

BY GREG  
LANDMAN

## FINE WINES

It's a long way from Soweto, to the hallowed halls of KVV Paarl. As one enters the almost cathedral-like atmosphere here, one is tempted to ask 'What's a nice girl like you doing in a place like this?' But the answer would be a modest 'I am so lucky, just to be here makes me feel great.'

Nomonde Kubheka is one of the talented team at KVV, under the leadership of head winemaker Richard Rowe. She says, however, that the first time she tasted red wine she thought to herself, "Yuk, who would ever want to drink this kind of thing on purpose." How tastes change: today she is a highly respected member of the wine-making fraternity, judging on the SAA Wine Awards, as well as on the Diners Club Winemaker of the Year Competition. Her journey to this place cannot have been easy.

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she received her BSc Agriculture at Stellenbosch University in 2003, having been taught in a dual language medium in which Afrikaans (an almost foreign language to her) played a major role. But there are absolutely no 'hard-done-by' notes in her repertoire; she is upbeat and has every right to be. Her ambition is to "share what I know and love and appreciate about wine, to empower others to reach their goals." She disarmingly admits, with an infectious laugh, "I guess you can say that I am stuck with wine, and it is stuck with me." The world in which she lives demands that she try harder, do better, and excel – things on which she obviously thrives.

**Allesverloren 022 461 2320**

### KVV WINEMAKER

NOMONDE KUBHEKA

Nomonde was born into a middle class Sowetan home in 1978. There was always wine in their house but her taste took a while to develop. It was her father who steered her towards a career in wine, taking her to Stellenbosch for the first time. She attended a bridging course at the university which enabled her to enrol as a full-time student. During her first year she applied for a KVV bursary, which she was 'lucky' enough to get. Hard work and talent complete the story – so far. She lives in a flat in Durbanville, has a small circle of friends who love going out, watching DVDs with the obligatory popcorn, and, of course, red wine.



### AND HER WINES

CATHEDRAL CELLAR  
TRIPTYCH 2007



A seductive, multi-layered red blend. (Cabernet Sauvignon, Shiraz, Petit Verdot and Cabernet Franc) packed with the ripe red-berry flavours of a Cape summer. Superb with red meat casseroles, and a bit of well-matured cheddar at the end of a meal. R86 at the KVV Wine Emporium.

SHIRAZ 2008



Some smoky nuances from 12 months in third-fill barrels, lots of dark red fruit, good grip, long finish and nicely controlled tannins make this a great wine to have with roast pork – and plenty of unhealthy, but oh-so-delicious crackling. R45 at the cellar.

CAFÉ CULTURE  
PINOTAGE 2009



Don't be misled by the name, this wine does not taste of coffee, but is instead a delicious take on our very own varietal, Pinotage. A deep red colour and nice ripe fruit on the nose leads one into a dark fruity world, marvellous with pastas and panna cotta and berries. R44 a bottle.