WHY IT'S TIME TO TRY SOUTH AFRICAN WINE

A NEW WAVE OF ACCLAIMED VINTNERS ARE PUTTING THIS FAR-FLUNG PRODUCER BACK ON THE MAP. HERE ARE THE BOTTLES TO KNOW.

1. 2011 SADIE FAMILY POFADDER
Cinsault keeps its acidity in Swartland's hot summers, giving this elegant single-vineyard red a balance of anise and fruit flavors and minerality. $54; stashwines.com

2. 2010 SUTHERLAND CHARDONNAY
Pear and quince permeate this medium-bodied wine, which was produced on a former apple orchard in Elgin. $15; saratogawine.com

3. 2009 MILES MOSSOP SASKIA
Floral, lemon curd, and almond notes dominate this dry white blend of Chenin Blanc and Viognier for a well-rounded mix. $27; toastwines.com

4. 2009 MVEMVE RAATS MR DE COMPOSTELLA
This Bordeaux-style blend has layers of spice, earth, and tobacco—hewing closer to the European spirit than to New World styles. $70; sunsetcorners.com

5. 2007 SIJNN RED
Blending French and Portuguese grapes, this remarkable first vintage is a smooth combination of ripe-fruit and black-olive notes with a dry finish. $32; cape-ardor.com

6. 2009 FABLE BOBBEJAAN
This Syrah from Charles Banks, former owner of cult producer Screaming Eagle, has hints of spicy chocolate and a long, earthy finish. $48; zachys.com

7. 2011 CAPE POINT SAUVIGNON BLANC
The high winds on surfer Duncan Savage's Cape Peninsula winery produce smaller grapes, giving this white intense lime, grass, and grapefruit flavors. $25; solawines.com

8. 2010 A.A. BADENHORST FAMILY WHITE
The flagship wine from Adi Badenhorst—who left the well-established Stellenbosch region for Swartland—is a complex, blended white. $35; winehouse.com

+ WHERE TO DRINK IT NOW

KAIA WINE BAR, NEW YORK CITY
Try one of the 30-plus bottles from little-known regions like Paarl, Franschhoek, and Walker Bay. kaiawinebar.com

10 DEGREES SOUTH, ATLANTA
This stylish Buckhead restaurant has more than 20 South African wines. 10degreessouth.com

MOZAMBIQUE, LAGUNA BEACH, CALIFORNIA
South African reds are the specialty at this African-inspired steak house. mozambiqueoc.com

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