

Chapter 1 : Pairing Wines with Spicy Foods - EatingWell

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What to drink with Middle Eastern food? Posted on May 15 at Now Middle Eastern influences in food are ubiquitous and restaurants abound, but what should you drink with a Middle Eastern meal? Some restaurants may even serve raw mezze such as finely minced spiced raw lamb kibbeh or cubes of uncooked liver eaten with garlic sauce and mint leaves. The mezze course is usually followed by grilled meats, cooked over charcoal, which means an array of lamb chops, kebabs both with cubed meats and spicy, minced kofta, chicken and beef. So given this vast array of flavours, what would be a good choice of wine? Regional cuisine has often evolved alongside wine making; Chianti complements the roast tomato-based dishes of Tuscany, for instance, and think how well a crisp Riesling cuts through the heaviness of a wiener schnitzel. Domaine de Bargylus is still managing to produce and export fine wine from Syria. The excellent St George wines of Jordan made by Zumat rarely make it outside the country. Morocco has the most established and extensive wine industry in North Africa with fourteen appellations, and Algeria is the biggest producer so there could be some interesting developments there when the local situation stabilises. Although there have been vineyards in the region since biblical times the Persians were making wine years ago modern wine-making techniques, styles and grape varieties from other regions have been adopted across the board. So what should you choose with a middle-eastern feast? Here are my top tips: The new world has learnt its lesson – look for wines that are unoaked and from cooler climate vineyards, for example Adelaide Hills in Australia and Walker Bay in South Africa. Herbal essences A wine to balance the intense flavours of the parsley and coriander in tabouleh or the mouth watering lemony acidity of fattoush is a tall order. Another wine to try would be an herbaceous New Zealand Sauvignon Blanc. Meat match A savoury red from the Mediterranean seems the best place to start when looking for a match for the meat course. Over seven hundred years of Arab occupation affected Spanish culture profoundly including their cuisine. This dark, inky wine is laced with black cherry and tobacco flavours, matching the charcoal smokiness of the food. I tasted many of the wines at an Arabic meal in Dubai with Ramzi Ghosn of the Massaya winery; the evening proved conclusively that these wines travel well. A spirited alternative Food writer Anissa Helou confesses that she abandons wine altogether when she is in Lebanon and drinks the local aniseed spirit arak with water instead. While mint tea or coffee is usual with sweet Arabic pastries you might try a glass of Marsala. The name of this fortified wine from Sicily comes from the Arabic marsa Allah the harbour of God. Alcohol is forbidden in a few countries in the Middle East, notably Saudi Arabia, Kuwait, Iran, Yemen and Libya and may not be available in some areas. When I was hiking along the Lebanon Mountain Trail there were some valleys in the North of the country, which were alcohol free, and Sharjah in the United Arab Emirates is completely dry. Wherever you are in the Arab world, water will usually be brought to the table without asking. In this part of the world where water is often in short supply it is prized; if you are dining with someone of importance, it is the done thing to fill up their glass with water. Fresh fruit juice will also be readily available - watermelon and pomegranate juices are particularly refreshing. I would avoid mango juice with a meal though as it can be very filling. Sherbets are a cooling fruit juice cordial which are very popular in Egypt, but variations such as Sekanjabin a Persian vinegar and sugar syrup exist throughout the region. Laban or ayran is a popular yoghurt drink but not usually with lunch or dinner. Mint tea or infusions are popular throughout the Middle East, usually served in small glass cups and with sugar. Coffee, which was first roasted and traded from Yemen via the port of Mocha is served in very small handle-less cups and can be mixed with different spices, usually saffron and cardamom. If you are at a gathering and would like a refill, keep the cup still; tip the cup from side to side if you do not. Middle East Matching As with all food and wine pairing, there is no right or wrong match and with such a wide array of tastes and textures in a Middle Eastern feast, discovering which wine works best for you is part of the fun. Sally Prosser, the author of mycustardpie. Do email your favourite pairings to us at greatmatches

matchingfoodandwine. You may also enjoy [â€¦](#).

Chapter 2 : Persian literature - Wikipedia

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Iran Southern Iraq As early as the fifth century Arabs brought Africans to southern Iraq to work their date plantations and salt marshes. But not all the enslaved were of African origin; some were white, namely Circassians and Georgians from the Caucasus. With the growth of salt mining in the area of Basra, however, the African presence increased throughout the Gulf Coast of Iran and led to a series of violent uprisings beginning in the seventh century and culminating with the Zanj rebellion. During the late ninth century tens of thousands of enslaved Africans from the Sahel, the Horn of Africa and other parts of Eastern Africa Nubians and Bantu , as well as non-Africans groups that were all largely employed in the salt marshes surrounding Basra took up arms against the Abbasid slaveholders. Their revolt was not the first: Armed revolts continued to erupt, and the Zanj rebellion was of unprecedented scale. The uprising led to the creation of a new government in southern Iraq. In defiance to the Abbasid caliphate, the black rebels, taking over several cities, organized their own state with its own standing army, and even minted coins. The rebellion-turned-state lasted 14 years until the Zanj forces were overwhelmed by the Abbasid army. Southern Iran Africans in southern Iran appear sporadically in the historical record until the 17th century. By that time, the evidence of those serving in military capacities becomes more regular. Enslaved Bantu threw firebombs from their ramparts onto English and Persian forces who were trying to gain access to the strategically located fortress on the Gulf Coast. Although the Portuguese lost Hormuz, the record of Africans defending them remains. Africans also defended the interests of the Dutch and British, as well as of indigenous rulers. People from Eastern Africa were brought to Khuzistan in southwestern Iran to work in sugarcane plantations. African males were sometimes employed in households as nurses; and some commanded a certain degree of respect for teaching a range of subjects, including science and good manners, to the children of nobility. Females were employed as wet nurses and nannies. Africans also served as minstrels, stone breakers, woodcutters and bodyguards, and worked in royal courts. Shah Sultan Husayn, on visiting the markets at Isfahan, purportedly brought some eunuchs as part of his retinue, half of whom were black. Some Africans rose to positions of authority during the early 18th century. Countless African boys were castrated as they were sold into slavery; only a minority survived the operation most bleeding to death or dying from complications. Those who became ghulams soldiers and bodyguards of princes were a select group, and some gained close access to the highest levels of Persian society. In , the African Ali Akbar Khan served as the commander of the ghulams at the court of the Shiraz prince. As in other parts of the Middle East, eunuchs were particularly valued as harem guards. Although Africans were brought to Iran over the course of several centuries, as elsewhere in the western part of the Indian Ocean world, the number increased during the 19th century as the trade in Georgians and Circassians became limited in due to the Russian military victory in northern Iran and the treaty that followed. A sharp rise ensued in the enslavement of fellow Persians in particular, Baluchis and Khorasanis and a renewed demand for Africans. In , more than 1, Africans disembarked, in addition to hundreds of men and women bought and brought by Iranian pilgrims on their return from Mecca and Karbala a holy site for Shia Muslims. Along the coast, Hormuz had a sizable African population, coming mainly from Madagascar. Resistance to slavery among Afro-Iranians, largely in the form of flight, rose as abolitionists began to apply pressure from within and from outside Iran. After slavery was abolished in , Africans and their descendants formed their own distinct communities, where they continue to celebrate and commemorate their heritage through music, dance, and passing along their oral history. The settlements of the descendants of the people who mostly arrived in the 19th century may be seen along the Gulf Coast today. As in Oman, Dubai and Kuwait, Africans and their descendants in Iran practiced spirit possession zar. Additionally, they had ceremonies, such as liwat, gowa and al-nuban, serving specific purposes almost always having to do with driving out or appeasing spirits, usually African, that traveled with the wind. In southern Iran, spirits in general are referred to as pepe from pepo in Swahili ; some are called mature from matari in Swahili ; yet

others denote African origins further inland, such as chinyase from Cinyase, the language spoken by the Nyasa in southern Malawi. Yahya ben Mahmud al-Wasiti. During the late ninth century Africans took up arms against the Abbassid slaveholders, taking over several cities. They organized their own state, which had its own standing army, and even minted coins. This illustration is the work of the Iraqi illuminator Yahya ben Mahmud al-Wasiti. It demands the recognition of blacks as an official minority, an apology for slavery, laws against racial discrimination, and representation in Parliament. Here Salah al-Rekhayis, a candidate for provincial council, campaigns in Ethiopian and Nubian females were mostly employed as concubines and confidantes in harems and could reach key positions. Females from the Swahili Coast often performed domestic work. Eunuchs could wield significant authority and reach high political positions, as well as accumulate economic wealth, since they were paid. It recounts the history and exploits of the pre-Islamic kings and knights, including Alexander the Great Iskandar. This illustration accompanies a Turkish translation. A black man is portrayed at the court.

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A Dutch surgeon, Jan van Riebeeck, was assigned the task of managing the station and planting vineyards to produce wines and grapes. This was intended to ward off scurvy amongst sailors during their voyages along the spice route to India and the East. In 1662, he purchased a large 1,000-acre estate just outside Cape Town, establishing the Constantia wine estate. The growers that did replant with grapevines chose high-yielding grape varieties such as Cinsaut. By the early 1700s, more than 80 million vines had been replanted, creating a wine lake. Some producers would pour unsaleable wine into local rivers and streams. Started as a co-operative, the KWV soon grew in power and prominence eventually setting policies and prices for the entire South African wine industry. To deal with the wine glut, the KWV restricted yields and set minimum prices that encouraged the production of brandy and fortified wines. Many producers in South Africa quickly adopted new viticultural and winemaking technologies. The presence of flying winemakers from abroad brought international influences and focus on well-known varieties such as Shiraz, Cabernet Sauvignon and Chardonnay. The reorganisation of the powerful KWV co-operative into a private business sparked further innovation and improvement in quality. Vineyard owners and wineries who had previously relied on the price-fixing structure that bought their excess grapes for distillation were forced to become more competitive by shifting their focus to the production of quality wine. South Africa is located at the tip of the African continent with most wine regions located near the coastal influences of the Atlantic and Indian Oceans. These regions have a mostly Mediterranean climate that is marked by intense sunlight and dry heat. Winters tend to be cold and wet with potential snowfall at higher elevations. The threat of springtime frost is rare with most wine regions seeing a warm growing season between November and April. The majority of annual precipitation occurs in the winter months and ranges from millimetres 9. In many South African wine regions irrigation is essential to viticulture. The Benguela current from Antarctica brings cool air off the south Atlantic coast that allows the mean temperatures of the area to be lower than regions of comparable latitude. On the Winkler scale, the majority of South African wine regions would be classified as Region III locations with heat summation and degree days similar to the California wine region of Oakville in Napa Valley. New plantings are the focus in cooler climate sites in the Elgin and Walker Bay regions which are characterised as Region II with temperatures closer to the Burgundy and Piedmont. Within this wide expanse is a vast range of macroclimate and vineyard soil types influenced by the unique geography of the area which includes several inland mountain chains and valleys. Within the Stellenbosch region alone, there are more than 50 unique soil types. The pH levels of the soils are often adjusted with lime and calcium treatment. Other soil types found in South Africa include granite and sandstone in Constantia, shale in Elgin and arenaceous shale in Walker Bay. Drafted in 1973, the "Wine of Origin" WO programme legislates how wine regions of South Africa are defined and can appear on wine labels. Wine regions under the WO system fall under one of four categories – the largest and most generic are geographical units such as the Western Cape region which include the smaller, but still largely defined regions such as Overberg, followed by districts like Walker Bay and then finally wards such as Elgin. While geographical units, regions and districts are largely defined by political boundaries – wards are the level of origin designation that is most defined by unique terroir characteristics. Wine regions of South Africa General location of some South African wine regions As of 2011, South Africa was 17th in terms of area planted with vines, with the country owning 1.1 million hectares. The majority of wine production in South Africa takes place in the Cape, particularly the south-west corner near the coastal region. This area is still of prominence in the industry being home to the major wine regions of Constantia, Stellenbosch and Paarl. The river regions along the Breede Valley, Olifants and Orange Rivers are among the warmest areas and are often the location of bulk wine production and distillation. The cooler climate regions east of Cape Town along the Indian Ocean coast, such as Walker Bay and Elgin, have seen vast expansion and development in recent years as producers experiment with cool climate varieties and wine styles. Winters are often moderate and mild but wet with

annual precipitation usually over 1, millimetres. The soil of the region is composed primarily of Table Mountain sandstone with high concentrations of loam and granite. It is the oldest wine-growing region in the country, with the farm Groot Constantia being the oldest wine estate. The region is surrounded by the Helderberg, Simonsberg and Stellenbosch Mountains and receives some climatic influences from nearby False Bay. Vineyard soil types range from decomposed granite on the hillside near the mountains to sandy, alluvial loam in the valleys near the rivers. White wine production centres on Chardonnay and Sauvignon blanc which are often blended together. The western reaches of Stellenbosch, such as Bottelary and near Elsenburg also include a sizeable portion of Chenin blanc plantings in areas rich in light, sandy soils. It was the home of the KWV as well as the annual Nederburg Wine Auction where the reputation of a vintage or an estate could be established. Gradually, the focus shifted southwards to Stellenbosch where Stellenbosch University gained a more prominent role in the South African wine industry with its viticulture and winemaking programmes. The transfer of power from the KWV to a private business further shifted the focus away from Paarl. However, the terroir driven wines of its wards, the Franschhoek Valley and Wellington, have revitalised interest in the area in recent years. The ward includes some higher elevation vineyard sites which can produce full flavoured white wines with noticeable acidity levels. The Breede River Valley, located east of the Drakenstein Mountains, is a warm climate region that can be very dry and arid in some places. The Robertson district is located closest to the river along alluvial soils and the occasional calcium-rich outcrop of land. The average annual precipitation is generally below millimetres. The Bonnievale ward is the most notable sub-region of Robertson, noted for its Chardonnay and Shiraz wines. In recent years, the Slanghoek ward and the Bredekloof district have been successful growing botrytised and dry Sauvignon blanc wines. The Worcester district is home to nearly half of all the Semillon, and a third of Ruby Cabernet, planted in South Africa with sizeable plantings of Colombard and Chenin blanc. The entire area received very little attention until the late 20th century and was not even classified in within the original Wine of Origins programme. The Klein Karoo region meaning Little Karoo has a semi-desert climate and was known mostly for sheep and ostrich farming. The region stretches from Montagu in the west to the village of De Rust in the east. In Calitzdorp warm temperatures are moderated by sea breezes that start in the late afternoon, and cool night time temperatures. While this region was known historically for its large, bulk wine production, in recent years, producers have focused on premium wine production such as plantings of Sauvignon blanc in the Groenekloof area near Darling and Pinotage in unirrigated farmland of the Swartland. Wine production here was slow to take root, delayed to the s when better irrigation and temperature control fermentation technology became available. The Stables Wine Estate went bankrupt in . The estate made history again with its Merlot becoming the first certified estate wine ever produced in the Eastern Cape region. Unfortunately, late frost, hail, summer rainfall, and duiker make for some of the harshest conditions for wine grapes. Grapes grown in this region include: The area is planted largely with Riesling, Sauvignon blanc and Pinot noir. Following the phylloxera devastation, the focus of viticulture in South Africa was more on quantity rather than quality. Vineyards were planted with high yield varieties, widely spaced to facilitate the use of mechanical harvesting. In the late 20th century, more producers began to focus on quality wine production and adopted modern viticultural practices. The most common form of trellising found in South Africa is the vertical hedge row system that uses a split cordon supported on a wire kept around millimetres 2. The grapevine leaves are trained upright on separate wires that allow plenty of sunshine to reach the grapes, but provide enough coverage to keep them from being sunburned. The vines are usually pruned to allow four to five spurs each with two to three buds potential grape clusters per cordon. The lack of precipitation in many wine regions make irrigation a necessity. Sprinkler and drip irrigation systems are used to provide anywhere from 1000 millimetres 7. Modern winemakers are developing new techniques and an understanding of the role that water stress plays in the development of quality wine grape production. Producers who do not irrigate will sometimes use the phrase "dryland" or "dry farmed" on their wine labels as a marketing angle. Besides irrigation, an important concern for vineyard owners is the threat of vineyard pests such as mealy bugs [4] and baboons. Near harvest time, botrytis can also appear, being a hazard or a welcome visitor depending on whether or not botrytised wine production is the goal. Another threat is diseased and virus-infected rootstock. Some of these imported

rootstocks were infected with various virus such as corky bark , fanleaf and leafroll , which soon spread to other vineyards. These virus-infected vines have a shortened lifespan and difficulties with photosynthesis , which can lead to poor ripening of phenolic compounds in the grape and low quality wine. Since the s, efforts have been undertaken by the South African wine industry to quarantine and promote healthy virus-free vineyards. Additionally, work has been undertaken in clonal research to identify which grape varieties grow best in which climate and wine region. The first phase launched in the late 20th century focused on virus-free and yield controlling rootstock as well as clonal research. The second phase, which is ongoing, focuses on matching up various combinations of grape varieties, clones and rootstock to specific terroir that can produce quality wine. Since the end of the 20th century, more South African winemakers have been focused on improving the quality of red wines. The winemaking traditions of South Africa often represent a hybridisation of Old World wine making and the new. Since the end of Apartheid, many producers have been working on producing more "international" styles of wine that can succeed on the world market. Flying winemakers from France, Spain and California have brought new techniques and styles to South Africa. In the s, the use of oak barrels for fermentation and ageing became popular. Winemakers more often have problems with low acidity levels which require supplementation with additional acids like tartaric acid. Traditionally, South African red wines had a reputation for being coarse in texture with rustic flavours. The Afrikaans word dikvoet used to describe these wines meant literally "thick foot". In the vineyards, growers focused on yield control for better ripeness, while winemakers used modern techniques to create softer, fleshier wines. The minimum alcohol level for these wines must be The many styles of "Cape port" closely parallel their Portuguese counterparts and include: Required to be aged in wood barrels for at least six months. Cape Ruby port â€” Usually a blend of several fruity, full bodied wines that have been aged for at least six months in wood for each wine and at least a year total for the entire blend. Cape Tawny port â€” A blend that has been aged in wood long enough to acquire a tawny colour with a smooth, slightly nutty flavour. Blending Ruby and White ports to create Tawny port is prohibited. Cape Late Bottled Vintage LBV port â€” A wine composed of grapes harvested in a single vintage that is aged at least two years in oak and three to six years total before being bottled. South Africa wine laws require that the term "Late Bottled Vintage" or "LBV" appear on the wine label along with the vintage and bottling year. Cape Vintage port â€” A wine composed of grapes harvested in a single vintage, aged in wood and released with the words "Vintage Port" and the vintage year on the label.

Chapter 4 : Innovative Winemaking catapults South African Sauvignon Blanc to Top Ten

Leia Â«The History of Wine in Africa and Asia - Includes African, Persian, and Indian Wines, and Chinese, Russian, and Turkish WinesÂ» de Edward Randolph Emerson com a Rakuten Kobo. Historians will enjoy this insight into the history of alcohol written by an expert in the field.

Centuries later however, the practise and usage in the region would be strongly revived. Persian was the official court language of the empire, and for some time, the official language of the empire. Areas once under Ghaznavid or Mughal rule[edit] See also: Indo-Persian culture With the emergence of the Ghaznavids and their successors such as the Ghurids , Timurids and Mughal Empire , Persian culture and its literature gradually moved into South Asia too. In general, from its earliest days, Persian literature and language was imported into the subcontinent by culturally Persianised Turkic and Afghan dynasties. Persian became the language of the nobility, literary circles, and the royal Mughal courts for hundreds of years. In the early 19th century, Hindustani replaced it. Under the Moghul Empire of India during the 16th century, the official language of India became Persian. Only in did the British army force the South Asia to begin conducting business in English. Persian literature in the West Persian literature was little known in the West before the th century. It became much better known following the publication of several translations from the works of late medieval Persian poets, and it inspired works by various Western poets and writers. The German essayist and philosopher Nietzsche was the author of the book Thus Spoke Zarathustra â€” , [25] referring to the ancient Persian prophet Zoroaster c. A portion of this abridgment was later versified by the British poet Matthew Arnold in his *Rustam and Sohrab*. He published several essays in that discuss Persian poetry: Perhaps the most popular Persian poet of the 19th and early 20th centuries was Omar Khayyam â€” , whose Rubaiyat was freely translated by Edward Fitzgerald in *The Persian poet and mystic Rumi â€”* known as Molana in Iran, Afghanistan and Tajikistan; and as Mevlana in Turkey , has attracted a large following in the late 20th and early 21st centuries. There are also a number of more literary translations by scholars such as A. Other works of Persian literature are untranslated and little known. Swedish literature[edit] During the last century, numerous works of classical Persian literature have been translated into Swedish by baron Eric Hermelin. Influenced by the writings of the Swedish mystic Emanuel Swedenborg , he was especially attracted to the religious or Sufi aspects of classical Persian poetry. Contemporary Persian literature[edit] History[edit] In the 19th century, Persian literature experienced dramatic change and entered a new era. Kabir saw poetry in general and the type of poetry that had developed during the Qajar period as detrimental to "progress" and "modernization" in Iranian society, which he believed was in dire need of change. Khan also addressed a need for a change in Persian poetry in literary terms as well, always linking it to social concerns. Given the social and political climate of Persia Iran in the late 19th and early 20th centuries, which led to the Persian Constitutional Revolution of â€” , the idea that change in poetry was necessary became widespread. Many argued that Persian poetry should reflect the realities of a country in transition. This idea was propagated by notable literary figures such as Ali-Akbar Dehkhoda and Abolqasem Aref , who challenged the traditional system of Persian poetry in terms of introducing new content and experimentation with rhetoric, lexico-semantics, and structure. Dehkhoda, for instance, used a lesser-known traditional form, the mosammat, to eulogize the execution of a revolutionary journalist. Some researchers argue that the notion of "sociopolitical ramifications of esthaetic changes" led to the idea of poets "as social leaders trying the limits and possibilities of social change". An important movement in modern Persian literature centered on the question of modernization and Westernization and whether these terms are synonymous when describing the evolution of Iranian society. It can be argued that almost all advocates of modernism in Persian literature, from Akhundzadeh, Kermani, and Malkom Khan to Dehkhoda, Aref, Bahar, and Taqi Rafat , were inspired by developments and changes that had occurred in Western, particularly European, literatures. Such inspirations did not mean blindly copying Western models but, rather, adapting aspects of Western literature and changing them to fit the needs of Iranian culture. In Afghanistan[edit] Persian literature in Afghanistan has also experienced a dramatic change during the last century. At the beginning of the 20th century, Afghanistan was

confronted with economic and social change, which sparked a new approach to literature. Saraj was not the first such publication in the country, but in the field of journalism and literature it launched a new period of change and modernization. Saraj not only played an important role in journalism, it also gave new life to literature as a whole and opened the way for poetry to explore new avenues of expression through which personal thoughts took on a more social colour. In AH , after months of cultural stagnation, a group of writers founded the Herat Literary Circle. A year later, another group calling itself the Kabul Literary Circle was founded in the capital. Both groups published regular magazines dedicated to culture and Persian literature. Both, especially the Kabul publication, had little success in becoming venues for modern Persian poetry and writing. In time, the Kabul publication turned into a stronghold for traditional writers and poets, and modernism in Dari literature was pushed to the fringes of social and cultural life. The first two received the honorary title Malek ul Shoara King of Poets. Khalili, the third and youngest, was drawn toward the Khorasan style of poetry instead of the usual Hendi style. He was also interested in modern poetry and wrote a few poems in a more modern style with new aspects of thought and meaning. The traditionalists in Kabul refused to publish it because it was not written in the traditional rhyme. They criticized Khalili for modernizing his style. Very gradually new styles found their way into literature and literary circles despite the efforts of traditionalists. The first book of new poems was published in the year AH , and in AH , a collection of modern Persian Dari poetry was published in Kabul.

Chapter 5 : Modern Persian Wedding at Vondeling Wines in South Africa | Junebug Weddings

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Chapter 6 : What to drink with Middle Eastern food? | Matching Food & Wine

Ayeh and Calvin's wedding at Vondeling Wines was a beautiful combination of Persian wedding traditions and modern, romantic design. The winery venue was a perfect backdrop for this elegant affair, which came to life with deep, rich colors in everything from the floral design to the table decor.

Chapter 7 : South African wine - Wikipedia

South Africa is located at the tip of the African continent with most wine regions located near the coastal influences of the Atlantic and Indian Oceans. The "Wine of Origin" (WO) program legislates how wine regions of South Africa are defined and can appear on wine labels.

Chapter 8 : Pairing Wine with Indian Cuisine | Wine Folly

Maggie Hoffman is the author of The One-Bottle Cocktail: More than 80 Recipes with Fresh Ingredients and a Single Spirit (Ten Speed Press, March). Her writing has appeared in the San Francisco Chronicle, San Francisco Magazine, Wine Enthusiast, and the websites of Food & Wine, Bon Appetit, Saveur, Maxim, Punch, Taste, and others.

Chapter 9 : The African Diaspora in the Indian Ocean World

The most important African network of cultural exchange can be described as A. mainly internal folk migrations within sub-Saharan Africa. B. the Indian Ocean network.