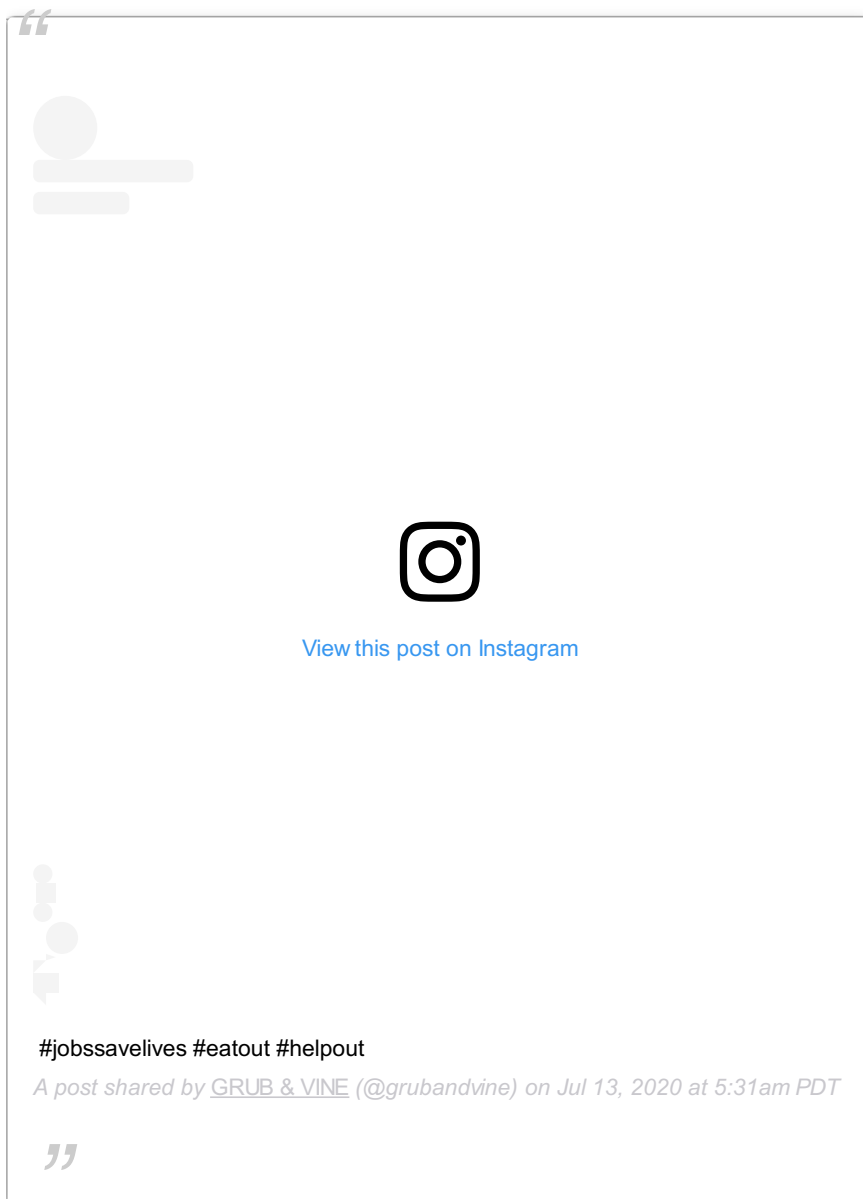


# Radford Dale contributes half a million rand's worth of wine stock to Grub & Vine's #RestaurantRescueProject

Wine producer Radford Dale has committed to contribute half a million rand's worth of its stock to Grub & Vine's #RestaurantRescueProject - which is intended to assist South Africa's restaurant industry during the Covid-19 pandemic.

The wine will act as an attractive incentive by forming part of Grub & Vine's #RestaurantRescueProject package while providing a much-needed injection of funds to the bistro.

This past week, the restaurant industry took to social media in a final attempt to raise awareness around their plight, through sharing black and white images of their employees holding placards that displayed the number of jobs their establishments provided, under the hashtag #jobssavelives.



Matt Manning - owner patron at the family-owned bistro located on what was formerly the beating heart of Cape Town's enviable culinary scene, Bree Street - says: "Despite the limitations on alcohol sales - which are responsible for a significant portion of our revenue - we were thrilled to be able to reopen our doors last week after being closed for almost four months.

"We thought we'd finally seen a turning point and that things would start to improve, but sadly it looks like we were

wrong. ”

Grub & Vine employs 17 full-time staff members. “We have done everything in our power to keep the lights on, and are proud that we have thus far managed to keep every single staff member on payroll,” says Manning.

However, he doesn’t know how much longer the situation can continue. “Should this carry on for another few weeks, I am not sure if any of us will have a business to come back to.”



Matt Manning & Grub & Vine team

Radford Dale, an innovative Stellenbosch-based winery and Platter’s Red Wine Producer of the year in 2017, has stepped-in, in an attempt to help preserve the sector.

“ Says Alex Dale, founder and MD at Radford Dale: “Restaurants are part of the gastronomical fabric of Cape Town, and this world-class dynamism is dying a rapid death. We need to move quickly, collaboratively and with intention, if we are to see it survive. ”

As part of the package, individuals can purchase a [gift voucher](#) or Grub & Vine’s interactive at-home fine dining experience for two people, [Virtual Dining](#) at the cost of R1,400, and receive a complimentary case of Radford Dale’s wine when alcohol sales resume. The normal cellar door price of the case is R2,385.

“You can effectively enjoy an incredible gastronomic experience plus a case of wine for a spend of R1,400, and receive almost R4,000’s worth of value. Better yet, your support will enable Grub & Vine to ride out the worst of this storm so that they can continue to keep their lights on,” explains Dale.



Alex Dale

Dale is urging other wineries to do the same. “Restaurants and wineries have always had a symbiotic partnership, and I would like to call on wineries who are in a position to do so to ‘adopt a restaurant’, as part of the #RestaurantRescueProject.

“Radford Dale is adopting Grub & Vine; if others can also do the same, we can safeguard an entire ecosystem and preserve the jobs and livelihoods of this sector cut adrift.



In review: Matt Manning's new Grub & Vine

Ruth Cooper 23 Jan 2019



The hospitality and tourism sectors have long and vast supply chains and employ thousands of people. “Should restaurants close, our chefs, waiters, scullers, sommeliers and managers are left out in the cold, without any hope of finding employment for the foreseeable future.

“It is clear that we cannot expect any government help. If our industry is to survive, we need to support each other,” Dale concludes.

*For more information and to support the #RestaurantRescueProject by purchasing a Grub & Vine voucher or Virtual Dining experience, please [click here](#).*

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