

Restaurant Mosaic does it again – winning The Best Wine List in the World 2019!

The World's Best Wine Lists awards, presented by *The World of Fine Wine* Magazine is now in its 6th year, and celebrates quality, passion and creativity in wine lists globally.

Having established its reputation among restaurants world-wide, the World's Best Wine Lists is the most rigorous and prestigious accolade in the industry. In 2018 there were over 1,000 entrants from 69 countries, with 15 winners being recognised as the finest of their kind globally.

The three-time Louis Roederer International Wine Publication of the Year winner, *The World of Fine Wine* has subscribers across 30 countries, covering a broad spectrum of wine lovers. The awards were launched to honor the work of those who curate and create wine programs, and to act as a trusted resource for consumers through a star rating system. Described by the late Gerard Basset MW as "*rapidly becoming as coveted as Michelin stars*", the World's Best Wine Lists awards attract restaurants with serious wine programs and a desire to be recognized on a global stage.

Entries are assessed by some of the world's leading wine critics and Masters of Wine on a world-class judging panel chaired by *The World of Fine Wine* Editor, Neil Beckett. The lists are judged across a range of criteria that include depth, interest, quality, value, clarity, and accuracy. Among this year's judges were Chinese wine writer Chng Poh Tiong, columnist for Wine Life and RVF China which published the world's first Chinese Bordeaux Guide in 2000; award-winning English wine writer and columnist for Decanter.com, Andrew Jefford; Swedish sommelier Andreas Larsson, previous winner of Best Sommelier of the World; American wine and spirits columnist for Bloomberg Markets, international wine judge and a contributor to publications such as Food & Wine and The New York Times, American wine and restaurant blogger and publisher of Vinography, Alder Yarrow and the UK's Francis Percival from *The World of Fine Wine*.

Already a legend on the South African culinary landscape, The Orient Hotel's highly acclaimed Restaurant Mosaic has done it again – winning the award for Best Wine List in the World 2019!

Restaurant Mosaic has also won in the following categories: Best Hotel Wine List in Middle East & Africa 2019, Best Long Wine List in Middle East & Africa 2019, Best Champagne & Sparkling Wine List in Middle East & Africa 2019, Best Dessert & Fortified Wine List in Middle East & Africa 2019, Best Spirits List in Middle East & Africa 2019 and Best By-the-Glass Wine List With Coravin in Middle East & Africa 2019.

Head sommelier Moses Magwaza and Cellar master assistant Annerie van der Merwe attended the awards ceremony which was held at Merchant Taylors' Hall in London on Tuesday, 10 September 2019. "*It is an incredible feeling to represent Mosaic internationally on the world stage and receive this award from The World of Fine Wine. It is a testament to the continued hard work and dedication of the Mosaic Cellar Team, who with the support of Chef Chantel Dartnall, has risen to great heights!*" says Magwaza.

The award-winning Restaurant Mosaic has been celebrated internationally for its cellar which boasts more than 78 000 bottles of wine under just over 6 000 different local and international labels. The selection of brandies, including an extensive range of Armagnac and Calvados, are unmatched anywhere else on the African continent. According to wine writer and judge Alder Yarrow: "*If you're interested in South African wine, there's no better place to drink and no better list to have a glass from.*"

About Head Sommelier Moses Magwaza

Moses Magwaza is a true success story – born in Kwa-Zulu Natal he started out more than a decade ago as a gardener at the acclaimed Restaurant Mosaic at The Orient, progressing to being a porter and then waiter, before Wine Director, Cobus du Plessis, recognized his potential and embarked on a journey to groom this now world-class sommelier. “I don’t remember all the details about my first glass of wine except that it was a rosé and that it captured my imagination. I didn’t realise then that it would change the course of my life,” says Magwaza. He is a two-time recipient of the coveted Wine Service Award at the 2017 and 2018 Eat Out Awards and have passed several courses, currently completing his Level 3 at The Wine & Spirit Education Trust (WSET), a British organisation which is regarded as one of the world’s leading providers of wine education.

About Executive Chef Chantel Dartnall

Award-winning Chef Chantel Dartnall has enhanced South Africa’s status as a gourmet destination on the international culinary map, thanks to her meticulous approach to modern fine dining at the celebrated Restaurant Mosaic at The Orient. She was named as the world’s Best Female Chef at The Best Chef Awards in Warsaw, Poland in 2017 and has twice been named South African Chef of the Year at the annual Eat Out Restaurant Awards, first in 2009, and then again in 2014. Dartnall combines her classical French training with her love of nature and is well-known for creating the art of nature on her plates with delightful botanical dishes. Inspired by her travels abroad and by the setting of Restaurant Mosaic at The Orient in the Francolin Conservancy, she is passionate about using organic and seasonal produce with her innovative approach to food preparation and presentation. After graduating from the Prue Leith Chef’s Academy, acclaimed UK chef Nico Ladenis offered Dartnall a position in the kitchen of his three-star Michelin restaurant, Chez Nico at 90 Park Lane, in London. Dartnall has also worked with Michael Caines at Gidleigh Park in Devon, a two Michelin star establishment, while chefs such as Ladenis, Alain Ducasse and Marco Pierre White set the standards by which she measured herself on her return to South Africa.

Restaurant Mosaic is located in The Orient Private Boutique Hotel in the Francolin Conservancy, Elandsfontein, Pretoria.

GPS Location: 25 ° 45 ' 40.0 " S (-25.761114), 27 ° 59 ' 56.6 " E (27.999083)

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