

Scheduled Tour

Tour description

- Andulela has hand-picked some very special wineries, chosen for their splendid vintages (some of which have won awards), but also for their forward thinking attitudes towards the social and ecological challenges of wine farming in the new era of South Africa.
- Our visitors have the unique opportunity of actively participating in the process of blending wine! From creating a name and label to balancing flavours and selecting one of the group's blends for evaluation by the estate's humorous and talented cellar-door manager!¹
- Although itineraries vary, each itinerary boasts exclusive tastings with wine makers and wine experts themselves! Most of the wine makers and hosts we visit are among those excluded (black and women candidates) from climbing the industry ladder during apartheid. Their stories, passion and knowledge that they will share with us are nothing less than fascinating and often very entertaining.
- On our own unique route through the Cape Winelands, andulela gives visitors a short historical overview of the South African wine industry, but our focus lies on current issues and transformation in the wine industry. Our itinerary is not rushed. We visit 2 estates and this allows for guests to have the time to relax and savour the flair as well as the wine of the area.
- Amongst our chosen wineries we have the 'greenest' wine farm on the continent (one of only three wine farms in the world to have achieved 'carbon neutral' status), several BEE/socially responsible wine estates with women and black wine makers.

Tour includes:

- Return transfers CTICC.
- Overview of Stellenbosch and the history of the Cape Winelands with an accredited guide
- Stop at 2 wine estates
- One wine tasting session with a top professional in the wine industry
- A hands-on wine blending session and tasting with top professional in the wine industry

Tour excludes:

- Meals & Refreshments
- Personal purchases, gratuities
- An obligatory restaurant service fee of 10 - 15% for groups of 8 guests or more. This is strictly for the account of the guests.

Please note:

- There will be a stop for lunch. We are happy to make reservations on behalf of clients at no fee when ever possible.
- We recommend you bring sun protection no matter what the weather looks like in the morning and a jersey for cellar tours.
- We subdivide large groups into 8 – 12 unless otherwise agreed to by andulela

Tour facts:

Tour code:	AWR-FD2_AA
Pick-up & Drop-off point:	CTICC
Scheduled day:	Monday 5.9.11 (other days on request and subject to availability)
Min & Max numbers for guaranteed departure with current itinerary²:	6 – 12 per tour group (7 tour groups of 12 guests per day possible, i.e. 84 pax ³)
Departure & Return times:	9 a.m. – 5p.m./6p.m. (8-9 hours)
Rate p.p. inclusive of VAT:	ZAR 795,- (valid Oct 2010 – Sept 2011)

¹ If not available one of the winemakers or owners of the estate will replace the cellar-door manager

² Should there be less than 6 guests andulela will still depart but will not be able to include the hands-on wine blending session and will replace this with a second wine tasting only

³ All large groups are subdivided into smaller sub-groups of 12 pax (e.g. 36 pax would be divided into 3 sub-groups of 12 pax each). Maximum numbers may vary slightly should a new host be introduced to the network, should a host leave the network or be sick on the date requested. Please check with one of our consultants when booking.