

# SIGNATURE

The Diners Club International Magazine

## KAPAMA PRIVATE GAME RESERVE

Serenity is a State of Mind

*Julia Roberts Chooses Happy*

Exploring Our Favourite  
Destinations

Maserati Ghibli Hybrid  
Gransport

History of the  
Platter's Guide





BENTLEY

## The new Bentayga. Follow your instincts.

Find your extraordinary at [BentleyMotors.com/newBentayga](https://www.bentleymotors.com/newBentayga)  
Contact Bentley Johannesburg on 010 020 4000 or Bentley Cape Town on 021 000 2100.

The name 'Bentley' and the 'B' in wings device are registered trademarks. © 2021 Bentley Motors Limited.





## BENTLEY JOHANNESBURG • BENTLEY CAPE TOWN

Power: 404 kW (550 hp); Torque: 770 Nm;  
0-100 km/h: 4.5 seconds; Maximum speed: 290 km/h.  
Priced from R3 825 000 including a 3 year/100,000 km Driveplan

Model shown: New Bentayga V8.



Positioned in the most romantic valley on earth, only 1 hour from Cape Town, 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.

For current special offers and packages visit  
[www.fch.co.za](http://www.fch.co.za)

tel: +27 (0)21 876 3386 | email: [info@fch.co.za](mailto:info@fch.co.za)









# ōku

ASIAN EATERY

*Oku Asian Eatery* offers an Indonesian culinary journey inspired by the Gili Islands. Join our two chefs, Darren Badenhorst and Ryan Shell, in an extraordinary gourmet experience promising authentic flavour, texture and visual delight. Your Southeast Asian taste adventure starts in Franschhoek.

**Bookings essential to avoid disappointment.**



Open Hours: Monday to Sunday - 12h00 to 20h30

T: +27 21 876 2494 • E: [reservations@eat-oku.co.za](mailto:reservations@eat-oku.co.za)  
A: Heritage Square, 9 Huguenot Rd, Franschhoek









membership - for the considered collector  
[www.vilafonte.com/members](http://www.vilafonte.com/members)





vilafonté

# Join the adventure



## JUST BRING YOUR GOLF CLUBS & YOUR DINERS CLUB CARD

Diners Club members, through our association with the Professional Golf Association, have access to golfing benefits such as discounted green fees. Join today.



*from the* MD



## Welcome

Esh Naidoo  
**Managing Director**

Innovation is the lifeblood of any organisation, and is the key to overcoming many of the challenges that corporate citizens face in uncertain times.

Equally, innovation is the driver behind Diners Club's ongoing quest to respond to the needs of our increasingly more technology-versed clientele, while maintaining the unique qualities that distinguish Diners Club from any other product in its category.

In keeping with this spirit, Diners Club recently introduced Beyond for a new generation of members. With its foundation rooted firmly in the spirit of

Diners Club – to offer bespoke travel, lifestyle and entertainment solutions – Beyond has grown from strength to strength since its introduction.

As the Diners Club concept revolutionised the leisure lifestyle more than seven decades ago, Beyond takes the experience of belonging to an even more sophisticated audience.

In this latest edition of Signature magazine, we explore outside the boundaries of the restrictions we're currently experiencing as a country, to bring you the local leisure and lifestyle highlights that only belonging to Diners Club can unlock. Join us.

🐦 @DinersClubSA

📘 Diners Club SA

Member Service Centre 0860 Diners (0860 346377) or +27 11 358 8406

Email [signature@dinersclub.co.za](mailto:signature@dinersclub.co.za)

## *in this* ISSUE



20



50



50



26

### TRAVEL

18 **Go There** / Signature selection of the finest travel news

20 **Explore** / Magical meandering in Madrid

26 **On Safari** / Explore Kapama Private Game Reserve

32 **Travel Local** / The One&Only Spot for Wine

36 **Travel Local** / Enjoy a villa vaycay at Antrim Villa

### LIFESTYLE

50 **Motoring** / Maserati Ghibli Hybrid Gransport

56 **Fashion** / Lee Ann Ruth Collections





TAGHEUER.COM



"Golf is an endless search for perfection.  
It's one of my greatest motivations."  
Tommy Fleetwood

## THE THRILL OF PROGRESS

TAG HEUER CONNECTED

 Wear OS by Google

### TAG HEUER BOUTIQUES

SANDTON CITY 011 784 7422 - V&A WATERFRONT 021 421 8539

FOR FURTHER INFORMATION PLEASE CALL 011 669 0500

[WWW.PICOTANDMOSS.CO.ZA](http://WWW.PICOTANDMOSS.CO.ZA)

## *in this* ISSUE

---

### LIFESTYLE

40 **Gastronomy** / Le chene by Chef Darren Badenhorst

52 **Get Living** / Signature selection to enhance your lifestyle

66 **Wellness** / Skin Renewal is your best beauty secret



# 40



# 58

### ENTERTAINMENT

58 **Art** / Conversations with Sculptor Andries Visser

76 **To Entertain** / Snippets of fun for the mind, body & soul

62 **PROFILE** / Julia Roberts chooses Happy



# 62





# THE START OF A NEW ADVENTURE

Surrounded by nature and built with care, every home at Renishaw Hills mature lifestyle village delivers far more than just quality, value and affordability. It's the start of a new adventure and a chance to explore interesting hobbies and activities in a secure and celebrated coastal location. From just R1.6 million, you could soon be enjoying spectacular forest or ocean views with the added convenience of a single monthly levy that covers everything you need and then some. Ready to live the holiday as our residents do? Book a private tour of Renishaw Hills, Scottburgh today when you email [sales@renishawhills.co.za](mailto:sales@renishawhills.co.za) or take our virtual tours on [www.renishawhills.co.za](http://www.renishawhills.co.za)



## in this ISSUE

### BUSINESS & MORE

- 62 **WINE** / De Grendel Wine Estate celebrates Shiraz
- 72 **PHOTOGRAPHY** / Some of our favourite travel destinations
- 84 **WINE** / History of the Platter's Guide

### DINERS CLUB

- 88 **THE BILL** / Winter fishing is not for the faint of heart



#### DINERS CLUB INTERNATIONAL

**Managing Director**  
Esh Naidoo

**Marketing and Events Manager**  
Hester Hahn

#### TJT MEDIA (PTY) LTD

**Managing Director**  
Pam Komani / pam@tjtmedia.co.za

**Publishing Director**  
Bernie Hellberg Jr / bernie@tjtmedia.co.za

**Editor-in-Chief**  
Deidre Loots / deidre@tjtmedia.co.za

**Design & Layout**  
Caroline Nkoe | caroline@tjtmedia.co.za

**Media Traffic**  
Chelsey Stain | chelsey@tjtmedia.co.za

**Accounts**  
Nania van der Merwe | accounts@tcbmedia.co.za

#### ADVERTISING SALES

**National Sales Manager (Business Development)**  
Chantal Barton | chantal@tjtmedia.co.za  
+27 79 626 0782

**National Sales Manager (Regional & SADC)**  
Bryan Kayavhu | bryan@tjtmedia.co.za  
+27 83 785 6691

#### GAUTENG

286B Hennops Drive, Irene Glen Private Estate,  
Irene, Pretoria, 0157

[www.tjtmedia.co.za](http://www.tjtmedia.co.za)  
[www.freemagazines.co.za](http://www.freemagazines.co.za)

#### PRINTING

Business Print Centre, Pretoria

Submissions of articles and photographs for publication are welcomed, but the publisher, while exercising all reasonable care, cannot be held responsible for any loss or damage.

Please ensure that all material is sent by email to [bernie@tjtmedia.co.za](mailto:bernie@tjtmedia.co.za).

Copyright © 2020. All copyright for material appearing in this magazine belongs to TJT Media (Pty) Ltd, and/or the individual contributors. All rights reserved.

*Signature* magazine is published quarterly by TJT Media (Pty) Ltd. Opinions expressed in this publication are not necessarily those of Diners Club International, TJT Media, its subsidiaries or affiliates, their strategic partners or their clients. Information has been included in good faith by the publisher and is believed to be correct at the time of going to print.

No responsibility can be accepted for errors and omissions. No material (articles or photographs) in this publication may be reproduced or transmitted, in whole or in part, in any form by any means electronic or mechanical, including a storage and retrieval system, photocopying or recording without prior written permission of the Editor.





Take your beauty sleep to a whole new level.



*la difference*  
ESSENSUAL LUXURY

with exclusive



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

 Sealy South Africa 



A member of  BRAVO GROUP





# Pure Relaxation, Pure Indulgence

The Thornybush Reserve, Greater Kruger



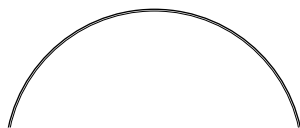


**Contact our Central Reservations Office for our special offers.**

Standard rates include all meals, game activities, local drinks and snacks on game drives, selected local drinks at the lodge  
Rates exclude any other drinks, curios, laundry, gratuity and levies. Standard Terms & Conditions apply.

**[info@shumbalala.co.za](mailto:info@shumbalala.co.za) | +27 (0)728122172**

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



**GO THERE**



### EXPANDING THE PERFECT STAY

From its subtle, sophisticated design, to the way in which all necessary amenities and services have been considered, a visit to Hotel Keppler is a once in a lifetime experience that will exceed the expectations of even the most discerning traveller. In a drive to add even more to the experience, the Hotel Keppler is expanding in 2021 by adding five spacious Junior Suites and four elegant Superior rooms to the existing hotel. The expansion will also include a full spa with a pool and jacuzzi, as well as a lavish fitness centre in October 2021. Hotel Keppler is a member of Preferred Hotels & Resorts' extensive portfolio. For more information, or to book your next stay in Paris, visit [www.preferredhotels.com](http://www.preferredhotels.com).

### AT HOME @ BAKUBUNG VILLAS

Nestled inside the Pilanesberg National Park, a mere two hours' drive from Johannesburg, is the world renowned Bakubung Bush Lodge. As an extension of this landmark, Bakubung Villas is a breakthrough luxury project where investors can acquire their own piece of this iconic resort. Imagine waking up to the soothing sounds of the African bush, the soft-textured light that literally calms your soul, and the feeling of being part of an African wonderland. This unbelievable experience could be your reality when you own an exclusive piece of paradise in Bakubung Villas. Stands priced from R1.8 million, and turnkey fractional ownership opportunities start at R990,000 all inclusive. Visit [www.bakubungvillas.co.za](http://www.bakubungvillas.co.za), call Ewan Dykes at +27 83 755 8944, or email [edykes@magicb.co.za](mailto:edykes@magicb.co.za).



### LILY ROSE LOVES TRAVEL

Born in South Africa in 2020, the Lily Rose Collection allows fashion-savvy women to easily switch between casual weekend getaway and glam working executive mode, without having to swap out her handbag. Whether you opt for the soft, neutral colour palette of the Tranquillity bag, the bold Passion, or the attention-grabbing Abundance bag, there is a feminine print to suit every taste, because a Lily Rose Collection bag is a style statement that is viewed as a collectable among fashionistas. [www.lilyrosecollection.co.za](http://www.lilyrosecollection.co.za)

### WIN!

One lucky *Signature* reader will win a Lily Rose Collection travel bag valued at R2,100. To enter, SMS the words SIGNATURE and LILY, along with your NAME and EMAIL to 35131. Cost per SMS is R1.50. Ts & Cs apply, free and bundled SMS do not apply. Competition closes 31 August 2021.





THE LINKS  
SOUTH AFRICA

By special invitation from The Links, the number 1 in SA's Top 100 golf courses, play SA's best and stay at Fancourt.

# GOLF ESCAPES

STAY AND PLAY AT AFRICA AND SOUTH AFRICA'S  
BEST GOLF HOTEL 2020

## TEE OFF IN PARADISE "AMPLIFIED"

Play The Links, Montagu and Outeniqua

From **\*R8810** pp sharing for 2 nights

Play The Links, the No 1 course in SA and stay 2 nights at Fancourt. Play 1 round each on The Links, Montagu and Outeniqua. Package includes halfway house on all 3 courses and a caddie and cart at The Links.



FANCOURT  
SOUTH AFRICA



Save **\*R3792**

## THE ULTIMATE GOLF ESCAPE

Play The Links, Montagu and Outeniqua

From **\*R9999** pp sharing for 3 nights

Play The Links, the No 1 course in SA and stay 3 nights at Fancourt. Play 1 round each on The Links, Montagu and Outeniqua. Package includes a complimentary upgrade to a 1 bedroom suite, 1 round of golf on Outeniqua, Montagu and The Links, halfway house and shared golf cart on Montagu and Outeniqua and a golf cart, caddie and Halfway House at The Links.

**\*TERMS AND CONDITIONS APPLY.**

Subject to availability. Limited daily slots at The Links. All above packages include a full English breakfast and 15% VAT. The above packages are valid to South African residents only from 01 February to 10 December 2021. For more information visit [www.fancourt.co.za](http://www.fancourt.co.za)

# MADRID'S **MEANDERING** MOVIDA

*Experience the Cultural & Architectural Wonders of Madrid*

**When in Madrid, take your cue from the locals – or Madrileños as they are known – and spend your days admiring the city's architecture and your nights enjoying its lively flamenco.**

A trip to Spain's most central city, Madrid, must begin on Plaza de Cibeles.

In the middle of the square stands a goddess on a chariot pulled by two lions. Behind her, the spires of the Palacio de Comunicaciones de Madrid rise tall and proud. Originally the postal service headquarters, this beautiful building was home to the Postal and Telegraphic Museum until 2007, when it became the Madrid City Hall. In 1993 it was declared *Bien de Interés Cultural*, a category of the Spanish heritage register.











On the opposite corner, milky white against a dark background, stands the Palacio de Linares, declared *Bien de Interés Cultural* in 1976. Across from it, dominated by a golden globe, is the Banca de España (Bank of Spain), dating back to 1891. It is the most extensive building in Spain in cadastral terms, measuring more than 100,000 square metres. This is the heart of the capital, the exact point where the east-

west avenue, the Calle de Alcalá, meets the north-south boulevard, the Paseo del Prado. Behind the Post Office stands the Puerta de Alcalá - the triple vaulted triumphal arch and a Madrilenian icon.

Your next stop - Gran Vía - is known as the "Madrilenian Broadway" and is a spectacular collection of 20<sup>th</sup>-century architecture. At number 12, opposite the Museo Chicote, is the Hotel de las Letras.

At number 28, the Edificio Telefonica - Madrid's first skyscraper. Inspired by the Chicago School, the Edificio Telefonica's surfaces are smooth and flat, with innumerable windows and the highest storeys set back. At 13, the Real Academia de Bellas Artes exhibits Goya's six small paintings of children playing. There is also a work called *Burial of the Sardine* and a self-portrait, painted in 1815, of the great





“  
In a dimly lit cafe, a singer’s voice  
modulates and quivers when,  
suddenly, a woman rises. Her  
lips tremble, her eyebrows knitted  
together, her chin jutting out  
defiantly.  
”



ABOVE LEFT: *Flamenco*  
ABOVE RIGHT: *Promenade Calle de las Huertas*  
RIGHT: *Plaza de Cibeles*

master at his easel, the candles on his hat allowing him to continue painting once darkness falls.

Visit the royal palace next by crossing the Sabatini gardens, cool under the magnolias, via the Plaza de España. Once you are in front of the palace, contemplate its north façade and the classical balance and baroque elegance of the statues towering from the corners. Madrid was born on this hill. In 853, the Moors built a fortress here (the Royal Alcázar of Madrid), which the Christians seized in 1083 and which Philip II extended when he transferred the capital from Toledo to Madrid in 1561. The fortress burnt down in 1734, and Philip V, the first Bourbon, decided to have a new palace built. Bordering this palace is the Plaza de Oriente, a square lying to the east. In the centre of which stands the equestrian statue of Philip IV – a piece also known as the four geniuses, as Galileo did the calculations, Velasquez designed it, Pietro Tacca cast the bronze, while Martinez

Montanes made the king's head.

Crowded into the next remarkable spot - a small area within the Habsburgs Old Quarter - are a 17<sup>th</sup>-century palace and several baroque churches and stringed-instrument makers' shops. The literary quarter, bordered by the Calle Atocha, the Carrera de San Jeronimo and the Paseo del Prado, is not far from here. Plaza de Santa Ana is the vibrant heart of this part of Madrid, and is where theatre was born during the 16th century. Whilst there, appreciate the Neo-classical façade of the Teatro Español and look for the names Lope de Vega, Calderon de la Barca, and Tirso de Molina inscribed under its pediment.

As night falls, it is time to enjoy the theatrical tradition so well associated with Spain: flamenco. In a dimly lit cafe, a singer's voice modulates and quivers when, suddenly, a woman rises. Her lips tremble, her eyebrows knitted together, her chin jutting out defiantly. Her arms twist, then grasp and swirl the skirts that

fly. The small of her back arches, and her body twirls before lunging forward, arms raised. She stamps her heels and snaps her fingers, castanets clicking. Together with her back-up dancers, the singers encourage her movements, shouting "bravo, bravo" and "olé!" in time with the binary rhythm of hands and heels. Everyone's eyes are fixed on the dancer's feet, which pound the stage with quickening speed before thumping out a concluding crescendo.

If you're lucky enough, you may catch a glimpse of the relief experienced a few moments later in the wings. Once the show's tension has subsided, the dancers prepare themselves for their next performance, talking and teasing each other all the while. You may even be fortunate enough to meet a woman like Raquel, who decided to study flamenco at 16. At 21, she began touring the world. "The most important thing in the flamenco is improvisation," she says. "To express their feelings, the man tugs his jacket, the girl, her skirt," she continues. Some flamenco songs express intense suffering, most poignantly conveyed by the skilful body language of great dancers such as Blanca del Rey. If the mesmerising colours and sounds of flamenco are not enough to inspire you to immerse yourself in its splendour at the end of a long day in Madrid, you may be drawn to it in your lonelier moments as a traveller to the city. "Flamenco is the vital way to sympathise, to be human," concludes Raquel. 🇪🇸



ABOVE: Atocha Station, inaugurated in 1891

by **danielle tramard** / photography by **frédéric réglain**  
(lightmediation)






# BVLGARI

ROMA

*B.zero1*  
BVLGARI.COM

DIAMOND WALK • SANDTON CITY. 011 883 1325  
FOR FURTHER INFORMATION CALL 011 669 0500





There are a number of certainties that guests at Kapama Private Game Reserve, one of South Africa's most acclaimed safari destinations – situated outside of the Lowveld town of Hoedspruit – can expect to enjoy;

uncompromising professionalism, sublime comfort, delectable cuisine, and a generally world-class holiday experience. Yet, as is nature's way, some things cannot be guaranteed, even at a top-rated destination as Kapama, and sometimes supreme skill and effort is required to bring the splendour of

the Bush to life while on safari. Guests are not always sensitive to this reality, and even the most carefully planned safari vacation may not necessarily deliver an encounter with one, or more, of the Big Five.

This, however, was not the case during our recent visit to Kapama Karula and





SAVOUR  
THE  
SERENITY  
OF A

# BESPOKE SAFARI

*Kapama Private Game Reserve*

A stay at the world-renowned Kapama Private Game Reserve is more than merely a collection of experiences. Curated to create lasting memories for couples and families alike, there are few safari destinations that match its uncompromising style.

Kapama Southern Camp. On our first safari of the weekend, the crisp autumn air was soon heavy with excitement when our experienced tracker, Orise Sibuyi, announced quietly yet with a sense of great urgency, that a splendidly rare sighting was about to unfold before us. Hardly a kilometre from

the entrance to Kapama Karula, Orise's keen eye spotted a male leopard – estimated to be between six and eight years old – hiding behind an anthill, his piercing gaze barely visible above the brush.

Sighting a leopard in the bush is not a privilege bestowed upon every safari guest,

*Leopard sighting (Photo by Viljoen Jordaan)*



*Kapama Karula bar & guest area*

even at Kapama Private Game Reserve, one of South Africa's most illustrious and luxurious private game sanctuaries. And doing so from a moving vehicle is even more remarkable.

Almost unbelievably, barely 500 metres before this spectacular leopard sighting, Orise and Viljoen Jordaan (our guide during our stay at Kapama), delivered an almost equally rare sighting of two lionesses lazily sleeping off an earlier Impala kill – the evidence of which lay carefully hidden from vultures under some nearby shrubbery.

Two such rare sightings in short succession are a mere fluke, some might say, but considering the events that unfolded during our three-night stay here, it is undeniable that every aspect of a visit to Kapama is the result of careful planning, professional dedication, and a passion for delivering life-enhancing memories for all guests.

#### **BESPOKE LIVING**

Offering an authentic African safari experience stretching across 15,000 hectares





*Villa living at  
Kapama Karula*

towards the Greater Kruger area, Kapama Private Game Reserve comprises four diverse, luxurious bush camps and lodges. Each is carefully positioned within this wildlife sanctuary, and offers a fresh approach for your safari holiday.

Kapama Karula is the reserve's flagship property, and is positioned along the Klaserie River, where its ten luxurious villas and two family villas are tucked into the surrounding riverine Bushveld, each a bespoke paradise hideaway with a heated plunge pool and viewing deck.

Life at Kapama Karula is lived at a slow and steady pace, surrounded by elegant décor, carefully curated gourmet meals, and abundance both in the natural surroundings and in the level of care that guests enjoy.

As the lush Bushveld often hides its rarest experiences just beyond site, Kapama Karula's contemporary structures seem to blend almost seamlessly into the background, creating a splendid sanctuary for Kapama's most discerning guests. Meaning "place of peace", Kapama Karula exudes calmness,

with wraparound views of the African bush enhancing the sense of tranquillity here.

Each of Kapama Karula's 12 luxurious villas set the highest standards of comfort and elegance, in an open-plan living space that rivals some of the best in the country. Muted earthy tones and sumptuous textures engage the senses, as the expansive living space flows through to the wooden deck and to the bush beyond. A particular highlight is the heated splash pool that, even at the cusp between autumn and winter, provided us with a welcome libation one early evening during our stay.

As one of two lodges in the reserve that boast a spa facility, Kapama Karula adds the fine distinction of being a wellness destination to its accolades. Surrounded by glass, the award-winning Karula Spa has an intimate connection with the surrounding nature, and after a day out exploring, there's nothing more welcome than a pampering treatment.

With four deluxe treatment rooms and a range of revitalising health and beauty treatments, this spa uses only the finest

quality products, including the new range of BABOR professional skincare.

Guests can also keep up with virtually any rigorous exercise routine using the spa's state-of-the-art Technogym equipment (complimentary for guests), or take a relaxing break from it all in the spa pool with its built-in loungers and underwater jets, or the hydrotherapy room with a steam room and ice plunge.

Naturally, Kapama Karula prides itself on pampering guests with only the finest cuisine throughout your stay. From the carefully curated dining space that gracefully combines the elegance of the surroundings with a truly African-inspired menu, to the open-air bar area where morning coffee, afternoon tea, and pre-dinner drinks and snacks are served, Kapama Karula is perfectly aligned with its guests' highest expectations.

#### **EXPLORE AT YOUR OWN PACE**

Located in the reserves to the extreme south, the spectacular Kapama Southern Camp offers 15 luxury-thatched

---

*Life at Kapama Karula is lived at a slow and steady pace, surrounded by elegant décor, carefully curated gourmet meals, and abundance both in the natural surroundings and in the level of care that guests enjoy.*

---



suites and ten villas (of which three are set aside for families or groups of four), where we spent two nights of pampering at the family-style facility that is discreetly hidden in the surrounding indigenous landscape.

Like its sister camps and lodges, guests are welcomed at Southern Camp through a spectacular reception area with its curio shop and guest briefing area lounge. While the Kapama elegance is evident here as much as at the reserve's other lodges, Southern Camp's relaxed atmosphere is evident in the soft furnishings, natural chandeliers, and indigenous Nguni-skins and rugs.

Kapama River Lodge is the largest of Kapama's four facilities, boasting flowing, opulently furnished public spaces, and an expansive deck leading to a rim-flow swimming pool. Beyond lies an expanse of soft river sand, where atmospheric dinners are enjoyed under the stars. With 64 available suites, guests may select between standard or deluxe suites, and royal or spa suites at this, the main accommodation facility at Kapama Private Game Reserve.

For those seeking a more traditional experience, Kapama Buffalo Camp offers an authentic bush stay in one of the camp's ten exclusive tents positioned on elevated platforms and surrounded by

the forest canopy.

#### TAILORED EXPERIENCES

Going above and beyond to ensure guests' every whim is catered for, is evidenced in how experiences at Kapama are presented. From the traditional morning or evening safari drives – where skilled guides are happy to share their vast knowledge of nature – to bush walks and spa treatments, there is a sense of eagerness to deliver only the best service.

As much as the surrounding nature soothes the soul here, wellness of the body is also catered for at River Lodge. While Karula's more intimate spa setting is ideal for couples or single treatments, guests at River Lodge have access to extensive spa areas with multiple treatment rooms and beautiful views across the bush landscape. Using only the finest products for skin and body, means that even the most discerning spa enthusiast will find the experience world-class.

Not visiting either Kapama Karula or River Lodge? In keeping with the reserve's high levels of service, a shuttle is available to commute guests from Southern Camp and Buffalo Camp, allowing patrons from all lodges to access Kapama's award-winning spas.

---

*Steam room & ice plunge  
at Kapama Karula*







ABOVE: Reception area at River Lodge



LEFT: Kapama's Pilatus PC-12

### THE WILD, ONLY MINUTES AWAY

Kapama is known for its diverse wildlife experiences and is home to the Big 5. With over 350 bird species and over 40 species of mammals, the two daily game drives will ensure fascinating encounters with prolific wildlife. Bushwalks with a qualified and Ranger and assistant Ranger are included in the game viewing experience. The perfect way to get closer to nature and learn about her fascinating wonders.

Reaching Kapama Private Game Reserve is an easy (approximately 500 km) drive

from Johannesburg or Pretoria, although Kapama offers free transfers for guests flying into Hoedspruit airport on commercial flights. The short transfer from the airport to your designated lodge is in an open-air safari vehicle. This means within a matter of minutes, your safari adventure can begin.

For the discerning traveller seeking a more luxurious, private and customised option, Kapama's private airstrip and Pilatus PC-12 private plane grant guests the opportunity to fly directly into the reserve.

To access more information, or to reserve your next stay at one of South Africa's leading private reserves, visit [www.kapama.com](http://www.kapama.com), or call the Kapama reservations desk at +27 12 368 0600. 📞

by *bernie hellberg* /  
photography by *kapama private game reserve*

*just for you*

Kapama Private Game reserve offers Diners Club cardholders who choose to fly into Hoedspruit, free transfers to their lodge of choice.

# THE ONE&ONLY SPOT FOR WINE

*Wine Studio Opens at the One&Only Cape Town*

With almost 700 references, One&Only Cape Town features one of the most balanced and diverse wine collections on the continent. It seems only fitting that the Resort has launched the Wine Studio, a sleek and sophisticated space showcasing a sampling of its impressive offering, where guests of the Resort can discover sensational wine journeys such as the Sip & Savour and Wine Blending experiences. The Wine Studio offers patrons the opportunity to interact with Luvo Ntezo (Resort Head Sommelier) or enjoy an exceptional Cap Classique Afternoon Tea experience.

Governor Jan van Riebeeck's diary entry on 2 February 1659 reads: "Today, praise be to God, wine was pressed for the first time from Cape grapes, and the new must was tested fresh from the vat." These famous words, now gilded on the doors to the One&Only Cape Town Wine Studio, point to a pivotal moment in the country's history, the day the story of wine in the Cape region began. Now, centuries later, the Western Cape is considered one of the best areas in the world for wine production, with countless accolades awarded to its resident farms. Guests visiting the Resort on 2 February, on this momentous anniversary, are sure to encounter a celebration in The Wine Studio worthy of its significance.

## PRIVATE DINING

The Wine Studio is also available as a private dining room, providing the perfect canvas for hosting various celebrations, from cocktail parties to formal dinners. The One&Only Cape







Town's team of highly trained and experienced chefs will curate the perfect menu to suit the occasion, according to guests' preferences, and with the option of expert wine pairing by Luvo. Equally suited to more intimate gatherings, The Wine Studio is the perfect venue to treat friends or business partners to a privately hosted wine, gin or whisky tasting, followed by dinner in one of the Resort's contemporary dining restaurants.

To celebrate the launch of The Wine Studio, One&Only Cape Town has also introduced several exciting new events and experiences dedicated to the discovery, enjoyment, and celebration of fine South African wines:

#### ***The Wine Studio Dinner Collection - Wine Wit and Studio Smarts***

Join Luvo in The Wine Studio for an evening of "Wine Wit and Studio Smarts". Discover a reverse wine pairing, whereby guests are presented with a selection of wines for each course and are encouraged to decide on their ideal match. All Studio dinners include a delicious four-course set menu prepared by the Resort chefs.

Diners can expect an evening of exceptional food, wine, fun and discovery; an opportunity to engage in an immersive wine conversation with charismatic Luvo, and occasionally some special guests from surrounding farms. Confirmed dates in 2021 include 29 July and 30 September.



### ***Chef & the Vine***

A series of sophisticated yet relaxed evenings featuring some of the region's top local wine farms, and showcasing nostalgic local flavours from One&Only Cape Town's signature restaurant, Ochre. Ochre serves contemporary South African cuisine and is headed by Resort Executive Chef, Chris Mare. The Chef & the Vine calendar consists of an esteemed line-up of premium wine estates, all with decades (and sometimes centuries) of experience in winemaking, vast knowledge of the South African wine landscape, and many interesting wine tales worth sharing. Representatives of some of these esteemed wine farms will visit the hotel, to share their stories and knowledge with guests over the course of a convivial evening.

There are two remaining confirmed Chef & the Vine events in 2021, each highlighting a renowned local farm. On 27 August, the Resort will welcome Thelema. Thelema – one of the most sought-after wine estates in the country – will be visiting from the famous Stellenbosch wine region. The final event will feature wines from the

acclaimed Hamilton Russel wine farm on 29 October. Hamilton Russel hails from the Hemel-en-Aarde Valley, and is widely considered the nation's Pinot Noir and Chardonnay specialists.

### ***Wine Blending Experience***

For any wine lover, the opportunity to blend their own wine is one not to be missed. This exceptional experience takes place inside One&Only Cape Town's elegant Wine Studio. After an insightful discussion with Luvo about the wine landscape in South Africa and some of the popular varietals, guests can begin to create their very own signature blend, tweaking and perfecting the recipe according to their palate. The resulting creation can be savoured over a delicious meal at one of the Resort's exceptional restaurants or packaged and taken home for the perfect gift or souvenir of their stay. Guests also have the option of visiting a wine farm, where, together with the Resort's sommelier and local winemaker, they will be expertly guided to produce their own blend.

### ***Cap Classique Tea***

Guest can settle in at Vista Bar & Lounge and soak in the floor to ceiling views of Table Mountain as they indulge in a bubbling celebration fit for all occasions. The Cap Classique Tea features a stunning display of delectable, sweet pastries and delicious savoury bites, and is presented on unique One&Only tea stands alongside a free flow of One&Only Town's very own Cap Classique brut.

For groups larger than six persons, there is the option of enjoying the Cap Classique Tea in the comfort and sophistication of the Wine Studio.

Through these wine journeys, One&Only Cape Town hopes to deliver to its guests unique and unparalleled wine experiences to be remembered for a lifetime.

*The Wine Studio at the One&Only Cape Town is open daily between 4 pm and 7 pm. For more information, visit [reservations@oneandonlycapetown.com](mailto:reservations@oneandonlycapetown.com).*

by **one&only cape town**





# Bakubung Villas

In the Pilanesberg National Park

Less than two hours' drive from JHB, you could have your very own private luxury lodge within Bakubung Bush Lodge, which is known as one of South Africa's iconic bushveld resorts and is situated in the stunning, Big 5, malaria-free Pilanesberg National Park.

The Bakubung Villas project is a very unique property investment opportunity which rarely presents itself, allowing investors to acquire their very own piece of this prestigious resort for themselves, with only 22 private stands.

Investors can now enjoy the best of both worlds, by owning your very own private lodge with the Big 5 roaming within meters of your patio, yet still enjoy all the incredible services and facilities offered by the resort and its hotel. Some of which include a luxurious new day spa, a variety of dining experiences and bars, wildlife centre, game drives, bush walks into the park as well as direct daily shuttles into Sun City.



**ONLY FOUR FRACTIONAL SHARES LEFT BEFORE THE PROJECT IS SOLD OUT,  
STARTING FROM R995 000.00 for a 4 Week Share (Vat Inc)**

**3 & 4 BEDROOM LUXURY VILLA'S AVAILABLE**

30% DEPOSIT WITH 6 MONTHS INTEREST FREE REPAYMENT TERMS AVAILABLE

**Developed and Managed by**

EWAN DYKES | +27 (0) 83 755 8944 | EDYKES@MAGICB.CO.ZA  
TERTIUS VAN ASWEGEN | +27 (0) 84 799 3160 | TERTIUSV@MAGICB.CO.ZA  
WWW.BAKUBUNGVILLAS.CO.ZA

# A VENTURESOME VILLA VAYCAY

*Family Funtime at Antrim Villa, Cape Town*

**Children remember their childhood vacations more vividly than other life events. I suspect the magic of absorbing exhilarating shared experiences, appreciating newly discovered wonders, and feeding a growing curiosity about the world, makes these memories the most enduring.**

Upon adopting my son, Levi Tau, in 2014, I committed to hand-pick our family holidays with the same level of thoughtfulness that I apply when making vital decisions about his education and healthcare. South Africa is full of beautiful places with picturesque sites, historic architecture, vibrant cultures, and many tourist attractions and landmarks, leaving us locals spoilt for choice when contemplating our next “sho’t left”.

As a mom, I recognise that deciding on a holiday destination works remarkably well towards shaping my family’s dynamics around play, relaxation and adventure. My fail-proof vacation “mom-hack” is to favour destinations that intuitively feel like home. Lovely locations that prompt you to question your desire to explore city surrounds on account of the carefully considered on-site amenities. Not only could you live there, but it feels like you already do.

## FEELS LIKE HOME

The award-winning Antrim Villa guesthouse, situated in the holiday-makers hub of Green Point on Cape Town’s Atlantic Seaboard, ticks all the right boxes. This charming English Victorian house was originally built as a family residence in the late 1800s. The minute we arrived at the house, the high ceilings and well-kept stuccos, accentuated by the delicate curation of natural textures including linen and bamboo, drew a glaring juxtaposition between personalised, residential-style experiences, and sterile, stock-standard anonymous hotel lobbies. I place a great deal of importance on the initial reception, and can only describe our delightful hostess, Maureen’s, approach and demeanour as warm and sincere. Vital personality traits in the art of perfecting that all-important ‘home away from home’ feeling.

Second, on my holiday-must-have list, is an abundance of boredom-repelling resources that constitute age-appropriate



entertainment and drive quality time well-spent. Antrim Villa’s shared living room area is ingeniously designed to meet this objective. The solid oak communal dining table is a welcome invitation to create valuable family memories, each fuelled by a healthy dose of friendly competition through the insightful presentation of board games and puzzles. This is where we chose to spend our evenings’ playing, socialising and filling the passageways







with three generations of uncontrollable belly-laughs. This multifunctional space flows beautifully into an open plan kitchen, transforming our evening games room into a scrumptiously scented breakfast den at sunrise.

Leisurely, custom and made-to-order are not words synonymous with an early morning breakfast sitting. Yet, they certainly are the magical secret ingredients in Maureens' arsenal of expectation exceeding service etiquette. From buffet-style continental spreads, to personalised hot breakfast offerings that cater to refined pallets with premium coffees and full farmhouse breakfasts, to the less mature pallets with scrambled egg on toast and exaggerated dollops of tomato sauce. Every preference was adequately catered for, refuelling much-needed energy levels ahead of the days' planned activities.

#### ON-POINT LOCATION

Located a mere five-minute walk from Seapoint promenade, and a 25-minute walk from the Victoria & Alfred Waterfront, Antrim Villa is conveniently positioned to access supermarkets and public transport routes easily. The accommodations also offer ample secure remote accessed parking, providing us with peace of mind and complete freedom of movement on our escapades to the nearby Two Oceans Aquarium, and the farther afield town of Franschhoek. The latter a one-







number 12 Antrim Road, Three Anchor Bay, Cape Town, is the perfect place to kick-start any holiday, and is geared to turn every moment into a lifelong memory. A stay here is a welcome respite from daily family routines, offering a luxurious environment to disconnect from work commitments and everyday stresses in a perfectly secluded setting that acts as a worthwhile reminder that playfulness and relaxation have the same benefits for children, as it does for adults. And that's a "pinky promise".

Visit [www.antrimvilla.com](http://www.antrimvilla.com) for more information on Antrim Villa, or to make a reservation. 📞

hour journey infused with breathtaking landscapes and scenic views.

Late afternoons can be defined by the subtle beckoning of giant, colourful, floating pool props, from the private backyard oasis of the guesthouse. Here, six comfortable loungers and extra-large beach towels create the ideal sundowner occasion, nestled between high palm trees, evergreen bushes and authentic handcrafted Beachwood benches. While young ones are encouraged to take full advantage of the sun-drenched tropical gardens, and the crystal-clear waters of the large salt water swimming, I prefer to prioritise thirst-quenching, poolside snacking, and deep conversation.

Boasting aesthetically pleasing Afro-Scandinavian interiors, cosy organic colour palettes, and consistent world-class service,





# UNDER THE OAK TREES

*A Moment of Culinary Excellence at Le chêne*

When it comes to local fine dining, Chef Darren Badenhorst is celebrated as the producer of some of the most mouth-watering cuisine in the country. His latest venture is Le chêne, which is perfectly perched in the fully-renovated observatory at the Manor House on the exclusive Leeu Estate in Franschhoek. Le chêne – meaning ‘the oak tree’ in French, is the sister property to Badenhorst’s original award-winning establishment, Le coin Français. But, in true Badenhorst style, a visit to Le chêne offers guests far more than simply a meal out.







To best describe the Le chêne experience, it is crucial to picture the setting, as it truly is like no other. From inside the glass observatory at the exclusive Manor House, guests are met with sweeping panoramic views of the manicured gardens, framed by sprawling vineyards and the mountains beyond. The setting can be likened to a scene from a beautiful work of art. Filled with natural light and a calm, peaceful ambience, the glass-enclosed dining room lends itself perfectly to the overall charm and natural beauty of Leeu Estates in Franschoek.



## MEET THE TEAM

The team at Le chêne work together like a well-oiled machine. Chef Darren is known for leading diners on a journey through his interpretations of nostalgic food memories. However, there is nothing run-of-the-mill about his dishes. Working under multiple-award-winning Chef de Cuisine and owner Chef Darren, is Head Chef Oelof Vorster. Having worked internationally and in some of South Africa's most renowned establishments, Chef Oelof brings innovation, creativity, and an out-of-the-box approach to Le chêne. Chef Oelof and Chef Badenhorst both blend classic French techniques with modern flair and ingenuity. The Group Sommelier at both Le chêne and Le coin Français is Shane Mumba, a force to be reckoned with in the South African wine industry. The 'founders cellar' is situated beneath the restaurant, allowing Shane access to world-class varieties and rare vintages which date back to the 1960s. With a knack for carefully selecting the perfect wines, Shane showcases the exceptional wine offering of The Mullineux & Leeu Family Wines, as well as a wide selection of world-class wines.

The Maître d' at Le chêne is Elroy

Parson – a warm young man who brings with him a style of excellence, finesse, and passion. His knowledge of fine dining and experience in several world-class establishments have equipped Parson with what he needs to guide guests through a unique and sophisticated dining experience.

## ON THE MENU

The menu at Le chêne is a true testament to the splendour and diversity of the region. Using only the finest local ingredients off the estate itself, the menu offers a selection of two- or three-course dining experiences with the option to add on various courses to create a full tasting menu experience. There are several menus on offer at Le chêne, including a breakfast menu, an outside menu, a two/three-course tasting menu, and a kids menu.

The breakfast menu offers both a cold and hot selection. The cold selection includes locally sourced fine cheeses, a selection of breads and pastries from the bakery, devilled quails' eggs, a variety of individual yoghurt blends, summer fruit, and Bavarian yoghurt verrine. The hot section offers a sophisticated twist on breakfast favourites, including croque





# CHEETAH PLAINS

Exclusively yours, multiple award-winning Cheetah Plains Private Houses, play host to your **private safari experience** of a lifetime. A sophisticated, innovative, eco-luxe destination for the modern age, three **exclusive-use Plains Houses** provide a sensual backdrop to your inspired, **exclusive, private safari adventure.**

SABI SAND

[WWW.CHEETAHPLAINS.COM](http://WWW.CHEETAHPLAINS.COM) | [HELLO@CHEETAHPLAINS.COM](mailto:HELLO@CHEETAHPLAINS.COM)



AFRICAN  
SECRETS  
MANAGEMENT

[WWW.JACISLODGES.CO.ZA](http://WWW.JACISLODGES.CO.ZA) | [HELLO@JACISLODGES.CO.ZA](mailto:HELLO@JACISLODGES.CO.ZA)

MADIKWE

*Jaci's Lodges*

Jaci's Lodges offers guests the ideal destination for **unrivalled game-viewing, authentic luxury accommodation** options, outstanding service and **unique safari activities**. Experience the submerged photographic hide, private treehouse sleep-out and newly constructed viewing deck - the perfect settings to take in all the golden hour tranquility that Madikwe is famous for.





monsieur served with toasted ciabatta, and Neil Jewell smoked ham, foraged cream of wild mushroom ragout, and toasted walnut brioche French toast.

The dinner/lunch menu is vast, with something for everyone. Starter options include foraged porcini-cured Springbok tartare, a burrata salad, and a beetroot-cured sustainable sea bass ceviche. There are various main course options, with one of the standouts being the 18-hour confit Karoo lamb neck served with a mountain nettle and rivercress puree, edamame, pearl onion cups, and a lamb *jus gras*. The menu's vegetarian option is the salt-cured and parmesan-baked cauliflower with a vanilla puree and almond textures. The desserts on both the standard lunch/dinner menu and the tasting menu are a genuine pleasure to experience. The "Tribute to Local Honey" comprises bavaiois, molten glaze, bee pollen, brûlée meringue, and rose caviar. The "Monochrome of Summer Berries" is refreshing and bursting with flavour. The dessert options are a further testament to the variety offered at Le chêne.

A visit to Le chêne is far more than just a meal out. The food is innovative, surprising, and, of course, incredibly appetising. But, in true Badenhorst style, it is never really just a plate of food. The menu is a careful balance between science and art, and the team at Le chêne are experts in what they do. Uncompromisingly dedicated to serving authentic dishes made from the finest local ingredients, Darren Badenhorst has once again set the bar incredibly high for fine dining in South Africa.

To make a reservation, or for more information, visit [www.lechene.co.za](http://www.lechene.co.za). 📞



by **maxine volker & bernie hellberg jr** / photography  
by **ryan abbott**





[www.becca-blair.com](http://www.becca-blair.com)

[sales@becca-blair.com](mailto:sales@becca-blair.com)

DINERSCLUB.CO.ZA

# Explore Together





LEARN MORE AT [DINERSCLUB.CO.ZA](https://www.dinersclub.co.za) AND FOLLOW US ON

@DinersClubSA



**JOIN THE CLUB THAT PUTS YOU  
IN TOTAL CONTROL OF YOUR DESTINY.**

Press play on your biggest adventure  
with waiting for you with the Diners Club  
Beyond Card. Apply today.

# THE WINDS OF CHANGE

*Maserati Ghibli Hybrid Gransport*

The motoring landscape is hardly stagnant, certainly not in the 21<sup>st</sup> century, as the motoring industry grapples with the unstoppable force of hybridisation and electrification. While some legacy automakers may have taken their time in this respect, the results of their measured effort have been worth waiting for, and now fan the winds of change in the luxury segment. The Maserati Ghibli Hybrid is one such case in point.

**G**hibli (or chibli, gebli, gibleh, gibli and kibli) is a name of Libyan origin for the Sirocco – a hot, dry, usually south to south-easterly desert wind that occurs throughout the year, but most frequently in spring and early summer. The Ghibli is caused by Mediterranean depressions tracking east, entraining hot air from the desert region ahead of them. The Ghibli can last for days and is both respected and feared by the desert dwellers of North Africa.

Much like this wind can have a profound effect on the landscape by moving vast quantities of sand during

a single storm, Maserati's Ghibli Hybrid is destined to shift perceptions of hybridisation in the luxury motoring segment and is the precursor to the brand's range of electrified products, including the 2022 GT, GC and later the MC20.

The Maserati brand has always stood for technical innovation, passion, performance, and bespoke luxury. As the first electrified Trident car, propelled by the first hybrid powertrain in the marque's history, the Ghibli Hybrid extends Maserati's legacy while fostering a link between the internal combustion age and the era of electrification. Maserati describes this new philosophy of using

innovation and high-performance automotive engineering to drive Maserati to a more sustainable future, as "faster than diesel, greener than gasoline".

## CHANGING HISTORY

Built entirely in Italy – at the Avvocato Giovanni Agnelli Plant that also produces the Quattroporte – the Ghibli Hybrid showcases the evolution of Ghibli with a new front grille design that celebrates the Maserati tuning fork. In GrandLusso trim, the grille is garnished in chrome, while the GranSport trim – as tested by *Signature* – gets an even more aggressive look with Black Piano finishing.

At the rear, the Ghibli Hybrid (and,







in fact, all Maserati model year 2021 cars) benefits from a new 3K injection moulding technique to manufacture the rear light clusters. For GrandLusso trim cars, the boomerang-style rear lights – a homage to rear light designs from earlier Maserati cars – display in three colours: black around the edge, red in the middle and clear in the bottom section. The light cluster is produced in two versions – black for the “Black Pack” trims and lighter for more refined trims, with the differences achieved by varying the colour of the internal upper surround element.

To differentiate the Ghibli Hybrid from other models in the range (Ghibli 350, Ghibli S, and Ghibli Trofeo), Maserati has

embellished several details in dark blue, the colour universally adopted as the symbol of clean mobility. The three traditional air ducts on the front mudguard have a blue trim, as do the Brembo brake callipers and the thunderbolt in the C-pillar Trident. In a market obsessed with distinction, these accents do more than merely highlight that this is a new-generation Maserati; they distinctively and publicly elevate the owner to eco-conscious status while confirming them as a connoisseur of fine motoring heritage.

#### **SUAVE ENVIRONMENT**

When Maserati first introduced the Ghibli eight years ago, it was lauded for

its superior elegance and driver-focussed design that matched its inherent sporty driving character. For the Hybrid, Maserati introduced several model-specific elements that drive the experience to elegant new heights.

The most notable are the 12-way adjustable leather front seats with integrated anti-whiplash headrests, the sport steering wheel fitted with aluminium gearshift paddles, and the Inox sport pedals.

In South Africa (and other EMEA countries), the sculpted sport seats are upholstered with a premium full-grain “Pieno Fiore” natural leather, with contrasting dark blue stitching and embroidered Trident on the headrests.

The same styling is repeated on the door panels and instrument cluster, while the dark blue trim creates a lighter, more contemporary cabin interior that echoes the shade of the car's exterior blue details.

For passengers, the overall experience is supreme comfort, including an array of premium, user-friendly technology.

The centre is almost entirely reimaged and neatly accommodates an updated gearshift lever, driving mode buttons, and the characteristic forged aluminium double rotary knob that provides intuitive control of the Bowers & Wilkins infotainment system.

In keeping with the needs of a new generation of Maserati customers, there is a climate-controlled mobile phone compartment with an SD card reader, USB socket and auxiliary-in port, and a wireless smartphone charger (standard or optional depending on the market).

Special mention goes to the infotainment system with its crystal clear screen and supremely intuitive user experience. For the first time, Apple CarPlay and Android Auto are included, bringing the cockpit experience bang up to date with its peers.

### NEW AGE OF CLEAN POWER

No objective evaluation of any Maserati would be complete without an in-depth assessment of the car's dynamic capabilities. The Hybrid Ghibli is very much a chip off the old block, where driving enjoyment in general, and the characteristic Maserati engine sound in particular, are concerned.

In the Ghibli line-up - traditionally dominated by six-cylinder power (or eight-cylinder in the case of the Trofeo) - the Hybrid is the first four-cylinder derivative to break cover. This two-litre powerplant seamlessly integrates with a 48-volt Hybrid system that enables energy recovery when slowing or braking.

The official Maserati text describes how the Ghibli's hybrid system combines the best features of the V6 turbodiesel (that the Hybrid replaces) and petrol powerplants and continues to describe the car as being "fun to drive, with the

genuine Maserati roar." By all accounts, this is true, but no words can accurately convey how enticing the driving experience is in the Ghibli Hybrid. This car completely demolishes the notion that four-cylinder power cannot be as expressive as six cylinders or that hybrids are merely for young-at-hearts who wish to make a statement on how eco-savvy they have become.

Combined, the 2.0-litre turbo petrol engine with 48-volt mild-hybrid and electric supercharger set-up generates 246 kW and 450 Nm, which is enough to propel the car to 100 km/h in an environmentally friendly 5.7 seconds, and on to a top speed of 255 km/h. That is a mere 0.2 seconds slower than the Ghibli 350 and only 0.8 seconds slower than the 316 kW Ghibli S with its 3.0-litre V6 twin-turbo petrol engine. Even the 3.8-litre V8 Trofeo, which blasts to the 100 km/h mark in 4.3 seconds, is not lightyears ahead of the sprinting scope set by the hybrid car. That's not to say that there aren't significant differences in the experience between these cars, but instead underlines the fact that the Ghibli Hybrid is entirely capable of holding its

own as a dynamic and emotional Maserati worthy of the name.

South Africans, to their detriment, tend to have a somewhat myopic view of sporty luxury when it comes to motoring. Our German-focused proclivities do us a disservice, in my opinion, by shielding us from the genuinely intense experiences that cars such as the Ghibli Hybrid provides. The time has come to cast our eyes wider, to sample the labour of love that Maserati engineers have bestowed upon us, and to be swept away by the winds of change blowing across the motoring landscape. Unstoppable force, meet immovable object. 🏎️

by **bernie hellberg jr /**  
photography by **maserati south africa**







# Somerset College

## INNOVATIVE EDUCATION



APPLICATIONS ARE NOW OPEN FOR 2022  
**GRADE 000 TO GRADE 12**  
CAMBRIDGE INTERNATIONAL AS & A LEVELS



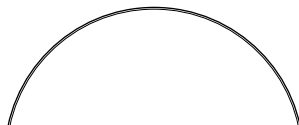
[www.somersetcollege.org](http://www.somersetcollege.org)

T: +27 (0)21 842 8000 | E: [admissions@somcol.co.za](mailto:admissions@somcol.co.za)  
Bredell Road, Somerset West, Western Cape, South Africa



Cambridge Assessment  
International Education  
Cambridge International School





## LIFESTYLE

### TIMELESS REVISITED

Blancpain has reinterpreted one of its emblematic historical timepieces, the Fifty Fathoms “no radiations”. This mid-1960s diving instrument, of which one version was used by the German Navy’s Combat Swimmers, had the characteristic feature of being stamped with a “no radiations” logo indicating that Blancpain was not using luminescent materials composed of radium. This distinctive symbol on the watch dial has forged its success; the timepiece and its variants are now among the most iconic Fifty Fathoms models, which the new Tribute to Fifty Fathoms No Rad intends to honour. Collectors take note: this watch is issued in a 500-piece limited series.



### EXPRESS YOUR STYLE

Italian in origin, the style and flair of Aeronautica Militare is famously known as leisure comfort fashion at its best. The brand expresses a signature styled, comprehensive wardrobe for both men and women, including t-shirts, polos, shirts, trousers, jackets, accessories, and the infamous pilot jumpsuits. The brand’s unmistakable signature is evident in the finish of every garment. Together, their trims, coats of arms and emblems represent the brand signature, and are all symbols donned by Italian fighter pilots themselves. Aeronautica Militare Winter collection has something for everyone. From classic crew-neck sweaters, and jumpsuits, to bomber-style leather jackets that all send an unmistakable message about both the brand and the wearer. Each piece is unique and satisfies all tastes, be they sport-luxe, classic or trend conscious. Go to [www.aeronauticamilitaresa.co.za](http://www.aeronauticamilitaresa.co.za), or visit a store near you.



### SOOTHE WITH WATER

When clear water flows from a mountain spring, you want to immediately dip your hands into the spray and pause for a moment. With its slender and discreetly curved spout, the new hansgrohe Vivenis emulates a gentle waterfall. Its wide spray invites you to indulge in this natural water experience: Refresh yourself, and enjoy an emotional moment with the element of water, as the combination of the delicate handle and wide, but flat, spout emphasises Vivenis’ natural simplicity. The innovative aerator with AirPower technology enriches the water with air, while WaterfallStream creates gentle and full-bodied water droplets. hansgrohe Vivenis faucets are available in three finishes (Chrome, Matt Black, and Matt White), and in different heights for the sink, bath, bidet, and shower. The hansgrohe Vivenis will be available in early 2022.







sloom.co.za

# ADVANCE YOUR SLEEP

**SA'S FIRST & ONLY COMFORT ADJUSTABLE MATTRESS**

**Receive 2x FREE Sloom pillows**

(worth R1200) with your mattress purchase

Use Coupon code **DINERS**  
at checkout



## Did you know

You spend approximately 30% of your life on your bed. The quality sleep you get impacts everything from your mood, and energy levels to your actual physical health. We spend thousands on electronics, a phone or a designer couch. Why not invest in the best rest?



**DISCOVER WHY SLOOM  
IS SOUTH AFRICA'S MOST  
ADVANCED MATTRESS**



**COMFORT  
ADJUSTABLE**



**SPLIT COMFORT  
FOR PARTNERS**



**0% MOTION  
TRANSFER**



**100 NIGHT  
TRIAL**



**25 YEAR SERVICE  
WARRANTY**



**FREE  
DELIVERY**



**150 kg  
MAX WEIGHT**

# FASHION'S PHOENIX RISING

*Lee Ann Ruth Collections Under the Spotlight*

**"It's amazing what happens when you accept defeat. I've since learned that this heart-breaking act is actually one of surrendering to the river of life and allowing its current to take you to where you were meant to be." – Lee Ann Ruth**

Her name is Lee Ann Ruth, and before 2019, she was an international property professional with experience in over \$90 billion of real estate developments. In 2017, at the age of 36, she started working as a consultant, but after being cheated by a client, she had three stress-induced mini-strokes.

Under highly stressful circumstances, and with the right side of her face now paralysed, she realized that she could not go back to what she had trained herself to be the best at, while fighting to be paid what she was owed. With the determination to succeed, Lee Ann decided to do what her eight-year-old self would have wanted. This was the birthing of Lee Ann Ruth Collections and the commencement of her healing.

## SEE THE OAK IN THE ACORN

Armed with the gift of having the ability to see the oak in the acorn, and her passion for beautiful clothing, Lee Ann attempts to merge the two in fabric. The foundational concept of Lee Ann's

clothing is that, if a woman is standing in the reception area of an office building, wearing one of her dresses or a LARC outfit, one should not be able to discern if she was the receptionist or the CEO.

Lee Ann also feels that exorbitantly priced clothing cannot be justified. Hence, it is important that her Easywear – her line of core staples within the Lee Ann Ruth Collection – that every garment be accessible to a wide audience. Says Lee Ann, "I felt that if our housekeeper needed to buy a dress, it should take her no more than 30 days, paycheck to paycheck, to be able to buy something".

RIGHT: *Easywear Leotard Bodysuit, Linen High Waist Pants and Traditional Suede Look Trench*







Lee Ann launched her clothing line with 12 designs in black and ivory in September 2019, receiving massive support from around the world. However, during the Covid-19 pandemic in 2020, Lee Ann decided to pull back, regroup, and learn from her mistakes. Not to be disheartened by the events of what had become an incredibly daunting year for business, Lee Ann released "Just for the Summer" in December 2020, followed by her Easywear range in early 2021, for consideration by the national department store chains.

As Lee Ann's collection of timeless classic garments grows – the full collection is expected to be available by July 2021 – we are reminded of her perseverance in the words of her favourite quote by writer J.K. Rowling who said: "And so, rock bottom became the solid foundation on which I rebuilt my life."

*Lee Ann Ruth Collections is available at [www.leeannruth.com](http://www.leeannruth.com).*

LEFT: *Easywear Long Sleeve Crew Neck Bodysuit & Mock Croc Miniskirt*

BOTTOM LEFT: *Easywear Cupped Bodysuit & High Waist Pants*

*win!*

Lee Ann Ruth Collections is giving away a stunning suede look trench coat in tan or black to one lucky Diners Club cardholder. To be eligible to win, SMS the word **LARC** followed by **YOUR NAME** and **EMAIL** to 35131. Ts & Cs apply. Free & bundled SMS do not apply. Competition closes on 31 August 2021.





# Art@Africa is about honest art.

We endeavour to share  
our wonderful and rich  
South African Art with  
the world.

We challenge ourselves to  
communicate and to create  
meaningful and memorable art  
experiences in our galleries, and to  
touch the souls of our audience.

With 31 years international experience  
in art directing, creating museums  
and edutainment centres, we invest in  
young talent, displaying them amongst  
the crème de la crème to create an  
atmosphere of intertwined new and  
established talent.



The rapidly evolving South African Art world  
is more vibrant than ever before and we are  
a very active part of it.

## Images

Top left: Art@Africa Cape Town – Clocktower  
V&A Waterfront

Middle: Art@Africa Franschhoek – Huguenot Road 2

Left: Art@Africa Hermanus – Harbour Square



[www.artatafrica.art](http://www.artatafrica.art) | [wecare@artatafrica.art](mailto:wecare@artatafrica.art) | 082 7741078 | IG: @artatafrica

# ART@AFRICA

# CONVERSATION WITH A CARVER

*Andries Visser Giving Life to Wood*

**Inspired by a passion for conjuring all things held deep in the imagination, Namibian-born artist and woodworker Andries Visser magically transforms solid wood into exquisite sculptures that exude fluidity and motion.**

Andries Visser's sublime skill, as well as his workmanship, and handcrafted originality is a natural self-honed gift, discovered later in his life after a serendipitous opportunity presented itself, making it impossible to ignore his passion and calling in life.

This is his inspiring story.

## ***How did growing up in Namibia shape you as a person, and creative?***

Growing up in Namibia was a real blessing. Life was simple and honest.

I grew up in a family of humble means but rich in the qualities that mattered. I had two caring and present parents with an unwavering moral compass, and an older sister whom I loved dearly.

My parents were outdoorsy folks, and we spent many weekends camping in the desert or by the ocean. Namibia is a vast, sparsely populated country, and camping did not mean that we were at a

neatly organised campsite with ablution and a tuckshop. We usually just gathered up some friends and headed into the desert or up the coast until we found an interesting geological feature and then set up camp. My Mom was a lady and not one to be associated with a bunch of ruffians, so "setting up camp" usually meant that a small, tented town with all the amenities sprung up like a Bedouin Oasis in the middle of nowhere. And then we were set free to roam, explore, play, or be bored in Nature. And there is nothing to stimulate your imagination like being bored or playing without toys. This crucially developed the skill of vivid visualisation that I find so invaluable in sculpting.

## ***What prompted you to study law and move to South Africa?***

In the early 1980s, Namibia received its first broadcast television, and it was a wonderfully enticing view of the world outside of my bubble. A popular television series at the time was LA Law. It portrayed

such an exciting, romantic, and prosperous picture of the profession that I was left with no choice – I was going to study law. My parents were supportive of this as they wished for me a life of means and prosperity and, supported by my uncanny knack to debate myself out of chores and sticky situations, it seemed a logical choice.

Namibia did not have a University at the time, and the best law faculty was in our neighbouring country, South Africa.

So, I packed my bags and headed off over the horizon to find my destiny.

I was in for a rude awakening, however. After spending some time doing my articles, I became convinced that this was not where or how I planned to spend my life.

I completely turned my back on it.

This left me quite destitute and searching for my purpose. For a time, I was searching aimlessly, not knowing what that "thing" was that I was supposed to do. As a student, I started doing rock climbing and soon qualified as a rock-climbing instructor. Harking back to my





LEFT: *Tree of time*

adventurous childhood, I spent time working as an adventure guide while I also played in a rock band.

But I had an education, and I had ambition, and the life of a rock-climbing musician, albeit tremendous fun, was not promising the life of means myself or my folks had in mind for me. It was also at this time that I met my lovely wife-to-be and, knowing that I wanted a stable family environment, I “put away childish things” and embarked on a corporate career.

***When did the shift away from the corporate world happen? And why? When did the artist inside of you decide to reveal himself?***

Fast forward 20 years. I had very successfully climbed the corporate ladder and had an excellent income. But corporate was all-consuming; I was absent a lot, even when I was at home, my relationship with my wife was taking strain, and I felt like a spectator watching my kids grow up. There was just so much on my plate,



and it all felt a little empty, always pulling me away from the things that mattered. When I asked my company, "How much do you want?" all they ever said was, "More, more, more..." The security of the golden handcuffs was starting to chafe.

Then came a catalyst in the form of a terrible motorcycle accident. For three months, I was stuck in a hospital bed, staring at the ceiling and letting all the voices in my head have their say. That little whisper of "purpose" and "time flying by" grew louder and more adamant. I had always been creative, and by now, I knew that this was probably my biggest strength and my strongest desire, but I did not know what that would look like. I loved working with wood. I had done several innovative and singular furniture pieces as a hobby over the years, and I was allowing myself a cheeky dream of making a life with furniture design.

Sometime after returning to work, not being able to quiet the whisper, a corporate restructure presented an opportunity. The cage door was open, and all that was needed was courage and a leap of faith.

With the all-important support of my family, I decided to give it a go.

***Tell us about your first experiment with the medium? How did it feel?***

I had a century-old glass Japanese fishing net float, about 40cm in diameter, that washed up on the Namibian coast, and I always envisioned this ball cupped in a big wooden hand, demonstrating our ownership and control over such a seemingly fragile and innocent yet terrifyingly destructive object. I knew the only way to realise this vision was to attempt it myself, and while I had never sculpted before, I decided to be brave. I



OPPOSITE: *Angel in the wall*  
 RIGHT: *Defiance*  
 BELOW: *Distraught Destroyer*

could not find a piece of wood big enough, so I made a block from laminated wood and went at it with a grinder and reckless abandon. Nothing to lose, right?

And there it was, in an instant, it all made sense. I understood it immediately, I could visualise the hand, and I just needed to take away the bits that were not part of it. It felt right, it was like an unnoticed tension was released within me, and I felt an indescribable joy and fulfilment bubble to the surface. The result echoed the satisfaction, and I immediately afterwards decided to try something bigger and more complex. Using laminated wood meant that I was not limited by size or shape, and I could source from sustainable sources –



being environmentally conscious, this is particularly important to me.

And thus, at the ripe age of 46, I stumbled upon my purpose, I was to be a sculptor.

The road is not an easy one, the learning curve is steep, but the reward and the possibilities are endless. Because I get energy from what I do, instead of just giving energy to the “have to do’s”, I have so much more to give my family, and life truly has acquired a flavour that I would never have known.

#### ***What inspires your designs?***

I am fascinated with the human form, the expression of emotion and capturing meaningful moments in time that evoke, communicate, and express. I want my work to have meaning and to express an opinion. They all have a story; I do not sculpt for purely decorative purposes. Wood as a medium is singular, meaning that the original cannot be recreated. You can never have an exact copy made, not by myself or by technology.

#### ***Parting words of wisdom?***

I would encourage anyone and everyone to risk continuing the search for their purpose and their passion. It truly never is too late. Even if you do not make it your livelihood, it is an inexhaustible energy source and joy. It is the way we were meant to live our lives.

*Visser's work can be viewed at Art @ Clocktower Gallery at the V&A Waterfront in Cape Town, Art @ Hermanus Gallery at the Courtyard in Hermanus Western Cape, International Sculpture Festival, and the Sculpture Garden in Franschhoek. For more information, visit [www.visserdesign.net](http://www.visserdesign.net).*

by **julie graham** /  
 photography by **andries visser**

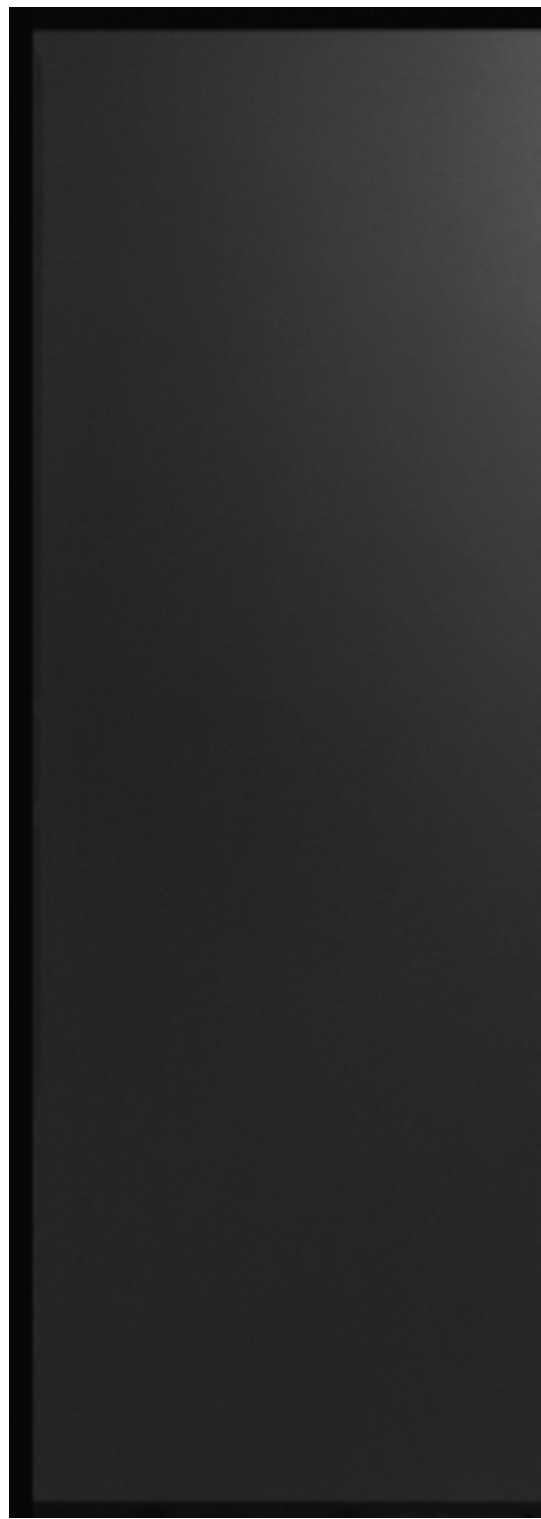
# JULIA ROBERTS

## CHOOSES HAPPY

*Signature Chronicles an Encounter Between  
Two Icons of Joie de Vivre*

Happy Sport is the stroke of genius of a young woman driven by boundless daring and creativity. First introduced by Caroline Scheufele in 1993, it bears the countless transformations of an era and embodies *Joie de Vivre* and the free-spirited attitude to which contemporary women aspire. Julia Roberts, Hollywood's most enigmatic star, chooses this icon of fashion and watchmaking, as it stages the enchanting choreography of its dancing diamonds through a multitude of variations that have appealed to every generation since its creation.

Who would be better to embody *Joie de Vivre* than the Hollywood star with the world's most radiant smile? In the 1990s, Julia Roberts became one of the world's most accomplished actresses when filmmakers and audiences around the globe fell under the spell of her contagious laugh. After a series of movies that marked the decade, Julia Roberts was awarded the Academy Award for Best Actress in 2001. Equally acclaimed by critics for her roles in romantic comedies and dramas, the Cannes Film Festival welcomed this true legend of the cinema in 2016 with a sense of honour and emotion. The first time she strode up the famous steps of the Palais de Festival in Cannes – barefoot and wearing an off-the-shoulder black dress highlighting a Chopard Haute Joaillerie emerald and diamond necklace – has become the most memorable red carpet







staircase event in recent editions of the festival, thanks to Julia Roberts's naturally graceful demeanour. Since then, she has uniquely personified the ultimate free-spirited woman.

No wonder that passionate film-lover, Caroline Scheufele, asked Julia Roberts to embody the face of the Happy Sport woman when launching new versions of the watch that has, itself, become an icon. Said Caroline: "It was her and nobody else! Julia Roberts was the only person I felt could convey the spirit that I see in Happy Sport."

Charmed by the boldness of the Happy Sport creations, Julia Roberts pointed out: "I am honoured to be collaborating with Chopard on the Happy Sport watch, one of the most iconic and desirable models in the industry."

To choreograph the encounter between Julia Roberts and Happy Sport, Caroline Scheufele entrusted the artistic direction of the new campaign to the director, Xavier Dolan. Renowned for the intensity with which he conveys his protagonists' emotions through the camera, Xavier Dolan managed to show in a short film how Julia Roberts instinctively relates to the *Joie de Vivre* inherent in Happy Sport watches. He also served as artistic director for a series of photographs taken by photographer, Shayne Laverdière.

The choice of Julia Roberts and Xavier Dolan also reflects Chopard's deep-felt attachment to the world of cinema. An official partner of the Cannes Film Festival since 1998, the Maison has been actively contributing to film production and the emergence of young talent, as evidenced by its *Trophée Chopard*, awarded each year to an up-and-coming actress and actor. In the person of Julia Roberts, Chopard has

chosen to express a kindred spirit with an undisputed movie icon, a veritable legend and a unique actress. One of the most talented directors in the world of contemporary cinema, Xavier Dolan, on the other hand, has had most of his films selected to compete at the Cannes Film Festival and other major cinema events.

*The Chopard Happy Sport range of ladies wristwatches is exclusively available at Architects of Time, Victoria & Alfred Waterfront in Cape Town, and at Boutique Haute Horlogerie in Hyde Park Corner, Johannesburg. Call +27 21 421 4296, or +27 11 325 4119 for more information.*





# Grow together



## JUST BRING YOUR IDEAS & YOUR DINERS CLUB CARD

Exploring sideways is all about getting off the beaten track and experiencing the South African winelands like never before. Unforgettable moments with Diners Club. Apply today

# THE BEST BEAUTY SECRETS?

*Try these No-downtime Treatments*

Ask anyone in Hollywood about their best beauty secret, and there is a good chance that they will tell you it is all about drinking enough water. The thing is, while hydration is key to beauty and health, it is not the only way you can ensure great-looking skin.







There are many secrets to looking your best, and while proper hydration is essential, wrinkle-reducing injections and dermal fillers are two other liquids that can leave you looking great. Even if you're not keen on needles, Skin Renewal offers multiple no-downtime treatments that deliver brilliant results, whereafter you could easily go straight back to work, and nobody would be the wiser that you've just had an aesthetic treatment. They might notice a gorgeous glow, but only you will know that you have just invested in your skin.

#### **MEDICAL FACIALS**

Unlike a salon-style facial that merely involves the layering of products you might have on your nightstand, a medical facial uses cutting-edge machines and medical-grade products. One of Skin Renewal's most popular, is the HydraTouch facial, a brilliant multitasker that combines several treatments in one. It is the perfect treatment to get before a big event, to help you ensure that your skin is looking its best.

The HydraTouch facial begins with hydro-dermabrasion – a light exfoliation session using a jet stream of water. This is followed by a peel solution that'll leave you looking radiant, not red. Next,

your therapist will use a Transdermal Mesotherapy device, which also has a built-in Photodynamic therapy treatment. This works on skin rejuvenation. It emits gentle electrical pulses to painlessly deliver a hydrating serum deep into your skin. To finish, you can choose between a mega-moisturising mask, or a mask that will help you address a particular skin concern, be it acne or fine lines. Once completed, you will walk out looking refreshed and fabulous.

### PEELS

When many hear the word “peel”, they think of red, peeling faces that might make you want to hide. However, many of Skin Renewal’s most effective peels have very minimal downtime. You could easily leave the office with nothing more than a healthy-looking glow without the redness. One such treatment is Skin Renewal’s Beta Hydroxy Acid peel. A series of these is a great way to improve the look of fine lines and superficial pigmentation while reducing the potential for breakouts. After all, beta hydroxy acid is the only acid that can penetrate deep into your pores, leaving them clean and clear.

While your skin might look a little flushed immediately after the peel, this fades quickly, leaving your skin looking more radiant, and feeling noticeably softer to the touch. You could even apply make-up, then head straight back to work with nobody being any the wiser. This is just one of a few no-downtime peels on offer at Skin Renewal.

### LASERS

Many laser treatments are the ablative kind. This means they remove the top layers of your skin, and naturally, this will require downtime. However, non-ablative lasers are much less invasive. These pass through the surface of your skin without removing it to heat the tissue below. This stimulates new, fresh collagen production and can tighten the collagen and elastin

that exists, resulting in firmer, more youthful-looking skin. While you’d have to have a few treatments to see results, there is zero downtime.

Skin Renewal offers several non-ablative skin tightening lasers. Two of their most popular are Titan and Laser Genesis. With no downtime, these are truly “secret” treatments that would remain between you and your therapist.

### THE BOTTOM LINE

If you’re looking for great results, but want a real in-and-out experience with no downtime, you will find a solution to suit your needs at Skin Renewal. Should anyone ask you what your beauty secret is? You can decide to either tell them about Skin Renewal, or simply smile and say that you’ve been drinking lots of water.💧







skinrenewal

part of renewal institute

---

**0861 SKIN SA**  
**0861 7546 72**



skinrenewal.tv

**Gauteng:** Bedfordview • Brooklyn • Fourways • Irene • Illovo • Morningside • Parkhurst • West Rand

**Cape:** Cape Quarter • Claremont • Constantia • Paarl • Stellenbosch • Willowbridge

**KwaZulu Natal:** Umhlanga • Durban

skinrenewal.co.za • bodyrenewal.co.za • healthrenewal.co.za

DINERSCLUB.CO.ZA

# Together Belong





LEARN MORE AT [DINERSCLUB.CO.ZA](http://DINERSCLUB.CO.ZA) AND FOLLOW US ON

@DinersClubSA



**JOIN THE CLUB THAT PUTS YOU  
IN TOTAL CONTROL OF YOUR DESTINY.**

Every card comes standard with a 24/7 Digital Lifestyle assistant, your very own time-saving concierge, for access to an exclusive world of incredible experiences.







# A SENSE OF PLACE

*Charles Hopkins Shares His Love and Respect for Shiraz*

**Just as no parent will admit to having a favourite child, De Grendel cellarmaster, Charles Hopkins, is reluctant to name a favourite grape. Get him talking about Shiraz, however, and his body language tells its own tale...**

“You could say it is *one* of my favourite cultivars,” is all that Charles Hopkins is willing to concede when asked about his feelings towards Shiraz as a cultivar. Yet, there’s a gleam in the eye, warmth in the voice, and a contagious enthusiasm as he talks about the intrigue and mystique of this grape that, for him, expresses the strongest sense of place of any wine. “The stylistic diversity of Shiraz, which shows, in its style, so clearly where it comes from, is what really fascinates me,” relates Hopkins.

And he should know, since De Grendel produces two very different Shiraz styles, from very different regions,

and in June – South Africa’s Shiraz Month – a third, with its own deeply distinctive sense of place.

## **A SOUTH AFRICAN FAVOURITE**

Shiraz is the fourth most planted grape varietal in South Africa. It is an attractive prospect in the vineyard because of its vigorous growth, and is one of the few cultivars that can be harvested from as early as its second year. Also, its adaptability to different climates, with marked differences in flavour profile, depending on the region.

Although they somewhat flow into one another, the styles produced at De Grendel can be broadly grouped into wines with earthy, herbal, fynbos character, those with a distinct

blackcurrant profile, some heady with violet florals, and Hopkins’ personal favourite – the peppery rotundone style.

The rotundone flavour compound is more prevalent in cooler growing areas, and while it makes for some of the most sought-after Shiraz, it is not easy to determine what, precisely, is responsible for its distinctive black pepperiness. What’s more, there are only a handful of areas that consistently produce it.

## **TENURE IN TERROIR**

The Graaff family lured Hopkins to De Grendel in 2005 with an irresistible offer to become the estate’s founding winemaker, in a cellar built to his design. The farm on the Tygerberg hills with its sweeping views over Table Bay to

Table Mountain, celebrated its 300<sup>th</sup> anniversary in 2020, and while records show winemaking there in the early 1800s, the vineyards were wiped out by the phylloxera plague of the 1890s. Sir David Graaff, the third Baronet of Cape Town, re-established vineyards on De Grendel in 2000. His son, Sir De Villiers, has continued this legacy by working hand-in-hand with Hopkins and his team to bolster production, garnering an impressive track record of awards for a relatively young winery.

Hopkins only recently planted Shiraz on the Durbanville farm, opting instead to source his Shiraz from mature vineyards in Paarl and the Firgrove area of Somerset West. Then, more recently, also from the young maritime winegrowing region of Elim, and for the newest addition to the range, from the Ceres mountain plateau at Op die Berg.

The white-label De Grendel Shiraz, the winery's most consistently-awarded wine, is blended from selected parcels of Paarl and Firgrove grapes. Matured for 12 months in mostly older barrels, the wine displays velvety texture, fragrant violets and blackcurrants, touches of fynbos and pepperiness. It derives its sense of place from clay soils and moderate climate more inland than Elim, lower altitude, and warmer and drier than Op die Berg.

Where the coastal region Shiraz is dark, full-bodied, and weighty, the rotundone-style Elim and Ceres wines are lighter in colour, more delicate in structure, and slightly lower in alcohol content.

De Grendel Elim Shiraz was responsible for De Grendel's first Platter's five-star rating in 2020 – a project some 20 years in the making since Hopkins first spotted the potential



of the cool maritime climate and sea breezes close to Africa's southernmost point, and pioneered the planting of vineyards there. "Stylistically this is a completely different wine: spicy, with distinctive fynbos. It's like when you walk in the veld and pick those leaves, rub them in your fingers and then smell, you get that spicy-herb characteristic that is so amazing in this wine. It is strongly rotundone with lots of black pepper, and the herbal character that the French call *garrigue*, from the Mediterranean scrubland with notes of kitchen herbs like sage and coriander, lavender and earthiness. It is a bit like fynbos, but different."

While 15% of the barrels used for the coastal region white-label Shiraz are new, adding to its big blockbuster style, Hopkins says only older barrels are







*Cellarmaster Charles Hopkins*

used for the Elim Shiraz, an “opening up” exercise rather than adding too much of an oak dimension.

Where Elim is almost at sea-level and the soils gravelly, Op die Berg on the Ceres Mountain plateau sees the vineyards planted in Bokkeveld shale (at around 1,000 m above sea-level). This is one of South Africa’s few truly continental climates where there’s no moderating ocean influence. Here the days are warm and the nights often below freezing, with snow on the vineyards.

Hopkins has chosen to label the Op die Berg wine as Syrah, indicating its lighter, more Old-World style in contrast to the boldness of the other two Shiraz’.

“This one is very interesting! A totally different flavour profile again – where the Elim Shiraz is a clear expression of black pepper, Op die Berg Syrah is definitely more white pepper, a bit more coriander seed, lighter and fruitier.

“The difference is fascinating, and that’s what I love about making Shiraz,” concludes Hopkins.

For information on De Grendel wines, visit [www.degrendel.co.za](http://www.degrendel.co.za). 



by **de grendel wine estate**

## TO ENTERTAIN



### CELEBRATE GIN WITH ROKU

Each season in Japan celebrates an emotion and what better way to celebrate World Gin Day than with a distinctive spirit from the revered Japanese Suntory brand – Roku Gin. Uniquely bottled in a hexagonal glass vessel with gold, black, and red colour tones, Roku Gin is a distinctive spirit from the revered Japanese Suntory brand; one of the most awarded spirits producers in the country, mastering the skill of making gin since 1936. As one of the first Japanese gins to hit South African shores, Roku Gin offers a native edge in the trending industry of the country, with a rare flavour base inspired by its breath-taking home. Roku is available at major retailers and selected TOPS at Spar nationwide. [www.suntory.co.jp/wnb/rokugin](http://www.suntory.co.jp/wnb/rokugin)



### CHALLENGERS CLUB BRINGS BUZA TO SA

*Signature* recently honoured an invitation to a black-tie auction event by Glenfiddich South Africa's Challengers Club. The event brought together mavericks and change-makers from around South Africa with the common purpose of raising seed capital for the Buza app – a digital education project led by Baratang Miya, CEO of Girlhype, and founder of Buza. As part of the initiative, the Challengers Club invited social and tech entrepreneurs committed to unlocking Africa's potential; to connect and collaborate on identifying some of our nation's present challenges. These challenges were pitched for vote via Instagram, where #localiseddigitaleducation won as the most pressing issue to be tackled. "I have always nurtured this long-term vision of providing a digital solution of global standards to South Africans, which will allow anyone to learn skills in their own language. says Baratang Miya, beneficiary of The Challengers Club 2021 "I strongly believe that tech is the equaliser we need to empower and open opportunities to our people." Proceeds raised will be placed in a trust which will be utilised to fund more creative solutions emerging in years to come. Visit [www.glenfiddichchallengersclub.co.za](http://www.glenfiddichchallengersclub.co.za) for more info and to donate to the cause.



### STEWART FOR SCREENS

Audiovisual entertainment has undergone major changes over the past few years, and more people now enjoy it in the comfort of their homes. This has made an at-home cinema an aspirational and desirable goal for many and necessary for others. With a fantastic range of options in home entertainment technology, the most yearned for, of course, is the Stewart projection screen. For more than 65-years, Stewart has been the consistent choice of discerning clientele around the world. People prefer Stewart projection screens because they want to enjoy the best possible picture – with vibrant colour, sharp contrast and rich detail. Stewart provides the most immersive experience in the industry, with a projection screen to meet all needs. [www.homemation.co.za](http://www.homemation.co.za)



# *Le coin Français*

By Darren Badenhorst



---

## CLASSIC & CONTEMPORARY FRENCH FUSION

Elegantly appointed and located in the quaint village of Franschhoek, *Le coin Français*, both in concept and name, pays homage to the essence of this breathtaking valley as expressed in its cuisine, heritage, art and some of the finest wines in the country. Featuring state-of-the-art culinary techniques embodied in elegant time-tested French cuisine, *Le coin Français* offers two fine-dining menu options for lunch and dinner, coupled with outstanding pairing options. An a la carte menu complements the two fine-dining menu options for lunch, served inside the restaurant or on the terrace, with the same caliber and sophistication of cuisine.

---

# FOR WHOM **TRAVEL IS LIFE**

*Satisfy your Wanderlust with Some of  
Signature Magazine's Favourite Destinations*

While the Covid-19 pandemic may have temporarily put the brakes on our ability to travel, there is no reason why we cannot enjoy a visual selection of *Signature* magazine's favourite exotic destinations.

RIGHT: *View of the Eiffel Tower from  
the Seine in the City of Love*









ABOVE: *Lower Manhattan skyline – New York City*

LEFT: *Hotel Katikies on the Island of Santorini*

RIGHT: *Fontaine de Trevi – Rome, Italy*







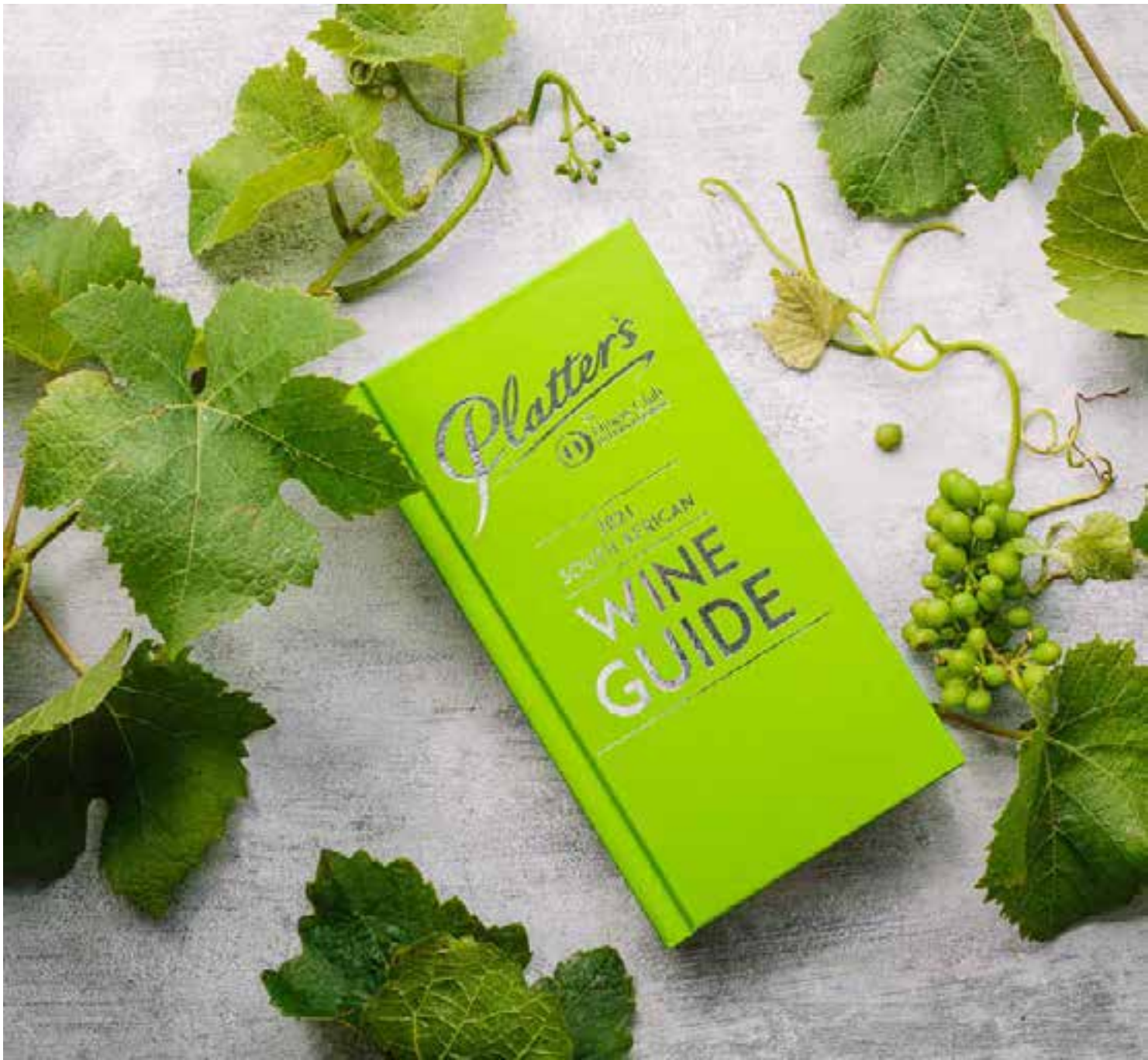


LEFT: *Guggenheim Museum of Modern Art – Bilbao, Spain*

BELOW LEFT: *Iguanas rule the roost on the Galapagos Islands*

BELOW: *Dar House, Zanzibar (Photo by David Rogers)*









# WINE ON A PLATTER

*Guiding the Palates of Wine Lovers Since 1980*

Meet the card that curates your life, maximising your every day with personalised content and experiences, time-saving conveniences, and a connection to the causes that matter most to you.

The *Platter's Guide* is a jewel in the wine portfolio of Diners Club, having joined the annual Diners Club Winemaker of the Year Award and Diners Club Winelist Award in the prestigious array of titles in 2013.

The *Platter's* story begins several years prior, in the late 1970s, with seasoned Johannesburg print journalists and wine lovers, John and Erica Platter, yielding to John's hankering after his family's farming roots in Northern Italy and Kenya, and buying a small vineyard in Franschhoek.

Inspired by UK wine writer, Hugh Johnson's classic book, *Wine*, they made their own wine and named it La Platitude. Then Johnson launched his *Pocket Wine Book*, an innovative and brilliantly executed overview of the wines and wine-producing regions of the world. The Platters recall reading it admiringly and thinking: "Let's try to do something like this!".

Their enthusiasm was tempered by

a variety of challenges, not least from a sceptical bank manager and employee of the company they had appointed to print their guide, who called Erica one night to say, "John is wasting his time - and your money!".

Regardless, *John Platter's Book of South African Wines* appeared in 1980 to much acclaim. Aside from a hiatus in 1981, when an Afrikaans translation of the debut book appeared, an English-language edition of *Platter's* has since appeared every year.

## GROWING WITH THE INDUSTRY

The extent of the guide has increased significantly over the decades, from 120 pages to more than 700, mirroring the expansion of the wine industry. However, the founding objective of tasting, rating and describing all of the wines produced in South Africa remains unchanged.

Now, as then, the country's wine producers and merchants are profiled by means of a winery overview and summary of their location, visitor amenities,

vineyards, production facilities, owners and key personnel.

Each edition also includes Wineland maps, profiles of the main wine-producing areas, details about restaurants and accommodation establishments in Cape Town and the Winelands, wine-tour operators, as well as wine-route and tourism offices tasked with facilitating travel in the major winegrowing regions.

The wines entered for tasting are reviewed by a team of thirteen tasters. Unlike wine competitions, which are primarily conducted “blind” (without sight of the label), Platter’s assessments are done sighted, with access to detailed technical information supplied by the producers. The reason for this tasting methodology is to understand as much about the wine and the winemaker’s intention as possible in order to provide informed guidance to the reader.

For the benefit of wine lovers in South Africa, the book’s traditional rating system of zero to five stars is now supplemented by the internationally prevalent 100-point scale. Wines that achieve a rating of 93 points or more are entered into a second round of tasting, conducted “blind”, from which emerges a trio of sought-after awards: Wines of the Year (the top-scoring wines in their categories), Five Star Wines (95 points or more) and Highly Recommended Wines (94 points).

The other pinnacle awards made by the guide are the Top Performing Winery of the Year (achiever of the most five-star results), Newcomer Winery of the Year (the producer who debuts with the highest ratings), and the Editor’s Award Winery of the Year (the winegrowing team or teams who, based on current performance and track record, are deemed ambassadors par excellence for South African wine by the guide’s editor).

While Android and iOS apps, a website, and versions for the Amazon Kindle e-reader have been added to the Platter’s product portfolio, the hardcover book, which appears on retail shelves countrywide around November, and is distributed internationally, remains the flagship product.

Each year brings a different cover colour, making it even more eagerly-awaited. The 2021 colour, a vivid green hue named Fresh Leaves, was voted for by followers on social media, who saw it as a sign of hope and revival after arguably the most challenging year of their lives.

#### FUTURE PERFECT

“Guided into bottle by a younger generation of cellar masters and viticulturists, South Africa’s wines have never been more delicious, diverse or beguiling,” says Platter’s Acting Managing Director, Philip van Zyl. “The upwelling of quality and enjoyment is reflected in our book and apps, and with Diners Club at our side, we look forward to continuing as the prime source of information and advice about our country’s vinous gems.

*For more information on the Platter’s Guide, or to download the app on your favourite platform, visit [www.wineonaplatter.com](http://www.wineonaplatter.com).*





# Immerse Yourself...



*Experience...*

*the best classical &  
contemporary cuisine,  
rare wine vintages,  
breathtaking views,  
unsurpassed service,  
the finest cultivars...*



*A combination so  
refreshingly satisfying,  
it should be savoured,  
every day...*

Bala Seafood Restaurant is upstairs at the Victoria Wharf • V&A Waterfront • Cape Town

Tel: 021 421-0935/6/7 • Fax: 021 421-0933 • [balarestaurant@wv.co.za](mailto:balarestaurant@wv.co.za)

Fully licensed - Open for lunch and dinner daily as well as light terrace lunches.

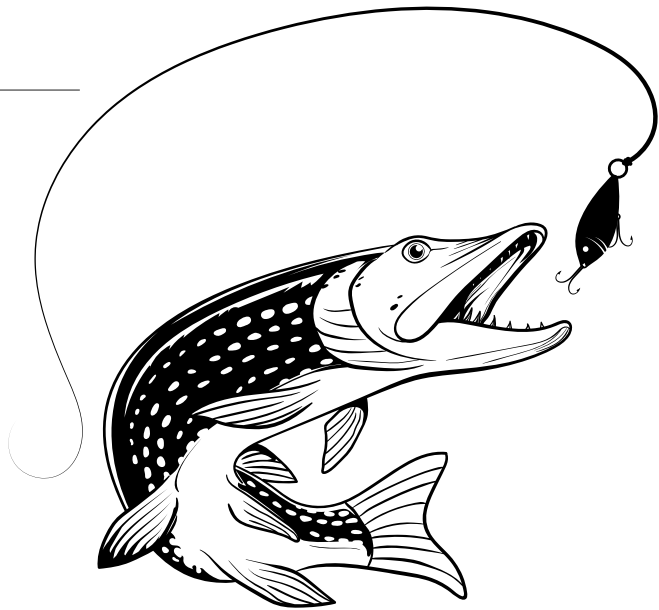
[balarestaurant.co.za](http://balarestaurant.co.za) • [photographer.brunoqa.co.za](http://photographer.brunoqa.co.za)



**BALA**  
SEAFOOD RESTAURANT

# FRESHLY FROZEN FISHERMAN

*There's Something Fishy about Winter...*



Look, there's no other way to say this other than to admit that it happened. We were in a two-man tent at the foot of a mountain, and on the banks of a giant lake in the middle of winter. It was probably warmer at Base Camp on Everest. I zipped open the tent, saw a sheep that looked frozen solid, and said it. "I'm not fishing in this cold."

There. It's out. I have been a lifelong fly fisherman, and that is the only time I can ever recall saying out loud, "Stuff it. I'm not going out". Only one other person heard it – my best friend camping with me. We have never spoken about it since.

The problem with fly fishing in winter, is that it is bloody cold. The other problem is that it's bloody good. Some of the best fly fishing I've done has been in temperatures that would make a penguin pull on a wetsuit.

And so here we were, camped alongside Lake Deep Freeze, and me deciding whether or not to pull a Scott and slowly die of hypothermia, or venture out with a fly rod in hand and freeze my Fritz Bugger off.

The good news is I have a remarkable bank of experience doing stupid things with a fly rod in extreme temperatures.

As a student, I would often drag my wife (then girlfriend) to this idyllic place called Dullstroom, which, back

then, was not where Prados and leather boots went to die. There was a petrol station, a hotel, a few houses, a couple of grizzled farmers who kindly allowed you access to their trout dams, and that was it. We'd drive there in the dead of winter in my VW Beetle, where the heating system, for some reason, chose not to come out the front vents but rather from somewhere under your seat. So by the end of the journey, you had third-degree burns on your heels, but your face and nose were frostbitten. It was enough to confuse any emergency personnel who may have stumbled upon our frozen bodies. "Wow. Perfect heels. But look at their faces. Did they drive all this way with their heads out the window?"

Amazingly, my wife never left me. She fell even more in love with me even though our dates resembled a week of training with the Navy Seals.

In my many years as fly fishing's Great Popsicle Poephohol, there have been times when my fingers have been so cold, that I've been unable to retrieve my fly line. I once cut my finger with a knife in sub-zero temperatures and only discovered the wound two days later, when it had thawed. And there was that one time I was charged by a bush pig and stood my ground. Not because I speak bush pig, but because my feet wouldn't work after wading a glacial river for the past few hours.

I also once left the incredible comfort of a warm bed in a log cabin to climb into a steel rowboat and embark on another piscatorial project. In my defence, we were two idiots on this occasion. I always find that genuine stupidity works better in pairs. We caught record-sized trout in the middle of that lake. And then we took turns rowing ourselves back, while the other rubbed his hands, trying to get the feeling to return.

Maybe it is the fact that there are no mosquitos in winter that appeals to me. Or the fact that you know a warm fire and a cup of coffee are waiting for you at the end of your Arctic exploration. Or, perhaps, it is just the fact that Mother Nature loves herself a little go-getter, and convinces even the trout to take his fly before the poor Woolly Bugger freezes to death.

Either way, all of this goes through your head when you've zipped that tent closed and vowed not to go all *Game of Thrones* on this day because 'winter is coming'.

So did I go?

Well, you'll have to ask my friend. 🐟

by *michael vlismas* /  
photography by *istockphoto.com*





The ultimate long haul experience.  
Learn more at [www.volvotrucks.co.za](http://www.volvotrucks.co.za)

# INTRODUCING THE NEW VOLVO FH

Volvo Trucks. Driving Progress





HAPPY SPORT

*Chopard*

THE ARTISAN OF EMOTIONS – SINCE 1860\*

\*CHOPARD – O ARTESÃO DAS EMOÇÕES – DESDE 1860

**BOUTIQUE  
HAUTE HORLOGERIE**

V&A WATERFRONT CAPE TOWN +27 21 418 1889  
HYDE PARK CORNER JOHANNESBURG +27 11 325 4119

For further information contact Architects of Time +27 11 669 0790  
[www.bhhboutique.co.za](http://www.bhhboutique.co.za)