



Aaldering
WINE ESTATE AND LUXURY LODGES

THE SOUTH AFRICAN DREAM



Ins & outs of the success of Aaldering's global marketing strategy

- Discover the famous Garden Route • Ten golden Aaldering years
- The perils of Pinotage • Top chefs about Aaldering wines





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Dear reader,

A lot has happened at Aldering Vineyards & Wines – Luxury Lodges since the publication of the last edition. The main news must be that our youngest daughter Jacqueline and her husband Gert-Jan have sold their company in Spain and have moved to South Africa. They are raring to go, and have now started working in our company. Jacqueline is concentrating on finance/administration and hospitality, while Gert-Jan’s focus is on worldwide sales & marketing as well as all things technical at the farm. This redistribution of tasks has given our winemaker and viticulturist the opportunity to further concentrate on the vineyards and the making of our quality wines. We are very pleased with this reinforcement of the management team.

And there is more good news! Our wines continuously improve in quality. Ten years ago our first wine was produced, which came onto the market in 2010. Since then we have received many awards, and the number is growing every year. 2017 has been a year with an exceptional amount of accolades, Silver medals, Gold medals, Double Gold medals, and even three Platinum medals! We cannot deny being just the teeniest bit proud of these results.

The high quality of our wines has again led to new importers in new countries in the last six months and an expansion of the number of airlines serving Aldering wines in their First Class.

The development of new varieties is another piece of positive news. In 2018 we will be able to buy nearly four hectares of high-quality land from our neighbour. This will give us the opportunity to “rotate” with our own grape varieties and will give us the space to plant new cultivars like the Malbec, Mourvèdre, Semillon and Chenin Blanc. This means even more beautiful blends and single vintages in the future!

Also new is the development of a genuine Noble Late Harvest, a splendid dessert wine made from our Sauvignon Blanc grape with an addition of Botrytis cinerea. The wine will come onto the market in 2018.

The demand for accommodation on the vineyard is unstoppable, our five-star lodges are often, too often, fully booked and there are plans afoot to build a few additional lodges. We have build a glorious infinity pool near the present lodges.

There are many more surprising developments, but they will be kept for the newsletter “Just Talking Wine”. Want to subscribe? Please visit www.aaldering.co.za

Last, but not least we would like to share with you how proud we are of the people working so hard at Aldering Vineyards & Wines every day to make our quality wines. They are what makes the company tick! They enjoy what they do, and this is reflected in the taste of the wines.

Hope to meet you soon in Stellenbosch, South Africa!

Marianne and Fons Aldering



MEET THE TEAM OF

Aldering Vineyards & Wines

– Luxury Lodges

A

aldering Vineyards & Wines – Luxury Lodges are at your service on

three continents. We proudly present to you our teams in South Africa, the Netherlands and Asia.

The Netherlands

Since the Aldering family comes from the Netherlands, we proudly represent Aldering Vineyards & Wines – Luxury Lodges in our home country and support our teams wherever and whenever we can. Marianne Aldering, owner and founder. Fons Aldering, owner and founder. Madri Gerber, Aldering brand ambassador at wine tastings, wine events and expo's in the Netherlands and Europe.

South Africa

We are very proud to present our passionate

team at work on the estate and at the lodges every day. Here they are: Jacqueline Aldering, finance and hospitality manager. Gert-Jan Posthuma, marketing and sales manager worldwide (America & Europe). Guillaume Nell, winemaker and viticulturist. Jaco Parson, assistant winemaker. Hendrik Jansen, tractor driver and vineyard worker. Watson Suman, general farm worker. Marilyn September, housekeeping. Respect Njombo and Calitha Manhango, security guards, with the dogs Lexi and Max, and William Mukondwa, lodge manager.

Asia

Asia is an important and expanding market for the Aldering wines. Johnna Zeng, based in Xiamen, China, is sales manager Asia.

We as a team are happy to bring Aldering Vineyards & Wines – Luxury Lodges to your home and heart. Hope to meet you in South Africa at our Estate or our Luxury Lodges, in the Netherlands, in Asia or at the wine fairs we regularly attend. 🍷



A warm welcome to





Aaldering Wine Estate & Luxury Lodges



VINEYARDS, WINES AND LUXURY LODGES

Ten golden years

2017 is a special year for Aaldering in the picturesque Devon Valley near the wine capital of Stellenbosch. Ten years ago the first Aaldering wines entered the wine cellar and now there are plans for 15 new lodges, new land has been bought, awards abound, Aaldering wines are exported to over thirty countries and there is a next generation of Aaldering's raising their wineglass. All the more reason to look back and ahead with Marianne and Fons Aaldering, founders and moving forces behind Aaldering Vineyards & Wines – Luxury Lodges.

LET'S TALK WINE, OR RATHER HOW DID MARIANNE AND FONS AALDERING ARRIVE AT BUYING A WINE ESTATE?

Their dream of "owning their own vineyard" brought Marianne and Fons Aaldering right across France and Spain. But they could not find what they were looking for. During a holiday in South Africa the enterprising couple suddenly started to see the possibilities there in a different light. "Why not in South Africa?" This question helped them decide to buy an estate in the new world wine country. "It seemed a nice idea to make wine, later, when we were old," says Marianne Aaldering.

Fons: "We started in 2004. The desire to do something with wine, as Marianne said, had been there for a while, but at that time our money was tied up in the companies we were running. When we did have money, one evening we decided that this was the right moment to enter the wine market. The money wouldn't last long anyway."

He bursts into laughter. The reality is that it takes an unprecedented amount of energy, knowledge and aptitude to build up from scratch a renowned wine estate. Not to mention the financial means and the ability to promote the wine. Thousands of people dream of becoming a winegrower. There are few who actually make that dream come true.

FROM HELDERBERG TO DEVON VALLEY

The first vineyard in South Africa they bought did not meet their expectations in the end; the soil was no good. This was the start of a steep learning curve for the Aalderings. In the end they were able to swop with someone who was actually interested in their Helderberg vineyard. That was how Marianne and Fons became the

owners of the 24-hectare wine estate in Devon Valley, the basis of their boutique winery. Marianne: "Recently we bought another 4 hectares, bordering on our estate, with perfect soil."

WHAT IS THE ADVANTAGE OF SOUTH AFRICA?

Fons: "South Africa is a relatively low-wage country, compared to the European wine-producing countries. The way we looked at it, you can produce much better wines investing the same amount of money."

BACK TO THE BEGINNING. A GLIMPSE BEHIND THE SCENES OF A DUTCH WINE-GROWER IN SOUTH AFRICA.

Fons: "In 2004 there was nothing, just a shed. The owner did not make wine, but grew grapes which he sold to winemakers. We knew that if you want to make a beautiful wine, you have to do it yourself. That calls for capital expenditure, of course. First we cleared nearly six hectares of Chenin grapes. There were too many of them in South Africa and the wind wasn't right for the vines. Instead we planted Sauvignon and Chardonnay grapes. Modern vines, planted to benefit optimally from the wind and the sun."

HOW DO YOU KNOW WHAT TO DO? YOU MAKE IT SEEM AS IF ANYONE CAN DO THIS.

Fons: "Of course you talk to lots of people, you read about it. But in the end you learn from your own people, you have to learn to trust their knowledge and expertise. You have to have a viticulturist, somebody who organises your business, a winemaker, somebody who decides which cultivars you need. By pottering about you find out what the best solutions are for your estate. Many companies in South Africa do not have the possibility to really invest.



Aaldering Cabernet Sauvignon- Merlot



We chose to go all the way and not only invest in the production of our wines, but also in marketing them. We have a state-of-the-art winery, everything is computerised, we have looked for the right bottles, corks, capsules. We replace the vines when necessary, but this also means that you have a lower wine yield for a few years. We have a drone which takes photographs of the vineyard from above. That is how we found out that there was a part of the vineyard that was not flourishing, the soil was not good. We have now cleared that part and this gives us the opportunity to extend the number of lodges. We will plant new vines like the Grenache and the Mourvèdre on the land we have bought. This will enable us to produce new blends in the future. You have to always be ahead of the game in this business. What could be your revenue model? What does your company need in the future? For certain blends you need a Malbec, for instance. We don't have these grapes. You can buy them, of course, but you can no longer call your wine an estate wine then, which is what we want to do. So, in the end, we planted them ourselves. But it will take four to five years before the first harvest."

IS THERE A TREND IN NEW GRAPE VARIETIES?

Fons: "Riesling is a trend, I think, but if I want to drink a Riesling, I buy a nice Elzas wine. They make the best Riesling. Our speciality is the Pinotage, and with that Lady M, Pinotage Blanc and Pinotage Rosé. Pinotage is the grape South Africa excels in."

DOES THAT MEAN THAT THE PINOTAGE WILL BECOME THE FLAGSHIP WINE IN YOUR PURSUIT OF THE COVETED FIVE-STAR AWARD IN THE PLATTER'S WINE GUIDE FOR INSTANCE?

Fons: "That is what we thought. Our Pinotage got a Double Gold and another Platinum, so it is doing very well indeed."

Marianne: "And so is the Shiraz."

Fons: "But we think that there will be a second variety which could also become a flagship wine."

An expectant silence descends.

HELP ME OUT HERE!

Fons: "The Cabernet-Merlot, this is a very good combination. So we might have two iconic wines soon."

BUT WHICH ONE IS THE BEST?

Fons: "That depends entirely on your taste. I do not want to think about it like that. We just have beautiful wines."

AND THIS IS YOUR FIRM BELIEF AFTER ONLY TEN YEARS IN THE BUSINESS?

Fons: "It is true that we produced our first wine in 2007, for sale in wine shops in 2010. So we are indeed still a young winery."

NEVERTHELESS YOU WANT TO BELONG TO THE TOP TEN OF THE BEST WINERIES IN SOUTH AFRICA. IS THIS ALWAYS THE ROAD YOU WISH TO TRAVEL IN LIFE?

Fons: "In short, yes. You have to enjoy making beautiful things. I have spent many years of my life turning out frozen ready meals. At our peak we produced a million meals a day. But there was always something and everybody thought



"We want to invest in products that raise a smile."

they knew better. Either they contained too much salt or the taste was different from what they expected. When we went looking for a vineyard we said to each other: 'We only want to invest in a company which manufactures products that raise a smile'. And wine tends to do that. You get an enormous kick out of obtaining your goal. When your wines go viral. When you sell in the right wine shops, when airlines serve your wines in their First Class, when your wines are on the wine menu of three-star restaurants. Yes, that brings a big smile to our faces, I can tell you. We want to make the best and we are well on the way."

APART FROM THE WINES, OR RATHER ON THE HEELS OF THE WINES CAME THE LODGES.

Fons: "The idea was to offer our importers hos-



pitality, so we built three lodges. They immediately got five stars and an impossibly high rating. As we are almost always fully booked, we are now planning to build fifteen new lodges in the near future. In the same style. Nowhere to be found on this scale in South Africa. There will be a gigantic heated pool with a jacuzzi, a spa, a breakfast and lounge room, a kitchen, you name it. A complete set-up, with the option of a table d'hôte where our guests will be able to meet in style."

Marianne: "This expansion also improves our revenue model. We think it is important that when our children pick up the baton – or the glass if you like – the business is financially sound."

Fons: "And having guests is fun too."

Marianne: "And the guests enjoy being a part of a working wine farm."

"We are a South African company with a touch of Dutch."

WHAT DOES THE FUTURE HOLD?

Fons: "We have started to produce commissioned wines, for instance De Kus van Thérèse for three-star Michelin restaurant De Librije in the Netherlands."

Marianne: "That is also a compliment to our winemaker Guillaume. He knows exactly what he is doing. We often let ourselves be guided by his expertise."

Fons: "We also have a Noble Late Harvest now, a dessert wine with that special taste. We have great expectations of that wine. In the near future we will build a house in the grounds for the winemaker. That will be a very nice addition to the estate. And we are busy making a wine without adding the chemical compound sulphite. This is going to be a high-profile wine. We are also going to produce champagne, with a beautiful faint bubble. We have already chosen the bottles and are now looking for someone to do it."

Marianne: "And we intend to produce a potentially iconic wine by developing a new blend."

WHERE WILL IT END?

Marianne and Fons: "For us the end will come when we leave behind an excellent company for our children. We are very happy that our daughter Jacqueline and our son-in-law Gert-Jan have taken over the day-to-day management of the estate."

YOU ARE ALSO GOING GREEN.

Fons: "Yes, it is important for us to use the minimum amount of chemicals. We drive through the vineyard every day with a quad to see whether there are any problems. If there are, we immediately isolate them. In that way we only have to spray a limited area, for instance ten square metres. Yes, we pay attention to the environment. In my opinion it enhances the taste."

IS THAT WHY AALDERING WINES HAVE SUCH A PURE TASTE?

Fons: "It will certainly help, but it is mainly because we make wine the way it should be made. Our harvesting process also helps. Pure, clean. They get really mad at me when I walk through the vineyard smoking my cigar."

Marianne: "Why would you want to anyway?"

WHAT IS YOUR DUTCH INFLUENCE ON THE WAY THE BUSINESS IS RUN?

Fons: "The mentality. We are a South African company with a touch of Dutch. For instance, the cup of coffee on Monday to catch up and compare notes. And if there is a problem, we take a genuine look at the backgrounds of our staff, it is not an act. We take a conscious decision whether to take corrective measures or to offer a helping hand. Of course we want to make money, but we have the best interest of our employees at heart as well. And the quality of our wines, of course. Quality and class."

CONTRARY TO WHAT I THOUGHT, THE WINE CELLAR BENEATH THE HOUSE IS FILLED WITH MAINLY FRENCH WINES.

Fons: "Our guests always want to drink Aaldering wines, but we certainly love French wines as well. There are not many opportunities to do that, though. We will probably drink them at my funeral. For now: Aaldering wines first." 🍷



Harvest report 2017

**The question always is: was it a good or a great harvest?
Only Guillaume, the Aldering winemaker, knows. It's under
his supervision that everything goes smoothly.**

**SO THE QUESTION IS: WHAT ABOUT
THE 2017 HARVEST FOR AALDERING
VINEYARDS & WINES – LUXURY LODGES?**

Guillaume: "Harvest 2017 started two weeks later than harvest 2016, on 23 January 2017. What had started off as a very dry season, stayed rather cool in comparison with the previous vintage. We had very little rain, but the climatic conditions were very favourable with cooler days that helped with flavour and colour production. In total we harvested over fourteen days during a period of seven weeks. We kicked off with the Pinotage Blanc and finished off on 23 March with the Cabernet Sauvignon. In

the cellar we had two international winemaking interns (one from Italy and the other from the USA), and out in the vineyards we had an average of twenty people on the days we harvested. The days went by and every day brought something new and exciting. It was the driest harvest known in the Boland so far with only small showers here and there near the end of the harvest, which was not enough to supplement irrigation."

YOU ARE SAYING HOT, HOTTER, HOTTEST?

"No, when looking at degree-days, Stellenbosch was about 20 per cent cooler than the previous





year which could be attributed to cool nights and average day temperatures. Mid February saw some warmer days reaching the mid 30's, but this period was followed by cool nights."

YOU ALWAYS WANT TO DO BETTER. WAS THE 2017 HARVEST BETTER THAN THE YEAR BEFORE?

"The Aaldering crop was the same size as the 2016 crop with an increase only in the Shiraz. This was due to viticultural practices and was not vintage related."

BUT THE GOOD NEWS IS...

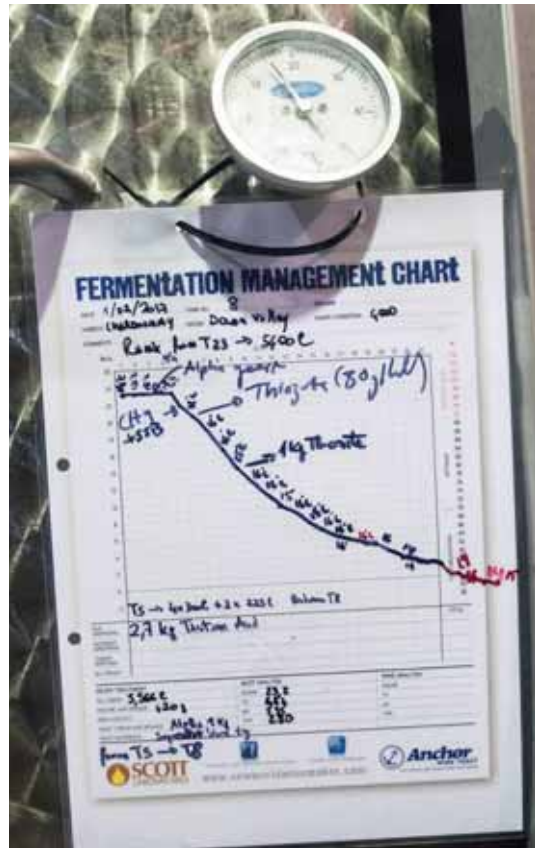
"Quality is expected to be better than 2016 and the same or even better than 2015 in

"Quality is expected to be better than 2016 and the same or even better than 2015 in some cases."

some cases. White varieties have good flavour and analyses and red varieties have great colour, good concentration and softer tannins compared to 2016."

SO, HAPPY DAYS IN THE CELLAR?

"The grapes were in perfect condition and fermentation was ticking on like a dream. The cellar was filled with lovely fermentation aromas throughout the vintage. Just over 120,000 bottles will be leaving the cellar as 2017 vintage over the next few years. The wines are expected to be of great quality with great natural acidity and super aromas. 2017 will go down as one of the better years of the past ten years." 🍷





A new impulse for Aaldering Vineyards & Wines – Luxury Lodges

Young, fresh, dynamic and 100 per cent ready and willing to make a global success of Aaldering Vineyards & Wines – Luxury Lodges, their family enterprise. Jacqueline Aaldering (yes, the daughter of) and her husband Gert-Jan Posthuma, who moved from Spain to South Africa at the end of 2016, have the floor. This is about a new impulse for Devon Valley.

The future of Aaldering lies in their hands. They know that. They have been coming to South Africa to escape the European winters for years now. Every holiday was spent watching the Aaldering Estate develop in leaps and bounds.

Gert-Jan: “And every holiday our love for South Africa grew, the people, nature, the life here, but also for the company and of course the wines. That is why the decision to move from Spain to South Africa felt logical and pleasant.”

Jacqueline: “We knew the company my parents had set up inside out. Now that we joined in the day-to-day operation, our first target is to create a strong team with our winemaker and the rest of the people working at Aaldering, so that together we can conquer the world. Our arrival should help our winemaker, who used to be general manager at the same time, to do what he is good at, namely making wine, without the distractions of attendant issues. He should be able to follow his passion and share his knowledge with our customers.”

Gert-Jan: “Aaldering has grown quickly and has become a very versatile company. I am convinced that with the wonderful team that we have we will be able to raise the business to the highest level. To the level that Aaldering aspires to and deserves. Together we want to optimise our opportunities.”

WHO IS DOING WHAT?

Gert-Jan: “I take care of sales and marketing. It suits me, I like dealing with the customers. For instance, we attended the ProWein fair in Düsseldorf. It was very good to get to know our customers and find new markets. Jacqueline takes care of the finance and hospitality, that is to say the lodges.”

Jacqueline: “That side of my work will increase in the future. We are really looking forward to the expansion.”

“Our grapes are, and I say this without hesitation, perfect and Guillaume uses them to produce fantastic wines.”

AND THE WINEMAKER COMPLETES THE TRIO?

Gert-Jan: “Yes. Guillaume is a fantastic winemaker and viticulturist. His answer to any question is always based on knowledge. He has the ability to get the most out of the vineyard. Our vineyard is at its peak. I always say: you can’t make good wine without perfect grapes. You can ruin perfect grapes. Our grapes are, and I say this without hesitation, perfect and Guillaume uses them to produce fantastic wines.”

HOW HAVE YOUR LIVES CHANGED?

Jacqueline: “This is a one-of-a-kind challenge, a once-in-a-lifetime thing. Of course Aaldering Vineyards & Wines – Luxury Lodges is my parents’ baby, but we will help it to reach maturity. And that is something we are very much looking forward to. Every step towards expansion is going to be a step for us too now. And it was fantastic to hear our son say, when we shared our emigration plans to South Africa, ‘this is a dream come true’. He has taken to it like a duck to water.”

THE SKY IS THE LIMIT, SIZE-WISE?

“No,” they say with one voice. “We like the size of Aaldering Vineyards & Wines – Luxury Lodges as it is.”

Gert-Jan: “The new piece of land we have acquired is a logical expansion, it already seems part of our estate. If you want to increase the wine volume, you should start to buy grapes. Our estate wines will remain our speciality. In addition to the ‘Kus van Thérèse’ we are also producing a wine for a customer from Japan. These are special projects and we will only take them on in exceptional cases. The estate’s expansion concerns a number of grape varieties, and the lodges of course.”

Jacqueline: “And like I said before, the creation of a first-class team. That is an ongoing process, it doesn’t happen overnight. But what we



know for sure: You cannot run a business like this on your own.”

Gert-Jan: “Of course we are considering even more countries and distributors, more airline companies. But that follows naturally from Aaldering’s aim: to produce the best wine and let the world know about it.”

WERE YOU BROUGHT UP ON WINE?

Jacqueline: “No, when I first met Gert-Jan, I did not drink alcohol.”

Gert-Jan: “I do not like beer, football and pizzas, so I gravitated towards wine fairly quickly. And I am proud of what Aaldering does, our wines all have their own look and feel, their own character. When I attend wine fairs I also notice what a great story Aaldering is. When people taste our wines they are sold. I enjoy that, it is a proud story.”

A PROUD STORY?

Gert-Jan: “The story of Dutch winegrowers producing first-rate wines in South Africa and aiming for a spot in the top ten wine list as quickly as possible. And taking a structured approach to whatever needs to be done to achieve that. That goes for the wines and the lodges. I no-

“But what we know for sure: You cannot run a business like this on your own.”

tice that people like that, the phenomenon of the estate wines, the boutique winery, the story behind the Pinotage Blanc and the Lady M. The Pinotage is fantastic. So there is a lot to be proud of.”

FIVE STARS IN PLATTER’S?

Gert-Jan: “Absolutely, I am convinced of that. We already have four stars. But it needs time.”
Jacqueline: “Aaldering is five-star, our lodges have five stars, so our wines and the new lodges should also get five stars. There are only eighteen five-star lodges in the area and we are always in the top three.”

IN WHAT WAY ARE YOU A TYPICAL AALDERING, JACQUELINE?

“I am constantly on the lookout for new challenges. I get that from my father. But I also see a lot of my mother in me.”

WHAT WOULD BE THE NICEST COMPLIMENT TO MARIANNE AND FONS?

In unison: “To maintain the first-rate quality of the wines. Every investment has been geared towards this goal. The medals bear witness to that.” 🌟

FLORENCE BY AALDERING

The new kid on the block



The Florence range was introduced to offer exciting and youthful blends that can be enjoyed whenever you like.

The range was named after the only granddaughter of Marianne & Fons Aaldering, the lovely Florence. Derived from the Latin name Florentius or the feminine form Florentia, it also means 'prosperous' and 'to blossom'. And that is exactly what Aaldering wants to offer with this new range.

FLORENCE CHARDONNAY-SAUVIGNON BLANC

A melody of tropical fruit with notes of freshly cut grass and lime in a bottle, this crispy Chardonnay-Sauvignon Blanc has a well-rounded structure and is easy on the palate with superb length and minerality.

FLORENCE SHIRAZ-CABERNET SAUVIGNON

This wonderful match of two noble varieties results in expressive aromas of cassis, dark plums and herbs intertwined with a rich mouthfeel of ripe fruit, pepper spice and supple polished tannins.

What can we say more? Just buy a bottle of both blends and try our new range. Our new kids on the block will not disappoint you. At all. 🍷





Alderling
ESTATE

2014
PINOTAGE ROSÉ

*A savory
sensation of a
barrel-fermented rosé
with an appealing salmon
pink hue, presented on a
canvas of classic red
fruits with subtle,
lingering elegance.*



Spotlight On...

AALDERING ESTATE PINOTAGE ROSÉ

The Pinotage Rosé is one of those wines that shows unique character and style. What makes it different? Winemaker Guillaume gives us a hint.

The grapes for our Pinotage Rosé are selected from a very specific parcel in the vineyard and are treated separately. They are harvested at just the right time to create a wine with finesse and good maturation potential. The berries are destemmed and crushed and the juice is removed from the skins almost immediately after the berries go into the press. In the beginning the juice is almost white and then at the end of the pressing cycle it becomes almost magenta in colour.

WOODED ROSÉ

The Rosé is a wooded rosé that has been fermented and has matured in 100 per cent French oak. 40 per cent of the total blend has



been kept in barrels for four months and the balance was put in a tank for the same amount of time. After that the blend was made.

TASTING NOTE

The barrel component lends creaminess and sweetness on the palate to the blend whereas the tank component offers freshness and fruit. Together they create a beautiful synergy of strawberries and cream on the nose with a round and almost sweet entry to the mouth. This Aaldering Estate Rosé has the potential to mature and makes for a very interesting and exciting addition to our range.

PARTY TIME

This marvellous wine awarded with Double Silver and Double Gold medals over the last three vintages makes your summer party a very special one. Look at the wonderful colour and inhale that hint of strawberry. There's always a summer along with the taste of the Aaldering Estate Pinotage Rosé. Feel the sun, enjoy the holidays. Cheers to that happy feeling! 🍷





CONQUER
THE WORLD

Eleven strategic tips and ideas

Ten years ago the first Aaldering wines were harvested. Now the quality wines are finding their way to forty high-end importers in over 30 countries. This has not happened overnight. Sales manager Gert-Jan Posthuma supplies the ins & outs of the success of Aaldering's global marketing strategy.



Aaldering Vineyards & Wines has always focused on a wide range of customers. In the past ten years a lot of work has been done to create an international market, resulting in more than forty importers all over the world ready to buy the Aaldering wines this year. Among their customers are many restaurants and boutique wine shops selling the Aaldering wines to the consumer.

FOURCROY AND HANOS IN THE NETHERLANDS

The Dutch market is a good example. Fourcroy and HANOS are Dutch Aaldering wine importers and together they supply many boutique wine shops and over four hundred restaurants, among them 1-, 2- and 3-star Michelin restaurants. They quickly recognised the class and quality of the Aaldering wines.

GLOBAL WINE FAIRS

Aaldering Vineyards & Wines is present at many leading wine fairs all over the world and this is where we forge relationships with global importers. ProWein Düsseldorf is very important for us, but also Vinexpo China, ProdExpo Bordeaux, WTCE Hamburg and Cape Wine South Africa provide new markets and important contacts. Trade fairs in Japan, England and the USA have been and are still a key to success.

BOARDING NOW

Airline companies are still important business contacts for Aaldering Vineyards & Wines. KLM regularly serves Aaldering wines in their World Business Class, recently notably the Aaldering Estate Chardonnay. Asiana Airlines serves the Aaldering Estate Sauvignon Blanc in the First Class. American Airlines and All Nippon Airways

“Of course the quality of the wines comes first. Top quality grapes are grown on the estate in Devon Valley Stellenbosch.”

First Class passengers in Japan are also pampered with Aaldering wines. And for those who prefer travelling by sea instead of by air: passengers of Royal Caribbean Cruises and H.A.L. are treated to the Aaldering Estate wines.

PRIVATE LABELS

Aaldering Vineyards & Wines – Luxury Lodges supplies a number of private labels in addition to its own labels. Customers sometimes want their own name on an Aaldering bottle. A current example is a co-operation between sommelier Thérèse Boer (of the Dutch 3-star Michelin restaurant De Librije) and our winemaker Guillaume Nell. This co-operation resulted in a white and a red blend with the apt name “Kus van Thérèse” (Thérèse’s Kiss). Of course we are proud that this wine is now being served in this prestigious restaurant, in addition to the Aaldering Estate wines.

Partly as a result of our own Lady M’s success, a request for a private label came from Japan. This resulted in Lady Y, a powerful blend derived from our Cabernet Sauvignon–Merlot, which has been a big success now for the second year running. For the Chinese market Aaldering Vineyards & Wines developed the Florence range a few years ago. This full-bodied white and red blend was named after the only granddaughter of



Marianne and Fons Aaldering, the lovely Florence. Nowadays the Florence range is not only available in China, but also in other parts of the world, among them the USA. In the Netherlands this wine is sold by all 20 HANOS branches throughout the country.

MARKETING TOOLS

But what is the secret of Aaldering’s success? Well, we mentioned trade fairs already. ProWein, ProdExpo, Cape Wine, WTCE and Vinexpo China – they provide new contacts in new and emerging markets. Trade fairs also offer an excellent opportunity to catch up with existing relations and present the newest vintages.

COMPANY MAGAZINE

This magazine, *The South African Dream*, with a circulation of no less than 10,000, is a fantastic marketing tool. It is produced with care and attention to detail, and offers a beautiful balance between news about the Aaldering wines, our relations, and South Africa as a country. It reads like a book, and is kept as such. And let’s face it, how many wineries have their own magazine?

SOCIAL MEDIA

In addition to its website, Aaldering Vineyards & Wines – Luxury Lodges is also active on social media. Our winemaker Guillaume Nell posts on Facebook, Twitter and Instagram several times a week. And Aaldering Vineyards & Wines – Luxury Lodges also has its own channel on YouTube, the second largest internet platform after Google.

NEWSLETTER

Aaldering Vineyards & Wines – Luxury Lodges’ digital newsletter “Just Talking Wine” appears every two months and already has a worldwide readership of over 10,000. Would you like to subscribe? Please visit our homepage on www.aaldering.co.za



“Quality and charisma is of key importance to Aaldering.”

AWARDS, ACCOLADES AND MEDALS

Every year after careful consideration, Aaldering Vineyards & Wines enters in a dozen professional and independent wine tastings, for instance Decanter, IWSC, Sakura Women’s Wine Awards, Michelangelo and Platter. The results are proudly presented on social media and through direct mailing. Recently we received five Double Gold medals and three 95+ Platinum accolades for our Estate wines.

QUALITY AND CHARISMA

Quality and charisma is of key importance to Aaldering. Of course the quality of the wines comes first. Top quality grapes are grown on the estate in Devon Valley Stellenbosch. They are processed in the state-of-the-art cellar to become the superior wines which will find their way to the best gastronomic establishments, all over the world. Our corporate identity, described in detail, is “strictly” adhered to and is regularly checked. That is partly why Aaldering Vineyards & Wines – Luxury Lodges has grown into a global quality brand in the past ten years, known within the wine world and elsewhere. 🌱



GOLDEN GLORY

The Aaldering Noble Late Harvest

It's a winemaker's dream come true: to produce a wonderful golden dessert wine. Guillaume Nell did it. The Aaldering Noble Late Harvest will be for sale from 2018.

LET'S START FROM THE BEGINNING: WHAT IS A LATE HARVEST WINE?

"Late harvest wine is wine made from grapes left on the vine longer than usual.

Late harvest is usually an indication of a sweet dessert wine. Late harvest grapes are often more similar to raisins, but have been naturally dehydrated while on the vine."

IS IT AS SIMPLE AS THAT?

"No, you need a process of Botrytis cinerea, or noble rot, a mould that causes grapes to lose nearly all of their water content. Wines made from botrytis-affected grapes are generally very sweet. Botrytis cinerea is a fungus that affects many wine grapes and causes them to shrivel up into mouldy raisins. The fungus responds to the humidity and warmth of the climate and attacks the grapes. As the mould penetrates the skin its spores begin to germinate, causing the water inside to evaporate and the grape to dehydrate. With the absence of water, the sugar becomes more concentrated and the Botrytis begins to alter the acidity within the grape. The infection rate of Botrytis is erratic and bunches achieve full infection at different times. This requires harvest workers to go through the vineyards several times between January and February to pick the infected grapes by hand."

WHY AND HOW DID YOU SET YOUR MIND ON MAKING THIS NLH?

"2016 vintage was a dry and warm year and therefore it is so much more exciting to be able to produce a Noble Late Harvest in such a challenging year!

Part of the Sauvignon blanc vines were managed slightly differently from previous years to create an environment that is more suited to produce noble rot. The irrigation scheduling was adjusted and the canopies have been left to grow more vigorously than in the rest of the vineyards.

This was a gamble. During the ripening period, at approximately 20 and 22 Balling sugar, we had rain which was superb timing as the sugars were already high enough and the berries had started to soften up.

Botrytis started to grow on the majority of the grape bunches in this part of the vineyard and kept on growing with the help of the rains we had. We carefully monitored the vineyard to make sure it developed into noble rot and not grey rot (which would have spoiled the grapes instantly) and the sugars were constantly checked to make sure we reached the required target."

WHAT IS THAT TARGET?

"We aimed for a sugar content of 380g/L to end up with an alcohol percentage after fermentation of 10.5% vol."

CAN YOU TAKE US THROUGH THE HARVEST PROCESS?

"Once the grapes were ready to harvest we did selective picking to increase the concentration of botrytis-infected grapes and the fruit was brought into the cold room to stay cold until the next day. The next morning the grapes were destemmed and crushed. The skins were left for another night at 8 degrees Celsius so that flavour and sugars could be extracted from the skins, as well as those very sought-after Botrytis flavours.

The juice was then pressed out the following day and after settling fermentation started slowly. A close eye was kept by monitoring regularly. This went on for a few weeks and fermentation stopped at 160 grammes of sugar. The wine was then aged in tanks for a year before preparation for bottling started."

WHAT IS THE COLOUR AND WHAT ARE THE DOMINANT TONES WE WILL TASTE?

"The wine has an intense golden hue. You will taste beautiful Botrytis notes with honeycomb and apricot on the nose. Succulent flavours of dried pear and green fig together with wonderful sucrosity lingering elegantly on the palate."

HOW LONG WAS THE NLH IN THE BARRELS?

"It was in stainless steel tanks for one year."

HOW MANY BOTTLES WILL LEAVE THE ESTATE?

"Approximately 7,000 bottles will surprise the world."

WILL THIS NLH BE A PART OF THE AALDERING RANGE FROM NOW ON, OR IS IT PRODUCED EVERY SO MANY YEARS?

"It will only be produced in exceptional years but will be available as part of the range. We will make sure that our clients can get the taste of it."

HOW DO YOU GET THIS NLH ACCREDITED?

"Firstly, we have to give notice to the authorities three days before harvesting that we will be producing and therefore harvesting NLH grapes.

Secondly, the wine needs to be tasted and approved by a panel of the Wine and Spirit Board. The wine must show enough NLH characteristics to be approved.

Thirdly, it must comply with all the Wine and Spirit Board's analytical requirements."

CONGRATULATIONS GUILLAUME NELL AND AALDERING VINEYARDS & WINES FOR THIS WONDERFUL NEW ASSET TO THE AALDERING RANGE.

"Thank you, we are very proud indeed." 🌿



Aaldering Noble Late Harvest





HAPPY AALDERING NEWS



AALDERING GOES GREEN!

We have installed 100 solar panels on the roof of the wine cellar and the tasting room, making use of a state-of-the-art system. You would expect no less from us, we are sure. South Africa's high average of sunshine hours has enabled an enormous saving of electricity. We have already saved 40 tonnes on CO2 to date, which is the equivalent of 1,027 trees!



NOBLE LATE HARVEST

Our winemaker Guillaume Nell has surpassed himself by creating a genuine golden dessert wine with the aid of the *Botrytis cinerea* fungus. This process, using the Sauvignon Blanc grape, gives a very special taste to this sweet wine. The result is mind-boggling. Just try it!

Rotating the vines



In 2017 we started clearing a number of hectares of the existing vineyard, which we will partly replant with new cultivars. To compensate for the loss in revenue in the coming years we have bought just under four hectares of our neighbour Blake's best land. Soil sampling has been carried out in co-operation with external specialists and consultants. The planting of new varieties – Cabernet Sauvignon, Merlot and Malbec – will take place exclusively on the basis of environmental factors (wind direction, sun, water and quality of the soil), in close co-operation with the specialists at Stellenbosch University. We expect this new cultivation will eventually result in a further optimisation of taste and complexity of our wines.



PLUS 15

The success of our current three five-star lodges is something we would love to build on. Since the opening we have had an excellent rating (9.7 on Tripadvisor) and the lodges are often fully booked. Unfortunately we have to turn away interested guests too often. That is why we have devised a fantastic plan to build fifteen additional identical Cape Dutch-style lodges surrounding a cosy courtyard with an Olympic-size (heated) pool. This extension of our hospitality activities will add a new dimension to a stay on the Aaldering vineyard.



HAPPY AALDERING NEWS



MAGNUM & MORE

After the success of the Magnum and Double Magnum limited edition series, Aldering Vineyards & Wines will present a sequel to the special series this year.

For the newest edition a special blend of our Cabernet Sauvignon and Merlot, also known as the Bordeaux blend, has been chosen. The Vintage 2014 is a proven full-bodied and well-rounded wine with a complex and subtle taste. This wine is ready to be drunk, but can also be stored in your wine cellar until 2025!

The Magnums and Double Magnums are packaged especially in a fitting wooden box, making them not only a nice collectors' item, but also very appropriate as a promotional gift.

AWARDS & MEDALS

Alderling Vineyards & Wines is continuously on the lookout for ways to improve and innovate. To test ourselves we take part in various prestigious competitions every year. In the past this has led to an impressive list of Silver, Gold and Platinum medals. In 2017 we have scored extensively already as well, for instance with three Gold medals in the Sakura Women's Wine Awards (Japan), no less than five Double Gold medals in the Top 100 SA Wines, a Silver medal in Monde Selection. Decanter awarded a "highly recommended" 90 points for our Aldering Estate Chardonnay. And at the SAWI Awards where three of our wines received the best possible rating: Platinum 95+. We salute our winners: Aldering Estate Pinotage 2015, Aldering Cabernet Merlot 2013, and Aldering Estate Sauvignon Blanc 2017.





SWIMMING & BUBBLES

At the request of many of our guests we have completed a spectacular infinity pool near the current lodges in 2017. This pool, with a length of no less than 26 metres, accommodates an inbuilt bubble bath as well.



WE PROUDLY PRESENT 2018



Aaldering Vineyards & Wines – Luxury Lodges is continuously looking for new customers and new markets. International trade fairs are very suitable vehicles and that is why Aaldering will definitely be present at the following wine fairs in 2018: ProWein Düsseldorf (Germany) from 18 to 20 March, WTCE Hamburg (Germany) from 10 to 12 April, Cape Wine in Cape Town (South Africa) from 12 to 14 September, and various wine fairs in Asia. Save the dates and meet us for a taste of Aaldering at one of these fairs.



The perils of Pinotage

Wine writer Neil Pendock is seen as the thorn in the side of the South African wine industry. His pen is razor-sharp, and he has a great love of wine. In this article he writes about how the South African winemakers looked on powerlessly as America's most important wine writer Lettie Teague mowed down the Pinotage in the *Wall Street Journal*. There was one person who refused to concede defeat and got on a plane to New York with two bottles of Aldering Pinotage. That man was Fons Aldering.

*D*oes Much-Unloved Pinotage Deserve Another Look? Lettie Teague wondered in her much appreciated On Wine column in the *Wall Street Journal*.

"There are very few wines I truly don't like, and only one that I've ever declared I despise. Except that wine writers are not supposed to 'despise' wines. While we can be disappointed, or crestfallen, or even seriously dismayed by certain bottlings, to 'despise' a wine is unprofessional – or so I was told by a reader who wrote recently to upbraid me after reading of my professed enmity toward Pinotage. Never mind that this particular reader also happened to be a Pinotage grower – I decided that he might have a point. Were my feelings about Pinotage really fair – or, for that matter, accurate? After all, it had been quite a few years since I tasted much Pinotage; perhaps there had been some changes in winemaking or viticulture. Perhaps there were even some overlooked gems?"

According to the newly published 1,200-page compendium 'Wine Grapes', by Jancis Robinson, Julia Harding and José Vouillamoz, 'Pinotage is either South Africa's signature red variety or its worst vinous ambassador.' I'm assuming the latter assessment has mostly to do with the trademark Pinotage aromas, which typically can include spray paint and burnt tires (although bananas and smoke have been detected as well).

The spray-paint and burnt-tire aromas are the characteristics that I particularly hated (or, rather, objected to). Apparently, Pinotage growers aren't too keen on them either, as 'Wine Grapes' says that research is under way at Stellenbosch University to determine their cause. A definitive cause has yet to be found.

[...] I purchased 24 Pinotage wines at prices ranging from \$7 to \$70 a bottle. Most of the wines were made in South Africa. I admit to approaching the tasting with some trepidation.



**Aldering
Pinotage
2011**



Would I finally find some wines to admire – or just more to despise? There were 24 possibilities for each.

The final result was mixed. Sure enough, there were aromatic clouds of rubber tire wafting from many of the wines. There were some wines marked by pleasingly smoky, earthy notes as well. The wines I admired ranged from a polished Pinot Noir-style Pinotage from Aldering to a big, rich, concentrated Pinotage from Beyerskloof, rather unfortunately called 'Diesel Pinotage' after the late Beyerskloof family dog. I was particularly relieved to have enjoyed the Pinotage from Mandela. How could I live with myself if I disliked a wine bearing the name of one of the world's greatest leaders? In fact, I wondered if Nelson Mandela himself was a Pinotage fan. If anyone could make wine drinkers around the world (and skeptics like me) love the grape, it was him. Did Mr. Mandela drink Pinotage? I asked the winery's press representative. She replied that Mr. Mandela no longer drinks for health-related reasons."

Lettie Teague, WSJ wine columnist whose surname unfortunately rhymes with "fatigue", posed a rhetorical question. "Does Much-Unloved Pinotage Deserve Another Look?" Now when it comes to the only indigenous red grape South Africa uses to make wine, Lettie has form. A dog in the fight, as they say in the Bronx.

For starters her website www.lettieteague.com boasts "she loves most wines of the world except Pinotage. She has never had a good Pinotage". But then that amusing American wine commentator who styles herself *The Hosemaster* did point out that "wine blogs are the attention-barking of lonely poodles". But...The comments of Lettie in print are serious as she has some readers (the WSJ is the largest circulation American newspaper shifting 2.4 million copies daily) and writes for an organ of record with an international website of global reach.

Lettie's failure to find a decent Pinotage came



▲
Neil Pendock South African wine writer

up at lunch later that month in 2014 at Bistro Bizerca in Heritage Square, Cape Town. A fabulous restaurant, alas now deceased. Dapper Devon Valley winery owner Fons Aldering and his stylish wife Marianne had brought along a bottle of their savoury Aldering Pinotage Blanc 2012 to accompany the *ris de veau*, scallops and pigs trotters. Fons being Fons told me with a big smile how he bombarded Lettie after her article with emailed requests for equal time.

Fons Aldering: I sent Lettie Teague an email. After three weeks I sent her another one telling her that I was of the opinion that she did not know about wine and that if she did, she should have done more research. I also told her that I thought it was not on that she did not react at all to my repeated messages, if only to send me an email telling me to fuck off, then at least I knew where I stood. Five minutes later there was a reply. "What do you want?" I wrote that I would like to have a chat with her and gave her my telephone number. She called and told me that it was indeed unfortunate that she had written such a generic and negative article, and that the chief editor had also commented on it. She asked: "Where can I buy your wine here in New York?" "You can't, but if needs be I will bring a bottle over myself," I said. "All right, Monday morning eleven o'clock in my office," she said. It was Friday afternoon. I bought a ticket and stood in front of the large building on Wall Street at ten o'clock on Monday morning, ready to go through security. Lettie turned out to be a charming lady with a lot of red hair. She told me at the end of our conversation that she wouldn't promise anything, but that she would do a new test with

"If needs be I will bring a bottle over myself." I said. "All right, Monday morning eleven o'clock in my office," she said. It was Friday afternoon.



▲
Lettie Teague wine columnist for The Wall Street Journal

the Pinotage when she got the opportunity, including the bottles I had personally smuggled through USA customs, Fons concludes his remarkable tale.

Fons's mission to Manhattan forced Lettie into some soul searching: *Were my feelings about Pinotage really fair – or, for that matter, accurate?* Aldering wines did feature in the first sentence of her new tasting notes – "The wines I admired ranged from a polished Pinot Noir-style Pinotage from Aldering..."

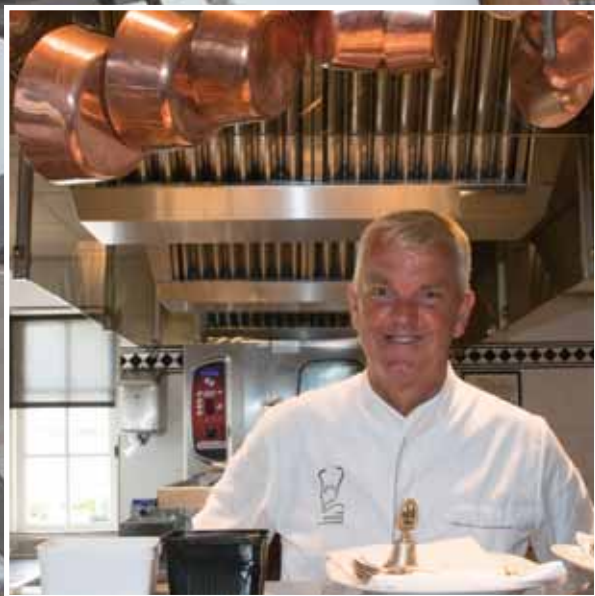
Fons had brought about a paradigm shift. And that left some red faces at the Pinotage Association who get sponsorship to promote the cultivar to the tune of one million South African Rands a year from ABSA Bank. The sound of snoring from Stellenbosch was deafening during the whole affair.

After the Fons-engineered breakthrough, the Association decided to send Lettie 20 bottles of Pinotage as the big names were not happy to be excluded from Lettie's recommended wines. "I'm not saying that the House of Mandela Pinotage that Lettie likes is bad, just generic," commented Association chairman Beyers Truter. "We're taking the Pinotage Blend Competition winners to California in May and will invite Lettie to our tastings. We'll also invite her to judge the ABSA Top Ten." Alas something that will not happen, as *WSJ* stringers are banned from accepting corporate hospitality of the type showered on predominantly UK wine bloggers by Wines of SA, the industry's spin doctors.

While South African winemakers enjoy the rounds of golf and shark cage diving outings with these flying influencers, quite whether they're worth the substantial cost to the industry is doubtful. The do-it-yourself example Fons set is a lesson for the whole industry.

If you feel strongly enough about your wine to defend its honour in person when traduced in the *Times* or joked about in the *Journal*, the investment made in time and airfares will reward you ten or one hundred fold. And it makes a good story, too.

Neil Pendock 🍷



MARTIN KRUIHOF

The sailing star chef

The old part of the picturesque Dutch village of Giethoorn is home to the two-star Michelin Restaurant-Hotel-Lodge De Lindenhof, member of the prestigious Relais & Châteaux and Les Patrons Culiniers. De Lindenhof has been high on the lists of the best restaurants in the Netherlands for years now. Meet the owners and driving forces patron-cuisinier Martin Kruithof and his wife and hostess Marjan de Jonge.

“The Aaldering Pinotage Blanc to me is the Johan Cruijff among the wines.”

*I*s this Garden of Eden for real? The answer is yes. It is situated in Giethoorn, the famous village surrounded by water, and bears the proud name De Lindenhof, after the majestic lime trees in the garden.

This is where Martin Kruithof and Marjan de Jonge settled in 1993. *Young couple is looking for a romantic location with possibilities.* That was the text of the advertisement the couple placed on the lookout for a suitable spot.

Martin: “Marjan wanted children and I wanted my own business. We started without any staff. The company has developed step by step. We got our first star already in 1996, the second one in 2005.”

THE TWO STARS ARE THE CROWNING GLORY OF MARTIN’S INVENTIVE COOKING SKILLS, BUT ARE THEY WHAT MOTIVATES HIM EVERY DAY?

Martin: “We do not think about our stars every day. We worked abroad in two- and three-starred restaurants for twelve years, so these stars are part of our lives. De Lindenhof means peace and quiet, space, quality, nature and personal service for us. You are a family guest. You are not dining at De Lindenhof, you are visiting Martin and Marjan. Simple and homely, informal two-starred, that’s how I describe it.”

IS THIS PERSONAL SERVICE ALSO EXPRESSED IN THE ARRANGEMENTS YOU OFFER? A TRIP IN A DINGHY OR A DAY SAILING ON THE LEMSTERAAK WITH MARTIN?

Martin: “Yes, but by taking our guests on a trip you create the opportunity to get to know each other and in that way a stay in our hotel becomes a truly pleasurable experience. Our location in the Nationaal Park Weerribben-Wieden sets us apart. We are not a city restaurant, we offer a nature experience, with the added bonus of a sailing trip. You can look upon it as an educational trip. I provide information about everything and anything we come across on the way, and of course I tell our guests about the food they are enjoying in the meantime. After the sailing trip we take our guests for a visit to the vegetable garden De Lindenakker, where we also keep our chickens and have our own greenhouse. There they can see exactly what our dishes are made of.”

IT HAS GIVEN YOU THE NICKNAME “THE SAILING CHEF”.

Martin: “We follow our passion and offer our guests various choices. Most people imagine themselves to be in paradise here. And I understand that. What can be more wonderful than dining in the garden on a beautiful summer’s evening after a day spent exploring the

impressive countryside? But in the end it comes down to the fact that we want to excel in everything we do. With our suites, the kitchen garden, the twelve-course breakfast, our own book *Een hele goede morgen (A very good morning to you)* and our wine list, which gives pride of place to Aaldering wines.”

WHY DID YOU CHOOSE THE AALDERING WINES?

Martin: “Emotion and quality. We have known the family for years now, we have visited the estate in South Africa. I think it is fantastic that they set up a wine estate. And that they subsequently made it into the success it has become. I take my hat off to them.”

Marjan: “The Sauvignon Blanc and the Pinotage Blanc are our favourites... and as for the red wine, the Cabernet-Merlot. The Lady M is also splendid, by the way. I admire the way they are putting the wines on the map all over the world.”

Martin: “The Pinotage Blanc has a number of talents for me. I call it the Johan Cruijff among the wines! You can serve it with a number of dishes, it’s multi-talented, just like the football player Johan Cruijff in the old days.”

THE PURE, HIGH-QUALITY AALDERING WINES GO WELL WITH YOUR COOKING STYLE?

Martin: “Yes, very well. My cooking style is pure. What you see is what you taste. When I serve pigeon in a sage sauce, pigeon and sage is what you taste. That’s it. On my plates you will not find a tidal wave of tastes, no decoration that serves no purpose. A dish is very tasty first, how it looks comes second.”

The authentic restaurant with its beamed ceiling, small windows and oak floor exudes an air of homeliness. The striking paintings are made by local artists and by Theo Broeren, the Dutch painter of the merry scenes who lives in Oss. Again the catchword is personal.

WHAT DO GUESTS ASK YOU MOST OFTEN?

Martin and Marjan with one voice: “Will your children take over in the future and do you also cook at home?”

AND THE ANSWER?

“We never eat at home. And the children should make their own way in life.”

DO YOU HAVE A FAVOURITE DISH?

Martin: “I like most things as long as they have been prepared well. The quality of your product determines your success. The old-fashioned art of cooking is what makes my métier so much fun.” 🍷



Aaldering Estate Pinotage Blanc 2017





BUSHMANS KLOOF

Picture perfect

The Cederberg Mountains rise up from the South African open plains in dramatic fashion, forming steep rock walls divided by a succession of deep ravines. Five-star Bushmans Kloof Wilderness Reserve & Wellness Retreat is a place of ancient and untamed beauty, unlike any other.

This extraordinary haven, situated in the foothills of the Cederberg Mountains, just 270 km from Cape Town, is the ideal wilderness getaway to escape, restore and relax. This South African Natural Heritage Site is a natural playground for those who want to reconnect with their inner selves and the essence of life, with wide, open plains, mystical rock formations, crystal clear waterfalls, and an abundance of flora and fauna. Guests can discover the wonders of nature, choose from a vast range of outdoor activities, or do absolutely nothing but inhale the beauty, and succumb to the peace and tranquillity.

AWARD-WINNING WINE MENU

Bushmans Kloof (1996) is a member of Relais & Chateaux and was voted no. 3 in the Top Resorts of South Africa in 2016. Their wine list has been awarded the “Diamond Award for Best Wine List” by Diners Club Wine List Awards for the 18th year running.

Aaldering Vineyards & Wines – Luxury Lodges is therefore very proud to be on that acclaimed list with their Estate wines.

Wining & dining is one of the true joys and at Bushmans Kloof. Each meal prepared by executive chef Charles Hayward and his team makes full use of the fresh produce from the lodge’s own organic gardens, and from the surrounding farms and local suppliers. So, might you stay at Bushmans Kloof after your visit at Aaldering Vineyards & Wines – Luxury Lodges, you do not have to miss out on your favourite wines that will combine perfectly with the extraordinary dishes you will be presented with.



Aaldering
Estate
Shiraz
2015



PERFECT PARADISE

The evenings are magical, as the starlit sky reveals the mystical silhouettes of the rock formations. Delicious drinks are served at sunset, either in the reserve or at the River Boma, and after a sumptuous dinner one can reflect on the wonders of the universe and give thanks for a perfect day. Bushmans Kloof is famous for its “extraordinary dining” – an unforgettable experience of food, wilderness and life. All in perfect harmony with an unbelievable setting. How about a romantic dinner, table for two, set and ready in one of the sparkling river pools? With your feet in the water and your heart bursting with romance and the stars your only witness. And maybe that bottle of Aaldering Estate Shiraz?

BODY AND MIND

Bushmans Kloof offers breathtaking views of the timeless sun-baked mountains. Built in the grand style of the finest wilderness lodges, with an eclectic combination of ethnic and South African colonial art and furnishings, everything has been created with comfort, beauty and luxury in mind. The Spa is a sanctuary, a place of holistic healing where you can restore your feeling of well-being and where your spirit, mind and body can truly let go. Where soothing and restorative treatments are given, using unique products made from indigenous rooibos, flowers and plants. The setting against a backdrop of magical wilderness, rugged mountains, sacred rock art and abundant wildlife is therapy itself. Merely staying here induces a feeling of calm, relaxation and rejuvenation.



Unforgettable
experience
of food,
wilderness
and life





Previous page: Bushmans Kloof riverside boma Left page: Bushmans Kloof Top: Bushmans Kloof Spa
Under left: Refreshments at Makana Under right: Bushmans Kloof Supreme Suite ▲

SO MUCH TO ENJOY

On arrival guests are welcomed by the friendly staff who take great pride and pleasure in providing unparalleled service, with an ethos of *"No request is too large, no detail too small"*. For guests seeking peace, quiet and total rest, Bushmans Kloof is the ideal escape for doing absolutely nothing. The lodge has four beautiful swimming pools, where guests can just lie back, read, enjoy a reflexology treatment or take in the beautiful vistas and views of the gardens surrounding the lodge. For those who prefer some action, a nature drive looking for the endangered Cape Mountain zebras (current recorded numbers total only 2,790 worldwide) or other wild but "friendly" animals that roam the plains, like eland and bontebok, is on offer.

SAN HERITAGE

A South African Natural Heritage Site, Bushmans Kloof is home to many exceptional Bushman rock art sites.

Bushmans Kloof (1996) is a member of Relais & Chateaux and was voted no. 3 in the Top Resorts of South Africa in 2016.

The San, South Africa's earliest inhabitants, roamed this region during the Later Stone Age and today are recognised as one of the oldest civilisations of mankind. Within the reserve's boundaries are over 130 remarkable Bushman (hence the name) rock art sites, providing guests with the opportunity to observe and learn about some of South Africa's greatest national treasures. These ancient sites, located under overhanging cliffs and in rocky shelters, have been meticulously preserved and recorded, making them some of the finest examples of rock painting in all of South Africa.

Standing at this site, it's easy to see why the indigenous San people deemed the surrounding rocks the ultimate canvas for telling their story, and why tens of thousands of years later visitors come to Bushmans Kloof to learn about these ancient people and immerse themselves in the rugged beauty of the mountains. Only to describe them it all as picture perfect. 🌿



Zelda la Grange

NELSON MANDELA'S GIRL FRIDAY

Nelson Mandela died on 5 December 2013. South Africa may have come to terms with his demise, but memories of the icon in the fight for freedom who would have been a hundred years old in 2018 are still vivid. Not a day goes by for his personal assistant Zelda la Grange when she does not remember Khulu, as she called him. She wrote a book about her memories, *Good Morning, Mr. Mandela*.

Zelda la Grange still travels all over the world to share her memories of Nelson Mandela. She does book signings, holds talks and takes care in this way that the memory of the man who literally changed her life is kept alive forever.

When she was a young girl and a teenager absolutely nothing pointed to the fact that La Grange (47) would ever be the right-hand woman of the man who until 1990 was reputed to be enemy of the state number one. "I grew up in Pretoria North, more or less the most conservative part of our administrative capital, and during the height of apartheid," she tells me. "My parents were not at all interested in the fight against the apartheid regime. We simply did not discuss it. Moreover, the media were controlled and manipulated by the authorities, and we had an easy time being a white Afrikaner family. That is why we made do with the one-sided news which was dished out." No critical questions were asked at the La Grange home about apartheid in general, or about Mandela in particular. "It did not particularly interest me, despite the fact that I loved our black housekeeper dearly, and looked upon her as my second mother," says Zelda. "I knew nothing about Mandela and cannot remember that anyone at home ever mentioned his name. The first time I heard about him, was on the day of his release in February 1990. My father thought of Mandela as a terrorist. He predicted a grim future for South Africa and notably the white population, once Mandela had been set free."

Zelda has often felt guilty about her disinterest in repression, and the social, emotional, political

and economic impact of apartheid on the majority of her fellow South Africans. "While my black contemporaries did ask critical questions and risked their lives for freedom, I really only started thinking about things when I was much older," she tells me. "I was so naive. I wish now that I had asked critical questions as a young adult." She recounts how the interest in her country, its history, the consequences of apartheid and the fight against oppression was only fuelled in the nineties. "After the first free elections in 1994, I decided to apply for a job as a government typist. I eventually ended up under the wings of Mandela's secretary. Although I indirectly worked for the president, I did not expect to meet him. Mandela was a busy man and moreover I was only a typist."

MEETING MANDELA FOR THE FIRST TIME

Zelda was scared witless when she ran into Mandela two weeks after starting to work in his office. "It was sometime in October 1994. His greeting was in Afrikaans, my mother tongue and the language of his previous oppressors. His eyes were kind, his smile was warm. There I was, with all my prejudices, facing the man who was looked upon by my family as a terrorist. And precisely this man greeted me in my own language and wanted to know how I was – me, an Afrikaner woman. I burst into tears. I felt responsible, I was sad, and I felt guilty. Before he walked off, he said that he hoped to speak to me again. I was convinced that that would never happen."

Contrary to her expectations however, the bond between the two gradually strengthened. "When he walked past he stopped for a chat, often in Afrikaans," she tells me. "In the meantime I became more and more curious about the past. I started to ask many questions and struck up conversations with people who were involved in



the fight against apartheid. I wanted to know what had happened and what role my people had played. I wanted to get to know the true South African history.”

Thinking about that time brings a smile to her face. “The atmosphere in the office was always happy and upbeat. Everybody was optimistic and full of energy. Everybody was allowed to be themselves,” she says. “It was not formal at all. Of course there were rules and we had to stick to protocol, but it was reasonably informal. It was a special time.”

PERSONAL ASSISTANT

Five years after first meeting South Africa’s first democratically elected president, Mandela asked La Grange whether she would like to become his personal assistant after his retirement in 1999. “I had been working closely with him for the past two years by then,” she tells me. “That first day after the elections in 1999, which was also the first day of Mandela’s retirement, was fraught. The government infrastructure we had used for years and years, was no longer available to us. We did not have any spokespersons, no office, absolutely nothing. We had to build everything up from scratch. In the meantime we spoke to the whole world; from day one of Mandela’s retirement the phones didn’t stop ringing. I don’t know how we managed sometimes. It was a crazy period.”

Mandela’s ideal of a multiracial South Africa had to be clearly visible in the ethnic diversity of his staff. La Grange became his personal assistant and later his confidante. “He recognised my dedication and my loyalty. He needed someone who devoted themselves one hundred percent to the job. Because I was only 24 at the time, I had the energy to be there for him 24/7.” Zelda arranged his working visits, his finances, kept an eye on his health and maintained contact with government leaders and politicians.

She feels privileged to have been part of the life of one of the most remarkable people of our times and cherishes that special time. “Those special private moments when it was just the two of us, made it so extraordinary. At breakfast or dinner he often spoke of his youth and his imprisonment. He regularly spoke very openly about his time on Robben Island anyway, the isolation and the loneliness,” she tells me. “Everybody probably agrees that to spend 27 years in prison is terrible. Not many people realise however how difficult it was to have no privacy at all for 27 years, to have to spend the

cold winters alone in a concrete cell, to not be allowed to see your family.”

Although La Grange’s parents were not very interested in her work and her special relationship with Mandela in the beginning, their attitude changed over the years. “At a certain stage Madiba asked me to look for someone willing to plant trees around his private residence in Qunu. My father offered his services,” she tells me. “That was exceptional. It was my father’s gesture of reconciliation towards Mandela. In the end he was inconsolable when Mandela died, and couldn’t come to the phone. This illustrates the kind-hearted influence Mandela had on the people around him. He taught me important lessons about respect and integrity. He took racism out of me.”

Mandela has often been accused of being too kind, especially to the white South Africans. Zelda sits up. “He was indeed too kind to me, but I am more than willing to believe that he was proud of how he changed my unremarkable life. He often said that if you changed the life of just one person and made it better, you had done your duty. He has not only changed my life, but that of millions of others. Who would have thought that I would walk hand in hand with an idol like Bono, as happened during Madiba’s funeral? He did a lot more than could ever be expected of one person.”

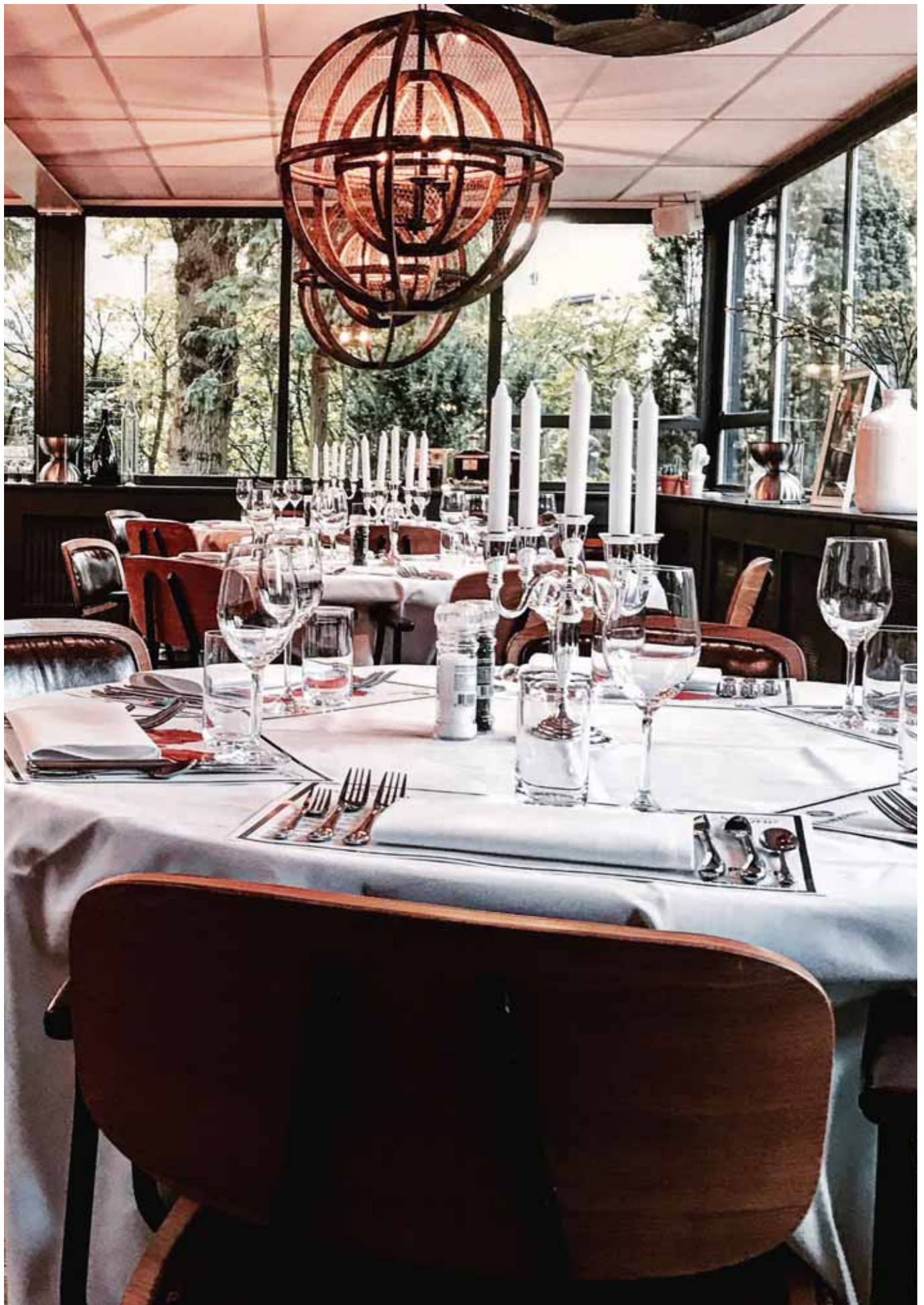
“His sense of humor and the fact that he looked for balance in every discussion,” she says when asked what she misses most after she has had to say goodbye to the man with whom she shared twenty years of her life. “The peacemaker. He always tried to hand you the olive branch and always found a way to unite people. That is what I miss. Good Morning, Mr. Mandela is my tribute to Khulu, as I always called him, which is short for Tata um ’khulu, meaning grandfather. He called me Zeldina.”

DID MR MANDELA LIKE WINE?

“O yes, before he had to give it up because of his fragile health. I remember the first lunch at his home. He drank wine then. I did not dare do that, I was still too nervous at that stage. Later I found out that Khulu preferred to eat at home. He used the time before meals to tell stories. From the moment that Graça Machel entered his life, the sun seemed to shine again for him. I realised then how often he must have sat alone. How lonely a large part of his life must have been for him.” 🌸

He was indeed too kind to me, but I am more than willing to believe that he was proud of how he changed my unremarkable life.







World-class wine buyers



From 1970 Fourcroy Netherlands has been an importer of wines from all over the world. An important player in the field of distribution to the catering industry and wine shops.

The company became part of HANOS international catering wholesalers in 2011. Fourcroy and HANOS are also the exclusive distributors of the Aaldering wines in the Netherlands. Time to talk to Ginger de Boer, marketing and brand manager and passionate wine professional, about this mutual preference.

Aaldering bottles are prominently displayed in Het Proeflokaal, the stylish new addition to the Bussum headquarters. Ginger de Boer is talking about Aaldering wines, what else!

WHAT IS THE SYMBIOSIS BETWEEN FOURCROY, WORLD-CLASS WINE BUYERS AND AALDERING VINEYARDS & WINES?

“First and foremost there is of course the recognition of quality. We very seldom add wineries to our portfolio. Aaldering is such an iconic winery, however, that we did want to represent them. The owners are involved 100 per cent in the whole process and even give their names to the wines, Dutch people owning a wine

estate in South Africa who have created a very strong concept. It is then my duty to showcase the wines. I especially like the Aaldering Pinotage Blanc. I can take my customers by surprise with a special wine like that, I can create affection for a winery and I can then seduce the customers into wanting to serve the whole range. Moreover, I admire the high quality of the Aaldering Pinotage, it really has the wow factor. But all their wines are fantastic, pure, the way they should be. And they have a lot of potential.”

WHAT MAKES WINE INTERESTING FOR YOU?

“I am very interested in wine-food pairings. I really feel the sommelier has added value here. Why does a specific wine go well with a dish? This is a very interesting question. Pairing wine and food is popular in the Netherlands and interest is growing in South Africa, but it is not common practice in other parts of the world. Looking at the Aaldering wines for wine-food pairing, I think the Aaldering Pinotage Blanc is unique. It is versatile, goes well with often difficult dishes and suits the popular Asian kitchen. That is also true for the Lady M, by the way.”

HOW DO YOU VIEW THE CHANGES IN WINES WITH THE EMERGENCE OF THE NEW WORLD WINE COUNTRIES?

“With the emergence of countries like Chile, Argentina, and later New Zealand, the United States, Australia and South Africa we have had to start dealing with very distinguishable and aromatic wines. Wines rich in (fruit) taste, with a lot of primary aromas. In New Zealand that means gooseberries, in Chile much more bay leaves and liquorice. The New World is good at giving character to certain grape varieties. For me it is interesting to organise tastings showcasing various grape varieties, as for instance: Sauvignon Blanc from New Zealand, Chardonnay from California, Pinot Noir from France, Malbec from Argentina and Pinotage from South Africa. The Aaldering Pinotage was also the wine which made it clear to us that we would like to look after their exclusive distribution. A fantastic wine.” ☼



**Estate
Pinotage
2015**





PIERRE HENDRIKS

Le Bon Vivant

Chef patron Pierre Hendriks aims to surprise his clientele, but at the same time is very aware of the high standards that are expected from a restaurant of Le Bon Vivant's reputation in the food and wine capital of South Africa, Franschhoek.

Set in a converted house in central Franschhoek, on 22 Dirkie Uys Street, the atmosphere at Le Bon Vivant is homely, elegant and relaxed, while reminiscent of contemporary French restaurants.

The glass wall allows you to see Pierre Hendriks and his team at work.

Absolute concentration can be seen on their faces. They are busy making the culinary dreams of the guests come true, who often come from far and wide to be pampered by the Dutch chef and his team.

Many of these guests are steered in the direction of Franschhoek by Aaldering Vineyards & Wines – Luxury Lodges in Stellenbosch.

Aaldering and Hendriks have found common ground in their striving for perfection, class and pure quality. It is therefore not surprising that the Aaldering wines have managed to secure a special place on the wine list, which is otherwise dominated by Franschhoek wines.

CHEF'S CHOICE

Hendriks: "Three years ago we put the Aaldering wines on our wine list. Until that moment I only served Franschhoek wines. Aaldering wines are the exception. We also serve their wines by the glass and that is enormously successful, although I had my doubts at first. We added a story about Aaldering on the wine list, storytelling as they call it these days. In that way I made it a chef's choice. And I have to say that the Aaldering wines – especially when sold by the glass – are chosen more often than the Franschhoek wines. Particularly the Dutch prefer to drink Aaldering wines, because they are familiar with the name."

WHICH AALDERING WINE DO YOU PREFER?

"I like drinking white wine, especially after work. My preference is certainly for the Aaldering Estate Chardonnay. I really think it is very good, as are the Sauvignon Blanc and the Pinotage Rosé. All Aaldering wines, I must say, are simply excellent. Even Franschhoek winemakers who regularly come to the restaurant agree with me. I also like the look and feel, the shape of the bottle, the label. Everything oozes class and quality."



**Aaldering
Estate
Chardonnay
2017**



THE ART OF FRENCH CUISINE

Pierre Hendriks – born and raised in North Limburg (a province in the south of the Netherlands) – is famous for the way he makes 'paintings' of his dishes. He started cooking at the age of 15, and after working in Michelin-starred restaurant kitchens in the Netherlands for ten years, he decided to settle in Franschhoek while on a holiday in South Africa in 2001. His profound understanding of the art of French cuisine forms the basis for Le Bon Vivant's modern interpretation of classic dishes. "My training in classic French kitchens still provides the basis for my recipes today. It is my love and understanding of French classic recipes and techniques that inspire me to cook modern dishes, often with an unexpected twist, but always with bold flavours, combinations and impeccable presentation."

FOOD AT LE BON VIVANT IS AN EXPERIENCE. PASSIONATE ABOUT PALATE PERFECTION AND IMPECCABLE PRESENTATION AS YOU ARE, IT MUST BE A TOUGH JOB TO BRING PERFECTION TO EVERYTHING YOU DO, EVERY SINGLE DAY.

"It raises the bar for any kind of chef, but in particular for a chef that strives to make an artistic impression on a diner's plate," Pierre admits with a smile.

UNTIL THIS YEAR HENDRIKS HAD FAMOUS NEIGHBOURS LIKE DUTCH MARGOT JANSE OF THE TASTING ROOM AND REUBEN'S, OWNED BY SOUTH AFRICAN CHEF REUBEN RIFFLE. IN WHAT WAY IS LE BON VIVANT DIFFERENT?

"I think because of the hospitality and maybe the typical Dutch 'gezelligheid', cosiness. My restaurant is informal, I did not choose for the Michelin-star allure. But the quality of my dishes does reflect that."

DO YOU HAVE A FAVOURITE DISH?

"My mother's home cooking, endive mash with bacon." 🌿



The gems of the Garden Route

When you take a trip down the N2, between the Western and Eastern Cape, you'll discover one of South Africa's best-kept and most admired secrets: the famous Garden Route. Discover our hidden gems and enjoy the wonderful landscapes from Cape Town all the way to Plettenberg Bay.





▲ Buffelsdam Country House



H

aving stayed at Aldering Vineyards & Wines - Luxury Lodges your spirits and expectations will be high. We will try to make you feel even better by presenting you with the highlights of the Garden Route, one of the most talked about areas in South Africa. Take your pick and have a look at our hidden gems and, most important of all, enjoy the breathtaking landscapes...

LUNCH AT TREDICI SWELLENDAM

A great half-way stop between Cape Town and the Garden Route towns of Knysna and Plettenberg Bay, Tredici is conveniently situated just off the N2, and is known for its artisan bread.

WHALE WATCHING IN WITSAND

While Hermanus is widely accepted to be the whale-watching capital of South Africa, the coastal hamlet of Witsand is an excellent alternative. In fact, it is known as the coastline's official Whale Nursery, as pods of southern rights gather to mate and calve between July and November every year. Various elevated lookout

Fynbos-infused gin? Yes please!

points are dotted along the shore, offering expansive views of the sheltered San Sebastian Bay. Witsand is located about a 45-minute drive from the N2 turnoff just after Swellendam. While you can follow the metalled road all the way into the town, we suggest a little detour via Malgas to take the ferry across the Breede River.

FYNBOS-FLAVOURED GIN – STILBAAI

Fynbos-infused gin? Yes please! Located on the banks of the Goukou river, close to where it meets the Indian Ocean in Stilbaai, Inverroche is a progressive craft distillery producing a range of uniquely South African spirits, using rare hand-harvested wild Fynbos botanicals. While they are best known for their gin, they do also produce spiced rums and liqueurs. They offer daily distillery tours during which you will get to meet Magnanimous Meg, the custom-made, wood-fired copper pot still used to produce their legendary spirits and, yes, they do gin tastings too.

GOLF GALORE – GARDEN ROUTE

As soon as you get to Mosselbay you can hear



▲
Top: Captain of
your own holiday in
Knysna
Below: Gondwana
Game Reserve

your clubs starting to rattle with excitement. Pinnacle Point, dubbed the 'Augusta Bay of South Africa' in Mosselbay, the courses at Fancourt (home of South African legend Branden Grace), nearby Oubaai where Ernie Els spends his family holidays, the clifftop course of Pezula, Jack Nicklaus' signature course Simola in Knysna and last but not least Goose Valley, slightly further down the coast and one of Gary Player's designs. And these are just the estate courses. Do you have a few extra days to spend? Every town and municipality has its own municipal golf course as well, which gives you the opportunity to meet the local golfers and enjoy true South African camaraderie and hospitality in the 19th hole.

ROUTE 57 – MOSSELBAY

Louis Oosthuizen, another great South African golfer, is from Mosselbay. 57 is his personal record at his home course, the Mosselbay Golf Course. He named his restaurant after it. Don't expect to meet him there in person as he will most probably be travelling the world, but do expect some exceptional dishes on the menu...

Guests can now indulge in a Wellness in the Wilderness break

WELLNESS IN THE WILDERNESS

In keeping with travellers' growing concerns with health and wellness, the five-star Gondwana Game Reserve has opened a new bush spa. Guests can now indulge in a Wellness in the Wilderness break, combining a traditional safari experience with therapeutic African spa treatments.

SERENDIPITY – WILDERNESS

Part of the Serendipity Restaurant & Guesthouse, this boutique restaurant recently won the World Luxury Restaurant Award for the second year in a row, after winning the American Express Platinum Fine Dining Award every year during the eight years prior to that. Exquisite fine dining on the banks of the Touw River.

DISCOVER KNYSNA

Explore the tourist spots but also the hidden gems of Knysna on foot or by bike. Or a bit of both. Anne and Mandy will expertly guide you through the fascinating history of the town, elegantly situated on the shores of the Knysna Lagoon, overlooking the Knysna Heads.



▲ Top: The rocky coastline Under: Café Gannet in Mosselbay Right: Tsitsikamma NP

Although there are suggested stops, each tour will be tailor-made to your personal interests and time constraints.

SAILING CHARTERS – KNYSNA

Different operators offer different sailing experiences on the Knysna Lagoon and onto the Indian Ocean (weather and waves permitting). Springtide Charters offers an exclusive sailing charter for groups of max. twelve people. Take your loved one on a sunset cruise, which includes a glass of sparkling wine and a delicious snack platter. The Featherbed Co.'s catamaran *Heads Explorer* takes up to thirty people, and offers drinks on board as you sail into the sunset... Captain of your own holiday? Rent a wonderful five-star houseboat with Knysna Houseboats and let time float by.

EAST HEAD CAFÉ – KNYSNA

An all-time favourite at the foot of the Eastern Head, overlooking the entrance of the Indian Ocean into the Knysna Lagoon, as the estuary is

locally known. A superb setting, especially if you are lucky enough to get a table at the end of the outside terrace.

EMILY MOON – PLETTENBERG BAY

Located between Knysna and Plettenberg. An African experience as far as the eclectic décor is concerned. Set high up on the river bank, overlooking the fertile valley and river below, the setting of Emily Moon's restaurant matches its superb kitchen.

WINE TOURS – PLETTENBERG BAY

Off the beaten track, along dirt roads, set in the rural areas surrounding Plettenberg Bay, one does not expect a wine region to be reckoned with. However, over the last decade a myriad of boutique wineries have planted their vines, grown their grapes, and collected their awards... Some of the wineries offer cellar tours, some offer a wedding/conference venue, some offer daily lunches. Best you take a guided tour of the region, so you can experience all it has to offer!

Take your loved one on a sunset cruise, which includes a glass of sparkling wine and a delicious snack platter:



Top left: The Views in Wilderness Top right: Enjoying the spa at the Garden Route Game Reserve Below left: The Trogon House in Plettenberg The Crags Middle: Surval Boutique Lodge

BRAMON WINERY – THE CRAGS / PLETTENBERG BAY

Caroline and her husband Peter started Bramon Winery almost twenty years ago, and it can no longer be classified as a ‘hidden’ gem. But a gem it still is! Set literally between the vines, this unique restaurant serves a tapas-style menu in keeping with the casual atmosphere. Bramon is the first estate this far east of the Western Cape and has broken new ground by pioneering vineyards in the Plettenberg Bay area. Pushing the boundaries of winemaking with their award-winning non-traditional and traditional Methode Cap Classique bubbly and still wines and garnering many national and international awards, Bramon has paved the way for a new wine route. Bramon’s success has brought a plethora of new vineyards to Plettenberg Bay where Peter Thorpe hopes to create a “Sparkling Wine Route” – adding yet another facet to the Jewel of the Garden Route.

Tsitsikamma is a Khoisan word meaning ‘place of much water’.

TSITSIKAMMA NATIONAL PARK

Tsitsikamma is a Khoisan (early inhabitants of the area) word meaning ‘place of much water’. The park is famous for its rocky coastline with spectacular sea and landscapes, a remote mountainous region with secluded valleys covered in mountain Fynbos and temperate high forests, with deep river gorges leading down to the sea.

Can we recommend hidden gems to stay at that will meet your expectations, after being spoiled at Aldering Vineyards & Wines – Luxury Lodges? Yes we can. How about the historical De Kloof Luxury Boutique Hotel in Swellendam. The Views in Wilderness with unrivalled ocean views or the Kurland Hotel, Trogon House and Buffelsdam Country House in The Crags. They will all add to the magical experience of discovering the beauty of the Garden Route. 🌿





ROOIBOS

The red gold

Rooibos is a world-famous and typically South African product. But what does rooibos tea look like and where does it grow?

Rooibos is not a tea but a fynbos plant which only grows in South Africa's Western Cape and feels most comfortable in poor, dry soil. The best quality rooibos is picked in the rugged Cederberg mountains in the area surrounding an isolated

village called Wuppertal, where time seems to have stood still.

The indigenous inhabitants of South Africa, the Bushmen – also called the San – found out that they could produce a nice-tasting drink with the needle-like leaves of the *Aspalathus*

Nowadays rooibos tea has become one of South Africa's main export products

Linearis. The Cederberg mountains turned out to offer the most favourable climatic conditions for the little plant: in winter temperatures will be as low as freezing point, and in summer it can be as hot as forty degrees Celsius. Combined with the fresh mountain air and the fact that the area does not get a lot of rain, the Cederberg mountains region produces the best rooibos in the world to this day, according to those in the know.

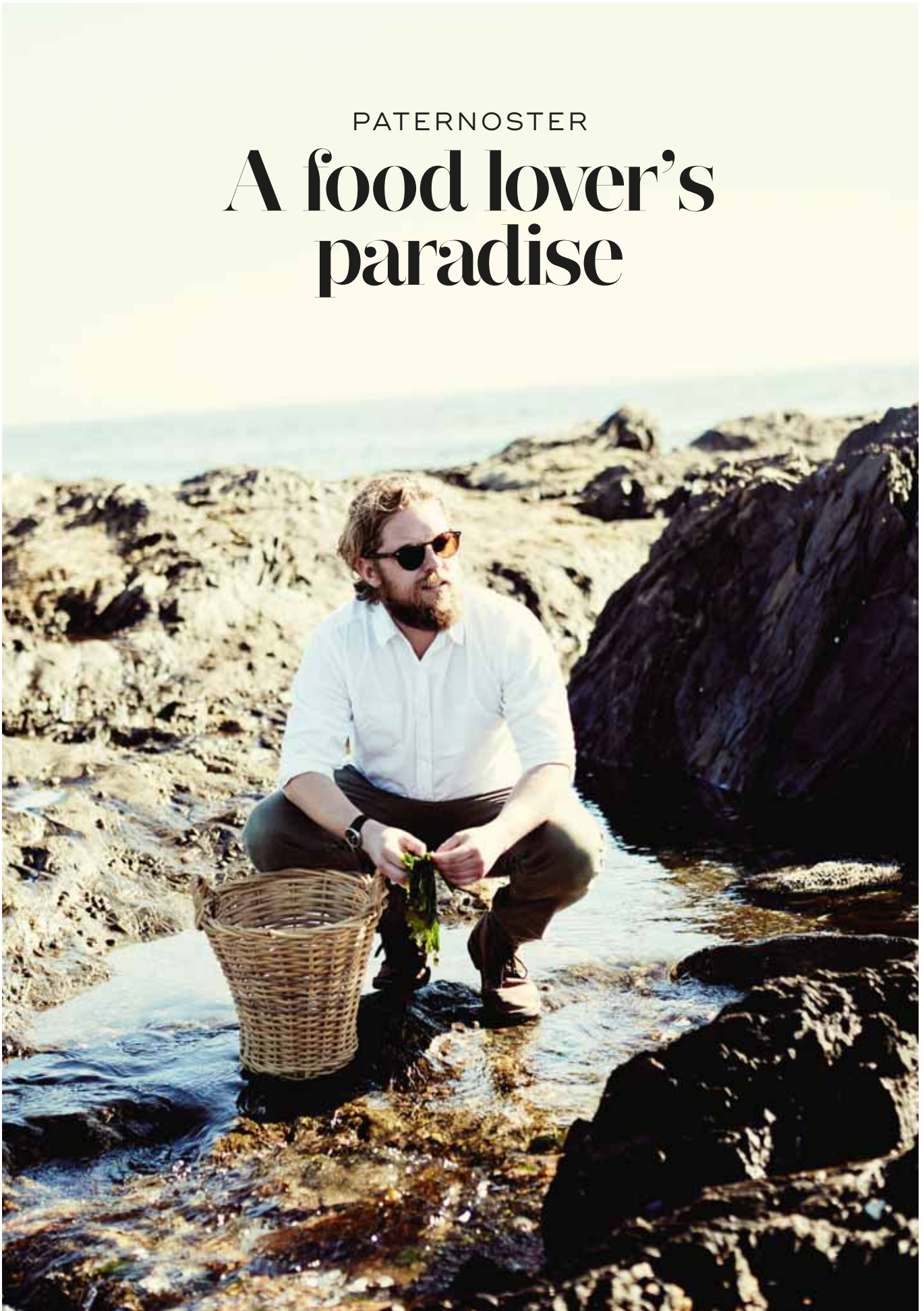
THE PROCESS

The San also developed the best method to produce rooibos. They first chopped down the bushes, then bruised the branches with hammers. Subsequently, they stacked up the rooibos (the red bush) to ferment the leaves, after which they dried them out in the sun on the "droogveld" (drying field). The plant then obtains its striking red colour.

In principle, the traditional way of processing rooibos has not changed much, although the technique has of course been refined and mechanised in the course of time. Nowadays rooibos tea has become one of South Africa's main export products. 🌿

PATERNOSTER

A food lover's paradise









Previous pages: Kobus van der Merwe cooking with his freshly found products Page left: a Reuben's signature dish This page: The proud owners Arnold Hoon and his wife Annalise of the ah! guest house

Of all the coastal towns on the West Coast, Paternoster is the postcard-worthy jewel. Featuring whitewashed old fishing cottages and a growing number of well-known eateries, during the summer months it attracts both foreign and local visitors willing to make the two-hour drive from Cape Town.

If you have stayed at the Aldering Luxury Lodges and visited the spacious tasting room, you might have wondered where the outstanding paintings with the whitewashed houses, the gaudily painted fishing boats that rest on the main beach and the flowers come from. The answer is: Paternoster, one of the oldest fishermen's villages in the country.

ENJOY LIFE TO THE MAX

They say the name Paternoster – our father – was derived from the prayers of the many sailors that saw their boats shipwrecked on this part of the coast.

The village that is often compared with the grand chic of the French city Saint-Tropez boasts bold rock formations reaching out into the ocean, with calm blue waves rolling gently

**Paternoster:
one of the
oldest fisher-
men's villages
in the country.**

onto the sandy shores. In the far distance you can see the neighbouring West Coast National Park with its unrivalled fynbos vegetation. In Paternoster you can practice the wonderful art of doing nothing. This is a place for quiet contemplation, long walks, and for enjoying great food and wines. Because, for some reason, a few of South Africa's top chefs decided to create a food lovers' paradise, here on the shores of the Atlantic.

WHEREVER I LAY MY HEAD...

According to the Aldering family, the best place in town to stay is ah! guest house. They do a superb breakfast, have a wonderful menu and have the Aldering wines on the wine list. ah! guest house consists of a unique four-star guest cottage, well positioned and in close prox-

Hyper-local,
considered,
heritage, slow,
seasonal
Strandveld
food served
here

imity to the beach... beautiful blue sea and sunny skies during the summer, a sea of blooms during the flower season, red wine (yes, we did already mention Aaldering) and an indoor fireplace to keep you cosy during the rainy season. It is here you can experience true Paternoster and West Coast hospitality. ah! guest house is uniquely created around exquisite food, is filled with original art and reflects the personalities of its owners, the former actor couple from Johannesburg, chef Arnold Hoon and his wife Annalise... warm, colourful, lived-in and comfortable





◀
Left page top: Restaurant Gaaitjie
Left page below: The white houses
of Paternoster This page: Reuben
Riffel presenting the famous West
Coast mussels

without compromising on style and creativity. “The local saying goes: You don’t choose Paternoster, Paternoster chooses you. We were fortunate,” says Arnold. Please keep that in mind, when you have to decide on your room. Will it be the ooh la la!, the aah!, the oooh!, the mmmh! or the ahaa! suite?

THE PATERNOSTER CULINARY GEMS

Apart from Voorstrandt a bit further down in the village, also on the beach, you will find Gaaitjie (Little Hole), with wonderful views of the sunny beach, the fishermen’s boats and the ocean. The chef of this restaurant is Jaco Kruger. He made his career in The Saxton – the leading lady of the Johannesburg luxury hotels. A few years ago he decided on a change of scene and started cooking in a humble fisherman’s house at the beach.

Reuben Riffel is considered one of the toptop chefs in South Africa. He, the coloured guy from a very poor background, became the proud owner of four well-known and prestigious restaurants, in Franschhoek, Robertson, Cape Town and Paternoster. Reuben likes to tell his clientele that the first restaurant he entered was a Wimpy’s. Reuben’s cooking is best described as basic and tasty, with a South African twist. And most important: the use of only fresh ingredients.

SEAFOOD AND OTHER AMAZING STUFF

Also at Sampson Street, Wolfgat is the latest asset in town, a beautiful heritage cottage by the seashore, owned by Kobus van der Merwe, an award-winning chef and former culinary journalist. Seven years ago, bored and seeking a challenge, he left Cape Town to help his parents run their country store of collectibles in Paternoster, Die Winkel, selling homemade jams, bread, cookies, old-fashioned sweets and special treats. He took over the eatery in the back of the shop, Oep ve Koep. It did not take long before the blackboard in front of the stall proclaimed his cooking manifesto: “Hyper-local, considered, heritage, slow, seasonal Strandveld food served here”.

Kobus brings to the two restaurants local veld food that is either newly discovered or has been ignored for generations.

So... When you are a food, wine and ocean lover, please do consider a visit to this culinary paradise. If you are not sure if the wines being served will be to your liking, you can always bring a bottle of your favourite Aaldering wine along. And do remember next time you see the paintings at the Aaldering estate: it’s heavenly Paternoster you’re looking at. 🍷



Reuben Riffel
is considered
one of
the toptop
chefs in South
Africa.

Tasting notes

AALDERING ESTATE SAUVIGNON BLANC 2017

A lively combination of kiwi, lime, Cape gooseberry and green fig aromas followed by a sweet entry to the mouth and a rounded taste on the palate with a hint of oak that creates a wonderful sensation when savoured.

Already drinking beautifully but will cellar and mature well for another three to five years.



AALDERING ESTATE PINOTAGE ROSÉ 2016

Violets, strawberries, honeydew melon and vanilla offer a true image of this misty pink Pinotage Rosé. The natural acidity in combination with fermentation in French oak barrels preserves the freshness and offers a lingering aftertaste.

Already drinking beautifully but will cellar and mature well for another five years.



AALDERING ESTATE PINOTAGE BLANC 2017

This rare variety of Pinotage boasts a medley of pomegranate, blood orange, strawberries and guava and offers an intrinsic combination of fruit on the nose, supported by a creamy and refreshing mouthfeel.

Already drinking beautifully but will cellar and mature well for another three to five years.



AALDERING ESTATE LADY M 2017

This unwooded Pinotage offers an explosion of dark fruit aromas on the nose consisting of blackcurrants, blueberries and dark cherries. The structure is elegant and shows class. Already drinking beautifully but will cellar and mature well for another five years.

AALDERING ESTATE CHARDONNAY 2017

Primary aromas of citrus and honeysuckle with wonderful minerality followed by a discreet taste of vanilla and a creamy texture. This is achieved by months of lees contact in combination with maturation in elegant French oak barrels. Already drinking beautifully but will cellar and mature well for another five years.

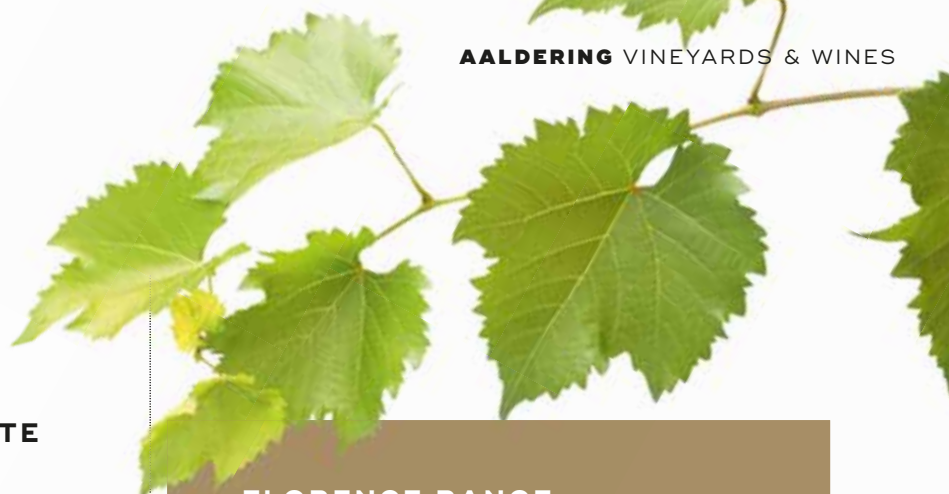


AALDERING ESTATE PINOTAGE 2015

A combination of dark fruits consisting of cherries, rhubarb and prunes completes the nose. The multi-layered structure of this Pinotage results in a lengthy aftertaste.

Already drinking beautifully but will cellar and mature well for at least another eight years.





**AALDERING ESTATE
SHIRAZ
2015**

Rich with plums, leather, dark cherries and white pepper combined with elegant, rounded tannins that create a well-structured wine that will mature for years to come. Already drinking beautifully but will cellar and mature well for at least another eight years.

FLORENCE RANGE

The Florence range was introduced to offer exciting and youthful blends that can be enjoyed regularly. The range was named after Marianne and Fons's lovely granddaughter Florence. Derived from the Latin name Florentius or the feminine form Florentia, it also means 'prosperous' and 'to blossom'.

**AALDERING CABERNET
SAUVIGNON-MERLOT
2013**

A blend with cedar, liquorice and cassis elegant on the nose, supported by a complex, well-rounded tannin structure. You would expect no less of this harmonious blend. 60% Cabernet Sauvignon and 40% Merlot. Already drinking beautifully but will cellar and mature well for at least another eight years.



**FLORENCE
WHITE**

A melody of tropical fruit with notes of fresh cut grass and lime. This crispy Chardonnay-Sauvignon Blanc has a well-rounded structure easy on the palate with superb length and minerality. Already drinking beautifully but will cellar and mature well for another one to three years.



**AALDERING NOBLE
LATE HARVEST**

Intense golden hue. Beautiful Botrytis notes with honeycomb and apricots on the nose. Succulent flavours of dried pears and green figs together with wonderful sucrosity and an elegant, lingering palate.



**FLORENCE
RED**

This wonderful match of two noble varieties results in expressive aromas of cassis, dark plums and herbs intertwined with a rich mouthfeel of ripe fruit, pepper spice and supple polished tannins.

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Aaldering
ESTATE

Nth

2016

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