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Diners Club

The Diners Club International Magazine

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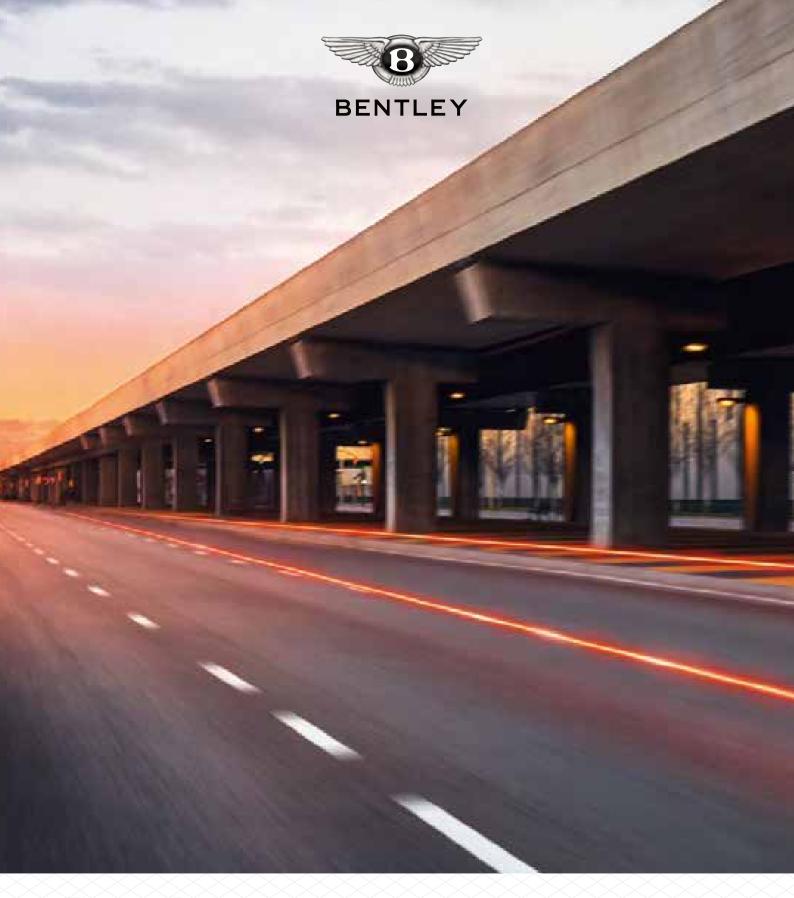
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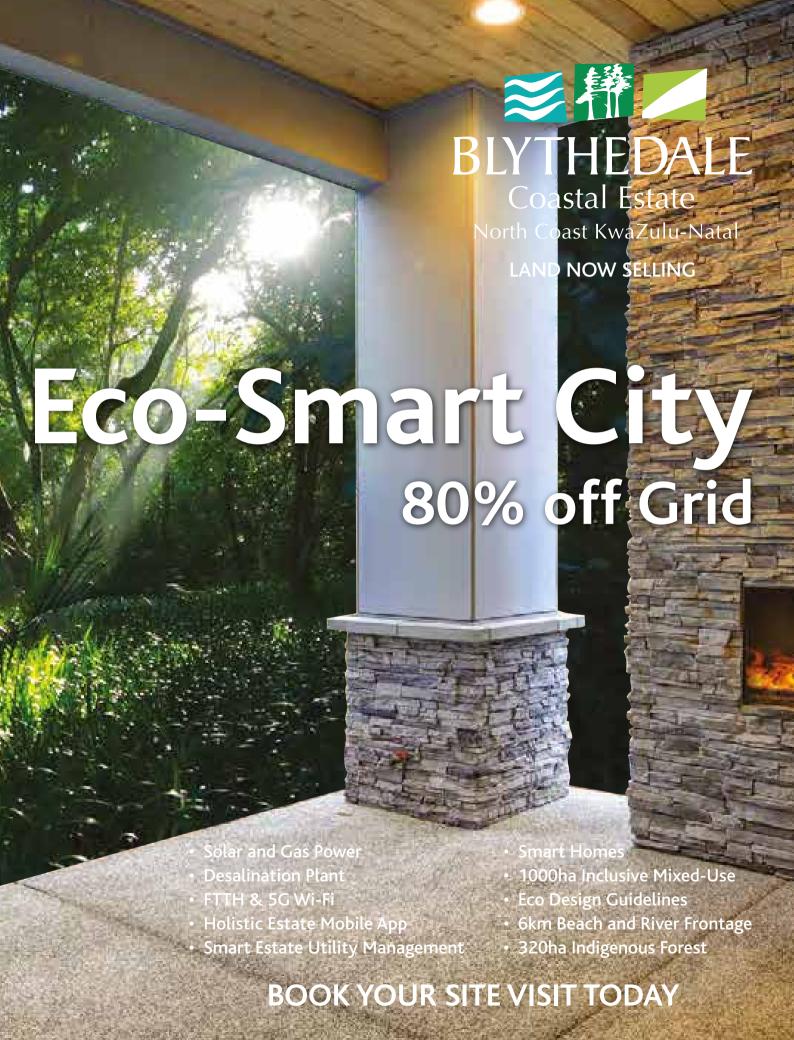
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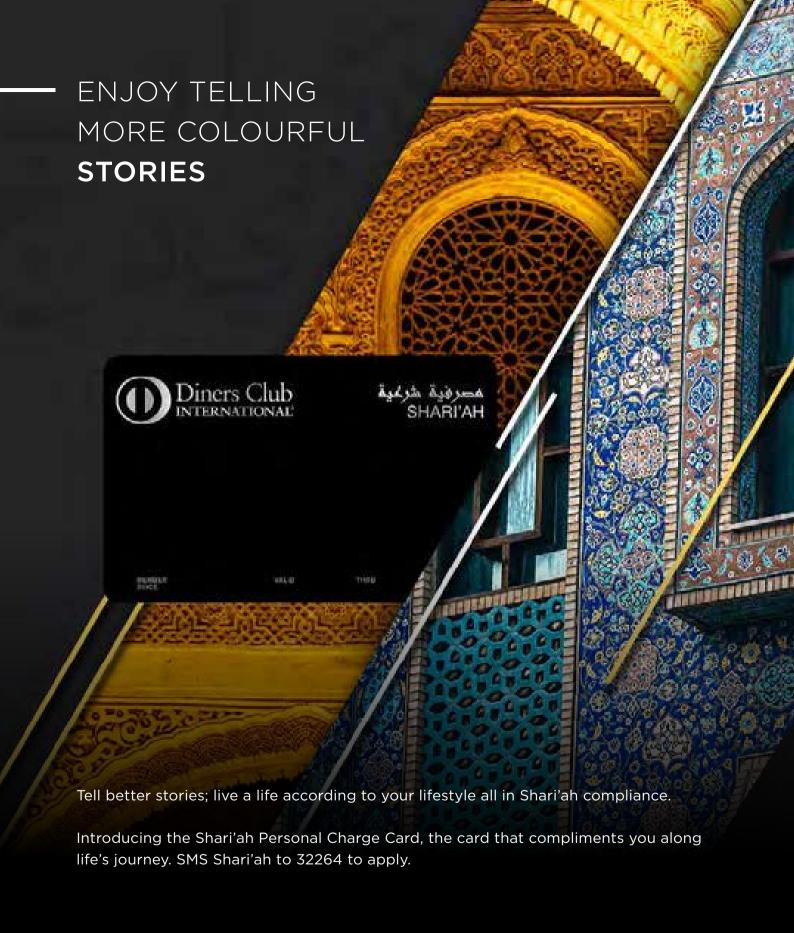


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## from the MD



## Welcome

Esh Naidoo

#### **Managing Director**

These are truly unprecedented times, and as the world grapples with coming to terms with a scenario that even the most visionary forecasters could not anticipate, the challenge for businesses is firstly to move with speed in understanding the challenge, and then to move with greater haste to mitigate its adverse effects.

Diners Club South Africa has, beyond merely responding to the changing circumstance, been working well ahead of the onset of the Coronavirus pandemic to enhance our digital offering, and improve the way we communicate with our loyal members.

While the need to reconsider almost everything we do in the face of a changing environment, Diners Club

South Africa has remained consistent in the focus that it places on you, our members. From creating a new secure smartphone application that allows you to safely view your Diners Club account wherever you may be, to including the use of your Diners Club Card on the convenient SnapScan platform, we have been working tirelessly to upgrade every step of our journey with you.

Whether embracing new technologies, or securing special offers exclusively for you, being there for our Diners Club members is what we live for, all in an effort to ensure that you are consistently aware that, with Diners Club, you will always belong.

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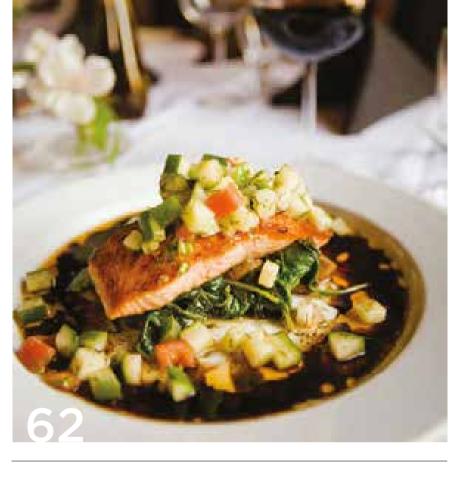


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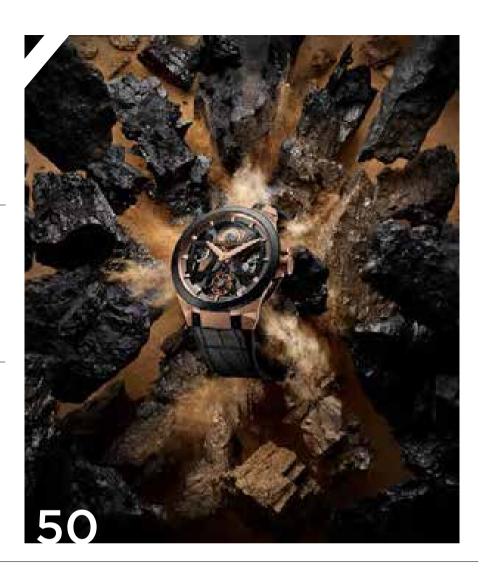
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www.titmedia.co.za www.freemagazines.co.za

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.

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#### 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.

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## **CLASSIC & CONTEMPORARY** FRENCH FUSION

The newest addition to the Franschhoek scene is a restaurant truly designed for Franschhoek. Both in concept and in name, the aptly named Le coin Français, the French derivative of Franschhoek, embodies the essence of the valley in heritage, cuisine, art, and wine. Featuring cutting edge methods that meet time-tested French elegance in cuisine, Le coin Français offers two structures of fine dining tasting menus for dinner - both with excellent pairing options - as well as an a la carte menu for lunch which enables people that are less adventurous (in mind and in pocket) to experience the same caliber and sophistication of cuisine in a more casual and approachable setting. Bookings are essential at least 2 weeks in advance, and can be made online at www.lecoinfrancais.co.za









#### **SUN-KISSED VICTORIAN STYLE**

With high ceilings and an influx of natural light, Antrim Villa offers those passing through the Mother City a home away from home ideally located on the Atlantic Seaboard. Situated amongst the quaint and quirky houses and town houses in Greenpoint, this old-English Victorian guesthouse offers four room types - Single, Double, Twin, and Family Rooms. All rooms have extra-wide beds and en-suite bathrooms and are equipped with all necessary amenities, including free WiFi, air-conditioning, a secure safe, hairdryers and toiletries. Antrim Villa radiates Scandinavian simplicity while also boasting subtle African touches. With gleaming white 100% cotton linen in each room, the villa is the epitome of minimalistic elegance. Interiors are accentuated with natural fabrics such as sisal and bamboo which provide the perfect "something extra" in the midst of dreamy white simplicity. Guests are invited to start their day by tucking into the delicious breakfast buffet laid out each morning, which includes a large assortment of fresh fruit, pastries, cereals and hot breakfasts made to order. www.antrimvilla.com.

#### TURN IT UP AT THE TURBINE

The 5-star Turbine Boutique Hotel and Spa, which reopened its doors in September 2020, returns to the excellent form that this Knysna-based landmark has come to be known for. Offering your choice of luxury or standard hotel rooms, indulge in the honeymoon suite, or live like a local in one of the selfcatering suites. Delectable cuisine is at the order of the day at both the Island Café Restaurant and the Gastro Pub, while the Turbine Water Club offers various water-based activities, and the Turbine Spa a wide range of body and beauty treatments. Diners Club cardholders are invited to experience the Turbine Hotel's excellent hospitality with these "Stay in SA, Play in SA" special offer for returning guests. Book and stay from October to mid-December 2020 - 1-night (40% off): 2-nights (45% off - minimum 2-night stay); 3-nights - (50% off - minimum 3-night stay). Rates are per person sharing, per night. Ts&Cs apply. For reservations call +44 302 5746, or email reservations@turbinehotel.co.za. www.turbinehotel.co.za.





#### TINTSWALO'S ATLANTIC KITCHEN

Tintswalo Atlantic welcomes both resident guests and casual diners to their new restaurant, Tintswalo Kitchen. With an experienced, newly appointed kitchen team, the dining concept features fresh, seasonal cuisine, presented as Small Plates. The fixed-price menu of R650 per person offers diners their choice of five items selected from a variety of Small Plates, including seafood, vegetarian and vegan options, and desserts. Enjoy the Tintswalo Kitchen experience in a relaxed seaside environment with a choice of cosy fireside dining, or outdoor seating on the deck above the crashing waves. Bookings are taken for lunch and dinner from Tuesday to Saturday, as well as Sunday family lunch. At the Tintswalo Kitchen, health and safety protocols are of the highest standard, and during the current Covid-19 restrictions, no more than 40 diners will be accommodated. Reservations essential, via www.dineplan.com/restaurants/tintswalo-kitchen.









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



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## The Places to Go When You Can't Go Places

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To travel or not to travel? - In recent months, the COVID-19 pandemic forever changed the world as we knew it. In a bid to "flatten the curve", domestic and international travel restrictions surfaced, making it impossible to explore the world. Thanks to virtual technology, however, it's now possible to get front-row seats to museums and natural sites around the globe - and beyond. Best of all, you can do so without leaving the comfort and safety of your home.

you

are inclined towards nature or the natural, virtual tours have opened a doorway to exploring the world and its esteemed gems. It is not just about peeping through a lens or viewing static representations! Rather than standing by and watching from a distance, virtual visitors are lured closer with real sounds, direct angles and actual footage to evoke the spirit of the

time and place. Allow *Signature* to share some of the ultimate virtual tours on our planet and in the stars.

#### AS IT IS IN THE HEAVENS

With the spotlight shining ever so brightly on world news, it is easy to forget that Earth is but one planet in the observable universe. Intergalactic virtual travel becomes ever so important to remind us – lest we ever forget – that we are certainly not alone. Since Yuri Gagarin became the first person to



travel from Earth to space in 1961, humankind has proceeded to send many people and even more human-made objects into space.

If one were to do a virtual tour of space justice, then a visit to the International Space Station (ISS) is in order. Launched in 1998, the ISS is believed to be the most massive artificial object orbiting our planet. At present, this microgravity science lab is manned by a handful of people at a time and embodies the tenacity, wit and combined intellect of our species to survive in whatever dimension.

Forget missing out on your favourite holiday spot or expand your horizons by seeing the bigger picture of Earth as seen from ISS. With technology at its peak, you will be spoilt for choice as more high-definition, state-of-the-art streaming webcams let you in on the crew while

they're on duty. And yes, this includes both watching and listening to astronauts as they converse with each other as they carry out their assignments. For unforgettable views and voices "from the other side" – ISS should be your virtual tour of choice.

#### ON EARTH

Under no circumstances should visits to world-famous museums be postponed, if this is within the ambit of the law. That is because art and culture can play a pivotal role in uplifting the human spirit. It is against this backdrop that you are encouraged to scrap long-overdue bucket list visits to the ultimate museums – and just do it virtually. You can still go again in person, but don't deny yourself the instant privilege.



RR

"Rather than standing by and watching from a distance, virtual visitors are lured closer with real sounds, direct angles and actual footage to evoke the spirit of the time and place." For a rich multi-cultural experience, a virtual trip to the National Museum of Modern and Contemporary Art in Seoul opens up six floors filled with contemporary art predominantly from Korea. This is undoubtedly one of Korea's most celebrated museums and a popular tourist destination, that can now be accessible to you, wherever you may be.

Known by many as a tragic, yet awe-inspiring painter, Vincent van

Gogh's artworks can, perhaps, be most appreciated at a time as this. Art lovers from all over the globe are invited to join a virtual tour of the Van Gogh Museum in Amsterdam. This space is believed to offer the alleged most extensive collection of Vincent van Gogh's masterpieces, paintings and letters. It is not just a tour of work by a master painter, but there is a vulnerable, personal and almost tangible approach to deciphering his work.









#### AND BELOW

When you've seen the awe of the heavens and Earth, nothing harnesses it all like the life-force from below. Virtual "Dive Safari" Tours to breath-taking coral reefs in tropical and subtropical waters are best described as all-consuming, refreshing and alive. There is an unpredictability to it as one observes unrehearsed nature. There is movement, a pulse, and none other than the breadth of creatures great and small.

One of the advantages of such a virtual tour lies in the comforting knowledge that you can enjoy the beauty, get immersed in the views, and partake of the magic of being in the moment without running the risk of damaging the reefs that nature has patiently assembled. Thanks to advances

in technology, you can't help but be drawn in deeper regardless of the season and tide. It is nature's very own showcase of spectacular coral reefs - and you are heartily invited.

Whether you prefer to go above or below, far or near; there are high-tech webcams to usher in sights untold to virtual tourists. You need not be limited by the circumstances around you, to step away and venture into the unknown. If social distancing is your forte, but you still have the urge to explore, then the game plan may need to take a digital approach.

by **phindiwe nkosi** / photography by **supplied** 

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Kyaninga Lodge, Uganda

There are many reasons why travelling to the heart of Africa intrigues the curious from across the globe. Our recent journey to Kyaninga Lodge, in the seemingly exotic and far-away land of Uganda held, as one may imagine, quite a few surprises...

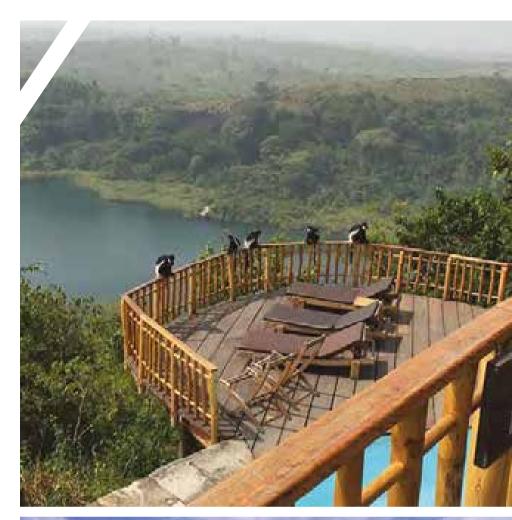


Monday morning, we found ourselves international departure lounge at O.R. Tambo International Airport. sipping a cappuccino. Willing ourselves to properly wake from our early morning grogginess, my husband and travel partner asked "How far is the lodge from the airport?" We were, of course, on our way to Entebbe, Uganda for what promised to be an unforgettable exploration to a country that has been on my bucket list for many years. I had to Google the result. Five hour, according to the GPS but, in the end, it was 6.5 hours. I knew then that our central African adventure was about to begin.

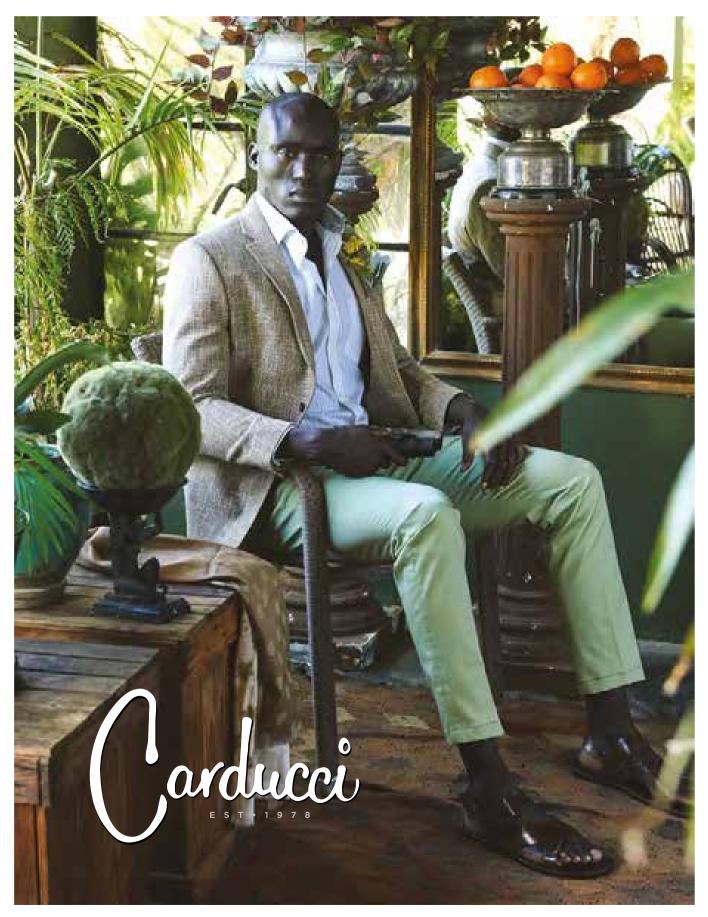
People visit Africa to explore. It is as if something stirs inside of us see the continent's vibrant colours, meet her people, experience her nature, and satisfy a need to, at least once, visit a mysterious land.

#### **UGANDAN COUNTRYSIDE**

Waiting for us at Entebbe airport was George and his trusty Land Cruiser, both at the ready to begin our westward *trek* towards Fort Portal. To say the ride was bumpy is somewhat of an understatement, and self-driving is not something I would recommend. You have to be both skilled and familiar with the environment to stay on the road with number of trucks, bikes, chickens, dogs and people everywhere. The atmosphere is amazing, yet it is just another day in Uganda with stalls and local markets abuzz with activity, and as night









falls, the smell of street food invites you to stay and explore this beautiful country.

Known as the "Pearl of Africa", Uganda is a landlocked country in East-Central Africa. It is bordered to the east by Kenya, to the north by South Sudan, to the west by the Democratic Republic of the Congo, to the south-west by Rwanda, and to the south by Tanzania. Given this familiar title by Sir Winston Churchill, in reference to the country's magnificence, its vivacious colours, landscapes, and wildlife.

On route to our luxurious destination, Kyaninga Lodge, we passed several spectacular mountains and lakes, and seemingly endless stretches of savannah. Uganda is also widely known for its agricultural production, and fields of cotton,

as well as tobacco and tea plantations were also a common sight along the way.

We finally arrived at Kyaninga Lodge late in the evening, and were welcomed by the team with a much-needed cool drink, cold towel, and friendly smiles, confirming for me that it truly is the Ugandan people who are the true reason that the country is called the Pearl of Africa.

#### LUXURIOUS LODGE LIVING

Kyaninga Lodge is the brainchild of Steve Williams, who travelled to Africa from the United Kingdom, as a youngster. Enthralled by the stories told by Sir David Attenborough, which led him on many an adventure, and after visiting Uganda's many parks, Steve phoned his parents and

abruptly told them "I'm staying".

Determined to build a new life in Uganda, Steve met with a land surveyor in Fort Portal one Wednesday afternoon, when the conversation soon turned to available land in the area. The surveyor told him about Lake Kyaninga - a volcanic lake, 220-meters in depth, formed 10,000 years ago. It is one of the cleanest lakes in the country and is safe for swimming. Being a visionary, Steve knew immediately that he wanted to create a luxury lodge with a truly Ugandan feel, overlooking the lake. And so he did.

How Steve secured the land and the money to pay for it, is a story that he will tell you on your first visit. The point is that he did it, and took it upon himself to train the local workforce for two years before





building commenced. Four years after that, the lodge opened in 2010.

Steve's vision came to life in a beautiful way, and during the building process, great emphasis was placed on ensuring that all building materials used in the construction process were sourced locally. It took over 130 peoples' hard work to ultimately complete the project.

We spent our visit to Kyaninga Lodge in one of the nine luxury cottages overlooking the beautiful Lake Kyaninga. Waking up to this view was sustenance for my soul. Constructed on stilts, cottages create the feeling that you are living in a luxurious tree house, a truly magnificent experience.

Our itinerary was crammed with one highlight after the other, although I have to

say that meeting the chimpanzees was an unforgettable experience. We encountered the chimps in the Kibale National Park, a densely forested area of about 795-square kilometre, which has the highest concentration of chimpanzees in their natural environment, worldwide. Its also home to 60 species of mammal and 335 recorded species of birds.

Reaching the chimpanzees is no easy task, which is all part of the experience. We trekked through the forest with our guide for what seemed like an eternity, yet after merely an hour, we heard the grunting, hoots, screeching and whimpering of our first group of chimpanzees. Our expert guide soon located them, and we were blessed to spend a full hour admiring what turned out to be a group of over 30. Although they

stayed at a safe distance in the trees, they eventually began to carefully descend right in front of us, just as we were about to leave. To say that I felt a rush of excitement and adrenalin to have the privilege to witness these beautiful creatures so close by, is somewhat of an understatement. This truly was a bucket list experience.

There is no shortage of activities at Kyaninga Lodge, and one that we enjoyed immensely was taking walks around the beautiful lake, or to the Rift Valley. We had the opportunity to meet with the locals, gaining some rare perspective into Ugandan village life. We tasted some rather robust Banana Gin at a small shop, and I sat with ladies cleaning beans for their evening meal. Life in Uganda certainly has its own pace and beauty.

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The lodge also offers a myriad other activities to keep you entertained – from a visit to the spa, to a round of tennis or badminton on the local courts. Of course, kayaking on Lake Kyaninga is an absolute must-do that offers a rare opportunity to paddle to the middle of this beautiful lake, where you can just lay on your back and do some cloud gazing. Soulful!

And then there was the food... Trained by international chefs, the chefs at Kyaninga surprised and delighted our taste buds on a daily basis. Three course meals with freshly baked bread ensured that we simply couldn't get enough. Beautiful wines to accompany each meal, and local beers for lazy afternoons around the pool. Life at Kyaninga was truly fantastic.

#### **GIVING BACK**

I have visited many spectacular destinations, yet only a few have something special about them. Besides the natural beauty of the surroundings, and the splendid facilities, Kyaninga has another rare quality – they have heart.

Steve, owner of the lodge, also is the founder of the Kyaninga Child Development Centre. He started this non-profit organisation

in 2014, with the aim to create equal opportunities for children with disabilities. Disability affects more than 13% of children in Uganda, and access to rehabilitation services is limited and costly. Kyaninga Child Development Centre works to overcome these barriers and create equal opportunities through a multi-pronged approach. There is also a daily outreach programme to communities who are unable to travel due to limited mobility or financial constraints.

This wonderful initiative was brought to life when Steve and Asha Williams' son, Sidney, was born with epilepsy and



developmental delay that led his parents to seek specialist help - a rare commodity in rural Uganda. Recognising the dire need, the Williams' recruited Fiona Beckerlegge, a qualified Specialist Paediatric Physiotherapist to start the much needed community project.

People from all over the world support the centre, allowing it to grow and touch many lives. Kyaninga Lodge also started Kyaninga Dairy, which produces some of the finest cheeses, exclusively to support the centre.

As we visited the dairy and joined in a local outreach programme, I was delighted to see the change and opportunities created for so many kids. I also discovered that a little money could go a long way here. We met Kenneth; a six-year-old boy who was receiving much needed physical therapy. Raised by his grandmother after his parents left him, Kenneth was in need of a special chair so that he could sit up straight at home. For a mere \$25, an amount that Kenneth's grandmother simply could not afford, we could make a difference in a young boy's life. I thought of how easily we spend, and how little \$25 was,

and what a privilege it would be to be part of someone's story to live a better life.

Kyaninga Lodge has a multitude of stories to tell and unique adventures to share with travellers who have experienced it all. It is an experience that we certainly will not forget. And, as we sipped our last glass of wine, while enjoying the finest cheeses from the local dairy, and overlooking the Lake, I realised why people will travel from across the globe to visit Kyaninga

Lodge: it is one of those experiences that will leave you completely satisfied, knowing that you have lived your life to the full.

Kyaninga Lodge forms part of Tourism Corporation Africa's extensive portfolio. Tourism Corporation Africa operates and markets camps, lodges and island retreats across the African continent, in Kenya, Uganda, Tanzania, Mozambique, Botswana, Namibia and South Africa. For more information, visit www.tourismcorp.co.za.













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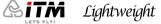




















# OYSTERS ON THE UP

South Africa's Top Oyster Spots

South Africans love seafood fare, and when it comes to nautical delicacies, none are as opulent as fresh oysters. *Signature* takes you to the country's top oyster hot spots, where you can indulge in one of nature's most delectable bounties.



#### THE MUSSEL MONGER & OYSTER BAR SEA POINT, WESTERN CAPE

The Mussel Monger & Oyster Bar regards itself as the leading purveyor of the finest oysters and mussels in South Africa. Headed by pioneering chef, Kyle John Dods, this unique brand focuses on specialising with the two most sustainable

seafood products in the world. Kyle has built a unique relationship with his source farm in Saldanha, which means that that fresh produce is shipped to the restaurant daily. Oysters at The Mussel Monger offer sensational flavour, are simple in offering, and focus solely on our hero, the produce.

www.themusselmonger.co.za





#### QUNU AT THE SAXON SANDHURST, JOHANNESBURG

Qunu extends a warm African welcome, enticing you with its rich surroundings, red tones, woven lampshades and an ambient glow, enhanced by the remarkable hanging gardens. With its picturesque indoor-outdoor atmosphere, Qunu exudes a sense of being an intrinsic part of Africa. Enjoy the oyster and caviar starter at Qunu – a real showstopper.

www.saxon.co.za

#### THE GRILL ROOM UMHLANGA, KWAZULU-NATAL

The legendary Grill Room at The Oyster Box in Umhlanga, has been renowned for its fine dining and outstanding cuisine for nearly seven decades. Under the culinary leadership of Executive Chef, Kevin Joseph, the menu is an inspired combination of classic favourites, created by Bea Tollman, president and founder of the Red Carnation Hotel Collection. Oysters are one such favourite dish, and at The Grill Room they are served in all manner of ways; from fresh oysters served with a red wine mignonette on toasted brioche, to flame-grilled oysters with a burnt scallion butter and parmesan floss.

#### www.oysterboxhotel.com

### KREAM MALL OF AFRICA & BROOKLYN, GAUTENG

Founded in 2007 by Tufan Yerebakan, Kream has established and developed itself into a trendy, one-of-a-kind restaurant experience. Serving delicious modern cuisine in an artistic environment, Kream combines these aspects to provide a great sensory experience. Kream offers upscale dining at its finest, try their oysters fresh, or salmon-wrapped, a delight for any occasion.

#### www.kream.co.za

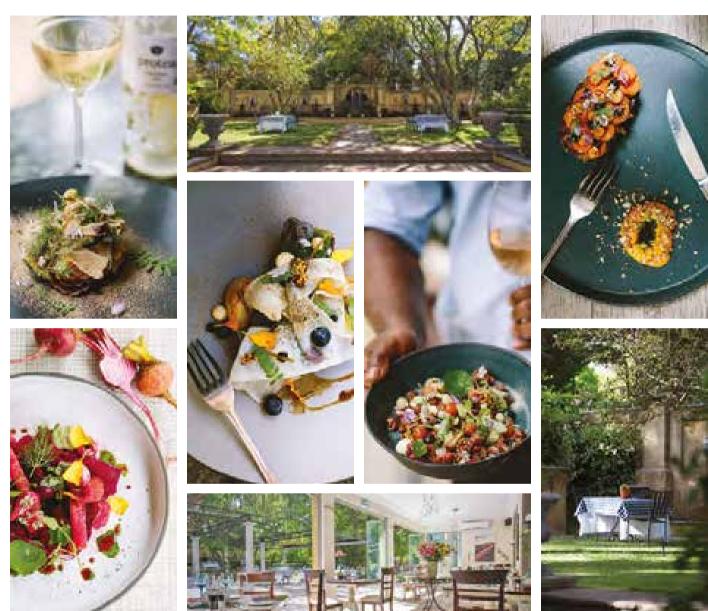
#### MARBLE ROSEBANK, JOHANNESBURG

Situated in Keyes Art Mile, the growing art and food hub of Rosebank, Marble Restaurant combines the open-fire trend seen internationally with an added dose of good South African flair. Enjoy oysters at Marble, served with a fresh and fragrant Thai water dressing and citrus granite, as you sip on a glass of bubbly.

Marble reopened (for dinner only), on 1 September 2020.

www.marble.restaurant





## A CAPE Culinary Classic

Fine wines and contemporary cuisine await you at Monneaux Restaurant in the heart of Franschhoek. Savour a summer lunch all fresco on the fountain terrace, beneath the dappled shade of a towering pepper tree. In the evening, enjoy an intimate dinner in the relaxed, elegant dining room, housed in the original and beautifully renovated 1890 manor house. Choose from a wide selection of mouthwatering snacks and small plates perfect for sharing, or a more traditional chef's menu with or without wines to match.





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### BREAKFAST, LUNCH, & DINNER

Chef David Higgs' Favourite Johurg Food Spots

Ever wondered where the country's top chefs go for a bite to eat? Or what they drive? Signature spent a couple of days in the company of renowned restaurateur, Chef David Higgs, to discover his 'other' favourite eateries, and another one of his passions...





estaurateurs must find it somewhat intimidating when celebrity chefs arrive at their establishments for a bite to eat. Especially so, when the chef in question is one of South Africa's most famous. After all, this MasterChef judge and multiple winner of the *Chef of the Year* accolade, is more than a master of his craft, he is immersed in food and in life with a passion that few will ever experience.

The thing is, though, that David has no airs and graces about him. Although he counts many remarkable honours - such as being a longstanding ambassador for iconic luxury motoring brand, Mercedes-

Benz - David possesses the inimitable ability to beguile even the haughtiest of food snobs, and just enjoy a decent meal, with decent company, at a *lekker* place.

What makes some restaurants more memorable than others, I ask David. "It's about the people, mainly," he quips, "and about the food, of course, but first it's about the hospitality that people experience at a restaurant. Too often restaurateurs forget what hospitality means, and when people don't have a nice experience at a restaurant, no matter how great the food is, they will never come back."

While several restaurants embody this attribute for David perfectly, we only had the time to visit one spot each for breakfast, lunch, and dinner. Three special places that truly deserve their thumbs-up from Chef David.

#### **BREAKFAST @ SALVATION CAFE**

Burrowed in the eclectic Bohemian escape that is 44 Stanley in Milpark, Salvation Cafe (and Deli) is a local favourite brunch hang-out, and one the best kept culinary secrets in Johannesburg. Proprietor chef, Claudia Giannoccaro, who spent many years travelling and sailing around the world as a chef, finally made landfall in South Africa, her home country. Being half Italian, food and passion are in her blood, and through her food, Salvation Cafe tells the story of her travels, with a lot of passion.



The vision behind Salvation Cafe is simple: to be a local favourite neighbourhood cafe that attracts people from afar, by consistently serving good food, with good service and good vibes.

With her background as a private chef, Claudia likes to keep things exciting with the specials menu. Specials can be driven by the seasons, but also by trends or themes in food. Whatever it is, Claudia likes simple food where the ingredients speak for themselves.

The menu is kept deliberately quite small, to better control quality, and while Claudia makes it clear that "every dish is somebody's favourite", a few items absolutely stand out, including my favourite; eggs benedict. Breakfast duos (sweet flapjacks and savoury benedict), and the breakfast burritos, are also recommended.

Although Chef David and I spent the better part of two hours reminiscing about old times, relaxing with great coffee at is bound to become my new preferred breakfast breakaway, he draws my attention to a statement that perfectly encapsulates the guiding principle of this culinary gem: "We lost our hearts to the ocean; the stars

guided us home; in food we found salvation". www.salvationcafe.co.za

#### LUNCH @ CROFT & CO.FFEE

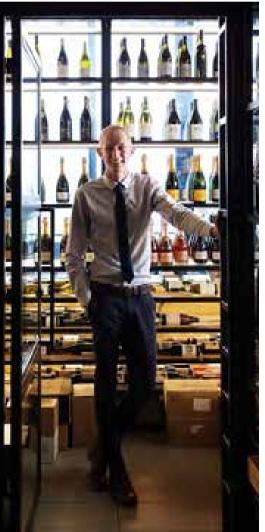
The suburb of Parkview is known for its family-style neighbourhood eateries. One such exceptional spot, Croft & Co. is located on the bustling corner of Tyrone Avenue and Ennis Road in the heart of Parkview. It is the ideal spot to detach from the daily hustle of the outside world, whether you grab a coffee to go, or sit down for something to eat, there is a strong sense of community here, which is precisely what draws Chef David to Croft & Co. "The cycling community specifically love coming here," David explains as I sip my second (rather excellent) cappuccino.

The owner, Grant Ravenscroft, who owned Scusi many years prior, in the same location, has been a restaurateur all his life. Shortly before the national lockdown, Grant moved Croft & Co. to the corner spot from two stores up, and refurbished the space to its current sophisticated, yet easy and welcoming space.

Touted as offering a space for the local community to meet up with their







friends and family, do some work, or grab a delicious cup of coffee or something wholesome to eat, Croft & Co. is somewhat of a landmark in the area. Both the breakfast and the lunch menu is quite small, and the ambience is very much café style. Expect delicious yet wholesome fare, all made from excellent ingredients, while still being easily managed and prepared, as Croft & Co. is often a quick stop for people on their way to work or having a meeting.

Although you can also enjoy a hearty breakfast at croft & Co. - the scrambled eggs with bacon is recommended - our lunch stop consisted of the Brisket on Rye sandwich that is fast becoming a firm favourite for the midday lunch-goers. www.croftandco.co.za

#### **MARBLE**

It might seem an obvious choice for Chef David to select his own flagship restaurant, Marble, as his favourite dinner spot. Yet, we don't need to rely on Chef David's word alone to know that Marble remains one of the most important restaurants in Johannesburg, if not in South Africa.

Although Marble had experienced similar hardships as a multitude of other restaurants, Chef David's fervour to raise the Marble name once more, is one of the many reasons why patrons return to savour his culinary prowess, over and over again.

Situated in Keyes Art Mile, the growing art and food hub of Rosebank, Marble Restaurant boasts a grand wood-fired grill, imported from Grill Works located in Michigan, as the focal point of the restaurant. The concept combines the open-fire trend seen internationally with an added dose of good South African flair.

"Marble embodies South Africans' love of cooking with fire, a quality that makes our food culture different from the rest of the world," says Chef David. And this is not only evident in the food, but also in the dramatic environment that has become a Marble trademark.

While my conversations with Chef David Higgs occurred some time before the reopening of Marble at the beginning of September 2020, his excitement to get back to cooking was already palpable. "This has been a really tough time for everyone, but we want to get back to work. It's going to be awesome to reconnect face-to-face with everyone, and reignite all the relationships we've made. In a way, it's going to be almost spiritual to relight the fires – it's almost four years to the day we opened Marble, and two years since we opened Saint," says Higgs.

Diners Club Members are invited to book a table of four or more to receive a special dinner treat at Marble.

by bernie hellberg / photography by photowise / supplied





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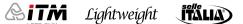






















#### **FABRIC OF DISTINCTION**

Prof Gerry McGovern OBE, Land Rover's Chief Creative Officer, has designed a unique fabric to celebrate 50 years of Range Rover with one of Savile Row's founding tailors, Henry Poole & Co. Together, this collaboration produced only 120 metres of the lambswool fabric, enough to make 50 bespoke jackets for Range Rover's landmark anniversary. The original luxury SUV has defined the market since 1970 and, five decades on, Range Rover has evolved into a family of desirable and capable luxury vehicles with a compelling blend of design, refinement and engineering innovation. The fabric, woven in Somerset by cloth manufacturer Fox Brothers & Co Ltd, is inspired by the exterior paint colours of the original 1970 Range Rover. Tuscan Blue, Bahama Gold and Davos White have been combined to create a new twist on the classic dog-tooth check fabric.



#### **DENON GOOD**

Denon, available exclusively through the Homemation network, has over 100 years of research and development experience, and is constantly innovating in the field of high-fidelity sound. The new Denon AVR-X3600H is the solution to an unparalleled immersive sound experience for the home. With the Denon AVR-X3600H, multidimensional audio moves over you in three dimensions: placing you at the centre of the action. Stream your favourite music from anywhere and everywhere around your home with HEOS Built-in technology, while the Denon AVR's eight HDMI inputs are engineered to handle all your digital video sources, from satellite and cable receivers to computers and game systems. Upgrade your home sound experience with the unmatched Denon AVR.





#### **PANAMERA ON YOUR WRIST**

Porsche Design revs up with the new Porsche Panamera: for the first time, the must-have Sport Chrono Package includes an exclusive chronometer from Porsche Design. This will allow performance enthusiasts to keep an eye on their personal record time at every second. The exclusive clock features a high-quality metal dial, ceramic indices and manufacture-made hands. Thanks to a specially developed lighting technology, the time is displayed in the fashion of a high-quality made wristwatch, and offers perfect readability in low light conditions and even in the dark. In addition to the Sport Chrono Porsche Design clock designed for the car interior, the company introduces the Sport Chrono wristwatch collection.





#### A PARTNERSHIP OF EXCELLENCE

Award-winning chef Darren Badenhorst, of Le coin Français, has added to his portfolio by piloting Le chêne in the Manor House, situated at the five-star Leeu Estates, part of Leeu Collection. Both titans of their respective industries, Leeu Estates and Chef Darren share a vision of creating something truly unique for their guests. Serving elegant French cuisine, guests are invited to enjoy the stunning scenery of Leeu Estates while delighting their palette with a vibrant and exciting dish created in the Le chêne kitchen.



## TIME: THE TRUEST INVESTMENT

The Time to Invest in Luxury Timepieces is Now

For avid collectors, owning a luxury timepiece is about more than merely knowing the hour and minute in a particular day. This *Signature* selection of elegant watches embodies the spirit of luxury while enhancing the most essential investment of them all, yourself.

he value of any traditional investment can be tracked over time with graphs and spreadsheets. Yet, only a true aficionado will recognise that an investment in yourself is the most valuable of all. For this select few, *Signature* offers an assortment of modern classic timepieces to enhance even the most austere portfolios.

#### TAG HEUER - CONNECTED

TAG Heuer pioneered the luxury connected watch segment in 2015. With the third generation of its visionary Connected timepiece, the brand makes a design and technological statement that further solidifies its position as leader of the luxury connected watch category for the long term.

The TAG Heuer Connected has the elegance of a chronographinspired timepiece crafted in the purest watchmaking tradition, with a 45-mm case in noble materials like stainless-steel titanium, ceramic or sapphire crystal, subtle polishes, mechanical pushers and a rotating crown, as well as interchangeable strap choices with a folding buckle. The all-active OLED touchscreen displays a selection of custom-designed dials, mechanical or digitally inspired.

The highlight of this new model is the immersive sports experience developed inhouse, the TAG Heuer Sport app. It provides detailed tracking for golf, running, cycling,





walking and fitness sessions thanks to the watch's built-in GPS and heart-rate monitor, among other sensors. The experience on the wrist is complemented by a newly developed TAG Heuer mobile companion app.

In addition, a range of daily connected services offered from Wear OS by Google will enhance the user's everyday life, including notifications, Google Assistant, Google Translate, Google Pay where enabled, music controls, schedule, weather, maps and more.

#### **ULYSSE NARDIN - BLAST**

Supercharged with classic Ulysse Nardin *savoir-faire*, BLAST is an avatar of its time, a potent force of nature. This technological wonder made with rockhard, masculine lines has ignited a flame

that will send seismic shockwaves through the watchmaking world. The complex, geometric architecture of the tessellated horns - reminiscent of furtive aircraft - create a pumped-up, vigorous and imposing masterpiece.

BLAST will take your mind by storm, playing off the transparency of its new powerful automatic silicium tourbillon nested in a bold, X-shaped cage, which beats inside at a frequency of 2.5 Hz. Light penetrates the open-worked body of the watch like a laser. Some Ulysse Nardin emblematic codes have been included – the rectangular frame, the three-horned signature fixing the strap, the smooth, coloured bezel, the verticality of the movement with the barrel at 12 o'clock and the flying tourbillon at 6 o'clock.

This distinctive look - modelled on the same lines as a stealth aircraft - is the latest proof of Ulysse Nardin's aesthetic prowess. Smooth yet muscular, the horns are aerodynamic and imposing, much like the sharp rocks that jut out of a volcano. Each triangle has a different finish, the surface of the horns alternating between polished, satin-finish and sand-blasted veneer. The result is a shock to the eye and the effect otherworldly, like the lunar landscapes of black, cold magma that surround a volcano and glisten under the light of the moon.

#### H. MOSER & CIE. - STREAMLINE

H. Moser & Cie. unveils the Streamliner Centre Seconds, which follows the selfwinding Flyback chronograph launched



earlier this year, as the second model in the Streamliner collection. "Streamliner" is a reference to the first high-speed trains from the 1920s and 1930s, whose rounded curves have been re-interpreted here.

Equipped with a steel case on an integrated steel bracelet, the aesthetic of the Streamliner Centre Seconds is perfectly harmonious, from its ideal proportions and fluid forms, to its high-end finishes. It is paired with a brand-new and uniquely elegant fumé dial in Matrix Green.

Balanced, precise proportions are the key to harmony, and the Streamliner Centre Seconds perfectly illustrates this philosophy. Featuring a 40.0-mm steel cushion case, which is water-resistant to 12 ATM, it offers extraordinary ergonomics thanks to the design that includes a fully integrated steel bracelet with no lugs on the case. The case middle has hollowed and satin-finished forms on the sides, and alternating brushed and polished surfaces – as a nod to the unusual shapes typical of Moser cases.

Every part of the Streamliner Centre Seconds is in harmony, and to further elevate the steel of the case and bracelet, H. Moser & Cie. has created a brand-new fumé dial: almost electric, the vibrant Matrix Green



colour offers a complex palette of shades from olive green to red gold.

Beating at the heart of the Streamliner Centre Seconds model is a 100% Swiss mechanical movement: the HMC 200 self-winding calibre. Entirely designed, developed and produced in-house, this movement is equipped with a regulating organ manufactured by H. Moser & Cie.'s sister company, Precision Engineering AG. Decorated with the famous Moser double stripes, the HMC 200 calibre houses a solid gold oscillating weight and offers a minimum power reserve of three days.

#### FREDERIQUE CONSTANT - ART DÉCO

From the day Frederique Constant was born, it has been passionately driven to produce timepieces of immense, classic



and timeless beauty: watches that are as glamorous, elegant and reliable.

Their Classics Art Déco watches have taken the concept of "affordable luxury," upon which the Frederique Constant brand was founded, to allow more people to enjoy beautiful 100% Swiss-made timepieces.

Drawing inspiration from the lavish social parties of the 1920s, the Art Déco collection boasts timeless beauty that gracefully adorns the wrist of the modern woman.

Each watch in the Art Déco range is powered by the FC-200 quartz calibre movement, with seven jewels and a battery life that will give more than five years (63 months) of unrivalled accuracy. The highly polished and oval-shaped case will fit comfortably on the most petite wrist. Other features include the convex sapphire crystal protecting the dial, the hour and minute functions, and the wonderfully delicate Guilloché decoration in the centre of the dial.

A balanced combination of modern materials and vintage aesthetics turns this timepiece into a unique fashion accessory. The delicate oval shape of the case emphasises the intense details of the Guilloché decoration on the white or Blue Navy mother of pearl dial, the elegant rose gold-plated or silver applied and black printed Roman numerals and diamond indexes, are all statements of the vintage look that inspired the Frederique Constant watchmakers. The intricate fluted case band along with the detailing of the crown embellished with a blue sapphire makes this watch the perfect daily companion.

These classic timepieces are available to purchase from select boutique stores in Johannesburg, Durban, and Cape Town. Visit www.picotandmoss.com for more information.

by bernie hellberg jr / photography by picot & moss







## CERAMICS WITH SOUL

Caroline Schulz Vieira

In the West, there is a clear divide between fine art and craft. It's a perennial debate and a hugely divisive one. In the East, art and craft have traditionally been seen as very much the same thing and little, if any, distinction is made.

> Japan, especially, ceramics are loved and collected as everyday art objects and their makers revered. Ceramics are what connects us to our most ancient history - it is so much part of our culture that it's easy to overlook, or dismiss. Ceramics are unique among the arts and crafts in that it is so diverse. A painting is a painting, a piece of sculpture is a piece of sculpture, but a piece of ceramic can be many things at once. It functions as a canvas; it can be a sculpture, it can be a humble bowl, or a floor tile. This plurality is what makes it such an exciting medium, and a confounding one. It can be both beautiful and utilitarian.

> As with any art form, the maker's skill is what lifts it from the mundane, to the sublime. And one such skilled ceramicist is Caroline Schulz Vieira, who practises her art, and teaches, from her gorgeous







studio in Parkview, Johannesburg. Her studio is surprising in its orderliness, and there is no hint of the chaos that engulfs most artists' studios. It is a reflection of the artist's mind. Orderly, disciplined and impeccably tidy. She needs order to thrive and create.

Caroline was born in Santiago, Chile and immigrated to South Africa with her parents when she was nine years old. After matriculating from the German School in Pretoria, she completed a BA degree in Art History and German at Wits. Three years later, Caroline



Ceramics is possibly the only art form that can be interacted with on an intimately personal level. It can be appreciated purely as non-utilitarian art, or serve as beautiful receptacles for nourishment, or made into jewellery. Oscar Wilde once quipped that "art is quite useless", but perhaps he was quite wrong. Art is indeed useful and can serve to beautify the simplest of daily habits, like eating a bowl of soup, or drinking a soothing cup of tea. This is the art practised by Caroline Schulz Vieira.

returned to her homeland, where she studied ceramics with Elsa Pfenniger. On her return to South Africa, she spent seven years at the Kim Sacks School of Ceramics in Johannesburg, which included a two-year apprenticeship. She co-wrote the book "Pottery for Little People" in 2006.

In 1997 she established her own teaching studio and is today a sought-after teacher.

Her work explores the vessel as both physical container and empty space. Starkly beautiful, her ceramics have a sensual, tactile quality and what can be at first perceived as earthy roughness, on closer inspection reveal a virtuosity of technique enlivened by stunning glaze effects. Delicate carving, faceting and incised lines are used with incredible restraint and skill. Light and shadow play on surfaces and add interest to interiors. Glazes are used with restraint, and serve to enhance the sculptural qualities of her

work by adding another dimension, that of reflected light, and are never mere decoration. She mixes her glazes to her own formulations arrived at by study, research and testing over a lifetime of dedication – it is part art, part alchemy.

Architectural qualities in some of her work reference the urban landscape, as well as ancient African and South American constructions. Other pieces are carved with facets that allow light and shadow to create each piece anew depending upon the angle it is viewed from. Finely carved surfaces remind of terraced mountainsides, while glazes add a reflective quality to enhance the surface or interior further. Subtly, she sculpts with light. But the inverse is also true. She sculpts with shadow as well. As humans, we embody both light and darkness, and these exquisite vessels can be seen as analogous to the human soul, revealing and concealing in a never-ending dance of light and dark, smooth and rough.

Moody black basalt, ethereal white and cream, dusky shades of natural earth, and glaze effects akin to inkwash painting lure the observer in for closer inspection. That is when the world of Caroline Schulz Vieira is revealed, and her spell is cast. The viewer invariably will feel the need to touch, to interact on an intimately personal level with these objects born of earth and flame. The ultimate iov is that these works of art can be used - indeed they are meant to be. A humble meal or simple flower will find itself greatly enhanced by the use of a beautiful vessel and therein lies their truest value and greatest meaning.

www.carolineschulzvieira.com

by alan samons / photography by caroline schulz vieira



# BEAUTY & THE OPEN ROAD

Ferrari F8 Spider

Ferrari never ceases to surprise with their nomenclature. In South Africa, their most recent unveiling is of a car that is named after their most acclaimed engine of the last couple of decades, the 3.9-litre V8.





he odds of having an engine named as Engine of the Year in its category are stacked against most manufacturers, having the same engine take the title four years running is near impossible for all but a handful of the most experienced carmakers. Even at the lofty heights of technological development where Ferrari operates, this is a significant achievement.

It is rare, that Ferrari named the F8 Tributo after its engine, and later spawned a Spider version, to rub it in the collective noses of their competition.

This is fitting, when you consider that, as is the case with some of the most iconic Ferrari super sports cars, the F8 takes most of its cues for its powerplant. And in the case of the F8 Tributo and its topless Spider sibling, the powerplant is a 3.9-litre V8 that has been called "the most significant engine of the last two decades".

Beating with 430 kW of raw power, Ferrari's mighty V8 can hardly be described as anything less than 'significant', and adding its torque figure of 770 Nm to the mental mix, heaps even more awe upon it.

Sad then, that we have not yet had the opportunity to drive the car, as the unveiling in South Africa earlier this year, was a viewing event only. Nevertheless, the F8 Spider bristles with other significant traits worthy of a mention, least of all its sublime architecture.

#### WHEN IT AIN'T BROKEN

Typically, a Ferrari chassis would be applied to two vehicle generations. However, in the case of the F8, it is constructed on the same chassis that was developed for the 458, which in turn also underpinned the 488.

On that note, some have described the F8 is a heavily facelifted 488 - of which the last two iterations were the hardcore 488 Speziale and the somewhat tamer Pista - and many elements from these cars are carried over to the F8 Tributo, and the Spider.

Least of which, the engine, is an emissions-regulation-sanitised version

of the Ferrari Challenge Cup engine used in the Pista. This not only means that the engine boasts lighter internals than the standard 3.9-litre V8 of the 488, but the resulting dynamic changes mean that the new car generates an astonishing amount of power. Incidentally, the same amount of power generated by the Mclaren 720S...

#### **CHALLENGE EXCEEDED**

Over the last decade, Ferrari has been working increasingly hard to produce mid-engined sports cars that appeal to a broader, and more sophisticated category of buyers. Spurred on by rival McLaren's stratospheric rise in this segment in the last ten years, Ferrari has been upping its



"Ferrari cabins — of the F8 in particular — are exceptional environments worthy of the heritage and performance pedigree that form the bedrock to the brand's success."









game in almost every respect. Besides the proven performance aspects of the F8's predecessors, Ferrari cabins - of the F8 in particular - are exceptional environments worthy of the heritage and performance pedigree that form the bedrock to the brand's success.

We would not dare surmise that this has anything to do with what McLaren (or any other rival automaker) has brought to market. Still, there is no doubt that the increased competition from other brands has encouraged Ferrari to go to great lengths to make the F8's interior, spectacular.

At this level of competition, and price, neither Ferrari, nor any of its competitors can afford to employ anything but the highest grade materials and most luxurious finishes in their cars, so there is much of the same

in the F8 as you would find in other Ferrari products.

However, if a direct comparison were to be drawn between the McLaren 720S and F8, the latter's cabin is a substantially roomier environment than that of its British competitor. Whereas the Mclaren relies on a carbon fibre tub platform – which necessitates that the driver and passenger seats are placed closer together – the F8's all-aluminium frame allows for more space between the front seats, and an inevitably roomier cabin layout.

From previous experience in the 488, the F8's similarly proportioned layout is one of the easiest to understand, and use of any of its rivals. Changing drive modes, for example, is managed by a single switch on the steering, and three

buttons control gear selection for the seven-speed dual-clutch system on the middle console.

The beautifully specified reveal model that Ferrari South Africa showed us during the car's reveal earlier in 2020 is a testament to what Ferrari buyers can look forward to on this car. Swathes of carbon fibre finishing on the exterior, Nero leather with yellow stitching on the seats, door panels and the dashboard, and carbon fibre interior finish (standard on the F8), round off this work of automotive art. All that remains for us now is to drive it, for the opportunity to fully appreciate the heart, and soul, of one of Maranello's finest.

by bernie hellberg jr / photography by ferrari south africa



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## IT'S ABOUT THE **EXPERIENCE**

Wine Advice from Sommelier Wikus Human

Creating the perfect pairing of wine and food is both an art and a science.

Yet, it is something that anyone can learn to do, with the right guidance...

ikus Human is Head Sommelier at the Marble Group for Marble and Saint Restaurants, and winner of the South African Sommeliers Association's (SASA) 2017 Moët & Chandon Best Young Sommelier competition. He is also passionate about pairing wine with fine cuisine, whether at Marble or Saints, or at home, and exclusively shares his wine pairing tips with Signature.

#### **USE THE SOMMELIER**

The concept of a sommelier is a new one to most South Africans. Traditionally, sommeliers have exclusively been present at high-end fine-dining restaurants, predominantly in the Winelands. These days, however, they are regular features in several more accessible establishments across the country.

The goal of the perfect sommelier who loves wine and, like Wikus Human, have made it their career, is to share their passion and knowledge, and to enhance the guest's overall dining experience. Alongside curating

the restaurants' wine list, Wikus loves being able to challenge people's palates and debunk wine myths. His first piece of advice is to enjoy what's in your glass and what's on your plate - don't overthink it.

#### IT'S NOT ABOUT RANDS; IT'S ABOUT THE EXPERIENCE

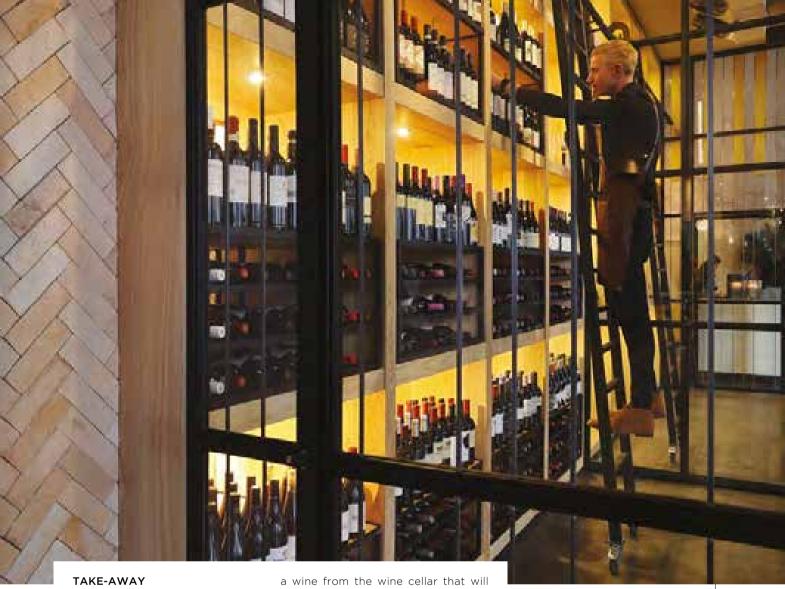
When one visits a restaurant, it is not the role of the sommelier to get you to buy the most expensive, limited-edition vintage bottle of wine available. The task of the sommelier is to ensure that what you order from the menu and from the wine list, pairs well, to afford you the best meal and the best experience possible.

#### FISH WITH RED? TRY IT...

For the longest time, the only advice people were given for wine pairing was that white wine pairs with fish, and red wine with red meat. That is a misconception that Wikus is happy to debunk. What does pair well, is flavour - what spices does your dish contains, the saltiness of the dish, the fattiness of the protein, and even the sides you've ordered all count. It's not just about the main component.



- If you're having something spicy, we'll recommend a wine that is lighter in alcohol, or if you have something saltier on your plate, then a high acid wine will work better.
- Red meats that are leaner or have no fat, can pair well with lighter red wines - as can fish.
- Champagne pairs well with fatty or high protein dishes.



THE KNOWLEDGE

Get to know the sommelier at your favourite restaurant and ask lots of questions. The sommelier's knowledge is also knowledge that you can take home for your next Sunday lunch or dinner party. Once you have saved a selection of wines for special occasions, matching the food to the specific wine is going to be much easier than matching the wine to a particular dish.

#### **FOLLOW THESE TRICKS** FOR HOME WINE PAIRING

At home, you also have the advantage of time. Sommeliers often only have about two minutes to select be suitable to the customers' wallet, food choice and wine preferences not always easy.

The basics are:

- High acid food prefers high acid wines
- Spicy food prefers sweeter, low alcohol wines
- Fatty Proteins / Meats prefer wine with high tannins
- Oily fish prefers high acid white wines
- Sweet food prefers sweet wines

by marble group / photography by marble group / unsplash.com

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Luxury Frontiers

Lockdown, in a way, gave us a wake-up call about our priorities, values, the reality of our mortality, and the impact of our existence. This time also highlighted our innate yearning to reconnect with nature, and increase our awareness of the environment, and our responsibility to protect it.

ne of my favourite p a s t i m e s during lockdown was to watch TED talks, and one such discussion, that had a profound impact on me during this time was: "The architectural wonder of impermanent cities" by Rahul Mehrotra.

This fascinating talk discusses a particular Hindu religious festival that occurs every 12 years, called the *Kumbh Mela*, and takes place at the confluence of the Yamuna and Ganges rivers in India. Hindus believe

that, during this festival, if you bathe at the confluence of these two magnificent rivers, you are freed from rebirth. It truly is an enthralling idea, that you are liberated from life as we know it, which likely is the reason why millions are attracted to this festival. *Kumbh Mela* takes place over 55 days, during which, an ephemeral megacity is created where seven million people live during the festival, and another 100 million come to visit.

The phenomenon behind this temporary megacity is that it contains all forms of physical as well as social infrastructure, while

touching the environment very lightly, it has no foundation, and is mainly constructed out of fabric. At the end of the festival, this entire city is disassembled, and the terrain is offered back to the river, as the monsoon waters swell again.

The thought-provoking statement of Rahul Mehrotra, "we are, as humans, obsessed with permanence. We resist change. It's an impulse that we all have. And we resist change even though change is perhaps the only constant in our lives", challenges how we perceive our design, and the materiality



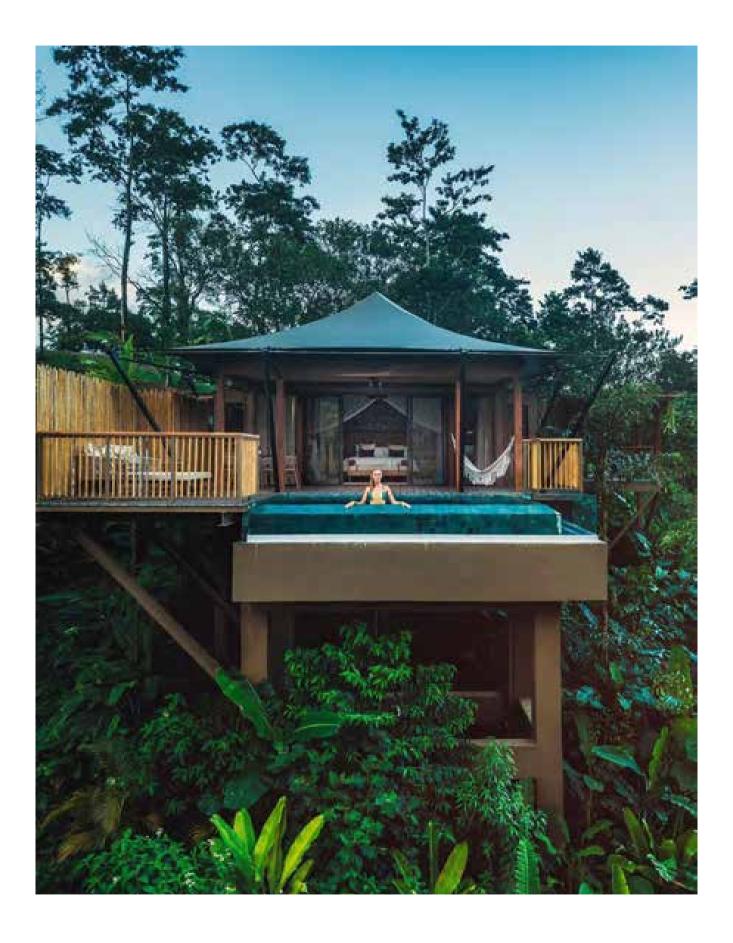
of that design, and how it relates to and interacts with the environment, to ultimately create a positive sense of place.

#### IMPERMANENT LUXURY

A company that has accomplished this idea, where sustainability and permanence collide, is Luxury Frontiers. They are a San Francisco/Johannesburg-based international design and development firm, specialising in upmarket, light-on-earth hospitality concepts. Founded in 2011, Luxury Frontiers consists of a multicultural team that has a passion for creating an extraordinary travel experience. They turn beautiful remote locations in the wilderness, into a once-ina-lifetime luxury experience destination, enriching people's lives while remaining sensitive to the natural environment.

Luxury Frontiers accomplishes this by placing the emphasis wholly on the exquisite geographical setting, highlighting nature rather than structure. Due to the flexible nature of the alternative building material they use, such as high-performance canvas, wood, steel and glass, they can think out of the box, to creatively deliver an Haute design. This enables Luxury Frontiers to design technically dismountable structures in places where environmental concerns and strict regulations are in place. This includes UNESCO World Heritage Sites, RAMSAR





sites, and national parks, allowing for building licences to be approved in locations where traditional buildings would not be permitted.

#### SPANNING THE GLOBE

Luxury Frontiers has designed and developed some of the world's most renowned and visionary travelling properties in over 25 countries and across six continents. Producing anything from standalone resorts and resort add-ons, greenfield and refurbishment projects, and from pop-up experiences to permanent structures. Due to that, leaders and visionaries in the hospitality and real estate industries are working with Luxury Frontiers, including Four Seasons, Aman, Belmond, Ritz-Carlton Reserve, Abercrombie & Kent, and Wilderness Safaris.

By staying true to their values, and through innovative creative solutions, Luxury Frontiers has turned the seemingly impossible into high-end luxury tented camps, treetop suites, and light-on-earth building concepts, pushing the boundaries while being sensitive to the environment and the sense of place, without sacrificing comfort or style.

This approach has seen them being awarded in the 2020 Awards for Hospitality Experience and Design / AHEAD Americas award in the "New Concept" category, for their design of Nayara Tented Camp. This winning concept is situated in the Arenal Volcano National Park in Costa Rica.

The camp has bespoke levels of luxury not to be found anywhere in the Arenal

Volcano area or throughout Central America, with an immaculate amalgamation between indoor and outdoor spaces.

The Naya Resort is a floating structure that touches its environment lightly, seamlessly blending into circumjacent biome, where over 20,000 unique floras were introduced for re-population to actively reforest the surrounding area, and further nurture Nayara's sloth sanctuary. Through this initiative, guests at Nayara are given the opportunity to interact with 15 sloths in the sanctuary surrounding the tented camp.

Camp Sakrika by Amangiri is another breathtakingly beautiful project geologically contrasting, and absolutely captivating place on earth, in the heart of the Utah Desert. This tented pavilion







"Cities, people, architecture will come and go, but the planet is here to stay. Touch it lightly, leave a minimal mark. And I think that's an important lesson for us as citizens and architects. And I think it was this experience that made me believe that impermanence is bigger than permanence and bigger than us all." - Rahul Mehrotra







is the epitome of sustainable genius. The design mimics the surrounding canyons and mesas, introducing the solitude of the desert that contrasts and evokes the spirit of adventure. With every glimpse and view enticing you go out to explore. This camp is equipped to accommodate families of every size, with every pavilion featuring a private fire pit to spend quality time around at dusk, creating moments to reflect and connect and unpolluted by artificial light providing night skies that are ideal for stargazing.

Looking at Luxury Frontiers portfolio across the globe, I stand in awe. Their designs are honest, real, innocent, almost naïve. Complementing the surrounding ecosystem, wherein it is nestled, creating luxury without vanity or ego, yet touching your spirit through sensitivity and grace.

by rudi lubbe / photography by luxury frontiers











### Shumbalala Game Lodge - An African Dream

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# FUTURE TRAVEL MOBILITY

Imagine no more

When Jean-Baptiste Alphonse Karr, a French journalist and critic, said that "the more things change, the more they stay the same," he surely could not have been referring to the future of travel mobility in this contemporary day of rapid advancements. Future travel mobility has not just reinvented the wheel, but is unwrapping groundbreaking, previously unfathomable possibilities within our lifetime - and travellers are invited to get on board.





here it comes to travel in the 21st century, the days of waiting for new and exotic technologies to arrive have already passed. Change is upon us, and, within our lifetime, we will see new mobility solutions arise. Expect faster, greener and more thrilling ways to travel, soon.

Fly Me to the Moon

The future of travel mobility has made it possible to live out phrases like "I love you to the moon and back." This is true for Yusaku Maezawa, a Japanese billionaire and fashion mogul, who made an international appeal for help in finding a female "life partner" to join him on Space X's maiden tourist voyage to the moon. SpaceX is the company owned by Elon

South African-born billionaire, Elon Musk.

Maezawa, also a former drummer in a famous punk band, is scheduled to be the first civilian passenger to journey around the moon on Musk's Starship. The trip is set to take place in 2023 and will be the first lunar journey undertaken by humans since 1972.

Visit www.spacex.com/starship for more information on SpaceX's Starship spacecraft and Super Heavy rocket.



## QUICKER THAN A BULLET [TRAIN]

China has positioned itself as a thought-leader in the field of high-speed ground travel, particularly with its high-speed passenger bullet trains clocking speeds over 400 km/h. It is envisioned that by 2021, approximately 80% of the nation's major cities could be linked to this advanced network.

In as much as the bullet train is revered in high-speed travel, the Hyperloop could soon rise to be the unrivalled new kid on the block. This ambitious system is based on pods that move along tubes in a vacuum. The lack of air resistance enables the pods to reach speeds of over 1,000 km/h. Virgin forecasts that it could potentially deliver a fully operational Hyperloop system by the mid-2020s.

For more information on the Hyperloop, visit www.hyperloop-one.com.

#### A RETURN TO SUPERSONIC

Not only are rapid advancements in interstellar and ground travel on the cards, but air travel is ready to be disrupted as well, with industry players calling for an





overhaul of what traditional airlines have to offer. One thing is certain, with leading supersonic jet makers vowing to cut down on travel times, it cannot be business as usual in the airline industry.

It is not just a far-fetched ambition, but one that is being actively pursued. For example, Arion has made its intentions known to luxuriously ferry 12 passengers at 1.4-times the speed of sound. This roughly translates to about 60% faster than the current average aircraft. Also contending for dominion in this airspace sector, rival

Boom has announced its intention to fly a supersonic airliner commercially by 2023. It is envisioned to carry 55 passengers at up to 2.2 times the speed of sound.

Visit www.boomsupersonic.com for more information.

## FLYING CARS, ROBOTAXIS AND PASSENGER DRONES

With the world rapidly advancing more sustainable means to lessen carbon emission; sharing journeys is becoming the norm. Against this backdrop, there is a call to

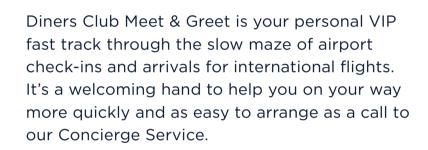
change air traffic control policies and systems to accommodate the progress in the personal air mobility sector. One such advancement is the Volocopter air taxi – a German optionally-piloted, multi-rotor, electric helicopter. Its intentions to pioneer the urban air taxi revolution is quite ambitious and worth keeping a close eye on to see how they fare in previously uncharted waters.

Explore Volocopter at www.volocopter.com. 🐠

by **phindiwe nkosi** / photography **supplied** 







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# **A PASSION**

# FOR PEOPLE

Ethel Nyembe – Head: Card and Payments South Africa

Signature recently had the exclusive opportunity to discuss various aspects of Ethel Nyembe's career, her vision for the future, and the role of women in the banking sector.

t is a crisp late-winter morning when Ethel Nyembe invites us into her home near the Diners Club head office. What began as an opportunity to discuss various matters related to her new role as Head of Card and Payments in South Africa, soon turned into a morning of whimsy and insight, as we get down to business with the illustrious banker.

Ethel's varied career has seen her ascend the corporate ladder in the media and public relations spheres.

Over the better part of 16 years – the last decade of which, in various roles in the Standard Bank Group – Ethel has applied her skills as an astute executive and expert communicator in the banking sector, where her passion for innovation, entrepreneurship, and ethical business has earned her accolades far beyond the boardroom, and she shares her insights with us.

## What drives your passion for the banking industry?

"My passion for the financial services industry is based on the fact that we are front and centre, and integral to the society that we serve. We exist because businesses exist, and we exist because consumers exist. We are always looking for ways to be more inclusive and innovative, in ensuring that we are relevant to the needs of our customers. For me.

it comes down to what difference we can make as an industry."

#### Considering where consumers may find themselves at this point, what can the financial services sector do to support customers during this time.

"Standard Bank has played a leading role in ensuring that our customers had access to payment holiday options as COVID-19 set in. Also through innovation with the SnapScan app, we gave our customers the ability to pay their favourite restaurants upfront, to ensure that they could keep operating. Also, our customers' safety is a massive concern for us. and with our contactless payment technology, we make it possible to avoid contact between persons and their cards or devices. The survival of the financial services industry depends on businesses surviving and on people being employed. By assisting our customers in this way, we also ensure our own prosperity. We do this in the spirit of Ubuntu."

# South Africa is facing a challenging decade ahead, would you say that technology plays a leading role for Standard Bank in shaping the future of the industry?

"For me it is not just about technology, but the recognition that the bank does not exist in a vacuum. It exists together with businesses, together with the people that it serves, and together with the communities that are supported by the bank. The work that we were able to do with the Solidarity Fund, shows how the bank has supported, and continues to support, its customers. For me, technology is an enabler that allows Standard Bank to, not only be at the forefront of innovation, but also to remain an integral part of the communities that we serve."

#### Were there any individual mentors who have shaped your experience of the industry, and in what way?

"There are a number of individuals who made it possible for me to thrive in the industry. Either by their encouragement, through their teaching, or simply by listening, they have allowed me to bring the authentic 'me' to work, so that we could collectively thrive."

# What have been the most challenging aspects of carving a successful career in the industry?

"I believe that I am still on my journey to creating a successful career, and while all career paths have their challenges, the portfolios that I have been exposed to have given me great joy, and the people that I have worked with have taught me a lot. For me, collaboration leads to great success and it challenges us to find far reaching solutions to the challenges that we face."

# Women have an increasingly important role to play in all industries. Where would you say are the greatest opportunities for women to make a difference in the financial services sector?

"As a bank, we are always very conscientious in making sure that women have equal opportunity, yet at the same time pay attention to the advancement of women. I believe that South Africa is quite progressive in celebrating our women, yet women need to continue to occupy more



prominent roles across society to ensure that the female agenda is addressed. Having said that, women cannot advance this agenda alone, and that is why Standard Bank has joined forces with the UN campaign - #HeForShe - to collectively address women's issues in the country. When you give a woman a loan or help her to start a new business, how many more mouths can you feed? Or when you educate a girl, how much more of a change can you make? This agenda takes centre stage in how we shape our society."

#### What general advice do you have for young women who are seeking a future in the finance industry?

"Always keep an open mind and be willing to learn, because the space is forever pivoting and changing. Be excited about everything that you do, because that way you can make the difference that needs to be made, and, most importantly, you can enjoy the work that you do."

### What is your vision for the Diners Club brand?

"Diners Club has always been a leader in inspiring its members to travel and explore more, and during the time of COVID-19, I have seen the management pivot more to listen to its members. As we couldn't travel at the time, the brand began to encourage its members to use their Diners Club card more for everyday payment solutions. It is important for our members to get the most out of their cards, and it is our responsibility to ensure that we continue to provide our customers with the tools to do this."



### LET YOUR JOURNEY START RIGHT HERE...

RoadTrip magazine is a multi-platform publication that encompasses print, digital, web and social media.

RoadTrip magazine, in much the same fashion as the vehicles it primarily covers, sets a new trend in the industry by merging the traditional boundaries between motoring, travel and adventure publications. Much like crossovers in the vehicle market, RoadTrip offers a wholly fresh approach to these genres, emphasising the vehicle in combination with the road trip, the journey, the quest, the adventure, the destination, the goal. It's about the destination, highlighting the journey, and of course always about the car on the journey.





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www.freemagazines.co.za



# IT'S ELECTRIFYING!

#### Porsche Taycan Turbo S

More than 120 years ago, a young Ferdinand Porsche gifted the world a concept vehicle that, decades later, would see the Porsche brand finally return to its electric car roots.





he Taycan may be Porsche's first foray into the realm of the electric vehicle, but it is not the first electric vehicle to be developed under the Porsche name. That distinction goes to the very first Porsche, the P1, otherwise known as the Egger-Lohner electric vehicle, C.2 Phaeton model, which made its world debut in the Austrian capital, Vienna, on 26 June 1898.

The P1, which today takes pride of place in the Porsche Museum Stuttgart, as a shining example of Ferdinand Porsche's vision for human mobility, was powered by the "octagon" electric motor, which took its name from the eight-sided design of the motor housing. The electric motor produces (it is functional to this day) an output of 2.2 kW and, for short periods up to 3.7 kW, with a top speed of 35 km/h.

Porsche even participated in the Berlin Road Race in 1899 with the car, winning the gold medal and beating the next competitor by an incredible 18-minutes.

The car disappeared for 112 years and only recently was found in a warehouse in Austria, where it had remained untouched since the start of the 20th century. Although the car's batteries and seats have gone missing, it has been partially restored by the museum's experts.

#### NOT FIRST, BUT FANTASTIC

Although the four-seater P1 was not the world's first electric car, its direct descendant, the dazzling new Taycan, is now in the 21st century, the first modern electric Porsche, and one of the most inspiring electric vehicles I have driven.

It may be a four-seater sedan by the usual standards, yet there's nothing typical about it. At its heart, the thrum of internal combustion may have been transplanted by two electric motors that are capable of creating up to 560 kW of magic, and





1,050 Nm of thrust (in Turbo S guise), but its soul is well and truly that of any other pedigreed Porsche.

What truly makes these figures exceptional, is the fact that (like other pure electric cars), every kilowatt, and every Newton meter, is 100% yours to command from standstill, bringing the Taycan's explosive zero to 100 km/h acceleration time of 2.8 seconds within phenomenally easy reach.

#### TECH WIZARD INSIDE

It has become *du jour* to compare any new electric car to an equivalent Tesla, and the Porsche Taycan is no exception. Electric car enthusiasts will take to spreadsheets and spec sheets to prove why this car, or that, is better at that element or this than an available Tesla model. This practice, in my opinion, does a disservice to both brands, and the Taycan, being a Porsche, commands respect both inside and out, despite some technicalities that fall outside the scope of the *established* Tesla "norm".

The Taycan shifts boundaries, provokes dreams, and inspires feelings that few other cars ever will, and it does so most gracefully.

Inside the cabin, for example, the Taycan bristles with up-to-the-minute

Porsche technology, yet gains a sustainability edge through the use of recycled materials, all the while retaining Porsche's luxuriously functional interior feel. Porsche has even developed a new type of faux leather for the Taycan, adding to its appeal as a new generation tourer with minimal ecological impact. A curiosity that motoring fans would notice, is that Porsche has retained their standard nomenclature in the Taycan range – '4S' denotes the entry-model, while Turbo and Turbo S are reserved for the crazy and the ludicrous versions.

It is safe to say that nothing can prepare one for the experience of launching the Taycan Turbo S at full tilt for the first time. Even the most seasoned drivers will be surprised by the silent effortlessness of the Taycan at take-off. With two "gears" guiding the aforementioned available 1,050 Nm of torque in the Turbo S to the road, and all-wheel-drive ensuring that the tarmac itself doesn't roll up behind the Taycan as it propels forward, this sleeper supercar will leave you breathless and questioning everything know about pushina boundaries of the humble automobile.

From a practical point of view, though, the Taycan faces similar



"It is safe to say that nothing can prepare one for the experience of launching the Taycan Turbo S at full tilt for the first time."



challenges to any other electrical car available in South Africa. Without a clear, coherent infrastructure strategy and network in place, even the most thrilling electrical beast will be confined to driving the highways and byways of the city, seldom venturing beyond half of its approximate 450 km range. While it is technically possible to drive from Joburg to Cape Town with a Taycan, the trip will take careful planning and some extra time, than that of a standard ICE vehicle.

Naturally, Porsche has installed charging stations at their dealerships across the country, and additional, highcapacity units are also planned for the near future. With these charging stations - and others along some national routes and at several shopping malls - can charge your Taycan for a 100 km distance in a mere 5 minutes.

That said, during the recent launch drive, we completed a 250 km round trip in the Taycan (stopping a couple of times to engage the car's launch control function), and generally not sparing the horses. Yet, the Taycan returned us safely – and with ample range – to Porsche's Johannesburg dealership. Range anxiety? What range anxiety?

#### LAST WORD

Almost to the day of our Porsche Taycan launch drive in Gauteng, the last production unit of the ancestor to the Porsche 911 - the classic Volkswagen Beetle - rolled off the assembly line in 2003. Few would have predicted, when the 'Car of the Century' first began production in during WWII, that it would become such a powerful symbol of mobility, of innovation, and motoring accessibility. Although the Taycan is more closely related to the P1 of the 19th century, I believe that this car will

have an equally profound effect on the Porsche brand into the future.









#### STIRRED NEVER

James Bond has left active service and is enjoying a tranquil life in Jamaica, yet his peace is short-lived when his old friend, Felix Leiter, turns up asking for help. Although the mission to rescue a kidnapped scientist is treacherous, Bond's timing is impeccable with the new OMEGA Seamaster Diver 300M 007 Edition guiding his every move. First launched in 1993, the Diver 300M has built its legacy with real-life divers and style aficionados, as well as becoming the quintessential wrist-wear of James Bond. Now,

OMEGA has worked closely on the development of the Bond watch with Daniel Craig and the filmmakers, whose knowledge of James Bond has brought invaluable insight to OMEGA's watch developers and designers. Daniel Craig's own experience as 007 has also influenced this exciting final design that will debut on the arm of the intrepid international spy in the 25th official James Bond film, *No Time to Die*, which officially launches in South Africa in November 2020.

www.omegawatches.com.



#### THIS WILL ROCK YOU

A brand-new production and major extensive world tour of Queen and Ben Elton's multi-award-winning rock musical, We Will Rock You, will be coming to the award-winning Teatro at Montecasino from 10 October to 22 November 2020, before setting sail on the 'Seven Seas of Rhye' touring Asia and Europe in 2020 and 2021. The musical is produced by SA promoter, Showtime Management in conjunction with Sellador Worldwide and Gavin Kalin Productions. Telling the story of a group of bohemians in a dystopian future and featuring 24 of Queen's greatest hits, We Will Rock You will be directed and choreographed by Olivier Award nominee Nick Winston (Annie, Loserville, Waiting for Godot). The production will feature set design by Tom Rogers, costume design by Hayley Grindle, lighting by Ben Cracknell and sound by Ben Harrison. We Will Rock You has a combined South African and international creative team.

www.tsogosun.com/montecasino

#### **PICK YOUR CHERRY (FESTIVAL)**

Ficksburg is known throughout the country as the Cherry Town, and the two have become synonymous with each other. The Ficksburg Cherry Festival takes place during the third week in November (20-21 November 2020), and is the oldest crop festival in South Africa. Every year, festival activities include cherry tours, a golf classic, a half marathon, cherry product competitions, veteran vehicle displays, equestrian events and beer fests. New exhibitions on the list include a food and wine fiesta. A 'ready, steady, bake' competition

is always a firm favourite to watch as is the making of cherry mampoer (a South African moonshine). Well-known South African artists provide live entertainment, and the festival itself is usually hosted by a national celebrity. Highlights of recent festivals included appearances by the Soweto String Quartet and the Lipizzaner horses from Johannesburg. To avoid disappointment, it is advisable to book your accommodation well in advance for this event.

www.sa-venues.com/events/ freestate/cherry-festival







s artists and visual storytellers, award-winning photography duo, Sarel van Staden and Maryna Cotton, are inspired and driven by the creative use of light as the proverbial paintbrush for their photography.

National Geographic noticed the pair's creative light paintings of the Square Kilometer Array near Carnarvon, and invited Sarel and Maryna to add *National Geographic* covers in 18 countries, to their ever-growing list of covers for magazines such as *Popular Mechanics*, *Driven*, *SLOW* and several other international publications.

Maryna is a full-time commercial and advertising photographer and has been making photographs, with passionate enthusiasm, most of her life. Her passion for photography is fuelled by her desire to create memorable images and to tell stories.

Sarel van Staden has been a professional photographer for more than two decades and has been winning awards for as many years. His love for creative lighting techniques resulted in him specialising in commercial photography and, specifically, automotive photography.

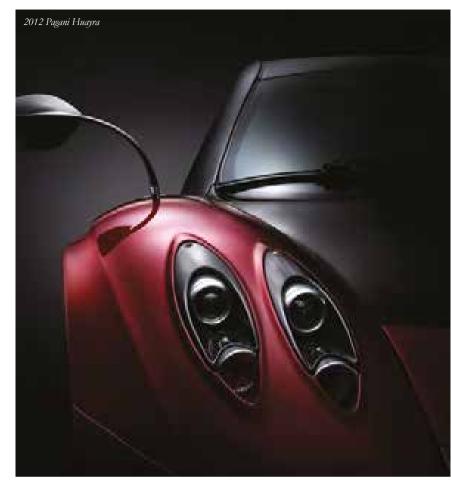
Their trademark FDL Lighting technique sets their automotive fine art photography apart, and has opened the door to international automotive brands and collectors alike. "I am driven by the passion for applying the seemingly limitless possibilities of artificial light sources in my photography, explains Van Staden.



Light art on Paternoster beach

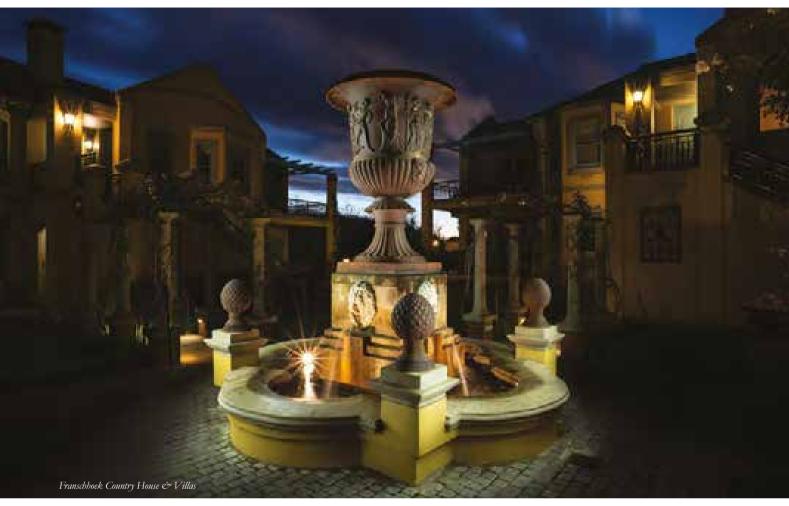


"I am a photographer and digital artist. My fine artwork is more personal and often reflect how I look at the world. I take a lot of pleasure in noticing small details in textures and patterns that repeat in nature. Photography allows my soul to be and breathe," says Maryna, referring to the Karoo light-paintings which were included in this year's virtual KKNK visuals arts exhibition



















# **GREEN**PRESCRIPTIONS

A Post-COVID Strategy for Long-term Wellness

Has your doctor recommended you go for regular jogs in the park, countryside walks, community food growing sessions, or some other nature-based activity? These so-called "green prescriptions" are typically given alongside conventional therapies and have existed in various forms for a number of years.



n recognition of the potential health benefits of green prescriptions, the UK government has announced a £4 million investment in a two-year pilot as part of its post-COVID-19 recovery plan, with plans to scale up in the future.

There is increasing evidence of the benefits of contact with nature, and the World Health Organization has identified ten ways in which nature impacts positively on our physical and mental

health. When parks and other green spaces are accessible and inclusive, they can promote physical activity, psychological relaxation and social cohesion.

There is even evidence to suggest that contact with microbes in the environment can "train" our immune systems and reinforce the microbial communities on our skin, and in our airways and guts. These "microbiomes" could play a role in how our bodies respond to infectious diseases such as COVID-19 and

secondary infections. Microbes from the environment could also potentially supplement our bodies with fatty acids such as butyrate, which are linked to reduced inflammation and may promote mental health.

Green prescriptions, therefore, have enormous potential. But if they are to work, they need to be seen as the start of a much more holistic mode of health and social care delivery: part of a post-COVID "new normal". This would chime strongly both with the renewed



appreciation of nature and the surge in

community mobilisation and action we

substituting green for conventional

prescriptions. Instead, we should

provide greener, more natural settings

and practices for health, social care,

education, transport and active travel.

A good example is the GoGoGreen

project at a primary school we have

worked within Sheffield. There, greening

a school playground not only created a

This needs to go beyond simply

saw under the lockdown.

barrier against air pollution from vehicle emissions but also provided multiple other benefits to the school community and started a conversation about cleaner modes of travel.

## THE COST OF GREEN PRESCRIBING

Green prescribing cannot be seen as a low-cost alternative to conventional treatments. To be effective, it still demands investment and resources. The two-year pilot is welcome, but if it is to be successful in the long-run, the government must make a firm commitment to scaling-up while also addressing systemic issues such as social inequality. All this will take time, and if this holistic approach is not adopted, then people in crisis with more immediate priorities will be less likely to go on that prescribed walk in the woods.

Our own research on improving wellbeing through urban nature in Sheffield confirms that people in more deprived communities, with poorer health and shorter life expectancies, don't have the same levels of access to high quality, well-maintained green spaces. These are the people that arguably most need green prescriptions, but if they don't have the basic access then those prescriptions are unlikely to be effective. What's more, many doctors are not aware of green prescribing, nor do they have a firm understanding of the benefits or know how to get involved.

Our research also reveals that context is critical and green prescriptions need to be rooted in their local area and closely related to the people and places who are going to use them. A wealthy white pensioner in a rural area is likely to have a very different experience of and access to nature compared with a young working-class person of colour in an inner-city. A formulaic top-down approach is unlikely to work for both these people.



#### Recommendations

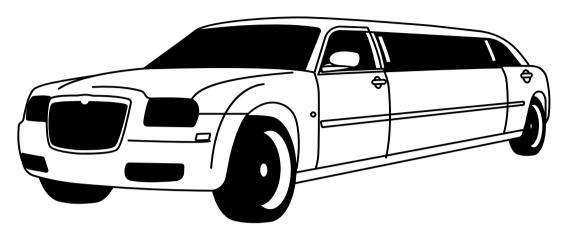
This is what we need to make green prescriptions a success.

- They have to be part of a systemic approach to incorporating naturebased interventions and naturebased thinking in urban infrastructure and service provision.
- The prescribing process needs to be made easy, for doctors, social care professionals and patients. GPs often lack time and resources, while patients may lack motivation and confidence, or have little previous positive experiences of nature.
- Green prescribing also needs to be seen as one part of a holistic health-promotion strategy based on a planetary health perspective. In order to care for ourselves, we also need to care for our environments.
- Finally, we need new ways of working with local organisations and communities to understand what's needed in local contexts, and to build skills and capacity.



# A NEAR-DEATH

# LIMOUSINE EXPERIENCE



was in the back of a limousine with a comedian, a hip-hop rapper, and a few other guests speeding through the desert.

And I thought I was going to die.

We were in Dubai. It was a stopover on a rugby tour to Christchurch, New Zealand, where I was headed with this band of individuals to report on the Vodacom Bulls against the Crusaders. Outside, it was so hot that eggs were not so much able to be fried on the tarmac as capable of exploding upon contact.

That wasn't the problem, though. Inside the limousine, the air conditioning was broken. We had no way to let the driver know. We were on a one-hour drive into the desert. Dead in a limo is not how I imagined it going down.

Dubai breaks my mind, much like a Rubik's Cube does. I just don't get it. It's like an illusion, and everybody has bought into it. And the heat. Oh, my shattered pores. I once went for a one-kilometre walk to a nearby shopping mall. My flip-flops had melted by the time I reached the mall, and I had a combined sweat factor infinitely higher than when I ran the Comrades. If you stand outside, your elbows sweat.

So myself, the comedian and the rapper had looked forward to a leisurely limousine ride in air-conditioned comfort. Five minutes into the ride, we all knew we were in a mobile microwave. We knocked furiously on the partition between the driver and us, but he had Dubai's latest desert hits drowning us out and couldn't hear a thing. We couldn't open a window, because Dr Evil had clearly planned for us to die an evil death in the back of this sardine can and had removed any hint of a button or handle with which to operate the windows.

We calmed down and convinced ourselves we'd be there soon enough. Five minutes later, and it felt like we were boiling in our own sweat. I, of course, have the natural gift of being able to sweat like a male walrus doing the Iron Man. I am five-foot-nothing and weigh 68 kgs, but I have the sweat glands of Arnold Schwarzenegger. The comedian had gone silent as he watched me melting, convinced that when we arrived there would just be a puddle on the seat next to him.

The rapper did his best to distract us and went full Hood on the problem, lining up his favourite EDM track on his phone and blasting it for us in the back seat of that mobile furnace. The comedian told jokes through gritted teeth, sweat pouring down his face. I related intimate stories of sports stars nobody had heard before. We were dehydrated, delirious, but damn it we would all go down fighting and singing in this transportation trench.

And then, as the rapper looked at me with eyes that said, 'Dang, this may be my last lyric', and the comedian had been reduced to knock-knock jokes, we stopped. We had arrived. The driver unlocked the doors, and we fell out into the gloriously cool desert air of 50 Degrees Celsius. It was an oasis.

Our hosts, mortified that we had endured such an ordeal, quickly took care of us. We were handed the traditional head scarfs to wrap around our heads in true English Patient style. The rapper even bought a full dishdasha (white Arab robe) and immediately put it on.

And we were led to the best table in this outdoor restaurant.

The one right next to a roaring open fire.

by michael vlismas / photography by istockphoto.com

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