

# Cape Legends supports inaugural Inter Hotel Challenge

Cape Legends is donating wine and prizes and funding the overseas travel of the challenge winner in the début Inter Hotel Challenge, aimed at promoting mentorship and advancing the transfer of skills within the Western Cape hotel and tourism industries. The South African Chefs Academy (SACA) and Showcook.com are running the social responsibility initiative.

The challenge involves a line-up of luxury Western Cape hotels and their executive chefs and sommeliers or wine ambassadors, supporting and mentoring candidate chefs and wine stewards to create optimal wine and food pairings. These are currently being introduced at individual lunches organised by each participating hotel.

Judges evaluating the pairings are Marilyn Cooper, CEO of the Cape Wine Academy; Chefs Paul Hartmann and Brian McCune, both members of SACA; Marieta Human of the Western Cape Pork Producers' Association, accomplished sommelier Higgo Jacobs and Cape Legends' wine ambassador, Carolyn Miller-Krogh.

The food and wine combinations they select will be presented and judged at the finals, an intensive two-day cook-off at the South African Chefs Academy in Cape Town, 28-29 August 2013.

The winning food and wine partnership will be announced at an exclusive black-tie charity event at the Vineyard Hotel & Spa on 26 September, with the proceeds shared equally amongst StreetSmart SA, Our Kids of the Cape and Friends of ARO Outreach.

In addition to the return flight to Bangkok for the winning trainee chef, Cape Legends is donating the wines for all the pairing and judging events, as well as for the black-tie charity finale dinner at the Vineyard Hotel & Spa. It is also donating wines and experiences that will be raffled in aid of the three charities. These include a case of Desiderius MCC, an overnight stay at the beautiful Plaisir de Merle wine estate situated between Paarl and Franschhoek and wine blending experience with winemaker Guy Webber of Stellenzicht Wine Estate.

## Participating hotels

La Residence (The Royal Portfolio) and Stellenzicht Wine Estate

Executive chef: Lennard Marais

Candidate chef: Phumeza Maxwele

Candidate wine steward: Evan Sampson

Winemaker: Guy Webber

Taj Cape Town and Zonnebloem Wines

Executive chef: Shyam Longani

Candidate chef: Shu-Aib Bassier  
Sommelier: Tatiana Marcetteau  
Candidate wine steward: Ayanda Mkune  
Winemaker (cellarmaster): Deon Boshoff

#### The Queen Victoria Hotel and Durbanville Hills Wines

Executive chef: Craig Paterson  
Chef du cuisine: James Dempster  
Candidate chef: Thaabiet Adams  
F&B manager: Chris Weston  
Candidate wine steward: Francisco Domingos  
Winemaker (cellarmaster): Martin Moore

#### Radisson Blu and Fleur Du Cap Wines

Executive chef: Grant Kennedy  
Candidate chef: Bonga Galada  
Candidate wine steward: Heinrich La Meyer  
Winemaker: Sanelisiwe (Praisys) Dlamini

#### Mount Nelson and Uitkyk Wine Estate

Executive chef: Rudi Liebenberg  
Candidate chef: Catherine Adonis  
Sommelier: Carl Habel  
Candidate wine steward: Farai Magwada  
Winemaker: Estelle Lourens

#### The Vineyard Hotel & Spa and Desiderius and Pongrácz Méthode Cap Classique

Executive chef: Alex Docherty  
Executive sous chef: Shane Louw  
Candidate chef: Samantha Temmers  
Candidate wine steward: Ndaba Dube  
Winemaker: Elunda Basson

#### Bushmans Kloof and Lomond Wines

Executive Chef: Floris Smith  
Candidate chef: Sorita Booysen  
Candidate wine steward: Jeffrey Dalingozi  
F&B manager: Michel Bouic  
Winemaker and viticulturist: Kobus Gerber and Wayne Gabb

#### The Twelve Apostles Hotel & Spa and Neethlingshof Wine Estate

Executive sous chef: Christo Pretorius  
Candidate chef: Oscar Ndlovu  
Sommelier: Gregory Mutambe  
F&B Manager: Gavin Ferreira  
Candidate wine steward: Brian Mahlangu  
Winemaker: De Wet Viljoen

#### The One&Only Cape Town and Le Bonheur Wine Estate

Chef du Cuisine for Reuben Riffel: Victoria Stott  
Candidate chef: Michelle Jefftha  
Sommelier: Luvo Ntezo

Candidate wine steward: Tinashe Nyamudoka  
Winemaker: Lauren Snyman

The Cape Grace and Plaisir De Merle Wine Estate

Chef: Malika van Reenen

Candidate chef: Gert Böcking

F&B: Michael Liffman

Candidate wine steward: Marlvin Gwese

Winemaker: Niel Bester

## **Prizes**

The challenge winner prizes include a three-month working stint for the top candidate chef at the luxurious five-star Sukhothai Hotel in Bangkok, Thailand, with flights paid for by Cape Legends. The Cape Wine Academy is sponsoring bursaries up to the value of R35 000 for the top three wine stewards. The Queen Victoria Hotel is donating R15 000 towards the education of the winning candidate chef and wine steward. The finest KitchenAid equipment will be awarded to both the winning baker and, by extension, the hotel. Le Creuset will be giving away top-of-the range pans while Indispensable Scanpan knives will be presented to the top candidates. Lindt is offering three Master Classes for the successful candidates and Random House Struik will be sponsoring books.

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