

3 - 5 DECEMBER 2010

WINE BLENDING & MENU PAIRING

Create your personal wine blend and design a menu to pair perfectly.

African Relish and Bergwater Vineyards present a unique opportunity for you to join us for a fun filled weekend of cooking and wine blending. You will have the opportunity to blend your own personal wine straight from the tanks in the cellar. Under the watchful eye of the winemaker we will guide you through the process of creating your personal blend and then challenge you to create a dish that perfectly pairs with your wine.



www.africanrelish.com

Itinerary

FRIDAY

12:00 Arrive at African Relish and check in to accommodation.

13:00 Light lunch served at African Relish. Meet the team and receive your course outline.

14:30 Depart for Bergwater Vineyards.

Wine tasting and blending under the watchful eye of wine maker Mariska Vorster. Tasting of individual blends and adjudication.

18:30 Ghost walk and village ramble - Ailsa Tudhope, historian and story teller, takes you on a journey back in time with tales of ghosts and village rogues from the past. Meet outside Fransie Pienaar Museum.

20:00 Pre dinner cocktails and welcome dinner at African Relish

17:00 At leisure

19:30 Enjoy some curious cocktails followed by dinner at African Relish where you will enjoy the fruits of the day's culinary endeavors.

SUNDAY

07:00 Gather at African Relish for coffee and rusks. Botanical excursion with Dr Sue Milton. Renowned botanist and specialist in Karoo biome biology.

09:30 Great Karoo Brunch at African Relish. Demonstrations on some Karoo Tapas. Tips and ideas and how to make the perfect summer brunch.

12:00 Depart on onward journey.... Hopefully to return soon.

SATURDAY

06:00 Early morning walk up lower Swartberg Pass. Energetic early risers meet at African Relish for coffee.

09:00 Breakfast at African Relish and visit to Saturday Market.

10:00 **Cooking session.** Demonstrations, including knife skills, introduction to wine appreciation and demystifying the jargon.

13:00 Light lunch at African Relish

14:30 **Cooking session.** Preparation of some of South Africa's favourites using local lamb, venison, fresh fruit, seasonal vegetables and Bergwater

Price: R3500 per person 2 nights/ 3 days. Inclusive of accommodation, all meals, cooking classes, ingredients, soft drinks and special African Relish apron.

This itinerary is subject to change depending on weather and availability of produce.

We look forward to welcoming you to the magical Karoo and feel certain that you will leave us feeling refreshed and revitalised.

