved medieval village boasts cobbled streets, street-side cafés, and red-roofed houses lining the Vltava River, all watched over by a fairy-tale 13th-century castle.

**When to go:** November or December for the Christmas markets, and a castle frosted with snow.

**Where to stay:** Step back into the medieval era at the five-star

BELOW: *ASH Stateroom suite*



Hotel Růže. Wooden-beamed ceilings, frescoes, tapestried wall hangings, and rich velvet soft furnishings allow you to live out your medieval lady of the castle fantasies.

#### THE ROMANCE OF IRELAND

Ireland has lured travellers to its shores for centuries – and for good reason. Imposing castles and ruins, a culture rich in music and folklore, and dramatic scenery, appeal to the romantic in all of us. The country has been working hard at positioning itself as a culinary hotspot too, so food tourism is set to grow in 2019, including the plant-based and hipster food truck scene.

**When to go:** Expect rain year-round (it is part of the Irish experience, after all) but we like visiting from March to May.

**Where to stay:** The 12<sup>th</sup> century Ashford Castle, overlooking Lough Corrib lake and surrounded by over 350 acres of forest. Enjoy the romance of medieval Irish living, but with all the comfort of modern luxuries. “Treat yourself to scones generously heaped scones with cream, finger sandwiches, tea and champagne at the traditional afternoon tea served in the Victorian drawing room. Then work off the treats horse riding or trying your hand at falconry,” suggests Teresa Richardson.



LEFT: *ASH Gardens*



LEFT: The ancient rock fortress of Sigiriya

### SPECTACULAR SRI LANKA

Located south of India, the island nation of Sri Lanka is often overlooked by travellers making their way to the cultural wonders of India, or the sun-splashed beaches of Southeast Asia. What they don't realise is that Sri Lanka boasts both – and so much more.

Sri Lanka has thankfully been spared the plight of mass tourism, but we suggest you go soon. Featured on Lonely Planet's best places to visit in 2018, it is sure to earn another spot on the coveted list for 2019.


A diverse landscape of tropical beaches, rainforests and ancient ruins

dating back more than 2,000 years, appeal to sun seekers, adventure junkies, nature lovers and culture vultures.

"Channel your inner Lara Croft and tackle the steep stairs leading to Sigiriya, the ruins of a 5<sup>th</sup>-century city built on a towering rock. It looks prehistoric and is worth the steep stairs," promises Richardson.

**When to go:** Year-round, although from October to January, and May to July are the rainy seasons.

**Where to stay:** An Elizabethan-era English manor house set on manicured lawns. The Grand Hotel Nuwara Eliya was the residence of the former Governor

of Sri Lanka, or Ceylon as it was known then, and is a surreal sight in the misty tea-covered hills of Nuwara Eliya. 

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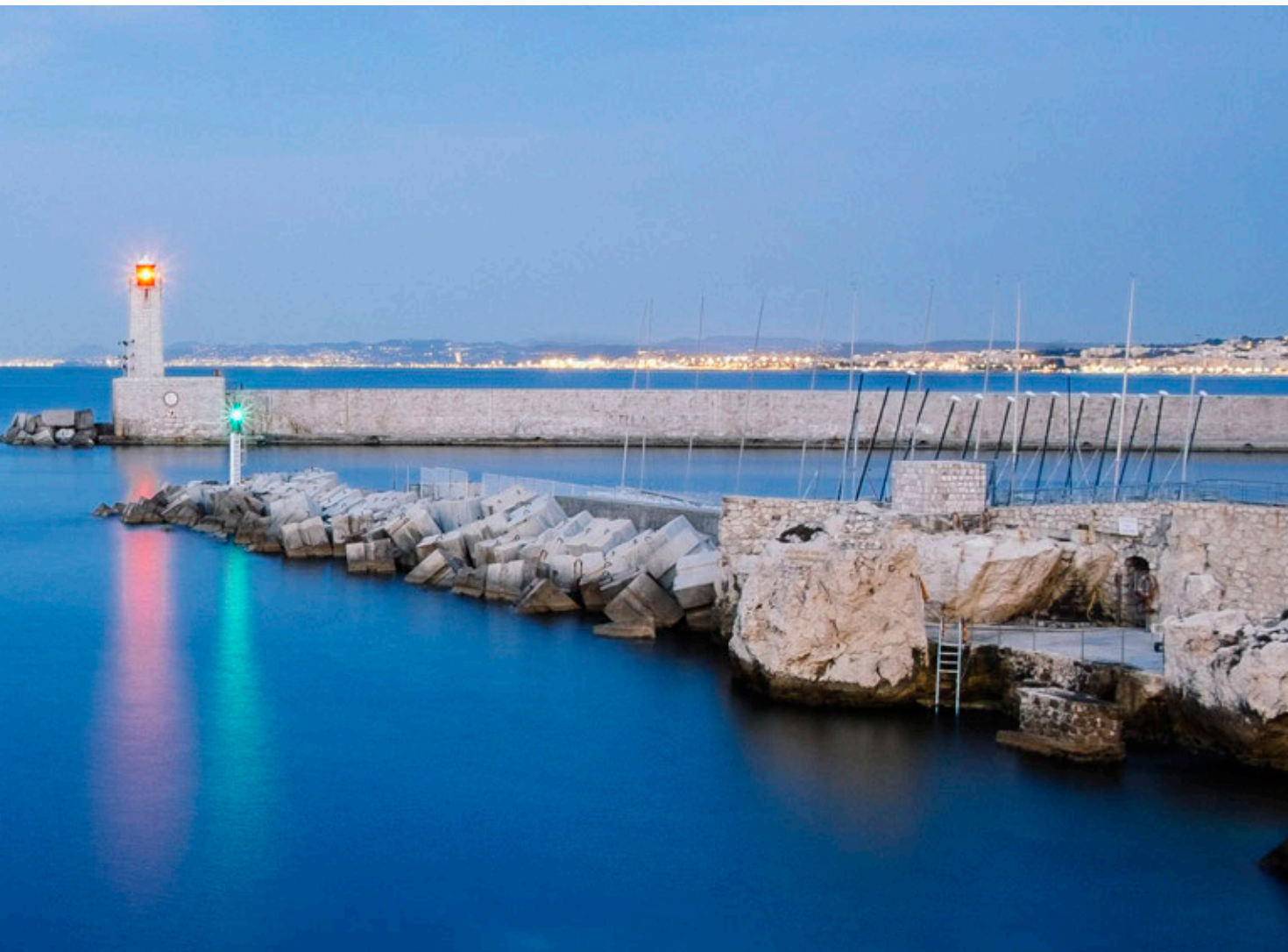
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# IT'S *NICE* TO HAVE

*The Jan Guide to Shopping like the Niçoise*

South African culinary expert, Chef Jan Hendrik van der Westhuizen, takes *Signature* on a shopping tour of the grand dame of the French Riviera.

by *jan hendrik van der westhuizen* /  
photography by *jan hendrik van der westhuizen* & *anthony lanneretonnee*



ABOVE: Street food served best at *Chez Pipo*

Over nearly seven years of slowly becoming Niçoise (which I think will take another seven), I have realised that you have to create your own village. You have to find your *Boulangier*, your fruit et legumerie, poissonnerie, le coiffeur that makes you feel like a million dollars, your whiskey shop and fromagerie, wine cave and favourite café or bistro where you can stop and have a short glass of red after a busy service. These are some of our favourite places in Nice.

#### WINE SHOPS

*La Part des Anges* (translated: the angels share), a name that alludes to the alcohol that evaporates through a barrel during the wine fermentation process, is also a wine bar and most of their wines are organic.

In Rue Lascaris, next to JAN, there is a small wine bar called *BiBoViNo* where you will find some of the largest and best-known wines in France by the box. Yes, by the box, but it keeps longer and you can have more of it over the summer months without having to worry about a bottle breaking on the beach.

#### MARKET

You have not been to Nice if you haven't been to the *Cours Selaya Market*, which opens early Tuesday to Sunday mornings until noon. It's season driven, which is the only way the locals eat.



LEFT: Restaurant Jan

#### BEST CUISINE

For street food, just down the road from JAN is *Chez Pipo* where you can enjoy an entire meal – mostly Socca (chickpea pancakes) for small change. A glass of Rosé is *obligatoire*, and the service is fast and to the point.

We have to be biased and say JAN (12 Rue Lascaris) for an intimate, romantic dining experience. South African flavours combine with local French produce. Book well in advance or try to pop in over lunch on Friday and Saturday to see if we have a table available on the terrace.

*Le Plongeur* occupies an iconic place in Nice. As it hovers above the sea on a famous pillar of rock, the setting is unusual and steeped in history. Their cuisine has a strong Mediterranean influence.

#### BAKERY/ PASTRY SHOPS

Two minutes away from my apartment is *Maison Jean Marc Bordennat Boulangerie* on 19 Rue Barla. Nominated for having the best baguette in France, this family-run bakery long ferments their breads and makes incredible apple pies.

The staff at JAN have one place we consistently go to for breaks: *Boulangerie Maritime*. Their breads are excellent, but their croissants are the best in Nice.

#### PIZZA & ICE CREAM

The best pizza place in town is definitely *Les Amoureux*. The owners come from the best place in the world for pizza – Napoli! The pizzas are authentic and delicious, but you have to book in advance. They're always really busy.



Afterwards, take a stroll through the old town and grab an ice cream from *Gelateria Azzurro*. They have homemade cornets and the best Italian handmade ice cream.

#### FLORIST

*Martin Fleurs* always has fresh flowers and fresh ideas, and they make great bouquet suggestions. 'Less is more' is their credo and they are extremely kind. The owner's son studied to be a florist in Japan, and this refined inspiration is palpable in their creations.

The *Cours Saleya* is the most charming place for flowers. My suggestion would be to take your time in choosing the perfect bouquet. Afterwards, relax on one of the many terraces with your flowers on the table with your coffee and newspaper. Ah, life is beautiful!

#### BAR

*Les Distilleries Idéales* in the old town is excellent for local wine by the glass or beer on tap. It is always packed and is open till late. Although a little un-French, the fan system in the roof is worth going to see.

The *Bolybar* is a funky little bar in the old town. Sylvain, the owner, is a big fan of electronic music and often invites great DJs to play. It's also a fantastic place to enjoy a glass of wine or beer with friends.



LEFT: Marche Saleya



ABOVE: The Marche Saleya is not to be missed



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**Not for Sale to Persons Under the Age of 18.**

BELOW: *Cheese from Lou Froumaï*



#### CHEESE SHOP

*Lou Froumaï* is a favourite, not only for the convenience of its location, but also for their extensive range and quality.

*La cave a fromage Chez Jean Luc* at 42 Rue Bonaparte supplies Restaurant JAN. He has a beautiful selection of cheese, cream and butter, which is simply as good as it gets.

#### COFFEE SPOT

*O'Quotidien* serves great, organic Italian coffee and they also have a little veg shop that sells produce grown by local farmers.

*Cafés Indien* makes amazing coffee that is roasted on the premises. The owner is a passionate barista and the selection of different coffee beans, ground coffee and teas is fantastic.

#### VINTAGE SHOPPING

For anyone who has a chandelier fetish, as I have, a visit to Max at his Loft Galerie, 2 Rue Saint Suaire is an absolute must. He is a good old friend, and his store is situated right at the start of the Cours Selaya. The little shop is dotted with over 200 chandeliers, each restored by himself, from Baccarat to Christoffle.

Another firm favourite for vintage shopping is *Trocatur* at 23 Rue Scaliero. Locals go there to sell their antique furniture and porcelain – and you can pick up a real bargain. Rosie and Pascal are my adopted parents in Nice, and I visit them about five times a week. 📍



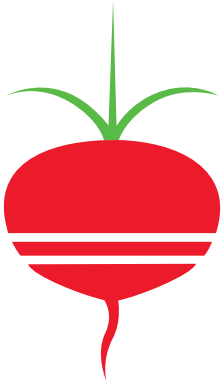
ABOVE: *A velo bleu on Rue Centrale*

☺☺ You have not been to Nice if you haven't been to the Cours Selaya Market ☺☺

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# THE CZARS OF Chardonnay

## *Introducing the 2018 Diners Club Winemaker of the Year Finalists*

Produced in every significant wine-growing region, Chardonnay is one of the world's most popular drinking wines. In South Africa, the battle for Chardonnay supremacy is remarkably fierce and the standards exceptionally high, making the finalists of the 2018 Diners Club Winemaker of the Year competition all the more compelling. Meet this year's *Czars of Chardonnay*.

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by *maxine volker & bernie hellberg jr* /  
photography by *maryna cotton & sarel van staden*



## *Andries Burger*

Paul Cluver Estate Wines - 2017 Seven Flags Chardonnay

Handed his first glass of wine during a Sunday family lunch, Andries Burger was introduced to wine at a young age. Burger, now a winemaker at Paul Cluver Estate, believes that winemaking styles should not be determined by the winemaker, but should instead originate from the terroir in which the wine is produced. Having been the winemaker at Paul Cluver for the past 22 vintages, Burger has gained intimate knowledge of the estate's terroir, and uses his experience to create individual, terroir-expressive wines that are textured, balanced and elegant.

Referring to his 2017 Seven Flags Chardonnay, Burger notes that the wine has a great sense of place, and is a study of balance and elegance. "Chardonnay is one of my favourite varieties to work with," he explains. "I honestly believe that Chardonnay from South Africa can compete with the best in the world – we have proven that already." Burger boasts a remarkable list of achievements as a winemaker, including receiving the trophy for the best Chardonnay in the world at the 2016 Decanter International Wine Show.

## *Arco Laarman*

Laarman Cellar Services at Avondale Wines - 2017 Chardonnay

Originally from Gauteng, Arco Laarman's love affair with winemaking began at the age of 12 when his family visited a wine farm while on holiday. Finding himself intrigued by the winemaking process during a cellar tour the young Laarman was hooked, and when the time arrived to choose a career path, things took their natural course.

Considering the factors that have been critical to his success in the industry, Laarman points out that he has been fortunate enough to be mentored by some of the biggest names in the industry. Now, with 22 South African vintages to his name, this winemaker boasts notable experience in producing

wines of exceptional quality, and has now begun to immerse himself in the business side of winemaking.

Discussing his finalist 2017 Chardonnay, Laarman notes that the secret to the vintage's success was sourcing fruit from a significantly cooler area than the Paarl, where he is intimately familiar with the fruit that is produced here. Looking eastward, Laarman sourced fruit from a farm over 300 kilometres away from Cape Town on the banks of the Duiwenhoksrivier. Says Laarman, "here the days are fair in the summer and cool at night, which suits Chardonnay. Also, the rich limestone soils are very appealing to me."





## *Carl van der Merwe*

DeMorgenzon Estate - 2017 Reserve Chardonnay

"Cabernet Sauvignon – complex, structured and very resilient," answers Carl van der Merwe, when asked with which wine varietal he best identifies. Having always had an affinity for natural sciences and the outdoors, Van Der Merwe decided at a young age that the wine industry would be the most suitable avenue on which to focus his career aspirations. "Wine is more than a manufactured product. There is a palpable romance to wine, and it is the ultimate expression of soil, people and man," he explains.

By embracing his passion for winemaking, and continually challenging himself to achieve more

than merely perfecting the technical aspect of wine production, Van der Merwe has achieved multiple industry accolades for producing white wines of outstanding elegance. In 2013 and 2014, his Maestro White and Reserve Chardonnay 2013 had, respectively, delivered to DeMorgenzon Estate, the *Platter's White Wine of the Year* award. This year marks Van Der Merwe's first nod as a finalist for the Diners Club Winemaker of the Year award, but with DeMorgenzon specialising in producing Syrah, Chardonnay, and Chenin Blanc of distinction, Van der Merwe may see yet another finalist entry in the future.

## *Murray Barlow*

Rustenberg Wines - 2017 Five Soldiers Chardonnay

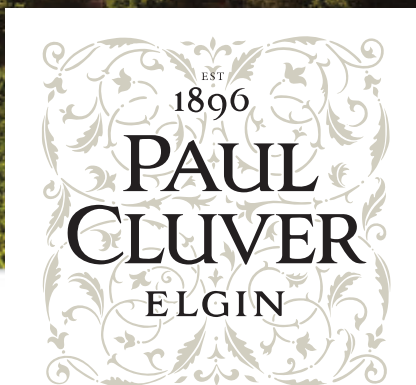
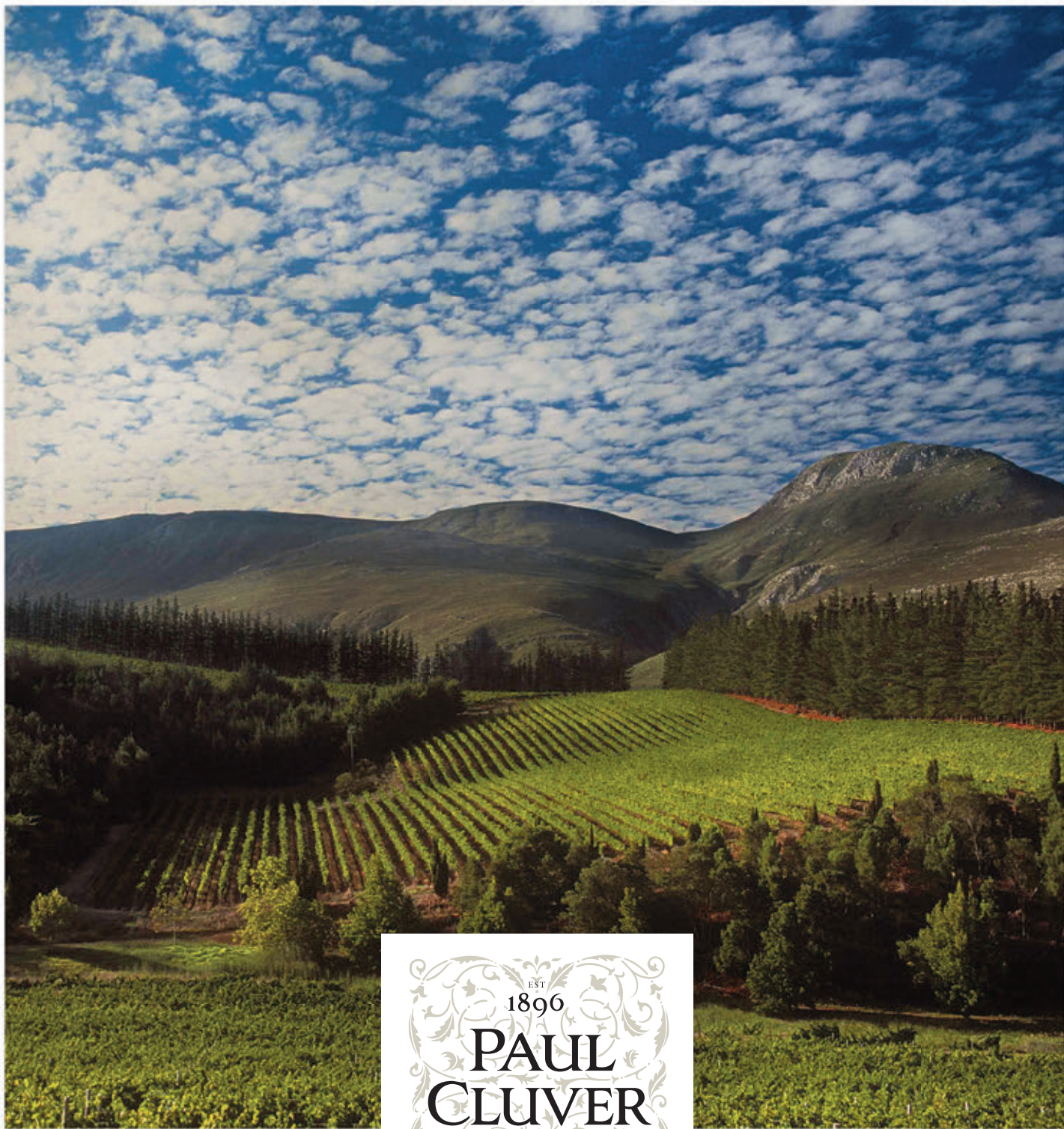
Born with wine in his veins and a deep love for *terroir* in his soul, Murray Barlow is the current custodian of the classic house-style of winemaking that is associated with the Rustenberg label. As a member of the renowned winemaking family that have been proprietors of Rustenberg since 1941 when his grandfather bought the original farm, Barlow is uniquely focused on replicating the intrinsic characteristics of Rustenberg wines in every vintage produced here. If any aspect of the winemaking process needs to change, it is tweaked and adapted slowly over time; there is nothing rushed about it.

It is this meticulousness and unwavering attention to detail that has ensured Barlow a place as a finalist in the 2018 Diners Club Winemaker of

the Year awards – a contest he is well familiar with, having twice won the Diners Club Young Winemaker of the Year award.

"If Cabernet Sauvignon is the king of grapes, Chardonnay is certainly the queen," believes Barlow. However, he notes that no particular varietal can be described as his favourite, attributing this to the fact that he derives pure joy from the challenge of working with multiple varietals, and from producing a range of styles. When discussing what differentiates his 2017 Five Soldiers Chardonnay from the other finalist wines, Barlow explains that the wine's single vineyard origin high up on the Simonsberg, and a 15-month oak ageing process, have contributed to this vintage's focused and pertinent flavour characteristics.





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## *Ronell Wiid*

Bartiney Private Cellar -  
2017 Hourglass Chardonnay

Ronell Wiid, the acclaimed winemaker at Bartiney Private Cellar, has a particular affinity for Chardonnay, which she fondly describes as her 'first love'. "South Africa produces fabulous Chardonnay in various growing regions of the Western Cape. Chardonnay performs very well here, displaying notably different characteristics in each diverse growing region." At Bartiney, in particular, great care is taken to nurture the 27-year-old Chardonnay vineyard - which is naturally shaped like an hourglass - and only the best Chardonnay grapes from the highest reaches of the vineyard are used to produce the wine of the same name.

According to Wiid, it is the cycle of winemaking that most excites her - from the moment the vines begin to bud in early spring, to the pruning of the same vines during the next spring season. "The element of unpredictability of the outcome of each season is both stressful and exhilarating," explains the winemaker, who also believes that teamwork holds the key to creating a good bottle of wine. "It might be cliché, but a lot of minds and hands are involved in the process, and this must be recognised as well." 🍷







# TO NEW HEIGHTS

*Clayton Reabow is the 2018 Diners Club Winemaker of the Year*

As a former finalist, Clayton Reabow is no stranger to the Diners Club Winemaker of the Year competition. This year, he continues to blaze a trail for Möreson Wines with his splendid 2017 Mercator Chardonnay. *Signature* caught up with the master winemaker, who shares some significant insights into his approach to winemaking.





#### **How did you get into winemaking?**

I decided to pursue winemaking as a career when I was in Grade 10. One visit to Stellenbosch ratified that decision. After graduating from Dale College in the Eastern Cape, I enrolled at Stellenbosch University to study Oenology and Viticulture.

#### **What do you love most about wine and winemaking?**

I love just how conceptual winemaking can be in terms of its design. Every vintage provides you with a blank canvas. The grapes, of course, providing you with the raw materials. I always utilise the months leading to a vintage (November and December) to

architect the wines for the following year. We assess the quality of the wines designed and produced in that year, and always evaluate how we can improve for the next year. It is this ability to alter or change the inherent quality of the fruit that intrigues me most.

#### **How does your winemaking style differ from others?**

I don't have a defining winemaking style. How I prefer to explain what we do and why this differs, is that I like to produce wines that are pure and thoughtful. My aim when working with grapes and wine is to completely minimise or eradicate the unnecessary use of either wine additives, wine machinery, and in some instances,

excessive pumping or movement of the wine. Everything we do is designed to maintain the natural integrity of the grape through to the final product, without unnecessary manipulations from artificial or mechanical sources.

The most honest definition of wine that I have read is: "Wine is a natural product produced from the grape." That's it! Our role as winemakers is to merely usher the grape gently through the winery converting it slowly into wine.

#### **What has been your greatest achievement as a winemaker?**

Being a finalist for the Diners Club Winemaker of the Year is such a privilege and, in my view, a great achievement.



The fact that we are being acknowledged for Chardonnay is an even higher achievement. We have worked so hard as a business to create a culture and an identity that is Chardonnay-based. We are very strict in ensuring that all our Chardonnay is only estate grown and never leaves the boundaries of our fences and Franschhoek. To be a finalist with Franschhoek fruit is a massive achievement for the team and me. Although the competition is designed to acknowledge the winning winemaker, we are very mindful of the combined effort of everyone required to produce this wine.

**What have been your critical success factors in the industry?**

The South African wine industry is in an awkward position at the moment, from the perspective of low employment opportunities, and the financial unsustainability of the various operational departments within the supply chain. The grape growers, specifically, have it hard right now. Add to this a minimal average consumption per capita when compared to other wine producing countries, and you have a small and fragile market segment in which to market and sell your wines.

The perceived versus actual quality of South African wines has never been greater. Currently, there is an inward focus on our industry by the international community who all desire our wine. This is the time to harness this interest and strategically rebuild our industry for the future.

I firmly believe that our future success will rely on our ability to “identify, consolidate and focus”.

Simply put, you need to identify your unique selling proposition with which you can carve an identity. After that, consolidate your brand to remove unwanted products, and finally, focus your attention on the wines that create value for you and your customers.

**What are your thoughts on this year's category – Chardonnay?**

To put it into perspective, Chardonnay as a category has only appeared twice in the last 24 years, with the previous appearance being 2006. As a producer in Franschhoek, we specialise in Chardonnay production with the entire farm dedicated to the production of this cultivar. I believe in the quality of the Chardonnay fruit that our valley can offer, and I have been a strong advocate for its growth in Franschhoek. I have been waiting patiently for the Chardonnay category to appear and I am ever so humbled to have one of our wines as a finalist.

**To your mind, what makes your finalist wine unique from other Chardonnays.**

The diversity of the finalists this year in terms of the origin of their wines is Elgin, Vermaaklikheid, Stellenbosch and Franschhoek. The former representing three finalists and the latter being our farm, Môreson. The origin of the wine plays such a vital role when comparing it to others. I don't believe our wine is any more unique in comparison to others more than it is a great expression of a Franschhoek Chardonnay.

The site on which our vineyards grow can be very challenging and limiting in certain ways. Over the past decade, we have learnt not to replant vineyards in unsatisfactory soil regardless of what has been historically grown in these areas over the last thirty years. For us, matching clones to available soil types is of paramount importance.

For us, the soil is merely a growth medium that allows the roots to anchor as well as hold water,



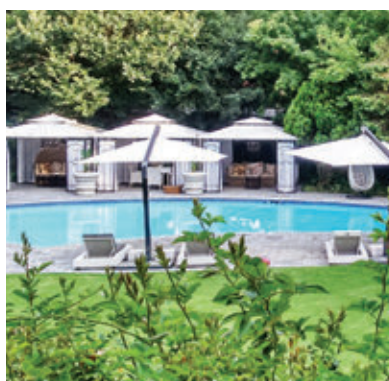
depending on the soil's natural water holding capacity.

The single biggest differentiator we have in our vineyards is high diurnal temperature variation (DTV). The difference between our day and night temperatures during seasons fluctuates between 15°C and 17°C. This large fluctuation allows for acid preservation in the berries at night (malic acid) and optimal sugar

accumulation during the day without prolonged metabolic activity. This gives us a broader spectrum and diversity of styles to play with when it comes to Chardonnay production.

**Do you have a favourite varietal and wine?**

My favourite is Chardonnay. The wine coming from Burgundy and more specifically Puligny Montrachet. 🍷




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# RESTRAINED, ELEGANT AND BALANCED

The 2018 Young Winemaker of the Year's blood runs red, and so does his passion for wine. Meet Rüdger van Wyk from Starke-Condé Wines.

Making wine is a delicate skill that is often handed down from generation to generation. Yet, it requires from the winemaker years of learning, uncorked passion, dedication to the craft, and a keen nose if they are to become a master at it.

With new talent entering the industry on a regular basis, it has become imperative to recognise greatness wherever it manifests, and to celebrate it when it does. This is the ethos of the annual Diners Club Young Winemaker of the Year award, and this year 27-year-old Rüdger van Wyk of Stark-Condé wines has stepped up to claim the esteemed prize.

Although native to the town of George, Van Wyk went on to study at Stellenbosch University, graduating with

a degree in Oenology and Viticulture. In 2014, he was selected to be part of the Cape Winemakers Guild Protégé programme, where an opportunity arose to embark on an internship at Kanonkop in Stellenbosch, as well as at Nitida Wine Estate in Durbanville. The following year, Van Wyk joined Stark-Condé wines, where he remains today.

*Signature* caught up with the astute winemaker whose 2016 Stellenbosch Syrah raked in the 2018 Young Winemaker of the Year trophy.

## ***How did you get into winemaking?***

My older brother also studied winemaking, and would usually take me through the cellar while I was in high school. I found this really great and interesting. So I chose to follow the same route and the passion just started to grow.

## starke-condé

*Stark-Condé Wines is located within the richly-textured soils of the Jonkershoek Valley, a mere three kilometres from the Stellenbosch city centre. The winery is renowned for its traditional winemaking methods of open-tank fermentation and maturation in small French oak barrels. Meticulous barrel maturation remains the key to the elegant style of wine that Stark-Condé produces. The surrounding terroir allows for the winery to produce exceptional Cabernet Sauvignon, as well as other Bordeaux varietals.*  
[www.starke-conde.co.za](http://www.starke-conde.co.za)



### **What do you love most about wine and winemaking?**

The challenges that every vintage is different and that there is no recipe to make a good wine. You have to treat each vintage as its own. Secondly, I like to be in and around nature. I enjoy the interactions and also the people that help us on the estate.

### **How does your winemaking style differ from other styles?**

I think nature plays a significant role in the winemaking at Stark-Condé. Minimal intervention is the ethos in the cellar. We have a truly great spot here in the Jonkershoek Valley, different to anywhere else in the world. I think you can see that in the wines.

### **What would you say has been your greatest achievement as a winemaker?**

Being nominated as a finalist of Diners Club Young Winemaker of the Year Award. If you go back and look at the winemakers who have previously won this prestigious award, you realise it's an honour to even be nominated.

### **What would you say are your critical success factors in the industry?**

Following my gut, working hard and never just accepting the norm. I also always challenge myself and my peers to learn as much as possible.

### **What foods would you recommend to pair with your wine?**

Veal, springbok and ostrich. If you are a dessert kind of person, something like dark chocolate or a chocolate log dish.

### **Do you have a favourite varietal and wine?**

Cabernet Sauvignon, Bordeaux varieties.

### **If you could describe yourself as a wine, which varietal would you be and why?**

I'd have to say the Stark-Condé Cabernet Sauvignon. It is restrained, elegant and balanced with a small bit of power.

### **Besides winemaking, describe any other interests you have or activities that you enjoy.**

I've become quite the foodie lately. I'm not sure if it's because of the flavours or just that I like to eat. 🍷

by *maxine volker & bernie hellberg jr*  
 photography by *maryna cotton & sarel van staden*



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ABOVE: Times Square at dusk (istockphoto.com)

# NEW YORK: PUT YOUR BEST

# FOOT FORWARD

The Big Apple positively vibrates with street life, art, architectural marvels, history, and food, making it one of the most walkable cities on the planet.

It hardly matters where you are or where you're going in any one of the City of New York's five boroughs; there is something to see, to hear, to experience, or to eat. But you have got to be prepared to walk if you want to experience the New York lifestyle, just like a New Yorker.

Here are five reasons why exploring on foot is the best way to see the city, and plenty more things to do.

## ①

### ALL ABOUT THE SELFIE

According to one walking guide, the bustling core of New York has "more must-sees than any other city on the planet" — which seems true. In this social media-obsessed world that means more opportunities for taking a selfie than you can poke a selfie-stick at. Indeed some of the favoured tourist traps we visited were so prickling with selfie-sticks they could easily have taken out an eye.

Whether it's in the neon extravaganza of Times Square, outside a Broadway

BELOW: *Katz's Delicatessen (Wikimedia Commons)*

## nyc do's

**DO** go to the top of the Rockefeller Centre at night, and the Empire State in the day, for awesome views of the New York skyline

**DO** head straight for Times Square to soak up the atmosphere and experience the lights

**DO** take time to visit different NY neighbourhoods. Each has its own distinct feel and are all worth a visit

**DO** fall in love with New York and enjoy every minute – it's a special place so just go with the flow



ABOVE: *Don't pay to see Lady Liberty, take the free Staten Island Ferry (Bernie Hellberg Jr)*

Show, with the Statue of Liberty, in Central Park or with the glittering city night skyline as a backdrop high up on top of the Rockefeller Centre, you won't be the only one doing it. It's all about making sure that friends and family back home know where you are and how much fun you're having.

Being on foot will add to your social-media street cred because it allows you to sniff out the trendy cafes, exciting bars, quirky side streets, and lesser-known spots to take a quick snap.

## ②

### WALK OFF THE CALORIES

Here's where the walking comes into its own. Thanks to legging it everywhere, this trip turned out to be free of guilt and post-holiday weight-gain recriminations.

When in New York, one might as well abandon hopes of sensible eating. This, after all, is the home of New York cheesecake; the hot dog with everything, available from food trucks dotted all over the city; iced doughnuts the size of your hand; and delicious delicacies from ethnic street vendors.

☺☺ *New Yorkers are only too willing to line up for the privilege of getting their food fix. The more well-known the venue, the longer the line...* ☺☺

This is the city whose generous portion size means the buttermilk pancakes with banana and maple syrup you ordered for breakfast will be sufficient for three days. All beer seems to come in large size – no one asks what size glass you want.

Junior's historic restaurant in Brooklyn, where you can get what many consider the best cheesecake in New York.

New Yorkers are only too willing to line up for the privilege of getting their food fix. The more well-known the venue, the longer the line: 40 minutes in the line to get a burger at Shake Shack on the Upper West Side; an hour standing in the street outside the trendy Egg Café in Williamsburg waiting for your name to be called for the next available seats.

Half an hour lining up at a traditional style diner Utopia near 72<sup>nd</sup> Street subway station for Sunday breakfast. As for the famous Grimaldi's pizza under the Brooklyn Bridge, be prepared to wait, and wait.

There is one well-known joint where, despite its fame, you won't have to wait too long to grab a pound (450 grams) of 'pastrami on rye'. Katz's Delicatessen attained notoriety for being the spot where actress Meg Ryan famously acted out an intimate scene for the movie *When Harry met Sally*. The atmosphere here is electric, but be warned, Katz's Deli is in the Bronx, so walking from anywhere far outside the area is perhaps not the best idea.



ABOVE: *Freedom Tower (Bernie Hellberg Jr)*



③

### PEOPLE WATCHING

It might be rude to stare, but I'm sorry, people watching is one of the very best reasons we can think of to walk everywhere. The guy setting up his bookstall on the footpath every morning as we strode out in search of breakfast. The friendly New Yorkers whose dog we stopped to pat. The athletic dancer who jumped clean over a woman during a street performance. The woman in a bridal gown who was walking inexplicably among the tourists on the High Line. The man on his daily run – backwards – through Riverside Park. Dog walkers – so many dog walkers. Endless people busking, biking, barbecuing, playing sport, moving busily through their days.

④

### GET THE NITTY GRITTY

It's hard not to be impressed by New York's fascinating buildings and architectural styles, or by the sheer

grand scale of so many its public and private buildings. Art Deco masterpieces like The Chrysler Building, Frank Lloyd Wright's incredible Guggenheim Museum, and neck-straining skyscrapers by the bucket load across Manhattan. It is what New York does best.

On foot, you can examine the elegant brownstones of the Upper West Side and the shabby tenements of the Lower East Side in closer detail. And as you stroll along, the minutia of this supersized city unfolds.

A pocket-sized community garden on a corner. A clump of brightly coloured tulips. Faces carved in stone. Street trees in blossom. A stuffed and mounted kiwi bird for sale at Brooklyn Flea market. That's the stuff you see when you're on foot. And if the weather turns bad and you think your walking plan is in tatters, it's time to head to the Museum of Natural History, the Metropolitan Museum of Art or any number of fantastic museums.

### *nyc don'ts*

**DON'T** forget to tip. Everyone from taxi drivers to doormen, from bellhops to waiters. Taxi drivers and waiters from 15-20% and doormen and bellhops \$1-\$2 for each bag

**DON'T** take an inappropriate selfie at the 9/11 memorial...be respectful

**DON'T** pay to go on a ferry to see the Statue of Liberty. Take the Staten Island Ferry instead

**DON'T** wander in Central Park after dark, as most locals will tell you

**DON'T** eat in popular tourist areas. You will pay a lot more to eat close to Times Square

You will realise it is possible to walk for miles through the art and culture of the ages without even going outside.

⑤

### SAVE SOME COIN

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## DECIDEDLY *tasteful*

The Western Cape, the very heartbeat of South Africa's prestigious wine industry, hosted, yet again, the 38<sup>th</sup> annual Diner's Club Winemaker of the Year Award, and the 18<sup>th</sup> Young Winemaker of the Year award. A distinguished panel of judges – local and international – added lustre to the event that had but one objective – finding that single rare wine which best represents the ideals of the competition.

by **maretha lubbe** /  
photography by **diners club**

## *Michael O'Connell*

International Judge

O'Connell began his wine career at a small shop in the suburbs of Dublin while still at university. After completing his studies, Michael remained in the industry, moving to London to broaden his exposure while working for several prominent wine merchants including Oddbins and Handford Wines, the leading South African wine specialists in the City.

A Masters of Wine degree achieved in 2016, saw him moving back to Dublin as a wine buyer specialising in trade sales.

As a judge, O'Connell has found the Young Winemaker competition to be especially challenging since it involved tasting many wines of different styles and cultivars while appreciating each wine on its own merit. Unsurprisingly, he regarded the Chardonnay as his favourite – pointing to some world-class examples. O'Connor also had high praise for some of the outstanding Syrah and Pinot Noir entries. The great South African Chardonnays, however, remain his favourites.

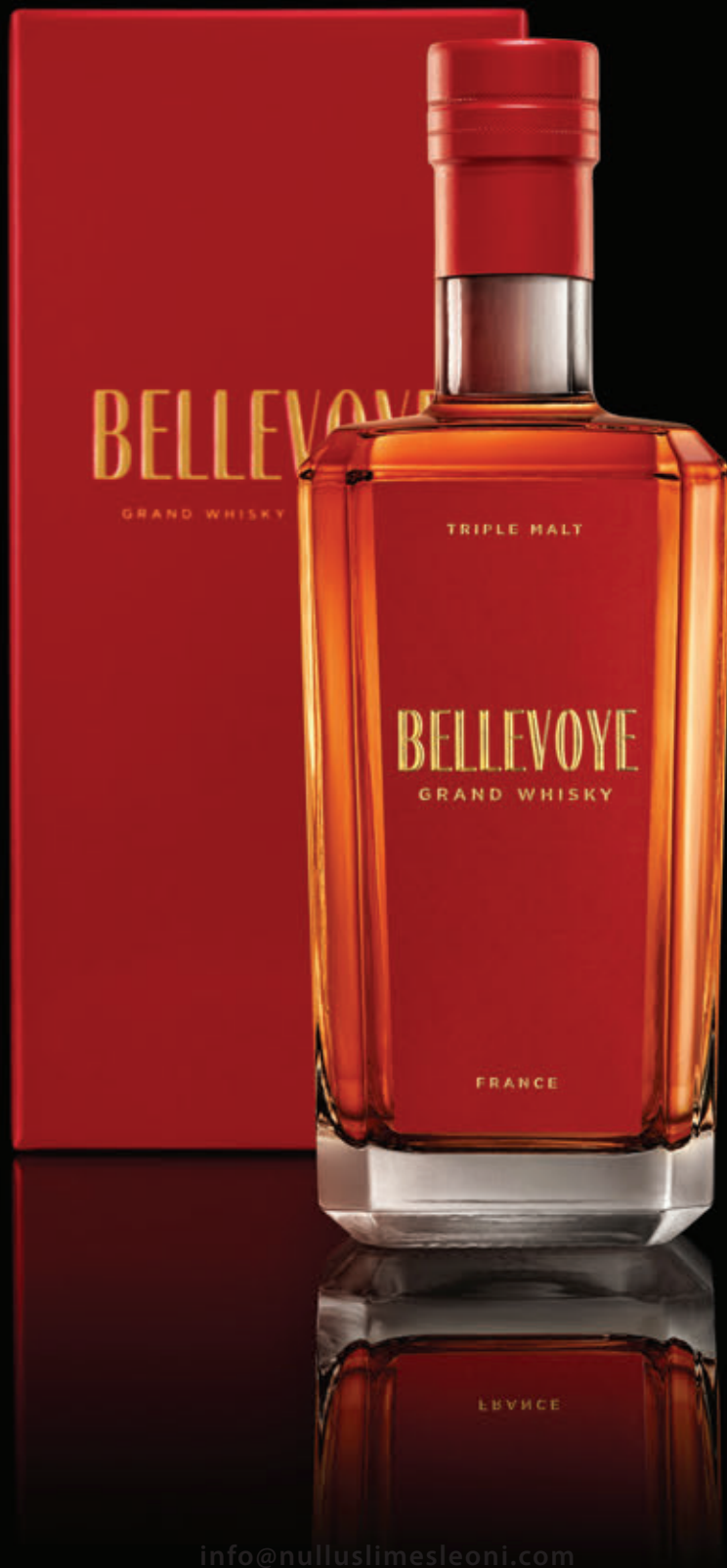


## *Carrie Adams*

Judging Chair

While living in England, Carrie completed a number of wine courses, and subsequently returned to South Africa to take up positions at Boschendal and Vergelegen. This was followed by a spell in retail at Norman Goodfellows, where she fell in love with judging wines. Carrie, however, points out that judging requires a lot of concentration and single-mindedness.

All this hard work, she states, is made that much more pleasurable by the great South African Chardonnays that she has come across at the Diner's Club Winemakers competition.



[info@nulluslimesleoni.com](mailto:info@nulluslimesleoni.com)

**Not for Sale to Persons Under the Age of 18.**



## *Debi van Flymen*

Debi has always been fascinated by wine, and the more she learnt, the more she wanted to explore. Returning from an overseas stint in 2004, she opened Culinary Productions, a bespoke catering and events company that became the *home* for their wine tastings in Gauteng.

Describing herself as an eternal student of wine and all things culinary, Debi is a qualified Cape Wine Master, as well as a WSET and CWA lecturer. In addition to studying towards her Master's degree, she also owns two wine-related businesses.

Remembering the ABC (Anything but Chardonnay) era, Debi responds with enthusiasm to the new generation of Chardonnays which now display their steely, unoaked characteristics.

To quote her: "Just because the grape has an affinity for wood, doesn't mean that one should throw heavily charred barrels at it."

## *Michael Crossley*

Starting with interior design, notably hotels and restaurants, he quickly fell in love with the wine and food culture – leading to a diploma from the Cape Wine Academy. Michael also previously contributed to WINE Magazine, and he has gone through the ranks – leading to his current position as the MD of the Reciprocal Wine Trading Company – as well as a director of Grand Cru Glassware – the importers of Riedel stemware.

Like his fellow judges, Michael has high praise for the current generation of South African Chardonnays and the winemakers behind them. He is on record as having found more good fruit, less clumsy oak and overall better-made wines.



## *Nomonde Kubheka*

A chance sighting of an advertisement for a BSc degree in Viticulture and Oenology at Stellenbosch caught Nomonde's eye. She won a KWV scholarship and started working her way up quickly to winemaker. Starting as a production trainee to the winemaker at KWV, and now focussing on wine education, "shows that your passion can easily lead you down a new path", says Nomonde.

As for the Young Winemaker award judging, Nomonde describes the red wine entries as the more difficult to judge, while appreciating the versatility of Chardonnay. When it's well made, Nomonde explains, Chardonnay is like "sunshine in a bottle."



## *Ntsiki Bijela*

As a high flyer, Ntsiki – who started her career at SAA – also entered the fascinating world of winemaking through a scholarship at Stellenbosch. She broke through the glass ceiling in 2004 when she became the first Black female winemaker (Stellekaya Wines) – adding to her achievements in 2009 when she was named South Africa's Women Winemaker of the Year. She has her own wine business – Aslina Wines – which was launched in 2017.

Like some of her fellow judges, Ntsiki preferred the red wines, but expressed her delight at the well-made Chardonnays on offer this year.

These six judges – as a panel – combine many years of experience, thereby adding great prestige to the awards scooped by the eventual winners. 🍷

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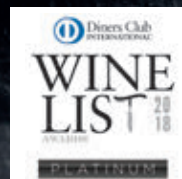


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# THE GREAT ORGANIC GRAPE

## *Does Going Green Hold the Future of Wine?*

Zero pollution production, fewer chemicals, and less aggressive hangovers. These are just some of the countless benefits of organic viticulture – a sustainable and respectful homage to both grape and terroir and the incredible benefits of letting nature do the work.

The rise of consumer preference for organic produce has been one of the most noticeable trends to develop in the last decade. What was once considered a speciality item is now becoming a staple on shelves across the country, and the more accessible it becomes, the more it rises in popularity.

Viticulture is no exception. The demand for organic wines has grown considerably, and along with that demand, there has been a rise in organic wine farms across the globe. Made from grapes that are grown without the use of chemicals, such as pesticides and herbicides, organic wine comes from vineyards that have gone back to their roots, so to speak.

Organic farmers are recreating vineyards that are self-regulating natural ecosystems that combat problems without the need for artificial, potentially toxic, chemicals. Many factors motivate this environmentally friendly approach to the age-old tradition of winemaking. Not only is it healthier and better for the planet, but the taste of organic wine also showcases the fruit and terroir as the stars of the show.

*Terra Est Vita* or 'Soil is Life', is the ethos that encapsulates the vision of Avondale Estate – a leading biodynamic wine estate in Paarl, situated on the slopes of the Klein Drakenstein Mountains. Avondale is renowned for using a holistic, eco-friendly approach to winemaking that celebrates the environment, flora and fauna, and our human link to the land.

Avondale's unique, hand-crafted wines come to life through an extraordinary combination of modern science, and the wisdom of the ages. The proprietor, Johnathan Grieve's love for a healthy, balanced approach to life was garnered through his family's business, Vital Health Foods, from a young age. When his family bought Avondale in 1999, Grieve began working as an apprentice viticulturist on the farm





## *wines of avondale*

*Avondale produces seven wines: Camissa, a blanc de noir; Cyclus, a refreshing white blend; Anima, a lively Chenin Blanc; La Luna, a classic red blend; Samsara, a Syrah; Navitas, the flagship red blend; and Armilla, a sparkling wine made in the Méthode Cap Classique tradition.*

and soon began experimenting with different farming methods following organic and biodynamic principles. This led to the development of his unique BioLOGIC farming approach, which today forms the blueprint for crafting all Avondale's world-class wines.

BioLOGIC is an organic-biodynamic-scientific approach to farming that works as a system in which the soil, water, plants, animals, people and energy are all part of a complex web of interconnected and interdependent networks. Guided by Avondale's ethos, Grieve bases his principle on a straightforward principle: healthy soil produces happy plants. "We look at broad-spectrum natural nutrition; in essence, we want to feed not only the plants but all the soil life," he explains. "We do this through using things like concentrated sea solids, which have perfectly balanced nutrition with up to 90 elements, and our major source of nitrogen is through incorporating legumes in our cover cropping. If we create the perfect environment for soil life and feeding this life, it will in turn supply all the nutrition that our vines need, in perfect balance and plant-available form."

Organically certified by Control Union Certifications according to USDA NOP and EU Organic standards, there are no herbicides or pesticides used anywhere on the farm, which means no nasty chemicals in the wine.




To keep pesky pests at bay, Grieve uses natural bacteria to prevent vine disease, wasp larvae to control plant-sucking mealybugs, birds of prey to catch rodents, and a mob of hungry ducks to control snail infestations. Grieve continually monitors the health of the farm's ecosystem, including utilising leaf sap monitoring instruments. "Through these, we can keep our finger on the pulse of the vine and see exactly what's going on in real time."

In the cellar, not only has Avondale become the first winery in the country to introduce handcrafted clay *qvevri*, but the natural processes also include a gravity-flow installation with the least impact on the wine and environment. A low amount of sulphur is added to the wine, and only wild natural yeasts are used in the process. There is also a natural wastewater system in place that interlinks three dams by channels of cleansing reeds that emulate the natural way water is cleansed in rivers. "It's taken us a number of years to refine our

winemaking process and to create the extraordinary wines we aimed for when we started farming here in 1996," says Grieve. "It's an extraordinary process, complex and slow, but ultimately rewarding. BioLOGIC® allows us not to harm our natural environment while producing handcrafted wines that are truly exceptional," concludes Grieve.

As a result of Avondale's commitment to going organic, the farm is alive with all kinds of fauna: birds including kingfishers, owls

and black eagles, frogs and reptiles, mammals such as Cape foxes (which breed on the farm), common duiker, grysbok and steenbok, red caracal, porcupine and spotted genets. These natural processes also ensure happy grapes, bursting with flavour that results in the highest quality, slow wines, that are individually styled and full of life and character. Mother Nature would certainly approve.

For more information visit Avondale Wines at [www.avondalewine.co.za](http://www.avondalewine.co.za). 

**WIN!**

Signature magazine is giving away a mixed case of Avondale wine (six bottles) to the value of R1,995. To enter, send the words **SIGNATURE** and **AVONDALE** along with your **NAME** and **PROVINCE** to 35131 (SMS) or 076 264 9990 (WhatsApp). SMS charged at R1.50. Ts & Cs apply. Free and bundled SMS do not apply. Competition closes 28 February 2019.



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# GUARDING MADIBA'S LEGACY

*Sello Hatang – CE of the Nelson Mandela Foundation*

**Sello Hatang, the man charged with curating, and safeguarding the legacy of the most prominent South African leader of the 21<sup>st</sup> century, former President Nelson Mandela, discusses his vision for the country, and his vision for the future of the foundation that he leads.**

As the Chief Executive of the Nelson Mandela Foundation, Sello Hatang carries an extraordinary responsibility on his shoulders. Leading an organisation whose task it is to further the living aims and aspirations of the father of democratic South Africa after his passing, is certainly not an easy task. Rewarding, certainly, but how does one stand in the shadow of a man as great as Madiba?

Sello Hatang is entrenched in the political fabric of post-Apartheid South Africa as they come. A born humanitarian, orator, administrator, and author, Hatang has involved himself with the business of transformation, and reconciliation for many years.

Having served as the Head of Information Communications and spokesperson for the South African Human Rights Commission, Hatang has involved himself with and been instrumental in, the fashioning of a better future for South Africa. Some of his former responsibilities include participating in the post-1994 transformation of the National Archives, including providing archival support for the Truth and Reconciliation Commission, and is a former Director of the South African History Archive (SAHA) at Wits University.

Hatang also serves on the boards of the Open Democracy Advice Centre and Council for the Advancement of the South African Constitution (CASAC). He is a member of the editorial team for

Nelson Mandela's book, *Conversations with Myself*, and co-editor of *Nelson Mandela: By Himself: the Authorised Book of Quotations*.

Hatang is also a 2014 Archbishop Tutu Fellow, and he recently successfully summited Mount Kilimanjaro, twice, to help keep girl-children in school.

To learn more about Sello Hatang and how he viewed the Nelson Mandela 100-year Centenary celebrations during 2018, we posted a few questions for the executive.

***The Nelson Mandela Centenary celebrations are now winding up, what has it meant for you personally to be involved with, and to direct many of the events and initiatives that have marked this auspicious occasion?***



"It has been an honour to have this responsibility in relation to the centenary. I have been moved to experience how much people, both in South Africa and globally, still revere Madiba. And it's been inspiring to encounter people from all walks of life wanting to find ways of marking the centenary that go beyond mere celebration."

***How much, do you think, has the Nelson Mandela Centenary year impacted on the lives of ordinary South Africans, and what has it meant for you to be a part of this.***

"Not enough. But many processes have been initiated which promise to have a lasting impact. The centenary year has been an exceptional one in many ways for our country. It started with the removal of President Zuma, something we as an organisation had advocated for over some time. It has been special for the Foundation, in the centenary year, to again begin working closely with government and the governing party on projects designed to fix what had been broken over a fateful decade. Our own Mandela Initiative on Poverty and Inequality, a partnership with a think tank of academic institutions, produced a wide-ranging report that will be used as a lever in advocating changes in public policy. And the Mandela Day campaign, which reaches thousands of needy communities especially in southern Africa, continued to grow and to make a difference. We must build an environment in which all feel included, especially the poor, the marginalised and discarded majority who are most affected by poverty and inequality."

***What had been your proudest moment during the Centenary year?***

Being "I think when my ten-year-old son climbed Kilimanjaro with me in support of the centenary Mandela Day campaign. We all carry the responsibility to pass on to the next generation one key value of building a caring and just world."

BELOW: Nelson Mandela Foundation CEO Sello Hatang



BELOW: Nelson Mandela Foundation Chairman Njabulo Ndebele and CE Sello Hatang with former President Obama




***We are now leaving the Nelson Mandela Centenary behind in 2019, but his legacy remains intact. What would you like South Africans to remember of Madiba, that they can use to practically effect change in their lives and in the country?***

"I would like South Africans to remember Madiba as someone who took responsibility for his own liberation from oppression and who dedicated his life to working for the liberation of others. We cannot rest

until all who live in South Africa fully enjoy the fruits of freedom."

***What is your personal goal for the Nelson Mandela Foundation going into the future?***

"My personal goal for the Foundation is sustainability. So that the organisation can concentrate on the social justice mandate given to it by Madiba." 

by **bernie hellberg jr** /  
photography courtesy **nelson mandela foundation**



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# WHAT'S IN A LIST?

*Spotting – and Interpreting – an Excellent Wine List*

What exactly makes for a great wine list? The short answer is, of course, a list with great wine. But consider, for a moment, that there is actually more to it than this.



by *jean-pierre rossouw* /  
photography by *istockphoto.com*

A wine list is often your second point of contact with a restaurant, after the waiter or waitress has said “hello”. Getting a wine list right is clearly a critical part of the restaurant experience.

After all, the wine list is a document that not only needs to stand on its own, but also must explain itself and its contents in case the establishment does not have a wine steward or sommelier on the floor.

One also does need to consider what “great wine” is. It is undoubtedly not only expensive wine. Great wine is a different thing to different people, and restaurants. What suits one may not suit another – it depends on the type of venue, the price points, and of course, the food.

The Diners Club Winelist Awards have been assessing wine lists for a couple of decades now, and the criteria are refined continually. Here follows, however, a few cornerstones to what we consider the foundation of great wine lists should be.

## ①

### SUITABILITY

It is no longer the case that the best lists are the ones with the most wines on them. Far more important is that the list suits the establishment in the sense that it fits the tone of the place, and the cuisine. A steakhouse, for example, should have a fine red wine selection, even better, vintage red wines that will go well with a mature cut. A casual seaside joint should



carry lots of refreshing, zesty options, and a curry house should list off-dry and fruity wines. Then, if you look at the style of the restaurant, we expect sophisticated places to list high-end and rare wines and have a broad range of styles; while neighbourhood locals should carry good wines at affordable prices – and need not have so many wines on the list.

②

**GOOD INFORMATION**

Wine is a product of a place and a particular vintage, and most wines are, by nature, going to change depending on these factors. So a good list will tell you where the wine is from and in which year it was made. It should also tell you what the constituent parts of the wine are, in the case of blends, and give you some insight into the type of wine it is.

③

**VARIED & INTERESTING**

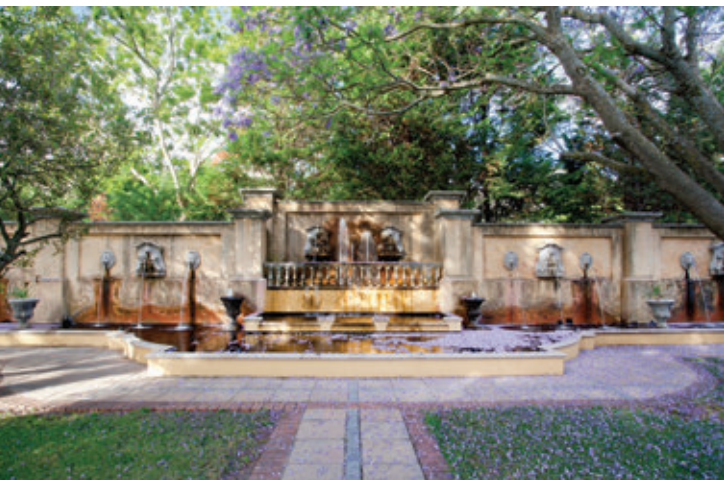
We've all experienced wine lists that only have the stock-standard options and precious little that catches your attention or makes you curious to try something new. Great lists put new and innovative bottles alongside the classics. They introduce you to contemporary and cutting-edge labels and also new styles and

different wine varieties. The Cape Winelands are fascinatingly diverse, and our best lists reflect this. Some even go beyond this and begin to explore the broader world of wine from other parts of the world.

④

**BETTER BY-THE-GLASS**

Gone are the days where diners always want a whole bottle over a meal. Certainly gone are the days when diners were happy to drink the cheapest wine on the list as the by-the-glass option. Often we want a single good glass of wine, or perhaps a glass of white with our starter and a red with our main course. Great lists understand this and give you interesting wines by the glass – and from all parts of the list, through the categories and prices.



## FRANSCHHOEK COUNTRY HOUSE & VILLAS



Positioned in the most romantic valley on earth, Franschhoek Country House & Villas is an exclusive boutique hotel reminiscent of a village in Provence yet with an elegant Cape sensibility. Set in gardens of lemon trees, lavender and vines – with fynbos draping the nearby mountains – the original, charming country maison includes 14 standard and luxury rooms as well as the award-winning Monneaux Restaurant while the 12 Villa suites are havens of privacy & understated opulence. Swimming pools, a candle-lit cellar, a treatment room and sun-down verandas are all a traveller needs as you live la vie extraordinaire.



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5

## A LOVE FOR WINE

Great lists make it clear that somebody who loves wine put it together. These lists show an obvious interest in the subject, and they are so much more exciting and fun to read and choose a wine from. A lot of this is in the presentation and wine descriptions – great lists make the wines come alive on the page. Or you see it in the sheer quality of the selection. More than anything, certainly more important than the number of wines, are lists that give you a sense of the personality of the wine.

The Diners Club Winelist Awards grade all entries from *Silver* grade to *Gold*, then *Platinum*, *Diamond* and finally, *Icon* status. Diamond lists are, without any doubt, fantastic lists and they meet all the requirements listed above. But note that it's not about how big the list is. A *Diamond* list can exist at any level and any style of restaurant, from the casual to the fanciest – as is proven by our first establishment listed here which achieved a *Diamond Award* in the 2018 Winelist Awards.

Right on the sand at Durban's South Beach, **Surfriders Café** is as chilled as they come, a small eatery with delicious everyday food, super-friendly service – and a perfect wine list. It's very short, but all the wines are just right for the place, and all of them are interesting. They even have a few vintage wines.

Entirely the opposite in tone is **Saxon Hotel, Villas and Spa**, but their list (an *Icon Award*) is fantastic – showing innovation alongside a deep collection of the classics. There is something for everyone who loves wine here, and they have a superb team of sommeliers to help you make your selection.

The only other *-Icon Award* in this year's competition went to **Restaurant Mosaic** at the Orient Hotel. Theirs is a simply world-class list, with depth and breadth in both local and international wines. Indeed, most international lists don't even come close to this – it's a treasure trove for wine lovers establishment. 11



ABOVE: Red wine cellar at the Saxon Hotel



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# THE MERCEDSES OF CHEFS

## *A Moveable Feast in the French Corner*

On a perfect summer's day in Franschhoek, I set out in the new Mercedes-AMG GT R to meet Darren Badenhorst, multiple award-winning Chef de Cuisine and owner of Le Coin Français, and a classic 1973 Mercedes-Benz 350 SL. What was billed as an assignment, soon turned into a most pleasurable day with haute cuisine and two very desirable models on the menu.

Life does not get much better than a late afternoon drive from Helshoogte to the Franschhoek valley in a classic Mercedes-Benz SL and a shining new Mercedes-AMG GT, followed by a celebration of cuisine at the eponymous Le Coin Français – which translates to “French Corner” in English, or “Franschhoek” as the early Dutch settlers named it.

Both in concept and in name, the restaurant embodies the essence of the Franschhoek valley in heritage, cuisine, art, and wine. Combining state-of-the-art methods and time-tested French elegance; Chef Darren's culinary creations are complemented by a carefully selected locally themed wine list, designed to showcase the best local wines, a French sommeliers selection, and an ever-evolving collaboration of art to add to the ambience.

Here in Franschhoek, the food capital of South Africa, Chef Darren takes you on an unforgettable journey through his interpretations of nostalgic food memories encompassing “art on a plate”, as he leads you through a unique culinary exploration of flavours, textures, and interactive creations.

### *le coin française awards*

#### **The Best Chef Awards**

*Top 300 Best Chefs in the World 2017*

*Top 350 Best Chefs in the World 2018*

#### **Haute Grandeur Global Restaurant Awards 2018**

*Best heritage restaurant (Africa)*

*Best French cuisine (South Africa)*

*Best luxury restaurant (South Africa)*

*Best romantic atmosphere (Africa)*

#### **Eat Out Mercedes-Benz Awards**

*Top 30 Nominee 2018*

#### **Restaurant Week**

*Best Restaurant Cape Winelands 2018*

#### **The Gourmet Guide**

*Plated Award for Exceptional Cuisine 2018*

## need to know

### 2018 MERCEDES-AMG GT R

**ENGINE** – 4.0-litre V8 Biturbo

**POWER** – 430 kW @ 5,500 rpm

**TORQUE** – 700 Nm @ 2,500–4,500 rpm

**TRANSMISSION** – AMG DCT 7-speed

**0-100 KM/H** – 3.6 seconds

**TOP SPEED** – 318 km/h

**PRICE** – R 2,822,039

### 1973 MERCEDES-BENZ 350 SL

**ENGINE** – 3.5 litre V8

**POWER** – 147 kW @ 5,000 rpm

**TORQUE** – 286 Nm @ 4,000 rpm

**TRANSMISSION** – 3-speed automatic

**0-100 KM/H** – 9.8 seconds



As much as the Helshoogte and Franschhoek passes represent the ultimate test for any sports car, Le Coin Français is a match for even the most demanding palate.

### THE MERCEDES OF SPORTS CARS

The Mercedes SL series boasts the longest sports car lineage in the world. Launched in 1954 as the 300 SL, the first series-production version of the all-conquering 300 SL racing car boasted gullwing doors and the first four-stroke petrol injection engine in a production passenger car.

From 1957, the 300 SL was built exclusively as an open-top vehicle, before being replaced by the 280 SL Pagoda in 1963. In 1971 the Pagoda was followed by an SL model series with a design so unique that it would be built for the next 18 years. The advanced styling of this classic, as can be seen in Chef Darren's 350 SL, ensures that it retains its contemporary look to this day.

In 1973, the 350 SL was the fastest Mercedes-Benz, and one of the most sought-after sports cars in the world. Forty-five years later, the Mercedes-AMG GT R has replaced the SL as the

quickest offering from the Mercedes stable. Blending earth-shattering performance with exquisite style, the AMG GT R redefines the sports car.

This is a car that makes your heart race even before you get in the driver's seat.

Central to the success of the GT car, is the new 4.0-litre V8 bi-turbo engine, that responds instantly with extreme power right from low down in the rev range, unleashing zero to 100 km/h in 3.6 seconds, and a top speed of 318 km/h. The Mercedes-AMG GT R is pure, unapologetic ferocity that explodes from the deepest, darkest depths of your imagination.

Pure motor racing DNA flows through every fibre of the Mercedes-AMG GT R. From its aerodynamics to its finishes, it intimidates you from every angle, and with every sonorous note from its exhaust.

Driving up and down a mountain pass with its varying twists and turns, the generational gap between the two Mercedes sports cars is very evident. The 1973 version – without all of the modern aids that control traction and braking – may not be as nimble through the sweeping turns, yet given a bit of

a straight, the V8 inspires confidence with its deep emotive hum.

The 2018 car, on the other hand, is as surefooted as a cat through the turns, and as quick as a cheetah on any stretch of road, always with that intimidating roar that emanates from the exhaust, especially in sport mode.

### PERFECTION IS SERVED

Only 33 years old, Chef Darren Badenhorst is a shining example of a young South African who is carving a successful career in the culinary arts. Originally from Durban, he opened his first restaurant in October 2017 after serving his "10,000 hours" in a number of prestigious kitchens, including the private Bengueria Island in the Bazaruto Archipelago, the 'restaurant in the sky' at Waterkloof Wine Estate in Somerset West, and Grande Provence in Franschhoek. "I was always attracted by the synergy of Franschhoek – the cuisine, the art, the wine tasting, and the accommodation – it really has everything to offer," he explains.

Chef Darren is a man of many talents. At school, he represented his province in diving, and he is an accomplished

“ Chef Darren takes you on an unforgettable journey through his interpretations of nostalgic food memories encompassing ‘art on a plate’, as he leads you through a unique culinary exploration of flavours, textures, and interactive creations. ”

musician with an impressive collection of instruments. And then there is his love for cars, in particular his 1973 Mercedes-Benz 350 SL, which he acquired some six years ago. “I have always dreamed about owning a classic SL, so when I came across this one with its very rare removable hardtop, I simply had to buy it,” he explains.

Chef Darren lives and works in one of the most beautiful valleys in the world, perfectly suited for open-top driving. He keeps the top off his SL, and only takes her out when the sun is out, or the moon is full. “Have you ever driven over Helshoogte with the top down and the full moon slowly rising over the mountains?” he asks me as we pass Tokara, with the Banhoek valley unfolding like a Pierneef painting around us. “It is breath-taking. I recommend you try it with a new GT Roadster,” he adds in his calm demeanour as if recommending one of his mouth-watering signature dishes.

Chef Darren Badenhorst is as good a driver as he is a chef... and a diver and a musician. What a pleasure to experience first-hand the genetic code of his 1973 Mercedes-Benz 350 SL that comes to fruition in a car as close to perfection as the 2018 Mercedes-AMG GT R. We wish Chef Darren many happy returns in his classic car, and we look forward to many happy returns to his restaurant that now defines the French Corner with its classic cuisine.

For more information on Le Coin Français or to make a booking, visit [www.lecoinfrancais.co.za](http://www.lecoinfrancais.co.za). 📞





## VALUE IN *style*

### *Lexus ES*

With the introduction of the next generation ES sedan, Lexus shows that premium luxury and striking good looks are achievable without compromising on value. Toyota's luxury vehicle division, Lexus, keeps pushing the design envelope of its latest cars. A case in point is the new ES, which straddles the space between being a sizeable and practical family sedan and being an avant-garde premium cruiser.

In a unique market like South Africa, with vehicle offerings that span from entry-level to high-multi-million-rand cars, there remains a common thread within the local market of a discerning – if slightly lofty – appetite for premium cars.

SUVs and crossovers are quite fashionable, and becoming even more

so, as the number of options in that space would suggest. And you would be hard-pressed to find a manufacturer worth their salt who does not have a high-riding vehicle of sorts in its range. As the adage states, “the times they are a-changin’”. Yet, Lexus is sticking to its guns of offering a three-box mid-range sedan, what with the IS and LS occupying either side of it on the scale.

## DESIGN

Looking at the new ES, it is immediately noticeable that there is more of a premium, if not regal, look to its design that will appease those looking for a stylish, feature-rich, and refined mid-sized saloon. Keeping to tradition, the ES comes with the now signature spindle-grille that is more pronounced here than that of its predecessor. The side profile, though, now hints towards a more swooping coupe design than before, all culminating at the rear where a set of slim taillights flank a chrome strip that emphasises the car's wide stance.

## GROWING UP

Spanning some 4,975 mm in length and boasting a 2,870 mm-long wheelbase, the ES is a big vehicle, the latter attribute being quite pivotal in endowing the ES with ample legroom – a fact that was evident in the previous model – but even more prominent in the latest guise of the ES. Thanks to the Lexus Global Architecture - GA-K platform, engineers have managed to stretch the car's overall dimensions even further. It is longer (by 65 mm), lower (by 5 mm), and wider (by 45 mm) than its predecessor. The longer wheelbase (+50 mm) allows the wheels to be pushed closer to the car's corners, while wider front and rear tracks have been expanded by 10 and 37 mm respectively.

Boot space is a sizeable 420 litres, which is fairly generous by any account, because the battery pack in the hybrid variant is now located below the rear seats instead of below the boot.

Lexus offers two derivatives in South Africa, namely the ES250 and ES300h, the latter boasting hybridisation and a higher specification level (and a higher price tag) than its sibling. The slightly more premium ES300h can be distinguished by an integrated boot spoiler and 18" turbine-design alloy wheels.

The interior is swathed in leather, with wooden inlays adorning the steering wheel, door panels, and dashboard.



Although wooden trim may not be to everyone's liking, the cabin is a melting pot of quality plastics and faux leather-covered pews, while the overall interior ambience is that of a sturdy and solidly hewn interior.

On the interior appointments front, both Lexus models an infotainment screen that houses most vehicle settings, while LED headlights are standard equipment for both models. The 300h boasts a head-up display system and a

### *need to know*

#### **LEXUS ES250 EX**

**ENGINE** – In-line 4-cyl; 2,494 cc

**POWER** – 152 kW @ 6,600 rpm

**TORQUE** – 243 Nm @ 4,000-5,000 rpm

**0-100 KM/H** – 9.1 sec

**TOP SPEED** – 210 km/h

**FUEL** – 6.6 l/100 km

**PRICE** – R593,300



...the new ES straddles the space between being a sizeable and practical family sedan and being an avant-garde premium cruiser.

#### need to know

##### ES 300H SE

**ENGINE** - In-line 4-cyl; 2,494 cc + hybrid-electric

**POWER** - 160 kW @ 5,700 rpm

**TORQUE** - 221 Nm+e @ 4,500 rpm

**0-100 KM/H** - 8.9 sec

**TOP SPEED** - 180 km

**FUEL** - 4.6 l/100 km

**PRICE** - R843,800

17-speaker Mark Levinson sound system. With the ES, Lexus has doubled down on their mantra of including high levels of standard specification in all of their cars, so there is almost nothing left wanting in the interior. Navigation, heated and electrically adjusted front seats, birds-eye-view camera, parking assist, it is all there.

#### PERFORMANCE

Powering the ES250 is a 2.5-litre, direct injection, four-cylinder engine delivering 152 kW and 243 Nm via an eight-speed automatic gearbox. Meanwhile, the ES300h uses the same power plant that is further augmented by an electric motor to bring the combined system output to 160 kW.


While there is heightened appeal

in both versions of the new ES, it is the 300h that impresses the most with its easy-going and slightly gutsier torque delivery. The ES250, in contrast, although it is brisk enough for most circumstances, feels as though it works a trite harder when you push down on the throttle.

Similarly, the cabin appointments seem to be a rung below that of its sibling, but then again, there's a R300,000 premium deficit between the two. The ES300h will set you back R843,000, while the ES250 comes in at R543,000.

It is, however, in the refinement stakes where both models impress, since the engine- and wind-noise factors are hushed for the most part.

The suspension is a subtle affair that will bode well for long-distance travels.

In a market where SUV and crossover segments continue to grow in earnest, the conventional three-box sedan is somewhat under siege. But, with offerings such as the Lexus ES, which has an air of sophistication around it, there remains strong demand, particularly in the Chinese market. By contrast, in South Africa, the market is perhaps slightly more niche, but that does not detract from the fact that the ES is an excellent addition to the premium sedan fold. 

by *Ierato matebese* /  
photography by *lexus south africa*



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*La Vie*  
DE LUC  
MINERAL WATER

# ART THROUGH THE LENS

## *The Classic Beauty of Classic Porsches*

Acclaimed South African photographers, Maryna Cotton and Sarel van Staden take aim at a series of classic Porsches, exploring the fine line between photography and fine art.



ABOVE: 1985 Porsche 911 Carrera



BELOW: 1958 Porsche 356B





ABOVE: 1958 Porsche Speedster



ABOVE: 1964 Porsche 356C



LEFT: 1996 Porsche 911 Targa

BELOW: 1985 Porsche 911 Carrera



*car fine art*

To view the complete Car Fine Art photo collection online, visit [www.carfineart.com](http://www.carfineart.com). Private owners and collectors may also email [info@carfineart.com](mailto:info@carfineart.com) to arrange a bespoke shoot, or call Maryna at +27 82 857 0479 and Sarel at +27 82 415 0474.



LEFT: 1958 Porsche Speedster



LEFT: 1958 Porsche Speedster



# LAZY LOWVELD LIVING

## *Rukiya Safari Camp*

Where the Blyde and Olifants rivers rush tirelessly to their convergence, Rukiya Safari Camp offers lazy respite to the city-weary.

Living close to nature is a luxury that few South Africans have the privilege to experience on a regular basis, and with the trend towards urbanisation nudging more people out of rural areas and into the cold embrace of the city, humans are drifting increasingly further away from nature.

At Rukiya, effortless luxury meets sustainability in this low-impact tented safari camp, while the outstanding value for money in a nature reserve with

frequent leopard sightings, sealed the deal for us.

Built under trees in the middle of the Wild Rivers Private Nature Reserve in Limpopo, Rukiya Safari Camp is. The entrance to Wild Rivers is a short drive from Hoedspruit (which is also the closest airport to the camp), with an additional 10-kilometre drive on good quality gravel roads to the camp. Besides having leopards, Wild Rivers is not a Big Five reserve, but a variety of other animals and predators – including cheetah and hyena – as well as abundant





bird life are to be experienced on the property itself. This doesn't mean that visitors to Rukiya will not experience the Big Five – guests will be taken to the nearby Balule Nature Reserve (about a half-an-hour drive from Rukiya) to experience several more animal species and some breathtaking scenery.

### THE CAMP EXPERIENCE

Rukiya embraces sustainability and regards eco-tourism principles as paramount to its operations. Offering a secluded retreat surrounded by bush, with a semi-permanent wood and canvas tented structure as accommodation, the camp has minimal impact on the

environment.

Rukiya owners, Lily and Conraad, manage the camp personally, and evidence of their years-long experience in the industry is everywhere.

Lily, being responsible for operations at the camp, maintains high standards that are apparent everywhere, from the tented units, the main lodge building and pool area, to the excellent food served with care in a welcoming, and open, environment.

Conraad leads a morning drive to the nearby Big Five nature reserve with bush breakfast, and an evening game drive with sundowners. Bush walks and other experiences – such as helping INGWE

(a leopard conservation programme) researchers set up and maintain camera traps to monitor leopard activity in Wild Rivers – can be arranged.

Décor and furniture are an apparent exercise in sustainability, with only reclaimed and biodegradable materials used in the tented camp. We enjoyed the subtle African nuances and plush bedding. Although showers are also tented, and tents become quite hot during the day, the overall accommodation experience is excellent.

For larger groups or families, the family tents (which sleep four) are located just behind the rest of the tented units. All amenities – including electricity are available in the tents, although a coffee and tea station is located in the main lodge building, with no such provisions in the tent itself.

Although activities abound, guests can enjoy a dip in the infinity pool during the day, browse the well-stocked African nature and literature library or sit on the deck opening onto the Blyde River, trying to spot a hippo. Lily can also arrange massages on request.

### MEALS AT RUKIYA

It is always surprising how lodge operators manage to conjure, seemingly with few resources at their disposal, some of the most memorable meals. Rukiya culinary staff is no exception, making meals at Rukiya hearty and delicious.

Apart from the bush breakfast that is enjoyed while on game drive, all meals are served in the dining area that overlooks the river.

Breakfast usually includes croissants, muesli and yoghurt pots, fruit and toast., while lunches are al fresco style, with homemade quiches, salads and wraps on offer. Naturally, dinner is slightly more substantial, and guests can expect to be treated to a variety of international and South African specialities – from *braai* (grilled meat) or beef *potjie* (traditional stew) to chicken dishes and various vegetarian options. 🍴



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# A BEAUTIFUL FUTURE

## *Investing in South African Art*

The business of art collecting has grown exponentially in recent years, and access to this burgeoning market is becoming increasingly challenging. The Melrose Gallery shares their expertise on investing in South African art with new and seasoned investors.

Starting an art collection can be a daunting process for a new collector.

There are so many excellent South African artists to choose from, and it is not easy to understand how one artwork or artist can fetch higher prices than another, or why some of these artists make it while others don't.

However, investing in a collection of art can also be extremely rewarding both socially and economically. Art provides one with the ability to enjoy one's assets every day of your life on a very personal level.

The South African art market has experienced exceptional growth over the last 20 years, and collectors and many of South Africa's most respected corporations have benefitted substantially from their investments.

Many of South Africa's banks and other respected corporations own large art collections that they have built up over lengthy periods, which have required considerable investments of shareholder's funds. This could not be

motivated without these corporates being able to show significant returns on these investments.

In the last ten years, we have witnessed strong growth in the demand for contemporary artworks in South Africa. As prices for our old masters have increased to a very high level, collectors have been looking to the contemporary market, and this has resulted in an increase in the value of this sector as well.

There is strong global interest in contemporary African art and things African at present, which can be witnessed in the success of the movie *Black Panther* and demand for fashion, music, dance and theatre from the continent.

We are also seeing more African curators being invited to take leading roles in important art fairs, biennale, museums and galleries.

The Joburg and Cape Town Art Fairs, the 1-54 Contemporary African Art Fair, the Zeitz Museum, contemporary African-focused auction sales at respected global auction houses and



various other entities are fuelling this demand and providing opportunities for established and emerging talents from the continent.

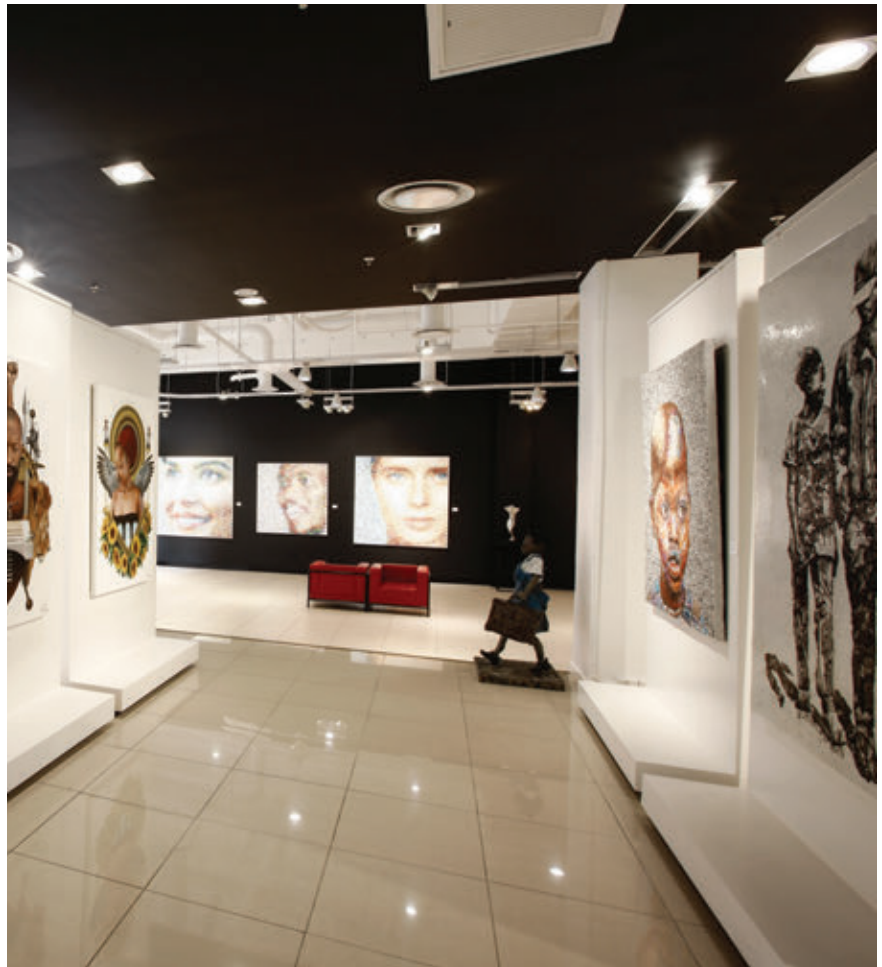
As South Africans, we have a strong network of reputable galleries and collectors are well placed to benefit from the demand for contemporary African works, many of which can still be acquired at reasonably low prices.

#### HOW TO INVEST

It can be challenging to identify a young artist that is on a sure track to become a big name in the art world, and there are certain things that a new investor can do to reduce their risk. Gaining knowledge and understanding of the sector should be right at the top of that must-do list.

A reputable gallery can also be the inexperienced collector's best friend, as any good gallery will invest time and effort into advising new collectors who have the potential to become their future customers. Besides spending time visiting galleries, there are numerous other platforms for a new collector to gain experience, including attending auctions, art fairs, and exhibition openings.

While it is vital to immerse oneself in the art environment, social media and the Internet are becoming invaluable



learning tools for collectors as well, making it easier to research exhibitions and to find articles on both emerging and established artists.

Sometimes new talent also reveals itself at a student level, making attending university and college exhibitions and competitions aimed at identifying and promoting young talent, a valuable platform to find new artists.

Investing in art is most certainly not a way of making a quick return. New investors should focus on finding artworks that genuinely resonate with you and that you can live with and enjoy every day. Moreover, with enough research and guidance of experts in the field, new collectors can find works that both have the potential to increase in value and to bring joy to you and your children for generations to come. 11

#### *the melrose gallery*

*With a beautiful 290-m<sup>2</sup> space on The High Street of the exclusive Melrose Arch urban precinct, The Melrose Gallery promotes established and emerging talent with a focus on Pan African Contemporary work. The Melrose Gallery provides a safe, exciting, and professional space for artists, experienced and inexperienced collectors. Visit [www.themelrosegallery.com](http://www.themelrosegallery.com) online, view [themelrose\\_gallerysa](#) on Instagram, or follow them on [facebook.com/themelrosegallery](#). For more information email [craig@themelrosegallery.com](mailto:craig@themelrosegallery.com).*

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# FOR ROMANCE & ADVENTURE

## *Exploring Vilankulo from Santorini Mozambique*

The honeymoon ideal that we all picture – that of a couple staring lovingly into each other's eyes, horse rides on the beach, and candlelit dinners – is simply not the only option. We visit Santorini Mozambique for a glimpse on life in the slow lane.

Romance is vital for any honeymoon experience, and while we are in complete agreement with that notion, we also believe that at least some part of a honeymoon should be about adventure, discovery, and learning. This is where Santorini Mozambique has the edge.

Nestled high up on the coast of Vilankulo, Santorini sits like a beacon of luxury, with panoramic views of the Bazaruto Archipelago and the Indian Ocean beyond. Similar to its Greek cousin, Santorini reveals Mediterranean-style ivory white buildings, spread over various layers and interspersed with pops of green grass, and aquamarine from the pools dotted throughout the property.







Couples that choose Santorini Mozambique for their honeymoon happiness can look forward to a host of activities to keep them busy, and multitude opportunities to relax in-between. From the on-site spa, which looks out onto the ocean, to the seaside pool, guests are spoiled for choice as they watch the water gently lap the shore while sipping an ice-cold cocktail.

The Santorini Mozambique main villa has five rooms – two honeymoon suites and three luxurious standard rooms. Suite One is the main suite, and offers guests a voluminous space to toast to their new chapter and enjoy the view from their private balcony. Suites Two, Three and Four make up the luxurious standard rooms, which all boast modern en-suite bathrooms, ocean views, king-sized beds and round-the-clock service. Suite Five is billed as the second honeymoon suite and, while not as big as Suite One, features both an outdoor shower and an outdoor bath.

It doesn't get more luxurious than taking in the views from the tub, with a glass of champagne in your hand.

With every three-night stay at Santorini Mozambique, guests are treated to a 15-minute hand or foot massage, a town tour and a boat trip to Bazaruto Island.

The foot or hand massage experience offers a taste of the sensational spa at Santorini Mozambique. Exclusive and incredibly intimate, the spa has only one full-time masseuse, with one on standby for couples massages and treatments.

Treatment options include 90-minute signature massages and various facials created to relax, rejuvenate and renew the skin.

#### EXPLORING VILANKULO

The town tour lets couples head into Vilankulo for a few hours of exploring. The tour starts at a local gallery – which exhibits only local art, and supports more than 60 families in the area from

its proceeds. Everything in the gallery is made in the village, and all of the money goes directly to the families.

The next stop on tour is a local food market. Loud, vibrant and exciting, these local markets are almost an overload to the senses. The smell of seafood cooking on an open fire and the gentle sting of chillies in the air, is a signature Mozambican experience. Here guests are given the opportunity to purchase Capalana fabric, locally made and worn around the waist by most of the women in the village. Vibrant and colourful, the fabric also makes stunning cushion covers and could even be used as a throw to accent any home décor scheme.

The final stop is a local beach bar, where guests can enjoy a drink with the locals, swapping stories, and learning more about the people that make Vilankulo tick. Be sure to try the R&R (but beware, it's not for those without a sweet tooth).

Concocted from Tipo Tinto Mozambican rum, mixed with raspberry soda, Rum & Raspberry served with lots of ice can be surprisingly refreshing.


### MORE TO DO

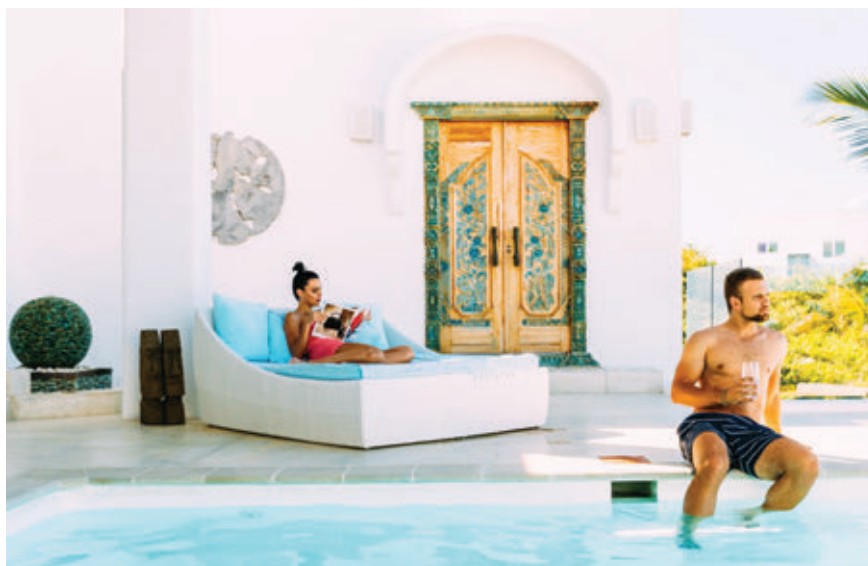
If exploring the village is not on your agenda, the boat trip to Bazaruto Island will see couples taken to a tidal sandbar first, to see the bird colonies that land there when the tide is low enough. The location makes for great photography with the coast in the background.

Next, the skipper will head to a reef just at the end of Bazaruto Island for some snorkelling. With plentiful fish, and the right snorkelling equipment on hand, you could find yourself happily swimming all day. The reef has quite a strong current running alongside it, so sit back and enjoy the view while the ocean carries you on a visual tour of this stunning reef.

The lunch venue on this boat trip is almost too stunning to believe. The skipper will put up a gazebo on the beach, set a delicious lunch spread, and leave you to enjoy the views. After lunch, why not go for a dip in the shallow lagoon where the water is crystal clear, and perfect for a post-lunch bathe.

Whether you choose Santorini Mozambique as your ultimate honeymoon destination, or you crave a Mediterranean-style breakaway, this place will leave you with memories of sunshine, smiles, adventure, great food, true romance and the azure ocean gently moving in the background. Waking up to the sound of the sea must be the most relaxing thing in the world.

For more information, visit [www.santorinimozambique.com](http://www.santorinimozambique.com). 



# FREEDOM *without* FENCES

## *Win with the Thornybush Luxury Game Lodge Collection*

The name Thornybush Luxury Game Lodge Collection is instantly recognisable as one of the country's finest bush lodge experiences. Unlike most, however, Thornybush goes even further and places conservation and research at the heart of their ethos.

Nature conservation is a top priority in the Thornybush Reserve, with efforts continually made to keep the area as untouched as possible.

To this end, fences between the Thornybush and Timbavati Reserves were dismantled in 2017, opening up this private section of land to the Greater Kruger National Park. This has not only had a positive effect on the animals – who now roam freely across a larger area – but game viewing in Thornybush has benefited as well.

Historically, game reserves managed their fauna through containment, where dangers such as human/animal conflict, poaching, and modern development could be managed. Animals do not follow the same migration patterns – they go where the food is, where the water flows and where there are wide-open spaces to hunt or graze. Now that the fences have dropped, tourists can enjoy the full-blown diversity of a large reserve such as the Kruger, combined with the luxury of the intimate safari experiences offered by the Thornybush Luxury Game Lodge Collection.

Thornybush has become a visitor's paradise and offers guests the privilege of experiencing nature at its most pristine. Thornybush Luxury Game Lodge Collection consists of

13 commercial lodges and is even home to South Africa's second-oldest commercial lodge.

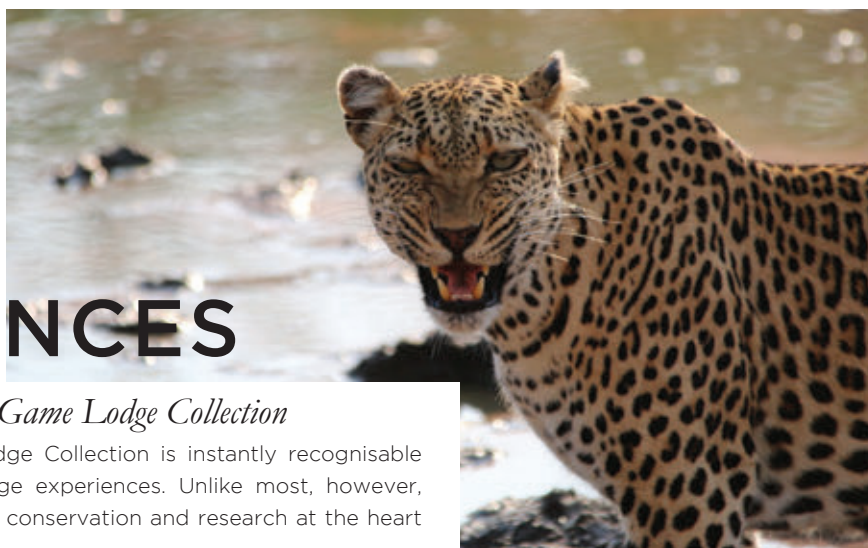
The Thornybush Game Lodge, like most lodges in Thornybush, was designed to blend into its surroundings. Pathways, lined by an abundance of diverse trees and manicured gardens, lead guests to their luxurious rooms, all of which have panoramic views, with the ever-present chance of the occasional animal wandering by.

A collection as diverse as Thornybush has the benefit of offering something for every traveller. Lovers of the Bush can look forward to not only spotting the Big Five, but also to the stunning diversity of the reserve's flora and fauna. Being located on privately owned land also means that rangers are allowed to *bundu bash* (off-roading through the veld) to bring guests even closer to animal sightings.

If you tend to lean toward the less adventurous side of a lodge experience, the cuisine and spa elements available at Thornybush are bound to enthrall you, and with the sounds of the bush echoing around you, magic awaits you in the heart of the South African wilderness.

For more information visit [www.thornybush.co.za](http://www.thornybush.co.za).

by *lily robertson* /  
photography by *thornybush luxury game  
lodge collection*



## WIN!

Thornybush Luxury Game Lodge Collection proudly offers *Signature* readers the opportunity to win a two-night breakaway for two at the Thornybush Game Lodge, including all meals and game drives. To stand a chance of winning, send the words **SIGNATURE** and **THORNYBUSH** along with your **NAME** and **PROVINCE** to 35131 (SMS) or 076 264 9990 (WhatsApp).

### Terms & Conditions

- SMS charged at R1.50
- Free and bundled SMS do not apply
- Travel to and from Thornybush not included
- Dates and accommodation options subject to availability
- Excludes conservation fee and TOMSA levy. Bar / mini-bar, telephone, laundry, curio purchases, spa treatments / facilities, items of a personal nature / not specified also excluded
- Prize valid to, and to be redeemed before 30 June 2019
- Competition closes 28 February 2019



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# Greener Pastures

## IN ROMANSBAAI

If your idea of the perfect beach hideaway includes a killer sea-view and luxury at its finest, we suggest heading to Romansbaai on the outskirts of the sleepy seaside fishing town of Gansbaai, where whale watching, shark cage diving, and living in harmony with nature are at the core of living.

Proponents of the hamlet of Gansbaai are proud of the eco-tourism hub that the town has become. With one of the largest concentrations of whales on the west coast, Gansbaai attracts many tourists to the 12.4km<sup>2</sup> hamlet.

The area has also fast become known for its conscientious living, and here, inside the secure Romansbaai Beach and Fynbos Estate, you will

find Romans Villa, the upper crust of self-catering accommodation.

In addition to achieving design perfection, the villa offers guests an eco-friendly stay, as Romans Villa is set out to be as environmentally low-impacting as possible, and certainly achieved this goal.

With the construction industry being responsible for as much as 40% of human-made carbon emissions, the effects of climate change are felt globally.

In the last few years, people have become more environmentally conscious with this trend extending across various facets, with construction being one.

From solar panels to recycling, many homes are being constructed with growing consideration for the environment. Romans Villa is one such home. Being as eco-friendly as possible was essential to the owner and developer, Gus Behn. Together, he and Capetonian architect, Kevin Gadd,





worked meticulously to achieve their shared vision for the villa. Constructed over three floors, with six spacious sea-facing bedrooms, outdoor showers, and an Italian fireplace, the villa defines class and elegance.

The north-facing villa welcomes guests into its large, open-plan living area. The conjoined kitchen, dining room, and lounge area form one spacious, minimalistic light-filled space, captivating visitors from the moment that they arrive. Large glass sliding doors separate the open-plan inside

area and the fully furnished outdoor veranda, which offers a two-fold view – a crystal-clear swimming pool and a front row seat to a fantastic view of the vast Indian Ocean. When it is not being used, the pool is covered to limit evaporation, resulting in less frequent refilling.

#### **BUILDING FOR THE FUTURE**

In terms of constructing the villa, environmentally-friendly building materials such as natural hardwood timber and rock were used in the process. Thys van Rooyen, the

structural engineer of the project, built a rooftop garden over the ground floor of the villa. This design allows natural insulation for the rooms below.

Botanist Sean Privett from Fynbos Ecoscapes created the rooftop garden in such a way to only use plants specific to the Danger Point peninsula. The aluminium concealed-fix roofing contains natural cooling properties, resulting in no need for air-conditioning in the villa. The home is also equipped with solar geysers which provide hot water.




The eco-friendly aspect of Romans Villa is not limited to only its construction. The house is kitted out with low-energy consumption appliances such as a Miele glass induction hob, fully integrated coffee machine, convection microwave, and a self-cleaning pyrolytic oven. Water-efficient fittings have been used throughout the villa in the kitchen and all bathrooms.

A stay at Romans Villa feels like a walk between the pages of a luxury real estate magazine. The home has maintained modernity

and sophistication consistently throughout – from luxurious 200 thread count cotton linen in all bedrooms to automatic light activation and the large porcelain floor tiles which line the house; each room continues the journey from the next. This villa is the definition of an eco-home. All those involved in the construction and design of Romans Villa have considered every last detail, ensuring not only an aesthetically-pleasing home but one that does its part in conserving the environment.

Romans Villa is managed as an income yielding business, registered with all the hospitality authorities and has boutique hotel rights.

The property and business with all its rights in place is for sale at R13.5 m.

*For more information, please contact Thys Geyser on +27 83 452 4774 or [thys@romansbaai.co.za](mailto:thys@romansbaai.co.za). For more information on the villa itself, visit [www.romansvilla.com](http://www.romansvilla.com). *

*by maxine volker /  
photography by romansbaai beach & fynbos estate*



# *Le coin Français*

By Darren Badenhorst





## CLASSIC & CONTEMPORARY FRENCH FUSION

The newest addition to the Franschhoek scene is a restaurant truly designed for Franschhoek. Both in concept and in name, the aptly named Le coin Français, the French derivative of Franschhoek, embodies the essence of the valley in heritage, cuisine, art, and wine. Featuring cutting edge methods that meet time-tested French elegance in cuisine, Le coin Français offers two structures of fine dining tasting menus for dinner – both with excellent pairing options – as well as an a la carte menu for lunch which enables people that are less adventurous (in mind and in pocket) to experience the same caliber and sophistication of cuisine in a more casual and approachable setting. Bookings are essential, and can be made online at [www.lecoinfrancais.co.za](http://www.lecoinfrancais.co.za)

**C:** 074 126 0022 | **E:** [reservations@lecoinfrancais.co.za](mailto:reservations@lecoinfrancais.co.za) | **A:** 17 Huguenot Rd, Franschhoek, 7690

## TO ENTERTAIN



### BOHEMIAN RAPTURE

Bohemian Rhapsody is a foot-stomping celebration of Queen, their music and their extraordinary lead singer, Freddie Mercury. Freddie defied stereotypes and shattered convention to become one of the most beloved entertainers on the planet. The film traces the meteoric rise of the band through their iconic songs and revolutionary sound. They reach unparalleled success, but in an unexpected turn Freddie, surrounded by darker influences, shuns Queen in pursuit of his solo career. Having suffered greatly without the collaboration of Queen, Freddie manages to reunite with his bandmates just in time for Live Aid. While bravely facing a recent AIDS diagnosis, Freddie leads the band in one of the greatest performances in the history of rock music. Queen cements a legacy that continues to inspire outsiders, dreamers and music lovers to this day. [www.sterkinekor.com](http://www.sterkinekor.com)



### AIR YOUR VIEW

Nothing introduces the summer season in Cape Town quite like movies under the stars with The Galileo Open Air Cinema. The recipe is beautifully simple; great movies to suit all tastes, a festive food market of local gourmet goodness and the option to pack your own picnic to enjoy 'al fresco'. Take your pick from various regular venues, from Kirstenbosch Gardens to Central Park in Century City, as well as brand new partner venues at Glenellen Farm, Kenilworth Racecourse, Rustenburg Girls' High School, Willowbridge Mall and a sensational new spot at the V&A Waterfront's 'Battery Park'. Your favourite summer staple is now also coming to you every Saturday at a different wine estate across the gorgeous Cape Winelands, which leaves zero excuse to stay home on the weekends. Kick-started on 17 October 2018, The Galileo's seventh season of movie magic will continue until 21 April 2019. Movies start when the light fades and if it's not quite warm enough for you yet, grab one of their blankets and backrests and cuddle up close. [www.thegalileo.co.za](http://www.thegalileo.co.za)



### SOUND KLIPSCH

Perfectly paired with the exquisitely engineered Heritage Headphone Amp, the new Klipsch Heritage HP-3 headphones deliver the legendary sound of Klipsch to its fullest extent. Designed from the most functional and premium materials available, the Heritage HP-3 headphones feature die-cast steel, milled wood, premium leathers, and machined aluminium components. Boasting a 52mm KG-520 biodynamic driver housed in a back-vented design, the HP3 headphones deliver unsurpassed acoustic performance. You're not just buying a pair of headphones, you're taking home a piece of American audio heritage that's backed by over 70 years of acoustic technology. The Klipsch Heritage Headphone Amp (R11,900) and Heritage HP-3 Headphones (R21,900) are exclusively available through the Homemation specialist distribution network. [www.homemation.co.za](http://www.homemation.co.za)



## Shumbalala Game Lodge - An African Dream

In the vast wilderness of South Africa's hot northern plains, adjacent to the famous Kruger National Park, deep within an ancient tapestry of natural wonder, you will chance upon SHUMBALALA GAME LODGE.

From your early morning game drive or bush walk in the Big 5 Thornybush Game Reserve to lazy afternoons at the pool and a sunset safari, tales of the day are told in the wine cellar as you prepare for a sumptuous dinner fire-side al fresco or candle-lit indoors. Choose from four luxury suites or the Presidential Suite, all of which have private viewing decks and picture window bathrooms. Wake up knowing that each day will allow for the adventure and peace of Africa to enter your soul – in a place where the lion sleeps.

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### Lodge:

Tel: +27 (0)72 8122172 • info@shumbalala.co.za

[www.shumbalala.co.za](http://www.shumbalala.co.za)



## EMOTIVE AFRICANA

### *Local Design Talent on the Global Stage*

Southern Guild returned to Design Miami/ in December 2018 with a collection of visceral and immersive work that defines a bold new vernacular for collectible African design.

ABOVE: Porkey Hefer – ‘Treyyn’ Pygmy Sloth (Antonia Steyn)

Following up on the sell-out success of Porky Hefer's work at this year's Design Miami/ Basel, Southern Guild returned to Design Miami/ with a collection of visceral and immersive work that defines a bold new vernacular for collectable African design.

Suspended from the ceiling, wall mounted and floor based, Hefer's cocoon-like seating environments are handcrafted from leather and woven grass, and mimic forms found in nature to transport audiences to a childlike state, awake to instinct and immediate perception.

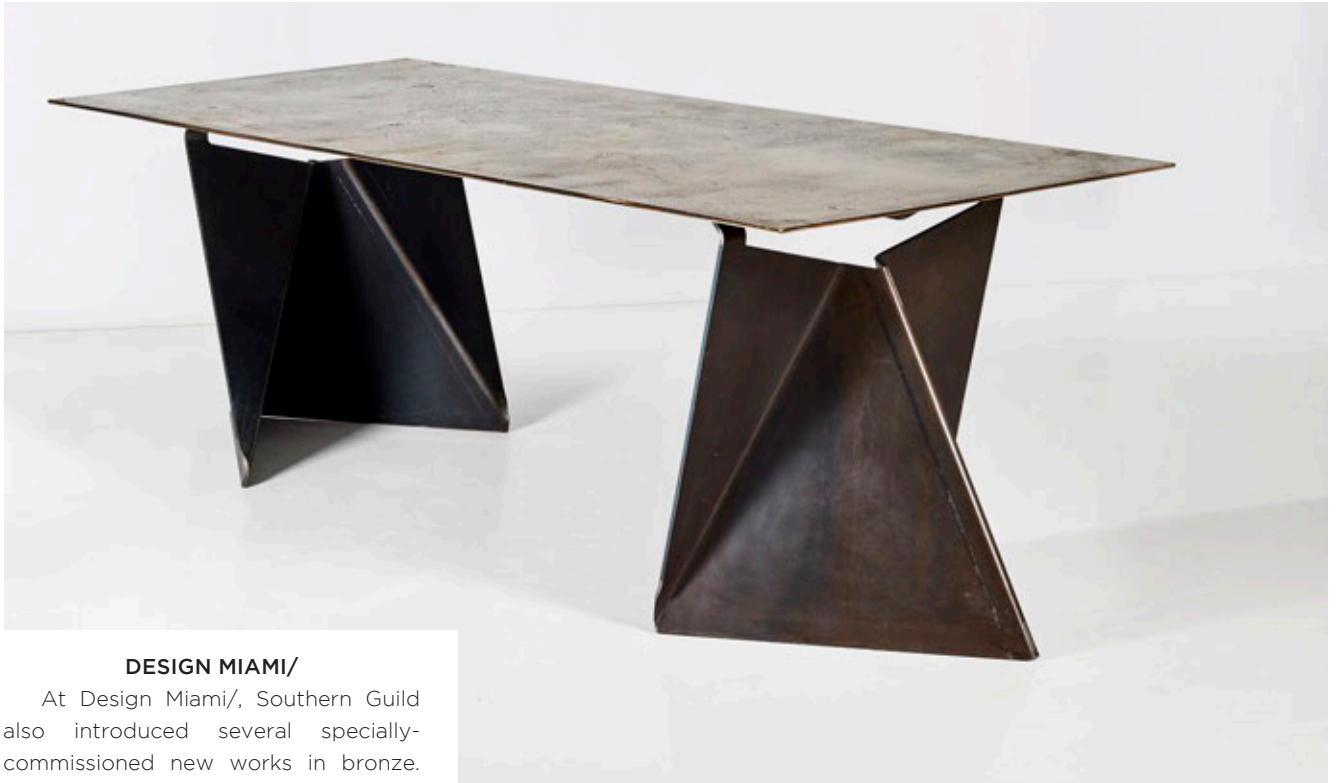
Hefer's works have become an intriguing feature on the global design circuit. His human-scale nests and living pods are both fantasy world and functional furniture – beautifully crafted, they evoke innocence and wild abandon. Their apparent playfulness belies the depth of thinking inherent in the work. Recurring themes are the loss of instinct, humanity's preoccupation with received wisdom, and the lessons implicit in the natural world. Hefer has had numerous solo presentations of his work, including at R & Company, New York, the inaugural London Design Biennale, and Design Miami/Basel 2018, where Southern Guild and SFA Advisory co-presented his acclaimed project *Endangered* to benefit the Leonardo DiCaprio Foundation.





ABOVE: *Stanisław Trzębicki – Extra Terrestrial*

BELOW: Xandre Kriel – *Vos Altar with Bronze Top* (Hayden Phipps)



#### DESIGN MIAMI/

At Design Miami/, Southern Guild also introduced several specially-commissioned new works in bronze. These include a biomorphic table by Kenyan-born sculptor Stanislaw Trzebinski, titled *Extra Terrestrial*; a pair of zoomorphic seats by rising star Atang Tshikare; Xandre Kriel's reductive *Vos Altar* table, featuring folded-steel legs and a softly textured bronze slab; and Charles Haupt's organic *Tropism Mensa Foliorum* table reflecting patterns found in nature.

This was the sixth year that Southern Guild had exhibited at Design Miami/. The gallery has spearheaded the collectable design category in Africa, propelling artists and designers to make spirited, challenging, and complex work. A decade old this year, its rigorous programme has shaped global perceptions of African design, exploring culture, heritage and narrative, and forging a unique vernacular in the marketplace.

Southern Guild became the first African gallery to present at Design Miami in 2011, and in 2015 it was the first to be featured at Christie's London's annual design auction. Works from the gallery's collection featured in *Making Africa*, Vitra Design Museum,



LEFT: Atang Tshikare – *Leng-Kapa-Leng and Yang-Kapa-Yang* (Hayden Phipps)

Weil am Rhein (2015); *Beauty*: Cooper Hewitt Design Triennial, New York (2016); and the permanent collection of the National Gallery of Victoria, Melbourne. The Southern Guild gallery is based in Cape Town's Silo District, adjacent to the Zeitz Museum of Contemporary Art Africa (MOCAA).

For more information about Southern Guild or the artists represented at the 2018 Design Miami/, visit [www.southernguild.co.za](http://www.southernguild.co.za). 

by **southern guild** /  
photography courtesy **southern guild**

A full-page background image showing a woman in profile, running on a wooden pier. She is wearing a white tank top and dark leggings. The scene is backlit by a low sun, creating a strong silhouette effect and long shadows on the pier. In the background, there are industrial structures like cranes and a bridge.

# IN for the LONG RUN

## *Sports that improve health and longevity*

Millions of people around the world, including nearly 60% of Americans, Australians and Europeans, participate in sports. A 2015 review found the available data on long-term health benefits of specific sports disciplines is limited, but a new study provides strong evidence participation in several common sports is linked to a significantly reduced risk of death.



Insufficient physical activity is estimated to cause more than five million premature deaths a year. To reduce the risk of heart disease, Type 2 diabetes, cancer and several other chronic diseases, the World Health Organisation recommends adults and older people should engage in physical activity for at least 150 minutes per week.

These estimates and guidelines are predominantly based on studies about outcomes of participation in any moderate- to vigorous-intensity physical activity. But does it make a difference which physical activities we do?

In recent years, there has been growing research interest in how specific domains (such as work, transport, domestic and leisure time) and types of physical activity (walking, cycling) affect our health.

While, for example, walking and cycling were found to be associated with similar reductions in risk of death, physical activity in the domains of leisure time and daily living seem to produce more significant benefits than occupational and transport-related physical activities. This shows that health-wise, it is not necessarily irrelevant which physical activity you do.

#### **SPORTS THAT IMPROVE HEALTH**

Adults participating in a high overall level of sports and exercise are at 34% lower risk of death than those who never or rarely engage in such activities. This generic evidence, however, does not imply all sports affect health equally.

The previously mentioned 2015 review summarised available data on health benefits of participation in 26

sports disciplines. It found conditional to moderately strong evidence that both running and soccer improve heart function, aerobic capacity, metabolism, balance, and weight status. Soccer was additionally shown to benefit muscular performance. The evidence for other sports was scarce or inconsistent.

Soccer was found to benefit muscle performance, but evidence for other sports was limited.

To strengthen the evidence on health benefits of six common sports disciplines – aerobics, cycling, soccer, racquet sports, running and swimming – data from 80,306 British adults were analysed. The study found a reduced risk of death for participants in aerobics (27%), cycling (15%), racquet sports (47%), and swimming (28%), respectively.

Although the researchers observed reductions in the risk of death associated with soccer and running (18% and 13%, respectively) in the study sample, the data did not allow for conclusions to be drawn about the effects across the entire population. These statistically “non-significant” associations should not be misinterpreted as “no association” or “evidence of no effect”. The researchers simply did not know whether the observed effects in the sample occurred by chance alone or reflect the actual effects on the population.

Previous studies conducted among Americans, Chinese men, and Danes, found a significantly reduced risk (27% to 40%) of death associated with running. The 2015 review identified a number of health benefits related to playing soccer.

### TO PLAY OR NOT TO PLAY

The annual injury rate among all recreational and professional athletes is around 6%, but incidence, types and severity of injuries vary significantly across different sports. Fortunately, experts advise that up to 50% of sports injuries can be prevented. The risk can be minimised by following prevention guidelines as published by major sports medicine institutions such as Sports Medicine Australia.

More than 50 years ago, Winston Churchill was asked to reveal his secret to longevity. “Sport,” he said. “I never, ever got involved in sport.”




So, should we follow Sir Winston’s example, or act in accordance with the latest research evidence demonstrating the health benefits of sports? Although the possibility of a sports injury or other sport-related adverse health outcomes (such as sudden death during exercise) can never be ruled out, the potential benefits of sports far outweigh the risks.

### WHICH SPORT TO CHOOSE

It may take several decades until we reach definite conclusions about the health outcomes of all types of sports. Should we then, in the meantime,

sit back and not participate in sports at all? Certainly not. The research suggests that within most sports preferences, one can select an affordable and easily accessible sporting activity that you enjoy doing while working to minimise the risk of injury.

This will increase your likelihood of staying sufficiently motivated and engaged in the activity long enough to reap substantial health benefits. 

by *Zeljko Pedisic, Senior research fellow, Victoria University* / [www.conversation.com](http://www.conversation.com)  
photography by [www.istockphoto.com](http://www.istockphoto.com)

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Though a 4-star, built to 5-star standards the 80 roomed Hotel and 8, 3 bed roomed self-catering apartments are the epitome of sheer comfort and deluxe precedence.

Being the only International standard 18 Hole Championship Course in Botswana the Golf Estate thrives to provide golfers with an exceptional golfing experience.

Furthermore, various conference, wedding and private function packages, as well as venues, are also available to suit all traveller requirements.



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# THE RISE OF FALL

## *Fashion Focus on SAFW Autumn/Winter 2019*

Signature fashion for Autumn/Winter 2019 is all about the monochrome colour palette of a new generation of South African fashion designers. In this edition, we take our inspiration for the new season from SA Fashion Week AW19, and the work of Fikile Sokhulu, and Siyavuya Roqoza of ROQ Men Africa.



### **FIKILE SOKHULU**

#### ***Ethereal Balance***

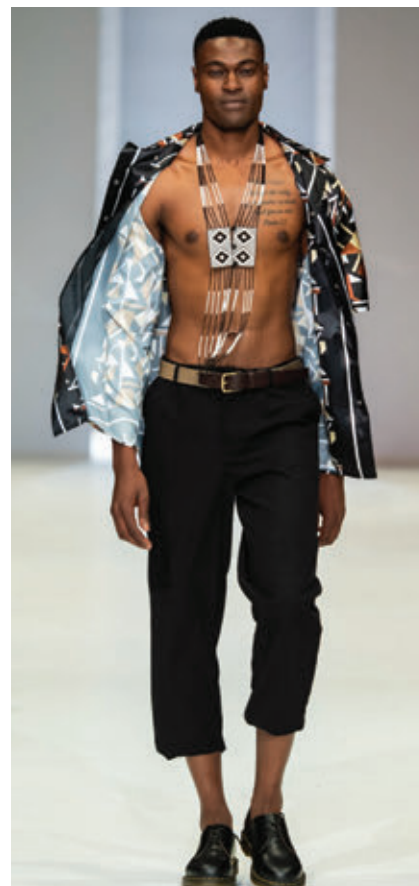
According to Fikile, her Autumn/Winter 2019 range is inspired by the idea of psychological self-discovery, and to become one with the inner-self. The extensive use of a bold black and white colour scheme signifies the search for balance in an imbalanced world, of the Ying and Yang, and of

questioning one's role in the world. Ultimately, that questioning must lead to the realisation that it does not matter whether you have or do not have all answers that would lead one to a balanced life. The use of frills and gathers that add detail to the design while also adding volume to the pieces, represent the concept of imbalance and, ultimately, Ethereal Balance.

**SIYAVUYA ROQOZA**  
***Contemporary Traditionalist***

Exploring the need for cultural reawakening is the theme in Siyavuya's bold yet meticulously structured collection entitled *name of collection*. Borne from a proposal submitted during the third year of his BTech studies, the collection aims to fully explore how culture is presented in the retail space, to counteract the often out-of-context literal interpretation of culture that

may lead to it becoming a parody or stereotypical interpretation of culture, instead of being meaningful to the target market. Hoping to enamour a younger generation who have grown too western in their thinking around fashion, while remaining respectful and meaningful to the culture, *Contemporary Traditionalist* embraces cultural identity using a language the youth can understand, giving it a contemporary message. ①





# MORE THAN SKIN DEEP

## *How Sleep Supports Your Beauty Goals*

In our fast-paced world, where technology dominates our lives and where we are always on the go, it is important to remember to take care of ourselves, and that includes taking care of our skin.

The skin is the body's largest organ, and performs the vital task of encasing, and protecting, all the other organs. With the skin serving such a critical function, it is imperative that we preserve this organ. However, as we age, cell regeneration slows down, leading to a loss in vitality and overall skin health. Night-time, and the time one spends sleeping, is the best time for our skin to recover, as cell renewal is said to be at least twice as high as it is during the day.

It is interesting, and somewhat disturbing, to note that the time we spend sleeping has dropped dramatically in recent years. In two generations, according to a study released by the French National Institute of Sleep and Alertness in 2012, we have lost two hours of sleep, and yet sleep remains vital for the beauty of our skin.

Also, according to a study by the University of Cleveland in the United States, "The impact of sleep on beauty is undeniable. People who sleep more than seven hours per night appear four to five years younger than those who sleep for five hours."

Sleep allows the body and skin to regenerate after enduring daytime damage from harmful UV rays, make-up and blue light, to mention a few. Unfortunately, though, maintaining one's skin takes more care than just adding a couple of extra hours sleep to the night. There are, however, ways to aid in the skin's regeneration, and this is where a good night-time skincare routine should be maintained.


French skincare brand, Sothys, says that their advanced research is the foundation for the brand's scientific innovations. For more than 70 years, Sothys' philosophy has focused on

excellence, efficiency, safety, nature and sensoriality, as well as an ability to innovate and keep ahead with the latest advances in cosmetic science. With an extraordinary commitment to research, the brand works on isolating and validating new active ingredients for use in exclusive galenic formulas.

Recognising that lack of sleep, a taxing lifestyle, and daily aggression put a strain on the skin every day, one of the latest innovations to come from the brand is the nO2ctuelle™ Detox resurfacing overnight cream. Having been described as the equivalent of eight hours of sleep for the face, the cream works deep within the skin to erase the visible signs of daytime stress caused by environmental factors. Sothys has

drawn on the power of stabilised vitamin C, recognised for its global anti-ageing action, and on the efficiency of oxygen-like nasturtium plant extract, to offer an unprecedented highly-targeted night-time treatment for all skin types, focusing on three key steps, namely:

1. Optimise night-time rest for the skin.
2. Actively fight against the visible effects of daytime aggression on the skin.
3. Revive the skin in the morning.

Sothys is an unforgettable sensorial experience, and Sothys products are available at select spas and beauty salons across the country. *For more information, contact +27 21 701 2900.* 

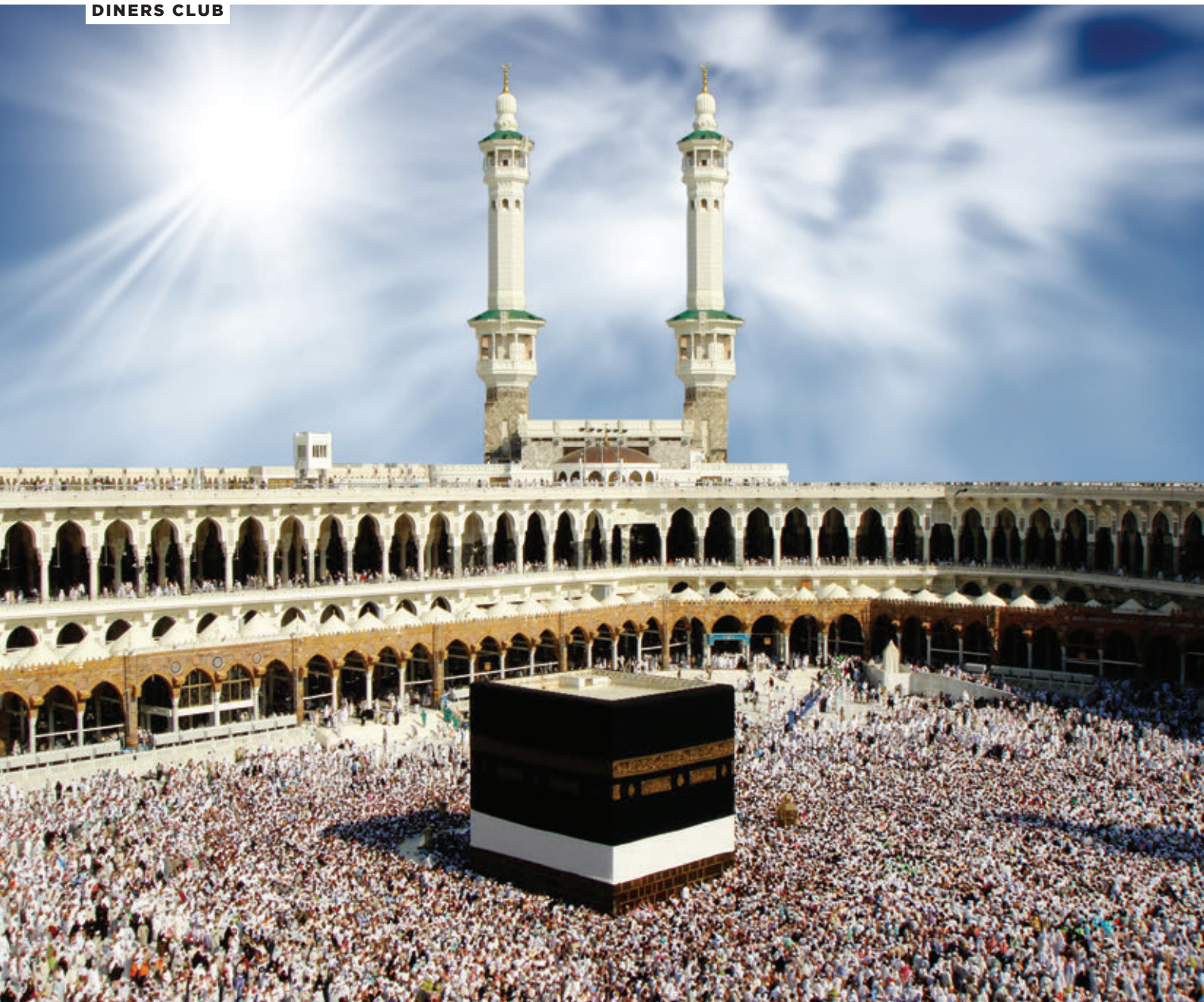
by **sothys** /  
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**WIN!**

Sothys is offering one *Signature* reader the opportunity to win a hamper of exclusive Sothys products to the value of R4,740. To enter send the words **SIGNATURE** and **SOTHYS** along with your **NAME, EMAIL** and **PROVINCE** to 35818 (SMS) or 0762649990 (WhatsApp). Ts&Cs apply. Free and bundles SMS do not apply. Competition closes on 28 February 2019.





# PRINCIPLED **BANKING**

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*Diners Club Introduces Shari'ah Compliant Charge Card*

Diners Club will now be offering its South African customers a personal global charge card that complies with the Shari'ah principles.



In what will be a world first for Diners Club charge card offerings, the Shari'ah compliant Diners Club card will, like conventional Diners Club cards, be accepted at millions of merchant points in 185 countries across the globe.

"The card will bring the bespoke convenience of an internationally-accepted charge card to our clients who have been demanding innovative Shari'ah compliant products, specifically within the lifestyle space. They will be able to use the card to complement their lifestyles confident in the knowledge that they will be doing so while maintaining Shari'ah compliance," says Mohammed Ameen Hassen: Head of Shari'ah Banking at Standard Bank.

"To be Shari'ah compliant, the services offered on the card have been structured to ensure that no interest, either to the issuer or user, is payable on transactions. Most of all the traditional services that the Diners Club offers are available on the Shari'ah card and those

elements that were not compliant were removed. Amongst the benefits offered to users are bespoke Hajj and Umrah packages to Mecca, Islamic tour travel offers, and other benefits.


"What makes the introduction of the new charge card exciting for the market is that it meets the needs of customers who were looking for either a short-term personal cash-flow management facility for consumption or lifestyle purposes, but also a truly global lifestyle benefits card. The new card offers all this, while maintaining Shari'ah compliance. Users therefore need not look any further than this world-first from Diners Club and Standard Bank Shari'ah Banking," continues Hassen.

Ms. Ethel Nyembe, Head: Card Issuing at Standard Bank says the card will take its place alongside the other payment mechanisms available from the bank.

"With the introduction of the Diners Club Shari'ah charge card, we will be filling an important customer

need and ensuring that diversified financial services become easily available to our customers. We are committed to constantly monitoring and assessing solutions that add value to our customers' lives as part of our customer-centric approach to providing financial services."

Lesego Chauke-Motshwane, Managing Director of Diners Club Pan Africa, says that the introduction of the card is an important step in bringing the advantages offered by Diners Club charge cards to an important market segment.

"In South Africa, across Africa and the world, the Muslim market is financially significant. Shari'ah compliant cards are becoming more common in countries around the world. The Diners Club card launched here is, however, the first to be globally accepted by more than 38 million merchants across the world." 

by **diners club** / photography by **diners club** and [www.istockphoto.com](http://www.istockphoto.com)

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# DINNER

## *with the* **‘BLACK KNIGHT’**

*When Gary Player has you over for a meal, just about anything can happen.*

Gary Player told me never to drop names, but the meals I've enjoyed with South Africa's greatest golfer are always entertaining.

"Mr Fitness" as he is sometimes known, is a firm believer that you "eat like a king at breakfast, a prince at lunch, and a pauper at dinner".

And so it goes, that breakfasts with the Black Knight are an intense experience, during which there is always his secret green juice on the table – which used to come straight from his magnificent vegetable garden on his erstwhile farm in Colesberg – a wide selection of fruit, and nuts of various kinds that he'd love just to grab a handful of, and walk around munching on.

On another occasion Gary and I, oops, there I did it again, once had lunch under the trees on his farm, when he unexpectedly jumped up, and single-handedly carried two massive speakers out onto the lawn outside, and blasted *Nessun Dorma* so loud that people must have heard it all the way to Bloemfontein.

Once, we had a very emotional snack around his kitchen table late one evening with his wife, Vivienne, when the man who has led such a public life, opened up and shared with us some of his most private thoughts...

There is no question that Gary is militant when it comes to his diet. But he does have his little cheat days, such as a stash of chocolate by his bedside table, which his staff playfully refer to as "Mr Player's medicine". And, although he is not a fan of alcohol at all, if he does on the infrequent occasion take any, it will always be a fine dram o' whiskey.



What makes meals with Gary so memorable is not the food, but rather the conversation. Perhaps the most memorable meal we've shared involved a few other people as well.

It was during the 2011 Masters; I was staying with Gary in his home for the duration of the tournament. The guest list for dinner included professional golfers, top business leaders, a handful of retired American politicians, and celebrities who had come to sample the famous South African *braai* which the Black Knight and his team always put on during The Masters event.

At the table, I sat next to author James Patterson. I asked him about the process of turning his books into movies, and whether he had any creative say in the matter.

He recalled the movie *Kiss the Girls* in which Morgan Freeman plays Patterson's fictional detective, Alex Cross. "I wasn't consulted at all, but they kindly invited me to attend the first screening," Patterson told me.

"At some point in the movie, a woman is introduced as a family member of Alex Cross. After the screening, Morgan was very keen to hear what I thought, and I told him it was very good but that I had one question. "What is that?" Freeman asked. "Who was the female family member of Alex Cross?"

"C'mon James. That's Alex's sister," said Freeman.

"Oh," responded Patterson. "I didn't know Alex had a sister." 📞

by **michael vlismas** /  
photography by **wikipedia commons**



A super sports car soul and the functionality typical for an SUV: this is Lamborghini Urus, the world's first Super Sport Utility Vehicle. Identifiable as an authentic Lamborghini with its unmistakable DNA, Urus is groundbreaking: the extreme proportions, the pure Lamborghini design and the outstanding performance make it absolutely unique. Urus' distinctive silhouette with a dynamic flying coupé line shows its super sports origins, while its outstanding proportions convey strength, solidity and safety. Urus is versatile and perfectly suited for everyday driving, but it provides the distinct engine sound, thrill and the high performance that is expected of a Lamborghini.



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