

A Luxury Wine and Food Safari to the Cape Winelands

MARCH 16th to 20th, 2026

— Hosted by Cathy van Zyl MW —

**US \$4,995** per person

Some say that the winelands in South Africa are the most beautiful of any worldwide. But one thing is for sure, the quality and style of the Cape's wines have undergone a dramatic revolution. They win dozens of awards at major international competitions and the country is poised to become the next big thing. It's an exciting time in its long history to experience the wines of South Africa.

### **COME AND DISCOVER**

This is a sample itinerary. The final itinerary should be almost identical once the last wineries confirm.

**SWARTLAND STYLES** with visits to the revolutionary and innovative wines of **Mullineux** and **David & Nadia Sadie.** 

STELLENBOSCH SPECIALTIES with visits to Ken Forrester and Kanonkop, lingering lunch at Vergelegen, and decadent dinners at Lanzerac and Jordan.

**BURGUNDIAN SAVOIR-FAIRE** in the Hemel-en-Aarde Valley with a tasting and lunch with the owner of **Hamilton Russell**.

**COOL CLIMATE CLASSICS** in the Constantia and Elgin wards with a gourmet lunch in the vineyards of **Klein Constantia**.

CAP CLASSIQUE in Franschhoek and CLASSIC BORDEAUX INSPIRED reds in Paarl.

**FIRST CLASS TREATMENT** at our Stellenbosch hotel located on the historic **Lanzerac Estate** and its backdrops of towering mountains and verdant oak trees.



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## **YOUR HOST**



## **CATHY VAN ZYL, MW**

Cathy became the first Master of Wine on the African continent in 2005. She chaired the chair of the Institute of Masters of Wine's board in 2023 and 2024 and previously served as chair of its education committee.

Cathy judges locally and internationally

She occasionally contributes to wine journals and websites around the world but spends most of her wine-time as associate editor of Platter's South African Wine Guide.

In 2019, she was named as the Cape Wine Masters' Personality of the Year for her passionate promotion of South African wines at every conceivable opportunity.

## PRICE -

## US \$4,995 per person (based on double occupancy)

The price includes 4 nights' accommodation at a luxury hotel, all meals included in the itinerary, superb wines at all meals, all estate visits and tastings, and local transport during the tour dates. Flights and travel arrangements to Cape Town, items of a personal nature, and travel insurance are not included. We recommend that you contact your travel agent to arrange travel insurance.

There is a US\$950 supplement for single travelers for a single occupancy hotel room.

Deposit at booking: \$250 per person non-refundable booking fee

120 days from start: Remaining deposit (plus single supplement if applicable)



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## - ITINERARY | DAY 1

## DAY 1 - MONDAY, MARCH 16<sup>TH</sup> - SWARTLAND and WINEMAKER DINNER

#### 9:45 am for 10:00 am departure

Your South Africa Wine Safari begins just across from the reception at the Belmond Mount Nelson. Cathy and your driver will greet you at the bus. Once everyone and their luggage is aboard, we'll depart for the Swartland and our day of tastings (two) and summer fare luncheon.

#### The Belmond Mount Nelson

76 Orange Street, Cape Town 8001 Tel: +27-21-483-1000 www.mountnelson.co.za

## **MULLINEUX FAMILY WINES**

Established by Chris and Andrea Mullineux in 2007, Mullineux has been a leader in revolutionising the wines of Swartland. Their wines have earned both national and international acclaim with Andrea being recognized by Wine Enthusiast as the 2016 International Winemaker of the Year. Syrah plays a leading role here, but other Rhône varieties such as Grenache, Cinsault, and Carignan as well as South Africa's signature Chenin Blanc have also achieved a strong following. Our visit to their Roundstone Farm property will be followed by a tasting of their wines and a casual lunch in nearby Riebeek-Kasteel. www.mlfwines.com

#### **DAVID & NADIA SADIE**

David & Nadia Sadie are an exceptionally humble husband (viticulture and winemaking) and wife team (soil science and viticulture) whose considered and metered approach has driven – and maintains – their position among the Cape's top producers. Their focus is on Grenache and Chenin Blanc, the former featuring in a single variety bottling and an elegant 'Mediterranean' blend; the latter in a single vineyard range with each vineyard reflecting a different underlying soil type (iron-rich clay, shale, and decomposed granite respectively. www.davidnadia.com

## 7:00 pm - Winemakers' Dinner at Lanzerac

We check into Lanzerac, a luxury hotel on a historic estate of the same name in Stellenbosch and our home for the coming four nights, before meeting for a 3-course dinner. Joining us this evening will be a small group of winemakers select by Cathy to share present their wines as paired with our dinner.



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---- ITINERARY | DAY 2

DAY 2 - TUESDAY, MARCH 17TH - STELLENBOSCH

10:00 am - Depart hotel

### **KANONKOP**

Kanonkop is widely regarded as one of South Africa's 'first growths.' Pinotage is King, and we will sample the variety at various quality levels, culminating with the Black Label; one of the country's most highly lauded and expensive wines. www.kanonkop.co.za

### **VERGELEGEN**

During our tour and tasting at a multi-course lunch at Vergelegen's restaurant, Stables, we will learn about the measures taken by this Wine Spectator Top 100-rated estate to preserve the local environment – 2,800 hectares are devoted to preserving the Western Cape's distinct flora and fauna. www.vergelegen.co.za

#### **KEN FORRESTER**

Ken Forrester is a leading proponent and producer of the country's signature white grape, Chenin Blanc. We will taste their internationally-recognized Chenin Blanc wines along with the talented young winemaker before making our way across the road to 96 Winery Road, a popular restaurant that is owned by Ken and his brother. Here we will have a casual but delicious dinner paired with Ken's world-renowned red wines. www.kenforresterwines.com



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—— ITINERARY | DAY 3

DAY 3 – WEDNESDAY, MARCH 18<sup>TH</sup> – HEMEL-EN-AARDE

9:30 am - Depart hotel

HAMILTON RUSSELL VINEYARDS

The wines of Hamilton Russell are among the most coveted in South Africa, having earned multiple international honours including placements in the Wine Spectator Top 100. We will travel to this special place in the world of wine, right on the coast about 90 minutes away. It is famous for the finest Pinot Noirs and Chardonnays in South Africa thanks to the cooler climate and special terroir. We will be greeted by the owner, Anthony, a major figure in the world of wine. He will show us his vast estate and explain how he crafts his wines. Afterwards, we will go into his beautiful house for lunch, perched high on a hill overlooking the vineyards, and with giant tortoises marching around for your entertainment. This is a day to remember at an

 $iconic\ producer.\ \underline{www.hamiltonrussellvineyards.com}$ 

After 3-days of bus travel and winery visits, there will be free time in the late afternoon to relax at Lanzerac or take a short taxi ride into Stellenbosch. This evening is also at leisure so that you can explore the many culinary delights that the beautiful historic town has to offer. Booking is essential for many of its top restaurants.

Here are a few suggestions you may want to consider:

De Eetkamer: <a href="https://www.de-eetkamer.co.za/">https://www.de-eetkamer.co.za/</a>

The Fat Butcher: <a href="https://fatbutcher.co.za/">https://fatbutcher.co.za/</a>

Delaire Graff: https://www.delaire.co.za/dine/restaurants/delaire-graff/

Rykaarts: <a href="https://longridge.co.za/rykaarts-restaurant/">https://longridge.co.za/rykaarts-restaurant/</a>

Spek & Bone: <a href="https://bertusbasson.com/">https://bertusbasson.com/</a> Wijnhuis: <a href="https://www.wijnhuis.co.za/">https://www.wijnhuis.co.za/</a>

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— ITINERARY | DAY 4

DAY 4 - THURSDAY, MARCH 19TH - FRANSCHHOEK & PAARL

10:00 am - Depart hotel

## **LE LUDE**

Le Lude is one of the top proponents of South Africa's Cap Classique, sparkling wine made in the champenoise method. Here, in its tiny cave in a setting created exclusively for us, we'll taste their current releases as well as a few older, scarcer vintages. <a href="https://www.lelude.co.za">www.lelude.co.za</a>

Our bus shall stop the bus in the centre of Franschhoek so that there is an opportunity for you to wander up and down its picturesque main road and browse its many exclusive shops before travelling to our next destination.

### **RUPERT & ROTHSCHILD**

The aspirational venture between South Africa's Rupert family and Bordeaux's Rothschild, this exquisite property boasts just a handful of exquisite red wines and one white which we'll enjoy along with lunch in the stylish restaurant. <a href="https://rupert-rothschildvignerons.com/">https://rupert-rothschildvignerons.com/</a>

7:00 pm - Depart hotel

### **JORDAN**

Our final dinner is at an estate with South African roots with world-wide acclaim, Gary and Kathy Jordan have been making world-class wines since 1993 on a farm with a history going back more than 300 years. The estate features a spectacular view looking back to the Stellenbosch and Simonsberg Mountains tinged orange and pink by the Cape's fairy-tale sunsets. Their signature restaurant, the Jordan Restaurant, is led by Marthinus Ferreira, a man who has helped shape the South African food scene with his flair inspired by his childhood favourites and influences from abroad, including Chef Gordon Ramsay and Chef Heston Blumenthal. This will be a spectacular finale dinner paired with the highly-rated wines. www.jordanwines.com



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— ITINERARY | DAY 5

DAY 5 - FRIDAY, MARCH 20TH - CONSTANTIA

10:00 am - Check-out and depart hotel

On the final day we explore another wine region in South Africa, and one of the most picturesque. It is less

than one hour away, on the way back to Cape Town.

Constantia was where some of the first vineyards were planted and it is famous for a unique wine, the Vin de

Constance, which we will learn about and try. But let's not forget the vibrant Sauvignon Blancs, crisp

Chardonnays and many others that make this a must-see region and experience on our South African wine

safari.

**KLEIN CONSTANTIA** 

We conclude our tour with a visit to a historic and beautiful property that dates to 1685, Klein Constantia in

1982 revived the legendary Vin de Constance – one of the 18th and 19th centuries' most coveted wines. We'll

get to taste history here during a visit that will include a gourmet picnic lunch in the vineyards.

www.kleinconstantia.co.za

4:00 pm - RETURN TO CAPE TOWN

Drop-off back at the Mount Nelson hotel.

Price: \$4,995 US per person based on double occupancy.

There is a \$950 US per person single supplement.

Space is limited to 20.

www.FineVintageLtd.com

