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VINEYARD HOTEL & SPA'S WINE PARTNERS SWEEP AWARDS

South Africa, Cape Town, June 2010; **JUST** halfway through their popular 2010 Square Restaurant Gourmet Wine Calendar, the Vineyard Hotel's wine partners have already swept the boards with no less than nine awards for excellence.

The Old Mutual Trophy Wine Show lauded Klein Constantia, Warwick and Waterford estates with metalware in all colours – gold, silver and bronze. Klein Constantia took top honours for their 2009 Rhine Riesling, and walked off with bronze for their 2005 unwooded Sauvignon Blanc (Museum Class), their 2009 unwooded Sauvignon Blanc (Perdekloppe) and their Blanc de Blanc 1987 – also unwooded. Warwick Estate's First Lady Cabernet Sauvignon 2008 also claimed bronze honours, as did the estate's unwooded Professor Black Sauvignon Blanc 2009. The Cabernet Sauvignon 2006 from Waterford Estate was awarded bronze too, while the estate's Kevin Arnold Nadine Shiraz 2007 walked away with silver.

The Square Restaurant Gourmet Wine Evenings are now in their fourth year – and are hugely popular amongst Cape fine food and wine lovers. Informal and relaxing, "diners are encouraged to simply have fun," says Vineyard Hotel & Spa General Manager, Roy Davies. "Winemakers and estate owners mingle with guests throughout the evening, and the chefs are also there to talk to guests." The five wine partners for these gourmet evenings were carefully chosen specifically because the estates, while being world renowned, also represent the same values as the Vineyard Hotel & Spa – all are family run and committed to their craft.

Newly appointed Food and Beverage Manager at the Vineyard Hotel & Spa, Matt Deitchman, is also completely passionate about wine, and plans to continue building the hotel's wine legacy. Together with Executive Chef Alex Doherty, Matt has already launched a new a la carte dinner menu that includes "the Square's firm favourites, along with some spectacular new dishes. An additional new permanent wine paring menu has also been implemented, alongside the a la carte dinner menu," says Deitchman. "Dishes on this menu will be paired with wines from our wine partners, and there will be options of two-, three- or four-course paired menus. To create pairings, Deitchman works closely with newly appointed sommelier, Gregory Mutambe and the Square's Restaurant Manager, David Wibberley.

Gourmet Food and Wine Evenings will continue twice monthly until the end of October 2010, the final offering on the calendar featuring the eight Constantia Valley estates - Klein Constantia, Groot Constantia, Steenberg, High Constantia, Buiteverwaching, Constantia Glen, Constantia Uitsig and Eagles Nest. In the spirit of its winemaking heritage, the Vineyard Hotel & Spa is a haven for those passionate about fine wine and decadent dining. But book early if you want to enjoy a Gourmet Food and Wine Evening there, as seats are already scarce.

Updated Gourmet Wine Events – 2010

25 June – Elgin Valley wines with Paul Cluver
9 July – Thelema Mountain Vineyards
30 July – Springfield Estate
13 August – Groot Constantia Estate
27 August – Kleine Zalze Wines
10 September – Simonsig Estate
24 September – Creation Wines and Luddite Wines
1 October – Cape Chamonix Wines
29 October – Constantia Valley wines

For Square Restaurant & Sushi Bar 2010 Gourmet Wine Evening reservations call (021) 657 4500; email: eat@vineyard.co.za or visit www.vineyard.co.za for more news on dining promotions at the Vineyard.

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