

CONNECT



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THE OKAVANGO DELTA MUSIC FESTIVAL

Road trip to a unique
desert destination
in Botswana

MICHELIN MENU

Five recipes from
Michelin-star chef
Jan Hendrik van der Westhuizen

MEET THE FAMILY

The Toyota Corolla
range welcomes
new models



TOYOTA

LEAD THE WAY

**TOYOTA
DREAM CAR
ART CONTEST**



DRAW YOUR DREAM, DRIVE THE FUTURE.

ENTRY PERIOD

15 January 2020 to 1 March 2020

ENTRY FORM AVAILABLE ON:

www.toyota.co.za

The school which submits the most valid entry forms stands a chance to win one of the following cash prizes:

1st Prize: R15 000 | 2nd Prize: R10 000 | 3rd Prize: R5000

For details, see entry terms and conditions of the Toyota Dream Car Art Contest.

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COVER IMAGE: Melanie van Zyl





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ED'S LETTER

OFF TO A BUSY START

Toyota's Manager: Corporate PR **MZO WITBOOI** on the state of the motoring industry and the brand's plans for 2020

It looks like we've all hit the ground running in 2020; now everyone is so busy that there's hardly any time to catch a breath. Long, lazy days and leisurely drives to the beach or other destinations are a distant memory.

Let me share with you what Toyota South Africa Motors (TSAM) has been up to since the beginning of the year. At the annual team briefing – where all employees assemble for a review of the previous year and to hear the organisation's future vision and plans – we celebrated 40 years of consecutive sales leadership in South Africa. None of this would have been possible without your unwavering support for the Toyota brand.

TSAM also hosted the third instalment of the South African State of the Motor Industry address – also known as SOMI. Held at the Kyalami Grand Prix Circuit in Johannesburg, the event was attended by various automotive industry stakeholders as well as business and motoring media. While offering delegates a view of challenges facing the local automobile industry through the Toyota lens, the event also boasted independent analysts who argued that South Africans should brace themselves for an even tougher year ahead.

Despite the gloomy economic outlook, Toyota continues to invest in the local motoring sector. Between 2019 and

2021, the company will have invested a cumulative amount of more than R4-billion in different areas, including parts distribution and various manufacturing projects at the Prospecton Plant in Durban. The best news is that more than half of this investment has been earmarked for the production of a new passenger-car model to replace the Corolla (not Quest) production line, which is due to end in 2020.

While on the subject of new models, the new Corolla sedan is launching this year – and what a stunner it is! What this also means is the Corolla nameplate – which has sold more than a million units in South Africa – will be available in Quest, Hatch and Sedan. Sticking to the same proven recipe, the new Corolla Quest adopts the outgoing 11th-generation Corolla platform in a quest to continue the legacy of value-minded motoring with comfort, space and style.

On a lighter note, LIFE by Lexus features a report back from Design Miami/, where more than 70 exhibitors – including some stand-out Mzansi names – showcased their creative genius. It is truly a visual feast. We also shoot the breeze with Cape Talk breakfast show host Refilwe Moloto, chatting about all things work, life and Cape Town.

As a current – or potential – Toyota CONNECT/LIFE by Lexus customer, we hope you enjoy this issue.



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NEWS



THE WRC-SKILLED TEAM OF DESIGNERS AND ENGINEERS AT TOMMI MÄKINEN RACING FOCUSED ON PERFECTING THE AERODYNAMICS, WEIGHT DISTRIBUTION AND LOW MASS

RALLY CAR **FOR THE ROAD**

As the official homologation model for the next Yaris WRC car, Toyota's rally-inspired **GR YARIS** is a pure performance car born from a title-winning experience at the World Rally Championship

UNIQUE DESIGN

The GR Yaris has a unique three-door body, a roof lowered by 91mm, and frame-less doors, which together create a coupé-like silhouette. It is low and wide, with dramatic angles, enlarged 18-inch wheels, extended wheel arches, an imposing front air intake, specially designed brakes with red callipers, and twin exhaust tips.

DRIVETRAIN

A new, three-cylinder turbocharged unit benefits from motorsport technologies to maximise performance, including multi-oil jet piston cooling, large-diameter exhaust valves and a partially machined intake port. Displacing 1 618cm³, it produces 200kW and 370Nm of torque, with a six-speed manual transmission that's engineered to accommodate high torque levels.



KEY SPECS

Engine: 1.6-litre turbo

Output: 200kW/370Nm

Transmission:

6-speed manual

Mass: 1 280kg

Power-to-weight ratio:

156kW/tonne

0-100km/h: sub-5.5 secs

Top speed: 230km/h

Front/rear suspension:

Macpherson/Double
wishbone

POWER-TO-WEIGHT RATIO

The GR Yaris has the power of a C-segment performance hatch but the weight of a B-segment machine. Its power-to-weight ratio of 156kW/tonne helps deliver 0-100km/h acceleration in under 5.5 seconds, and an electronically limited top speed of 230km/h.

CHASSIS

A new, dedicated platform combines the front end of Toyota's GA-B platform – debuting in the all-new Yaris model this year – with the rear of the GA-C platform. This allows for new suspension design and accommodation of the GR-FOUR AWD system, while also contributing to the car's stability and handling.

LOCAL INTRODUCTION

The Yaris GR-FOUR is currently under study for local introduction, following the global rollout in 2020.





A FAVOURITE REFRESHED

For 2019, the flagship TX model in the popular **TOYOTA AVANZA** range has received some notable aesthetic and quality upgrades

EXTERIOR DESIGN

The range-topping TX-grade revisions include revised front and rear bumper designs, new split-level LED headlamps, and a stylish body-coloured accent strip that divides the headlamps and creates a border between the chrome upper and black lower-grille sections. Turbine-shaped 15" alloy wheels further complement the styling changes.

Moving to the rear, a new rear boot spoiler, revised taillamps (with clear elements) and chrome accent strip help the new TX model stand out. A deep-blue exterior colour – Fervent Blue – has been added to the colour palette, with Tusk White, Quicksilver Metallic, Graphite Grey Metallic and Gold Leaf Metallic remaining.

INTERIOR TWEAKS

All new Avanza models receive a change from rotary dial-type HVAC controls to push-button control with digital readout. In line with customer requests, the interior trim has been changed from light grey to dark grey. Front and rear 12-volt accessory connectors have been fitted as standard.

THREE FINALISTS IN COTY

The finalists for the 2020 South African Guild of Motoring Journalists (SAGMJ) Car of the Year competition (COTY) have been announced, and Toyota has three distinct vehicles in three different categories selected as finalists.

The nominees are the RAV4 (in the SUV category), the Corolla Hatch (in the hatch category) and the Supra (in the sportscar category).

This marks the first time in the 34-year history of the competition that a single manufacturer has boasted three entries under one brand name.

"We are proud to have three finalists in the 2020 SAGMJ COTY competition," says Glenn Crompton, vice president of marketing at Toyota South Africa Motors. "Each of these cars offers something unique, and we believe their strengths will shine through in each category."





THE KYŌDŌ INITIATIVE

Kyōdō is an expression that describes strength in community – and it is in this spirit that Toyota South Africa Motors (TSAM) and Isuzu Motors South Africa have joined forces in a Black Business Supplier Development Programme with Algoa Components Manufacturers (ACM).

When the Port Elizabeth-based, black-owned supplier of fuel fillers, side impact beams and instrument panel carriers reported concerns about the future sustainability of its business, TSAM and Isuzu partnered with business hub Propella to offer skills transfer and mentoring support.

The aim is to improve ACM's production capacity as well as its future business sustainability, and to create a more efficient production system.

40 YEARS OF SUCCESS

For Toyota South Africa Motors (TSAM), 2019 marked 40 consecutive years of local market leadership. In addition to celebrating this feat, TSAM ended 2019 with the following achievements:

- A 24.2% market share
- Total of 130 072 units sold, including
 - 63 700 passenger vehicles
 - 62 724 light commercial vehicles (which included 40 934 Hilux units)

“We owe our four decades of sales success to our loyal customers, our hard-working dealers and our ability to read the changing market needs,” says TSAM senior vice president of sales and marketing Leon Theron. “This is evidenced in the success enjoyed by the Corolla (which would eventually become South Africa's best-selling passenger of all time) and the Hiace, which is without a doubt the preferred people mover.

“Shifts in local vehicle trends have also catapulted the Hilux from being just a workhorse to becoming a popular lifestyle vehicle, thanks largely to the prolific double-cab variants.”



WORLD CHAMP OGIER JOINS TOYOTA

The Toyota Gazoo Racing World Rally Team has a new driver lineup for its 2020 WRC campaign. Six-time FIA World Rally Champion Sébastien Ogier, proven rally winner Elfyn Evans and rising star Kalle Rovanperä will all join the team along with their respective co-drivers. Together, they will make for a perfect blend of speed, experience and youth behind the wheel of the Toyota Yaris WRC.

Ogier, guided by his co-driver Julien Ingrassia, established himself as a dominant force in the WRC as he won six consecutive drivers' titles between 2013 and 2018. Hungry to reclaim his crown and add to his tally of 47 victories, the 35-year-old Frenchman has signed with Toyota for the 2020 season, placing his trust in the car and team that won the 2019 drivers' championship with Ott Tänak.



HOME GROWN

INNOVATIVE SPIRIT

Gin pioneer **SIMONE MUSGRAVE** is on a quest to reposition brandy and make it desirable again

Simone Musgrave is a woman on a mission. Having successfully launched and built Musgrave Gin over the past four years – from small and local to far-reaching and global – she predicts that it's brandy's turn to have its moment in the sun. But it's not brandy as we know it.

With the introduction of Musgrave Copper, she says the aim of the new addition is to “act like cognac, talk like whisky, drink like brandy, boom like gin, spend like Champagne, and sell like vodka”.

Having been first to market with a premium craft pink gin in 2016, before the mass gin boom, Simone believes that a desire for authenticity and interesting

alternatives to mainstream brands is what feeds South Africa's growing craft culture. When Musgrave Gin launched, there were about 40 premium craft gins on the market. Now there are more than 450 products – and Musgrave Gin is one of the top five highest-selling spirits brands in South Africa.

In much the same way that Musgrave boldly encouraged a celebration of gin four years ago as one of the first award-winning local brands on the market, the extension into dark spirits is all about creating new occasions and ways to drink brandy in the hope of banishing traditional misconceptions associated with it.

“Building Musgrave Crafted Spirits means not only disrupting traditional categories, but also aligning with the best in the business,” explains Simone.

**“THE GROWTH IN FOOD
EXPERIMENTATION,
EXPERIENCES AND
EVENTS HAS OVERFLOWED
INTO SPIRITS –
CONSUMERS ARE LOOKING
FOR CREATIVE
ALCOHOLIC OPTIONS”**





“We were approached by the South African Brandy Foundation, an organisation that’s driving innovation and transformation in the premium brandy sector. This category has been struggling with relevance for some time, and needed re-energising. After delving into trend research, this felt like the right move.”

Simone previously worked for Foodcorp – which meant travelling around the world, eating and drinking her way through the latest food and beverage trends and innovations – so her ability to pick out the “next big thing” comes naturally. Further discussions with Distell and premium brandy producer Van Ryn’s led Simone to move swiftly when the opportunity arose. “The fact that South Africa produces brandy of such high quality – and in particular Van Ryn’s, which is the most-awarded brandy in the world – made it a no-brainer for me to collaborate here.”

Like Musgrave Gin, Musgrave Copper stays true to honouring authentic African ingredients. Available in two variants – Black Honey and Vanilla – it is the first flavour-infusion disruptor in the category to launch in South Africa.

“The growth in food experimentation, experiences and events has overflowed into spirits – consumers are looking for creative alcoholic options,” Simone says. “The blending of various styles and the exploration of different flavours is blurring category lines. This, coupled with the popularity of brandy among new markets – especially among women and black urban consumers – continues to grow.”

“Brandy is going to have its moment, and we’re going to be there to make each of those moments memorable for our consumers. Just remember: it’s called ‘Copper’ now!”

musgravespirits.com

1 2 3 4

1. Musgrave Crafted Gin.
2. Musgrave Copper Pot Still Brandy Black Honey.
3. Musgrave Copper Pot Still Brandy Vanilla.
4. Musgrave Pink Gin.

All bottles pictured are the minis (50ml), also available in 750ml.

HOME GROWN

THREAD LIGHTLY

Being mindful with your purchases is a smart move when it comes to your environmental impact. These talented up-and-coming local designers have all made sustainable fashion a fundamental principle of their brand

**Sama-Sama**

Started by Kimberly Lardner-Burke and Max Basler in early 2018, Sama-Sama clothing focuses on movement, unrestricted feelings and compassion for the body. It's designed to be comfortable yet stylish, and is made from 100% natural fabrics that are sourced locally.

samasama.co.za

**Ogün**

Inspired by urban landscapes and lifestyles, Ogün blends traditional workwear with outdoor pieces and sportswear to bring a fashionable and mindful sartorial hybrid to the streets of South Africa. Each product is tailor-made and ethically produced.

ogun.co.za

Good Good Good

Manufactured in a family factory, Good Good Good's SS20 collection is made exclusively from three textile houses with their finger on the pulse of sustainable manufacturing methods. Materials are sourced from eco-friendly suppliers, and the impact on the environment is considered during every stage of the garment-making process.

goodgoodgood.co.za





ArtClub and Friends

Robyn Keyser's unisex label is defined as a brand that "artists can call home".

The concept behind ArtClub is to make the connection between wearing of garments and the process of making clothes, and to shift from plain consumerism towards more conscious purchasing. artclubandfriends.com

Selfi

Sustainable, bespoke apparel and accessories are Selfi's mission. Founder Celeste Arendse takes special pride in the brand's collaborations with local designers and thought leaders who share her ethical approach to fashion.

selfi.co.za



Float

Founded in early 2016, Float is a platform for expression through fashion for musicians, skaters, surfers and anyone with a passion for good-looking, well-produced pieces. Limited numbers ensure rarity and sustainable production.
floatapparel.co.za



HOME GROWN



MICHELIN

MENU

SA's celebrated Michelin-star chef
JAN HENDRIK VAN DER WESTHUIZEN
has your back with five recipes that'll earn you
bragging rights for the next 12 months



CAPE CIDER-AND-HAM HOCK TERRINE



HOME GROWN

CAPE CIDER-AND-HAM HOCK TERRINE

"Although a terrine requires some preparation, it will keep in the fridge for about three days, so make it in advance to take off some pressure on the day. This old-fashioned grazing platter is foolproof."

Serves 8

Preparation 30 minutes, plus 4 hours' chilling time

Cooking 4 hours

For the stock

3T olive oil
2 carrots, roughly chopped
2 sticks celery, roughly chopped
1 large onion, roughly chopped
2T apple cider vinegar
2 cups cider
1 bay leaf
2 star anise

For the terrine

3 small ham hocks
2T parsley, finely chopped
6 large gherkins, diced
2T wholegrain mustard
4 sheets gelatine
sea salt and freshly ground black pepper, to taste

pickled onion, for serving
crackers or bread, for serving

Instructions

1. To make the stock, heat the olive oil in a large saucepan. Sauté the carrots, celery and onion for 5 minutes. Add the apple cider vinegar, cider, bay leaf and star anise.
2. Add the ham hocks and just enough cold water to cover them.
3. Cover with a lid and simmer for 3 hours, or until the meat is tender.
4. Remove the ham hocks and let them cool. Strain the stock, and discard the vegetables and aromatics.
5. Pour the stock back into the saucepan and let it reduce to about 1½ cups – about 30 minutes.
6. Spray a 23.5 x 13.5 x 7cm loaf tin with cooking spray and line it with baking paper.
7. Remove the meat from the ham hocks and place in a bowl. Add the parsley, gherkins and mustard, and season with salt and pepper.
8. Bloom the gelatine in cold water.
9. Spoon the ham hock mixture into the prepared loaf tin, pressing it into the corners. Press down on the meat to ensure that the mixture is compacted.
10. Pour the stock over the ham hock mixture until it is just covered, then tap the tin on the counter a few times.
11. Cover and chill for 4 hours or until set.
12. Serve with pickled onion and fresh bread or a selection of crackers.

Recommended wine pairing

Org de Rac Organic Merlot 2018



KAROO LAMB
ROAST WITH
WHOLE APPLES
AND MINT

KAROO LAMB ROAST WITH WHOLE APPLES AND MINT

"The richness of roast leg of lamb brings an opulence to a table that is fit for a king. As the mantra goes, low and slow is the way to go – and as the centrepiece of your main course, a roast must be nurtured to perfection. Opt for a large platter that will give all guests around the table access to the dish."

Serves 8

Preparation 30 minutes

Cooking 6 hours

Ingredients

15g mint, washed
2t Maldon salt
6 anchovy fillets
2 cloves garlic
2t paprika
2.5kg leg of Karoo lamb on the bone
2T black salt
3 Granny Smith apples

Instructions

1. Preheat the oven to 140°C.
2. Using a pestle and mortar, grind the mint and Maldon salt until the mint is almost a purée.
3. Add the anchovy, garlic and paprika, and make a paste.
4. Place the leg of lamb into a baking tray and rub it with the paste.
5. Place in the oven. After 2 hours, take it out and sprinkle the black salt over the meat. Return to the oven and roast for a further 2 hours.
6. Place the apples around the leg of lamb and return to the oven for a further 2 hours – the meat will roast for 6 hours in total.
7. Serve the lamb with the apples and roast caraway carrots (see below).

ROAST RAINBOW CARROTS WITH CARAWAY SEEDS**Serves** 6 to 8**Preparation** 10 minutes**Cooking** 40 minutes**Ingredients**

600g rainbow carrots
 1t ground coriander
 ½t salt
 2T butter, cubed
 3T honey
 2T caraway seeds

Instructions

1. Preheat the oven to 180°C.
2. Clean the carrots and put them in a bowl. Add the coriander and salt.
3. Place the carrots onto a baking tray, dot with the butter and pour over the honey. Sprinkle over the caraway seeds.
4. Roast for 30 to 40 minutes, turning often. Serve the carrots warm with the lamb and roast apples.

Recommended wine pairing

Jan White Organic Wine 2018

ZABAGLIONE CON LE PANSAROLE

“There is some dispute as to which of the two components in this traditional Apricale dessert makes it so delectable: the crunchy, diamond-shaped pastry or the light and airy custard? An impossible choice. The Marsala wine used in this recipe is typical of rich Italian desserts, such as tiramisu and Italian shortcake – but it can be given a South African twist by using a brandy-fortified wine.”

Serves 6 to 8**Preparation** 1½ hours**Cooking** 15 minutes**Ingredients**

For the pansarole
 2T milk

2t instant yeast
 1kg flour
 4 free-range eggs
 180g sugar
 75g soft butter
 ½t salt
 2 cups grapeseed oil, for frying
 icing sugar, for dusting

For the zabaglione

6 free-range egg yolks
 130g caster sugar
 ¾ cup Marsala or brandy-fortified wine
 pinch salt
 1t vanilla extract

Instructions

1. To make the pansarole, heat the milk in a microwave for 10 seconds. Mix the yeast into the milk, and allow to stand for 20 minutes.



**ZABAGLIONE
 CON LE
 PANSAROLE**

2. Place all the remaining ingredients (except the oil and icing sugar) in a bowl and pour in the milk-and-yeast mixture.
3. Knead until it forms a smooth, elastic dough. If the dough is too dry, add another tablespoon of milk.
4. Cover the dough with a clean, damp tea towel and allow to prove for 1 hour.
5. Tip the dough out onto a floured surface and roll out to a thickness of 3mm then,
6. Using a pastry cutter, cut the dough into diamond shapes.
7. Heat the oil in a medium saucepan until it reaches 160°C.
8. Fry the pansarole until golden brown. This will take about 5 minutes.
9. Remove the pansarole from the oil using a slotted spoon and drain on kitchen paper.
10. Dust with icing sugar.
11. To make the zabaglione, whisk the egg yolks and sugar in a large glass bowl until thick and fluffy, and the sugar has dissolved.
12. Add the Marsala and salt.

13. Place the glass bowl over a medium-sized saucepan of gently boiling water.
14. Cook the egg-yolk mixture for about 15 minutes, continually whisking with an electric mixer, until the temperature reads 85°C on a sugar thermometer. Mix in the vanilla extract. Serve the warm zabaglione and pansarole with a glass of ice-cold limoncello.

HOME-MADE MUSTARD SAUCE

"I always find it fascinating to learn about the mainstays in someone's fridge. In our house, it was an array of small glass jars containing home-made mustard. Ouma often gave them away as gifts if we had forgotten someone's birthday. All it took was a simple ribbon or doily around the neck, and *voilà!* The best part about this sauce is its ability to elevate the drabest cut of pork, uneventful sandwich or salad dressing in need of a little something extra."

Makes 1 cup

Ingredients

4T mustard powder
1 cup brown vinegar
95g sugar
4 free-range eggs

Instructions

1. Combine the mustard powder and vinegar to form a smooth paste.
2. Place the remaining ingredients in a bowl that will fit over a saucepan, and beat well.
3. Place the bowl over a saucepan of boiling water and cook, stirring continually. As the mixture thickens, make sure the eggs don't scramble.
4. Once you're happy with the consistency of the mustard (when it looks like a white sauce), pour it into a jar and seal.

HOME-MADE MUSTARD SAUCE



GET YOUR COPY

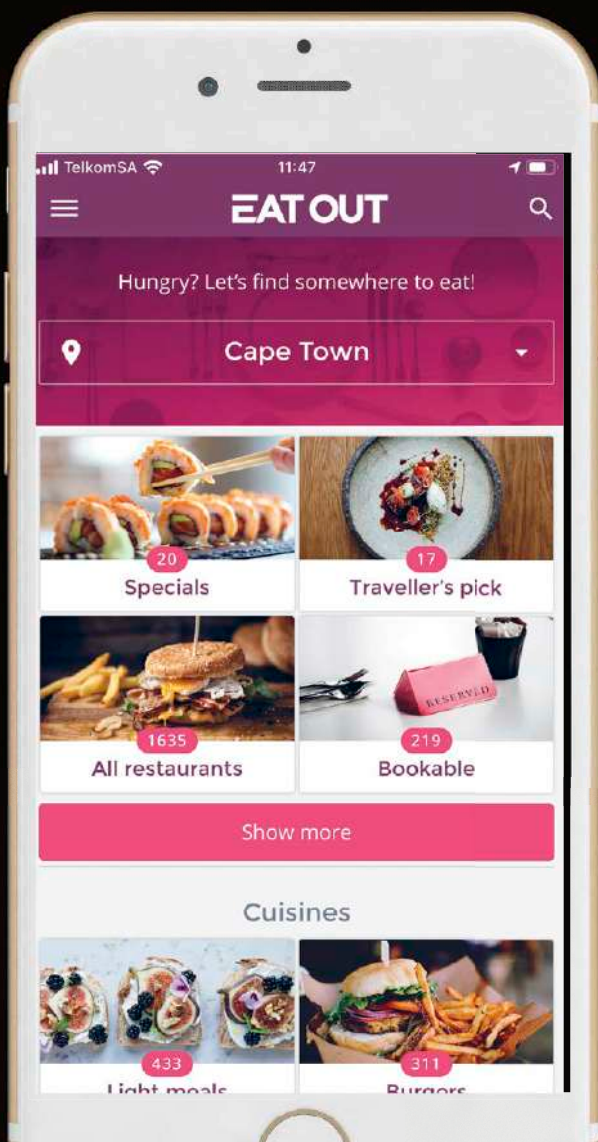
Don't miss *Jan The Journal* Volume 4 (R320), featuring more than 50 new recipes, available at Woolworths stores.



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BRAND-NEW





Introducing
THE LATEST GENERATION of South Africa's much-loved sedan

FAVOURITE



In a time when SUVs are the hot automotive ticket, there's one car that has consistently bucked that trend. First launched in 2014, the Corolla Quest employed the established credentials of the 10th-generation Corolla in a value-focused package that offered the space and comfort of a C-segment sedan at a B-segment price. As a result, the Corolla Quest sold an astonishing 63 966 units in South Africa.

Sticking to the same proven recipe, the new Corolla Quest is based on the outgoing 11th-generation Corolla platform, continuing the legacy of value-minded motoring with comfort, space and style. The new platform brings with it modernised styling, improved specification levels and enhanced safety features, as well as a new engine across an expanded the line-up.

NEW LOOK, INSIDE AND OUT

Looking at the exterior, the most noticeable difference is the front fascia. The front bumper has been given an updated treatment (grade dependent), replacing the previous model's gunmetal accent trims. The standard and Prestige models get a continuous matte-black lower apron, while the Exclusive model boasts partial colour-coding.

The headlight trim matches the radiator grille treatment (matte black vs colour), with the front fog lights now phased out. At the rear, the number plate garnish has been changed from chrome to body colour.

On the interior front, Corolla Quest is equipped with three bespoke trim combinations. The standard model makes use of a black and blue combination textile with a fixed rear seat. Prestige variants are equipped with a fabric and leather combination – available in either blue/black or grey with red accents. The range-topping Exclusive features a black leather interior with silver contrast stitching and a 60/40 split rear bench.

NEW CHASSIS...

The platform is identical to the 11th-generation Corolla, with a McPherson strut layout in the front and torsion beam design in the rear offering a perfect balance of ride comfort and body control. The torsion beam design also contributes to a large, flat boot space.

Four-wheel disc brakes with ventilated front and solid rear discs provide solid braking performance. Standard models ride on 15-inch steel wheels with 195-65-R15 tyres, whereas the mid- and high-grade Quests roll on 16-inch alloy wheels shod with 205-55-R16 rubber. All models feature a full-size spare wheel.



THE PLATFORM
IS IDENTICAL TO THE
11TH-GENERATION
COROLLA



...AND ENGINE

A global favourite among Toyota ranges, the 1.8-litre mill produces 103kW and 173Nm at 4 000rpm. One of the advantages of the 1.8-litre engine is that, compared to the previous model's 1.6-litre, the new engine's torque figure is not only higher, but is also produced 1 200rpm earlier. This offers an enhanced driving experience – one of the key attributes customers identified in the research. Fuel consumption is listed as 7.0L/100km for manual models and 6.3L/100km for models equipped with the CVT option – which is actually better than the outgoing 1.6.

SAFETY FEATURES

This is one of the standout features of the range: all Quest models now come with driver, passenger and driver-knee air bags, while the Prestige and Exclusive models receive side air bags too. Vehicle Stability Control with Hill Assist Control, ABS, EBD, Isofix, LED daytime running lights and rear fog lights are standard across the board.



NEW COROLLA QUEST RANGE

- 1.8 Quest
- 1.8 Quest CVT
- 1.8 Quest Prestige
- 1.8 Quest Prestige CVT
- 1.8 Quest Exclusive
- 1.8 Quest Exclusive CVT

All Corolla Quests are sold with a three-services/45 000km service plan, with intervals pegged at 12 months/15 000km. A three-year/100 000km warranty is included.





**SAFETY IS ONE OF THE STANDOUT
FEATURES OF THE RANGE:
ALL QUEST MODELS NOW
COME WITH DRIVER, PASSENGER
AND DRIVER-KNEE AIR BAGS**

1 2

3 4



1, 3 & 4. Vehicle Stability Control with Hill Assist Control, ABS, EBD, Isofix, LED daytime running lights and rear fog lights are standard across the board.
2. The Prestige models receive an upgrade to a touchscreen DVD audio system with six speakers, reverse camera, cruise control, leather steering wheel, combination fabric and leather seats plus 16-inch alloy wheels. The Exclusive grade adds auto air conditioning, push-start with keyless entry, TFT-colour instrument cluster, leather seats, rain-sensing wipers and LED headlamps.

ALSO PART OF THE COROLLA FAMILY

Corolla Sedan

The all-new 12th-generation sedan is based on the Toyota New Global Architecture (TNGA) GA-C, and boasts superior driving dynamics and enhanced safety levels.

Corolla 1.8 XS CVT
Corolla 2.0 XR
Corolla 2.0 XR CVT



Corolla Hatch

Built on the acclaimed TNGA platform known for its excellent ride quality, handling and spaciousness, it's powered by a flexible and efficient 1.2-litre turbocharged engine.

Corolla Hatch 1.2T Xs 6MT
Corolla Hatch 1.2T Xs CVT
Corolla Hatch 1.2T Xr CVT



EXPLORE YOUR COUNTRY

FINE DUST AND



A woman in a light-colored fedora, sunglasses, a black t-shirt, and light denim shorts is dancing barefoot in a sandy desert landscape. She has a tattoo on her left thigh and is wearing a brown fanny pack. In the background, three other people are walking away from the camera on a sandy path. The scene is bathed in warm, golden light, suggesting sunset or sunrise.

WANDERLUST

///

Inspired by the eco-sensitive aims of the
OKAVANGO DELTA MUSIC FESTIVAL,
an intrepid all-women ensemble tackles Botswana's
lesser-visited desert destinations

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Unlike our vehicle occupants, it was a mostly male congregation that met us on our arrival at Nxai Pan National Park. Trios of big elephant bulls loped towards the water hole and kicked up a fuss of dust – much the way our own 4x4 had done navigating the gritty corrugated road to get here.

Rewind one month. Two friends and I decided to road trip from South Africa to Tsutsubega village, just outside Maun, for the Okavango Delta Music Festival. I was plagued by indecision, however: where to take first-time travellers to Botswana? Chobe and the Okavango are obvious wander-listers, but I wanted Lauren and Carmen to experience something “under the radar”.

With a marked focus on community collaboration and upliftment, the fledgling music festival seeks to make the Okavango Delta a better place. It employs local community members, and attendees must bring their own reusable cups and crockery to help combat the world’s plastic plight. Motivated by the festival’s do-good mantra, I plotted the route to match our destination: a more responsible journey.

Leaving Johannesburg before traffic hordes could chewing-gum the highway lanes into a sticky start,

I fetched my friends before dawn, and we drove due north on the N1. For both women (and my new, but second-hand, 2011 Toyota Fortuner 3.0 D-4D too) this was a first big-time off-road exploit.

Founded in 1988, Nata Bird Sanctuary is Botswana’s first community project, and it provided our initial injection of dust following 10 long hours of tar. The Nata Conservation Committee, assisted by the Kalahari Conservation Society and Nata Lodge, established this community-run sanctuary (once a cattle grazing area) to protect Sowa Pan’s unusual ecosystem.

During the wet season, water fills the salt flats, and they become a haven for the thousands of flamingos that flock here to breed. There was no water on our arrival, but the sweet honey of sunset scenery eased us into a happy holiday mood. We watched far bigger birds instead from the lookout point – bounding ostrich pairs – as well as weary-looking wildebeest that bathed in the fine white powder of the Makgadikgadi.

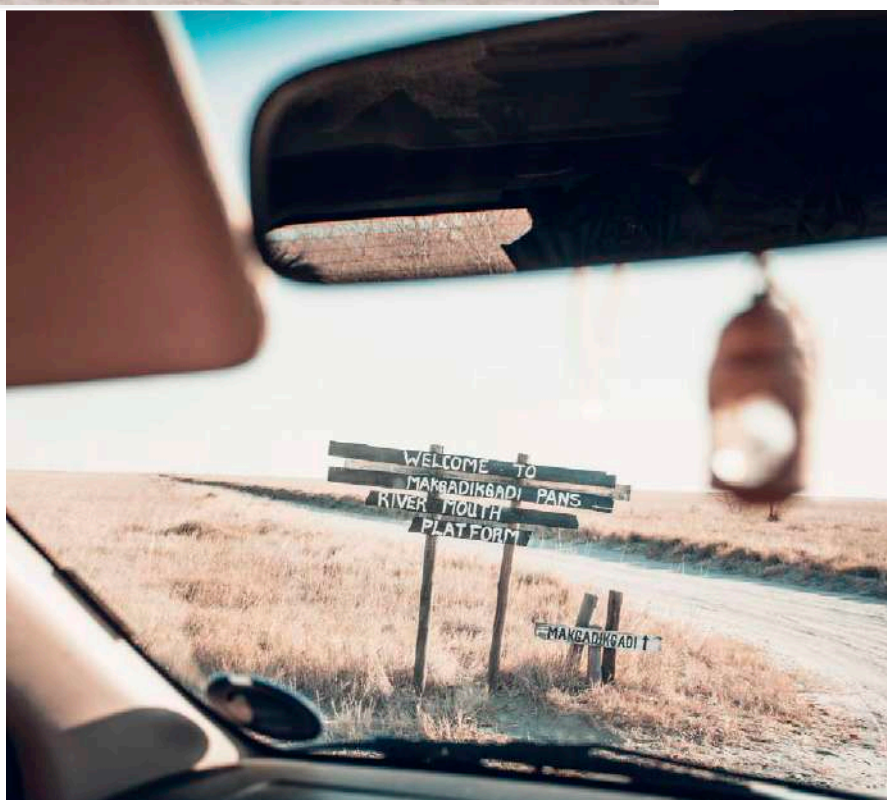
Fuelled by crumpets and coffee from the Nata Lodge breakfast buffet the next morning, we said *ke a leboga* (thank you in Setswana) and hit the A3 towards Maun. We didn’t get far. You can’t just drive past an enormous (I’m talking two-storeys-high) aardvark, can you? So we paused for one more cappuccino at the quirky compound that is Planet



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1. The Fortuner on the edge of Sowa Pan at sunset.
2. An elephant bull splashes a swirl of mud from the Nxai Pan water hole.
3. An easy dirt track leads to Sowa Pan inside the Nata Bird Sanctuary.

OPENING DPS
Lauren shows off her dance moves before taking to the dance floor at the Okavango Delta Music Festival.



**DURING THE WET SEASON,
WATER FILLS THE
SALT FLATS, AND THEY
BECOME A HAVEN FOR THE
THOUSANDS OF FLAMINGOS
THAT FLOCK HERE TO BREED**





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1. The tarred section between Nata and Nxai Pan has no fences, so wildlife often crosses the road.
2. The lookout deck at Nata Bird Sanctuary.
3. Sandgrouse flock to the Nxai Pan.
4. Lions scout the bounty at the water hole.

Baobab.

Jacked up on java, we hopped into the Fortuner once more. The road is tarred to the gate of Nxai Pan National Park, but traffic cops tend to cruise these parts, and we were zapped with a speeding fine. Police cars come with a nifty built-in radar around here...

At the park gate, a transformation in terrain forced us to slow down. After deflating the tyres, we asked park officials for tips ("Use the new road, the old one that heads north is too sandy!"), and kept up momentum to reach Nxai Pan Camp in time for an afternoon game drive. The corrugation shook our very core, but despite the hour-long sandy stretch, we arrived in high spirits.

This little park packs a surprising punch. Over a two-day stay, we enjoyed elephants, lions, gracious giraffes, jackals, wildebeest, zebra, impala and springbok (the only place in Botswana where both these antelope species occur) – plus the otherworldly scenery of Baines Baobabs, an island of trees perched





**WITH FESTIVAL CAMPING CHAOS
LOOMING JUST AROUND THE CORNER,
WE RELISHED THE LUXURY LODGINGS
AT THE NXAI PAN CAMP**



at the edge of Kudiakam salt pan.

We were blessed with cultural insights too. Our San field guide Thaghi Ditlako (better known as “Shoes”) showed us how ostriches survive in this desert and the tricks to trapping a guinea fowl (if ever we had to secure supper).

With festival camping chaos looming just around the corner, we relished the luxury lodgings here – and then all too soon, we had to leave. Like those elephant bulls, I wanted to kick up a fuss of dust in refusal ... but I had to save some of my fancy footwork for the

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1. Swimming pool at Kwando Safaris' Nxai Pan Camp.
2. Carmen falls for Baines Baobabs.
3. In its first year, the Okavango Delta Music Festival entertained 500 guests, but in 2019 ticket sales nearly doubled, hitting 900.
4. Our star-studded chalet at Nata Lodge.



BOTSWANA TRAVEL TIPS

- Botswana is a reliable destination for women, and the country was named the second-most-peaceful in Africa after Mauritius.
- Use the Stockpoort port of entry to get into Botswana – it's much quieter because trucks can't use it. You'll need cash (in Botswana pula) to pay the border-crossing fee.
- Nxai Pan National Park is open all year, but driving conditions can be tricky and ultra-muddy during the rainy season. Ask about directions at the gate; the new road along the park boundary is better than the old road north.
- Draw enough cash for park and entry fees.

STAY HERE

Nata Lodge

A popular stop for road-trippers between Francistown and Maun or Chobe, this lodge is just 10km away from Nata Bird Sanctuary. Choose a safari-style tent, or stilted chalets below swishing palms with ball-and-claw baths and a sunset-facing veranda.

underonebotswanasky.com

Nxai Pan Camp

The only lodge in the Nxai Pan National Park, this Kwando Safaris camp consists of nine environmentally considered chalets that provide the perfect base from which to observe the prolific zebra migration during summer. Kwando Safaris is citizen-owned and run; together with local group Mummy's Angels, they help to provide baby clothes and other effects to mothers that need it most in Maun. Ask what to bring with you.

kwando.co.bw



THE OKAVANGO DELTA MUSIC FESTIVAL

The next event is scheduled for 27 to 31 August this year. The festival is kid-friendly but serious about sustainability, so only 1 000 tickets are sold to ensure facilities can cope and areas do not become overly crowded. Do not attempt to drive to the festival in any vehicle that's not 4x4. Bring your own tent and set up camp (free with your ticket), or book a more luxurious glamping experience, which includes private toilets and a hot bucket shower.

okmusicfestival.com

EXPLORE YOUR COUNTRY



GET THE SHOT

Pro photographer **JACQUES MARAIS** on capturing the drama (and danger)
of an extreme slackliner attempting Victoria Falls



**“I WANTED TO CAPTURE THE
MOMENT OF ULTIMATE EQUILIBRIUM,
PLACING THE HUMAN FORM WITHIN THE
VASTNESS AND GRANDEUR OF THE
SURROUNDING LANDSCAPE”**

THE IMAGE: “LIFE ON THE LINE”

Slacklining is an edgy adrenaline craze taking the world by storm – and the German athlete Lukas Irmmler is certainly taking this sport to new heights. I shot this image of Irmmler during his first-ever crossing of Mosi-oa-Tunya gorge. The athlete used a fabric band less than 5cm wide; it stretched over the dizzying abyss, with the deafening roar of Victoria Falls in the background.

TO GET THE SHOT...

CHANGE THE ANGLE OF VIEW

This technique works for pretty much any subject, and allows you to re-imagine the image. A low shooting angle ensures that your subject will stand out against the sky, while an overhead camera angle – say, from high up on a cliff – will give you a bird's-eye view perspective instead. In this case, before we could start shooting, we had to first get the slackline across the gorge. This required an arrow shot from a crossbow, with fishing line attached. Then it was up to the athlete to commit to an excruciatingly difficult first step...

USE AN EXTREME WIDE ANGLE LENS

I wanted to capture the moment of ultimate equilibrium, placing the human form within the vastness and grandeur of the surrounding landscape. This required an extreme wide angle lens and a down-scramble onto a rather exposed ledge, changing the angle to silhouette Irmmler against the spray of the falls while simultaneously capturing the breathtaking backdrop of the Smoke That Thunders.

FIND THE FOCAL POINT

The key consideration was to find a focal point where the subject – however small within the overall frame – still stood out as the main visual point of interest. I was fortunate to be given free rein to explore the precipitous edge of the falls, which helped me to pick the perfect shooting angle and capture the drama of this hair-raising feat.

THE TECHNICAL STUFF

EQUIPMENT

I use the latest generation of Sony mirrorless camera. In this case, the extreme 180-degree angle of view from the 15mm lens enabled me to capture the full gamut of visual drama unfolding alongside Victoria Falls.

SHUTTER SPEED AND EXPOSURE

An aperture of f5.6 gave enough sharpness on the focal plane, while a 1/1000sec shutter speed would freeze fast motion if necessary. A low ISO level of 100 equated to no grain or visual noise, as well as excellent colour rendition.

EXPOSURE

Backlighting meant I had to overexpose by half a stop to ensure my subject remained well within the dynamic range of the camera's full-frame sensor. Constantly changing light – the result of the heavy mist from the falls – meant I could not use an external flash, and had to trust the quality of the mirrorless camera.

POST-PRODUCTION

Final post-production was done in Adobe Lightroom.

jacquesmarais.co.za

ENJOY YOUR CITY



MY CITY

REFILWE MOLOTO

She may be the first black woman
to headline a breakfast talk show in Africa,
but Refilwe Moloto is no stranger to radio.
We chat to the Cape Talk host about work,
life and her favourite places
in **CAPE TOWN**



With a voracious interest in current affairs – particularly those relating to social and economic impact – Refilwe Moloto says that prepping for her daily Cape Talk morning show is not that different from being an economic and investment strategist (which is how she occupies the rest of her time).

Born in KwaZulu-Natal to “two highly intellectual and patriotic participants in the struggle against apartheid”, Refilwe acknowledges her parents’ dedication and commitment to equalising the playing field along gender, racial and wealth lines in South Africa as the driving force that led her to study economics, with a focus on development economics for her master’s degree. Her background in this sector is what led to her foray into radio in the first place.

“I started as a business contributor on the *Afternoon Drive with John Maytham* a few years back,” she says. “During the show, I used to share my insights on business in Africa. I then stood in for Bruce Whitfield on *The Money Show* a few times, and it seemed that Cape Talk and I were developing a strong synergy.”

One thing led to another, and in September 2019 Refilwe became the first black woman in Africa to headline a breakfast talk show.

“The appointment was momentous and special for me, although I did have mixed feelings initially,” she says. “While it was frustrating that this has obviously taken far too long to come about, what with the huge numbers of incredible, talented black women in South Africa (and on the continent), I’m very proud and excited to carry this mantle, and plan to do so with



**"THERE'S A MAGIC TO RADIO.
THERE'S A VERY SPECIFIC AND METICULOUS
DANCE THAT HAPPENS IN THE STUDIO
BETWEEN ME AND THE PRODUCTION TEAM"**

the gravitas that it deserves. It's also an opportunity to demonstrate that more than one gender can speak for all genders, and that more than one race can give voice to the broader racial collective."

As someone who consumes news vociferously, she finds that staying on top of what's happening in the world almost comes naturally. But the way this is communicated and delivered to her audience is of utmost importance.

"There's a magic to radio," she says. "There's a very specific and meticulous dance that happens in the studio between me and the production team – well before the show, during the show, and even afterwards – to ensure that we bring the stories that matter most to our listeners every day."

Having previously lived in KwaZulu-Natal and Johannesburg as well as abroad, Refilwe moved to Cape Town almost a decade ago. "I love this city. It has it all – and it's just beautiful," she says.

With her show kicking off at 6am, coffee is non-negotiable before going on air. "Gugulethu Coffee, which has a presence at the radio station, has become my lifeblood on air. Owner Bongani Rasmeni knows exactly how I like my coffee – and I love that he's building a brand and expanding his presence at events as well.

"For brunch with the girls, I love Mulberry & Prince. It's charming and local, yet at the same time allows me to hark back to my favourite Manhattan haunts. The weekend brunch serves up the best parts of breakfast Americana, with a sexy edge that just embodies Chef Cynthia Rivera. The music is always on point, too: it's



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1. The Shortmarket Club's bar: a great spot for oyster lovers. 2. Refilwe is an avid reader – she loves the selection at The Book Lounge on the corner of Buitenkant and Roeland Street. 3. Giles Edwards's nose-to-tail restaurant, La Tête. 4. Looking for fashion-design excellence? It has to be Klúk CGDT.

a subtle Balthazar in the Boom Boom Room!"

Another favourite is La Tête. "When I was growing up, my parents exposed me to some of the delicacies they enjoyed as children, before 'big-city assimilation' took over their tastes. And I'm so grateful," she says. "We grew up eating ox tongue, *ulusu* (tripe) and many other animal parts that are considered offal. It was a pleasure to have a restaurant like La Tête open in Cape Town, with its nose-to-tail dining concept deliberately throwing the book at the conventional. Chef Giles Edwards has managed to do what even my mother's cooking could not: elevate truly homely, sustainable eating to a professionally recognisable and celebrated level – I mean, just try the lamb brains on

“WE GREW UP EATING OX TONGUE AND *ULUSU*, SO IT WAS A PLEASURE TO HAVE A RESTAURANT LIKE LA TÊTE OPEN IN CAPE TOWN”



toast! I love Giles's work, and his playful restaurant.”

The cocktail bar at the Shortmarket Club is where she takes out-of-town guests. “It’s private and intimate, and I especially love their fish and oyster offering,” she says. “The consistency and quality of service is what keeps me coming back.”

She is a keen consumer of culture, so being out and about and just taking it all in is important to Refilwe. “I really enjoy visiting the Baxter Theatre, which has always delivered a diverse combination of excellence and productions that are accessible to all,” she says. “The AVA Gallery in the city centre hosts exhibitions with a purpose, which means a great deal to me too. Representation matters – and that’s one of the reasons I visit this spot often.”

Refilwe does most of her shopping online or overseas – with one notable exception. “Every woman in South Africa deserves time alone with the magnificent duo that is Malcolm and Christiaan of Klúk CGDT,” she says. “I am packaged in a beautifully imperfect shape, which most global designers – and trust me, I’ve shopped them all – make no effort to cater for. For more than 15 years I have been able to entrust Malcolm and Christiaan with my ever-changing silhouette, and to me, that is design excellence. It’s why I told them a decade ago already that my wedding dress is theirs to define in fabric – whenever that day comes.”




Catch *Breakfast* with Refilwe Moloto on Cape

OUR DNA

ARABIAN

Saudi Arabia offered a spectacular backdrop for the 42nd edition of the **DAKAR RALLY** – and it was



A wide-angle photograph of a desert landscape. In the foreground, a low, rough stone wall made of stacked stones runs across the bottom. Behind it, a vast, flat desert floor stretches out. A large, billowing cloud of orange-brown dust or sand is moving from left to right across the middle ground. In the background, there are rolling hills and mountains under a hazy sky. A single, small, dark tree stands in the middle distance. The overall tone is rugged and adventurous.

yet another strong showing by Toyota Gazoo Racing and their Hilux in this mighty 12-stage race

ADVENTURE



“We came here to win, so we can’t help but be disappointed with the final result. Then again, we have three cars in the Top 10, and finished second after a tough battle, so there’s plenty to be proud of.”

This was Toyota Gazoo Racing South Africa Team Principal Glyn Hall’s summary of the 2020 Dakar Rally, which saw defending champions Nasser Al-Attiyah and co-driver Matthieu Baumel finish the iconic race in second place, only 6min 21sec behind the winner Carlos Sainz (Mini).

The pair pushed hard over the closing stage, which was shortened to just 167km, in a supreme effort to close on Sainz, who started the day with a lead of

10min 17sec. In the end, the Qatari driver recorded the fastest time of the day, notching up the team’s second stage victory of the race and closing the gap by more than three minutes. This was good enough to fend off Mini’s Stéphane Peterhansel, who had his eye on second place – but it wasn’t good enough to attain the top step of the podium.

Starting in the Red Sea city of Jeddah on 5 January and concluding on the outskirts of the Saudi capital, Riyadh, 12 days later, this year’s edition of the legendary desert endurance race provided a new challenge for the competitors.

“It was a tough fight,” said Al-Attiyah after the race finished in the entertainment complex of Qiddiya, 40km from Riyadh’s city centre. “Unfortunately, we





"I BELIEVE FERNANDO ENJOYED THIS CHALLENGE AND BEING ABLE TO FIGHT AT THE FRONT. I'M GLAD WE COULD GIVE HIM THIS OPPORTUNITY."
W— TOYOTA PRESIDENT AKIO TOYODA

lost too much time to punctures, a penalty and one navigational mistake. It cost us the victory – but we'll be back to fight again next year."

Dakar 2020 also saw South Africa's Giniel de Villiers and Spanish co-driver Alex Haro Bravo record a stage win. This came early in the race, when they powered their Toyota Hilux to victory on Stage 2.

Their progress was also hampered by multiple punctures, especially in the first week of the rally. They did, however, maintain a Top 10 position throughout the event, and finished in fifth place in the overall standings, 1hr 7min 9sec behind the winners.

Bernhard ten Brinke, who had two consecutive retirements from the Dakar Rally in recent events, partnered with Tom Colsoul for 2020, and completed the event in seventh place. The Flying Dutchman and his Belgian co-driver were 1hr 18min 34sec behind in the final standings.



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1 & 4. Fernando Alonso in car #310.
 2. Navigating the rocky desert surfaces of Saudi Arabia. 3. Flying high at Dakar 2020.



Dakar 2020 was also a spectacular effort by former two-time Formula 1 and Le Mans champ Fernando Alonso and co-driver Marc Coma. The Spanish duo not only finished the rally, but Alonso also attained the highest finishing position for a rookie. This was despite the pair suffering a setback on Stage 2 of the rally and losing more than two hours after hitting an unmarked ditch. They again lost time when they rolled their Toyota Hilux on Stage 10, but showed tenacity and determination by not only completing the race, but by finishing in 13th place overall.

“Early last year, when I met Fernando in Detroit, he told me about his dream to challenge the Dakar Rally,” said Toyota Motor Corporation president Akio



Toyoda about Alonso's mighty effort. "I watched him take on the challenge, face many difficulties, learn to repair the car. When Fernando rolled, he simply removed the broken windscreen and carried on going, with nothing to keep the dust out. Since he joined Toyota in rally raid, he's driven without a windscreen many times – but I wasn't worried. I knew he was good at driving a car without a windscreen, like in F1. In fact, I was quite convinced he might be faster without one!

"I believe Fernando enjoyed this challenge and being able to fight at the front. I'm glad we could give him this opportunity."

"In the end, we brought all four of our cars to the finish without any technical issues," said Hall from the final bivouac at Qiddiya. "That in itself is a great achievement, especially considering the terrain we had to traverse."

"IN THE END, WE BROUGHT ALL FOUR OF OUR CARS TO THE FINISH. THAT IN ITSELF IS A GREAT ACHIEVEMENT."
— TGR TEAM PRINCIPAL GLYN HALL

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1. Racing through towering sand dunes.
2. #304 driver Giniel de Villiers. 3. Out of the Stage 3 starting gates. 4. Dakar 2020 runners-up Matthieu Baumel and Nasser Al-Attiyah.



WILD THING

Wildlife film-maker **KIM WOLHUTER** tells us about his tough-as-nails Toyota Hilux – a bakkie that's survived several hairy encounters with elephant, buffalo and rhino, and has the scars to prove it





**"JOANIE PROVIDES ME WITH
ALL THE SAFETY AND SECURITY
I NEED. THAT SAID,
I DID ONCE WAKE UP WITH
A LION SNIFFING MY FACE..."**

I bought Joanie in 2004 with 125 000km on the clock, made modifications and commissioned her into film-making. I named her after my mom, who raised three boys on her own after my dad died. Like her, Joanie has never let me down; she has now clocked well over 500 000km.

The first thing I did was remove her roof and reinforce her with piping, which has proven more than enough to keep her strong. I also raised the floor in the back to level with the wheel arches, enabling me to have my camera boxes easily accessible when I'm sitting in the driver's seat. My main camera box sits where the passenger seat should be and is covered by a small 120cm x 60cm mattress. In the past 31 years of film-making, I've spent more time sleeping there than I have on a bed.

Joanie has a bull bar, and arms running over the front wheel arch and down to a running board along the doors. Her bumpers are channel iron. I also added a breastplate under the engine, from the bull bar to the axle, to protect the engine from tree stumps and rocks. A "wing" on each side of the back of the breastplate protects the tie-rod from being bent by tree stumps.

The original driver's seat is now a tractor seat, with a shock absorber and spring, to provide a more comfortable ride. I removed everything to the left of the dashboard (heating system, air vents) to make way for steel shelves. I also removed Joanie's handbrake and steering damper to prevent damage from tree stumps and branches.

As most of my films focus on nocturnal animals such as leopard, hyaena and lion, I usually leave camp around 4pm and work right through the night. Even though she's completely open, Joanie provides me with all the safety and security I need. That said, I did once wake up with a lion sniffing my face... Thankfully, after I waved my arms and shouted at him, he took off.

There have been many other memorable encounters with wildlife. Joanie and I recently survived a buffalo charge, after I stopped about 40 metres away from a bull. Out of the blue, he turned and charged. I didn't have time to start the engine, and he hit Joanie full force on the driver's side, putting two massive puncture holes in her body before running off.

On another occasion, an elephant bull crossed my path about 50 metres ahead. I stopped and switched off to watch him pass. As he got to the vehicle track, he turned and charged. I didn't have time to start, but got the gears into reverse just as he hit me. I used him to push-start Joanie and then reversed at top speed – which isn't very fast at all. The elephant pushed down on the bull bar and forced me backwards. After about a hundred metres, he gave up and sauntered off to the closest tree, where he rested in the shade. Joanie had no injuries to show for it.

"JOANIE LITERALLY GOES ANYWHERE. SHE'S AMAZING OVER ROCKY TERRAIN TO GET TO WILD DOG; SHE'S CRASHED THROUGH BUSH; AND SHE SELDOM GETS BOGGED DOWN IN MUD"





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1. The Hilux is named after Kim's mother, Joanie.
2. Modifications included replacing the driver's seat with a tractor seat.
3. Waiting for the perfect shot means spending hours in the bush.
4. Kim and Joanie are undeterred when an elephant gets up close and personal...



When I spend time at a hyaena den, the youngsters love playing under the car. Sometimes they chew on the brake pipe, and I'm generally none the wiser until somewhere down the road I try to apply brakes.

I always drive with my front wheel hubs locked because I never know when I'll need four-wheel drive. Joanie has great clearance and nothing finicky on her lower body, so she's ideal for off-road driving. She literally goes anywhere. She's amazing over seriously rocky terrain to get to wild dog; she's crashed through bush; and she seldom gets bogged down in mud. She also keeps me fit: she still has manual steering, which can be a challenge.

She has never broken down on me. And I have no plans to retire her anytime soon.

Wildlife film-maker Kim Wolhuter lives in the Sango Wildlife Conservancy in the Save Valley Conservancy in Zimbabwe. His work includes wildlife documentaries for National Geographic, the BBC, Discovery Channel and Animal Planet.



OUR DNA

CITY OF THE FUTURE

Fuji in Japan – **TOYOTA'S WOVEN CITY** – will be a new, environmentally conscious, fully connected ecosystem powered by hydrogen fuel cells



Envisioned as a “living laboratory”, Woven City will serve as a home to full-time residents and researchers, who will be able to test and develop technologies such as autonomy, robotics, personal mobility, smart homes and artificial intelligence in a real-world environment.

“Building a complete city from the ground up, even on a small scale like this, is a unique opportunity to develop future technologies, including a digital operating system for the city’s infrastructure,” says Akio Toyoda, president of the Toyota Motor Corporation. “With people, buildings and vehicles all connected and communicating with one another through data and sensors, we will be able to test connected AI technology in both the virtual and the physical realms, maximising its potential.”

Toyota will extend an open invitation to collaborate with other commercial and academic partners, and invite interested scientists and researchers from around the world to come work on their own projects in this one-of-a-kind, real-world incubator.

“We welcome all those inspired to improve the way we live in the future to take advantage of this unique research ecosystem, and join us in our quest to create an ever-better way of life and mobility for all,” says Toyoda.

THE CITY'S DESIGN

For Woven City's design, Toyota commissioned Danish architect Bjarke Ingels, founder and creative director of Bjarke Ingels Group (BIG). His team at BIG has designed many high-profile projects, from 2 World Trade Center in New York and Lego House in Denmark, to Google's Mountain View and London headquarters.

The masterplan includes the designations for street usage into three types: for faster vehicles only; for a mix of lower-speed, personal-mobility vehicles and pedestrians; and for a park-like promenade for pedestrians only. These three street types weave together to form an organic grid pattern to help accelerate the testing of autonomy.

To move residents through the city, only fully autonomous, zero-emission vehicles will be allowed on the main thoroughfares. In and throughout Woven City, autonomous Toyota e-Palletes will be used for transportation and deliveries, as well as for changeable mobile retail.

Neighbourhood parks, a large central park for recreation and a central plaza for social gatherings are all designed to bring the community together. Toyota believes that encouraging human connection will be an equally important aspect of this experience.

Breaking of ground for the site is planned for early 2021.

woven-city.global





IMAGES Supplied

**“IT’S AN OPPORTUNITY TO DEVELOP FUTURE TECHNOLOGIES, INCLUDING A DIGITAL OPERATING SYSTEM FOR THE CITY’S INFRASTRUCTURE.”
— TOYOTA PRESIDENT AKIO TOYODA**

Woven City will be fully sustainable, with buildings (made mostly of wood to minimise the carbon footprint) created by combining traditional Japanese wood joinery with robotic production methods. In addition to power generated by hydrogen fuel cells, rooftops will be covered in photovoltaic panels to generate solar power. Toyota plans to weave in the outdoors throughout the city with native vegetation and hydroponics.

Residences will be equipped with the latest in human support technologies, such as in-home robotics to assist with daily living. The homes will use sensor-based AI to check occupants’ health and take care of their basic needs, creating an opportunity to deploy connected technology with integrity and trust, in a secure and positive way.