

Entries open for Bollinger Exceptional Wine Service Award 2013

The 2013 Bollinger Exceptional Wine Service Award closes for first round entries on 31 May 2013. As in previous years, the winner of the 2013 competition will be announced in November and will win a trip to France, including a trip to the prestigious House of Champagne Bollinger, the sponsor of the award.



This annual competition, a joint initiative between Vinimark the Wine Company and the Reciprocal Wine Trading Company, is aimed at enhancing and recognising the calibre of local sommeliers and wine service staff. It was launched in 2011 and proved successful.

Ginette de Fleuriot, marketing manager at Vinimark and organiser of the award anticipates more entries this year, "We look forward to an increased number of entrants and wider representation from all of South Africa's premier tourist regions.

"This industry-wide initiative was established to advance the interests of all of the country's fine wine producers and those who make their living from the sale of wine in hotels, restaurants and wine bars. The sponsors and organisers trust that this competition will continue to act as a catalyst for the hospitality industry to expand training facilities and support local sommeliers and sommeliers-in-training, in the interests of all those who enjoy dining out."

Support from South African sommeliers

The recently formed South African Sommelier Association (SASA) is fully behind award and some of its members will be judges at the competition. The association aims to provide training and mentorship to guarantee the continuous development of professional standards of wine service at the highest level.

Neil Grant, chairperson of (SASA, states, "Wine service has a poor history in South Africa and only with incentives such as these will we find an improvement within the industry. Chefs in South Africa over the past 10 years have proven how good they are and now wine stewards/sommeliers need to be part of this movement so we can challenge the international markets." SASA has committed to mentoring the winning candidates to assist in guaranteeing continued professional wine service of an international standard.

Entry criteria

- Those currently employed in the service of food and wine and with a history of a minimum of three years of such service.
- Contestants are required to have substantial knowledge of the local wine scene and of the professional service of both food and wine.
- An adequate knowledge of international wine appellations and styles of wine is also a prerequisite.
- More importantly, the contest examines the ability of those selling wine in the hospitality industry to relate what is produced in South Africa to the expectations of international visitors more familiar with the major wine producing

regions of the world.

Judges at all rounds of the competition will include internationally trained sommeliers; Cape Wine Masters and members of the hospitality trade.

For more information, go to www.wineserviceaward.co.za.

For more, visit: <https://www.bizcommunity.com>