



# THE BEST OF SOUTH AFRICA

A Luxury Wine and Food Safari to the Cape Winelands

**NOVEMBER 17<sup>th</sup> – 22<sup>nd</sup> 2024**

— Hosted by Cathy van Zyl MW —

**US \$3,995** per person  
+ US\$100 administration booking fee

Some say that the winelands in South Africa are the most beautiful of any worldwide. But one thing is for sure, the quality and style of the Cape's wines have undergone a dramatic revolution. They win dozens of awards at major international competitions and the country is poised to become the next big thing. It's an exciting time in its long history to experience the wines of South Africa.

## COME AND DISCOVER

*This is a sample itinerary. The final itinerary should be almost identical once the last wineries confirm.*

**SWARTLAND STYLES** with visits to the revolutionary and innovative wines of **Mullineux** and **David & Nadia Sadie**.

**COOL CLIMATE CLASSICS** in the Constantia ward with a gourmet lunch in the vineyards of **Klein Constantia** and a visit to the historic **Groot Constantia**.

**BURGUNDIAN SAVOIR-FAIRE** in the Hemel-en-Aarde Valley with a visit to **Bouchard Finlayson** and lunch with the owners of **Hamilton Russell**.

**STELLENBOSCH SPECIALTIES** with visits to **Ken Forrester** and **Kanonkop**, lingering lunch at **Vergelegen**, and decadent dinners at **Lanzerac** and **Delaire Graff**.

**FIRST CLASS TREATMENT** at our hotels **Belmond Mount Nelson** (Cape Town), **The Marine Hermanus** (Hermanus), and **Lanzerac Estate** (Stellenbosch), and a welcome dinner with leading South African winemakers in Cape Town.



**FINE VINTAGE**

BY JAMES CLUER MW

[www.FineVintageLtd.com](http://www.FineVintageLtd.com)

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## YOUR HOSTS

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### CATHY VAN ZYL, MW

Cathy became the first Master of Wine on the African continent in 2005. She is now the chair of the Institute of Masters of Wine, and previously served as chair of its education committee.

Cathy judges locally and internationally

She occasionally contributes to wine journals and websites around the world but spends most of her wine-time as associate editor of Platter's South African Wine Guide.

In 2019, she was named as the Cape Wine Masters' Personality of the Year for her passionate promotion of South African wines at every conceivable opportunity.

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## PRICE

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### US \$3,995 (plus \$100 administration booking fee)

The price includes 5 nights' accommodation at 3 luxury hotels, all meals included in the itinerary, superb wines at all meals, all estate visits and tastings, and local transport during the tour dates. Flights and travel arrangements to Cape Town, items of a personal nature, and travel insurance are not included. We recommend that you contact your travel agent to arrange travel insurance.

There is a US\$850 supplement for single travelers for a single occupancy hotel room.

Deposit at booking: \$100 non-refundable booking administration fee

120 days from start: Remaining deposit (plus single supplement if applicable)



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### ITINERARY | DAY 1

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#### DAY 1 – SUNDAY, NOVEMBER 17<sup>TH</sup> – WELCOME RECEPTION

##### 5.00 PM

Your South Africa Wine Safari begins with a reception at the Belmond Mount Nelson, your hotel for the first two nights. Cathy will greet you with an introduction to the wines of South Africa, accompanied by canapés and a variety of different wine styles. The reception will finish around 7.00pm and the rest of the evening is free to explore Cape Town and rest from jet lag. Your accommodation at the Belmond Mount Nelson is included for this night.

##### Meet at:

##### The Belmond Mount Nelson

76 Orange Street, Cape Town 8001

Tel: +27-21-483-1000

[www.mountnelson.co.za](http://www.mountnelson.co.za)

The Belmond Mount Nelson is our hotel for the first 2 nights. Located at the foot of Table Mountain, it is approximately 30 minutes by taxi from the airport and 15 minutes by taxi from the popular shopping and restaurant precinct, the V & A Waterfront.



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## ITINERARY | DAY 2

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### DAY 2 – MONDAY, NOVEMBER 18<sup>TH</sup> - SWARTLAND

10:00 am – Depart hotel

#### MULLINEUX FAMILY WINES

Established by Chris and Andrea Mullineux in 2007, Mullineux has been a leader in revolutionising the wines of Swartland. Their wines have earned both national and international acclaim with Andrea being recognized by Wine Enthusiast as the 2016 International Winemaker of the Year. Syrah plays a leading role here, but other Rhône varieties such as Grenache, Cinsault, and Carignan as well as South Africa's signature Chenin Blanc have also achieved a strong following. Our tasting will be followed by a casual lunch at their Roundstone Farm property. [www.mlfwines.com](http://www.mlfwines.com)

#### DAVID & NADIA SADIE

David & Nadia Sadie are an exceptionally humble husband (viticulture and winemaking) and wife team (soil science and viticulture) whose considered and metered approach has driven – and maintains – their position among the Cape's top producers. Their focus is on Grenache and Chenin Blanc, the former featuring in a single variety bottling and an elegant 'Mediterranean' blend. The latter in a single vineyard range with each vineyard reflecting a different underlying soil type (iron-rich clay, shale, and decomposed granite respectively). [www.davidnadia.com](http://www.davidnadia.com)

#### 7:00 pm – Winemakers' Dinner at The Mount Nelson

After a full day of tasting, we will return to the Mount Nelson for a 3-course dinner. Joining us that evening will be a small group of leading South African winemakers who will present their wines as paired with our dinner.



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## ITINERARY | DAY 3

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### DAY 3 – TUESDAY, NOVEMBER 19<sup>TH</sup> – CONSTANTIA

10:00 am – Check-out and depart hotel

#### KLEIN CONSTANTIA

A historic and beautiful property that dates to 1685, Klein Constantia in 1982 revived the legendary Vin de Constance – one of the 18<sup>th</sup> and 19<sup>th</sup> centuries' most coveted wines. We'll get to taste history here during a visit that will include a gourmet picnic lunch in the vineyards. [www.kleinconstantia.co.za](http://www.kleinconstantia.co.za)

#### GROOT CONSTANTIA

Dating to 1685, Groot Constantia is one of South Africa's oldest wine estates. This is an important historical site because it is often considered to be the birthplace of the South African wine industry and is famous for its unique dessert wines. We will learn about this history with a private tour of the museum and manor house followed by a tasting that will include the famous Muscat-based Vin de Constance. [www.grootconstantia.co.za](http://www.grootconstantia.co.za)

#### THE MARINE HERMANUS

We travel to Walker Bay about 90 minutes away from Cape Town to explore the fabulous Pinots and Chardonnays of this area on the coast. This 5-star Relais & Chateaux with stunning vistas of the Southern Ocean is our hotel for the night. As this is a free evening, why not relax at the spa, go and explore the little town, or dine at one of the hotel's restaurants. [www.collectionmcgrath.com](http://www.collectionmcgrath.com)



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## ITINERARY | DAY 4

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### DAY 4 – WEDNESDAY, NOVEMBER 20<sup>TH</sup> – HEMEL-EN-AARDE

10:00 am – Check-out and depart hotel

#### BOUCHARD FINLAYSON

Nestled in the Hemel-en-Aarde Valley (Afrikaans for “Heaven and Earth”), Bouchard Finlayson will greet us with a tasting of their spectacular Chardonnays and Pinot Noirs – specialities of the Walker Bay district.

[www.bouchardfinlayson.co.za](http://www.bouchardfinlayson.co.za)

#### HAMILTON RUSSELL VINEYARDS

The wines of Hamilton Russell are among the most coveted in South Africa, having earned multiple international honours including placements in the Wine Spectator Top 100. After our tasting, we will enjoy lunch with owners Anthony and Olive. [www.hamiltonrussellvineyards.com](http://www.hamiltonrussellvineyards.com)

#### LANZERAC

The Lanzerac Estate is a luxury hotel in Stellenbosch. It is set among the vineyards but boasts all the amenities of a first-class hotel. This is our home for the next two nights, and tonight we will enjoy a 3-course dinner in their fine dining room, Governor’s Hall. [www.lanzerac.co.za](http://www.lanzerac.co.za)



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## ITINERARY | DAY 5

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### DAY 5 – THURSDAY, NOVEMBER 21<sup>ST</sup> – STELLENBOSCH

9:30 am – Depart hotel

#### KANONKOP

Kanonkop is widely regarded as one of South Africa's 'first growths.' Pinotage is King, and we will sample the variety at various quality levels, culminating with the Black Label; one of the country's most highly lauded and expensive wines. [www.kanonkop.co.za](http://www.kanonkop.co.za)

#### KEN FORRESTER

Ken Forrester is a leading proponent and producer of the country's signature white grape, Chenin Blanc. We take a walk through his famous FMC vineyard and taste the wine with his talented young winemaker. A light lunch at the 96 Winery Road bistro across the street – owned by Ken and his brother – will be included in this visit. [www.kenforresterwines.com](http://www.kenforresterwines.com)

After 4-days of bus travel and winery visits, there will be free time in the afternoon to relax at Lanzerac or take a short taxi ride into Stellenbosch. Be sure to be back at the hotel for your 7:00pm departure for your final blow-out dinner.

#### JORDAN

South African roots with world-wide acclaim, Gary and Kathy Jordan have been making world-class wines since 1993 on a farm with a history going back more than 300 years. The estate features a spectacular view looking back to the Stellenbosch and Simonsberg Mountains tinged orange and pink by the Cape's fairy-tale sunsets. Their signature restaurant, the Jordan Restaurant, is led by Marthinus Ferreira, a man who has helped shape the South African food scene with his flair inspired by his childhood favourites and influences from abroad, including Chef Gordon Ramsay and Chef Heston Blumenthal. This will be a spectacular finale dinner paired with the highly-rated wines. [www.jordanwines.com](http://www.jordanwines.com)



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## ITINERARY | DAY 6

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### DAY 6 – FRIDAY, NOVEMBER 22<sup>ND</sup> – STELLENBOSCH

10:00 am – Check-out and depart hotel

#### VERGELEGEN

During our final tour and tasting at this Wine Spectator Top 100-rated estate, we will also learn about the measures taken by Vergelegen to preserve the local environment – 2,800 hectares are devoted to preserving the Western Cape’s distinct flora and fauna. Our final meal together will be a delicious multi-course lunch at Vergelegen’s restaurant, Café Fleur. [www.vergelegen.co.za](http://www.vergelegen.co.za)

#### 5: 30 PM – RETURN TO CAPE TOWN

Drop-off back at the Mount Nelson hotel.

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**Price: \$3,995 US plus \$100 US administration booking fee per person based on double occupancy.**

**There is a \$850 US per person single supplement.**

**Space is limited to 20.**

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