



IMAGE COURTESY OF LA MOTTE

Life.

LUXURY | TRAVEL | EXPERIENCES

explore

Free Bird by Black Elephant Vintners is honest, unpretentious wine — made to be opened, shared, and enjoyed freely, without rules, pressure, or overthinking.



escape

Mont Rochelle hosts an end-of-season golden hour picnic on 10 April — an evening of gourmet baskets, wine, and live music by celebrated electric cellist and two-time SAMA nominee Carol Thorns.



experience

Experience an exclusive first taste of Monneaux in Franschhoek — a seasonal six- to eight-course menu preview, showcasing upcoming dishes before their official winter launch.





holden manz

wine estate

Franschhoek's Hidden Gem

holden manz wine estate www.holdenmanz.com 021 876 2738

Tasting Room | 5* Country House | Global Wine Delivery | Picnics | The Franschhoek Kitchen





Franschhoek Cellar

MORE THAN A CELLAR
—A DESTINATION

Rooted in over 350 years of winemaking heritage, Franschhoek Cellar offers a vibrant collection of handcrafted wines and memorable experiences.

Enjoy curated wine tastings paired with artisanal chocolates and cheeses, or relax over a **delicious** deli-style lunch beneath the oak trees. With a supervised kiddies' playground, it's the perfect outing for the whole family.

Extend your stay in one of two luxury cottages—stylish, **comfortable** escapes ideal for exploring the Franschhoek Valley and Cape Winelands.

Planning an event? Distinctive venues set the stage for everything from **elegant** weddings and milestone celebrations to intimate gatherings and corporate functions.

As a standout **destination** on the Franschhoek wine route, Franschhoek Cellar blends country charm with world-class hospitality—crafted to exceed every expectation.

For enquiries or bookings, fhccellardoor@dgb.co.za, 021 876 2086

New Culinary Team

AT LEOPARD'S LEAP

Leopard's Leap is delighted to welcome both a new head winemaker for the acclaimed brand's portfolio of wines for the global market, as well as a new chef for the popular restaurant at its Franschhoek home.

James Ochse started as Head Winemaker for Leopard's Leap on 1 March 2026. Joining the team from his position as Senior Winemaker of KWV Red Wines, James loves the outdoors, is inspired by the diversity of South African terroir, and respects winemaking traditions as well as the charm of this **unique** heritage. He is excited about the dynamic world of Leopard's Leap Wines and looks forward to reflecting the variety and quality of local vineyards, sharing these with wine lovers around the world.

Chef William Cornelissen recently joined the team to lead the popular restaurant kitchen and continue Leopard's Leap's legacy of deliciousness. With more than 25 years of **experience** as both chef and consultant in kitchens across the Winelands — especially Franschhoek — his love for classic French cooking focuses on seasonal ingredients, quality, and attention to detail, evident in the newly announced menu.

Expect a selection of light and bright small plates, beautiful burgers, delicious pizzas and, of course, the famous Leopard's Leap *braaibroodjie*. The popular Rotisserie lunches, centred around family and friends, are now exclusive to weekends, while weekday lunches offer a fresh interpretation paired with the new winemaker's wine suggestions.

Other than being masters of their individual crafts, this **formidable** duo is focused on ensuring pleased palates and is already working on exciting food and wine ideas to be announced soon. The Leopard's Leap team loves the new energy and can't wait to share it with fans of Leopard's Leap food and wine.



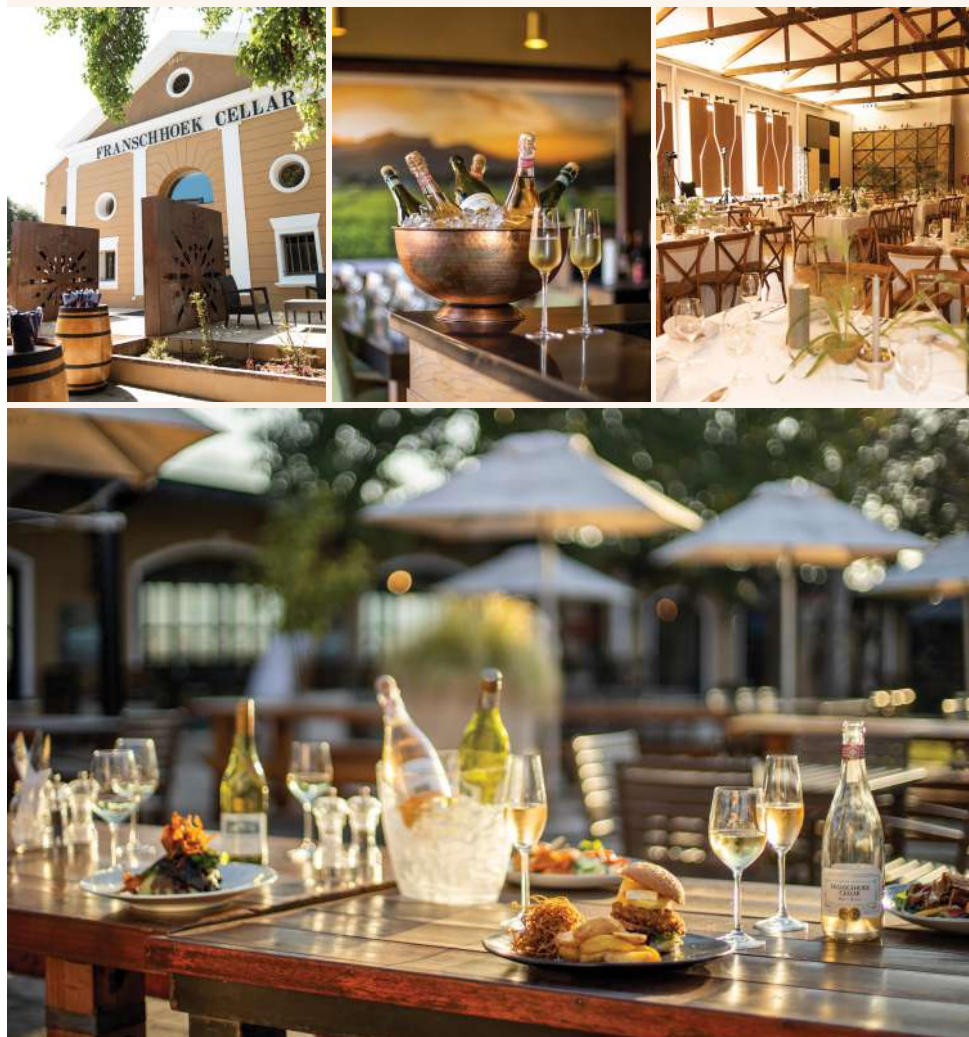
Le coin Français
By Darren Badenhorst

CRAFTED WITH PRECISION



Group bookings and exclusive functions are welcome.

reservations@lecoinfrancais.co.za | 074 126 0022
or book online via www.lecoinfrancais.co.za





Embark on a culinary journey at Ôku

À LA CARTE, ANY TIME AT ÔKU
Whether you're popping in for a relaxed lunch or planning an easy dinner, Ôku's à la carte menu is now available for both lunch and dinner, making it simpler to join us any day of the week.
If you're in the mood to settle in a little longer, our Kaiseki menu remains available for lunch and dinner, offering a more immersive way to experience the menu in a calm, welcoming setting.
Open seven days a week.
Bookings 021 023 3755 | reservations@eat-oku.co.za
www.eat-oku.co.za | @oku_eatery

Introducing Free Bird

BY BLACK ELEPHANT VINTNERS

Known as the rebels of the vine, Black Elephant Vintners has built its name on breaking convention — bringing creativity, honesty, and a sense of fun back into an industry that often takes itself too seriously. They believe wine shouldn't be intimidating. It shouldn't require permission. And it definitely shouldn't come with rules. Free Bird is a natural extension of that philosophy.

"For to be free is not merely to cast off one's chains, but to live in a way that respects and enhances the freedom of others." — Nelson Mandela

In a world that overthinks everything, Free Bird is an invitation to do the opposite. No rules. No intimidation. No performance in the glass. Just wine — **honest**, unforced, and open. The kind you don't analyse before the first sip. The kind you don't save for the "right" moment. The kind you open because you can. Because you're here. Because you're free.

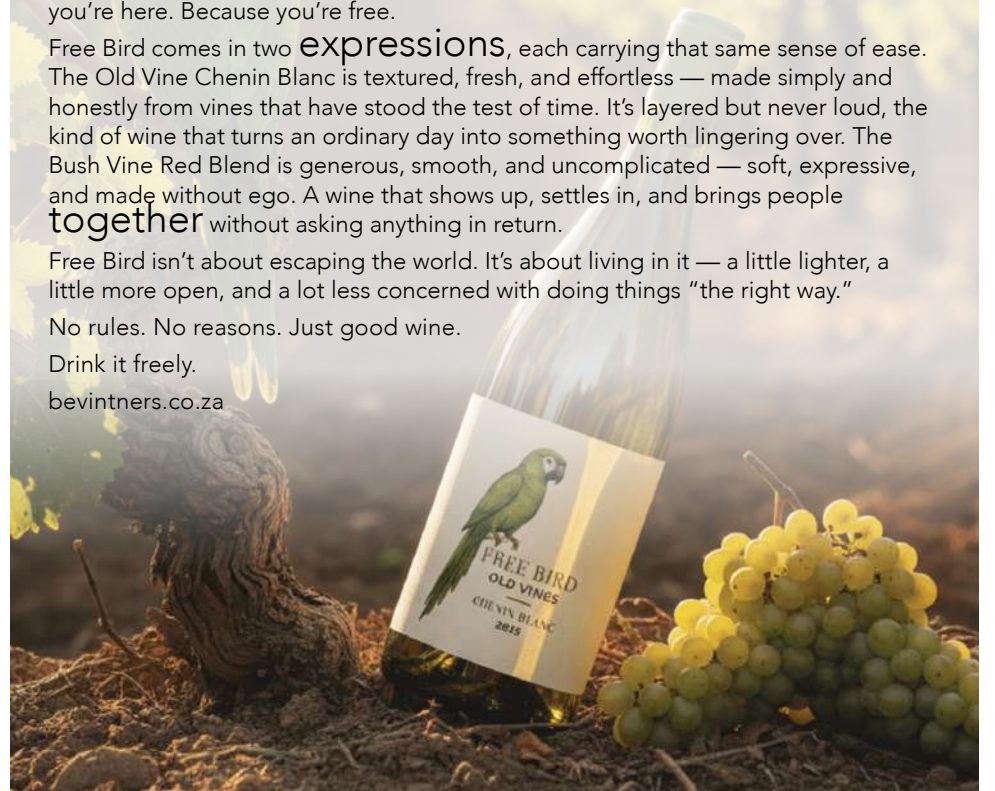
Free Bird comes in two **expressions**, each carrying that same sense of ease. The Old Vine Chenin Blanc is textured, fresh, and effortless — made simply and honestly from vines that have stood the test of time. It's layered but never loud, the kind of wine that turns an ordinary day into something worth lingering over. The Bush Vine Red Blend is generous, smooth, and uncomplicated — soft, expressive, and made without ego. A wine that shows up, settles in, and brings people **together** without asking anything in return.

Free Bird isn't about escaping the world. It's about living in it — a little lighter, a little more open, and a lot less concerned with doing things "the right way."

No rules. No reasons. Just good wine.

Drink it freely.

bevintners.co.za



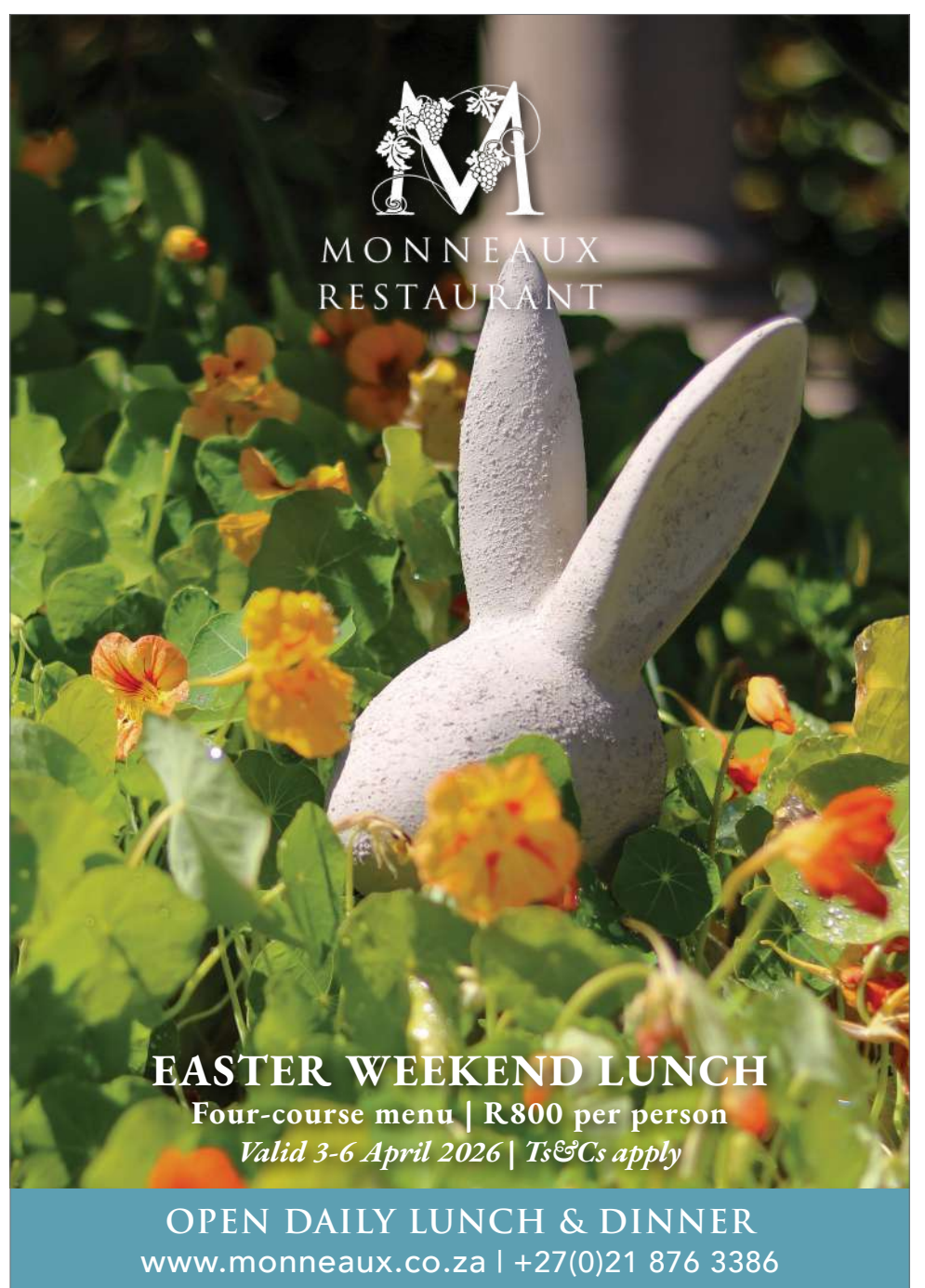

A Delightful Duo

La Motte is delighted to announce a partner to its popular Estate Extra Virgin Olive Oil, the beautiful barrel-matured La Motte Balsamic Vinegar!

This blend of Albana, Ancellotta, Fortana, Lambrusco, Montuni and Sangiovese e Trebbiano is from the **Modena** region in Italy, renowned for its wonderful Balsamic vinegar. Masterfully combined in a **traditional** method, the vinegar's distinctive flavour developed in wooden barrels. The result is a beautifully balanced vinegar and the ultimate partner to La Motte's Estate EVOO made from Frantoio, Coratine, FS 17 and Calamata olives grown biologically in the tranquil olive groves of in Harmonie, on the estate.

Packed in exquisite 500 ml bottles, the sweet acidity of the **Balsamic** and the intense, but elegant olive oil is the ideal combination as a gift for foodies and a special treat for your own kitchen.

Available from the La Motte Farm Shop or online at R250. www.la-motte.com



MONNEAUX RESTAURANT

EASTER WEEKEND LUNCH

Four-course menu | R800 per person
Valid 3-6 April 2026 | *Ts&Cs apply*

OPEN DAILY LUNCH & DINNER
www.monneaux.co.za | +27(0)21 876 3386



A New Era for Neil Ellis Wines

WHERE WORLD FLAVOURS MEET ICONIC WINES

After months of careful refurbishment, Neil Ellis Wines has reopened its doors with a striking new tasting room and an elevated culinary offering that brings a fresh, globally inspired perspective to the estate.

The redesigned space reflects a confident evolution, blending clean contemporary lines with the warmth and authenticity long associated with the brand. It is a setting created for discovery and connection, where guests are invited to slow down and fully immerse themselves in the experience of wine.

At the heart of the relaunch is a dynamic restaurant concept that pairs the estate's award-winning wines with a menu shaped by international flavours and seasonal ingredients. Each dish has been thoughtfully developed to complement the character and structure of the wines, resulting in a seamless journey between plate and glass.

Guests can expect personalised tastings led by knowledgeable ambassadors, refined lounge-style interiors, and sweeping mountain views that anchor the experience in the natural beauty of the region. Signature wines, including the Groenekloof Sauvignon Blanc and Jonkershoek Cabernet Sauvignon, take centre stage within curated pairing menus.

The addition of the Vinoteque introduces an intimate option for private tastings, offering a more exclusive encounter for small groups.

Located just outside Stellenbosch on the Helshoogte Pass, the destination combines accessibility with a sense of escape. Open daily, the tasting room and restaurant invite both loyal followers and new visitors to experience a bold new chapter defined by innovation, precision, and a deep respect for the art of wine.

neilellis.com

Maru: Seoul Heat Meets Cape Town Cool

Set along the electric stretch of Bree Street, Maru Korean Steakhouse arrives with unapologetic energy, fusing the pulse of modern Seoul with the edge of Cape Town's nightlife.

This is not an ordinary dinner spot. It is a full sensory experience. Flames rise from open grills, neon glows against moody interiors, and the rhythm of a resident DJ moves through a space designed as much for atmosphere as for appetite. Every element feels intentional, building a setting where food, fire, and music meet.

At its core, Maru is a Korean steakhouse that reimagines tradition through a bold, contemporary lens. Premium cuts, including wagyu ribeye and short rib, are grilled with precision, delivering both flavour and spectacle. Korean fried chicken arrives crisp and addictive, while dishes like sticky gochujang pork belly, beef bulgogi, and charred king oyster mushrooms bring depth and variety to the table.

The experience unfolds in layers. Small plates such as kimchi, pickled radish, and fresh ssam wraps create contrast and balance, cutting through the richness of the grill. A sharp drinks offering — from soju and signature cocktails to champagne — keeps pace with the intensity of the menu.

Maru moves beyond the idea of a conventional restaurant. It captures the spirit of Seoul's dining culture — energetic, social, and immersive — while grounding it in the distinct style of Cape Town. It is a place to gather, to share, and to stay longer than planned.

Here, fire drives the experience, flavour leads the way, and the line between dinner and nightlife disappears.

maru.co.za



Avontuur – Wines of Power, Precision, and Poetry

History reminds us that greatness is forged in adversity. Shakespeare wrote of a tide in the affairs of men that, taken at its flood, leads to fortune. The Taberer family seized that tide in 1862, arriving in Africa as humble missionaries and rising as pioneering farmers, businessmen, and leaders. Today, they honour their heritage with values that endure — celebrating 201 years of Avontuur and 41 years of winemaking.

Avontuur is not just a vineyard; it is a living mosaic of granite, shale, and sandstone, shaped over millennia on the Helderberg's weathered slopes. Here, cool Atlantic breezes sweep in from False Bay with metronomic precision, tempering the vines and bestowing a signature minerality on the wines. This unique terroir speaks with authenticity in every glass — provenance and place shining above fleeting fashions.

Winemaker Dominique Modena channels this alchemy into a collection that transcends the ordinary. Each wine is crafted to transport you — much like stepping beyond the coats of Narnia into an extraordinary realm. The West Peak Cabernet Sauvignon echoes the rugged majesty of its terrain; the Stone Field Syrah balances cool-climate elegance with depth; the Disa Gorge Chardonnay dazzles with brightness and subtle oak. Together, they form The Avontuur Collection — a testament to terroir, precision, and time.

Equally evocative is The Thoroughbred Collection, a tribute to the champions who have thundered across Avontuur's pastures. The Val de Ra Red Blend, smooth and spirited, honours South Africa's sprinting queen. The Luna de Miel Chardonnay captures charm and complexity, while the Borrowdale Sauvignon Blanc bursts with freshness and youthful energy. These are wines born of bloodlines, boldness, and the will to win.

At the pinnacle stands The Taberer — the estate's flagship. A wine of noble depth and deliberate power, it is both homage to heritage and a masterstroke of finesse.

And for life's sparkling moments, Avontuur Cap Classique Brut NV rises effervescent and unforgettable — a toast to legacy, excellence, and the courage to pursue the extraordinary.

To drink Avontuur is to embrace a world alive with momentum — where the past charges forward and every bottle carries the heartbeat of a living legacy. This is more than wine. It is terrain, tradition, and triumph.

THIS IS AVONTUUR.

THIS IS THE HELDERBERG.

THIS IS THE TASTE OF A LAND THAT DARES YOU TO SEEK THE EXTRAORDINARY.

info@avontuurwines.co.za | 021 855 3450



10

APRIL



MONT ROCHELLE END OF SUMMER PICNIC

Celebrate the season with a scenic evening picnic at Mont Rochelle. Enjoy a gourmet picnic basket and welcome drink, with award-winning wines available, and a sunset performance by electric cellist Carol Thorns. Expect soulful originals and cinematic covers. Tickets R665 per adult, R380 per child, including picnic basket and welcome drink. 17h00-19h00 (show at 17h30).

BOOKINGS 021 876 2770

17 & 24

APRIL



TASTE OF MONNEAUX

Experience an Exclusive First Taste at Monneaux in Franschhoek, where a refined 6-8 course tasting menu showcases the upcoming seasonal dishes before launch. The Winter Taste of Monneaux runs on 17 and 24 April 2026 at R600 per person. Expect elegant plating, thoughtful flavours, and a lingering culinary journey. Reserve your table today for this rare preview event now.

BOOKING info@fch.co.za | 021 876 3386

FRIDAYS



EASY FRIDAYS AT LA MOTTE

L'Ami Family Brasserie invites you to enjoy its delicious Easy Friday Menu! Additional to the regular L'Ami offering, the Easy Friday menu is available for both lunch and dinner and offers the perfect option for those end-of-the-week business meetings. This straightforward menu of steak or fish and sides with a glass of La Motte wine brings a new level of ease to entertainment and enjoyment! R395 pp. Vegetarian option available.

VISIT la-motte.com

SUNDAYS



THE SUNDAY LUNCH CLUB AT ELEVEN

On the final Sunday of each month, join for a three-course lunch, each course paired with wines from a featured local wine farm. A relaxed afternoon of seasonal plates and carefully selected wines. An easy way to close out the month and begin the next. R550 per person, all inclusive. A monthly lunch series for 2026. Bookings essential.

reservations@eleveneats.co.za

BOOKINGS 021 023 3755

TUES-SAT



AT DUSK WE DINE

Executive Chef Callan Austin presents tastes of harvest time
8 Course Epicurean Tasting Menu R2095pp
6 Course Odyssey Tasting Menu R1595pp
Tues to Sat | 18h00 – 20h00 (final seating)
43 Plein Street, Stellenbosch
EAT OUT Woolworths
Urban Green Star Winner 2026

reservations@duskrestaurant.co.za

BOOKINGS 021 023 4100

MON-SUN



TASTING ROOM AT LE LUDE

Visit our Tasting Room for a lavish rendezvous of bubbles, where guests can enjoy a light, elegant lunch alongside their tasting experience, featuring favourites such as traditional French onion soup, duck liver parfait, and pork belly croquettes.

Open daily from 10h00 – 17h00, walk-ins are welcome.

restaurant@lelude.co.za

BOOKINGS 021 876 2961

MON-SUN



YAMA ASIAN EATERY

Yama is a relaxed, family-friendly favourite in Franschhoek. It's a place to gather, share and enjoy flavour-forward Asian-inspired dishes, from tapas and ramen to bao buns, dumplings and more, alongside a sushi menu of classic and signature rolls.

With a dedicated kiddies menu and à la carte options for every appetite, Yama suits locals, visitors and little ones alike.

BOOKINGS Call 021 023 4695
Whatsapp 079 737 1849

MON-SUN

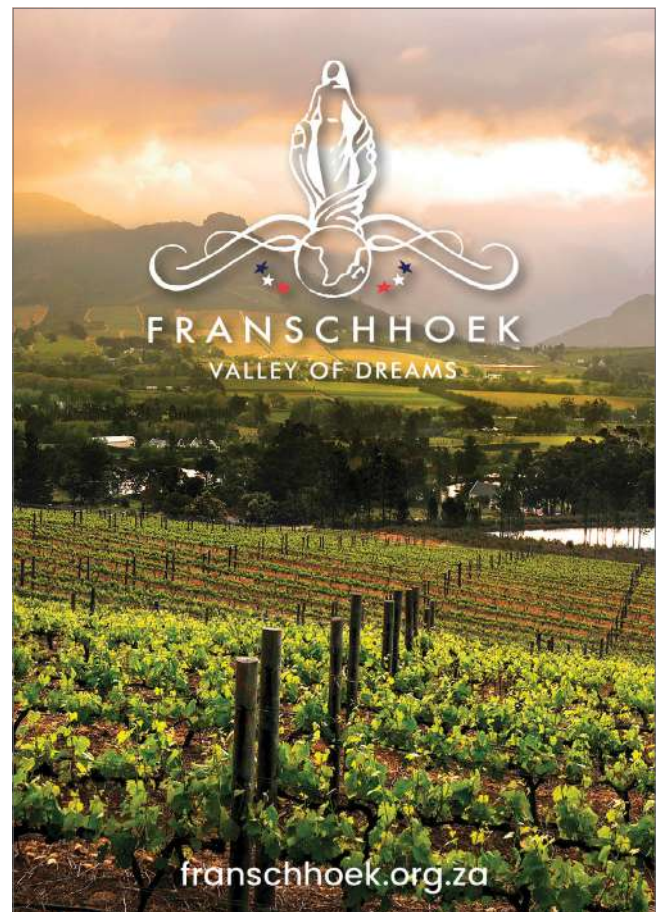


LEVANTE RESTAURANT AT LYNX

Celebrate Easter at Lynx Wine Estate with a vibrant East Mediterranean-inspired menu, showcasing the season's finest ingredients. Whether for a relaxed lunch, elegant dinner, or casual tasting in our bodega, Levante offers the perfect Franschhoek setting. Gather with loved ones, enjoy exceptional cuisine, and make this Easter unforgettable.

Tasting Room/Bodega: Mon–Sun 10h00-17h00
Levante Restaurant: Mon-Sun 12h00-15h30 (last seating) Thur-Sat 18h00-19h30 (last seating)

BOOKINGS 021 876 0406 | 066 378 5398



franschhoek.org.za

BOHO-LUXE FINDS A HOME IN STELLENBOSCH

The Makery Collection has arrived in Stellenbosch, bringing its signature blend of effortless boho-luxe jewellery to the Cape Winelands. Founded in Johannesburg by Jacque Myburgh Chemaly and Heidi Gresty, the brand is known for handmade beaded designs paired with refined gold accents. Each piece invites layering and personal expression, allowing women to tell their own style stories. The new boutique on Plein Street offers a warm, inspiring space in collaboration with Sitting Pretty. With accessible pricing and gift-ready packaging, it appeals to everyday wear and special moments alike, cementing its place as a must-visit destination locally as it expands its Western Cape presence with timeless yet modern pieces designed to elevate any wardrobe effortlessly.

www.themakerycollection.com

OKAPI UNVEILS THE CUNARD COLLECTION BY TIAAN NAGEL

OKAPI introduces The Cunard Collection, marking a new creative chapter under Creative Director Tiaan Nagel. Known for his refined editorial eye and engagement with contemporary culture, Nagel brings a perspective that blends sculptural design, craftsmanship, and cultural dialogue.

The collection is inspired by the work of Constantin Brancusi, particularly La Jeune Fille Sophistiquée (1932), a bronze portrait of Nancy Cunard — the 1920s avant-garde icon known for her bold style and fearless advocacy for African art and culture. Her influence informs the collection's visual and conceptual foundation.

Cunard's layered, architectural aesthetic and distinctive approach to self-expression are reinterpreted into sculptural handbag forms. These designs draw from Brancusi's purity of form while echoing Cunard's iconic jewellery stacks and styling, reimagined through OKAPI's commitment to contemporary African luxury.

The collection reflects a dialogue between past and present, where cultural reference, artisanal skill, and modern design converge. It continues OKAPI's exploration of sculptural form, heritage craftsmanship, and a forward-looking design language rooted in material integrity and creative expression.

www.okapi.com

ALL THE WINNERS



Plates, Passion, Prestige

THE EAT OUT WOOLWORTHS RESTAURANT AWARDS 2026

The Eat Out Woolworths Restaurant Awards 2026 brought South Africa's culinary elite together for a dazzling celebration at the Baxter Theatre Centre on 23 March, marking another milestone for the country's ever-evolving food scene.

At the heart of the evening was FYN, crowned Restaurant of the Year for its refined fusion of Japanese technique and distinctly South African storytelling. Judges praised the experience as precise, creative and beautifully balanced — a benchmark for world-class dining.

Top honours continued with Johannes Richter from award-winning The LivingRoom at Summerhill Guest Estate, securing Chef of the Year reinforcing his influence and leadership in the industry. Ryan Cole earned the coveted Chefs' Chef Award, a powerful nod from peers recognising his impact in professional kitchens across the country.

With an impressive 66 restaurants receiving stars this year, the awards reflected both growth and consistency in excellence. From trailblazing fine-dining destinations to rising culinary voices, the star-rating system remains a trusted benchmark of quality, judging every detail from technique to service and ambience.

Sustainability also took centre stage with the introduction of Green Star awards, spotlighting restaurants driving meaningful change through responsible practices.

More than just accolades, the evening celebrated the people, passion and stories behind every plate. As the South African food community continues to innovate and inspire, the 2026 awards reaffirm its place on the global culinary map — bold, diverse and undeniably world-class.

Read full list of winners here: lifebrands.co.za/food-wine/sa-food-community-celebrates-at-the-2026-eat-out-woolworths-restaurant-awards



FOR HER PURE MUSC BLANC EAU DE PARFUM INTENSE

PURE, BRIGHT, AND BOLD: PURE MUSC BLANC INTENSE

for her PURE MUSC BLANC eau de parfum intense reimagines white florals with a fresh, modern glow that feels effortlessly powerful. It opens with sparkling jasmine and a clean, airy accord that instantly lifts the senses. At its heart, signature musc blends with soft white florals, creating a smooth, addictive warmth on the skin. The scent settles into creamy vanilla and cedarwood, adding depth and a long-lasting, luminous trail. Designed for layering, it can be paired with for her PURE MUSC eau de parfum to build a richer, more personal fragrance story. Housed in an elegant all-white bottle, it reflects purity with a bold edge, making every spritz feel like a fresh burst of confidence and modern femininity.

NUY POPS OPEN A NEW ERA WITH ITS CANNED MIMOSA

NUY is shaking things up with its first-ever canned mimosa, bringing a playful twist to a classic brunch favourite. Designed for easy sipping anytime, it blends sparkling wine and bright citrus flavours into a refreshing ready-to-drink format. The can makes it effortlessly portable, perfect for beach days, picnics, or spontaneous celebrations without the fuss of mixing. It captures the feel-good spirit of a traditional mimosa while fitting into today's fast, on-the-go lifestyle. With this launch, NUY taps into the growing demand for convenient yet stylish drinks that don't compromise on flavour or experience. The result is a fun, modern take on a well-loved cocktail that turns any moment into a mini celebration.

nuywinery.co.za



Golden Vines & Autumn Indulgence

AT LYNX WINE ESTATE

Autumn in the Cape Winelands is a season of warmth, colour and quiet luxury — and Lynx Wine Estate captures it beautifully.

As the vineyards turn shades of amber and crimson, this **elegant** guesthouse offers a refined escape surrounded by crisp air and harvest charm. With 17 beautifully appointed rooms, Lynx blends contemporary comfort with heartfelt hospitality, creating a space where guests can truly unwind.

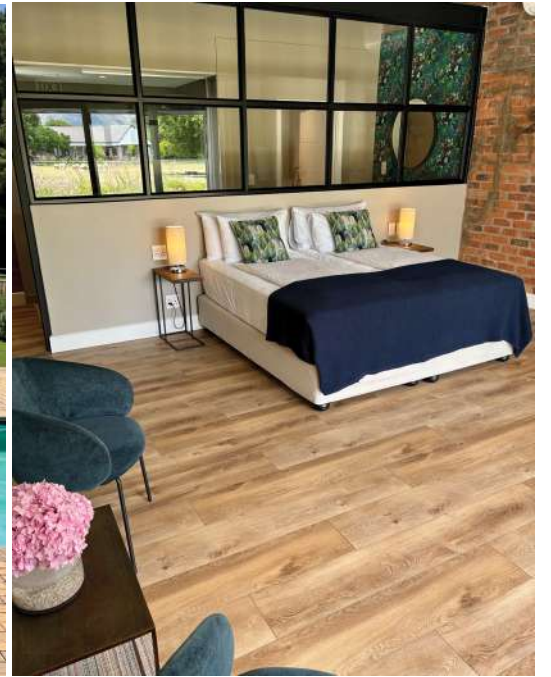
Mornings begin slowly with breakfast on the terrace, overlooking vines brushed in autumn hues. Afternoons invite long, relaxed lunches **inspired** by Levante-style flavours — rich, seasonal dishes thoughtfully paired with estate wines that reflect the depth of the harvest. It's a time to savour, to linger, to indulge.

As evening settles in, the air cools and lantern light flickers across the vineyards. Guests gather for intimate dinners that celebrate bold **seasonal** ingredients, fine wines and meaningful conversation. It's autumn dining at its most atmospheric — warm, elegant and deeply satisfying.

Whether planning a romantic getaway, a weekend with friends, or a peaceful Winelands retreat, Lynx offers a sophisticated home away from home in the **heart** of Franschhoek.

Reservations are essential for both accommodation and dining experiences.

Reservations:
reservations@lynx-collection.com
www.lynx-collection.com



THE CORNER HOUSE RESIDENCE
FRANSCHHOEK

Experience *relaxed elegance*

Our *charming* boutique hotel is located on a quiet avenue only a few minutes walk from the main street and scenic heart of the village. Our experienced team focuses on a balance between the *warmth* of a family home and modest *elegance* and comfort. *Unwind* in the peaceful surroundings and *relax* by the sparkling swimming pool. *Explore* our artisanal breakfasts overlooking the lush garden, *enjoy* a complimentary sundowner wine tasting, or *indulge* in an in-room spa. Join us and *experience* the magic of the Franschhoek Valley.

+27 (0)63 674 1040 bookings@thecornerhouse.co.za @cornerhousefhk

www.thecornerhouse.co.za



LA LUC RETIREMENT ESTATE – FRANSCHHOEK LIVING

A boutique retirement estate underway within walking distance of the village in Franschhoek.

91 full title homes with sweeping mountain views and architecture designed to maximise the Northern sun. Civil contractors are currently on site clearing orchards.

2 & 3 bedroom homes now selling off plan – secure your stand

- Premium finishes
- Clubhouse
- On-site frail care

Sales Office: 64 Dirkie Uys Street, Franschhoek
Nelis Bezuidenhout 082 455 9766



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SPA & MOUNTAIN ESCAPE

Set high above the Constantia Winelands, **Future Found Sanctuary** offers a quiet mountain setting shaped by nature, space, and thoughtful design. This restorative stay combines time at the spa with the surrounding landscape, including a guided hike through Table Mountain National Park led by the sanctuary's in-house guide.

INCLUDES:

- Accommodation in a Deluxe Garden Room or Deluxe Mountain Room
- Daily breakfast
- One 60-minute massage per person
- Guided two-hour hike in Table Mountain National Park

BOOK & STAY DATES: Now – 31 August 2026

FROM: R11 780 per couple per night

Experience Authentic

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For bookings and enquiries, contact:
reservations@newmarkhotels.com

+27 21 427 5901 www.newmarkhotels.com



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STANLEY & LIVINGSTONE
VICTORIA FALLS HOTEL

Rediscover the Wild, Right Here at Home

Uncover the magic of your own backyard with an unforgettable game drive. Our Big Five reserve offers close-up encounters with Africa's most iconic wildlife, guided by expert trackers.

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THIS PROPERTY



PRICE ON APPLICATION



It's more than a *Home* It's a Lifestyle.

Waterfront Grandeur: A Sanctuary of Luxury

Set within the prestigious Val de Vie Estate, this exceptional waterfront home offers five luxurious bedrooms and six elegant bathrooms, with expansive living spaces designed for comfort and sophistication.

Surrounded by tranquil water views, residents enjoy access to the renowned Val de Vie Winelands Lifestyle Estate — where world-class security, polo fields, vineyards and wellness facilities create an unmatched Winelands lifestyle.

Your Luxury Property Professionals:

MARIETH KLOPPERS
082 820 5549

NERINE WALTERS
073 945 0828

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