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THIS MONTH *GET IT LOVES...*

## COUNTRY CHIC IN THE WINELANDS

If savouring vintage vino, harvested from the sweeping green vineyards on your doorstep, before stepping out to dine or, alternatively, lighting your own braai fire on a gorgeous summer evening, seems like the perfect weekend getaway, Haskell Vineyard's new self-catering guesthouse might just be your bespoke destination of choice.

**The Residence** is a luxurious two-bedroom farmhouse, sleeping four people. Later on this year, a smaller property, a one-bedroom loft, **The Cottage**, will be added to the **Dombeya farm stay portfolio**. It seems like the perfect opportunity to put all the kids in The Cottage while the grown-ups enjoy time-out in more formal abode.

Both houses are superbly positioned, well appointed and boast sweeping views of the **Stellenbosch Winelands**. The properties are serviced twice a day and located centrally in the Wine Route, a mere 10 minutes away from Somerset West and Stellenbosch and 30 minutes from Cape Town.

Both bedrooms of The Residence are en suite and have comfortable beds, ceiling fans, and air-conditioning. The master bedroom has a king-size bed and en-suite bathroom and dressing room. The view from all bedrooms, the lounge and eight-seater dining rooms are simply stunning. We loved the huge **farm-style outside stoep** and the **fireplace in the living room**, which also has a great **entertainment system**, including a flatscreen TV.

The kitchen and scullery come equipped with granite tabletops, Smeg gas stove, crockery and cutlery, dishwasher, washing machine and tumble dryer and the house is equipped with an alarm system.

*The Residence's rate is R2 950 for the house per night and The Cottage will be R1 200 per night. Phone*

*021-881-3895 and visit [www.haskellvineyards.com](http://www.haskellvineyards.com)*

## Winemaker's Lunch

Every first Friday of the month, Haskell Vineyards hosts a winemaker's lunch at their **Long Table Restaurant**, on the estate. Open for breakfast and lunch, the restaurant was conceptualised around the idea of a shared table, and lunch is served around their custom-built long table.



**The weekly menu is decided upon by Chef Corli Els**, with an emphasis on what is seasonal and what excites her on the day.

Some of what is served comes directly from the organic vegetable garden, picked that morning, and from other local suppliers who share a common passion for fresh flavour and authenticity. A new addition is the organic vegetable patch, where fresh produce is grown for specific use at the winemaker's lunch table.

The multiple-course lunch is accompanied by current and back vintages of the **award-winning Dombeya wines**, together with the occasional surprise, and always **hosted by a member of the Haskell Vineyards wine team**.

*The cost per person is R395, including wine. Places are limited, and bookings essential. Phone*

*021-881-3746 and visit [www.longtable.co.za](http://www.longtable.co.za).*

## A taste of Dombeya

**New vintage releases** from Dombeya, made at Haskell Vineyards, include their 2011 Sauvignon Blanc, Chardonnay and 2008 Boulder Road Shiraz, Merlot and Cabernet Sauvignon. The maiden vintage of Dombeya 2008 Sparkling Shiraz is available exclusively from the cellar door and at the Long Table Restaurant and Café.

