

41st



POLO & LUXURY[®]



Coffee Table Book
for people with class and style



EDITORIAL

The Corona pandemic has not yet been defeated, but the entry restrictions have been lifted in most countries for those who can show an international vaccination certificate. It is finally possible again to play polo in the most beautiful places and to travel to distant destinations.

My beloved husband Chris and myself recently visited one of the most scenic places in the world: The Okavango Delta. This vast inland river delta in northern Botswana is known for its vast grasslands that flood seasonally, providing lush habitat for elephants, lions, leopards, giraffes, buffalos, zebras, rhinos, and many rare birds. Shortly, being an UNESCO World Heritage Site since 1914, it is an unique piece of heaven which you definitely must visit!

In our Special we take you to highly exclusive private safaris at the andBeyond Xaranna Okavango Delta Camp, the Sandibe Okavango Delta Lodge and on a breathtaking horseback safari (perfectly organised by reit-safari.de) to Macatoo Camp, situated in the south-western part of the Okavango Delta.

Almost like in the days before Corona, you could experience snow polo at its best in St. Moritz, and Kitzbühel also offers a somewhat reduced, but still very attractive version of snow polo. Hot matches and chilled champagne made the hearts of the many friends of snow polo beat faster at both locations.

From the icing with snow ground in the mountains, we traditionally head to the Dubai polo Gold Cup Series tournaments in the desert in Dubai in our May issue. Since its inception, all tournaments of this big series have been excellently hosted by the Al Habtoor Polo Resort and Polo Club.

With our excursion into the world of luxury bags, of which some special models at auctions turn out to be highly interesting investments, we are sure to inspire our female readers. And after reading this article, one or the other new bag purchase may even be supported by the husband with even more joy than before.

Enjoy the new edition of the POLO&LUXURY Coffee Table Book. We are looking forward to meet you at one or the other of the fantastic upcoming polo events around the globe.

Birgit Hügli-Herrmann and Christoph Hügli
(Owners POLO&LUXURY Coffee Table Book)



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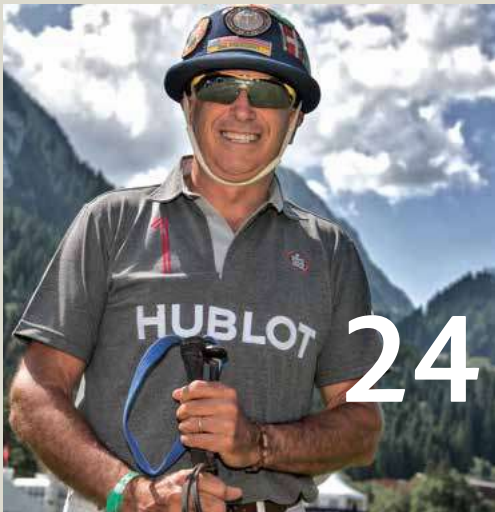
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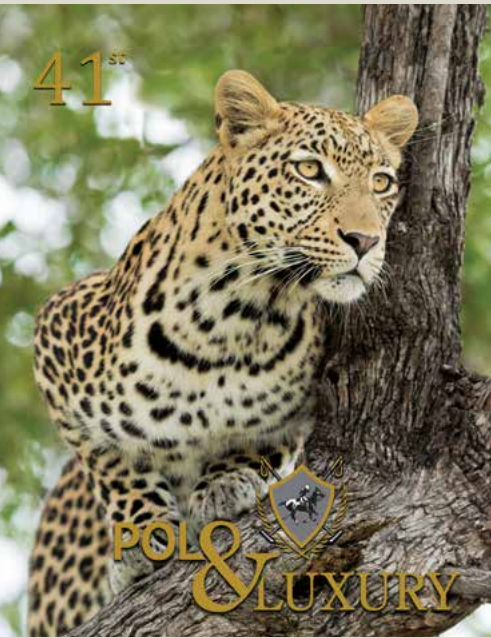
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POLO & LUXURY



37th Snow Polo World Cup St. Moritz – again a class of its own as always

First triumph for Team Azerbaijan Land of Fire



Photo credit: fotoswiss.com/Giancarlo Cattaneo

The winner 2022: Team Azerbaijan Land of Fire - Adrian Laplacette jr. (2nd from left), Elchin Jamalli, Raul Laplacette and Tito Gaudenzi

After a one-year hiatus, the Snow Polo World Cup returned onto the world polo stage with a bang: the tournament, organised to perfection, saw a complete sell-out, with waiting lists for both VIP and Chukker Club tickets as well as the gala and hotels of the resort reporting record bookings.

The ‘Godfather of Snow Polo’ Reto Gaudenzi, founder and CEO of the tournament, had on the opening night so aptly described the event as “a delicious cocktail – a perfectly crafted blend of luxury, nature’s beauty, world-class polo, entertainment and friendship”. And how right he proved to be: The standard of polo displayed was excellent, and those interested in the social side of the event were not disappointed either.

The organisers, headed by founder and CEO Reto Gaudenzi, opted to invite six instead of the former four teams to meet the unusually high demand. This is a first, seeing a new match mode with three games a day. This year’s edition of the Snow Polo World Cup St. Moritz demonstrated beyond a doubt that the event is not only a high point of the St. Moritz calendar but also an important marker in the global polo scene.

Team Azerbaijan Land of Fire carries the day in the three-day polo spectacle. Team Azerbaijan Land of Fire has been on the hunt for a Snow Polo World Cup St. Moritz title since their debut in 2017. 2020 saw them reach second place, and this year they seemed more determined than ever to win the Final. Matches on the previous two days had seen the two finalists, Azerbaijan Land of Fire and Clinique La Prairie, come out ahead of the teams Badrutt’s Palace Hotel, Casablanca, World Polo League, and Perrier-Jouët. The highly anticipated final match of the tournament got off to a brilliant start.

Team Azerbaijan Land of Fire played strong, passionate four-man polo and effectively shut down team Clinique La Prairie from the outset. Raul Laplacette Jr. put on an impressive display of skill, putting pressure on the opponents and thwarting their attacks with fast, accurate and athletic polo. He was rightly awarded the



Photo credit: Kathrin Gralla

Team World Polo League defeated Team Badrutt’s Palace Hotel in the match for the third place.

Most Valuable Player of the tournament for his performance. All in all, it was a productive day for Azerbaijan Land of Fire, which saw them claim their first Snow Polo World Cup St. Moritz title with a score of 6-2½ in the Final in front of a record-breaking crowd of over 12,000 spectators. Swiss player Tito Gaudenzi, who was so impressive as the number 4 position, commented after the victory: “To win this tournament in my hometown is just amazing, not only did my father have the crazy idea of starting this tournament back in 1985, but he also won the tournament five times himself, three

times alongside Adriancito’s [Adrian Laplacette Jr.] father. So, now I have to win another four times to match his total!”

After three truly spectacular days of polo which saw nine matches played in front of over 22,000 spectators, the 37th edition of this iconic event drew to a close and teammates, friends – new and old – and the St. Moritz ‘polo family’ said a fond farewell until next year. Be sure to make a note in your diary for the 38th Snow Polo World Cup St. Moritz on 27, 28 and 29 January 2023!



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Elchin Jamalli

Photo credit: Kathrin Gralla



Photo credit: fotoswiss.com/
Giancarlo Cattaneo

Reto Gaudenzi welcomed the guests at the player's and sponsor's presentation at Kulm Hotel.



Photo credit: fotoswiss

"My daddy is the best! " Most Valuable Player
Raul Laplacette with his son.



Photo credit: Wendy F photography, Wendy Falourd

RANKING

Team Azerbaijan (HCP 16)
Elchin Jamalli (AZE/+2)
Adrian Laplacette jr. (ARG/6)
Raul Lapalcette (ARG/6)
Tito Gaudenzi (SUI/USA/+2)

World Polo League (HCP 19)
Riley Ganz (USA/+2)
Nic Roldan (USA/8)
Tommy Biddle (USA/5)
Benji Daniels (USA/+1)

Clinique La Prairie (HCP 16)
Dillon Bacon(USA/+2)
Aristide Faggionato (ITA/+2)
Max Charlton (GBR/6)
Robert Strom (FRA/6)

Badrutt's Palace Hotel (HCP 16)
Melissa Ganz (USA/0)
Alejandro Novillo Astrada (ARG/8)
Jason Crowder (USA/5)
Grant Ganz (USA/3)



Reto Gaudenzi - A legend of international polo turns 70

HAPPY BIRTHDAY

dear Reto!

In 1985, you invited people to St. Moritz for the first time to take part in snow polo. This was the starting signal for a unique success story that has often been copied worldwide, but whose class has never been equalled. Under your leadership, snow polo in St. Moritz became a must-have for the international jet set. There was and is only one address for snow polo at its best: St. Moritz! And since then, you have rightly been called the "God of Snow Polo".

What you do, you do with class, know-how and the claim that only the best is good enough. Management by doing and presence is your motto, with which you have managed various top hotels, including the legendary Badrutt's Palace in St. Moritz, as well as many polo tournament formats that you have created.

Success adorns your path. Success that is based on hard work, paired with innovation and an incredible flair for networking and the ability to inspire people in 7 languages for your ideas.

You were and are also successful in the saddle. Among other things, no less than 5 victories at the Snow Polo World Cup in St. Moritz adorn your palmares. No question, this is also in a class of its own!

The sport of polo, which you love so much, all polo fans and St. Moritz owe you an incredible amount. You are an icon of the polo world to whom we pay respect, but also an immensely lovable and straightforward person whose friendship we value very much.

All the best for your 70th birthday, dear Reto, we are already looking forward to you and the Snow Polo World Cup 2023 in St. Moritz.

Birgit and Chris
(Owner POLO&LUXURY)



Agustin Kronhaus and Tito Gaudenzi

Photo credit: Reinhardt & Sommer

19th Snow Polo World Cup in Kitzbühel/ Austria

Team Bodvar Rose triumphed in the 19th Snow Polo World Cup in Kitzbühel

Due to the current Corona requirements, the tournament took place in a smaller edition this year. Nonetheless, three days of first-class sport with fast-paced polo matches were once again offered in Kitzbühel. The French team Bodvar Rose with the players Patrick Paillol, Sebastian Aguetant and Victor Louarn won the Snow Polo World Cup Kitzbühel for the first time.



The winning team Bodvar Rose Patrick Paillol, Sebastian Aguetant and Victor Louarn

The organizers managed to hold a successful top event in a very short time and in compliance with the various pandemic-related requirements and measures - for example, only 250 spectators were allowed per day. During the tournament weekend, six teams with players from eight nations fought for victory with a total of 100 horses. The French team Bodvar Rose with captain Sebastian Aguetant, Victor Louarn and Patrick Paillol met the experienced team Intocast in a gripping final, which already took third place last year. Team Bodvar Rose won the match with 10:6,5 goals. 6-goaler Patrick Paillol, top player of the winning team, was honored as Most Valuable Player. His horse Cenizo also received the award for "Best Playing Pony".

Organizer and player Tito Gaudenzi is proud of what has been achieved: "It's unbelievable that we were able to put together such a great tournament in such a short time. Despite the existing restrictions, the event was a complete success in every respect." He continues: "It may have been a different and smaller format this year, but most importantly it happened, and it did so successfully. I would like to thank all employees, sponsors, players and spectators as well as our long-standing partner Kitzbühel Tourismus for their great support."

Next year the 20th Bendura Bank Snow Polo World Cup Kitzbühel will take place from January 13th to 16th. The anniversary event is already almost sold out. Tickets will go on sale around October 2022.



a

Ardmore

www.ardmore-design.com



Agustin Kronhaus, Augustin Wagner and Adrian Laplacette Jr.



Victor Louarn, Tito Gaudenzi and Patrick Paillol



MVP - handicap 6-goaler Patrick Paillol

Ranking Snow Polo World Cup Kitzbühel

1.
Bodvar Rose (HCP 9)
Sebastian Aguettant (1/ FRA)
Victor Louarn (2/ FRA)
Patrick Paillol (6/ FRA)

2.
Intocas (HCP 10)
Henrique Schalldach (2/ BRA)
Marcus Schalldach (2/ BRA)
Tito Gaudenzi (2/ SUI)

3.
Laurent-Perrier (HCP 9)
Laurent Dassault (1/ FRA)
Mariano Lopez (3/ ARG)
Matthieu Delfosse (5/ FRA)

4.
Augsburg Airways (HCP 9)
Daniel Deistler (0/ GER)
Lukas Sdrenka (3/ GER)
Patrick Maleitzke (6/ GER)

5.
Centralab (HCP 9)
Alexandra Ott (1/ GER)
Bash Kazi (1/ USA)
Adrian Laplacette Jr. (7/ ARG)

6.
Casablanca (HCP 8)
Peter Cromm (0/ GER)
Augustin Wagner (3/ ARG)
Agustin Kronhaus (5/ ESP)

6th Snow Polo in Cortina d'Ampezzo

Team U.S. Polo Association conquered the podium

In 1989, the first snow polo tournament was held in Cortina d'Ampezzo. The U.S. Polo Assn team with players Clement Delfosse, Daniel Deistler, Patrick Maleitzke dominated the final of the 6th edition of the event - held on 8 January - and secured victory against the Goldspan Polo Team with 14:11.5 goals. Team Battistoni (Patricio Rattagan, Alexander Hauptmann, Stefano Giansanti) won the match for the third place against Hotel de la Poste, with players Felix Beguerie, Therenice Cusmano and Slovakia's Martin Magal) with 8-6.

"How does the winner medal taste?",
Clement Delfosse, Daniel Deistler,
Patrick Maleitzke



U.S. Polo Assn. Vs Goldspan: Pablo Guinazù, Clement Delfosse,



Hotel de la Poste against Battistoni: Martin Magal, Alexander Hauptmann, Terence Cusmano, Stefano Giansanti



U.S. Polo Assn. Vs Battistoni:
Patricio Rattagan, Clement Delfosse, Alexander Hauptmann



Bert Poeckes, Pablo Guinazù, Patrick Maleitzke



U.S. Polo Assn. against Battistoni: Patricio Rattagan, Patrick Maleitzke, Alexander Hauptmann



Goldspan against Hotel de la Poste: Martin Magal, Valentin Novillo Astrada

Photo credit: IPC/Diego Bandion

Nafilia – sustainability driving all aspects of the production process

Vegan and cruelty-free halters made from renewable raw and recycled materials

Leather has been the standard material for riding equipment for many years. Nafilia now offers you a modern and sustainable alternative: high-quality halters and bridles made from vegan materials. Nafilias durable, timeless designs are the result of eco-friendly and social choices and are driven by passion and creativity.

All of the materials which Nafilia use come from renewable raw and recycled materials, regardless of whether it is a biodegradable leather substitute or a sustainable fabric. Caroline Liss, founder and owner of the manufacture, wants to create the best possible products without causing unnecessary damage to the environment. Nafilia does this by taking up the challenges of sustainable development and providing materials for creating and maintaining a sustainable world. “In the age of global conservation, we are currently witnessing a change in our lifestyle. At Nafilia, the focus goes beyond the origin or aesthetics of materials. We understand their true value within a greater holistic narrative, with sustainability driving all aspects of the process — from production, application through to distribution. Below, you can learn more about all the materials that we are working with,” said Caroline Liss.

Nafilia stands fully behind the idea of vegan and cruelty-free materials. The continued usage of leather is one of the major contributors to the prevalence of “It is our resolve to remain committed to the sustainability of the environment, and we seek to continue doing so. The degradation of the environment caused by the production of leather is a serious one that occurs in two different forms,” said Caroline Liss.

The first one is the factory farming practice, which has led to the deforestation of about 70% of the Amazon rainforest over the last half-century to supply food for billions of animals around the world. This practice resulted in the production of millions of tonnes of waste in a solid and gaseous state, which degrades the ground, water supply, and the atmosphere alike. The second form of environmental degradation results from the

preparation of leather, a process that includes the production and emission of dangerous toxins and pollutants into the air. As such, people who live and work around the tanneries where leather is prepared face several health issues, part of which is cancer that results in the death of many people.

In a bid to bring this realization to the consciousness of the public concerning the harm and dangers that the production of leather caused to animals, humans, and the environment, Nafilia takes it upon itself to lead by example and change the mindset of the public to effect a positive future for the economy and environment.

More about Nafilia: www.nafilia.com



Nafilia uses four basic fabrics

PIÑATEX®, an innovative material made from waste pineapple leaf fibre, a by-product of existing agriculture. As the second most consumed fruit in the world, pineapples are harvested by chopping the fruit from its base of leaves. Typically, those leaves have no value and are burned or left to break down. Instead, Ananas Anam, the company that creates Piñatex®, pays pineapple farmers in the Philippines for the leaves, generating an additional source of income for these farming communities

DESSERTO®, a leather-like fabric from the nopal cactus, which was developed in 2019 by the Mexican startup, Desserto®. The nopal cactus is used in Mexican cosmetics as well as in Mexican cuisine. It needs little water and is a very sustainable material due to its regional distribution. For the production of the vegetative leather, Desserto® applies the nopal fibers to cotton.

VEGEA, an innovative material characterized by the high content of vegetal, renewable, and recycled raw materials: For example, grape leftovers from winemaking, vegetal oils, and natural fibers from agriculture.

APPLESKIN™ is a vegan and cruelty-free bio-based leather alternative. This natural waste product, grown for the food industry, in the region of Bolzano in Northern Italy, is used to substitute other raw materials of chemical origin in the product, lowering the emissions and consumption of energy through the entire product chain. in the region of Bolzano in Northern Italy.

Interview with Marco Maximilian Elser

“For me polo is a healthy addiction whose habit I am not interested in quitting”

With an Italian mother and an American father, Marco Maximilian Elser combines the best of both cultures in his genes. His love of Rome, where he also lives, was passed down to him by his mother. He inherited his passion for polo from his father. Marco has been playing successfully in international tournaments for years and acts as an official as President of the Acquedotto Romano Polo Club.



Photo credit: Kathrin Gralla/DeRoteDrache

In July, Marco Maximilian Elser will host the International Pink Polo Ladies Cup, which ideally combines polo and charity. POLO&LUXURY owner Birgit Hügli-Herrmann met Marco Maximilian Elser for an interview.

Marco, before we turn to your great passion, polo, let us take a brief look at your professional activity. You are a versatile entrepreneur; would you tell us in which segment you are engaged and what exactly do you do?

I have been working in the field of finance for all my adult life. I have specialized in the esoteric bankruptcy and restructuring side of the business. It is a lot of fun as every day brings new opportunities.

You are American but have lived in Italy for many years. What brought you to southern Europe?

I moved back to Italy in 1984 when I realized that the quality of life here is so much better than in the US. As I was born here (Italian mother and American father), it was very easy for me to get accustomed to the Roman lifestyle.

You are a member of the board of the American Club Rome, except that it is your homeland, what role does America still play in your life?

I still have only one passport, a US one! I am very proud to be an American citizen. As I have done a lot of business with the US, I have had ample opportunities to travel back-and-forth to the US on a regular basis.

Did you grow up with horses, or maybe does the sport of polo have a tradition in your family, or was there a key experience that brought you to the “game of kings”?

Even though my father played polo in the US in the 1940s and 1950s (East Coast), I never was attracted to either polo or riding. For my 37th birthday, a friend of mine gave me a whip. I had just gone through a painful personal situation and was in a blue mood. When I asked why she gave it to me (I thought there might be something kinky going on!), she told me it was no ordinary whip, but a polo whip as she told me that her boyfriend was starting a new polo clinic the following week. This led me to begin taking riding lessons and polo lessons simultaneously. I ended up passing this “contagious” passion to my entire family; now my brother and all three of my children play!

What is your actual handicap? Do you have a goal regarding your handicap that you still want to achieve?

When I turned 58, as a sign of “respect” for “older players”, my handicap was dropped from 1 to zero. My dream over twenty years ago was to reach 3, the same handicap my father had. It will remain a dream. My hope is that my children will reach this handicap soon.

What does your everyday training look like? Do you play polo every day? Is there a professional you particularly enjoy training with?

We play polo 3-4 times a week between April and October (generally not playing in August as I would like the ponies to rest). In all these years, I have had the privilege of playing with some extraordinary players: the Espain brothers, the Fernandez Llorente family (too many to name, but my favorite is Pedro), the Antinori brothers and many more. Currently our polo professional is Goffredo Cutinelli Rendina, the best Italian polo professional today.

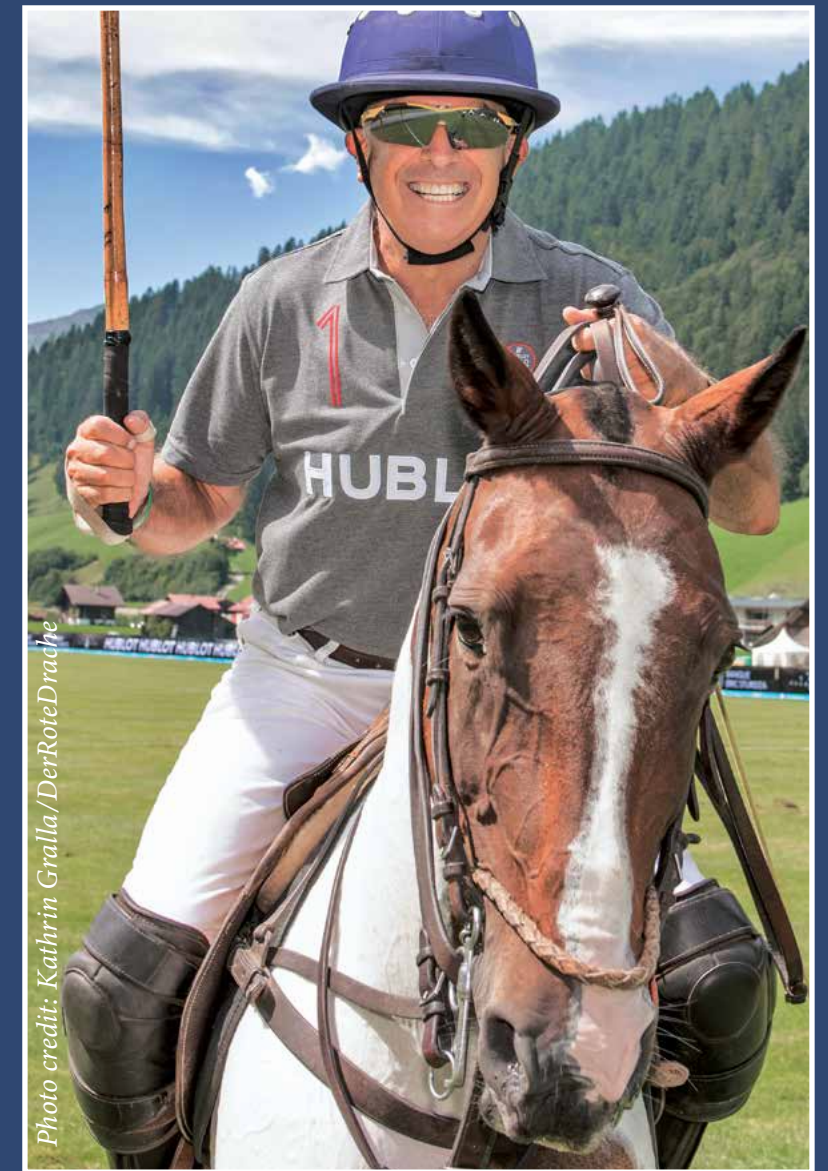


Photo credit: Kathrin Gralla/DeRoteDrache

Numerous tournaments have been canceled in the past two years due to Corona, others are taking place on a reduced scale. What are your plans for the 2022 season, where will you play?

Covid has had a nefarious effect on all sports activities, even outdoor ones like polo. Here in Italy, because of the good work by the Ministry of Health, we were able to organize a nearly normal polo schedule in 2021. Testing on premises was performed on a very regular basis. This helped avoid further contagiousness. However, the difficulty was getting professional players from abroad as many borders were closed for long periods of time and to fly across the Atlantic was not obvious.

Besides our regular tournaments all over Italy that we have been playing for years, I plan on playing some fun matches both in the US and the rest of Europe.

Please complete the following sentence: “For me, playing polo is... A healthy addiction whose habit I am not interested in quitting.

You play numerous tournaments. Which two tournaments are your personal favorites and what characterizes these tournaments in your opinion?

I will play two of my favorite tournaments once again; in July, we have an ITALY-USA friendship challenge in Newport, (Rhode Island) USA; this is played in front of over four thousand spectators, half of whom are of Italian extraction and root for us.

It feels like playing a professional soccer match! In August, I will play an equally exciting 14 goal tournament in Gstaad, Switzerland. It is an invitational and I am very privileged to have been invited to play there since 2018. Both these tournaments, while very different, are immensely enjoyable!

How do you get fit for the sport of polo? Do you train for endurance, or do you train in a gym regularly?

In order to play polo well, one must be fit, as the risk of getting injured is high. Many readers may not know this, but in the off season, when horses are turned out to rest, the intention is to get them fat and relaxed so that when the season is about to begin, they have ample resources of fat to burn to get in shape. With me, it is the same thing! I tend to put on 4-5 kgs during the winter, which promptly gets burned off as the season begins in the spring. I try to keep myself fit year-round, by practicing various sports (skiing, soccer) and working on the farm!

What do you do with your time when you are not working and not sitting in the polo saddle? Do you have another hobby besides polo?

I spend a lot of time working with my brother on making the farm even better for the following year. My other hobbies, please don't laugh, are philately and numismatics... I know, they are very much out of vogue, but I truly enjoy looking at these items, closing my eyes and imagining when and how they were used many years ago... I dream of an exchange of goods or even a farm for some coins hundreds of years ago, before wire transfers existed!

Which kind of polo ponies do you prefer: Argentinian or thoroughbred and why? How many horses do you own?

Please don't laugh again! I was never able to recognize ponies. In fact, I must ask my groom the name of the pony I am about to ride! I am not embarrassed by this! There is a big distinction between Criollos and thoroughbreds. The former are much sturdier but significantly less fast. At medium level polo, it does not matter too much. The farm owns 30 ponies.

You are not only an active polo player, but also an official as President of the Acquedotto Romano Polo Club. Please describe what distinguishes your club in some short sentences.

We are a recent club, having been formed sixteen years ago. My brother and I converted an old dairy farm on the outskirts of Rome into our "little corner of paradise". The property extends over 200 acres, boasts an 1800 year old aqueduct which borders the farm. In addition to a full-size polo field 250m*145m, a 3 on 3 practice field 145m*60m; we also have three sand arenas: 100m*50m; 60m*40m, fenced and lit; 40m*20m enclosed and lit; we have stabling for over 100 ponies.

How would you characterize yourself? What are your strengths? What are your weaknesses?

I would describe myself as an enthusiastic supporter of life in general! My strengths are my positivity and extrovertedness. This magazine is not big enough to list all my weaknesses and I will leave it at that!

If your best friends had to describe you, what do you think they would say?

I think the description I am given the most often is that I am

perennially young. I have been told that I am like Peter Pan but have never been medically diagnosed this way!! HAAAAHA

Which book did you last read?

I do not watch TV but read books very regularly. I tend to forget the last one I read. A memorable one is *Mirada* that was written by a novice writer during the Covid pandemic. It is quite good.

What is your favorite food, what is your favorite drink?

Asking me my favorite food is like asking the Pope if he is Catholic! We live in Roma, the capital of the best food in the world. Whatever one eats here is nearly always delicious. I consider myself an oenophile and truly enjoy both white and red wines as I do not drink liquor.

What were your two most enjoyable purchases?

My most enjoyable "aquisition" is undoubtedly my wife. She has put up with me for over twenty years. A distant second is the farm... It is ironic that when I was given a whip over 25 years ago, I would end up "buying the farm" in the real sense of the word!! HAAAAHA

What do you wish for in the future, both privately and professionally?

I wish to organize wonderful charity polo events in the future as they are truly a lot of fun and challenging at the same time. Professionally, my wishes are not that important at this stage of my life. It is more important to enjoy the moments with my family and loved ones.

The Pink Polo Ladies Cup in Rome

You have been organizing charity polo events for several years. In the summer, a charity pink polo tournament on a handicap level of 16-20 is planned for ladies teams from all over the world in Rome. Proceeds from the tournament will benefit the Susan G. Komen ITALIA Foundation, which supports women suffering from breast cancer. Tell us a little bit more about this special event, please.

Some close relatives of mine are breast cancer survivors. A few of my wife's closest friends also suffered from this. One of them is now dedicating a lot of energy to Susan G. Komen ITALIA Foundation.

At the end of last year, a fellow female polo player asked me why there are not any female polo tournaments in Italy. I then started calling on other female polo players and getting feedback from them. There was unanimous enthusiasm from all the continents for an all women's tournament in Italy. This started the ball rolling.

The event will begin with a parade on the 28th of June of all the female polo players who will be accompanied by the Italian Cavalry (Lancieri di Montebello) in the centre of Rome. The parade will start in Piazza del Popolo and finish on via Condotti. The big day (POLO for the CURE) will be on July 2nd at Acquedotto Romano Polo Club. Besides the polo matches, we will have the Italian Cavalry execute the "Carosello delle Lance" and the famous "Carica". It is a spectacular event to watch. What Independence Day party could it be without the traditional BBQ and fireworks. It all ends with dancing after dark!

KATERINA MORGAN
HORSE POLO ART GALLERY

katerinamorgan.art

PRESENT POLO PAINTINGS BY ANNA CHER (UK)



One of her favorite topics for the painting research is equestrian sports, polo especially. Her work is a dance between realistic and abstract art. Experimenting with brushstrokes, layers, and colours Anna finds a delicate balance between the energy of mark-making and perception of reality. She paints with acrylics and palette knives which lets her work without overthinking, keeping her paintings immediate, fresh, and alive.



"Polo and equestrian theme its my passion and I love to focus to personality of each animal, energy and accion of the game. I'm always open for new commissions. And happy to discuss the colour choice and composition as well. Any sizes are welcome.

I usually paint on box canvases from 3.8 cm deep and always paint their sides therefore every painting is ready to hang straight away with no frame. Two coats of protective satin varnish will be applied that protect the painting from UV rays and dust. Commission lead time around 2-3 months."

Anna Cher

Contact for commission orders
km@katerinamorgan.art
katerinamorgan.art

Hublot Polo Gold Cup Gstaad/ Switzerland 18. – 21. August

Switzerland’s most important summer polo tournament is back

The Hublot Polo Gold Cup has been the summer polo highlight in Switzerland for many years. For two years, the top event did not take place due to the Corona measures. But this year, the only summer high goal polo tournament in Switzerland is sure to be a crowd puller again.

Four teams will compete for the coveted Sieger Trophy from 18 to 21 August. The title sponsor Hublot’s team will be led by the American Marco Maximilian Elser, who lives in Italy. Captaining Team Palace Gstaad is Swiss Cedric Schweri, who was victorious in Gstaad in 2017 and 2018. Polo Park and Country Club Zurich owner Sebastien Le Page will compete for Team La Prairie, which won the last event in 2019 back then with captain Piero Dillier. The field is completed by the team of the new sponsor Kielder Agro. The captain of the team is Swiss Fabio Meier, who will compete together with his brother Luca and the two Argentinians Bautista Beguerie (handicap 5) and Ezequiel Martinez-Ferrario (7).

“I was very sad that we had to cancel the Hublot Polo Gold Cup both in 2019 and 2020 because of Corona, but polo thrives on the atmosphere and the cheering of the spectators and we would not have been able to welcome them because of the Corona measures. But all the Corona restrictions have been lifted and we can finally celebrate polo at the top level again in front of a huge crowd of spectators”, explains the President of Polo Gstaad and organiser of the Hublot Polo Gold Cup, Pierre Genecand.

Everything is optimally prepared and now everyone is looking forward to 18 August. The programme will be the same as at all previous events. The preliminary round matches will take place on the first day of the tournament, the Players Parade is scheduled for Friday afternoon. After the semifinal matches on Saturday, the traditional Players Night in the VIP tent will be another highlight.

The match for third place is the first match of the final day (21 August), and which two teams will make it into the final is difficult to predict. The field of four teams is very balanced and all of them have the potential to deliver matches on a par with each other. The spectators can once again look forward to top-class polo in Gstaad.



President Pierre Genecand

Strict veterinary controls

The welfare of the horses was and is a major concern for the organisers. Veterinary controls have always taken place in Gstaad. This year, the controls will be intensified once again. In addition to an intensive entry check, the veterinarians will inspect the horses daily. An emergency horse ambulance has always been standard in Gstaad and will be on site again in 2022.

The teams

Team Hublot (HCP 13)
Marco Maximilian Elser (USA/0)
Goffredo Cutinelli-Rendina (ITA/3)
Teo von Neufforge (ARG/5)
Pedro Fernandez Llorente (ARG/5)

Team Palace Gstaad (HCP 13)
Cedric Schweri (SUI/0)
Joao Novales (BRA/5)
Tomi Astelarra (ARG/3)
Dario Musso (ARG/5)

Kielder Agro (HCP 14)
Fabio Meier (SUI/1)
Luca Meier (SUI/1)
Bautista Beguerie (ARG/5)
Ezequiel Martinez-Ferrario (ARG/7)

Clinique La Prairie (HCP 13)
Sebastien Le Page (FRA/0)
Francisco Fucci (ARG/4)
Facundo Kelly (ARG/3)
Raul La Placette (ARG/6)

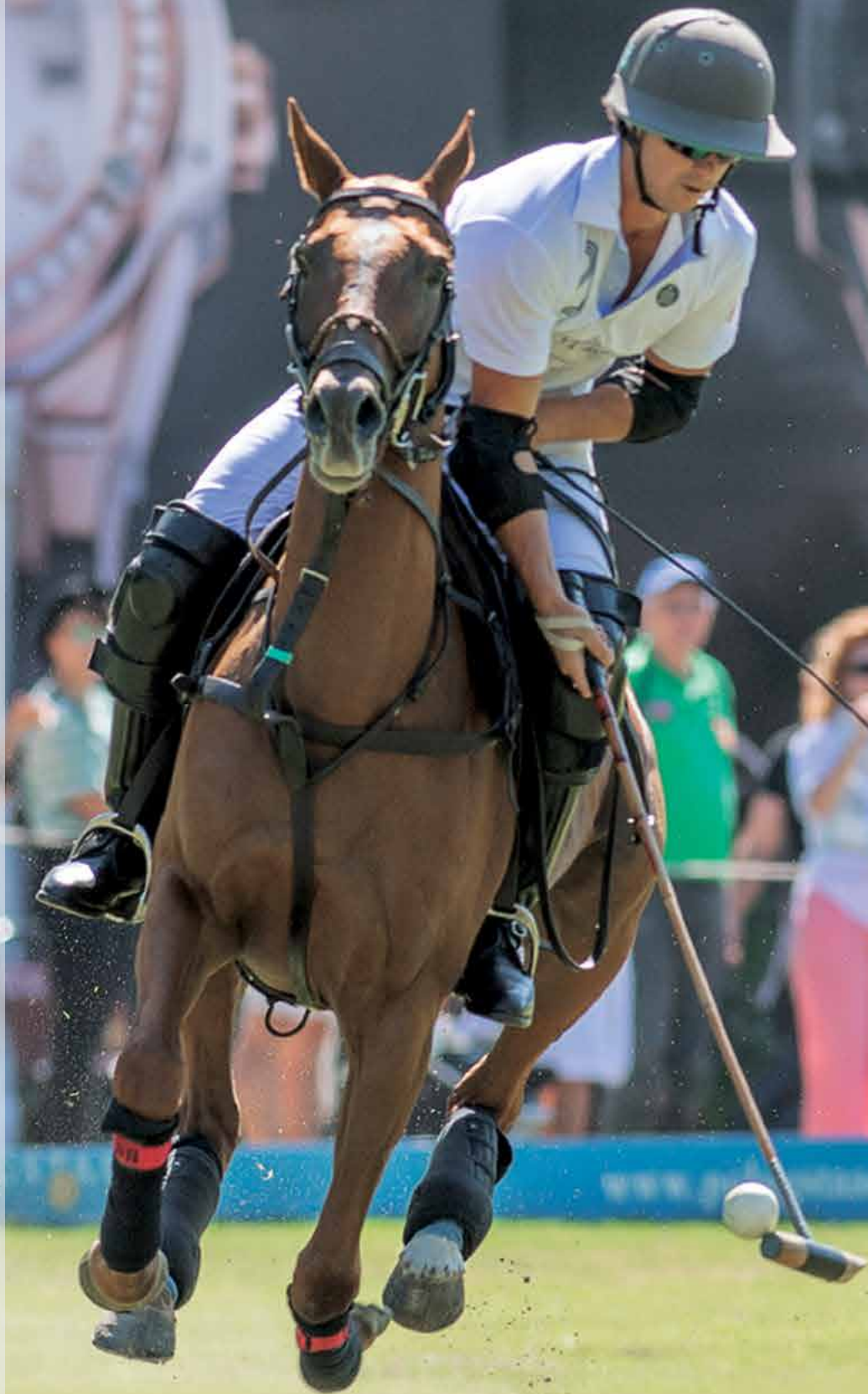


Photo credit: Kathrin Gralla/DerRoteDrache

The champions: Al Habtoor Polo Team with Juan Jaureche, Mohammed Al Habtoor Matias Gonzales and Bautista Bayugar



Dubai Polo Gold Cup Series - Bentley Emirates Silver Cup (handicap 18)

Second win in a row for patron Mohammed Al Habtoor and his team

The last piece of the action at the Silver Cup tournament of the Dubai Polo Gold Cup Series showcased a spectacular finish at Al Habtoor Polo Resort and Club.

After a series of qualification matches, four teams met at the anticipated final. Dubai Wolves by CAFU faced Bangash Dodson & Horrell Polo at the Hildon Cup (Subsidiary Final) and Habtoor Polo met HH Sheikah Maitha Bin Mohammed Bin Rashid Al Maktoum's team UAE Polo at the Bentley Emirates

Silver Cup final. This year's Silver Cup Final was a repeat of last year's Silver Cup Final. Mohammed Al Habtoor, Patron of the Habtoor Polo team, nicked the first goal of the game. UAE Polo's Tommy Beresford and Lucas Monteverde Jr. ensured the lead was on their side at the end of the first chukker. Habtoor Polo crept its way back into the scoreboard by halftime and the teams were tied

by the end of the penultimate chukker. The determining chukker had spectators witness a notable save from Matias Gonzales for the Habtoor Polo team and a penalty shot from Bayugar that the opponent couldn't match. The game ended with a final score of 9 goals to 7 and Habtoor Polo proudly lifted the Silver Cup trophy of the Dubai Polo Gold Cup Series for the second year.

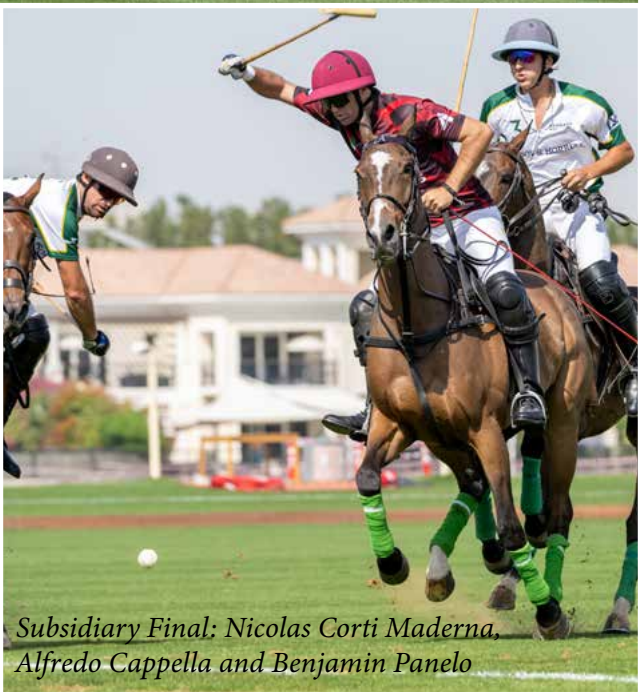
Alfredo Cappella opened the match for the Subsidiary Final with a penalty shot for the Wolves. The team owned the first chukker as Carlos Ulloa and Capella closed it at 3 goals to 1.5. The next chukker didn't see much of Bangash Dodson & Horrell as it ended with a significant lead for the Dubai Wolves by CAFU. It was raining goals during the third chukker. Bangash Dodson & Horrell made an aggressive comeback, and the Wolves showed an equally strong defensive play. The Dubai Wolves by CAFU still had its advantage by halftime. The next chukker rolled and Federico von Potobsky stole the lead only to be defended by Ulloa that kept the narrow advantage of a half a goal in favour of the Wolves. It was a fight for the win at the final chukker, with the Wolves giving it their all. However, Benjamin Panelo ensured that the two



Haider Bangash, Charles Cooney, Habtoor Al Habtoor and Benjamin Panelo

Photo credit: Al Habtoor Resort and Polo Club

goals he delivered were enough to earn their claim at the Hildon Cup trophy with 10.5 to 10 goals. 8 goaler Bautista Bayugar, top player of the winning Al Habtoor Polo team has received the award for Most Valuable Player of the tournament. Inunciado ridden by Bautista Bayugar was awarded the Best Playing Pony.



Subsidiary Final: Nicolas Corti Maderna, Alfredo Cappella and Benjamin Panelo

Ranking

Habtoor Polo Team (HCP 18)
Mohammed K. Al Habtoor (0)
Matias Gonzales (4)
Juan Jaureche (6)
Bautista Bayugar (8)

AM Polo Team (HCP 18)
Sheikha Alia Al Maktoum (0)
Pablo Urquiza (4)
Benjamin Urquiza (6)
Alejandro Muzzio (8)

Bangash Dodson & Horrell Polo (HCP 17)
Haider Bangash (0)
Federico von Potobsky (5)
Nicolas Corti Madena (5)
Benjamin Panelo (7)

Dubai Wolves by CAFU (HCP 18)
Habtoor Al Habtoor (1)
Charles Cooney (3)
Carlos Ulloa (6)
Alfredo Cappella (8)



Most Valuable Player Bautista Bayugar with Joseph Tayan, General Manager of Bentley Emirates



Silver Cup final: Bautista Bayugar and Tommy Beresford



Dubai Polo Gold Cup Series 2022 – Dubai Polo Gold Cup final

UAE Polo Team revels in triumph as the Gold Cup 2022 Dubai Open Champions

Jacinto Crotto, Juan Jaureche, Lucas Monteverde junior, Bautista Bayuga

Dubai Gold Cup Winner 2022: Team UAE Polo: Sheikha Maitha bint Mohammed bin Rashid Al Maktoum, Jacinto Crotto, Lucas Monteverde, Tommy Beresford



The finale of the tournament featured this Gold Cup Series season's top polo teams in a scintillating battle for the most coveted trophy of the Dubai Polo Gold Cup Series. Once again, the Al Habtoor Resort and Polo Club proved to be a brilliant host. The final day of the Gold Cup was the highlight of another excellent Gold Cup series, which will certainly be continued in 2023.

But before the final was played the afternoon took off to a blistering start as Zedan Polo faced AM Polo at the Auto Millennium Cup (Subsidiary Final). Tomas Panelo shot the first goal and the following minutes were a quick exchange of goals. Zedan Polo took the lead by the end of the second chukker with a last-second goal from Tomas Panelo. The team had taken full possession of the third chukker as it carved a 2-goal advantage and both teams had consistently displayed prowess through the end of the fourth. The excitement kicked up a notch as Alejandro Muzzio tied the game at 9 goals early in the last chukker. It was a scramble for the win but, Panelo skillfully dodged his way through the notable display of defense by AM Polo that sealed the win for the Zedan Polo team. Top scorer of this match was Tomas Panelo with 9 goals.

The highly anticipated final game of the Dubai Open 2022 featured the top contenders of the Silver Cup 2022 tournament - Habtoor Polo and UAE Polo teams. Tommy Beresford nicked the first goal of the match for UAE Polo. Mohammed Al Habtoor, the patron of the Habtoor Polo team, left the first chukker tied at 2 goals. The teams stayed tied through the end of the second, but UAE Polo turned things around from the third chukker and Habtoor Polo clawed its way to narrow the gap in scores with a last-second penalty shot from Bautista Bayugar. With seven minutes left on the clock, Habtoor Polo had its work cut out for them as Beresford created a 2-goal cushion mid of the chukker. Bayugar equalized the game by the last 30 seconds resulting in overtime. Fans of both camps witnessed an absolute nail biter of a finish and it was around mid of overtime when Beresford snatched the win for UAE Polo.

His Highness Sheikh Mohammed bin Maktoum bin Rashid Al Maktoum awarded the teams of the Gold Cup 2022 final together with Sakher Al Shawwa, Group CEO of Auto Millennium. Tommy Beresford was awarded as the Most Valuable Player and Brillante, a polo pony ridden by Bautista Bayugar as the Best Playing Pony.



RANKING

- 1. UAE Polo (HCP 18)**
HH Sheikha Maitha Al Maktoum (0)
Lucas Monteverde Jr. (5)
Tommy Beresford (6)
Jacinto Crotto (7)
- 2. Habtoor Polo (HCP 18)**
Mohamed Al Habtoor (0)
Matias Gonzales (4)
Juan Juaretche (6)
Bautista Bayugar (8)
- 3. Zedan Polo (HCP 18)**
Amr Zedan (0)
Gonzalo Ferrari (5)
Manuel Plaza (6)
Tomas Panelo (7)
- 4. AM Polo (HCP 18)**
Sheikha Alia Al Maktoum (0)
Pablo Urquiza (4)
Benjamin Urquiza (6)
Alejandro Muzzio (8)



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Lucas Monteverde, Jacinto Crotto junior, Juan Jaureche
and Tommy Beresford



Photo credit: Al Habtoor Resort and Polo Club

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High Goal Exhibition Cup 2022 at Al Habtoor Polo Resort and Club

Prestige triumph for Mohammed Al Habtoor and his Habtoor Polo Team

With the High Goal Exhibition Cup - played at 19 goal handicap - the Habtoor Polo Resort and Club hosted the highest tournament of its polo season. And the teams, Habtoor Polo led by Mohammed Al Habtoor and the Dubai Wolves with captain Habtoor Al Habtoor delivered the visitors a fantastic polo experience.



Mohammed Al Habtoor scored 5 goals



Guillermo Cuitinho, Bautista Bayugar, Mohammed Al Habtoor and Juan Jaureche

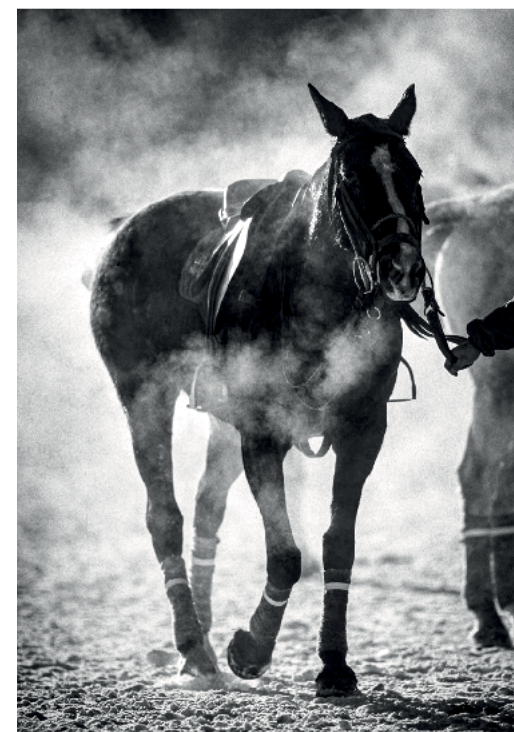
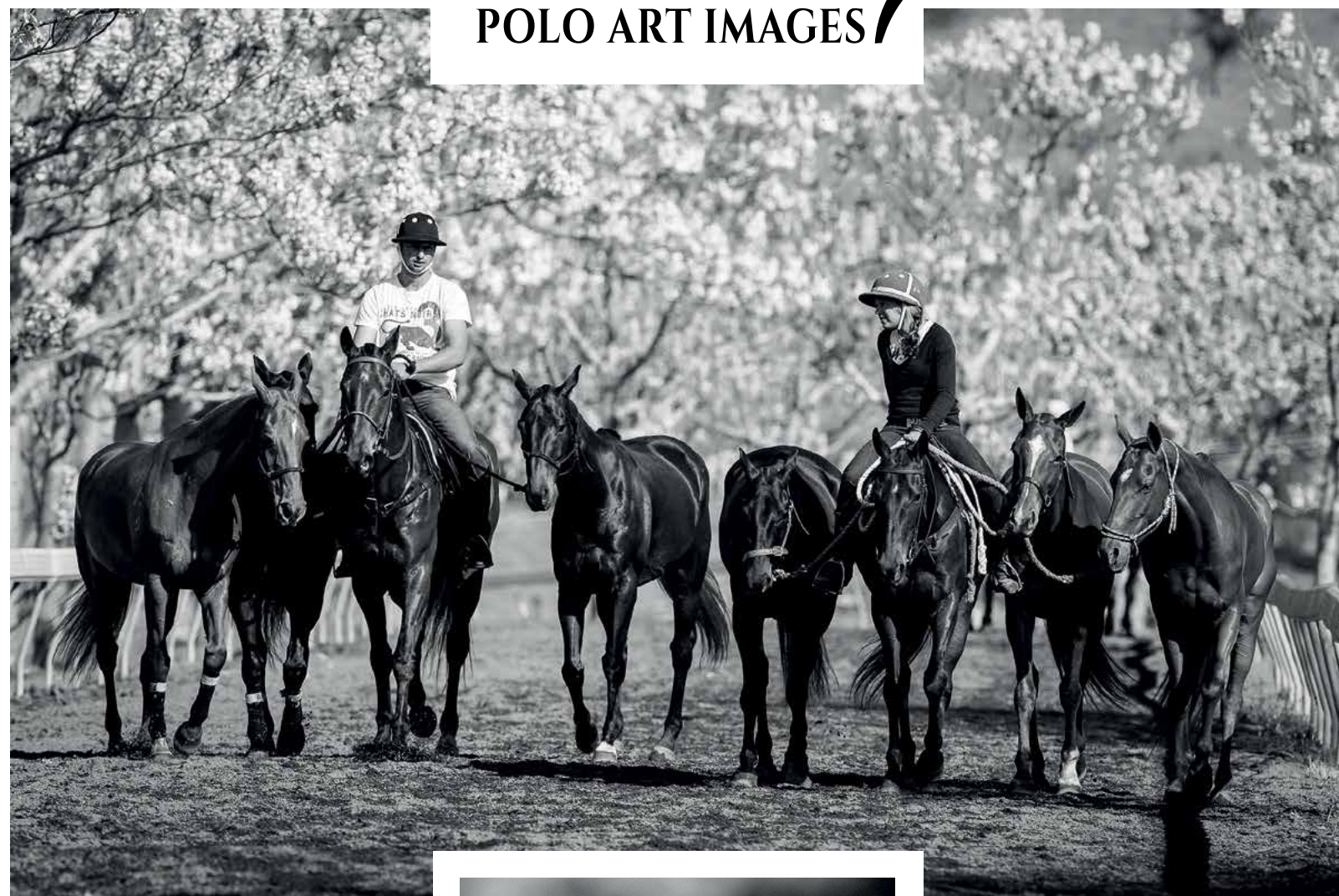
The afternoon kicked off with academy chukkers followed by an exhibition game between Habtoor Polo and Dubai Wolves. The patron of the Wolves - Habtoor Al Habtoor scored the first goal of the match, but six goaler Juan Jaureche matched this with 2 goals that placed Habtoor Polo ahead of the game. The succeeding chukkers were close, with each one ending in tied scores. The Most Valuable Player of the exhibition match - Mohammed Al Habtoor, the patron of Habtoor Polo, scored a total of 5 goals. His team Habtoor Polo closed the last chukker with a 2-goal lead and saved the trophy of the prestige match by 9 to 7 goals.



Mohammed Al Habtoor was awarded as MVP

Habtoor Polo (HCP 19)	Dubai Wolves (HCP 19)
Mohammed Al Habtoor (0)	Habtoor Al Habtoor (1)
Juan Jaureche (6)	Matias Gonzales (4)
Bautista Bayugar (8)	Carlos Ulloa (6)
Guillermo Cuitinho (5)	Alfredo Cappella (8)

Photo credit: Al Habtoor Polo Resort and Club



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Dubai Polo Gold Cup series – Master Cup 2022

Team Bin Draï Polo team new Master Cup champion



Winner of the Master Cup: Team Bin Draï



Best Playing Pony: Pico Flor

The final featured a match between Bin Draï Polo and Ankora Polo teams, and Raul Laplacette closed the first chukker with a 1-goal lead for Bin Draï. Laplacette's consecutive goal shots placed the team in a comfortable lead by halftime. Ricardo Garros of Ankora Polo nicked 2 goals for the team, but the advantage stayed on Bin Draï's side.

Mohammed Bin Draï stole the ball and converted it to a point making Ankora's work cut out for them at the last chukker of the game. Faisal Yabroudi's last-second goal sealed the win for Bin Draï at 9 goals to 6.

The subsidiary final opened with a penalty shot from Ernesto Trotz. Estancia Lamar Polo team dominated the first half of the game against El Basha Polo and maintained a 3-goal advantage at the end of the third chukker. Tommy Beresford for El Basha Polo managed to close the gap in scores during the last chukker, but the win still fell in the hands of Estancia Lamar as the game ended with a final score of 6 goals to 5.



Pablo Urquiza, Ricardo Garros and Mohammed Bin Draï

Photo credit: Al Habtoor Resort and Polo Club

Review 128 Abierto Palermo Argentine Polo Open

Sensation - First Palermo triumph for team La Natividad

Team La Natividad, with the player Pablo Pieres, Bartolomé, Camilo Castagnola, and Ignatius Du Plessis wrote history by beating Adolfo Cambiasso's team La Dolfina Saudi P. T. in the final of the 128th Argentine Polo Open.



Argentine Polo Open Champion: Ignatius du Plessis, Bartolomé Castagnola, Pablo Pieres and Camilo Castagnola



It was the first Argentine Polo Open for the team La Natividad, while for Team La Dolfina it was its 21st final (winning 14 and losing 7) in 22 Palermo Opens played since the creation of the club in 2000. It was only in 2004 that La Dolfina was not in the final. La Natividad defeated La Dolfina Saudi P. T. by 15-13, breaking the streak of 8 consecutive titles of Adolfo Cambiaso's team in the world's top event and won the tournament for the first time since the creation of "Lolo" Castagnola's club.

The team of the Castagnola brothers played the match of their lives, fighting in every sector of the field and taking their neighbour from Cañuelas out of rhythm.



Photo credit: Katerina Morgan

The grand final of the 128th Argentine Polo Open was played on the mythical field 1 of Palermo and in addition to the title, the champion team La Natividad won the HSBC Cup. The team of the Castagnola brothers played the match of their lives, fighting in every sector of the field and taking their neighbour from Cañuelas out of rhythm.

With a sensational game from Bartolomé, scorer of 6 goals; the great effectiveness of his brother Camilo in the execution of fouls - goal scorer of the tournament -, the solidity of Ignatius Du Plessis and the strength of Polito Pieres, La Natividad achieved a sensational victory that will remain in the history books of polo.

La Dolfina - which lost the title after winning for 8 years in a row - was always down on the scoreboard, although they played very strong in the last part of the match and managed to get within reach. Completely unusual for the team led by Adolfo Cambiaso, who was once again the star and the scorer of his team, is that La Dolfina has not won any title during the season.


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5th Argentine Open Women's HSBC Polo Tournament presented by Cremas Caviahue

La Dolfina BP with Nina Clarkin regained the title

While waiting for the final of the 128th HSBC Argentine Polo Open, the most important women's tournament in the world was played on field 2 at Palermo. Once again, La Dolfina BP and El Overo Z7 UAE, who have each won two of the four Argentine Open titles, battled it out in the final.

La Dolfina BP with the player Mía Cambiaso (7), Milagros Fernández Araujo (7), Carina Clarkin (10) and Candelaria Fernández Araujo (8) defeated El Overo Z7 UAE (Clara Cassino (9), Milly Hine (7), Lía Salvo (10), Hazel Jackson (10) with great authority by 12 to 5 and returned to shout champion after two seasons of not being able to do so.

Great game of the champion girls, who managed the game from the initial throw-in, led by 10-goaler Nina Clarkin, who played a great game. Cande Fernández Araujo also defended her wickets with great solvency, making a comeback impossible. As a result, with three trophies, La Dolfina is the only leader of Argentine Women titles against El Overo that won 2 titles during the last five years.



Three-time Argentine Women Open Champion: Team La Dolfina BP



Photo credit: Katerina Morgan

Awards

MVP and: Nina Clarkin

Goal Scorer of the Final: Nina Clarkin

Fair Play: Milly Hine

Revelation of the Tournament: Hope Arellano

AAP Award for Best Horse of the Final:
 Ve Ocho Feliz, played by Nina Clarkin

AACCP Award to the best registered player product
Raza Polo Argentino:
 Dolfina Get Lucky, played by
 Mía Cambiaso



1st World Polo Ladies Champions: Agustina Imaz, Azucena Uranga, Catalina Lavinia and Paulina Vaschetto

1st World Polo Ladies Championship in Palermo/Argentina

Argentine Ladies write polo history at the Campo Argentino de Polo

Palermo experienced a historic polo day: In front of around 6,000 spectators, the team Argentina with the players Agustina Imaz, Azucena Uranga, Catalina Lavinia and Paulina Vaschetto defeated the team from the USA (Lilian Lequerica, Audry Persano, Jenna Davis, Erica Gandomcar) superiorly with 6:2 goals, and thus secured the title at the inaugural Women's World Championship.

The first World Polo Ladies Championship under the patron of the FIP was a milestone in the history of polo. Teams from Argentina, Brazil, USA, England, Ireland and Italy flighted for the trophy. The Argentinian ladies dominated the final from the start and their united team performance left no doubt that the first world championship title will remain in the country of the hosts.

Azucena Uranga, who fought in all areas of the field, played excellent balls to her team mates again and again. Agustina Imaz once again proved to be a dangerous striker and Paulina Vaschetto, defended the goal masterfully. But special mention must be made of the performance of Catalina Lavinia. The only 16-year-old player, already playing with a 6 handicap, scored 10 goals for her team during the tournament.

The girls from the USA didn't stand a chance against this united team performance. The top player of the Americans was at the final as in the whole tournament the 5-goaler Erica Gandomcar on the final day.

With the victory in the first World Cup final, the Argentinians repeated in the women's competition what the Argentinian team achieved in the men's competition in 1987. They go down in the history of polo as the first world champions.

- Argentina (HCP 16)**
Agustina Imaz (4)
Azucena Uranga (5)
Catalina Lavinia (6)
Paulina Vaschetto (1)

- USA (HCP 16)**
Lilian Lequerica (3)
Audry Persano (5)
Jenna Davis (3)
Erica Gandomcar (5)



Erica Gandomcar (black helmet) and Agustina Imaz



Erica Gandomcar and Catalina Lavinia (red helmet)



Azucena Uranga and Lilian Lequerica (right)



Lilian Lequerica (right)

Photo credit: Katerina Morgan





MVP and Pilot's leading scorer Facundo Pieres



USPA Gold CUP® at International Polo Club Palm Beach (IPC) in Wellington, Florida

Pilot Soar back onto the podium overtime victory

By USPA/ U.S. Polo Assn

An electric and eager crowd of spectators filled the prestigious U.S. Polo Assn. Field 1 at International Polo Club Palm Beach (IPC) in Wellington, Florida, to witness the thrilling conclusion of the USPA Gold Cup® between the team Pilot (Curtis Pilot, Mackenzie Weisz, Matias Torres Zavaleta, Facundo Pieres) and team Park Place (Josh Hyde, Juan Britos, Hilario Ulloa, Cody Ellis).

Both entering the final undefeated in bracket play, Park Place's only defeat in the 2022 Gauntlet of Polo® came at the hands of Pilot in their first of two matchups in the C.V. Whitney Cup®, where Park Place subsequently turned the tables to knock Pilot out of finals contention. Moving on to raise the C.V. Whitney Cup® and make a run for the 2022 Gauntlet of Polo®, Pilot found themselves engaged once again with the herculean task of besting a championship caliber team in Park Place. The only team to successfully complete the monumental task of becoming Gauntlet champions in 2019, Pilot came prepared with the horsepower and strategy required to take on Park Place's number one rated offense.

Leading his team with sixty goals on the season entering the USPA Gold Cup® final, Pilot's 10-goaler Pieres elevated his play as a leader and offensive powerhouse, accounting for all of Pilot's offensive contributions in the final. Leading from the onset of play, Pieres' ability to guide his team on both sides of the ball led to an incredible ten-goal effort through six chukkers of contested action. Unable to slow down the athletic efforts of Pieres, Park Place focused on strong team play and ball circulation, with the potent duo of Britos and leading Gauntlet scorer Ulloa combining for nine goals to keep Park Place neck-in-neck with their challengers. Unable to settle the score in regulation, the offensive forces of the two teams combined for twenty goals, as both sides attempted in



Photo credit: ©David Lominska

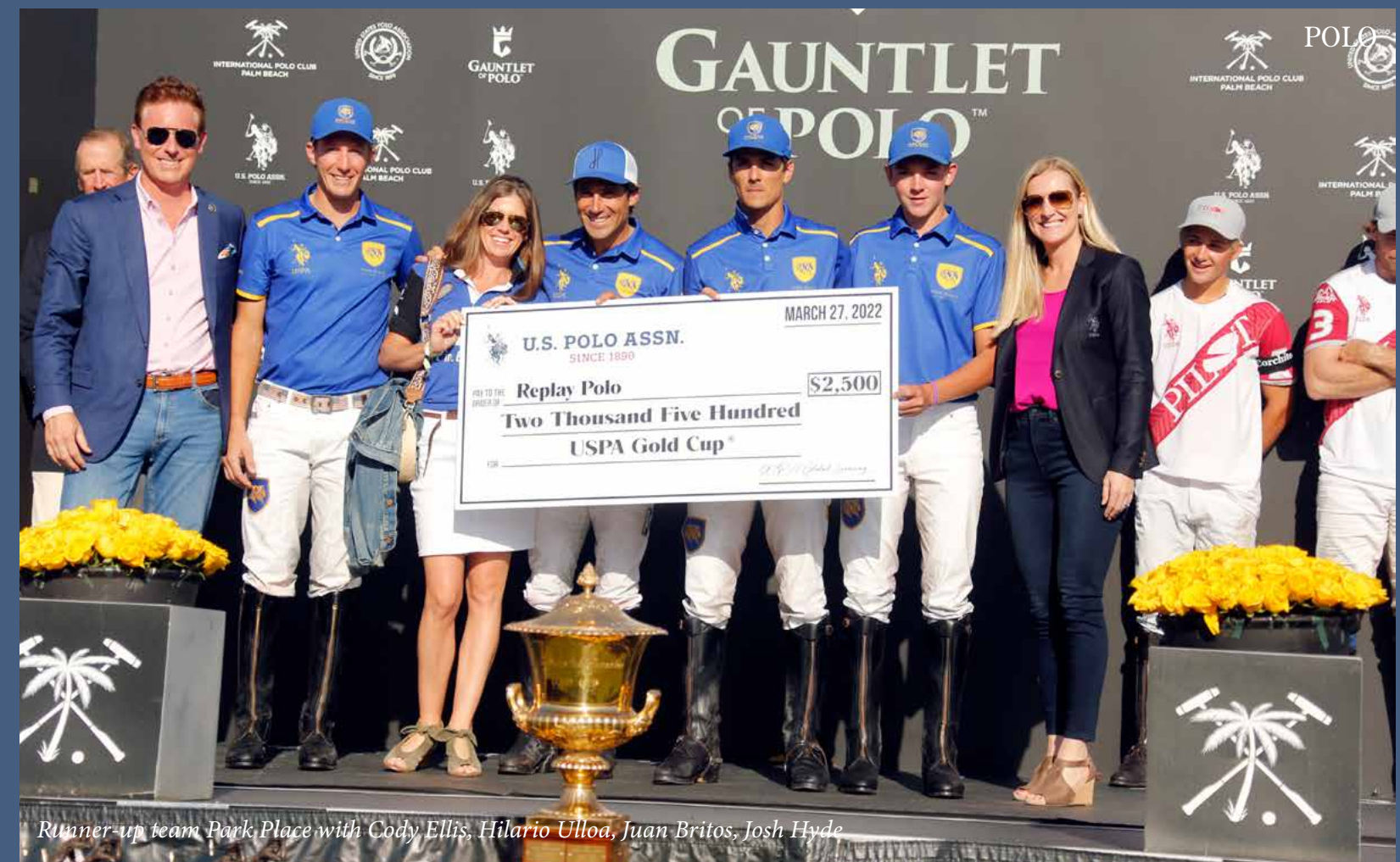
Curtis Pilot reaches for the ball ahead of Park Place's Hilario Ulloa.



Mackenzie Weisz celebrates with his father Andres Weisz following his first USPA Gold Cup® victory.



Hilario Ulloa with possession and Mackenzie Weisz close behind



Runner-up team Park Place with Cody Ellis, Hilario Ulloa, Juan Britos, Josh Hyde

overtime to seize the title as their own. A successful hookon Britos from Zavaleta thwarted Park Place's initial opportunity allowing Pieres to create space between the defenders and escort the ball across the line. Treating spectators to a riveting 11-10 victory, Pilot returned to the podium, simultaneously extinguishing Park Place's dreams of capturing the 2022 Gauntlet.

s teammates, Pilot also revealed that without a designated coach on the team, Facundo Pieres does much of the coaching. Capping off an incredible final, Pieres' 13-year-old bay mare Open Azarenka (Sportivo x Rusita) was awarded both Best Playing Pony and Best Argentine Bred Pony.



Facundo Pieres takes the ball downfield Hilario Ulloa hustling to defend.



Best Playing Pony was presented to Open Azarenka, played and owned by Facundo Pieres.



Ylvisaker Cup at International Polo Club Palm Beach in Wellington, Florida

CK Shack’s resilience rewarded with the first Ylvisaker Cup

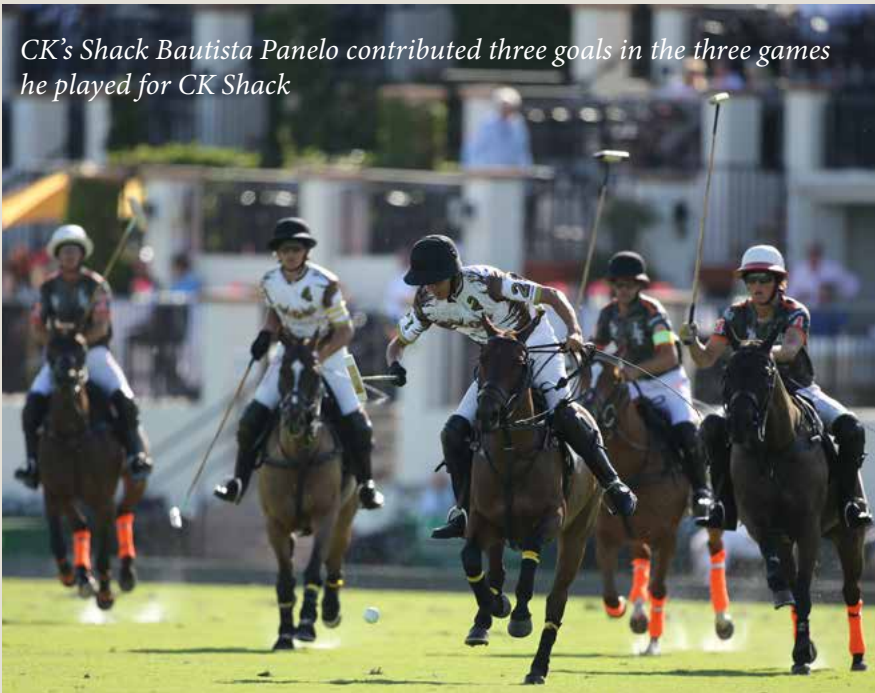
By United States Polo Association

Capping off a spectacular 18-goal season at International Polo Club Palm Beach in Wellington, Florida, the team La Fe (Lucas Escobar, Robi Bilbao, Francisco Elizalde, Louis Devaleix, Nico Diaz Alberdi) and team CK Shack (Kristos “Keko” Magrini, Santino Magrini, Joaquin Panelo, Bautista Panelo) faced-off on the U.S. Polo Assn. Stadium Field to battle for the coveted Ylvisaker Cup. Although the competitive final ultimately came down to the final seconds of play, CK Shack’s advantage from the penalty line made the difference and enabled them to hang on to their narrow lead and hoist the Ylvisaker Cup 12-11. Fielding their fourth consecutive line-up change in as many games presented a continuous challenge throughout the Ylvisaker Cup for CK Shack. Luckily their final roster was composed of familiarity in the brother-duo of Keko and Santino Magrini and cousins Bautista and Joaquin Panelo.

Thankful for the opportunity to play with his cousin and close friends in the Magrini’s, Joaquin Panelo shared, “I grew up with Bautista and I’ve played a lot of polo with him. Polo is a very family-orientated sport, the relationships and how we know each other from life. It makes a difference for sure. It’s easy because I knew exactly what he was going to do and he knew what I was going to do, and that was very special.” Similarly, Santino stated of his younger brother, “It’s better playing with him than with anyone else.” A nagging injury to Martin “Facha” Valent in the first game of match-play kept him sidelined for much of the tournament, giving Bautista Panelo the opportunity to step-in for three of CK Shack’s four games. “It’s been fun”, Panelo said, “playing on this field is amazing.” Previously winning the Ylvisaker Cup with Valiente in 2018, Panelo knew his role stepping into the team would be to “create space and move forward on the field,” to implement their system as efficiently as possible against a challenging opponent in La Fe.



CK Shack’s Santino Magrini charging downfield ahead of La Fe’s Louis Devaleix



CK’s Shack Bautista Panelo contributed three goals in the three games he played for CK Shack



MVP Keko Magrini. Presented by Jill Johnston

Leading his team with nine goals on the final day for an impressive total of thirty overall in the Ylvisaker Cup, Keko Magrini was named Most Valuable Player. Best Playing Pony was awarded to Dolfina Mayor (Durazno x Nora), an 11-year-old Argentine bay mare played and owned by Francisco Elizalde.

Showing a preference for Dolfina Mayor in high-goal polo, Elizalde played her in the first, fourth and sixth chukkers to take advantage of her strong attributes including her power.



BPP Dolfina Mayor. Played by Francisco Elizalde, pictured with Casilda Elizalde, Jean Paul Cortes, Dario Gomez, Maximiliano Arenas.

2022 U.S. Open Polo Championship Champions
Team Pilot with Curtis Pilot, Mackenzie Weisz,
Matias Torres Zavaleta, Facundo Pieres



2022 U.S. Open Polo Championship at International Polo Club (IPC) in Wellington, Florida

Pilot Lands celebrate its second US Open Polo Championship triumph

By United States Polo Association

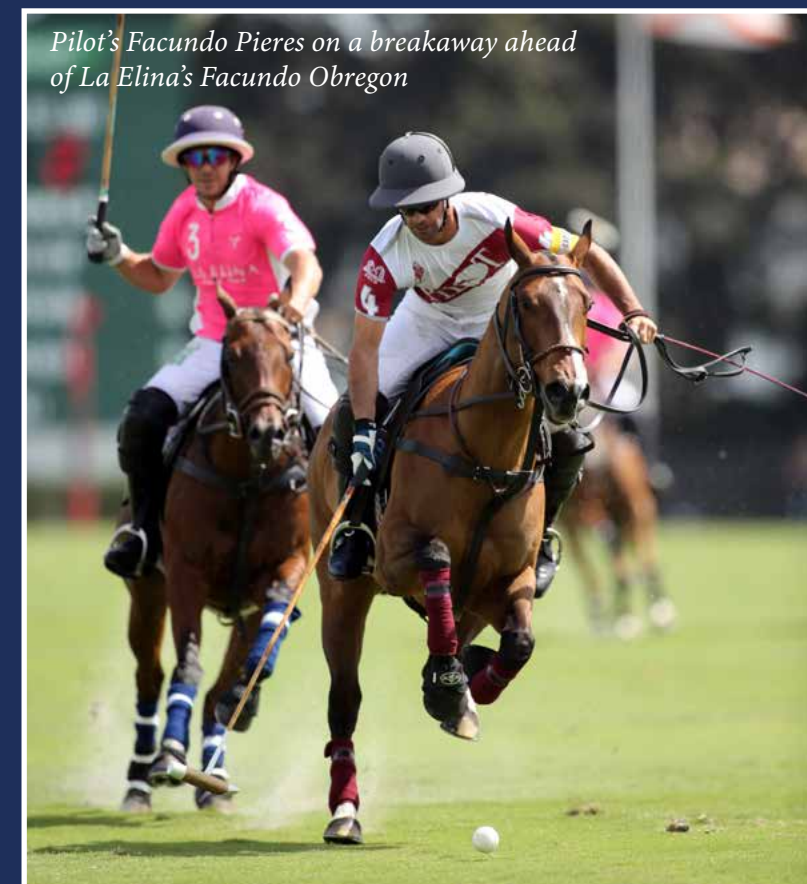
In the ultimate test of will and resilience, a historic 38 games culminated in the finale of the U.S. Open Polo Championship at International Polo Club (IPC) in Wellington between the teams La Elina (Juan Martin Obregon, Geronimo Obregon, Facundo Obregon, Jared Zenni) and Pilot (Curtis Pilot, Mackenzie Weisz, Matias Torres Zavaleta, Facundo Pieres).

Pilot's focus on unified play and undeniable organizational strength delivered them the second time the coveted USPA Gold Cup title. Leading the GAUNTLET in goals, penalties conversions and throw-in's won, Pilot's Facundo Pieres continued his dominant reign over the competition in the final, contributing a spectacular eight-goal performance to drive Pilot's commanding offense to a seven-goal halftime lead.

As La Elina managed to cut their deficit to five, Pilot's equally impressive defensive efforts against a gritty opponent held La Elina's leading scorer Juan Martin Obregon to just two goals. Adhering to their strategy and relying on each other for support and success to carry their lead into the final minutes of play, Pilot's 2022 comeback season was finally complete with a commanding 11-6 victory to reclaim the title and \$100,000 in prize money.

Although his team went undefeated throughout the USPA Gold Cup and U.S. Open Polo Championship, Curtis Pilot entered the final with the utmost respect for La Elina. "I was very nervous coming into this one," noted Pilot, "It's a very balanced team with four pros. I'm not a pro, we had three against four, but Facundo went to the goal in the first chukker and it took some of the nerves out."

Pilot's Facundo Pieres on a breakaway ahead of La Elina's Facundo Obregon



La Elina's Geronimo Obregon taps the ball downfield followed closely by brother Facundo Obregon





Pilot's Mackenzie Weisz dribbling the ball down the field



Matias Torres Zavaleta celebrates Pilot's second U.S. Open Polo Championship



Facundo Pieres breaks away from the pack on the nearside



MVP Facundo Pieres presented by USPA Central Circuit Governor Bob McMurtry

Facundo Pieres, a superstar who had to go through a valley of self-doubt

For his outstanding offense and leadership contributions, Facundo Pieres received the Seymour H. Knox Most Valuable Player award of the U.S. Open Polo Championship final, as well as the Most Valuable Player of the GAUNTLET. With his ability to captivate teammates, opponents, and audiences alike, Pieres revealed that his outward dominance was not always reflected internally, “I needed this win for myself, personally. I was struggling a little bit with confidence. I’m happy to be back here, I really wanted to feel these sensations again—to win and feel comfortable.”

Pieres elaborated, “Now I feel good. I feel I deserve to be where I am. I work hard for it, that’s why I’m proud of everything I did. I’m also happy because my family is supporting me and helping me, they knew I was going through a rough moment, but they were all behind me, so it was very special. I’m grateful to all those who support me, the whole team did everything to be in this situation. In the end it was worth it.”

Working through moments of self-doubt with the support of family and friends, Pieres’ constant professionalism and dedication to the sport was reflected in numerous individual achievements throughout the season. Scoring a staggering 112 total goals, including 46 penalty conversions, Pieres spoke on his achievements, “when I started this season, I proposed to myself that I wanted to score every penalty and the most goals that I could. I wanted to do that, and I wanted to win. The team won, the horses won, everything was special. “I needed this win for myself, personally. I was struggling a little bit with confidence. Now I feel I deserve to be where I am. I work hard for it, that’s why I’m proud of everything I’ve done.” –



GAUNTLET BPP Corcha, owned and played by Facundo Pieres, presented by USPA Florida Circuit Governor Stevie Orthwein

Photo credit: ©David Lomniska

Facundo superstar and his exceptional horses

Claiming five Best Play Pony awards throughout U.S. Open competition (KY Goldielocks, Open Candy Kiss, Open Serenety, Corcha, Mega Espía), Pieres’ impressive string continued to accrue multiple prestigious awards including the Willis L. Hartman trophy for the USPA’s U.S. Open Polo Championship final Best Playing Pony which was presented to Mega Espía played in the first and fifth chukkers (Open Cabernet x Spuky), USPA U.S. Open Polo Championship Tournament Best Playing Pony to Open Candy Kiss (Ellerstina Picaro x Candy’n Filly), and USPA Best Playing Pony of the GAUNTLET to Corcha.

Also included in the sweep of Best Playing Pony categories, Pieres’ Open Maks (Open Cabernet x Spuky) took home Best Polo Argentino of the U.S. Open Polo Championship final and IPC’s Horse of the Year.

Commenting on which horses he was most proud of this season Pieres noted, “they’re all very special but probably Open Maks [9-year-old chestnut mare and full sister of Mega Espía] and Open Candy Kiss. They came this year and I think Open Maks was probably my best mare in the tournament.”

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XII FIP World Polo Championship comes to Palm Beach County in 2022

The best national polo teams will fight for the title in the United States of America

The United States Polo Association (USPA) and U.S. Polo Assn., the official brand of the USPA, will welcome the XII FIP World Polo Championship to Palm Beach County, and back to the United States this year, for only the second time in the tournament's history.



Photo credit: U.S. Polo Association

Taking place from Oct. 26 - Nov. 6, 2022, with the finals on Nov. 6th at the International Polo Club (IPC) in Wellington, Florida, this will be the first FIP World Polo Championship tournament to be played in Palm Beach County, Florida. Preliminary games will be hosted at the Valiente Polo Farm, also in Wellington, Florida. The World Polo Championship brings together polo players from all over the world representing their respective countries. Also, this year, will feature some of the best horses with J5 Equestrian supplying over 100 horses for this global event.

To get to the championship, more than 25 countries play across five zones, or regions, fighting for eight team positions. In the end, eight international teams compete for the title of FIP World Polo Champion. The FIP World Polo Championship is hosted every three to four years by a different host country, with the last one played in Australia in 2017, with Argentina being declared the winner. Due to the global pandemic, the scheduled 2020 tournament was moved to 2022 in Palm Beach County, where Argentina will defend its title.

"We are proud to host the XII FIP World Polo Championship in Palm Beach County, Florida for the very first time and to have our USA Team, as Host Team, fighting for the coveted trophy," said Stewart Armstrong, Chairman of the USPA. "This year's FIP World Polo Championship is sure to be an outstanding event for polo fans in Palm Beach County and broader South Florida, as well as nationally and around the world."

U.S. Polo Association will serve as the Presenting Sponsor and Official Apparel Partner for the Championship. The global, sport-inspired lifestyle brand will also provide the official performance jerseys and other equipment for all playoff events that lead to the Championship. "As the official brand of the United States Polo Association, U.S. Polo Assn. is honored to be the Presenting Sponsor for the FIP World Polo Championship and honored to support this high-profile, international event," said J. Michael Prince, President and CEO of USPA Global Licensing.

The new BMW X7

BMW's SUV flagship presents itself with giant radiator grille after facelift

At the halfway point of the model cycle, the new BMW X7 presents itself with a significantly revised front end. Immediately noticeable is the radiator grille, which has been significantly enlarged compared to the previous version, and the extremely narrow and elongated daytime running lights give BMW's SUV flagship an almost martial appearance. The complete front apron, which completes the striking face of the luxury SUV, is also completely new.

The 13.2-inch instrument panel and the 14.9-inch touchscreen, which contains the latest generation of the BMW Infortainment System IDrive, dominate the narrow dashboard.

The centre console has also been completely redesigned. Instead of the large gear selector lever, many small switches are now integrated. The panoramic glass roof now consists of three elements. Animal rights activists are sure to be thrilled that BMW is also offering vegan leather-like seat covers as

as standard for the new X7. Compared to the massive innovations at the front, the rear of the seven-seater has only been slightly revised, with only the more filigree design of the rear people clearly differing from the predecessor model.

Three engine variants are available for the market launch of the revised X7, all of which feature hybrid technology. The top model of the new X7 is the M60i, a 4.4-litre V8 engine with 530 hp/ torque 750 Nm and twin-turbo charging and a sports exhaust system fitted as standard, the sound of which is thrilling.



Photo credit: BMW



The engine accelerates to 100 km/h in 4.7 seconds, a value that is identical to the predecessor model M50i V8 xDrive.

The two entry-level variants in the new X7 series are the two in-line six-cylinder engines with three litres of displacement in the X7 xDrive40i and the xDrive40d. The petrol engine in the xDrive40i has 380 hp and a maximum torque of 520 Nm. It accelerates from a standstill to 100 km/h in 5.8 seconds. The 340 hp diesel model (system output with mild hybrid 352 hp) has also been revised and now accelerates from 0 to 100 km/h in 6.1 seconds.

The entry price for the petrol model is €97,700. The price for the X7 M50i starts at €122,000 in the basic version.



RM SOTHEBY'S Fort Lauderdale tops 16 million - strong performance of the Rey Collection too

Kid Rock's Ford GT crosses the block as top lot sold

RM Sotheby's 19th annual Fort Lauderdale auction saw strong interest in a range of marques, with \$16,974,523 in total sales. The most expensive car of the auction was a 2005 Ford GT owned from new by Kid Rock. The car has now found its second owner as it sold for \$638,000.

The desirable four-option example wearing Mark IV Red with full stripes turned heads and went to its new owner with a Ford GT poster signed by legendary designer Camilo Pardo, as well as a guitar autographed by Kid Rock himself.

Not far behind the Ford GT was the 1984 Lamborghini Countach LP5000 S by Bertone, offered from The Rey Collection. Dramatically finished in Nero Tenebre over a Rosso full leather interior, this well-preserved example crossed the block showing less than 9,000 miles, bringing \$632,500. Rounding out the top three sales was the 1998 Lamborghini Diablo VT Roadster. Wearing a silver metallic paint over a black interior and sporting the appealing Series I styling with pop-up headlamps, this one-owner car is one of only 200 Diablo VT Roadsters produced. It crossed the block with just over 3,000 miles showing on the odometer and sold to its second owner for \$467,500.

The Rey Collection commanded strong interest from bidders, with 91% of the lots selling on the block. Following the Countach was the 1984 Ferrari 512 BBi, finished in the archetypical color combination of Rosso Corsa over beige leather and indicating fewer than 7,208 miles; this example benefitted from a complete restoration in 2015 and sold for \$462,000. Another notable lot from The Rey Collection was the 1972 Maserati Ghibli SS 4.9 Coupe by Ghia. One of only 413 Ghibli SS 4.9 coupes made in left-hand-drive configuration and retaining its numbers-matching engine, this example, finished in Dark Blue Metallic over a red leather interior, sold for \$352,000. Selling for almost double its pre-auction estimate, the limited-production 1990 Riva Ferrari 32, the result of an incredible collaboration between Italy's preeminent boatbuilder and the storied automaker, made waves in the auction room. The 28th of only 40 produced and boasting a top speed of 62-mph, the Riva sold for an outstanding \$299,000. The Rey Collection saw a total of \$3.8 million.



Lot 2120	2005 Ford GT	\$638,000
Lot 2083	1984 Lamborghini Countach LP5000 S by Bertone	\$632,500
Lot 2114	1998 Lamborghini Diablo VT Roadster	\$467,500
Lot 2075	1984 Ferrari 512 BBi	\$462,000
Lot 2106	1962 Aston Martin DB4GT Zagato Recreation	\$456,500
Lot 1100	2005 Ford GT	\$437,250
Lot 2136	1938 Horch 853 Sport Cabriolet	\$374,000
Lot 2069	1972 Maserati Ghibli SS 4.9 Coupe by Ghia	\$352,000
Lot 2067	2005 Ferrari Superamerica	\$330,000
Lot 2066	2011 Porsche 911 Speedster	\$308,000



Photo credit: Ethan Gibson ©2022 Courtesy of RM Sotheby's

Visit to Cédric Schweri at De Toren private cellar in Stellenbosch South Africa

“We preserve an exclusive heritage and spoil the international market with extraordinary wines”

“My own wine, my own beer, my own meat and all served to the guests in my own restaurants” is Cédric Schweri's goal. The grandson of Denner founder, owns several excellent restaurants in Switzerland, Mexico and Argentina. Here he serves his own Ambos beer and, for some time now, also the wines of the top South African winery De Toren, of which Cédric Schweri is the majority owner.

With the purchase of a farm in Argentina, the passionate polo player has now also entered the cattle breeding business. We visited Cédric Schweri at De Toren, philosophized about wine with him and his business partner, COO and managing partner Albie Koch, and learned that Cédric Schweri beside the expands of the De Toren private cellar has some more interesting projects in the pipeline.

The name of the wine estate De Toren, situated on a hilltop location in Stellenbosch's best wine area, refers to the majestic tower reaching skywards from the cellar roof, home to the gravity-operated hoist that facilitates the gentlest movement of our wines. De Toren wines have always been among the top wines in South Africa. Since Cedric Schweri joined De Toren as majority shareholder, the Manor house has also awoken from its slumber. Elegant with clean lines and warm, natural colours, the converted manor house on

Cedric Schweri, main shareholder of De Toren private cellar



After the renovation and expansion, the Manor House presents itself as an exclusive venue for wine tastings



the De Toren wine estate and the huge terrace with the amazing view over the vineyards presents itself, as a wonderful location for tasting guests. Today De Toren is one of the most beautiful wine estates on the Cape wine route.

But what motivated Cedric Schweri to invest in De Toren? “My father always wanted to have a winery, but unfortunately he passed away at a very early age and was no longer able to fulfill this dream, and in addition, wine has had a decisive influence on my entire professional life. I trained multiple educations: as a waiter, chef and sommelier, graduated from the Hotel Management School in Lucerne and subsequently managed various hotels as a director for over 10 years. During this time, I learned so much about wine, but I never had the chance to actively shape the wine production from the vines to the bottling of the wine.

My involvement with De Toren now makes this possible for me at the top level. De Toren is an exceptional winery with exceptional wines and a tradition. It excites me to continue and develop this together with my business partners” Cedric Schweri explains.

With attention to detail and the claim that only the best is good enough, the house reflects the high standards that the owners of De Toren set for their wines. “De Toren's wine crafting roadmap is clear and precise. Producing perfectly balanced and complex wines of only the highest quality. Exclusive Craftsmanship is at the core of everything we do here at De Toren, and we do it very well. The truth is in the vine”, said Albie Koch and supplements: “Our approach to winemaking is like no other. The boutique size of the estate at only 25 hectares allows us to provide greater hands-on care, through every single step of the viticulture and viniculture

process, than probably any estate in the world. The result of this is wines of exceptional quality that are a true expression of this unique location where nature has conspired to bring together ancient terroir, cool coastal winds, and a magnificent hilltop location, perfectly suited to creating world-class Bordeaux styled wines.”

With 25 hectares, De Toren's acreage is manageable and knowing that many vines are already 20 years old or more, Cedric Schweri and Albie Koch have been able to secure a valuable 3.6 hectares for new plantings for De Toren by purchasing the small neighboring farm.

“De Toren is for more than two decades one of the top wine estates in South Africa and our wines are very well known on the international market. Our goal is to create the best South African wine. To do this, it is important to think long-term and with foresight. “Our winemakers are outstanding artists in winemaking and preserve what they do” said Cedric.

Cedric Schweri started a new project shortly after joining De Toren: The production of a pure Malbec made in SA. But in keeping with De Toren's style, the specification here was also: It must be exceptional and of the highest quality. In short, the new De Toren Patronus, as the Malbec is called, should be at the top level of the De Toren Book XVII and the De Toren The Black Lion. In 2020, the grapes for the first De Toren Patronus were harvested. On September the 24th 2022, the new wine will be officially launched in a limited edition of only 851 bottles. The label of the new wine is adorned with a rhinoceros, the second Big Five in the De Toren collection after The Black Lion. And those who know Cedric, who is bursting with creativity, know that the De Toren wine collection will certainly soon have more first-class offspring.



Albie Koch, COO and managing partner in the wine yard



Cellar master Charles Williams in the De Toren barrel room

Our team is a blend of internationally experienced winemakers and entrepreneurs, united in the quest to create the world's finest Bordeaux style wines.

Handcrafted with exceptional care

The De Toren vineyards and winemaking methods are designed to ensure excellence. Every sip of De Toren wine is, and should always be, a memory of the fruit's perfection. Aerial near-infra-red photography is used to map the vineyards; ensuring individual rows are grown, harvested and vinified to the height of their potential. Grapes are hand-harvested exclusively by a team of women in the cool of the early morning, for a mere 2 – 3 hours maximum every day before successive rounds of hand-sorting ensures only the finest unblemished berries make it into the cellar and ultimately into the bottle. Another first are the fermentation tanks. In the cellar, the juice is vinified in smaller, wider tanks, especially custom designed for De Toren, to allow for a greater ratio of skin contact and limiting the number of manual punch downs. This optimal skin contact brings out and enhances phenols, flavours and colour in the wine.

Breeding polo horses and cattle

Family comes first for the entrepreneur. Last year, his wife Jennifer gave birth to their son Santiago. Cedric already has two sons from a previous relationship, Henry (12) and Raúl (9). “The three boys and I, that will be enough to have our own polo team in a few years,” Cedric laughs. And since he wants to spend six months a year in South Africa in the future, he has bought a farm not far from De Toren, which is currently being converted into a polo ranch. But Cedric not only wants to play polo there with his family in the future, he also plans to set up a professional polo horse breeding farm.

500 kilometers from the capital Buenos Aires, Cedric Schweri has already been running his own polo ranch, Rancho Tinto, for several years. At this farm, the entrepreneur has also started breeding cattle as a new business.

This commitment follows a goal that Cedric has set for himself. “Since I acquired a stake in the small Zurich brewery Amboss, Amboss beer has been served in my restaurants. And of course, De Toren wines are now also on the menu. The purchase of the cattle farm makes it possible that the meat now also comes from our own production.

In short, my beer, my wine and my meat, served in all my restaurants.” So very soon the Stapferstube will be well known for its veal cutlet, Restaurant Sonnenberg for its view and Restaurant Barbasso famous for the best Tartar of Zurich and in all the other Schweri Restaurants the guests can enjoy meat from Cedrics Farm in Argentina.

“The thoroughbreds played in South Africa do not have the class of the Argentine polo horses, so I will import 5 pregnant mares and a stallion from Argentina as a breeding base. The breeding will be set up according to the Argentinean model, which means that embryo transfer will also be used at Cedric's new stud.



Previously voted as South Africa's Best Luxury Wine, the ultra-luxurious Book XVII recently also secured itself the title as South Africa's Highest Rated Wine Ever by the esteemed USA publisher, Wine Enthusiast Magazine.

The De Toren Fusion V is meticulously crafted from Bordeaux's 'Noble Five' varietals, and, with its complex flavours of liquorice, black cherry, cedar and dark berries, it offers a stylish departure for sophisticated oenophilic tastes.

The Black Lion hailed one of the most luxurious Shiraz ever produced in South Africa. Cultivated from special selected vines. A mere 1000-1300 individually numbered bottles produced. Of the Maiden Vintage 2012, only 608 bottles produced.

What a stunning view over De Toren vineyards

Photo credit: 1 POLO&LUXURY, 2 – 8 De Toren private cellar

Michael Hollaus – awarded Patissier of the Year by Gault&Millau Austria

The master of sweet seduction

By Birgit Hügli-Herrmann

Do you love refined desserts? How about, for example, "Marinated watermelon with lovage espuma and cream cheese ice cream", "Potato with cassis with dark chocolate coating" or are you more enthusiastic about "Persimmon with coffee and Jerusalem artichoke"? You can enjoy these and even more unusual dessert creations at the Interlpen Hotel Tyrol in Telfs, Austria. The head patissier of the 5-star superior hotel is Michael Hollaus, who was named Patissier of the Year 2021 by Gault&Millau Austria.

Michael Hollaus knew very early on that he wanted to become a patissier. After a classical apprenticeship as a chef, the path to his professional dream was clear. The 34-year-old has acquired his outstanding know-how in various top hotels and the award as Patissier of the Year 2021 by Gault&Millau is an outstanding milestone on the career ladder, which puts Hollaus in the focus of many renowned hotels. Michael Hollaus' dessert dreams are small works of art that are enchanting in their appearance and whose enjoyment will make even the most discerning gourmets' mouths water.



Potato with cassis and dark chocolate coating



Persimmon with coffee and Jerusalem artichoke



Photo credit: All pictures Kirchgasser Photography

Not too complicated, simply good. Down-to-earth yet refined, an edible soul warmer - just the right "soul food", the crowning glory of an excellent menu, is how the Chef Patissier describes his style. In addition to the classic ingredients, Hollaus also uses herbs, vinegar, pepper or salt and uses these components, which at first glance seem rather untypical, in a sophisticated way in his dessert dreams. One of the resulting highlights is the watermelon marinated in vinegar, pepper and salt with cream cheese ice cream and lovage espuma foam. An explosion for the taste buds and a visually outstanding dessert as well.

Taste, texture and appearance provide the guideline for a good dessert. It all starts with the choice of ingredients. You should not use more than three main components for a dessert, with one definitely having the lead but not dominating the other two. Rather, all three should come together as a team to form a harmonious whole, explains Michael Hollaus.

But before the master can think about design and presentation, it is important to have a basic idea for a new dessert. "I'm a big fan of apples, which we haven't had on the dessert menu for a long time. So the apple will certainly be the main component in one of his new dessert creations. It would be quite conceivable to combine the apple with herbs, we'll see. Michael Hollaus does not want to reveal more yet. After all, the competition never sleeps.

Not only the taste, the appearance presentation of a dessert is very important too, after all, they say: the eye eats with you, but nevertheless the taste must not suffer from the appearance.

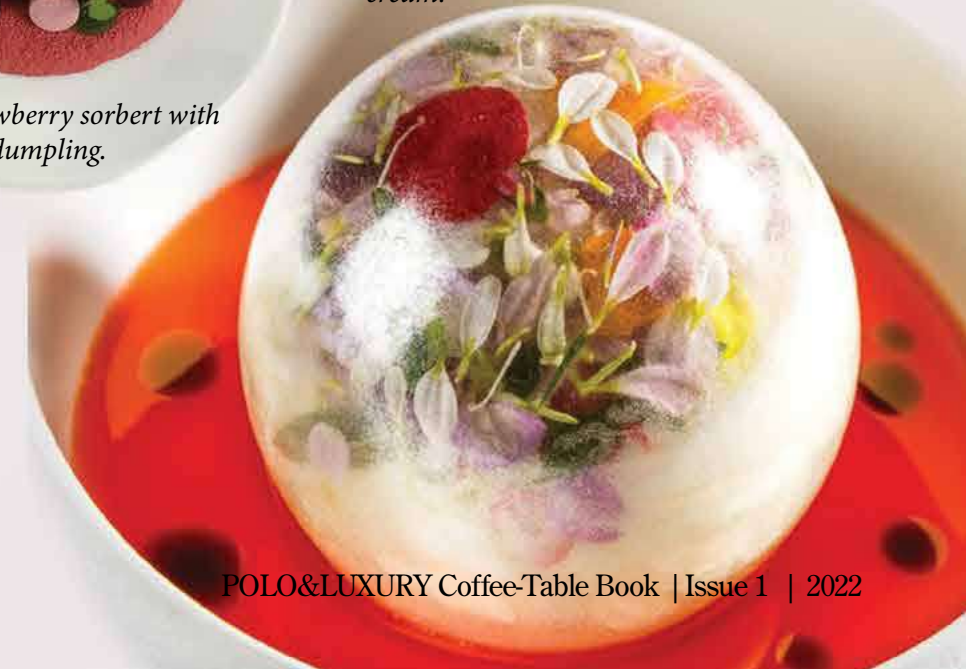
Even though he is - as all his desserts show - very fond of detail, Hollaus has to keep an eye on how his creations can be implemented in everyday kitchen life: "I often start out with extremely elaborate ideas and then have to realise one or two times that their implementation does not fit into the kitchen's schedule. Then it's a matter of thinking about what can be reduced or designed differently so that the end result is visually perfect and can still be put on the plate in less time," explains the master of sweet temptations.

The "Chef Table"

The cuisine of the Alpen Hotel Tyrol enjoys an excellent reputation. Among gourmets, Mario Döring's "Chef Table", awarded 17.5 points and four toques, is considered an insider tip at the Alpenhotel Tyrol. This coveted spot has its place in a niche of the kitchen, which makes for a very special atmosphere, as guests can look over the chefs' shoulders as they prepare the dishes. The "Chef" table is usually also the first "station" where new dessert creations by Michael Hollaus are served to the guests.



Above: Strawberry sorbet with buckwheat dumpling.



Below: Marinated watermelon with lovage espuma and fresh cheese ice cream.



Michael Hollaus, Patissier of the Year 2021



For up-to-date news on polo events and lifestyle, visit
www.polo-luxury.com

The Sachertorte world's famous chocolate cake

A chocolate dream does come true! – Enjoy a slice of Vienna's history!

The Sachertorte belongs to Vienna like the Prater, the Hofburg, the Spanish Riding School or the Fiaker coaches. For lovers of sweet delicacies, a visit to the traditional luxury Hotel Sacher on Philharmoniker street in Vienna is therefore a must, because only here is the legendary "Original Sachertorte" served.

The history of the Sachertorte begins when Prince Metternich commissioned his court kitchen in 1832 to create a special dessert for himself and his high-ranking guests. "That he may not discredit me tonight!", the prince is said to have admonished his staff. As the head chef was ill, Franz Sacher (1816-1907), then 16 years young and a second-year apprentice, was given the task of baking the cake for the illustrious guests and he invented the basic shape of the Sachertorte. Franz Sacher's creation tasted delicious to the guests, and from then on was regularly on the menu of

the imperial court. After years in Pressburg and Budapest, Franz Sacher returned to Vienna in 1848, where he opened a delicatessen and wine shop.

His eldest son Eduard (1843-1892) completed an apprenticeship with the imperial and royal court confectioner Demel and during this time perfected the Sacher Torte in the form we know today. The Sacher Torte was first offered at the Demel and then also at the Hotel Sacher, founded by Eduard in 1876. Since then, the cake has been considered one of Vienna's most famous culinary.



Photo credit Hotel Sacher, Wien

In cafés and confectioneries around the world, Sachertorte, or what the respective confectioners consider to be Sachertorte, is served today. Often the imaginative creations do not really have much in common with the original Sachertorte.

The Original Sacher Torte is a dessert delicacy that is capable of sending every lover of chocolate cake into raptures. Even the Austrian Empress Sizzy could not resist the Original Sacherorte. Confectioners around the world serve the Sacher cake in countless variations that often no longer have much in common with the original. Confectioners and coffee houses around the world serve the Sachertorte in countless variations that often no longer have much in common with the original.

The original Sacher Torte requires the highest quality ingredients (among various chocolates are used, which are produced especially for the Hotel Sacher), the right temperature and humidity in the bakery, as well as a great deal of skill and craftsmanship. 34 steps, from the beating of the eggs to the packaging in the elegant wooden box, all carried out by hand, are necessary to make an original Sacher Torte.

The Hotel Sacher sends its “Original Sacher Torte” to gourmets all over the world. Artfully packed in small wooden boxes, the delicacies reach their recipients safely.



For special events, the patisserie of the Hotel Sacher decorates the original Sacher cake with an individual appearance.

Photo credit Hotel Sacher, Wien



The Original Sachertorte is only served at the Hotel Sacher

A Sachertorte recipe close to the original from 1832

It is understandable that the original recipe for Sachertorte from 1832 remains a well-kept secret. We are therefore very pleased that the Hotel Sacher is willing to share a recipe that is close to the recipe of the original Sachertorte with the readers of the POLO&LUXURY Coffee Table Book. We would like to take this opportunity to thank you to the Hotel Sacher for your kindness. Of course, our editorial team has already used the recipe and the taste of the cake was really delicious. But we admit without envy that the original Sachertorte, which we have enjoyed many times at the Hotel Sacher in Vienna, tastes even better to us.

Ingredients for a Sachertorte

- 130 g dark couverture chocolate (min. 55% cocoa content)
- 1 Vanilla Pod
- 150 g softened butter
- 100g Icing sugar
- 6 Eggs
- 100 g Castor sugar
- 140 g Plain wheat flour
- 200 g apricot jam
- 200 g castor sugar
- 150 g dark couverture chocolate (min. 55% cocoa content)

Preheat oven to 170°C. Line the base of a 24 cm springform with baking paper, grease the sides, and dust with a little flour.

Melt couverture over boiling water. Let cool slightly. Slit vanilla pod lengthwise and scrape out seeds. Using a hand mixer with whisks, beat the softened butter with the icing sugar and vanilla seeds until bubbles appear. Separate the eggs. Whisk the egg yolks into the butter mixture one by one. Now gradually add melted couverture chocolate. Beat the egg whites with the castor sugar until stiff, then place on top of the butter and chocolate mixture. Sift the flour over the mixture, then fold in the flour and beaten egg whites.



Transfer the mixture to the springform, smooth the top, and bake in the oven (middle rack) for 10–15 minutes, leaving the oven door a finger’s width ajar. Then close the oven and bake for approximately 50 minutes. (The cake is done when it yields slightly to the touch.)

Remove the cake from the oven and loosen the sides of the springform. Carefully tip the cake onto a cake rack lined with baking paper and let cool for approximately 20 minutes. Then pull off the baking paper, turn the cake over, and leave on rack to cool completely.

Cut the cake in half horizontally. Warm the jam and stir until smooth. Brush the top of both cake halves with the jam and place one on top of the other. Brush the sides with the jam as well.

To make the glaze, put the castor sugar into a saucepan with 125 ml water and boil over high heat for approximately 5 minutes. Take the sugar syrup off the stove and leave to cool a little. Coarsely chop the couverture, gradually adding it to the syrup, and stir until it forms a thick liquid.

Leave the Sachertorte to cool for at least another 20 minutes before cutting into it. Serve it with unsweetened whipped cream



A Charity project

Amazing art and Austria’s most famous cake, united for a good cause? That was Elisabeth Gürtler’s vision in 2009 when she launched the Sacher Artists’ Collection, and the idea was a recipe for success from the start.

Every year since, a renowned artist has transformed the iconic wooden box in which the Original Sacher-Torte is packaged into a unique work of art. All proceeds from this limited edition are donated to specially selected charity projects. 2021 the box was created by Anna Netrebko.

Oona – pure Swiss Alpine Caviar produced by Tropenhaus Frutigen

Pure – natural – sustainable and extremely delicious

The Tropenhaus Frutigen is writing a piece of caviar history. The world of pleasure has become richer by a new delicacy with the “Oona” pure mountain water caviar. Fully in accordance with the philosophy of the Tropenhaus Frutigen, the first Swiss caviar makes its appearance in the market in a natural and sustainable manner, produced with the finest craftsmanship.

Tropenhaus Frutigen rears two species of sturgeon for caviar and fish fillet production, enabling it to offer two different kinds of high-quality caviar. Oona Caviar (No. 101, 102, 103) from Siberian sturgeon (*acipenser baerii*) and Oona Osietra Carat from Russian sturgeon (*acipenser gueldenstadtii*).

Siberian sturgeon are bred at the fish farm of Tropenhaus Frutigen in the Kandertal, where they swim in pure, naturally warm mountain water. Optimal, cutting-edge husbandry conditions as well as sustainability are of the utmost priority. We work exclusively by hand when processing the roe at our site and guarantee a quick transfer process from the fish to the tin.



The quality of the caviar goes hand in hand with freshness. Our aim is to produce genuine, authentic caviar that has been stored as briefly as possible; we do not use additives or preservatives. As one of the few caviar producers that does not use the additive borax, we produce caviar with a delicate skin, a pleasantly tender consistency and a fine appearance which is essential for the optimal development of its nutty aroma and light foamy texture.

Oona caviar is refined using only pure salt as sustainability, purity and the emphasis of the highly subtle nuances of the aroma are paramount. Oona caviar is distinguished by its unmistakable character.



Oona Caviar processing

The fish are processed carefully by hand on site, guaranteeing a quick process from the fish to the can. Controls are also made in accordance with the international CITES convention.



1. The gonads with the roe are removed.
2. The caviar is separated from the gonads and carefully rubbed through a sieve.
3. The caviar is collected in a basin.
4. The caviar is then cleaned and soaked.
5. Repeated soaking frees the caviar of the gonad tissue.
6. The final impurities are removed using tweezers.
7. This is followed by the first tasting and application of salt.
8. The fresh caviar crop is dripped off and filled in tins.
9. The maturity process follows, dependent on the caviar selection.

Enjoy the different varieties of Oona

Osietra Carat is the latest product from the House of Oona. The first ever Swiss caviar from Russian sturgeon comes from fish that had 9-10 years in which to develop and grow in warm mountain water. The result is a fine, dry caviar. The grains are silver-grey to olive and have a golden sheen. Traditionally aged in slip-lid tins, the caviar develops its nutty and unbelievably fresh aroma with subtle notes of fresh earth. It is therefore stronger than Oona Caviar N°103 – traditional. A product for true caviar connoisseurs.

No. 101 – limité

The 101 label is reserved for caviar with a diameter of at least 2.6 millimetres, an intense flavour, tender skin and of the highest quality.



No. 102 – jeune

This quality promises pure freshness. As the only caviar producer in Switzerland, Tropenhaus Frutigen guarantees that the caviar will be shipped within just a few days of it being harvested. The minimally salted roe with its light, foamy texture is only available by special order.

No. 103 – traditionnel

The purity of this caviar comes into its own. With a maximum salt content of 3.5 per cent, it is lightly salted and develops its rich, nutty flavour. The unvarying colour and round grain are also characteristic of this caviar.

The frozen: the fresh 103 label caviar is quick-frozen at the height of the maturing process and can be stored at -18°C for 1 year. The quick-freezing process does not form ice crystals, and the caviar retains its flavour and its typical consistency without becoming liquid. Thaw to 0 - 2°C and consume immediately. You will enjoy a caviar which remains in a prime state of maturity.

Oona Caviar Millésime

This caviar is distinguished by its intense flavour and shiny black colour. The flavour develops fully after several months of maturation, when it is then pasteurised in glass. This caviar is ideal for adding the final touch to dishes such as beef tartare. Pasteurisation lends it a longer shelf life and a firmer grain.

www.oona-caviar.ch

For animals. For the planet. For yourself.

ENES KANTER
FOR **PETA**

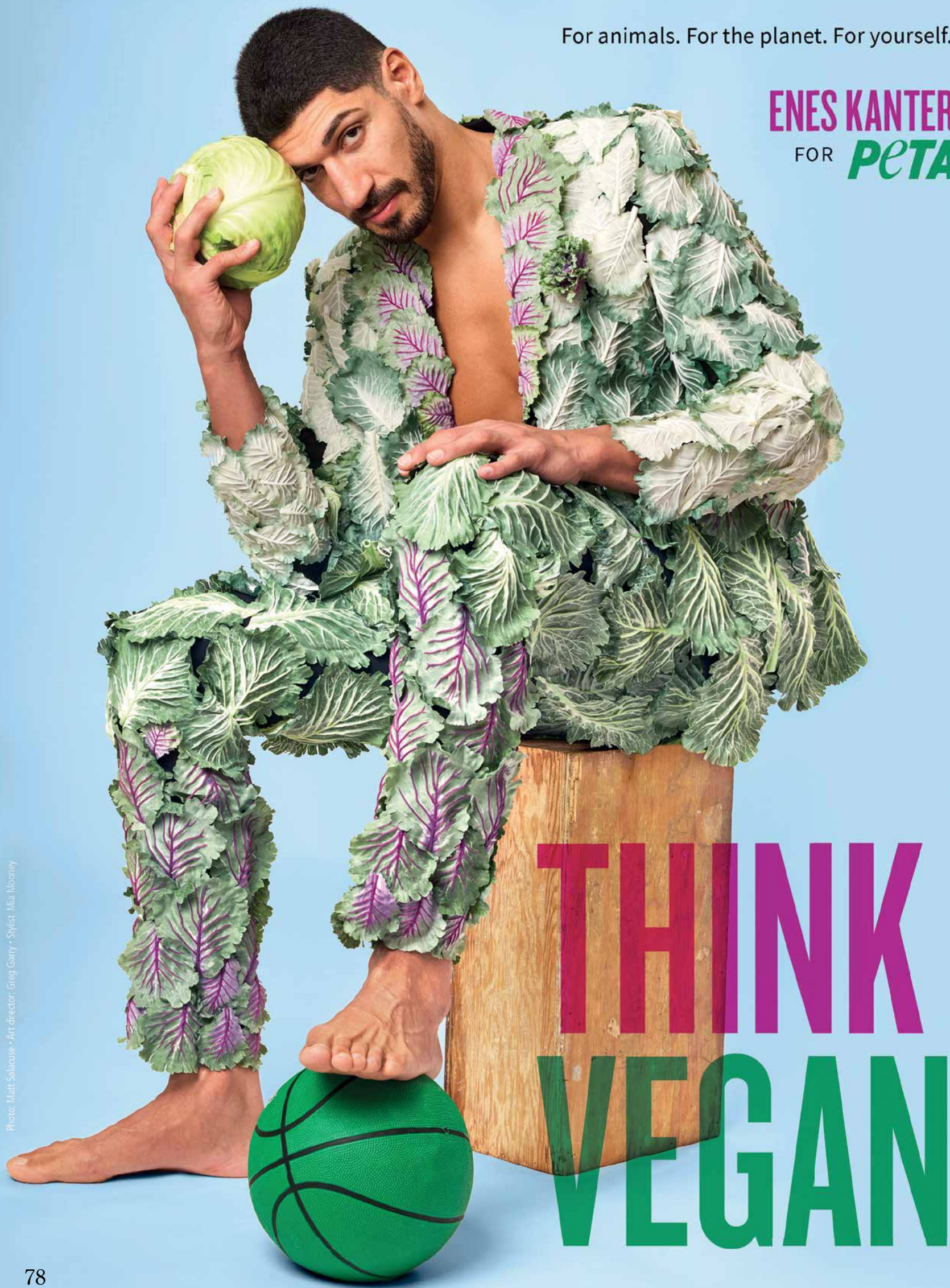


Photo: Matt Salasque • Art director: Greg Garry • Stylist: Mia Mooney

THINK
VEGAN



Ardmore - extraordinary materpieces of ceramic craftsmanship

A Story of African Art

Ardmore ceramic artworks have been recognized as modern-day collectables by auction houses Christie's, Bonhams and Sotheby's, and can be found in art galleries, museum and are sought after by Ardmore collectors around the world.



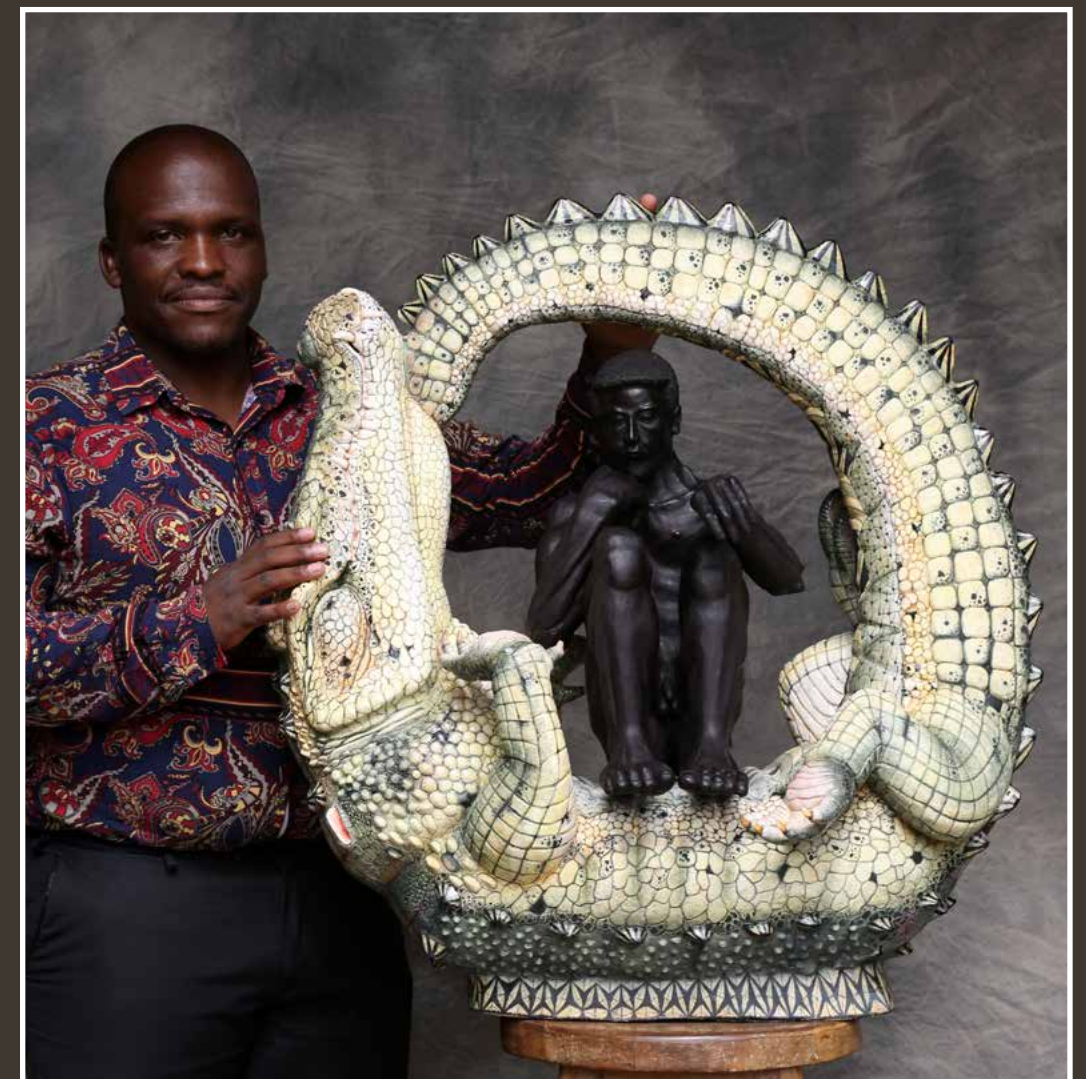
Prized for their craftsmanship, realism, and whimsy, Ardmore pieces artworks are immediately recognisable, and have become the treasured anchors of interior décor schemes in homes where beauty and authenticity are bywords for exceptional taste. Recent highlights include collaborations with French fashion house Hermès and a collection of wallpapers with celebrated British manufacturers Cole & Son.

Ardmore was founded by Fée Halsted in KwaZulu Natal, that draws inspiration from African culture and wildlife to create nuanced and sensuous textiles, fabrics, decorative art pieces, and highly-acclaimed and celebrated ceramic masterworks. Ardmore began in 1985, when two African women, Fée Halsted and Bonnie Ntshalintshali, came together bringing in new artists and creating innovative and meaningful ideas along the way. Together with her children, Jonathan, Catherine, and Megan Berning, Fée now mentors a bustling ceramic studio with over 70 artists. The sense of family and community is reflected in the collaborative effort that goes into each and every Ardmore creation, from the



INTERIOR

initial concept to adding the finishing touches. In the same way that the Ardmore ceramicists are inspired by African wildlife and landscapes, the artists interpret and reimagine motifs from the studio to create vibrant and elegant swatches of fa. Every piece is the work of at least two and often three members of the Ardmore Studio – artists and sculptors who have worked closely together for years and developed an instinctive understanding of each other's creative vision.





How a work of art is created

Each work of art of Ardmore Ceramics begins as earthenware clay from a quarry beneath the ancient soils of Gauteng, South Africa. Ardmore use a three-kiln firing process to achieve the characteristic look and feel of each piece. This approach blends ancient wisdom with modern innovations – the product of our passion for, and curiosity about, the alchemy of fire, clay and paint.

The first person to work on your new Ardmore piece is the “thrower” – a curiously violent-sounding name for a particularly skilled profession. It is the thrower who creates the basic shape of, for example, the vase through the interaction of their fingers with the wet clay. The sculptor then adds the details of beaks, trunks and tails – that is, the parts of the vase that extend beyond its conventional baseline shape.

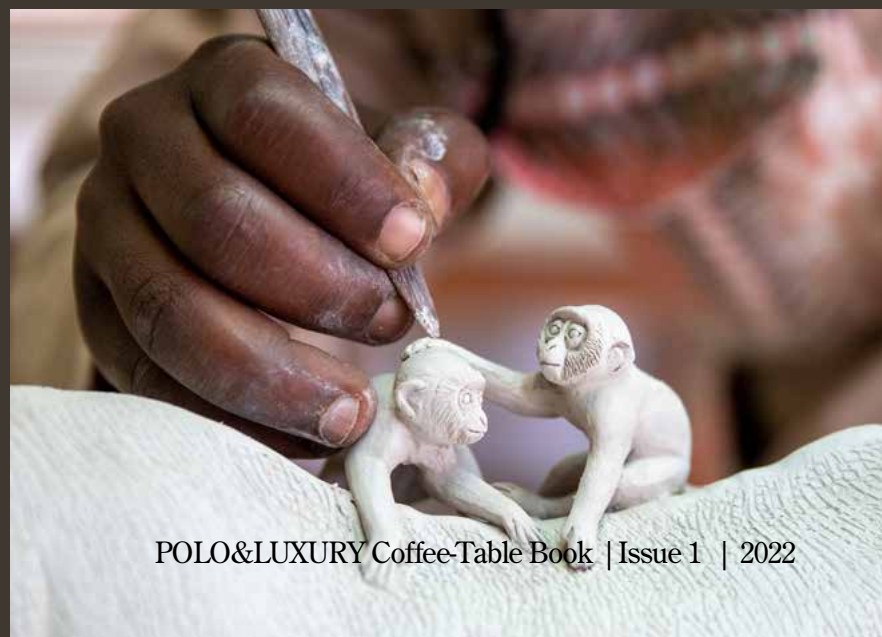
Once all the details have been added – using a set of increasingly precise tools – then follows the crucial process of air drying. This can take anything from a few days to several weeks, depending on the size of the piece, and must be very thorough to avoid the risk of cracking in the future. In the first kiln, the ceramic pieces are fired at around 1 000°C (around 1 830°F). This creates the all-important “bisque” effect – the transformation from the original grey colour to a white, shell-like surface.

Once the vase has cooled, it is ready to be painted, and the Ardmore artist chosen to work on the piece prepares their brushes and palette. Deft strokes create light and shadow, and

bring fur, feathers and scales to life. Additional details are added using small blades or nails. The more intricate the design, the longer the painting process takes – as with any masterpiece, this is not something that can be rushed.

The next step is the “warming fire” that sets the underglazed paints onto the surface of the vase. Once cooled, the vase is dipped in a bath of white liquid glaze to enhance the paint colours. The glaze can either be applied to the entire piece, or selectively to produce contrasting glazed and unglazed areas. The glazing process also renders each piece waterproof. In the third Kiln the glazed art piece is fired again, this time to a temperature of around 1 100°C (around 2 000°F) – the hottest of the three firings.

For more about the outstanding artpieces of Ardmore check: www.ardmore-design.com





SAZZ – soap 100% vegan and made by hand from pure natural components

Enchanting soap creations from the smallest soap manufacturer in Zurich

By Birgit Hügli-Herrmann

A few weeks ago, a good friend visited me and brought me a small, delicately peppermint-scented package. Inside was a bar of soap. "SAZZ" was written on it in big letters. "SAZZ?" I looked at my friend questioningly and she replied, "Yes, "Soap Andrea Ziegler Zurich" super nourishing, wonderfully fragrant and 100% vegan, just right for your demanding skin, you will love this natural soap." And so much in advance: She was to be proved right!

Naturalness, the traceability of raw materials and the protection of the environment have always been very important to me. I used the soap the same evening for showering. The wonderfully creamy foam, the fresh yet subtle peppermint scent were very pleasant, but I was thrilled that my skin did not feel any tension, as I would have expected from a soap. On the contrary,

I could do without the oil that I usually use in the evening. This experience aroused my curiosity. Now I wanted to know more about the brand, its philosophy and Andrea Ziegler, the woman behind SAZZ.

And I experienced another surprise, because I was welcomed in downtown Zurich by a charming career changer who had held responsibility as CFO in various manufacturing companies for

over two decades before founding SAZZ. Andrea Ziegler guessed the first question I wanted to ask her and anticipated the answer: "It was simply time to try something new again," she explained. That she decided to get into the production of natural soaps was obvious. "I had already been involved with vegan natural soaps for a few years, and in many conversations with different soap makers around the world, I exchanged ideas.

It was also obvious that she chose vegan soaps for her new business: "I am saddened by the deforestation of the rainforest", says Andrea Ziegler. She also finds the pollution of our drinking water by microplastics from cosmetic products unnecessary. In addition, she is very concerned about transparency and fairness among raw material manufacturers and suppliers.

Andrea Ziegler trained as a soap boiler in various courses and self-taught. The first production trials, for which she had 25 testers test her products, already brought impressive results. Some even reported that they no longer needed body lotion after using my soaps. Andrea Ziegler remembers: "What a realisation, a soap is there for cleansing and now also for care. So it's a 2 in 1 product. I am convinced that I achieve this result mainly through the high-quality oils and fats."



Andrea Ziegler processes these in a cold saponification process, a mindful and gentle handling of the valuable products, given by our nature. In the manufacturing process, these raw materials are never heated above 60° and thus the important properties are preserved. After production, Andrea Ziegler lets her soaps rest for at least two months before they go on sale. This is because during this maturing period, the soap loses most of the water and thus develops the skin-friendly quality so typical of SAZZ soaps.

In various discussions with raw material producers, Andrea Ziegler has assembled a small number of hand-picked business partners. She buys in Switzerland, whatever is sourced locally and regionally available. If Andrea Ziegler must buy products from abroad, she tries to buy them directly from the producer - under fair and socially acceptable conditions. Currently, 85% of the raw materials

85



used for SAZZ soaps can be traced back to the producer; the goal is 100% by the end of 2022.

The SAZZ range is still manageable. Besides the two shower soaps - one with carrot juice, the other with peppermint and hemp oil, there is also a hand soap with a wonderful smell of coffee arabica. New creations from the smallest soap manufacturer in Zurich downtown city are in the pipeline. Spoil yourself and maybe buy a present for a good friend too: It's worth in any case to visit the SAZZ shop on the website: www.sazz.ch



Photo credit: SAZZ



Hermès

Beauty in the open air

Rouge Hermès and Rose Hermès are all about colour; they represent beauty almost in the sense of construction, while Hermès Plein Air provides the foundations. Hermès Beauty has added some must-have products to its outstanding cosmetics line.

“In the 1920s, Hermès encouraged women’s emancipation. The house’s director, Émile Hermès, wanted his four daughters to be in tune with their times, observing their way of life in order to provide them with the right equipment. He created clothes that enabled women to participate in outdoor sports, to travel, drive a car and even fly an aeroplane. Hermès Plein Air is entirely consistent with this approach, revealing the natural beauty of women through their freedom.” (Pierre-Alexis Dumas, artistic director of Hermès)

Hermès is a house of daylight, a house whose every facet celebrates the well-being fostered by outdoor life. On contact with nature and in the pleasure of movement, there grows a delicious sensation of freedom that refreshes the mind as well as the body. Beauty is revealed, awakened by the invigorating effect of fresh air, the gait softens, and as the horizon opens up, the mind is set free. From very early on, the energy procured by life in the open air inspired the house’s creations and its ready-to-wear. By equipping women for outdoor activities, Hermès forged enduring new bonds with nature, strengthening the deep-rooted connections that originated with the horse.

Indeed, when Thierry Hermès founded his house in the heart of Paris in 1837, the city was under the influence of Romanticism and the dream of returning to nature. After the First World War, the car became predominant, and Hermès diversified its saddlery business to support its clients’ new lifestyles.

The founder’s grandson, Émile Hermès, expanded the house’s activities to include clothing and accessories, and its creativity was inspired by life in the open air.

The first collections were designed for outdoor sports enthusiasts: a golfing jacket in Doblis leather, as fine as a second skin; and a collection of swimwear whose beautiful and dynamic motifs by the artist Sonia Delaunay were revealed by the body’s movements. Then came jumpsuits

revealed by the body’s movements. Then came jumpsuits for pilots and sweaters for men and women seeking warmth and comfort when out in the fresh air. And now it is the turn of the complexion to take the air. Hermès Plein Air adapts to the skin and reveals its natural beauty in the movement of life and light.

Rouge Hermès launched the Hermès Beauty métier with a signature colour. Hermès Plein Air is a new chapter dedicated to the complexion that elevates natural beauty. This new approach to the complexion does not attempt to conceal the skin but instead allows it to breathe, liberates it, offers it a burst of invigorating air.

It is for all those who dream of revealing their skin, enhancing it with freshness and light. Alongside the natural enhancing complexion balm, the Hermès Plein Air collection comprises two finishing powders, a powder brush and blotting papers.

The Hermès Plein Air complexion balm is a pigmented cream that reveals the beauty of the skin without disguising its character. With a whisper of colour, a caress of fresh air, this is no artifice that conceals, instead it expresses the vital freshness of the skin. Well-being is liberated from appearance. The skin declares its inherent beauty.

*Hermès is a house of daylight,
a house whose every facet celebrates
the well-being fostered by outdoor life.
On contact with nature and in the pleasure
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sensation of freedom that refreshes
the mind as well as the body.*



Photo Credit: Hermes SA

Fasciae

Pay more attention to your fasciae - fascia training helps to relieve painful tensions

Healthy fasciae are extremely important for physical well-being, researchers at the University of Ulm have proven. They refuted the long-held opinion that fasciae are passive structures that only serve to transmit force. In fact, the mobile fasciae have an important influence on the musculoskeletal system.

Fasciae do a lot for our body. As elastic ligaments at the ends of the muscles, the rope-like structure of the fasciae helps to transfer the force of the muscle to the bone in a targeted way. Through their ability to contract, fascia can actively help to increase the tension in the muscle and thus increase the actual muscle performance. If fasciae trained correctly, it can increase muscle strength and thus contribute to general well-being, a better body feeling and optimized mobility. If

attention is not paid to the fasciae, they can become stuck together and then be a cause of neck, back, shoulder or pain in the leg. It has been scientifically proven that fasciae have an emotional memory, they can store what they have experienced, and therefore build up a memory of pain when pain recurs regularly over a longer time.

So, it is certainly worthwhile to pay specific attention to fasciae and its training. Just a few minutes a day are enough to train the

fasciae efficiently. For an efficient workout, you need a yoga mat as a comfortable base and, of course, a fascia roller. Make sure that you do not buy a roller that is too hard. Some rollers also offer a mechanical massage function that can be switched on. Good sports shops carry a selection of different models and will be happy to advise you. In addition to the fascia roller, you should also buy a plastic ball with nubs. This is particularly suitable for stimulating the fascia in the shoulder area.

Fascia training is excellent for warming up the muscles before sport, but also as a way to promote regeneration after a long day at work or an intensive workout. Bouncing on one leg, jumping rope or a few minutes on the mini trampoline are the optimal introduction to fascia training. The next step is gentle stretching exercises that go over several joints and where the muscles are slightly tightened in the end area. Then you can move on to working with the fascia roller. When working with the roller, the following applies: Calm movements are much more efficient for the fasciae than fast ones.

Exercises for the legs

To exercise the front of the thighs, the back of the thighs, the calves, the buttocks and the inner and outer sides of the lower legs, place the part of the body which you want train on the roller lying on the floor and slowly slide over it. Create an even pressure by shifting the body weight throughout the exercise. Repeat each exercise for minimum 2 minutes.

Exercises for the neck and shoulders

Place a knob ball between your neck and a wall. Build up pressure by carefully shifting your body weight. Now do squats carefully, making sure that the ball always rolls back and forth between your neck and the wall as if on a rail. By placing the ball further down, the fascia can be stimulated along the entire spine. To exercise the back of the shoulders, pinch the ball between the shoulder blade and the wall. By rotating the torso, the ball should now glide over the entire shoulder surface. Depending on the intensity of the pressure you apply, the fascia tissue is stimulated more or less. The use of the fascia roller in the back area is much more demanding as the ball. Press your feet on the floor and raise your back so that the fascia roll can roll back and forth between your shoulders and back by moving your legs slightly back and forth.

Exercises for the abdomen and waist

To train the fasciae in the abdominal area, lie with your stomach on the fascia roller and roll back and forth. The exercise is more difficult, but more efficient for the arm and leg muscles, if you lift one leg straight into the air, during you roll with your stomach over the roller. To train the waist muscles, lie sideways on the fascia roller and slowly roll your body up and down.





Andy Scott's "The Kelpies"

Mystical steel water spirits beware the canal

Wild landscapes of rugged beauty, ruined castles, and good whisky, these are probably the most common associations one associates with Scotland. But there is much more to discover in Scotland: For example, "The Kelpies".

The two monumental horse giants tower 30 meters into the sky at the canal connection between the Forth & Clyde Canal and the River Carron in The Helix, an eco-park between Falkirk and Grangemouth. The Kelpies blend organic art with angular steel, cold sheen with soft contours, subtlety with gigantism. They were created in 2014 by Glasgow-based artist Andy Scott. These iconic sculptures have become one of Scotland's most popular tourist attractions.

The 30-metre-high horse-head sculptures are the largest horse sculptures in the world. Each sculpture has a weight of 300 tones, each consist of a steel frame to which more as 9000 differently shaped, small stainless-steel plates are attached. In Scottish folklore, kelpies are shapeshifting water spirits of lochs, rivers and so the location of Andy Scott's "The Kelpies" could not have been better chosen. The two horse heads stand to the right and left of a branch

of the Forth and Clyde Canal, which flows right across Scotland and connects the Atlantic Ocean in the west with the North Sea in the east. There are ring pools around the kelpies and a larger pool directly in front of them. The reflections of the giant horses' heads on the water surfaces lend the artwork something magical. This aspect is enhanced at night when multi-colored lights illuminate the sculptures. It is no coincidence that Andy Scott created his water spirits in the shape of horses. The artist wanted to remind us that in the past countless workhorses pulled the heavy ships along the canal and kept an entire region alive with their valuable work.

The Kelpies are magic, they are a man-made wonder of art piece and a feat of engineering.

The Scots are extremely proud of their "The Kelpies" and have immortalized them, along with the Falkirk Wheel, on the Bank of Scotland's £50 note.

POLO&LUXURY Coffee-Table Book | Issue 1 | 2022



Rhino Connect - for rhinos and other wildlife, and those who protect them

“Our rhinos are our first priority”

Rhino have been on the planet for 50 million years and are now yet again facing their biggest challenge. Man killing them for their horns. Rhino Connect is a Non-Profit Organisation (NPO) registered in 2016 in South Africa, pro-actively involved in various projects with real time conservation programs, and who are mainly in possession of white and black rhino populations on their conservancies, farms, protection zones and orphanages.

We met Tersia Jooste, Founder and Group Chairperson of Rhino Connect, and learned more about the valuable work which she and her organisation are doing to save the rhinos. As the founder of Rhino Connect Tersia started out in conservation in 2016, and after spending almost 6 months interviewing and visiting other non-profits, reserves and privately owned farms she made the decision to dedicate her time to proactive conservation of South Africa's endangered black and white rhino populations, especially within the private sector of South Africa. Rhino Connect's key focus is connecting individuals across the world, with the people who work honestly and tirelessly against the war on our wildlife. We do this through our Connect Creations

Projects and by being actively involved in the day-to-day care of orphans, injured rhino, patrolling of fences and assisting wildlife caretakers in their needs while fostering a culture of awareness, compassion and consciousness among all we encounter.

“We run real time projects and conservation programs working with custodians who take care of rhino populations on their conservancies, farms, protection zones and orphanages. This is where we can make the most impact, being boots on the ground” said Tersia Jooste. In addition, Rhino Connect provides financial and on-the-ground support including rescue, relocation, care of injured rhino, support orphans in various care facilities, veterinary and air assistance, supplemental feed, security and more specifically



Photo credit: Ashleigh Kabe

our K9 support. “We have our own fully trained and qualified K9's, that can be deployed with a handler, when and if required. These K9's also just loves showing off their talents to the public in creating awareness of what it entails in being a working dog that belongs to a loving family. Our education and research programs create awareness and an understanding of the role of conservation fostering a culture of awareness, compassion and consciousness with everyone we encounter.” Tersia emphasises that she is very proud that Rhino Connect not being a sole wildlife charity only working for our own benefit, but have worked with various wildlife charities within South Africa, all of which has a common goal – saving rhino against all odds. To only mention a few, we work with Hope for Wildlife Helicopters, Rhino Pride Foundation, Limpopo Rhino Conservation, Black Rock Rhino, The Little Rhino Orphanage, Zululand and also numerous wildlife veterinarians.

Where does the donated money go?

Rhino Connect committed to using the donations that the organisation receive wisely, making sure that every penny is valuable for rhinos. Rhino Connect run real time projects and conservation programs with four focus areas which the members of the board have chosen as they believe they have the greatest real time impact.

- Protection (equipment/boots on the ground/dogs)
- Support (rhino orphanages/air/fuel/feed/medication)
- Emergency Support (working with Wildlife veterinarians)
- Awareness & Education (school camps)

More about Rhino Connect: www.rhinoconnect.co.za



Tersia Jooste, Founder and President of Rhino Connect



The Okavango Delta – a true dream destination for safaris and horseback safaris

A worldwide unique Garden of Eden in the middle of an arid savannah

The Okavango Delta is a vast and varied ecosystem created as the Okavango River flows into the Kalahari Desert in Botswana. At over 15,000 square kilometers, the World Heritage Site is the largest and most wildlife-rich inland delta in the world and sanctuary to some of the world's most endangered animals and birds.

The area has a rich and unique biodiversity: 500 bird species, 128 mammal species, about 150 reptile and amphibian species live within and around the Okavango Delta. Undoubtedly it is the perfect African destination for a safari of a lifetime and horse enthusiasts who have ever been on a horseback safari in the Okavango Delta, galloping with giraffes, impalas, zebras, or wildebeests, come within a few meters of elephants, watched carefree lions at play and enjoyed the wonderful sunsets, will always be drawn back to this uniquely beautiful landscape.

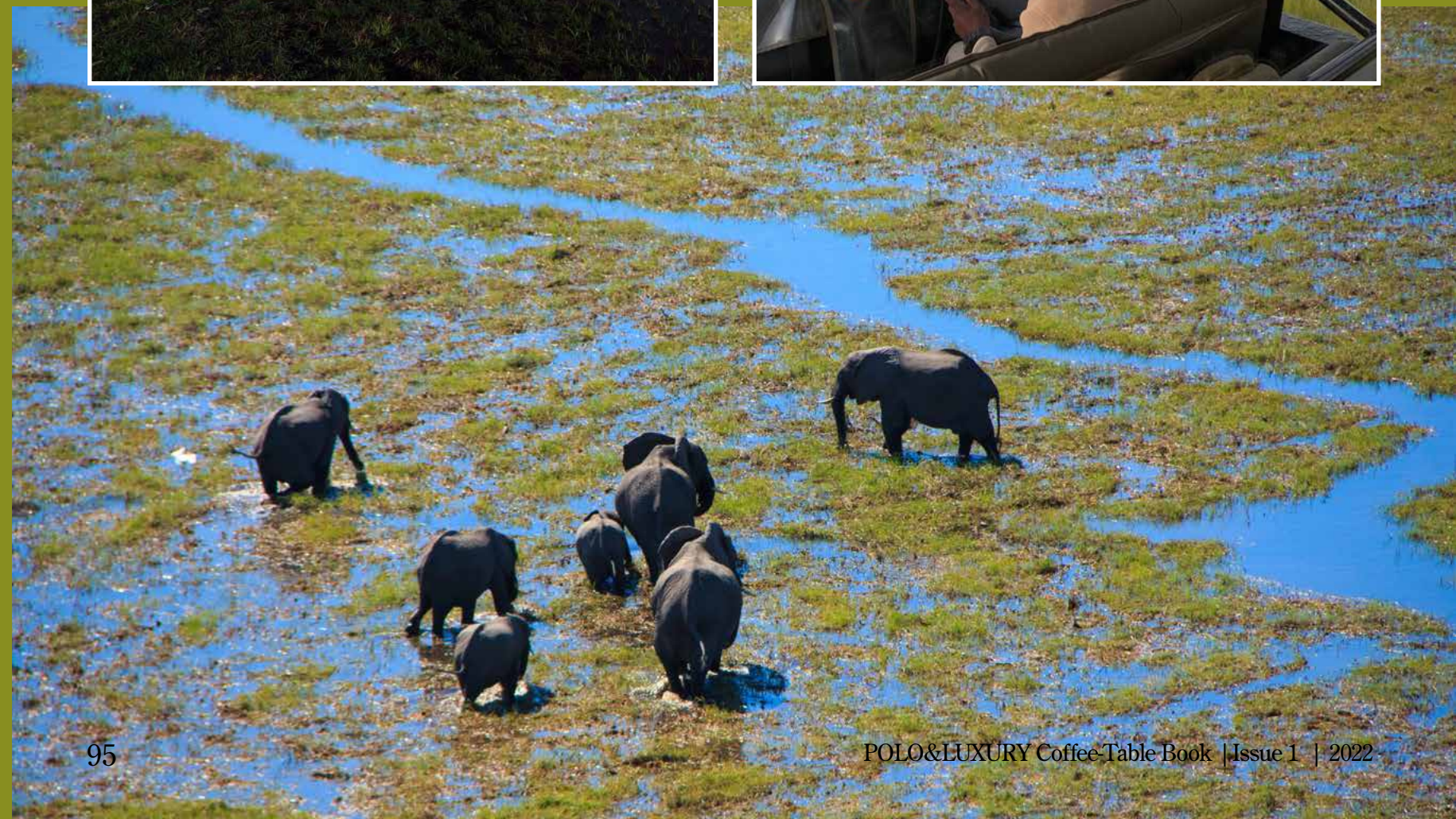
One unique characteristic is the annual flooding from the river Okavango which occurs during the dry season. Although being called delta, the water does not flow into a sea or the ocean but by building a huge network of channels and lakes into a ground

depression of the Kalahari Desert where it evaporates and drains away gradually. The floods generally arrive in May with high water levels in July and August and have receded by October-November. The delta is a year-round destination with some rainfall from December to March and the dry season from April to November. Being the only surface water during dry season the area attracts huge numbers of birds and animals and is a natural sanctuary with a most incredible wildlife.

We visited the Okavango Delta some weeks ago and are still intoxicated by the many unforgettable encounters with wild animals, the friendly people, and our incredible hosts. Follow us to the outstanding and Beyond Sandibe Lodge, the magic and Beyond Xaranna Camp and the private equestrian paradise Camp Macatoo, situated in the south-west of the Okavango Delta.



The starting point for the trips to the delta is Maun, a city with 50,000 inhabitants. From there, smaller aircraft take guests to the lodges. Our recommendation: Book mackair! It is the largest independent air charter in Botswana and its pilots undergo an exceptionally rigorous selection process and count to the best bush pilots to be found anywhere in the world.



Individual and luxurious safari experience in the Okavango Delta with andBeyond

Morning shower with elephant visit and magical sun downer with more than 30 hippos

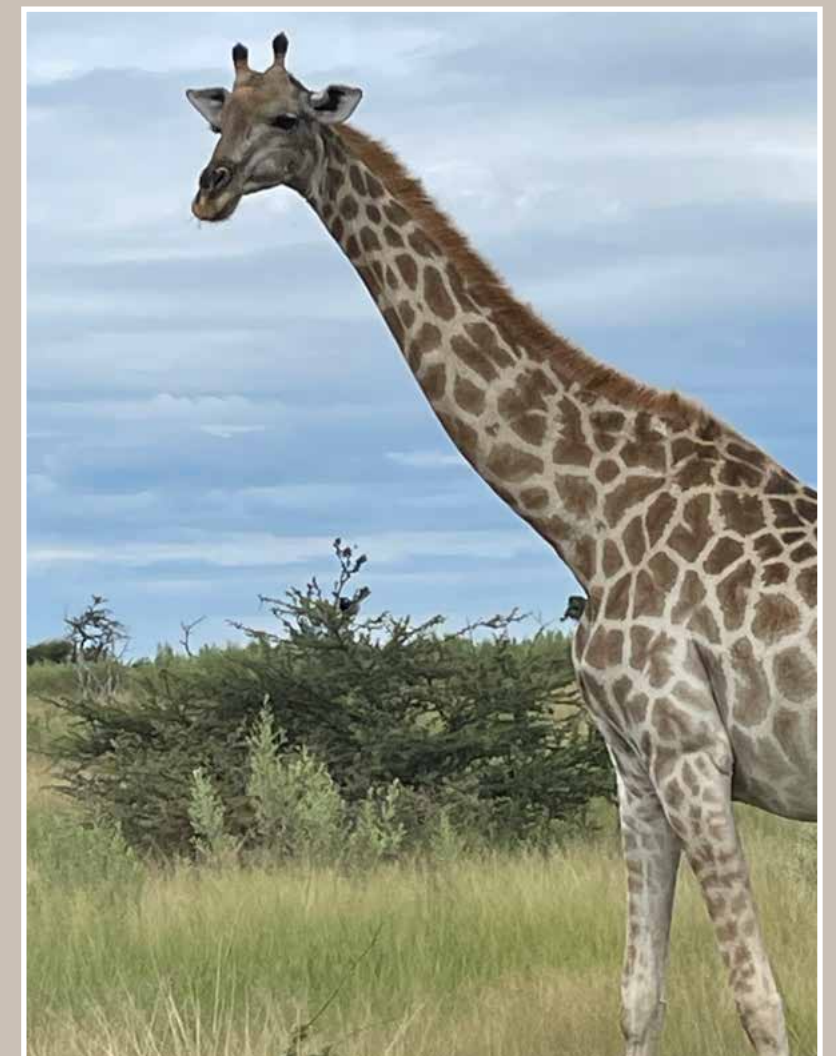
By Birgit Hügli-Herrmann and Christoph Hügli

For our Okavango safari we have chosen Xaranna Okavango Delta Camp and Sandibe Okavango Safari Lodge. Both lodges belong to andBeyond, a provider of luxury travel for people who are looking for something special and want to experience nature and wildlife up close. andBeyond owns 29 luxury lodges and camps which are perfectly situated to enjoy the very best of Africa's iconic safari and island destinations.

From Cape Town we fly to Maun, the starting point of all safari trips to the Okavango Delta. From here, a Mackair plane takes us to Xaranna Delta Camp. The flight takes 20 minutes, then Tollen, one of the two guides who will accompany us for the next few days, greets us at the airstrip. The luggage is quickly loaded into the safari vehicle and at the sight of the herd of impala suddenly running across the runway, we realise for the first time that our safari adventure has now begun. "We just have to move the impala off the airstrip so the plane can take off" says Tollen with a broad laugh. He starts the Land Cruiser's engine, the impalas start moving, and the plane can take off and we make our way to camp. The journey will take 45 minutes and it will hold a first magical highlight for us: The encounter with a leopard enjoying its afternoon nap on a broad branch of a tree. It seems as if he had hunting luck in the morning, as the remains of a gazelle, which he has brought to safety close to him on a big branch, away from lions or hyenas, indicate. We are fascinated.

At Xaranna Camp, we are greeted by a tent furnished in warm pastel shades with a fully equipped bathroom area including a free-standing bathtub, large sofa area, private swimming pool and a breathtaking view of the beautiful nature. After a shower and a delicious culinary refreshment, we set off on our first safari together with Equator and Tollen, which will give us a first impression of the unbelievable vastness at the 90.000 hectare camp in the coming hours. Our sundowner, for which our guides have laid out their magic table with all kinds of delicacies, is enjoyed not far from the shore at a pond where a huge bull hippopotamus is loudly vying for the attention of his 20-strong harem.

On the way back to the Champ, Tollen sits in the spotter's seat on the bonnet of the jeep with a high-intensity lamp in his hand, while Equator steers. We wonder how on earth Equator, here in the bush where there are no roads, finds his way back to the lodge without GPS or a navigation system. "We both grew up in this area and therefore have a GPS in our mind", Equator answers with a laugh and steers the jeep routinely through a deep watercourse.



After passing a narrow wooden bridge, we arrive back at the camp, where we are greeted with wet face cloths and a delicious drink, as is customary every time we return from safari.

We enjoy the candlelight dinner and fall into a deep sleep, overwhelmed by the many impressions of the day. Those who go on safari should get up early. The next morning at 5.30 a.m. we are



kindly woken up and half an hour later we set off for breakfast at the lodge. The walk is short, but for safety, as wild animals can roam freely around the lodge and the tented houses, guests on all andBeyond loges are always met by a guide in the evening and morning and escorted to the lodge or their tents.

Breakfast, like all meals at Xaranna Okavango Delta Camp, is exceptionally varied and very tasty. Responsible for the culinary well-being is Capello, a young, extremely creative chef who would be an asset to any excellent restaurant. The menu changes daily, the selection is very rich and special requests of the guests are gladly taken into account. The early bird catches the worm, this proverb also applies to the morning safaris. We are every day on the road for between 5 and 6 hours - interrupted by a coffee break served in the bush on the magic table - and we experience extraordinary animal encounters. We encounter elephants, prides of lions whose cubs play like young domestic cats, buffalo, herds of wildebeest and many beautiful birds. It was also magical to see bald eagles soaring in the air and hunting for prey in the waterways.



Main guest area at andBeyond Xaranna Okavango Delta Camp

Photo credit: andBeyond

At Xaranna Safari Camp, you can feel the attention to detail and the desire to read every wish from the guest's eyes. We felt very comfortable and when we left Xaranna Camp after four days for the Sandibe Okavango Safari Lodge, we knew for sure that we will be back! Maybe even in the rainy season, because then you can also go on boat safaris from Xaranna Camp.

The flight with Macair from Xaranna Camp to Sandibe Lodge takes 20 minutes. At the airstrip we are met by our guides Jonas and Joelle, who will provide us with more unforgettable wildlife encounters in the days to come.

The daily routine with morning and evening safaris is also the same as we already know from Xaranna. But since the landscape is a bit drier and the grass is shorter, we will see different animals than the days before. On Sandibe, too, the staff gives us just as warm a welcome as we enjoyed on Xaranna. Once again, we learn that the guest is king, a hallmark of all andBeyond loges! The Sandibe lodge is impressive, an architectural masterpiece build with wood



One of many deep water crossing with the guides in the Jeep

which blends seamlessly with one of Africa's most breathtaking landscapes. The 12 luxury guest areas are extraordinary designed too. Their shape resemble a giant scaled pangolin at rest. Each suite boasts its own glorious private plunge pool for refreshing dips between game drives.

The upstairs bar and lounge extends along an elevated walkway to a viewing platform. It is so nice to linger over sundowners or a morning cappuccino, as they look out over a set of spectacular Delta views. One of many highlights which we enjoyed at the

Sandibe lodge was an al fresco dinner under the stars and around the open blazing fire in the lodge's traditional boma, served by our extremely friendly butler T.G.

Just like Tollen and Equator in Xaranna Camp, Jonas and Joelle took us to many extraordinary places. To list them all would go beyond the scope of this report. Probably the most interesting encounter was with three lions, two younger five-year-olds and, as our guide Jonas reported, the twelve-year-old pride owner and his pride. Over the course of several days, we witnessed the youngsters'



Xaranna Okavango Delta Camp: Tend suite with private pool and tend exterior at nighttime.

Photo credit: andBeyond



The impressive main guest area of the Sandibe Lodge

Photo credit: andBeyond



The impressive main guest area of the Sandibe Lodge

Photo credit: andBeyond



Guest-suite-veranda-andBeyond-Sandibe

Photo credit: andBeyond

attempts to drive the pride owner away from his position as ruler. On the third day of our morning safari, he appeared with a deep wound on his face at the large wooden bridge near the lodge. He was on his way back to his pack. Once again he had been able to turn the tide, but the youngsters will come back and then it may be tight for the king. That's nature. said Jonas.

They proved that our guides are masters at tracking when we asked them if we could look out for leopards again. Joelle, sitting on the spotter post on the bonnet of the jeep, kept an eye out and directed Jonas with hand signals through the confusing terrain. And you wouldn't believe it, after almost two hours, Joelle told Jonas to stop the vehicle. 50 metres away, perched on the branch of a tree, he spotted a leopard. And we didn't have to wait long before the majestic predatory cat started moving towards the water. Its belly told our guides that its last meal had probably not been long ago. Jonas followed the animal at a distance until it reached the water, where Jonas parked the jeep just a few metres away. The fact that we were able to observe such a rare predator at such close range is an unforgettable moment.

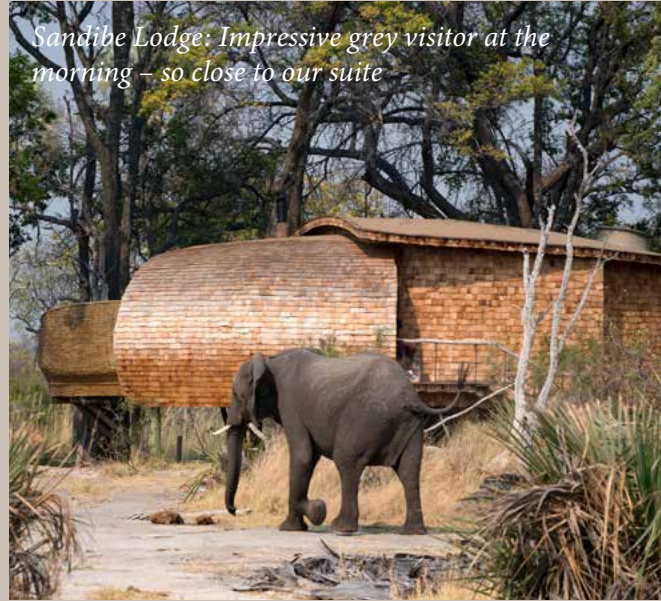
But it was not only on the safaris that we experienced wonderful moments. We had several "guests" who loved the outdoor areas of the suite. For example, a small herd of Baboon monkeys, including some mothers with adorable babies. They gathered in the afternoon, just before we returned to the lodge for our 4 o'clock tea, to play at the plunge pool of the suite. It was simply delightful.

The most impressive experience, however, was the encounter with a giant elephant bull on the morning of our departure. The grey giant was suddenly standing less than two metres away from the terrace of our suite, calmly eating the



fruit of a marula tree. We were speechless at the beauty of the animal, which so naturally stayed very close to us and with its composure clearly conveyed to us that we were guests in his magic kingdom. Lucky guests who enjoyed their stay at Sandibe Okavango Safari lodge and the encounters with the many wild animals will gladly return.

More about andBeyond: www.andbeyond.com



Sandibe Lodge: Impressive grey visitor at the morning – so close to our suite



Warm welcome for us at Xaranna Safari Camp



The owner of POLO&LUXURY Birgit Hügli-Herrmann and Christoph Hügli at andBeyond Xaranna Champ on Safari



Macatoo Camp in Botswana - A paradise for riders for over a quarter of a century

Get in touch with the big five on horseback - African riding safari at its best

It is your longtime dream to ride with giraffe or zebra across plains, to track buffalo herds and elephants in a fast canter across the Okavango delta? Then you absolutely must meet Mrs Ali A. Selzer, owner of www.reit-safari.de. For more than two decades, this charming lady has been organising outstanding horseback riding trips for discerning riders around the world. The Macatoo Camp in Botswana is one of Ali Selzer's personal favourites.

Located in the south-western part of the delta, the private concession of Camp Macatoo provides varied and stunning scenery to ride in with flood plains, channels, palm islands and dry wooded Kalahari sandveld. The camp can be reached by a short flight from Maun. Large herds of mammals like elephant and buffalo roam the area, while zebra, antelopes, kudu and giraffe inhabit the sandveld. The high concentration of game attracts many carnivores and sightings of lion and spotted hyena are common. Also, leopard and cheetah

are spotted regularly and packs of wild dog often den near the camp. The guests are accommodated in eight large and airy permanent tents which blend into the environment perfectly while still providing a luxurious, but authentic bush haven in which to relax. Each tent is set on its own large, raised platform, offering panoramic views of a flood plain that can be enjoyed from the bed or deck. Pathways link the guest accommodation with the dining tent, dining deck and swimming pool deck. The fire in front of the dining tent is the place to gather for drinks, coffee, fine wines and to exchange the adventures of the day. Every day a variety of



delicious meals are served under the sun or the myriads of stars in the African sky. Every morning a gentle wake-up call with your choice of coffee or tea is served to you in bed. A light breakfast is set up around the fire and then you head off for the first long morning ride. Depending on the season the morning ride might involve galloping across dried flood plains, swimming through flooded channels or pushing through tall grass searching for giraffe, zebra, antelope, elephant, and buffalo. A hearty lunch with wine is served every day, sometimes at camp or in the bush.

A little nap before the evening ride will bring back your energy. Evening rides can be swapped for sunset game drives, for fishing from boats, an excursion in a mokoro (traditional dug-out canoe) or for a relaxing afternoon on your verandah. Every day you leave camp in a different direction and ride through various countryside exploring parts of the wilderness where vehicles cannot go.

For the adventurous rider there is an option to spend a night out, sleeping high up in the tree canopy under the African night sky. It is fascinating to listen to the unforgettable soundtrack of the African bush when the night falls, in particular the barking baboons and the calling of lions.

Those who want to experience the Okavango Delta from a bird's eye view can take off for a helicopter flight from the camp. Macatoo Camp also offers a selection of activities for non-riding companions such as partners of the riders.





Macatoo's string of horses are as well looked after as their guests. Each horse – they are all boys – is recognised and appreciated for his unique ability and personality and at Macatoo every effort is made to match him with the most suitable rider. The guests rotate between two or three horses during their time to ensure that each animal is given time to recover between rides.

At Macatoo you find Thoroughbreds, Namibian Hanoverians, Percherons and Kalahari-Arab crossbreeds. What they all have in common is a solid training, a lot of experience in contact with wild animals and a friendly nature. Given the challenging terrain and wildlife encounters, riders wishing to participate in Macatoo Camp's safaris should be very saddle fit in all basic gaits.



Book your unforgettable trip to Macatoo

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