



Activity:	Harvest Picnic	Host:	Ashton Winery
Date:	Saturday, 11 March	Time:	10:00 - 17:00
Cost:	R250.00 per picnic basket for two (incl bottle of wine); R75 for kiddies basket	Capacity:	150
Description:	Bring your family and friends and join us as we celebrate the 2017 harvest. Order a sumptuous picnic and laze away in our garden while listening live music. Why not bring the kids to enjoy the giant chess set, jungle gym, jumping castle, slip and slide (bring own towel) and of course – some grape stomping!		
Contact:	Lynn Wiese	Booking:	info@ashtonwinery.com 023 615 1135
www.ashtonwinery.com			



Activity:	Wine Tasting	Host:	Arabella Wines
Date:	Friday, 10 March Saturday, 11 March	Time:	Fri: 08:00 - 17:00 Sat: 10:00 - 14:00
Cost:	Free	Capacity:	Unlimited
Description:	Come and visit Arabella for a great wine tasting and get the chance to taste all our wines.		
Contact:	Louise de Villiers	Booking:	info@arabellawines.com 023 615 2256
www.arabellawines.com			



ARENDSIG

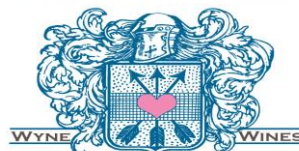
Activity:	Tasting with Lourens van der Westhuizen	Host:	Lourens van der Westhuizen
Date:	Friday, 10 March	Time:	15:00
Cost:	N/A	Capacity:	10
Description:	Join Lourens for a tour in the cellar and wine tasting in his new barrel room overlooking the Breede Valley.		

Activity:	Harvest Lunch	Host:	Lourens van der Westhuizen
Date:	Saturday, 11 March	Time:	11:30
Cost:	R400 pp	Capacity:	30
Description:	A full on Hands on harvest lunch after a wine and cellar tour.		

Activity:	Tasting with Lourens van der Westhuizen	Host:	Lourens van der Westhuizen
Date:	Sunday, 12 March	Time:	11:00
Cost:	N/A	Capacity:	10
Description:	Join Lourens for a tour in the cellar and wine tasting in his new barrel room overlooking the Breede Valley.		
Contact:	Lizelle van der Westhuizen	Booking:	lizelle@arendsig.co.za 023 626 2835

www.arendsig.co.za

Bemind



Ilse Schutte

Activity:	Sunset Harvest Platters	Host:	Bemind Wyne Family
Date:	Saturday, 11 March	Time:	18:00 - 21:30
Cost:	R280 pp	Capacity:	20 max
Description:	Come and enjoy the excitement of the end of a busy harvest day at Bemind Wyne Garagiste Cellar with Ilse and her family. We will be serving scrumptious, heart filled tapas platters under the trees as the sun set with a glass of wine in our hands. Some sweet surprises will also be served. Seeing that it is harvest time, Ilse will also give valuable tips and information on how things are done at Bemind Wyne. Who knows, you might even get the opportunity to do punch downs on the red wines that are fermenting or sweeping the floor as the last berries roll down the crusher...		
Contact:	Ilse Schutte	Booking:	ilse@bemindwyne.co.za 083 380 1648

www.bemindwyne.co.za

BON CAP

ROBERTSON · SOUTH AFRICA



Activity:	Sunday Buffet	Host:	Michelle or Carien
Date:	Every Sunday	Time:	12:00 - 14:00
Cost:	R140 pp Adults / R70 pp kids u/12	Capacity:	40
Description:	Sunday is family day! Join us for our weekly Sunday buffet (or alternatively cheese platters with cold meats and freshly baked bread). We have serene seating under the pergola and a lovely playground to keep the kids busy. Menu will differ from week to week, and we will incorporate as many grape dishes as possible in our planning. Kindly advise if you have any dietary requirements with your reservation. Wines are paired with gourmet canapés. Bookings are essential as only 8 people can be accommodated per time slot.		
Contact:	Michelle / Carien	Booking:	023 626 2073 info@boncap.co.za

www.boncap.co.za



**BON
COURAGE
ESTATE**

Activity:	Brunch: Oestyd op Bon Courage	Host:	Bon Courage
Date:	Saturday, 11 March	Time:	11:00 - 15:00
Cost:	R65 pp	Capacity:	N/A
Description:	The Bruwer Family invite you to visit Café Maude Restaurant for a "Oestyd" brunch under the 198 year old pepper tree. Enjoy a plethora of home made produce from the vineyard. Kids are welcome to join and have fun in our play area. We will spoil you with a free glass of wine as our way to thank you for supporting us from harvest till harvest.		
Contact:	Johan/Francois	Booking:	023 626 6806 (Not required)

www.boncourage.co.za



DE WETSHOF ESTATE
S O U T H A F R I C A

Activity:	Harvest Fair at De Wetshof Estate	Host:	Johann de Wet
Date:	Saturday, 11 March	Time:	Gates open at 16:00, function ends at 20:00
Cost:	R500 per couple (incl. food)	Capacity:	
Description:	Drink a toast to the new vintage and enjoy our harvest inspired food & “mos” wine. “Mos” is the wine before it’s been fined & filtered, it is also before sulphur is added. Includes a harvest basket with seasonal & local produce.		
Contact:	Heinrich Bothman	Booking:	frontdesk@dewetshof.com 023 615 1853

www.dewetshof.com | [@dewetshofwines](https://www.instagram.com/dewetshofwines)

esona

Boutique Wine

Activity:	Deli and Wine tastings	Host:	Rowan & Caryl and Esona team
Date:	Friday & Saturday, 10 & 11 March	Time:	Fri 09:00 - 17:00 Sat 10:00 - 16:00
Cost:	Varies	Capacity:	N/A
Description:	Deli and tastings open six days a week. Admire the vineyards and mountain views while enjoying our deli food, a cappuccino and sipping wine - available by glass or per bottle.		

Activity:	Taste the Difference	Host:	Rowan & Caryl and Esona team
Date:	Friday & Saturday, 10 & 11 March	Time:	Fri: 11:00 & 13:00 & 15:00 Sat: 11:00 & 13:00
Cost:	R95 per person tasting	Capacity:	16 pax
Description:	Unique wine tasting experience in candlelit "kuip". Compare: Two vintages each of limited release certified Esona single vineyard Sauvignon Blanc, Chardonnay and Shiraz. Ordinary wine glasses (Joker) to grape specific glasses (RIEDEL) Pairing: Wine and fruit preserve - Wine and chocolate - Wine and music.		

Activity:	Summer Platters	Host:	Rowan & Caryl and Esona team
Date:	Friday & Saturday, 10 & 11 March	Time:	Fri: 09:00 - 17:00 Sat: 10:00 - 16:00
Cost:	R185 per platter (2 guests)	Capacity:	N/A
Description:	Esona Boutique Wine is celebrating Hands on Harvest festival with summer platters and ripe grapes that come with harvest time warm summer days. We offer various platters, for two, each specifically paired with one of our cultivars (Sauvignon Blanc, Chardonnay, Shiraz and Pinot Noir Blanc de Noir). Consisting of a variety cold meats, cheese, dried fruits, nuts, pate as well as a freshly baked ciabatta bread. Come and enjoy our platters with a glass or bottle of your favourite Esona wine (wine not included in the price)		
Contact:	Hirchill & Daneen	Booking:	info@esona.co.za 076 343 5833

www.esona.co.za



EXCELSIOR

Activity:	Harvest and Blending Experience	Host:	Excelsior Wine Estate
Date:	Saturday, 11 March	Time:	08:00 - 13:00
Cost:	R300 pp	Capacity:	30
Description:	Start the day with freshly baked “mosbolletjies” and coffee. Grab your bucket and pick your own grapes, stomp them & learn to use a basket press... Complete the process by blending your own wine. Join Peter de Wet for a tour on the farm and a barrel room tasting. End the morning with a light lunch at Graze @ Excelsior Deli and a game of boule on the lawns.		
Contact:	Hannes Spangenberg	Booking:	hannes@excelsior.co.za
excelsior.co.za @excelsior_wine			



GRAHAM BECK

MÉTHODE CAP CLASSIQUE



Activity:	The extraordinary journey continues... Evolution of the bubble	Host:	Pierre de Klerk (Winemaker)
Date:	Friday, 10 March & Saturday, 11 March	Time:	Fri: 15:00 Sat: 10:00
Cost:	R200 pp	Capacity:	14
Description:	Experience an in-depth tasting with our winemaker, Pierre de Klerk, as he guides you on a fascinating journey of past and present Graham Beck Méthode Cap Classiques, and unveils exciting ideas for the future. Each Méthode Cap Classique will be served in specialized glassware to fully capture the unique nuances of each delectable bubbly in the line-up. After the tasting you'll have the opportunity to savour 4 delicious canapés perfectly paired with a selection of our world-class bubbles.		
Contact:	Elbé Nortje	Booking:	elbe@grahambeckwines.co.za 084 5688 319
<u>www.grahambeckwines.co.za</u> <u>@GrahamBeckSA</u>			



Activity:	Barrel Tasting & Cellar Tours	Host:	Lord's Wines Owners
Date:	Friday, 10 March Saturday, 11 March	Time:	09:00- 16:00
Cost:		Capacity:	N/A
Description:	Come to Lord's and experience a wine tasting that you don't get quite often. The owners of Lord's will take you on a journey through time as they tell the story behind the award winning wines. You will get the opportunity to taste vintages out of the barrel that has not yet been released. This will add on to the exclusive experience, only at Lord's.		

Activity:	Picnic in the vineyard	Host:	Lord's Wines Owners
Date:	Saturday, 11 March	Time:	09:00- 16:00
Cost:	Contact Lord's Wines	Capacity:	30 pax
Description:	Picture a picnic laid out on a table in the middle of a sloping vineyard. Cheese boards, flowing wine, good company and mother nature in all her glory. Join Lord's for a Picnic in the vineyard in the most beautiful time of the year. Book a table for you and your friends and appreciate the panoramic view of the langeberg mountains. Picnic baskets will be sold at the cellar.		
Contact:	Jacques Oosthuizen	Booking:	jacques@lordswinery.com 023 625 1265

www.lordswinery.com



JAN HARMSGAT
historical country house

Activity:	Working for your Breakfast - harvesting	Host:	Kowie Smit
Date:	Saturday, 11 March	Time:	07:30
Cost:	R150 pp	Capacity:	30
Description:	Join the Jan Harmsgat Team in celebrating the end of their harvest season! Hop on a tractor with farm manager, Kowie Smit to enjoy an early morning farm tour. He will explain about the production cycle, how to hand-harvest and press your own juice with and old hand press. After the harvesting session join us for a well-deserved farm breakfast, where we will be serving our special JHG Open Farmers Omelette and cold buffet.		

Activity:	Harvest Celebration	Host:	Johan Dippenaar / Mitch Boy
Date:	Saturday, 11 March	Time:	12:00
Cost:	R175pp	Capacity:	30
Description:	Join us for a JHG wine tasting, followed by a fun and festive braai/bbq under the pecan trees. Variety of meat, salad and harvest table.		

Activity:	Celebrating Harvest A'la Carte Dinner	Host:	Johan Dippenaar / Mitch Boy
Date:	Saturday, 11 March	Time:	from 19:00
Cost:	Starters from R50 Mains starting From R110	Capacity:	30
Description:	Join us at Jan Harmsgat country house where we will be serving our a 'la carte menu, compiled out of traditional South African cuisine with a modern twist. Receive a free glass of JHG wine, paired to complement each dish selected.		
Contact:	Sonja	Booking:	reservations@janharmsgat.com Tel: 079 207 0777

www.jhghouse.com @JHGCountryHouse



Activity:	Scheduled Distillery Tours & Brandy Tastings	Host:	Klipdrift Distillery Robertson
Date:	10 - 12 March	Time:	Fri & Sat: 10h00 12h00 14h00 Sun: 11h00 13h00
Cost:	Sweet Treat: R70 Savory Pairing: R80	Capacity:	20 - 25 per Tour
Description:	Take part in our Distillery Tour and learn first hand how we Distill our brandy, inhale your share of the Angel's share, afterwards enjoy a tutored Brandy Tasting with your choice of pairings. A Klipdrift Surprise awaits each guest that takes part in Tour & Tasting - hidden between The Vines.		

Activity:	Brandy Tasting with Food Pairing Option	Host:	Klipdrift Distillery Robertson
Date:	10 - 12 March	Time:	10h00 (hourly onwards till 15h00)
Cost:	R70 - Sweet Treat option / R80 Savory Pairing	Capacity:	18 Guests (if Tasting is separate to the Tour & Tasting)
Description:	Tastings: Discover the art in enjoying your brandy, how & when to nose and how to identify different styles of brandy - with your choice of pairing options (Savory or Sweet)		

Activity:	Cocktail Spread & Pizza	Host:	Klipdrift Distillery Robertson
Date:	10 - 12 March	Time:	Fri: 10:00 - 15:00 Sat & Sun: 10:00 - 14:00
Cost:	R140 - R185 pp	Capacity:	Restaurant availability. Pre-bookings essential
Description:	Enjoy your 4 x Mini Klipdrift Cocktails, and your choice of 1 out of 3 delicious Pizza options. Create your own Golden Moments in our beautiful Brandewyntuin. Your Gift from us - you receive a copy of our Cocktail Recipes.		
Contact:	The Klipdrift team	Booking:	023 626 3027 info@klipdrift.co.za cmdys@distell.co.za lwlukas@distell.co.za jelias@distell.co.za

www.klipdriftbrandy.co.za

KRANSKOP.

Activity:	Bird Watching & Brunch with a View	Host:	Newald Marais
Date:	Saturday, 11 March	Time:	07:30
Cost:	R120 pp	Capacity:	14
Description:	Come and enjoy a guided bird watching walk through Kranskop's farm, with a brunch, wine tasting and cellar tour afterwards.		
Contact:	Ezett Viljoen / Marie-Louise Marais	Booking:	info@kranskopwines.co.za 023 626 3200
<u>www.kranskopwines.co.za</u>			



McGREGOR

WINES

Activity:	From "Mos" to Muscadel Food & Wine pairing	Host:	Mercia Adendorff
Date:	11-Mar-17	Time:	11:30
Cost:	R50,00	Capacity:	15
Description:	Enjoy a unique food and wine pairing where we start with "Mos" and end with Muscadel. "Mos" wine is partially fermented grape juice with low alcohol and high sugar levels. A selection of McGregor's finest wine will be paired with local and seasonal produce. Fresh "Mos" juice and "Mosbolletjies" available for purchase.		
Contact:	Mercia	Booking:	info@mcgregorwinery.co.za 023 625 1741
www.mcgregorwinery.co.za facebook/ twitter / instagram: @mcgregorwines			



Taste the Valley at Platform 62 during the weekend of the HANDS on HARVEST. Bring the whole family!

Activity:	Discover Brandy	Host:	Leon Steenkamp
Date:	Friday - Sunday; 10 - 12 March	Time:	10:00 - 16:00 Every hour.
Cost:	R65 pp	Capacity:	12 per session
Description:	Discover Brandy with a fun and unique tasting! Compare and enjoy 6 premium Brandies paired with chocolate and fruit. Tasting includes cocktails and a beautiful brandy glass to take home.		

Activity:	Wine, Muscadel, Liqueur and Mampoer Tasting	Host:	Chrislene, Johnathan, Siya and team
Date:	Friday - Sunday; 10 - 12 March	Time:	09:00 - 17:00
Cost:	R20 pp (fee waived if you buy some wine)	Capacity:	N/A
Description:	Try the biggest selection on tasting in the Valley! Enjoy some of the finest wines from local wine farms. More than 60 Cellars and 650 wines @ cellar prices. Courier service available.		

Activity:	Deli tastings, Homemade Food and Farmstall	Host:	The Shed Restaurant Team.
Date:	Friday - Sunday; 10 - 12 March	Time:	08:30 - 17:00
Cost:	Deli Tastings Free; See Menu for prices	Capacity:	N/A
Description:	Local is Lekker! Taste the widest variety jam, olives, spicy sauces. Enjoy a big Farmers Breakfast, freshly baked Homemade Pies, Klein Karoo Beef Burgers, Traditional Bobotie, fresh salad and more mouth-watering dishes. Relax under the trees while the kids play in the garden. Visit the Farmstall for dried fruit, honey and products like Boerseep.		
Contact:	Chrislene Visser	Booking:	023 615 1834 wine@platform62.co.za

www.platform62.co.za



Activity:	Braai Fondue - FULLY BOOKED	Host:	Elizabeth Burger
Date:	Saturday, 11 March	Time:	11:30- 17:00
Cost:	R250 pp	Capacity:	60
Description:	Grab a seat and join us for the all time Rietvallei favourite! Enjoy an exclusive wine tasting of the season's best while having a braai around the table with some friends. The Braai parcel includes a variety of meats, 3 salads and a bread table. Don't worry, we didn't forget about dessert!		
Contact:	Cara Rossouw	Booking:	info@rietvallei.co.za 023 626 3596
<u>www.rietvallei.co.za</u>			



Activity:	Harvest Family Market	Host:	Viljoensdrift Wines
Date:	Sunday, 12 March	Time:	10:00 - 14:00
Cost:	FREE entrance.	Capacity:	N/A
Description:	We are proud to host our first ever HARVEST FAMILY MARKET! Bring the family and enjoy a day out in the sun on the banks of the Breede River. Explore award-winning wineries, take a boat cruise, savour local treats, stroll through stalls selling fresh fruits & veggies; olive products; dairy products; baked goods; arts & crafts and more. Fun for the whole family - jungle gym, grape stomping, barrel rolling and Boeresport. All hosted in country charm. #TastetheLifestyle #HandsonHarvest #HarvestFamilyMarket #Harvest2017		
Contact:	Marylize Mouton	Booking:	events@robertsonwinevalley.com 023 626 3167
www.robertsonwinevalley.com			



Activity:	Mountain Biking @ Rooiberg	Host:	Bodega Restaurant
Date:	Friday, 10 March & Saturday 11 March	Time:	
Cost:	R130 pp	Capacity:	N/A
Description:	Bring your own bicycle and choose one of three mountain bike routes to cycle. Included in the price is your pass to cycle the route and on your return to Rooiberg, we spoil you with a delicious Red Chair Breakfast and Coffee or a Gourmet Cheese Burger and Craft Beer at the Bodega De Vinho Restaurant.		
Contact:	Bodega De Vinho	Booking:	info@rooiberg.co.za 0236261243
www.rooiberg.co.za			



TANAGRA

PRIVATE CELLAR

Activity:	Tour of the winery, distillery & Grappa-/ wine-tasting	Host:	Robert & Anette Rosenbach
Date:	Friday - Sunday; 10 - 12 March	Time:	Fri: 09:00 - 13:00 & 14:00 - 17:00 Sat & Sun: 10:00 - 15:00
Cost:	FREE	Capacity:	10
Description:	Tanagra is not only a boutique winery producing handcrafted fine wines, but also the first boutique distillery in the Breede River Valley producing European-style <i>Marc</i> (what the Italians call 'Grappa'), <i>Eau de Vie</i> and an sweet <i>Orange Liqueur</i> with a unique and rather specific still from Germany (a combined column and pot still). <i>Marc</i> (the French term for Italian 'Grappa') is distilled from whatever is left after pressing the grapes (the skins, pulp, seeds) and as such a typical 'harvest product' and is a very common digestif throughout Europe. Visitors are very welcome to come for a tour of the distillery and a personal introduction to these products as well as a tasting (Grappa and wines) by the owners, Robert and Anette. Harvest time is a particularly exciting time to visit as we will be preparing the grape skins & pulps for distilling and if you are lucky we'll be live distilling during this weekend (no guarantee though – this depends on the grapes...).		
Contact:	Robert & Anette Rosenbach (no booking required, but if you are interested in live distilling, please check with us beforehand)	Booking:	tanagra@tanagra-wines.co.za 023 625 1780

www.tanagra-wines.co.za



Activity:	Boat Cruises on the Breede River	Host:	Claude Regester
Date:	10 - 12 March	Time:	Fri & Sat: 11:00 - 16:00 Sun: 10:00 - 15:00 (every hour)
Cost:	R60 per adult and R20 for kids between 3-12	Capacity:	36
Description:	Enjoy an hour long, relaxing boat cruise on the Breede river while enjoying a bottle of wine to go with your picnic basket from our self help deli.		

Activity:	Deli Picnic Baskets	Host:	Claude Regester
Date:	10 - 12 March	Time:	Fri & Sat: 10:00 - 17:00 Sun: 10:00 - 15:00
Cost:	Varies	Capacity:	N/A
Description:	Choose from a variety of cold meats, cheese and freshly baked breads. We offer preserves, sweets and so much more.		
Contact:	Claude Regester	Booking:	023 615 1017 rivercruises@viljoensdrift.co.za

www.viljoensdrift.co.za | [@Viljoensdrift](#)



Activity:	Dinner under the vines	Host:	Jonker Family
Date:	Friday, 10 March	Time:	19:30 - late
Cost:	R150 pp	Capacity:	40
Description:	Come and join us in celebrating the Harvest		

Activity:	Tractor & Picnic	Host:	Jonker Family
Date:	Saturday, 11 March	Time:	12:00 & 14:00 & 16:00
Cost:	R150 pp	Capacity:	15
Description:	Tractor trip to the river and enjoy a picnic at the river with Weltevrede Wines		

Activity:	Underground Tasting	Host:	Jonker Family
Date:	Saturday, 11 March 2017	Time:	10:00 & 12:00 & 14:00 & 16:00
Cost:	R50 pp	Capacity:	12
Description:			

Activity:	Lunch under the Vines	Host:	Jonker Family
Date:	Sunday, 12 March	Time:	12:00 - 15:00
Cost:	R150 pp	Capacity:	N/A
Description:			
Contact:	Elzette Steyn	Booking:	023 616 2141 info@weltevrede.com

www.weltevrede.com



WOLVENDRIFT

Activity:	Wine tasting with winemaker, Jan Klue	Host:	Jan Klue
Date:	Saturday, 11 March	Time:	11:00 – 12:00
Cost:	R150 pp	Capacity:	8
Description:	Join us for a wine tasting of the exclusive new wine range. Wines are paired with gourmet canapés. Bookings are essential as only 8 people can be accommodated per time slot.		
Contact:	Schantelle Horn	Booking:	023 616 2890 info@wolvendriftwines.co.za
<u>www.wolvendriftwines.co.za</u>			