



The perfect combination has to be Food and Wine. Many wine farms in Cape Town & Western Cape offer this unique experience where they combine tasty food and sweet treats with some of their best wines. Enjoy anything from Secret pairings to Cupcake and Wine pairing experiences.



Delicious Pizza & Wine Pairing at Brenaissance

At Café Blanc de Noir at Brenaissance is where you can tuck into a pizza divided into four parts, each garnished with a special topping and paired with a premium Brenaissance wine.



Fine Dining Experience at Tokara Tokara is a picture perfect destination which offers visitors a unique combination of awardwinning wines, brandy, olive oils, and gallery of fine art. Tokara Restaurant, one of South Africa's leading fine dining restaurants. The restaurant offers its guest's terroir focused contemporary cuisine, award-winning wines and dramatic views.



Creation Wines

Creation Wines near the coastal town of Hermanus is known for their unique wine and food pairings. Discover Tapas and wine pairing, Secret Wine pairing which entails four of their scrumptious entréesized dishes paired with four superb Creation wines.



Chocolate & Wine Pairing with Premium Wines at Lanzerac Wine Farm

Lanzerac Wine Farm prides themselves for doing some of the best wine & chocolate pairings. Expect interesting combinations such as Sauvignon Blanc paired with a white 'Safari Fruit' chocolate.



Cupcake and Wine Pairing Delheim

Delheim believes you can have your cake and pair it with delicious wines. The unique Cupcake and Wine Pairing allows you the option of four decadent cupcakes or 3 gourmet cupcakes as you sip their fine wines. Experience interesting flavours such as a rooibos cupcake infused with lemon paired with Delheim's fruity, unwooded Chardonnay.



Lourensford Wine Estate

Enjoy a unique Turkish delight and wine pairing experience at Lourensford Wine Estate in Somerset West. Enjoy their Chocolate and Wine pairing as well. Join the Momberg Family for an exciting Middelvlei Wine Blending Experience! A personalized bottle of the winning wine to be taken home by each pair of blending participants, choose 3 wine components and make your own special blend. Blending session is 1h30min long. By appointment and subject to availability. Minimum 6 people.



Ice Cream & Wine Pairing at Somerbosch

Somerbosch Wines recently introduced a new wine tasting experience featuring 4 red wines and home-made red wine ice cream. include Merlot. Shiraz. Cabernet Sauvignon and Pinotage.



Leopard's Leap

Culinaria Food and Wine Pairing at Leopards Leap in Franschhoek. Taste six wines in the Leopard's Leap Culinaria Collection, each paired with an example of an ideal food. The pairing is very informative and provides guests with the knowledge required for future food and wine choices and also preparing the food in front of visitors offering an interactive and entertaining session.



Van Ryn's Distillery allows you to do unique brandy and wine pairing taste three award-winning brandies that is perfectly paired with artisanal charcuterie, three brandies that is perfectly paired with hand-made Belgian chocolate and Brazilian coffee and taste four award-winning brandies paired with hand-made Florentines, richly studded with nuts and dried fruit on a delicious chocolate base.