

## SOMETHING'S BREWING

## The cup runneth over for beer aficionados

How microbrewers are tapping into SA's thirst for quality

WITH the "proliferation of boutique breweries" in South Africa beer microbrewers are showing the world that when it comes to quality liquid craftsmanship "beer has long roots in the region, predating even wine", Sandra MacGregor said in The New York Times.

"South Africans' thirst for craft brews shows no signs of being slaked anytime soon. Over the next year the number of independent breweries in the country will nearly double."

What's even better is the produce of this growing pool of brewers can be sampled at a number of events, including Johannesburg's SA On Tap, Cape Town's Festival of Beer and the We Love Real Beer festival and the Clarens Craft Beer Festival in the Free State.

The Clarens event is the best because of its variety, Lucy Corne, who travelled to all of them over a year,



▲ Time to crack open a cold one: The Festival of Beer in Cape Town is one of many beer festivals taking place all over SA.

pizzas to sumptuous steak rolls and the best fish tacos this side of Acapulco", Corne said.

Aside from festivals the most talked-about beer-tasting route is in KwaZulu-Natal's Midlands. It's not "a conventional signposted A-to-B route [but] a quest through some of the province's loveliest landscapes to discover malts, ales and lagers made by passionate brewmeisters," vayamzansi.co.za said.

Rock-paper-scissors for the designated driver.

said in Getaway. With 92 beers "it is still the connoisseur's festival where sipping and savouring is the order of the day".

Even though many beer fests still think beer only goes with a boerie roll the Cape Town Festival of Beer has realised the benefits of good food pairing and "there's no doubt this was the fest where I felt best nourished with everything from wood-fired

## ITALIAN IDIOCY

## Tasteless tippie

Nazi wine doesn't go down well

YOU have to wonder how much alcohol the owners of Italian wine company Vini Lundardelli consumed when they created their latest wines. In what amounts to "the most offensive wine labelling of all time", the company is selling bottles of wine bearing pictures of Adolf Hitler, Dusten Carlson said on The Inquisitr.

The wines have names like *Mein Kampf* (My Struggle) and *Ein Volk, Ein Reich, Ein Führer* (One People, One Empire, One Leader, RIGHT).

But locals don't seem to be bothered even though integration minister Andrea Riccardi has sworn to look into it, The Telegraph said. "The only crime is that of apologising for fascism", prosecutor Mario Giulio Schinaia told Ansa news agency.



## POMEGRANATES

## Piquant passion

New flavours for budding chefs

INGREDIENTS are the key to culinary success and the latest secret weapon to great-tasting creations comes in the form of the healthy pomegranate.

The Passionate Pomegranate Company, a family-owned and -run farm in the Western Cape town of Swellendam has long been a proponent of the fruit.

Pomegranates are high on the must-eat list these days because they're a rich source of polyphenol antioxidants that can "help prevent heart disease, relieve stress and improve your sex life", Tamara

Cohen said in the Daily Mail.

The farm's juices and jams are world-class but their latest inventions are causing a stir: Ruby Splash, a light pomegranate reduction for dressing; Home Chef, a pomegranate sticky reduction for serious cooks; and Ruby Syrup, a sweet pomegranate reduction for desserts and dressings.

"These products will make you into an instant chef," chef Henk Klijn of Augusta De Mist said. "They are guaranteed to make everything taste a little more interesting and exotic."



◀ Ruby Splash, a pomegranate reduction, is an increasingly popular dressing.

42

The number of official commercial microbreweries in South Africa

## Marvellous meals to be had at Mosaic

RESTAURANT Mosaic – located in the Orient Boutique Hotel on the Francolin conservation area west of Pretoria – offers a "parade of flavours" by head chef Chantel Dartnall, Matthew Burbidge said in the Mail & Guardian.

Mosaic's showpiece three-hour, seven-course feast includes "a foie gras-filled macaroon – one of the most delicious things I have ever eaten – then a trout confit perched on a mound of celeriac, cooked with balsamic glaze and a bit of Granny Smith purée".

Former chef of the year Dartnall's "presentation and taste sensations will tickle all the senses", Eat Out said.

"But there's a practicality too, captured best in the potted wild mushroom soup and guinea fowl pie. She's innovative, ingenious and captures the imagination of those who fall for her culinary wizardry."

Call 012 371 2902 to book.



▲ Restaurant Mosaic is decorated in an art nouveau style.

By the numbers

150%

The growth in consumption of craft beers in the UK over the past year

60

volunteers helped researchers determine that pomegranates have anti-ageing effects on the brain and skin

20

analysed studies found eating dark chocolate daily results in reduced blood pressure