



16 & 17 SEPTEMBER

11h00 – 17h00

R150 per person

1 Noble Hill

021 874 3844 · info@noblehill.com

We are celebrating the release of our 2017 Mourvèdre Rosé at the latin-inspired Zona Rosa. Think pink, pink, pink! Rosarita cocktails & the “jack” is back! Jack Daniels burgers from the grill from 12h00 to 16h00 with hot & sabroso jalapeño salsa. Latin-inspired menu at cosecha Restaurant including our ever-popular table-side guacamole prepared by gvaquistadors! Churros, chocolate, honey sopapillas, and delicious desserts. Try the tasty snack menu in the new NEST. Last order at 16h00, last tasting starts at 16h00. Gates close at 17h00 sharp.

2 Plaisir de Merle

021 874 1071 · info@plaisirdemerle.co.za

The breathtaking Simonsberg Mountain and surrounding vineyard is a fabulous backdrop to enjoy a feast prepared by Chef Mynhardt Joubert. Enjoy Kudu burgers with a Plaisir de Merle red wine and dark chocolate sauce, Franschoek smoked trout sandwiches and a delectable twist on a traditional dessert, milk tart ice cream with koeksister crumble.

The light jazzy notes of Marelize Zeeman-Theron and Myrtle Visser will add to the festive mood as you explore the range of complex, beautiful balanced and multi-layered wines. The estate’s rich history dates back to 1693 with lush lawns and manicured gardens creating a scenic, celebratory setting. A Bedouin tent will provide shelter should the weather turn and you can take advantage of a 10% discount on all wines purchased on the day.

Cellar master, Niel Bester, will host an intimate private wine tasting on the Sunday (17 September) at 12h00. Explore the estate’s Petit Verdot, Cabernet Franc, Malbec and the recently launched Charles Marais blend. Cost is R120 per person and includes Chef Mynhardt Joubert’s Kudu burger served directly after the tasting. Only 20 seats available and booking essential. For reservations kindly send an email to info@plaisirdemerle.co.za

3 Allée Bleue

021 8741021 · wine.tasting@alleebleue.com

Come join us at Allée Bleue for a fun filled day and treat yourself, friends and family to a tasting of some of the amazing fresh produce our Estate has to offer. Take in our beautiful views while listening to the live entertainment.

Enjoy a wine tasting and cheese platter. Feast on our delicious Heritage Day inspired food. There will be a kiddies play area to keep your little ones busy.

Enjoy a relaxed day in the winelands and allow yourself the pleasure of experiencing what Allée Bleue can offer.

4 Boschendal Wine Estate

021 8704211 · stoopi@boschendal.co.za

Make Boschendal the first stop on your Franschoek Uncorked 2017 route, as the Cellar Door team plays host on the 16 and 17 September to the extra activities planned for “Uncorked” visitors.

With a Webtickets point based at the farm, this is the perfect spot to purchase your weekend pass at R150 per person, and enjoy a tasting of MCC Brut NV, new release Chardonnay Pinot Noir and our 1685 Cabernet Sauvignon, only for Uncorked visitors. Don’t leave without receiving our Uncorked Special that rewards you with a complimentary bottle of our Playpen Range when you buy a case or more of the three wines on offer during the day.

In support of #Braai4Heritage, the restaurant team will have Boschendal’s naturally raised Black Angus beef burgers grilling on the BBQ, freshly made in the butchery.

Enjoy a fun filled day of games, stalls offering farm fresh food, live music, award-winning wines and bubbly.

5 Lynx Wines

021 867 0406 · info@lynxwines.co.za

LA FIESTA LYNX

Join us at the ultimate Spanish and Mexican themed party vibe with burritos, chilli poppers churros and live music as we unveil the latest vintage of our Garnacha (aka Grenache). Delve into the finest and freshest AfriMex fusion street food this side of the border, prepared by the dynamic duo at Didi’s Bitchin Burritos, one of Cape Town’s favourite food trucks. Join ‘La Familia Lynx’ and mingle with the most beautiful people in the Valley. Join in the fun of drinking from the old traditional Spanish Porrón (be sure to bring an extra T-shirt in case you spill!).

Saturday: let your hair down and dance to live Spanish and Mexican guitar performed once again by crowd-pleaser Bienyameen and his gang.

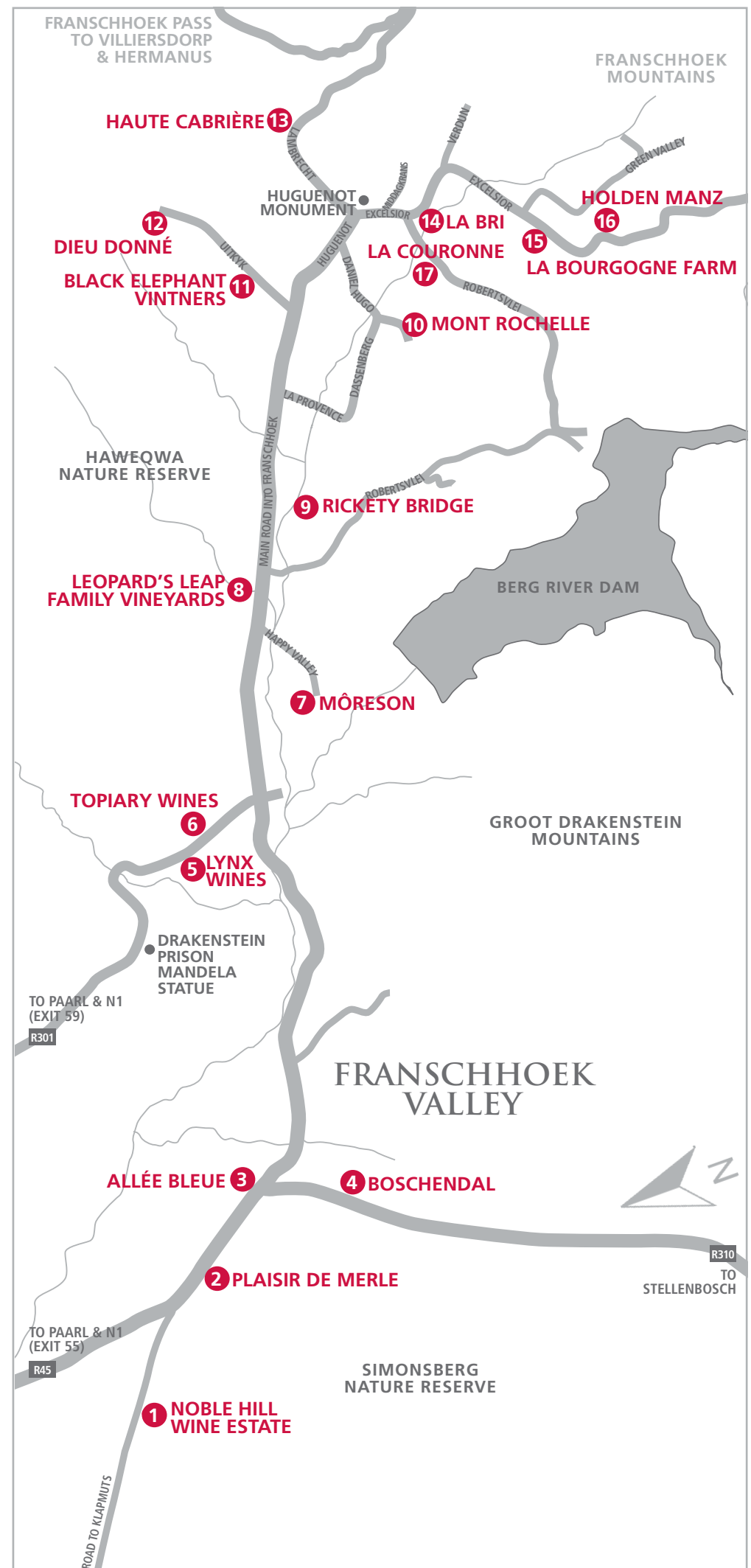
Sunday: chill to the repertoire of ever-so-cool Peter Vanne.

Before you leave be sure to stock up with our Annual Crazy Specials on selected items.

6 Topiary Wines

076 2879077 · topiarysales@telkomsa.net

Join the fun at Topiary Wines for this years uncorked weekend. Enjoy music from the professors while you sip Topiary’s stunning wines overlooking the valley. Pitmasters food truck will be here to provide stunning pulled pork and beef brisket rolls. Hit the target with our ever popular Golf Challenge. Taste the new range of Topiary wines from award winning Chassagne Montrachet winemaker Philippe Colin, and meet our owner, renowned consultant sommelier Serge Jaczynski.



for further information contact
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www.franschoek.org.za



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#FranscHhoek
#FUNcorked



7 Môreson

021 876 3055 · assistant@moreson.co.za

Welcome to Franschoek Uncorked 2017 at Môreson. Pull in and join us for a relaxed afternoon lineup packed with Môreson wines, food by Neil Jewell, live music and more.

This year the focus is on the newly released Môreson Cape Blend: Pi Not Age. It's a tasty number that'll have you wrapped around her little finger in a matter of sips. She's got us so tied-up-in-knots that we're throwing in six bottles of our award-winning Môreson Knoputback Chardonnay-Semillon blend every time you purchase a case of Pi Not Age. The things we'll do for a minxy wine.

Do pop in. It'll be the best decision you've made all month.

8 Leopard's Leap Family Vineyards

021 876 8002 · info@leopardsleap.co.za

Leopard's Leap invites Franschoek Uncorked guests to enjoy true Winelands hospitality as well as an authentic and delicious #Braai4Heritage experience. Adding to the special complementary wine tasting for Uncorked participants, guests can opt for a wine and braai broodjie pairing (R150 for a platter for two). This special combination pairs three versions of the braai broodjie – from traditional to trendy to just plain tasty – with three wines from Leopard's Leap's internationally acknowledged range of wines. For each pairing sold, Leopard's Leap will also donate a braai broodjie to the local old age home, Huis Fleur de Lis, on National Braai Day. While Chef Pieter and the Leopard's Leap culinary team will ensure a unique braai inspiration for the popular harvest table and Rotisserie lunch, the relaxed atmosphere, wide stoep, Leopard's Leap's famous wine cocktails and live music will all ensure visitors enjoy a fun-filled day in the Franschoek Valley.

9 Rickety Bridge Wine Estate

083 377 4102 · cassie@ricketybridge.com

Rickety Bridge Wine Estate will be featuring a live band on the manor house lawns, as well as a traditional Braai featuring the Paulina's restaurant famous gourmet burger, boerewors rolls and home cut chips – all available from the fire. Play Boule, taste our award winning wines and spend the afternoon relaxing with the band at the iconic Rickety Bridge Estate. We will have a jumping castle for the kids so mums and dads can relax and enjoy the festival. Armbands will be available from the Estate on the day.



10 Mont Rochelle Hotel & Vineyard

021 876 2770
gys.vanstaden@montrochelle.virgin.com

Mont Rochelle is a stunning 26-bedroom hotel and vineyard sitting within a picture-perfect 39 hectare estate. At Mont Rochelle, guests are encouraged to sample the delicious selection of wines and you will even have the opportunity to meet Dustin, our very own Winemaker. He can give you all the hints and tips you need about choosing a crisp white or classic red.

Besides the obligatory wine tasting, our food offering will be based on a braai4heritage theme, so make sure to arrive with an appetite! We will also have fun lawn games, jumping castles and child minders for the kids, giving mom and dad some time to sit back, relax and enjoy the fantastic views of the Klein Dassenberg Mountains. For reservations kindly refer to our website or email functions@montrochelle.virgin.com

11 Black Elephant Vintners

083 655 6611 · kevin@bevintners.co.za

This year we are bringing you, not one, but two of Franschoek's top chefs. We are excited to announce a joint collaboration with Ryan Smith, from the renowned Ryan's Kitchen and Chris Erasmus, of Foliage fame. Both will be presenting some new tasty ideas to pair with our wines while you chill to the sounds of local favorite Ozone.

In keeping with our annual tradition, we will have free Cake and Wine pairing in association with The Village Tart, so lookout for some exciting new pairings to challenge your taste buds! We will be showcasing a number of new wines, some only available exclusively from the farm. For those who love an excuse to buy more, we are offering a buy 6 pay for 5 special on our Amistad range of wines for the weekend.

Check out details and updates on our Facebook page/bevintners

12 Dieu Donné

021 876 2493 · sales@dieudonnevineyards.com

Dieu Donné Vineyards presents the Wacky Golf Day together with ROCA Restaurant. Take part in our annual Cork Golfing Challenge or test your creative skills while "Dressing up the Cork".

Enjoy Golden Oldies Live Music with Johan Roos from 12h00-17h00 Saturday and Sunday. Taste Dieu Donné wines and MCC's on the terrace overlooking the Franschoek Valley.

Food offerings will include Cheese Platters, Oysters and Braai4Heritage 'Boerewors Rolls.'



13 Haute Cabrière

021 876 8500 · restaurant@cabriere.co.za

Enjoy our unique vista of Franschoek from the restaurant and tasting room terrace. Chefs Nic van Wyk and Westley Muller offer a tasty small plates menu and an oyster bar. All food offerings available throughout the festival to pair with Haute Cabrière and Pierre Jourdan wines. Our iconic Haute Cabrière Chardonnay Pinot Noir will be part of the tasting line-up. Me and Mr Green will be performing over the weekend and Cellarmaster Takuan von Arnim will be demonstrating sabrage. Our famous Ratafia ball throwing competition will be on, R20 per ticket. Prizes up for grabs for participants. Gates open from 11h00, gates close and last orders by 17h00.

14 La Bri

079 715 6126 · pr@labri.co.za

La Bri is where you will find handcrafted, signature styled wines!

Start with a complimentary wine tasting in our state of the art wine cellar. Join us afterwards for some awesome #HeritageDay inspired food by the famous Jack Rabbit Food Truck!

Menu:

- Fillet steak and Chimichurri sandwich rolls
 - Pork belly sosaties served on a bed of fresh pineapple slaw
 - Buffalo wings in a Sriracha and honey sauce
 - Vegetable sosaties
- *All with optional sides of grilled mielies and potato salad

For those who like to experiment ... our decadent Turkish Delight & Wine pairing will be on offer. Sessions will run every hour on the hour. Cost R65 per person.

Kids – you will have your own Lego & Duplo play area to enjoy!

Keep a look out for exclusive discounts on selected wines!

We look forward to hosting you at our boutique estate during the #UncorkedFestival.

15 La Bourgogne Farm

021 876 3245 · info@labourgogne.co.za

For #Uncorked this year La Bourgogne Farm will be celebrating the infamous "BRAAIBROODJIE". Come and join us for great wines, food and live music.

We will be offering speciality tastings on our wines, brandies and olive oil. For menu enquiries on the day please contact us direct. Don't forget the kids as they are most welcome and we have some great entertainment planned for them.

For Bookings please phone or email info@labourgogne.co.za



16 Holden Manz Wine Estate

082 967 0393 · wayne@holdenmanz.com

Holden Manz will be in full festive mode with live music, food market stands with culinary braai creations from Chef Ricardo and super wine deals over the festival. Celebrate spring as we launch our 2017 Rosé and our debut vintage Chenin Blanc!

Cellar tour, understanding winemaking and premium tasting session will be available on request for R250 per person – bookings can be made by email at winery@holdenmanz.com

17 La Couronne

021 8763939 · info@lacouronnewines.co.za

ROCK THE BOAT AT LA COURONNE!

This year La Couronne will Rock the Boat at Uncorked weekend. We will in honour of our heritage have a traditional braai with a menu that compliments our theme, Rock the Boat.

We will have a rocking band that will entertain till the end. You can sip on our two complimentary wines on offer or broaden the horizon by buying other La Couronne wines on offer.

Take part in the fun and dress up as sailors. Best dressed will walk away with a awesome prize! Please contact us for more information.

