



FLAVOURS AFRIKOA CHOCOLATE TASTING

Made in Africa, made from Africa

If you've tasted the bean-to-bar chocolate, you'll probably notice how different it is from the usual commercial chocolate brands. Apart from the typical chocolate flavour, you'll taste tropical fruit, acidity, dried fruit, coconut, raisins, floral or earthy notes. Just like wine, these notes are all natural flavours present in cocoa. Chocolate can taste like so much more than just ... chocolate. In fact, our chocolate tastes like the place it comes from – Kyela! The soil in which the cocoa trees grow, the temperature, the fruits with which they grow – these elements all contribute to the flavours of the cocoa and, ultimately, to the flavours in an AFRIKOA chocolate bar.

AFRIKOA CHOCOLATE

Combines the finest naturally organic, heirloom cocoa beans with locally-grown unrefined cane sugar to create a range of chocolates – no gluten, soy, GMO's, palm oil or artificial flavourings or colourings.

It takes 12 steps to turn a cocoa bean into a chocolate bar. Each step has a vital impact on how the final chocolate tastes and it requires a special collaboration between cocoa farmer and chocolate maker to create the perfect chocolate bar.

The handmade truffles can be paired with Deetlefs Wine Three Shades of Pinotage or simply enjoyed on their own.

For those enjoying both South African pleasures; Pinotage goes better with darker chocolates. It lends itself to red & Dark berries & Coffee notes. The Rose is a bit more fresh and lighter.

DEETLEFS WINE ESTATE

Discover the pleasurable and informative wine tasting experience showcasing the second oldest wine estate in South Africa. Deetlefs Winery established in 1822 and situated in the Breede River Valley (Rawsonville) under the ownership of the same founding family.

**3 CHOCOLATE
TRUFFLE TASTING R65pp**

**3 CHOCOLATE TRUFFLE TASTING WITH
3 SHADES OF PINOTAGE DEETLEFS WINE TASTING R85pp**

**PRE-BOOKING
IS ESSENTIAL**



**THE
DIAMOND
WORKS**
INSTITUTE

*“genius starts
great work,
craftsmanship
completes it”*

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