



Life.

LUXURY | TRAVEL | EXPERIENCES

IMAGE BY CAITLIN TRUMAN-BAKER, COURTESY OF MANZART

indulge

The Tasting Room at Le Lude proudly presents a new Tasting Menu highlighting the food-friendly nature of Cap Classique. This refined experience invites you to explore a selection of Le Lude bubbles across styles and vintages alongside exquisite bespoke dishes.



discover

La Motte introduces a new interactive seasonal exhibition and programme of workshops in the recently introduced Ateljee on the estate. Entitled Landmarks, this exhibition focuses on an autumnal theme with leatherwork and watercolour painting.



elevate

Labotessa Luxury Boutique Hotel in Cape Town, introduces The Diptyque Tea Experience, a sensory journey, pairing signature fragrances with fine teas and gourmet bites.



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MANZART



Embark on a culinary journey at Ōku



A SERENE DINING EXPERIENCE IN FRANSCHHOEK
 Located on the main road, Ōku offers a tranquil escape where seasonality meets Asian-inspired flavours. Our menus are suited for any occasion – indulge in our signature 11-course Kaiseki menu, enjoy the flexibility of a four-course set menu with choices in each course, or opt for à la carte dining for a more relaxed experience. Open seven days a week.

Lunch 12h00-14h30 (last seating) | Dinner 18h00-21h00 (last seating)
 Bookings 021 023 4695 | reservations@eat-oku.co.za
 www.eat-oku.co.za | @oku_eatery

La Petite Ferme Unveils A New Seasonal Menu

Nestled in the heart of Franschhoek's vineyards, La Petite Ferme is renowned for its inspired cuisine and exceptional hospitality. This season, the acclaimed estate introduces a bold new menu, a tribute to autumn's rich flavours, crafted by Head Chef Lance Peters and his team.

A STORY ON EVERY PLATE

For Chef Peters, each dish tells a story, seamlessly weaving seasonal ingredients, classic techniques, and modern innovation. "This menu is about celebrating the best of the season with bold flavours and refined execution," he shares. From locally sourced produce to world-class wine pairings, the new menu is a showcase of creativity and precision.

WHAT YOU CAN LOOK FORWARD TO

The menu begins with starters like the Tuna Mosaic, a delicate ensemble of smoked pea & coconut velouté, charred grapefruit, and pickled radish, or the Red Curry Coconut Seafood Bouillabaisse, brimming with clams, squid, and prawns in an aromatic broth. For a vegetarian delight, the Heritage Heirloom Beetroot pairs Belnori goat's cheese with walnut granola and basil & mint consommé.

Moving to mains, the Karoo Lamb Two Ways presents a masterful blend of phyllo-rolled lamb and saddle, enhanced by minted green oil and rosemary jus. Seafood lovers will savour the Cape Malay Pan-Fried Seabass, while the Pork Belly offers a luxurious balance of honey, harissa glaze, and muscadel-infused apple.

To conclude, desserts such as the Sesame Crème Brûlée with ginger & pear tonka bean compote or the indulgent Chocolate Éclair promise a memorable finale.

Experience La Petite Ferme's seasonal evolution—where heritage meets innovation. Book your table at www.lapetiteferme.co.za or email reservations@lapetiteferme.co.za.



DU SK

At Dusk | We Dine
 Monday to Sunday
 6pm - 8pm (final seating)

Join us as we welcome in Autumn – when the pace is a little slower and the produce is extraordinary.

SPECIAL: Book a table over Restaurant Week! From R1095 per person. 28 March until 4 May 2025.

Book via www.restaurantweek.co.za



43 Plein Street, Stellenbosch
www.duskrestaurant.co.za

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A Symphony of Bubbles & Flavours

LE LUDE'S EXQUISITE NEW TASTING MENU

In keeping with its innovative spirit, the Tasting Room at Le Lude is proud to present a new Tasting Menu that highlights the food-friendly nature of Cap Classique. This refined experience invites you to explore a selection of Le Lude bubbles, with various styles and vintages available to sample alongside an exquisite range of bespoke dishes.

Discover how the rich, creamy texture and developed baked brioche flavours of the Brut 2015 (Cuvée) beautifully complement the Pumpkin Triangolone alle Lodi, with thyme butter and roasted pear. Or, enjoy the freshness of the Brut Rosé Réserve, with its deep red fruit nuances, paired with the Estate-grown fig and local Parama ham salad.

The Tasting Room at Le Lude is the destination for some of South Africa's most awarded Cap Classique, while also offering a taste of the culinary expertise from the Orangerie Restaurant. Join us for an intimate tasting experience, hosted by the welcoming Tasting Room Ambassadors. Book your visit today!

lelude.co.za



Labotessa Introduces Diptyque Tea Experience

Labotessa Luxury Boutique Hotel in Cape Town, has rebranded its in-house boutique to exclusively feature Diptyque, marking South Africa's first standalone Diptyque Boutique. This transformation enhances the hotel's luxury retail experience, immersing guests in the world of the iconic French fragrance house.

Founded in Paris in 1961, Diptyque is globally celebrated for its craftsmanship and innovative approach to fragrance. The brand's signature candles, perfumes, and home fragrances evoke memories and emotions, making it a favourite among connoisseurs and design enthusiasts. In much the same way, Labotessa shares a commitment to excellence and to delivering an outstanding guest experience. The hotel's focus on personalised luxury, paired with its historic yet contemporary setting, makes it the ideal partner for Diptyque's artistry and sophistication.

This synergy is highlighted in the Diptyque Tea Experience, a sensory journey pairing signature fragrances with fine teas and gourmet bites. Guests are welcomed with Cap Classique, followed by a guided tour of the Diptyque collection, and then enjoy tea and bites at Labotessa Café & Terrace. Priced at R650 per guest, the experience includes a Diptyque gift bag valued at R1000.

Labotessa is Africa's only hotel offering Diptyque guest amenities in its suites. The boutique, next to the Café & Terrace, invites guests to explore a range of Diptyque products, including 18 fragrances, candles, home fragrances, and body care.

Blending European elegance with Cape Town's vibrant charm, the Labotessa Diptyque Boutique offers a personalised and intimate experience, creating a memorable connection between guests and this world-renowned fragrance brand.

The Diptyque Tea Experience is available at 11h00 and 14h00 daily, bookings must be made 24 hours in advance.

www.labotessa.com



Welcome to Lynx Estate

A TRANQUIL ESCAPE AT THE FOOT OF THE MAJESTIC KLEIN DRAKENSTEIN MOUNTAINS

Far away from the hustle and bustle, yet right at home, Lynx Estate is an exclusive boutique wine farm where tranquillity meets unforgettable experiences. Perfectly situated just 15 minutes from Stellenbosch, 20 minutes from Paarl, and 10 minutes from the heart of Franschhoek, it's your gateway to discovering the magic of this renowned wine region.

Immerse yourself in the beauty of this enchanting landscape and feel at home from the moment you arrive. Choose from 17 exquisitely designed suites and deluxe double rooms, each thoughtfully curated with charming details to offer a cosy retreat for relaxation and serenity.

Every room is located at ground level, complete with a private lounge terrace. Spend your evenings stargazing under endless skies and your days soaking in panoramic views of majestic mountains, vibrant vineyards, and blooming gardens.

Savour the experience further with a delicious meal at Levante Restaurant, where culinary delights pair perfectly with the estate wines, offering a feast for your senses.

Guests can also join for a wine tasting at the bodega, where you'll sample exceptional wines and enjoy delightful snacks or platters.

Book your stay now and experience the wonder of watching grapes grow while savouring breathtaking vineyard and mountain views—all with a glass of exquisite wine in hand.

www.lynx-collection.com | 066 378 5398 | reservations@lynx-collection.com





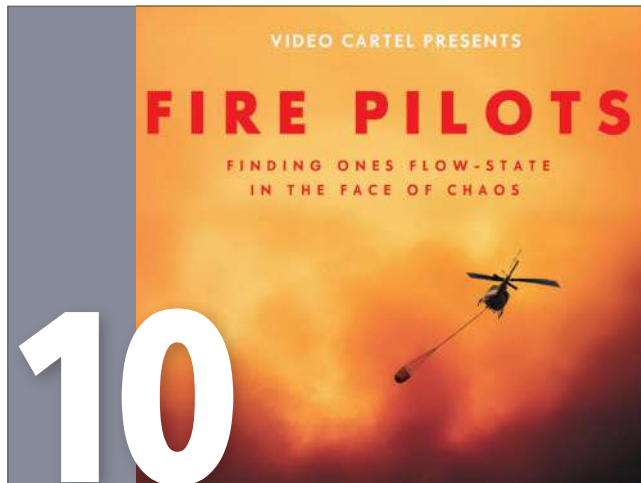
3

APRIL

WINEMAKER'S DINNER AT MONT ROCHELLE

Join us for a tour of our historic cellar with our talented winemaker, Michael Langenhoven, followed by a delicious five-course pairing dinner in collaboration with Executive Chef Terence Morris. From 18h30, R1320 pp. Limited seats (early bookings recommended).
Upcoming dates: 3 April, 10 July, 4 Sept, 4 Dec.
Book a table online or contact reception@montrochelle.virgin.com

BOOKINGS 021 876 2770



10

APRIL

FIRE PILOTS AT FRANSCHHOEK THEATRE

Fire Pilots is a cinematic short film about South African helicopter pilots battling wildfires. It captures their courage, skill, and deep connection with man, machine, and nature's raw power. Tickets R100pp (all money goes to The Volunteer Wildfire Services).
Doors Open 18h00.
Screening 1: 18h30-19h00
Screening 2: 19h30-20h00

BOOKINGS quicket.co.za



11&25

APRIL

COOKING EXPERIENCE AT SPILSBURY KITCHEN

Join us for an unforgettable culinary journey where you'll craft exquisite canapés and learn the art of pairing them with fine local Franschhoek wines.
Whatsapp for more info 082 331 9987.
Space is limited – book your spot today!
From 17h00. R750 pp.

INFO hello@spilsburyskitchen.com



18-21

APRIL

CELEBRATE EASTER AT BOSCHENDAL

Enjoy a special Easter Picnic, savour a festive menu at the Deli, or indulge in our Retreat Buffet, available exclusively over Easter weekend. For the little ones, the Farm Shop is stocked with Easter Egg Hunt essentials and delicious chocolate treats. It's the perfect place for family fun, great food, and unforgettable memories. Hop on over and make this Easter extra sweet!

VISIT www.boschendal.com



WED-SAT

LOCAL EASTER FLAVOURS AT LEOPARD'S LEAP

Chef Christiaan Visser invites those who enjoy food, food stories and culinary traditions to join him at the Leopard's Leap South African Table during April for a delicious Easter-inspired lunch. Balancing sweet elements such as fruit and spice with vinegars and pickles, this Easter-inspired lunch with wine pairing is not to be missed. R570 pp.

leopardsleap.co.za

BOOKINGS 021 876 8002



WED-SUN

FRANSCHHOEK THEATRE

Subscribe to our newsletter to keep up with the latest showings and events at our theatre.
Register and book online at: www.franschhoektheatre.co.za

BOOKINGS www.franschhoektheatre.co.za

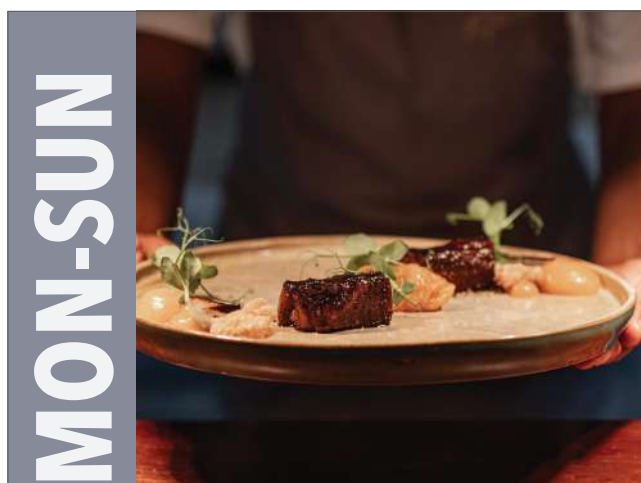


MON-SUN

WINEMAKER FOR A DAY® AT CAFÉ DU VIN

Join our Winemaker for a Day® – awarded BEST Wine Tourist Experience 2024. Learn the noble art of wine blending, creating your own bottle of wine to take home or enjoy with dinner at Café du Vin. A unique and fun two hour workshop for everyone with an interest in wine, and a must-do on any Franschhoek visit! Tutored by renowned sommelier Ricardo Roux. Daily by appointment. Bookings 021 876 4542.

VISIT www.Winemakerforaday.co.za



MON-SUN

ELEVEN RESTAURANT

Located on Franschhoek's bustling main road, Eleven offers a dining experience that blends global inspiration with the finest seasonal ingredients.

For the full experience, our tasting menu showcases a selection of our best dishes. Prefer flexibility? Our à la carte menu offers plates and snacks—ideal for sharing or a quick bite.

reservations@eleveneats.co.za

BOOKINGS 021 023 3755



MON-SUN

LE COIN FRANÇAIS 'A CORNER OF FRANCE'

Take a drive to Franschhoek this early Autumn and join us for lunch in the heart of the village.

SPECIAL: Book a table over Restaurant Week! R795 pp. 28 March until 4 May 2025. Book via www.restaurantweek.co.za.

reservations@lecoinfrancais.co.za

VISIT www.lecoinfrancais.co.za



MON-SUN

TASTING ROOM AT LE LUDE

The Le Lude Tasting Room is open Monday to Sunday, offering an elegant setting to savour their world class Méthode Cap Classique and explore their brand-new menu. Whether you're planning a leisurely tasting or a special celebration, Le Lude welcomes you to book your experience with them.

Tasting Room: Monday – Sunday 10h00-17h00 | Lasting Tasting 16h30

restaurant@lelude.co.za

BOOKINGS 021 876 2961



MON-SUN

EASTER AT LEVANTE RESTAURANT

Celebrate Easter with vibrant Levante flavours at Lynx. Enjoy our special menu, a relaxed tasting in our bodega, or a refreshing sundowner overlooking the vineyards. Gather with loved ones and savour the season in beautiful Franschhoek. Book your Easter experience today!

Tasting Room/Bodega: Mon-Sun 10h00-17h00
Levante Restaurant: Lunch Daily 12h00-16h00
Dinner & Sundowner Thu-Sat 18h00-19h30 (last seating)

BOOKINGS 021 876 0406 | 066 378 5398



MON-SUN

SEAFOOD & WINE PAIRING AT MONNEAUX RESTAURANT

Experience a thoughtfully curated Seafood and Wine Pairing Menu, available for lunch from 1–30 April 2025. This two-course menu highlights quality seafood paired with excellent Du Preez Estate wines.

www.monneaux.co.za | info@fch.co.za

BOOKINGS 021 876 3386



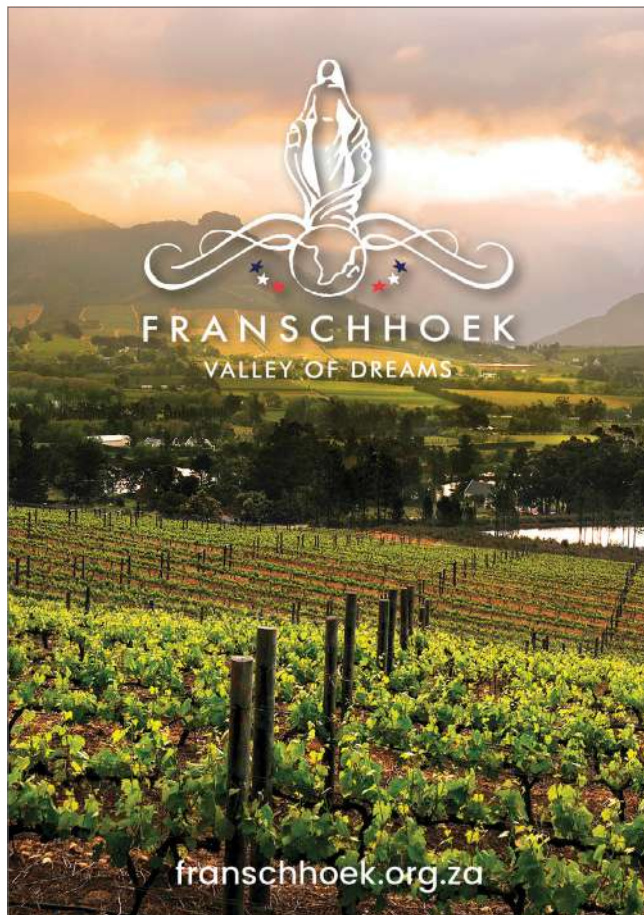
MON-SUN

A FAMILY-FRIENDLY DINING EXPERIENCE IN FRANSCHHOEK

At Yama, we welcome families to enjoy a relaxed dining experience with something for everyone. Our menu offers a variety of fresh sushi and flavourful Asian tapas, along with a special kiddies menu for the little ones. Whether it's a casual meal or a special outing, we're here to make it enjoyable for all.

reservations@eat-yama.co.za

BOOKINGS 021 023 4695



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Landmarks – A New Art Experience at La Motte

La Motte introduces a new interactive seasonal exhibition and programme of workshops in the recently introduced Ateljee on the estate. Entitled Landmarks, this exhibition focuses on an autumnal theme with leatherwork and watercolour painting and will run from 29 March to 8 June.

Autumn is a season of quiet transition. After the rush of harvest, the land exhales, embracing stillness before the winter rains arrive. It is a moment of reflection, a natural landmark in the cycle of seasons. This exhibition explores the idea of landmarks through two distinct yet deeply connected materials: leather and watercolour. Each, in its own way, marks time, preserves history, and tells a story of the land. Together these materials speak to the rhythms of nature and craftsmanship, one shaped by the elements, the other by careful study.

Visitors to the La Motte Ateljee can expect warm, earthy tones and textures reminiscent of rich soil and the full-bodied hue of red wine, marking a seasonal shift and a landmark in time. The exhibition also includes a series of engaging workshops, and visitors can purchase products crafted by the featured artists at the La Motte Farm Shop.

WORKSHOPS

Celebrating the La Motte family's passion for art, the Ateljee, meaning Studio in Afrikaans, is a creative space to engage with artworks, artists and makers. Guests are invited to enjoy

the exhibition, but also to meet the makers, experience the creative processes and even join in the making.

Programme:

- Hands-on leather with Johan Faber: 3, 4, 5, 6 April
- Botanical Watercolours with Claudia Faber: 3, 4, 5, 6 April
- Detailed Watercolours with Libby Bell: 12 April & 17 May

la-motte.com | T 021 876 8850 | curator.ateljee@la-motte.co.za





A South African Love Affair with French Bistronomy at Mill St Bistro

In the shadow of the iconic Mill Street Monument sits Mill St Bistro, newly opened this past winter, this ode to French bistronomy is, for now, an undiscovered diamond in South Africa's dining scene.

Founded by acclaimed Welsh chef Phil Carmichael, the bistro is a culmination of a lifelong dream. Chef Carmichael's journey began in the kitchen of his local pub in Wales before he trained under Michel Roux Jr. at Le Gavroche, later earning his own Michelin star at Maze Prague. With guidance from Gordon Ramsay and Jason Atherton, he built a reputation as a "chef's chef," leading top restaurants like Berners Tavern in London.

During the pandemic, Carmichael returned to South Africa with his family to pursue a more sustainable, locally driven approach to food. Partnering with Farmer Angus and other regenerative suppliers, he built Mill St Bistro around farm-to-table ethics and seasonal, sustainable sourcing.

Carmichael's style is fuss-free but deeply flavourful, marrying classic French "bistronomy" with his commitment to sustainability. His dishes are built on fermentation, regenerative farming, and local ingredients. Standouts include Mushroom Parfait with pickled mustard seeds and Day Boat Market Fish with mussel and ginger succotash. Ferments, from nasturtium pesto to house-made kombuchas and vinegars, enhance flavours while respecting South Africa's natural abundance.

Mill St Bistro stays true to bistronomy's roots—elevating simple, seasonal ingredients through refined technique. "I just want to make amazing food that makes people happy," says Carmichael.

www.millstbistro.co.za

Brookdale Hibernation Season Getaway Special

Brookdale Estate has launched a special deal offering a free night's stay for every two nights booked at the luxurious Manor House at Brookdale in the Paarl winelands. The Hibernation Season 3-for-2 Getaway is available for direct bookings until 31 August 2025 and includes full breakfast and a selection of in-room beverages, at R8400 per double room per night. Book your getaway after the 1st of May to include a Thursday night and enjoy a complimentary Fire & Wine dinner for two at The Bistro at Brookdale. (Thursday night Fire & Wine dinners valid between 01 May and 31 August 2025 – subject to availability and excluding extras, additional drinks and service.)

The Manor House at Brookdale Estate is built in a modern Cape Dutch style featuring ample living spaces and cosy corners with wood burning fireplaces, and six spacious and elegantly furnished guest suites. Outside, multiple terraces showcase panoramic views of the dramatic mountains and wine valley, framing the gardens, pool house and terrace that is set around a magnificent swimming pool.

Within walking distance from the Manor House, the Tasting Room invites guests to sample the estate's terroir-driven vintages, made in ever-evolving styles. The Bistro at Brookdale Estate promises a relaxed, contemporary Paarl Winelands dining experience where diners may expect soulful dishes, brought together with wines from the Brookdale and Mason Road ranges, grown on the surrounding vines.

On Thursday nights, Chef Gary Coetzee is in his favourite spot behind the grill, while diners cosy up next to the central fireplace for a relaxed dining experience that includes a complimentary glass of Mason Road wine. The grill theme changes weekly – dishes ranging from burgers & chips, to steaks, prawns and more. Only the freshest ingredients are used, including produce sourced locally to provide a conscious balance of choice for meat lovers and vegetarians alike.

Escape to the Paarl winelands and soak up the natural beauty and tranquil atmosphere of Brookdale Estate. Celebrate and connect as a family, or group of friends, and find a sense of freedom and well-being surrounded by some of the country's most awarded wines, cuisine and wellness experiences.

www.brookdale-estate.com



Welcome to Franschoek Cellar

Inspired by over 350 years of winemaking tradition and heritage, Franschoek Cellar is home to a vibrant and celebrated range of wines.

Join for specially curated wine tastings that include artisanal chocolates and cheeses, or for a delicious deli style lunch under the oak trees. Franschoek Cellar also has a supervised kiddie's playground, which means fun for the whole family!

Two luxury cottages on the premises are the perfect central base from which to explore the Franschoek Valley and the greater Winelands.

Included in the offering, Franschoek Cellar has a selection of unique event venues to suit every occasion, from weddings, birthdays, anniversaries, year-end corporate groups to intimate gatherings.

Franschoek Cellar is a beautiful asset to the Franschoek wine route, combining the charms of leisurely country life with the elegance of a worldclass venue to suit every need.

The team look forward to seeing you.

For enquiries or bookings, please send an email or call franschoekcellar.co.za | fhccellardoor@dgb.co.za | 021 876 2086



Sanbona Wildlife Reserve

Sanbona Wildlife Reserve, just 3.5 hours from Cape Town, offers a soulful escape into 62 000 hectares of wild beauty in the Little Karoo. Rich in culture and biodiversity, this land is a sanctuary for endangered wildlife and timeless landscapes. Stay at one of three unique lodges, from family-friendly adventures to romantic retreats and experience nature drives, rock art, and stargazing. As a non-profit, Sanbona places conservation and community at its heart – inviting guests to find purpose in their journey and leave a lasting impact.

Stay 4 Pay 3! Stay for four consecutive nights at any luxury lodge and only pay for three nights. Valid 1 May 2025 – 30 September 2025.
This offer not combinable with any other promotion in the marketplace.

www.sanbona.com



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Must-Do Voyages

LUXURY CRUISE EXPERT GAYNOR GALBRAITH NEILL'S TOP PICKS

For luxury travellers seeking the ultimate cruise experiences, few can rival the expertise of Gaynor Galbraith Neill, owner of award-winning Cruise Vacations. As she celebrates 30 years in luxury cruising and as the long-standing representative of Silversea in Africa, Gaynor has travelled the world in the finest style. Here, she shares her top five must-do voyages for 2025.

1. THE ARCTIC – SILVERSEA CRUISES

An Arctic expedition with Silversea is an unforgettable journey into the wild. Guests sail through the icy realms of Svalbard, Greenland, and Canada's High Arctic, encountering polar bears, walruses, and glaciers under the Midnight Sun and the possibility of a Northern-Lights sighting. With expert-led Zodiac excursions and Silversea's renowned butler service, this is adventure and indulgence in perfect harmony.

2. CHRISTMAS MARKETS – SCENIC & EMERALD RIVER CRUISES

For a magical festive escape, Gaynor recommends a Christmas Markets river cruise through Germany, Austria, and Hungary. Aboard Scenic or Emerald Cruises, guests sail past fairy-tale towns, stopping at historic markets serving mulled wine, selling handcrafted gifts, and seasonal delicacies—an enchanting way to celebrate the season.

3. THE AMALFI COAST – STAR CLIPPERS

For a touch of romance, few experiences rival Star Clippers' tall-ship sailing along Italy's Amalfi Coast. Under billowing sails, guests explore the cliffside villages of Positano, Sorrento, and Capri, dropping anchor in secluded coves for leisurely swims. The charm of classic sailing, paired with modern luxury, makes this a bucket-list voyage.

4. ANTARCTICA – SILVERSEA OR SCENIC ECLIPSE

Antarctica is the ultimate expedition, whether aboard Silversea's ultra-luxury ships or the state-of-the-art Scenic Eclipse. Intimate wildlife encounters guided by expert expedition teams, these voyages are the pinnacle of awe-inspiring discovery.

5. ADRIATIC & GREEK ISLANDS – SILVERSEA'S S.A.L.T. PROGRAMME

For food lovers, Silversea's Adriatic and Greek Islands itineraries, enhanced by the S.A.L.T. (Sea and Land Taste) Programme, provide an immersive culinary journey. From truffle hunting in Istria to learning the secrets of Greek mezze, these voyages indulge both the palate and the soul. With over 900 destinations across seven continents it is almost impossible to choose just a handful, but these are a good start if you are looking for some of the most exceptional travel experiences.

Contact Cruise Vacations or your Travel Agent for more details on these and other voyages, as well as current promotions. info@cruise-vacations.co.za



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Or contact your travel agent

Easter Weekend Breakaway at Franschhoek Country House & Villas

STAY 3 NIGHTS, PAY FOR 2!

Make your Easter weekend unforgettable at Franschhoek Country House & Villas! From 18-21 April 2025, stay three luxurious nights for the price of two—including breakfast and a special Easter gift basket. Don't miss out on this limited-time offer—book now!

Info www.fch.co.za/special-offers
Bookings info@fch.co.za | 021 876 3386

FRANSCHHOEK
COUNTRY HOUSE & VILLAS



FRANSCHHOEK MYSTERY WEEKENDS RETURN FOR 2025!

The much-loved Franschhoek Mystery Weekends are back, offering an unforgettable, stress-free escape in the heart of the Valley of Dreams. These curated weekends promise luxurious stays, award-winning wines, gourmet dining, and exclusive activities—all revealed only upon arrival!

Each weekend kicks off with a VIP check-in, where guests receive a Mystery Weekend box unveiling their unique itinerary. Expect roaring fires, bold red wines, and Franschhoek's signature hospitality—the perfect winter getaway.

2025 Mystery Weekend Dates: 27–29 June | 25–27 July | 29–31 August

R9500 per couple (includes two nights' luxury accommodation, meals, and exclusive experiences).

Bookings now open! Contact mysteryweekend@franschhoek.org.za

LA MAISON POMMERY BRINGS ITS ICONIC CHAMPAGNE TO SA

Celebrated French Champagne house, La Maison Pommery, has partnered with Vinimark as its exclusive distributor in South Africa. With a legacy dating back to the 1800s, Pommery is renowned for its fresh, refined, and elegant style, making its debut a milestone for local wine lovers.

Pommery's award-winning craftsmanship is reflected in its meticulous grape selection and extended ageing process, ensuring every sip delivers sophistication and excellence.

Now available through Vinimark: Pommery Brut Royal NV, Pommery Apanage Blanc de Blancs NV, Pommery Brut Royal Rosé NV, and Pommery Royal Blue Sky NV.

With its heritage and impeccable flavours, Pommery is set to win over South African palates.

www.champagnepommery.com



EAT OUT'S STAR RESTAURANT NOMINEES FOR 2025

For nearly three decades, the Eat Out Woolworths Restaurant Awards has celebrated South Africa's top culinary talent. After an intensive eight-month judging process, this year's Star Restaurant nominees have been revealed!

Judges visited 690 restaurants nationwide, assessing consistency, innovation, ingredient quality, and attention to detail. With an expanded panel of eight anonymous judges and a refined scorecard, each shortlisted restaurant was rigorously evaluated—with all meals independently paid for by Eat Out.

Top of mind too was to acknowledge restaurants that pushed the boundaries through innovation, exploring a forward-thinking and progressive approach.

Congratulations to the nominees!

CAPE TOWN & SURROUNDS: Belly of the Beast, Beyond, Chefs Warehouse (Beau Constantia, Maison, Tintswalo Atlantic), Elgr, FYN, Galjoen, La Colombe, Pier, Salon, Salsify, The Red Room, The Test Kitchen Fledgelings, The Waterside, Upper Union.

WINELANDS & BEYOND: Cavalli, CHORUS, Clara's Barn, Dusk, Eike, Epice, FABER, Fermier, Foxcroft, Höseki, Jordan, Le coin Français, Meraki, MERTIA, Orangerie, Post & Pepper, Protégé, Rust en Vrede, Scape, Spek & Bone, The Table, Vuur, Wolfgat.

JOHANNESBURG & DURBAN: Les Créatifs, Marble, Meraki by Charlie Lakin, The Chefs' Table, The Living Room, Zioux.

Visit www.lifebrands.co.za to see the winners!

SPIER LIGHT ART 2025 A MESMERIZING NIGHT-TIME WONDERLAND AWAITS!

Spier Light Art returns to Spier Wine Farm from 21 March to 21 April 2025, transforming the working farm into an immersive space of nocturnal adventure. Guided tours are hosted every Tuesday and Thursday evening. Tours depart from the info kiosk at 19h30.

Pre-book your sunset picnic (collect your picnic from 18h00 to 20h00). The Picnicky is open daily until 21h00 with a delicious build-your-own picnic offering, great coffee and late-night treats. Free Entry From 18h30.

Book on dineplan.com



EFFORTLESS ORGANISATION WITH THE THULE AION TOILETRY BAG

Stay organized with this durable, water-resistant bag, perfect for travel.

KEY FEATURES

- Eco-Friendly & Water-Resistant – Made from 100% recycled, PFC-free waxed canvas.
- TSA-Friendly – Removable 3-1-1 pouch for easy security checks.
- Convenient Design – Wide opening and hang strap for easy access.
- Smart Storage – Two internal pockets keep essentials tidy.

All Thule Aion products carry bluesign® certification, reinforcing Thule's commitment to responsible manufacturing and eco-friendly design.

thulestore.co.za



ALAN COMMITTIE as HERCULE POIROT in AGATHA CHRISTIE'S

BLACK COFFEE



AGATHA CHRISTIE'S BLACK COFFEE BREWS SUSPENSE AT THEATRE ON THE BAY

Until 26 April 2025, Pieter Toerien presents Agatha Christie's thrilling murder mystery, *Black Coffee*, directed by Alan Swerdlow and starring Alan Committie as the legendary Hercule Poirot.

A stolen atomic formula. A shocking murder. A web of spies and secrets. Only Poirot can untangle the truth in this gripping, twist-filled classic that will keep you guessing until the very end!

"How do you take your coffee, Monsieur Poirot?"

Book now via webtickets



STELLENBOSCH TRIENNALE 2025 ARTISTS TRANSFORM STELLENBOSCH

The Stellenbosch Triennale turns the town into a vibrant creative hub, featuring three dynamic exhibitions curated by Khanyisile Mbongwa and Dr. Mike Mavura.

Artists from across the globe immerse themselves in Stellenbosch's rich culture, drawing inspiration from its streets, artisanal shops, and local materials.

Explore the art, meet the creators, and experience Stellenbosch like never before. Exhibitions open until 30 April 2025!

www.stellenboschtriennale.com