

## ON A CLEAR DAY YOU CAN SEE FOREVER.....

I recently had the privilege and pleasure of attending a preview of Idiom Vineyard's fabulous new Tasting Room and Restaurant on their farm near Sir Lowry's Pass. I was already familiar with many of their wines, so relished the opportunity to taste them at "their home".

The Sir Lowry's area is spectacular and under-visited, happily there will now be one more reason to make a visit there.

The restaurant at the Idiom venue, which opens its doors in June 2016, will offer fusion dishes of South African and Italian cuisine with a modern twist, all tuned to pair with the impressive variety of the Idiom wine offering.

The facility's splendid hill top situation offers a breathtaking 360 degree view of the Helderberg basin and the full expanse of the Cape Peninsula, from Table Mountain to Cape Point, with False Bay in the foreground.



The light and flow of the upstairs tasting room and restaurant interior are topped with gorgeous beams cut from selected alien Eucalyptus Cladycalyx (Bluegum) trees and the views afforded add so much to the experience.

The Italian warmth and passion of the welcome from Idioms owners, the Bottega family was enchanting – one immediately felt at home in their company. .

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Prepared by Chef Irwin de Vries, we were treated to a beautifully conceived and executed Tasting Menu and wine pairing.

We started with an Amuse Bouche of Panko Crusted Mozambican Prawns, Avocado Puree with a Wasabi Aioli. Harmonising with this was an Idiom Viognier.

For Starters there was a Trio of Venison – Impala Tartare encrusted with a Chestnut Puree, Kudu Carpaccio laced with a Green Fig Aioli and Seared Warthog on a bed of fresh Rocket dressed with Wild Honey and Mustard. A yummy Idiom Sangiovese went perfectly with it.

Mains were a Chargrilled Beef Fillet set on Smoked Exotic Mushrooms served with Fondant Potato, Steamed Greens and a Cabernet Sauvignon jus. Paired with this was a glass of Idiom Cape Blend (Pinotage, blended with Cabernet sauvignon, Cabernet franc and Merlot).

We ended the meal with a Rooibos Tea Pannacotta served with a Peach Compote and set on Almond Genoise Sponge. With it, bearing a grand name, we enjoyed Imperium White Gold, a Viognier extraction that would work equally well either as a sweet aperitif or a dessert wine.

Afterwards, at my request, I was given a taste of their limited edition Petit Verdot. It didn't disappoint and is a fine example of that often ignored wine.

The Tasting Room and Restaurant as we experienced it, already impressive, are a work in progress and with the vision, passion and drive of the Bottega family, the Idiom farm is heading towards becoming a winelands destination of choice. It's a bit of a drive, but definitely worth the effort.

I certainly want to return to taste through their whole range of wines, while seeing forever.....



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