



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

The Robertson Wine Valley is proud to host its second **Hands-on Harvest**. This boutique event will take place **26-28 February 2010** 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
- * Vineyard Run
- 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 24 February 2010. 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 24 February 2010. **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!

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PROGRAM

ARENSIG HANDCRAFTED WINES

What:	A festive day at Arendsig with winemaker Lourens and company.	HOST: Lourens vd Westhuizen Come and experience the vision and passion, with winemaker Lourens van der Westhuizen, on his single vineyard projects, as he takes you through the vineyards and tasting the new awaited Arendsig wines straight from the barrels.
Date:	a) 26 Feb b) 27 Feb	
Time:	a) 18h00 b) 17h00	
Capacity:	24	
Cost:	R350pp	
Included:	4 course meal and lots of wine!	
More info:	Lourens	info@arendsig.co.za / 084 200 2163

What:	A festive day at Arendsig with winemaker Lourens and company.	HOST: Lourens vd Westhuizen Come and experience the vision and passion, with winemaker Lourens van der Westhuizen, on his single vineyard projects, as he takes you through the vineyards and tasting the new awaited Arendsig wines straight from the barrels.
Date:	28 Feb	
Time:	11h00	
Capacity:	24	
Cost:	R150pp	
Included:	Picnic with cheese, bread and wine	
More info:	Lourens	info@arendsig.co.za / 084 200 2163

ASHTON KELDER

What:	Ashton Harvest of Grapes & Cellar Tour	HOST: Grethe du Toit Enjoy a tractor ride to one of our member's farm and learn how to pick grapes, followed by a cellar tour in the heart of harvest time, ending with a wine tasting of our top quality wines. Tasting of young unfiltered wine – all day Giant chess board – all day
Date:	26 Feb	
Time:	10h00 14h00	
Capacity:	10-15	
Cost:	Free	
Wine included:	Wine Tasting	
More info:	Grethe du Toit	grethe@ashtoncellar.co.za / 023-6151135

ASHTON KELDER (continued...)

What:	In Days of Old	HOST: Grethe du Toit
Date:	27 Feb	Roll up your sleeves, get rid of your shoes and start stomping your own grapes. (Although not obligatory, it would be a good idea to bring your swimming costume along for this one!)
Time:	All day	
Capacity:	n/a	
Cost:	Free	
Wine included:	Wine Tasting	
More info:	Grethe du Toit	grethe@ashtoncellar.co.za / 023-6151135

What:	Harvest Picnic	HOST: Grethe du Toit
Date:	26 27 Feb	Wine down with a picnic basket to enjoy on our deck with views on the valley. For the little ones, 'Bag on a Broomstick' @ R25 each Booking essential
Time:	08h00 – 17h00 09h00 – 16h00	
Capacity:	n/a	
Cost:	R120 (enough for 2)	
Wine included:	Bottle of Wine	
More info:	Grethe du Toit	grethe@ashtoncellar.co.za / 023-6151135

BONNIEVALE ATHLETICS CLUB (@Outdoor Arena, Bonnievale)

What:	Breede River Challenge	HOST: Bonnievale Athletics Club
Date:	27 Feb 2010	21, 1 route: Circle route on both tar and dirt road through Bonnievale and the vineyards of the beautiful Breede River Valley adjacent to the ever-flowing Breede River. Our valley is busy harvesting and you can just smell the grapes! 10 km and 5 km: Circle route on road, also experiencing the face and the smell of the vineyards adjacent to the Breede River. 21,1km – R35,00 10km – R25,00 5km fun run – R20,00 Temporary licenses @ R20,00 Entry fees payable on race day from 05:30 – 06:45 Various prizes, medals & lucky draw. Entry form on www.bonnievale.co.za
Time:	07:00 at Outdoor Arena, Main Street, Bonnievale	
Capacity:	n/a	
Cost:	Vary	
Included:	n/a	
More info:	Johan Rheeders	johan.rheeders@pamalal.co.za / 082 558 0420

BONNIEVALE CELLAR

What:	Different stages of Sauvignon Blanc from grapes to wine on the River Goose Boat	<p>HOST: Henk Wentzel & Bronwyn Wood-Callander</p> <p>A tasting on the different stages of Sauvignon Blanc from grapes to wine while enjoying a luxurious cruise on the Breede River. Enjoy the scenic view with good wine and good food on the River Goose.</p>
Date:	27 Feb 2010	
Time:	10:00-11:30 11:45-13:15	
Capacity:	16 pax per trip	
Cost:	R150pp	
Included:	Picnic Basket and a bottle of Bonnievale Wine	
More info:	Bronwyn	sales@bonnievalecellar.co.za / 083 751 4087 or 023 616 2795

BON CAP ORGANIC

What:	Grape meets Dish	<p>HOST: Bon Rouge Bistro</p> <p>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.</p> <p>Menu:</p> <ul style="list-style-type: none"> • Raison- and Farm style bread with butter • Grape jam • Pork with raison and mustard sauce • Traditional Cape Malay Bobotie with Raisins • Shiraz roasted chicken • Wild Rice with Grapes • Saffron Rice with Raisons • 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 <p>A selection of Grape inspired desserts to choose from</p> <ul style="list-style-type: none"> • Jelly and grapes • Rum and Raison tart • Cheesecake with grape coullis
Date:	28 Feb	
Time:	12h30	
Capacity:	20-30	
Cost:	R100	
Included:	<p>Cash bar facilities are available as well as a selection of our Organic wines to purchase for your meal.</p> <p>Big play area for children with trampoline.</p>	
More info:	Celeste	admin@boncap.co.za / guestfarm@boncap.co.za / 023-6262073

BURCON WINES

What:	Walk & Talk & Eat & Swim – Harvest	<p>HOSTS: Amanda Conradie & René Burger</p> <p>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).</p> <p>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)</p> <p>Bring your costume as nothing is as invigorating as a swim in the river on a hot summers day</p>
Date:	26 Feb @ 07h30	
Time:	27 Feb @ 07h30 28 Feb @ 07h30	
Capacity:	40 / (only 7 horses available)	
Cost:	R110pp (by horse R160)	
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	<p>HOSTS: Johan de Wet, Peter de Wet, Bennie Stipp</p> <p>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.</p> <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 highlight guest will be treated to a tasting hosted by Johann de Wet & Bennie Stipp in the vineyards overlooking the estate.</p> <p>During the tractor ride De Wetshof Specialities will be served to pair with the wines.</p> <p>Wines from the vantage point, the terrior of each wine will be indicated and discussed.</p> <p>.</p>
Date:	a) 26 Feb b) 27 Feb	
Time:	a) 14h00 b) 10h00- 12h00- 14h00	
Capacity:	15	
Cost:	R50	
Included:	Vineyard tour, refreshments and wine tasting	
More info:	Charmaine Feuth	frontdesk@dewetshof.com / 023 – 615 1853

EXCELSIOR

What:	Harvest and Blending experience	<p>HOSTS: De Wet family and winemaker Johan Stemmet</p> <p>Start the day in the vineyard picking grapes, then load your grapes on the donkey cart and take it to the cellar, where you will sort your own bunches, learn to use a basket press and taste some wines.</p> <p>End the day with <i>Your Own Creation</i> (blend and bottle your own wine)</p> <p>Take home your own bottle of wine and freshly pressed grape juice.</p> <p>Picnic basket on request @ R90 per person</p> <p>.</p>
Date:	26-27 Feb	
Time:	07h30	
Capacity:	25	
Cost:	R250	
Included:	Wine Tasting	
More info:	Ernma Human	salesrep@excelsior.co.za / 023 – 615 1980

What:	Open air concert by ROMANZ	<p>HOSTS: Excelsior Estate together with Vryburgers</p> <p>.</p> <p>Picnic basket on request: Booking essential, please phone: Carin Visser @ 023:615 2050</p> <p>Or email guesthouse@excelsior.co.za</p> <p>You are welcome to bring your own picnic, camping chair, and blanket</p> <p>Excelsior wine for sale</p>
Date:	27 Feb	
Time:	18h30	
Capacity:	250	
Cost:	R100	
Included:	n/a	
More info:	Ernma Human	salesrep@excelsior.co.za / 023 – 615 1980

FRAAI UITZICHT 1798

What:	Fine Wine and Dine	<p>HOSTS: Karl and Sandra Papesch</p> <p>Join us for a relaxing two days, while enjoying a few of the activities which make Fraai Uitzicht 1798 so unique.</p> <p><u>Friday</u> afternoon – arrive at Fraai Uitzicht 1798 and enjoy a glass of our handmade Merlot</p> <p>The evening will be filled with a 3 course a la carte dinner (excluding beverages)</p> <p><u>Saturday</u> morning - enjoy a walk on the farm and breakfast in the vineyard.</p> <p>Do a grape tasting while strolling in the vineyard with the Viticulturist.</p> <p>Join the winemaker later in a barrel tasting in the oldest Wine cellar in the Valley while doing a cellar tour.</p> <p>The evening - be swept away by the flavours that form part of our</p> <p>7 course Fine Wine and Dine Dégustation menu – delicious food is paired with selected wines of the Valley. Each wine will be introduced.</p> <p><u>Sunday</u> morning - round off your experience by enjoying a Champagne breakfast on the breathtaking terrace of the Fraai Uitzicht 1798 Restaurant</p>
Date:	26-28 Feb	
Time:	Whole weekend	
Capacity:	8 (4 doubles)	
Cost:	R 2900pp sharing for fully inclusive package – accommodation in cottage R2650pp sharing for fully inclusive package – accommodation in superior suite	
Included:	Breakfast, Dinner, Accommodation and activities	
More info:	Jonine	info@fraaiuitzicht.com / 023 626 6156

GRAHAM BECK WINES

What:	In the Shoes of a Harvester	<p>HOSTS: Winemaker Irene Waller, Viticulturist Marco Ventrella</p> <p>Arrive at Graham Beck Wines' Robertson Cellar just before 08:00 with your rough work clothes and closed shoes – dress lightly and bring a hat. Join Marco and the Graham Beck picking team in the vineyard. See what back-breaking work it is to cut grapes and carry a full basket to the waiting trailer. Take a quick break for a well earned breakfast, then crush and destem your grapes and start the fermentation of your own juice – guided by Irene, our Robertson Winemaker. After tasting the progress of other ferments 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>
Date:	26 Feb	
Time:	07h55	
Capacity:	10	
Cost:	R 600pp	
Included:	Breakfast, Lunch, Wine	
More info:	Monnique	monnique@grahambeckwines.co.za / 021-8741258

GUBA'S DE HOEK

What:	South Africa meets Bavaria	HOSTS: Balbina & Gunther
Date:	26 Feb	Learn how to make "Spätzle" (German pasta) with Gunther and enjoy a traditional German / South African harvest dinner.
Time:	18h30	<p>Sirloin steak with fried onions and red wine sauce</p> <p>"Zwiebelrostbraten" with homemade "Spätzle" and Wine from the Robertson Wine Valley included.</p> <p><u>Hands on Harvest weekend Package 26 Feb – 28 Feb 2010.</u></p> <p>R 930,00 per person sharing includes:</p> <p>2 Nights ****bed and breakfast</p> <p>Cooking with Gunther, dinner and wine on Friday.</p>
Capacity:	10	
Cost:	R170pp	
Wine Included:	Yes	
More info:	Balbina	info@gubas-dehoek.com / 023 626 6218

JAN HARMSGAT COUNTRY HOUSE

What:	Jan Harmsgat Harvest Picnic Lunch	HOSTS: Willie and Camron Malherbe
Date:	27 Feb	<p>Join 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.</p>
Time:	15h00	
Capacity:	50	
Cost:	R150pp	
Wine included:	No	
More info:	Camron/Gerda	

JAN HARMSGAT COUNTRY HOUSE (...continued)

What:	Jan Harmsgat Harvest 5-course menu	<p>HOSTS: Willie and Camron Malherbe</p> <p>Delight in our 5-course menu of garden fresh green, spring asparagus tart, duck breast and spring vegetables, our delicious artisan cheese and preserve platter, followed by fresh berry tart</p>
Date:	26 Feb	
Time:	19h00	
Capacity:	50	
Cost:	R350pp	
Wine included:	A tasting glass of wine with each course	
More info:	Camron/Gerda	reservations@janharmsgat.com 023-6163407

MAJOR'S HILL

What:	Major's Hill's Memorable Weekend	<p>HOSTS: Dewald Louw and Alkie van der Merwe</p> <p>Come and spend a memorable weekend at Major's Hill Estate - experience our great Majors Hill hospitality, passion for wine, and also get your hands dirty by making your own barrel of Balsamic Vinegar in the real Modena tradition.</p> <p>Friday 26 February 2010 Arrive early afternoon to settle into our luxury guest cottage (4 people) Late afternoon Wine tasting around the table with Winemaker and Owner Friday evening – Have a relaxing evening with Winemaker, owner and family at one of our top, local Restaurants</p> <p>Saturday 27 February 2010 7:30-9:00 – Come and assist Winemaker for random duties in the Cellar 10:00 – Delicious Farm Breakfast with Owner and Company 11:00 – Light the fire to start boiling the Balsamic Concentrate. (rest of day spend at leisure or help winemaker with light duties in the cellar) 17:00 – Visit the farm by mule-drawn carriage to see where our grapes are cultivated. 19:00 – Unwind next to the fire and have an enjoyable "Braaivleis" with winemaker, owner and family.</p> <p>Sunday 28 February 2010 10:00 – Pour balsamic concentrate into Barrels and put your name on your own barrel. 11:00 – Indulge in a Hearty Breakfast</p>
Date:	26-28 Feb	
Time:	Whole weekend	
Capacity:	4	
Cost:	R5 000pp	
Included:	Sit-Down Wine tasting (Friday), Dinner at a local top Restaurant (Friday), Breakfast (Saturday & Sunday), Dinner (Braaivleis) (Saturday), 2 Nights luxurious accommodation (Friday & Saturday), 6 bottles Wine (of your choice) per person, 1 Major's Hill Branded Jacket per person, ¼ Barrel of Balsamic vinegar – (still to age for at least 6 years)	
More info:	Nicola	sales@majorshill.co.za 023-6266093

McGREGOR WINES

What:	McGregor Vineyard Breakfast Drive	HOSTS: Valinda Oosthuizen / Lizette Conradie
Date:	27 Feb	<p>A 45min scenic tractor ride through the vineyards with a stop at the Donkey Sanctuary for a festive 'Harvest Breakfast' before you are on your way back to the winery, where you can taste homemade 'mosbolletjies' and ice cold 'mossap'</p> <p>Bring your own picnic basket and enjoy a lazy Saturday under the cool age old pepper tree</p> <p>Jumping Castle for the kidz</p> <p>Breakfast = a Chorizo sausage, cannelloni beans in a homemade tomato sauce topped with 2 fried eggs and 2 rashers bacon and toast. Coffee / tea included.</p>
Time:	09h00 10h00 11h00	
Capacity:	20 per drive	
Cost:	R 60pp	
Wine included:	No	
More info:	Valinda Oosthuizen/Lizette Conradie	mcg@intekom.co.za / 023-6251741

KINGSRIVER ESTATE

What:	Silver Service in the Kingsriver Vineyards!	HOSTS: Winegrower Ruud de Clercq
Date:	26, 27, 28 Feb	<p>Let our elegant waiters spoil you with delectable snacks and frosty cocktails in the vineyard while you harvest your grapes before heading for the winery to tread your harvest with wine-maker, Ruud de Clercq, who will take you through the wine-making process. Roving musicians will keep you entertained with harvest songs from around the world.</p> <p>MENU: A selection of Crostini with - Roast Fillet, Blue Cheese and Onion Marmalade - Wild Mushroom in White Wine and Garlic emulsion - Roasted Peppers with Danish Feta and deep fried Basil Phylo parcels filled with - Coconut Chicken with Coriander - Indian Sweet Potato and Pea - Salmon, Capers and Dill Satay Skewers with - Marinated Oriental Beef and Sesame - Masala Chicken - Baby Mushrooms and Halloumi Cheese</p>
Time:	From 10h00 throughout day	
Capacity:	50	
Cost:	R 180pp (under 12 half price)	
Wine included:	Yes	
More info:	Rodger Saunders	kingsriver-guesthouse@breede.co.za / 023 – 625 1040

What:	Spitbraai Stomping Party	HOST: Winegrower Ruud de Clercq
Date:	28 February	<p>Spitbraai Stomping Party in the shade of a Bedouin tent with lively Jazz Entertainment in between getting grubby in the winery tanks.</p>
Time:	11h00 – 15h00	
Capacity:	30	
Cost:	R 200pp (under 12 halfprice)	
Wine included:	No	
More info:	Rodger Saunders	kingsriver-guesthouse@breede.co.za / 023 – 625 1040

MERWENSTEIN

What:	Tractor ride through the vineyards and pomegranate orchards. Farm animal petting for children, horse riding and picnic on the bank of the Breede River.	HOST: Heidi Van der Merwe Arrive on the farm where you will be welcomed by Heidi van der Merwe. Different experiences on the farm can then be undertaken. All activities should be booked in advance. 1. Tractor ride: R 30.00 per adult, R 10.00 per child 2. Farm Animal petting: R 5.00 per person, anytime 3. Horse riding: R 50.00 per adult, per hour R 30.00 per child per half hour 4. Picnic with freshly made vetkoek, juice and "soetmos". R 50.00 per adult, R 30.00 per child 5. Wine cellar and guided farm tour R 25.00 per adult, children free of charge Daily on the hour, every hour.
Date:	26 Feb 27 Feb 28 Feb	
Time:	Daily from 11h00-17h00 (Activities hosted on the hour.)	
Capacity:	30	
Cost:	Varies	
Included:	Varies	
More info:	Heidi Van der Merwe	Heidi van der Merwe / 082 377 6638 / 616 2806

MIMOSA BOUTIQUE WINES

What:	The Abundance of our Summer Harvest	HOSTS: Bernhard Hess
Date:	26, 27, 28 Feb 1 March	An intimate 4 Course Gourmet Dinner in the Cellar at Mimosa Lodge with Wine Maker Lourens v.d. Westhuizen & Bernhard Hess paired with Mimosa Fine Boutique Wine
Time:	19H30	
Capacity:	8	
Cost:	R375	
Included:	Wine	
More info:	Bernhard Hess	Bernhard@mimosa.co.za

MIMOSA LODGE

What:	4 Course Gourmet Dinner	HOSTS: Fida Hess
Date:	26, 27, 28 Feb 1 March	Mimosa Lodge Multiple Award Winning Restaurant offers a 4 Course Gourmet Dinner @ R260.00 per person. Booking Essential Mimosa Lodge Accommodation Package: R3550.00 for a 2 night stay for 2 people in a Garden Suite inclusive of Breakfast and an Intimate Cellar Dinner for 2 on a night of your choice. Accommodation is subject to availability and is only valid for stay between 26 – 28 February 2010.
Time:	14h00 – 17h00	
Capacity:	40	
Cost:	R260	
Included:	no	
More info:	Fida Hess	fida@mimosa.co.za

RIETVALLEI

What:	Rietvallei Harvest Festival	HOSTS: Kobus Burger
Date:	27 Feb	<p>Harvest your own grapes in the early summer morning like we have done for Six Generations. You will also get the chance to stomp the grapes and experience what so few have. For those not daring enough, join us for lunch while sipping on our wines, listening to music and enjoying the company of friends and the Rietvallei Estate Team. Our garden and tasting area is child friendly!!</p> <p>Please book by 19 February 2010 to avoid disappointment.</p>
Time:	Harvest 06h30-08h00 Lunch 12h30-14h00 You are welcome to relax after lunch while enjoying some wine and good company.	
Capacity:	n/a	
Cost:	R100pp	
Included:	Harvest, coffee and muffins in the morning as well as Lunch	
More info:	Lizanne/Lezaan	info@rietvallei.co.za / 023 626 3596

ROBERTSON FARMERS' MARKET

What:	Fresh produce Market	HOSTS: Community
Date:	27 Feb	<p>Taking place at the office of Robertson Tourism Bureau, members of the Robertson Farmers Market will bring you fresh produce & baked goodies from the farms & kitchens of the valley.</p> <p>Fresh fruit & veggies; Great Coffee, Roosterkoek Breakfast Burger, Condiments, Funky Aprons, Homemade Yogurt, Cheeses, Freshly baked bread, Rusks etc</p>
Time:	09h00 – 12h00	
Capacity:	n/a	
Cost:	Vary	
Wine included:	No	
More info:	Renate le Roux	renate@lando.co.za / 076 149 3663

ROBERTSON RIDING SCHOOL

What:	Wine tasting by horse-cart	HOSTS: Leandi Weltz
Date:	26 Feb 27 Feb 28 Feb	<p>What can be more rewarding than a slow paced, rustic mule-ride through the vineyards of this beautiful valley?</p> <p>Trust the Robertson Riding School to make the mule-ride and outrides treat, a reality.</p> <p>The ride begins on the farm of Hansie Volschenk from where your host Leandi, will dazzle you with stories about the valley and horses. To get you into a harvesting mood we will stop at Major's Hill to enjoy a tasting of their range of wines.</p> <p>From there through the vineyards back to home.</p>
Time:	Mule rides: 10h00 14h00 Outrides: by appointment	
Capacity:	6	
Cost:	<p><u>Mule rides:</u></p> <p>R120pp for 2 persons; R100pp for 4 persons; R80pp for 6 persons</p> <p><u>Outrides:</u></p> <p>R150 for 1 hour per person; R200 for 2 hours per person</p>	
Included:	Picnic, wine, juice and snacks	
More info:	Sanette / Leandi	hansiev@myisp.co.za / 082 4027 088 / 072 291 7631

ROOIBERG WINERY

What:	Mongolian Braai	<p>HOSTS: Jackie and Adrian Robinson</p> <p>Come and enjoy a Mongolian braai on the lawn at Rooiberg - chicken, bacon, pork and smoked sausage stirfried in a fruit juice based sauce together with julienne vegetables and then served with basmati rice and a sweet 'n sour sauce</p>
Date:	27 Feb	
Time:	11h00-15h00	
Capacity:	n/a	
Cost:	R45	
Included:	Complimentary Muscadel	
More info:	Jackie Robinson	jackie@rooiberg.co.za / 023 626 1243

ROSENDAL HARVEST SPA-TREATMENT

What:	Rosendal Vino Therapy	<p>HOST: Sanri Louw</p> <p>Experience the harvest time in our picturesque vineyards of the Robertson Wine valley and come to relax the tense muscle with the same product - try out our new grape-seed products in a SPA treatment.</p> <p>TheraVine's patented process draws on extracts of the vine's powerful anti-oxidants which are known to successfully combat ageing as well as act as an anti-dote to stress & pollutants</p> <p>This special offer is only valid for the Harvest Treat weekend.</p> <p>- Theravine Nutritional Grapeseed Facial 1h 15min R360</p>
Date:	26 Feb 27 Feb 28 Feb	
Time:	Per booking	
Capacity:	n/a	
Cost:	R360	
Included:	Treatment	
More info:	Sanri Louw	spa@rosendalwinery.com / 023-6261570 / 072 686 2031

VAN LOVEREN

What:	Van Loveren Guess the Grape Barrel Room Tasting	<p>HOST: Owner Wynand Retief and Bonita Malherbe</p> <p>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.</p>
Date:	26 Feb	
Time:	15h00-16h00	
Capacity:	14 pax	
Cost:	R30 pp	
Included:	Brief cellar tour and comparative tasting	
More info:	Vida Rossouw	tastings@vanloveren.co.za / 023-6151505

VAN LOVEREN (...continued)

What:	Van Loveren Guess the Grape Elandsberg tasting	<p>HOST: Wine grower Hennie Retief and Bonita Malherbe</p> <p>Join us for a guided 4x4-drive of the Fish Eagle Hiking Trail to the lookout point of <i>Elandsberg</i>. Here you will be able to sample some of our best wines and the grapes they're made of - all while enjoying panoramic views of the valley. With an abundance of flora and bird species - and many picture-perfect scenes it will be a morning to remember. No vehicle needed, all visitors will be driven by ourselves. Visitors need to sign an indemnity form beforehand.</p>
Date:	27 Feb	
Time:	10h30-13h00	
Capacity:	14 pax	
Cost:	R100 pp	
Included:	Wine tasting, 4x4 drive and harvest snacks	
More info:	Vida Rossouw	tastings@vanloveren.co.za / 023-6151505

WELTEVREDE FAMILY ESTATE

What:	The Making of Methode Cap Classique	<p>HOST: Philip Jonker</p> <p>Philip Jonker will take you through the production process of Cap Classique from A-Z. From grape picking to base wine tasting, disgorging and of course enjoying the end product. The tasting of all four Philip Jonker bubbliies will commence in the underground maturation cellar by candlelight. As you leave you will receive a bottle of The Ring Cap Classique to enjoy at home and the restaurant will be open for those who want to extend their visit.</p>
Date:	26 Feb 27 Feb	
Time:	10h00 – 12h30	
Capacity:	20	
Cost:	R 200pp	
Wine included:	Yes	
More info:	Elzette Steyn	

WOLVENDRIFT

What:	Wolvendrift goes 'Locavore'	<p>HOST: Jan Klue</p> <p>Come and experience a day of harvesting and making wine at Wolvendrift with the winemaker, Jan Klue followed by a light lunch on our Vineyard Deck overlooking the Breede River, including a wine tasting.</p> <p>8:00 – 8:30 Coffee and briefing 08:30 – 9:30 Harvesting 9:30 – 11:30 Wine making in the cellar 11:30 – Lunch and wine tasting</p>
Date:	26 Feb	
Time:	08h00	
Capacity:	12	
Cost:	R150	
Wine included:	Yes	
More info:	Alett Bruwer	wolvendrift@gmail.com / 023-616 2890

WOLVENDRIFT (...continued)

What:	Harvest Market	HOST: Robertson Farmers' Market
Date:	28 Feb	<p>Wolvendrift Private Cellar in conjunction with the Robertson Farmers Market is hosting this special, exclusive "Harvest Market" on the banks of the Breede River. Braai your own lunch (meat packs and crockery & cutlery supplied) and enjoy a glass of wine or two with friends on the lawn. Kids entertainment such as jumping castle, face painting, sandpit, tractor trips through the vineyards etc. Come and lay your hands on delicious and extraordinary produce from the valley such as freshly harvested fruit and vegetables, fresh bread, condiments and preserves, award winning Olyfberg olive oil and olives, confectionary (nougat, chocolate salami among other treats) freshly squeezed fruit juice, freshly brewed coffee, lifestyle and decor goodies, something for the little ones and much much more. A country "affair" not to be missed!</p>
Time:		
Capacity:	n/a	
Cost:	n/a	
Wine included:	no	
More info:	Renate le Roux	renate@lando.co.za / 076 149 3663

ZANDVLIET

What:	From Berry to Bottle	HOST: Paul de Wet
Date:	27 Feb	<p>A look into this remarkable passage with CHARDONNAY and SHIRAZ</p> <p>Taste and evaluate grape juice from these cultivars; from freshly squeezed through various stages of fermentation, maturation and the resulting bottled wines.</p> <p>Duration: 45 - 60 minutes</p>
Time:	10h30 12h00	
Capacity:	20 per session	
Cost:	R60pp	
Included:	Wine tasting, incl snacks	
More info:	Sonja Cilliers	info@zandvliet.co.za / 023-6151146