



After a spectacular April for the Stud Farm, with super-successful Yearling Sales at the Emperor's Palace and National events, triple wins by Avontuur-bred horses at Kenilworth and first place (again!) for Avontuur-bred Legal Eagle at Turffontein on Saturday the 30th, we're winding down into Autumn with mellow weather and a slower pace settling in at the farm. Visit www.avontuurestate.co.za for more.

CAB FRANC CARNIVAL TO WOW FANS OF NICHE VARIETAL



KWV had two wines in the Top 6. Here is Michael and Judging Panel Chair Christine Rudman CWM with winemakers Monique Fourie and Izelle van Blerk at the Challenge Awards.



Winemaker Jan van Rooyen with Cab franc fans at last year's Carnival. This year Jan will present the three tutored tastings of the Challenge winners as part of the 2016 event.

"The first Cabernet Franc released by Avontuur as a single varietal was in 1998 and it was a 1996 vintage. Since 1999 our flagship Red, Baccarat has always had a portion of Cabernet Franc blended in, and in 1999 we released a Cab Franc/Pinotage blend called Frantage – arguably the only such blend ever in South Africa," said Michael Taberer at the announcement of the winners of the inaugural Cab Franc Challenge at Avontuur Estate earlier this month. "We are passionate about Cabernet Franc at Avontuur having planted it in the mid-eighties, soon after it became available in South Africa. This drives our commitment to create more awareness of the varietal, not only for our own wine, but by promoting the grape in general like our involvement with the annual Cabernet Franc Carnival which takes place for the second time at Avontuur on the 21st of May," he explained. Visit www.avontuurestate.co.za for more info and to book.

Tickets and Information: Winery@avontuurestate.co.za or +27 21 855-3450.

Cost: R120 pp (Includes tastings and branded glass).
R170 pp (Includes tastings, branded glass and tutored tasting of the Cab Franc Challenge winners).

MOTHERS ARE SPOILT AT AVONTUUR

Moms are some of the most important people in our lives and the tasting room is going all out to spoil them this month. Local Spa Thai Sabai has sponsored two R500 vouchers for lucky visitors to the tasting room and we're offering a great deal on our Pinot Noir/Chardonnay at only R330 per box of 6 for May. Visit on Mother's Day for a surprise or two, and enter Mom in the competition to win those Thai Sabai visits! To find out more about Thai Sabai, visit www.thaisabai.co.za and spoil yourself.



One of the selection of Avontuur Restaurant breakfasts to be shared by each of our 10 store winners, is this smoked salmon and cream cheese on a Röstli.

TOP 10 STORES SUPPORT CARNIVAL AND MOTHER'S DAY

Our instore teams are getting ready to bring some of our favourites to shoppers in the Western Cape with tastings lined up throughout the month of May.

The stores are: Tops at Spar/Kwikspar/Superspar Vredehoek, Royal Ascot, Welgedacht, Paradyskloof, De Helderbosch, Die Boord, Sunrise Circle and Alphen. Liquor City Claremont and Tony's Liqueur Store in West Beach make up the rest of the list.

Shoppers can taste Avontuur Cabernet Franc as well as Pinot Noir/Chardonnay and for every two bottles bought, an automatic entry is generated into each store's competition! **Win a breakfast for two, sponsored by the Avontuur Restaurant, a bottle of MCC to share and a free tasting, all to the value of R500 per prize. Use your free tasting coupon to pop in even if you don't win!**

COMING UP IN JUNE...

Thursday, 2/6 from 18h00: An Evening with ... winemaker Jan van Rooyen. Find out more about the life, achievements and dreams of our winemaker, enjoy Avontuur wines paired with a selection of dishes from the Avontuur Restaurant in this Winter-themed event. Cost: R400 pp. Bookings: openhand@polka.co.za or +27 21 855-4296

Saturday, 11/6 from 10h30: Tutored tasting of various vintages of our Luna de Miel Chardonnay, ending off with a bowl of freshly made soup and bread. Cost: R100 pp. Bookings at the tasting room.

NEW WINTER MENU INTRODUCED

With firm favourites like the home made soup, crispy Duck and Beef Fillet still available, Chef-owners Melanie and Zunia had fun working on some new dishes and a few tweaks for the Winter Menu 2016, which is being introduced this month.

Pop in to try it out or just enjoy one of the classics! Contact openhand@polka.co.za to book your table close to the fireplace.

