

THE ROYAL PORTFOLIO
LA RESIDENCE

Franschhoek

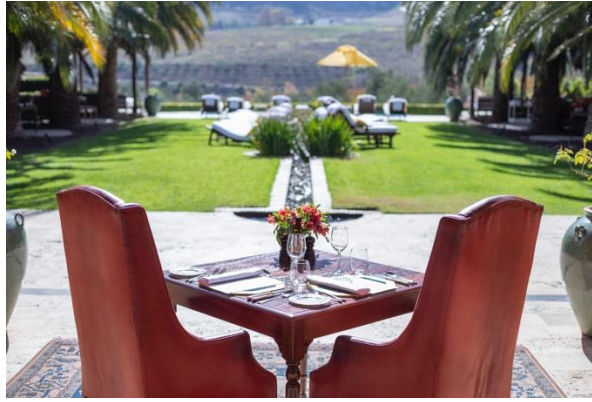


*La Residence's Favourite Restaurants
in the Cape Winelands*

Exceptional experiences are at the heart of everything that we do at The Royal Portfolio. Whether our guests dine with us at La Residence or whether they choose to spend their precious holiday time dining out, we want to ensure that our guests experience the very best of South Africa. As such, we have put together this list of our favourite dining experiences in the magnificent wine country that surrounds Cape Town.

From fine dining to harvest tables, there is something for every style and palate.

FRANSCHHOEK LUNCH VENUES



THE PERSIAN ALLEY AT LA RESIDENCE



We are blessed with beautiful hot summers in Franschhoek so an afternoon spent lazing around our refreshing infinity pool overlooking the vines is a must! We serve light lunches off our seasonally inspired a la carte menu or speak to our Chef to have the menu personalised according to your specific tastes.

PROTÉGÉ



PROTÉGÉ (Franschhoek)
» Smart Casual » Small Plates » Village Centre

Protégé is a casual fine dining eatery under the guidance of La Colombe's Scot Kirton. Scot is proud to be part of the process of recognising young talented chefs and giving them the opportunity to put themselves on the map. In keeping with this, the restaurant was aptly named Protégé. Diners can choose between a selection of small plates designed for sharing, or opt for the chef's menu, a selection of seven of the chef's favourite dishes for the table. The kitchen is open plan in an airy space and the dining area is decorated in neutral tones with wood and leather. A marble-topped counter overlooks the kitchen where guests can sit on velvet upholstered chairs. Protégé also offers two outside dining areas; a quiet courtyard or veranda overlooking the main road of Franschhoek.

LE LUDE



ORANGERIE (Le Lude, Franschhoek)
» Smart Casual » Contemporary French Cuisine » Wine Estate

Chef Nicolene provides an exciting and sumptuous a la carte menu to suit all tastes. A seasonal menu offers the finest, freshest ingredients found in the forests, meadows, mountains and seas of the Cape, resulting in a selection of dishes offered in an environment conducive to making permanent Franschhoek memories.



CHEF'S WAREHOUSE (Maison, Franschhoek)
» Smart Casual » Small Plates » Wine Estate » Kiddies Menu

Chef's Warehouse at Maison is about experiencing food like you've never experienced it before. In short, it's about the sheer pleasure of taste. By pairing flavours in unexpected and exciting ways, an infinite number of fresh taste sensations are created for you to enjoy. Building on the success of his first three established eateries — Chefs Warehouse and Canteen on Bree Street, Thali in Gardens and Chefs Warehouse at Beau Constantia — chef Liam Tomlin has created a taste experience that matches the magnificent setting of the Maison Estate. Under the guidance of Tomlin, dynamic young chef David Schneider uses fresh ingredients, based on seasonal availability, to create a global tapas inspired menu that incorporates a world of different flavours in one, multi-coursed meal. Expect the unexpected.

BOSCHENDAL

FOUNDED IN 1685



DIE WERF (Boschendal, Greater Franschhoek)
» Smart Casual » Contemporary » Farm to Table » Wine Estate » Kiddies Menu

The focus at The Werf Restaurant is on presenting contemporary farm to table dining using the best available local, seasonal and ethically-sourced ingredients. 90% of their menu is produce from the farm including their Black Angus beef, forest reared pork and vegetables and herbs from The Werf Food Garden which can be viewed from the restaurant balcony. Executive Chef Allistaire Lawrence has created a menu where diners choose from 3 to 4 plates across four categories; Garden, Ocean, Pasture and Sweet. What they offer depends on the daily harvest and creativity of their chefs. Their wine list champions not only Boschendal wines but also a selection of the best natural and biodynamic wines. Freshness, authenticity and artistry characterise each plate and their dishes are constantly evolving in rhythm with the seasons.

**This restaurant is located ± 30 min from Franschhoek.*

TAPASCO | Franschhoek



TAPASCO (Franschhoek)
» Casual » Al Fresco » Tapas » Village Centre

Tapasco offers casual dining on the main street of Franschhoek, perfect for people watching. Delicious tapas created by Neil Jewel previously of Bread and Wine at Moreson are on offer. The dishes are small and meant to be shared. All ingredients are locally sourced and dishes are creative but not complicated.



SMITTEN (Franschhoek)
» Smart Casual » Light Meals » Village Centre » Champagne Bar

Smitten is set in a brand new, renovated space in The Yard and offers a menu with dishes made from seasonal ingredients, local produce and fresh, clean flavours. Guests can expect delicious dishes like light-as-air Parisian-style gnocchi and classic chicken and cashew nut curry, as well as lighter options such as Middle Eastern platters and smoked salmon and citrus salads. Chef Chris Smit, who was the opening Executive Chef of **La Residence**, is well-known for his two television food series “Geure Uit die Vallei” and “Cooking with Chris Smit”. The tasteful décor was designed by Chris’s partner, Imraan Vagar. Smitten offers the entire range of Graham Beck bubbly for guests to enjoy.

FRANSCHHOEK DINNER VENUES



DINING AT LA RESIDENCE



Our fine dining dinner menu changes daily and is designed according to the season, weather and what fresh produce we have available from our garden. Our chef insists on using the finest ingredients in the preparation of his masterpieces and is happy to tailor make a menu according to your specific tastes. We also have our ever popular 'Chefs Table.' Our Chef offers the opportunity for you to get interactive in the preparation of your food by giving you a personalised cooking demonstration.

PETITE
LA COLOMBE



LA PETITE COLOMBE (Leeu Estate, Franschhoek)
» Fine Dining » Tasting Menu » Wine Estate » Art Gallery

La Petite Colombe is part of the La Colombe group which has consistently received world-wide acclaim and is positioned amongst the top restaurants in the world. Visitors to Franschhoek can now look forward to experiencing the same level of service excellence and exquisite cuisine that has put La Colombe in Cape Town on the map. La Petite Colombe offers a choice between a grand chef's experience menu and a chef's vegetarian experience. A meal at La Petite Colombe will leave you blown away. La Petite Colombe recently moved from the village centre to a brand new space within Leeu Estates with interiors by MR Design Studio. Also located near La Petite Colombe is a brand new monumental art gallery by Everard Read.



OKU (Franschhoek)
» Contemporary » South East Asian » Japanese » Village Centre

Oku (Oak in Japanese) is the concept and vision of Chef/Restaurateur duo Ryan Shell and Darren Badenhorst. Oku is Franschhoek's first South East Asian eatery and offers an exciting menu of carefully curated dishes to blow you away. The interior and exterior of the restaurant was renovated to ensure a purpose designed space to create a casual, calming and refined eating experience.

ARKESTE

BY RICHARD CARSTENS



ARKESTE (Chamonix, Franschhoek)
» Fine Dining » Tasting Menu » Wine Farm

Arkeste presents an à la carte and tasting menu in a casual fine dining style. One can expect a tranquil dining experience and delicious food by Richard Carstens, who revisits some of his classics alongside his new dishes which showcase seasonal and local ingredients. Chef Richard Carstens has returned to the Franschhoek Valley and Chamonix where he was head chef during the mid 90's to showcase to diners his modern take on seasonal ingredients. For the past eight years Richard dazzled diners at the award winning Tokara Winery and restaurant.

EPICE



EPICE (Franschhoek)
» Intimate » Tasting Menu » Village Centre

Epice (derived from the French word Épice meaning spice) is an intimate fine dining restaurant was opened by the team behind La Colombe, La Petite Colombe, Foxcroft and Protégé. The menu features flavour-packed dishes inspired by the team's culinary expedition to India as well as memories of travels through Spain, Japan, Mexico, Denmark and to the US. Epice offers a Reduced Spice Journey of 7 courses or the Full Spice Journey of 11 courses. Both are available as vegetarian options.



LE CHÊNE BY DARREN BADENHORST (Leeu Estate, Franschhoek)
» Fine Dining » Tasting Menu » Wine Estate

Darren Badenhorst's newest venture is the fully renovated space at the Manor House on the exclusive Leeu Estates in Franschhoek. Le chêne, meaning "The oak tree", is another testament to the culinary capital where Badenhorst has become synonymous in delivering fine cuisine at his first establishment, Le coin Français. This sister property, with sweeping panoramic views within the glass observatory dining room offers a selection of two or three course dining experiences with the option to add on various courses to create a full tasting menu experience. Utilizing only the finest local ingredients off the estate itself, the menu is a true testament to the diversity and beauty of the region.



LE COIN FRANCAIS BY DARREN BADENHORST (Franschhoek)
» Fine Dining » Tasting Menu » Village Centre

Multiple award winning Chef de cuisine and owner, Darren Badenhorst takes diners on a journey through his interpretations of nostalgic food memories encompassing “art on a plate” and leading them through a unique culinary exploration of flavours, textures and interactive creations. The menu options available are a 6-course tasting menu and a 8-course chef’s journey menu.



BOVINE (Franschhoek)
» Casual » Kiddies Menu » Village Centre

A relaxed and casual setting accompanied by great food, craft beer, local wine and a relaxed vibe. Bovine offers high-quality dining whilst keeping to its relaxing atmosphere. The food offering at Bovine fits in to the atmosphere and the name of the restaurant. Think the finest burgers, steak, pulled pork, chicken wings, nachos and much more prepared with Chef Oliver Cattermole’s special ‘twist’ and ingredients, befitting a chef who has overseen so many great eating establishments.



LET'S FRITE
» Casual » Burgers and Fries » Village Centre

Let’s Frite offers a break from the fine dining and tasting menu’s that is available in abundance in Franschhoek. The space is a cool and casual eatery, previously Foliage restaurant, and created by chefs Reuben Riffel and Aviv Liebenberg. This spot will certainly satisfy anyone’s fries or burger cravings. Vegan options are available.

STELLENBOSCH LUNCH VENUES

**Stellenbosch is located 30 – 40 minutes from Franschhoek*



RYKAART'S (Stellenbosch)
» Fine Dining » Town Centre

Rykaart's is a family owned restaurant run by husband and wife power duo Alex and Ella Rykaart. It is located in the heart of Stellenbosch and has quickly become a favourite amongst locals for its simple, contemporary food which is made using only the best locally sourced, seasonal ingredients.

OVERTURE



OVERTURE BY BERTUS BASSON (Hidden Valley, Stellenbosch)
» Fine Dining » Wine Estate » Kiddies Menu

Overture restaurant is situated on the foothills of the Helderberg Mountain, where it found a home at Hidden Valley Wines. The restaurant has celebrated South Africa's culinary heritage since its opening in 2007. From humble beginnings, Overture soon became a destination for great food, service and wines. Overture celebrates and champions South African produce – like ethically-sourced fish and organic maize. The Overture team aim to serve honest, simple, produce-driven cooking based on classical techniques. In Bertus' words: "At Overture, you will not see any awards in the restaurant, as the cooking should speak for itself." Overture offers some of the best views in Stellenbosch.



THE VINE BISTRO (Glenelly, Stellenbosch)
» Smart Casual » Wine Estate » Kiddies Menu

Chef Christophe Dehosse, offers a French-inspired dining experience. The interior decor is warm and elegant and includes a harmonious mix of 19th century chairs, classic Parisian tables, a contemporary cellar, a fireplace for the winter, leather banquettes and a traditional bar. Outside on the terrace or under the pergola, long wooden tables, a water feature, plants and a petanque court invite long lazy afternoons enjoying the picturesque views of the estate. The small menu presents classic French-inspired bistro fare which changes with the seasons.

CAVALLI
DINE
RESTAURANT



CAVALLI (Stellenbosch)
» Fine Dining » Wine Estate

Chef Michael Deg's focus on quality rather than quantity is apparent in his small à la carte menu with 6 starters, 6 mains and 6 desserts, for lunch and dinner. Michael likes to change 1 or 2 dishes on the menu monthly to ensure the menu keeps evolving with the seasons. His aim is for vegetarians and vegans to feel appreciated at Cavalli. Cavalli's "Everyday Gourmet" menu is all about celebrating real food that nourishes and excites. Classic dishes gets a contemporary and inventive spin. Their own seasonal herbs and many vegetable varieties are grown from seed and cuttings. Cavalli is the first Green-star rated restaurant in South Africa, treasuring the beauty of their natural heritage. Cavalli's cuisine manifesto is hinged on local and sustainable ingredients. They partner with local, like-minded producers to source produce with the very best flavour, colour and texture.

the table

AT DE MEYE



The Table at De Meye (Greater Stellenbosch)
» Casual » Farm to Table » Wine Estate » Kiddies Menu

Leigh and Brendan are passionate about food. This includes everything from where it is sourced from, how it is prepared, how it is served and most importantly, how it is enjoyed. The menu changes often and they source local and seasonal produce. The menu on offer is a set, three course, sharing style menu.

STELLENBOSCH DINNER VENUES

**Stellenbosch is located 30 – 40 minutes from Franschhoek*



MAJEKA KITCHEN



MAJEKA KITCHEN (Stellenbosch)
» Fine Dining » Small Plates » Centre of Town

Head Chef Lucas Carstens embraces seasonability and local produce in a concise small plate menu of bistro-chic cuisine. The food has been described as refined cooking without too much fussing with ingredients. Menu options range from 4 – 7 plate options.



E I K E

— BY —
bertusbasson



EIKE BY BERTUS BASSON (Hidden Valley, Stellenbosch)
» Fine Dining » Tasting Menu » South African » Centre of Town

Eike is nestled in an old historic building in the famous Dorp Street of Stellenbosch. Stellenbosch is also known as “Die Eikestad” – The Oak City. Eike celebrates traditional South-African cooking to it fullest by drawing inspiration from nostalgic food memories. Eike offers a fixed menu, but are happy to accommodate specific dietary requirements.

RUST EN VREDE

STELLENBOSCH



RUST EN VREDE (Stellenbosch)
» Fine Dining » No Children Policy » Wine Estate

Head Chef Fabio Daniel uses his Brazilian background and Italian heritage to add flair to the contemporary French cuisine offered at Rust en Vrede. He draws inspiration from his extensive travels, the fantastic fresh produce available in the Western Cape, and from his team in the kitchen. Rust en Vrede offers a 4-course, 6-course and Estate Experience Menu. *Please note to allow 4 to 5 hours for the Estate Experience Menu.



FAT BUTCHER (Stellenbosch)
» Steakhouse » Town Centre » Speciality Meats

If you're in the mood for an excellent steakhouse, look no further than Stellenbosch's Fat Butcher. With a name like Fat Butcher, you know that you can expect a mighty meaty menu. With a choice of burgers, grills, steaks (in all the cuts you can imagine) and a few local favourites, you definitely will not be disappointed. Their meats are of excellent quality, being pasture reared and grain fed.

Please do give us feedback on your experiences in Franschhoek.
It is of great value to us as we regularly update this list.

The La Residence Team

FRANSCHHOEK WINE TASTING EXPERIENCES

ATLAS SWIFT



» XX

XX

MULLINEUX & LEEU

FAMILY WINES



» Single Terroir Tasting » Reservation Recommended

The Wine Studio of Mullineux & Leeu Family Wines was designed by eminent Spanish Architect, Tomeu Esteve, who wanted to create the ultimate environment in which to taste fine wines. You will find a knowledgeable team at Mullineux & Leeu who will guide you through tasting the wines from both their Swartland and Franschhoek wineries with elegant glassware and in a comfortable, relaxed space.

***Recommendation:** Mullineux Single Terroir Tasting featuring Swartland wines only produced in vintages when they get a great expression from a specific site.



BLACK
ELEPHANT
vintners & co.



» Music & Wine Pairing » By Appointment Only

You will not find traditional wine and cheese pairings at Black Elephant Vineyards. They created an experience to enhance the wine tasting process by using the senses of taste, touch, smell and sight. This unique combination of sound and taste sets Black Elephant apart from the commercial wine industry. Known as the 'rebels of the vine', an interactive visit hosted by one of the owners will ensure that you have an incredible journey through the wine world. The experience is between 2 and 3 hours and available only on Fridays and Saturdays, pending availability.

Paserene

Tulbagh • Franschhoek • Elgin



» Red Blends » Architecture » Snack Menu Available

Paserene is a small, family operated winery with the sole purpose of which is to produce high-end, luxury wines. The name Paserene comes from the Latin word Passeriformes, the order of "traveling and free" birds containing swifts and swallows. Paserene's tasting room is truly something special. Inspired by and in theme with the migratory swallow, it represents the continuity of the brand. Conceptualised and designed by SCS Architects, Etienne Stols, Principle Architect said: "The building was designed to complement the current landscape and not to be in competition but in harmony with its surroundings by creating an architectural language soft organic forms."

***Recommendation:** Paserene Union, Marathon and Chardonnay tasting



» History » Indoor Tastings Only » Art Gallery » Cellar Tours

The tasting room at La Motte overlooks the working and maturation cellars through large glass panels. Tastings are enjoyed amidst original works of art by acclaimed South African artist Jacob Hendrik Pierneef. The Vinoteque Tasting is highly recommended; explore the history and evolution of La Motte wines in an innovative and informative tasting of the Cellarmaster's choice of older vintages or special Syrah styles. This is available by appointment only, subject to availability and in a private tasting room.

***Recommendation:** Visit the La Motte Museum which shares the history of the estate as well as a curated art exhibition.



STONY BROOK VINEYARDS



» Family Owned » Intimate Tastings

Stony Brook Vineyards is a small family-run wine farm. They concentrate on producing top quality wines that reflect the unique micro climate of this southern-most corner of Franschhoek. This boutique wine farm produces many different wines in relatively small quantities in an environmentally-friendly manner to minimize their carbon footprint. Their winemaking philosophy is firmly rooted in the old-world, drawing inspiration from some of the most revered wine regions across Europe. If you are lucky, you will meet the winemaker's mother, Joyce, who sometimes personally do the tastings.



LE LUDE



» Gardens » Canapé and MCC Pairing » Family Owned
» Cellar and Vineyard Tours » Snack Menu Available

Le Lude follows an ethos committed to its founding family and the crafting of naturally bottle-fermented sparkling wines, known as Cap Classique. Here the Barrow family have made their home, writing a new chapter in a premier wine region. Guests are seated at leather banquette seating where their range of artisanal Cap Classique wines can be sampled in a room that does justice to the cellarmaster's craft. The tasting room was inspired by contemporary French spaces. Le Lude offers a tour of their maturation cellar on Tuesday's and Saturday's and also a guided tour with one of Le Lude's winemakers. Bookings are essential and subject to availability.

***Recommendation:** Vintage MCC Tasting



» History » Gardens » Child Friendly » Snack Menu Available

Boschendal is one of the oldest farms in South Africa, founded in 1685 and the original farmstead complex is now a national monument with a rich and intriguing history of more than 300 years. The Manor House wine tasting options include a Historic Tasting of 5 wines representing the history of Boschendal and a Connoisseur Tasting of 5 limited release wines.

***Recommendation:** Include some time in your visit to Boschendal to walk through the beautiful, lush gardens.



» Boutique » Family Owned » Chardonnay » Off the Beaten Track
» Cellar Tour and Barrel Tasting » Snack Menu Available

Glenwood is located in an area of outstanding natural beauty and their credo is 'simple, natural, quality'. All wines are made from grapes produced on the farm, reflecting the unique terroir of the small valley. Ten hectares have been dedicated to the regeneration of indigenous Cape Fynbos to honour their commitment to protecting the environment. The Glenwood Chardonnay has been hailed as one of the best in the Franschhoek region.

***Recommendation:** Showcase Wine Tasting including 3 wines from their Grand Duc range.



» Contemporary Tasting Room » Snack Menu Available » International Wines

Rupert and Rothschild has an elegant Tasting Centre where guests can enjoy local wines together with a selection of imported champagne and wine from the exclusive Rothschild properties in France, Argentina and New Zealand. Together with the wine, experience the Rothschild Fromage Selection imported from Compagnie Fermière Edmond de Rothschild Heritage situated 40km east of Paris. A hand-crafted Chef's menu is also available in the Tasting Centre.

***Recommendation:** Order the imported Rothschild Fromage cheese selection from France to complement the wine.

STELLENBOSCH WINE TASTING EXPERIENCES

**Stellenbosch is located 30 – 40 minutes from Franschhoek*

OLDENBURG
VINEYARDS



» Boutique » Snack Menu Available » Red Wines » Off the Beaten Track

Oldenburg Vineyards is a family run boutique winery tucked away in a mountainous area with some of the most incredible views of the Banhoek Valley. They handcraft small quantities of both red and white wines, using only grapes from their estate. At Oldenburg Vineyards the team believe that less is more. No crowded tasting rooms and an experience without pretence. What they offer is a peaceful and tranquil environment in which to enjoy a glass of their finely crafted wines, backed by friendly and personal attention, so you can relax and enjoy the serenity of the magnificent views.

***Recommended:** Rondekop Series Tasting exploring their ultra-premium Rondekop Series wines – Rhodiu (Bordeaux blend), Per Se (Cabernet Sauvignon) and Stone Axe (Syrah).



» Boutique » Cabernet Franc » Family Owned » Off the Beaten Track » By Appointment Only

The Malan family of Rainbow's End have adopted a combination of traditional and new-world wine-making techniques. Bunch selection, picking at dawn, sorting and plunging in open fermenters are all operations that are scrupulously done by hand, as well as light basket pressing. Personal tastings are offered by prior appointment on the veranda overlooking the mountains.

***Recommendation:** Purchase a bottle of their Cabernet Franc LTD Release, only 250 – 350 cases are produced per vintage.

MARIANNE



» Biltong & Wine Pairing » Blending Experience » Barrel Tasting » Vineyard Tour

The family that owns Marianne is originally from Bordeaux where they owned 3 wine estates. Their dream was to combine both the old and new world to make wines close to their vision of perfection. Wines from Marianne can be described as French style wines with a touch of South Africa. Marianne offers a blending experience which allows you to understand the importance of the blending process and you can create your own red wine. Allow approximately 2 hours for this experience available by prior reservation.

***Recommendation:** The Madiba Tasting takes you on a vertical flight of four vintages of their flagship wine Floreal of which the very first vintage produced was served at Nelson Mandela's 90th birthday at Buckingham Palace.

DE TOREN

PRIVATE CELLAR



» Red Wine » By Appointment Only

De Toren Winery produces some of the best Bordeaux style red wine in South Africa. A visit to De Toren is an absolute must for any Bordeaux wine style aficionado. The vineyards comprise of a mere 22 hectares, uniquely positioned on the Polkadraai Hills, overlooking Stellenbosch. Tastings are by appointment only and they offer guests a unique insight into the craftsmanship of their world renowned wines, the viticulture process in pursuit of excellence and their winemaking philosophy. Every tasting is an hour and half and includes a walk through the vineyard, cellar, maturation room, and finishes off with a tasting of their luxurious wines.



**WATERFORD
ESTATE**

STELLENBOSCH



» Wine Safari » Wine and Chocolate Tasting

The Waterford Estate winery offers a relaxing setting where guests can sit and enjoy various tasting options. With the wine cellar built surrounding the courtyard, guests can observe the workings of the winery, and get a true feel for the wine making process without disrupting the tranquillity of their tasting. Waterford also offers a Wine Drive Safari which is a 3 hour trip on their safari-type vehicle through the 120-hectare Estate which includes tasting their wines and light snacks amongst the vineyards. Bookings are essential.

***Recommendation:** Library Collection Tasting

JORDAN

STELLENBOSCH



» Child Friendly » Snack Menu Available » Wine Safari

Gary and Kathy Jordan have been making world-class wines at this top wine estate since 1993 on a farm with a history going back over 300 years. Jordan offers a tour of the vineyards in an open safari-style game viewing Land Rover, with stops to experience the spectacular views of False and Table Bays as well as the flora and fauna of the Cape Winelands. Guests will experience the terroir and geology of the estate whilst tasting a selection wines in the sustainably grown vineyards. This includes a cellar tour with additional wines to be tasted in the barrel cellar or on the terrace. Bookings essential and pending availability.

***Recommendation:** Reserve Tasting of their 4 reserve range wines; MCC Blanc de Blancs, Nine Yards Chardonnay, Cobblers Hill and Sophia.

MURATIE

s t e l l e n b o s c h



» History » Chocolate and Wine Pairing

Muratie Wine Estate is tucked into the exquisite Knorhoek Valley and is under the stewardship of Rijk Melck and his family. The farm itself dates back to 1685 when it was granted by Governor Simon van der Stel who was Governor of the Cape of Good Hope at the time. This makes Muratie one of the oldest estates in South Africa. Historically, Muratie has been known for being the first producer of Pinot Noir as well as fine ports and is a respected player in the Bordeaux blend, Shiraz, Chardonnay and Pinot Noir stakes. The Muratie Estate and wine tasting room is steeped in history and guests can choose between standard, premium or chocolate pairing wine tastings.



KANONKOP



» History » Red Wine » Art Gallery

Kanonkop Estate is situated on the lower slopes of the Simonsberg Mountain and falls in a ward called 'Simonsberg', more commonly known as the "red wine bowl" of South Africa. Kanonkop is a fourth-generation family estate, which was originally purchased by JW Sauer, a cabinet member in the parliament of the Union of South Africa. Kanonkop has earned a reputation both at home and abroad as the area producing some of the best wines in the country. Guests can visit Kanonkop's art gallery inside one of their oak maturation cellars. Platters of local cheese is offered during summer to be enjoyed under the oaks with a glass of red wine.

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