



Stellenbosch Wine Bus

# Greater Simonsberg Route



Welcome to Stellenbosch Wine Bus – Hop On Hop Off Experience. This information pack provides you with tips and hints on how to make the most of your day.

## Timetable

Mon to Sun

	Stellenbosch Info	Boschendal	Zorgvliet	Alluvia	Tokara	Neil Ellis	Glenelley
STOPS:5	9:45	10:10	10:23	10:35	10:48	-----	-----
STOPS:4	11:05	11:30	11:43	11:55	12:08	-----	-----
STOPS:3	12:25	12:50	13:03	13:15	13:28	13:46	14:00
	-----	14:20	14:33	14:45	14:58	15:16	15:20
	Last Drop-off	-----	15:35	15:47	16:00	16:18*	16:32*
	Collect Only	-----	-----	16:45	16:58	-----	-----
BACK @ INFO	17:15						

\*COLLECT ONLY

info@stellenboschwinebus.co.za

Tel. +27 82 531 9218

www.stellenboschwinebus.co.za

## Hints & Tips

### Planning

Planning is essential! Our timetable allows for a maximum of 4 x 1 hour stops of your choice (so if you have a 2 hour long lunch, you'll have 3 stops in total). So start working out with your group which ones you'll visit. To maximise your number of stops, you should visit venues in the same order as the timetable (i.e. go top-down, not bottom up).

### Booking lunch

For all restaurants - bookings are essential! We encourage a long(2 hour) lunch, but if you can only spare 1 hour, when booking be sure to tell them you are with the Stellenbosch Wine Bus, the exact time you are arriving, and how long you have. Re-iterate all of the above to your waiter upon arrival. Get your order in ASAP, then go do some wine tasting!

### Be flexible

The wineries won't let too many groups hop of at a time. So if we have to alter your timing slightly, please be understanding?

### We've got you covered

If you lose this pack, everything is on the website [www.stellenboschwinebus.co.za](http://www.stellenboschwinebus.co.za) and one of our friendly drivers will gladly assist you with any questions.

### Hopping on & off

Like any normal bus, it's up to you to be waiting outside at the pickup location. Unfortunately we can only wait a maximum of 3 minutes before we have to take off, so please be on time!

### Enjoy yourself responsibly

As we are not licensed and we abide by Responsible Services of Alcohol protocols, we need you to respect yourself and others at all time, stay fed and hydrated, and enjoy the day responsibly!

# Greater Simonsberg Route Destinations

Destination	Description	Food
<b>Boschendal</b> Ph: +27 21 870 4200	Boschendal lies between the Simonsberg and Drakenstein mountains an hour's drive from Cape Town. The name Bos-en-dal, or wood and valley, reveals its essence: a breathtakingly beautiful valley basin of 1800 hectares. Each wine range, including Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot and Shiraz, is carefully crafted to deliver ultimate drinking pleasure, with dedicated red and white winemakers in separate cellars for focused expertise. It is this attention to detail that makes us a leader in the production of Méthode Cap Classique sparkling wines and beloved brand in over 50 countries.	Restaurant, Deli & Picnics
<b>Zorgvliet</b> Ph: +27 21 885 1399	The first wine was produced on February 2, 1659 and Van Riebeeck wrote joyously in his diary: "Today, praise be the Lord, wine was made for the first time from Cape grapes". Our company is built around two core philosophies, its Wine and its Hospitality. Our people are the foundation of our success and the key to our future. Zorgvliet provides a diverse and rewarding environment where our people have opportunities to grow and succeed.	Restaurant, Picnics
<b>Alluvia</b> Ph: +27 21 885 1661	Set on a working wine estate in the heart of the Stellenbosch Winelands, on Glen Arum Road, Banhoek Valley, Helshoogte Pass, lays a unique cult wine producer called Alluvia Specialist Winery. Alluvia's award winning wine estate and its luxury accommodation provides a match made in heaven...which we simply describe as "the vineyard lifestyle".	Restaurant, Cheese/Meat Platters
<b>Tokara</b> Ph: +27 21 808 5900	TOKARA is the embodiment of GT Ferreira's philosophy that good wine, good food and good art go together to make a good lifestyle. The magnificent private commission of installation art by Marco Cianfanelli, The Mind's Vine, encapsulates the narrative of the creation of TOKARA and reflects our origins as a superlative wine growing environment. It engraves the history of TOKARA into the experience of every visitor to this breathtaking estate.	Restaurant: Deli, Cheese/Meat Platters
<b>Neil Ellis Wines</b> Ph +27 21 887 0649	In 1984 Neil Ellis sourced grapes from vineyards not of his own and produced wine in rented cellar space. These grapes were sourced in the Stellenbosch district and meant a lot of nosing around the restrictive quota system prevalent at the time. His vision, the pursuit of quality, extended out of the cellar and into the vineyards where varieties would excel and best express a particular style of wine reflective of their environment. Today, the experience and knowledge of the past are applied to modern techniques and technologies for a new generation of winemaking. "Our vision remains to make distinctive, refined wines that are expressive of their terrain and rank amongst South Africa's finest. A pursuit of quality, nothing less." - Neil Ellis	Cheese/Meat Platters
<b>Glenelley</b> Ph: +27 21 809 6440	Glenelley, located on the Simonsberg, was acquired in 2003 by May-Eliane de Lencquesaing, the "Grand Dame" of the Château Pichon Longueville Comtesse de Lalande. Focusing on quality, the most adapted cultivars were chosen and are selectively crafted into French-styled wines. Wines are made to pair with food and The Vine Bistro offers a French-inspired dining experience. May's remarkable glass collection is on display at the Glass Museum.	Bistro