

New Doritos, edible cookie dough, Nuy gin and Bosjes vino

 By [Lauren Hartzenberg](#)

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In #FreshOnTheShelf, we round up some of our favourite food and beverage products that have hit the shelves recently.

Doritos Sizzlin' Tomato

Party-favourite corn chip brand, Doritos, has launched a new flavour called Sizzlin' Tomato.

The new tortilla chip variant is a spicy tomato flavour, with all the crisp and crunch we've come to expect from the Doritos brand.

Enjoy as is, with a dip or pile a few on top of a burger.

Doritos Sizzlin' Tomato corn chips are available at leading supermarkets countrywide.

Spoon It cookie dough

Spoon It is a new Durban-based online business that delivers gourmet edible cookie dough in an array of flavours. They aim to replicate the nostalgia associated with licking spoonfuls of cookie dough while baking with your parents/grandparents as a child, by recreating the treat using wholesome ingredients. To make it fit for consumption, Spoon It uses heat-treated flour, and omits the use of eggs and baking powder.

There are currently 11 different flavours to choose from, including signature doughs and those with toppings: Cake Batter, Brown Sugar, Sugar Cookie, Peanut Butter, Classic Choc Chip, Peanut Butter Dream, Funfetti Cake Batter, Dark Choc Mint Treat, Cookies & Cream, Dark Choc Espresso and Nom Nom Nom (peanut butter cookie dough blend with dark choc chips and M&M chocolates).





Spoon It cookie dough can be [ordered online](#), and prices range from R35 to R110 and between R140 and R425 for party hampers.

Nuy Craft Gin

Nuy Winery, situated on the R60 between Worcester and Robertson, has announced the addition of two craft gins to their product range, namely Nuy Mastery Craft Gin and the limited edition Nuy Legacy Craft Gin. Both gins are handcrafted in small batches - 2,500 bottles at a time of the Nuy Mastery Craft Gin and only 1,000 bottles of the Nuy Legacy Craft Gin.

All botanicals used in the recipes for Nuy Craft Gin are whole fruit and herbs with no artificial flavouring. The oils from the botanicals added during the distillation process gives the gin a clear blue hue which can be seen once water or tonic is added.



Nuy Mastery Gin (R375 per bottle) has tangy, fruity flavours with top notes of granadilla and mango with a hint of citrus, and goes perfectly with a wedge of lime and fresh thyme garnish, plenty of ice and finished off with Indian tonic water served as a classic G&T.

Nuy Legacy Gin (R425 per bottle) is a complex, spicy spirit with top notes of ginseng and cassia with a hint of citrus and undertones of aniseed. It pairs well with a slice of orange, black peppercorns and a couple of sliced cherry tomatoes as garnish, plenty of ice and finished off with Indian tonic water creating a G&T with a slight twist.

The two Nuy Craft Gins are available at Nuy on the Hill tasting room and restaurant or online at <http://www.nuywinery.co.za/>.



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Bespoke Bosjes Wines

With the arrival of spring, the iconic Bosjes Farm has launched a unique range of Bosjes Wines available for visitors to the farm to enjoy.

To hone its new bespoke range of house wines, the farm turned to respected wine judge and Cape Wine Master Allan Mullins. With a brief to create six unique Bosjes wines from local producers, Mullins tasted his way through a dozen cellars across the Bredekloof, sampling wines from the region's established and emerging producers. The result is a diverse range comprising two house wines and four single-cultivar wines.



Bosjes House Red: an approachable Cabernet Sauvignon-based blend that incorporates Shiraz, Pinotage and Merlot and a dash of Portuguese cultivar Touriga Nacional. It boasts an appealing palate of chocolate, coffee and dark fruits.

Bosjes House White: The foundation of Chenin Blanc brings rich melon and peach flavours, while a healthy splash of Viognier adds vibrance to the bouquet and intriguing spiciness on the palate. A superb food wine, it's ideally suited to fish, shellfish and full-flavoured poultry dishes.

Bosjes Chenin Blanc: Sourced from one of the Bredekloof's leading Chenin Blanc producers, it has a textured palate packed with peach and apricot flavours, make it a perfect pairing to poultry dishes and lightly spiced curries.

Bosjes Sauvignon Blanc: Blended in a more tropical style, the glass brims with passion fruit, gooseberry, grapefruit and lime. Expressive on the nose and delivering racy acidity on the palate, it's ideal for hot summer days in the Bredekloof.

Bosjes Pinotage: Juicy tannins envelope plush notes of raspberry, ripe plum, mulberry and black cherry. It's a wine ideal for rich wintry casseroles and slow-roasted red meats, or simply sipping alongside a hearty farm platter of cured meats, cheeses and pâté.

Bosjes Cabernet Sauvignon: This wine has more oak tannin and structure than the other wines in the Bosjes range, but retains its velvety feel on the palate. With distinctive notes of blackcurrant, chocolate and oak spiciness, it's a perfect partner to flame-grilled prime cuts.

The new range of Boshes Farm wines are only available on the estate and are priced from R90 to R150 per 750ml bottle, with all available by the glass (R25 to R40) at the Bosjes Kombuis.

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