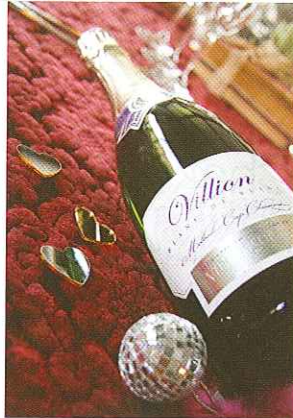


Die Viljoen families: Manie met sy twee seuns Jeandr  en Driaan en sy vrou Lindie saam met Lindy en Fred (regs) en hul kinders, Lin-Mari, Lente en Ben.



Viljoensdrift Valentyn

Die Viljoensdrift Villion Cap Classique is op 'n pragaand by di  Robertsonse wynplaas uitgereik met liefde as tema – heel gepas op Valentynsaand waar gaste tussen bloedrooi tafeldoeke, blink harte en doodmooi musiek di  mooi vonkelwyn kon geniet. Die wyn is 100% van Chardonnay druiwe gemaak en het 'n elegante mousse wat jou verlei met geure van varsgebakte brood en onderliggende vrug. Die vonkelwyn is tydens 'n bootreis, vuurwerke en 'n vioolsolo onthul op 'n yskoue somersnag. Dis 'n dro  wyn met goeie balanse tussen vrug en suur en 'n ryk kompleksiteit. Vir wynmaker Fred en wingerdman Manie Viljoen was hierdie eerste 'n mylpaal wat saam met die 350ste bestaansjaar van die wynbedryf gevier is. Koop die wyn gerus vir R105 vanaf die kelder.



Wyn & paparazzi

Die gewilde kus-kuierplek Caf  Papparazzi by Melkbosstrand hou deesdae musiekaande met wyn en het afgeskop met die klanke van Mathys Roets, versny met AnnexKloof se wyn uit die Swartland. Hier vang Roets (heel links) gees met die eienaar Petter van Heerden, AnnexKloof se Hugo Basson en Miwette Voges, asook Anelia Marais, 'n plaaslike musikpromotor.

Cape Classics think ahead

Cape Classics, the largest importer of fine South African wine into the USA, has appointed Robert Bradshaw as chief operating officer. A certified Sommelier, MBA graduate Robert joins Cape Classics after an extremely successful period at the privately-held Trader Joe's Company – a retailer of wine and quality foods that operates 300+ locations in the USA.



Eat out



Jordan Wine Estate is teaming up with one of London's top restaurateurs to open a new restaurant on the banks of the River Thames. High Timber is the brainchild of Gary and Kathy Jordan, of Jordan Wine Estate, and the co-founder of City of London restaurant Vivat Bacchus, Neleen Strauss and the first time a South African winery has ventured into the London restaurant scene.

Called High Timber because that's the ancient London street on which it is sited, the restaurant is 50 yards from the St Paul's Cathedral side of the Millennium Bridge (the famous "wobbly bridge"). High Timber will seat 70 people and include temperature and humidity controlled red and white cellars, wine maturation storage, a private dining room, the largest speciality cheese room in the UK, and a holding bar.