



LEARN, PICK, SORT AND TASTE TO YOUR HEART'S CONTENT!

The Robertson Wine Valley is proud to host its fourth **Hands-on Harvest**. This boutique event will take place **24-26 February 2012** and offers wine aficionados and budding vintners a chance to experience the magic of harvest for a day – without having to quit their day jobs!

Guests can look forward to:

- * Grape Picking
- * Grape vs Wine Tasting
- * Must tasting
- * Bunch Sorting
- * Harvest Market
- * Wine tasting by Horse Cart
- * Stomping your own grapes
- * Vineyard Tractor Trips
- and much more

Groups are small and intimate to ensure that you have the very best hands-on experience and all activities need to be pre-booked by 22 February 2012. But hurry...as many of the tickets will be booked by then!

Special Dietary Requirements: Vegetarian and other dietary requirements can be catered for only if arranged directly with your host when booking.

Tickets & Bookings: Please make your booking directly with the host no later than 22 February 2012. **PAYMENT** - As some of the groups are very small and intimate and we do not want to hassle you with such formalities at our gathering, you will be required to make payment in advance. Thank you for assisting us in this regard.

Spread the Word: Please help us and tell friends and family about this small festival!

Accommodation:

Please contact our local tourism bureaus to assist you with some accommodation options or visit our website for more options, www.robertsonwinevalley.com.

BONNIEVALE

Tel: (023) 616 3563

E-mail: info@bonnievaletourism.com

MONTAGU-ASHTON:

Tel: (023) 6142471

E-mail: info@montagu-ashton.info

McGREGOR

Tel: (023) 625 1954

E-mail: info@tourismmcgregor.co.za

ROBERTSON:

Tel: (023) 6264437

E-mail: info@robertson.org.za

CONTACT US

Should you have any queries, comments or suggestions, please do not hesitate to contact us!

Elizma Spangenberg | Marylize Mouton

Robertson Wine Valley

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PROGRAM

ARENDSIG HANDCRAFTED WINES

What:	A French evening in an old cellar (SORRY...fully booked)	HOST: Lourens vd Westhuizen
Date:	24 Feb	Amuse-Bouche Tapenade and anchovy vol-au-vents (recommended wine - Semillon)
Time:	19h00 for 19h30	Entrees Bouillabaisse served with freshly baked Baguettes
Capacity:	20	Main Course Panfried fillet with mushrooms and potato bake (recommended wine – Cabernet Sauvignon)
Cost:	R250pp	Dessert Chocolate Mousse cake with summer fruits/berries
Included:	Wine	Coffee / Truffles
More info:	Lizelle v/d Westhuizen	info@arendsig.co.za / 076 853 0605

What:	Food & Wine pairing in the vineyards	HOST: Lourens vd Westhuizen
Date:	25 Feb	Join Lourens in the vineyards for a canapé and wine pairing. End the morning with a cheese platter overlooking the valley.
Time:	10h00-13h00	
Capacity:	20	
Cost:	R200pp	
Included:	Wine and canapés	
More info:	Lizelle v/d Westhuizen	info@arendsig.co.za / 076 853 0605

What:	Picnic at the river	HOST: Lourens vd Westhuizen
Date:	a) 25 Feb b) 26 Feb (SORRY... Sunday fully booked)	Enjoy a wine tasting by winemaker & owner Lourens van der Westhuizen followed by a Picnic at the river.
Time:	a) 13h00 b) 11h00	R100 per basket for two (adults) R20 per child
Capacity:	50	
Cost:	R100 per basket for 2	
Included:	Picnic basket for two	
More info:	Lizelle v/d Westhuizen	info@arendsig.co.za / 076 853 0605

ASHTON KELDER

What:	Grape Stomping	HOST: Ashton Kelder
Date:	24 Feb 2012	In days of old when a press was not yet invented trousers were rolled and grapes were stomped. Enjoy a day of grape crushing at Ashton Kelder.
Time:	Any time from 09h00- 16h00	
Capacity:	n/a	
Cost:	Free	
Wine included:	n/a	
More info:	Grethe du Toit	grethe@ashtoncellar.co.za / 023-6151135

ASHTON KELDER continued...

What:	Picnic under the Stars	HOST: Ashton Kelder Enjoy your Friday eve at Ashton Kelder with LIVE MUSIC, jumping castle for the kids, WINE sales and a picnic basket. Order your basket for 2 @ R120 per basket (includes a bottle of Satyn)
Date:	24 Feb 2012	
Time:	18h00-23h00	
Capacity:	No limit	
Cost:	Free	
Wine included:	n/a	
More info:	Grethe du Toit	grethe@ashtoncellar.co.za / 023-6151135

What:	Cellar Tour	HOST: Ashton Kelder Take a tour of our 20 000 ton capacity wine cellar with our wine maker as your tour guide.
Date:	24 Feb 2012	
Time:	11h00, 14h00, 15h00	
Capacity:	10-12 per group	
Cost:	Free	
Wine included:	Free Wine Tasting	
More info:	Grethe du Toit	grethe@ashtoncellar.co.za / 023-6151135

What:	Picnic Baskets	HOST: Ashton Kelder Picnic baskets available* @ R120 per basket, enough for 2 people and includes a bottle of wine. Bag on a broomstick available* for the kids @ R30 each. *bookings only
Date:	a) 24 Feb b) 25 Feb	
Time:	a) 08h00-late b) 09h00-16h00	
Capacity:	n/a	
Cost:	R120	
Wine included:	Yes, bottle	
More info:	Grethe du Toit	grethe@ashtoncellar.co.za / 023-6151135

BONNIEVALE CELLAR (SORRY...fully booked)

What:	Grape taste-off - Different phases of Chardonnay from grape to wine on the River Goose Boat	HOST: Lidelle Rheeders A tasting on the different phases of wine - from grapes to wine while enjoying a luxurious cruise on the Breede River. Enjoy the picturesque views with exceptional service, wine and food.
Date:	25 Feb 2012	
Time:	11:00-12:00 13:00-14:00	
Capacity:	16 pax per trip – booking essential	
Cost:	R175pp	
Included:	Picnic Basket, a bottle of Bonnievale Wine, boat trip and a wine tasting	
More info:	Lidelle Rheeders	sales@bonnievalecellar.co.za / 023 616 2795

BON CAP ORGANIC

What:	Grape meets Dish	HOST: Bon Rouge Bistro Join us for an eye opening, culinary experience on the versatility of the grape fruit. Dishes to savour, enjoy and treat complimented by our range of organic wines. <u>Menu:</u> (Dishes may vary according to availability) <ul style="list-style-type: none"> • Raisin- and Farm style bread with butter • Grape jam • Pork with raisin and mustard sauce • Traditional Cape Malay Bobotie with Raisins • Shiraz roasted chicken • Wild Rice with Grapes • Saffron Rice with Raisins • Green beans with grapes served with sour cream and yogurt sauce • Curry Chicken & Grape Green Salad • Pasta Salad with Blue Cheese, Broccoli and Grapes • Carrots with currants set salad • Grape, Crunchy Apple and Almond Coleslaw • "Boerjongens" • Grape chutney A selection of Grape inspired desserts to choose from <ul style="list-style-type: none"> • Jelly and grapes • Rum and Raisin tart • Upside down tart • Cheesecake with grape coullis • Fruit cake • Raisin bread and butter pudding • Cinnamon and raisin roly poly
Date:	Sunday, 26 Feb	
Time:	12h30	
Capacity:	Max 60	
Cost:	R100	
Included:	Wine available to purchase or by glass	
More info:	Celeste/Michelle/Chantelle	info@boncap.co.za / 023-6262073

BURCON WINES

What:	Walk & Talk & Eat & Swim – Harvest	HOSTS: Amanda Conradie & René Burger We start the morning with an early walk through the vineyards, accompanied by mother and daughter team who will enlighten you with stories and tales of Harvesting time. Then sit back and relax for a Boat trip on the Breede River, followed by a scrumptious farm breakfast (local produce). We advise that you book early for the horse-ride experience, as there are only 7 horses available (for which you will pay an additional R50) Bring your costume as nothing is as invigorating as a swim in the river on a hot summers day
Date:	24 Feb @ 07h30	
Time:	25 Feb @ 07h30 25 Feb @ 09h30 26 Feb @ 07h30 26 Feb @ 09h30	
Capacity:	40 / (only 7 horses available)	
Cost:	R120pp (by horse R170)	
Included:	Scenic Boat Trip & Breakfast on the boat	
More info:	Amanda Conradie	082 823 4231

DE WETSHOF ESTATE

What:	The Grape Taste-Off , Vineyard Tour & Wine tasting	HOSTS: Johann de Wet, Peter de Wet, Bennie Stipp See the De Wetshof Estate as never before! Take a unique guided tractor ride through the vineyards of the Limestone Hills, overlooking the spectacular beauty of our vineyards.
Date:	a) 24 Feb b) 25 Feb	<p>Guests are greeted on arrival with a welcoming drink, our host will start the tour with a brief introduction of the history of De Wetshof Wine Cellar from the foundation to the present. They will then explain the production process of our wine, from the careful selection of the grapes to labeling of the final product. The tour then continues for a visit to the cellar where the production happens, as well as our underground Maturation Cellar.</p> <p>Our tours are both interesting and educational, and as a high-light guest will be treated to a tasting hosted by Johann de Wet & Bennie Stipp in the maturation cellar during which De Wetshof Specialities will be served.</p> <p>Wines from the vantage point, the terroir of each wine will be indicated and discussed.</p>
Time:	α) 14h00 β) 10h00; 12h00; 14h00 (SORRY...10h and 14h00 fully booked)	
Capacity:	15	
Cost:	R50	
Included:	Vineyard tour and wine tasting	
More info:	Dona Rasmussen	frontdesk@dewetshof.com / 023 – 615 1853

EXCELSIOR

What:	Harvest and Blending experience (SORRY...fully booked)	HOSTS: Freddie de Wet & Sons with winemaker Johan Stemmet Start the day with freshly baked "mosbolletjies" and coffee. Grab a bucket and pick your own grapes, stomp them & learn to use a basket press... Take home some freshly pressed grape juice. End the morning by blending your own creation. Enjoy a relaxing picnic/lunch afterwards with the De Wet family.
Date:	Sat 25 Feb	<p><i>Optional extras:</i> Take part in our blending competition ... And win some great prizes Or Go on a pony ride exploring the vineyards @ R20pp +/- 20 mins</p>
Time:	07h30-12h00	
Capacity:	25+	
Cost:	R250	
Included:	Wine	
More info:	Erma Human / Cynthia	

What:	Open air concert with Romanz & Nianell	HOSTS: Excelsior in aid of the Vryburgers Thula Thula project. Join Excelsior and friends for an Open Air concert to enjoy the sounds of well-known group Romanz and Nianell promoting their new album "'n Duisend Drome".
Date:	25 Feb	<p>Excelsior wine for sale at the venue. You are welcome to bring your won campng chair and/or blanket. Book a picnic basket prepared by Spur or bring your own.</p> <p>Creche facility available @ R20 p/child</p> <p>Booking essential – No pre-booked seats, first come first serve</p>
Time:	18h30 -	
Capacity:	N/A	
Cost:	R120.00 (kids u/17 R60)	
Included:	n/a	
More info:	Erma Human	erma@excelsior.co.za / 023 – 615 1980 / 082 336 1785

FRAAI UITZICHT 1798

What:	Fine Wine and Dine	<p>HOSTS: Karl and Sandra Papesch</p> <p>Join us for a relaxing, comfortable and culinary 3 days, whilst enjoying a few of the activities which make Fraai Uitzicht 1798 so unique.</p> <p><u>Friday</u> – Arrive at Fraai Uitzicht 1798 and enjoy a glass of our handmade Merlot. The evening we invite you to the Fraai Uitzicht 1798 Restaurant for a 3 course a la carte dinner (excluding beverages). <u>Saturday</u> – In the morning, join us for a walk on the farm, followed by breakfast in the vineyard. Our viticulturist will do a grape tasting while we stroll through the vineyards. Later, we join the winemaker for a special cellar tour & a barrel tasting of our handcrafted Fraai Uitzicht 1798 Merlot in the oldest wine cellar. The evening be swept away by the flavours characteristic of our 7-course Fine Wine and Dine Dégustation menu, when delicious food is paired with selected wines of the Valley. The wines are included & each wine will be introduced. <u>Sunday</u> Round off your weekend by enjoying a Champagne breakfast on the breathtaking terrace of the Fraai Uitzicht 1798 Restaurant</p>
Date:	24-26 Feb (Check in from 14h, Check out at 11h)	
Time:	Whole weekend	
Capacity:	8	
Cost:	From R2900pp per 2 night package	
Included:	Breakfast, Dinner, Accommodation and activities	
More info:	Reservations	info@fraaiuitzicht.com / 023 626 6156

GRAHAM BECK WINES (SORRY...fully booked)

What:	In the Shoes of a Harvester	HOSTS: Pierre de Klerk
Date:	24 February 2012	<p>Arrive at the Robertson cellar of Graham Beck Wines slightly before 08:00. Remember to wear casual clothes (for comfort, don't wear open shoes) – and also bring a hat. Join the Graham Beck team and learn the skill of harvesting grapes from vineyard to cellar. Take a quick break for a well earned breakfast, then crush and de-stem your grapes and start the fermentation of your own juice – guided by Pierre, our Robertson Winemaker. After tasting the other ferments that have been developing in the tanks at our winery, retire for a light lunch with a glass or two of Graham Beck bubbles to celebrate your maiden vintage harvest experience.</p> <p><i>Menu:</i></p> <p>Bubbly on arrival</p> <p><i>Breakfast:</i> Coffee/Tea, Homemade bran muffins, croissants, cheese rolls, cold meats served with matured cheddar and homemade preserves</p> <p><i>Lunch:</i> Fresh Bread with homemade pates, Verjuice Chicken served with grilled vegetables and baked baby potatoes and rice, Fresh Green Salad with almonds and grapes, Mini miltarts</p>
Time:	08h00 for 08h30	
Capacity:	12	
Cost:	R280 per person	
Wine Included:	Yes	
More info:	Marguerite Nel	marguerite@grahambeckwines.co.za / 021 874 1258

GRAPE ESCAPE AMAZING RACE CHALLENGE

What:	Grape Escape, Robertson Wine Valley	HOSTS: Arabella, Ashton Kelder, Bonnievale Cellar, Excelsior Estate, Kingsriver Estate, Mimosa Lodge, Rietvallei Wine Estate, Sumsaré Family Wines, Zandvliet Wine Estate
Date:	25 Feb	10 Wineries, 10 Teams, 10 Challenges, 1 WINNER!
Time:	08h00-13h00	Starting point: Sumsaré Family Wines
Capacity:	10 teams of 4 people each	Helpful hint: Google
Cost:	R120pp	FIRST PRIZE! Breakaway Weekend for 4 in the Lovely Robertson Wine Valley & Loads of Wine
Included:	Includes Goodie Bag, Light Lunch, Wine and Grape Juice	T's & C's Apply Designated Driver Required No u/18's
More info:	Grethe	info@ashtonkelder.co.za / 023-615 1135

JAN HARMSGAT COUNTRY HOUSE

What:	Working for your breakfast	HOSTS: Willie Malherbe
Date:	25 Feb	Start the day off right with a wholesome farm breakfast: seasonal fruits, freshly squeezed juice, followed by a hot breakfast served with fresh baked bread, homemade jams, coffee & tea (Menu TBC). Then join us in the vineyard for the grape harvest, picking your own basket of grapes to contribute to the next barrel of Jan Harmsgat Wine or take some grapes home for your own Verjus! Jan Harmsgat Country House Accommodation Special: 2 for 1 Stay Two nights and second guest stays FREE. Includes breakfast for two each morning. Double occupancy required. Accommodation is subject to availability and is only valid for stay between 24 – 26 February 2012.
Time:	08h30-11h00	
Capacity:	30	
Cost:	R75pp	
Wine included:	No	
More info:	Gerda	reservations@janharmsgat.com 023-6163407

What:	Jan Harmsgat Harvest Picnic	HOSTS: Willie Malherbe
Date:	24 + 25 Feb	Join us for a harvest picnic lunch. Lounge under the pecan trees or poolside for the afternoon sipping local favorites along with our artisan cheese and toasted pecans. We will serve anti pasta platters filled with cured meats, olives, bruchetta and tomato salad. (Menu TBC) Jan Harmsgat Country House Accommodation Special: 2 for 1 Stay Two nights and second guest stays FREE. Includes breakfast for two each morning. Double occupancy required. Accommodation is subject to availability and is only valid for stay between 24 – 26 February 2012..
Time:	13h00-15h00	
Capacity:	30	
Cost:	R150pp	
Wine included:	No	
More info:	Gerda	reservations@janharmsgat.com 023-6163407

JAN HARMSGAT COUNTRY HOUSE continued...

What:	Restaurant 1723 Celebrates the Harvest	HOSTS: Willie Malherbe
Date:	25, 26 Feb	Restaurant 1723 offers a 5 Course Gourmet Dinner @ R325.00 per person - Booking Essential
Time:	19h00	Whether you harvested grape with us in the morning or sipped wine pool side in the afternoon the evening at Jan Harmsgat is all about food and wine. Join owners Willie Malherbe and Jan Harmsgat Chefs as they host you along a culinary delight. From the Amuse Buse to the dessert, Willie will pair his wines with the chefs tasting menu. Cocktails @ 7:00pm dinner seating @ 7:30pm (Menu TBC)
Capacity:	Gourmet dinner 30 pax	
Cost:	R325pp	
Wine included:	Wine pairing with each course	Jan Harmsgat Country House Accommodation Special: 2 for 1 Stay Two nights and second guest stays FREE. Includes breakfast for two each morning. Double occupancy required. Accommodation is subject to availability and is only valid for stay between 24 – 26 February 2012.
More info:	Gerda	reservations@janharmsgat.com 023-6163407

KINGSRIVER ESTATE

What:	Celebration of the Harvest and Robertson Farmers' Market Food Fair	HOSTS: Ruud de Clercq
Date:	24 - 26 Feb 2012	Join Ruud de Clercq in our annual ceremony as we celebrate the harvest, and join in celebrations of joy as we appreciate the bounty that the harvest brings. Arrive on Saturday morning at 11h00 as Ruud and the "Queen of the Grapes" symbolically cut the last bunch of grapes, and all join in to celebrate and toast the harvest with food and wine. Our menu for Dinner and Lunch on all three days:
Time:	For Lunch: From 12h00 – 15h00 For Dinner: From 19h00 – 22h00	<i>Starter</i> Kingsriver Chardonnay or Sauvignon Blanc with Apricot and Spinach Salad drenched with Sweet Balsamic Reduction
Capacity:	45	<i>Main Course</i> Kingsriver Shiraz 2007 with Medallions of Springbok fillet, Mediterranean stir-fry vegetables and rosemary infused new potatoes
Cost:	R 200pp (including recommended wine) R150pp (excluding recommended wine) Children under 12 half price	<i>Dessert</i> Kingsriver Abrikoos Wijn with a Trio of Kingsriver Homemade Sorbet, drizzled with a Sweet and Sour Coulis
Wine included:	Yes	On Sunday from 10h00-13h00 we are joined by the ROBERTSON FARMER'S MARKET to host their FOOD FAIR. Browse through the many products on offer, and just have a relaxed morning of coffee / tea / scones and all the delectable home made products on offer.
More info:	Sabelo Mthini / Madie Maans	kingsriver-office@breede.co.za / 023 – 625 1040

KLIPDRIFT

What:	Hands-on Klipdrift	HOST: Klipdrift Brand Home
Date:	24-26 February	<p>A) Tour of Distillery / Brandy & food pairing / "pick" of the crop (grapes & free 50ml Klipdrift harvesting) seek and you will find, in the Vineyards at Klipdrift in Robertson.</p> <p>B) Tastings: Take part in our fun tastings where we allow you to taste from base wine, heart and finally, the unique Klipdrift Brandy, as the end product with food pairings. Complete a questionnaire to take home a Klipdrift gift.</p> <p>C) "Sundowner" Cocktail Tastings...enjoy 4 mini cocktails p/p mixed to perfection with eish... Fri – 14h30 / Sat 14h30 & 15h15 / Sun – 14h30</p> <p>D) Enjoy a meal at our Brandewyntuin Restaurant and receive a Klipdrift Eishcream – done the Klipdrift way...Complimentary!</p>
Time:	<p>Tours:</p> <p>10h00 12h00 14h00 (24th & 25th) 11h00 13h00 (26th)</p> <p>Tastings – please contact us for tasting schedule & bookings</p> <p>Cocktail tastings Fri – 14h30 Sat – 14h30 & 15h15 Sun – 14h30</p>	
Capacity:	22-25 people per tour	
Cost:	<p>R 35 (Tour, Tasting & pairing / Tasting only with pairings) R45 (Cocktail tastings)</p>	
Wine included:	As above	
More info:	Corlia Dys	cmdys@distell.co.za info@klipdrift.co.za / 023 – 626 3027

McGREGOR WINERY

What:	"Mos" Experience	HOSTS: Valinda Oosthuizen
Date:	25 Feb	<p>A 45min scenic tractor ride through the vineyards. Back at the winery you can taste homemade 'mosbolletjies' and ice cold 'mossap'</p> <p>Bring your own picnic basket or enjoy our 'vetkoek' with curry mince or jams and cheese and enjoy a lazy Saturday under the cool age old pepper tree</p> <p>Jumping Castle for the kidz</p>
Time:	09h00 10h00 11h00 12h00	
Capacity:	20 per drive	
Cost:	R 20pp for tractor trip	
Wine included:	No	
More info:	Valinda Oosthuizen/Lizette Conradie	info@mcgregorwinery.co.za / 023-6251741

MIMOSA BOUTIQUE WINES

What:	The Abundance of our Summer Harvest	HOSTS: Bernhard Hess
Date:	24, 25, 26, 27 Feb (SORRY...Sat and Sun fully booked)	<p>An intimate 4 Course Gourmet Dinner in the Cellar at Mimosa Lodge with owner Bernhard Hess paired with Mimosa Fine Boutique Wine.</p> <p>Accommodation available from R450.00 per person sharing in a Classic Room</p>
Time:	19H30	
Capacity:	8	
Cost:	R395	
Included:	Wine	
More info:	Bernhard Hess	Bernhard@mimosa.co.za / 083 777 3331

MIMOSA LODGE (SORRY...fully booked)

What:	Master Chef Mimosa	HOSTS: Bernhard & Fida Hess
Date:	25 Feb	Mimosa Lodge Multiple Award Winning Restaurant is hosting Master Chef Mimosa
Time:	10h30-14h30	
Capacity:	6	Working in groups of 2, each group will receive a mystery food basket and you will get tips on what to make with it and how to cater for a dinner party.
Cost:	R500	The final menus and dishes will be judged and the Master Chef Mimosa will be revealed.
Included:	Food, Wine and Water	Lunch will be your own creation
More info:	Fida Hess	fida@mimosa.co.za / 083 787 3331

PLATFORM 62 TOURISM CENTRE

What:	Set Lunch Menu. Wine Tasting-9 Cellars	Platform 62 Tourism Centre. 30 Main Street, Ashton.
Date:	24-26 February-2012	Wine Tasting of 9 Different Wine Cellars.
Time:	09h00 to 17h00	Esona. Bushmanspad. Jonkheer. Robertson Winery. Windfall. Wolfkloof. Wolvendrift.
Capacity:	No- Limit	Traditional Bobotie or Chicken Curry.
Cost:	Lunch. R75-00	Flavoured Yellow Rice. Salad. Fresh Bread. Ice Cream. Coffee or Tea. For only R75-00
Included:	N/A	Kids Special Hotdog. Chips. Ice Cream. Juice. R25-00 Safe Play Area
More info:	Platform 62	info@platform62.co.za Tel : 023- 615 1834

RIETVALLEI (SORRY...fully booked!)

What:	Hands-on Braai	HOSTS: Burger family
Date:	25 February 2012	Come and enjoy a traditional braai with the Burger Family. The traditional Rietvallei braai is all about meat, and more meat – chops, chicken and boerewors.
Time:	12h00	"Two hours or two bottles of wines is the time it takes from making the fire to serving the food..."
Capacity:	50	<u>What we gonna serve:</u>
Cost:	R250pp Kids under 12 – R100	Lamb Chops Chicken Boerewors Potato Salad 'Braibroodjies'
Included:	Harvesting, Lunch and Wine Tasting	
More info:	Lezaan Rheeder	lezaan@rietvallei.co.za / 023 626 3596

TANAGRA WINES

What:	Distillery Tours & Grappa/Eau de Vie Tastings	HOST: Robert & Anette Rosenbach
Date:	a) 24, 25 Feb b) 26 Feb	Tanagra is the first boutique distillery in the Breede River Valley producing European-style Marc (what the Italians call 'Grappa') and Eau de Vie with a unique and rather specific still from Germany (a combined column and pot still). Marc (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 most of Europe. Visitors are welcome any time during the opening hours for a tour of the distillery and a personal introduction by Robert into the processes of making Grappa and Eau de Vie and/or a tasting. The Tanagra product range currently comprises 3 types of products: different Grappas, Eau de Vie de Vin (Eau de Vie made from Tanagra wines) and Fruit Eau de Vie (from apricots, peaches and a very unique one made from the Tanagra lemons).
Time:	a) 10h00-17h00 b) 10h00-14h00	
Capacity:	n/a	
Cost:	n/a	
Included:	Grappa/Eau de Vie tasting	
More info:	Robert Rosenbach	

VAN LOVEREN (SORRY...fully booked)

What:	A Feast of Harvest @ Christina's	HOST: Chef Luke Charter
Date:	Friday, 24 Feb - Sunday, 26 Feb	Chill out at our new bistro, Christina's and feast on your choice of a gourmet burger or sumptuous wood-fired pizza, while enjoying a glass of Van Loveren wine. LIVE MUSIC on Sunday
Time:	11h00-15h00	
Capacity:	n/a	
Cost:	Varies	
Included:	n/a	
More info:	Mia Conradie	

What:	Van Loveren Guess the Grape Barrel Room Tasting	HOST: Winemaker Malcolm Human and Bonita Malherbe
Date:	25 Feb	Join us for an interactive grape, must & wine tasting in our barrel maturation room. Together we'll trace the magical journey grapes undergo to develop into a fine wine. Thereafter, enjoy a vintners lunch in our new bistro, Christina's and choose between a gourmet burger or pizza. (Wine for sale)
Time:	10h30-12h00	
Capacity:	14 pax	
Cost:	R150 pp	
Included:	Brief cellar tour and comparative tasting followed by a vintner's lunch	
More info:	Mia Conradie	tastings@vanloveren.co.za / 023-6151505

What:	Van Loveren the Ultimate Wine Discovery Adventure (SORRY...fully booked)	HOST: Winemaker Malcolm Human & Bonita Malherbe
Date:	Sunday, 26 Feb	Join us for an incredible 'discovery of wine' adventure designed for both beginners and wine enthusiasts alike. We will set out to unlock the secrets to wine tasting step-by-step, delve into the wheel of wine aromas trying to identify specific cultivars and illustrate how flavours in food affects the taste of wine. This is an intimate, informative and fun experience that should not be missed!
Time:	10h30-12h30	
Capacity:	12	

Cost:	R150 pp	
Included:	Wine tasting and Harvest Snacks	
More info:	Mia Conradie	tastings@vanloveren.co.za / 023-6151505

WELTEVREDE FAMILY ESTATE

What:	Making your own Methode Cap Classique	HOST: Philip Jonker
Date:	a) 24 Feb b) 25 Feb	Come and make your own bubbly at Weltevrede! After the audio visual presentation we will give you a bottle that finished its second fermentation in the underground cellar. From there we will help you 'disgorge' (a process of removing the sediment left in the bottle after second fermentation). Make up and add your own 'dosage' (a 10 ml liquid that you add to the wine to ensure you end with the desired sugar level) and apply the label by hand. You can take your new masterpiece home and impress friends with your newly acquired knowledge. The Weltevrede Bistro will be open all weekend from 09:00 to 17:00 for those who would like to extend your visit.
Time:	a) 16h00 b) 10h00; 12h00; 14h00; 16h00	
Capacity:	20	
Cost:	R 120pp	
Wine included:	Yes	
More info:	Elzette Steyn	

WINDFALL WINE FARM

What:	Wine Tasting	Windfall will be having tastings for Hands-on Harvest at La Verne and at Platform 62 for the duration of the festival.
Date:	24-26 February	
Time:	10h00-15h00	
Capacity:	n/a	
Cost:	Free	
Wine included:	Yes	
More info:	Bianca Weingartz	bee@windfallwine.co.za / info@windfallwine.co.za / 083 320 8473

WOLVENDRIFT

What:	Experience Nature and Share the Magic of Harvest with Winemaker Jan Klue	HOST: Jan Klue
Date:	24 Feb 2012	Come and experience the vision and passion with winemaker Jan Klue through a cellar tour during harvest, followed by a wine tasting on our vineyard deck
Time:	10h00	
Capacity:	n/a	
Cost:	n/a	
Wine included:	Yes	
More info:	Barbara Viviers	

WOLVENDRIFT continued...

What:	Cheese & Wine Tasting	HOST: Jan Klue
Date:	25 Feb 2012	Join our winemaker Jan Klue for a vineyard and cellar tour followed by a wine & cheese tasting on our beautiful vineyard deck with spectacular views of the vineyards overlooking the Breede River. <i>Cheeses on offer with different wines:</i> <ul style="list-style-type: none"> - La Mont Montaan - La Mont Royal Ashton (with Tomato Peppadew Jam) - La Mont Danis Style Feta (with Green Fig & Pecan nut)
Time:	12h00	
Capacity:	10	
Cost:	R50	
Wine included:	Yes, glass	
More info:	Barbara Viviers	wolvendrirt@breede.co.za / 023-616 2890

What:	"Close to Nature"	HOST: Wolvendrift Private Cellar
Date:	26 Feb 2012	We invite you to spend the day with us on the banks of the Breede river, sharing the experience and enjoying the tranquility and breathtaking views of the vineyards, mountains and the Breede river. Bring your own lunch or picnic and enjoy a glass or two of Wolvendrift wines with family and friends. (Braai and wood will be supplied) There will be live music and the little ones can enjoy the jumping castle and fishing (please bring own fishing gear).
Time:	10h00 – 15h00	
Capacity:	n/a	
Cost:	n/a	
Wine included:	no	
More info:	Barbara Viviers	wolvendrirt@breede.co.za / 023-616 2890

ZANDVLIET WINE ESTATE AND THOROUGHBRED STUD

What:	Zandvliet Vineyard Adventure	HOST: Owners Paul de Wet & Dan de Wet
Date:	25, 26 Feb 2012	Join Zandvliet for our Vineyard Adventure during which you'll get the chance to explore our wonderful estate, either on foot accompanied by Dan & Kosie de Wet or by bicycle with Paul & Inge de Wet (bicycles and helmets included). Your journey will begin with a brief welcoming whilst enjoying our soon-to-be-famous ice cream! As you embark on your journey you'll soak in the tranquil surrounds while being enriched with its little know facets and anecdotes. This is followed by a wine blending experience with Cellar Master Paul de Wet, in which you take home a bottle of your own blend. While you wait for your own blend to be bottled and labelled, enjoy a leisurely gourmet picnic on the lawns or stoep of the Zandvliet House (R150pp wine incl)
Time:	10h00 - +/-15h00	
Capacity:	30	
Cost:	Adventure R 150pp Gourmet Picnic R150	
Included:	Wine	
More info:	Sonja Cillie	office.shiraz@zandvliet.co.za / 023-615 1146

SUMMARY OF "HANDS-ON" ACTIVITIES

Please see the detailed program for the type of activities offered on the days mentioned below.

PROPERTY	FRIDAY, 24th	SATURDAY, 25th	SUNDAY, 26th
Arendsig Handcrafted Wines	X	X	X
Ashton Kelder	X	X	
Bon Cap Organic			X
Bonnievale Cellar		X	
Burcon Wines	X	X	X
De Wetshof Estate	X	X	
Excelsior Estate		X	
Fraai Uitzicht 1798	X	X	X
Graham Beck Wines	X		
Grape Escape		X	
Jan Harmgat Country House	X	X	X
Kingsriver Estate	X	X	X
Klipdrift Brand Home	X	X	X
McGregor Winery		X	
Mimosa Boutique Wines & Lodge	X	X	X
Rietvallei Wine Estate		X	
Tanagra	X	X	X
Van Loveren Vineyards	X	X	
Weltevrede Family Estate	X	X	
Windfall Wine Farm	X	X	X
Wolvendrift Private Cellar	X	X	X
Zandvliet Wine Estate		X	X