



10th April 2025

Tasting Evening



DEGRENDDEL
WINES

Unwined Tapas Evening:

PRICE
R480 pp

includes a Durbanville heritage inspired tapas board with either a tasting OR glass of 6 pre-selected wines.

[click here for menu](#)

BOOKING SLOTS:

17h00; 17h30; 18h00; 18h30
(limited seating available)

OPENING TIMES:

17h00 - 21h00

09h00 - 16h00

(normal tasting room hours)

BOOK

(Please select the 200 Year Celebration Seating Area)



Classical Nitida Tasting

PRICE
R200 pp

includes a bottle of Nitida Sauvignon Blanc

BOOKING

No bookings, first come first serve

OPENING TIMES:

full day offering

Cassia Restaurant 12h00 to 21h00

[click here for menu](#)

PRICE
R200 pp

BOOKING

021 976 0640

CANTO
DURBANVILLE BOUTIQUE WINES

Cap Classique or Wine Tasting plus a bottle of Canto Sauvignon Blanc to take home

PRICE

R200 pp

Tasting & bottle of wine

R200 pp

Tasting & charcuterie board

A la-carte menu available

OPENING TIMES:

11h00 - 21h00

last orders at 20h30

BOOK



D'ARIA

D'Aria Tasting Room will be offering wine sales, tastings, cheese boards and platter orders as well as our seasonal pairing. Live Music in the evening.

BOOKING

No bookings, first come first serve

OPENING TIMES:

10h00 - 21h00

Last wine/Food orders at 20:30

The Copper Collection will be open with their A la Carte menus at The Terrace, Patina and Botany times: 12:00 - 22:00

BOOKING

info@coppercollection.co.za

021 205 0572



Meerendal Heritage Block
Pinotage Vertical Tasting
2010, 2015 & 2023

PRICE

R200 pp

includes 3 Heritage inspired bites by Cocofair

BOOKING

tasting@meerendal.co.za

021 975 1655



5 wine tastings with 3 Heritage canapes

PRICE

R200 pp

[click here for menu](#)

OPENING TIMES:

until 21h00

BOOK



GROOT PHESENTEKRAAL

3 Groot Phesantekraal wines with 3 Preserves.

PRICE

R200 pp

[click here for menu](#)

OPENING TIMES:

09h00 - 21h00

BOOKING

restaurant@phesantekraal.co.za

021 975 1655



Live Music and a bottle of Maastricht Sauvignon Blanc with a portion truffle and mushroom arancini balls

PRICE

R200 pp

our current menu will also be available for you to enjoy during the evenings celebrations.

BOOKING

No bookings, first come first serve

OPENING TIMES:

10h00 - 21h00



Live music and a glass of Diemersdal Cap Classique on arrival.

PRICE

R200 pp

includes A gourmet wagyu burger and glass of Diemersdal white / red Estate wine.

OPENING TIMES:

17h00 - 21h00

BOOK



Roasted lamb pizza paired with a five-flight wine tasting, accompanied by live music by Nathan Hill.

PRICE

R200 pp

OPENING TIMES:

until 19h00

Food orders taken until 18H30

BOOK



Journey through Klein Roosboom's limited release wines, with winemaker Piti Coetzee. Followed by Borrelhapjes and a glass of wine.

PRICE

R250 pp

[click here for menu](#)

OPENING TIMES:

18h00 - 21h00

BOOK



ANNO 1720

DE GRENDEL
WINES

MENU

Vissershok smoked harder fish cakes, olive,
roasted red pepper, basil, avocado

Perlemoen bulgar wheat risotto, wild
mushrooms

Cape Malay lamb neck curry, potato,
sambal

Pumpkin-buchu cheesecake toasted
pumpkin seed praline



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MENU

BORRELHAPJES

Pumpkin Gnocchi, amaretto crema,
pine nuts

Pickled Kingklip samosa, almond XO,
creme fraiche

African grains risotto, crispy lamb sweet-
breads

Woodfired lamb bitterballen, beetroot
chutney

Pumpkin doughnut, ricotta mousse,
pumpkin seed brittle



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menu

Whole wheat bruschetta, bobotie spiced
pumpkin, feta

Lamb frikkadels, wild rosemary smoked
pumpkin puree

Spiced pumpkin fritters, milk tart sauce



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GROOT
PHESANTEKRAAL

menu

Pumpkin preserve & lamb lonza

Fig preserve & coppa

Tomato preserve & smoked pork loin.



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Cassia

RESTAURANT • BAR • VENUE

MENU

Malay style chicken curry with
toasted coconut flakes,
steamed basmati rice, papadum,
spicy pineapple sambal &
pickled cucumber
(vegetarian option)

Served with a glass of Nitida Sauvignon Blanc



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