

4 DAY SELF DRIVE TOUR OF THE CAPE WINELANDS



Arrive Cape Town International Airport. Collect your fully air-conditioned vehicle at the car rental company and proceed to Constantia Uitsig Hotel.

Set amongst the vineyards of a private wine estate in the shadow of Cape Town's Table Mountain, the highly acclaimed hotel is just twenty minutes from the city centre and Waterfront. Constantia Uitsig's tranquil setting, excellent service and heartfelt hospitality are enhanced by its splendid location on a working wine farm. The hotel has sixteen garden rooms furnished with elegant simplicity and sweeping views of the Constantia Valley.

There is easy access to beautiful vineyard walks and mountain hikes, horse-riding, mountain biking, splendid golf courses, spas and charming shopping venues as well as the world-famous Kirstenbosch Garden and Cape Point Nature Reserve. Combined with a great gourmet experience and an array of Constantia Uitsig Wines on your doorstep, your stay will be that of sheer sensory indulgence

After checking in at the hotel, continue to explore the oldest wine estate in South Africa, **Groot Constantia**. The statelyest of the Cape's Historic mansions, was originally designed and built by Simon van der Stel, early Cape governor and a man of impeccable taste. He lived there until his death in 1712. The Estate was later owned by the Cloete Family, who added a wine cellar and developed the vineyards to produce wine of a legendray quality, sweet and rich vintages that found there way to the royal tables of Europe, and whose praises were sung by poets. The Wine estate, now a national monument, was burned down in 1925, but has been superlatively restored. It is notable for its architecture, its splendid period furniture, its Chinese, Japanese, Rhenish and Delft porcelain, and it's two - storey cellar, designed by the French architect Louis Thibault. The Cellar's exquisite cherub-adorned pediment is the work of Anton Anreith. The adjacent museum tells the story of wine and winemaking through the centuries.



Suggested top wines are:

Gouverneurs range

- Reserve flagship blend, 2004. Sensuous mocha, dark fruit & spice, rich cassis flavors supported by fine, firm tannins, vigorous oakling.
- Merlot unfiltered, dense and core of 2003, herald's rich, bold, spicy plum pudding fruit.
- Chardonnay similarly huge whack of oak on 2005 as 2004, needing time to integrate. Limpid gold, weighty in glass, shows ripe citrus peel & marmalade.

Groot Constantia Range

- Sauvignon Blanc 2006 exuberantly herbaceous, with trademark of green fig.
- Fresh and vibrant on palate with some fruit depth.
- Grand Constance Maiden 2003, sweet Muscat desserts of yesterday. Sweet & seductive, satin texture.

Enjoy tasting some of the best wines.

Continue with your journey by driving through this beautiful scenic mountainous valley. Visit Buitenverwagting Wine Estate. This Constantia grand dame is as famous for romance as for its award winning cuisine and wines. The main focus continues to be unquestionable quality.



First enjoy lunch at **Buitenverwagting Restaurant**.

An idyllic winelands setting in the historic Constantia valley on a working wine farm with vineyard and mountain views that keep guests coming back to this alluring restaurant.

Mercurial chef Edgar Osojnik's constantly changing menus and his love for wine, which has him creating new dishes for the latest release from home farm, ensures that interest levels are kept high, expectations more than met.

Some wines to taste are:

- Christine- Cape fixture as one of the finest classically minded bdx (Bordeaux) blends.
- Merlot Tobacco – scented fruit to sniff on typically un-showy, elegant (2002).
- Cabernet sauvignon following splendid-2001- succulent savory rather than drying, with a fruit concentration sufficiently satisfying.
- Semillon last savored was flavorful, crisp -2003

After savoring the taste of these fine wines continue your journey to Steenberg Wine Estate. Set on the foothills of magnificent Stone Mountains as the backdrop, combining the peace of serenity and nature.

These Vineyards are one of 45 participating wine farms and estates that make up the South African wine experience known as the Cellar Door Pass. Steenberg is one of the oldest farms in the Constantia Valley and has been producing wines for over 300 years. Steenberg's two flagship wines, Sauvignon Blanc Reserve and Catharina's, a red blend, have won many awards.

Suggested wines to taste are:

- Catharine Flagship red, after farm founder Catherina Ras. Quintet of grapes varying with vintage, but headed by Merlot, Shiraz near-equal partner in 2004.
- Merlot- serious red with trade mark mint, red berry elegance.
- Cabernet Sauvignon (new) fresh, touch mint to cassis intensity.
- Steenberg 1652 Brut Chard- based MCC, splash pinot evident in ripe straw, hue, and delicate raspberry hint on latest 2005.

Return to your hotel in the late afternoon.

Enjoy Dinner at **Uitsig Restaurant**.



The Constantia Uitsig restaurant housed in the original Manor House, offers widely varied Mediterranean cuisine. Imaginative food, distinguished wines and world-class service in a

sublime setting make a visit to this restaurant an unforgettable experience.

The finest wines from over 60 Cape Estates can be found at the Constantia Uitsig Wine Shop.

Overnight: Constantia Uitsig Hotel

DAY 2

PONTAC

PAARL

Check out of your hotel and depart to **Meerendal Wine Estate**.

Visit the Meerendal Wine Estate and experience the flavor of a 300-year-old farm. Awaken your senses. Drink up the hue and viscosity. Know what it takes to make a noble wine and then savor the experience over lunch.

Meerendal wine maker Lisa Goodwin and renowned Cape Wine Master, Bennie Howard, host tutored tasting.

The Meerendal Wine Farm is situated on the slopes of the Tygerberg Hills, 20 minutes from Cape Town city center near Durbanville in the Western Cape. Our gracious Cape Dutch homestead is a landmark in the Durbanville area.



The legend of Meerendal's wine and bread began in 1702. More than 300 years later the mystery lives on through families and friends, who visit its grounds and join in the spirit of relaxed lunches, fine dining and celebratory events.

Wine maker Lisa Goodwin coaxes award-winning wines from hand-tended vineyards. These noble varieties include Shiraz, Sauvignon Blanc, Merlot, Chardonnay, Pinotage and Cabernet Sauvignon.

Included in the 140 hectares under vines are some of the oldest Pinotage and Shiraz vineyards in South Africa.

Suggested wine for tasting:

- Cabernet Sauvignon- pleasingly fresh, vigorous dry tannins to accompany lavish blackberry, cedar tones.
- Merlot very fresh core & polished oak recommended time to settle, which in 2004 did in time to take the Wine Trophy.



Enjoy some wine tasting and continue to Somerset West to visit the second oldest wine farm, **Vergelegen Wine Estate. (Faraway).**

Once owned by William Adriaan van der Stel, the son of Simon van der Stel, who owned Groot Constantia.

The Cape's 18 – century Dutch governor, who conceptualized Vergelegen as an international “model estate”, must be turning in his grave with glee. Amid the torrent of awards and accolades in 2006 none satisfied MD Don Tooth, marketer Eddie Turner and cellar master Andre van Rensburg more

than the New York-based Wine Enthusiast's selection of Vergelegen as its 2005 New World Winery of the year, in recognition of “outstanding contribution to the world of wine and spirits”.

Enjoy a visit to the most breath taking wine cellar. Situated on the top of the slopes of the hill, you bare witness to the “Hottentot’s mountains” and the awesome view of False Bay.

Enjoy some wine tasting after the cellar tour. Vergelegen boasts some of the finest wines. Some suggestions are:

- Vergelegen V- luxury price, cult –style wine.2001 was first released. Impressive, enormous and dramatic in its youth, needing years for concentration sweet fruit to emerge from somberly tannic, oak-dominated shell.
- Cabernet Sauvignon Pencil shavings and cassis announce variety on modern, yet classically minded and subtle.
- Shiraz- As usual sweet-fruited, luscious and ingratiating in youth.
- Vergelegen white much praise blend, with proven possibilities for maturing well over 5 years.

After the wine tasting, visit the manor house and the 300 years Camphor trees now national monuments.

Enjoy lunch at **96 Winery Road Restaurant**

Really good flavors are what it all boils down to for wine lands. Chef Natasha Harris, who dishes up,” Real food” to an appreciative audience of visitors and wine industry locals. The restaurant boasts its collection of empty wine bottles, old implements and vibrant artwork crowding the walls and surfaces.

After lunch continue to Paarl to check in at the **Pontac Manor Hotel**

Splendid mountain ranges, green and fertile valleys, historic towns and villages, gracious homesteads, orchards and vineyards heavy with fruit- these, in brief, are the physical elements that distinguish the Cape’s wine lands, a loosely defined region that stretches very approximately, north-east from Cape Town to Hex River valley and the edge of the arid Karoo, and from Tulbagh and Ceres in the north-west to Robertson east.

Paarl is a region of impressive scenic splendor. Five passes lead you over the majestic mountain ranges that are often snow-capped in winter. Below the Berg River winds its way through lush countryside on its way to the Atlantic Ocean 200km away, bringing sustenance to the orchards of what was long known as “Perelvallei” (valley of pearls)

The name applies not only to the general beauty of this area, but derives from the dome shaped butress that soars high over the river, Paarl Mountain and its three attendant features, one of which, Paarl Rock, caught the eye of an early Dutch explorer, reminding him of a “diamandt-ende perelberg” (Diamond and pearl hill).

An historic town, and the biggest of the Western Cape’s inland centers, founded in 1720 as a farming and wagon-building settlement, later developing its economic base to include quarrying (for building stone), canning (fruit, vegetables) and manufacturing (jam, cigarettes, eau de Cologne)

The Pontac Manor Hotel & Restaurant, a celebrated establishment in the historic town of Paarl, at the heart of the Cape Winelands, close to Cape Town.

Surrounded by majestic oak trees and manicured gardens, the hotel has been restored to its former Victorian elegance and welcomes guests from around the globe. Original historic features in architecture and furnishing reflect an era of gracious living. Here, in a luxurious and yet homely atmosphere, first-class service and modern convenience blend with traditional style and genteel hospitality.

After checking in, continue towards visiting your next wine estate called **Engelbrecht Els Vineyards**.

A vineyard conceptualized by two very close friends who produced red wines to the strength of their friendship. A rising star shines in this year's guide, (see five star flagship); matching the achievements of co-owner, champion golf pro Ernie Els. This prime red-wine property with stylish cellar hewn from the Helderberg rock set to assume an even higher international profile courtesy of its Cirrus Wine Company, joint venture with Napa Valley's Silver Oak.



This modern and sophisticated wine estate does not only get accolades from the local traveler, but also the international, old and young wine lover.

Enjoy the following wines sipping away whilst taking in the breath taking views of the valley.

- Ernie Els From 2004, this cab-headed, bdx –style red presents purer, fresher face without loss of distinctive intricacy.
- Engelbrecht-Els Proprietor's blend Homogenous cab/shiraz ensemble embroidered with merlot.
- Cirrus Syrah (new) joint venture with US winery, Silver oak. Launched in 2003. Sold out immediately.

After a great tasting return to your hotel

Dinner at the Pontac Manor Restaurant.

Overnight: Pontac Manor Hotel & Restaurant

DAY 3	LE QUARTIER FRANCAIS	FRANSCHHOEK
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After an enjoyable breakfast, check out at the hotel and continue your journey to Franschhoek, but your first visit will be Stellenbosch the second oldest town in South Africa. The town of Stellenbosch, is founded in the green and fertile valley on the Eerste River and overlooked by the forested heights of the Papegaaiberg (Parrot Mountain). grew graceful, in keeping with the charm of its setting.



The heart of the town lies somewhere near the oak-lined Dorp Street. With its venerable old buildings, this is the University's main thoroughfare, where modern student life sits comfortably side by side with our history and architectural heritage.

The University - Maties - has produced many of the country's great sporting heroes, including more than 155 rugby Springboks. Stellenbosch offers almost every outdoor activity you could desire - from world-class sports facilities (rugby, cricket and soccer are national passions) to popular mountain bike routes and six truly great golf courses.

Stroll along Dorp Street and take in the ambience of second oldest town once called "Eike stad" (Oak Town)

Visit **Waterford Wine Estate**

This is a unique wine estate. The Ord and Arnold families dreamed of a wine farm, where life is cherished, the seasons mark time and the fruit always reminds of blessings, abundance and the beauty of nature.



The perfect land was found in a place that stirred the hearts of each person who breathed its air, nestled in the Helderberg range, trickling streams of crystal water down to the then-imagined homestead.

The children saw it as a place of water, coolness in the heat, elixir of the vines. So the families bought the land in the autumn of 1998, built the

dwellings and winery from the stone and timber it provided, and called the estate Waterford – a celebration of its succulence for each generation to come who will treasure this farm.

Waterford aims to create the icon red wine from the Stellenbosch region that draws on eight red varieties for its uniqueness, and aspires to be a leading South African wine producer.

The varieties planted under the vineyard manager, Lombard Loubser, include Cabernet Sauvignon, Shiraz, Merlot, Cabernet Franc, Mouvedre, Barbera, Petit Verdot and Malbec. Future plantings will include Tempranillo and Grenache. Existing vineyards that are 12-14 years old include Cabernet Sauvignon, Chardonnay and Sauvignon Blanc.

Some wines to experience:

- Cabernet Sauvignon Quintessential cab seasoned with soupcons cab.f, merlot, malbec (2003)
- Kevin Arnold Shiraz Stanout rhone style red. (2003) Heady spice, lavender & leather scents.
- CWG Auction Reserve –A Shiraz, all vinified separately, matured 14 months as blend.

Daily wine or chocolate & wine tasting is held in the comfortable lounge or courtyard, from Monday to Friday between 9am and 5pm.



After enjoying this exquisite wine experience, you proceed towards the **Klein Zalza Wine and Golf estate.**

Tucked away under centuries old Oak trees, Kleine Zalze Country Lodge in the Western Cape offers one far more than panoramic mountain views, vineyards and a world-class golf course. Your experience in this special place is accompanied by the magnificent restaurant Terroir, featuring French-Mediterranean cuisine blended with a local Cape twist, and of course, endless samplings of excellent wines from the Kleine Zalze estate itself.

Wine has been produced on this family-owned wine estate in South Africa since 1695. The combination of exceptional terroir, situated on perfect aspects along the Stellenbosch Mountains, provide the basic ingredients for Kleine Zalze's wines. The commitment to the highest quality by the relentless effort of the winery, along with international experience, has positioned Kleine Zalze wines amongst the best from South Africa.

The unique Cellar Venue can accommodate weddings and functions for up to 120 people in a stunning Cape Winelands setting, with spectacular views. With the aim that your wedding or function reflects your own personal taste and unique personality, you may wish to arrange an appointment with Kleine Zalze so that you can meet and tailor make the arrangements, ensuring a truly memorable experience for yourself and your beloved, or colleagues
Suggested wines at this estate are:

- Shiraz- (2004) Sleek and confident but not brash, ripe smooth tannins supporting rich fruit which copes well with 18 month new oak.
- Cabernet Sauvignon – (2004) Serious, impressive wine.
- Sauvignon Blanc Reserved, rather stately (2005) in riper grassy/green peas style.
- Merlot Barrel Matured (2003)-mint-choc aroma, slightly leafy note & lead pencil.

Relax and enjoy the estate further by having lunch at **Terroir Restaurant** on the estate.

Serious wine requires serious food, and with that said, you have to experience: 'Terroir', Food from the Earth. This relaxed and intimate Winelands restaurant comprises of a 60 seater restaurant with additional seating outside under the oaks. Together with a private venue suitable for weddings, conferences and launches, Terroir offers you a menu that relies on the perfection of the ingredients to create what Terroir's two chefs, call 'deceptively simple' food.



The seasonal, fresh and organic produce dictates to the Provencal-inspired chalkboard menu from the region. 'The emphasis is on quality ingredients. It's the ideal food with which to contemplate the wine in your glass.'

For starters, try the prawn risotto or fresh asparagus on wood-fired ciabatta with truffle, poached egg and Parmesan shavings. Main courses include rack of lamb with tomato, rosemary and garlic with a tian of polenta, courgette and aubergine, or try the wood-roasted pork belly flavored with honey, garlic and chili and served with an apple mash.

Terroir, something special every week Menu items will change regularly, according to seasonal availability of ingredients. The wine list is loyal to the great whites and reds of Stellenbosch region, and naturally includes the award-winning wines of Kleine Zalze.

After lunch, continue your journey to **Villiera Wine Estate**.

Their underlying philosophy is to ensure that the wines reflect the specific character of the terroir, as well as the unique characteristics of each vintage. In addition, techniques are utilized in the cellar that develop and retain the distinct varietal aromas and flavors.



This energetic and enterprising Grier family has purchased a vineyard in the South of France- 22ha near the St Paul in the Agly Valley. Assisted by neighbor Jean- Louis Denois, long-time Grier family friend and champagne- maker who helped Villiera become a premier producer of 'methode' champenoise bubbly. Back home, Wines annual reader poll "best -value winery' has increased it' cap classique production. Numerous Medals, awards and trophies for various wines in the range including 17 Veritas Double Gold awards in the last 10 years and 5 SAA Trophies (4 for best Cap Classique and one for best white). In 2002 Jeff ensured that Villiera was amongst the top 10 SA producers in both the Veritas competition and the Trophy Wine Show (South Africa's two main annual bottled wine competitions).

Suggestion wines for tasting are:

- Monro (2003) Varying blend merlot/cap successfully and stylish straddles conservative/modern divine
- Traditional Bush Vine Sauvignon Blanc – Officially recognized single-vyd wine (2006) impresses with taut minerality, gunflint, nettles, and invigorating palate freshness.
- Inspiration NLH from hand selected botrytis chenin (2005)
- Tradition Rose Brut- Color from ripe pinotage(majority) added to pinot, chard juice.

Check in at Le Quartier Francais Hotel

A little French, a little foreign, a little style they like to call Cape Provencal. Of course, some call it an Auberge, others an exclusive country inn. In any language, **Le Quartier Français** is a splash of style in the heart of the historic village of Franschoek, a quaint corner of the Cape winelands that is forever a little French.

Set behind a delightful Provencal façade lined with a charming rose and lavender border, Le Quartier Français welcomes visitors from all over the globe who come here to dine in fine style and spend the night in a room with a spectacular view. A mélange of French, Malay and traditional South African dishes, Margot Janse's menu tempts with a modern twist of the old Cape and the new.

Enjoy dinner at the award winning **Le Quartier Français Tasting Room Restaurant**.

Overnight: Le Quartier Francais Hotel

Depart after an enjoyable relaxing breakfast. Set out to explore Franschhoek.



A small commercial centre serving the wine and fruit farmers of the area. Franschhoek, (French Glen) was founded in 1688 on land given to the Protestant Huguenots. These settlers had a powerful influence in the development of the wine industry, and on the gracious rural architecture of the period. Their national origins can still be discerned in a number of common Afrikaans family names, among the De Villiers, Le Roux, Du Preez, Fouche, Marais etc. There are many wine estates in this region, producing some of the best in the world.

Visit your first wine estate in Franschhoek called **Cabriere Wine Estate**.

Welcome to Cabrière Estate and the wine valley of the French Huguenots in the Cape.

The brave French Huguenot refugees must have imagined that God had created for them a new Provence and a new Côte d'Azur at the most southern tip of Africa when they landed in the Cape 300 years ago.

In their valley, Franschhoek, the "French Corner", vintner and cellar master, Achim von Arnim, fifth generation South African - German from Cape Town and Geisenheim graduate, continues the Huguenot tradition of growing great wines and sparkling wines "méthode Champenoise" on Cabrière estate.

Experience the elegance of a South African "méthode Champenoise" from the "Pierre Jourdan" range, named in honour of the first vintner, as well as our Haute Cabrière white and Burgundy style red wine, all along getting a feel for the 300 year old wine history of South Africa.

Some wines to be tasted are:

- Haute Cabriere range: Pinot Noir – densely planted Burgundian clones, gently handled in cellar. Vintage –boosted, one of the finest.
- Chardonnay Pinot Noir- Versatile dining companion, shows 55% chard component in tropical fruits and citrus.
- Cuvee Reserve- Sumptuous cap classique from chard & pinot, estate fruit only.
- Vurvee Belle Rose South Africa's first rose, from pinot- Enchanting 'partridge eye' hue lit by tendrils of energetic bubbles.

Enjoy this experience further by having lunch at **Haute Cabriere Restaurant**.

High up on the Franschhoek pass overlooking one of the most beautiful valleys in the world, is Haute Cabrière Cellar Restaurant. Built into the flank of one of the surrounding mountains, the restaurant has a magnificent view of this beautiful valley, where French Huguenot refugees settled in 1688. Special menu to compliment these wines has been devised by chef-patron Matthew Gordon, who with his wife, Nicky, oversee the smooth operation of this award-winning restaurant.

Much of the food served is from the valley - fresh salmon trout bred and grown in the cold stream water that flows down the mountains, vegetables and herbs, fruit from the surrounding plum, peach and pear orchards, seasonal berries, goat's milk cheese from Paarl and line fish delivered daily



from the Indian and Atlantic Oceans, mussels from Saldanha Bay, oysters from Namibia and lamb and game from the Karoo.

The combination of fine wine and food, the elegance of the underground venue and the breath-taking views have in combination put Haute Cabrière Cellar Restaurant in all the top 10 listings in South Africa.

Take a stroll in the city. You may want to visit the "Taal Monument" and the Huguenot Museum.

Enjoy the peace and tranquility this region has to offer.

Late afternoon return to your hotel.

Dinner will be had at **La Petite Ferme**

Le Petite Ferme (the little farm) with its restaurant winery and luxurious guest suites is set high above Franschhoek with sweeping valley views. The young enthusiastic chef Olivia Mitchell has a natural passion for cooking. She believes its emotive, a way of giving. She is best known for her vegetarian dishes.

Overnight at Le Quartier Francias Hotel

END OF SERVICES.