



NEDBANK GREEN WINE AWARD WINNERS ROUTE



www.capetowngreenmap.co.za



25. Paul Cluver Wines
2016 Judges Overall Winner, Unwooded Paul Cluver Noble Late Harvest
2014 Leader in Water conservation, Paul Cluver

Nedbank are proud of their status as a 'green and caring bank', and are committed to further entrenching this reputation in helping realise a sustainable future.

Getaway is the go-to, authoritative travel brand for South Africans. We support strong, sustainable, green initiatives that help keep our outdoor spaces as natural as possible, for the health of our environment, for the enjoyment of all!

This printed Green Map focuses on the Nedbank Wine Awards 2011 - 2016. For more listings, further information and current news please visit www.capetowngreenmap.co.za

Cape Town Green Map encourages you to live and play more sustainably and to make greener lifestyle choices. All sites are listed free on www.capetowngreenmap.co.za. If you meet the criteria, please submit your information online and stand the chance of being featured on the website and in future print editions.
Twitter @capetowngreenmap
Facebook Capetowngreenmap

The Cape Town Green Map is part of Green Map System's global community of local green maps found online at www.opengreenmap.org/greenmap/cape-town-green-map. All print maps, including Cape Town's, are archived in the New York Public Library.

The Cape Town Green Map grew out of Green Goal 2010, the award-winning environmental programme of the 2010 FIFA World Cup.

Cape Town Green Map is a flagship project of 110% Green, an initiative of the Western Cape Government, calling organisations to commit to the 'green economy.'

Publishers of special interest maps partnering with the City to bring you the Cape Town Green Map. To view all their maps visit www.mapmyway.co.za
T +27 (0) 83 783 1003
E philip@mapmyway.co.za

USE THIS MAP TO VISIT SA'S GREEN WINE AWARD WINNERS

The overall quality of organic and sustainably produced wines in South Africa is something to be proud of. At the eighth annual **Nedbank Green Wine Awards** in 2016, the judges pronounced the year's results as the best yet. So we decided to create a **Winners' Route** for you to visit the estates that have been producing these award-winning wines since 2011. They are the leaders in sustainable and environmentally responsible wine farming practices and this map is an indispensable add-on to the **Nedbank Green Wine Awards 2016 Guide**, published every year by **Getaway** magazine.

Use this map to discover delicious red and white wines, good food, great walks, places to stay and unique cultural experiences, all in exceptionally spectacular landscapes that put the environment first.

The Nedbank Green Wine Route Map published in 2015, focused on wineries that are WWF Conservation Champions - see www.capetowngreenmap.co.za/GreenWineRouteMap. This Green Wine Map was an international first. The map highlighted wine producers committed to responsible environmental production and made these estates more accessible to the visitor.

THE AWARDS COVER:
Wines From Organically Grown Grapes:
Overall Winner, Bloggers' Overall Winner, Best Value Winner, Best White, Best Red
Integrated Production Of Wine:
Overall Winner, Best Red, Best White, Bloggers' Overall Winner, Best Value Winner
Best Farming Practice:
Leader in Community Development & Overall Best Farming Practice, Leader in Energy Conservation, Leader in Water Conservation, Leader in Eco-Tourism

Green wine celebrates friendship. It's made to share with friends. It welcomes people to connect in the shared interest of how it's made. And most importantly, its friendly to the environment.

Come and discover this for yourselves!



CAPE TOWN Somerset West Region

01 KEN FORRESTER WINES



Winery Road, just off the R44, Somerset West
34° 01' 31.06" S 18° 49' 05.92" E
T Cellar: +27 (0)21 855 2374
T Restaurant: +27 (0)21 842 2020
www.kenforresterwines.com
WINE TASTING & SALES
Mon - Fri: 09h00 to 17h00
Sat: 09h30 to 15h30
Closed: Sundays, Good Friday, 25 Dec & 1 Jan.

2015 Bloggers' Choice: Ken Forrester Wines The FMC 2013
Although not certified as organic, Ken follows many of these principles in the vineyard. He does not use chemical pesticides or herbicides, and ducks control snails. Workers hoe by hand and contract teams are employed at harvest time for up to four months. The farm is a member of The Wine and Agricultural Ethical Trading Association, a non-profit voluntary organisation which promotes ethical trade in the wine industry value chain. The cellar supports needy local communities through various projects and Ken is also known for his generous work with various animal welfare.

Ken is known as the 'Chenin king', having invested in this cultivar long before the renaissance of this Cindarella grape. As his passion for this versatile wine escalated, so did the quality, and today his Chenin range embraces simple and sophisticated wooded and dessert labels. There's even a Chenin Cap Classique, which has garnered him local and international awards. He is a founder member and chairman of the Chenin Blanc Association of South Africa. This former restaurateur is also a partner in the popular 96 Winery Road Restaurant, near the farm.

02 LOURENSFORD WINE ESTATE



Lourensford Rd, Somerset West
34° 04' 04.87" S 18° 53' 42.47" E
T +27 (0)21 847 2300
E info@lourensford.co.za
www.lourensford.co.za
Mon - Sun & Public Holidays:
09h00 to 17h00
CELLAR TOURS By appointment only
MILLHOUSE RESTAURANT
Open for breakfast, lunch & supper.
Closed: Good Friday & 25 Dec.

2016 Leader in Energy conservation: Lourensford
2015 Leader in Energy Conservation: Lourensford

Nestled in the fertile bowl of the Heideberg Mountains in Somerset West, Lourensford Estate, founded in 1700, combines a proud history with a dynamic new vision. This magnificent property is steeped in history dating back to the time of Willem Adriaan van der Stel in the 1700's. Today however it boasts one of the most technologically advanced cellars in the Southern Hemisphere, making use of gravity flow to further enhance the wine making process. The Estate is a 4500 ha agricultural farm and emphasis is placed on the conservation of the Estate's unique biodiversity and rich flora heritage. Attractions include a visit to the Coffee Roasting Company, Wine Tasting Centre where you can do various wine pairings, including a kiddies pairing. The Lourensford market is open on Sundays and every other Friday during season and they offer a guided hike on the first Saturday of every month. There is also a variety of boutique cheese, olives and olive oil available.

CAPE TOWN & SURROUNDS

The Cape Town Green Map uses the globally designed, universal set of symbols developed by Green Map System that has been adopted by green maps globally to connect millions with green living, nature, social and cultural resources close to home and while travelling. See www.capetowngreenmap.co.za/icons-criteria

The Green Wine Champion icon was introduced by Cape Town Green Map to acknowledge wine producers committed to responsible environmental production.

List of icons below:

- ICONS**
- NATURE**
 - Green Wine Champion
 - Bird and Wildlife Watching
 - Eco Agriculture
 - Eco-tour/Nature Walk
 - Indigenous Plants
 - Natural Corridor
 - Nature Reserve
 - Scenic Vista
 - Solar Energy
 - Wildlife Habitat
- SUSTAINABLE LIVING**
 - Bicycle Site
 - Healthy Dining
 - Organic/Local Food
 - Recycling
- CULTURE & SOCIETY**
 - Cultural Site



03 JOURNEY'S END



Sir Lowry's Pass Village St, Somerset West
S34°6'35.11"E18°54'54.06"
T +27 (0)21 858 1929
E info@journeysend.co.za
www.journeysend.co.za
Mon - Sun & Public Holidays:
09h00 to 17h00
CELLAR TOURS By appointment only
MILLHOUSE RESTAURANT
Open for breakfast, lunch & supper.
Closed: Good Friday & 25 Dec.

2016 Judges Best White: Journey's End Destination Chardonnay 2014
The seeds of Journey's End were sown in the mid-1990s when Roger Gabb established Western Wines which went on to become the largest importer of South African wines in Britain. Initially only 20 ha when purchased in 1995, it's grown to 120 with additional land purchases by his son, Rollo, now MD of Journey's End.

The biggest upgrade has been in the vineyards where sustainable farming methods have seen quality steadily improved. Winemaker Leon Esterhuizen and vineyard manager Lodewyk Retief agree that two things set Journey's End apart: its location on the south-facing slopes of the Schapenberg facing False Bay with the Hottentots-Holland mountains at its rear and the cool southerly breezes which blow off the cold water, keeping pests and bugs at bay, restricting vegetative growth as well as cooling the vines during the heat of summer. Visits can include jaw-dropping displays of the power of their medieval trebuchet. The Gabb's have been known to fling barrels and even small cars with their 12m tall siege engine on Trebuchet Day held in January every year.

WEST COAST Darling, Malmesbury, Clanwilliam, Vredendal, Tulbagh, Moorreesburg and Piketberg

05 EARTHBOUND WINES



Darling Wine Shop, 5 Main St, Darling
S 33° 27' 34.25" E 18° 29' 12.92"
T +27 (0)21 809 7000
T +27 (0)22 492 3945 (farm)
www.earthboundwines.co.za
VISITS & WINE TASTINGS
Mon - Fri: 09h00 to 17h00
Sat: 09h00 to 16h00
Sun: 11h00 to 14h00

2016 Judges Overall Winner: Earthboard Cabernet Sauvignon Organic 2015
2016 Judges Best Red: Earthboard Cabernet Sauvignon Organic 2015

You could be forgiven for seeing red when thinking about Earthbound. That's because its red wines have driven its reputation for quality - and the vines are grown in (red) Tukulu soils! It's only been known as Earthbound since it rebranded in 2013, to maximise the awareness of its not insignificant eco-credentials.

Located on the 975 ha farm Pappkultfontein, 373 of which are under vine - and 175 ha certified organic, this is one of South Africa's most significant empowerment joint ventures, begun in 1998 between large wine corporate Distell, a group of black taverners from Gauteng and the local farmworkers.

Earthbound is an accredited Fairtrade producer with farm workers benefitting substantially in the form of home ownership, community recreational facilities, skills development and tuition fee assistance for educational purposes.

Earthbound Wines currently has no visitor facilities, but you can taste their wines without shouting distance of where the vines are planted at the Darling Wine Shop.

06 CLOOF WINE ESTATE AND BURGHERSPOST



Off the R315, btw Malmesbury & Darling
S 33° 28' 56 E 18° 31' 25
T +27 (0)22 492 2854
C +27 (0)83 775 2839
E info@cloof.co.za
www.cloof.co.za
TASTING ROOM
Mon - Sat: 10h00 to 16h00
THE CLOOF KITCHEN
Booking essential
Tues - Sat: 11h00 to 15h00
Closed: Sun, Good Fri, 25 Dec & 1 Jan

2012 Innovative Leader in Conservation and Environmental Good 2012 Practice Award Runner-up: Cloof/Burgherspost
2012 Best Contribution to Cape Wineands Eco-Tourism & Conservation: Cloof/Burgherspost
2011 Best Environmental Practices Award: Cloof/Burgherspost

Sister estates Cloof and Burgherspost co-operate closely in both farming and conservation matters. With a combined total of 1,094 hectares under conservation, they contribute to the preservation of 611 ha of Swartland Granite Renosterveld and 598 ha of Atlantis Sand Fynbos - both highly endangered vegetation types.

Cloof and Burgherspost believe in diversified farming, not only to counter financial risk, but they also believe in the value of investing in conservation strategies such as clearing of alien vegetation. Such activities are supervised by a full-time conservation manager.

On this West Coast land, there is also a game camp stocked with locally indigenous mammals, and nature drives are offered for visitors to experience conservation in agriculture.

Come for lunch, wine tasting, game drive or a nature walk. The Cloof Kitchen restaurant offers light lunches alongside the tasting room.

07 ORG DE RAC ORGANIC WINE ESTATE



N7 between Moorreesburg and Piketberg
S 32° 57' 43.6" E 18° 45' 0.2"
T +27 (0)22 913 2397 / 3924
www.orgderac.co.za
TASTINGS, SALES & TOURS
Mon - Fri: 09h00 to 17h00
Sat: 09h00 to 13h00
Closed: Good Friday, 25 Dec & 1 Jan.

2016 Bloggers Overall Winner: Org De Rac Reserve Cabernet Sauvignon 2013
2016 Best Value Winner: Org De Rac Reserve Cabernet Sauvignon 2013
2015 Best Wines made from Organically Grown Grapes: Org De Rac
2015 Best Wine Overall: Org De Rac La Verne MCC 2012
2015 Bloggers' Choice: Org De Rac La Verne MCC 2012
2013 Best Value: Org De Rac Unwooded Chardonnay 2013

Despite its comparatively short existence, Org de Rac has made impressive strides, with nearly 60 ha under vine. Both farm and cellar are certified organic by Control Union, a global network of inspection operations and certification programmes.

Org de Rac, the most northerly producer in the large and diverse Swartland wine region, is owned by Nico Bacon, a pioneer of eco-friendly viticulture in this area. The cellar offers visitors three ranges, including a well-rated all-Chardonnay bubbly, four-star Cabernet and Shiraz, with Chardonnay being the single white. They recently added a husk spirit (better known as grappa) to their range.

The farm uses no chemicals on the vines, plants cover crops between the rows for additional nutrition, and employs ducks for snail patrol. Grapes are hand-harvested and sorted, and wine production - from crushing to labelling - is done on site.

Visitors are welcome to walk around the farm and view the springbok and bontebok herds. Generous cheese platters and picnics are available (book 48 hours in advance). They also make organically certified olive oil, lavender and rosemary products, and stock chocolate sourced from 'Africa's only organic bean-to-bar chocolate factory'. Pairing this with their robust reds could be an interesting exercise.

WWF CONSERVATION CHAMPIONS

The WWF Conservation Champions support and promote wine producers striving to be the industry forerunners. These producers are leading innovators in conservation commitment, environmental best practice, and implementing environmentally sensitive farming techniques. They are offering long-term protection to high value conservation areas on their farms, while also reducing their water, energy and waste footprints, and driving new alternatives. They demonstrate how the South African wine sector can be significant custodians of the globally unique Cape Floral Kingdom, a World Heritage Site. You too can support these industry leaders by looking out for the Sugarbird on Pink Protea label used on the bottles of participating WWF Conservation Champions.



08 CEDERBERG PRIVATE CELLAR



Dwarsrivier, Clanwilliam, 8135
32° 30'12" S 19° 15'28" E
WINE TASTING & SALES
T +27 (0)27 482 2827
E info@cederbergwine.com
Mon - Sat: 09h00 to 12h00 & 14h00 to 16h00
Closed: Sun, Good Friday & 25 Dec.
RESORT ACCOMMODATION, SHOP & HIKING (hiking permits & maps)
T +27 (0)27 482 2825
E sanddrift@cederbergwine.com
www.cederbergwine.com
Mon - Sat 08h00 to 12h30 & 14h00 to 17h00
Sun & public holidays: 09h00 to 12h00 & 16h00 to 18h00

2014 Best Red: Cederberg Cabernet Sauvignon 2012

Dwarsrivier farm - where Cederberg Private Cellar is situated - is surrounded by what is known as the Cederberg Wilderness Area. Cederberg Private Cellar is one of eight landowners whose property borders on the Wilderness Area. It offers unique, wines with altitude, as SA's highest vineyards, and plentiful hiking options, accommodation and wine tastings at the cellar.

Only about 300 ha is used for farming, the holiday resort and staff housing, with the rest of this unspoilt land placed under CapeNature's care - with 5,200 ha under conservation. Cederberg farms sustainably and because this isolated area is virus free and has minimal disease, this allows for little to no chemical intervention. They also undertake continuous eradication of invasive alien vegetation to protect the fynbos and its different ecosystems.

Wine tasting available on farm without reservation required. Accommodation: self-catering chalets and camping available at Sanddrift Holiday Resort on the farm. Access to many of the Cederberg Hiking trails and rock art features, with permits available from farm shop.

09 STELLAR ORGANIC WINERY



Kys Halte, R362, Vredendal, 8160
S31°42'24.70" E018°33'33.70"
T +27 (0)27 216 1310
www.stellariorganics.com
WINE TASTING AND SALES
Mon - Fri: 09h00 - 17h00
Closed: public holidays.
CELLAR TOURS By appointment.

2015 Best Value: Stellar Organics Running Duck Sauvignon Blanc 2015
2012 Best Value: Stellar Winery Live-a-Little Really Ravishing Red N/V
2011 Best Natural Sweet: Stellar Heaven on Earth Natural Sweet NV

Established by the Rossouw family just over a decade ago, Stellar Winery is now the largest certified producer of organic, fair trade, no-sulphur-added and vegan-friendly wines in the world.

In 2002 just 1000 tons of grapes were made into organic wines. Thirteen years on, Stellar Organics operates from both the cellar outside Vredendal and at Trawal, taking in nearly 12 000 tons from more than 200 ha of vineyards - and it's still expanding.

Several ranges are produced, from the Stellar Organic Reserve to the Stellar Organic No-Sulphur-Added, while others focus on easy-drinking budget wines, such as the Live-a-Little labels. Grapes are sourced from the 68 ha home farm and from 14 independent farmers in the lower Olifants River.

They are certified organic by Ecocert SA and for fair trade and social responsibility by Fair for Life.

Impressive is the cellar's commitment to its workers, who own nearly 26 percent of the winery and brands. The non-profit Stellar Foundation manages numerous projects, from supplying workers with sun hats to providing the 300 workers' homes with solar-powered lights. Education is supported in many spheres. Vegetable gardens, a day-care centre, crèche and local sports clubs all benefit.

10 WAVERLEY HILLS



Off the R46 road between Wolsley and Tulbagh 6820
33°24' 19.91" S 19°14' 20.24" E
T +27 (0)23 231 0002
E info@waverleyhills.co.za
www.waverleyhills.co.za
Mon - Sat: 10h00 to 16h00
Sun: 11h00 to 15h00
Wed & Fri evenings:
Closed: Good Friday, Easter Monday, 25 Dec & 1 Jan.

2015 Best Red: Waverley Hills Grenache 2014
2014 Bloggers' Choice: Waverley Hills Shiraz/Mourvedre/Vignier 2011
2013 Best White: Waverley Hills Vignier Semillon Chardonnay 2011
2013 Bloggers' Choice: Waverley Hills Shiraz Mourvedre Vignier 2010
2012 Innovative Leader in Conservation and Environmental Good Practice Award Runners-up: Waverley Hills Best Contribution to Water Management: Waverley Hills
2011 Best Environmental Practices Award Third place: Waverley Hills

Waverley Hills Estate is situated at the foothills of the breathtaking Witzberg Mountain Range.

Waverley Hills has played a key role as custodians of the Breede River system and restoration of the river reaches and corridors in their vicinity, including a local seed propagation and indigenous plant nursery, educational tours for school groups. This was done in partnership with Land Care and Dept. of Agriculture through a seed propagation and indigenous plant nursery on the farm. This project came to an end in 2013.

Waverley Hills is deeply committed towards conservation and sustainable practices, with organic farming practices, weed control and water management in the vineyards with shade nets, a unique indigenous landscaped garden mimicking the role and functions the Cape river ecosystem as it winds its course through the landscape, a hiking trail with educational, interpretive signage.

The onsite restaurant serves up the finest of fresh, organic, locally sourced food. They offer free wine and olive tasting, short hiking and mountain bike trails, jungle gym for children, fynbos nursery and cellar tours by appointment. There are also facilities for conferences, functions and weddings.

THE NEDBANK GREEN WINE AWARDS

The Nedbank Green Wine Awards have been running since 2009. The purpose of the awards is to elevate the quality of wines, encourage awareness and protection of biodiversity in winemaking operations. It also serves as a catalyst for more wine-makers to integrate environmental sustainability into every aspect of their craft. No matter your taste in wine, whether you prefer a crisp Sauvignon or a spicy, full-bodied Shiraz, if you care about the environment, you'll be interested in these 'green' wines and the producers that go the extra mile to farm for the future.
www.greenwineawards.com



WINELANDS Stellenbosch, Paarl, Franschhoek, Wellington

WINELANDS



11 SPIER WINE FARM

R310 Baden Powell Rd, Stellenbosch
 33° 58'24.63" S 18° 47'23.2" E
 T +27 (0)21 809 1143/7
 T +27 (0)21 809 1100
 E info@spier.co.za
 www.spier.co.za
Daily brunch: 10h00 to 12h00
Lunch: 12h00 to 15h00
Tea: 15h00 to 16h30
Dinner (from Sept): Thurs – Sat
WINE TASTING Daily: 10h00 to 16h30
WINE SALES Daily: 09h00 to 17h00

2015 Leader in Water Conservation: Spier
2012 Innovative Leader in Conservation and Environmental Good Practice Award overall winner: Spier
2012 Best Contribution to Environmental Initiatives and Awareness
Programme: Spier

At Spier it is all about balance as they constantly strive to find innovative ways for their business to succeed in balance with their environment and society. Spier's environmental and social initiatives are many and varied, and include ways to reduce water usage, 100% of wastewater and over 80% of our solid waste is recycled.

There is so much to explore at Spier and it's best done on foot or on a Segway. Dive into history, learn more about nature, spot interesting art pieces and find out about their sustainability ethos on one of many interesting tours. Eight restaurant is a farm to table eating experience, using produce that is either grown on Spier or sourced from nearby farmers to create nourishing, healthy, and delicious food.

12 REYNEKE WINE

Old Polkadraai Rd, Stellenbosch
 S33°57'27.7" E18°45'7.0"
 T +27 (0)21 881 3517/3451
 www.reynekewines.co.za
WINE SALES
Mon – Fri: 10h00 to 16h00
Sat & Public Holidays: By appointment only.
WINE TASTING AND CELLAR TOURS
 By appointment only.

2015 Best Red: Reyneke Cornerstone 2013
2014 Best Wine Overall: Reyneke Chenin Blanc 2013
2014 Best White: Reyneke Chenin Blanc 2013
2013 Best Red: Reyneke Cornerstone 2013
2012 Best Wine Overall: Reyneke Reserve Red 2009
2012 Best Red: Reyneke Reserve Red 2009
2012 Best White: Reyneke Chenin Blanc 2011
2011 Best Overall and Best Wine Overall: Reyneke Chenin Blanc 2010
2010 Best Overall and Best White Wine from Organically Grown Grapes: Reyneke Woolworths Chenin Blanc 2009
2010 Best Red Wine from Organically Grown Grapes: Reyneke Reserve Red 2007

Viticulturnist Johan Reyneke and cellar master Rudiger Gretschel combine talents to produce a range of biodynamic red and white wines that are rated among the best in South Africa. They also make a few that are organic, but not biodynamic. They are certified by German organic body Ceres while Demeter, a United States organisation, oversees their biodynamic operation. Biodynamic farming involves advanced organic processes that follow the lunar cycle and employs the support of such things as yellow, chamomile, stinging nettles and oak bark. The more than 450 biodynamic cellars across the planet claim that this system produces wine that is more vibrant and balanced and ages better.

Pockets of wildness can be found alongside vines at Reyneke Wines. On their website, this biodynamic approach is explained with phrases such as 'Not just because it's better for the earth, but because it makes for better wine.' This vineyard on Uitzicht Farm aims to produce wine as close to how it was produced in 1863. 'When there were no chemicals... Just the land and nature.' Farm employees are included in the synergy; profits from Cornerstone, a highly rated Cabernet-based wine, are used to buy houses for senior workers.

A CONSERVATION PARTNERSHIP

The Biodiversity & Wine Initiative was a partnership between the conservation sector and the wine industry that aimed to minimise the loss of threatened natural habitat and contribute to sustainable wine production. After ten years of broad industry uptake and successful implementation of this initiative, the partnership is now being refocused to drive and reward industry best practice, under the new name of **WWF Conservation Champions**. Previous BWI members (entry level) can in future make use of the Sustainable Wines of South Africa seal to promote their compliance of minimum environmental criteria. Producers that are able to meet rigorous best practice criteria to continual improvement and biodiversity conservation can become recognised as **Conservation Champions**. They are recognised through the use of a striking label depicting a sugar bird and protea.



CONTACT US FOR MORE INFORMATION:
 Joan Isham – Head of Extension (021 882 9085)
 Shelly Fuller – Programme Manager (021 882 9085)
 www.wwf.org.za

13 JORDAN WINES

Stellenbsch Kloof Rd, Stellenbosch
 S33°56'33.7"E18°44'1.3"
 T +27 (0)21 881 3431
 www.jordanwines.co.za
RESTAURANT
Daily Breakfast & Lunch:
 08h00 to 16h00
Dinner (in season): Thurs – Sat
WINE TASTING Daily: 09h30 to 16h30
CELLAR TOURS By appointment only.

2016 Best Value Winner: Jordan Chameleon Sauvignon Blanc Chardonnay 2015
2014 Best Value: Jordan Chameleon Sauvignon Blanc Chardonnay 2013

Located at the head of the Stellenbosch Kloof, along what was once the main thoroughfare between Cape Town and the second Cape Dutch settlement of Stellenbosch, is Jordan – a wine estate that could easily lay claim to the title of one of SA's foremost wine tourist attractions.

Husband-and-wife duo Gary and Kathy Jordan have, over the course of 23 vintages since the 1990s, refined the offering at Jordan to the point where it has luxurious guest suites, two restaurants covering fine dining (Eat Out top chef laureate George Jardine is behind the pots) as well as more casual bistro and bakery fare, mountain-bike trails, trout fishing (strictly catch and release) and tours of the old prospector shafts on the highest slopes of the farm. And wine, of course. The walls of the tasting room are festooned with a host of top international awards alongside local medals and certificates galore.

It's hard to miss the sign, just past the entrance gate, which prominently displays a chameleon. Chameleons abound in the indigenous bushes and shrubs around the cellar. 'In African folklore, chameleons are believed to have magical powers,' says Gary. There was some concern that the Cape dwarf chameleon found on the farm could be at risk because of mechanical harvesting, but a study by scientists from the SA National Biodiversity Institute (SANBI) at Kirstenbosch found that the little critters prefer dense evergreen shrubs and are seldom, if ever, found in the vineyards.

Nonetheless, it provided a spark of inspiration for Jordan's entry-level range – and for the Jordan Chameleon Research Bursary awarded to a PhD student.

14 NEETHLINGSHOF

Adam Tas/Polkadraai Rd (M12), Neethlingshof, Stellenbosch
 33° 56' 28.2" S 18° 48' 6.7" E
 T +27 (0)21 883 8988
 E info@neethlingshof.co.za
 www.neethlingshof.com
RESTAURANT
Mon – Sat: Breakfast, Lunch & Dinner
Sun: Open for Lunch
WINE TASTING
Mon – Fri: 09h00 to 17h00
Sat & Public Holidays: 10h00 to 16h00
 (Summer months two hours later)

2014 Bloggers' Choice: Neethlingshof The Maria 2014

Neethlingshof Wine Estate, flanked by the Bottellary Hills and Papegaaisberg Mountains, is steeped in history dating back to 1705.

The estate strives to balance nature and winemaking. The estate highlights the commitment to eco-sustainability with 28 ha of the 110 ha wine farm set aside for conservation and the replanting of the indigenous Renosterveld species with the aim of restoring the natural balance and encouraging wildlife, big and small, in this area.

It's a place where soil, climate and vines co-exist in perfect harmony. They are blessed with 13 distinguishable terroirs to enhance the natural flavour and aroma of their range of wines.

15 LONGGRIDGE WINE ESTATE

Eikendal Road, off R44, Stellenbosch
 S34°0'55.2" E18°49'60.0"
 T +27 (0)21 855 2005
 www.longridge.co.za
WINE TASTINGS & SALES
Mon – Sat: 10h00 to 17h00
CELLAR TOURS By appointment only.
Closed: Good Friday, 25 Dec & 1 Jan.

2016 Judges Best White: Longridge Chardonnay

Longridge leverages its elevated location on the slopes of the Helderberg, with the airy tasting room and restaurant maximising the views of Stellenbosch and a distant Table Mountain, while the craggy mountain peaks tower behind the winery.

2015 was the first year the winery was officially certified organic so cellarmaster and viticulturist Jasper Raats who patiently oversaw the three-year conversion process will be particularly pleased that the maiden organic Chardonnay performed so well for the judges. In front of the winery there are raised beds of vegetables, all organically grown, mulched with compost from a heap that's not 20m away.

Even the Nguni cattle which are allowed to graze on the cover crop between the vines in winter make a contribution to soil vitality, fertilisation and recycling here!

Weekdays and weekends sees cyclists pounding the pedals and testing their mettle on the trails through the Helderberg vineyards. Strawberry picking is popular in season at Mooibeerge farmstal.

Just across the road the Rood 44 market is held on Saturdays and Sundays between 10h00 and 16h00. A popular addition to the market is the Saturday morning 5km trail run attracting hundreds of runners and walkers every week.

16 BARTINNEY PRIVATE CELLAR

off R44, Old Helshoogte Pass, Stellenbosch
 33° 55'06.1" S, 18° 55'48.9" E
 T +27 (0)21 885 1013
 E info@bartinney.co.za
 www.bartinney.co.za
WINE TASTING at the Tasting Shed R30 p.p for three Bartinney wines.
Mon – Fri: 10h00 to 16h00
CELLAR TOURS By appointment only.

2016 Leader in Eco-tourism: Bartinney
2014 Best Contribution to Farming Practices and Production Integrity: Bartinney
2013 Best Contribution to Farming Practices and Production Integrity: Bartinney
2012 Best Contribution to Energy Efficiency: Bartinney

Bartinney is set on the dramatic slopes of Botmaskop alongside the Helshoogte Pass overlooking the picturesque Banhoek Valley. Michael and Rose Jordaan repurchased the 27 ha family farm in 2006, with a vision to create excellent wines and reawaken the charm of the historic land.

"Our belief is that every aspect must work in harmony: agriculture with nature, people with animals, sustainability with excellence."

Bartinney is Carbon Neutral. This means that a zero carbon footprint in both farming and wine making has been achieved. 50% of Bartinney's power is generated through solar.

17 BARTINNEY WINE AND CHAMPAGNE BAR

Oude Bank Building, 5 Bird Street, Stellenbosch
 -33°56'19.1" S, 18°51'36.9" E
 T +27 (0)21 875 5952
 T +27 (0)27 250 5814
 E winebar@bartinney.co.za
 www.bartinney.co.za
WINE TASTING & SALES
 Situated in centre of Stellenbosch for tasting and wine purchases.
Mon – Fri: 11h30 to 21h00

18 DELHEIM

Off the R44 between Klampatus and Stellenbosch
 33° 52' 10" S 18° 53' 08" E
 T +27 (0)21 888 4600
 E info@delheim.com
 www.delheim.com
WINE TASTING & RESTAURANT
 Restaurant with reservation only - offers early bird breakfasts and lunches
Mon – Sun: 09h00 to 17h00, **Snacks and Cheese platters:** 15h30 to 16h30
Closed: Good Friday, Easter Sunday, 25 Dec, 1 Jan.
CELLAR TOURS By appointment only.

2013 Best Farming Practises Winners
2013 Overall Winner: Delheim
2013 Best Contribution to Community Development: Delheim
2013 Best Contribution to Conservation: Delheim

The Delheim community is supported by BEE, training, financial assistance, a vegetable garden and a crèche. Delheim has always had a very strong commitment to the conservation and preservation of the environment they grow their wine in. Recent projects include an organic waste-water recycling system. Through a series of bio-reactors and an indigenous wetland, Delheim are able to re-introduce the waste-water from their cellar and restaurant, back into the environment.

Delheim has much to offer for wine, food or nature lovers, as well as the active outdoor enthusiasts.

19 LAIBACH WINES

R44 10 km off Stellenbosch towards Klampatus, Stellenbosch
 S33°50' 43.3" E018°51' 44.2"
 T +27 (0)21 884 4511
 www.laibachwines.com
WINE TASTING & SALES
Mon – Fri: 10h00 to 17h00
Sat & Public Holidays: (In season Nov-April) 10h00 to 13h00
Closed: Good Friday, Easter Sunday, 26 & 26 Dec and 1 Jan.

2015 Best White: Laibach Woolworths Ladybird Chardonnay 2014
2013 Best Wine Overall: Laibach Woolworths Merlot 2012
2013 Best Red: Laibach Woolworths Merlot 2012
2011 Best Red: Laibach The Ladybird Red 2010

Anyone interested in wine made organically should include this cellar on their itinerary. The highly regarded wines of this previous Green Awards winner are easily recognised by the ladybirds on the front labels, insects that earn their keep by helping control vine pests.

Laibach is among the most dedicated organic producers and is certified by the French-based international body Ecocert. Farming of the 50 ha of red and 37 ha of white cultivars is based on fundamentals that include enriching soil with organic material and planting crops such as fennel and yarrow between the rows to attract pests away from the vines. Encouraging a natural air flow around the grapes is among the guidelines for organic production, as is the use of materials and practices that enhance the balance of ecological systems, such as a wormery.

In the cellar, natural vinification is practised organically and the wines are renewed for both subtle elegance and harmoniously balanced quality. Their Merlot, Pinotage and red blends are among the most highly awarded labels. As no animal-derived finings are use, their wines are listed in the South African Vegan Directory.

20 VILLIERA WINES

Corner of R304 and R101, Koelenhof, Stellenbosch
 S33° 50' 13.9" E18° 47' 33.0"
 T +27 (0)21 865 2002
 www.villiera.com
WINE TASTING, SALES AND SELF-GUIDED CELLAR TOURS
Mon – Sun: 09h00 to 15h00
Closed: Sundays, Good Friday, 25 Dec & 1 Jan.
GAME DRIVES
 Booking for game drives is essential.

2015 Leader in Eco-tourism: Villiera
2014 Best Value: Nedeburg Earthbound Chenin Blanc 2014

Wine lovers who've had to face giving up their favourite tippie because of sulphur intolerance are among Villiera's many loyal customers. Others just enjoy knowing they are buying top-quality wine that has been produced sustainably – at very palatable prices. It's probably the bubbles that most fans rave about, with the sulphur sufferers lauding the delicate all-Chardonnay Cap Classique sans sulphur. From the start, eco-friendly and social development initiatives were included alongside wine production. The cellar became a fully accredited member of Vieta (Wine and Agricultural Ethical Trading Association) nine years ago.

Villiera is an eco-tourism leader, and received the Getaway Green Awards prize for best farming practice in this field. In 2009, the Griens and their neighbours set aside 220 ha as a sanctuary. Visitors booking Villiera's game drive can now view a variety of wildlife in addition to wine tasting and a tour of the cellar.

The farm's employees also propagated indigenous trees, bought back by Villiera after a year. By May this year, 100 000 trees had been transferred to this area. The estate has avoided using insecticides for more than a decade. Social development projects include a mentorship programme with the neighbouring Rangaka family, who make M'Hudi wines. In 2013, three Outhou modular medical clinic pods were installed at Villiera for the provision of medical and dental care for employees and those on surrounding farms.

La Motte is an enchanting destination. Activities include wine tasting, world class Piernee à La Motte Restaurant, a museum, plus historic, sculpture and sustainability walks.

Environmental management is a high priority at La Motte. The sustainable walk offers visitors the opportunity for a guided walk through the sustainably farmed biologically grown vineyards where various cultivars are planted, through La Motte's indigenous landscaped gardens, past the Protea gardens where various "fynbos" species are cultivated, ending with a visit to the estate's special vegetable and herb garden that supply the restaurant and farm shop with farm fresh produce.

A well-informed guide will share the details of biologic and sustainable farming, its challenges and benefits to the environment, and the result of biologic practices on the quality of fresh produce. Guests will also learn more about the natural fauna and flora of the area.

21 BACKSBERG ESTATE CELLAR

Simondium Road R45, Paarl
 S33° 48, 684 E 18° 54, 917
 T +27 (0)21 875 5952
T Restaurant: +27 (0)21 875 5141
 E info@backsberg.co.za
 www.backsberg.co.za
TASTING ROOM
Mon – Fri: 09h30 to 17h00
Sat: 09h30 to 16h30
Sun: 10h30 to 16h30
RESTAURANT
Daily: 09h30 to 15h30
 Restaurant and wine tasting available with no reservation required.

2013 Best Value: Backsberg Tread Lightly Chenin Blanc 2012

This family-run winery near Paarl is a leader in environmental care and innovation. In 2006, Backsberg became the first winery in South Africa, and the third in the world, to become carbon neutral.

With 10 percent of their land set aside for conservation, Backsberg has continued to embrace sustainability. From bottling some of their wines in PET plastic bottles and installing a biomass furnace to manage refrigeration (cooling from heat) to largescale tree planting, Backsberg has also set itself the ambitious goal of generating all its own fuel and electricity from renewable sources. Its aim is to go off the grid and be energy independent.

22 UITKYK ESTATE

R44, between Stellenbosch and Paarl
 33°51'25.0" S 18°51'51.0" E
 T +27 (0)21 884 4416
 E info@uitkyk.co.za
 www.uitkyk.co.za
WINE TASTING Daily: 09:00 – 17:00
 Picnic baskets are available for order alongside the wine tasting.

2013 Best Red: Uitkyk Estate Carlonet 2009

The estate's neo-classical manor house, completed in 1788 is one of the only three 18th century, double story, flat roofed, Georgian style houses left in the country. Unique attractions included the beautifully restored manor house, complete with murals on the interior walls in the entrance hall.

Environmental attractions in the 300ha set aside for conservation include the narrow corridor of highly threatened silver trees, belonging to the Protea family, found on the estate. Owl posts have been established to support owls as natural predators.

Numerous natural corridors that connect the farm allow for other predators and prey, such as guinea fowl, caracal, duiker to maintain natural balances. Natural methods of crop protection reduce the need for chemical interventions as far as possible.

A principle of working with nature and not against it has been adopted.

23 VONDELING WINES

Voor-Paardeberg off R45, Wellington
 33°38'5.27" S 18°51'25.65" E
 T +27 (0)21 869 8339
 E info@vondelingwines.co.za
 www.vondelingwines.co.za
TASTING ROOM
 Visitors can pre-book a generous farm style Vintner's Platter, which they can enjoy at the tasting room. (Booking is essential)
Mon – Fri: 10h00 to 17h00
Sat & Sun: By appointment only.

2016 Bloggers Overall Winner: Vondeling Babiana 2015
2014 Best Farming Practises Runner-up: Vondeling

Vondeling is a Champion Conservation wine estate, home to some of the Cape Floral Kingdom's rarest and most unique plant species. These owners play a key role in driving landowner collaboration to minimise the threats to this unique region known as the Paardeberg.

Two of Vondeling's premium white and red wines have been named for two of these red data listed plants that are endemic to the Paardeberg mountain, namely Babiana noctiflora and Erica hippurus. They are committed to an innovative waste-water management system, a social upliftment job-creating project in alien vegetation removal, a recycling programme and wildfire prevention.

The farm offers state of art wine tasting facilities, a country chapel, and wedding or function venue, as well as self-catering accommodation.

24 LA MOTTE

R45 Main Road, Franschhoek Valley
 33° 53' 0.91" S, 18° 4' 21.57" E
 T +27 (0)21 876 9000
E General: info@la-motte.co.za
E Tasting Room: tasting@la-motte.co.za
E Restaurant: piernee@la-motte.co.za
E Classical Music Concerts: concerts@la-motte.co.za
 www.la-motte.com
WINE TASTING
Mon – Sat: 09h00 to 17h00
Closed: Sun and Christian holidays.
 Reservations for groups are essential – maximum of 16.
RESTAURANT (Bookings essential)
Sat – Sun: Breakfast
Tea – Sun, Lunch, Thurs – Sat: Dinner
Closed: Christian religious holidays.
 La Motte and Piernee à La Motte are wheelchair-friendly.

2016 Leader in Community Development: La Motte
2014 Best Farming Practises Overall Winner: La Motte
2014 Best (Sustainable) Contribution to Tourism: La Motte
2014 Best Contribution to Community Development: La Motte
2013 Best Farming Practises Winner, Runner-up: La Motte
2013 Best (Sustainable) Contribution to Tourism: La Motte
2012 Innovative Leader in Conservation and Environmental Good Practice Award Runner-up: La Motte
2011 Best Environmental Practices Award, Runner-up: La Motte

La Motte is an enchanting destination. Activities include wine tasting, world class Piernee à La Motte Restaurant, a museum, plus historic, sculpture and sustainability walks.

Environmental management is a high priority at La Motte. The sustainable walk offers visitors the opportunity for a guided walk through the sustainably farmed biologically grown vineyards where various cultivars are planted, through La Motte's indigenous landscaped gardens, past the Protea gardens where various "fynbos" species are cultivated, ending with a visit to the estate's special vegetable and herb garden that supply the restaurant and farm shop with farm fresh produce.

A well-informed guide will share the details of biologic and sustainable farming, its challenges and benefits to the environment, and the result of biologic practices on the quality of fresh produce. Guests will also learn more about the natural fauna and flora of the area.

OVERBERG

Grabouw, Bot River, Hermanus



25 PAUL CLUVER WINES

De Rust Estate, N2, Grabouw, 7160
 S34°09'31.8" E 19°00'44.7"
 T +27 (0)21 844 0605
T Restaurant: +27 (0)21 842 2020
 E info@cluver.com
 www.cluver.com
TASTING CENTRE
Mon – Fri: 09h00 to 17h00
Sat & Sun: 10:00-14:00
 Office open from Mon to Fri

2016 Judges Overall Winner: Unwooded Paul Cluver Noble Late Harvest 2014
2016 Leader in Water Conservation: Paul Cluver
2014 Best Contribution to Conservation: Paul Cluver
2013 Best Wine Overall: Paul Cluver Gewürztraminer 2012
2013 Bloggers' Choice: Paul Cluver Chardonnay 2011
2012 Best Wine Overall: Paul Cluver Riesling Noble Late Harvest 2012
2011 Best Environmental Practices Award Winner: Paul Cluver

This family-owned, family-run wine business is located in the cool-climate Elgin Valley. The property has been in ownership of the Cluver Family since 1896. Their focus is on producing elegant wines that are expressive of the terroir.

The wine business forms part of larger holistic farming business called 'De Rust Estate'. This estate forms part of the UNESCO world heritage site, the Kogelberg Biosphere. Half of the estate has been set aside for conservation into perpetuity. Dr Cluver has been a supporter of conservation projects, officially undertaking projects of his own on the estate since 1970. He was involved in the establishment and development of Groenlandberg Conservancy.

Other features include a restaurant, Fresh, open from Wed to Sun; hiking trails; 5 day slack-packing on the Green Mountain trail; and summer open air concerts in the amphitheatre.

26 GABRIELSKLOOF

N2 outside of Bot River 7185
 34°14'19.88" S, 19°15'9.69" E
 T +27 (0)21 284 9865
 E info@gabrielskloof.co.za
 www.gabrielskloof.co.za
RESTAURANT
Wed – Mon: 09h00 to 17h00
Closed: Tuesdays

2016 Judges Best Red: Gabriëlskloof The Blend 2014
2012 JBest White: Gabriëlskloof Magdalena 2010
2012 Bloggers' Choice: Gabriëlskloof Magdalena 2010

Gabriëlskloof is a family owned and run wine estate with sweeping views of the Babilonstoren Mountains and the surrounding wheat fields. The farm and vineyards were established in 2000, with their first vintage in 2009.

It has 70 hectares under vine and 50 hectares set aside for conservation, mostly consisting of Overberg Sandstone Fynbos and some critically endangered Western Ruens Shale Renosterveld. They have rehabilitated the fynbos in the area below the winemaker's house by collecting fynbos seeds over a period of time and then scattering them across the slope. A variety of birdlife has returned to the farm to delight birdwatchers young and old.

Taste their wines and olive oil, accompanied perhaps by a hearty meat and cheese platter, or as part of their food and wine pairing. Restaurant, @Gabriëlskloof, entices with mouth-watering, sincere cuisine and a deli filled to the rafters with all things handmade, homemade, delicious and fresh.

27 WILDEKRANS

R43 Bot River
 S34°9'42.6" E 19°0'36.0"
 T +27 (0)21 284 9902
 E info@wildekrans.com
E Restaurant: wildekrans@openfood.co.za
 www.wildekrans.com
WINE TASTINGS & SALES
Mon – Fri: 09h00 to 16h30
Sat, Sun & Public Holidays: 11h00 to 15h00.
Closed: 25 Dec & 1 Jan

2015 Best Value: Wildekrans Wine Estate Sauvignon Blanc 2015
Best Farming Practice Overall Winner: Wildekrans
Leader in Community Development: Wildekrans

This 1000 ha estate is tucked away in the Overberg overlooking Walker Bay. Almost half of this large estate is under conservation, and Wildekrans is passionate about protecting natural habitats on the farm, from restoration of riverine areas, to creating favourable habitat for birds such as the iconic Blue Crane.

A scenic drive through the farm boasts indigenous trees replanted and active fynbos restoration underway, with signage to educate visitors of the uniqueness of the natural species and efforts in restoring these landscapes. The country themed restaurant, Open, offers a fresh, modern menu, serving wholesome and tasty meals to delight all taste buds. Dinner by reservation for groups of 10 or more. Guests can enjoy fantastic food and wine pairings by winemaker, William Wilkinson.