

Newsletter

No. 11

Hermanuspieterfontein – now officially on the worldwide web!

Yep, our website is now up and running. The wine brand with the longest Afrikaans name in the world is easily found at www.hpf1855.co.za

Shop to the last drop ...

With only 40something days to Christmas, come try our wines and browse the HPF Food & Wine Market to stock up for a sumptuous Christmas table! Want to send a last minute gift to homesick family or friends? Our new European and UK wine delivery service makes the world a smaller place and now you can share Christmas with loved ones in mind, spirit and taste ...

So, as jy vreeslik na kinders en vriende verlang, stuur hulle 'n paar bottels Hermanuspietersfontein wyne vir 'n egte Suid-Afrikaanse herinnering!

Dis nou makliker as ooit. Stuur 'n geskenk van ons proelokaal waar die vriendelike Braelea en Retief jou sal help – of laat jou vingers die werk doen op ons splinternuwe webtuiste by www.hpf1855.co.za .

The easy way to buy our wines:

In South Africa: buy wine to the value of R400 or more and have your purchase delivered free of charge in the main metropolitan areas. When you buy more than 12 bottles at the cellar, you automatically become a member of the HPF Wine Club, and also receive 8.5% discount on your purchase. To shop for our wines and place an order, simply click on the link right here: www.hpf1855.co.za or call the friendly Braelea at the cellar at 028 316 1875.

To or from UK & Europe: order and have our wines delivered to any address in the EU or UK by clicking on orders on-line at www.hpf1855.co.za, or call the cellar for help! This is an easy and very cost effective option to enjoy our wines on the other side of the ocean. Delivery from date of order is only 5 working days.

Exotic gift ideas for under the Christmas tree



Following in the footsteps of our highly-rated range of wines comes a delicious unpasteurised and non-irradiated Pure Fynbos Honey from our vine and flower farm in Stanford. The farm bees have done our brand proud in delivering a honey of exceptional colour and flavour.

From our 600 hectare olive farm in the Nuy Valley we bring you Hermanuspietersfontein Ekstra Suiwer Olyfolie – a single cultivar Coratina oil to make your snacking and dining experience that little more special. Both of these products make for a stylish and thoughtful gift - go spoil someone special!

Both products available at the Tasting Room only.

The 2007 Bartho Eksteen Sauvignon Blanc Celebration



In 1993 our winemaker, Bartho, presented the first annual Sauvignon Blanc Celebration. Fifteen years later he is still at it and today this event is recognised as the benchmark of intrinsic quality of the cultivar for which he has such a great passion. The 10 best South African Sauvignon Blancs are pitted against 10 of the world's best Sauvignon Blancs in an independently-managed blind tasting contest. The winner is awarded the Bartho Eksteen Sauvignon Blanc Celebration trophy which was created by David Reid, one of South Africa's foremost glass blowing artists.

You're invited to be one of only 40 guests to take part in the 15th Celebration, and a custom-prepared 4 course Sauvignon Blanc dinner by the Warwick Chef's School in our maturation cellar.

When: Friday 14 December, at 19h30
Where: Hermanuspietersfontein Wynkelder
Cost: R430 per person
Bookings: Braelea at 028 316 1875 or kelder@hpf1855.co.za

Please avoid disappointment: book as early as possible as there is always limited seating available for this popular event!

Grote Krismiskoek!



Tannie Gerda is erg aan die bak aan haar beroemde vrugtekoek. Die resep is geheim, maar ons weet sy gebruik niks minder nie as 11 verskillende vrugte en 'n koppie of wat brandewyn. Heerrlik! Swaar, donker en lekker. Moenie brou nie, bel Anuta (083 388 8239) nou dadelik en bestel daai koek!

- Groot koek weeg so om en by 2kg en kos 'n raps oor die R100.00.
- 'n Bietjie kleiner koek weeg in teen omtrent 1.25kg en kos so R65.00.
- En die kleinste koek weeg 850g en kos maar R40 vir 'n hele klomp lekkerte.

Hier kom die Bokke! Daar gaan No. 7!



Die Bokke vlieg slegs British Airways besigheidsklas, want wêreld~kampioene verdien mos net die beste.

G'n groentjie nie, ons eie Nr. 7 volg eersdaags in hul voetspore... Verbeel jou: Afrikaans vlieg British Air, of is dit nou British Air vlieg Afrikaans?

(Vir dié wat nie weet nie: ons is die wynkelder met die langste Afrikaanse naam in die wêreld en die enigste in die heelal met slegs Afrikaanse etikette op ons wynbottels.)

Hermanuspietersfontein Sauvignon Blanc Nr. 7 is voor einde 2007 beskikbaar op 30,000 voet en word in BA se Besigheidsklas geklink en geskink. Grênd, né?

Getting to know us better ...



Waitron and Chef wine training for the Jamani restaurant and Laguna Lounge of the prestigious Arabella-Sheraton Hotel in the Hermanuspietersfontein tasting room.

New temptations at the Food & Wine Market

- Louise Prinsloo's passion for food is alive and well at our Food & Wine Market! The taste guru behind the restaurants at the Delheim and Blaauwklippen Estates, she now can't keep up making and baking enough spanakopitta, dolmades, baklava and other scrumptious treats to keep Hermanuspietersfontein visitors' taste buds satisfied. Another of her gourmet offerings - a pork terrine with pistacio nuts and raisens wrapped in organic bacon ...
- What's a market without an abundance of fresh vegetables to feast the eyes? The produce from Applesdrift near Napier is farmed naturally and filled with goodness. What a lovely sight when happy people leave the market with baskets filled with bunches of large leafed spinach, herbs, carrots, broccoli, cauliflower, lemons, lettuce, radishes and all the summer vegetables the doctor ordered! To quench the summer thirst pick up a couple bottles of Real Cider.
- Elsa's table sports the most succulent Stellenbosch strawberries.
- Look out on the cheese and meat table for a whole new range of pâtés from France: mushroom, pork liver with duck and orange, Ardennes, Brussels, green pepper and a whole lot more
- On popular demand: the HPF walk through! We now put out plates for people who want to make up a sit down snack or lunch. It's fun and easy: a couple slices of bread, some olives, a handsome dash of olive oil, some cheese, a few slices of cold meat, a

dolmade or two, a spanakopitta and a slice of terrine makes a great platter for two - a cold bottle of wine and lunch is served. All self help – **Enjoy!**

Wie laaste lag, lag die lekkerste!

Lucky Draw Winners

21-Sep	Nico Landman	Bellville
28-Sep	Hannelie Cloete Hermanus	
05-Oct	Bruce Pinkerton	Selcourt
12-Oct	Brendan Copestake	JHB
19-Oct	Nico Wessels	Hermanus
26-Oct	Maritz Jacobs	Gordon's Bay
2 Nov	Corrie Potgieter	Somerset-Wes



Happy Brendan Copestake with his lucky draw wines