



ARTWORK BY CAITLIN TRUMAN-BAKER, COURTESY OF MANZART

explore

Vergelegen, Somerset West — enchanting gardens, stunning mountain views, and versatile stylish venues perfect for weddings, conferences, parties, or intimate gatherings.



discover

Nectarosity Blended Scotch Whisky — joyously zesty with honey, apricot and pineapple, unfolding into toffee, vanilla, and cinnamon warmth. Fruit-forward, spirit-driven, and undeniably Scotch indulgence.



indulge

Join Chef Christiaan Visser at Leopard's Leap SA Table for a hands-on, interactive South African feast, paired with expertly guided wines and rich culinary storytelling.



holdenmanz



holden manz wine estate - www.holdenmanz.com - t 021 876 2738
tasting room | picnic | spa | 5* country house | worldwide delivery | family run



MANZART



An Exclusive Evening with Nectarosity Blended Scotch Whisky

LIFE BRANDS and a select gathering of guests recently savoured an evening of indulgence and connection at Monneaux Restaurant, where conscious dining, fine wines, and superlative service set the stage. Under the inspired helm of Chef Neil Pause, each course was masterfully paired to showcase the evening's star — Nectarosity Blended Scotch Whisky.

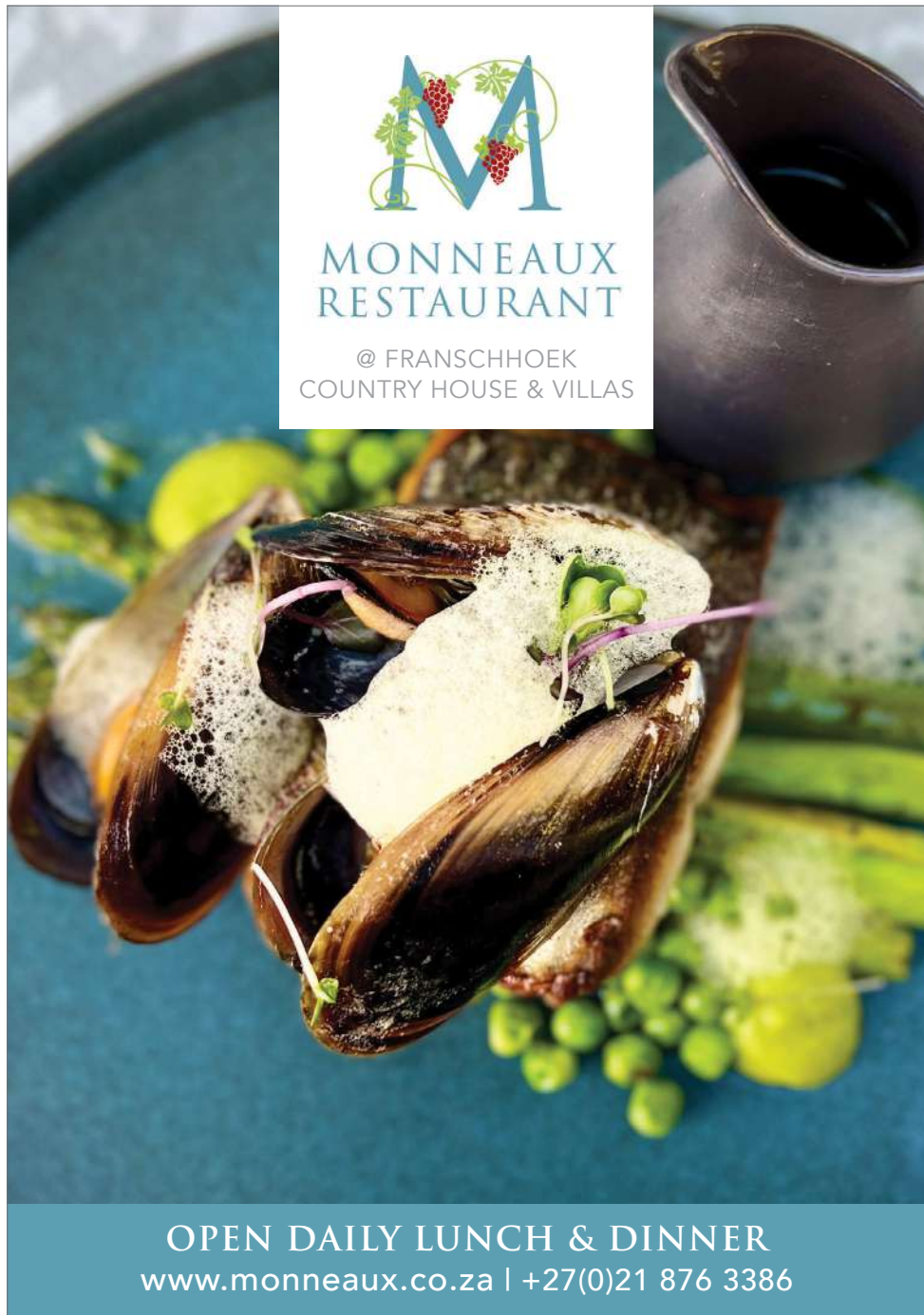
A true celebration of Scotland's fruitiest single malts, Nectarosity is crafted through a unique double deployment of American oak barrels. First, they impart sweet spice to grain spirit before ageing malt whisky to **perfection**. These characterful whiskies are then artfully blended, creating layers of fruit and toffee with oak-driven depth.

Expect a joyously zesty profile — honey, lychee, apricot, pineapple — followed by toffee and vanilla unfolding into lasting notes of warm cinnamon bun. Ageing in first-fill bourbon and custom virgin

American oak casks lends elegance and richness, while honeyed fruit and toasted oak carry through from the Blending Room to the glass.

How to enjoy it? Neat for vibrancy and finesse, over ice for **velvety sweetness**, or with a crisp pale ale or pilsner as a playful boilermaker.

Nectarosity — fruit-forward, spirit-driven, and undeniably Scotch. An unforgettable evening of flavour, artistry, and **refined** indulgence. www.compassboxwhisky.com



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Le coin Français
By Darren Badenhorst

Tucked away in the heart of Franschhoek, Le coin Français is a culinary experience that feels both rooted in tradition and daringly modern. Headed by award winning chef Darren Badenhorst, the restaurant is a showcase of South Africa's finest seasonal produce, reimagined through French inspired techniques and plated with artistic precision.

Dining here is a sensory journey, each course layered with storytelling, local heritage, and bold creativity. The multi course tasting menus celebrate the richness of the Cape.

More than a restaurant, Le coin Français embodies the essence of Franschhoek itself: a place where old world charm meets new world innovation, and where every detail, from the interiors to the service, is carefully considered to create an atmosphere of understated elegance. For those in search of an unforgettable gastronomic adventure, it is nothing short of a destination in its own right.

Opening times:
Friday to Sunday Lunch from 12-2pm | Dinner is from 6-8pm

To book your signature Franschhoek table, go to www.lecoinfrancais.co.za
+27 74 126 0022 | 17 Huguenot Road, Franschhoek

Also dine at sister signature restaurants, DUSK in Stellenbosch, and The Beach House in Yzerfontein.

Mont Rochelle's New Tasting Deck

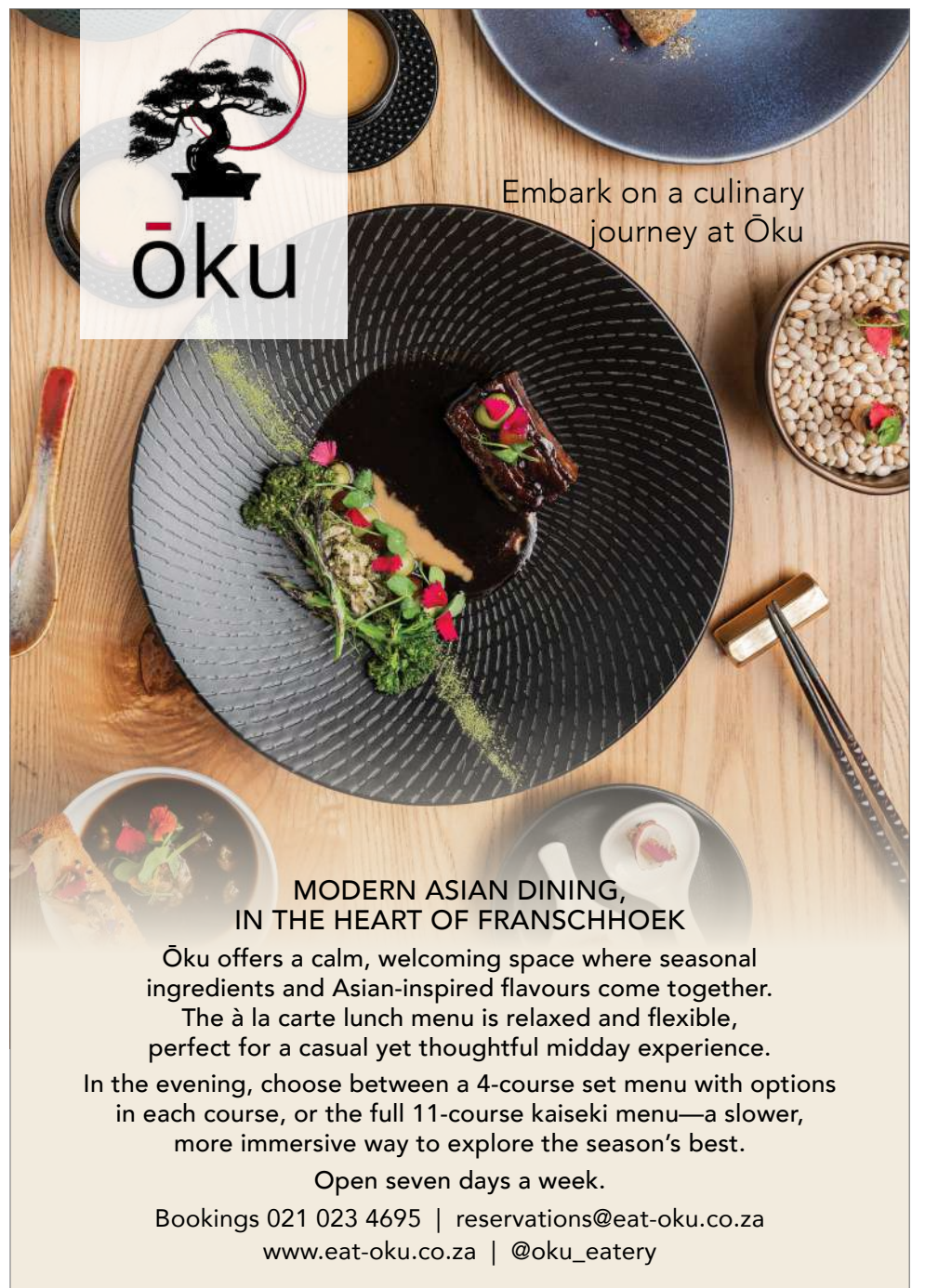
A SYMPHONY OF WINE AND SCENERY

Soak up the views and the vintages at Mont Rochelle's brand-new Tasting Deck, now open for relaxed wine experiences in the heart of Franschhoek. Set against a stunning backdrop of mountains and vineyards, this elevated deck is the perfect setting to enjoy a glass of wine or a curated wine flight featuring Mont Rochelle's award-winning wines — including the much-loved MIKO Chardonnay and MIKO Cabernet Sauvignon/Cabernet Franc.

Whether you're staying at the hotel or simply dropping by, know your way round a wine list or just in the mood to **unwind** with a glass in hand, there's something for everyone. Treat yourself to the Gourmet Tasting with perfectly paired wines and flavourful nibbles, or go for the cheese and charcuterie sharing platter, made with locally sourced ingredients.

The new deck is all about easy-going **comfort** and great views — making it ideal for slow afternoons with friends or a special celebration. Settle in, sip slowly, and **savour** the moment as you taste the very best of Mont Rochelle's wines.

Open daily from 10h00-18h00, with walk-ins and bookings welcome.
countrykitchen@montrochelle.virgin.com | +27 21 876 2770.

Embark on a culinary journey at Ōku

MODERN ASIAN DINING, IN THE HEART OF FRANSCHHOEK

Ōku offers a calm, welcoming space where seasonal ingredients and Asian-inspired flavours come together.

The à la carte lunch menu is relaxed and flexible, perfect for a casual yet thoughtful midday experience.

In the evening, choose between a 4-course set menu with options in each course, or the full 11-course kaiseki menu—a slower, more immersive way to explore the season's best.

Open seven days a week.

Bookings 021 023 4695 | reservations@eat-oku.co.za
www.eat-oku.co.za | @oku_eatery

WELCOME TO Franschhoek Cellar

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

Join Franschhoek Cellar for specially curated wine tastings, perfectly paired with **artisanal** chocolates and cheeses, or enjoy a delicious deli-style lunch beneath the shade of the oak trees. With a supervised kiddies' playground on-site, it's an experience the whole family can enjoy.

For those looking to extend their stay, two **luxury** cottages on the property provide a stylish and comfortable base from which to explore the picturesque Franschhoek Valley and the greater Cape Winelands this winter.

Franschhoek Cellar also offers a range of distinctive event venues, ideal for every occasion—from elegant weddings, milestone birthdays, and anniversaries to year-end corporate functions and intimate private gatherings.

As a proud gem of the Franschhoek wine route, the Cellar blends the relaxed charm of country living with the **sophistication** of a world-class destination designed to meet every expectation.

The team look forward to welcoming you.

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



Hands-on action at the Leopard's Leap SA Table

South Africa is a melting pot of cultures, all of which influence food traditions and styles of cooking. Join Chef Christiaan Visser and be introduced to the diversity of South African cuisine as he prepares the dishes, explains the history and shares the tales behind the three-course meal that follows. A true celebration of typical food styles, ingredients and wine from South Africa's rich culinary heritage.



A new hands-on element invites guests to take part in some of the preparation and cooking elements of this interactive experience and also to share their own food stories.

Joining the Chef at the **generous** table in the vibey Leopard's Leap kitchen is an enthusiastic Wine Tasting

Ambassador who introduces guests to the Leopard's Leap wines and their **unique** South African attributes. In September, the SA Table has a Braai-inspired theme celebrating an important part of South Africa's culinary **heritage** – braai op 'n stokkie!

The South African Table takes place from Wednesdays to Saturdays at 13h00. R820 pp, includes wine and gratuity. See events calendar on leopardsleap.co.za to book. Please note allergies and dietary requirements when making the reservation.



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Best Luxury Boutique Hotel
in Africa 2025

Best Wine Region Hotel
in Africa 2025

Best Newly Appointed
General Manager
in Africa 2025
- Celeste Klem

Celeste Klem
General Manager

Hotel du Vin[®] is a wine-themed boutique hotel, one-of-a-kind, in a beautifully restored heritage Victorian property in the centre of the Franschhoek Village.
Dedicated to everyone with a love for wine, food and village-style luxury accommodation.
7 Reservoir Street, Franschhoek · +27 (0)21 300 6761 · info@hotelduvin.co.za · www.hotelduvin.co.za



Toast to Excellence

HOTEL DU VIN FRANSCHHOEK SECURES FOUR PRESTIGIOUS AWARDS
Hotel du Vin Franschhoek has raised a toast to triumph, proudly securing four prestigious titles at the 2025 Haute Grandeur Global Awards — a true celebration of world-class hospitality in the Cape Winelands.

The hotel was honoured in the following categories:

- Best Historical Hotel in Africa 2025
- Best Luxury Boutique Hotel in Africa 2025
- Best Wine Region Hotel in Africa 2025
- Best Newly Appointed General Manager in Africa 2025 — Celeste Klem

Steeped in history yet brimming with modern elegance, Hotel du Vin stands as a **jewel** of Franschhoek Village. Housed in a lovingly restored 1904 Victorian building, the hotel combines old-world charm with refined comfort. Guests are invited to unwind in elegant suites, dine at its award-winning restaurant, and explore one of the most celebrated wine cellars in Africa.

At the helm is Celeste Klem, whose inspired leadership

has transformed the guest experience. With over two decades in luxury hospitality, Celeste's dynamic approach has already earned her the coveted award for Best Newly Appointed General Manager in Africa.

From the **tranquil** courtyard and sparkling pool to its seamless service and wine-soaked heritage, Hotel du Vin Franschhoek continues to set the benchmark for luxury hospitality. These accolades not only highlight its rich brand positioning but also reinforce its reputation as one of Africa's most **exceptional** boutique hotels.

Where history, hospitality, and the finest wines meet — Hotel du Vin Franschhoek is truly crowned in excellence.

www.hotelduvin.co.za

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SEPTEMBER



LAMTA PRESENTS: NOISES OFF – COMEDY IN CHAOS

Theatre on the Bay hosts Michael Frayn's uproarious farce Noises Off, presented by LAMTA and directed by Chris Weare. This play-within-a-play follows a hapless cast whose backstage blunders rival their onstage drama — sardines, slamming doors, romantic entanglements and all. Starring Aidan Scott and Natalie Robbie alongside the talented LAMTA ensemble, it's a masterclass in comic mayhem.

BOOKINGS webtickets.co.za

4

SEPTEMBER



WINEMAKER'S DINNER AT MONT ROCHELLE

Join Executive Chef Terence and Resident Winemaker Michael at Mont Rochelle for a wine-pairing dinner. The experience kicks off with a tour through Mont Rochelle's historic wine cellar, before the evening unfolds with a five-course feast and curated wines. Starts at 18h30, R1320 pp.

Next dinner 4th December.

countrykitchen@montrochelle.virgin.com

BOOKINGS 021 876 2770

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SEPTEMBER



CLAY & WINE AT BROOKDALE ESTATE

Join for a relaxed morning of creativity, where you'll hand-build your own beautiful jewellery tray using quick-drying clay, then paint, stencil, and decorate it just the way you like. 09h00-12h00, R795 pp, includes a glass of welcome bubbles, two Mason Road wine tastings, and a small plate of your choice—Duck Liver Pâté, Miso Aubergine, or Bobotie Tortellini. No prior experience is needed.

BOOKINGS 087 183 3919

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SEPTEMBER



A TAKE ON AND TASTE OF TEXTURE AT LA MOTTE

Enjoy an evening celebrating texture! Join us in the La Motte Ateljee for the When Surfaces Talk exhibition with a welcome drink and canapés inspired by the texture-rich exhibition. Then sit down to dinner in L'Ami Family Brasserie for an exceptional menu showing the influence of wood, flame, smoke and chargrill, beautifully paired with La Motte wines, presented by Cellarmaster Edmund Terblanche. Time: 18h00 | Cost: R1350

BOOKINGS la-motte.com

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

WED-SUN



STOKBROOD & WINE PAIRING AT LEOPARD'S LEAP

Pop into the Leopard's Leap Tasting Room this September for a Heritage Month and Braai Day inspired Stokbrood & Wine Pairing! Stokbrood for two comes with smoked West Coast snoek pâté, biltong butter and chakalaka, paired with three wines: the Heritage Collection Red Blend, acclaimed Culinaria Chenin Blanc and the fun, fruity Chescato. 10h00-16h00.

BOOKINGS www.leopardsleap.co.za

MON-SUN



LEVANTE LUNCH AT LYNX

Experience Levante-inspired cuisine at Lynx, where fresh, seasonal ingredients shine in vibrant, shareable dishes. Relax with estate wine, take in the vineyard and mountain views, and enjoy a leisurely farm lunch in a warm, welcoming atmosphere. Book your table today and savour the perfect blend of wine, food, and scenery in Franschhoek.

Tasting Room/Bodega: Mon-Sun 10h00-17h00
Restaurant: Wed-Sun 12h00-15h30 (last seating)

www.lynx-collection.com

BOOKINGS 021 876 0406 | 066 378 5398

MON-SUN



HELLO SPRING AT DUSK

Join Chef Callan as he and his fine team celebrate the new season.

Spring Menu

R1195 pp

Supplementary wine pairing experience at R595 pp

Reserve your DUSK table online.

www.duskrestaurant.co.za

BOOKINGS WHATSAPP 071 942 3724

MON-SUN



ELEVEN FRANSCHHOEK

At Eleven, dining is about enjoying great food on your own terms.

Situated in the heart of Franschhoek, our à la carte menu blends global inspiration, seasonal produce, and chef creativity. Available for lunch and dinner, it offers flexibility for anything from a quick bite to a relaxed, leisurely meal—effortlessly suited to your day. Open seven days a week.

reservations@eleveneats.co.za

BOOKINGS 021 023 3755

MON-SUN



THE BISTRO GRANDE PROVENCE
Breakfast 09h00-10h30 (last Seating).
Light Lunches from 12h00-16h00 (last Seating) – Bistro closes at 17h00.
Jazzy Sunday lunches with live entertainment by world-renowned Lionel Beukes.
R100 pp cover to confirm your booking (deposit will be deducted from your bill on the day.)
Please note tables will be held for 15 min.
reservations@grandeprovence.co.za
BOOKINGS +27 21 876 8600

MON-SUN



SPRING CELEBRATIONS AT LE LUDE
Morning and Afternoon Tea at Le Lude is served daily and includes a selection of savoury items and confectionery, accompanied by our award-winning Cap Classique and the finest selection of TWG tea. Reservations are required 24 hours in advance.

restaurant@lelude.co.za
BOOKINGS +27 21 876 2961

MON-SUN



YAMA FRANSCHHOEK
A relaxed, family-friendly favourite in the heart of Franschhoek. Gather the family and enjoy comforting bowls of ramen, flavour-packed dumplings, fresh signature sushi rolls, and more.
With a dedicated kiddies menu and à la carte options for every appetite, Yama is perfect for locals, visitors, and little ones too.
reservations@eat-yama.co.za
BOOKINGS 021 023 4695

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NOVEMBER



FRANSCHHOEK'S GOT TALENT SEASON 2 AT BRIDGE HOUSE THEATRE
Sing a song and save an animal! Join Uncorked and special guests for an unforgettable evening of music, fun, and giving back. 18h30, R400 pp – includes a welcome glass of bubbly and a mouthwatering meal. Wine, beer & soft drinks available at our donation bar. Dress code: Festive Bling! A thrilling auction and raffle prizes.
BOOKINGS Whatsapp 083 212 8827

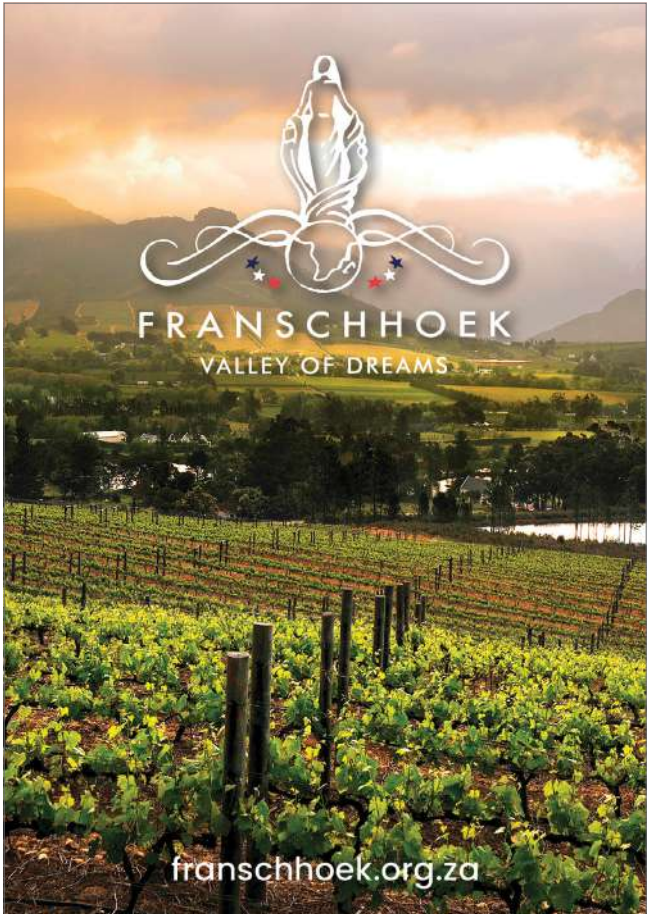
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NOVEMBER



POLO AT VAL DE VIE ESTATE
For the first time in 15 years, international test match polo is returning to Val de Vie Estate.
On Saturday 15 November 2025, guests will be able to experience action-packed polo alongside live entertainment, gourmet food, refreshing drinks and exclusive hospitality options to relax, connect and celebrate.

VISIT
www.valdevie.co.za/polo-test-match/



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franschhoek.org.za

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A fundraiser and immersive soirée with multi award winning soprano Lynelle Kenned

PRELUDE CELLAR CONCERT	CRESCENDO AFTERNOON SOIREE	GRAND FINALE SUNSET ARIA
11 October at 18:00 Haute Cabrière Lambrechts Road Franschhoek	19 October at 15:00 Conservatory Happy Valley Road Franschhoek	8 November at 17:00 La Cotte 24 La Cotte Street Franschhoek
An evening of music, wine and exquisite canapés	Lavish high tea, Cap Classique and concert	Sunset classical concert, wine and hors d'oevres

All proceeds go towards education and funding hospitality education.
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www.lifebrands.co.za

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Timeless Venues for Unforgettable Occasions

AT VERGELEGEN

Vergelegen, in the heart of Somerset West, is a magical wine estate, famous for its glorious gardens and breathtaking mountain views. Whether you're planning a book club get-together, a year-end office party, a conference, or a spectacular wedding, Vergelegen offers a variety of stylish venues to suit your event.

RIVERSIDE CONSERVATORY: Imagine an elegant glass conservatory next to the tranquil Lourens River, seating up to 400 guests. Rain or shine, it's a beautiful spot, with a riverside lawn — perfect for enjoying cocktails and catching up with friends, or networking with business colleagues.

LAKE AND MOUNTAIN VENUE: With the Helderberg and Hottentots Holland mountain ranges as your backdrop and the calm lake reflecting their beauty, this spot is perfect for exchanging vows or enjoying pre-event drinks and canapés.

CAMPBOR FOREST: This peaceful forest, with sunlight filtering through the leaves, offers a magical outdoor experience for a wedding reception or relaxed picnic, seated at elegantly laid tables under umbrellas.

OCTAGONAL GARDEN: Step back in time in Vergelegen's classic Octagonal Garden, with ancient trees, elegant statuary, and colourful flower beds leading to the historic manor house. A timeless setting for a lovely wedding, or elegant cocktail party.

ROSE TERRACE TEA ROOM: Overlooking the fragrant rose garden, this botanical-inspired tea room is ideal for breakfasts, lunches and indulgent high teas. It accommodates up to 24 guests inside, plus outdoor seating, and is ideal for kitchen teas, book clubs and birthday celebrations with family and close friends.

STABLES RESTAURANT: Set in a beautiful garden with mountain views, the Stables Restaurant seats up to 110 guests. It is ideal for corporate gatherings, wedding receptions and family get-



together. A private room seats up to 40 guests.

HISTORIC HOMESTEAD: Consider an exclusive dinner for up to 12 people in the elegant dining room, or a long harvest table for up to 40 in front of the manor house.

THE OLD DAIRY: An atmospheric, rustic setting for a

relaxed, informal party.

Find out more: vergelegen.co.za/weddings

Vergelegen will tailor-make packages based on requirements.

Email functions@vergelegen.co.za

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REV YOUR ENGINES

FRANSCHHOEK CLASSIC CAR FESTIVAL

After a sold-out success in 2024, the Franschhoek Classic Car Festival returns on 4–5 October 2025 — bigger and better than ever.

Last year's event featured over 270 standout vehicles across iconic venues, with highlights like exclusive Alfa Romeo and Mustang displays and the thrilling RIVALS Tour Parade.

In 2025, expect the signature "Forty of the Finest," a tribute to 75 years of Formula One, and curated exhibits celebrating motoring heritage.

More than a show, it's a world-class celebration of automotive passion. Don't miss it!

www.fccf.co.za



CHELSEA GOLD RETURNS HOME

A FYNBOS FLORAL EXPERIENCE IN STANFORD

This spring, South Africa's Chelsea Gold-winning 2025 RHS exhibit comes home for the Stanford in Bloom Festival. Presented by Grootbos Private Nature Reserve and the Grootbos Foundation, this extraordinary showcase reimagines fynbos artistry in the heart of Stanford.

Created by landscape artist Leon Kluge and artist-gardener Tristan Woudberg, the installation celebrates the Cape Floral Kingdom with dramatic fynbos-clad cliffs, cascading amber waters, sculptural cultural motifs, and a striking woven floral structure — all evoking the "Flower Basket of Africa."

Adding depth, the Grootbos Florilegium presents rare botanical artworks, many exhibited in Stanford for the first time, enriched by

expert storytelling. Proceeds benefit fynbos conservation and community development across the Overberg.

R200 pp | Children under 12 free.

www.webtickets.co.za



FLAMES & FLAVOUR AT BROOKDALE

This September, Brookdale Estate brings the heat with Fire & Wine Evenings — each paired with a glass of vibrant Mason Road wine. Gather, share, and savour:.

- 4 Sept – Burger Night | R200 pp
- 11 Sept – Bistecca alla Fiorentina (jucy T-bone to share) | R990
- 18 Sept – Prawns on the Grill (6 for R320 | 12 for R580 | 18 for R750)
- 25 Sept – Curry Night for Two | R775

Plus, for Proe Paarl Month:

Seasonal Showcase Menu — two-courses for R425 pp | three-courses for R565 pp (includes a glass of Mason Road wine)

Great food, fine wine, and evenings worth lingering over.

brookdale-estate.com



TEXTURES OF SPRING

WORKSHOP WITH HAYLEY LOMBARD AT LA MOTTE ATELJEE

19 & 20TH SEPTEMBER 2025

Step into the light-filled Ateljee studio at La Motte for a half- or full-day painting workshop with artist Hayley Lombard. Inspired by the wild beauty of South Africa and Canada, Hayley guides you through intuitive mark-making, colour, and texture in a warm, creative space—perfect for beginners or seasoned artists.

The experience includes:

- Coffee & pastry break
- A curated art kit with premium materials
- A thoughtful goodie bag

Leave with a finished artwork, fresh inspiration, and a deepened creative flow—rooted in the beauty of La Motte's seasonal landscape.

la-motte.com



KILLER CAST. KILLER SHOW. CHICAGO IS BACK!

It would be criminal to miss it.

Get ready, South Africa — CHICAGO The Musical is back, hotter and sharper than ever.

This iconic Broadway smash returns with an all-South African cast, on stage at Artscape, Cape Town until 28 September 2025. Tickets at Ticketmaster.co.za.

Backed by an 11-piece band and 23-member cast, the production is presented by Showtime Management with international creatives Tânia Nardini and Gary Chryst, alongside local talent Kevin Kraak.

Step into a world of murder, greed, corruption, adultery — and all that jazz. From Cell Block Tango to Razzle Dazzle, it's musical theatre at its boldest: a biting satire on fame and infamy.

PG10+ | Terrific Tuesday & block booking discounts available.

FLAME MEETS HERITAGE CHEF PETER TEMPELHOFF'S ARUM TO OPEN AT BOSCHENDAL

Boschendal Estate opens an exciting new chapter with Arum, the latest restaurant from the award-winning FYN Group, led by chef Peter Tempelhoff, culinary director Ashley Moss, and sommelier Jennifer Hugé. Set in the historic Werf building, once the 1812 manor house cellar, Arum celebrates Boschendal's farm-to-fire philosophy — showcasing produce from over 40 seasonal vegetables, fruits, herbs, and proteins grown on the estate.

Honouring the Werf's legacy as home to South Africa's first wine estate restaurant, Arum blends heritage with world-class technique and respect for terroir. Hugé also leads a farm-inspired bar, serving cocktails infused with house-made essences, shrubs, and tinctures. Stylish, elemental, and rooted in place — Arum offers not just a meal, but an immersion into the flavour and fire of Boschendal.



JOURNEY'S END

The V (Varietal) Series is a selection of exceptional single varietal wines that deliver the expression of our vineyard and what we do at Journey's End, while exploring how different grape varieties thrive in our unique coastal terroir.

Clear and bright, straw-coloured with a hint of green, the wine shows delicate citrus fruit and orange blossom characteristics. A unique coastal-style Chardonnay with mineral and saline notes that complement a smooth palate and zesty finish. Well balanced with subtle creamy notes providing layered complexity.

journeysend.co.za



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