

Life.

LUXURY | TRAVEL | EXPERIENCES



PHOTOGRAPH COURTESY OF LEOPARD'S LEAP

indulge

Franschhoek Mystery Weekends Are Back. A Winter escape, wrapped in surprise, offering the perfect stress-free getaway for adventurous food and wine lovers.



discover

Executive Head of At Mont Rochelle – Chef Terence Morris, is redefining what it means to dine in the Cape Winelands. His food is vibrant, seasonal, and sustainably sourced — a true reflection of the land, the climate, and the culture.



elevate

The Origins of Early Southern Sapiens Behaviour exhibition at De Hoop Collection showcases remarkable archaeological finds from the Southern Cape coast—offering a rare glimpse into early human history.



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MAN Z ART

Le coin Français
By Darren Badenhorst

WINTER SPECIAL MENU AT LE COIN FRANÇAIS



Winter has arrived at Le coin Français. Hot fires, moody interiors, and dishes that celebrate local flavours with French soul. Each plate is a bold expression, created with warmth and depth. This season, indulge in our hearty Local Winter special, choose between our four-hour stewed Coq Au Vin or a four-hour braised Boeuf Bourguignon. A new season, a new menu.

Open for Lunch and Dinner

To book your signature Franschhoek table, go to www.lecoinfrancais.co.za
17 Huguenot Road, Franschhoek

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

Artistry in the Cellar

LA MOTTE'S PIERNEEF COLLECTION UNVEILS NEW LOOK AND VINTAGES

La Motte's celebrated Pierneef Collection returns with fresh vintages that marry winemaking mastery and artistic heritage. This year, Cellarmaster Edmund Terblanche not only brings a new expression of the terroir but also a bold new look and name, paying homage to iconic South African artist Jacob Hendrik Pierneef (1886–1957).

Honouring Pierneef's exceptional talent for capturing South Africa's landscapes and architecture, the labels feature two of his striking black-and-white linocuts: *Kaaps Hollandse Huis Krommerivier* adorns the Syrah blend, and *Baobab* graces the Sauvignon Blanc bottle. This artistic touch perfectly complements the wines' elegance and depth.

The 2020 Pierneef Syrah blend, proudly named Pierneef Atelier, celebrates creativity as much as it does the vintage. This complex wine offers enticing aromas of rose petals and eastern spices, unfolding on the palate with rich layers of liquorice, savoury salami, and red peppercorns. Its balanced structure and floral Viognier notes make it incredibly versatile, pairing beautifully with hearty fare like beef, venison, aromatic curries, and game birds—ideal for cozy winter dining.

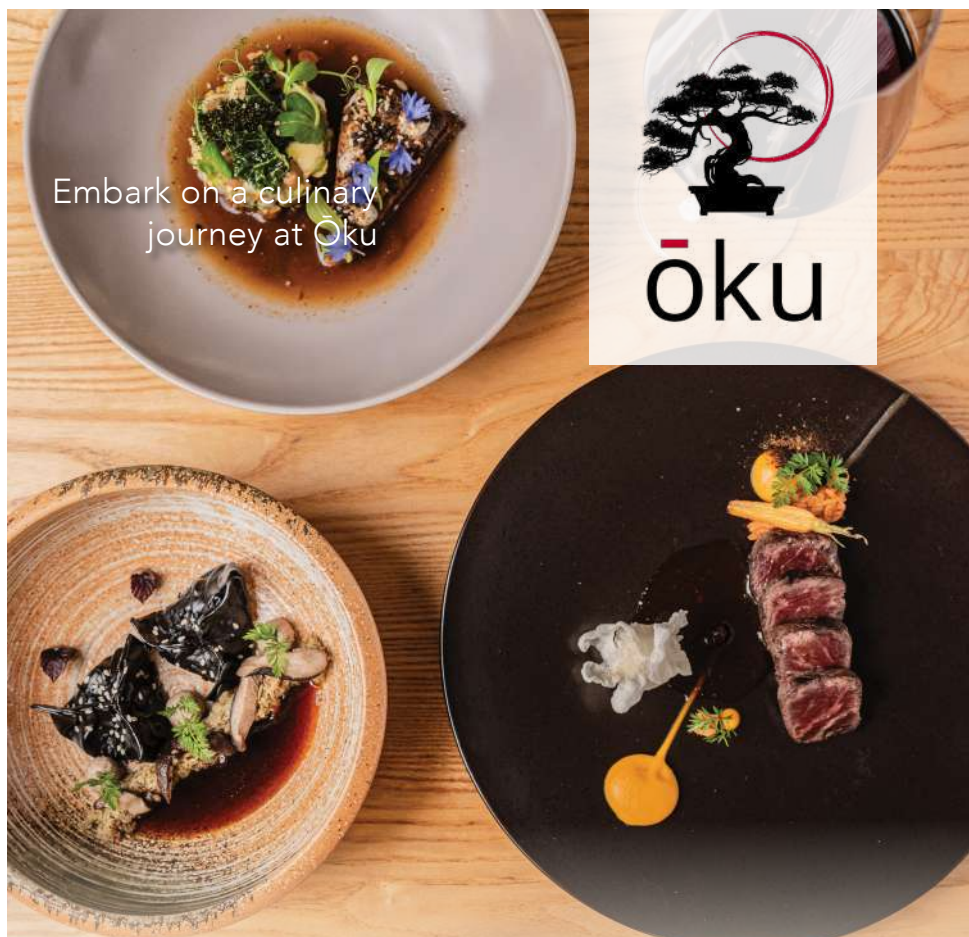
Meanwhile, the 2024 Pierneef Sauvignon Blanc showcases grapes from South Africa's southernmost vineyards, delivering a cool-climate elegance. Expect crisp citrus, passion fruit, and subtle hints of green pepper and gooseberry. With 12% Semillon blended in, this wine promises superb aging potential and pairs effortlessly with seafood, fresh salads, sundried tomatoes, and even spicy Asian dishes, thanks to its lingering minerality.

Together, these releases reaffirm La Motte's commitment to crafting wines that are as expressive and timeless as the landscapes and art that inspire them.

la-motte.com



Embark on a culinary
journey at Ōku



A CONSIDERED APPROACH TO DINING ON FRANSCHHOEK'S MAIN ROAD

Ōku offers a serene setting where seasonal ingredients and Asian-inspired flavours come together. The à la carte lunch menu provides a flexible, approachable way to enjoy high-quality dishes—ideal for a more casual yet considered dining experience.

For dinner, guests can choose between the four-course set menu, featuring options within each course, or the full 11-course Kaiseki menu, a thoughtfully paced journey through the season.

Open seven days a week.

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



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"My husband surprised me with this experience for my birthday. I had no idea what I was in for but hands down it was one of the best experiences I've ever had; we had a blast creating our own wines!" – Nilo

"An awesome experience!" – Louwrens

"We absolutely loved it and recommend it to anyone wanting to do something fun and interactive. We would 100% do it again!" – Camilla



Savour the Overberg

AT WILDEKRANS WINE ESTATE

Discover the magic of Wildekrans Wine Estate, tucked away in the rolling hills of the Bot River Valley—just 20 minutes from Hermanus and a little over an hour from Cape Town International Airport.

Spanning 1,000 hectares, this award-winning estate blends breathtaking natural beauty with curated experiences in fine wine, farm-to-table dining, and warm Overberg hospitality.

SIP & SAVOUR

Step into the intimate tasting room and sample acclaimed wines with guidance from a dedicated Wildekrans wine ambassador. From timeless favourites to recent show stoppers, each pour is a celebration of craftsmanship and terroir.

DINE WITH A VIEW

At The Restaurant at Wildekrans, Chef Gordon Manuel serves seasonal dishes bursting with local flavour. Whether

you dine on the terrace overlooking the vineyards or in the elegant indoor space with an open kitchen view, every meal is a feast for the senses.

STAY A WHILE

Unwind in one of the nine charming country cottages tucked between orchards and vineyards along the Bot River. It's the perfect spot for a peaceful getaway with loved ones—and a glass (or two) of something special.

From wine tastings and scenic walks to tranquil accommodations and inspired cuisine, Wildekrans is where memories are made.

028 284 9488 | wildekrans.com



Avontuur: A Taste of Legacy, Adventure & The Extraordinary

For over two centuries, the Taberer family has embodied the spirit of Avontuur—a name that echoes through the Helderberg hills as both a philosophy and a place. This year marks 201 years of Avontuur and 41 years of winemaking, a journey rooted in values, heritage, and a relentless pursuit of excellence.

More than a wine estate, Avontuur is a living story rooted in 110 hectares of ancient Helderberg soils shaped by granite, shale, sandstone, and sea winds. Its terroir speaks of history, resilience, and deep connection.

Winemaker Dominique Modean channels this into wines of power, precision, and soul—expressing the land's unique energy and elegance.

THE COLLECTIONS:

THE TABERER – A flagship red honouring family legacy.

AVONTUUR COLLECTION – West Peak Cabernet Sauvignon, Stone Field Syrah, and Disa Gorge Chardonnay.

THOROUGHbred COLLECTION – Val de Ra Red Blend, Luna de Miel Chardonnay, and Borrowdale Sauvignon Blanc.

AVONTUUR CAP CLASSIQUE Brut NV

Each bottle invites you into the soul of the Helderberg—where Avontuur is not just a vineyard, but a perspective on the extraordinary.

info@avontuurwines.co.za | 021 855 3450



From French Toast to Fine Dining

CHEF TERENCE MORRIS REIMAGINES SOUTH AFRICAN CUISINE AT MONT ROCHELLE

At Mont Rochelle in Franschhoek, Executive Head Chef Terence Morris is redefining what it means to dine in the Cape Winelands.

His food is vibrant, seasonal, and sustainably sourced — a true reflection of the land, the climate, and the culture.

Terence's culinary story started in his mother's kitchen, where he cooked his very first dish: French toast. While that humble beginning remains close to his heart, his craft has evolved dramatically. A graduate of the Cape Town Hotel School, Terence trained under some of the country's culinary legends — including Steven Edwards, Phillip Alcock, Oliver Cattermole, Peter Templehoff, and Darren Badenhorst — gaining a reputation for precision, creativity, and a deep respect for ingredients.

His career spans elite establishments like Sevruga, Mondiall Kitchen & Bar, the Vineyard Hotel, and the award-winning Leeu Collection. At Le Chêne, he rejoined forces with Badenhorst, pushing the boundaries of modern South African cuisine.

Chef Terence's approach is grounded in sustainability. Each dish is built around fresh, local, seasonal ingredients — not only to elevate flavour but to honour the earth and its rhythms. His menus are a sensory journey: colourful, textured, and bursting with authentic South African character, often with a playful, modern twist.

His talents haven't gone unnoticed. While at The Dining Room at Leeu Estates, he earned both the Service Excellence Award and Authentic South African Experience Award, most notably for a Cape Malay dinner paired with Mullineux wines — a true showcase of local storytelling through food.

Today, Terence's passion shines at Mont Rochelle across two distinct venues. At MIKO, guests are treated to a refined, inventive fusion menu with breathtaking views of the valley and award-winning wines. At the more relaxed Country Kitchen, local flavours blend seamlessly with vineyard charm in a setting made for lingering.

This winter, until July 31, 2025, indulge in his Limited-Edition Winter Chef's Selection at MIKO — available for lunch and dinner. Two courses from R490 and three from R590 per person.

Discover the artistry, sustainability, and soul of South African cuisine with Chef Terence Morris at Mont Rochelle.

www.montrochelle.virgin.com



A Bold New Taste of Africa in the Cape Winelands



Since opening in January 2025, Wilde Vy Bistro has become a standout in Durbanville. Set on the historic Hooggelegen Farm, home of Signal Gun Wines, this vibrant eatery blends bold African flavours, heartfelt hospitality, and a design rooted in both heritage and contemporary flair.

At the helm are South African chef Jürgen Snyman and Ghanaian entrepreneurs Kwasi Osei-Kusi and Charles Bucknor, whose shared passion for people-first hospitality led to this venture — shaped by years of collaboration with Cape Town culinary icons Liam Tomlin and Ivor Jones.

Designed by DB-CO, the space reflects the quiet rhythm of winemaking. Rustic brick, wood, and concrete meet elegant touches of marble and brass, creating a space that's textured, welcoming, and timeless.

The menu is layered and generous, offering something for every appetite — from small plates ("Happies") to grilled mains and standout vegetarian options. Highlights include

Duck Liver Parfait with brioche and cherry granola, Citrus Cured Overberg Trout, Line Fish with bok choy and tikka masala, and Côte de Boeuf with smoked aubergine. For dessert: chocolate-passionfruit granola or the rich Sticky Toffee Pudding.

Wilde Vy is more than a meal — it's an experience. Enjoy Live Sessions on Tuesdays, Date Night on Thursdays, and Sunday Roasts served with nostalgic desserts like Amarula crème.

Wilde Vy Bistro is rooted in Africa, set in the Cape, and made for lingering.

Signal Gun Wines, Hooggelegen Farm, Durbanville
www.wildevybistro.com

Cosy Up with Tryn & Bistro Sixteen82

VIBRANT NEW WINTER MENUS

As crisp air settles over the Constantia Valley, Tryn and Bistro Sixteen82 at Steenberg Farm unveil comforting new autumn-winter menus that celebrate the season.

Led by Executive Chef Kerry Kilpin, both restaurants lean into rich, heart-warming flavours with an unwavering focus on local, ethically sourced ingredients.

At Bistro Sixteen82, Kilpin revives favourites with daring flair ... taking familiar comforts and adding striking, unexpected twists. A highlight: the Suan La pickled fish taco — a tangy spin on their signature dish, brimming with bright Asian notes. Hearty mains like ale-braised beef gnocchi deliver depth and decadence, while the brioche bomboloni — served with charred pineapple, lemon crème, and miso white chocolate ice cream — ends the meal on a joyful, nostalgic note.

Over at Tryn, sophistication meets soul with refined winter flavours exuding elegance and simplicity. The standout savoury cheesecake with tomato macaron and a crisp bacon shards — a playful yet polished start is a must! For

mains, the Dijon-crusted lamb rack with buttered mash and Bordelaise jus is both indulgent and refined. And for dessert, a coconut matcha mousse on chocolate torte, with coconut-strawberry sorbet and popcorn crunch — vegan, gluten-free, and irresistible.

Sustainability anchors it all. From seasonal produce to seafood sourced via Abalobi's ethical fishing initiative, Kilpin's commitment to community and conscious cooking shines through.

Both restaurants offer child-friendly menus, cater to dietary needs, and serve Steenberg's wines by the glass — with staff happy to guide pairings. Complete with roaring fireplaces and welcoming vibes, Tryn and Bistro Sixteen82 promise a winter dining experience as warm as the plates they serve.

Pull up a chair. This season, comfort is on the menu.



Warm Up This Winter

WITH BOLD COASTAL FLAVOURS
AT THE BEACH HOUSE

The Beach House sits right on Yzerfontein's iconic 16-Mile Beach, serving bold, West Coast, serving dishes made from the freshest local ingredients.

Led by renowned Chef Darren Badenhorst, the kitchen delivers vibrant seafood, foraged herbs, and wood-fired creations — all locally sourced, carefully prepared, and bursting with seasonal flavour. The menu is coastal, clean, and confident — no fuss, just great food.

With sweeping ocean views, natural finishes, and a laid-back vibe, the space is effortlessly inviting. There's a dog-friendly patio, easygoing service, and that rare kind of atmosphere that makes you want to linger just a little longer.

beachhouserestaurant.co.za



Franschhoek Mystery Weekends Are Back

A WINTER ESCAPE, WRAPPED IN SURPRISE

Offering the perfect stress-free winter escape for adventurous food and wine lovers.

Crafted for those who love **surprise** and indulgence, Franschhoek's Mystery Weekends feature luxury, gourmet delights, and bespoke experiences—all revealed only on arrival. No planning, no decisions—just a ready-made escape wrapped in signature hospitality.

It begins at the VIP welcome event with a glass of wine and your personalised Mystery Weekend box, revealing a curated itinerary of **luxurious** stays, exceptional wines, fine dining, and one-of-a-kind local experiences.

Expect the unexpected: candlelit dinners, **secret** tastings, surprise entertainment, and cosy fireside moments—all set against Franschhoek's winter charm.

2025 Dates: 25–27 July | 29–31 August

R9,500 per couple includes: two nights' luxury accommodation, daily breakfast, Friday night experience, Saturday dinner, and Sunday lunch. (T&Cs apply)

Perfect for couples, friends, or anyone needing a little **magic**. Whether it's your first time or a return visit, indulge in the mystery, intimacy, and wonder of the Valley of Dreams.

Bookings now open. mysteryweekend@franschhoek.org.za



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15

JUNE



FATHER'S DAY AT LEVANTE

Celebrate Dad with a relaxed Father's Day Braai at Lynx. Enjoy succulent meats, seasonal sides, and Levante-inspired flavors, all grilled to perfection and served against the stunning backdrop of our estate vineyards. Book your table today and make this Father's Day truly special – join us for a laid-back celebration filled with warmth, laughter, and delicious food.

BOOKINGS 021 876 0406 | 066 378 5398

20

JUNE



CULTURED CONVERSATIONS X DAWN BY DUSK

Join us on an immersive multi-sensory odyssey, celebrating the intersection between the two disciplines of fine cuisine and the art of winemaking.

Tesselaarsdal Wines – 20th June @ R1695pp
From DUSK | Comes DAWN

VISIT www.duskrestaurant.co.za

WED-SUN



LET'S MAKE IT MMMMM AT LEOPARD'S LEAP

There is much more to chocolate and wine than that initial creamy sweetness or sip of comfort. Join us for a chocolate and wine tasting exploring the various layers of flavour, taste and texture.

Available at the Leopard's Leap Tasting Room between Wednesday and Sunday. 09h00-17h00. R150pp.

leopardsleap.co.za
BOOKINGS 021 876 8002

MON-SUN



WINTER FLAVOURS AWAIT AT CAFÉ DU VIN

Café du Vin invites you to savour the season with the launch of its Winter Menu. Join us Monday to Sunday for a cosy two-course set menu, featuring your choice of either two mains or a main and dessert, priced at R225 per person and including a glass of wine. Lunch is served from 12h00, with dinner from 18h00 until close — the perfect way to warm up this winter. Closed 2-14 June

BOOKINGS www.cafeduvin.co.za

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



TASTING ROOM AT LE LUDE

A symphony of flavours awaits! Our latest tasting menu is now available as the perfect pairing for your Le Lude Cap Classique tasting — a curated selection of dishes crafted by Chef Nicolene, served alongside our exquisite Brut and Brut Rosé. Join us in the Tasting Room, open Monday to Sunday. Walk-ins welcome.

restaurant@lelude.co.za
BOOKINGS 021 876 2961

MON-SUN



EXPERIENCE MIKO AT MONT ROCHELLE

Savour seasonal flavours from a menu thoughtfully crafted by Executive Chef Terence Morris, available seven days a week at MIKO. A two-course dining experience starts from just R490 per person, with the option to complement your meal with one of Mont Rochelle's award-winning wines.

reception@montrochelle.virgin.com
BOOKINGS 021 876 2770

MON-SUN



YAMA FRANSCHHOEK

A relaxed, family-friendly spot in the heart of Franschhoek. At Yama, we offer a laid-back dining experience perfect for locals and visitors alike. Our à la carte menu features fresh sushi, flavourful Asian tapas, and a kiddies' menu for the little ones. Whether it's a casual lunch or an easy-going evening out, there's something for everyone to enjoy. Open seven days a week.

reservations@eat-yama.co.za
BOOKINGS 021 023 4695

12-13

JULY



VIVE LE FRANSCHHOEK! BASTILLE FESTIVAL RETURNS

SAVE THE DATE – Celebrate all things French as Franschhoek turns into a Parisian-style playground for the beloved Bastille Day Festival. Enjoy a weekend of fine food, superb wines, and festive flair. Dress in red, white, and blue for a chance to win best-dressed prizes! Presented in partnership with Prescient. Let the good times (and great wines) roll – à bientôt in Franschhoek!

BOOK www.webtickets.co.za

A Journey Through Time & Nature

Just three hours from Cape Town, the De Hoop Collection in the De Hoop Nature Reserve offers a unique escape on the world-famous Garden and Whale Routes.

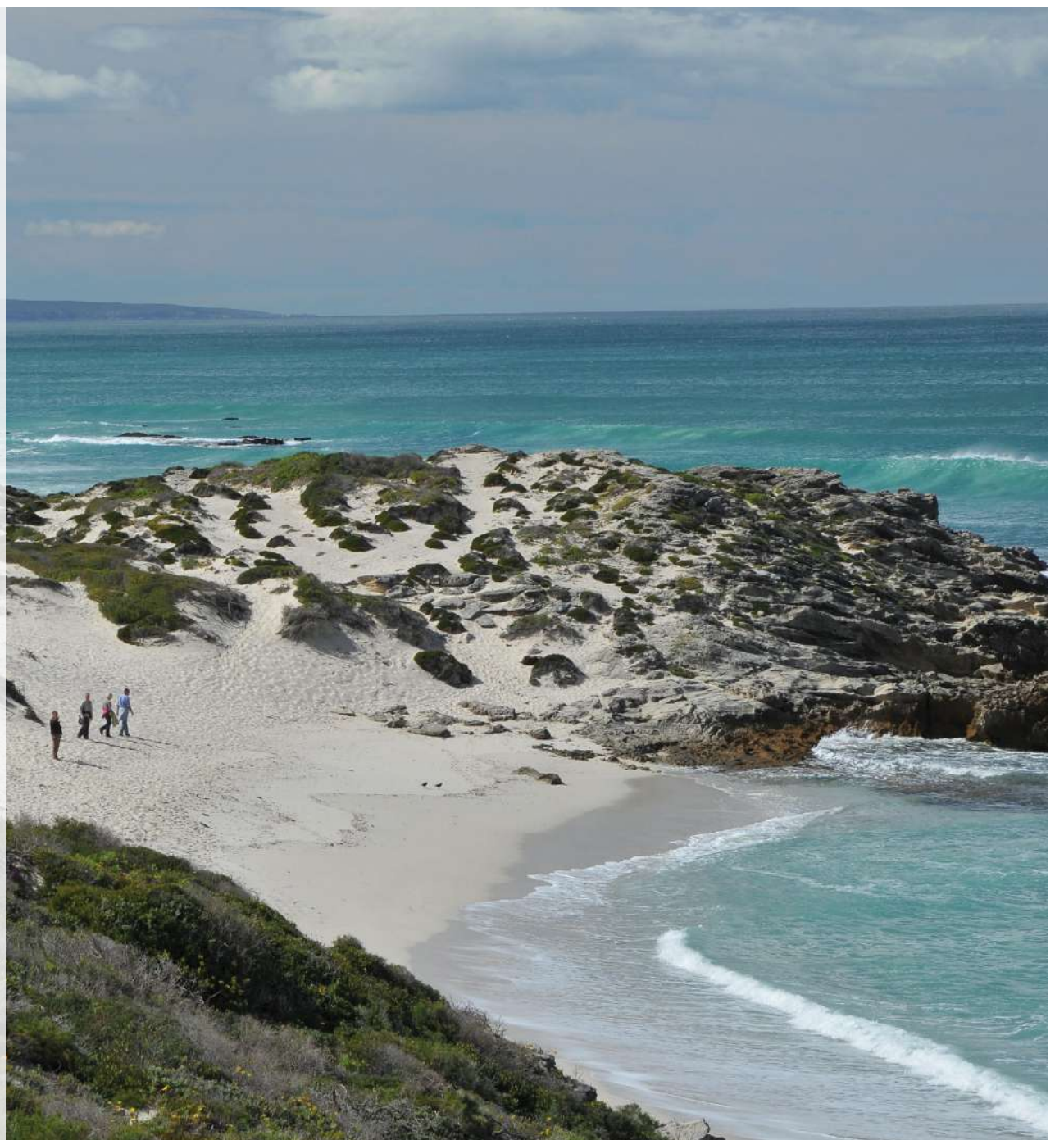
A member of Cape Country Routes, this coastal haven is ideal for families, couples, groups, and nature lovers.

Choose from a range of **charming** accommodation options to suit every budget. Enjoy local cuisine at the Fig Tree Restaurant, sample fine wines in the Silo Wine Cellar, and take in panoramic views of the bird-filled vlei.

From world-class whale watching and vulture-viewing hikes to marine walks, eco-cruises, and the new Vlei-to-Whales Trail, De Hoop is packed with unforgettable outdoor experiences. Don't miss the Origins of Early Southern Sapiens Behaviour exhibition—an archaeological and marine heritage highlight that invites guests to step into the Origins of Early Southern Sapiens Behaviour—an **extraordinary** showcase of archaeological discoveries from the Southern Cape coastline. Curated by Craig Foster (My Octopus Teacher) and archaeologist Petro Keene, the exhibit reveals how early Homo sapiens lived between 120,000 and 50,000 years ago in nearby sites like Blombos Cave and Klasies River. This powerful experience underscores a shared truth: Africa lives in all of us.

Whether you're planning a **relaxing** retreat or an active adventure, De Hoop Collection promises a peaceful, soul-stirring experience.

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