



# The Perfect Bean

Words: **Daniel Scheffler** Photographs: **Damon Hyland**

Forget the American need to be intravenously hooked up to a caffeine drip. SA's taken inspiration from bean-hunting Australians and is opening artisanal coffee shops around its cosmopolitan centres. Coffee hubs are offering eight- to 12-hour slow-brewed Kyoto iced coffee, single-origin espressos and aged green coffees sealed in wine barrels for months on end – so much more than just a cappuccino!

A pioneer in this vein is Rosetta Roastery in Cape Town, which has avoided gimmicks and instead focuses on timeless elements of variety, quality and sustainability with its bean and coffee offering. According to its co-owner, Jono Le Feuvre: "The

slow-brew wave – which includes pour-overs, chemex and siphons, with a true appreciation for the varietal- or terroir-related subtleties and flavour nuances – is relatively new in this country." He believes there's also a definite move towards single-varietal coffees, in the same way wines are differentiated not only by their region of origin, but by the varietal of grapes used. So it's simply, purely and exaltedly coffee. Pop into Rosetta



Roastery at Unit F106, Woodstock Industrial Centre, 66 Albert Rd, Woodstock

[www.rosettaroastery.com](http://www.rosettaroastery.com)

You can also pay a visit to the Green Bean African Roastery in Jo'burg, a boutique coffee roasting facility in Casalinga restaurant, Muldersdrift. To buy their beans,

[www.beancoffee.co.za](http://www.beancoffee.co.za)

## HOW DO YOU LIKE YOUR WINE?

With a large dose of eccentricity? Then head to Barrels & Beards in Bot River on 20 April. The community annually celebrates local winemakers' harvests and they pair it with an unusual tradition – "no shaving or barber visits for the duration of the harvest season". Watch the beard parade, sip cellar gems, enjoy a potjiekos dinner with *sakkie-sakkie* tunes and buy wines from over eight local producers. Barrels & Beards starts at 5pm and is held at The Old Shed at Anysbos Farm on the Swartrivier Rd, Bot River. No kids under 12 allowed. Tickets cost R250. To book, [✉ nicolene@botriverwines.co.za](mailto:nicolene@botriverwines.co.za)

Don't miss the Mpumalanga Wine Show on 26 and 27 April, hosted by wine fundi Michael Fridjhon and the team behind the country's premier wine festivals. You can sample and stock up on your favourite tipples (through the Shop@Show facility) plus enjoy shopping for olives, wine accessories and artisanal products. Tickets through Computicket or at Checkers Money Markets counters. [www.mpumalangawineshow.co.za](http://www.mpumalangawineshow.co.za)



**SPRIT OF AFRICA** LOCAL FAVOURITE AMARULA HAS GAINED SERIOUS STATUS AROUND THE GLOBE. CONDUCTED ON BEHALF OF DRINKS INTERNATIONAL, THE SURVEY BY LESLIE HENRY MARKETING RESEARCH POLLED THE TOP 100 GO-TO GLAMOUR DRINKS SPOTS IN CITIES LIKE LONDON, PARIS, MILAN, MOSCOW, NEW YORK AND BUENOS AIRES, AND PLACED AMARULA AMONG THE 10 MOST POPULAR AND TALKED-ABOUT LIQUEUR BRANDS. 🇿🇦