

Restaurant Review

Towerbosch, Stellenbosch

Staff Reporter

When the press release for Towerbosch (restaurant) arrived in my inbox, at The Month early in November, I took the introductory paragraph as a bit of a challenge:

The concept of 'down-to-earth' takes on a magical charm at the new Towerbosch earth kitchen at Knorhoek Wine Estate, one of the best kept Winelands secrets outside Stellenbosch, where unpretentious 'ouma's kos' defines an enchanting haven of old-fashioned culinary bliss.

Anything that claims to be 'ouma's kos' is looking for trouble, I thought. I have very fond rec-

ollections of my gran and her traditional cooking. The many hours spent around her small dining table, as our numerically large and always loud family would gather for Sunday lunch is a vivid memory filled with the sounds of pots bubbling in the kitchen, the smell of herbs and vinegar and the sight of that heavily laden table and thoroughly stuffed cousins.

and dessert with aplomb. Pudding was a choice of chocolate brownie, malva pudding or milk tart. As it was a swelteringly hot day I opted for the latter. It was an inspired choice, as again it was an authentic serving of what I had always thought was a very personal history.

The venue is decorated as if incidentally; there's old fashioned cutlery and crockery used for the service, freshly picked arranged flowers on the tables and period pieces that sit comfortably in a space that is both functional and attractive. It's no wonder they're a top wedding and function destination and that Westley and Carmen have a following from far and wide. Add the option to braai outside, swim or laze under the trees after a game of catch with the kids and this has all the makings of one of the best family-friendly venues around.

There's so much more to the offering at Towerbosch and the Knorhoek Wine Estate that rather than attempt to wax lyrical about it, The Month and Towerbosch have teamed up to offer one lucky reader a fabulous dining experience that includes Knorhoek wines and loads of fun. The competition details are above.

The Towerbosch earth kitchen is open for lunch from Wednesdays to Sundays (from 12h00 till 3pm)



Salad, lamb and roast potatoes: a blast from the past

onion bathed in vinegar and the cabbage and carrots finely sliced. The only notable departure with my own historical experience of this traditional meal was the presence of Knorhoek wines.

Knorhoek has a proud history and a great reputation as a Cabernet Sauvignon producer. In the past 10 years they have earned multiple Veritas accolades, 4-star ratings in Platter, a Gold at the Michelangelo International Wine Awards, the Best Cabernet title at the SA Terroir and Winemakers' Choice awards, 4 and 4½ star ratings in Wine Magazine and most recently a Veritas Gold. Their Two Cubs range has a more playful profile and the Two Cubs rosé was my choice on the day. It's a good wine to enjoy with food and handled the fish, meat

and for dinner on special request or for private functions with a minimum of 15 guests. For bookings contact 021 865 2958 or towerbosch@knorhoek.co.za.

Knorhoek is a working wine farm on the R44 north of Stellenbosch. Besides its new restaurant, visitors can enjoy a tranquil sleepover in the country guest house; hold a 'bosberaad' breakaway with colleagues, or simply stop by for an informal wine tasting of exceptional red and white cellar gems in the newly renovated tasting room.

An invitation to **WIN** with Knorhoek Wine Estate and Towerbosch

Enjoy a fabulous lunch for two at the magical Towerbosch, on the Knorhoek Estate. One lucky couple will feast on unpretentious 'ouma's kos' with wines from Knorhoek to match, take a dip in the pool or simply enjoy the peace and beauty of the Cape Winelands.

SMS Month followed by your answer to the question below, to 34995. (SMS cost R2)
The draw will take place on 3 January 2011.
Multiple entries welcome.

"WHAT ARE THE FIRST NAMES OF EACH OF THE DYNAMIC DUO WHO DRIVE THINGS IN THE TOWERBOSCH KITCHEN?"

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CELEBRATE 'ANGELS V' EXHIBITION

- ♦ From 05 December 2010 – 12 January 2011, The Gallery at Grande Provence will be hosting their renowned 5th annual Christmas exhibition showcasing the works of SA artists.

*Please bring this advertisement with you, in order to qualify for these special Shiraz 2007 offers.
To avoid potential disappointment reservations are essential to ensure you are able to secure a place for you and your family and friends at these fabulous Grande Provence Celebrations.

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