



### FOOD / PAGE 3

PJ Vadas of the Hoghouse Bakery & Café shares his pulled BBQ pork bun recipe with you.



### WINE / PAGE 5

Awards: Spier gets gold at home and abroad.



### EVENTS / PAGE 6

Discover what's happening at Spier.



## CONDÉ NAST TRAVELER READERS PICK SPIER AS ONE OF AFRICA'S TOP 25 HOTELS

*The Spier Hotel has been ranked 18 in the list of Africa's top 25 hotels in Africa by the Condé Nast Traveler 2015 Readers' Choice Awards. The prestigious US travel magazine's awards were the result of a comprehensive survey conducted by 128,000 travel-savvy readers from around the world.*

## CHOOSE YOUR OWN EASTER ADVENTURE

*With a plethora of public holidays, school vacation, and long weekends, it's time to make the most of your time off.*

### 1 FAMILY FUN

If you bring along the kids to Spier for a break, we'll make sure the whole family is kept busy and happy.

As you sample Spier's acclaimed vintages in our **Tasting Room**, the kids won't be left out – they can enjoy their very own grape juice tasting.

Lunch is made with ingredients fresh from the farm at **Eight** (don't worry – there's a children's menu too!), while the kids play on the rolling lawns, jungle gym – and best of all – our secret bamboo 'forest'. Find a shady spot under the ancient oaks of our historic farmyard, the Werf, or along the banks of the Eerste River, and settle down for a pre-booked **picnic**. We've got specially made ones for children, which includes favourites such as cheese and

tomato on homemade rolls, yoghurt and root crisps. Get up close and personal with birds of prey at **Eagle Encounters** rehabilitation centre. The kids can take part in a breath-taking falconry display, hold an owl or eagle, and find out how raptors keep the Spier farm healthy and balanced.

If your kids are over 10, explore the farm with them on a two-wheeled self-balancing electric vehicle on one of our exhilarating **Segway tours**. You'll glide past vineyards and pastures, learning more about Spier's sustainable methods of farming and ecological regeneration.

The Spier Hotel was designed with families in mind, from its rolling lawns and courtyard swimming pools to its interleading rooms, jungle gyms and toy boxes. While you enjoy dinner or some pampering at our newly revamped spa, let the little ones hang out in our **Kids' Clubhouse** under professional supervision. This has a programme packed full of fun activities – including arts and crafts, stories, baking and farm walks.

### 2 COUPLE THERAPY

A romantic break for just the two of you.

Head to the **Tasting Room** for the decadent Frans K Smit Tasting, where you'll sample wines from our award-winning 21 Gables and Creative Block ranges, as well as our flagship red blend, the five star *Platter* Frans K. Smit, named after our acclaimed winemaker.

Collect a pre-booked **Gourmet Picnic** from Eight to Go (which includes charcuterie, farm-baked bread, cheeses, seasonal salads and sumptuous chocolate brownies) with a bottle of our Spier Secret Sparkling – our Chardonnay/Pinot Noir bubbly. Then head to a quiet nook on the banks of the Eerste River.

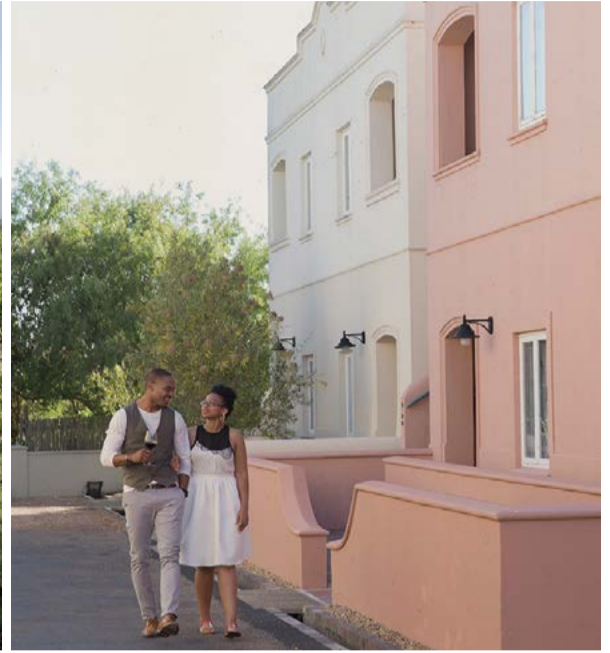
After an invigorating **couples massage** at our revamped Spa, make the most of the Cape's balmy late summer evenings with a two-hour **Sunset Segway Tour** through our vineyards. Cruise through *Continue on page 2.*



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# EXPLORE

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our vineyards, against a backdrop of the darkening Helderberg mountains. We'll have you back in time for dinner – whether you choose room service and a bottle of bubbly in your Signature room at the **Spier Hotel**, or scrumptious farm-to-table tapas crafted by Chef Charl Coetzee at **Eight**.

### 3 ADVENTURE TIME

Hit the dirt road on one of the **Qhubeka Buffalo Bicycles** located at the Spier Hotel entrance. You'll whizz past chickens and cows grazing on rolling hills, the Helderberg mountains surging majestically behind them. Buffalo Bicycles like these are donated to people from disadvantaged communities through

our Treepreneurs project, where people grow indigenous plants in exchange for essential goods. If you bring your takkies, you can eschew pedal power for **jogging** – we've got 5km and 10km routes.

You can also discover the farm on a **Segway Tour**, using these two-wheeled self-balancing electric vehicles to glide through pastures and vineyards. Your guide will tell you about Spier's commitment to the environment and sustainable farming practices en route.

Get an adrenalin fix as you handle and hold an owl or an eagle in the touching gallery at **Eagle Encounters**, the raptor rehabilitation centre. Or you can play

knight, and take part in a breathtaking falconry display, with kites, buzzards, owls swooping to and around you.

Afterwards, treat yourself to a wine tasting on the sunny stoep of our **Tasting Room**. You can enjoy our award-winning vintages on their own (a five-wine tasting costs R35), as part of a chocolate pairing or accompanied with an olive, cheese or cured meat board.

At our monthly **Spier Werf Market** on Saturday mornings, pick up artisanal goodies, such as cheeses and fresh bread, and head out into the farm for a picnic.

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## DOWN-TO-EARTH DELICIOUSNESS COMES TO THE WERF AT SPIER

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**Acclaimed chef PJ Vadas has brought his passion for down-to-earth deliciousness to the Werf at Spier, with the opening of the Hoghouse Bakery & Café in the historic Jonkershuis.**

Inspired by the wholesome languor of the wine farm lunch tradition, the new café allows you to eat natural farm food whilst appreciating sun-dappled heritage architecture and drinking outstanding wines on the very farm where they're made.

**"I love serving up good, old-fashioned comfort food – allowing great ingredients to speak for themselves,"** says PJ, who has worked in France, London and New York for the likes of Gordon Ramsay and Roger Verge. Back home, while working at The Roundhouse, the restaurant was listed in the Eat Out Top 10 Restaurants twice.

The Hoghouse Bakery & Cafe offers breakfasts and summer lunches, with seasonal menus inspired by PJ's love of nourishing and nostalgic recipes: think steak tartine, a barbeque pulled pork bun (see recipe overleaf) and tomato soup. The chef supports local farmers and their mission for sustainable, nutritious produce: veggies are picked from the Werf's food garden (where they're grown without pesticides or artificial fertiliser), while Spier's Farmer Angus is the preferred source for eggs, chickens and pasture-reared

beef. In addition to Spier wines, the café also serves craft ales on tap brewed by the Hoghouse Brewing Co.

**The bakery and patisserie are inspired by PJ's mentor and master baker, Markus Farbinger of the legendary Ile de Pain in Knysna.** Bread is baked outside, in a woodfired oven tended by artisanal baker David Hobbs, the head baker, bringing an age-old artisanal tradition back to the Spier farm. Brady Cromhout is the head pastry chef, making sure that the viennoiserie and patisserie are of the impeccable standard that Markus trained both him and David to master.

Diners can tuck in al fresco on the oak tree-shaded front terrace, inside the naturally cool Cape Dutch buildings, or on the Bakery Terrace where customers can observe the baking process. In winter, patrons can stay snug next to one of several wood-burning fireplaces inside; the Bakery Terrace will also be equipped with gas heaters. The restaurant is also available for function hire, with the Spier Hotel just a short walk away.

In addition to fresh bread, pastries and tasty treats like jams and nougat, the Hoghouse shop also offers a range of locally handmade design, including Mungo tea towels, Coco Fair rolling pins and Emvee ceramics.





# FOOD



## BBQ PULLED PORK BUN WITH APPLE SLAW

### PULLED PORK

#### Ingredients:

5kg pork shoulder (bone-in)  
¼ cup freshly cracked black pepper  
3 Tbsp. paprika  
2 Tbsp. garlic powder  
¼ cup salt  
¼ cup chilli powder  
¼ cup ground cumin  
¼ cup brown sugar  
¼ cup mustard powder  
2 tsp. cayenne pepper  
1 cup hickory chips (or any other smoking chips), prepped, method follows  
12 bread rolls

#### Method:

- Rinse and dry the pork shoulder. Let it rest at room temperature for 90 minutes.
- In a small bowl, combine all the dry spices (black pepper, paprika, garlic powder, salt, chilli powder, cumin, brown sugar, dry mustard and cayenne).
- Rub mixture all over the pork.
- Preheat oven to 100°C, and ensure the oven racks in the middle of the oven.
- Put a tray on the lower rack and the pork directly on the rack in the middle of the oven, uncovered.
- Put a cast-iron pan with the hickory chips on the floor of the oven.
- Remove the chips after 2 hours of cooking time. The entire cooking time will be about 8 hours.
- You need to apply basting sauce every hour, throughout the cooking process.
- In the last hour of cooking the pork, remove it from the oven, wrap it tightly in plastic wrap and then cover the plastic wrap with aluminium foil.
- Put the wrapped pork back in the oven and cook for another 1 hour.
- Remove the pork from the oven, setting aside until cool enough to pull the meat off the bone.
- To serve, cut the buns in half and pile up some pulled pork. Top with the BBQ sauce and then some apple slaw.



### PORK BASTING SAUCE

#### Ingredients:

1 cup apple cider vinegar  
½ cup water  
4 Tbsp. Worcestershire sauce  
1 Tbsp. freshly cracked black pepper  
2 Tbsp. cayenne pepper  
1 tsp. salt  
1 Tbsp. garlic powder  
3 Tbsp. vegetable oil

#### Method:

- Combine all the ingredients in a mixing bowl.
- Baste the pork every hour.

### SLAW

#### Ingredients:

1 cup mayonnaise  
1 Tbsp. castor sugar  
1 Tbsp. Dijon mustard  
1 Tbsp. horseradish  
1 clove garlic, crushed  
1 tsp. salt  
2 tsp. freshly cracked black pepper  
2 Tbsp. white wine vinegar  
1 head cabbage, cored, washed and leaves shredded  
3 Granny Smith Apples, finely shredded  
2 carrots, shredded  
4 spring onions finely sliced  
¼ cup fresh parsley, finely chopped  
¼ cup fresh coriander, finely chopped



#### Method:

- Combine the mayonnaise, caster sugar, mustard, horseradish, garlic, salt, pepper and white wine vinegar to create a dressing.
- In a separate bowl combine cabbage, apple, carrots, spring onion, parsley and coriander.
- Drizzle with the dressing and toss until everything is well coated.

### BBQ SAUCE

#### Ingredients:

500 ml apple cider vinegar  
¼ cup lemon juice  
1 cup water  
3 Tbsp. chilli flakes  
2 Tbsp. mustard powder  
4 cloves garlic, crushed  
1 onion finely chopped  
¼ cup light brown sugar  
2 Tbsp. Worcestershire sauce  
1 Tbsp. salt  
1 Tbsp. black pepper  
1 bottle tomato sauce / ketchup

#### Method:

- In a large pot, combine all the ingredients for the BBQ sauce.
- Place over a low heat and allow to simmer for about 30 minutes.
- Allow to cool, blend until smooth and serve.

Recipe serves 12.



### PETER JOHN VADAS

EXECUTIVE CHEF: HOGHOUSE

Peter John Vadas – fondly known as PJ – was raised in a Knysna kitchen and comes from a long line of foodies, restaurateurs and chefs. In fact his parents, who are a constant source of inspiration to him, still own and run the well-known restaurant Pembrey's, which has been trading for the last 21 years. PJ knew from a young age that he wanted to become a chef and after school he studied to do just that.

Once PJ graduated from culinary school, he started his career at Parks restaurant, under the watchful eye of Michael Oliver. After a few years at Parks, he started getting itchy feet and decided to seek out some international experience. His first stop was London, where he was fortunate enough to work for Gordon Ramsay and from there he went on to open Ramsay's New York restaurant in 2007. After PJ's New York experience he decided to return to London to work with well know chefs such as Angela Hartnett at The Connaught and Roger Verge, of La Moulin de Mougins.

Having gained valuable knowledge and experience working overseas, PJ decided to return home. He first worked as Executive Chef at Pembrey's in Knysna, and then helped establish the Roundhouse restaurant in Camps Bay, running it for four years. Then he went on to become the Executive Chef at Camphors at Vergelegen. Both adventures at the Roundhouse and Camphors earned PJ Eat Out Top Ten awards.

**PJ has always been passionate about food and has a 'farm to plate' philosophy; he strives to support local economy by buying from local producers that use ethical and sustainable practices.**

That's how the evolution of setting up Hoghouse began! It's always been PJ's vision to serve good, old-fashioned comfort food where the flavours of the food are not interfered with and the environment in which it's served is understated enough to let the food do the talking.

Today PJ is the Executive Chef and visionary behind Hoghouse Brewing Company which encompasses Hoghouse Brewery & Barbecue Restaurant in Ndabeni and Hoghouse Bakery & Café at Spier in Stellenbosch.



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# SHOPPING

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## TO MARKET, TO MARKET!

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### **Introducing the Spier Werf Market.**

Stock up on organic, local and seasonal products at the Spier Werf Market, held on the last Saturday of every month from 09.00 to 14.00 in our recently restored historic farmyard. From harvest to foraging, Mother's Day to Christmas, each edition of this farmers' market is specially themed, helping to make living better a whole lot easier.

There's plenty on offer for your pantry, including organic seasonal vegetables. Cool down with craft ice cream, or warm up with freshly roasted coffee. There's plenty of tasty treats – including artisanal cheese and fresh pastries; wash these down with a glass of Spier wine or a locally crafted gin cocktail.

### **FOR THE LITTLE ONES**

The Spier Werf Kids Market, where children have their very own stalls, offers treats especially for kids, such as balloons, cotton candy, homemade lemonade, ice cream sandwiches. Want to sell something? Email [market@studio-h.co.za](mailto:market@studio-h.co.za) to find out more.

### **MARKET WORKSHOPS**

From flower arranging to cooking, learn an artisanal skill at one of our workshops. There are ones for the kids too!

### **DATES TO DIARISE:**

#### **EVERY MONTH**

M Patisserie Food By Kids: Send the little one to learn everything from biscuit decorating to packing the perfect lunchbox snack.

#### **SATURDAY 27 FEB**

- Farm-to-table cooking with Tiaan Langenegger.
- Flower-arranging with Blomboy (the edible arrangement morning session is for kids; the afternoon wreath-making session is for adults).

#### **SATURDAY 26 MAR**

Learn to make your own ice cream with Tuist Craft Ice Cream and Tiaan Langenegger.

#### **SATURDAY 30 APR**

Autumn foods workshop with Fizzle and Tiaan Langenegger.



**Tickets, times and prices:** [Quicket.co.za](http://Quicket.co.za) (search under Spier Werf Market)

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## TAKE HOME A PIECE OF THE FARM LIFE

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### **The Spier Shop launches.**

With its carefully curated selection of products both for the home and for the body, the new Spier Shop (with outlets at Spier Hotel's reception and the Tasting Room) allows visitors to take home a piece of the Spier farm life.

A celebration of creative African design, the extensive range is constantly evolving. You'll find ceramics by Clementina van der Walt and Lisa Firer design; pampering natural beauty products such as Spier Skin Mousse and O'live handmade soaps; cards and stationery from Flowermill and Growing Paper; as well as local fashion favourites such as Nic Harry socks and Galago sandals. There are also coffee table books – including pictorial showcases of the Winelands and South Africa by Gerald Hobermann – as well as local recipe books.

Each item embodies Spier's commitment to creating a positive social and environmental impact: a number of the products (including aprons, tea towels and t-shirts) have been crafted exclusively for Spier by local producers, supporting entrepreneurs and small businesses. The upcycling and re-use of existing materials – such as Spier wine bottles, wine barrels and labels – have been incorporated where possible.





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# WINE

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## RAISE A GLASS

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### JOHN PLATTER 5 STARS:

- Cape Winemakers Guild Auction
- Reserve Frans K Smit 2011
- 21 Gables Pinotage 2013
- 21 Gables Sauvignon Blanc 2014
- Creative Block 2 2014

### FNB SAUVIGNON BLANC TOP 10:

- 21 Gables Sauvignon Blanc 2015

### STANDARD BANK TOP 10

#### CHENIN AWARD:

- 21 Gables Chenin 2014

### VERITAS DOUBLE GOLD MEDAL:

- Savanha Naledi Cabernet Sauvignon 2012
- The Hutton single vineyard Cabernet Sauvignon 2013 (Woolworths)

### VERITAS GOLD MEDAL:

- Longmarket Sauvignon Blanc/Semillon 2015 (Woolworths)
- Creative Block 2 2014
- Signature Chenin Blanc 2015
- 21 Gables Chenin Blanc 2014
- 21 Gables Sauvignon Blanc 2015
- Private Collection Chardonnay 2009 (Museum Class)
- Dancing in other words Noble late harvest 2009

### GOLD MEDAL

#### MICHELANGELO AWARD:

- Private Collection Chenin Blanc 2014 (Woolworths)

### INTERNATIONAL WINE & SPIRIT COMPETITION (IWSC):

- 21 Gables Pinotage 2013



# EVENTS

## FEBRUARY



SATURDAY **13 FEB**

### VALENTINE'S DAY PICNIC AND MOVIE

Make this Valentine's Day unforgettable with a romantic evening picnic under the stars at Spier. Find a special spot on the Werf lawns and settle down with your complimentary blanket and cushions to watch the classic romantic movie, *Sleepless in Seattle*. Each couple will receive a basket crammed with deliciously indulgent treats and a bottle of Spier's Signature Méthode Cap Classique.

**Where:** Spier Werf  
**When:** 19.00  
**Price:** R500 per couple  
**Book:** [webtickets.co.za](http://webtickets.co.za)



SATURDAY **27 FEB**

### DRIVE-IN MOVIE DIRTY DANCING

Baby (Jennifer Grey) is one listless summer away from the Peace Corps. Hoping to enjoy her youth while it lasts, she's disappointed when her summer plans deposit her at a sleepy resort in the Catskills with her parents. Her luck turns around, however, when the resort's dance instructor, Johnny (Patrick Swayze), enlists Baby as his new partner, and the two fall in love.

**Where:** Spier Field  
**When:** 20.00  
**Price:** R250 per car  
**Book:** [Webtickets.co.za](http://webtickets.co.za)

## MARCH

SATURDAY **4-13 MAR**

### WOORDFEES

Spier will be hosting live music and literary events as part of Stellenbosch University's annual Wordfees festival including performances by Yvone Chaka Chaka and Theuns Jordaan. Find out more: <http://www.sun.ac.za/english/woordfees>

**Where:** The Spier Amphitheatre  
**When:** 4 - 13 March (check programme for individual events)  
**Price:** Check Wordfees programme.



SATURDAY **12 MAR**

### FAMILY MOVIE NIGHT FINDING NEMO

Marlin, a clown fish, is overly cautious with his son, Nemo, who has a foreshortened fin. When Nemo swims too close to the surface to prove himself, he is caught by a diver, and horrified Marlin must set out to find him.

**Where:** Spier Werf  
**When:** 20.00  
**Price:** Movie ticket (includes complimentary popcorn) – R75/adult and R60/child. Add a picnic basket for R450 (serves 2 adults, 2 kids)  
**Book:** [Webtickets.co.za](http://webtickets.co.za)



SATURDAY **26 MAR**

### DRIVE-IN MOVIE THE GRAND BUDAPEST HOTEL

In the 1930s, the Grand Budapest Hotel is a popular European ski resort, presided over by concierge Gustave H. (Ralph Fiennes). Zero, a junior lobby boy, becomes Gustave's friend and protégé. When one of Gustave's lovers dies mysteriously, Gustave finds himself the recipient of a priceless painting and the chief suspect in her murder.

**Where:** Spier Field  
**When:** 20.00  
**Price:** R250 per car  
**Book:** [Webtickets.co.za](http://webtickets.co.za)



SUNDAY **27 MAR**

### THE WERF EASTER EGG HUNT AND MARKET

Take part in a treasure hunt around our historic farmyard at the Werf. After, relax at our Easter Werf Market and pick up some chocolate and Easter goodies, explore the beautiful lawns, boulders and buildings or visit our chocolate bar to buy and decorate your own chocolate egg.

**Where:** Spier Werf  
**When:** 10.00  
**Price:** Free

## APRIL

SATURDAY **9 APRIL**

### FAMILY MOVIE NIGHT GREASE

Experience the friendships, romances and adventures of a group of high school kids in the 1950s. Welcome to the singing and dancing world of *Grease*, the most successful movie musical of all time.

**Where:** Spier Werf  
**When:** 20.00  
**Price:** Movie ticket (includes complimentary popcorn) – R75/adult and R60/child. Add a picnic basket for R450 (serves 2 adults, 2 kids)  
**Book:** [Webtickets.co.za](http://webtickets.co.za)

SUNDAY **24 APRIL**

### ATLANTIC RAIL

Taste five wines, visit Eagle Encounters and enjoy lunch at one of our restaurants. Spend the day relaxing on the banks of the Eerste River and exploring our Protea gardens and historic buildings.

**Where:** Train Lodge, Cape Town Station  
**When:** 09:30  
**Price:** R500 per adult; R400 per child  
**Book:** 021 558 5805 / [info@atlanticrail.co.za](mailto:info@atlanticrail.co.za)

SATURDAY **30 APRIL**

### DRIVE-IN MOVIE LIFE OF PI

After deciding to sell their zoo in India and move to Canada, Santosh and Gita Patel board a freighter with their sons and a few remaining animals. Tragedy strikes when a terrible storm sinks the ship, leaving the Patels' teenage son, Pi (Suraj Sharma), as the only human survivor. However, Pi is not alone; a fearsome Bengal tiger has also found refuge aboard the lifeboat.

**Where:** Spier field  
**When:** 20.00  
**Price:** R250 per car  
**Book:** [Webtickets.co.za](http://webtickets.co.za)

### SPIER WERF MARKET

Our specially-themed markets offer locally grown fresh fruit, tasty artisanal treats, beautifully crafted gifts and plenty more. Join us for a glass of wine and a browse, or take part in one of our workshops (see page 4 for details).

### UPCOMING MARKETS:

- Saturday, 27 February: Harvest Market
- Saturday, 26 March: Easter Market
- Sunday, 27 March: Easter Market
- Saturday, 30 April: Autumn Market

**Where:** Spier Werf  
**When:** 09.00 – 14.00  
**Price:** Free entrance



# ANNOUNCEMENTS



## SPIER BRINGS YOU THE BEST OF THE SILVER SCREEN

**Whether it's family favourites, romantic classics, or mouthwatering food flicks, Spier knows how to serve up a memorable movie night.**

On summer evenings, the lawns of our recently restored historic farmyard, the Werf, are transformed into a starry-roofed cinema during Spier's Family Movie Nights. Upcoming titles include *Finding Nemo* and *Grease*. There's a station serving popcorn and snacks, and pre-booked picnic baskets available, crammed full with tasty farm food, such as crispy baguettes, cheeses, pasture-reared cold meats, Caesar salad and cupcakes.

During the Spier Secret Festival last year, Eat Out editor Abigail Donnelly hosted two sold-out Food Movie Nights featuring *The Hundred-foot Journey* starring Helen Mirren and Manish Dayal. Viewers ate exactly what the characters in the movie were eating, at the exact moment they were eating it –

such as Mumbai chicken curry and beef bourguignon pie.

Spier has an eclectic line-up of titles at its Drive-In Movie Nights; this quarter will be the turn of *Dirty Dancing* and *The Grand Budapest Hotel*. There is a food stall offering snacks, soft drinks and wine, as well as Drive-In Snack Packs (R180) you can pre-order and collect from the stall at the screening.

The annual Valentine's Day movie at Spier is the romantic highlight of the year. On the 13th February, it's the turn of *Sleepless in Seattle* which will be screened on the lawns of Spier's magical farmyard, the Werf. Each couple will receive a complimentary blanket and cushions along with a basket crammed with deliciously indulgent treats and a bottle of Spier's Signature Méthode Cap Classique.

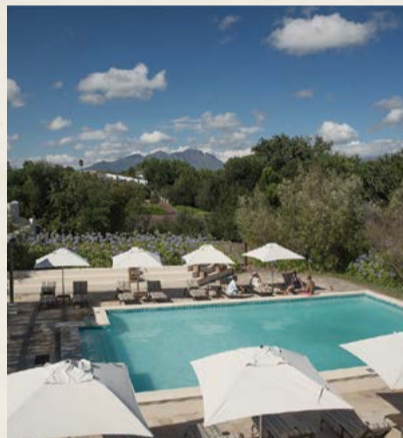
*Find out more in our events section.*



### Taste our wines

Our wine tasting room is open daily for tastings from 10:00 to 16:30.

Sample a comprehensive selection of our award winning vintages; if you're feeling peckish, then order a pairing of delicious snacks.



### SUMMER BREATHER

**FROM R1300 PER PERSON PER NIGHT.**

*Vinophiles and foodies. Get out of the Stad for a night and have an evening of crafted farm food, Spier wines and a peaceful night away.*

#### What's the deal?

Farm-made food & wine pairings – at the poolside, if you like?  
A tasting of limited release wines by Spier cellar master Frans K Smit.  
And then to bed, in one of our Signature rooms.

*Terms and conditions apply.*



### FARM FREEDOM

**FROM R1250 PER PERSON PER NIGHT, FOR A 2-NIGHT STAY. KIDS STAY FREE.**

*The farm air. Peace. Quiet. Getting out and doing things together. On Spier farm being a family is easy.*

A Farm inspired dinner at the Hotel Restaurant  
A wine tasting - and grape juice tasting for children  
Eight-to-Go picnic and ice-creams  
An Eagle Encounters experience

*Terms and conditions apply.*



### FARM THERAPY

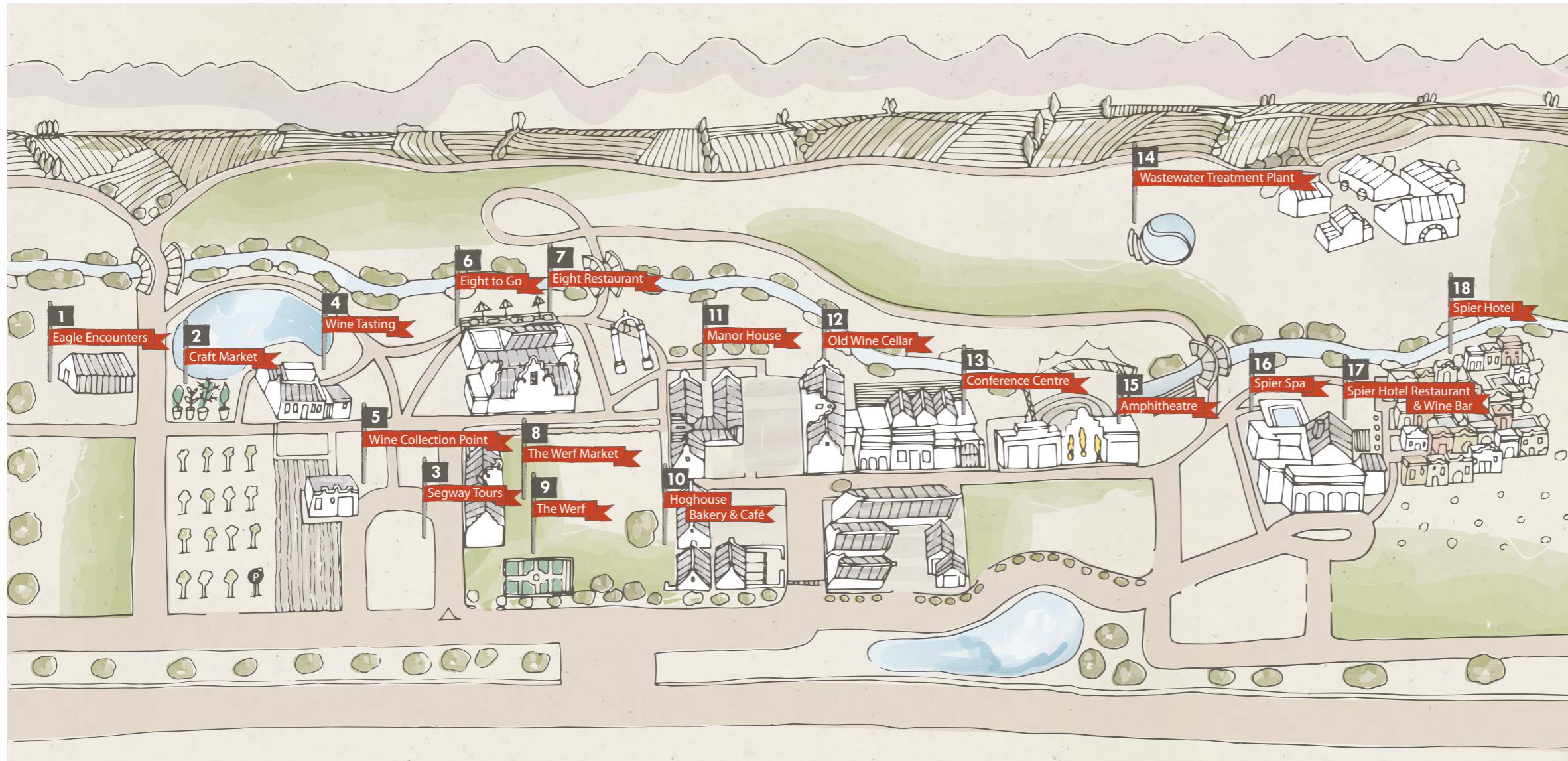
**FROM R1070 PER PERSON PER NIGHT, FOR A 2-NIGHT STAY.**

*Farm-to-table food. Beautiful wines. A session at the spa. Riverside strolls and heritage walks. For two blissful nights.*

Our farmfood experience: wholesome breakfasts and a dinner at the hotel, crafted by our chefs  
Lunch at Eight – our Spier restaurant known for its farm-to-table food  
A wine-tasting  
A spa treatment  
Accommodation in a Signature Room at Spier Hotel

*Terms and conditions apply.*





### 1. EAGLE ENCOUNTERS

At Eagle Encounters raptor rehabilitation centre, get up close and personal with birds of prey, and find out how these magnificent animals keep the Spier farm healthy and balanced.

### 2. CRAFT MARKET

The craft market and craft shop at the Spier Hotel are projects of the Spier Craft Development Programme. Together they promote the work of more than 90 different craft enterprises, the majority of them black-owned and South African.

### 3. SEGWAY TOURS

The Segway PT (Personal Transporter) is a two-wheeled, self-balancing electric vehicle. The tour is a beautiful glide through the farm to the vineyards with some interesting facts about Spier's farming practices and wastewater treatment plant on the way.

### 4. WINE TASTING

Our Tasting Room on the banks of the Spier dam pairs our award-winning wine with delicious snacks. Relax in the airy lounge area, or take your glass outside onto the patio which has stunning views of the Helderberg mountains.

### 5. WINE COLLECTION POINT

### 6. EIGHT TO GO AND PICNICS

Next door to Spier's acclaimed farm-to-table restaurant, Eight to Go offers ready-to-eat food, lovingly prepared according to the same principles as Eight. Local, natural and organic produce is used wherever possible, and food grown on the Spier farm is preferred. Wholesome picnics and sandwiches are available to be enjoyed with a bottle of award-winning Spier wine on the lawns of the farm.

### 7. EIGHT RESTAURANT

Eight is a farm-to-table eating experience in a beautiful setting next to the Eerste River. Like its name, the restaurant is an expression of balance, cycles, harmony, infinity and abundance. The produce used at Eight is either grown on the farm or sourced from nearby farmers. Natural and organic ingredients are preferred and combined to create nourishing, healthy, and delicious food.

### 8. SPIER WERF MARKET

Every Saturday morning, this market showcases sustainable practices. There are locally grown fresh fruit and heirloom vegetables for sale. The market's 50 traders also offer plenty

of ways to incorporate sustainability at home – think beehives, worm tea and seeds.

### 9. THE WERF

Spier's historic farmyard – the Werf – has been meticulously restored. Visitors can wander through the food garden or relax on the lawn under ancient oak trees. The Werf is surrounded by beautiful Cape Dutch buildings which now host pop-up exhibitions and events.

### 10. THE HOGHOUSE BAKERY & CAFÉ

Acclaimed chef PJ Vadas offers tasty light meals and baked goodies fresh from the wood-fired oven.

### 11. MANOR HOUSE

The 1822 historic Manor House has recently gone through an extensive restoration and three different meeting rooms are available. The building features artworks from the Spier Collection - one of the largest collections of contemporary South African art in the country.

### 12. OLD WINE CELLAR

Spier's Old Wine Cellar is South Africa's oldest dated cellar building (1767).

### 13. CONSCIOUS CONFERENCING

Conferencing includes an auditorium that seats 430 people and three breakaway rooms, which can be used separately, or combined, to seat 250 people. Conference rooms are adjacent to the Eerste River and have views of the Helderberg mountains.

### 14. WASTEWATER TREATMENT PLANT

In 2007, Spier installed a pioneering centralised wastewater treatment plant which is the embodiment of our approach to waste management. It recycles 100% of our wastewater, treats it using only environmentally friendly methodology and the clean water is then used to irrigate the garden and grounds.

### 15. AMPHITHEATRE

Spier has an open air venue hosting artistic and corporate events with a capacity of 1100 people.

### 16. SPIER SPA

Our newly revamped spa offers an indulgent array of massages and facials that will ensure you leave rejuvenated and relieved of stress.



**Eight is open Tuesday to Sunday  
from 12:00 to 16:30 for lunch  
& Tuesday - Saturday  
from 18:30 - 21:30 for dinner.**

The restaurant is also  
available for private functions.

Call 021 809 1188

### 17. SPIER HOTEL RESTAURANT AND WINE BAR

Enjoy a glass of wine or a cocktail on the terrace with bar snacks, or breakfast, lunch or dinner at the Spier Hotel restaurant. Both the restaurant and wine bar strive to source the freshest available produce for the menus from a range of local suppliers and our farm.

### 18. SPIER HOTEL

The 4-star Spier Hotel is next to the calming waters of the Eerste River. The rooms are situated in village-style buildings grouped around six private courtyards, each with its own swimming pool in a design reminiscent of the Bo-Kaap or Mediterranean villages where pedestrians have right of way.

**ART** - The spaces of the Spier Hotel and conferencing rooms are adorned with art from the Spier Collection - one of the most extensive collections of contemporary South African art in the country. Spier believes that the visual arts can provide both guests and staff with new insights, and challenge us to take a fresh look at our world and environment.

**WALKS AND TRAILS** - Stroll around our peaceful water-wise gardens or visit the River Walk on the Eerste River's south bank, which showcases our national flower. Download the VoiceMap app and listen to our two audio tours on your phone: Walk the Farm (which starts at the Hotel entrance) and the historic Gables tour (which begins at the Tasting Room). 5km and 10km running route maps are available from the Spier Hotel reception.