

N2RS Bubbly & Oysters



N2RS presents a fun and informative evening of sophisticated tasting and pairing of Bubbly, Oysters & Chocolates

Sunday 5th July 2015

Villa Castollini Brenton-on-Sea Knysna



Picture © N2RS (Pty) Ltd

Song lyrics by lan Grant - "Let There Be Love" - Sung by Nat 'King' Cole and many others

Let there be you, let there be me. Let there be oysters, under the sea.

Let there be wind, an occasional rain, chile con carne, sparkling champagne.

Let there be birds, to sing in the trees, someone to bless me, whenever I sneeze.

Let there be cuckoos, a lark and a dove, but first of all, please, let there be love.

Programme

	Welcome drink		>	Talk Bubbly 5	Bramon Wine Estate
				•	Diamon wine Estate
	Introduction	N2RS		Taste	
	Talk Champagne	Ayama Wines / N2RS	>	Talk Chocolate	
	Talk Oysters	Knysna Charters	>	Talk Bubbly 6	Saxenburg Wine Estate
	Talk Bubbly 1	Bramon Wine Estate	>	Taste	
\triangleright	Talk Bubbly 2	Rosendal Winery	>	Raffle	N2RS
	Taste		>	Heads & Tails	N2RS
\triangleright	Talk Bubbly 3	Rare Earth Vineyards	>	Close	N2RS
	Talk Bubbly 4	Ayama Wines	>	Buffet	
	Taste	-	>	Bar / Music	

The Presenters

Ayama Wines	Michela Dalpiaz	Owner / Winemaker
Ayama Wines	Attilio Dalpiaz	Owner / Winemaker
Bramon Wine Estate	Danny van Deventer	Marketing Manager
Knysna Charters	Alex Doroba	Marketing Manager / Skipper
N2RS	Steve Collinson	Owner / Technical Director
N2RS	Roeléén Schofield	Owner / Managing Director
Rare Earth Vineyards	Lauren Ritchie	Chief Executive Officer
Rare Earth Vineyards	Chick Legh	Owner
Rosendal Winery	Johan van Schalkwyk	Marketing Manager
Rosendal Winery	Heinrich Bothma	Cellar Manager
Saxenburg Wine Estate	Eugene Kinghorn	Sales Director

Helping the Community

Knysna Oyster Festival statement:-

"Every official event at the Pick n Pay Knysna Oyster Festival raises money for charity. One of the requirements for events to be officially listed is that the event must benefit a local non-profit organisation or charity."

The chosen beneficiaries of the N2RS Bubbly & Oysters event, by means of a charity raffle, are ...



www.hospiceknysna.org.za

The aim of Knysna-Sedgefield Hospice is to serve the community by providing palliative, home-based care and support for persons with progressive, incurable or chronic debilitating illnesses. Our holistic care extends to the families prior to and during the bereavement period. This is achieved by medically directed, nurse and social worker coordinated care to meet the physical, spiritual and psychosocial needs of patients who meet our referral criteria irrespective of race, age, creed, or gender.



www.knysnaedutrust.co.za

The Trust, originated in 1993 (also registered as PBO in 1993 and an NPO in 2002), is overseen by a demographically representative management committee. The Trust has 5 full time employees and relies primarily on the goodwill and support of volunteers such as ex-teachers, community workers and a wide spectrum of members of the Knysna and Eden communities to deliver its services and support to the preschools. The Trust exists to improve the quality of teaching and learning for young children.

Quote by Sir Winston Churchill (British politician)

"We make a living by what we get, but we make a life by what we give."

The Vineyards / Wine Estates

Ayama Wines

www.ayama.co.za

Slent Farms, Voor Perderberg, Paarl



The property was bought by Slent Farms Company in 2005 from Chris and Judy New, and the Italian owners set out in a bold new direction. Attilio and Michela, with their partners - all Italian friends who love South Africa and have deep faith in its future - made the first Slent wine in 2005. The first day of the harvest was unforgettable, and it will be part of the Slent story for ever. The wine was named "AYAMA" - a Xhosa word meaning "someone to lean on" - as the owners believe their Slent adventure leans on friendship and love.

Bramon Wine Estate

www.bramonwines.co.za

The Crags, Plettenberg Bay



Bramon Wine Estate, is a boutique Wine Estate (250 ton Cellar) named after Peter and Caroline Thorpe's children, Bram and Manon. This family run estate has broken new ground by pioneering vineyards in the Plettenberg Bay area, producing an award winning Methode Cap Classique sparkling wine and now a beautiful still Sauvignon blanc "The Crags" has added to the range. Having grown up on a wine farm in Worcester, Peter had an inherent passion for wine and working the land. On discovering a piece of land in The Crags with gentle slopes and cool sea breezes, Peter found the conditions excellent for vine growth. The first vines, Sauvignon Blanc, were planted in 2000 pioneering wine growth in Plettenberg Bay which has subsequently been classified as a Wine of Origin region.

Rare Earth Vineyards

www.rareearth.co.za

Rondebosch Farm, The Crags, Plettenberg Bay



This magnificent vineyard, originally a Protea farm, was purchased by Chick Legh in 2004 and incorporated into his neighbouring farm, Rondebosch. Combined, the farms form an impressive 220 hectare working polo farm and vineyard.

The vineyards roll across five hectares of resplendent hills, beyond which lies the breath taking mountainous terrain of the Keurboom's River Nature Reserve and Forestry. The vineyards currently produce three varietals namely Sauvignon Blanc, Chardonnay and Pinot Noir.

Rosendal Winery

www.rosendalwinery.com

Klaasvoogds West, Robertson



Rosendal wines are chosen and prepared by one of South Africa's leading and award-winning winemakers, Therese de Beer. Her knowledge and mastery, combined with the quality standard of the Winery, give a unique guarantee when it comes to the individuality of Rosendal's premier wines.

All our wines are handcrafted with inspiration drawn from the beautiful and fertile surrounding Robertson Wine Valley. As the emphasis is on quality rather than quantity, all grapes are carefully handpicked. Rosendal wines are presently only available to an exclusive market in South Africa.

Saxenburg Wine Estate

www.saxenburg.co.za

and less craft is required in the cellar.

Saxenburg Wine Farm, Kuils River



Thanks to the combination of the perfect natural conditions and a highly skilled and driven team, our wines have won the highest praise, not only in South Africa, but around the rest of the world. The terroir at Saxenburg is perfectly suited to Shiraz and it is thanks to this varietal that Saxenburg has become a prominent South African export. Thanks to our wine maker's belief that exceptional wines are made on the vine, we practise a well-managed system of summer pruning to keep yields low. With fewer bunches left, grapes mature into a finer quality

Officially proclaimed in 1693, Saxenburg is one of the oldest farms in South Africa.

Statistics supplied by South Africa Wine Industry & Statistics

South Africa ranked 7thin world wine production in 2014 ... producing 4.1% of world's total Number of bottles of Cap Classique sold in South Africa in 2014 ... 3,159,316 ... an increase of 14.8% from 2013

Would you believe it!

A 750ml bottle of Champagne contains c. 49million bubbles.

The Winemakers

Anton Smal



Picture by N2RS (Pty) Ltd

He grew up in the area, attending York High School in George, where his parents still live. "I jumped at the chance to come back here, and I feel lucky because I was ready to make a move, and there are not that many opportunities out there for a wine-maker, let alone opportunities of this calibre. There is a glut in the industry - more wine-makers than positions - and so, while this was a big step for me, to uproot my family, and take a chance on a new venture, I am very happy to be here ... and there's a great surf break nearby."

Anton spends his free time riding waves, keeping up a life-long pastime that comes hand-in-hand with his passion for wine-making - particularly bubbly.

Twenty-odd years at Villiera gave him the full gamut of wine-making experience, but Anton relishes the specific focus that this move allows. "Over the years, I haven't just worked with bubblies, but also with still wines, ports, noble late harvests and blends."

Theresa de Beer



Picture by N2RS (Pty) Ltd

I am an award winning female winemaker with 14 years' experience in the South African wine industry. I have a deep love for wine and to be part of the process, from grape to bottle to a happy customer's table is extremely rewarding.

Though wine making falls in my primary field of expertise, I am very adaptable and have gained ample knowledge to add the following wine related positions to my list of valuable skills. From local and overseas marketing to exports, bulk wine trading, vineyard management, media and design, logistics, social media, carbon footprint calculations as well as all administrative duties.

Presently I'm extending my services to smaller wineries and assisting them with hands on winemaking and running of related issues.

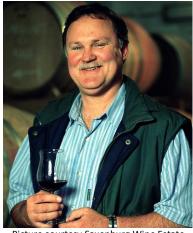
Michela & Attilio Dalpiaz



Picture by N2RS (Pty) Ltd

Both Italian origin, we came together to South Africa first time in 2003 and felt in love with this country, its people and magnificent nature. When we first saw Slent, it felt as if we had finally come home. This amazing country was deep in our hearts. Stone Age hand axes found on the farm speak to us of our earliest ancestors, and Slent's more modern colonial history connects us to the pioneers who dared all to settle on these fertile slopes. We wish to keep this farm deeply connected to its vibrant past, and to grow the place and its people towards an even better future. We have worked hard to understand climate, soils, varietals, bio-diversity and different cultures. It has taken some time to adapt Italian roots to all this. But belief and passion give us the ability to rise to the challenge, and the strength to succeed.

Nico van der Merwe



Picture courtesy Saxenburg Wine Estate

Saxenburg's world-renowned Cellar Master and Director, Nico van der Merwe has been a part of our history for almost as long as the Bührer family.

His first vintage on the estate brought home a South African Young Wine Show's Red Wine Trophy for the 1991 Cabernet Sauvignon. This was merely a taste of things to come. His vision and systematic overhaul of the vineyards and infrastructure of the estate has helped to establish Saxenburg as a leading estate in the South African and international wine industry while the accolades keep piling up.

Rather than labelling himself a winemaker, he sees himself as wine grower: "We spend our money in the vineyard, not in the cellar. If your selection in the vineyard is right, you don't need fancy tricks in the cellar." Ever the student, Nico has spent many a learning trip abroad and spent 6 harvests working at our French sister winery Chateau Capion. This has made him the only South African Winemaker to be responsible for two vintages a year.

Would you believe it!

Legend proclaims Dom Perignon as the inventor of Champagne, whereas the true inventor was probably Christopher Merret, an English physician and scientist who made glass bottles that could withstand the pressures of the secondary fermentation.

The Bubblies



Picture © 2015 N2RS (Pty) Ltd

MCC Sparkling Wine	Vineyard / Estate	Wine of Origin	Winemaker				
On the label							
Ayama Rose 2011	Ayama Wines	Western Cape	Michela & Attilio Dalpiaz				
This Méthode Cap Classique Rosé is produced from Pinot Noir and Chardonnay. Aged 24 months in bottle before disgorging. Released in June 2014, can be cellared for up to 4 years.							
Bramon Brut Sauvignon Blanc 2012	Bramon Wine Estate	Plettenberg Bay	Anton Smal				
This zesty 100% Sauvignon Blanc Cap Classique created history as the first wine produced from vineyards in Plettenberg Bay.							
Bramon Brut Blanc de Blanc 2014	Bramon Wine Estate	Plettenberg Bay	Anton Smal				
A rich, yeasty nose with toasty flavours and a soft creamy lime finish.							
Champu 2013	Rare Earth Vineyards	Plettenberg Bay	Anton Smal				
This sparkling wine has depth, with a crisp, clean finish and hints of lime. Grown in carefully tended vineyards, sheltered by blue hills and surrounded by horse grazed emerald pastures.							
Nordlys Brut 2012	Rosendal Winery	Western Cape	Theresa de Beer				
Crisp green apples and fragrant raspberries on the nose, followed by juicy lashings of strawberries on the palate. Beautifully balanced with a fine mousse and elegant finish. This wine will mature well over the next 5 years. Serve chilled with friends, family and those most important to you. Pair with laughter, joy and big smiles.							

Would you believe it!

Saxenburg Private Collection Brut is a bottle fermented sparkling wine. It is complex with a yeasty character, crisp and a clean

Stellenbosch

Nico van der Merwe

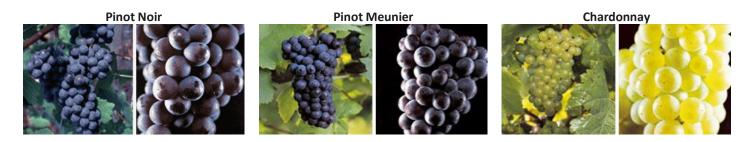
Saxenburg Wine Estate

The most expensive Champagne currently on sale is 'Goût de Diamants' (Taste of Diamonds).

It retails(!) at c. R20million a bottle.

Quote by Mark Twain (US humorist and novelist)

"Too much of anything is bad, but too much Champagne is just right."



Saxenburg Private Collection Brut

finish. Ideal with fish, salads, dessert and for special celebrations.

The Oysters

Supplied and shucked by:

Quay Four Knysna www.quay4knysna.co.za Quay Four, Thesen Harbour Town, Knysna

With live bands, big screens and a warm fireplace, Quay Four on Thesen Island, Knysna, is all about keeping you entertained and giving you a space to relax, unwind and enjoy a good meal without breaking the bank. Come experience a fish-braai and enjoy fresh oysters on the deck with an outlook of the lagoon stretching to the Heads.

Prepared by:

Villa Castollini www.castollini.co.za Brenton-on-Sea Road, Brenton-on-Sea, Knysna

André de Villiers

Chef André de Villiers has had 33 years of experience in the industry, including running his own restaurant 'Lamani Blue' in Knysna, as well as working at Browns in Rivonia and Gramersy Restaurant in Dubai. André joined Villa Castollini full time at the end of June and he will be the Head Chef for the new function hall.

Presented by:

Knysna Charters

Picture by N2RS (Pty) Ltd

www.knysnacharters.co.za

Quay Four, Thesen Harbour Town, Knysna

Alex Doroba

Visit us anytime! We guarantee you a fun and relaxed time on the water....

Book the Knysna Lagoon Boat Cruise for a leisurely cruise to the Knysna Heads and back.

Enjoy one of our Interactive Oyster Tours such as the Knysna Oyster Experience or the Knysna Lagoon Oyster Tour and learn more about the famous Knysna Oyster. See if you can taste the difference between cultivated and natural oysters!

Watch the sunset set on the Knysna Sunset Cruise and enjoy the view from our Oyster Boat, whilst taking in the beautiful surrounds of the picturesque town of Knysna. We also offer a honeymoon option on our Honeymoon Sunset Cruise Knysna.

Would you believe it!

The world record for shucking oysters by a 10 man team is ... 8,840 in 1 hour
The world record for eating oysters is ... 564 in 8 minutes
Only about 1 in 10,000 oysters contain a pearl.
The legendary Casanova supposedly ate 50 raw oysters for breakfast each morning.

The Chocolates

Manufactured and supplied by:



Chocolates by Tomes

www.chocolatesbytomes.co.za

Unit 4 & 5, Shiraz Street, Saxenburg Park 1, Blackheath

We believe that chocolate is one of life's finer delicacies, a refined luxury that should be savoured, enjoyed and appreciated. Chocolate should be silky smooth and as it slowly melts in your mouth, it should be full of rich and indulgent cocoa flavour.

To capture all of this we make our premium African Origin chocolate using only ingredients sourced from Africa. Africa's cocoa beans are renowned for their rich cocoa flavour (which is why they are sought after by all the top European chocolate houses) and when blended with just enough South African sugar to sweeten and a dash of African vanilla to add contrast and draw out the cocoa flavour, we create a chocolate to savour and appreciate...a true taste of all that is good in Africa.

Would you believe it!

Eating chocolate can help prevent tooth decay and works as an anti-bacterial agent.

White chocolate technically is not chocolate as it contains no cocoa solids ... but who cares!

Aztec emperor Montezuma drank 50 cups of a chocolate beverage (Xocolatl) every day before satisfying his numerous wives.

Oyster Bloody Mary

Oysters - an aphrodisiac?

- A team of American and Italian researchers analysed bivalves and found they were rich in amino acids that trigger increased levels of sex hormones.
- Their high zinc content aids the production of testosterone.

Bloody Mary - a hangover cure?

- Alcohol contains trace amounts of methanol, which the body converts to toxic formaldehyde. When someone gets methanol poisoning they are given ethanol to stop the body converting methanol to formaldehyde.
 According to Adam Rogers, author of 'Proof: The Science of Booze', there is a hypothesis that a hangover is actually a form of methanol toxicity; so, if you have some more alcohol the ethanol (alcohol's main element) will cancel out the over-abundance of methanol ... and thus you feel better.
- Or ... the vodka mixes with the alcohols still in the system or acts alone to produce a buzz which provides relief from headaches.
- The high salt content helps to retain water. Scientist have deduced that a hangovers are most likely caused by dehydration.
- The vegetable content from the tomato juice also plays a role in replacing or soaking up the alcohol modules still in the system.
- If you psychosomatically believe that a Bloody Mary has hangover curing abilities, this will aid your recovery process.

Try one today (or tomorrow morning!)

Venue:

Villa Castollini

www.castollini.co.za

Brenton-on-Sea Road, Brenton-on-Sea, Knysna



This five star Tuscan styled Villa overlooks the Knysna Estuarine bay, majestic mountains, forests and the town of Knysna from high up on the western head of the famous Knysna Heads. Perfectly positioned with north facing views over Knysna and five minutes' drive to Brenton on Sea beach, Villa Castollini offers seclusion, privacy and a space that is therapy for the soul. Luxurious, comfortable, safe surrounds and a haven of privacy with hosts that offer genuine hospitality, the five star Villa Castollini lives by its philosophy of "Nothing is too much trouble".

Main sponsors:

Woodmillers

www.wood-millers.com

17 Progress Road, Knysna Industrial, Knysna



Woodmillers are manufacturers of outdoor and indoor structural joinery as well as exquisite fine quality furniture and custom kitchens. We also do built-in cabinets and cupboards, solid timber freestanding furniture and balustrades. We specialize in translating clients concepts into beautiful furniture - something we've been helping architects, interior designers and contractors do for over 20 years! Everything Woodmillers manufactures is custom made to order - "client-specific" furniture designs - handcrafted the old fashion way with quality materials and fine workmanship.

About us:

N2RS

www.n2rs.com

www.n2rs.com/knysnsa



N2RS is a small yet diverse company based in Knysna (on the Garden Route in South Africa). Currently our main focus is event management and providing business services. Our aim is to provide quality and value for money, whilst still ensuring a personal service. 2015 will see the completion of our visitor's accommodation in the Westhill area of Knysna, and we look forward to welcoming you there. Picture below is the view from Westhill.



Picture © 2015 N2RS (Pty) Ltd



Bubbly & Oysters



Many thanks to all our sponsors (most of whom are local to Knysna) and without whom the event could not have taken place ... ranging from financing and logistics, to prizes for the charity raffle. **Local is Lekker ... #Knys1**



A&M Photography and Video Productions www.amphotovideo.com





























































