



MARINATE MEAT IN WOOLWORTHS COOKS ESSENTIALS APRICOT-AND-HARISSA GLAZE. **PAN-FRY** TO YOUR LIKING. **SERVE** ON A BED OF WILTED BABY SPINACH WITH FRESHLY SQUEEZED LEMON JUICE.

Cooks Essentials apricot-and-harissa glaze, R25.95 for 170 g



PERC' UP

■ Next time you're in need of an instant pick-me-up, head to Melissa's for its new single-origin coffees or loose-leaf teas. Supplied by Origin Coffee Roasting and Nigiro Tea Specialists respectively, the top-quality brews were specially selected for the predominantly Cape-based food store and deli. If you're a coffee lover, try the signature espresso blend, single-estate filter coffee or all-natural decaffeinated coffee. Tea aficionados will be spoilt for choice with Forest Berry, Earl Grey with blue flowers, Sencha Fukujya green tea, Ceylon Pettiagala, Kenyan Marinyn, Immensely Beautiful Herbal tea, Spicy Orange Rooibos or the house blend.

22 TASTE

GLAZED OVER

3 TOP TIPPLES

Shannon Vineyards caused a stir at Cape Wine 2008. Allan Mullins samples some of the new Elgin Valley winery's stellar elixirs

■ SHANNON VINEYARDS SAUVIGNON BLANC 2008

A Sauvignon Blanc that makes an immediate impact, this wine boasts a powerful bouquet packed with primary fruits, green pepper, nettle and asparagus. The palate is even more impressive, where the 15-percent oak-matured Sémillon adds a richness and full mouthfeel. This riper style of Sauvignon will develop beautifully with ageing and is a great match for sushi, tempura prawns or seared tuna.

■ SHANNON VINEYARDS MOUNT BULLET 2007

That so few people recognise this as a Merlot is an indication of how it goes way beyond what we have come to expect from South African Merlots. The nose is incredibly rich with beguiling layers of black and red fruits, and toasty oak. The palate shows amazing concentration, again combining fruit and oak, resulting from 20 months in French oak. The wine is still young, but exhibits the gorgeous aromas of blackcurrant, mulberry and black olive. It is very fine now but will grow to greatness.

■ SHANNON VINEYARDS PINOT NOIR 2007

The grapes from three vineyards with different soils are vinified and matured separately and, only once they have expressed their individuality, are they blended. A judicious ten months of oak maturation in Burgundian oak has added vanilla to the layers of red and black fruit, wild berries and spice. A winner with succulent rare fillet and porcini sauce.

There are only 500 cases of each of the Shannon wines. To enquire about purchasing the wines, e-mail info@shannonwines.com.

