Grape Picking & Stomping | ‘Mos’-Experiences
Cellar Tours | Masterclasses
Wine Blending & Tasting
Fruit / chocolate / Music & Wine Pairings
Boat Cruises | Kids Activities | Live Music
Bubbly, Brandy, Grappa & Muskadel Tastings
Winemakers’ Dinner | Picnics With A View
Country Hospitality

Programme & booking info online

23 - 25 FEB 2018

handsonharvest.com
Time:  11:00  
Cost:  R250 pp  
Capacity:  20

Canapes upon arrival in our precious Single Vineyards, with artisan winemaker, Lourens van der Westhuizen. A "site specific" tasting from neutral vessels and light lunch at the winery, including a tasting of the current vintages.

Contact:  Lizelle  
Booking:  Lizelle@arendsig.co.za   |   023 616 2835

arendsig.co.za
Experience a delectable evening with Winemaker, Lourens van der Westhuizen and Wife, Lizelle, joined by maverick marketing legend, Colyn Truter. A three-course meal with Arendsig Single Vineyard Wines in the old clay cellar where it all started in 2004.

Contact:  Lizelle
Booking:  Lizelle@arendsig.co.za   |   023 616 2835
Come to Ashton Winery and enjoy a gourmet picnic in our idyllic gardens. You can show off your chess skills on our giant chess board or simply relax and enjoy the day with family and friends. Picnic includes various local delicacies and a bottle of one of our award winning wines. Kiddie picnics can be arranged. Bookings essential.

Contact: Michelle Brown
Booking: marketing@ashtonwinery.com | 023 615 1135
Time: 12:00 - 14:00 (arrival from 11:00)
Cost: R160 per adult | R80 kids U/12
Capacity: 40

Unwind | family | home-cooked | relax | wine

Grape meets dish in traditional cooking. Join us for a Sunday buffet style lucheon. Bring the family, kids and friends. Outdoor and (air-conditioned) indoor seating available. Large play area for children. Menu to include some old time favourites and some interesting new selections.

Contact: Michelle | Carine
Booking: info@boncap.co.za | 023 626 2073

boncap.co.za
The Bruwer family invites you to Enjoy a pleroma of local meats, homemade bread, preserves, salads, vegetables etc.

Kids are welcome to join and have fun in the play area. We will spoil you with a free glass of wine as our way to thank you for supporting us from harvest to harvest. Bookings essential.

Contact: Johan | Francois | Tania
Booking: wine@boncourage.co.za | 023 626 4178

boncourage.co.za
HANDS ON CHEEKY CHEESE & WINE PLATTER
SATURDAY 24 FEBRUARY

Time: 10:30 - 13:00
Cost: R190 per platter (Serves 2)
Capacity: 30

Lovely cheese platter for two to enjoy with a complimentary bottle of our award winning Sauvignon Blanc 2017.

Come and see what Bonnievale Wines has to offer!

Contact: Nina
Booking: nina@bonnievalewines.co.za | 023 616 2795

bonnievalewines.com
CELEBRATE HARVEST TOUR & TASTING
SATURDAY 24 FEBRUARY

Time:  11:00
Cost:  R100 pp
Capacity:  20

Guests are invited to get a first-hand experience of the harvesting process on a guided cellar tour – ending with a tasting of grape must (fermenting grape juice) from a fermentation tank. Guests are treated to a seated tasting of De Wetshof wines and a traditional harvest delight, Mosbolletjies - the traditional South African sweet bun made from the yeast of partially fermented grape juice.

Contact:  Heinrich Bothman
Booking:  frontdesk@dewetshof.com   |   023 615 1853

dewetshof.com
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.

Contact: Hirchill & Daneen
Booking: info@esona.co.za | 076 343 5833

esona.co.za
TASTE THE DIFFERENCE
FRIDAY 23 FEB | SATURDAY 24 FEB

Time:  11:00 | 13:00 | 15:00
Cost:   R145 pp
Capacity:  16

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.

Contact:  Hirchill & Daneen
Booking:  info@esona.co.za | 076 343 5833

esona.co.za
Esona Boutique Wine is celebrating Hands-on Harvest festival with summer platters and ripe grapes. 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 and a freshly baked ciabatta bread.
HARVEST & BLENDING EXPERIENCE
SATURDAY 24 FEBRUARY

Time: 08:00 - 13:00
Cost: R300 pp
Capacity: 30

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.

Contact: Ernest Reyneke
Booking: ernest@excelsior.co.za
   082 308 4590   |   023 615 1980

excelsior.co.za
Time: 10:30
Cost: R950 pp
Capacity: 14

Don’t miss this opportunity to immerse yourself in the glorious Graham Beck bubbly culture and to partake in our passionate pursuit of the perfect bubble! Join us for a fascinating ‘deconstructed’ tasting of the base wines intended for our award-winning range of Graham Beck Méthode Cap Classiques, as well as an exclusive Masterclass tasting hosted by our winemaker. After the tasting you’ll have the opportunity to savour a delicious bubbly inspired 4-course lunch prepared by Chef Ryan Josten of Karoux Restaurant paired with our world-class MCC’s. This intimate event promises to be bubbling over with effervescent conversation, captivating company and the chance to savour extraordinary bubbly.

Contact: Elbé Nortje
Booking: elbe@grahambeckwines.co.za | 021 874 1258

grahambeckwines.co.za
Time: 07H30 - 11H00
Cost: Adults R200 per breakfast (booking essential)
     Kids R100 under 10 years
Capacity: 50

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 harvest breakfast, coffee & juice.

Contact: Sonja
Booking: reservations@janharmsgat.com
          087 095 1141 / 023 616 3407

janharmsgat.com

WORKING FOR YOUR BREAKFAST – HARVESTING
SATURDAY 24 FEBRUARY
FOUR COURSE WINE & FOOD PAIRING DINNER
SATURDAY 24 FEBRUARY

Time:  19H00 - 23H00
Cost:   R450 per person (booking essential)
Capacity:  30

Join the Jan Harmsgat Chefs as they host you along a culinary delight. From the starters to the dessert, each course will be paired with JHG wines and guests are sure to be filled with delight!

Contact:  Sonja
Booking:  reservations@janharmsgat.com
087 095 1141 / 023 616 3407

janharmsgat.com
EXCLUSIVE WINE TASTING
FRIDAY 23 FEBRUARY

Time: Every 2 hours from 08:00 - 18:00
Cost: R100 per person (booking essential)
Capacity: 8 Pax per session (includes a farm drive)

Join Mitch, head of wine, for a private tasting and an educational farm tour.

Contact: Sonja
Booking: reservations@janharmsgat.com
087 095 1141 / 023 616 3407

janharmsgat.com
WINE TASTING UNDER THE PECAN TREES
23–25 FEBRUARY

Time: 10:00 - 18:00
Cost: FREE (booking essential)
Capacity: 10 Pax per session

Contact: Sonja
Booking: reservations@janharmsgat.com
087 095 1141 / 023 616 3407

janharmsgat.com
WINE TASTING & VIGNERONS PLATTER
FRIDAY 23 FEB | SATURDAY 24 FEB

Time:  Friday 15:00  |  Saturday 11:00
Cost:   R75 pp
Capacity:  12

Join Johan for a wine tasting of award-winning wines, whilst enjoying the Le Roux & Fourie Vignerons Platter.

Contact:  Aphiwe Kwinana
Booking:  communications@leroux-fourie.com
          023 626 5689

leroux-fourie.com
Time: 09:00
Cost: Adults R100 pp | Kids R50 pp
Capacity: Unlimited

Walk our organic Flag 'n Wine labyrinth and stand a chance to win a mixed box of wine. When you return, we will spoil you with a delicious Bacon & Cheese roll and a Coffee / juice at our Café @Le Roux & Fourie. Includes your entrance fee to the Flag 'n Wine World Labyrinth.

Contact: Aphiwe Kwinana
Booking: communications@leroux-fourie.com
023 626 5689

leroux-fourie.com
DELI PICNIC BASKETS
FRIDAY 23 FEB | SATURDAY 24 FEB

Time: Fri 09:00-17:00 | Sat 09:00 - 15:00
Cost: R350 for a basket for 2 | R125 kids
Capacity: Unlimited

Enjoy a delicious picnic basket of home-baked bread, local speciality cheese, charcuterie, preserves, and a decadent dessert. Includes a bottle of award-winning boutique wines.

Contact: Aphiwe Kwinana
Booking: communications@leroux-fourie.com
023 626 5689

leroux-fourie.com

#TASTETHELIFESTYLE
#HANDSONHARVEST
#COUNTRYLIFE

Taste the lifestyle!
WINE TASTING
FRIDAY 23 FEB | SATURDAY 24 FEB

Time: Fri 09:00-17:00 | Sat 09:00 - 15:00
Cost: R20 pp (waivered if you buy wine)
Capacity: Unlimited

Tastings open six days a week. Enjoy award-winning boutique wines, delicious meals and beautiful scenery in a family atmosphere.

Contact: Aphiwe Kwinana
Booking: communications@leroux-fourie.com
023 626 5689

leroux-fourie.com

HANDS-ON HARVEST
Ashton | Bonnievale | McGregor | Robertson

#TASTETHELIFESTYLE
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Taste the lifestyle!
COLLABORATION WITH JENNA CLIFFORD
SATURDAY 24 FEB

Time: Sat 10:30 – 16:00
Cost: R50
Keep an eye on our Facebook page @lordswines1
Capacity: Unlimited

Join us for a beautiful sunny day at the Cellar just outside McGregor and celebrate the harvest season with MCC, Oysters, Rainbow Sherbet Ice cream, Gourmet Street Food, Jazz music and an exclusive Jenna Clifford exhibition; ROSE Collection.

Contact: Jacques Oosthuizen
Bookings: Book tickets online on www.quicket.co.za
Queries: jacques@lordswinery.com | 023 625 1265

lordswinery.com
BUBBLY TASTING IN A WORKING CELLAR
SATURDAY 24 FEB

Time: 09:00 & 13:00
Cost: R200pp
Cost kids: FREE
Capacity: 16 per slot

Taste the renowned Paul René bubbles from tank samples, visit the underground ageing cellar and enjoy the finished product in our beautiful garden.

Contact: Henk van Niekerk
Booking: henk@paulrenemcc.co.za | 083 380 3980

paulrenemcc.co.za
FABULOUS FOOD TO ENJOY
PICNIC STYLE IN THE GARDEN
SATURDAY 24 FEB & SUNDAY 25 FEB

Time: Sat 09:00 - 18:00 & Sun 09:00 - 13:00
Cost: Food for sale. Free entry
Capacity: UNLIMITED

Breakfast as well as pork and chicken delights for sale. Pick a spot on the lawn, sip on bubbles and enjoy your meal.

Contact: Henk van Niekerk
Booking: henk@paulrenemcc.co.za | 083 380 3980

paulrenemcc.co.za
DISCOVER BUBBLES!
FRIDAY 23 FEB | SATURDAY 24 FEB

Time: 09:00 - 16:00
Cost: R40 pp
Capacity: 6 - 8 per session

Uncover the facts and history of Méthode Cap Classique and Sparkling Wines. An exciting interactive tasting of the best of the valley!

Contact: Siya | Christiaan
Booking: wine@platform62.co.za | 023 615 1834

platform62.com
EXPERIENCE BRANDY THE FUN WAY!
FRIDAY – SUNDAY | 23 – 25 FEB

Time: 10:00 - 16:00  
Cost: R70 pp  
Capacity: 8 - 10 per session

Compare and enjoy 6 premium Brandies paired with chocolate and fruit. Exciting cocktails and a beautiful brandy glass to take home. Tastings every hour and lasts 40 min.

Contact: Siya | Christiaan  
Booking: wine@platform62.co.za | 023 615 1834

platform62.com

HANDS-ON HARVEST
Ashton | Bonnievale | McGregor | Robertson

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Taste the lifestyle!
TASTE ... LOCAL IS LEKKER
FRIDAY - SUNDAY | 23 - 25 FEBRUARY

Time: 09:30 - 17:00
Cost: Meals - varies
Capacity: Please book for the special Sunday Lunch

Taste some of the best local Wines, Muscadel and Liqueur. Mampoer and Grappa for the brave...Enjoy homemade breakfast, pies, and delicious meals. Sample the widest variety jam, olives, and spicy sauces. Visit the Farmstall for dried fruit, cookies, honey and products like boerseep.

Contact: Brumilda
Booking: wine@platform62.co.za | 023 615 1834

platform62.com
Time: 20:00 (Gates open at 18:00)
Cost: R120 pp | Kids U/12 free
Capacity: Unlimited

Bring your own picnic basket and enjoy a night under the stars with Jak de Priester. Rietvallei Wine will be for sale on the premises. No other alcohol allowed.

Contact: Cara Rossouw
Booking: info@rietvallei.co.za | 023 626 3596

rietvallei.co.za
Hands On Harvest Breakfast
Saturday 24 February

Time: 09:00 - 16:00
Cost: R78 pp
Capacity: Unlimited

Enjoy the day with us at Bodega de Vinho @ Rooiberg Wine farm.

Wine tasting, good food, take a picture on the Red Chair and make a promise to your partner with our love lock wall.

Contact: Tanya
Booking: bodega@rooiberg.co.za | 023 626 1243

rooiberg.co.za

Hands-On Harvest
Ashton | Bonnievale | McGregor | Robertson

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Taste the lifestyle!
Tanagra Boutique Winery & Distillery produces handcrafted fine wines as well as an exclusive range of European-style Marc ("Grappa"), Eau de Vie and a sensational Orange Liqueur. Visitors are welcome to join for a tour of the distillery and a personal tasting and introduction to our wines & spirits 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. If you are lucky we’ll be live distilling during this weekend (no guarantee though – this depends on the grapes…).

Contact: Robert Rosenbach
Booking: tanagra@tanagra-wines.co.za | 023 625 1780

tanagra-wines.co.za
BOAT CRUISES
ON THE BREEDER RIVER
FRIDAY – SUNDAY | 23 – 25 FEBRUARY

Time:       Fri: 11:00 - 16:00 | Sat: 10:00 - 16:00
            Sun: 12:00 - 15:00
Cost:       R70 per Adult | R20 for Kids U/12
Capacity:   36

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.

Contact:    Claude Regester
Booking:    rivercruises@viljoensdrift.co.za | 023 615 1017

viljoensdrift.co.za
WINE TASTING
FRIDAY – SUNDAY | 23 – 25 FEBRUARY

Time: Fri: 10:00 - 16:00  |  Sat: 10:00 - 16:00
Sun: 10:00 - 15:00
Cost: Free
Capacity: Unlimited

Free wine tasting of the Viljoensdrift Selection.

Contact: Claude Regester
Booking: 023 615 1017

viljoensdrift.co.za

Hands-on Harvest
Ashion | Bonnievale | McGregor | Robertson

#TASTETHELIFESTYLE
#HANDSONHARVEST
#COUNTRYLIFE

Taste the lifestyle!
Choose from a variety of cold meats, cheese and freshly baked breads. We offer preserves, sweets and so much more. For our full deli menu, please email address provided.

Contact: Claude Regester
Booking: rivercruises@viljoensdrift.co.za | 023 615 1017
HARVEST LUNCH UNDER THE VINES
FRIDAY – SUNDAY | 23 – 25 FEBRUARY

Time: 13:00 - 16:00
Cost: R350 pp
Capacity: 25

Enjoy Weltevrede Wines with lovely food under the cool shade of our restaurant’s trellis.

Contact: Elzette Steyn | Joppie du Preez
Booking: info@weltevrede.com | 023 616 2141

weltevrede.com

FULLY BOOKED
Simplicity Chocolate and Cheese Tasting
Saturday 24 Feb

Time: 10:00 - 11:00 and 12:30 to 13:30 (2 slots)
Cost: R100 pp
Cost for kids: Not for Children
Capacity: 30

Come and experience 6 wines from our Simplicity collection, some with Chocolate and some with cheese. An educational and fun tasting for anyone who loves food and wine.

Contact: Ismé
Booking: info@weltevrede.com | 023 616 2141
Join us for a down to earth family day and harvest celebration at Windfall Wine Farm on Saturday Adults: R120 includes lunch and a wine tasting of 6 boutique wines. Children under 12: R80 for lunch inclusive of kid’s activities.

Bookings: Bianca Weingartz
info@windfallwine.co.za  |  083 320 8473
ZANDVLIET EXPERIENCES

FRIDAY 23 FEB – SUNDAY 25 FEB

Time: 10H00- 17H00
Cost: R50 - R100
Capacity: 20

• Tasting – R50pp
• Pairing – R75pp
• Blending – R100pp
• Eat - Cheese platter for 2 at R120 or Charcuterie & Cheese for 2 at R150

Contact: Lesley
Booking: tasting@zandvliet.co.za 023 615 1146

zandvliet.com
SUNDAY, 25 FEB 2018
10:00 - 14:00, VILJOENSDRIFT WINES
FREE ENTRANCE | R30 WINE TASTING GLASS

Wine Tasting | Grape Stomping
Boeresports | Boat Cruises | Live Music
Fruit & Veggies | Olive & Cheese | Preserves
Baked Goods | Fresh Produce | Local Treats
Arts & Crafts | Flower & Garden | Clothing