

VIKING LINE

SOUTH AFRICA  on board,
March 1-April 29, 2010

Food and wine from South Africa on the Baltic Sea

During June and July 2010, the eyes of the world will be on South Africa as the football (soccer) World Cup – the biggest sporting event on the planet – takes place for the first time on the African continent. South Africa also ranks high in guidebooks both for future culinary trends and as one of the best new travel destinations. Viking Line is celebrating its South Africa weeks in March and April, offering the colourful and spicy dishes as well as the flavourful and full-bodied wines typical of that country. How about a little calamari, ostrich, springbok and malva pudding? Or bobotie, waterblommetjie bredie and chakalaka? This spring's main theme is food and wine, but Viking Line's entertainment programme will also include a dash of South Africa. South African products will also be available for sale both in our tax-free shops and restaurant shops.

SOUTH AFRICAN CUISINE



South African cuisine is a melting pot of many culinary traditions, including “cape cuisine” or “Cape Malay cuisine” – blending Dutch, English, Malay and Indian flavours. The country is rich in local ingredients, and livestock-raising is a major industry. A lot of fish and shellfish are caught along the coasts, and game is plentiful inland. Delicacies include kudu, impala and springbok (all antelopes);

crocodile; and ostrich. Typical meat preparations are “braai” (barbecued) and “biltong” (dried). Some dishes on our South African à la carte menus are genuinely exotic. Several of the desserts are also quite different, especially those containing Amarula Cream. This cream liqueur, named the world’s best liqueur in 2007, is made from the very finest fruits of South Africa’s unusual marula tree.

During the theme weeks, our Food Garden will offer an extensive theme menu, a starter and dessert table (on board the Helsinki and Turku vessels) and a South African wine list. For each dish on the menu, we recommend a suitable wine pairing. During the first two weeks of March we also have South African sommeliers on board. Passengers can buy these wines both in the Food Garden and the tax-free shop to take home.

In the **Viking Buffet** we have South African items among our hot dishes and are also serving the typical malva pudding for dessert.

SOUTH AFRICAN WINES

South Africa offers ideal conditions for wine grape cultivation and is in eighth place among all the wine producing countries of the world.

Pinotage is South Africa’s signature grape variety, a cross between Pinot Noir and Cinsault. Today white wines, led by Chenin Blanc, account for most South African wine production. Of the reds, the most widespread grape variety is Cabernet Sauvignon.

During our theme weeks, we have a solid selection of wines on board, including many from South Africa’s most celebrated wine house, Nederburg, and from Durbanville Hills. Also available are Cap Classique sparkling wines made according to the *méthode*

champagnoise by Pongrácz as well as a number of rarities from various boutique wine houses. Among the best-known wines we offer are the award-winning Nederburg Special Late Harvest and Durbanville Hill’s Biesjes Craal, one of South Africa’s best Sauvignon Blancs.



RHYTHMS AND EXCITING PROGRAMMES

The South African musical tradition is also a rich blend of influences from around the world. On board Viking Line, we are offering **marimba bands** in traditional dress, combined with contemporary rhythms.

For children, we have theme-inspired programme points such as using African pearls to make bracelets and mobile phone charms and playing the Star of Africa board game.

During our theme period on Viking Line vessels, we are holding a quiz competition that has a great first prize: a luxury South African air trip for two, including accommodations at one of the prestigious Sun International hotels in Sun City, a resort that has everything you could want.

PARTNERSHIP WITH HESC & ADOPTING A CHEETAH

In keeping with Viking Line's own environmental work, we also wanted to do something on behalf of nature and animal life in South Africa. We have thus chosen to support the efforts of the Hoedspruit Endangered Species Centre (HESC) to save rare or endangered animals, especially cheetahs. Viking Line has adopted a cheetah and is thus helping HESC financially as well as disseminating information on its activities. For more about how HESC has created an oasis for endangered animals in their natural habitat, see that organization's website: <http://www.wildlifecentre.co.za>

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