

Ellerman House defines luxury, with stunning views, personal service, fine dining for guests only and collections of local art and wine.



JEWEL OF AFRICA

With world-class wines, dining and hotels, South Africa is an unrivaled destination

South Africa's singular scenery, long history, and confluence of cultures make it an appealing place to visit. In the following pages we highlight more than 30 of the best venues. Cape Town is a 21st-century city honoring its past as a trade crossroads. A short drive away are the winelands, each offering first-rate bottlings and individual character. We've included Stellenbosch, Franschhoek, Paarl and Swartland, areas that best combine easy access, hospitality and natural beauty. Whether you want an elegant ocean-view hotel or a modern, casual lunch within arm's reach of vines, South Africa has it.

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Note: When calling the following establishments from North America, dial 011 and then the telephone number. Prices in this story have been converted to U.S. dollars using the exchange rate at press time (\$1 equals 9.32 South African rand) and rounded to the nearest dollar.



MAP
LOCATOR



RESTAURANT



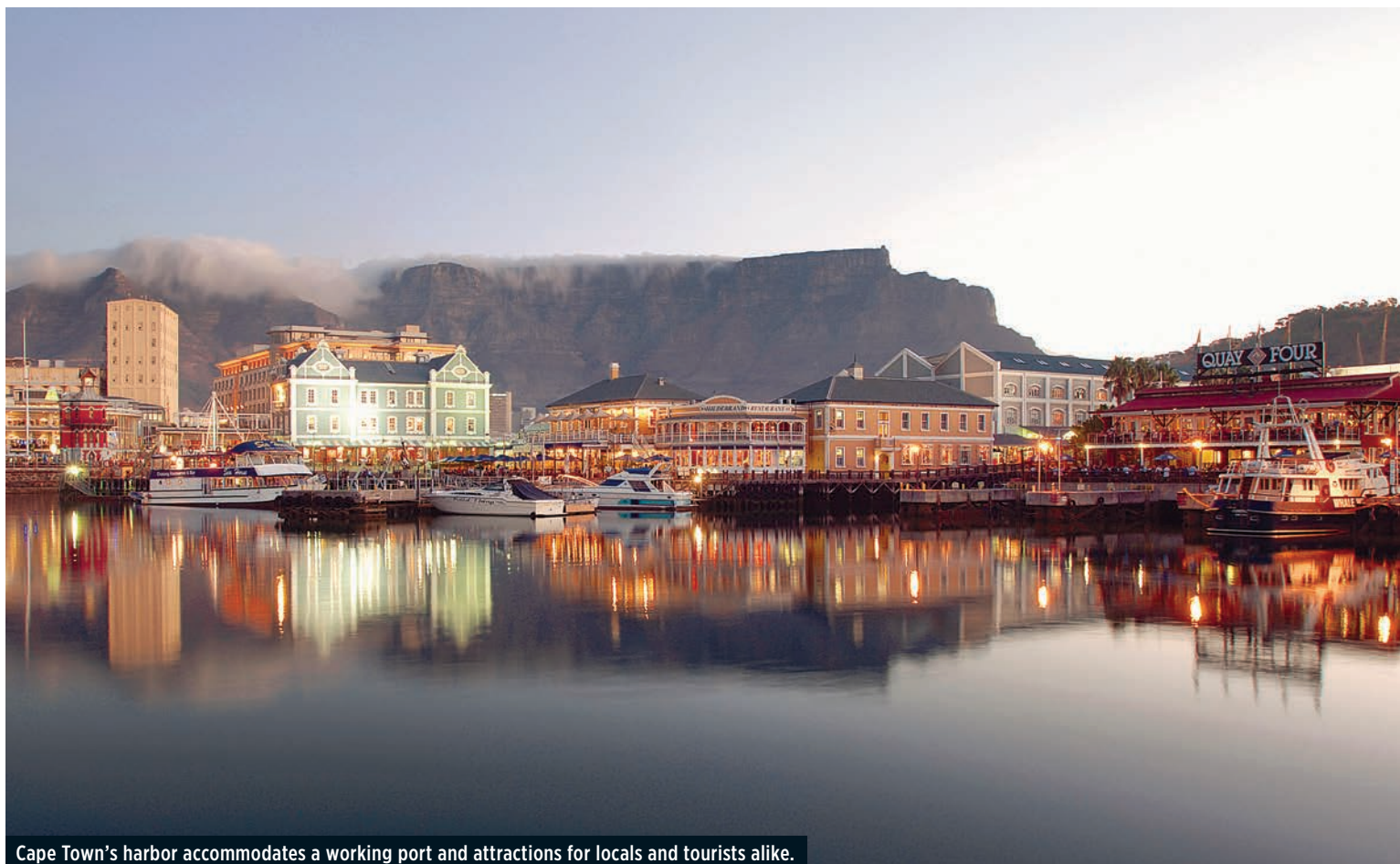
HOTEL



WINERY

CAPE TOWN

BY JANE BROUGHTON



Cape Town's harbor accommodates a working port and attractions for locals and tourists alike.

AUBERGINE

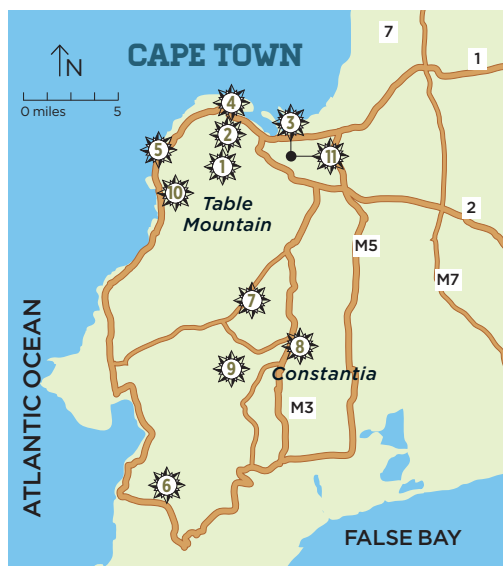


39 Barnet St., Gardens, Cape Town **Telephone** (27) 21-465-4909
Website www.aubergine.co.za **Open** Lunch, Wednesday to Friday, September to April; dinner, Monday to Saturday, year-round **Cost** Tasting menus \$41–\$60, with wine pairings \$58–\$90 **Credit cards** All major **Corkage** \$9, limit one

The historic neighborhood of Gardens is the setting for Aubergine, an intimate fine-dining restaurant situated in a characterful house typical of the area. A romantic ambience, softly lit interior

and excellent service underscore Aubergine's ongoing appeal in a market flooded with new arrivals and trendier offerings. There's a courtyard for fine-weather dining, and a bar, both pleasant spots from which to peruse the extensive local and international wine list, whose many older vintages are supported by a 14,000-bottle cellar. A collection of exclusive house wines, a collaboration between chef-owner Harald Bres-selschmidt and a handful of winemakers (including Bruwer Raats, Teddy Hall and Eben Sadie), overdelivers on quality for money, with offerings available by the glass or bottle. Sommeliers are friendly and informed.

The menu is compact, with every dish carefully considered. Chef Bres-selschmidt's elegant, unadorned food draws on his Belgian roots, classical European training and love of Asian ingredients. Fusion cuisine can be confusing, but here everything on the plate is perfectly balanced. House specialties featuring eggplant (aubergine) include a light, delicately flavored soufflé with chèvre, as well as a lamb loin and eggplant strudel with a fragrant rhubarb-rosemary sauce. Cape ruby Port is used to marinate cherries served with rhubarb ice cream, and figs join blue cheese sorbet. Coffee is accompanied by dainty confections.



BISTROT BIZERCA



98 Shortmarket St., Heritage Square, Cape Town
Telephone (27) 21-423-8888 **Website** www.bizerca.com **Open** Lunch, Monday to Friday; dinner, Monday to Saturday **Cost** Entrées \$12–\$19
Credit cards All major **Corkage** \$5; \$9 for sparkling wine

When modern bistro food is called for, this owner-run restaurant in a heritage building is a fine choice. It's a favorite of Capetonians, especially for an after-work

glass of wine and confidently executed, innovative takes on comfort food. Seating is either in an intimate dining room surrounded by exposed-brick walls, with contemporary chairs and traditional white linen-decked tables, or outdoors in a private courtyard with a tinkling fountain and vertical wall gardens overflowing with salad leaves and herbs for the kitchen.

The kitchen itself is the domain of France-born chef Laurent Deslandes, while the front-of-house is run by his wife, Cyrillia, a gregarious, down-to-earth hostess. Service is polished and personality-driven, with waitstaff dressed in eye-catching floral dresses or pink shirts. A short menu of Bizerca classics—notable are the raw salmon salad, with goat cheese, soy and ginger dressing, and the steak tartare—is augmented by a board of seasonally inspired specials. Offal dishes are a specialty, including deboned pig's trotters in a crisply fried pastry parcel, as well as delicacies such as ox or veal tongue.

The wine list is a tightly edited choice of around 40 wines, including a dozen French table wines, five Champagnes and the rest a premium selection from some of South Africa's most coveted labels. More than half the wines are available by the glass.

BURRATA

🍴 The Old Biscuit Mill, 375 Albert Road, Woodstock, Cape Town **Telephone** (27) 21-447-6505 **Website** www.burrata.co.za **Open** Lunch and dinner, Tuesday to Saturday, year-round; Monday to Saturday, summer **Cost** Entrées \$9–\$15 **Credit cards** All major **Corkage** \$7, limit one

This stylish and inviting restaurant, with an open kitchen and visible wine cellar, places as much emphasis on wine as it does on food. The food, wine and service are more fine-dining than trattoria in quality, but without any stiffness or formality in a setting that features roughly hewn wood, exposed brick and custom-designed lights made from green wine bottles. Burrata's location, in the hip Old Biscuit Mill complex, ensures an eclectic mix of customers and a constant buzz.

Hands-on owner and sommelier Neil Grant lived in San Francisco for seven years and is married to an American. He prides himself on listing lesser-known wines by the glass, and likes to change the wine list frequently to keep it exciting and relevant to the menu offerings. Aside from sparkling wines, the list is exclusively South African and features more than 40 whites and 40 reds. There is always an experienced sommelier on hand with knowledge of local wine regions and varieties.

Taking center stage is a Ferrari-red pizza oven imported from Naples. When fired up, it hits 900° F and cooks a pizza in less than 90 seconds, creating a light, crisp crust. Toppings range from the simple cherry tomatoes, fresh burrata, basil and olive oil of the Pizza Bianca to homemade fennel sausage, caramelized onions, smoked mozzarella and baby spinach. There are also tomato-based pizzas and even dessert pizzas featuring chocolate, roasted figs or caramelized apples. It's not all about pizza, though. Head chef Annemarie Steenkamp, who spent five years working under Margot Janse at Le Quartier Français (a luxury resort in Franschhoek), brings creativity and refinement to the modern Italian menu, offering dishes such as risotto with crispy pork, apple and currant vinaigrette; fresh mussels

with tagliatelle nero and Prosecco cream; and sirloin with roasted baby onions, peas, bone marrow and salsa verde.

CAPE GRACE

🍴 West Quay Road, Victoria & Alfred Waterfront, Cape Town **Telephone** (27) 21-410-7100 **Website** www.capegrace.com **Rooms** 117 **Suites** 1 **Rates** \$569–\$2,146

Signal Restaurant **Open** Breakfast, lunch and dinner, daily **Cost** Entrées \$9–\$32; tasting menu \$42, with wine pairings \$64 **Credit cards** All major **Corkage** \$9 (includes local sparkling wine); \$27 for Champagne

Cape Grace is the grande dame of the Waterfront, a magnet for tourists and locals alike for its designer shopping and café culture. In addition to being a hot spot, it offers highly personalized service and easy access to some of the Cape's prime wine routes, beaches and tourist attractions.

Wraparound views take in Table Mountain, the central business district, Signal Hill, the Waterfront and the Atlantic Ocean. Bascule, the hotel's cozy whiskey, wine and cocktail bar, has uninterrupted mountain views from its quayside tables and offers live music several times a week in the summer. The bar's abbreviated wine list features 25 South African wines, all available by the glass.

Signal, the only restaurant in the hotel, under executive chef Malika van Reenen, serves breakfast, lunch and dinner. Service is friendly and personable. Sustainable food practices underpin dishes that showcase the cultures that shaped Cape Town's melting-pot heritage, from French Huguenots to Asian spice traders. Expect dishes such as Cape Malay spiced shellfish broth, springbok loin with spicy mango pickle and rooibos tea-scented lentil jus, and a grown-up version of a British pudding, featuring Pimm's jelly and cucumber sorbet. The wine list has 250 South African wines, 14 Champagnes and a smattering of international labels. Around 100 older vintages and rare wines are stored in the Vinothèque in Bascule.

The hotel's rooms and suites are individually decorated, with richly detailed interiors executed by local artists and artisans and emphasizing the area's history. Complimentary wine tastings are held daily.



Burrata's pizza oven rounds out the modern Italian menu.

ELLERMAN HOUSE



📍 180 Kloof Road, Bantry Bay, Cape Town **Telephone** (27) 21-430 3200 **Website** www.ellerman.co.za **Rooms** 11 **Suites** 2 **Rates** \$558–\$1,921 **Corkage** Not permitted

Ellerman House, a small luxury hotel minutes from beaches and downtown Cape Town, has set the standard for opulent accommodations in South Africa. The immaculate Cape Edwardian mansion boasts breathtaking, uninterrupted views of the Atlantic Ocean, while rooms and suites are sumptuously decorated. The owner's substantial collection of South African art, displayed throughout the hotel, spans more than a century. Contemporary works from an evolving collection are rotated seasonally in the hotel's private gallery, which morphs into a private cinema when required. A solar-heated lap pool is discreetly tucked away on a private terrace, below the hotel's tiered gardens, and is complemented by a full-service gym and spa.

The property also offers a modern, multilevel private villa carved into granite rock, with three bedrooms and a pool, with the option to add an additional two bedrooms on the spa level. A second villa, due to open late this year, will incorporate a vast wine cellar to showcase 6,000 of the hotel's 7,500-bottle collection of South African wines, a dedicated Dom Pérignon cellar and a tasting center where Chilean sommelier Manuel Cabello will offer vertical tastings and provide advice for forays into the winelands. Frequenting by the camera-shy, Ellerman House takes guest privacy and security very seriously and is not open to nonguests.

Despite its movie star looks, a relaxed ambience pervades the property. The lounges, bar and library feel like lived-in spaces, and guests are encouraged to get caught with a hand in the cookie jar: A 24-hour guest pantry is stocked with homemade sweet and savory snacks. This home-away-from-home attitude extends to the guest-only restaurant, where chef Veronica Canha-Hibbert indulges individual requests (often for simple comfort food) while producing a daily changing menu of modern gourmet classics incorporating locally sourced organic ingredients.

THE FOODBARN



📍 Noordhoek Farm Village, Village Lane, Noordhoek **Telephone** (27) 21-789-1390 **Website** www.thefoodbarn.co.za **Open** Lunch, daily; dinner, Tuesday to Saturday **Cost** Entrées \$13–\$17 **Credit cards** All major **Corkage** \$4

The boho beach community of Noordhoek may seem an unlikely place to find top-notch French food. France-born chef-owner Franck Dangereux and his family were already living in the Noordhoek valley, so opening a rustic-chic restaurant and deli in a barn seven years ago made perfect sense. Dangereux's deceptively simple food and the easy, sand-between-your-toes ambience he has created draws a loyal following of both locals and tourists.

The menus evolve with the seasons, daily even. Characteristic dishes include braised veal sweetbreads; roasted rack of lamb with sautéed potatoes, rich basil jus and tapenade; and leek, truffle and shallot risotto with hazelnuts and wild rocket. Some items have stood the test of time: The tempura-style prawns served on a confit tomato, eggplant and avocado tian, finished with a chile-red pepper syrup and basil salsa, is one of the chef's original star dishes from his days in the kitchen at La Colombe, over the mountain.

A meal at the Foodbarn would not be complete without

dessert. Among the selections are a dark chocolate and vanilla millefeuille with bitter chocolate gel and tonka bean ice cream, as well as roasted guava and poached quince with almond sabayon and Earl Grey ice cream.

The tightly edited wine list includes a trio of quaffable house wines, eight bubblys, 36 whites and 36 reds, mostly local. The restaurant's proximity to Cape Point Vineyards means that Sauvignon Blanc and Chardonnay bottlings from grapes grown and produced on the narrow Cape Peninsula are well-represented.

Originally, the Foodbarn included a bakery and deli. The deli has since moved into bigger premises in the same farm village complex, developing its own identity and popularity. It offers everything from breakfasts and decadent cakes to tapas and a wineshop.

THE GREENHOUSE



📍 Cellars-Hohenort Hotel, 93 Brouwersvlei Road, Constantia **Telephone** (27) 21-794-2137 **Website** www.collectionmcgrath.com **Rooms** 33 **Suites** 18 **Villa** 1 **Rates** \$472–\$2,017 **Open** Dinner, Tuesday to Saturday **Cost** Tasting menus \$50–\$67 **Credit cards** All major **Corkage** \$6

The Greenhouse is an anomaly in the Cape, where cutting-edge restaurants are rarely attached to hotels. Tucked away in an exclusive, residential part of Constantia, the Greenhouse is the trump



The Foodbarn's "umami bomb" includes fish tartare, salmon roe, seaweed terrine and oysters.

MAREE LOUW

card of the Cellars-Hohenort Hotel—one of three Relais & Chateaux properties owned by hotelier Liz McGrath (another is in the nascent wine region of Walker Bay). The restaurant resides in an elegant greenhouse overlooking extensive English-style gardens. Lush potted plants, bold fern-print wallpaper and exquisite tableware set the scene for fine dining that is technically precise without taking itself too seriously. Crudités planted in a miniature flower pot with edible soil, a crayfish custard served in an eggshell, and macaroon lollipops are evidence of executive chef Peter Templehoff's ingenuity and sense of playfulness. Imaginative reductions, emulsions, foams, powders, gels and savory jams make for exciting combinations of texture and flavor. His clutch of attention-grabbing tasting menus are modern expressions of South African cuisine, often employing traditional ingredients in innovative ways.

More than 100 local wines include the best of Constantia Valley, along with other South African wine regions and some international wines. The sommelier works closely with the chef on food and wine pairings and there are 20 wines by the glass.

The Cellars-Hohenort is an exclusive country house hotel with easy access to the Cape Peninsula and the city.



The Greenhouse features an ambitious menu and wine list.



La Colombe offers an elegant setting for dining.

LA COLOMBE AT CONSTANTIA UITSIG

8

Constantia Uitsig, Spaanschemat River Road, Constantia
Telephone (27) 21-794-2390 **Website** www.constantia-uitsig.com
Suites 16 **Rates** \$139–\$182 **Open** Lunch and dinner, daily **Cost**
Entrées \$14–\$30; seven-course menu \$67, with wine pairings \$91 **Credit**
cards All major **Corkage** \$5; \$8 for Champagne **Tasting fee** \$3 for six
wines; refunded with purchase

Located in leafy Constantia Valley, La Colombe on Constantia Uitsig wine farm has been a leading culinary light for the past decade. Chef Scott Kirton serves his French-Asian fusion food in a series of intimate rooms gathered around a sunny courtyard and fountain. An umami broth with langoustine, scallops, fennel and corn salad makes a light but deeply satisfying starter, while three cuts of lamb (roast loin, braised neck and deep-fried sweetbreads) are served with a mix of Mediterranean accompaniments, all beautifully plated on a round of dark slate.

Designed by long-term manager Jennifer Whittle and sommeliers Ewan Mackenzie and Tawanda Marume, the wine list consists of 300 wines, mostly South African, with a smattering of French bottlings. The Constantia Uitsig wines are always available by the glass, along with a changing selection of other labels to match the food, and advice is friendly and accommodating. La Colombe's emphasis on Swartland wines reflects current trends; \$39 will get you the Rall White 2011, while a short vertical of the De Toren Fusion V includes a bottle of the 2010 for \$74.

RESTAURANT AT BUITENVERWACHTING

9

Buitenverwachting Wine Estate, Klein Constantia Road, Cape Town
Telephone (27) 21-794-3522 **Website** www.buitenverwachting.com **Open**
Lunch and dinner, Monday to Saturday **Cost** Entrées \$14–\$23 **Credit**
cards All major **Corkage** \$5 **Tasting fee** \$3; refunded with purchase

Bordered by large private residences on the slopes of the Constantiaberg, Buitenverwachting wine estate is reached via a long, winding road lined with rosebush-edged vineyards and venerable oak trees. The mountain-facing restaurant is a magical setting for lunch or an early dinner in summer, before the evening light fades. It recently underwent an impressive transformation in decor—shades of greige and khaki, bamboo floors, designer sofas and large contemporary paintings bring it right up to date—echoed in a menu that has become simpler and lighter too.

Chef Edgar Osojnik's concise menu has a retro feel—steak tartare, Caesar salad, raspberry soufflé and peach melba are all featured—plus a few Austrian specialties, including veal cordon bleu and wiener schnitzel with Austrian-style potato salad. Linefish comes with scallops and bouillabaisse jus; lamb cutlet and noisette with osso buco sauce, potato Lyonnaise, confit eggplant, falafel and green beans. The estate's highly regarded wines, most of which are available by both bottle and glass, make pairing a pleasure with Osojnik's flavorsome, well-balanced plates. The wine list includes popular and rare South African wines, older vintages and a smattering of international choices.

The Coffee Bloc, a gourmet coffee roastery, café and deli opening onto a courtyard with outside seating and a raised pond, is an attractive complement to the tasting center and formal restaurant. Breakfast, light lunches, tapas and teas are served throughout the day. Black Forest cake and Sacher torte are further evidence of the chef's Austrian roots.

CENTER: MAREE LOUW



Chef Luke Dale-Roberts represents the vanguard of South African food in his new restaurant, The Test Kitchen.

THE ROUNDHOUSE



11 Round House Road (off Kloof Road), The Glen, Camps Bay, Cape Town
Telephone (27) 21-438-4347 **Website** www.theroundhouserestaurant.com
Open Roundhouse: Lunch, Wednesday to Sunday, May to September; dinner, Tuesday to Saturday, year-round. Rumbullion (October to April only): Breakfast, Friday to Sunday; lunch, Tuesday to Sunday **Cost** Roundhouse: Four-course menu \$56; tasting menu \$72 **Credit cards** All major **Corkage** Not permitted

The Roundhouse is a landmark building, dating to 1786. Steeped in Cape history, it was originally built as a guardhouse and later expanded and used as a hunting lodge, tea room and dance hall. Nestled in the forested glens between Table Mountain and Lion's Head, it's a unique setting close to the city center, with sweeping views of the Atlantic Ocean and Camps Bay. Modern cuisine infused with local provenance and seamless service add up to a romantic experience.

The restaurant is divided into an oval dining room, ideal for private parties, and a half moon-shaped room that offers much-coveted sea-view tables beneath windows that fold away on warm evenings.

Chef Eric Bulpitt's classical French training is the foundation for adventurous, often earthy combinations that use local produce. A dish of slow-cooked beef tongue with celeriac puree, whole-grain mustard and nasturtium is typical of his style, which seeks to re-introduce diners to overlooked South African ingredients, prepared in a modern way. Dishes are often pretty, such as a salad of organic raw and pickled vegetables arranged like a miniature garden, with mushroom "soil" and herb emulsion.

The restaurant has an extensive wine cellar, fronted by a 66-page list with 132 South African whites, 129 South African reds and 22 international wines, including lesser-known Champagnes. Emphasis is given to local wines that are excellent expressions of their *terroir*. There are 25 wines by the glass.

From October to April, the terraced lawns below the restaurant are the setting for Rumbullion, the Roundhouse's more casual eatery, which offers a simple tick-the-box menu for breakfasts, tapas, pizzas and sundowners.

THE TEST KITCHEN



11 Shop 104A, The Old Biscuit Mill, 375 Albert Road, Woodstock, Cape Town
Telephone (27) 21-447-2337 **Website** www.thetestkitchen.co.za **Open** Lunch and dinner, Tuesday to Saturday **Cost** \$7-\$18 (lunch à la carte only); three-course menu \$40; five-course tasting menu \$50 (lunch or dinner), 11-course menu \$75 (dinner only); with wine pairings, \$77-\$113 **Credit cards** All major **Corkage** \$6, limit one

What started out as a kitchen-cum-lab for stellar chef Luke Dale-Roberts has evolved into the city's edgiest dining room, with 65 seats and a waiting list most nights.

Originality is the watchword here, from the stylish staff uniforms to the surprisingly intimate, warehouse-feel interiors of the Old Biscuit Mill. Many handcrafted design elements, including the lighting and crockery, are unique to the restaurant. An open kitchen sets the scene for dining that is theatrical and entertaining without detracting from the technically precise, creatively inspired tasting menus on offer.

Despite a sometimes bewildering array of ingredients and elements on the plate, in each course a few star ingredients shine through in contrasting textures and layers anchored by bold flavors and confident seasoning. Seasonality and local sourcing are big, but the global style of the food draws on influences and ingredients from East and West.

Like the menus, the wine list changes frequently, a mix of small producers, maverick winemakers and watertight offerings from well-known estates. Nearly all of the 100 selections are South African—the only imports are Champagnes and the chef's favorite Chablis—and a significant number are from the 2009, 2007 and 2001 vintages.

Dale-Roberts made his name at La Colombe, and has a newer venue, the Pot Luck Club, atop the original silo of the Old Biscuit Mill. The 360-degree views of the city are a backdrop to small-plate dining off a menu divided into salty, sour, bitter, umami and sweet flavors. Inspired by the chef's travels from South America to Asia, it's a clever take on modern world tapas.

STELLENBOSCH

BY CATHY MARSTON



COOPMANHUIJS HOTEL AND SPA

  33 Church St., Stellenbosch **Telephone** (27) 21-883-8207 **Website** www.coopmanhuijs.co.za **Rooms** 16 **Rates** \$215–\$301

Helena's Restaurant **Open** Lunch, Tuesday to Sunday; dinner, Monday to Saturday **Cost** Entrées \$9–\$16 **Credit cards** All major **Corkage** \$4

In the very heart of Stellenbosch lies this 300-year-old national monument, recently renovated into a luxury boutique hotel. The original manor house fronts onto bustling Church Street and its vibrant café culture, but at the back all is tranquility, with a sunny courtyard, spa and pool. The Pieterse family has renovated the building sensitively and imaginatively, with all rooms benefiting from Helena Pieterse's elegant and personal touch.

The restaurant, called Helena's, is a new addition to the property. Dine outdoors on the *stoep* if you want to people-watch, in the elegant dining room inside the original manor house or in the sunny conservatory. Chef Nadia Roux is influenced by family recipes, producing hearty *huijskos*, literally "food of the house." Enjoy crunchy strips of pork belly, dressed with salted caramel sauce, atop a fresh cucumber-and-baby-leaf salad, or balsamic and honey-roasted quail, stuffed with bacon and thyme and served on sweet and earthy beetroot hummus.

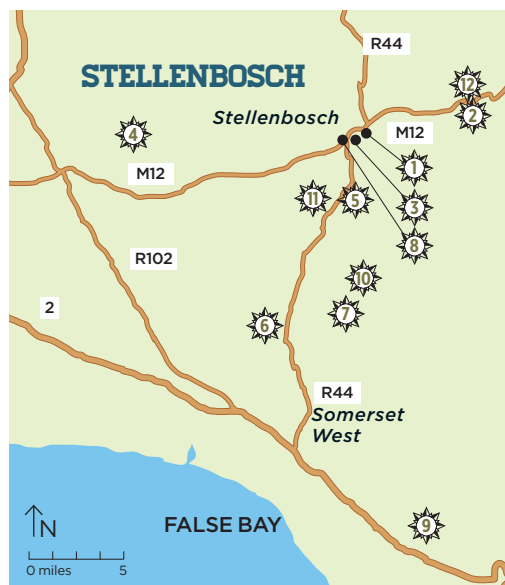
The wine list, under the guidance of restaurant manager Libby Adams, consists of around 50 wines. The wines are mainly Stellenbosch, with key bottlings coming from other regions, such as the Hamilton Russell Chardonnay Hemel-en-Aarde Valley 2010 for \$42 and Paul Cluver Elgin Pinot Noir 2010 (\$28). The compact list offers well-chosen, solid examples in every category and changing by-the-glass selections.

DELAIRE GRAFF LODGES AND WINE ESTATE

   Delaire Graff Wine Estate, Helshoogte Pass, Stellenbosch **Telephone** (27) 21-885-8160 **Website** www.delaire.co.za **Private lodges** 10 **Rates** \$832–\$1,172

Delaire Graff Restaurant **Open** Lunch, daily; dinner, Monday to Saturday **Cost** Entrées \$17–\$24 **Credit cards** All major **Corkage** Not permitted **Tasting fee** \$3 for three wines; \$5 for six wines; refunded with purchase

A stay at Delaire Graff is the pinnacle of luxury, with each of the 10 individual lodges boasting its own plunge pool, private kitchen and breathtaking views in every direction. Owner Laurence Graff has built his property with imagination and attention to



detail in every aspect, including two award-winning restaurants, an exclusive spa, a private cinema, complimentary shuttles to Stellenbosch and lush gardens filled with works of art.

Executive chef Christiaan Campbell describes his food as “bistro-chic.” He grows many of his own salads and herbs at the estate, and presents some of the prettiest plates in town, which are best savored on the spectacular open terrace. The ceviche of cob (a type of local whitefish) is accompanied by ginger, winter melon and edible flowers, while the blesbok loin (a local game meat) is served with a ricotta-stuffed zucchini flower and vibrant blackberry puree. If your tastes are more traditional, the dish of crispy fish and chips with homemade tartar sauce and mushy peas is a favorite.

Also at Delaire Graff is Indochine Restaurant, offering modern Asian food served with flair and a deft touch. Both restaurants are presided over by sommelier Grant Hendriks, Indochine restaurant manager Alex von Ulmenstein and wine ambassador Jacques Steyn, who wield a list of around 150 well-chosen, predominantly local wines with some overseas additions. Splurge on the Steenberg Magna Carta for \$129 or relish the iconic Kanonkop Pinotage Simonsberg-Stellenbosch 2010 for \$74.

DE OUDE BANK BAKKERIJ



🍴 Oude Bank, 7 Church St., Stellenbosch **Telephone** (27) 21-883-2187 **Website** www.paindevie.co.za **Open** Breakfast and lunch, Tuesday to Sunday **Cost** Sandwiches \$5–\$7 **Credit cards** MasterCard, Visa **Corkage** \$4

Gothic writing on a whitewashed alley wall lures patrons into the small restaurant belonging to artisan baker Fritz Schoon. The restaurant’s decor is rustic and functional, with wooden tables, chunky leather-and-wood chairs, and hessian wall and ceiling hangings. It is flanked on two sides by a sophisticated art gallery and crystal shop, but all eyes are on the open bakery with its wood-burning oven. Watch the bakers prepare bread and pastries throughout the morning, producing signature loaves such as Schoon’s Sourdough, made from wheat, rye and wholemeal and taking three days to complete.

The menu is simple: Choose your bread, choose your condiments

(homemade organic shiitake mushroom pesto or roasted garlic and sage butter are just two options) then top it off with charcuterie or local cheese. If the choices prove too overwhelming, opt for the short menu of daily specials, such as pasture-reared beef meatballs with tomato, basil pesto, parmesan and rocket on sourdough, or French toast brioche with chocolate spread, clotted cream, burnt-orange butter sauce and blueberries. The six wines all come from Banghoek winery Bartinney, but De Oude Bank also offers organic tea, homemade lemonade and ginger beer.

JORDAN RESTAURANT WITH GEORGE JARDINE



🍴 Jordan Wine Estate, Stellenbosch Kloof Road, Stellenbosch **Telephone** (27) 21-881-3612 **Website** www.jordanwines.com **Open** Lunch, Tuesday to Sunday; dinner, Thursday to Saturday (degustation menu only) **Cost** Two-course lunch menu \$30; three-course lunch menu \$34; six-course degustation menu \$48 **Credit cards** All major **Corkage** \$5, limit one **Tasting fee** \$3 for six wines; refunded on purchase

Gary and Kathy Jordan produce some of South Africa’s most consistent wines on their family farm outside Stellenbosch. Watch the protected dwarf chameleons climb among the reeds by the restaurant’s sunny stoep, before turning your attention to chef-owner George Jardine’s classic French cuisine. There is an element of entertainment as steamed mussels with lemongrass, coconut milk and chile are served in huge paper parcels with an accompanying *vetkoek*—a Cape Malay dough ball—and the honey-poppy seed soufflé is presented at table by a chef armed with a jug of vanilla sauce and a scoop of ice cream. A visit to the cheese room, guided by one of the managers, is highly recommended.

The list of just under 50 wines focuses on the excellent Jordan versions, all available by the glass. Other local wines are grouped under headings such as “full-bodied and curvaceous” or “light and aromatic.” The food-friendly Jordan Riesling The Real McCoy 2011, at \$14, is deservedly popular, or try neighboring De Morgenzon’s Chenin Blanc Stellenbosch 2011 for \$40.



De Oude Bank Bakkerij offers sandwiches made from bread baked on-site.

MAKARON RESTAURANT AT MAJEKA HOUSE



🍴 26–32 Houtkapper St., Paradyskloof, Stellenbosch **Telephone** (27) 21-880-1549 **Website** www.majekahouse.co.za **Rooms** 12 **Suites** 7 **Private villa** 1 **Rates** \$97–\$848 **Makaron Restaurant** **Open** Lunch and dinner, daily **Cost** Entrées \$13–\$19; three-course menu \$32; four-course menu \$38; six-course menu \$63 **Credit cards** All major **Corkage** \$5 **Award of Excellence**

This boutique guest house in a quiet suburb of Stellenbosch is set in modern, Mediterranean-style buildings surrounding the pristine, peaceful garden, heated pool and jacuzzi. The interior is quirky yet luxurious, with unusual and individual decorations and furnishings creating a relaxing and welcoming environment. Other attractions include a small gym, a spa that offers Himalayan salt crystal treatments, and an award-winning restaurant, Makaron.

DELAIRE GRAFF ESTATE IMAGES

Working at Michelin-starred restaurants throughout Europe has given chef Tanja Kruger's classic food a distinct twist, combining flavors from different cuisines: A starter of terrine of game birds topped with seared quail rests on a mild, curried dal puree, while pan-seared springbok loin is plated with porcini puree and gremolata butter. Kruger's signature dessert is the appropriately named and decadent 50 Shades of Chocolate.

All the dishes may be paired with either a wine or craft beer. The pairings are overseen by restaurant manager and sommelier Josephine Gutentoft, whose engaging manner and confidence in her list charms guests into trying her unusual but accurate matches—the terrine of game birds finds an excellent partner in the Morgenster Caruso Rosé Stellenbosch 2012 (\$16), while the nutty, sweet Signal Hill Straw Wine 2001 (\$26/375ml) is recommended with the 50 Shades of Chocolate. The list of 180-plus wines is predominantly South African, with some well-chosen overseas wines, plus a couple of short verticals from the likes of Warwick Wines and Vriesenhof. Expect to pay \$42 for the standout Raats Family Cabernet Franc Stellenbosch 2010, and \$35 for the Klein Constantia Riesling 2011.

96 WINERY ROAD



🍷📍 Zandberg Farm, Winery Road, Stellenbosch **Telephone** (27) 21-842-2020 **Website** www.96wineryroad.co.za **Open** Lunch, daily; dinner, Monday to Saturday **Cost** Entrées \$11–\$18; tasting menu \$32 **Credit cards** All major **Corkage** \$5, free for winemakers **Award of Excellence**

Winemakers Ken Forrester and Martin Meinert, with Ken's brother Allan and chef Natasha Wray, have created a home away from home for local winemakers, who crowd the tables at lunch and dinner, showing off their new releases. Mismatched wooden tables, brightly colored placemats, attentive staff and a warm welcome for families all combine to make this brasserie-style eatery popular year-round.

Wray's "Cape Country" cuisine delivers huge amounts of flavor. The menu includes such favorites as a starter of crisp pork belly strips served with homemade tomato chutney, and the restaurant's signature "Hollandse" pepper filet, using beef dry-aged to the chef's specifications and flambéed at your table. Allan Forrester is on hand to offer advice from the long list of mainly South African wines, with some overseas additions (particularly Burgundy). Ken Forrester, one of the Cape's leading Chenin Blanc producers, makes a range of wines, all of which are available by the glass; prices for bottles range from \$8 for his Chenin Blanc Western Cape Petit 2011, up to \$52 for the flagship Chenin Blanc Stellenbosch The FMC. Among other choices from the more than 200 selections are Mullineux Syrah Swartland 2010 (\$48) and Meinert Merlot Devon Valley 2009 (\$26).

OVERTURE RESTAURANT



🍷📍 Hidden Valley Wines, Annandale Road, Stellenbosch **Telephone** (27) 21-880-2721 **Website** www.dineatoverture.co.za **Open** Lunch, Monday to Saturday; dinner, Thursday to Saturday **Cost** Entrées \$18; four-course menu \$41; five-course menu \$48; eight-course menu \$71; with wine pairing, \$57–\$84 **Credit cards** MasterCard, Visa **Corkage** Not permitted **Tasting fee** \$3; refunded with purchase

Perched high on the side of the Helderberg Mountains, boasting breathtaking views down into Stellenbosch, lies Overture, a modern, stylish restaurant set at Hidden Valley wine farm. The restaurant is open-sided and airy, with water sprays cooling it in summer and stout canvas walls for winter. Chef-owner Bertus Basson, one of the young stars of South African cuisine, backs up his maverick reputation with seriously good food. His cuisine, which he describes as "modern South African," showcases unique combinations of flavors and the elevation of lesser-known ingredients to sophisticated heights.

The menu changes daily, but pork is a specialty; try the confit of pork



96 Winery Road's rib steak, with bordelaise and béarnaise sauces



Manager and sommelier Josephine Gutentoft guides guests through the more than 180 selections at Makaron Restaurant at Majeka House.

belly on a turnip and apple puree with carrots and *pomme cocotte*. Another passion is offal, so look for sautéed sweetbreads with gremolata risotto, perfectly paired to Hidden Valley Pinotage. Each dish has a recommended wine from the 30-choice list. Most are from the on-site winery, but there's also a small selection of Bertus' personal favorites, such as Jordan Chardonnay Stellenbosch Nine Yards Reserve 2011 (\$45) and Blaauwklippen Zinfandel Stellenbosch 2007 (\$30); wine steward Thembe Veremu is both helpful and knowledgeable.

PANE E VINO



7A Lower Dorp St., Bosman's Crossing, Stellenbosch **Telephone** (27) 21-883-8312 **Website** www.paneevino.co.za

Open Lunch and dinner, Monday to Saturday **Cost**

Entrées \$8–\$11 **Credit cards** All major **Corkage** \$3 for wine purchased from wineshop **Tasting fee** \$1–\$2 per sample for wines and grappa

Dalla Cia Wines is housed in converted brandy sheds on the outskirts of Stellenbosch. Father Giorgio and son George make the wine and grappa while George's wife, Elena, runs the popular osteria-cum-tasting room next door, which draws a crowd of winemakers and other industry professionals. The vibe is laid-back, with rustic wooden tables, as well as books and bottles adorning walls and shelves that showcase the food and wine with trademark Italian charm.

The food at Pane e Vino is simple but authentic—pasta and breads are made on the premises daily, with many recipes coming from Elena's childhood in Florence. It's country cooking, and makes the perfect foil for the robust Dalla Cia wines, all of which can be tasted and then ordered by the glass, carafe or bottle; there is also a small selection of Italian wines on offer. Foodwise, try the ricotta and spinach gnocchi dressed with melted butter and truffle oil, or pappardelle with osso buco sauce, slow-cooked for eight hours. Finish with a slice of torta Caprese, a moist, flourless chocolate and almond cake.

THE RESTAURANT AT WATERKLOOF



Waterkloof Wines, Old Sir Lowry's Pass Village Road, Somerset West **Telephone** (27) 21-858-1491 **Website** www.waterkloofwines.co.za **Open** Lunch daily; dinner, Monday to Saturday (closed Mondays in winter) **Cost** Two-course menu \$25; three-course menu \$32; six-course degustation menu \$43, with wine pairing \$54 **Credit cards** All major **Corkage** \$6 **Tasting fee** \$3 for six wines; refunded with purchase

As you step inside The Restaurant at biodynamic winery Waterkloof, the double-height glass walls give you the sense of floating into the landscape. Interior walls are adorned with custom-made tapestries from local crafters, and a circular fireplace forms the heart of the restaurant space. Executive chef Gregory Czarnecki describes his food as contemporary, but there is a distinctly playful element, especially when it comes to naming his dishes. A "Smiling Valley Marron" turns out to be a deconstructed lobster cocktail with savory lime cheesecake and coriander



Modern cuisine with international flavors is the draw at the Restaurant at Waterkloof.

"soil," while the crispy tuna, rolled in shiitake dust, ponzu and panko breadcrumbs, is served on Asian broth with Szechuan peanut butter.

The wine list is brief—a mere 17 selections—as it comprises only Waterkloof's three ranges of wines plus a couple of local sparkling wines made in the Champagne method. Nevertheless, it covers most bases and every dish is matched to a wine. All the wines are decanted and are available by the glass, while a Library Selection offers an older wine from the cellar, such as the Chardonnay Stellenbosch Circumstance 2006 for \$13 a bottle. The unusual Mourvèdre Western Cape Rosé Circumstance Cape Coral 2012 (\$14 a bottle) is the palest of pale onion skin in color and makes the most versatile match for the style of food.

RUST EN VREDE RESTAURANT



Rust en Vrede Wine Estate, Annandale Road, Stellenbosch **Telephone** (27) 21-881-3757 **Website** www.rustenvrede.com **Open** Dinner, Tuesday to Saturday **Cost** Set menus \$54–\$100 **Credit cards** All major **Corkage** Not permitted **Tasting fee** \$4 for four wines; \$8 for six wines; refunded with purchase **Best of Award of Excellence**

"Rust en Vrede" means "rest and peace," and owner Jean Engelbrecht is determined that the restaurant guests at his historic, highly regarded wine estate will experience that to the fullest. Enjoy an aperitif on the shaded terrace before moving inside, where it's all about understated elegance, with fine linens, comfy chairs, black-and-white pictures of the cellar, and a smartly dressed young staff rustling around quietly.

The four-course and six-course set menus change regularly and chef John Shuttleworth makes good use of local produce, whose provenance is detailed on the menu. Shuttleworth's dishes reflect classic European combinations enhanced and elaborated by African ingredients and twists. Tortellini carbonara reaches new heights as creamy sauce bursts from inside light pasta parcels. For dessert, the rich white chocolate and raspberry hanout parfait is flavored with rooibos and goji berries. Sommelier Joakim Blackadder has an extensive list of almost 900 wines. He'll recommend matches if asked, but is just as happy to chat about wines of your own choosing. Several verticals of Rust en Vrede and other estates such as Ataraxia, De Toren and Bouchard Finlayson are available, and all South



Sommelier Joakim Blackadder oversees the list at winery Rust en Vrede's restaurant.

African regions are thoroughly covered. The good selection of international wines is particularly strong in Champagne and Burgundy. The Rust en Vrede Estate Blend 2010 is available for \$42, while Bonneau du Martray Corton-Charlemagne 2008 will set you back \$166. The delicious Sequillo White Swartland 2010, \$27, is a good deal.

TERROIR RESTAURANT AT KLEINE ZALZE WINES



Kleine Zalze Lodge and Wines, R44, Technopark, Stellenbosch **Telephone** (27) 21-880-8167 **Website** www.kleinezalze.co.za **Rooms** 24 **Suites** 17 **Rates** \$108–\$466

Terroir **Open** Lunch, daily; dinner, Monday to Saturday **Cost** Entrées \$18–\$23 **Credit cards** All major **Corkage** \$5 **Tasting fee** \$2 for five wines

Kleine Zalze Lodge, Golf Estate and Wine Farm, a modern development on a much-older farm, lies on the outskirts of Stellenbosch. Accommodations are contemporary and comfortable, with well-equipped kitchenettes in the suites. Guests can enjoy the rim-flow pool,

gym and sauna, or explore vineyard trails for hiking and mountain biking. The estate also includes an 18-hole golf course and Terroir restaurant, making it a perfect base for visitors with a wide range of interests.

The open, shady terrace at Terroir is generally full of Stellenbosch's great and good tucking into chef Michael Broughton's decadent dishes, while inside the restaurant, cool, neutral colors form a simple backdrop for the food. The menu is displayed on blackboards carried to every table by friendly servers, each of whom can handily describe the dishes of the day.

Broughton has a reputation as a *saucier* of note, and Terroir's stocks and sauces enhance the classic French dishes, making for rich, opulent food with astounding depth of flavor. Try the prawn risotto, which comes surrounded by an intensely savory bisque, or the roasted belly of pork with rhubarb compote and "Truffle Mac." The wine list is a solid selection of 100 bottlings, all South African. Dotted among the pages are the well-made, well-priced wines from Kleine Zalze, all of which are available by the glass. The well-trained staff can help you navigate among other options, including Boekenhoutskloof The Wolftrap White Western Cape 2012 (a Viognier, Chenin and Grenache Blanc blend) at \$12 or Bouchard Finlayson Pinot Noir Walker Bay Galpin Peak 2011 at \$63.

TOKARA RESTAURANT



T Tokara Wine Farm, Helshoogte Pass, Stellenbosch **Telephone** (27) 21-885-2550 **Website** www.tokararestaurant.co.za **Open** Lunch, daily; dinner, Monday to Saturday **Cost** Entrées \$13–\$17; six-course chef's menu \$48 (dinner only) **Credit cards** MasterCard, Visa, Diners Club **Corkage** Not permitted **Tasting fee** Free

Nestled in a fold of mountains at the start of the Helshoogte Pass, Tokara is both a sleek and modern winemaking operation and one of the finest restaurants in the country. Chef Richard Carstens has honed his craft in some of South Africa's top locations. His food is rooted in classical French traditions, but increasingly shows contemporary Japanese influences as well. Expect food of texture and contrasts, with layers of complex flavors revealing themselves bite by bite. Try the tuna sashimi and tartare with scattered sushi rice, wasabi mayonnaise and deliciously refreshing slices of watermelon. The Korean marinated beef filet, served with the French classic *pommes Anna* and tom yum jus, epitomizes the East-West fusion.

A wine list of more than 100 selections is presided over by knowledgeable sommelier Jaap-Henk Koelewijn and features mostly Stellenbosch bottlings. There is also a smattering of overseas offerings, changing to a torrent when it comes to Bordeaux. Expect to pay \$35 for the fascinating and food-friendly Rustenberg Roussanne Stellenbosch 2011, \$34 for a Southern Right Pinotage Walker Bay 2010 and \$45 for the Tokara Director's Reserve Red Stellenbosch 2008.

Cathy Marston is a wine and food writer and educator living in Cape Town.

FRANSCHHOEK, PAARL & SWARTLAND

BY JANE BROUGHTON



Babel emphasizes food grown in the sizable garden on the Babylonstoren farm, which dates to the 17th century.

BABEL AT BABYLONSTOREN



🍴🚗📍 Babylonstoren, R45, Franschhoek **Telephone** (27) 21-863-3852 **Website** www.babylonstoren.com **Suites** 6 **Cottages** 7 **Rates** \$483–\$790 **Open** Babel: Lunch, Wednesday to Sunday; dinner, Friday and Saturday. Green House: Breakfast, teas and lunch, daily. Farm Shop: 10 a.m. to 4 p.m., daily **Cost** Entrées \$10–\$20 **Credit cards** All major **Corkage** \$3; \$5 for sparkling wine **Tasting fee** \$2 for five wines; re-funded with purchase

This rustic restaurant in a converted cow shed is closely tied to its setting on a nearly 500-acre Cape Dutch wine and fruit farm that dates back to 1690. At the heart of the meticulously restored estate is an extensive formal garden. The vegetables, flowers and fruit trees include more than 300 edible organic species, all inspired by the original Company's Garden planted by the Dutch East India Company in Cape Town in the 17th century.

Babel's menu is brief and directed by what comes from the garden. Everything on the menu is homegrown, homemade or sourced from surrounding farms and producers. Franschhoek trout is lightly smoked, then grilled and served with fruit pickle and strawberry Viognier sauce. Glazed lamb cutlets are served with a citrus Chardonnay sauce, grilled satsuma and rhubarb. Babel's trademark salads

mirror the seasons. Organized by color—red, green and yellow—these meal-in-one visual feasts also bring together hot and cold elements. On the wine list are Babylonstoren's own bottlings, along with a hand-picked selection from producers located on the slopes of the Simonsberg Mountains.

The humble farm stay is stylishly interpreted here as cool, calming guest suites. More of a tearoom than a restaurant, the Green House—café tables inside an enchanting flower-filled greenhouse—makes generous sandwiches, salads and cakes aimed at visitors who come for the daily guided garden tour. Charcuterie, smoked fish, artisanal cheeses and breads from a wood-fired oven are all for sale in the Farm Shop, a gourmet emporium that incorporates a wineshop and tasting center.



BAR BAR BLACK SHEEP



🍴📍 Short Street, Riebeeck Kasteel **Telephone** (27) 22-448-1031 **Website** www.bbbs.co.za **Open** Breakfast and lunch, Wednesday to Sunday; dinner, Wednesday to Saturday **Cost** Entrées \$8–\$14 **Credit cards** MasterCard, Visa **Corkage** \$3

A revamped collection of farm buildings on bohemian Short Street in Riebeeck Kasteel houses this idiosyncratic restaurant. BBBS, as the locals refer to it, is a jumble

of reclaimed furniture, chalkboards, bright colors and wind chimes. The restaurant showcases the talents of the Swartland Independent, a group of winemakers who share principles and hope to preserve Swartland's uniqueness. The menu proffers rustic slow-cooking, with many of the recipes coming from old Afrikaans farm cookbooks, updated and served in quirky ways.

Dishes feature locally sourced produce, much of it organic. Signature dishes are *viskoekies*—cakes made from locally caught *snoek*, a perch-like fish—served with roasted sweet potato, ginger and cinnamon, and the chicken and bacon pie, a circular pasty surrounding soft chunks of chicken and bacon with celery, rosemary and thyme. The wine list offers just 40 wines, concentrating on eight wine partners. Among them are Adi Badenhorst, whose 2009 white blend can be had for \$42. From the second label of Mullineux Family Wines, a bottle of Kloof Street Red 2009 is a deal at \$15, and is made across the street.

—Cathy Marston

BOSMAN'S RESTAURANT AT THE GRANDE ROCHE HOTEL



 Grande Roche Hotel, Plantasie Street, Paarl **Telephone** (27) 21-863-5100 **Website** www.granderoche.com **Suites** 28 **Rates** \$244–\$569

Bosman's Restaurant **Open** Dinner, Thursday to Sunday; bistro menu, Monday to Wednesday **Cost** Tasting menus \$41–\$73 **Credit cards** All major **Corkage** Not permitted **Best of Award of Excellence**

This majestic hotel rests on the slopes of the Paarl valley, surrounded by vineyards. The buildings date to the 18th century, and many of them (such as the original slave quarters) have been renovated into luxury suites, scattered around the main buildings, separated by gardens, bridges and walkways that show haphazard charm. The hotel forms a good base for exploring the wine regions of Paarl, Wellington and Swartland.

Defining elegance for more than 20 years, Bosman's Restaurant offers classic fine dining with scenic views over the Paarl valley. Executive chef

Roland Gorgosilich's food is thoughtful and intricate, with interesting combinations of flavors and textures, such as a honeyed goat cheese salad offset by baby beets and a horseradish cream, all topped with crunchy turnip crisps, while main courses include succulent oven-roasted Karoo lamb loin with light olive gnocchi.

Bosman's has an extensive list of over 400 wines, and there to guide you through the thick tome are sommelier Kayetan Meissner and his team. There are several vertical selections, including Kanonkop, Mvemve Raats, Sadie Family Wines and Klein Constantia, plus South African auction wines dating back to 1980. International wines are well-represented in most areas, predominantly Europe; try the Dr. Loosen Riesling Kabinett Mosel Ürziger Würzgarten 2006 at \$60 or, back in South Africa, the Sadie Family Columella Swartland 2006 for \$150. Wines by the glass are thoughtfully chosen to suit the cuisine.

—C.M.

BREAD & WINE



 Moreson Wine Farm, Happy Valley Road, La Motte, Franschhoek **Telephone** (27) 21-876-3692 **Website** www.moreson.co.za **Open** Lunch, daily (closed Monday and Tuesday, May to September) **Cost** Entrées \$12–\$17 **Credit cards** All major **Corkage** Not permitted **Tasting fee** \$3 for five wines; refunded with purchase

A leafy courtyard on the edge of a lemon orchard sets the scene for the most relaxed, fuss-free country lunch in the Franschhoek valley. Surrounded by the vineyards of Moreson, Bread & Wine and the farm have the same owners as Le Quartier Français in the Franschhoek village. The restaurants share a commitment to sourcing local, seasonal produce. At Bread & Wine, the menu showcases chef Neil Jewell's talent for charcuterie and features modern classics with a local spin.

The chef's farm-cured meats are the stars of the popular antipasto plate. On the menu, Jewell's prosciutto turns up with fresh figs, *mettwurst* is lavished on sourdough pizza with onion and apple relish, and lamb pancetta accompanies pea ravioli with a side of organic beans and kohlrabi. Although there are hearty main courses, such as butter-roasted beef rump



Bosman's is an elegant restaurant in the collection of 18th-century buildings that make up the Grande Roche Hotel.

with crushed potatoes and Languedoc parfait, and springbok loin with date-walnut croquette and coffee jus, lunch here is all about communal feasting. Order half a dozen starter plates to share and pair with the 16 Moreson wines that make up the wine list, available by the glass, bottle or case—the farm’s tasting center is across the courtyard. Kicking off lunch with Moreson Pink Brut Rosé NV (\$3 per glass, \$15 bottle) sets the tone for an afternoon of relaxed dining in thoroughly unpretentious surroundings with fun-loving hosts. Next door, the Farm Grocer sells charcuterie, breads by Tina Jewell, olives, fudge and other gourmet treats.

THE GOATSHED AT FAIRVIEW



🍷📍 Fairview Wine Estate, Suid-Agter-Paarl Road, Paarl **Telephone** (27) 21-863-3609 **Website** www.fairview.co.za **Open** Breakfast and lunch, daily **Cost** Entrées \$6–\$14 **Credit cards** All major **Corkage** \$5 **Tasting fee** \$3–\$6; refunded with purchase; reservations required

Fairview’s eatery, a rustic converted barn with a large *stoep*, is always packed with customers. Capetonians may call it touristy, but on any given day there are plenty of local accents amongst the visitors—all enjoying breakfast and lunch in an authentic farm setting, complete with roaming goats and panoramic views across the vineyards toward Stellenbosch. Owned by the Back family and tightly run, Fairview is as well-known for its affordable range of around 25 cheeses (using both goat and Jersey cow milk) as it is for its staggering range of wines sold under the Fairview, Goats do Roam and La Capra labels. All wines in the restaurant are sold at cellar-door prices.

The lunch menu ranges from simple cheese and charcuterie platters to hearty meat dishes, including beef filet topped with black pepper-crusted *chevin*, or a duo of pork—slow-roasted belly with garlic and herbed sausage. Twenty-one of the estate’s wines are offered by the carafe, including Fairview Oom Pagel Sémillon 2011 (\$4 per carafe; \$11 bottle). A further six single-vineyard and limited-release wines are offered by the bottle. The menu highlights suitable pairings for each dish, such as a bottle of Fairview Riesling 2012 (\$5) with a well-spiced lamb Cape Malay curry, and Goats do Roam 2012 red blend (\$5) with a free-range chicken pie. Artisan breads, from sourdough to ciabatta, all come from the in-house bakery. Despite staff being rushed off their feet, the service is swift and pleasant.

At the neighboring property, also owned by Fairview, visitors may participate in wine, chocolate and cheese tastings, as well as try beers from an on-site brewery.

suites they stay in. Checkered marble floors, Persian carpets, ornate chandeliers, Oriental, French and Indian antiques and vibrant modern art transport guests to a fantasy world. Beautifully carved antique four-poster beds are standard. The same lavish hospitality extends to the five La Residence Villas, accommodating from two to six people each.

La Residence is one of three luxury properties owned by the Biden family. The family recently launched its own wine label with the help of DP Burger of Glenwood. Bottlings of the Shiraz, Cabernet Sauvignon and Shiraz rosé (\$8–\$16) are available exclusively to guests of the three hotels.

The wine list comprises 30 house wines, all available by the glass, and around 160 reserve wines—mostly South African but including a good selection of Champagnes and international labels. A nice touch is the choice of 10 Méthode Cap Classique (the South African nomenclature for *méthode traditionnelle*) sparkling wines from Franschhoek.

Guests dine on the veranda or next to the infinity pool, overlooking vineyards and mountains during the day, while dinner is an all-out theatrical event, featuring high-backed ruby-red banquettes with patterned bone china, crystal, silver and candles. Although the set menus, which offer Franschhoek salmon trout, springbok, Karoo lamb, fresh fruit and local cheeses, change daily and offer variety, guests may ask the chef to prepare anything they like.

PIERNEEF À LA MOTTE RESTAURANT



🍷📍 La Motte Wine Estate, R45 Main Road, La Motte, Franschhoek **Telephone** (27) 21-876-8800 **Website** www.la-motte.com **Open** Breakfast, Saturday and Sunday; lunch, Tuesday to Sunday; dinner, Thursday to Saturday **Cost** Entrées \$8–\$21 **Credit cards** All major **Corkage** \$5 **Tasting fee** \$4–\$21; refunded with purchase; reservations required

Situated on La Motte farm, this restaurant pays homage to the late Jacob Hendrik Pierneef and is inspired by a singular collection of the artist’s work, including trademark linocuts and oil paintings. Chef Chris Erasmus (formerly at Le Quartier Français) explores the roots of South African cuisine with a menu that is a meticulously researched modern interpretation of Cape wine-farm food. He incorporates heritage ingredients and original recipes—some dating back three centuries.

The restaurant forms part of a visitor complex, opened in 2010, together with an informal tasting center, a museum and art gallery, and a farm shop. In the style of an old-fashioned general store, it sells a little bit

LA RESIDENCE AND VILLAS



🍷📍 Elandskloof Private Road, Elandskloof Farm, Franschhoek **Telephone** (27) 21-876-4100 **Website** www.laresidence.co.za **Suites** 11 **Villas** 5 **Rates** \$471–\$514 per person **Corkage** \$8 **Tasting fee** Free for hotel guests

Liz Biden’s glamorous hotel on the outskirts of Franschhoek village, surrounded by vineyards and orchards, may seem over-the-top to some with its dramatic, intricately layered and detailed interiors in bold color schemes, but fans of the exclusive retreat are very particular about which of the 11 individually decorated



Attention-getting design and solicitous service are the hallmarks at La Residence and Villas.

of everything—cakes, artisan breads, ceramics, cutlery, aprons and napkins, salt crocks, and a range of body products made from essential oils harvested on the 420-acre, organically farmed property.

Attention to detail imbues every aspect of the open kitchen and extensive dining space, from vine leaf-shaped placemats to handblown glass vases holding a single bloom on each table. A trio of unusual chandeliers, made from original porcelain crockery dating back to the Dutch East India Company, creates a focal point above the tables.

Menu options range from farm-style soup and bread to substantial mains, such as berry-roasted wildebeest loin with pomegranate-red cabbage marmalade and buttermilk jus. *Snoek* is served in a roulade with a traditional accompaniment, sweet potato. Old-fashioned varieties of tomatoes, apples, quince, pomegranate, guavas and beets are pickled, stewed, roasted or turned into preserves, atchar and chutney to accompany meat dishes.

The wine list includes La Motte and Pierneef wines, most also available by the glass, a number of other Rupert family-owned labels, 12 or more Méthode Cap Classique sparklers from the Franschhoek valley (including the estate's own MCC Brut, made from Chardonnay and Pinot Noir; \$34 per bottle), a choice selection of South African wines from outside Franschhoek, and wines from New Zealand, Argentina, Germany and France. Vertical tastings of La Motte wines are also available.

REUBEN'S RESTAURANT AND BAR 8

U Oude Stallen Centre, 19 Huguenot St., Franschhoek **Telephone** (27) 21-876-3772 **Website** www.reubens.co.za **Open** Lunch and dinner, daily **Cost** Entrées \$10–\$20 **Credit cards** All major **Corkage** \$8, Monday to Thursday

Opened in 2004, Reuben's was one of the first restaurants to put Franschhoek on the gourmet map, thanks to a crowd-pleasing bistro-style menu offering the likes of chile-salted squid, steak frites and lamb shank with truffle mash, along with a heavy-weight wine list that shows a strong local bias.

Owner-chef Reuben Riffel has since gone on to more ambitious projects, not least the opening of a bigger Reuben's at the One & Only resort hotel in Cape Town, but the original restaurant remains close to his heart.

The prime location, just off the village's main road, is run by genuinely friendly staff. A separate bar leads into the airy interior with its exposed roof trusses and large, open fireplace. On a sunny day, a shady table in the private courtyard is the place to be, sipping on a fine local wine from Boekenhoutskloof or Anthonij Rupert Wines.

Robust, rustic flavors are evident in dishes like five-spiced, honey-glazed duck breast with roasted plums and potato puree, or herb-crusted rack of lamb with shallot puree, artichoke, roasted potatoes and a tomato-caper jus. Salted hake fritters with pea and truffle soup, and a roasted seafood salad and baby spinach with a soy-truffle dressing make up a solid two-starter lunch. Wines by the glass are well-priced, but sometimes uninspiring. Excellent coffee comes from the artisanal roaster next door.

THE TASTING ROOM 9

U Le Quartier Français, 16 Huguenot St., Franschhoek **Telephone** (27) 21-876-2151 **Website** www.lqf.co.za **Open** Dinner, Tuesday to Saturday **Cost** Tasting menus \$67–\$77; eight-course menu, \$83, with wine pairing \$126 **Credit cards** All major; credit card confirmation required **Corkage** \$6

Foodies have been known to check into Le Quartier Français, a 21-room luxury auberge in the heart of the Franschhoek village, simply to secure a booking at its flagship restaurant, the Tasting Room, as chef Margot Janse is one of the most celebrated cooks in the country. The African-inspired “surprise” tasting menu is big on cultural references; southern African ingredients, such as buchu, baobab, sour figs and honeybush tea, and seasonal, organic produce from the Franschhoek valley are the heroes of the skillfully executed, impeccably balanced creations.

Part of Le Quartier Français' appeal is that it's constantly reinventing itself, and the Tasting Room is no exception. The interiors were recently transformed by Janse's set-designer brother, Herbert, as an understated foil to her cutting-edge cuisine. Bare wood tables shift the focus from fine dining to experiential eating with a story attached, and the array of crockery is almost as unexpected as the tongue-in-cheek plating.

In keeping with the “local is *lekker* (good)” theme, the wine list is unashamedly South African, with the exception of Champagnes. Around 120 labels, drawn from the Western Cape, strike a balance between big names and boutique wineries.

It's the easygoing, knowledgeable service, weaving together a story about everything on the menu, that leaves a lasting impression long after the gasp-worthy final course—a perfectly round sugar shell, melted by pouring hot caramel sauce over it to reveal a surprise center of coconut ice cream—has been served.

Janse's small-plate prowess extends to the Common Room, the laid-back counterpart to the Tasting Room, decorated in the hotel's signature vibrant hues—cerise pink, red and purple. The menu includes produce-driven, tapas-style small plates and uncomplicated comfort food such as roasted chicken served whole from a wood-burning oven.

Jane Broughton is a food and travel writer. She lives in the Cape winelands.



Pierneef à la Motte serves food and wine grown on the property and from farther afield.