



## Cross training – a simple measure that goes a long way.

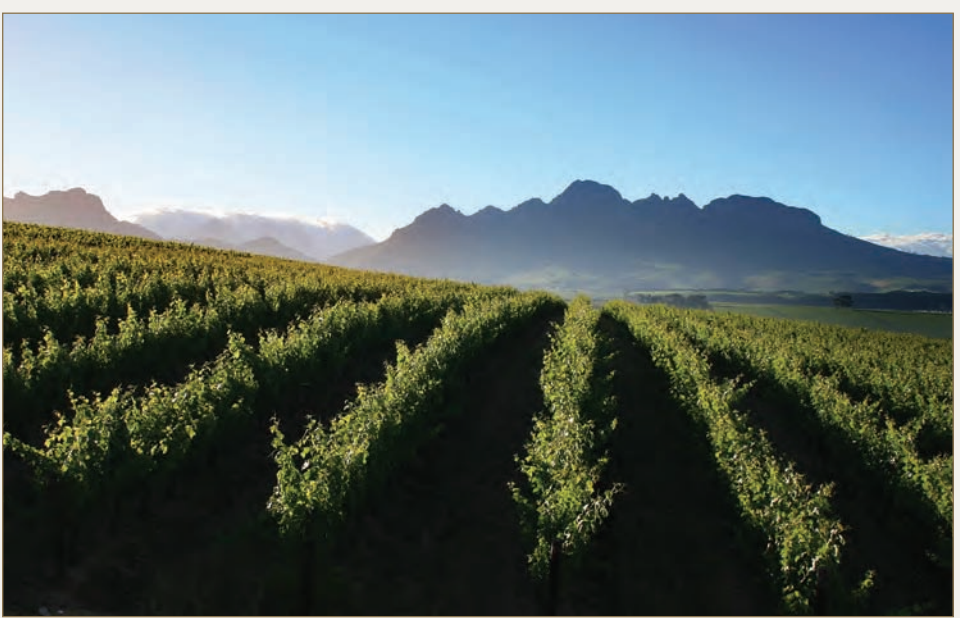
Often, due to time constraints and daily priorities cross training in bigger operations fall by the way side. For Asara Wine Estate and Hotel GM, Pete Gottgens it is a simple measure that goes a long way. He believes that during low season there is more time to introduce such programmes and with the right team and dedication one should commit to it. Recently the tasting room manager Louisa did wine training with a group of hotel porters. Simiso confirmed that he tasted wine for the first time in his life.

“I tasted the Asara Rosé, Nouveau, Cape Fusion, White Cab and Cabernet Sauvignon,” he said. His favourite was the Rose. “Porters are serving wine to guests on arrival and it’s important that they have some knowledge about the

wines,” says Pete Gottgens. Currently guests are served the Nouveau on arrival and the porters are now in a position to discuss it with guests.

Vusi, one of the porters, did his cross training in the housekeeping department. “I have to tell you that I really learned a lesson. I will never leave my house before tidying my room and making my bed again. I’m also much more alert about keeping my environment clean – not only at home, but also at work. Now, when I’m performing my normal porter duties I will pick up papers and make sure items are in place, the way it should be,” he says. Vusi joined Asara about two months ago. He is 20 years old and matriculated last year.

His dream is to be a submariner and he regards his training on the Estate as extremely valuable.



## News from the farm

It is considered to be a more quiet time on the farming side, but as it is in the early winter months, pruning is underway to ensure good fruit yields. “Pruning is the foundation for the 2014 harvest, and therefore a very important task,” says viticulturist, Alan Cockcraft. “We have to start now to ensure the best 2014 crop possible”. We trust you to work your magic with the farming team, Alan.



## UPCOMING EVENTS:

**Whisky Sundays - 30 June, 14 July, 18 August, 12h00 – 16h00**

Enjoy a tutored whisky tasting in Sansibar. Each Sunday session will have a featured whisky brand. For more information contact [events@asara.co.za](mailto:events@asara.co.za)

## Never a dull moment

Frexia, one of our Housekeepers, is of the opinion that there is almost never a quiet day in the hotel. “*At the moment we only have 6 rooms available.*” she says. .

According to Rebecca, hotel receptionist, the hotel is seeing a lot of local guests, especially walk-ins that hear about the hotel or book last minute due to the good online reviews that they read. “We are anticipating a busy winter – especially with the winter promo, offering guests the opportunity to enjoy a comfortable, luxurious stay at a very good rate,” she says.

**For more information about the winter package contact 021 888 800 or visit [www.asara.co.za](http://www.asara.co.za)**

## WINTER MENU LAUNCHED

The new winter menu in Raphael’s is not to be missed. Guests can look forward to mouthwatering winter warmers such as the Black Mussels starter, steamed in Asara Chardonnay cream sauce and crusty bread; Duo of Ostrich: Fillet and Neck Potjie served with Creamed Potato, Wilted Spinach and Roasted Butternut Cubes or the Blackened Kingklip, Gumbo Rice, Wilted Greens and Minted Chili Crème Fraîché. Do leave space for the Sticky Toffee Pudding with Homemade Madagascan Vanilla Bean Ice cream. Visit [www.asara.co.za](http://www.asara.co.za) for the full menu.

## Meet me for breakfast at Asara



It’s a known fact that breakfast is the most important meal of the day. To us, it’s even more important to serve it to you in a beautiful environment where you will enjoy value for money. We recently relaunched our breakfast offering and you can now enjoy our continental breakfast for R85 and the cooked breakfast for R165. Start your day with good coffee, a view, freshly baked breads, cheeses, muesli, a variety of meats, a berry compote and more.

## Rudi’s Gardening Tips

*Garden tips from our Horticulturist for June*

- \* Due to the wet and rainy conditions there are no vegetables or herbs to sow in June, except for chamomile.
- \* It’s now time to ensure that peas and beans are staked or trained up to support them.
- \* Cabbages, cauliflower and broccoli should be checked for coddling moth.
- \* Carrots, radishes and beetroots should be ready for harvesting. When harvesting root vegetables it is helpful to dig with your finger next to the plant to check the size rather than taking it before its ready.
- \* A rainy day is the best time to apply fertiliser to lawns and the garden. The rain will ensure that the fertiliser will dissolve completely and safely.
- \* Cooler, wet conditions are ideal for snails, slugs and fungal growth. Roses get their first treatment against diseases like black spot and rust. Black spot is exactly what it says - little black spots on the leaves. Snails can be caught using “snail jail”. This is just a pot turned on its head with a door cut on the one side. Snails favour cool dark places. You can check the “snail jail” daily for new snails to be taken out or disposed.

## Letter from the GM



**“Teamwork is the key to success.”**

Between our wines and hotel we won 11 awards in the past three months. One of these awards includes a TripAdvisor Certificate of Excellence, awarded to only 10% of all TripAdvisor businesses’ worldwide.

Our new wine range is also doing extremely well in China, Europe and SA. We are particularly excited about the Gold medal received for our Vineyard collection Shiraz at both Concours Mondial de Bruxelles and The Old Mutual Trophy Wine Show, as well

as the Top 100 Award for our 2012 Carillon Noble Late Harvest. What a privilege to be able to travel to various countries to promote Asara Wine Estate and Hotel and have a team back home maintaining an excellent level of service, resulting in continuous positive feedback and great online ratings.

I would like to applaud my team for their hard work and dedication.

*Till next time*  
Pete

## Fathers Day – 16 June



Treat your dad to a three-course meal at Raphael’s restaurant for only R295 per person. Dads will each receive a gift that will include a mini cigar & and miniature bottle of whisky as well as a free tutored tasting at one of the Whisky Sunday events. (*Specific dates apply*).

**To book contact [reservations@asara.co.za](mailto:reservations@asara.co.za) or 021 888 8000**

### STARTERS

Soy Cured Beef Fillet Carpaccio, Baby Salad Leaves, shaved Parmesan

**or**

Wild Mushroom Risotto topped with fresh Parmesan

### MAINS

Slow roasted Pork Belly with Apple and Cider served with whipped Sweet Potato, Seasonal Vegetables and a Cider Jus

**or**

Panfried Lamb’s Liver, mashed Potato, sautéed Onions and Marsala Jus

### DESSERTS

Savoury Blue Cheese Bread and Butter Pudding, poached Celery, Creamy Blue Cheese Sauce

**or**

Sticky Toffee Pudding with Homemade Madagascan Vanilla Bean Ice cream

## EXPERIENCE EXCEPTIONAL SERVICE WHEN BOOKING YOUR CONFERENCE

Asara Wine Estate and Hotel has been a trusted conference venue supplier to corporates like Metropolitan, MMI Holdings, Volkswagen and many others. “Conference packages are tailored according to client specific needs and enquiries can be directed to coordinators Lauren or Charmaine at [events@asara.co.za](mailto:events@asara.co.za),” says Verlin, conference and banquet assistant. Asara boasts various venues that can be used for conferences – from more intimate groups to larger sessions.

To Verlin it’s always interesting to see how other companies do their business and he is particularly enjoying the client interaction during the planning phase prior to conferences. Verlin’s curiosity, passion and client service skills is what made the team decide to keep him in the Conference and Banqueting department rather than moving to other departments when he joined Asara as an intern. He studied Hotel Management and also completed a course in Travel & Tourism. “I love working on weddings. I don’t know why, but I love it,” he says.

**We love your passion Verlin – thanks for being such a great team player.**



*11 Awards in three months.*