

South Africa represented at Rheingau Gourmet & Wein Festival

As the only South African representative at the prestigious annual Rheingau Gourmet & Wein Festival, Henrico Grobbelaar, executive chef at The Twelve Apostles Hotel and Azure Restaurant, will team up with Bouchard Finlayson to highlight some of its top quality wines, expertly paired and served with Grobbelaar's modern South African menu.



The Rheingau, one of Germany's most prestigious wine regions, has been hosting the highly successful Gourmet & Wine Festival for over 17 years, thereby setting the standard for culinary enjoyment of the highest quality. Throughout the festival, which takes place from 21 February to 6 March 2013, an affluent gourmet audience of over 6500 guests, as well as 180 media, will be pampered with sophisticated gourmet creations.

Co-hosted by Horst Frehse, the GM of Cape Town's Twelve Apostles Hotel and Spa, Grobbelaar will be in good company, presenting amongst a host of international chefs from France, Germany, Switzerland, Austria, Italy, Portugal, Japan and New Zealand, who between them share no less than 48 Michelin Stars.

The South African delegates will also participate in the prestigious, already sold-out Welcome Party for 450 guests. The event is to be held in the historic grounds of the 12th century monastery Eberbach, where Grobbelaar will present Beef Tartar 'Azure' matched with Bouchard Finlayson wines. The opening night will be followed by another 50 events, comprising cooking shows and cooking demonstrations in the morning; food and wine pairing lunches covering special topics at noon; wine tastings in the afternoon; and gala dinners in the evening.

Südafrika Lunch highlights South Africa's best in food, wine

He will host a sold-out 'Südafrika Lunch' for 140 guests at the picturesque Kronenschlösschen Restaurant in Eltville-Hattenheim on Saturday 23 February, which will be presented by renowned German wine expert, journalist and author, Ingo Swoboda.

These include crayfish tail served with mild Bo-Kaap lentil curry with coriander yoghurt, complemented with Bouchard Finlayson's 2011 Crocodile's Lair Chardonnay; followed by springbok loin with sweet corn polenta, butternut, beetroot and pomegranate, paired with Bouchard Finlayson's 2009 Hannibal. A delicious Italian/French blend, the essence and soul of the Hannibal 2009 is captured in the pitching of six grape cultivars: Sangiovese, Pinot noir, Nebbiolo, Shiraz, Mourvèdre, and Barbera to perfectly complement the chef's signature dish.

Frehse says he looks forward to showcasing South Africa's first class wine and cuisine at this prestigious international gourmet rendezvous. "It is a great honour and a wonderful opportunity for our young chef not only to present his creations to a very sophisticated international audience, but also to watch and learn from some of the world's top celebrity chefs. He will no doubt be inspired to return home with some very creative culinary ideas and influences, to further enhance our offering at the hotel."

For more information, go to www.rheingau-gourmet-festival.de.

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