

# Wine Diva WINE CLUB

*Presents*

## STELLEKAYA

### *Ladies Luncheon*

*21 February 2009*

11.30am – 3.30pm

#### *Meet the Woman Winemaker*



Ntsiki Biyela had humble beginnings. She grew up under African skies in Zululand with stars in her eyes about going places beyond her home in a place called Mahlabathini.

After Matric, with dream of a bright future but no money for further studies, Ntsiki found work as a maid for her extended family in Durban and worked in this capacity for one year. But Ntsiki was destined for greater things, and received a full bursary from SAA to study winemaking and stay at the university in the quaint town of Stellenbosch.

Ntsiki persevered with her BSC Oenology until completion and took over the winemaking at Stellekaya in 2005, and has now completed 4 harvests in the Stellekaya Cellar, where she is involved in all levels of production from the vineyard through to the bottle.

Ntsiki explains that she enjoys working with red varietals and particularly revels in making blends, “Blending the flavours and characters together so that they balance and enhance each other is like getting various different personalities together in one room and making them all get along.”

“All red wines are different and I enjoy seeing people’s reactions to them. I encourage people who are new to drinking red wine to start off with something lighter and fruitier such as our Hercules or Boschetto and then take it from there. A person must learn to walk before they can run and the same applies to wine tasting and drinking, don’t start with the blockbusters if you are not used to red wine.”

“When people tell me that they don’t drink red wines then I have to ask for a reason. I don’t enjoy oysters but I have tried them at least to make sure.”

Ntsiki has travelled far and wide as a woman in wine. In 2005, she spent 2 months assisting with the harvest on a wine estate in Bordeaux, where Ntsiki was required to do a lot of physical work and she cleaned the tanks and did the pump-overs herself. “It was challenging but fun working experience”, she reminisces. In 2007, Ntsiki travelled to California to meet various winemakers and exchange ideas. She has also visited Holland, Germany, Sweden and London, but quickly adds, “when I need to feel grounded I go back home.”

## *Tour the Cellar with Ntsiki*

Stellekaya means home of the stars. Stelle is Latin for star and Kaya is iZulu or iXhosa for home. The Stellekaya winery used to be an old brandy maturation cellar and has been completely renovated to accommodate the 10 000 cases of premium red wine produced every year. The winery is owned by Dave and Jane Lello, and Lindie Smith is the general manager.

Stellekaya is a specialist producer of only red wine and their grapes are sourced and selected from producers in the area. “We keep control and have regular meetings with our grape producers to ensure the quality that we want,” explains Ntsiki.

The Stellekaya winery is conveniently located close to the town centre in Stellenbosch. During harvest time a crane brings the berries up to the cellar, where the juice is extracted from the grapes using a wooden basket press. The punch down method and open fermentation are used for wine production. The wine is matured in French oak barriques for any period between 10 and 22 months depending on the style of wine being produced.

## *What's for Lunch?*

Lunch will be served seasonally fresh and light with 3 types of quiche, 3 types of salads, desserts and coffees. Enjoy Stellekaya wine with your meal.

## *The Wines (and the Lindt!)*

Indulge in a coupling of Stellekaya wine and Lindt Chocolate. The right wine matched with the right chocolate can be heavenly. Ntsiki will take us through the influences and nuances that the chocolate brings out in the wine and the experience promises to be delightfully mouth-watering.

### *Stellekaya Hercules (with Lindt Extra Creamy Milk)*

The Hercules is a fruity blend of primarily Sangiovese, Merlot and Cabernet Sauvignon. This is a lighter style wine which can be enjoyed with tomato-based meals. The wine has a great balance of fruit and acidity.

### *Stellekaya Shiraz (with Lindt Extra Fine Dark)*

The Shiraz is a full-bodied wine, deep red in colour, with lovely spicy yet very well balanced fruit flavours. It's lighter and elegantly different from the typical Shiraz.

### *Stellekaya Merlot (with Lindt Pear)*

The Merlot is enjoyable and easy drinking. The wine is smooth with soft tannins and fruity nuances of plums, chocolate and blackcurrant.



### *Tips for wine and chocolate pairing: (source: cnn.com)*

- The chocolate shouldn't be sweeter than the wine.
- The darker the chocolate, the more likely it will be to taste good with red wine (partly because chocolate with a higher percentage of cacao has less sugar).
- The darker chocolates, with deep-roasted flavours, pair well with wines with dark, toasty notes themselves.
- Port-style and sweet late-harvest reds tend to be the best matches for chocolate desserts.

## *The Wine Diva Wine Club*

To become a member of the Wine Diva Wine Club and receive notifications of events like these, simply email [wineclub@winediva.co.za](mailto:wineclub@winediva.co.za). Registration is free and you will be added to the club mailing list and receive special offers and notifications of events as they come up, as well as wine specials. Membership is open to women in Gauteng and Cape Town. [www.winediva.co.za](http://www.winediva.co.za) is updated regularly with details of upcoming events.