

THROUGH THE Grapevine



WWW.SUMARIDGE.CO.ZA

SEPTEMBER 2016 • EDITION SIX

IS WINEMAKING A SPRINT OR A MARATHON?

We asked Walter Pretorius for his views:

"It's a combination of the grape varietal, and the style of the wine that you want to achieve that governs how you make the wine and how long it takes – varying from a matter of weeks to many years. The Usain Bolt of wine is probably Beaujolais Nouveau. Whenever the harvest takes place, by French law, this Gamay grape wine cannot be released until after the last stroke of midnight on the third Thursday in November.

"We don't grow Gamay – but we do grow Sauvignon Blanc and Sauvignon Blanc is off the starting blocks almost as speedily as Wayde van Niekerk! It was around the same time, in the mid 1980s, that these 'nouveau' wines came under the spotlight and new world Sauvignon Blanc – most particularly from New Zealand – came to the attention of both the press and the public.

Like many of our wines our Sauvignon Blanc is, perhaps, more old world than new, and is reminiscent of a classically crisp Sancerre from the Loire Valley in France. During production of this wine, we do not mature the wines in oak, nor do we let it undergo a malolactic fermentation and for these reasons, we are left with wines that are crisp in acidity and rather refreshing on the palate with lots of fruity characters.

"While this wine can mature further in bottle, because of the style of the wine it is not frowned upon to consume it immediately upon release, and the current fashion is, indeed, to enjoy Sauvignon Blanc very much as a nouveau wine.

"There can be no short cuts when it comes to making wines that are more sophisticated in style such as our Pinot Noir, Chardonnay, Eptome and Maritimus. All these wines are produced with the judicious use of oak and malolactic fermentation. A phrase that doesn't trip off the tongue, it's simply a process in winemaking in which tart-tasting malic acid, naturally present in grape must, is converted to softer-tasting lactic acid.



Brothers in arms: Usain Bolt embraces Wayde van Niekerk following his world record breaking 400M run.

"These extra measures define the style of wine. Letting the wine undergo this process of fermentation, softens the acidity and leaves a rounder finish on the palate. Maturing the wine even further in oak after the practice brings complexity and adds various aspects to the wine. Different types of oak from different forests in the world add different characters to the wine like savouriness, mocha, vanilla or even butter. Although oak from Eastern Europe is now popular with some winemakers, we use only French oak barrels, hand made by three specifically chosen coopers in Burgundy, and we take the individual characteristics of the barrels into account when selecting which wine should go into which barrel.

"To further complement a wine that matured in oak, one can then allow the wine to develop in bottle, allowing the wine a chance to evolve in its new environment. It is not unusual to see wineries releasing wines many years after the grapes were harvested, and which define its vintage.

"To make wines of the world class quality to which Sumaridge aspires, and achieves, winemakers need the tenacity of Stefaan Engels and the patience of Job... but it's all worth it in the end. Good things come to those who wait!"

Epitome 2010

LIKE A ROLLS ROYCE – BUILT FOR COMFORT NOT FOR SPEED!



With the idea of making a wine that will epitomize a truly South African red wine, the Epitome was created in 2007. Growing ever more popular over the next couple of vintages this wine competes with some of the best “Cape” blends in South Africa.

Never one to shy away from a challenge, two powerful varieties are partnered by sourcing from vineyard sites across the property from granitic sands to brown stone loams and varied aspects, elevations and varietal clones.

The 2010 vintage is a blend of Syrah (60%) and Pinotage (40%). The Syrah grapes are grown in elevated sea (Atlantic Ocean) facing sands and north facing stony clays where the Pinotage grapes are grown in east facing gravels and south facing clays. All grapes were handpicked at optimum ripeness between 15 Feb and 22 April 2010.

Quality levels of the grapes enabled us to ferment 30% with wild yeast strains in large oak vats and the rest was put to bed in closed stainless steel fermenters. After fermentation, 8 selected batches were taken to barrel separately.

Individual batches were matured for 18 months in French oak barrels (50% new wood) and racked once after Malolactic Fermentation.

The different batches were blended after tasting with input from the entire cellar staff.

Bottled in November 2011, this “beautiful boy” as co-owner Holly Bellingham describes it, was left to mature further for four years in bottle before released in June 2015.

A seamless integration showing brooding fruit counterbalanced with savouriness which encompasses – wild plumb, white pepper, smoky meat, damp earth and a luxuriant finish. Friendly but not overbearing, diverse in flavor with complimentary expression of all components to present a well-balanced whole, leaving a lasting impression with a desire to return. Pairs beautifully with red meat dishes, and, perhaps, unexpectedly with rich dark chocolate.

The Epitome is a true expression of our beloved Africa.

WALTER PRETORIUS

August 2016

Here's what 2015 Platter's guide said about Epitome:

Epitome

Crème de cassis, black pepper & plum notes emerge from densely packed 2010 (★★★★) from pinotage & shiraz (2008 also included merlot). Partly naturally fermented & raised in 50% seamlessly integrated new oak. Concentrated flavours, yet with great lift & vigour, finishing long.

Wine tasted by Jörg Pfützner.





After many years in the hospitality business, we, Kurt Coosemans and Isabelle Vervaeke, opened our own restaurant "Greenroom.be" in Perk in October 2014.

Greenroom.be is located in "Villa Teniers," a mansion along the Vilvoordsesteenweg in Perk. David Teniers the Younger was a painter who spent thirty years of his life in Perk during the seventeenth century.

Restaurant Greenroom is offering Villa Teniers a new lease of life. The monochrome interior with its large glass windows exudes a striking freshness and cosiness, unconsciously leading the guest into a generous cuisine with a relaxing atmosphere.

In the concept of 'wine&dine' no distinction is made between hors d'oeuvres and main dishes. Kurt serves a decorative and creative cuisine based on fresh seasonal products. Moreover he selects quality ingredients, fully packed with flavour and aromas with respect for the natural properties of each ingredient individually.

The set menus allow you to sample and experience several dishes on the menu ... Also, any dish can be accompanied by a wine of your choice.

The customer can choose from six menu combinations:

- Light: 2 dishes
- Light+: 2 dishes plus dessert
- Full: 3 dishes plus dessert
- Fancy: 4 dishes and
- Fancy +: 4 dishes plus dessert

The customer decides in which order he wants to enjoy the chosen dishes.

On Wednesday, Thursday and Friday there is a set lunch menu for 35 €, and also a special meal for young guests at 17 €.

The menu suggests some 10 dishes and 5 desserts and a cheese board supplemented by a recommended wine that goes perfectly with the dish to perfectly complement the Green Room experience.

On the other hand, all wines from the cellar are available from 13.50 € extra corkage per bottle, giving fine wines an extra touch of distinction.

In addition to the restaurant, through wineroom.be Kurt and Isabelle offer a small-scale independent wine merchant with wines from all over the world: Argentina, Australia, Chile, France, Hungary, Israel, Italy, Portugal, Spain, South Africa...



Veal sirloin steak with olives, artichokes and haricots verts, carrot puree, cream of fresh almonds, Madeira sauce

Ingredients: serves 4 persons:

- | | | |
|-----------------------------|-------------------------|----------------------------|
| • 700 gr veal sirloin steak | • 100 gr haricots verts | • 1 container of venecress |
| • 100 gr olives | • 2 carrots | • 4 cloves of garlic |
| • 40gr capers | • 8 shallots | • ½ sprig of thyme |
| • 30 gr parmesan | • 4 sticks of celery | • 4 bay leaves |
| • 500 gr carrots | • 1 dl white wine | • 2 dl madeira |
| • 30 gr yuzu | • 2 dl chicken stock | • 0.5 l brown stock |
| • 6 mini artichokes | • 1 kg fresh almonds | |
| | • 0.5 l milk | |

Method:

Mix the olives, capers and parmesan in the Thermomix. Clean, cut and fill the veal sirloin steak with the stuffing. Create a vacuum, cook for 1.5 hours at 54° C.

Sauce:

Finely chop carrots, celery and shallot, sauté, drench in madeira, add thyme, bay and garlic. ½ simmer, add brown stock, again ½ simmer. Pour through a fine sieve. Finish with a knob of butter.

Artichokes:

Clean artichokes. Make gravy: Finely chop shallots, celery and carrots, sauté, drench in white wine and chicken stock. Add thyme, bay and garlic, simmer, cool and create a vacuum with the artichokes. Cook at 85° C for 30 minutes.

Almonds:

Peel almonds, boil with the milk, mix together into a cream in the Thermomix, add salt and xantana.

Carrot puree:

Cut and boil carrots, mix together with butter and yuzu.

Beans:

Clean, boil and toss in butter.

Meat:

After cooking time remove from vacuum bag, sear and serve with garnishes..

EXPLORE, EXPERIENCE & ENJOY

We asked LISA DUNN, the Sumaridge tasting room manager to give us a lesson in the three E's of Wine Tasting.

I remember clearly, the first time I went to a wine-tasting as a gauche 18-year-old student. I knew very little about wine and there I was, in a room surrounded by people, in one of the great wine regions of the world. What's a vintage? (the year in which the grapes were harvested) and what's a varietal? (it simply means variety of grape). All I knew, for sure, was that there was red wine and white wine, and now I was about to exhibit my glorious ignorance! How do I hold the glass? Why do you smell the wine? Do I sip it or drink it? Do I spit?

Wine tasting should never be intimidating, so here's my inside track to help you gain maximum enjoyment from the experience. Try not to taste on an empty stomach, and drink lots of water along the way. Five tasting measures equal about one glass – so pace yourself, and DON'T drink and drive! Avoid wearing too much aftershave or scent – trust me it's not good for anyone! Never be embarrassed to ask questions, and particularly at wine shows, mark up the wines you like, make notes and even take photos of the bottles. It will help jog your memory later.

It's a good idea to ask whoever is presenting the wines, what their flagships are. For Sumaridge, it's Chardonnay and Pinot Noir. Different geographic areas are good for different varietals, and tasting a great wine from an area to which it is well suited, will help you set a benchmark for what to expect from that varietal. Be open-minded and experiment with new wines and varietals you don't normally like. Pinotage has had some bad press, but try our Cape Blend "Epitome" and you will probably become a life-long fan.

Your server will pour the wine into your glass. A tasting is just that, a tasting. Don't expect a full glass and you won't be disappointed! Hold the glass by the stem and give it a swirl - wine likes to breathe and this helps to release the flavours and aromas. Look at the colour of the wine - you can hold it against white paper or a napkin. Wine should not be murky; white wines generally darken with age, while red wines tend to lose their colour with age and some can turn a little brown – not a sign that it's corked or "off". And incidentally, it's a fallacy that wine under screw cap can't be "corked" – it can! Give it a sniff and inhale the aromas that are released. This is called the "nose", and this will give you an indication of the taste to come. Aromas to look out for are fruits like berries, cherries, citrus; earthy scents like grass, truffles, soils or mineral; scents of the sea, and spicy scents like pepper. Only THEN do you get to the best bit - tasting it! Take a sip and roll it around your mouth, allowing it to coat all your taste buds. This will give you a sense of the texture and weight of the wine and an awareness of the initial flavours and, more importantly, whether YOU like it. We are all different and not everyone likes the same thing. It is fine to spit into a spittoon if you don't want to swallow the wine, and if you are planning on doing a lot of tasting, it is probably best.

Once you've taken your first sip, and have got a sense of the wine - take your second sip. Wine buffs "aspirate" and draw a little air into their mouth with the wine, and then exhale through the nose. This liberates the aromas of the wine, allowing them to reach your nasal passages via the mouth, letting you catch any new aromas released by the tasting. It also means that you will make strange - but perfectly acceptable - slurping noises!

Look for balance in the wine. Is there a specific taste that dominates? Can you taste the flavours that you smelled earlier? You're looking for balanced flavours, not one dominant characteristic. All wines are different and great wines are



distinguished by balance, giving your taste buds a smooth and enjoyable experience. The finish of the wine is also important. A good wine will give you a long finish with a lingering aftertaste and is an indication of a good quality wine. You may also notice flavours in the finish that were not detectable in the initial taste.

A good server will give you a warm welcome and the background to the wines you're tasting. Often there are funny or interesting stories behind the wines. Everyone loves to hear a tale, and they will enrich your tasting experience. The more you know, the more you can appreciate what is at the essence of the vineyard and its wines. Both wine shows and tasting rooms can get VERY busy! Bear with your host, who is probably trying to take off a foil with one hand and pull a cork with the other; while telling people all about the wine that they are tasting, and probably feeling as though they are trying to pat their head and rub their tummy simultaneously!

Don't feel you have to rush. If you are in a hurry (try not to be), it is generally quicker to do a standing counter tasting rather than to take a seat at a table. When you are in a tasting room, it's pleasurable to linger longer. Many tasting rooms serve food, and also their wines by the glass or bottle, so sit down and relax! Buy a bottle of the wine you most enjoyed; by the time you leave you will probably want to buy a case! Follow the three E's – Explore, Experiment and most importantly - ENJOY!



The Tasting Room

STUCK IN BRUGES? IT IS NOT A CHORE!

I'm sad to say that many larger towns and cities in the United Kingdom have followed the American model of out of town shopping centres and malls – causing the demise of many small independent retailers “on the high street”.

Thankfully, in mainland Europe this is not so much the case; market towns flourish and small independent shops thrive, particularly wine merchants! Even in Paris, where the famous “French Harrods”, Galeries Lafayette, has a major presence and following, you only have to walk a few hundred metres until you find specialist shops and boutiques, some of which have been in business since before the French Revolution.

In almost every town, you will find shops specialising in only chocolate, lace or gloves, to shops selling only harps... the list is endless.

Spear heading European exports, Holly and Simon enjoy close working relationships, not only with their principal importers, but also with a myriad of independent wine merchants, particularly in Belgium and France. September to November is the season for “open wine houses”, when wine merchants invite producers from all over the world to promote their wines and pre-Christmas sales. Now firmly entrenched in their diaries, Holly and Simon spend many weekends over that period in “Suzie Q” – Holly’s nickname for their trusty Audi, as she (Suzie Q), with Simon at the wheel, eats up the kilometres criss-crossing Europe from Antwerp to Paris and as far south as Bilbao.

The first event of “the season” is with Sumaridge’s Belgian importer, Global Wineries, based in Kappelan, on the outskirts of Antwerp. This event, held over three days, attracts hundreds of people from all over Belgium and neighbouring Holland, and is now in its 13th year, showcasing wines and wineries from places as far afield, from Belgium, as Hungary and Mexico. And, of course, South Africa.

Through this show, Team Sumaridge has got to know many of Global Wineries’ distributors and also attend many of their “open houses”. Last year, many of them came to visit Sumaridge, and these days Simon says, “Holly and I have grown very fond of Belgium, and we don’t see it as work anymore – it’s just visiting dear old friends and making new ones!”



SPORT AND SUMARIDGE



The Blackbird B team go into action ahead of the first penalty scored at Sumridge.



Wine and sport might seem strange bedfellows, but frequently not for spectators – and often not for participants after the competition is over, when lifelong friendships are forged in the fellowship of the bar, between people who, only minutes before, had been arch rivals.

Almost everyone at Sumaridge has a sporting passion, be it as an enthusiastic competitor or as a fervent armchair fan! As with everything in life, expect the unexpected...

For **Reggie Maphumulo** – watching his beloved **Liverpool FC** is at the top of the pile! Simon and Holly are avid **Ipswich Town FC** fans; Holly used to sit on the board and is now a Vice President. The family loyalty to “the Tractor Boys” spans three generations – from Simon’s 90 years “young” Mum, **Pam Turner**, who still holds a season ticket and attends almost all home games, to their four children Sophie, Alex’, Andrew and Charlie, who are all keen fans. But it’s wise for Reggie not to remind Simon (or Pam) that Liverpool gave Ipswich a 5-0 drubbing the last time they met in a league game at **Portman Road**! Sumaridge is proud to have sponsored the **ITFC Academy** in Suffolk for some years. More recently, Elias Mbaba approached Holly and Simon seeking a little support for **The Young Stars FC** in Hermanus. Being fervent believers in the importance of sport in the community, they were keen to help.

We asked former **Irish International** soccer player, current ITFC Youth manager and Hermanus lover, **Alan Lee** why he feels youth football is so important.

“Growing up, rugby was very much the dominant sport in the Republic, but luckily my Dad, Harry, loved football and encouraged me as a kid, and I subsequently left Ireland and went through the Aston Villa Academy. At Ipswich, we aim to create an environment for elite young players to grow, improve and eventually realise their dreams.

“My role is to take responsibility for the apprentices in the youth team. This is a vital stage in their development, as we prepare them for the challenges of a potential career in professional football, and perhaps, being lucky enough to represent their country.

“Unfortunately, not all players will achieve this, and we have an education department which ensures that the boys’ schooling does not suffer, and that passing through the system, they benefit from a positive experience, and take with them not only footballing but, just as importantly, life skills. This is equally true for young men and women, playing at school or in a weekend league where they learn about duty and loyalty to fellow team mates, the “gaffer” and spectators. I am looking forward to coming back and seeing the **Young Stars** in action!”

When it comes to team sports, **Walter Pretorius’s** great love is cricket, and when our harvest doesn’t impinge on the season, he regularly turns out for **Hermanus CC**. Holly says, “Like Epitome, I was built for comfort not for speed! I enjoy watching most sport but cricket is my first love.” Holly says she became addicted to watching **The Sampfords**, (a club of which she is still proudly a vice president) at their quaintly named ground “Tilligences”. Holly is also a vice president of both **Lloyd’s of London CC** and her beloved **Lavenham CC** (which Sumaridge also sponsors). Holly quotes a friend who defines cricket as “a game built around meal times – genius”, although she admits she doesn’t feel quite the same way after making a cricket tea! “I can’t face the sight of a loaf of bread for a week!” she laughs.

Sumaridge have been pleased to help ensure that **Hermanus CC’s** ground is also “match fit”. We asked former **England Player, Devon “9/57” Malcolm** who has played many a charity game in Lavenham, why he feels “village” cricket is so important. “Grass roots cricket in the community keeps the game alive, breeds new supporters and stars of the future!” he said.

Devon’s 5th wicket in the famous “you guys are history” game, was former **Protea, Brian McMillan**, now a Hermanus resident and a supporter of HCC. We asked him for his views: “It’s a place to learn cricket the correct way... It’s about winning all-round and loads of fun in the sun.”

[Ed’s footnote: Brian got his own back on England, when he knocked out and smashed “Beefy” Botham’s middle stump!]

Simon admits to liking any sport that involves a ball! But he now limits himself to playing golf, often with his sons, and boules with “the Mrs” - and just watching everything else. He claims to be a sports widower (Holly often goes “M.I.A.” and sneaks off to Lords or Newlands). Holly says, “HE watches MUCH more sport than me – he was up until the wee small hours to watch Murray in Rio.” Also a keen golfer, Walter Pretorius and Simon can, when time allows, be found playing a round at the beautiful **Hermanus Golf Club**. Unusually, it has a herd of antelope, hence Holly disparagingly referring to their games of golf as “springbok spotting.”

Talking of **Springbok** spotting, **Gavin Patterson's** sporting loves are running and mountain biking. **Grant Van Riet** joins him in his love of the latter, and competed in the Cape Argus earlier this year. Sumaridge has great mountain biking trails appreciated by amateurs and professionals alike. It is one of those sports that appeals to many, regardless of their other sporting prowess. You never know who you might spot sweating over the steeper climbs. Former **SA rugby** captain **John Smit** is often seen cycling in the valley and we asked John why it's become his passion. “After retiring from professional rugby, I needed something that would fulfill my competitive instincts and turned, somewhat unusually for a tight forward, to mountain biking as an outlet. Having successfully negotiated three ABSA Cape Epics, I have pushed myself to extremes mentally and physically and had an enormous amount of fun doing it. My training regime has brought me to the Hemel-en-Aarde Valley trails regularly; the variety of challenge and range of climbing is extraordinary and being able to ride across farms like Sumaridge and taking in the breathtaking views along the way makes it all doubly satisfying. I would recommend a visit to ‘The Valley’ to mountain bikers of any ability and level – there is literally something for everyone!”

Lisa Dunn's passion is swimming, either partaking or viewing, and Lisa has been engrossed by the Olympic swimming events! **Karen Pickering** MBE, Commonwealth champion, Olympiad and world record breaker, was a commentator at both the London and Rio Olympics. Since retiring from competitive swimming, Karen has become an impassioned champion of teaching people of all ages to swim, sadly seen as a luxury and not a necessity, in many schools in the UK. “Swimming is a life skill and the only sport that can save your life,” said Karen. This resonates with Sumaridge, who support **NSRI** and their Waterwise campaign. **Andrew Ingram**, who heads up the campaign, said, “In South Africa we estimate that there are 2,000 drownings each year, 600 of whom are children. That is the equivalent of nine double decker buses full of children who drown each year. We need to change the lives of children by giving them water safety lessons in a safe learning environment.”

Not surprisingly (this is South Africa!), almost everyone at Sumaridge loves rugby at every level of the game. While **Pam Martin** may lead the Springbok armchair army, a former player with the **Blackbirds**, **Jeffrey Felix** now coaches them. Having found themselves without a home ground, the Blackbirds approached Sumaridge for assistance; and as you cross the Karwyderskraal dam road, coming up the valley, you will see their new pitch on the left. We asked South African Super Sports rugby commentator and presenter, **Mathew Pearce**, and former England rugby player and now chair of European Rugby, **Simon Halliday**, both of whom are frequent visitors to Hermanus, why they feel grass roots rugby is so important.

“There is much talk of transformation in rugby in South Africa, and sadly far too much of that talk is at the elite levels of the game, where most eyes are focused. To see teams like the Blackbirds extracting genuine enjoyment out of the game that we love is to see transformation in its purest form – the nurturing of an appreciation for and love of the sport from the grassroots up,” said Mathew.

Simon said, “It is easy to watch the All Blacks or the Springboks on a rugby field and say ‘wow look at them’. It's every kid's dream to play their sport for their country. But we should never forget where it all starts. I played for England for 9 years, but I learnt to play with my mates, wherever and whenever we could run around with a ball! We must inspire youngsters to get out and play, and make sport part of their lives. If it's rugby they will carry its great values with them forever - teamwork, loyalty, commitment, passion and enjoyment. It also teaches you how to deal with failure when you lose a match or two, but that only makes winning even sweeter! You cannot do this unless you have had the opportunity to play.

“I applaud Sumaridge for giving the Blackbirds a chance to play their rugby and enjoy friendships and camaraderie along the way. It will make a difference to their lives, and inspire youngsters to play, and I am sure that wherever they take their rugby they will have fun!”



FORTHCOMING EVENTS AND SHOWS

We love meeting guests and new friends at the cellar. But we know that is not always possible to visit us. Here are details of events where you can meet "Team Sumaridge" both in South Africa and Overseas and taste our delicious award winning wines. Changed and extended tasting room hours and things to look forward to!

With effect from 17th October, the tasting room at Sumaridge will be open from 11am to 5.00pm seven days a week and our platter lunches will be served from 12 noon to 3pm EVERY day of the week. We enjoy hosting guests at the cellar, and starting in November, we will be introducing a series of brunches, lunches, evening events and family fun-days. Details will appear in "Through the Grapevine", In "Village News" and on our website.

The first brunch will be on Thursday 3rd November, when landscape gardener and TV personality, Janey Auchincloss will tell us all about "the pleasures and pitfalls of exhibiting at the Chelsea Flower Show". Janey has won medals whenever she has designed a garden for Chelsea, and as co-presenter of ITV1's 'Britain's Best Back Gardens', visited over 100 private gardens throughout the UK to discuss their design – or as she says "lack of it!"

Enjoy a glass of Wayfarer on arrival at 11am and a glass of wine with a buffet brunch. Numbers are strictly limited and entrance will be by ticket. Tickets costing ZAR 250 per person are available from the tasting room. Please contact Lisa Dunn on 028 312 1097 or email Lisa – info@sumaridge.co.za

On Saturday 12th November Sumaridge will be hosting a family fun day, to coincide with the Barbarians v South Africa game at Twickenham. Come and watch the game and catch the atmosphere on a big screen! There will be a bouncy castle and face painting to keep younger members of the family amused. Entrance from 2.30pm (the game starts at 4pm) Entrance by ticket only, including a complimentary glass of wine or beer for adults, a soft drink for children, and Shepherd's Pie. Further details and tickets are available from the tasting room. Please contact Lisa Dunn on 028 312 1097 or email Lisa – info@sumaridge.co.za

4 September	The Cellar Rats spring Festival, The Old Mill, Magaliesburg	www.winefestival.co.za
17th, 18th & 19th September	Wine Village	Kappelan, Antwerp www.globalwineries.com
24 September	Norman Goodfellows Dainfern	For further details, of these events Please contact: Lisa Dunn
29 September	Bredasdorp tasting	
19th November	The Chardonnay Festival The Thatch House Hermanus	info@hemelenaardewines.com

THE SPORTING WINE CLUB

One of Sumaridge's favourite UK distributors is The Sporting Wine Club, a members' club founded by ex-England rugby player Simon Halliday and business partner Chris Mariner – and beside them a very organized lady, Rachel Abbots.

Their philosophy is simple: *Bringing people with a passion for sport and wine together*

Sport played a leading role in their lives and Simon and Chris, having spent the last two decades travelling around the world, sampling great estate wines produced by sporting personalities, decided the time had come to share their passion.

"The Sporting Wine Club is a members' club with a difference. All of their winemakers have an authentic connection with sport – from international players to administrators – and thus each of our wines has a unique sporting story." Said Simon

Members receive numerous benefits such as great discounts per case, invitations to wine-tasting events with sporting legends and opportunities to visit their winemakers' vineyards.

A percentage of profit from all 3 tiers of membership – ranging from £50 per year to corporate – is distributed to sporting charities, ensuring they cater for members' needs as well as those of the whole sporting community.

Sport has the unique capacity to bring people together, forming unbreakable bonds through camaraderie, enterprise and the pursuit of shared goals. At the Sporting Wine Club we bottled these values and created a fun and interactive community combining the best of the sporting and wine worlds – a perfect match!

Everyone at Sumaridge says CHEERS to that <http://www.sportingwineclub.com>



Upper Hemel-en-Aarde Valley, Hermanus, South Africa.
Tel: 028 312 1097 GPS: -34° 22' 1.416" , 19° 15' 19.116"
www.sumaridge.co.za

