

WE WOULD LOVE TO SHARE OUR VIEWS WITH YOU



The Durbanville Wine Valley will host the Feast of the Grape on the 28 & 29th of March 2009. This harvest festival is a complete package of wine, great food & fine music – from picking a bunch, making your own wine, to wine tastings and cellar tours.

'Squish, Splat and Squirt' your way through the weekend with family and friends in the Durbanville Wine Valley!

PARTICIPATING FARMS

Click on a farm to view its programme further down this page:

[Altydgedacht](#) | [Bloemendal](#) | [D'Aria](#) | [De Grendel](#) | [Diemersdal](#)
[Durbanville Hills](#) | [Hillcrest](#) | [Meerendal](#) | [Nitida](#)

Tickets & Bookings:

Please make all your bookings for any of the activities directly with the host farms. Don't delays as places are limited.

Contact Us:

Should you have any queries, suggestions, comments, please don't hesitate to contact us:

Michelle van Staden

Email: info@durbanvillewine.co.za

Mobile number: 083 310 1228

Visit www.durbanvillewine.co.za for full programme details

 [Click here](#) for a map of the Durbanville Wine Valley (126 KB)

ALTYDGEDACHT



HARVEST TABLE @ ALTYDGEDACHT

Date: Saturday 28 March 2009

Time: 10h00 - 17h00

Cost: Various

From the Vineyards to the *Altydgedacht* Cellar! Come and enjoy a day on this historic farm in the heart of Durbanville. We will be hosting a long *Altydgedacht* Harvest Table stretching from the historic barrel room out onto the lawn.

There will be different local produce available at stalls for young and old. Bookings prefeable for seating at long table.

Included: Wine & must tasting, grape stomping and Boulle

MORE INFO & BOOKINGS

Sharon Kriel
eat@altydgedacht.co.za
021 976 1295



BLOEMENDAL
WINE ESTATE / LANDGOED

GRAPE STOMP AT BLOEMENDAL

Date: Saturday 28 March 2009 and Sunday 29th March 2009

Time: 10h00 - 17h00

Capacity: 100 persons

Cost: TBC

Included: TBC

Bloemendal will host a Grape Stomp day at the estate and thereafter, a picnic lunch in the vineyards for all the participants. All the grapes stomped, will be made into wine and all will receive a bottle of their own wine the following year specially labeled for the occasion. A free must tasting will be held in the cellar and wine tastings at the Wynhuis. Live Music at Wynhuis Restaurant for other guests with entertainment for the kids. Wine tasting will be held and a priveledged tasting of some *Bloemendal* vintage wines. A day suitable for the whole family!

MORE INFO & BOOKINGS

Mike Crawford
mike@bloemendalwines.co.za
021 976 2682



FROM THE VINEYARDS TO THE BOTTLE

Date: Saturday 28 March 2009 and Sunday 29th March 2009

Time: Saturday 10h00 - 17h00 and Sunday 10h00 - 16h00

Cost: Various

Experience the various stages of the winemaking process at *D'Aria* new tasting room! From, grapes to fresh must to wine. Feel, smell and taste the winemaking process from the beginning to the end. Enjoy a bottle of *D'Aria* wine and cheese platter on the deck under the Poplar Trees. A fun day for the whole family. Weekend special: Cheese platter from two and a bottle of wine for R60.00.

Cellar Tour available on bookings only.

MORE INFO & BOOKINGS

Jane de Vos
tasting@daria.co.za
021 801 6772



DE GRENDDEL CELLAR TOUR AND TASTING

Date: Saturday 28 March 2009
Time: Cellartours at 11h00 and 13h00
Capacity: 20 persons per hour
Cost: R50.00 per person

Celebrate the Month of March with a guided cellar tour and tasting of current and older vintages of *De Grendel* wines with the winemakers! Enjoy an insider's view of the winemaking process.

Bookings are essential.

DE GRENDDEL WINE & FOOD PAIRING

Date: Sunday 29th March 2009
Time: 11h00
Capacity: 40 persons
Cost: R100.00 per person

If you always thought the entire business of matching food and wine is slightly overdone and frequently pretentious, this is the tasting that you should attend. Katinka van Niekerk, the food and wine pairing specialist shares her 5-taste-sensation-tasting with you and paired with the award winning *De Grendel* wines. Come and experience the magic of pairing *De Grendel* wines with the right combinations of food.

Bookings are essential.

MORE INFO & BOOKINGS

Mia Mangiagalli
mia@degrendel.co.za
021 558 6280



FARM PICNIC AT DIEMERSDAL

Date: Saturday 28 March 2009

Time: 09h00 - 15h00

Capacity: 100 persons

Come pay us a visit - bring your own picnic basket and blanket and enjoy a leisurely day for the whole family under the shady trees at the beautiful *Diemersdal Estate*. Wine tastings will be on offer and cheeseboards on sale. A day suitable for the entire family.

MORE INFO & BOOKINGS

Joanita Louw
wines@diemersdal.co.za
021 976 3361



**DURBANVILLE
HILLS**

HARVEST BRAAI AT DURBANVILLE HILLS

Date: Sunday 29th March 2009

Time: 10h00 - 16h00

Capacity: 50 families

Cost: R50 per family of 4 or winetasting at R20 per person (includes tasting glass)

Included: Live music, wood, braai facilities and kids entertainment

Join us at the peak of harvesting season at *Durbanville Hills* and bring the family to participate in some weekend fun. Whilst the children get involved in a treasure hunt, sand art and a jumping castle, the adults can enjoy live music and a wine tasting of our award winning wines. Join us for a braai, bring your own meat, salads, cutlery & picnic blanket. Durbanville Hills will offer wine tasting, supply live music, wood and braaiing facilities and, of course, the magnificent view!

MORE INFO & BOOKINGS

Simone Koen
skoen@durbanvillehills.co.za
021 558 1300



HILLCREST HARVEST BREAKFAST

Date: Saturday 28 March 2009 and Sunday 29th March 2009

Time: 09h00 - 12h00

Capacity: 40 persons per day

Cost: R200 per person

Included: Breakfast, must and wine making kit to take home and make your own wine!

Must You Stomp Grapes?
Eat Breakfast?

At *Hillcrest Wine Estate*?

YES!!!!!!

Book now for our Harvest Weekend and take home your Must and wine making kit!

The day kicks off with a delicious extensive breakfast followed by grape stomping and fun in the sun. Bookings are essential.

MORE INFO & BOOKINGS

Karlin de Goede

cellardoor@hillcrestfarm.co.za

021 975 23 46 / 021 976 1110



TRADITIONAL HARVEST DAY AT MEERENDAL

Date: Saturday 28 March 2009

Time: 08h00 - 13h00

Capacity: 40 persons

Cost: R150.00 per person

Included: Breakfast, light finger lunch & wine

Roll up your sleeves, take off your shoes and yet ready to get your hands dirty! Come join the fun at *Meerendal* of a traditional Harvest experience. Start off by picking your own grapes, de-stalking my hand and stomping by foot! What could come closer to the traditions of old. enjoy breakfast on arrival and wind down after all the hard work with a light finger lunch & wine.

Bookings are essential. 'Mosbolletjies' on sale at the Deli for the month of March.

CAPE HARVEST TABLE AT BARN & LAWN

Date: Sunday 29th March 2009

Time: 12h00 - 15h00

Capacity: 140 persons

Cost: R150.00 per person

Summer is the most exciting time in the Cape Winelands, it's Harvest Time! Come and enjoy a traditional Cape Harvest Table Buffet at the Barn & Lawn. The Chef & team at *Meerendal* will create a delicious harvest feast to be enjoyed by the whole family! So kick back, relax and enjoy the delights on offer. 'Mosbolletjies' on sale at the Deli for the month of March.

MORE INFO & BOOKINGS



HARVEST FARMERS MARKET AT NITIDA

Date: Saturday 28 March 2009

Time: 07h30 - 17h00

Included: Lots of kiddies entertainment

Nitida Degustazione - A Real Farmers Market. Come and join us for a harvest breakfast of scrambled eggs, bacon and farm fresh bread and try fresh homemade products from over 45 different suppliers! This market brings you a wide variety of products to pick and choose from! Stock up your picnic basket at the market and enjoy a lazy afternoon on the lawns tucking into your purchases accompanied by your favourite bottle of Nitida wine!

MORE INFO & BOOKINGS

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[Back to home page](#)

[Web design](#)