



Life.

LUXURY | TRAVEL | EXPERIENCES

IMAGE COURTESY OF EPICE

explore

121 sessions across three days celebrating fiction, non-fiction, workshops, and thought-provoking conversation. Countdown to the Franschhoek Literary Festival 2026, May 15–17 begins.



escape

This autumn, Rickety Bridge invites guests to linger longer—enjoy three nights for two, vineyard wanderings, wine in hand, and a slower, more considered countryside escape.



experience

Slow Sundays at Eleven Eats in Franschhoek offer a seasonal three-course lunch with paired wines, relaxed elegance, and unhurried moments shared with good company.





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



Slow Sundays at Eleven

Set against the charm of Franschhoek, Eleven Restaurant brings a fresh take on leisurely dining with its inviting Sunday Lunch Series—an experience designed for those who appreciate good food, fine wine, and unhurried afternoons.

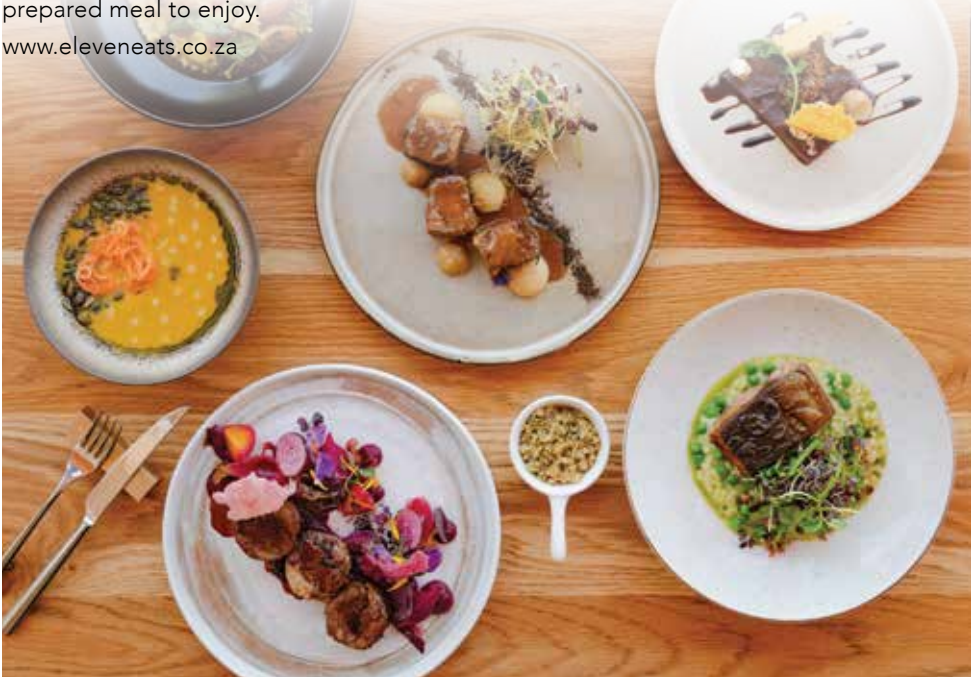
Hosted on the last Sunday of each month, the series offers a thoughtfully curated three-course menu paired with complementary wines. Each lunch reflects the restaurant’s commitment to seasonality, with dishes inspired by the finest ingredients available at the time. This ever-evolving approach ensures that every gathering feels unique, giving guests something new to look forward to with each visit.

The atmosphere strikes a perfect balance between contemporary elegance and relaxed comfort. Whether gathering with friends, celebrating with family, or simply indulging in a quiet afternoon escape, guests are encouraged to settle in and savour the experience at their own pace. It’s less about formality and more about connection—sharing stories, laughter, and memorable flavours around the table.

At its core, the Eleven Sunday Lunch Series is a celebration of simple pleasures done exceptionally well. It captures the spirit of Franschhoek dining: thoughtful, seasonal, and rooted in a genuine love for bringing people together.

As the series continues to grow in popularity, it stands as a reminder that the best Sundays are often the slowest ones—spent in good company, with a glass in hand and a beautifully prepared meal to enjoy.

www.eleveneats.co.za



Le coin Français
By Darren Badenhorst

TIME, BEAUTIFULLY SPENT



Group bookings and exclusive functions on and off site are welcome.
reservations@lecoinfrancais.co.za | 074 126 0022
or book online via www.lecoinfrancais.co.za

Effortless Indulgence in the Heart of Franschhoek

In the picturesque Franschhoek Valley, Franschhoek Cellar stands as a refined yet relaxed destination where wine, food and atmosphere come together with understated ease.

Set along the valley’s iconic route, the cellar captures the essence of contemporary country living—balancing heritage with a fresh, modern sensibility. It’s a space designed for unhurried enjoyment, where guests are encouraged to settle in, savour the moment, and experience wine culture without formality.

At the heart of the offering is a thoughtfully curated wine portfolio, showcasing a range of styles that reflect both tradition and innovation. From crisp whites and expressive Rosés to structured reds and elegant sparkling wines, each pour is an invitation to explore the depth and diversity of the region.

Beyond the tasting experience, the cellar extends into a welcoming lifestyle destination. Seasonal menus, generous platters and curated pairings elevate the visit, while expansive indoor and outdoor spaces create the perfect setting for everything from casual gatherings to celebratory occasions.

Versatile yet distinctive, the cellar effortlessly transitions between a daytime retreat and a vibrant social space. Whether arriving for a relaxed tasting, a leisurely lunch or a special event, the experience feels both elevated and approachable.

In a valley celebrated for its world-class wine estates, Franschhoek Cellar distinguishes itself through its balance—offering a destination that is as polished as it is inviting, and as memorable as it is easy to return to.

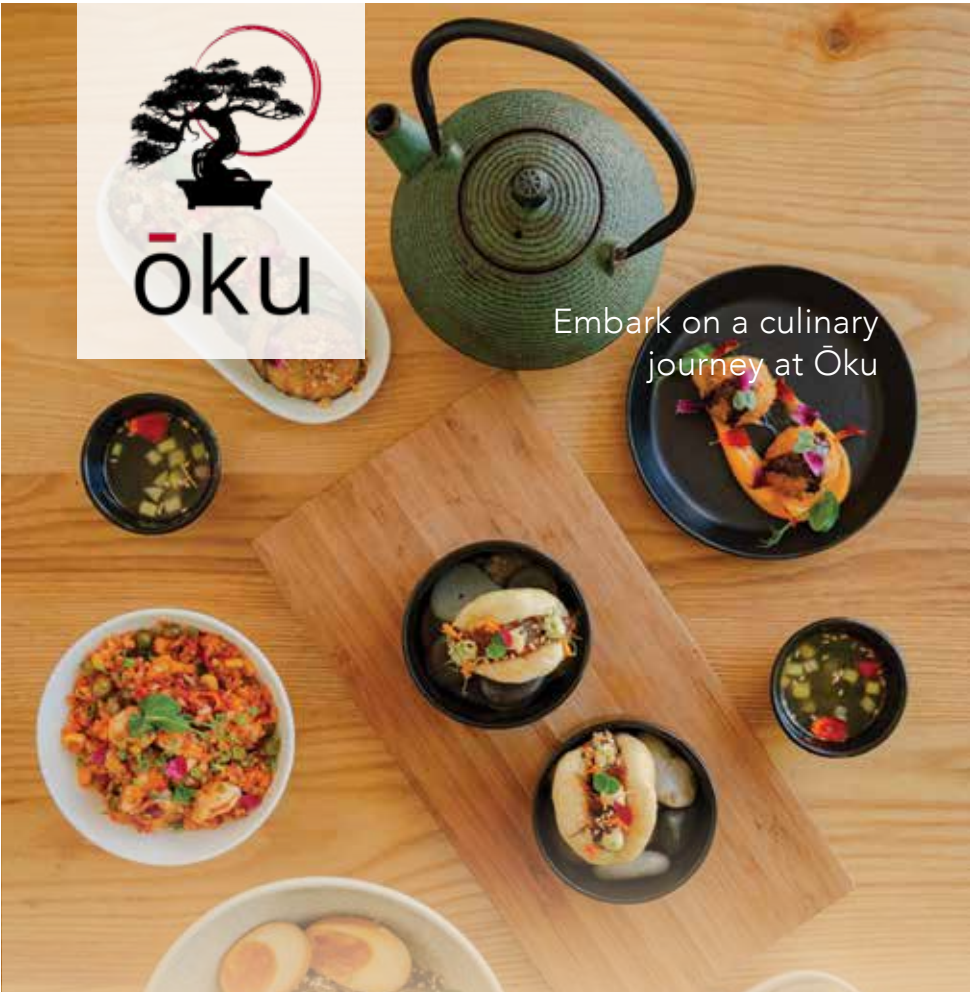
www.franschhoekcellar.co.za





MONNEAUX RESTAURANT

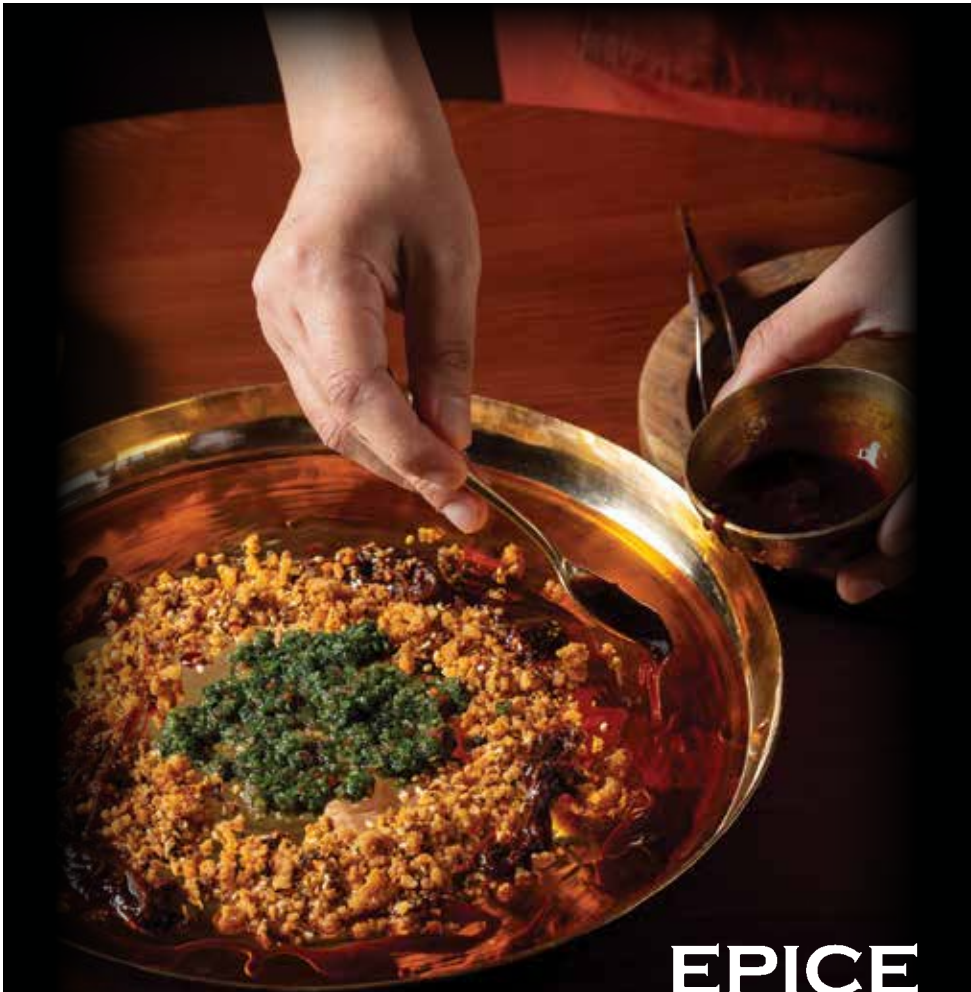
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www.monneaux.co.za | +27(0)21 876 3386



ōku

Embark on a culinary journey at Ōku

À LA CARTE, ANY TIME AT ŌKU
Whether you’re popping in for a relaxed lunch or planning an easy dinner, Ōku’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



EPICE

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TRADING HOURS:
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RESERVATION TIMES:
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reservations@epice.co.za | +27 (0)21 492 4044
Eat Out Two Star Award Winner



Scala Pasta | Bar

CONTEMPORARY ITALIAN DINING
Anchored in Cape Town’s Heritage Square, Scala Pasta Bar brings a fresh pulse to contemporary Italian dining—where craft, theatre, and social energy meet in a space designed for modern indulgence.

More than a restaurant, Scala is a focused expression of Italian culinary culture reinterpreted through a contemporary lens. Tradition is not replicated, but refined—pasta becomes both discipline and performance, shaped daily with precision and intent.

At the heart of the menu is fresh, handmade pasta prepared in-house each day. The offering moves between precision and play, grounded in Italian heritage yet delivered with a confident modern edge. Rich, considered plates sit alongside seasonal creations that shift with produce, keeping the experience dynamic and closely connected to the kitchen’s rhythm. Signature dishes, including the house carbonara, highlight depth, restraint, and technical clarity.

The interiors mirror this approach. Sculptural yet understated, the space balances moody tones with tactile warmth, allowing the open kitchen to take centre stage. Preparation is intentionally visible—chefs working in full view, transforming process into subtle theatre and shaping the energy of the room.

A strong social cadence defines the experience. The daily aperitivo hour has become a signature ritual, drawing guests into a relaxed flow of cocktails and small plates inspired by Italian pre-dinner culture, reimagined for Cape Town. The space shifts seamlessly from long, conversational lunches to vibrant evening gatherings, adapting to the city’s changing rhythm. Built on a collaboration between Italian culinary influence and local execution, Scala avoids imitation in favour of interpretation. The result is a restaurant that feels grounded yet contemporary—designed for a city that values atmosphere and experience as much as the plate itself.

Confident, immersive, and intentionally unforced, Scala Pasta / Bar offers Italian dining that doesn’t stand apart from Cape Town—but moves with it.
scalapasta.co.za

A sensory experience on the horizon!

Inspired by its current art exhibition, entitled Van Horison tot Horison, La Motte presents a sensory experience of note – an exclusive evening showcasing the beauty of art in all its facets.

Guests are invited to visit the La Motte Ateljee, on Friday 5 June, to enjoy the latest exhibition that explores the South African landscape by placing contemporary artists in dialogue with historical precedents. The show celebrates the influence of place and legacy, blending tradition with reinterpretation.

The landscape conversation continues with a horizontal tasting In the Art of Chardonnay presented by Cellarmaster Edmund Terblanche. He will compare Chardonnay wines from estates visible on the horizon from a view point in the mountains on La Motte.

The culmination of all this artistry takes place in L’Ami Family Brasserie with a beautiful 5-course dinner, inspired by the landscape, the works of art in the La Motte Ateljee and of course La Motte wines with a special selection from the estate’s Reserve Collection and Rupert Vinoteque.

Program:
· 17h30 Welcome in the La Motte Ateljee with an introduction and guided walkabout of the Van Horison tot Horison exhibition, presented by Curator, Nina Kruger.
· 18h30 Horizontal Chardonnay Tasting in the La Motte Tasting room presented by Cellarmaster Edmund Terblanche.
· 19h30 5-Course Dinner with Wine Pairings presented by Chef Stephan Moolman in L’Ami Family Brasserie.

Price: R1350 per person, all inclusive.
Book now! la-motte.com/blogs/news/a-sensory-experience-on-the-horizon



Closing a Chapter

THE LEGACY OF LE BON VIVANT

After 25 remarkable years, Le Bon Vivant has closed its doors, marking the end of an era in Franschhoek’s celebrated culinary landscape for executive chef Pierre Hendriks. What began in 2001 as a young chef’s ambitious dream grew into a beloved destination, shaped as much by its guests as by its kitchen.

From the beginning, the restaurant embodied a spirit of generosity—bringing together fine food, good wine, and a sense of occasion that drew visitors from around the world. Over the years, it became more than a dining space; it was a place of shared memories, milestones, and meaningful connection. Through triumphs and challenges alike—including the uncertainty of the Covid-19 years—the loyalty and support of its community remained unwavering.

At the heart of it all has been Pierre, alongside partner Silvia and a dedicated team, whose passion and resilience helped

shape the restaurant’s identity. Their journey has been defined by both courage and gratitude—qualities that now guide this difficult but deeply considered decision to move on.

While this chapter draws to a close, it does so with a sense of anticipation. Supporters, friends, and loyal guests wish Pierre and his team every success in the adventures that lie ahead, hopeful that this is not a final goodbye, but rather a “goodbye for now.”

With heartfelt thanks, the story of Le Bon Vivant ends for now—making space for what comes next.

Avontuur Estate Unveils a Relaxed New Cellar Door Experience

Set along the scenic R44 at the foot of the Helderberg, between Stellenbosch and Somerset West, Avontuur Estate has unveiled its newly upgraded Cellar Door, marking an inviting new chapter. Designed as a welcoming, easy-going destination, the space encourages guests to slow down, connect, and savour the essence of the Stellenbosch wine route in a setting that feels both elevated and relaxed.

The reimagined tasting room blends contemporary design with natural textures, creating a light-filled, earthy space that accommodates up to 70 guests. A seamless indoor–outdoor flow allows visitors to move comfortably between the tasting counter and terrace.

Outside, sweeping vineyard views stretch across the Helderberg landscape, with Table Mountain in the distance adding a distinctly South African sense of place. Overhead vines form a natural canopy, while surrounding farmland

and mature trees enhance the tranquil atmosphere.

More than a tasting venue, the new Cellar Door reflects Avontuur Estate’s ongoing evolution—an inviting space for discovering wines, lingering longer, and returning often.

Opening hours
Monday to Thursday: 10h00-18h00,
Friday: 10h00-20h00, Saturday: 10h00-18h00

www.avontuurestate.co.za



10
MAY

MOTHER’S DAY HIGH TEA AT MONNEAUX RESTAURANT

Celebrate Mother’s Day with an elegant Garden High Tea at Monneaux Restaurant, served in a beautiful garden setting from 11h00. This indulgent experience features a selection of savoury and sweet treats, a glass of Cap Classique, and a choice of teas and coffee—perfect for a relaxed and memorable celebration with family and friends. Priced at R550 per person.

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



TUES-SAT

AT DUSK WE DINE

Executive Chef Callan Austin presents an autumnal wonderland of senses. Autumn Odyssey Menu (6 courses) – R1595pp
Autumn Epicurean Menu (8 courses) – R2095pp
Tues to Sat | 18h00-20h00 (last seating)
For private gatherings, Dawn, our intimate dining space is available for parties of six or more.
43 Plein Street, Stellenbosch
reservations@duskrestaurant.co.za
BOOKINGS 021 023 4100 or Dineplan



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



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MAY

MONT ROCHELLE WINEMAKER’S DINNER

Mont Rochelle invites guests to an evening of cellar stories and standout flavours. Begin with a guided cellar tour led by winemaker Michael Langenhoven, followed by a five-course pairing dinner by Executive Chef Terence Morris. Expect seasonal dishes made with local produce, paired with Mont Rochelle’s award-winning wines. Limited spaces. Booking essential. R1350 pp.

BOOKINGS 021 876 2770



TUES-SAT

SIP & SLIDE AT LEOPARD’S LEAP

Join us during May for a grown-up sip and slide!
Enjoy our delicious gourmet trio of mini burgers with their ultimate wine pairings from our Culinaria collection: A beef slider with the Bordeaux-inspired Culinaria Grand Vin, a chicken slider with the acclaimed Culinaria Chenin Blanc and a pulled pork slider with the Culinaria Pinot Noir. R210 per person.
VISIT www.leopardsleap.co.za



MON-SUN

LEVANTE RESTAURANT AT LYNX

Join us for a Culinary Journey through Levante Cuisine. Experience the vibrant flavours of East Mediterranean-inspired cuisine at Levante Restaurant. Enjoy a unique dining experience in Franschhoek, savouring a delightful meal or a relaxed tasting with delicious snacks in our bodega. Tasting Room/Bodega: Mon–Sun 10h00-17h00
Levante Restaurant: Mon-Sun 12h00-15h30 (last seating)
www.lynx-collection.com
BOOKINGS 021 876 0406 | 066 378 5398



SUNDAYS

THE SUNDAY LUNCH CLUB AT ELEVEN

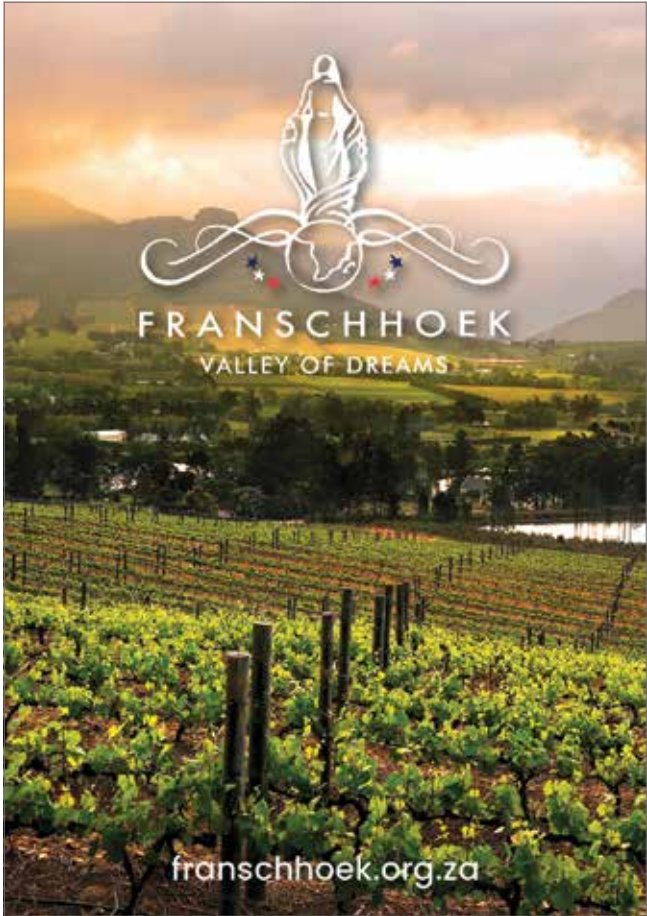
On the final Sunday of each month, join for a three-course lunch, each course paired with wines from a featured local wine farm. A relaxed afternoon of seasonal plates and carefully selected wines. An easy way to close out the month and begin the next. R550 per person, all inclusive. A monthly lunch series for 2026. Bookings essential.
reservations@eleveneats.co.za
BOOKINGS 021 023 3755



MON-SUN

ORANGERIE AT LE LUDE

With an intimate atmosphere and an extensive wine list, it’s a destination for every palate. Enjoy our new winter-inspired dishes.
Tasting Room:
Daily 10h00-17h00 (last tasting 16h30)
Orangerie:
· Lunch: Tuesday - Sunday, from 11h30
· Dinner: Thursday - Saturday, from 18h00
restaurant@lelude.co.za
BOOKINGS 021 876 2961



franschhoek.org.za

A NEW VINTAGE OF A FAMILY FAVOURITE

Introducing the 2026 La Motte Sauvignon Blanc La Famille — a wine that reflects the character of an exceptional harvest and remains a staple at La Motte gatherings.

For this reason, La Famille has been added to the name, affirming its place at the table as a trusted companion for meals shared with family and friends.

It shows vibrant aromas of granadilla, lime, green apple and gooseberry, lifted by citrus blossom, subtle herbaceous notes, and a refined, refreshing finish. la-motte.com



FLAVOUR IN FULL FLIGHT LUKE DALE ROBERTS RESTAURANTS EMBRACE WINTER 2026

The Luke Dale Roberts Restaurants lean into bold, global flavour with a refreshed seasonal offering that brings Asian inspiration, light lunches, and relaxed city dining into focus.

Across its Cape Town dining spaces, the group continues to evolve its signature style—where technique-driven cooking meets punchy, travel-influenced flavour profiles. This season highlights vibrant, Asian-leaning dishes, designed for sharing and discovery, alongside lighter mid-day plates that suit slower winter afternoons.

Expect refined small plates layered with spice, citrus, and umami, alongside inventive salads, fresh seafood, and comforting noodles that balance richness with lift. The energy remains playful but precise, shifting effortlessly from casual lunches to more expressive, flavour-forward dinners.

Brunch also takes centre stage, reimagined as one of the city's most sought-after weekend rituals. It blends indulgence with structure—multi-course formats, unexpected twists on classics, and a celebratory atmosphere that turns winter dining into an occasion rather than a routine.

Ultimately, the season reflects the group's ongoing evolution: confident, global in outlook, and rooted in Cape Town's appetite for bold, experience-led dining. www.lukedaleroberts.com



VOLCANIC ENERGY LA RÉUNION TURNS UP THE HEAT FOR SA TRAVELLERS

La Réunion is a dynamic Indian Ocean escape for South African travellers seeking something raw, vibrant, and close enough for a quick getaway. This French island blends volcanic landscapes with lush cirques, rainforest valleys, and a rugged coastline shaped by tropical heat.

Adventure defines the experience! Hiking trails lead to active volcanic peaks and sweeping viewpoints, while waterfalls plunge into hidden gorges. Its compact size allows for striking contrasts—mountains in the morning, ocean swims by afternoon.

Beyond its natural drama, La Réunion has a rich Creole identity shaped by African, Asian, and European influences. Markets brim with spices and street food, while music and festivals bring energy to everyday life.

Accessible yet extraordinary, it offers a multi-layered escape where nature, flavour, and culture converge in one unforgettable island experience.

For more information, visit en.reunion.fr



FIREHORSE KEEPS THE FLAME ALIVE AT VERGELEGEN

Following the March fire that gutted the popular Stables restaurant, Vergelegen Wine Estate has responded with resilience. Temporary restaurant Firehorse ensures guests can continue enjoying the Somerset West estate's signature hospitality while restoration work continues.

Firehorse offers relaxed outdoor dining with the estate's familiar warmth. The menu revisits Stables favourites, from breakfasts and pastries to seasonal lunches featuring grills, seafood, and farm-style dishes, paired with estate wines.

Anticipation is also building for a new permanent restaurant—a refined, forward-looking concept rooted in provenance, seasonality, and place.

Together, Firehorse and the forthcoming restaurant reflect continuity and renewal—ensuring Vergelegen's hospitality spirit endures and evolves. vergelegen.co.za



FRANSCHHOEK IN CONVERSATION THE FRANSCHHOEK LITERARY FESTIVAL 2026

Transforming the village into a lively crossroads of ideas, stories, and spirited debate, since its inception in 2007, the festival has become a highlight of the cultural calendar, drawing readers, writers, and thinkers into intimate venues scattered through Franschhoek's historic streets.

Across three days, 121 sessions unfold in a dynamic programme of fiction, non-fiction, workshops, and masterclasses. Renowned local and international authors share stages with emerging voices, encouraging open, informal dialogue that ranges from pressing global issues to lighter, more playful reflections on life and creativity.

Book lovers move between venues, creating a constant hum of conversation and discovery, as the village itself becomes part of the storytelling. The result is an atmosphere that is both intellectually rich and warmly accessible, where ideas are exchanged as freely as stories are told. www.flf.co.za/2026-programme

Winter Warmth at La Roche Estate

La Roche Estate invites guests to embrace winter with a cosy escape just five minutes from Franschhoek. Set in the scenic Robertsvlei Valley, the estate offers a peaceful retreat surrounded by vineyards and mountain views, ideal for slowing down and unwinding.

The intimate two-sleeper options, the Pinot Noir Suites (1 & 2) and The Chardonnay Suite, are thoughtfully designed for comfort and warmth. Each features an indoor fireplace, a private outdoor hot tub with scenic views, plush robes, an outdoor braai area, and a curated selection of wines available in-room. Mornings begin with a delicious breakfast served at the bistro.

For group getaways, the Family Suites (sleeping 6) and the Manor House (sleeping 12) offer generous spaces, indoor fireplaces, and outdoor braai areas, creating a warm and inviting atmosphere.

Whether exploring the charm of the valley or enjoying the calm and privacy of the estate, La Roche Estate is an ideal winter destination.

For pricing and availability, contact info@larocheestate.com or 071 761 1354.



RICKETY BRIDGE

Stay longer, pay less – your Franschhoek winter awaits

As the vines turn gold and the valley quietens, there's no better time to settle in at Rickety Bridge. Our Stay 3, Pay 2 winter special gives you one extra night on us – the perfect excuse to slow down, breathe it all in, and stay just a little longer than you planned.

Wander through vineyards in their autumn colours, where every row tells a story of the season past. Cosy up fireside with a glass of something exceptional in hand and let the farm's gentle rhythm set the pace for your days. There's a particular kind of stillness that settles over Franschhoek in winter – once you've felt it, you'll understand why our guests find it so hard to leave.

Your stay includes a complimentary bottle of our beloved Foundation Stone to enjoy at your own pace, as well as a Regna Loca Tasting Experience – an intimate journey through the wines that define Rickety Bridge. And if you'd like to add a little play to your escape, you can also book a game of Padel during your stay.

Your stay includes:
3 nights for the price of 2 (valid for stays from April to July 2026)
A complimentary bottle of our Foundation Stone
A Regna Loca Tasting Experience

Book your winter escape and make that extra night count.

Contact our reservations team at reservations@ricketybridge.com

Discover More & Book Your Stay
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FRANSCHHOEK



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relaxed elegance

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+27 (0)63 674 1040

bookings@thecornerhouse.co.za

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www.thecornerhouse.co.za



LA LUC RETIREMENT ESTATE
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TRAVEL





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ABOUT
SANBONA WILDLIFE
RESERVE

Sanbona Wildlife Reserve, a haven of tranquility, showcases endemic wildlife against a backdrop of contrasting landscapes. From vast plains to rugged mountains, it's a testament to conservation.

Sanbona is dedicated to crafting an authentic and immersive safari experience that embraces its unique setting.

Just 3.5 hours from Cape Town, it spans 62 000 hectares of Little Karoo terrain - an area rich in culture, history, and heritage, and one of the world's most biologically significant yet threatened regions.

With just 27 rooms Sanbona offers a rare gift- solitude wrapped in endless horizons, where seclusion itself becomes the truest luxury.

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www.lifebrands.co.za

THE ART OF THE
MODERN SAFARI

Within the UNESCO-listed Waterberg Biosphere, BABOHI Lodge at QWABI Private Game Reserve offers an adults-only safari experience defined by privacy, space, and exceptional wildlife encounters. With modern suites overlooking the bushveld, days are shaped by sunrise and sunset game drives, relaxed afternoons by the pool, and evenings spent dining under the stars. Located only three hours from Johannesburg, BABOHI makes an unforgettable bush escape surprisingly close to home.

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LEO SKY FARM

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