

JOIN ALLAN LAMB
ON THE ULTIMATE WINE TRIP TO
SOUTH AFRICA
18TH NOVEMBER – 1ST DECEMBER
2024



ALLAN
LAMB
ASSOCIATES

DAY 1– 19TH NOVEMBER

OUDE WERF HOTEL STELLENBOSCH

Arrive at Cape Town Airport and be transferred to the luxury Boutique Oude Werf Hotel in Stellenbosch.



DAY 1 – 19TH NOVEMBER

BERTUS BASSON'S EIKE RESTAURANT

We will have dinner at Eike's Restaurant in the heart of Stellenbosch, where the renowned South African Chef Bertus Basson will prepare us a gourmet meal and the wine pairing will be offered by Danie Steytler from Kaapzicht.



KAAPZICHT PINOTAGE ROSE 2023

KAAPZICHT SAUVIGNON BLANC 2023

KAAPZICHT CHENIN BLANC 2023

DAY 2 – 20TH NOVEMBER

KEN FORRESTER & PIETER WALSER BLANKBOTTLE

- Situated on the slopes of the Helderberg Mountain in Stellenbosch, these vineyards are commonly referred to as the Home of Chenin Blanc and other premium award-winning wines. Over the years Ken's range of top-quality wines have received massive national and international acclaim and are available around the globe.
- Ken's philosophy has always been to create a range of handcrafted, individually made wines that suitably complement a wide variety of food styles and provide excellent value.
- 96 Winery Road has been proudly perfecting winelands dining for the past 26 years. They pride themselves on offering each guest a superb dining experience and they are excited to share it with you!
- Pieter Walser, Blankbottle Wine, bottle stories; "I want people to experience the wine and then go and find out more about what's in it!"



DAY 3 – 21ST NOVEMBER

ELLERMAN HOUSE

- A lunch and wine pairing in the Gallery Restaurant at Ellerman House. Lunch prepared by one of South Africa's leading chefs.
- Wine is taken very seriously at Ellerman House, and it has a 7500 strong collection of South African wines which represent both established and emerging labels from the wine regions. Many are rare or very special releases.
- The Wine Gallery combines the 350-year-old wine industry of leading winemakers, soil scientists and artists & designers, their vision is to offer guests the best of everything, including cuisine, wine, gardens, views & architecture.
- A striking feature of the Wine Gallery is the Terroir Wall piece which documents the distinctive soils of 100 farms across the Cape Winelands.
- This will be an unforgettable experience during your stay in South Africa.



DAY 4 – 22ND NOVEMBER

RUPERT & ROTHSCHILD

VIGNERONS

- The Rupert & Rothschild partnership was formed in 1997 by the late Dr Anton Rupert and the late Baron Edmond de Rothschild. Their vision and guiding principles were later carried forward by their families, who continue to share and grow this prestigious partnership in wine production.
- Our guests will be hosted by both of their winemakers, Andre Roux and Kayla Oertle-Morse, in the Fredericksberg wine barrel cellar for a vertical vintage tasting of four of each of their three wines produced.
- This experience is not open to the public and will be a very intimate affair in which you will be able to taste the stand-out vintages produced by Rupert & Rothschild; two Bordeaux blends and single varietal Chardonnay.
- After we are invited to join them for a three-course luncheon paired with each of the three wines in the Rupert & Rothschild restaurant.



DAY 5 – 23RD NOVEMBER

KEET WINE TASTING DE TOREN TOUR, TASTING AND LUNCH

- Chris Keet is renowned for producing exceptional red wines, and through his dedication it has led to his acclaimed creation of his award-winning wine, First Verse, a Bordeaux style blend that has longevity in its DNA yet satisfies the eager palate.
- Join us today for a special tasting experience of Chris's red wines at De Toren.
- Experience the essence of De Toren with a guided cellar tour and tasting featuring 6 of their exquisite wines.
- Following the tasting, indulge in a sumptuous lunch served on De Toren's private patio, where you will savour the culinary delights of South African food cooked on the BBQ.



DAY 6 – 24TH NOVEMBER
REST DAY



DAY 7 – 25TH NOVEMBER

DUNCAN SAVAGE

- Experience a tasting journey through Duncan's remarkable range of wines in the intimate setting of his cellars. Following the tasting, delight in a culinary adventure with a food and wine pairing in his private function room at his cellars.
- The food will be specially created for us by Duncan's wife Zani, who is a qualified caterer. This is a private event, especially for our guests.
- The Savage range of wines boasts an extensive selection of 4 ½ - or 5-star red and white wines.
- Discover the unique charm of Duncan's winery, nestled in the Cape Town Inner City's industrial area, offering a distinct backdrop for this exclusive event.





DAY 8 – 26TH NOVEMBER

TOKARA

- Our host for this total unique experience will be the CEO Karl Lambour. Together we will transfer to a private, high altitude vantage point for bubbly and oysters where Tokara's viticulturist of 25 years will present an overview of their viticulture and terroir.
- We will then have a tour of the Tokara Garden and a viewing of Dionysus, and then transfer to the winery for a tour of the cellar with their winemaker and enjoy a private tasting of their range of wines.
- Our guests have a private function room in their restaurant for lunch where they will be entertained with a jeroboam of their flagship red wine – Directors Reserve Red.
- Lunch will include a pairing selection of their wines, including Flagship White, Elgin Reserve Sauvignon Blanc, and Reserve Collection Cabernet Sauvignon.



DAY 9 – 27TH NOVEMBER

SWARTLAND BRAAI & WINE TASTING

- Arrive in the early evening to indulge in a wine tasting featuring handpicked selections from renowned Swartland winemakers.
- Following the tasting, savour a traditional open fire South African Braai (BBQ). Featuring seasonal meats and seafood, complemented by the local wines, and joining you for this delightful evening will be the esteemed winemakers, ensuring an unforgettable experience for all.



DAY 10 – 28TH NOVEMBER

MIKE RATCLIFFE – Vilafonté POST & PEPPER

- Mike Ratcliffe, owner of Vilafonté will be your host, taking you through a tasting experience of wines grown on the oldest soils documented. This will include a mini vertical of both Series C and Series M from their vintage library. The iconic Series C has just been rated as the best red wine with 99 points by Robert Parker in his Wine Advocate 2024 report.
- Lunch will be at the Post & Pepper in Stellenbosch.
- The essence of this restaurant revolves around the simple pleasure of sharing good food, conversation, and company.



DAY 10– 28TH NOVEMBER

MARINE HOTEL
HERMANUS

After lunch we journey to Hermanus to the Luxury Marine Hotel, which will be our base for the remainder of the trip.



DAY 11– 29TH NOVEMBER

HAMILTON RUSSELL VINEYARDS

- We will be visiting the amazing Hamilton Russell Vineyards to be guests of Anthony and Olive.
- The Vineyard is in the Hemel En Aarde Valley (Heaven & Earth), where we will join the winemaker Emul Ross and Anthony for a private tasting of a selection of their newer and vintage wines at their pioneering winery in the Barrel Cellar.
- Joining us for the tasting and lunch is Berene Sauls who produces Pinot Noir and Chardonnay under her Tesselaarsdal label.



DAY 12 – 30TH NOVEMBER

NEWTON JOHNSON

- We will begin our evening with a tour and tasting session on the deck where you will be treated to stunning views of the Hemel & Aarde Valley, while sampling some of Newton Johnson's finest wines, and indulge in some canapes and snacks prepared by the kitchen.
- Later, relish in a lavish feast of local seafood and fresh fish, followed by succulent local lamb and pork cooked over the fire on the deck. Accompanying these culinary delights will be the wines from the earlier tasting line up, along with a special treat: older vintages of Newton Johnson Family Vineyards Chardonnay and Pinot noir served from magnums, all while basking in the mesmerizing sunset over the valley.



1ST DECEMBER 2024

DEPART HERMANUS FOR CAPE TOWN AIRPORT FOR YOUR
ONWARD JOURNEY OR FLIGHTS TO ARATHUSA TO JOIN ALLAN
ON AN EXCLUSIVE SAFARI, 1ST– 4TH DECEMBER.



PRICES FROM

£ 4999.00

DOUBLE OCCUPANCY

£ 6500.00

SINGLE OCCUPANCY

INCLUDED

- 12 days full accommodation
- All meals and wine specified.
- Transfers for the duration of your stay (excluding rest day & private travel)
- Luxury accommodation in the Hotel Oude Werf and Marine (inc. breakfast)
- Optional sea facing room upgrade at the Marine Hotel – (Contact us for more information)

NOT INCLUDED

- Meals not specified.
- Mini bar
- International flights
- Laundry
- Spa treatments
- Gratuities (At your discretion)