

Shiraz & Charcuterie at Anthonij Rupert

The opportunity to experience the taste sensations of Shiraz and charcuterie will be presented at this year's Shiraz & Charcuterie at Anthonij Rupert Wyne in Franschhoek, which will be held on Saturday, 28 May, 2016, from noon to 5pm.

You can sample Anthonij Rupert Wyne's range of Shiraz wines, which include the Anthonij Rupert Syrah, the Cape of Good Hope Riebeek's Rivier Shiraz and Protea Shiraz. Bold and elegant in their own right. The Protea Shiraz adds that extra appeal with its eye-catching indigenous floral inspired bottle. Joining these wines will be a selection of SA's finest Syrahs paired with mouth-watering charcuterie and other delicious artisanal fare. Participating producers, amongst others, include Rust en Vrede, Waterford, Mullineux & Leeu Family Wines, Hartenberg Estate, Simonsig and Thelema.



Winter-inspired dishes

Savour your glass of Shiraz with one of the delicious winter-inspired dishes on offer. Choices include a traditional French onion soup served with Gruyere croutons, or a succulent braised lamb arancini with homemade tomato chutney. Keeping it Rhône inspired the Toulouse sausages with braised lentils.

Tickets cost R180 per person and are limited, so pre-booking is recommended. Your ticket includes entry as well as tastings of the wines on show. Book directly via www.webtickets.co.za

For more information, contact DnA Event Management on info@dnaevents.co.za or +27 (0)84 207 3820.