



La Chaîne des Rôtisseurs Bailliage d'Afrique du Sud

**2025 OMGD Grand Chapitre -
Héritage & Pinotage:
Cent Ans de Passion**

1 – 4 October 2025

*A Celebration of South African Heritage
and a Century of Pinotage*



Join the Chaîne des Rôtisseurs – Bailliage d'Afrique du Sud for an extraordinary celebration of Héritage & Pinotage, as we mark 100 years of South Africa's iconic varietal.

Embark on an indulgent journey through the heart of Cape Winelands — exploring the legacy of Pinotage through expertly curated tastings of wine, brandy, and beer. Set against the breathtaking vineyards of Cape Town and Stellenbosch, this Grand Chapitre brings together tradition, excellence, and convivial spirit.

Our celebration will include:

- 1** A prestigious Induction Ceremony, welcoming new members into our esteemed fraternity.
- 2** A vibrant South African Heritage Day Braai, where bold flavours meet fine pairings.
- 3** Moments of camaraderie, heritage reflection, and gastronomic delight.
- 4** Raise your glass with us to a century of passion, heritage, and the timeless art of the table.

Vive la Chaîne!

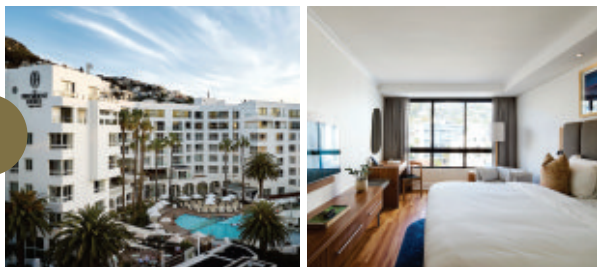
We are pleased to partner with the following establishments to accommodate our guests during the OMGD Grand Chapitre: Héritage & Pinotage – Cent Ans de Passion.

Please book directly with the hotel using the details below. Preferred rates apply when quoting the promo code: La Chaîne. Please note that this is a first booked, first served, and should you require different alternatives we are always willing to assist.



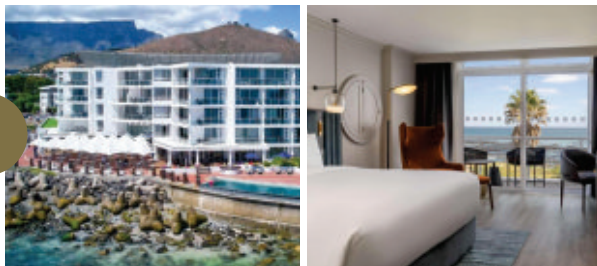
Peninsula All-Suite Hotel

- **Reservations Contact:** Charlene Williams
- **Rate:** R3,170.00 per night (Bed & Breakfast)
- **Email:** reserve@peninsula.co.za
- **Tel:** +27 (0)21 430 7777
- **Visit Website:** www.peninsula.co.za
- **Booking Deadline:** 31 August 2025



The President Hotel

- **Reservations Contact:** Joy Carrol
- **Rate:** R3,170.00 per night (Bed & Breakfast)
- **Email:** reservations@presidenthotel.co.za
- **Tel:** +27 (0)21 434 8111
- **Visit Website:** www.presidenthotel.co.za
- **Booking Deadline:** 31 August 2025



Radisson Collection Hotel

- **Reservations Contact:** Nico Forbes
- **Rate:** From R6,800 per night (Bed & Breakfast)
- **Email:** reservations.capetown@radissoncollection.com
- **Tel:** +27 (0)21 441 3550
- **Visit Website:** www.radissonhotels.com
- **Booking Deadline:** 31 August 2025



Beginner's Guide to the Cape Winemakers Guild Auction

The Cape Winemakers Guild Auction, held annually since 1985, is a prestigious event where exclusive, small-batch South African wines are sold to collectors and connoisseurs. With a loyal following that includes top hospitality buyers, it's become a key event in the wine world. If you're new to wine auctions, don't worry - the 2025 auction is approachable and enjoyable for all levels of wine enthusiasts.

Do I need to be invited to attend the auction?

No, the auction is open to everyone. All you need to do is create a bidder's account with Strauss & Co and then register for the auction once registration opens on the Strauss & Co website.

When & Where: 3 October 2025 at the Lord Charles Hotel, Somerset West. Bidding options including in person at the venue, virtual live bidding via the Strauss & Co Website, via telephone or absentee bidding.

Minimum Bids: Estimated price ranges per wine are listed in the catalogue, based on the past three years' data.

Lot Sizes: Bidding is done per lot of either 12 or 36 bottles.

Wine Quality: All wines undergo strict tasting and lab testing to ensure exceptional quality.

Selection Process: Wines are blind-tasted by small panels of Guild members, grouped by varietal.

Wine List: Available on the Cape Winemakers Guild website from early August.

Guild Participation: Members must submit a wine at least once every three years; not all participate annually.

Wines on Offer: Usually about 50 wines; 48 are on auction this year.

Average Prices (2024):

- Average bottle: R1 309 per bottle
- White: R1 210 per bottle
- Red: R1 375 per bottle

Successful Bids: Confirmations are emailed after the virtual auction ends on 4 October.

Wine Delivery: Shipping for international buyers starts end of October.

Buying Post-Auction: Only possible if liquor retailers purchase wines to resell.

For more info, visit the Cape Winemakers Guild website.



In its pursuit of nurturing excellence in the art and science of winemaking, the Cape Winemakers Guild brings together South Africa's most inspiring, talented and acclaimed winemakers by invitation only. Membership currently stands at 42.

Grand Chapitre Calendar Overview

Héritage & Pinotage: Cent Ans de Passion

1–4 October 2025 | Cape Town & Stellenbosch

Notes:

- Some guests may wish to skip the Cape Winemakers Guild auction and attend the Spice Route luncheon instead.
- Formal attire and regalia required for Induction & Closing Dinner.
- Transport options will be communicated closer to the time.
- We reserve the rights to change the pairings where necessary, due to stock availability, or better pairing options.

WEDNESDAY, 01 OCTOBER

TIME	EVENT	VENUE	LOCATION	MEAL TYPE
18h00	Cocktails & Canapés	Peninsula All-Suite Hotel	Sea Point, CT	Evening Cocktails

THURSDAY, 02 OCTOBER

TIME	EVENT	VENUE	LOCATION	MEAL TYPE
10h00	Van Rhyns Brandy Tasting	Van Rhyns Brandy	Stellenbosch	Brandy Tasting
12h30	Ons gaan NOU Braai!	Stellenbosch Vineyards	Stellenbosch	Lunch & Dinner

FRIDAY, 03 OCTOBER

TIME	EVENT	VENUE	LOCATION	MEAL TYPE
09h00	Cape Winemakers Guild – Tasting	The Lord Charles Hotel	Somerset West	All-day Event
10h00	Charcuterie & Beer Pairing	Jewells, The Spice Route	Suid-Agter-Paarl Rd	Luncheon
12h30	Cape Winemakers Guild – Auction	The Lord Charles Hotel	Somerset West	-
19h30	The Salt Road – by Craig Cormack & Beau du Toit	The Salt Road	Stellenbosch	Dinner

SATURDAY, 04 OCTOBER

TIME	EVENT	VENUE	LOCATION	MEAL TYPE
11h00	Brunch at Blaauwklippen	Blaauwklippen	Stellenbosch	Brunch
16h00	Induction Ceremony	Lievland Vineyards	Stellenbosch	-
17h30	Pinotage Tasting - Beyers Truter & Danie Steytler	Lievland Café	Stellenbosch	Pinotage Tasting
19h00	Closing Dinner	Lievland Café	Stellenbosch	Dinner

COCKTAILS & CANAPÉS

Wednesday, 1 October 2025 – 18h00

The Peninsula All-Suite Hotel | Sea Point, Cape Town

An evening of warm welcomes and sophisticated bites awaits at the start of our Grand Chapitre. As the sun sets over the Atlantic, mingle with members and indulge in this curated canapé experience.



Canapé Selection

- Tandoori chicken and pickles with minted yogurt
- Spicy sticky chicken wings with a sesame crust
- Dukkha lamb with hummus and tzatziki
- Snoek samosas
- Wild mushroom and Camembert pâté
- Fresh fruit kebabs with rooibos reduction
- Custard slices with fresh strawberries

Cocktail Selection

- Mojito
- Mimosa
- Piña Colada

** A cash bar will also be available throughout the evening.*

VAN RYN'S BRANDY & CHOCOLATE TASTING

Thursday, 2 October 2025 – 10h00

Van Ryn's Distillery | Stellenbosch

Discover the art of flavour pairing at its finest in this immersive tasting at the award-winning Van Ryn's Distillery. Three exceptional, aged brandies — each rich in heritage and character — are paired with bespoke artisanal chocolates by Von Geusau, crafted specifically to enhance and echo each brandy's profile.



The Pairings

- **Van Ryn's 12-Year-Old Brandy**

Paired with: Espresso Chocolate

A slightly bitter yet balanced chocolate with a splash of espresso, accentuating the depth and spice of this matured brandy.

- **Van Ryn's 15-Year-Old Brandy**

Paired with: Fynbos Chocolate

A 60% cocoa chocolate infused with aromatic Cape Fynbos - a beautiful botanical harmony that complements the brandy's floral complexity.

- **Van Ryn's 20-Year-Old Brandy**

Paired with: 70% Dark Chocolate

An intense, fruity dark chocolate with mild acidity, bringing out the rich layers and lingering finish of this rare aged spirit.

** An elegant celebration of South African craftsmanship, heritage, and indulgence.*

ONS GAAN NOU BRAAI!

Thursday, 2 October 2025 – 12h30

Stellenbosch Vineyards | Stellenbosch

A true South African Heritage Day feast with Anton Vermeulen — fire, smoke, and bold flavour brought together under the Stellenbosch sky. This immersive braai experience offers a wide array of expertly prepared meats, vegetables, and desserts, with something for every guest, including pescatarians and vegetarians, all beautifully paired with Stellenbosch Vineyards wines.

** Please note that a cash bar will be available if you would like alternative drinks.*



Anton Vermeulen



Starters & Snacks

- Chicken “Skilpadjies”
- Beef liver “Skilpadjies”
- Venison pinwheels
- Rashers
- Stuffed eggplant & halloumi mushroom rolls

Main Dishes

From the Smoker:

- Smoked short rib
- Smoked pork belly
- Smoked oxtail

On the Coals:

- Lamb chops
- Beef sausages
- Rump steak

On the Coals (Pescatarians):

- Smoked snoek
- Pink trout

Sides & Salads

- Warm atchar potato salad
- Crumbed savoury mieliepap sticks
- Green layered garden salad
- Butternut & cashew baby spinach salad
- Smoked pineapple
- Patats (sweet potato)

Dessert

- Brandy & ginger pudding
Served with vanilla ice cream or custard
(Prepared in a cast iron potjie on the coals)



THE CAPE WINEMAKERS GUILD FRIDAY EXPERIENCE

Friday, 3 October 2025

Lord Charles Hotel | Somerset West

R2,000 per person (Includes Pre-auction Tasting & Auction)

A highlight of the Grand Chapitre, Friday offers guests an exclusive look into South Africa's finest auction wines, direct from the winemakers of the Cape Winemakers Guild — culminating in a unique long-table dinner that celebrates community, rarity, and shared passion.

FINAL PRE-AUCTION TASTING:
Last Opportunity To Taste This Year's Auction Wines

40th ANNUAL CAPE WINEMAKERS GUILD AUCTION

WHEN
Friday, 3 October
9:30am - 12:30pm

WHERE
Grand Ballroom,
Lord Charles Hotel,
Somerset West

COST
R1000 per person

WHAT
A formal tutored (seated)
tasting of the 2024
Nedbank Cape Winemakers
Guild Auction wines

One wine per member

Wines are presented by the winemakers

Find more information on our website

Final Pre-Auction Tasting

- **08h15 for 09h00 – 12h00**
- **Grand Ballroom, Lord Charles Hotel**

Enjoy bubbly and canapés on arrival before a formal, seated tasting of all 2025 Cape Winemakers Guild Auction wines - personally presented and poured by the winemakers.

This is your final opportunity to taste these exceptional and limited wines before they go under the hammer.



* 2024 infographic for your basic information. Updates will be sent as the CWG updates us.

THE CAPE WINEMAKERS GUILD FRIDAY EXPERIENCE

Friday, 3 October 2025

Lord Charles Hotel | Somerset West

A highlight of the Grand Chapitre, Friday offers guests an exclusive look into South Africa's finest auction wines, direct from the winemakers of the Cape Winemakers Guild — culminating in a unique long-table dinner that celebrates community, rarity, and shared passion.

**NEDBANK
CAPE WINEMAKERS GUILD
FRIDAY AUCTION**

HOW TO BID

- In person, virtually, telephonically and by commission bid.
- Register online with Strauss & Co from **Wednesday, 21 August 2024.**
- If you're attending in person, you will be treated to delicious snacks and wines from Cape Winemakers Guild Members throughout the auction.

STRAUSS & CO

NEDBANK
PROUD PARTNERS

CAPE WINEMAKERS GUILD

FIND MORE INFORMATION ON OUR WEBSITE

Cape Winemakers Guild Friday Auction

- **12h30 - 20h00**
- **Somerset Suites, Lord Charles Hotel**

Join South Africa's premier wine auction, hosted by Strauss & Co.

Enjoy snacks and member wines throughout this Virtual Live Auction while bidding in person or online. A relaxed self-pour tasting is available during the event.

To bid, please create a bidder account on straussart.co.za and register before 1 October 2025.

Strauss & co

Africa's Leading Art Auction House



**LORD CHARLES
HOTEL**

CHARCUTERIE & BEER PAIRING

Friday, 3 October 2025 – 10h00

Jewells at The Spice Route | Suid-Agter Paarl Rd

Join us for a flavour-forward exploration of artisanal charcuterie and craft beer, hosted at the renowned Jewells on the beautiful Spice Route estate. This masterclass is led by the talented team behind in-house cured meats and paired with CBC craft beers — with wine available as an alternative.



Menu Highlights

- Hand-crafted cured meats
- Marinated olives
- House garden salad

* *This pairing experience celebrates salt, smoke, and slow craft — a perfect late-morning indulgence in the Paarl winelands.*

JEWELLS
SpiceRoute

THE SALT ROAD – A CULINARY VOYAGE

Friday, 3 October 2025 – 19h30

The Salt Road | Stellenbosch

Join celebrated chefs Craig Cormack and Beau du Toit for a daring and delicious journey inspired by the ancient salt trade. This multi-course experience explores texture, fermentation, and umami, paired beautifully with wines from Clos Malverne — and a final nod to Pinotage Month.



First Course

Burnt trout | Ginger, garlic & shallot | Gooseberry | Aioli | Salad
Paired with Clos Malvern Sauvignon Blanc

Second Course

Onion Chawanmushi | Geng Juet | Toasted rice | Wild mushrooms
Paired with Clos Malverne Chardonnay

Main Course

Red curry | Confit duck | Lychees | Fermented rice fritter | Smoked duck
Paired with Clos Malverne le Pinotage

Dessert

Roasted apple | Yellow mung bean pudding | Toasted coconut | Salted cinnamon cashew nut crumble
Paired with Clos Malverne Cap Classic

* *A feast of bold flavours and exceptional harmony - an unforgettable night on the Salt Road.*

1682 FOOD & WINE PAIRING EXPERIENCE**Saturday, 4 October 2025 – 11h00****Blaauwklippen | Stellenbosch**

Indulge in a curated tasting at Blaauwklippen, one of South Africa's oldest wine estates, founded in 1682. This immersive pairing experience brings together signature bites and carefully selected wines — culminating in a nostalgic dessert with their award-winning brandy.

**The Pairings****• Malbec**

Paired with: Bobotie spring rolls & chutney

• Cabernet Sauvignon

Paired with: Beef carpaccio

• De Blaauwe Klip

Paired with: Oxtail ravioli

• 10-Year-Old Potstill Brandy

Paired with: Mini malva pudding, Blaauwklippen style

* *Earthy, bold, and beautifully balanced — this is Stellenbosch heritage on a plate and in the glass.*

PINOTAGE MASTERCLASS

Saturday, 4 October 2025 – 17h30

Lievland Vineyards | Stellenbosch

Join two titans of South African winemaking — Beyers Truter and Danie Steytler — for a masterclass honouring a century of Pinotage.



Beyers Truter



Danie Steytler

In this intimate tasting, guests will explore the evolution of South Africa's signature varietal through five remarkable expressions from Kaapzicht | Rijks Private Cellar | Beeslaar Wines | Lievland Vineyards | Beyerskloof.

Each wine has been hand-selected to reflect a unique terroir, winemaking style, and vision — from heritage houses to bold modernists. Guided by two of Pinotage's fiercest champions, this experience offers insight into how far the varietal has come — and where it's headed next.



PINOTAGE MASTERCLASS



In 1959 the first Pinotage vineyards were planted, a pioneering move, as it was still a young and fairly unknown South African variety. By 1968 most of the farm was planted with vineyards, with a fairly rudimentary cellar with no electricity for the wine to be produced in. In 1984 the brand 'Kaapzicht' was registered so that the wine being produced could be bottled under their own brand instead of sold off as bulk to the local co-operative in Stellenbosch.

In 2004 the Steytler Vision 2001 received the Chateau Pichon Longueville Comtesse de Lalande Trophy for Best Red Blend in the world by the International Wine & Spirits Competition in London.

In 2009, the Steytler Pinotage 2006 was chosen as Best Single Varietal Red Wine over all cultivars and countries in the world by the Decanter judges.

In 2009, Danie Jnr, 4th Generation, joined his father in the

cellar, after travelling for 5 years post his studies, making wine in Italy, Greece, Germany, France, New Zealand, USA, and Sweden.

Our focus varietals are Chenin Blanc, Cabernet Sauvignon and Pinotage, which have proven true to the area and are emblematic of Stellenbosch. We believe in caring for our vines so that they can go another 30, 40, maybe even 200 years.

"At Kaapzicht, our terroir creates wines that are rich and opulent. Kaapzicht is special because of its people. This is a family business, but to us, family doesn't just mean the Steytlers, but all the families working on the farm and living here, some of whom have worked on Kaapzicht for two or three generations. They are the custodians of this place. At Kaapzicht, we're 60 people working towards the same goal: to make the best possible wine this terroir has to offer."

– Danie Steytler Jnr

PINOTAGE MASTERCLASS



Legend of SA wine – Beyers Truter

Like Abraham Izak Perold who created Pinotage, Beyers Truter is synonymous with the grape thanks to his pioneering contributions in focusing the world’s attention on the variety. He came to prominence at Kanonkop before establishing Beyerskloof.

On the early days:

Beyers would have studied medicine but diverted to wine.

“I started at Kanonkop when I think I was 25-years-old. Prior to that I’d been at the Soft Fruit Board; I had to work off a study loan. Straight after, I got work at Kanonkop, so I was young when I started there.

On Pinotage royalty:

The title King of Pinotage was given to him by wine writers, he thinks.

“When I first heard it, I thought it’s wrong. Maybe it’s because I started the Pinotage Association in 1995 and because I’ve had a passion for Pinotage since I started working with it. Or maybe because we won the International Wine and Spirit award in 1995 with a Pinotage.

“But, there are many kings and princes of Pinotage. I can name them all. There are people like Frans Malan. Oom Frans was a campaigner for Pinotage; and, there’s Abraham Izak Perold too. Many people who fight for it every day, who put in hours and hours.”

INDUCTION CEREMONY & GRAND CHAPITRE GALA DINNER

Saturday, 4 October 2025 – 16h00 Induction | 19h00 Gala Dinner

Lievland Vineyards Café | Stellenbosch

Formal Attire | Chaîne Regalia Required



An evening of honour, heritage, and haute cuisine awaits. Join us at Lievland Vineyards for the official Induction Ceremony welcoming new members into our esteemed brotherhood, followed by the Grand Chapitre Gala Dinner — a culinary showcase paired with estate wines, befitting the conclusion of our celebration of Héritage & Pinotage.



Gala Dinner Menu - Paired with: Lievland Vineyards Wines

Canapés

Warm gougère | Smoked Overberg trout |
Crème fraîche blinis
Wine pairing: Lievland Liefkoos Rosé

Starter

Duck & pistachio terrine en croûte |
Onion marmalade | Brioche toast
Wine pairing: Lievland Old Vine Chenin Blanc

Fish Course

Cape line fish | White wine sauce |
Julienne vegetables
Wine pairing: Lievland Elgin Sauvignon Blanc

Main Course

Springbok shank braised in Pinotage |
Carrot mousseline | Anna potatoes
Wine pairing: Lievland Bushvine Pinotage

Dessert

Citrus drizzle | Lemon curd |
Orange Chantilly | Meringue shard
Wine pairing: Lievland Cap Classique

Petits Fours

Mini canelé | Coffee macaron

* An exquisite finale to our Grand Chapitre — where new beginnings are toasted, and shared memories linger in the glass.

REGISTRATION FEE **R1,000-00**

EVENT	DRESS CODE	START TIME	MEMBER PRICE	TRANSPORT PRICE (OPTIONAL)
DAY 1 - WEDNESDAY, 01 OCTOBER 2025				
Cocktails & Canapés <small>*Transport only between Radisson Collection Hotel and The Peninsula</small>	Cocktail Outfits, with Regalia	18h00	R850-00	R350-00
DAY 2 - THURSDAY, 02 OCTOBER 2025				
Van Rhyns Brandy & Chocolate Pairing	Casual, with Regalia (Mini Regalia Acceptable)	10h00	R550-00	R350-00
Ons gan NOU Braai!	Casual, with Regalia (Mini Regalia Acceptable)	12h30	R1,200-00	R350-00
DAY 3 - FRIDAY, 03 OCTOBER 2025				
Cape Winemakers Guild - Tasting and Auction	Business Formal (No tie, with OMGD Regalia)	9h00 - 9h30	R2,000-00	R350-00
Charcuterie & Beer Pairing <small>*Optional for guests not attending the Cape Wine Makers Guild</small>	Casual	10h00	R795-00	R350-00
The Salt Road – Craig Cormack	Business Formal (No tie, with Regalia)	19h30	R1,100-00	R350-00
DAY 4 - SATURDAY, 04 OCTOBER 2025				
Blaauwklippen Brunch	Business Formal (No Tie, With Regalia)	11h00	R786-00	R350-00
Induction	Black tie, with Regalia	16h00 - 17h30	—	R350-00
Pinotage Tasting – Truter & Steytler	Black tie, with Regalia	17h30	R850-00	—
Lievland Gala Dinner	Black tie, with Regalia	19h00	R1,400-00	R350-00



A message from the Echanson

Welcome to the d’Afrique du Sud Grand Chapitre 2025!

As the Echanson I am proud to showcase, taste, experience and to share our culture and heritage with you.

We are extremely proud to celebrate a century of Pinotage, a reflection of what Pinotage and our cuisine is, in the beautiful heart of our winelands.

As diverse as our country is, with its rich underlying character and the rhythm of Africa so is Pinotage therefore we call it “South Africa in a bottle”

A warm-hearted welcome to each and every one, may you experience the true beauty and the heartbeat of our country.

Vive la Chaîne!

Nell-Marié le Roux
- Echanson, Bailliage d’Afrique du Sud



A Message from the Bailli Délégué

As the date draws near on Héritage & Pinotage: Cent Ans de Passion, I offer my heartfelt thanks to each of you — members, guests, partners, and friends — for making this Grand Chapitre an unforgettable celebration of South African heritage, hospitality, and the enduring legacy of Pinotage.

This weekend will be more than a series of events; it will be a gathering of kindred spirits, a toast to tradition, and a reminder of the passion that unites us across kitchens, vineyards, and borders.

To all who will be joining us — may your glass remain full, your table well set, and your memories rich with laughter, flavour, and friendship.

Let us continue to honour the values of the Chaîne: camaraderie, excellence, and joy in the culinary arts.

Vive la Chaîne!

Llewellyn Buckley-Marais
- Bailli Délégué, Bailliage d’Afrique du Sud



La Chaîne des Rôtisseurs - Bailliage d'Afrique du Sud

baillidelegue@chaine.co.za