HANDS-ON HARVEST
Ashton | Bonnievale | McGregor | Robertson
Taste the lifestyle!
handsonharvest.com
1 - 3 MARCH 2019
Explore award-winning wineries hosted in country charm during harvest.

GRAPE PICKING & STOMPING | ‘MOS’-EXPERIENCES | CELLAR TOURS
WINE BLENDING & TASTING | WINE PAIRINGS | BOAT CRUISES
KIDS ACTIVITIES | LIVE MUSIC | BUBBLY, BRANDY, GRAPPA TASTINGS
WINEMAKERS’ DINNER | PICNICS WITH A VIEW | COUNTRY HOSPITALITY
TRAIL RUN | FARMER’S MARKET | WINE SAFARI

#TASTETHELIFESTYLE #HANDSONHARVEST #COUNTRYLIFE
PICNIC BASKETS & MORE
FRIDAY 1 MARCH – SATURDAY 2 MARCH

Time:  Fri: 09:00 - 16:00
       Sat: 10:00 - 13:00

Cost: R350 per basket including a bottle of wine
Cost Kids: R80 per picnic, includes juice and toy

Come and enjoy a delicious picnic in our beautiful garden to celebrate the end of another Harvest.

Contact: Michelle Brown
Booking: marketing@ashtonwinery.com | 023 615 1135

ashtonwinery.com

#simplywine @ashtonwinery

HANDS-ON HARVEST
Ashton | Bonnievale | McGregor | Robertsport

Taste the lifestyle!
MEDITERRANEAN CUISINE
"THE SOUTH AFRICAN WAY"
FRIDAY 1 MARCH

Time: 18:30 for 19:00
Cost: R500 pp
Capacity: 30

Enjoy a 3 course meal prepared by Plum Kitchen and all Arendsig Single Vinyard Wines - Come celebrate the 15th Vintage of Arendsig Single Vineyard Wines and be one of the first to taste the 2018 Vintage Wines. It is a wonderful milestone to share this special occasion with you.

Contact: Lizelle
Booking: Lizelle@arendsig.co.za  |  076 853 0605

arendsig.co.za  #winemakersdinner
Arendsig on Fire will be taking place beside the banks of the Breederivier with a feeling of tranquility viewing a beautiful scenery. Lourens will present the wine tasting at 12:00 while the food is being prepared and slow cooked on an open fire. After the wine tasting, guests will enjoy a starter and a game of croquet while waiting for the main course to be served. Dessert will follow soon after.

Contact:  Lizelle
Booking:  Lizelle@arendsig.co.za  |  076 853 0605

arendsig.co.za   #arendsigonfire
The Bruwer family invite you to visit Café Maude restaurant for a Buffet table that caters for everyone's taste. Whether you want to sip on wine at brunch or enjoy a family-sized buffet feast, the variety of meats and salad will definitely hit the spot. 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.

Contact: Johan | Francois | Tania
Booking: cafemaude@boncourage.co.za | wine@boncourage.co.za
023 626 6806 / 023 626 4178

boncourage.co.za
BACK TO THE ORIGIN WITH A TERROIR TOUR
FRIDAY 1 MARCH & SATURDAY 2 MARCH

Time:       Fri: 14:00, 17:00  |  Sat: 11:00, 14:00, 17:00
Duration:   60 - 90 minutes.
Cost:       R200 pp
Capacity:   12

Join our winemaker, Aldert Nieuwoudt, to taste our wines where it originated from with a tour through our vineyards with a scenery overviewing the terroir.

Contact:    Rochelle / Roniël
Booking:    info@bushmanspad.co.za | 023 616 2961

bushmanspad.co.za

@bushmanspad1  #bushmanspad

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Taste the lifestyle!
BISTRO AND WINE TASTINGS
FRIDAY 1 MARCH | SATURDAY 2 MARCH

Time:  Fri: 09:00 - 17:00  |  Sat: 10:00 - 16:00
Cost:   Various

Be whisked away by the magical sounds of the flute as Clive serenades you on Saturday, 2 March whilst enjoying our delicious bistro offerings including our renowned cappuccino and award winning wine – available by glass and or bottle.

Contact:  Hirchill and Shandre
Booking:  info@esona.co.za  |  076 343 5833

esona.co.za

Facebook: esonawine  Twitter: esona_thevery1  Instagram: esonawine

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Taste the lifestyle!
Our “Taste-the Difference” wine tasting experience is more than just tasting wine. It is conducted in our unique 100+ year old underground fermentation tanks (kuip). You will ‘taste the difference’ between two vintages of three cultivars (Sauvignon Blanc, Chardonnay, Shiraz), the difference of taste and aroma of the three wines in ordinary wine glasses compared to grape specific glasses (RIEDEL – crystal glasses). Pairing each of our wines with 3 different chocolates and food preserves while listening to music paired with specific wine. Rowan and Caryl have procured paintings from a little-known artist in Gauteng, to which the wine can be paired...really a unique experience!

Contact: Hirchill and Shandre
Booking: info@esona.co.za | 076 343 5833

esona.co.za

Facebook: esonawine Twitter: esona_thevery1 Instagram: esonawine

HANDS-ON HARVEST
Ashton | Bonnievale | McGregor | Robertsor

Taste the lifestyle!
Esona Boutique Wine Estate 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 and Shandre
Booking:  info@esona.co.za   |   076 343 5833

Facebook: esonawine          Twitter: esona_thevery1          Instagram: esonawine
HARVEST AND BLENDING EXPERIENCE
SATURDAY 2 MARCH

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. 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 Grace@Excelsior Deli and a game of boules on the lawns.

Contact:  Ernest Reyneke
Booking:  ernest@excelsior.co.za
          071 382 9451   |   023 615 1980

excelsior.co.za

#TASTETHELIFESTYLE
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#COUNTRYLIFE
Taste the lifestyle!
Time: 19:00  
Cost: R395 pp  
Capacity: 30

Join us for a White Wine Food and Wine pairing in a beautiful outdoor setting under the pecan nut trees. Each one of the Jan Harmsgat white wines will be paired with a culinary delight. Live entertainment.

Contact: Nicole Manuel  
Booking: reservations@janharmsgat.com 087 057 4507
WORKING FOR YOUR BREAKFAST
SATURDAY 2 MARCH

Time: 07:00 - 11:00
Cost: R 170 pp (Tractor ride and breakfast),
     R140 pp (Breakfast only)
     Children under 12 years: R65 pp (Tractor ride and breakfast)
Capacity: 25

Start the day by grape harvesting: picking your own basket of grapes to contribute to the next barrel of Jan Harmsgat Wine or take same grapes home for your own Verjus! After the harvesting session join us for a scrumptious breakfast under the Pecan nut trees.

Contact: Nicole Manuel
Booking: reservations@janharmsgat.com
         087 057 4507

jhghouse.com

#jhgmoments  #jhgcountryhouse  Facebook: JHGCountryHouse  Twitter: JHGCountryHouse

HANDS-ON HARVEST
Ashton | Bonnievale | McGregor | Robertsgar
Taste the lifestyle!
Time: 19:00
Cost: R425 pp
Capacity: 30

Join us for a Red Wine Food and Wine pairing in the original wine Cellar. Each one of the Jan Harmsgat red wines will be paired with one of our culinary delights. Live entertainment.

Contact: Nicole Manuel
Booking: reservations@janharmsgat.com
087 057 4507

jhghouse.com

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Hands-On Harvest
Ashton | Bonnievale | McGregor | Robertson

Taste the lifestyle!
Join us for a cozy harvest celebration Sunday lunch in the old wine cellar. Lunch will be served with a glass of Jan Harmsgat red wine of your choice.

Contact: Nicole Manuel
Booking: reservations@janharmsgat.com
087 057 4507
SAVOURY PLATTERS AND TASTING
FRIDAY 1 MARCH

Time: 10:00 - 16:00
Cost: R150 for platter, R50 pp tasting

Savoury platters and wine tasting.

Contact: Melané or Benita
Booking: lordswinery@breede.co.za  |  023 625 1265

lordswinery.com

@lordswines

HANDS-ON HARVEST
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Taste the lifestyle!
THE MARKET @ LORD'S WINES
SATURDAY 2 MARCH

Time:  10:00 - 16:00
Cost:  Free

A day filled with food, crafts, music and award winning wines.

Contact:  Melané or Benita
Booking:  lordswinery@breede.co.za  |  023 625 1265

lordswinery.com

@lordswines
5-COURSE WINE PAIRING
FRIDAY 1 MARCH

Time: 18:30
Cost: R625 pp

Join us for a 5-Course dinner paired with Kranskop Wines at Restaurant Succulent.

Contact: Melanie Snoek
Booking: succulent.restaurant@yahoo.com
082 629 0501

restaurantsucculent.com
HARVEST BREAKFAST
SATURDAY 2 MARCH

Time:  08:00
Cost:  R185 pp

Join us Kranskop Harvest breakfast at Kranskop.

Contact:  Melanie Snoek
Booking:  succulent.restaurant@yahoo.com
          082 629 0501

@RestaurantSucculent
restaurantsucculent.com

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SUNSET WINE SAFARI
SATURDAY 2 MARCH

Time: 18:00 - 20:30
Cost: R350 pp
Capacity: Min 8 Max 22

Get off the beaten track with an open-air sunset cruise through the beautiful Klaasvoogds Meander.

Stop over at Kranskop Wines for a vineyard drive with passionate winemaker, Newald Marais, to learn more about the areas unique terrior and the production of traditional perfected basket pressed wines. Return to the Tasting Room for a cellar tour.

Step up to the deck where you can relax and take in the magnificent views. Sip wine with snacks, under the sun setting sky, while surrounded by the vineyards of origin.

Contact: info@winevalleysafari.com | 081 740 0145

kranskopwines.co.za  winevalleysafari.com
Weekend Package - 2 Nights Garden Suite Accommodation, including Breakfast, Friday dinner & Saturday lunch

Weekend Package - Stay 2 nights and get 15% off!
- Garden Suite accommodation for Friday & Saturday night, 01 & 02 March, at Mimosa Lodge, Montagu
- Breakfast Saturday & Sunday morning, 02 & 03 March
- 5-Course Fine Wine & Dine dinner Friday night at Mimosa Lodge, 01 March
- Price per person sharing (single tariff available on request)
- T&C applicable
- Package Price: R2363.00 per person sharing (minimum 2 nights stay)

Alternative Options for the Weekend:
- One night garden suite accommodation at Mimosa Lodge, including breakfast @ R1040 per person sharing, per night
- Friday night Fine Wine & Dine dinner at Mimosa Lodge @ R700 per person

Pre-booking is essential in order to avoid disappointment

Contact: Elma Jass
Booking: info@mimosa.co.za | 023 614 2351

mimosa.co.za

SEDUCTION FOR THE TONGUE... SUNSHINE FOR THE SOUL...
FRIDAY 1 MARCH – SATURDAY 2 MARCH
CELLAR TOUR & BUBBLY TASTING
SATURDAY 2 MARCH

Time: 11:00
Cost: R50 pp
Cost kids: Free
Capacity: 30

Visit our beautiful wine farm and go on a guided cellar tour and taste our MCC's with the the winemaker.

Contact: Rachelle
Booking: admin@paulrenemcc.co.za | 023 626 2212

paulrenemcc.co.za

#paulrenemcc #bubbles
GARDEN OF BUBBLES
SATURDAY 2 MARCH

Time: 10:00 - 17:00
Cost: Free
Cost kids: Free

Join us for a relaxing summers day. Enjoy a bottle of our MCC on the lawn, with live music and delicious meals from our foodtruck. Own food and drinks not allowed.

Contact: Rachelle
Booking: admin@paulrenemcc.co.za | 023 626 2212

paulrenemcc.co.za

#paulrenemcc #bubbles
TASTE LOCAL IS LEKKER
FRIDAY 1 MARCH – SUNDAY 3 MARCH

Time: 09:00 - 16:00
Cost: Vary
Please book for Sunday Lunch

Enjoy homemade and local dried fruits, cookies, jams, teas, hot sauces, olives and oils. Share a delicious meal with family and friends. Breakfasts, quiches, pies, burgers, pizzas, meats, salads.

Contact: Jonathan
Booking: farmstall@platform62.co.za | 023 615 1834

platform62.com

#platform62eatery #localislekker
TASTE THE BUBBLES
FRIDAY 1 MARCH – SUNDAY 3 MARCH

Time: 09:00 - 16:00
Cost: R50 pp
Capacity: 6 - 8 per group

Discover the history of Methode Cap Classique and Sparkling wines. An exciting and interactive tasting of the best of the valley!

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

platform62.com

#platform62    #wynbydietrein
TASTE THE BRANDY BARREL
FRIDAY 1 MARCH – SUNDAY 3 MARCH

Time: 10:00 - 16:00
Cost: R90 pp
Capacity: 6 - 8 per group

Enjoy premium brandies paired with a variety of chocolate and dried fruit. Take home a beautiful brandy glass. Tastings every hour. 30 min sessions.

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

platform62.com

#platform62 #wynbydietrein

HANDS-ON HARVEST
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Time:  09:00 - 17:00
Cost:   Varies

Proudly South African handmade products.

A unique selection of gifts, soaps, plants, home décor and fine art photos.

Contact:  Jonathan
Booking:   farmstall@platform62.co.za   |   023 615 1834

platform62.com
Time: Fri: 08:00 - 12:00 | Sat: 09:00 - 12:00
Cost: R100 pp
Cost kids: R50 pp (includes fruit juice)

Red Chair breakfast with a glass of orange juice or Brut Sparkling Wine @ R100. 2 Eggs, bacon, Bodega relish, fried mushrooms, 2 pork bangers and a slice of toast. "Mosbolletjies" on arrival (Semi sweet bun).

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

rooiberg.co.za
ONS HOU OPTOG!
SATERDAG 2 MAART

Tyd: 18:00 open hekke - vertoning begin 20:00
Koste: R200 pp

Rietvallei bied met trots aan die produksie wat die hele Suid-Afrika aan die praat het- O my Folk as deel van die Optog! produksie.

Ons verwelkom vir Johné van Huyssteen, Koos Kombuis, Herman Kleinhans, Bottomless Coffee (en hulle kombi’s) vir `n aand van lekker Afrikaanse Folk musiek.
Bring eie piekniekmandjie of bestel een gemaak deur Kokkedoor-finale Toitnrette du Toit. R250 per mandjie (2 persone).

Groep besprekings 8 of meer: Kontak Rietvallei en jou tafel word gereserveer.

Kontak: info@rietvallei.co.za | 023 626 3596
Kaartjies: iTickets & Rietvallei Wine Estate

rietvallei.co.za
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 Marc (what the Italians call 'Grappa'), Eau de Vie and a sensational Orange Liqueur, with a German still (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’. It 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 Rosenbach
Booking: tanagra@tanagra.co.za  |  023 625 1780

tanagra.co.za
BOAT CRUISES
ON THE BREEDE RIVER
FRIDAY 1 MARCH – SUNDAY 3 MARCH

Time: Fri: 11:00 - 15:00 | Sat: 11:00 - 16:00;
   Sun: 11:00 - 15:00
Cost: Adult: R80 | Kids 3-12: R20 pp
Capacity: 36 per trip on the hour.

Enjoy a relaxing cruise on the Breede River while enjoying delicious treats purchased in our self help deli.

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

viljoensdrift.co.za

@Viljoensdrift

HANDS-ON HARVEST
Ashton | Bonnievale | McGregor | Robertsov

Taste the lifestyle!
DELICIOUS PICNIC BASKETS IN OUR SELF HELP DELI
FRIDAY 1 MARCH – SUNDAY 3 MARCH

Time:  
Fri: 10:00 - 16:30 | Sat: 10:00 - 16:30
Sun: 10:00 - 15:30

Cost:  
Varies

Visit our self help deli and pack your own picnic basket. Choose from various items including freshly baked breads, cold meats, variety of cheeses, pate and preserves. Items purchased in our deli can be taken with you on the cruise to make it more enjoyable.

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

viljoensdrift.co.za

@Viljoensdrift

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Taste the lifestyle!
WINE TASTING AND WINE SALES
FRIDAY 1 MARCH – SUNDAY 3 MARCH

Time:  
Fri: 10:00 - 17:00  |  Sat: 10:00 - 17:00
Sun: 10:00 - 16:00

Cost:  
Free Wine Tasting
Wine Sales: prices vary

Taste our award-winning wines free of charge. We offer Cap Classique, Sparkling Wine, Dry Whites, Dry Reds and Dessert Wines.

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

viljoensdrift.co.za

@Viljoensdrift
WINE TASTING BY CANDLELIGHT IN THE UNDERGROUND CELLAR

SATURDAY 2 MARCH

Time: 11:00 & 14:00
Cost: R120 pp
Capacity: 20

Come and taste the premium wines of Weltevrede Wine Estate in the underground cellar.

Contact: Elzette Steyn
Booking: info@weltevrede.com
023 616 2141 | 074 228 8580

weltevrede.com
CHOCOLATE AND CHEESE TASTING
FRIDAY 1 MARCH & SATURDAY 2 MARCH

Time: All day from 09:00 - 15:00
Cost: R100 pp
Capacity: 20

Chocolate and cheese tasting paired with the Weltevrede Simplicity Range of wine.

Contact: Elzette Steyn
Booking: info@weltevrede.com
023 616 2141 | 074 228 8580

weltevrede.com
Tutored Wine Blending Experience
10:00 & 13:00 | R150 pp
Blend your own unique bottle of wine, artistically wax cork and taken your creation home

ClemenGold & Zandvliet Wine Synergy
11:00 & 14:00 | R100 pp
Unique pairing of 4 very different citrus based products paired with 4 very different Zandvliet Wines

Contact: Leslie Sipambu / Francine Pietersen
Booking: tasting@zandvliet.co.za / francine@zandvliet.co.za
023 615 1146 (Booking essential)
THE MARKET

@ Lords' Wines

SATURDAY
2 MARCH 2019
10:00 - 16:00

AWARD WINNING WINES
ARTS | CRAFTS | FOOD
HARVEST FAMILY MARKET

SUNDAY, 3 MARCH 2019
10:00 - 15:00, VILJOENSDRIFT WINES
FREE ENTRANCE | R30 WINE TASTING GLASS

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