



WINE-MAPPING

7 ways to find heaven on Earth

Want a crash course on world-class, cool-climate wines? First stop: the Hemel-en-Aarde wine region near Hermanus



1 Discover a winemaker's secrets

Winemaker *Natasha Williams* of *Bosman Family Vineyards* shares her insider's tips

Favourite Hemel-en-Aarde grape?

Chardonnay. I appreciate its elegance and versatility.

Bosman Hermanus's X-factor?

It's situated in the Upper Hemel-en-Aarde Valley ward, known for its granitic soils. The vineyards are 4 km from the Atlantic as the crow flies, and moderate temperatures and influence from the ocean breeze allow us to produce wines with lively acidity.

Favourite Bosman wine pairing?

The vibrant Bosman Méthode Ancestrale Chenin Blanc is made by following an ancient method of producing sparkling wine. It pairs well with tapas.


Best of the rest? I love the Newton Johnson Family Vineyards Pinot Noir with braai'd fish.


Greatest local secret? Quayside Cabin is a hidden gem at the Hermanus harbour, serving the best seafood.


3 Learn some cool facts

What makes Hemel-en-Aarde a cool-climate wine-producing area, perfect for Chardonnay and Pinot Noir?

The Benguela Current brings breezes from the Atlantic Ocean and average summer temperatures, around 25°C, are cooler than in most SA wine regions.

 Clouds are hemmed in by the mountains, trapping cool air and moisture in the narrow valley.

 Vineyards stretch along the valley floor and up mountain slopes up to 350 m above sea level.

 Long ripening periods produce grapes with concentrated flavours and good acidity, exactly what you want in your glass.

2 Sip at these iconic tasting rooms

You're spoilt for choice in this picturesque part of the world, but if you want to while away a few hours, pick these scenic spots

➔ **Bosman Frame House:** Enjoy views of the surrounding fynbos while sipping on the fruit-packed Sauvignon Blanc on the verandah. bosmanhermanus.com

➔ **Creation Tasting Room:** With tastings priced per glass (starting at R10), you're free to create your own tasting tour while gazing at the farm's mountain vineyards. creationwines.co.za

➔ **Ataraxia Wine Lounge:** You can't miss the landmark white tasting "chapel" positioned on a rise with views to impress. ataraxiawines.co.za

"In terms of number of trophies, classic scores, gold medals and five-star ratings per case of wine produced, Hemel-en-Aarde is unmatched"
– hemelenaardewines.com

4 Get a head start

If you can't get to Hemel-en-Aarde just yet, try these wines from the valley at Woolies



➔ Hamilton Russell Chardonnay

Pear and lime aromas and flavours, with bright acidity and a long, dry minerality. Match with seafood risotto. R569.99



➔ Creation Syrah Grenache

A Rhône-style blend with supple tannins – perfect with red meat and Cape Malay lamb curry. R229.99

MAP ILLUSTRATION: FRAN LABUSCHAGNE; TEXT: MICHELLE COBURN; EXTRA: SOURCES: VISITWINELANDS.CO.ZA, HERMANUS.CO.ZA

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HEMEL-EN-AARDE



5 Visit The Wine Glass

Sample some of the best wines of the Overberg at this Hermanus restaurant and wine bar, which stocks 124 wines from more than 40 Overberg farms. Enjoy a tasting flight of six, or order a bottle with a charcuterie-and-cheese platter, and settle in for the duration. **2 Harbour Rd, thewineglass.guru; @thewineglass_hermanus**

6 Take a wine safari

Hermanus Wine Hoppers stops at different farms on different days of the week. Book your ticket and spend the day sipping and eating your way through the valley. The safari-style vehicles arrive and depart at the stops on your chosen route every 45 minutes. hermanuswinehoppers.co.za

7 Book a sleepover

Plan ahead and book one of the two family-friendly, self-catering cottages at Spookfontein. With a restaurant and cellar on site (try their Phantom Bordeaux-style blend), chances are good that you'll be tempted to stay. spookfontein.co.za