



SwissCham Southern Africa— South Africa Chapter (SCSA-SAC)

Event Review

SwissCham - Fun & Networking Luncheon at the DeHoek Country House in Magaliesburg

Saturday: 28th of August 2010

Destination Magaliesburg: The members and guests of SwissCham Southern Africa have been invited to spend a special day at the DeHoek Country House, as part of it's "Celebrate Switzerland Month". Leaving the noisy and turbulent city of Johannesburg behind us, we arrive at the tranquil and serene location, after just a one and a half hour drive.



Nestled in a unique valley, distinguished by its pockets of indigenous bushes and a small bountiful river, we find the enchanting DeHoek Country House in this beautiful scenery. From the moment you cross the bridge leading up to the house, you experience the pleasure to be there, especially after being welcomed by the owners, Michelle and Michael Holenstein, who make you feel right at home.



Michael Holenstein is passionate about food and offers cuisine extraordinaire, the best of French cuisine with influences of the Mediterranean and Swiss. Swiss born and trained, he has worked in some of Johannesburg's top restaurants; in his home country Switzerland, and at the Gleneagles in Scotland.

At this special SwissCham event, Michael delighted us with a broad variety of typical Swiss food. I don't want to go into details about the deliciously prepared food we were privileged to taste, as I truly feel sorry for everyone who missed out on it!

We would like to urge our members to make use of these beautiful facilities for a weekend away, a business function, a special birthday, a candle light dinner, or just to enjoy a relaxing Lunch. For more info please visit: www.dehoek.com

"Relaxing enchanting DeHoek, to take you away from it all"



Along with the lunch we were to taste the superb wines from the Kyburg Wine Estate, presented by Fred Ruest.

Fred Ruest, after having been Chairman of a long standing SBC member, IMS Holdings, and past President of the SBC, he went on to become a wine farmer.

Kyburg Wine Estate is situated in the picturesque Devon Valley near Stellenbosch. The name Kyburg originates from a historic village in Switzerland, the area where the owners, Rosmarie and Fred Ruest, grew up.



On 18 hectares some 45000 vines were planted in 2000 and 2001. A diversity of root stocks and clones for the Cabernet Sauvignon, Merlot and Shiraz were carefully chosen. Their philosophy is "attention to detail" from pruning to harvesting.

The grapes for the Kyburg wines are chosen from the best positions in the vineyard, only, and about one third of the crop is used for their wine.

Each cultivar is matured separately for a minimum of 12 months, a limited quantity of Kyburg's ultra premium wine is matured for 24 months prior to bottling. Kyburg's total production is limited to 45000 bottles and 2000 bottles of ultra premium wine.

The wines:

CABERNET SAUVIGNON - a deep dark red with notes of cassis and tobacco leaf on the nose. The rich flavour on the tongue blends in well with the oak, fruit and acidity. A pleasant lingering aftertaste on the palate. This wine has a long life ahead.

SHIRAZ – A wine with a deep red, rich concentrated colour. On the nose are black berries, liquorice and coffee bean notes. As this full bodied wine opens up and develops, one is left with a long lasting spicy finish on the palate.

MERLOT – A wine with deep, well extracted colour and red berry fruits on the nose. Hints of creamy dark chocolate, liquorice and quince jelly appear as the wine opens up. A good dash of fruit and wood tannin, which brings forward a wine with a pleasing follow through.

33 *LATITUDE* – The blending of the three cultivars, predominantly with 60% Cabernet Sauvignon, some Shiraz and Merlot results in a wine that is gentle, elegant and tasteful, reflecting the very best fruits from the Kyburg Estate.

33 *LATITUDE SELECT* – This limited volume of Kyburg's ultra premium wine is carefully selected from first fill French oak barrels, wherein it matured for 24 months followed by another year before release. This wine has exceptional ageing potential and will be at its optimum after 5 years of its vintage. For more info please visit: www.kyburgwine.com

The feast then concluded with an extensive dessert buffet.



Followed by a final round off with the rich aroma from an espresso – sponsored by **NESPRESSO**.

9 Grand Cru blends, each combining a range of origins, with very varied personalities that have been meticulously created by Coffee Experts.

Firstly, you tend to detect the more delicate and aromatic notes: *Vivalto's* floral aroma, the hint of lemon from a *Cosi* and *Decaffeinato's* dash of red fruit. Then stir your coffee and take in the more intense, full-bodied notes that emerge, for example the cereal aromas from a *Capriccio*, *Roma's* woody notes and a hint of cocoa from an *Arpeggio*.



We would like to extend our sincerest thanks and appreciation to Michael Sinclair from Nespresso.

We were also treated to a presentation by Mahlon Maggott – RM Enterprises, of their wide range of **WENGER** knives and accessories.



A truly wonderful and relaxing day came to an end. We have thoroughly enjoyed not only the Swiss Food, but the Alphorn tunes that accompanied us throughout the day, played by George Leuthardt and Max Waspe.

We are looking forward to make this a yearly, social SwissCham event!





Daniela Maurer for
SwissCham Southern Africa