

WINE ROUTES OF

SOUTH AFRICA





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THE HISTORY OF SOUTH AFRICA'S WINE CULTURE

South Africa is one of the world's leading producers and exporters of wine not only because of provenance, but also because of regulated practices for sustainability and traceability. Its inimitable difference, however, lies in the rich history of the wine region, diversity of its places, people and rare natural heritage. Here, majestic landscapes meet the fascinating cultures of warm and welcoming communities renowned for their hospitality.

The Cape winegrowing areas, situated in the narrow viticultural zone of the southern hemisphere, mainly have a Mediterranean climate and the mountain slopes and valleys form the ideal habitat for the wine grape. Long, sun-drenched summers and mild, wet winters contribute to the ideal conditions.

Its viticultural soils are among the oldest in the world, traceable to the first super

continent some one billion years ago, while its own history of viticulture is three and a half centuries old.

Liberated by the advent of democracy in 1994, the industry has powered ahead, with exports reaching 320 million litres in 2019. At the same time, strategies, structures and funding have been fast-tracked for enterprise development, learning and social investment.



Stronger collaboration between industry, government and civil society has resulted in empowerment initiatives like the SA Wine Industry Transformation Unit, which provides support to black-owned wine enterprises and wine grape farmers through mentorship, market access, finance, skills development and learning, as well as technical assistance.

While transformation within the wine industry has commenced in order to bring about much needed changes to ownership of wine brands and farms, there is still a lot of work to do. However, there are some success stories.

Thandi Wines in Stellenbosch and Thokozani Wines just outside Wellington are two trail-blazing examples of successful transformation within the wine industry. Thandi Wines became a ground-breaker in October 2009, when it was recognized as a stand-alone wine company. This company is South Africa's first agricultural Black Economic Empowerment (BEE) project. It is owned by 250 farm worker families who hold 55% shares in Thandi Wines. The workers also own farmland. Thokozani Wine and Cottages, which is part of the Diemersfontein Wine and Country Estate, is a Broad Base Black Economic

Empowerment Company which is 56% black owned; 17% black women owned and 100% black managed. Further initiatives help link businesses, graduates and professionals with opportunities in the industry.

Currently, more than 2,873 farmers cultivate some 93,021 hectares of land under vines while approximately 300,000 people are employed both directly and indirectly.

An essential, affiliated network of independent institutions provides research, education, analysis, regulation and organization. To boot, South Africa leads the world in environmental sustainability and regulated production integrity that incorporates traceability from vine to bottle.

Through some of the most progressive legislation and the Integrated Production of Wine (IPW) system, producers declare their wines free of adulterating substances and subject to comprehensive eco-friendly practice.

The result is a culturally diverse industry that is foremost in conservation and ethics, and a supplier of quality wines consistently sought out at home and abroad.



COAST TO COAST

South Africa currently has 23 wine routes taking visitors into seven wine regions and districts across three provinces. Still, producers continue to pioneer new territories and experiment, both in the vineyard and winery.





1

COASTAL REGION, WESTERN CAPE

With diverse experiences, the region's wine routes include many within minutes of the country's primary tourism port of entry, where well-preserved traces showcase the industry's earliest steps. Cuisine, hospitalit and culture feature within landscapes from lush valleys to mesmerising flatlands.

FOOD AND WINE

Home of culinary excellence, this is where tradition meets cosmopolitan; African art meets Cape Dutch architecture and local delicacies are paired with Cap Classique. Here, in Stellenbosch, South Africa's first – and biggest – wine route was born.

Encounter lively township culture, Groot Constantia, the Museum of Contemporary Art Africa (MOCAA) and Table Mountain.

MUST TASTE EXPERIENCES

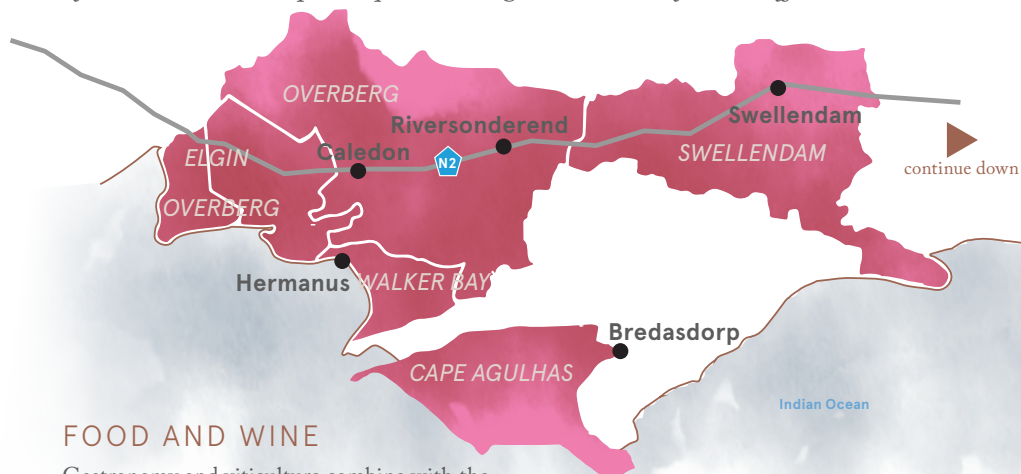
- Try wine with chocolate, olives or dishes infused with unique, heather-type.
- **Dine with locals** in Stellenbosch to enjoy traditional African and Cape Malay food.
- Take a wine-and-game drive at farms like Jordan and Villiera.
- Embark on a **Colour of Wine Safari** and visit black-owned Magna Carta, M'hudi, Seven Sisters and Black Elephant Vintners.
- Other black-owned wineries in the area include Thandi Wines, Thokozani Wines and Sizanani Wines.



2

CAPE SOUTH COAST REGION,
WESTERN CAPE

There is plenty to enjoy here: tiny coastal regions, one near a famed breeding spot for whales, higher altitude vineyards linked by winding country roads, the windswept plains at Africa's southernmost point, quaint villages and sociable farmers off the beaten track.



FOOD AND WINE

Gastronomy and viticulture combine with the region's famous southerly location remarkable biodiversity and reputation as the world's best for land and boat-based whale watching to explain its attraction. Situated a stone's throw from top Pinot Noir vineyards, this is the home of Africa's first UNESCO Creative City of Gastronomy (2019).

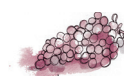


MUST TASTE EXPERIENCES

- Venture out for Elgin's **Cool Wine & Country Food** festival, and its steampunk-inspired railway market.
- Head to Creation, a local food-and-wine pairing pioneer.
- Meet the owners of Paardenkloof. Be charmed by the **fynbos** landscape and indigenous Nguni cattle.
- Do not miss the seafood and foraging-specialist restaurants.
- Visit the wineries of the Garden Route.



Chardonnay
Sauvignon Blanc



Syrah
Pinot Noir
Cabernet Sauvignon



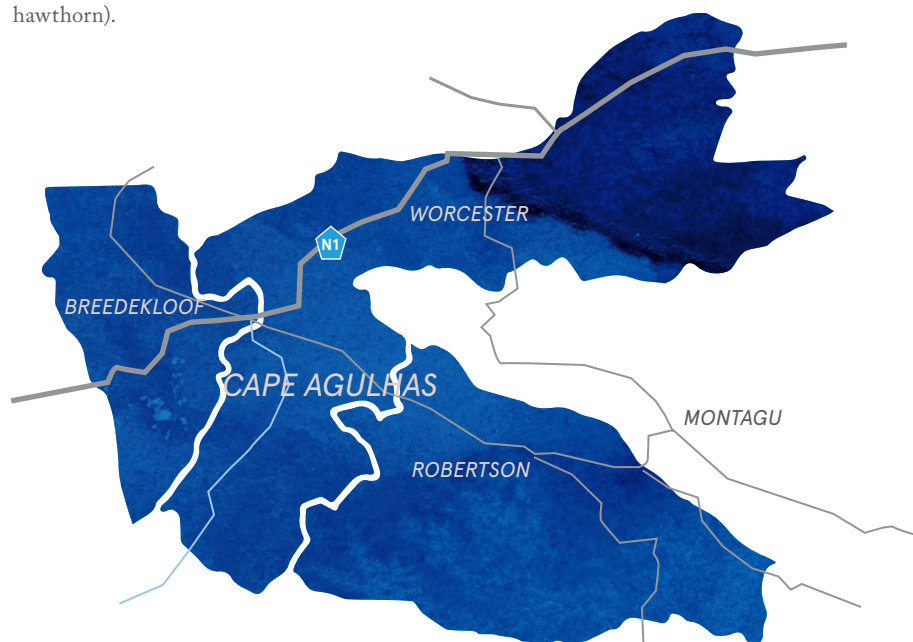
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BREEDER RIVER VALLEY REGION,
WESTERN CAPE

A trio of routes provides differing snapshots of scale, from lesser explored villages with long traditions to vineyards sprawled as far as the eye can see. History pervades the region where viticulture is big, along with genuine country hospitality too.

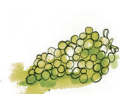
FOOD AND WINE

Generations of farming families here have not only passed down traditions of viticulture, but those associated with food too. While excellence is showcased through initiatives like 'Makers of Chenin Blanc', this is the place to seek out fine olives, traditional harvest-time *mosbolletjies* (bread buns made with grape-must) and *waterblommetjies* (water hawthorn).

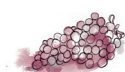


MUST TASTE EXPERIENCES

- Do not miss a *braai* or *shisa nyama*, the quintessential social barbeque tradition, at the annual Nuy Valley Festival in Worcester.
- Join the annual **Hands-on Harvest Festival** on Robertson's historic farms like Jan Harmgat.
- Pair wine with *waterblommetjie*-stew on a Breede River cruise; or enjoy a citrus-and-wine pairing.
- Taste wine in ancient, re-purposed fermentation tanks at Esona or Weltevrede.



Chenin Blanc
Colombard
Chardonnay
Sauvignon Blanc



Cabernet Sauvignon

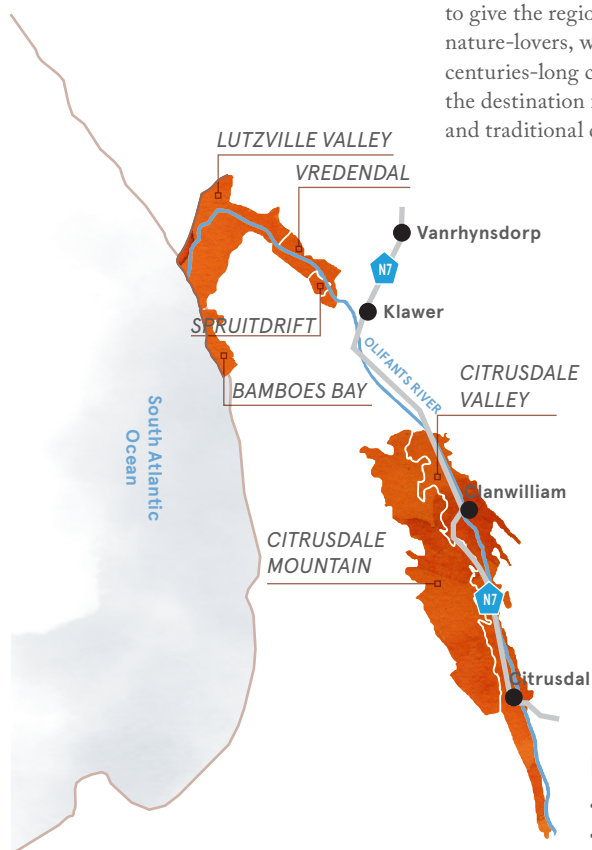
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OLIFANT'S RIVER REGION,
WESTERN CAPE

Signposted road-trip meanders take visitors across wide open countryside that is home to regionally unique food and activities, and among the country's most memorable winery locations.

FOOD AND WINE

Harsh climes chiselled character, landscape and tradition to give the region identity beloved by eco-adventurers and nature-lovers, who also flock for its wildflowers. For foodies, centuries-long co-existence of fishing and farming make this the destination for wine, seafood like rock lobster and abalone, and traditional delights like *skuinskoek* fried dough.



MUST TASTE EXPERIENCES

- Visit the world-renowned home of rooibos tea.
- Pair rooibos and wine at Klawer Cellars.
- Relax at harbour winery Fryer's Cove.
- Meet Doornkraal's *stokbypaaltjie* (small scale) farmers at Ebenhaeser mission town.
- Party at the festival of abalone in Doring Bay.
- Try grilled *harders* (mullet) and *bokkoms* (dried fish).

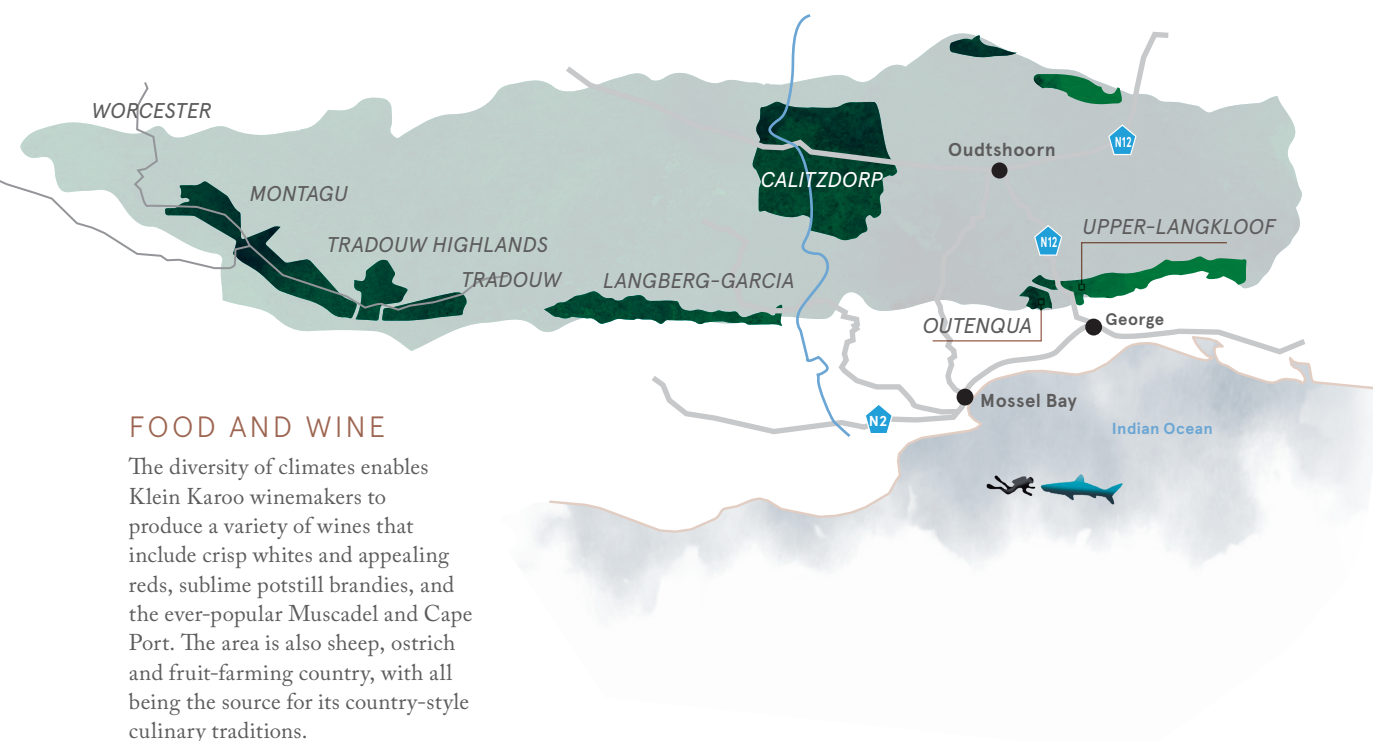




5

KLEIN KAROO REGION, WESTERN CAPE

Incorporating one of the country's most popular scenic drives, the wine route links a network of pretty towns and surprising mesoclimates within an area known for its arid and mountainous biome. Indigenous forests nearer the coast are a nature-lover's dream.



FOOD AND WINE

The diversity of climates enables Klein Karoo winemakers to produce a variety of wines that include crisp whites and appealing reds, sublime potstill brandies, and the ever-popular Muscadel and Cape Port. The area is also sheep, ostrich and fruit-farming country, with all being the source for its country-style culinary traditions.



MUST TASTE EXPERIENCES

- Mediterranean-style foods like olives are served tapas-style and often al fresco.
- This is the place to sample Karoo lamb, green fig preserve and milk tart.
- Try a brandy-and-food pairing at Barrydale Cellar.
- Enjoy a cooking class just off the iconic Route 62.
- Browse food stalls at the Calitzdorp Winter Festival.

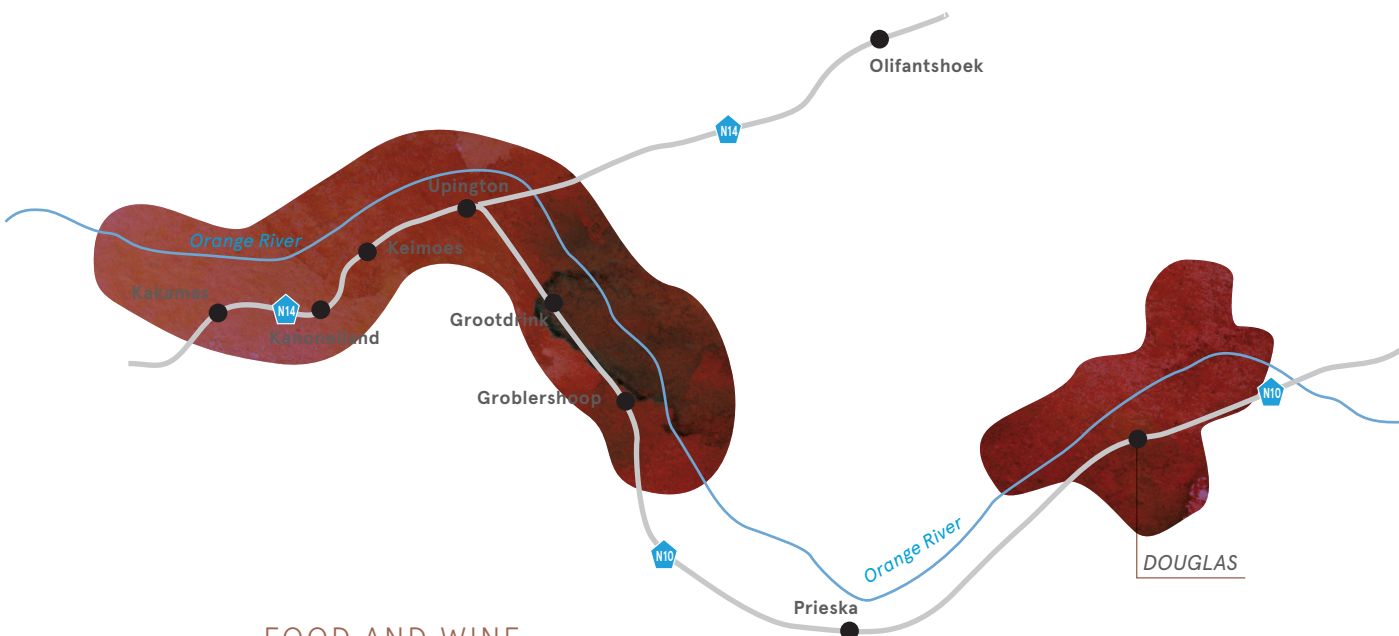


Colombard
Chenin Blanc
Muscat of Alexandria
Muscadel
Chardonnay

6

ORANGE RIVER AND DOUGLAS DISTRICTS, NORTHERN CAPE

A powerhouse of wine grape farming, the region has a handful of independent winery experiences too, mostly situated along the vineyard-lined reaches of South Africa's longest river. Arid landscapes are juxtaposed by bountiful hospitality for which the locals are renowned.



FOOD AND WINE

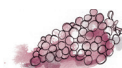
Characterized by open spaces, breathtaking sunsets and starry nights, the area's known colloquially as the Green Kalahari for its riverine vein. It is home to the country's biggest winery a food-and-wine route and the joyful riel dance. Do not miss Augrabies Falls Riemvasmaak's hot spring and San rock art paintings too.

MUST TASTE EXPERIENCES

- Quench your thirst with local wines at **Orange River Cellars Bistro** in Upington.
- Watch the sunset over vineyards with a brandy at **Die Mas** in Kakamas.
- Sample a !Naba, the local desert truffle.
- Order *roosterkoek* (grilled bread) and venison *potjie* (stew prepared outdoors).
- Enjoy traditional Nama food, dances and tales while at *Riemvasmaak*.



Colombard
Chenin Blanc
Muscat of Alexandria



Syrah
Cabernet Sauvignon



7

CENTRAL DRAKENSBERG AND LION'S RIVER DISTRICTS, KWA-ZULU NATAL

As striking as the landscape is the cultural kaleidoscope of Kwa-Zulu Natal. Here reside Zulu royalty and one of the largest Indian communities outside India. Latitude and topography provide unique conditions and given rise to a pioneering band of wineries.

FOOD AND WINE

Along with wineries plying their trade on the Midlands Meander are produce markets, artists and traditional crafters. The Nelson Mandela Capture Site Museum is a must-see in Howick. Dine anywhere from award-winning restaurants to excellent take-aways. Local Ntingwe tea is sold even at Harrods while the province has coffee plantations too.

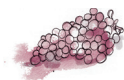


MUST TASTE EXPERIENCES

- Tuck into food and wine at **Cathedral Peak, Abingdon and Highgate Wine Estates.**
- Order bunny chow – curry served in a hollowed out half-loaf of bread.
- Taste Agua Zulu Cachaça spirit, made from the finest sugar cane at **Durban's Distillery 031.**
- Be sure to get extra *chakalaka* (vegetable relish) with your *shisa nyama* barbeque.



Sauvignon Blanc
Chardonnay

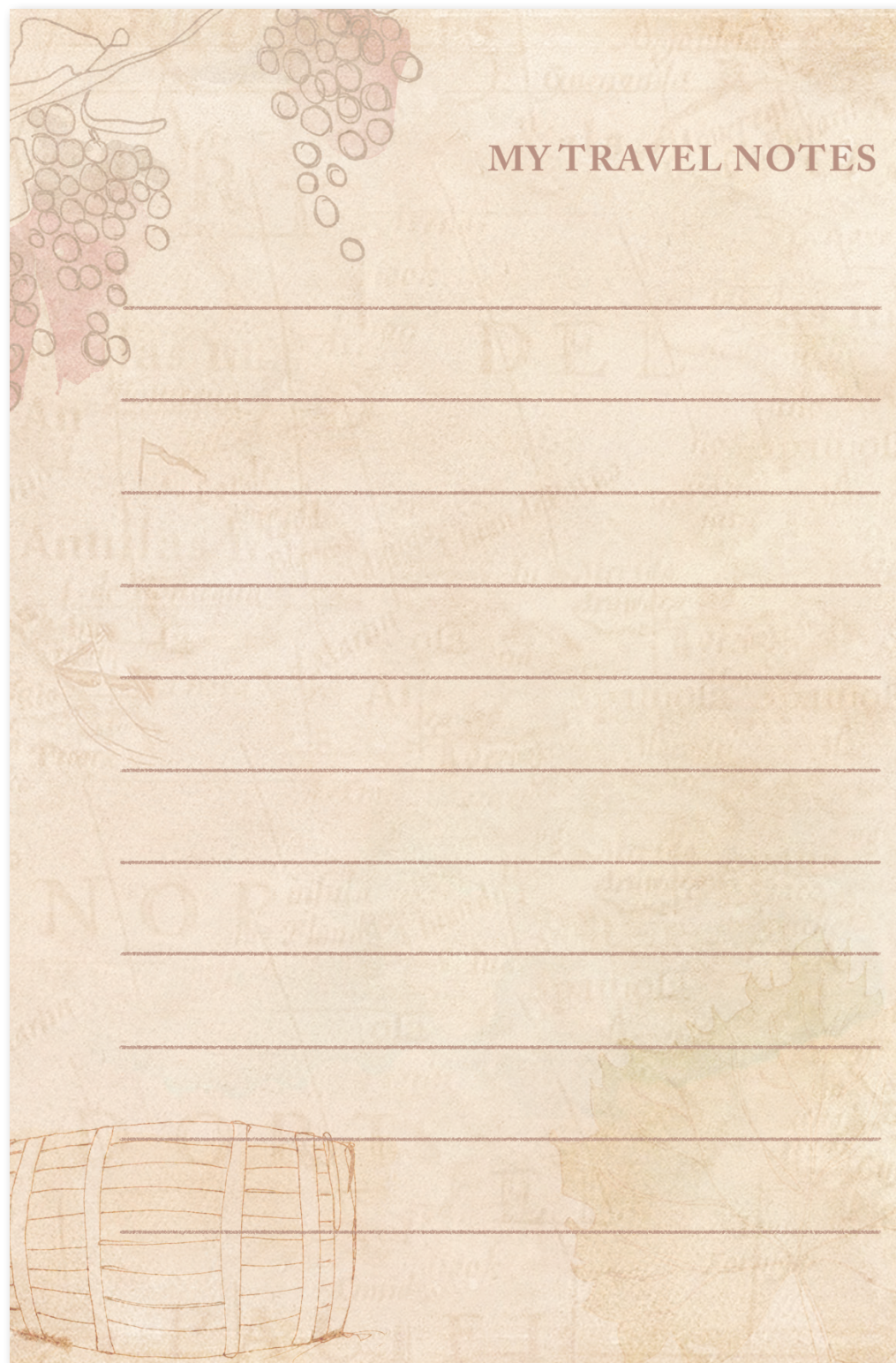


Cabernet Sauvignon
Pinotage
Syrah



MY TRAVEL NOTES

The background of the page is a textured, light brown paper. It features faint, stylized illustrations of grape clusters in the top left, a small flag in the middle left, and a wooden wine barrel in the bottom left. There are also some faint, illegible text elements scattered across the background, such as 'DEA' and 'NOR'. The page is designed for taking travel notes, with a series of horizontal lines for writing.



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