

Publication		
SUNDAY TRIBUNE - TRAVEL		
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A Stellenbosch landmark in Dorp Street, Oom Samie se Winkel is crammed with collectibles.

Loads of sax appeal with good food, wine, song and breathtaking views

Breakfast is taken in the restaurant built around a tree, and afternoon tea can be enjoyed in the lounge.

Once you step outside the hotel, Stellenbosch is a doddle to explore on foot.

If you feel you need more guidance, Inge van Aarde conducts walking tours and has a wealth of knowledge on the topics of architecture and history to impart before finishing the experience at a wine bar.

A Bites and Sites walking tour is a great way to visit a variety of yummy eating and drinking spots, while learning more about the town.

Without anyone to tell you, how would you know about the bookshop which was previously the morgue. One window is a different height to the others because the coffins didn't fit otherwise. Information such as this is thin on the ground.

De Warenmarkt, a wonderful place where there is a variety of food and deli vendors all in one spot – including a bubbly and oyster bar, which is just the ticket for a hangover – has its wine bar in what was once

the police station.

There are so many joys in Stellenbosch, I wish I could tell you about all of them but there simply isn't enough space or time.

Some quick recommendations are the vintage treasure trove Oom Samie Se Winkel, hipster-heaven Blue Crane Coffee Co, Brampton Wine Studio for by the glass or bottles at cellar-door prices (the Old Vine red is fabulously affordable) – while you doodle on the tables with coloured chalks.

Also recommended are award-winning chef Bertus Basson's restaurants Spek & Bone and the newly opened burger joint De Vrije Burger, and the delightful tiny nightspot De Stomme Jonge, which also serves light meals during the day, where you can hang out with students with marvellously old-fashioned manners.

Moving further afield, take your pick of wine farms for tastings, pairings ranging from cupcakes at Delheim or cheesecake at Eikendal to bacon and biltong at Stellenbosch Hills, top-notch dining, vineyard walks and weekend markets.

There are harvest festivals as the grapes get picked from January onwards, the Stellenbosch Wine Festival in February, and the enormously popular street soiree, which take place twice a month until March next year.

I reckon it's time to begin planning my next trip.

FIND OUT MORE

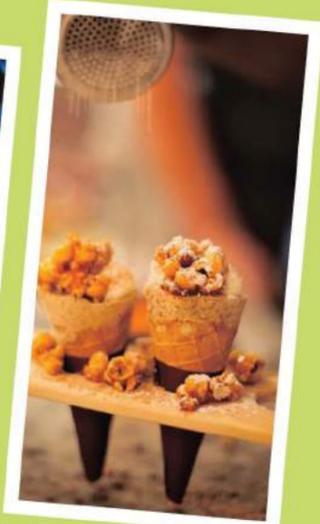
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Pavement culture is popular and perfect for people-watching.



Eikendal on the R44 offers delectable cheesecake and wine



Award-winning chef Bertus Basson's Spek & Bone serves traditional SA dishes with a twist – like these.



Lanzerac Wine Estate's award-winning deli offers visitors delicious gourmet seasonal fare. (Above) It's not always in the nose, sometimes it's just better in the glass.



De Warenmarkt is home to a collective of diverse merchants, each passionate about their craft.