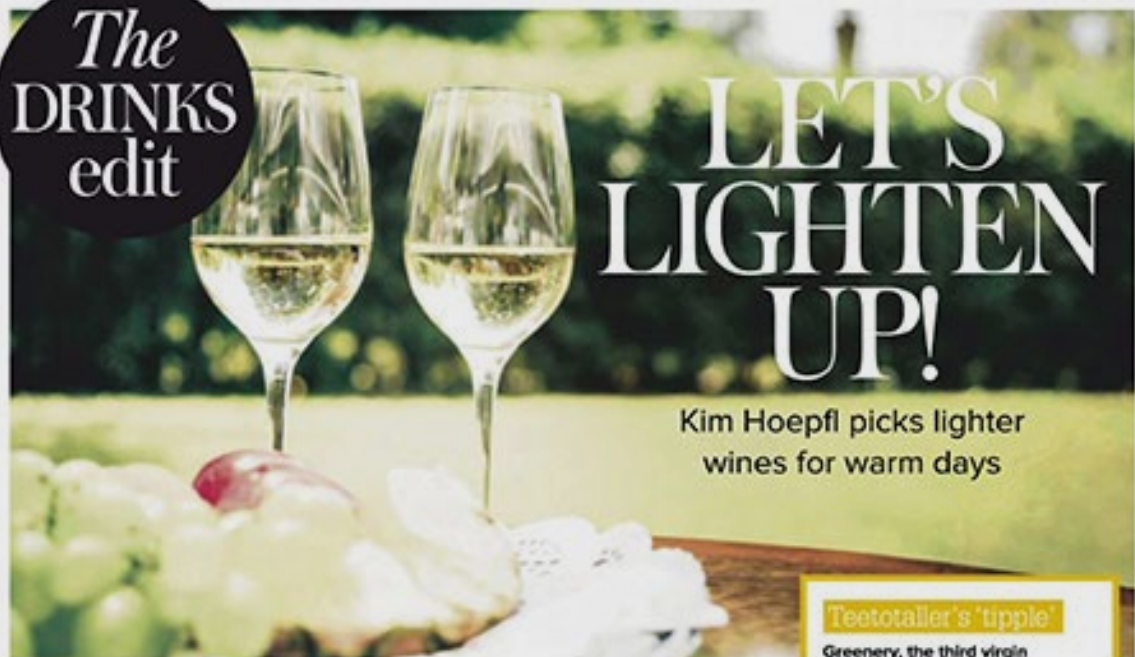


woman&home

The
DRINKS
edit

LET'S LIGHTEN UP!

Kim Hoepfl picks lighter
wines for warm days



Teetotaler's 'tipple'

Greenery, the third virgin G&T in The Duchess range, is the perfect drink for alcohol-free occasions. Infused with garden botanicals – such as rosemary, lime and hints of cucumber – this is a refreshing and elegant beverage. Garnish with slices of lime for optimal enjoyment. RRSP R72 for four 275ml bottles



Van Loveren Almost Zero % Alcohol Wonderful White (R65) With only 0,5% alcohol and a lot less kilojoules than regular wine, this is a great choice for those who want to enjoy the taste of wine without the alcohol.



Paul Cluver Estate Riesling 2017 (R110) This one has an electric acidity and roundness, layered with flavours of fresh lime and a delicate perfume.



Fryer's Cove Doringbay Sauvignon Blanc 2018 (R95) Proximity to the cold Atlantic Ocean might account for its salty tang and round, pure grapefruit flavours. One of my favourites, it's excellent with fish and chips.



Grande Provence Chenin Blanc 2017 (R95)

A delicious melange of white peach and almond, this Chenin Blanc won Gold at the 2018 Old Mutual Trophy Wine Show. A very welcome aperitif, but just as good with light, summery food.



Usana Pinot Gris 2017 (R88) A good alternative for those who love Sauvignon Blanc, each silky mouthful boasts a flinty smokiness, overlaid with yellow peach. Truly superb on a hot afternoon with garlic and tomato mussels tossed in pasta.



NEW ON SHELVES

This recently launched, award-winning Manula Cream Liqueur (R120 for 750ml) from Four Cousins is pale, sweet and creamy. It's made to be enjoyed over crushed ice, but I think it's equally good in an iced coffee. **with**

the last of the summer wine