

Step into a world

Step into a world where time slows down and the true essence of tradition comes alive. Join us for the **Taste the Tradition Festival** in the picturesque Robertson Wine Valley, where heritage meets modern charm.

Immerse yourself in the intimacy of our countryside setting, where every farm offers its own distinct touch of personality. Here, you will encounter genuine hospitality, steeped in the warmth of old-fashioned rural life. Engage with passionate wine-makers and farmers in a relaxed atmosphere, where informal conversations flow as freely as the wine.

Prepare to tantalize your taste buds with authentic, locally sourced cuisine, expertly paired with our finest wines - every sip and bite tells a story of tradition and flavour.

We invite you to a memorable weekend in the Robertson wine valley. Let this experience envelop your senses, guiding you on a journey of culinary delight. Come, rejuvenate your soul amidst the serene backdrop of our valley, where the simple pleasures of life await.



Visit www.robertsonwinevalley.com to learn more and immerse yourself in the richness of tradition. Reach out to manager@robertsonwinevalley.com for any enquiries.









Thank you to all our participants:











































Arendsig Single Vineyard Wine
Ashton Winery
Bon Courage Estate
De Wetshof Estate
Excelsior Wine Estate
Graham Beck MCC
Jan Harmsgat

Kranskop Lozärn Wines Mimosa Wines Rietvallei Wine Estate Robertson Winery Rooiberg Winery Silverthorn Wines
Springfield Estate
Van Loveren
Vijoensdrift Fine Wines
The Vines Market
Weltevrede Wine Estate
Zandvliet Wine Estate



Programme of Events

FRIDAY 20 SEPTEMBER 2024					
Time	Venue	Event	Cost	Booking Information	
08h00 - 16h00	Rooiberg Winery	Breakfast at Red Chair Bistro/Wiesenhof Coffee Tasting		redchair@rooiberg.co.za	
08h00 - 16h00	Bon Courage Estate	Vintage Cap Classique with handmade Nougat Pairing	R120 pp	Tania wine@boncourage.co.za	
08h30 - 17h00	De Wetshof Estate	Wine Tasting Experience	R70 pp	Ashley Carolus frontdesk@dewetshof.com	
09h00 - 15h00	Robertson Winery	Bottomless Bubbly	R150 pp	tastingroom@robertsonwine.co.za	
09h00 – 17h00	Graham Beck	Sparkle & Pop Gourmet Popcorn and Cap Classique Pairing	R220 pp	Marinda marinda@grahambeck.com	
10h00	Weltevrede Wine Estate	Captivated by Cap Classique & Canapés	R350 pp	Aneldi pr@weltevrede.com	
10h00 - 16h00	Viljoensdrift	Informal Wine Tasting and Deli platters			
10h00 - 16h00	Viljoensdrift	Boat Cruise on the Breede	R100 pp	rivercruises@viljoensdrift.co.za	
10h00 and 13h00	Zandvliet Wine Estate	Heritage Pairing	R150 pp	Marinell zandvliet@vanloveren.co.za	
10h30 and 13h30	Zandvliet Wine Estate	Blind Tasting	R110 pp	Marinell zandvliet@vanloveren.co.za	
12h00 and 14h00	Weltevrede Wine Estate	Garden Tour with a Glass of Cap Classique	R75 pp	Aneldi pr@weltevrede.com	
14h00	Weltevrede Wine Estate	Captivated by Chardonnay & Canapés	R350 pp	Aneldi pr@weltevrede.com	
18h00 – 21h30	Mimosa Wines	Solo by Bernard - 5 Course Gourmet Menu	R1,190 pp	Bernard 083 777 3331 or Bernard@mimosa.co.za	
18h30 for 19h00	Ashton Winery	Long Table Heritage Feast	R750 pp	Michelle marketing@ashtonwinery.com	

SATURDAY 21 SEPTEMBER 2024					
Time	Venue	Event	Cost	Booking Information	
08h00 - 15h00	Rooiberg Winery	Breakfast at Red Chair Bistro/Wiesenhof Coffee Tasting		redchair@rooiberg.co.za	
08h00	Van Loveren	Vineyard Vibes Run	R100 pp	www.vanloveren.co.za/onlinestore	
09h00 - 14h00	Bon Courage Estate	Vintage Cap Classique with handmade Nougat Pairing	R120 pp	Tania wine@boncourage.co.za	
09h00 - 15h00	Robertson Winery	Bottomless Bubbly	R150 pp	tastingroom@robertsonwine.co.za	
10h00	Weltevrede Wine Estate	Captivated by Cap Classique & Canapés	R350 pp	Aneldi - pr@weltevrede.com	

		2024 continued	Coot	De altino Information
Time	Venue	Event	Cost	Booking Information
10h00-15h00	Lozärn	Vertical Tastings of Kay's Legacy		No bookings required
10h00 - 16h00	De Wetshof Estate	Wine Tasting Experience	R70 pp	Ashley - frontdesk@dewetshof.com
10h00 – 13h30	Ashton Winery	Heritage Pairing	R100 pp	Elistine Williams sales@ashtonwinery.com
10h00 – 15h00	Kranskop	Roosterkoek & Soup & Tastings	R50-R100	No bookings needed
10h00 – 15h00	Viljoensdrift	Boat Cruise on the Breede	R100 pp	rivercruises@viljoensdrift.co.za
10h00 - 16h00	Arendsig	Open tasting		No bookings needed
10h00 – 16h00	Arendsig	Wine & Tapas at Arendsig		Lizelle lizelle@arendsig.co.za
10h00 - 16h00	De Wetshof Estate	The Chardonnay Life Family Day		Pre Book Mussel Monger Oysters Ashley Carolus frontdesk@dewetshof.com
10h00 - 16h00	Graham Beck	Sparkle & Pop Gourmet Popcorn & Cap Classique Pairing	R220 pp	Marinda marinda@grahambeck.com
10h00 – 16h00	Viljoensdrift	Informal Wine Tasting and Deli platters		No bookings needed
10h00 and 13h00	Zandvliet Wine Estate	Heritage Pairing	R150 pp	Marinell zandvliet@vanloveren.co.za
10h30 and 13h30	Zandvliet Wine Estate	Blind Tasting	R110 pp	Marinell zandvliet@vanloveren.co.za
11h00 – 15h00	Silverthorn Wines	Bubbly on the Breede, Boerewors and Boules	R500 pp	John john@silverthorn.co.za
11h00 – 15h00	Jan Harmsgat	Pecan Orchard Picnic	R150 pp	Marzanne/ Jaco reservations@janharmsgat.com
12h00 and 14h00	Weltevrede Wine Estate	Garden Tour with a Glass of Cap Classique	R75 pp	Aneldi pr@weltevrede.com
14h00	Weltevrede Wine Estate	Captivated by Chardonnay & Canapés	R350 pp	Aneldi pro@weltevrede.com
17h00 for 17h30	Kapokbos Restaurant	Traditional SA inspired 9 course menu paired with 4 wines	R895 pp	https:/kapokbos.co.za
18h30	Excelsior Wine Estate	5 course dinner pairing	R600 pp	Kirstin guesthouse@excelsior.co.za
18h30	Jan Harmsgat	4 Course Wine-paired Long Table Dining Experience	R525 pp	Marzanne/ Jaco reservations@janharmsgat.com
18h00 – 21h30	Mimosa Wines	4 course menu featuring delectable steak as main course.	R690 pp	Bernard 083 777 3331 or bernard@mimosa.co.za

Time	Venue	Event	Cost	Booking Information
09h00 – 15h00	Robertson Winery	Bottomless Bubbly	R150 pp	tastingroom@robertsonwine.co.za
09h00 – 15h00	Rooiberg Winery	Breakfast at Red Chair Bistro/Wiesenhof Coffee Tasting		redchair@rooiberg.co.za
10h00 – 14h00	De Wetshof Estate	Wine Tasting Experience	R70 pp	Ashley Carolus frontdesk@dewetshof.com
10h00 – 13h00	Van Loveren	Paint & Sip Session	R290 pp	www.vanloveren.co.za/onlinestore
10h00 – 15h00	Viljoensdrift	Boat Cruises on the Breede	R100 pp	rivercruises@viljoensdrift.co.za
10h00 – 16h00	Arendsig	Open tasting		No bookings needed
10h00 – 16h00	Arendsig	Wine & Tapas at Arendsig		Lizelle lizelle@arendsig.co.za
10h00 – 16h00	Graham Beck	Sparkle & Pop Gourmet Popcorn & Cap Classique Pairing	R220 pp	Marinda marinda@grahambeck.com
10h00 – 16h00	Viljoensdrift	Informal Wine Tastings and Deli platters		No bookings needed
11h00 – 14h00	Excelsior Wine Estate	THE VINES MARKET	No entry fee	No bookings needed
11h30 for 12h00	Kranskop	Sunday Lunch as enjoyed 50 years ago!	R600 pp	Ezett info@kranskopwines.co.za
12h00	Jan Harmsgat	JHG Sunday Lamb Shank Feast	R265 pp	Marzanne/ Jaco reservations@janharmsgat.com
12h00	Lozärn	Intimate Sunday Lunch	R750 pp	sales@lozarn.co.za / 082 576 8093
12h00 for 12h30	Springfield Wine Estate	Taste Heritage Long Table	R950 pp	www.springfieldestate.com
18h00 – 21h30	Mimosa Wines	4 course menu featuring delectable steak as main course	R690 pp	Bernard 083 777 3331or bernard@mimosa.co.za

MONDAY 23 SEPTEMBER 2023					
Time	Venue	Event	Cost	Booking Information	
08h00 - 16h00	Bon Courage Estate	Vintage Cap Classique with handmade Nougat Pairing	R120 pp	Tania wine@boncourage.co.za	
08h00 - 16h00	Rooiberg Winery	Breakfast at Red Chair Bistro/Wiesenhof Coffee Tasting		redchair@rooiberg.co.za	
08h30 - 17h00	De Wetshof Estate	Wine Tasting Experience	R70 pp	Ashley Carolus frontdesk@dewetshof.com	
09h00 – 15h00	Robertson Winery	Bottomless Bubbly	R150 pp	tastingroom@robertsonwine.co.za	
09h00 – 17h00	Graham Beck	Sparkle & Pop Gourmet Popcorn + Cap Classique Pairing	R220 pp	Marinda Marinda@grahambeck.com	
10h00 - 16h00	Viljoensdrift	Informal Wine Tastings and Deli Platters		No bookings needed	
10h00 – 16h00	Viljoensdrift	Boat Cruise on the Breede	R100 pp	rivercruises@viljoensdrift.co.za	
10h00 and 13h00	Zandvliet	Heritage Pairing	R150 pp	Marinell zandvliet@vanloveren.co.za	
10h30 and 13h30	Zandvliet	Blind Tasting	R110 pp	Marinell Zandvliet_tasting@vanloveren.co.za	
11h00 - 15h00	Van Loveren	Cousins Country Cookout	R480 pp	www.vanloveren.co.za/onlinestore	

TUESDAY 24 SEPTEMBER 2023				
Time	Venue	Event	Cost	Booking Information
10h00 - 14h00	Kranskop	Informal Wine Tasting & Cheese Platters	R320 Platters, R50 Tastings	No bookings needed
09h00 - 14h00	Bon Courage Estate	Vintage Cap Classique with handmade Nougat Pairing	R120 pp	Tania wine@boncourage.co.za
08h00 - 16h00	Rooiberg Winery	Breakfast at Red Chair Bistro/Wiesenhof Coffee Tasting		redchair@rooiberg.co.za
09h00 – 15h00	Robertson Winery	Bottomless Bubbly	R150 pp	tastingroom@robertsonwine.co.za
09h30 - 17h00	De Wetshof Estate	Wine Tasting Experience	R70 pp	Ashley Carolus frontdesk@dewetshof.com
10h00 – 16h00	Graham Beck	Free Boerewors roll and glass of Graham Beck Brut NV	FREE	Marinda Marinda@grahambeck.com
10h00 – 16h00	Viljoensdrift	Informal Wine Tastings and Deli Platters		No bookings needed
10h00 - 16h00	Viljoensdrift	Boat Cruise on the Breede	R100 pp	rivercruises@viljoensdrift.co.za
10h00 and 13h00	Zandvliet	Heritage Pairing	R150 pp	Marinell zandvliet@vanloveren.co.za
10h30 and 13h30	Zandvliet	Blind Tasting	R100 pp	Marinell zandvliet@vanloveren.co.za
11h30	Rietvallei Wine Estate	Fondue Braai	R550 pp	Anke info@rietvallei.co.za
12h00	Jan Harmsgat	JHG Heritage Braai Bash under the Sun	R195 pp	Marzanne/ Jaco reservations@janharmsgat.com



OPEN tastings

Arendsig will be open from 10:00 for wine tasting.

lizelle@arendsig.co.za

21-22 Sept | no bookings needed 10:00 - 16:00

Arendsig



Whilst enjoying Arendsig Single Vineyard wines, indulge in Tapas style food and our breathtaking view overlooking the Breede River.

21-22 September 10:00 - 16:00

Email lizelle@arendsig.co.za to book your table.





ASHTON WINERY

EST. 1962

Long Table Heritage Feast

Friday 20 September 2024 18h30 for 19h00 R750.00 pp The Cellar at Ashton Winery

Join us for an unforgettable evening of traditional South African cuisine and exquisite wines, hosted by renowned winemaker Heinrich Coetzee and the talented chefs of the Slegte Invloed Klub.

Savour authentic flavours and time-honoured recipes passed down through generations, expertly paired with Coetzee's award-winning wines. Our long table setting encourages connection and shared joy as we celebrate South Africa's rich culinary heritage.

Limited seats available. Reserve your place at the table now! For reservations, email Michelle at marketing@ashtonwinery.com

Heritage Pairing

Saturday 21 September 2024 10h00 – 13h30 R100.00 pp The Cellar at Ashton Winery

Bookings: Elistine Williams - sales@ashtonwinery.com







Experience a symphony of flavours as you pair our 3 Jacques Bruére Vintage Cap Classiques with a selection of handmade decadent nougats.

Jacques Bruére Blanc de Blancs 2013

paired with Macadamia Infused Lemon Nougat

Jacques Bruére Brut Resever 2015 paired with Pecan Nut Nougat

Jacques Bruére Cuvée Rosé Brut 2015

paired with Macadamia, Raspberry & Rose Nougat

R120 pp

Contact: Tania Van As - Tel: 023 626 4178 or Email: wine@boncourage.co.za

20 Sep - 08h00 till 16h00

21 Sep - 09h00 till 14h00

22 Sep - CLOSED

23 Sep - 08h00 till 16h00

24 Sep - 09h00 till 14h00





THE CHARDONNAY LIFE tamily Lay

Join us at De Wetshof for a delightful celebration of wine, food and family.

Enjoy fresh oysters from the Mussel Monger Oyster Bar, paired with our Cap Classique and award-winning Chardonnays.

Live music by Andre Combrinck, lawn games and a child friendly environment ensure a fantastic experience.

Kids can indulge in boerewors rolls, fruit juices and more. Discover the hospitality of Robertson's traditional wine estates in a magnificent setting.

Don't miss out on this unforgettable day of enjoyment.

Reservation for oysters is advised, as limited portions will be available for walk in guests.

21 September 10:00 - 16:00

Bookings: frontdesk@dewetshof.com or whatsapp frontdesk @ 084 584 7494









WINE SOME STATES OF THE STATES



Tasting of the De Wetshof's exclusive flagship wine range and our icon wine, Bateleur Chardonnay.

Our unique location, the climate, geography and soils combined to produce perfect grapes each year. These grapes are then hand-picked and gently transported to our state-of-the-art cellar, where our exceptionally skilled winemakers transform the fruit into our wines.

So come and experience it for yourself. We can't wait to host you.

Fri 20 Sept: 08h30-17h00

Sat 21 Sept: 10h00-16h00

Sun 22 Sept: 10h00-14h00

Mon 23 Sept: 08h30-17h00

Tues 24 Sept: 09h30-17h00

Bookings Ashley: frontdesk@dewetshof.com



5-Course Dinner

Taste the Tradition DINNER MENU

Saturday 21 September 2024 | 18:30 | R600 pp



Wine and Dine with Peter De Wet, Owner of Excelsior Wine Estate

Amuse Bouche

Springbok carpaccio on bruschetta with roasted tomato and balsamic reduction Salmon mousse bruschetta with avocado and micro herbs

Excelsior Sauvignon Blanc

Soup

Roasted tomato and pepper soup, with basil cream & feta. Served with a basil pesto and red pepper roll

Excelsior Paddock Shiraz

Starters

Garlic prawn kebab served with toasted flaked almond, cucumber and avo salad Excelsior Norah Chardonnay

Mains

Slow roasted lamb shoulder, crushed garlic and parmesan roasted baby potatoes, roasted vegetables

Excelsior Evanthuis Cabernet Sauvignon

Dessert

Baked Cheesecake with berry coulis and fresh berries

Kapelsloot red Muscadel

Bookings: Kirstin - guesthouse@excelsior.co.za



Celebrate Heritage Day: Guests to receive a free gourmet boerie roll and a glass of Graham Beck Brut NV.

Spart Resigned & Pop. Gourmet Popcorn & Cap Classique Pairing

FRI 20 SEPT: 09h00 - 17h00

SAT 21 SEPT: 10h00 - 16h00

SUN 22 SEPT: 10h00 - 16h00

MON 23 SEPT: 09h00 - 17h00

Graham Beck estate is celebrating the rich heritage and elegance of Cap Classique, a sparkling wine renowned for its sophistication and effervescence.

Graham Beck Pinot Noir Rosé - served with Biltong-dusted popcorn Graham Beck Ultra Brut - served with Bokkom-infused popcorn Graham Beck Bliss Nectar NV - paired with Cape Malay gourmet popcorn Graham Beck Brut Rosé NV - paired with Apple tart flavoured popcorn

As you sip and savour these remarkable wines, you will discover the unique and harmonious pairings they form with a selection of popcorn flavours inspired by genuine South African flavours. Limited portions will be available daily for walk-in guests.

BOOKINGS Marinda - 023 626 1214 | marinda@grahambeck.com







JAN HARMSGAT

21 - 24 SEPTEMBER 2024







A 4-Day Culinary Festival to tickle all your culinary senses!

Enjoy a Saturday afternoon Picnic under the Pecan Nut Trees @ R150pp Indulge in a Saturday Night 4-Course Wine Paired Dinner @ R525pp Delight in a Sunday Lamb Shank Lunch @ R265pp Celebrate Heritage Day with a Braai on Tuesday @ R195pp

More Information and to book: Marzanne/Jaco 023 330 5001





TRADITIONAL SUNDAY LUNCH



Sunday lunch as enjoyed 50 years ago!

TRADITIONAL SUNDAY LUNCH

Sunday 22 September 2024 | 11:30 for 12:00 Host: Newald Marais | 40 Pax Cost: R600 | Bookings: Ezett Viljoen 0722 188 943 | info@kranskopwines.co.za BEFORE 15 SEPTEMBER 2024

ROOSTERKOEK & SOUP & TASTINGS

Saturday 21 September 2024 | 10:00 - 15:00 Cost: R50-R100 SOUP, ROOSTERKOEK WITH MINCE/ JAM & CHEESE

INFORMAL WINE TASTING & CHEESE PLATTERS

Tuesday 24 September 2024 | 10:00 - 14:00 Cost: R320 Platters, R50 Tastings NO BOOKING NEEDED

WWW.KRANSKOPWINES.CO.ZA



Every bottle of Kranskop wine is painstakingly filled with grapes that have been vinified by a vintage basket press.

Kranskop produces four whites, rosé, five reds and a Noble Late Harvest.

LOZÄRN x lasosta

Join the Smuts family for an intimate Sunday lunch featuring a quattro portate Italian–South African fusion menu prepared by La Sosta's renowned chefs, Nina and Salvatore. Celebrate our heritage, which reflects our deep connection to both Europe and South Africa.

Taste our award-winning wines presented by winemaker, Salome Buys Vermeulen in our quaint ambient cellar, and immerse yourself in the rich stories of our family history.

We look forward to hosting you'ln honour of our family matriarch, Kathleen May Smuts.

Sunday, 22 September @12:00

Cost: R750 p/p

Booking: sales@lozarn.co.za / 082 576 8093 Please inform us of any dietary requirements.

Open for Vertical tastings of Kay's Legacy Saturday, 21 September 10:00–15:00 No bookings are required,

TASTE OF TRADITION





Join us at Mimosa Wines for an unforgettable celebration of exquisite tastes and traditions. Delight in the fusion of good food and fine wine that we passionately bring to the table. Whether you're a connoisseur of gourmet delicacies or a lover of hearty, excellent steaks, we have crafted the perfect experience for you.

Choose your setting for the evening: the sophisticated elegance of Solo Restaurant, where an exclusive wine pairing gourmet menu awaits, or the laid-back, inviting atmosphere of our Grill Room, the ideal for savoring an exceptional steak. Each venue promises an unparalleled dining experience, complemented by the finest selections from Mimosa Wines.

FRIDAY, AT 18.00 ON 20.SEPTEMBER, 2024





WELCOME

Foie Gras · Glazed Pears · Brioche Sauvignon Blanc

STARTER

Waterblommetjies Ravioli \cdot Fresh farmed Swiss Safran Cream

Josef Reserve, Chardonnay

ENTRÉE

Vichyssoise · Prawn Popcorn Mysterium

MAIN

French trimmed Lamb Rack · Ratatouille Creamy Wasabi Polenta · Honey and GingerJus Natus Reserve

DESSERT

Caramelised White Chocolate · Mille Feuille Weisser Riesling, Natural Sweet



SATURDAY AND SUNDAY, AT 18.00 ON 21-22.SEPTEMBER, 2024



WELCOME

Tomato Bruschetta
Sauvignon Blanc

STARTER

Grilled Prawn · Mango Cucumber Salsa and Pea shoots

Chenin Blanc

MAIN

Fillet Steak · Roast Pumpkin

Tripple fried Chips · Sauce of your Choice

Shiraz

DESSERT

Coconut Passionfruit Mousse Ginger Almond Crunch

Weisser Riesling, Natural Sweet



BOOKINGS: 083 777 3331 EMAIL: BERNHARD@MIMOSA.CO.ZA



24 SEPTEMBER 2024 • FROM 11:30am • R550pp







Participants gather around the table with the fondue braai in the middle. Each cooks their own meat on the fire. The meal is accompanied by traditional sides such as salads, bread and vegetable skewers.

> Starter : Breads and dips

: Steak, pork neck, chicken skewer, sausage Main : Braai broodjie, vegetable skewer, potato salad Sides

: Melted chocolate treat on the coals Dessert

24 September 2024 11h30 | R550 PP

Bookings: 023 626 3596 Anke - info@rietvallei.co.za



Bottomless Bubbly! with Robertson Winery

Get ready to pop the cork and sparkle in style! Join us for an unforgettable day of Bottomless Bubbly, where the celebration never stops! From start to finish, indulge in an endless flow of exquisite sparkling wines and some of the finest wines around. Fri 20-Tues 24 September 09:00-15:00 R150 pp

Immerse yourself in a world of effervescent joy as our team pours endless glasses of bubbly delights. Elevate your experience with our legendary cheese platters, and enjoy a day brimming with fun and festivities.

Our tasting room will be buzzing with excitement from 09:00 to 15:00, offering wine tastings that are sure to tantalize your taste buds. Don't miss out on this sparkling celebration—come raise a glass with us and create memories that will last a lifetime!

Pre-book tickets: tastingroom@robertsonwine.co.za | 023 626 8817

Tickets wil also be available from the tasting room or on the day.







The perfect Oreal/astop

Prepare yourself for a truly memorable weekend of Taste the Tradition, as you join us at Rooiberg's Red Chair Bistro & Deli, where we celebrate the finest flavours and aromas of breakfast, light lunches, wines and coffee.

Begin the day by treating you to a breakfast selection that satisfies all tastes and preferences.

As the day progresses, our bistro continues to delight with a selection of light lunches that offer vibrant flavours and satisfying options. Complement your light lunch with Rooiberg wines to enhance the flavours of your meal.

To elevate your experience further, we invite you to immerse yourself in the world of Wiesenhof coffee with our specially curated coffee tasting experience.

Take a moment to relax, savour your meal, and enjoy the company of friends and loved ones as you create cherished memories in the inviting ambiance of Africa's Biggest Red Chair!

redchair@rooiberg.co.za Monday – Friday: 08H00 – 16H00 Saturdays: 08H00 – 15H00 Sunday: 09H00 – 15H00





Bubbly, Boerewors and Boules

You are invited to join us for a chilled Afropean celebration.
Bubbly with gourmet boerewors rolls and a fun mini boules tournament.

Saturday, 21 September 2024

Ilam - 3pm

R500 per person

Limited space (Only to 24 lucky guests)
reservations: karen@silverthornwines.co.za

(Event subject to weather)

Taste the Traditiou at Silverthoru

Mini Boules Tournament

4 teams of six.

No skill required.

No skill required.

Winning team gets a case of bubbly

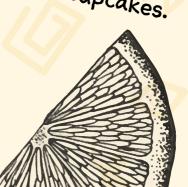
(I x bottle per team member)

Gets

Get

Silverthorn Cap Classique.
Gourmet boerewors rolls with a
selection of delicious toppings.
Nostalgic lemon cupcakes.







TASTE, HERITAGE (able lunch

22 SEPT | 12:00 | R950 PP

Celebrate Heritage weekend with the Taste Heritage Long Table lunch at Springfield Estate.

Hosted in our new underground vinoteque, guests will be treated to a sumptuous French-inspired 3 course lunch, with Cap Classique on arrival and wine on the table.



Bookings: jenna@springfieldestate.com

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ESTATE

LONG TABLE

LONG TABLE

LONG TABLE

SPRINGFIELD ESTATE

DETAILS

22 SEPTEMBER 2024 12H00 FOR 12H30 R950 PP HOSTED IN OUR NEW UNDERGROUND CELLAR

DRINKS

GARUZIS BRUT CAP CLASSIQUE ON ARRIVAL

WINE ON THE TABLE TO KICK THINGS OFF

A SELECTION OF WINES AVAILBLE TO PURCHASE AT OUR BAR

DESSERT

CREPES SUZETTE WITH HOMEMADE VANILLA ICE CREAM

COFFEE AVAILABLE TO PURCHASE FROM OUR MOBILE BARISTA

STARTER

PORK RILLETES

WI CAPE BERRIES & PERKY

RADISHES

SERVED WITH FOUGASSE

SPRINGFIELD OLIVES HARVESTED FROM OUR OWN TREES

BAKED GOATS CHEESE CROTTIN

WI ROASTED ROSA TOMATOES,
GARLIC & THYME

MAIN COURSE

EIGHT HOUR SLOW ROASTED LAMB SHOULDER

RICH LAMB GRAVY POMMES PUREE

HASSLEBACK ROASTED BUTTERNUT SQUASH

GREEN BEAN SALAD

WI LEMON VINAIGRETTE



BUY YOUR TICKETS AT SPRINGFIELDESTATE.COM



ousins Country COOKOUT

MONDAY 23 SEPTEMBER 11:00 – 15:00 R480 PP

RESERVE YOUR SPOT TODAY!
www.vanloveren.co.za/onlinestore
Limited spots available
More info: elaine@vanloveren.co.za
or 023 615 1505

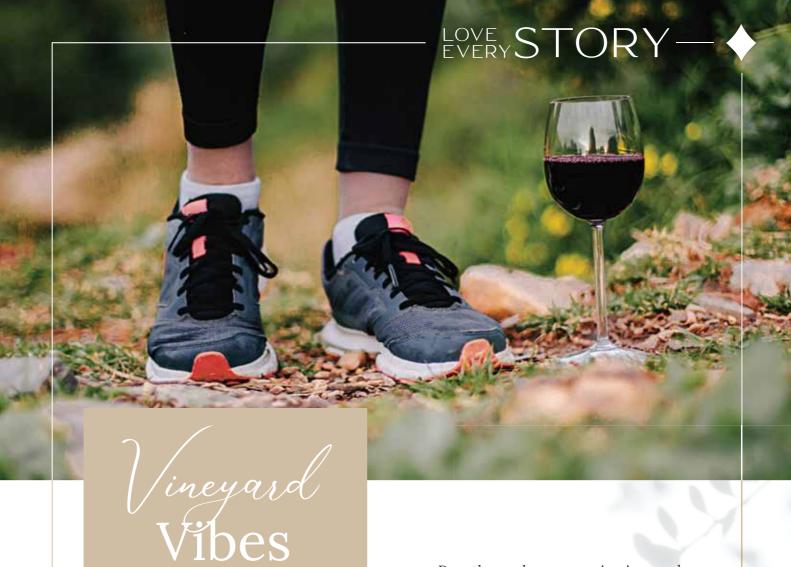


Enjoy a relaxed spit braai lunch with the Retief cousins, the architects behind the renowned Four Cousins brand. Discover our award-winning wines, indulge in a family style meal amidst the stunning backdrop of our vineyards and get to know the Retief family.

Complimentary branded Four Cousins crystal wine glass • Fresh baked breads, cheese, jams and cheese grillers.

 Lamb Spitbraai with garlic & herb baby potatoes, mixed roast vegetables, Golden Delicious & Granny smith apple salad with roasted pecan nuts and feta
 Traditional mini koeksisters.

Van Loveren has been part of the Retief family for three generations. Discover the history and heritage of our wines, hear the stories behind our family-owned vineyard, and enjoy a taste of true heritage.



Vibes RUN

SATURDAY 21 SEPTEMBER 8:00 R100 PP

Registration starts at 7:30am

RESERVE YOUR SPOT TODAY!
www.vanloveren.co.za/onlinestore
Limited spots available
More info: elaine@vanloveren.co.za
or 023 615 1505



Run through our scenic vineyards on a 5km route with fun wine stops along the way. Experience our 'boost bars' offering bubbly, wine paired with treats, non-alcoholic drinks, and kiddies options available.

Enjoy a unique running experience with wine tasting, beautiful views, and plenty of fun for all ages.

Perfect for friends, families, furry friends and wine lovers!



& Sip SESSION

SUNDAY 22 SEPTEMBER 10:00 – 13:00 R290 PP

RESERVE YOUR SPOT TODAY! www.vanloveren.co.za/onlinestore Limited spots available

More info: elaine@vanloveren.co.za or 023 615 1505



Join us for a memorable "Paint & Sip" experience and unleash your creativity in the serene and picturesque setting of VAN LOVEREN FAMILY VINEYARDS.

Take home your own masterpiece!

Guided Painting Session: Our professional artist will have canvas frames ready with a themed outline drawing. You'll be guided through the process of filling in your masterpiece with your own unique colour palette.

All Supplies Provided: We supply everything you need, including brushes, paint, and canvases. Just bring your creativity and enthusiasm!

Wine And Cheese Pairing Platter: Enjoy a wonderful selection of our wines paired with a cheese platter.

Whether you're an experienced artist or picking up a brush for the first time, our Paint & Sip experience promises a delightful morning filled with laughter, creativity, and, of course, exceptional wine.



20, 23, 24 SEPT: 10:00 - 16:00 21-22 SEPT: 10:00 - 15:00 R100PP | R30 CHILD U/12

Enjoy a 50 minute boat cruise on the Breede river, departing every hour. Visit our deli 30 minutes prior departure of the cruise to purchase goods to take along on the boat. We provide glasses and ice for your convenience.

INFORMAL WINE TASTING and Deli platters

Everyday 10:00 - 16:00

We do not allow own food and beverages on the boat, everything needs to be purchased in our deli. During the Market on Sunday, this house rule will not apply.



THEVINES MARKET @ EXCELSIOR 22 SEP 11:00-14:00





CHARDONNAY WINE ESTATE

WELTEVREDE

JONKER FAMILY ESTATE

Weltevrede Estate invites you and your family for an exclusive tour of the Estate's Garden designed by Philip and Lindelize Jonker.

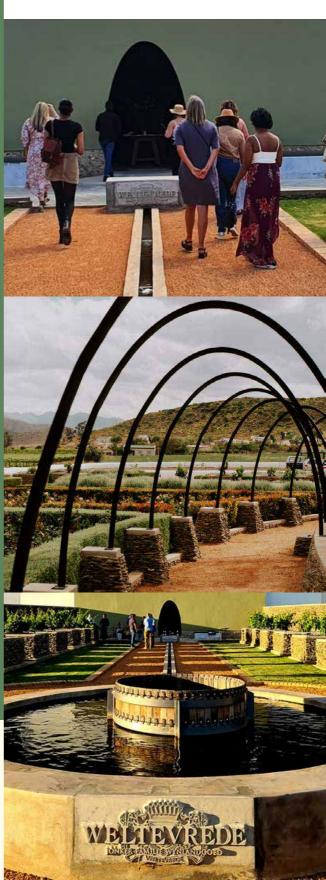
Gain rare and personal insights during this guided walking tour where you will hear all about the types of roses and greenery, romantic archway and the 1926 vine statues.

Enjoy the magnificent gardens and views while sipping on a glass of Cap Classique. One of our experienced gardeners will be your guide.

Includes a glass of Cap Classique for the adults and grape juice for kids. Picnic foods available from Kapokbos Deli. Comfortable shoes and sun hats recommended.

> 20 & 21 September 12:00 & 14:00 R75 pp

Bookings: Aneldi - pr@weltevrede.com



Captivated by Cap Classique & Canapés UNDERGROUND



CHARDONNAY WINE ESTATE

WELTEVREDE

JONKER FAMILY ESTATE

#CaptivatedByCapClassique

Join the world celebration of Cap Classique and Champagne and taste the latest vintages of Philip Jonker Brut.

Learn about the fascinating production process from vineyard to glass all while enjoying some Cap Classique & Canapes.

Includes 2 Cap Classique
tastings and a canape
with each wine.
Canapes will be paired
and served with our
Cap Classiques.

ENTHEOS:

Saldanha Oyster, teriyaki dressing and cucumber

THE RING:

Wasabi and white chocolate financier

R350 pp 20 and 21 Sept 10h00

Bookings: Aneldi - pr@weltevrede.com





Experience the heartwarming flavors of country cuisine made with love, as you join the Weltevrede and Kapokbos teams for an unforgettable event.

Indulge in a delightful 9 course South African inspired menu of small plates, thoughtfully paired with exquisite 4 Weltevrede Wines. Each dish is crafted with passion and dedication to deliver a culinary experience like no other.

Join us for a journey of taste and togetherness, that showcases the true essence of country living.

21 September 17:00 for 17:30 R895 PP incl wine



bookings@kapokbos.co.za



20-21

SEPT

14:00

R350PP

12 PAX

Captivated by Captivated by

underground

Share in the worldwide fascination of Chardonnay and taste the new collection of WELTEVREDE Chardonnays. Learn about the history of wine globally and understand the terroir of the Robertson Wine valley all while enjoying some Chardonnay & Canapés. Includes 3 Chardonnay tastings and a canapé with each wine.



Canapés will be paired and served with our Chardonnays.
Calcrete: Fish crudo, brakblaar, and buttermilk dressing.
Place of Rock: Smoked pork belly, miso pear and cider jus.
Poets Prayer: Duck liver parfait, kumquat preserve and croute.

Bookings: pr@weltevrede.com #CaptivatedByChardonnay

ZANDVLIET

WINE ESTATE



WINEMAKER



HERITAGE PAIRING

DATE: 20 – 24 September 2024

TIME: 10:00 and 13:00

COST: R150 pp

Kalkveld Shiraz, Hill of Enon

Shiraz and Muscat

Paired with Biltong & Blue Cheese tartlet, Venison roll, Malva pudding,

Milktart

BLIND TASTING

DATE: 20 – 24 September 2024

TIME: 10:30 and 13:30

COST: R110 pp

Participate in an exclusive blind

tasting in our cellar.

Win a prize, when guessing

all 5 wines.

