



STELLENBOSCH  
WINE ROUTES



## newsletter - april 2009

Slowly but surely the leaves are changing colour, and the evenings are getting chilly.

This is my absolute favourite time of year. As harvest draws to a close, most members I have spoken to, are convinced that 2009 will be one of our best vintages.

Now is your time to enjoy the last of our summer days, by visiting our beautiful wine farms. We have a wonderful selection of events for you to choose from. For a complete list, click [here](#).



On Friday 3 April you can Jazz it up at **Jordan Wine Estate**, and celebrate the change of season on a smooth and chilled-out note. Relax on the lawn with a glass of Chameleon wine, good company and music by Ramon Alexander.

Tickets are R60pp and include a glass of wine. Cheese platters are available at R40 per couple sharing.

To book your place, phone Robyn (021) 881 3441, or e-mail [info@jordanwines.com](mailto:info@jordanwines.com).

Also on Friday 3 April, the **Bottelary Hills Wine Centre** has their regular wine tasting event of more than 20 local wine producers, from 17:00 to 20:00. Tickets are R30 each, and include a tasting glass, free tasting of all the wines, and a R10 voucher for snacks, wine or purchases at the wine centre.



Two restaurants in the area (Rosé Deli and The One and Only Restaurant) are open and are charging no corkage for wine bought at the tasting event. For more info, phone (021) 865 2955, or visit [www.bhwc.co.za](http://www.bhwc.co.za).

stellenbosch wine routes



**Hidden Valley Wines** is offering their Platter on the Patio on Saturday 4 April.

The famous winemaker's platter easily serves two, and includes artisanal cheese, preserves, onion marmalade, salad greens, a cream cheese spread and freshly baked ciabatta and lavish flat breads.

R195 includes the platter for two and a wine tasting. Bookings are essential, phone (021) 880 2646, or [tasting@hiddenvalleywines.com](mailto:tasting@hiddenvalleywines.com).

On Sunday 5 April, Hugh Masekela is celebrating his 70th birthday at **Moyo**, the African restaurant on Spier Estate. You can share in the celebrations by booking a table for lunch.

Entertainment includes live jazz bands, the Moyo performers and a roving saxophonist. The lunch buffet is R225 per person, and runs from 12:00 – 16:00.

Bookings for lunch can be made by phoning (021) 8091133 or via e-mail on [stellres@moyo.co.za](mailto:stellres@moyo.co.za).



Enjoy the spectacular views of pristine Stellenbosch while strolling through **Bilton Wine Estate**, situated at the foot of the majestic Helderberg Mountains. The refreshing five-kilometre vineyard route at Bilton meanders for approximately an hour and surrenders a variety of enchanting landscapes.

The circular route starts at the beautiful old Cellar, which dates as far back as 1824, before winding through the vineyards, eucalyptus forest and lemon orchards and on to the middle dam. This is a haven for bird watching and the ideal place for relaxing and taking in the natural beauty before strolling back down to the Cellar for a light picnic on the sprawling lawns under majestic old oak trees.

Bookings for the walk and picnic are available at the Bilton cellar for R70 an adult, while children pay R50 and receive a free lucky packet as well. The walk itself is R20.



Other options at Bilton, for those that have worked up a thirst and an appetite from the leisurely surroundings, include breakfast or lunch with a wine tasting in the restaurant. The restaurant is open daily and the kitchen closes at 14h00.

Bilton Wines is open for tastings and sales from 09h00 – 18h00, Mondays to Fridays and from 10h00 – 16h30 on Saturdays. For further information or tasting bookings contact Bilton Wines on Tel: (021) 881 3714 or visit [www.biltonwines.com](http://www.biltonwines.com).

For all our Easter specials and events, click [here](#).

This month I would like to welcome three new members to the Stellenbosch Wine Routes.



**Thelema Mountain Vineyards**, is located in the Greater Simonsberg sub-route, on the Helshoogte Pass. In 1983 Gyles Webb, a former accountant, and his wife's family bought a run-down fruit farm on the southern slopes of the Simonsberg Mountain. A winery was built, and the orchards made way for vineyards. This family-owned and operated wine estate rapidly made a name for itself with stylish Chardonnays and classic Cabernet Sauvignons. Meticulous attention to detail in the vineyards has paid off - Thelema has been, for three years running, adjudged to have the best vineyards in the Stellenbosch region and remains a benchmark for viticultural excellence in South Africa.

The estate practices sustainable agriculture to ensure that the healthiest fruit is grown and harvested. The winery is open for visitors on Monday to Friday, 9:00 – 17:00, and Saturdays from 10:00 – 15:00. For more information, visit [www.thelema.co.za](http://www.thelema.co.za), e-mail [wines@thelema.co.za](mailto:wines@thelema.co.za), or phone (021) 885 1924.



**Waterstone Wines** was established in 2005, as a collaboration Pim de Lijster and Reino Kruger. The name arose from the joining of two natural elements – one a symbol of foundational strength; the other a necessity for refreshing life. 'Waterstone' tells of the partnership of people working together with Mother Nature, to create something of pleasure and enjoyment. Located on Winery Road in the Helderberg sub-route, tastings are arranged by appointment.

Visit [www.waterstonewines.co.za](http://www.waterstonewines.co.za) for more info, e-mail [info@waterstonewines.co.za](mailto:info@waterstonewines.co.za), or phone (021) 842 2942.



**Kingskloof Vineyards** was established by the Newton-King family in 1935. Located on the high, south-facing slopes of the Helderberg, Kingskloof is not only breathtaking in its raw beauty, but also proud of its beautiful wine, produced in small quantities as single vineyard wines.

Tastings are arranged by appointment, phone (021) 951 6896. Visit [www.kingskloof.co.za](http://www.kingskloof.co.za) for more info, or e-mail [richard@kingskloof.co.za](mailto:richard@kingskloof.co.za).

Have you always dreamt of making your own wine? Think you can probably do it just as well as the professionals? Well, now is your chance!



Entries are now open for the 26th annual **Blaauwklippen Blending Competition**. This unique competition is open to all wine clubs and has been going strong for the past 26 years. This makes it one of the oldest wine competitions in South Africa. No expert wine knowledge is needed, just membership to a wine club, as well as a taste for good wine!

This year sees the inception of a new trophy for the best newcomer wine clubs, to give clubs who have never entered before recognition, and to motivate them to enter.

"The Blaauwklippen Blending Competition has experienced a steady growth in entrants over the past four years and with the Newcomer Trophy, we hope to welcome first time entrants, introducing them to the fun side of wine. It is after all the perfect excuse to start your own wine club, so get your friends together and starts a club!" says Rolf Zeitvogel, cellar master and Managing Director of Blaauwklippen.

For 2009, entrants will receive a selection of four wines from the 2007 and 2008 vintages (2008 Cabernet Sauvignon, 2007 Malbec, 2008 Merlot and 2008 Shiraz). The closing date for registration is Friday 17 April 2009. A personal blend recipe from each club must then be submitted to Blaauwklippen by Monday the 22nd of June 2009.

At the estate, the cellar master will then make up all the entered blends, and a panel of judges will select the four finalists. These four finalists are invited to an exclusive dinner at Blaauwklippen on Saturday 5 September 2009 where the winner will be announced.

The winning blend will be bottled under the Blaauwklippen Barouche label and recognition will be given to the successful wine club on the back label. The winning club and three finalists also win other great prizes, including wine, return airfares and accommodation for the weekend of the prize giving, and glassware from Vitria.

Registration fee: R168 per wine parcel, including the four wines, and a plastic measuring cylinder. Transport and additional hampers excluded.

For more information contact Renate at Blaauwklippen: (021) 880-0133 or [renate@blaauwklippen.com](mailto:renate@blaauwklippen.com) or visit [www.blaauwklippen.com](http://www.blaauwklippen.com).



Running under the theme: 'share. innovate. inspire.', the **2009 South African Wine Tourism Conference** will take place at the beautiful Vineyard Hotel & Spa in Newlands, Cape Town on Tuesday 21 July and Wednesday 22 July 2009.

With the enormous growth potential of the Wine Tourism industry in South Africa, this must attend two-day event aims to provide delegates with access to information on the latest trends and best practices in the \$15 billion global wine tourism industry and the opportunity to network with key decision makers.

The organisers have invited a wide range of exciting international and local specialists and panel members to share their wealth of experience and knowledge.

Visit [www.winetourismconf2009.co.za](http://www.winetourismconf2009.co.za) for more details.

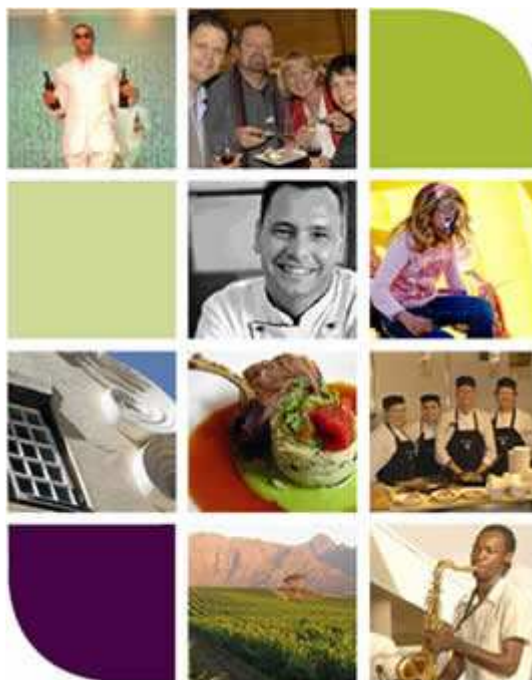
THE date for the annual **Stellenbosch Wine Festival** has been set : 30 July to 2 August 2009. Annually this festival plays host to thousands of local and international visitors who come to chase away the winter cold with a glass of Stellenbosch's best. Visitors will be able to sample some 500 wines made by the most jovial, professional and fun-loving wine community in the world. There are wines on offer to suit every palate, as well as every pocket. Our on-site wine boutique will be well stocked with your favourite find of the Festival! But the fun doesn't stop there...

See how Stellenbosch celebrities and winemakers sweat it out in the kitchen! Broaden your mind at our interesting, informative and sometimes tongue-in-cheek wine lectures. There is of course great local fare on offer, including cheeses, olives and traditional, hearty dishes.

Festival highlights also include comparative varietal tastings, exclusive meet-the-winemaker dinners, live music from local talent, as well as fashion shows. Also included is the popular Wine Connoisseurs Evening on Thursday 30 July, for the more serious wine lovers.

The more sporty wine enthusiasts can enter the Mountain Bike Challenge on Saturday - lucky draws and big prizes up for grabs!

The festival offers fun for the whole family. Kids will be entertained on Sunday while you relax and taste the finest Stellenbosch wines.



Tickets for the festival are available at the door and from Computicket.

<b>Thurs 30 July</b>	R150	<b>16:00 - 21:00</b>
	(Connoisseurs' Evening, incl snack and bubbly)	
<b>Fri 31 July</b>	R100	<b>16:00 - 21:00</b>
<b>Sat 1 August</b>	R120	<b>11:00 - 17:00</b>
	(Rugby broadcast from 17:00 - 19:00)	
<b>Sun 2 August</b>	R100	<b>11:00 - 16:00</b>
	(Kids under 18 enter for free)	
<b>Golden Pass</b>	R300	<b>Valid all days</b>

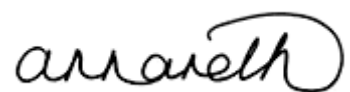
Entrance fee includes a tasting glass, with a R10 saving for American Express® Card holders.



Click [here](#) for more info, or phone (021) 886 4310.

Breathe it, taste it, but most of all...live it! See you all there!

Until next time, cheers!



**Annareth Bolton**  
**CEO Stellenbosch American Express® Wine Routes**

*Proudly sponsored by:*

