

LUXURY WINE TOUR OF SOUTH AFRICA

A Luxury Wine and Food Safari to the Cape Winelands

MARCH 8th to 12th, 2027

— Hosted by Cathy van Zyl MW —

US$ 5,995 *per person*

Some say that the winelands in South Africa are the most beautiful of any worldwide. 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 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.**

STELLENBOSCH SPECIALTIES with visits to **Ken Forrester** and **Kanonkop,** lingering lunch at **Vergelegen,** and decadent dinners at **Fat Butcher** and **Jordan.**

BURGUNDIAN SAVOIR-FAIRE in the Hemel-en-Aarde Valley with a tasting and lunch with the owner of **Hamilton Russell Vineyards.**

HISTORIC 'FIRST GROWTH' Vin de Constance served at a gourmet lunch at the legendary **Klein Constantia.**

CLASSY SPARKLING WINES in **Franschhoek** and **CLASSIC BORDEAUX INSPIRED** reds from **Rupert & Rothschild**.

FIRST CLASS TREATMENT at our Stellenbosch hotel located on the historic **Lanzerac Estate** and its backdrops of towering mountains and verdant oak trees

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YOUR HOST



CATHY VAN ZYL, MW

Cathy became the first Master of Wine on the African continent in 2005. She chaired the Institute of Masters of Wine's board in 2023 and 2024 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.

PRICE

US $5,995 per person (based on double occupancy)

The price includes 4 nights' accommodation at a luxury hotel, 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$950 supplement for single travelers for a single occupancy hotel room.

Deposit at booking: $250 per person non-refundable booking 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 – MONDAY, MARCH 8TH – SWARTLAND and WELCOME DINNER

9:45 am for 10:00 am departure

Your South Africa Wine Safari begins just across from the reception at the **Belmond Mount Nelson Hotel** in Cape Town (76 Orange Street, Cape Town 8001, Tel : +27-21-483-1000). Cathy and your driver will greet you at the bus before departure for Swartland.

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 fascinating range of single vineyard bottlings. www.davidnadia.com

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. They will be welcoming us for a casual lunch in a local restaurant, before moving on to their Roundstone Farm property to discover the vineyards and taste through the range. www.mlfwines.com

LANZERAC WINE ESTATE HOTEL

We check into Lanzerac, a luxury hotel on a historic estate of the same name in Stellenbosch and our home for the coming four nights. www.lanzerac.co.za

FAT BUTCHER

Our dinner this evening is at The Fat Butcher, where 'steak house meets elegant dining'. Pasture-reared and grain-fed cuts of beef are the speciality here and the menu is peppered with specialities from the braai (South African BBQ) such as skilpadjies (liver wrapped in fat) and boerewors (farmer's sausage), but there are seafood and poultry offerings as well as a wide range of vegetables and salads. During our meal, Cathy explains more about South Africa's winelands and its unique features, using wines selected by her to illustrate the depth and breadth of what they have to offer. https://fatbutcher.co.za/

ITINERARY | DAY 2

DAY 2 – TUESDAY, MARCH 9TH - STELLENBOSCH

10:00 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

VERGELEGEN

During our tour and tasting at a multi-course lunch at Vergelegen's restaurant, Stables, we will learn about the measures taken by this Wine Spectator Top 100-rated estate to preserve the local environment – 2,800 hectares are devoted to conserving the Western Cape's distinct flora and fauna. www.vergelegen.co.za

KEN FORRESTER

Ken Forrester is a leading proponent and producer of the country's signature white grape, Chenin Blanc. We will taste their internationally-recognized Chenin Blanc wines along with the talented young winemaker before making our way across the road to 96 Winery Road, a popular restaurant that is owned by Ken and his brother. Here we will have a casual but delicious dinner paired with Ken's world-renowned red wines. www.kenforresterwines.com

ITINERARY | DAY 3

DAY 3 – WEDNESDAY, MARCH 10TH – HEMEL-EN-AARDE

9:30 am – Depart hotel

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. We will travel to this special place in the world of wine, right on the coast about 90 minutes away. It is famous for the finest Pinot Noirs and Chardonnays in South Africa thanks to the cooler climate and special terroir. We will be greeted by the owner, Anthony, a major figure in the world of wine. He will show us his vast estate and explain how he crafts his wines. Afterwards, we will go into his beautiful house for lunch, perched high on a hill overlooking the vineyards, and with giant tortoises marching around for your entertainment. This is a day to remember at an iconic producer. www.hamiltonrussellvineyards.com

After 3-days of bus travel and winery visits, we aim to be back at the hotel by 6PM. The evening is at leisure so that you can explore the many culinary delights that the beautiful historic town has to offer. Booking is essential for many of its top restaurants.

Here are a few suggestions you may want to consider:

De Eetkamer: https://www.de-eetkamer.co.za/

Delaire Graff: https://www.delaire.co.za/dine/restaurants/delaire-graff/

Spek & Bone: https://bertusbasson.com/

ITINERARY | DAY 4

DAY 4 – THURSDAY, MARCH 11TH – FRANSCHHOEK & PAARL

10:00 am – Depart hotel

LE LUDE

Le Lude is one of the top proponents of South Africa's Cap Classique, sparkling wine made in the champenoise method. Here, in its tiny cave in a setting created exclusively for us, we'll taste their current releases as well as a few older, scarcer vintages. www.lelude.co.za

Our bus shall stop the bus in the centre of Franschhoek so that there is an opportunity for you to wander up and down its picturesque main road and browse its many exclusive shops before travelling to our next destination.

RUPERT & ROTHSCHILD

The aspirational venture between South Africa's Rupert family and Bordeaux's Rothschild, this exquisite property boasts just a handful of exquisite red wines and one white which we'll enjoy along with lunch in the stylish restaurant. https://rupert-rothschildvignerons.com/

6:30 pm – Depart hotel

JORDAN

Our final dinner is at an estate with 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

ITINERARY | DAY 5

DAY 5 – FRIDAY, MARCH 12TH - CONSTANTIA

10:00 am – Check-out and depart hotel

On the final day we explore another wine region in South Africa, and one of the most picturesque. It is less than one hour away, on the way back to Cape Town.

Constantia was where some of the first vineyards were planted and it is famous for a unique wine, the Vin de Constance, which we will learn about and try. But let's not forget the vibrant Sauvignon Blancs, crisp Chardonnays and many others that make this a must-see region and experience on our South African wine safari.

KLEIN CONSTANTIA

We conclude our tour with a visit to a historic and beautiful property that dates to 1685, Klein Constantia in 1982 revived the legendary Vin de Constance – one of the 18th and 19th centuries' most coveted wines. We'll get to taste history here during a visit that will include a jeep tour of the vineyards and a last gourmet lunch. www.kleinconstantia.co.za

4:00 pm – RETURN TO CAPE TOWN

Drop-off back at the Mount Nelson hotel. Do leave yourself ample time for traffic delays if booking onward travel that evening. We recommend you do not reserve a domestic flight departing earlier than 7.30 PM, or an international flight departing earlier than 8.30 PM.

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Price: $5,995 US per person based on double occupancy.

There is a $950 US per person single supplement.

Space is limited to 20.