



# ***Bubbly, Oysters & Chocolates***



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

**Sunday 3<sup>rd</sup> July 2016**

**Simola Hotel, Country Club & Spa**

**Knysna**



Picture © 2016 N2RS (Pty) Ltd

**Song lyrics by Ian 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.*

## The Presenters

Avondale Wine Estate  
Bramon Wine Estate  
Caroline's Chocolate Haven  
Newstead™ Lund Family Vineyards  
N2RS  
N2RS  
SASSI  
Saxenburg Wine Estate

**Tom Mills**  
**Danny van Deventer**  
**Caroline Haas**  
**Tanya Pretorius**  
**Roelée Schofield**  
**Steve Collinson**  
**Chris Kastern**  
**Eugene Kinghorn**

Western Cape Sales Representative  
Marketing Manager  
Owner / Chocolatier  
Tasting Room Manager  
Owner / Managing Director  
Owner / Technical Director  
WWF South Africa Seafood Market Transformation Manager  
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 & Chocolates event, by means of a charity raffle, are ...



[www.hospiceknysna.org.za](http://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.epapfeeding.co.za](http://www.epapfeeding.co.za)

The key goal is to improve the health and hence the prospects of as many children as we can, by providing regular and highly nutritious meals through established community structures. In addition to feeding, we have projects to improve outdoor play areas, provide stationery & educational equipment that will improve the lives of these children. We also provide bursaries to assist pre-school teachers to receive formal training.

**Quote by Sir Winston Churchill (British politician)**

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

## Entertainment

**Brent and Lorette**



Picture supplied

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

Brent and Lorette are a husband-and-wife duo from Knysna in the Western Cape. Inspired by a wide range of musical and visual art influences their song lyrics reflect many positive perspectives. Brent explores rhythmical and harmonic textures on the guitar and creates the space for Lorette's dynamic vocal. When Brent adds vocal harmony their voices compliment beautifully.

## The Vineyards / Wine Estates

### Avondale Wine Estate

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

Klein Drakenstein, Paarl



The picturesque 160-hectare farm that is today known as Avondale has been under cultivation for more than 300 years. Early records show that the land was one of the first in the Paarl valley to be allocated specifically for the production of wine grapes. At Avondale we practise sustainable and natural viticulture in line with our ethos Terra Est Vita - 'Soil is Life'. We know that there is an ever-increasing network that cares, as we do, about both sustainability and quality. We are inspired to hand-craft our organically-made, premium quality wines so that we ultimately offer customers an extraordinary experience approved by Mother Nature.

### Bramon Wine Estate

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

The Craggs, 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 Craggs" 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 Craggs 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.

### Haute Cabrière

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

Lambrechts Road, Franschhoek, Cape Town



The history of Haute Cabrière dates back to 22 December 1694 when the French Huguenot Pierre Jourdan, was granted a piece of land in Olifantshoek - today known as Franschhoek - which he decided to name after his home town, Cabrière. In the early 1980's Achim von Arnim - then still Cellar Master at Boschendal - purchased a portion of this land, with his vision firmly set on the idea of producing wines in the style of the Champagne region. Following the tradition of the famous French Champagne houses, he planted the noble cultivars of Chardonnay and Pinot Noir to produce his first Champagne-equivalent, known in South Africa as Cap Classique, and named this wine in honour of the original pioneer, Pierre Jourdan.

### Newstead™

#### Lund Family Vineyards

[www.newsteadwines.com](http://www.newsteadwines.com)

Redford Road, The Craggs, Plettenberg Bay



It was a visit to New Zealand that inspired us to make wine. The Plettenberg Bay Wine of Origin region has a comparable geography and climate, and our vineyards also enjoy similar temperatures, sunlight and cool night breezes, the benefits of which are maximised by the north-south planting of our vines. We believe that small is special. We know and nurture each vine. We use organic fertilisers and recycled grey water. We pay meticulous attention to detail. And because we prioritise quality over quantity, we don't cut costs, even taking the unusual step of using netting over our vines, which results in unusually good grapes: they're some of the most unblemished any farmer is ever likely to see, and they're put to good use by our award-winning winemaker, Anton Smal.

### Saxenburg Wine Estate

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

Saxenburg Wine Farm, Kuils River



Officially proclaimed in 1693, Saxenburg is one of the oldest farms in South Africa. 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 and less craft is required in the cellar.

#### Statistics supplied by South Africa Wine Industry & Statistics

South Africa was ranked 8<sup>th</sup> in world wine production in 2015 ... producing 4.1% of the world's total wine  
Bottles of MCC Sparkling Wine sold in South Africa in 2015 ... 3,492,213 ... up 10.6% from 2014 ... up 41.3% in last 3 years



## **The Winemakers / Cellar Masters**

### **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 bubbly, but also with still wines, ports, noble late harvests and blends."

### **Cornè Marais**



Picture supplied

Our wine-maker relishes the opportunities that Avondale's healthy, balanced grapes provide to make delicious, natural, low sulphur wines. Cornè has been Avondale's wine-maker since 2004. A graduate of Elsenburg Agricultural College, he has worked on estates in both South Africa and abroad. Cornè has particular expertise and interest in making 'traditional wines' with a focus on gentle treatment and minimal intervention. His innovative flair and willingness to take calculated risks leads him to successfully experimenting with higher fermentation temperatures, post fermentation hot soaking and whole bunch fermentations. The results are unique, elegant wines full of character and luminescence.

### **Takuan von Arnim**



Picture supplied

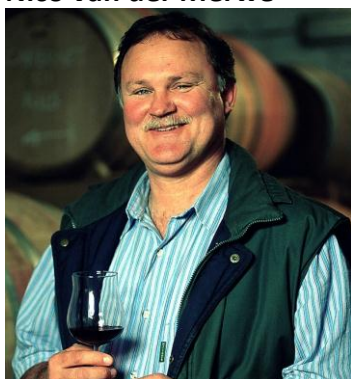
Takuan is the eldest son of Achim von Arnim, the pioneering wine grower who established Haute Cabrière in 1982 with the vision of becoming the first estate in South Africa to specialise in the production of wines in the style of Champagne.

For much of the past two decades, the younger von Arnim has worked closely beside his father to grow Haute Cabrière's distinctive portfolio of wines. Honouring the Burgundian tradition of *Père et Fils*, with knowledge and skills passed down from father to son, the challenge, says Takuan, has been about forging an independent style while remaining profoundly respectful of the legacy his father has created.

Always integral to Haute Cabrière has been its singular winegrowing philosophy - Sun-Soil-Vine-Man. The phrase represented Achim von Arnim's conviction that a wine is grown rather than made, and thus the ultimate expression of terroir.

"With Haute Cabrière, my parents created a diamond," he explains. "My intention is not to change it, just to polish it"

### **Nico van der Merwe**



Picture supplied

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 Bühler 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 Bubbles



Picture © 2016 N2RS (Pty) Ltd

MCC	Vineyard / Estate	Wine of Origin	Winemaker / Cellar Master
<b>Armilla Blanc de Blanc 2009</b>	Avondale	Paarl	Cornè Marais
Armilla is rich and round on the palate: a perfect balance of toasty, warm, hazelnut bread and fresh quince and gardenia. The fresh effervescent acidity is crisp and lively on the palate; complemented by a full velvety mouth feel.			
<b>Brut Sauvignon Blanc 2012</b>	Bramon Wine Estate	Plettenberg Bay	Anton Smal
A bone dry Sauvignon bubbly, lime in colour with hallmark mineral complexity, seabreeze tang and effortless elegance. Showing honey, icing sugar and a green apple complexity.			
<b>Pierre Jourdan Belle Rose</b>	Haute Cabrière	Franschhoek	Takuan von Arnim
The nose of our Belle Rose is a fine mix of berries followed by a rich lingering palate, allowing one to truly understand the magnificence of the Pinot Noir grape.			
<b>Pierre Jourdan Brut</b>	Haute Cabrière	Franschhoek	Takuan von Arnim
The nose of our Pierre Jourdan Brut has an immediate freshness with citrus characteristics of the Chardonnay, followed by the subtle fine berry flavours of the Pinot Noir adding structure to the wine.			
<b>Newstead Brut 2014</b>	Newstead™ Lund Family Vineyards	Plettenberg Bay	Anton Small
Our bubbly has yeasty, tasty notes with a crisp, limey finish, and needs no occasion for a celebration.			
<b>Private Collection Brut 2010</b>	Saxenburg Wine Estate	Stellenbosch	Nico van der Merwe
A Methode Cap Classique with a very young colour, fine mousse and a prominent yeasty flavour already established. The taste is crisp, fruity and well balanced. It finishes refreshingly. The grape flavours stays prominent.			

### Would you believe it!

The most expensive Champagne currently on sale is 'Goût de Diamants' (Taste of Diamonds). It retails(!) at c. R24million a bottle. A 750ml bottle of Champagne contains c. 49million bubbles.

### Quote by Mark Twain (US humorist and novelist)

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

## The Oysters

### Supplied by:

**Robberg Fine Foods**     [www.robberg.co.za](http://www.robberg.co.za)

**Theron Street, Industria, Plettenberg Bay**

Robberg Fine Foods is a wholesale distribution company specialising in fresh and frozen fish, seafood, chicken, vegetables and other fine foods. We are involved in fishing, processing and wholesale distribution.

The Robberg Group are proud members of SASSI and only supplies green-listed fish, approved by SASSI.

**Quay Four Knysna**     [www.quay4knysna.co.za](http://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.

### Presentation by:

**Chris Kastern**     [www.wwfsassi.co.za](http://www.wwfsassi.co.za)

**WWF SASSI**



Picture supplied

As part of a vibrant Marine Programme at WWF South Africa, Chris works with key corporate and fisheries partners to ensure that environmental sustainability is sufficiently prioritised in the South African seafood sector. His background is in retail and he spent 10 years in the Garden Route running a specialist seafood deli. It was during this time that he first heard about the Southern African Sustainable Seafood Initiative (SASSI), a WWF South Africa led programme. After collaborating with SASSI for 6 years by incorporating its principles into his seafood deli, he embarked on a new career in marine conservation and ran the WWF-SASSI Retailer/Supplier Participation Scheme for two years before being appointed to his current position as the WWF South Africa Seafood Market Transformation Manager. Quote: "We all have a role to play in keeping our oceans healthy, keep yourself informed and make responsible seafood choices!"

#### **Would you believe it!**

*The world record for shucking oysters by a 10 man team is ... 8,800 in 1 hour*

*The world record for eating oysters is ... 235 in 3 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:

**Caroline Haas**     [www.carolineschocolatehaven.co.za](http://www.carolineschocolatehaven.co.za)     **Shop 8 Milkwood Village, Beacon Road, Wilderness**



Picture by N2RS (Pty) Ltd

#### **Hand Made Belgian Chocolate**

All our chocolates are handcrafted by the owner Caroline and assistant Louise. Loving care and attention to detail is placed in every creation. We source all the finest fresh ingredients from our local producers and nationally throughout South Africa.

We use the finest Belgian Couverture, Callebaut Brand! We don't use any preservatives in our products, everything is made fresh from our studio.

We bake cakes to order for all occasions; weddings, birthdays, celebrations, please contact us if you have any special requirements. Or simply come and enjoy a delicious slice of cake and a cup of coffee or tea.

#### **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.*

[www.n2rs.com/bubblyandoysters](http://www.n2rs.com/bubblyandoysters)

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



## **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 and main sponsors:**

**Simola Hotel**

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

**Old Cape Road, Knysna**



All of us at the Simola Hotel, Country Club & Spa genuinely want to make you feel welcome, relaxed and completely at home while you enjoy the luxury and class of our beautifully-designed and beautifully-appointed facilities.

Built high on a ridge overlooking 13 of the 18 holes of our Simola Jack Nicklaus Signature Golf Course, the Hotel was designed to make best advantage of its amazing vistas over Knysna, the Knysna Lagoon and the Indian Ocean in the distance.

With accommodation for 160 guests, a bistro-style restaurant (and glassed-in wine cellar), a spa and gym, indoor- and outdoor swimming pools, conference rooms, children's playground, MTB hire - and, of course, our Simola Golf Clubhouse and Pro Shop - Simola Hotel, Country Club & Spa is perfectly suited to independent travellers, tour groups, and business travellers alike.

And surrounded as it is by the beauty of nature, it's sometimes difficult to remember that Simola's just 6 km from the centre of Knysna - and all the attractions of the Garden Route and Klein Karoo.

## **About us:**

**N2RS**

[www.n2rs.com](http://www.n2rs.com) [www.n2rs.com/westhill](http://www.n2rs.com/westhill) [www.n2rs.com/knysna](http://www.n2rs.com/knysna) [www.n2rs.com/wines](http://www.n2rs.com/wines)



N2RS is a small yet diverse company based in Knysna (on the Garden Route in South Africa).

Our portfolio includes event management and providing business services.

We are also local representatives for a small number of selected wine estates.

In June 2016 we opened our luxury guest house in the Westhill area of Knysna, and we look forward to welcoming you there. The picture below is the view from Westhill.

Our aim is to provide quality and value for money, whilst still ensuring a personal service.



Picture © 2016 N2RS (Pty) Ltd

[www.n2rs.com/bubblyandoysters](http://www.n2rs.com/bubblyandoysters)

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



# Bubbly, Oysters & Chocolates



## Thanks

Many thanks to all our sponsors without whom the event could not have taken place ... ranging from produce and logistics, to prizes for the charity raffle. **Local is Lekker ... #Knys1**



**Wu's Chinese & Sushi Restaurant**

Thanks also to the photographers on the night: Elle Redmann, Hylton Herd, Tracey Young and the Oyster Festival media.