

## INSIGHTS FROM HIGGO JACOBS, CHAIRMAN OF THE SOUTH AFRICAN SOMMELIERS ASSOCIATION



### **What is your number one wine rule to live by?**

Wine is a beverage. Keep it simple. Especially when facilitating a role to the market.

### **What are your favourite wines to drink when relaxing after work?**

Light reds – Cinsaut, Gamay Noir, Grenache, Pinot etc.

### **What South African wine do you think is underrated?**

I think perhaps our Bordeaux-style white blends and our Chardonnays are not quite getting the recognition they deserve yet.

### **Who has impacted you most in your career?**

Sophia Loren.

### **Where do you see South African wine trending in the next five years?**

I think we will tap into our heritage with more vigour over the course of the next decade. We have been following other major wine-producing regions in the modern era, and only now are we starting to rediscover our old Cape varieties and wine styles. Varieties like Muscat Blanc, Semillon, Chenin (obviously) and Colombard will surface more and more in new interpretations of 'Cape Blends'. So will Cinsaut and Pinotage.

### **What should sommeliers look out for as something off-the-beaten-path in the current South African wine category?**

Look out for producers from areas historically associated with high volume production, now farming for quality. Some growers in areas like Breedekloof and Olifants River have very interesting wines coming into production. We've only started scratching the surface in South Africa.