

FOOD & DRINK

DRINKS CABINET

CHAMPAGNE, BEER, FYNBOS BRANDY: SIX NEW TIPPLES TO ADD TO YOUR DRINKS CABINET

FROM A DOM PÉRIGNON COLLAB WITH LADY GAGA TO A FORAY INTO BRANDY-MAKING BY A FAMED GIN-MAKER, HERE ARE WADE BALES' LATEST PICKS FOR YOUR LIQUOR CABINET

11 June 2021

Words: Wade Bales



Sugarbird Cape Fynbos Brandy.

Image: Supplied

1. SUGARBIRD HIGH

Best known for its quality fynbos gin, the Cape's famed Sugarbird has spread its wings into the world of luxury brandy. Aged in French-oak barrels for 14 years, chenin blanc and colombarid grapes provide the ideal distillate. Once the ageing process is complete, this delicate liquid is trickle-filtered through honeybush and other fynbos botanicals by Sugarbird's artisan blender. Finally, a little squeeze of rooibos honey adds a naturally smooth nuttiness to the Sugarbird XO 14 Year Old.

2. DOM PÉRIGNON'S UNLIKELY PAIRING

Here's a collaboration you didn't know you needed: acclaimed champagne house, Dom Pérignon and pop diva Lady Gaga have joined forces to celebrate creative freedom. Having designed a limited-edition sculpture to mark this celebration, Lady Gaga's artwork acts as a veil, housing a jeroboam of Dom Pérignon Rosé Vintage 2005. Limited to 110, these exclusive pieces will be showcased in flagship Dom Pérignon locations and sold in private sales around the world (South Africa included). All the profits from the sales will go to Lady Gaga's Born This Way Foundation.



Dom Pérignon Rosé Vintage 2005.

Image: Supplied

3. THE ULTIMATE SELTZER

All over the world, hard seltzers are growing at a spectacular rate, so why not give a brandnew, homegrown one a try? Southfields Hard Seltzer is a spiked sparkling water with just a hint of natural flavours. Whether you opt for Mixed Berry or Lemon Zest, prepare for a truly refreshing drink, low in sugar and calories, and completely gluten-free.



Southfields Mixed Berry Seltzer.

Image: Supplied

4. LA MOTTE PIERNEEF SAUVIGNON BLANC 2020

La Motte's exclusive Pierneef Collection pays tribute to true craftsmanship — from its exquisite lino-cut label (celebrating the renowned artist JH Pierneef's portrayal of the South African landscape) to the sublime wine that awaits inside the bottle. Staying true to the elegance of previous vintages, the 2020 Pierneef Sauvignon Blanc brings a beautiful minerality that complements the citrus, green pepper, and cape-gooseberry flavours on the palate. Enjoy alongside seafood, or even Chinese or Thai cuisine.





Image: La Motte Pieree.

5. NEETHLINGSHOF 1802 COLLECTION CABERNET SAUVIGNON

A new, premium range from Neethlingshof has just been unveiled, honouring the estate's original wine cellar (completed in 1802). This maiden release features single-varietal bottlings of cabernet sauvignon and pinotage, two red varieties for which Neethlingshof has garnered an exceptional reputation. A true testament to the character and quality of cabernet sauvignon grown in Stellenbosch, this fine example will continue to mature with grace and elegance over the next 20 to 25 years.



6. THE HIPPEST HOPS FROM JACK BLACK

Jack Black's latest offering is as fresh as it is feel-good. Made from justharvested hops, this year's Fresh Hop brew is made from Southern Sublime hops that lead to a really lipsmacking, limited-edition IPA. Serve icecold alongside a scrumptious meal.



Jack Black Fresh Hop.

• *With over two decades of experience in the luxury-drinks market, [Wade Bales](#)' passion is sourcing really great drinks and sharing them with really great people.*

• *From the June edition of **Wanted**, 2021.*

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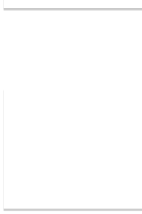
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