



Interview with Joakim Hansi Blackadder, WOSA Sommelier Cup judge

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

Since I am a cost-conscious guy, it normally means choosing between the wines by the glass that will not survive for the next service. Light reds and mature whites are preferred.

Where do you begin when pairing wine with food?

I start by looking at structure and dominant flavour profiles in a dish, thereafter I choose two to three wines to calibrate style, intensity and body more accurately, and possibly do a second round of narrowed down wines if the first round does not give gratifying results.

What is the most exciting South African wine region and why?

Sutherland-Karoo, due to the extreme altitude and diurnal temperature range. When the right type of varieties gain vine age in those conditions we will have some seriously great stuff coming from there.

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

Purer and cleaner fruit with less wood impact, partly due to the exchange rate. The premium South African wines will catch up a bit internationally and increase in price locally. A whole range of new varieties will become present in the market.

Which South African wine do you think is underrated?

Glenelly Grand Vin Chardonnay 2013 – a little Meursault hiding in there given another year or two.