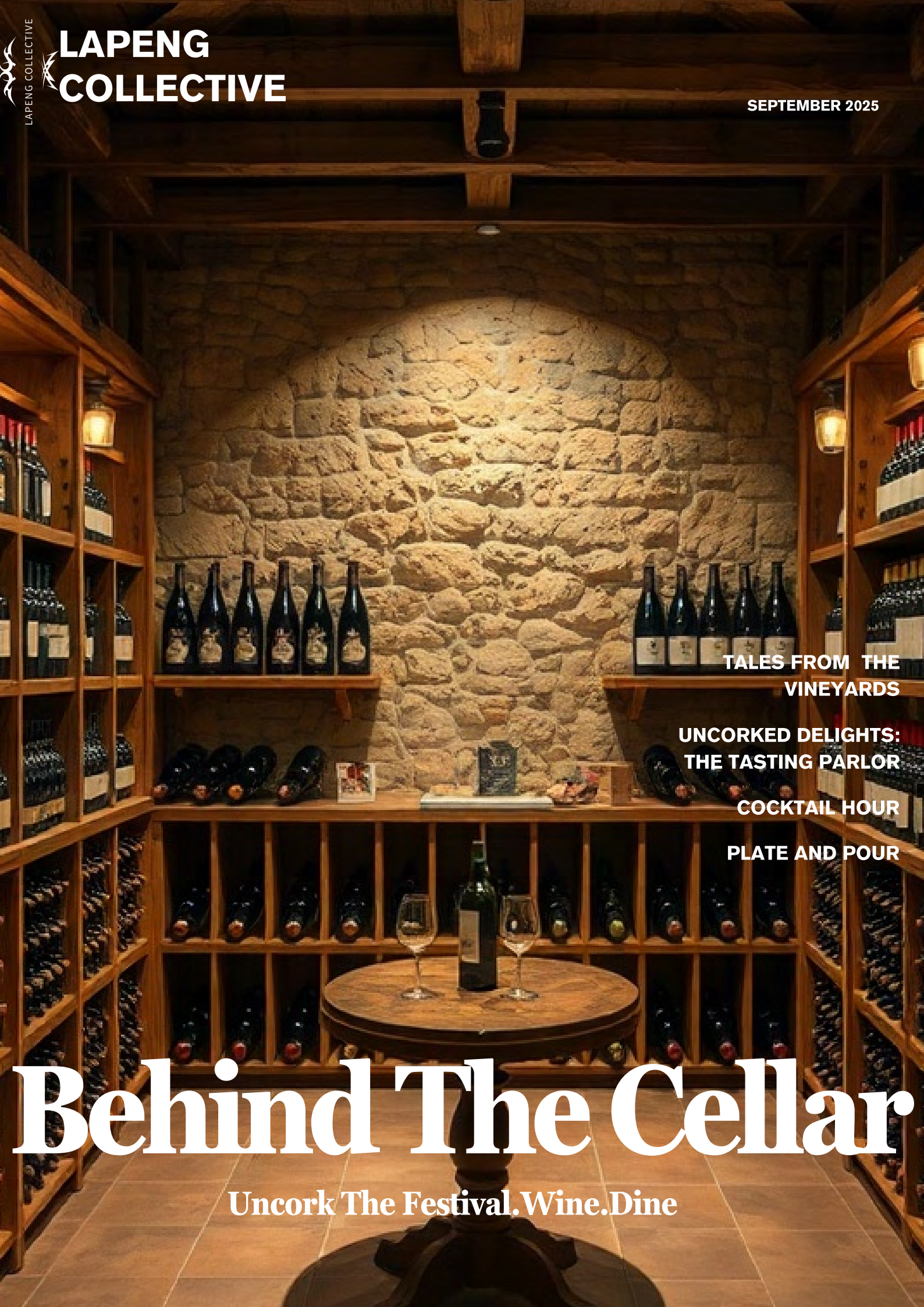




TALES FROM THE
VINEYARDS

UNCORKED DELIGHTS:
THE TASTING PARLOR

COCKTAIL HOUR

PLATE AND POUR

Behind The Cellar

Uncork The Festival. Wine. Dine



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Behind The Cellar

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DE KRANS WINE CELLAR

LA MOTTE

LEOPARD'S LEAP WINE

SPIER WINE FARM

SIMONSIG WINES

FROM THE EDITOR



"Behind The Cellar is not just a collection of articles; it's a love letter to all wine lovers and an ode to the skilled hands that craft these award-winning wines. I hope you enjoy this issue as much as our team enjoyed creating it for you."



Dearest Wine Lovers,

As we gather to celebrate the vibrant tapestry of flavours at the Lesotho Wine Festival, it is with immense joy that I present to you our special edition of **Behind The Cellar**. Curated with passion by **Lapeng Collective**, this magazine extends beyond the festival, inviting you to savor the stories from vineyards, delightful dishes that complement every sip, and the enchanting moments of cocktail hour with De Krans.

This issue is a testament to the collaborative spirit of our partners: **Alto Wine Estate, Creation Wines, De Krans Wines, La Motte, Leopard's Leap Wine, Simonsig Wines, and Spier Wine Farm**. As a wine enthusiast, I am thrilled to share the fruits of our labor, which began with our social media campaign, Uncork The Festival: Your Wine Insights. This journey led to the unveiling of exceptional wines that embody the artistry of our partnered wineries.

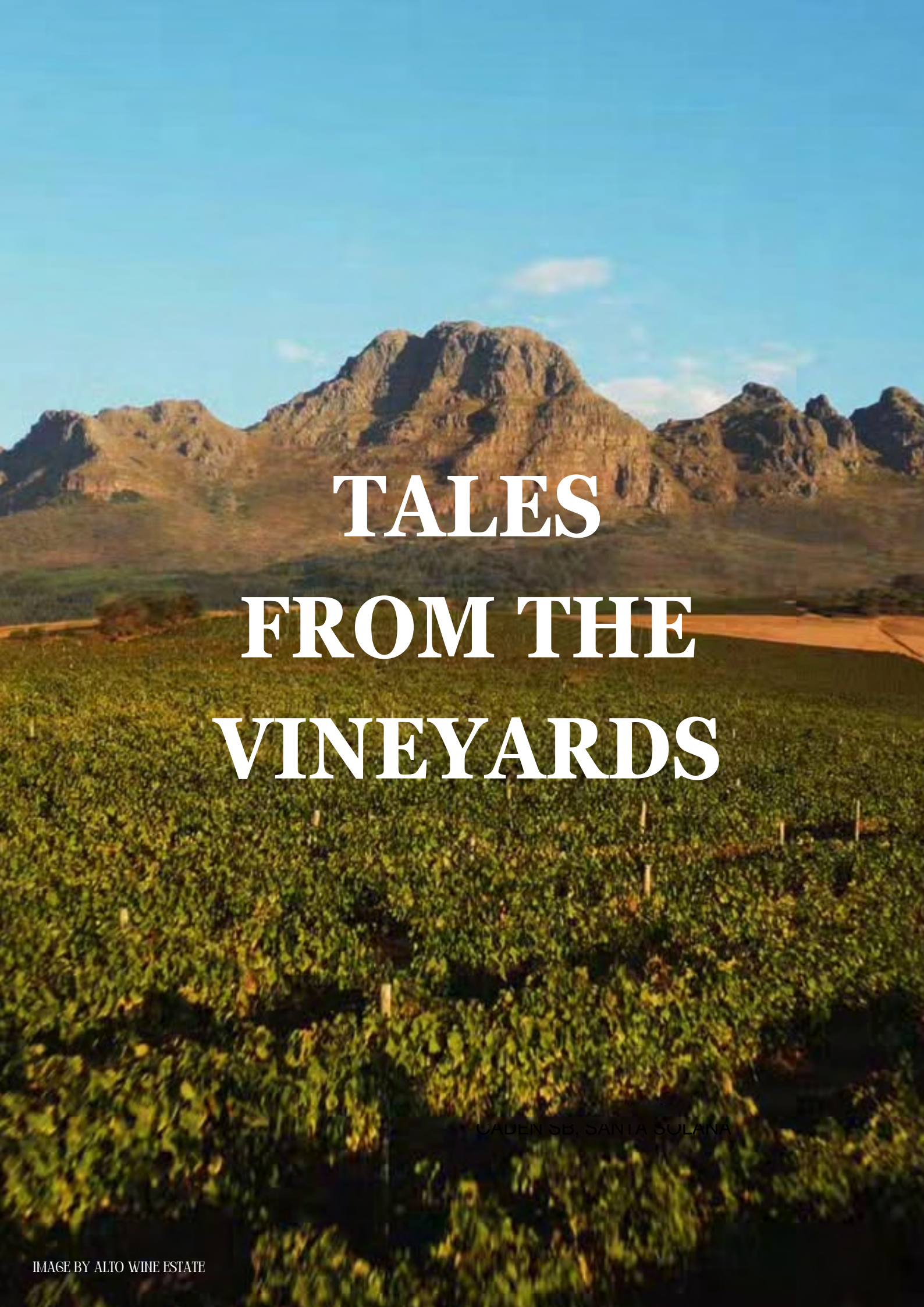
Months of dedication have culminated in this beautiful digital edition, coinciding with the launch of our website, www.lapengcollective.africa. This platform is designed to promote art, both within and beyond the borders of Lesotho.

Behind The Cellar is not just a collection of articles; it's a love letter to all wine lovers and an ode to the skilled hands that craft these award-winning wines. I hope you enjoy this issue as much as our team enjoyed creating it for you.

A heartfelt thank you to the vineyards, estates, and farms that embraced our vision, navigating the countless emails and meetings to bring this project to life.

Ke leboha ho menahane, merci, en dankie.

With love,
Hlalefang Makoetlane
EDITOR-IN-CHIEF



TALES FROM THE VINEYARDS

CADEN SB, SANTA SULANA



DISCOVER THE ESSENCE
OF SPIER: A JOURNEY
THROUGH WINE AND
HERITAGE



est. 1692
SPIER

21 Gables

CHENIN BLANC
2023

WINE OF ORIGIN STELLENBOSCH, SOUTH AFRICA

est. 1692
SPIER

21 Gables

PINOTAGE
2020

WINE OF ORIGIN STELLENBOSCH, SOUTH AFRICA



A LEGACY OF EXCELLENCE

Founded in 1692, Spier stands as one of South Africa's oldest family-owned wine farms. Over three centuries, it has blossomed into a vibrant hub where award-winning wines, regenerative farming, contemporary South African art, and authentic hospitality harmoniously intertwine. At Spier, the guiding principle is simple yet profound: good wine, from good people, made in good soil.

The Enthoven family, custodians of this land since 1993, embrace their role with respect and reverence for the environment. Spier is situated in the breathtaking Cape Floral Kingdom—one of the world's most biodiverse regions—ensuring that every bottle reflects the unique terroir.

UNVEILING SIGNATURE WINES



At the Lesotho Wine Festival, Spier will present five exquisite wines alongside a sparkling option, each crafted to embody the essence of South African winemaking.

CREATIVE BLOCK

These wines are a South African take on traditional Rhône- and Bordeaux-style blends. Our winemakers carefully select grapes from different vineyard blocks, combining and blending taste profiles to create wines much greater than the sum of their parts.

Having won many accolades both at home and abroad since its launch in 2009, this is Spier's most awarded range of blends, enjoyed by discerning drinkers around the world.

The Spier Creative Block range of blends takes its name from a Spier Arts project proudly supporting South African artists.



CREATIVE BLOCK



Creative Block 2 2024: 86% Sauvignon Blanc / 14% Sémillon

- An internationally awarded white blend, this Sauvignon Blanc-dominant wine delivers layers of tropical fruit and fynbos with a mouthwatering finish. A small portion of the Sémillon was fermented in French oak to add complexity.



Creative Block 3 2021: 94% Shiraz / 4% Mourvèdre / 2% Viognier

- The most awarded wine within the Creative Block range, this Bordeaux-style blend is a firm favourite. Through craft and expertise, Spier's winemakers create a harmonious blend that does not compromise on the innate quality of each varietal. The vibrant palate offers dense tannins with notes of dark chocolate, berries, cedar and hints of fennel.



Creative Block 5, Spier's most awarded Blend : 50% Cabernet Sauvignon / 36 % Merlot / 7 % Cabernet Franc / 6% Petit Verdot / 1% Malbec

- The most awarded wine within the Creative Block range, this Bordeaux-style blend is a firm favourite. Through craft and expertise, the farm's winemakers create a harmonious blend that does not compromise on the innate quality of each varietal. The vibrant palate offers dense tannins with notes of dark chocolate, berries, cedar and hints of fennel.

21 GABLES



- TIM ATKIN SOUTH AFRICA 2024 SPECIAL REPORT 2024 - 92 POINTS
- PLATTER'S BY DINERS CLUB SOUTH AFRICAN WINE GUIDE 2024 4.5 STARS
- JAMES SUCKLING REPORT 2023 - 92 POINTS
- VERITAS WINE AWARDS 2024 - GOLD
- MUNDUS VINI SPRING TASTING - GOLD
- DRINKS BUSINESS GLOBAL CHENIN BLANC MASTERS 2024 MASTER (HOT OFF THE PRESS!)

A tribute to the farm's rich heritage of over 330 years, this range of four single varietal wines take it's namesake from their 21 meticulously restored Cape Dutch gables. These distinguished wines are internationally coveted, making them a solid foundation for your at-home cellar.

Side cellar:

<https://www.spier.co.za/blog/why-age-matters-the-secret-behind-our-21-gables-chenin-blanc/> a lovely additional piece

Tasting Notes:

21 Gables Chenin Blanc 2023: Made from certified Old Vines planted in 1983, this vineyard rewards us every vintage and has been internationally recognised every year. The palate is youthful but wonderfully luscious, refreshed by lingering acidity and a dense fruit core finish that provides complexity and texture. The farm's Cellar Master recommends this white wine as the one to age for up to 10 years to allow for nuanced flavour development.

SEAWARD RANGE



Seaward Chardonnay 2024:
This lightly-wooded
Chardonnay offers a complex
flavour profile that is rich in
citrus notes with a creamy
vanilla finish. Matured in
French Oak for 6 months, this
versatile white will hold its
own at your next dinner party
and be the finishing touch to
a quiet evening of reading.

True to its namesake, Spier's Seaward grapes are grown along the cool Cape coastal region. The farm's winemakers make their selections from a narrow band up to 25 km from the icy Atlantic seaboard and temperate waters of False Bay. A delight by the glass, these five wines have a delicate complexity that's perfect for a wine enthusiast.

EXPERIENCE THE FESTIVAL WITH SPIER

“

WE INVITE EVERYONE AT THE FESTIVAL TO EXPERIENCE THE STANDOUT 21 GABLES CHENIN BLANC, CRAFTED BY 2025'S GLOBAL CHENIN BLANC MASTER JOHAN JORDAAN. WHEN YOU TASTE IT, YOU'LL WANT TO TAKE IT HOME – AND WHEN YOU DO, IT WILL MOST CERTAINLY IMPRESS THE FAMILY!

”

Spier is honoured to be part of the Lesotho Wine Festival. The team is especially excited to share their wines and connect with an audience that has such a passionate, accepting and genuinely warm culture – much like Spier.

“From mountainous corner of Southern Africa to the other, together we will have the chance to celebrate the power of the land and the beautiful fruit it gives us.

We invite everyone at the festival to experience the standout 21 Gables Chenin Blanc, crafted by 2025's Global Chenin Blanc Master Johan Jordaan. When you taste it, you'll want to take it home – and when you do, it will most certainly impress the family!” said Kathryn, Spier Wine Farm Marketing Manager.

La Motte: A Tapestry of Craftsmanship and Flavour in Every Glass





Heritage in a Bottle: The Story of La Motte's Founding

From the humming of a tractor to the sigh of a corkscrew as it's freed, the decadence that is La Motte came to be. Founded by French Huguenot Pierre Joubert in 1709, La Motte is a combination of history, culture and lifestyle. Representative of his heritage, La Motte was named after his hometown in France. Years later, his passion for farming and wine has been passed down through generations. This was made possible by Dr. Anton Rupert who was instrumental in the transformation of La Motte into a global wine producer, proving to be an exclusive tourist destination. Today, La Motte represents time in a glass. It embodies art, heritage and the Franschhoek community. A garnet in a glass of wine swirling back to more than 300 years ago- a treat.

Offering a picturesque scenery in the Franschhoek valley and enchanting experiences, the La Motte wine estate is a one-of-a-kind tourist destination. With buildings dating back to the 17th century, the La Motte vineyards offer visitor a unique glimpse into the past. Encapsulated by a wealth of history, visitors can expect to have an overall enriching experience journeying through the restored Cape Dutch architecture including the Historical Cellar, Manor House, the Watermill and Jonkershuis.

On the estate is an artisanal bakery, a garden café, L'Ami family Brasserie, a farm shop and scenic hiking trails. The estate is an embodiment of art in and out of the bottle. The Ateljee on the estate connects guests with local artists. It is also host to wine labels with artwork by the renowned South African artist, Jacobus Hendrik Pierneef.

The estate hosts a variety of art-inspired events and food focused events. What better way to fall in love with wine and the moment than with amazing food and scenic views.



La Famille Sauvignon Blanc 2025

In the glass, the wine displays a hue of delicate straw with a subtle green tinge. Aromas of intense granadilla and lime greet the nose and follow through on the palate with a medium-bodied mouthfeel and a refined mineral finish. Beautifully balanced acidity and pH in analysis suggest excellent maturation potential.



Vin de Joie Rosé 2025

The 2025 La Motte Vin de Joie Rosé is a blend of 69% Grenache, 18% Mourvèdre, 9% Cinsault and 4% Shiraz. Salmon pink to onion skin in colour, this rosé is typical Mediterranean in appearance. The nose is slightly restrained but offers well-defined melon, grapefruit and nectarine as well as a hint of sweet candy floss in the young wine. Remarkably rounded on the palate for a dry wine, with graceful elegance and a subtle mineral character. A lingering finish reveals notes of fresh nectarine.



La Motte Chardonnay 2025

Light straw colour. Fruity nectarine and citrus blossom on the nose, with hints of cashew nut and baked bread as the only evidence of wood maturation. A juicy and polished entry, medium-full with lots of citrus and juicy peach on the palate. Lively length with good freshness for a wood-matured wine.

La Motte Millennium 2022

The blend consists of Merlot (65%), Cabernet Franc (25%), Cabernet Sauvignon (6%) and Petit Verdot (4%). This classic blend in some of the world's most iconic wines. Aromatic blackberries and plums are dominant nuances of fruit cake and dark toffee providing subtle sweetness. Well-considered barrel maturation adds hints of cloves as well as charred oak flavours. Medium-Full, the 2022 La Motte Millennium offers soft but lively tannins and a lingering berry aftertaste.



La Motte Cabernet Sauvignon 2022

Intricate wine combining intense berry and plum fruit with clove spice and mint herbs. Expect typical cabernet sauvignon characteristics of prominent cigar box and oak-derived toffee in the background. Ample tannins and a full palate with an opulent consistency and persistent finish, indicate exceptional maturation potential.



THE ART & SCIENCE OF LA MOTTE WINEMAKING

“Award-winning cellar master Edmund Terblanche believes that the first priority in wine-making is to make the most of what the grape offers naturally”

Nestled in the Franschhoek valley, the La Motte wine estate is 160 hectares of decomposed granite and a mix of sandstone, and then some shale. Thanks to the surrounding mountains and the Berg River nearby, the vineyard blocks create a wide range of flavour profiles in the wines.

A nature's wonder: the development of the grapes is influenced by the cool air flowing down the mountains to the shape of the Franschhoek valley floor made possible by the sediment from the Berg River.

La Motte wines are preferential to warm dry summers, and cool wet winters to give the wines that intense fruit concentration.

The estate handles their grapes with delicacy. They use specific wine-making protocols for their different wines. Their grapes are hand-picked to ensure gentle handling and selective harvesting to give the wines that specific lingering taste.

La Motte wines love the environment. The estate follows the integrated production of wine guidelines and distinctly focuses on the preservation of native flora.

La Motte practices sustainable and environmentally friendly farming. To quote La Motte Wine Estates, “Award-winning cellar master Edmund Terblanche believes that the first priority in wine-making is to make the most of what the grape offers naturally”.

The technical approach to making La Motte wines is what keeps every bottle tasting fresh, and offering a variety of wines. Producing high quality wines takes a lot of effort and specifications for all of the wines. La Motte does this by ensuring personal care of the vineyards through Jaco Visser, the senior farm manager. The vineyard sites are selected for their soil quality. Overseeing the vineyards integrates the use of satellite imagery for grape health monitoring. Thanks to the affiliated family-owned farms and La Motte-managed vineyards situated in different regions, La Motte is able to produce a versatile range of wines coming out of the La Motte cellar.



La Motte Vineyard



Jaco Visser, Senior Farm Manager



Edmund Terblanche, Cellarmaster



- La Motte Millennium 2022: Sakura Women's Wine Awards, Gold (2025)
- La Motte Cabernet Sauvignon 2022: Michaelangelo Wine Awards, Gold Medal (2023)

A FESTIVAL DELIGHT *-sip the essence of award-winning wines*

La Motte looks forward to connecting with wine enthusiasts in Lesotho. In the celebration of good wine, culture and community, La Motte promises elegance, balance and high-quality wines offering a range for every palate. For everybody in attendance at the festival, find your glass of La Motte wine and toast to 300 years of grapes.

Pairing tip for the excellent, crisp-fresh La Motte 2025 La Famille Sauvignon Blanc: Refreshing on its own, this family-wine pairs well with freshly grilled fish, a choice of salads and goat's cheese. The audience at the festival is spoiled for choice.

LEOPARD'S LEAP WINE:

*WHERE HERITAGE
MEETS HARMONY*



Behind the Origin

Leopard's Leap was conceptualized at the turn of the century by winemaker and businessman Hein Koegelenberg, under the guidance of his late father-in-law, the internationally renowned leader Dr. Anton Rupert, and has since grown into a global powerhouse. With an initial international focus, the brand is now represented in more than 40 countries, boasting dedicated marketing teams and distribution across Asia, the UK, Europe, North America, and Africa.

In 2011, Leopard's Leap broadened its horizons, creating a home in Franschhoek where visitors can experience the brand's core values and passions: wine, food, conservation, and literature. What makes Leopard's Leap unique is its blend of modern design, relaxed ambience, and innovative food and wine experiences, making it a popular family-friendly destination in Franschhoek's culinary scene.

Deeply committed to conservation, Leopard's Leap sponsors the Cape Leopard Trust to protect the endangered Cape Mountain Leopard. The wines are versatile, award-winning, and designed to add quality to life—whether as a relaxing after-work glass, a food pairing, or a thoughtful gift.

The Leopard's Leap range draws inspiration from its commitment to quality, conservation, and the art of blending food and wine.

ADDING
QUALITY
TO LIFE
WITH
LEOPARD'S
LEAP WINE



LEOPARD'S LEAP

A FAMILY OF



FINE WINES

Leopard's Leap

SHIRAZ

LEOPARD'S LEAP FAMILY VINEYARDS
SOUTH AFRICA

SPOTLIGHT ON THE FAVOURITES

For the Festival

AT THE LESOTHO WINE FESTIVAL, LEOPARD'S LEAP WILL SHOWCASE A SELECTION OF EXQUISITE WINES, EACH CRAFTED TO EMBODY VERSATILITY, ENJOYMENT, AND SOUTH AFRICAN EXCELLENCE.

THESE WINES HIGHLIGHT THE BRAND'S FOCUS ON APPROACHABLE, DRINKABLE PROFILES THAT SHINE IN ANY SETTING. KNOWN FOR THEIR ACCOLADES, THEY OFFER SOMETHING FOR EVERY PALATE, FROM LIGHT AND PLAYFUL TO RICH AND STRUCTURED.



1

Leopard's Leap Chescato 2023

A refreshingly light wine blending 70% Chenin Blanc from the cool Darling region with 30% Muscat from Bonnievale near Robertson. A refreshingly light wine with lower alcohol and a charming off-dry character. Lively fruit flavours and a floral bouquet combine caramelised pear and orange peel with fun notes of apple and citrus blossoms. On the palate, enjoy the juiciness of ripe summer fruits balanced by crisp freshness, ideal for picnics, parties, and playful moments.



2

Leopard's Leap Sparkling Chardonnay Pinot Noir

A vibrant sparkling wine crafted from 55% Chardonnay from Durbanville and 45% Pinot Noir from Elgin, with grapes picked for optimal freshness and gently whole-bunch pressed. Fermented separately and blended under pressure for the perfect bubble, it bursts with lively flavours of strawberry, raspberry, and citrus. Elegant and well-rounded, it balances freshness and fruit with a memorable aftertaste.

3 Leopard's Leap Culinaria Muscat

From the Culinaria Collection, a celebration of how food and wine enhance each other for ultimate enjoyment. This 100% Muscat wine comes mostly from the sunny Bonnievale area in Robertson, Western Cape, where the warm climate and chalky soils add a crisp touch. Gently hand-harvested and crafted in stainless steel tanks, it boasts an elegant Provence pink colour. A delicate rose-water aroma draws you in, with hints of jasmine, peach blossom, and litchi. On the palate, it's refreshingly light—sweet but never syrupy or heavy—with a beautiful balance of sweetness and lively acidity, leading to a long, lingering finish with subtle geranium notes. Versatile and easy to love, it's perfect for pairing with your favourite dishes to create harmonious moments



4 Leopard's Leap Heritage Blend 2022:

A vibrant and bold red, crafted from 90% Shiraz and 5% each of Cinsault and Grenache Noir, sourced from Paarl and Darling. The grapes, hand-picked from trellised vines and old bush vines, bring a unique complexity to this blend. With minimal intervention, the wine is fermented and matured in French oak barrels for 12 to 20 months, creating a harmonious balance. Expect a striking purple colour with deep red hues, revealing spicy oak, vanilla, and rich dark fruit aromas like plum and blackberry. On the palate, it's refined and elegant, with standout mulberry and cinnamon flavours, supported by smooth, well-defined tannins and a lingering finish. Perfect with a juicy steak or a hearty home-made tomato stew, this wine is ready to enjoy now but can age beautifully for future savouring.





Leopard's Leap Unwooded Chardonnay 2025: A lively and voluptuous medium-bodied Chardonnay crafted in a vibrant New World style, made from 100% Chardonnay grapes sourced from Robertson and Bonnievale. Gently whole-bunch pressed and cold-fermented with extended lees contact, this wine offers a firm yet approachable structure. Its fresh nose bursts with citrus and white peach, followed by classic Chardonnay biscuitiness and soft hints of Golden Delicious apples. On the palate, delicate lemon and lime flavours mingle with peaches and pears, leaving a lingering, refreshing aftertaste.

NEW RELEASES AND SPECIAL EDITIONS *for You*



Leopard's Leap 2023 Special Edition Pinotage: A proud showcase of South Africa's signature Pinotage variety, crafted from 100% Pinotage grapes sourced from Paardeberg, Swartland, and Breedekloof. Grown mostly on bush vines without irrigation and hand-picked at peak ripeness, this wine is fermented with care and matured for 14-16 months in a mix of French, American, and Hungarian oak barrels. The result is a vibrant, rich purple wine with a bright crimson hue. Its nose bursts with mixed berry compote, juicy red fruit, and soft oak and vanilla notes. On the palate, it offers excellent structure, soft tannins, and an elegant finish, making it the ultimate partner for authentic South African cuisine. A true reflection of Leopard's Leap's commitment to quality and conservation, supporting the Cape Leopard Trust.

SOURCING, CRAFTING & CONSISTENCY

Leopard's Leap sources grapes from diverse areas like Paarl, Stellenbosch, Breede-kloof, and Robertson to achieve the best quality and style for consumer preferences.

The winemaking philosophy emphasizes varietal expression, creating super drinkable and enjoyable wines. Quality and consistency come from long-term relationships with grape growers who farm to exact specifications, plus meticulous attention to detail and blending for award-winning vintages.



Leopard's Leap Family Vineyard

SHARING THE



LEOPARD'S

SPIRIT IN LESOTHO

“

Leopard's Leap is excited to bring its spirit to the Lesotho Wine Festival. Wine is about enjoyment, sharing, and creating great moments, and the festival is the perfect venue. We're looking forward to meeting new people, introducing our wines, and celebrating good taste and company. Our easy-drinking, versatile wines will resonate with attendees, offering approachability, quality, and value. From casual sipping to food pairings, they're made to be shared. We invite everyone to try the Leopard's Leap 2022 Heritage Blend. With its vibrant purple colour, oak-spiced notes, and refined mulberry and spice flavours, it's a winner with red meat from the braai or a hearty home-made tomato stew.

”

UNCORKED DELIGHTS : THE TASTING PARLOR



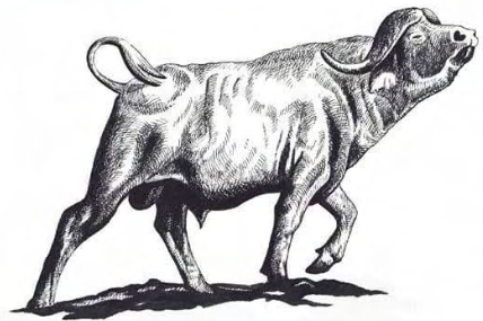
ALTO

STELLENBOSCH



SIMONSIG

STELLENBOSCH



DE KRANS

— SINCE 1890 —

experience

CREATION



De Krans Wines : THE PRIDE OF CALITZDORP



De Krans Wine Cellar, located in the scenic Gamka River Valley near Calitzdorp, is a celebrated winery with a rich heritage dating back to 1890. Known for its pioneering spirit, De Krans was the first in South Africa to produce a dry Touriga Nacional, as well as the first Pink port-style wine and perlé Moscato. The winery specializes in exceptional port-style wines and a diverse range of varietals, including refreshing Pinotage Rosé, classic whites like Free Run Chenin Blanc, and bold reds such as the flagship Tritonia Calitzdorp Blend. With over 700 awards to its name, including multiple accolades for innovation, De Krans continues to impress wine lovers with its commitment to quality and craftsmanship.

SIP & SAVOR DE KRANS WINES





2 Premium Rosé Moscato Perlé

The Moscato Rosé showcases a beautiful light rose petal color, adorned with fine fizzy bubbles. The bouquet offers exotic muscat and spicy aromas, complemented by hints of strawberries and candyfloss. On the palate, it presents fresh tropical fruit and strawberries, exhibiting a light body with a harmonious balance between sugar and acidity. It is delightful on its own or served with fresh summer salads, charcuterie, or light meals.

1 Free Run Chenin Blanc

The Free Run displays a clear, crisp translucent color with a fresh yellow-green hue. The bouquet is vibrant, featuring aromas of fresh ripe tropical fruit salad, ripe banana, guava, and passion fruit, accented by hints of lime and flintiness. On the palate, it offers an abundance of soft, fresh tropical fruits, complemented by a well-rounded smooth structure, fresh acidity, and a lingering aftertaste. It is delightful on its own on a hot day, pairs beautifully with fresh snoek or chicken braai, and is also lovely alongside pastas and salads.



3 Premium White Moscato Perlé

The Moscato Perlé boasts a beautiful sunlight yellow color, adorned with fine fizzy bubbles. The bouquet reveals fresh tropical fruit flavors of litchi and apricot, enhanced by a hint of muscat. On the palate, it offers an alluring freshness of tropical fruit, muscat, and honey, amplified by a fizzy texture and exotic spice. It is delightful on its own or served with fresh summer salads, cold meats, or light meals, and also pairs interestingly with mild curries.





5 Tritonia Red (Calitzdorp Blend)

The Tritonia showcases a dark red plum color, exuding full fruit aromas of raspberry, prunes, and mulberries, enhanced by hints of dark chocolate and spice. On the palate, it is full-bodied, delivering flavors of violets and dark fruit with savory notes. The well-structured tannins and balanced, integrated oak contribute to its superb aging potential. It pairs beautifully with venison and ostrich steak, as well as ostrich pies, roasted leg of lamb, and beef fillet.



6 Cape Tawny

The Cape Tawny features a beautiful orange sapphire color, presenting secondary aromas of orange peel, caramel, nuts, and toffee. On the palate, it offers elegant aged flavors of caramel, toffee, roasted nuts, and fruitcake. Best enjoyed on its own by the fireplace or paired with baked winter puddings, this wine provides a warm and inviting experience.

4 Cape Ruby

The Cape Ruby presents a dark ruby color, offering a bouquet filled with full, ripe fruit flavors of red and blue berries, complemented by notes of violets and a hint of cinnamon spice. On the palate, it reveals rich flavors of cherries and ripe plums, interlaced with subtle hints of chocolate and spice. Best enjoyed on its own during cold winter days or served over crushed ice with soda water on warm summer days, this wine pairs beautifully with a variety of cheeses and chocolate desserts.





SIMONSIG
Stellenbosch

2019
TIARA
SOUTH AFRICA

SI MOMENTS GALORE



Brut

Satin Nectar

Satin Royale

Tiara

Langbult Steen

3rd Generation Family-Owned Farm

Rooted in heritage. Always innovating.

Simonsig Family Vineyards is an independent, family-owned farm synonymous with the history of the South African wine industry, the Stellenbosch wine region, and the Malan family name.

These elements are intertwined in this family-owned farm, where the late Frans Malan produced the first bottle of our much-loved Kaapse Vonkel, South Africa's first Cap Classique made in the classic bottle-fermented style. He is also honoured for co-founding the thriving Stellenbosch Wine Route, a first in its time. Today, his legacy lives on through his sons, Francois and Johan, and grandchildren Christelle and Michael, the 2nd and 3rd Malan generations at Simonsig Family Vineyards.

KAAPSE VONKEL BRUT 2024

This Cap Classique Brut, crafted from a classic blend of Pinot Noir and Chardonnay, opens with a lively bouquet of orange peel, zesty citrus, and green apple, underpinned by delicate floral nuances. On the palate, it reveals layers of white pear and a fine, persistent mousse that adds texture and finesse. The wine is elegant and well-balanced, with a crisp acidity that drives a long, refreshing finish. A refined sparkling wine that showcases both varietal purity and the hallmark sophistication of traditional method production.



KAAPSE VONKEL SATIN NECTAR 2023

This lively Demi-sec Cap Classique has a light lemon color and a delicate, fine-lasting mousse. It offers inviting aromas of luscious yellow fruit and apple sherbet, accompanied by subtle floral notes. The delicate bubbles and lively finish lead to a delightfully well-balanced Cap Classique, making every moment unforgettable. Kaapse Vonkel Satin Nectar is ready to drink upon release.



KAAPSE VONKEL SATIN ROYALE

This luxurious Cap Classique has a bright golden hue and a fine, lively perlage. Notes of freshly baked pastries and caramelisation are complemented by a sweet, autolytic richness with a toasted brioche character. The nose further reveals delicate notes of yellow fruit and white flowers. Kaapse Vonkel Satin Royale offers bold flavours with a smooth, rounded palate. It harmoniously combines depth, a subtle hint of sweetness, and a sense of freshness, resulting in a beautifully balanced, captivating wine.



TIARA 2019

Captivating aromas of luscious red and dark fruit tickle your senses. As you delve deeper, the allure of blackberry and black cherry emerges, entwining with each other. Subtle nuances of sweet baking spices that gently unfold, lending warmth and sophistication to this wonderfully complex wine. On the palate, the silky tannins caress your taste buds, carrying the essence of the aromas in perfect harmony. The red and dark fruit flavours come to life with an excellently balanced acidity.



LANGBULT STEEN OLD VINE CHENIN BLANC 2024

On the nose, delicate honeysuckle blossoms mingle with ripe white peach and juicy melon, lifted by a zesty note of fresh lime and a subtle hint of ginger spice. The palate is immediately engaging, with crisp sherbet-like acidity provided a lively backbone that balanced the wine's richness. Flavours echoed the aromatics, unfolding in layers of stone fruit and citrus, underpinned by a refined silky texture that lends weight and length. The finish was long and mouth-watering, with lingering aromas and a line of minerality adding complexity. This old vine Chenin Blanc captured the purity of its vineyard origin, offering a beautiful interplay of freshness, structure, and ripe fruit character



experience

CREATION

Creation Wines invites you to discover the enchanting South African Wine Region of Walker Bay. “Welcome to Creation, where every dawn brings an exciting new challenge and innovation is a way of life.” This trendsetting spirit has shaped our vision and identity, resulting in a dynamic wine estate teeming with collective energy and creativity.

Nestled in ancient clay-loam soils and cool maritime conditions, we are renowned for our award-winning **Chardonnay** and **Pinot Noir**. Under the guidance of Cellarmaster **Jean-Claude Martin**, our winemaking philosophy focuses on “enhancing the beauty of nature,” promoting sustainability in our virus-free vineyards and modern cellar. This approach results in a distinctive portfolio of terroir-reflective wines.

Located on the picturesque **Hemel-en-Aarde Ridge**, Creation Wines is a hidden gem within the Cape Floral Kingdom. It’s a place where family and friends gather to celebrate world-class wines, creative cuisine, fine art, and the beauty of nature—all while cherishing each other’s company.

experience

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With this Sauvignon Blanc, minerality rules! Creation Sauvignon Blanc renders alluring aromas of elderflower, papaya, cassis, passion fruit and kumquat. On the palate, clean minerality rules.



From Walker Bay, the Creation Syrah, Grenache 2023 is a well-endowed Rhone-style blend intense flavours of ripe plum, black pepper, tapenade and umami. Be ready for an 'Oh so Umami' experience.



Grab Vivaldi in a glass. Joyful and vivacious with pertinent peach snuggling up to the secret subtleties of ripe pear.



Decomposed Bokkeveld shale on clay-loam, this peace rose is the most delicate petticoat pink; big berry bouquet, spice and turkish delight.



A chic chardonnay, this Creation Estate Chardonnay 2024 gives glorious layers of sunkissed pear and peach enhanced by fresh minerality and hints of spice.



Forever Romantic, a bevy of seductive red berries. The earthiness of shiitake mushroom. Sheer romance in a glass.

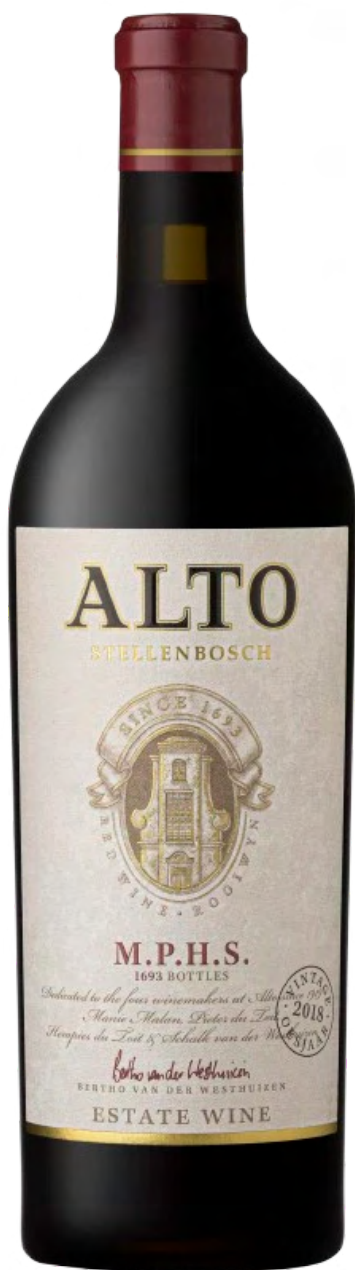




ALTO : THE GOLDEN TRIANGLE MARVEL

NESTLED IN THE SUN-DRENCHED SLOPES OF THE HELDERBERG, ALTO WINE ESTATE BLENDS HERITAGE AND TRADITION WITH EVOLUTION AND INNOVATION, EMBODYING THE ESSENCE OF SOUTH AFRICA'S RENOWNED STELLENBOSCH WINELANDS. WITH A NAME DERIVED FROM THE LATIN WORD FOR "HIGH," ALTO REFLECTS ITS ELEVATED POSITION AND RELENTLESS PURSUIT OF WINEMAKING EXCELLENCE. FOR OVER A CENTURY, THIS ESTEEMED ESTATE HAS EARNED ACCLAIM FOR ITS ICONIC RED WINES, INCLUDING THE CELEBRATED ALTO ROUGE AND DISTINGUISHED CABERNET SAUVIGNON.

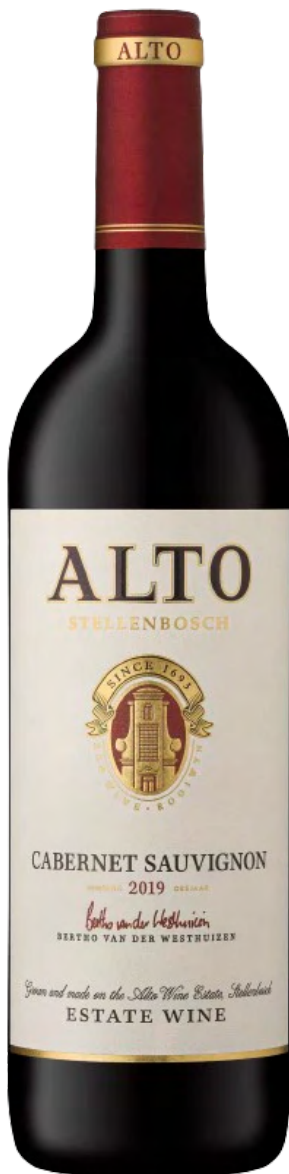
BENEFITING FROM A UNIQUE TERROIR OF DECOMPOSED GRANITE SOILS AND COOLING OCEAN BREEZES, ALTO'S WINES ARE A TESTAMENT TO THE METICULOUS CRAFTSMANSHIP OF A SELECT GROUP OF WINEMAKERS DEDICATED TO MAINTAINING THE ESTATE'S CONSISTENT QUALITY AND DISTINCTIVE STYLE. AS ONE OF THE OLDEST AND MOST RESPECTED RED WINE PRODUCERS IN SOUTH AFRICA, ALTO WINE ESTATE CONTINUES TO BE A CELEBRATED NAME, INVITING WINE ENTHUSIASTS TO EXPERIENCE ITS RICH LEGACY AND EXCEPTIONAL OFFERINGS.



- M.P.H.S. presents a deep, rich red color that promises depth and character. Its bouquet unfolds with enticing aromas of graphite, cassis, and subtle hints of fynbos. On the palate, it reveals deep flavors of mulberry, plum, and blackcurrant, all supported by luxurious, silky tannins. This harmonious blend showcases a beautiful balance between vibrant fruit and the warm notes of cedar, creating an elegant profile with layered complexity that invites contemplation and enjoyment.



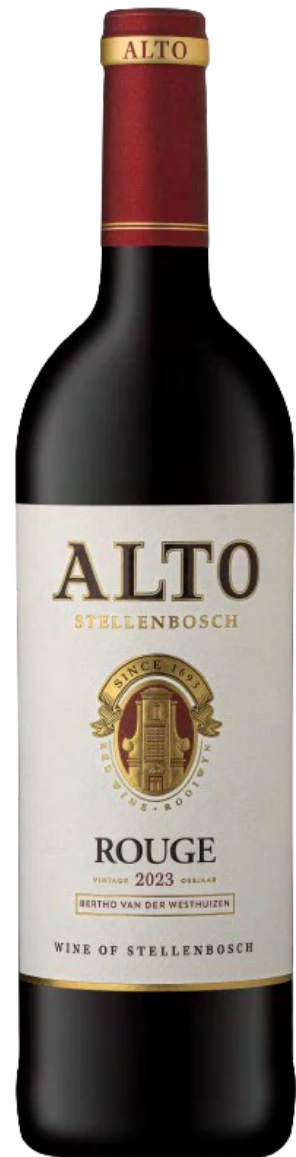
- The Estate Blend showcases a deep, inky-dark red color that captivates the senses. Its bouquet offers intoxicating aromas of fynbos and pencil shavings, complemented by a slight salty, maritime presence and hints of black currant. On the palate, the flavors of black currant resonate, mingling seamlessly with notes of plum, dried fig, and subtle nuances of tobacco leaf. The tannins are firm, muscular, and complex, providing a robust structure. While this wine is ready to enjoy now, it also holds the promise of aging beautifully over the next 10 to 15 years, inviting further exploration and appreciation.



- The acclaimed Cabernet Sauvignon exhibits a bright red color, enriched by a deep hue that draws the eye. Its bouquet reveals a medley of dark fruits, complemented by vibrant notes of fynbos and subtle graphite undertones. On the palate, it showcases complexity and great structure, where flavors of plum, black currant, and fig paste harmonize beautifully. A firm line of graphite weaves through, adding a luxurious dimension that elevates the overall tasting experience.



- The Shiraz boasts a bright, vibrant red color that immediately catches the eye. Its bouquet is a delightful blend of juicy plum and blackcurrant, interwoven with the savory notes of smoked charcuterie and hints of white pepper. On the palate, it presents an amazing combination of fruit freshness alongside a classic depth and complexity of flavor. The supple, muscular tannins are complemented by the lingering presence of white pepper and fynbos in the finish, resulting in an exceptionally elegant and balanced wine that invites further exploration.



- Alto Rouge presents a luminous, dark ruby hue that captivates the eye. Its bouquet unfolds with evocative aromatics, where the richness of black plum and sour cherry intertwines beautifully with savory notes of smoked charcuterie, pine needle, and a hint of graphite. On the palate, it reveals a polished and supple texture, supported by ripe, smooth tannins that cradle flavors of crushed blackberry, dark cherries, purple fig, and plum. This lush experience is further enhanced by a chalky edge, giving it a firm structure that invites exploration and enjoyment.

A close-up photograph of a cocktail being poured. A hand holds a silver shaker, pouring a clear liquid into a martini glass. The glass is filled with ice cubes, a slice of lime, a green olive, and several raspberries. A cherry is perched on the rim of the glass. The background is a warm, wooden surface.

COCKTAIL HOUR WITH DE KRANS WINES



PINK SODA

- CAPE PINK DILUTED WITH SODA WATER
- GARNISH WITH FRESH FRUIT



- EQUAL PARTS CAPE RUBY & CRANBERRY JUICE
- DASH OF LIME CORDIAL
SERVED IN MARTINI GLASS
WITH CRUSHED ICE
- GARNISH WITH ORANGE PEEL
& MARASCHINO CHERRY

PORTO URBANO



PLATE & POUR

DELIGHTFUL DISHES FOR EVERY SIP



21 GABLES CHENIN BLANC AND LEEK & CAULIFLOWER SOUP BY SPIER WINE FARM

Spier's leek and cauliflower soup is a comforting blend of flavours, elevated by gorgonzola and caramelised walnuts. It can also be transformed into a hearty potato soup with a simple swap! Pair it with Spier's 21 Gables Chenin Blanc. Boasting notes of ripe peach and pear fruit, these aromas effortlessly play off the creamy leek and cauliflower. At the same time, the refreshing notes of lemon rind and coriander spice complement the gorgonzola perfectly. The youthful yet luscious palate invigorated by mouth-watering acidity adds an extra layer of flavour to this yummy soup, culminating in a lingering fruit core finish.



INGREDIENTS: SERVES 4

- 100 g butter
- 1 large onion, finely chopped
- 600 g leeks, finely sliced (use only the white and light green parts)
- 500 ml warm chicken stock (or vegetable stock)
- 1 medium head of cauliflower, cut into small florets (or 2-3 large potatoes, peeled and coarsely grated)
- 250 ml fresh cream
- 100 g gorgonzola or blue cheese, crumbled (plus extra for topping, optionally)
- salt and pepper to taste
- 100 g walnuts
- 30 ml butter
- ¼ cup white sugar

METHOD

- Melt the butter over medium heat in a medium-sized pot on the stovetop.
- Add the onion, leeks, and fry while stirring often, slowly softening the vegetables without browning them. This will take about 10-15 minutes.
- Add the stock and cauliflower and bring to a simmer. Cook for 10-15 minutes over low heat until the cauliflower is tender and cooked, then remove from the heat.
- Transfer the mixture to a large blender, add the cream and blue cheese, cover and blend to a very smooth texture (add a little more hot water if your soup is too thick).
- Season with salt & pepper and mix well. Return to the heat right before serving without letting it boil.
- Serve hot, topped with more crumbled cheese (optionally) and caramelised walnuts.

NAKED ALMOND CAKE BY LA MOTTE



Naked Almond Cake Recipe

INGREDIENTS

- 450 g butter
- 2 cups (500 ml) sugar
- 2 cups (500 ml) almonds, chopped
- 6 eggs, separated
- 1 tsp (5 ml) bicarbonate of soda
- ½ cup (125 ml) buttermilk
- 4 cups (4 x 250 ml) cake flour
- pinch of salt
- 1½ tsp (7.5 ml) cream of tartar
- 1 Tbsp (15 ml) lemon juice
- zest of 1 lemon

METHOD

- Preheat the oven to 180 °C (350 °F).
- Cream the butter and sugar together. Fold in the almonds.
- Add the egg yolks and whisk well.
- Mix the bicarbonate of soda with the buttermilk and add it to the egg mixture.
- Sift the flour, salt and cream of tartar together and fold into the mixture.
- Whisk the egg whites until stiff, and then fold in, along with the lemon juice and zest.
- Pour the mixture into a greased and lined 2 x 20cm cake pans or 1 x 29cm an and bake for 20-40 minutes.
- Let it cool slightly before taking it out of the cake pan.
- Serve at room temperature.
- Tip: When serving with whipped cream, add some rose-water to the cream.



A savoury twist on a classic favourite, these golden cheesy waffles are perfect for breakfast, brunch or even dinner. Pair with Leopard's Leap Family Collection 2022 Heritage Blend for a cosy and satisfying treat. Recipe by Theresa Ulyate



INGREDIENTS

Waffle mixture:

- 200 g cake flour
- 60 g cornflour
- 10 ml (2 tsp) baking powder
- 1.25 ml (¼ tsp) fine salt
- 5 ml (1 tsp) smoked paprika
- 80 g finely grated mature cheddar
- 2 large eggs
- 120 g butter, melted
- 500 ml (2 cups) buttermilk

To serve:

- 2 ripe avocados, sliced
- 200 g streaky bacon
- 10 ml (2 tsp) olive oil
- 250 g baby plum tomatoes
- micro herbs, for garnishing

METHOD

- Sift the flour, cornflour, baking powder, salt and paprika into a mixing bowl. Add the cheese and stir together. In a separate bowl whisk the eggs, butter and buttermilk together. Pour the wet ingredients into the dry ingredients and whisk until just combined. Set the bowl aside in the fridge for 30 minutes.
- Preheat the oven to 200°C and line a baking tray with baking paper. Arrange the bacon on the tray and set aside.
- Preheat the waffle iron. Add the batter and cook until the waffles have stopped steaming and are cooked through. Carefully transfer the waffles to a cooling rack and set aside while you cook the remaining batter.
- While the waffles are cooking bake the bacon for 15 minutes or until cooked through and starting to crisp. Set aside.
- Heat the oil in a frying pan until hot. Add the tomatoes and fry for 4-5 minutes until blistered. Set aside.
- Arrange the waffles on serving plates and top with bacon and avocado. Add the tomatoes and sprinkle with micro herbs. Serve immediately.



Stuffed Calamari with Aubergine and Tomato Recipe for The Grapesmith Maritimo. Full of Mediterranean appeal, this recipe for risotto-stuffed squid makes the most of simple vegetables to make a flavour-packed sauce. Sun-ripened tomatoes, aubergines, garlic and smoked paprika produce a deliciously rustic base in which tender baby calamari tubes and tentacles are enjoyed with olive oil, fresh parsley and crusty bread for mopping up the sauce. The rule when cooking calamari is to either go very fast or very slow – in this case, it's the former, with the dish going from stovetop to table in 30 minutes. The Grapesmith Maritimo red blend lends its palate of juicy red fruit, earthy fynbos notes and gentle acidity to the buttery calamari and deep smokiness of the aubergine and paprika. Recipe developed by Georgia East.

Ingredients

- 500g baby squid heads and tentacles, cleaned
- 100ml arborio (risotto) rice
- 1 shallot or small onion, finely diced
- Olive oil
- 1 garlic clove, finely chopped
- 100ml dry white wine
- 500ml chicken or vegetable stock

For the sauce:

- 2 to 3 large ripe tomatoes, diced
- 2 large purple aubergines, diced
- Olive oil
- 5ml smoked paprika
- Sea salt and black pepper
- 2 garlic cloves, finely chopped
- Fresh flatleaf parsley, roughly chopped
- Crusty bread, for serving

Method

- Heat about 20ml of olive oil in a heavy bottomed pan. Add in the chopped tomatoes and aubergine and cook over high heat until the aubergine has browned. Add in the garlic and season with paprika, salt and pepper. Deglaze with the white wine and simmer until slightly reduced. Set the sauce aside, keeping warm until needed.
- In a saucepan over medium heat, heat about 15ml of olive oil and fry the diced shallot until translucent. Add in the garlic and sauté for a few seconds before adding in the rice. Cook on high heat for a minute, stirring the rice so that each grain is coated in oil. Deglaze the saucepan with the white wine and reduce, stirring often, until the rice has absorbed the liquid. Ladle in the stock, a spoonful at a time and stirring often, until the rice is al dente. Season to taste and once slightly cooled, use a teaspoon to fill each calamari head, securing the open end with a toothpick.
- In a frying pan over high heat, add 15ml of olive oil and fry the stuffed squid heads and tentacles, turning once, until lightly browned and no longer translucent. Remove from the heat and immediately place the squid into the tomato & aubergine sauce. Garnish the dish with parsley and serve with crusty bread and The Grapesmith Maritimo.

Belnori Goat's Milk Cheese, Butternut and Beetroot Salad with Mushroom Powder, Crispy Sage, Raspberry, Pomegranate Dressing by Chef Eleanor



BRÛLÉED BELNORI GOAT'S MILK CHEESE

1 log Belnori goat's milk cheese (125 g)

Brûlée torch

Slice the cheese log into 8 slices.

PICKLED BEETROOT

- 4 large beetroots (650 g)
- 10 ml apple cider vinegar
- 125 ml Creation Estate Pinot Noir
- 125 ml apple cider vinegar
- 125 ml water
- 5 sprigs thyme

METHOD:

- Place the beetroot and 10 ml apple cider vinegar in a pot, cover with cold water and a lid and leave on medium heat till soft (approximately 30 to 45 minutes). Top up with water if needed.
- Peel under cold running water. The skin should be easy to remove with your fingers.
- In a separate pot, boil 125 ml water, apple cider vinegar, Pinot Noir and thyme. Simmer for 5 minutes.
- Use a small melon baller to cut out as many balls from the whole beetroot as possible.
- Place in an airtight container with 100 ml of the beetroot pickling liquid. Leave overnight to pickle.
- Grate the leftover beetroot. Place in an airtight container with the rest of the beetroot pickling liquid.

BUTTERNUT TRIO

- 1 small whole butternut
- 20 g powdered mushroom
- 3 sprigs thyme
- 10 g Maldon salt
- 50 ml Creation olive oil
- 2 g ground black pepper

METHOD:

- Cut the neck off the butternut and peel. Slice the butternut neck into 4 slices.
- Cut out a circle with a medium-sized round cutter. Cut a small circle out of each medium-sized circle with a small cutter. Place the small circles in a baking tray with the thyme, 2 g Maldon salt and 50 ml water. Cover with foil and place in an oven at 180° C for 10 minutes.
- Pour 20 ml olive oil into a small baking tray. Dip one side of your medium butternut circles in the oil and dip in the powdered mushroom. Return to the baking tray, mushroom side up. Season with 3 g Maldon salt and place in the oven for 10 minutes.
- Take all the butternut offcuts and place, cut into chunks, in a roasting tray. Add 30 ml Creation olive oil, 5 g Maldon salt, 2 g ground black pepper and 200 ml water. Cover with foil and place in the oven for 15 minutes. Remove the foil and return to the oven for a further 10 minutes. Remove and mash with a potato masher and store in an airtight container.

RASPBERRY, POMEGRANATE DRESSING

- 20 ml pomegranate juice
- 20 ml raspberry vinegar
- 40 ml Creation olive oil
- Pour all the ingredients in a squeeze bottle and shake up before serving on the side.

GARNISH

- Powdered mushrooms
- Powdered beetroot
- Sage leaves (dried till crispy in the air fryer at 60° C for 35 minutes)
- Micro beetroot leaves (served on the side)



CABERNET SAUVIGNON WITH SWEET & SPICY OSTRICH KEBABS by Alto Wines

Ingredients

- 1kg ostrich cubes
- 1-2 tbsp Apricot jam
- 1 tbsp Lemon juice
- 2 cups Orange juice Pepper to taste
- 1-2 tsp Beef stock powder
- 1 tsp freshly grated ginger (more to taste) Fresh coriander to serve
- Red onion – chunks
- Turkish apricots (Montagu snacks)

Directions

- Reduce the orange juice by half, mix in the stock powder. Remove from heat.
- Add apricot jam, lemon juice, pepper, ginger to taste until your sauce is as sweet and spicy as per your preference.
- Let cool mixture and keep a little aside for brushing over the skewers after grilling.
- Add the cubed ostrich to the sauce and marinate the meat approximately an hour before skewering
- Soak the wooden skewers in water beforehand for about 20 minutes.
- Drizzle some olive oil over the onion and apricots to prevent burning.
- Once you are ready to assemble your skewers alternate between meat, onion and apricot until your skewer is full.
- Prepare grill / weber and cook 3-4 minutes per side.
- Served with lemon butter and fresh herbs over boiled baby potatoes and a Greek salad



I am excited to share my personal selections from our esteemed partners. Each of these wines embodies unique characteristics that make them stand out. Here's a closer look at my favorites:

- De Krans Moscato Rosé: This delightful wine strikes a perfect balance between sugar and acidity, making it an ideal companion for fresh salads.
- Leopard's Leap Sparkling Chardonnay Pinot Noir: Bursting with lively flavors of raspberry, strawberry, and citrus, this wine leaves a memorable aftertaste that lingers beautifully on the palate.
- Syrah Grenache by Creation Wines : With ripe plum notes, black pepper, and tapenade, this wine delivers a wonderful umami experience that is both rich and satisfying.
- Simonsig Tiara: This blend showcases red and dark fruit flavors that come to life, complemented by excellent balanced acidity—a true delight for the senses.
- Spier's 21 Gables: A wine with a lovely dense fruit core, this selection boasts a finish that is both rich and satisfying, making it an exceptional choice for any occasion.
- Vin de Joie by La Motte: Offering well-defined notes of melon, grapefruit, and nectarine, this wine is a refreshing and vibrant choice that celebrates the essence of summer
- Alto Rouge 2019: This wine features a luminous, dark ruby hue with a chalky edge finish, providing a sophisticated and elegant tasting experience



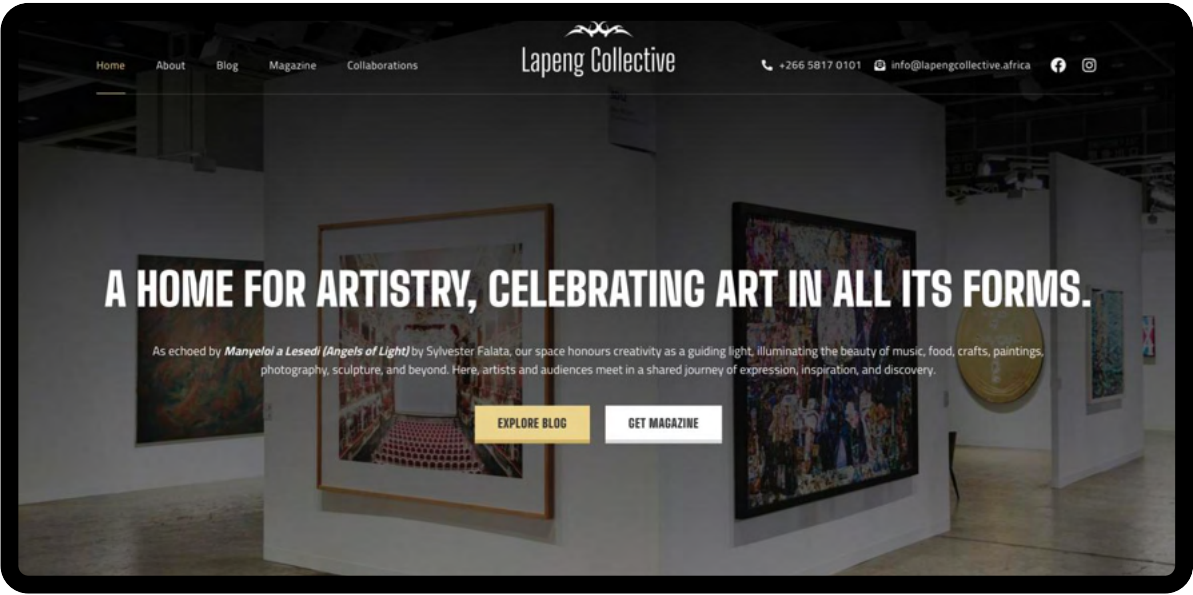
EDITOR'S PICKS



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