



PROGRAMME DETAILS : 2019

NAME OF PARTICIPANT AND DATES/TIMES	DETAILS OF EVENT AND COST	CONTACT & RESERVATION DETAILS
<p>Aan't Vette Wine Estate Riversdale 10 – 16 June 2019 12:00 – 14:00 18:00 – 19:00</p> <p>11 – 17 June 2019</p>	<p>Aan't Vette Country Kitchen: Lunch: Three course set menu with a wide choice of venison options R450 p.p. Two course set menu with a wide choice of venison options R395 p.p. Dinner: Three and two course set menu's as above</p> <p>NB: <u>50% off accommodation for stay-overs at De Doornkraal Historic Country House Vinotel</u></p> <p>Fat Fish Restaurant George & Plettenberg Bay: Week-long Shiraz & Venison Special Venison specials paired with Aan't Vette Shiraz Individually priced</p>	<p>Reservations: info@dedoornkraal.com / 028 713 3838</p> <p>Reservations: Fat Fish George: 044 874 7803 Fat Fish Plettenberg Bay: 044 533 4740</p>
<p>Allesverloren Riebeek Kasteel 10 – 16 June (business hours) Wednesday 12 June</p>	<p>Wine shop: Venison biltong served with Shiraz tastings Pleasant Pheasant Restaurant: Ostrich Pie served with glass of Allesverloren Shiraz R135 p.p. Allesverloren Venue : Shiraz & Venison Long Table Dinner Three-course Meal served with Allesverloren Shiraz R295 p.p.</p>	<p>Booking not necessary for tastings Reservations for restaurant: 022 461 2170</p> <p>Reservations: 022 461 2320</p>
<p>Asara Stellenbosch Month of June</p>	<p>Bistro at Asara serving: Special venison dish Served with a glass of Asara Shiraz R195 p.p.</p>	<p>Reservations: Heidi Truter 021 888 8000</p>

Avondale Paarl Friday 14 June 2019 18:30 – 20:00	FABER Friday Venison & Shiraz evening: Special venison main course dish paired with Avondale Samsara Shiraz R225 p.p.	Reservations: 021 202 1219 / faber@avondalewine.co.za
Avontuur Estate Stellenbosch Saturday 15 June 2019 10h30	Vertical tasting of Avontuur Shiraz from 2008 to now with winemaker Jan van Rooyen Includes welcome drink and shared charcuterie platter R150 p.p.	Reservations: 021 855 3450 (Ella or Moerieda) winery@avontuurestate.co.za
Benguela Cove Botrivier / Hermanus 10 – 16 June 2019 11:30 to 15:00	Highlighting Shiraz as a winter favourite - Join us on a Safari of the following combinations: <ul style="list-style-type: none"> • Moody Lagoon Red Blend 2917 paired with Ostrich Carpaccio • Benguela Cove Syrah 2017 paired with Springbok Carpaccio • Lighthouse Syrah 2017 paired with Warthog Carpaccio R120 	Reservations: 087 357 0837
Creation Hemel & Aarde, Hermanus 10 – 17 June 2019	Small plate venison dish paired with Creation Syrah & Syrah Grenache R150 – R180	Reservations: info@creationwines.com
Darling Cellars Darling 10 – 16 June 2019	Light Lunch: Venison Pie and with a green salad accompanied by a glass of Darling Cellars Shiraz R55	Reservations: tasting@darlingcellars.co.za
De Grendel Wines Durbanville Wednesday 12 June 2019	De Grendel Restaurant – Winemaker’s Dinner: 5 Course dinner paired with Shiraz R850 p.p.	club@degrendel.co.za 021 558 7035
Delheim Stellenbosch 10 – 14 June 2019	Tasting Room: Buy 6 Bottles Delheim Shiraz for the price of 5 – You save R125 (E-mail orders welcome, delivery charge R160) Restaurant: Order Springbok Loin from lunch menu and receive a complimentary glass of 2016 Delheim Shiraz R220 p.p.	Tasting room: 021 888 4600 cellardoor@delheim.com Restaurant: 021 8884600 restaurant@delheim.com 021 888 4600

<p>Diemersfontein Wellington 10 – 16 June 2019</p>	<p>Braised Venison Shank with choice of vegetables and served with a glass of Diemersfontein Shiraz R195 p.p. Pulled venison with sesame slaw, cumin <i>naan</i> bread and matured white cheddar, served with deep fried root vegetables and including a glass of Diemersfontein Ovation. R150 p.p.</p>	<p>Reservations: 082 393 1239 or aantafel@celestestyleevents.co.za celeste@celestestyleevents.co.za</p>
<p>Du Toitskloof Rawsonville Friday 14 June 2019</p>	<p>Four course dinner paired with Shiraz from four Du Toitskloof ranges (including Quest and Land's End). Ou Meul Bakery preparing Venison Pie, Venison Carpaccio with Beetroot Game Chips, Springbok Shank and Darl Belgium Chocolate. One night only – not to be missed! R425 p.p. / R800 per couple</p>	<p>Reservations: 023 004 0226 or info@dutoitskloof.co.za</p>
<p>Fairview Paarl 10 – 16 June 2019</p>	<p>Tasting Room: Vintage Fairview Tasting – A selection of 8 wine (including 3 older vintages) paired with 8 cheeses, fresh break and olive oil. R80 p.p. The Goat Shed Restaurant: Venison dish of the day paired with a glass of Fairview Shiraz Indiv. priced</p>	<p>Reservations: Tasting room: tasting@fairview.co.za Restaurant: goatshed@fairview.co.za</p>
<p>Klein Roosboom Boutique Winery Durbanville Wednesday 12 June 2019 19:00</p>	<p>Venison fondue evening Limited tickets available</p>	<p>Reservations: 060 877 2678 info@kleinroosboom.co.za</p>
<p>La Motte Franschhoek 10 – 15 June 2019 09:00 – 16:30 daily Thursday 13 June 2019 10:30 Friday 14 June 2019 10:00</p>	<p>Tasting room: Special Syrah tasting of four wines that showcase the diversity and versatility of this exceptional variety. R120 p.p. <u>Syrah Experience:</u> Tasting room: 2019 Syrah and Friends with Cellarmaster Edmund Terblanche, introducing guests to Syrah's friends in blends. R200 p.p. (tasting only) Pierneef Restaurant: Optional three-course Syrah-paired menu R695 p.p. (includes tasting) Food & Wine tasting – An educational and entertaining food and wine pairing. R295 p.p.</p>	<p>Ask for La Motte Syrah Tasting or make a reservation: 021 876 8820 / tasting@la-motte.co.za Reservations: Angela 021 876 8000 / reception@la-motte.co.za Reservations: 021 876 8820 / tasting@la-motte.co.za</p>

Landskroon Paarl 10 – 14 June 2019 10 – 15 June 2019	Tasting room: 15% discount on all sales of Landskroon Shiraz & Paul de Villiers Shiraz Venison biltong served with Shiraz tastings Noop Restaurant, Paarl: Special venison dish paired with Landskroon Paul de Villiers Shiraz R298 p.p.	Reservations: info@noop.co.za www.noop.co.za or 021 863 3925
Leopard's Leap Franschhoek 12, 13, 14 and 15 June 2019 12h00 to 13h30	South African Table: Matching an array of venison dishes with Leopard's Leap Shiraz R335 p.p.	reservations@leopardsleap.co.za 021 876 8002
Lord's Wine Farm McGregor 10 – 16 June Mon – Fri 09:00 – 16:00 Sat 10:00 – 16:00 Sun 10:00 – 14:00	Venison Burger & Chips R85 p.p. Venison Goulash R85 p.p.	Reservations: events@lordswinery.com 023 625 1265
Meerendal Durbanville 10 – 10 June 2019 Lunch & Dinner, daily	Crown Restaurant: Venison starter and venison main courses additional to the restaurant's regular menu. Dishes individually priced	Reservations: 021 975 0383 info@crownrestaurant.co.za
Montegray Vineyards (Bartiney) Stellenbosch 10 – 16 June 2019 13:00 – 21:00	Canapé/Tapas & wine pairing daily: Venison samosas, venison & spinach dumplings, springbok carpaccio bites etc. paired with a variety of sauces and dips and Montegray Vineyards Shiraz, of course R130 p.p. per pairing	Reservations & Enquiries: Carmen 067 777 928 enquiries@montegrayvineyards.co.za
Neethlingshof Stellenbosch 10 – 16 June 2019 Lunch daily and Dinner Wed, Fri & Sat	The Restaurant at Neethlingshof: Three course menu pairing venison with a glass of Neethlingshof Shiraz R395 Venison main course only pairing with a glass of Neethlingshof Shiraz R220	Reservations: restaurant@neethlingshof.co.za / 021 883 8966

<p>Nederburg Paarl 10 – 16 June 2019 09h00 – 17h00 daily</p> <p>11 – 16 June 2018 (Closed Mondays)</p>	<p>Visitors' Centre: Tasting of the Winemaster Shiraz or Manor House Shiraz with cubes of dark chocolate marquee with Turkish delight rubies Free of charge</p> <p>The Red Table Restaurant: Three course Menu @ R395 Starter: Venison gravlax on blini with Shiraz-infused compote and crème fraiche R115 Main: Venison loin with sweet potato gnocchi, roasted root vegetables and Shiraz jus served with a complimentary glass of Manor House Shiraz R225 Dessert: Red wine and dark chocolate cake with Shiraz poached pear R 95</p>	<p>Reservations: nedwines@distell.co.za / 021 877 5155</p>
<p>Nuy Winery Worcester 10 – 16 June 2019</p>	<p>Tasting: Nuy Mastery & Inspiration Shiraz paired with a Venison Arancini Ball R15</p>	<p>marketing@nuywinery.co.za</p>
<p>Oldenburg Vineyards Stellenbosch 10 – 15 June 2019 (Closed Sun) Daily</p>	<p>Special tasting of 3 Oldenburg Syrahs: Oldenburg Vineyards 2014, Oldenburg Vineyards 2015 & Rondekop Stone Axe 2016 Served with tapas-style dish of smoked venison carpaccio, blush tomato, garlic emulsion and shaved Parmesan R160</p>	<p>Reservations: tastingroom@oldenburgvineyards.com</p>
<p>Strandveld Vineyards Southern Cape 15 June 2019</p>	<p>A 4 course Strandveld Shiraz and venison paired dinner including a tasting of vintage wines selected from the Vinoteque. R400 p.p.</p>	<p>Reservations: jackie@strandveld.co.za / 082 376 8498</p>
<p>The Wine Glass Hermanus Month of June 2019</p>	<p>We have 18 different Shiraz wines available Join us for a fun panel taste-off of some of the local examples of Shiraz. Also see our promotion with Villion Family Wines.</p>	<p>Bookings: 082 082 0007 or foh@thewineglass.guru www.thewineglass.guru</p>
<p>Villion Family Wines Hermanus 10 – 16 June 2019</p>	<p>Tasting Room: Venison Biltong & Droëwors with each glass of Shiraz The Wine Glass, Hermanus: Choice of 2 Venison Entrée Options with a glass of Villion Syrah R85</p>	<p>Information: 028 284 9248 Bookings: 082 082 0007 or foh@thewineglass.guru</p>

	<p>One Venison Main Course Option with a glass of Villion Syrah R120</p> <p>Two-course Venison meal with a glass of Villion Syrah R185</p>	www.thewineglass.guru
<p>Vondeling Wines Paarl 10 – 14 June 2019 10:00 – 16:00</p>	<p>Venison biltong & wine: Four Vondeling Shiraz wines tasted with four types of venison biltong & droëwors R80 p.p.</p>	<p>info@vondelingwines.co.za 021 869 8339</p>
<p>Zevenwacht Stellenbosch 10 - 17 June 2019 10 – 17 June 2019</p>	<p>Tasting Room: Venison biltong & Carpaccio paired with 3 Syrah based wines R60 p.p.</p> <p>Zevenwacht Restaurant: Venison pie, pumpkin fritter with seasonal vegetables accompanied by a 250 ml carafe of The Tin Mine (Syrah blend) R170 p.p.</p> <p>Char grilled Eland loin , potato fondant and caramalised baby carrots served with a blueberry and Syrah jus, accompanied by a carafe of Zevenwacht Syrah R240 p.p.</p>	<p>Reservations: 021 900 5700</p>