

# Calling all sommeliers for SA's Best Young Sommelier competition

To empower the next generation of professional sommeliers, the South African Sommelier Association (SASA) in association with Moët & Chandon introduces the Best Young Sommelier competition, with entries now open until 29 July 2017, from 9am to 5pm each day.



Jean Vincent Ridon: Manager of the South African Sommelier Academy, ASI Sommelier and Founder of the South African Wine Tasting Championship

Dedicated to the discipline, art and love of fine beverages, the competition is an opportunity for young sommeliers between 21 and 30 years old, who share the joy and energy of wine spirits, to expose themselves to a competition environment that could provide the career break they've been looking for.

## What do you need to know about the competition to enter?

You would be required to have a good overall knowledge of South African and international wines in terms of region, viticulture and vinification, as well as basic knowledge of beers, ciders, spirits, water, coffee and tea. Questions will include topics such as wine styles, regions of origin and terminology, wine label information, wine regulations, wine storage and you'll be tested on social skills as well as your ability to interact with the patron.

## Do you need to be a qualified sommelier to participate?

You don't need to have formal training or hold a sommelier qualification to join but you must be employed in the service of food and wine at the time of entry and have a minimum of three years' experience in the hospitality industry. You must be an active SASA member or sign up on the SASA website before

entry.

You can be of any nationality but must be a resident and employed in South Africa to participate.

## How do you enter?

In the first round, you'll put your knowledge to the test with short multiple choice and essay questions.

To enter, simply download the online test from the [SASA website](#), anytime from now until 29 July (from 9am to 5pm each day). Complete your application in handwriting or type your answers with corresponding question numbers and your name marked clearly on each page.

The final submission deadline is 5pm on 29 July. Completed tests to be sent via email to [info@sommelier.org.za](mailto:info@sommelier.org.za). Participants will be notified whether they have made it into the second round by 31 July 2017.

## Where does the second round take place?

If you make it through to the next round, you'll be invited to the quarter finals consisting of a test in three parts: (1) theory, (2) service and (3) tasting.

## These tests will take place on:

- 14 August 2017: Cape Town
- 16 August 2017: Johannesburg
- 18 August 2017: Durban

## How about the semi-finals and the finals?

The semi-finals will take place on the morning of Monday, 4 September 2017 in Johannesburg, from 7.30 am onwards. You'll be welcomed at each venue by a panel of judges, including:

### Quarter final judging panel will include:

- Higgo Jacobs: Founding member and current chairman of the South African Sommeliers Association
- Xolani Mancotywa: Moët Hennessy private clients' manager
- Manuel Cabello: Head Sommelier, Ellerman House

### Semi-final judging panel will include:

- Jean Vincent Ridon: Manager of the South African Sommelier Association and founder of the South African Wine Tasting Championship
- Germain Lehodey: Head Sommelier, Mosaic Restaurant
- Michael Crossley: Graduate of the Wine Judging Academy, a Chevalier de Tastevin and a recipient of the 'Ordre des Coteaux de Champagne', he judges locally and abroad.

During the course of the morning, these experts will judge your ability to taste and identify spirits, test your theoretical knowledge and give you a standard service task, such as decanting service or sparkling wine service. You'll then get to relax during a lunch break.

Only three of you will be selected for the finals which will take place that same afternoon.

## What will the winner receive?

A place in the SASA Sommelier Course Level 2 presented by the Sommelier Academy and a coveted opportunity to compete in the Moët & Chandon Best Sommelier South Africa challenge in 2018. And of course, a magnum of Moët & Chandon to toast to your celebratory #moëtmoment!

## Celebrating the winners in a true #moëtmoment

At the end of the challenging final day of the competition, a winner, 1<sup>st</sup> and 2<sup>nd</sup> runner up will be announced and we'll toast them in a true #moëtmoment of celebration.

## Terms and conditions

*Travel to and from the competition venues is the responsibility of the entrants.*