

Durbanville Wine Valley hosts another wine-and-dine series

The Durbanville Wine Valley has announced the return of the popular wine-and-dine series.



Image by Liesl Engelbrecht

The event follows on the inaugural series held last year, which was completely sold out.

Chefs from the region's top restaurants will come together in designing and hosting a trio of dinners that shine the spotlight on local excellence. Wines from the region are part of the experience having been paired with the dishes and will be presented by winemakers themselves.

For the autumn edition, the dinners will take place at a different venue each time, featuring different teams, dishes and wines. Teams were given the theme of farm to table for their designs, which provides the opportunity to celebrate fresh, seasonal produce.



Capital Craft Beer Festival returns for 2022!

27 Apr 2022



Among the tantalising mains diners may expect are dishes such as pressed pork belly served with quince, parsnip, raw honey, ginger; salted lamb rib pressé dished up with charred tomato, ginger, celeriac, shallot, pak choi; and, braised venison "Wellington", fondant potato, charred shallots, baby carrots and a mushroom mousse.

Desserts include an o-so-divine Valrhona millot parfait with Jerusalem artichoke, hazelnut, treacle, pear; warm pumpkin and a Rooibos and orange sponge served with spiced pumpkin purée, local raw honey-and-oat streusel, vanilla Bavarian cream and burnt orange ice cream; and, a pecan nut panna cotta with peach caramel, pecan praline and brandy snap crumb.

There will be the opportunity to enjoy award-winning Sauvignon Blancs and other white wines from the region, as well as towering reds and exceptional brandies.



Image by Liesl Engelbrecht

The Durbanville Wine Valley Autumn wine-and-dine collaboration takes place on three Wednesdays in May:

May 11 at Klein Roosboom (Jéan Restaurant), featuring chefs from the kitchens of Jéan and Groot Phesantekraal, with a regional selection of wines presented by Maastricht.

May 18 at De Grendel, featuring chefs from the kitchens of De Grendel and Diemersdal Farmer Eatery, with a regional selection of wines presented by Altydgedacht.

May 25 at Durbanville Hills (Tangram Restaurant), featuring chefs from the kitchens of Tangram Restaurant and Nitida (Cassia Restaurant), with a regional selection of wines presented by D'Aria.

Tickets to the wine and dine experiences in May can be purchased [here](#).

The event at Klein Roosboom is priced at R795pp; De Grendel, at R850pp; and Durbanville Hills, R665pp.