

Autumnal Franschhoek lunching at Anthonij Rupert Wyne's Terra del Capo

By  Leigh Andrews

16 Apr 2019

On a chilly autumn day this April that sang of the cold weather to come, we confirmed our appointment at the gate then drove through the country scenery of lavender and large trees, gladly accepting a complimentary flute of the pale pink bubbly L'Ormarins Brut Classique once safely out of the rain at Anthonij Rupert Wyne's Terra del Capo.



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Bursting with vibrant, fresh flavours and taking its lead from local Cape Winelands produce, the #SummerMenu at our #TerraDelCapo Antipasto Bar delivers #Italian authenticity. . Choose from Chef HW Pieterse's inspired #vegetarian, #seafood and #meat antipasti dishes, or select your favourites from a variety of platters – perfect for sharing. . Please note that reservations are required - please contact us on 021 874 9041 to make your booking.

A post shared by Anthonij Rupert Wyne (@anthonijrupertwyne) on Dec 7, 2018 at 1:09am PST

Once seated at our table, we were topped up with water as well as a white and red wine for our lunch – the zesty 'light white' Pino Grigio 2018, as well as the 'light red' tomatoey Sangiovese 2016, which is especially good with pasta.

Tantalising tapas-style Winter antipasti at Anthonij Rupert Wyne's Terra del Capo

Leigh Andrews 18 May 2018





Chandre explained that Anthonij Rupert brought these specific wines to South Africa as both are pleasingly soft drinking.

We sipped on both while reading out bits from the ‘antipasto bites’ menu, as you are spoilt for choice with mouth-watering vegetarian, seafood and meat options, as well as platters and pairings to choose from.

Linger over a light L’Ormarins-style lunch

Luckily, the tapas-style small portions means it’s expected that you’ll try more than one.

We were intrigued by the sound of warm polenta-goat’s cheese chips with olive tapenade and the beetroot carpaccio with rocket, raspberries, aged balsamic, tanglewood cheese and sesame crumble; as well as the porchetta tonnato with deep-fried capers and basil, but the cold conditions meant warm plates were a must.

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A firm favourite amongst guests on the summer menu at our #TerraDelCapo #AntipastoBar: Crispy #polenta and #goatscheese chips with zesty #olive #tapenade! A delicious dish to have in the centre of the table for sharing over lunch, or to enjoy alongside a glass of wine as a light bite. . Kindly note that reservations are required when visiting our estate - please contact us on 021 874 9041 or tasting@rupertwines.com to make your booking.

A post shared by [Anthonij Rupert Wyne \(@anthonijrupertwyne\)](#) on Nov 20, 2018 at 2:09am PST

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I went for an old-favourite classic with a fresh twist:

The sweet-potato gnocchi with Tallegio cheese imported from Italy, as well as hazelnuts and pancetta, which make this a more-ishly salty dish.

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Lunchtime feasting at our #TerraDelCapo Antipasto Bar! . 💎💎:

@mikeyskep121

A post shared by [Anthonij Rupert Wyne \(@anthonijrupertwyne\)](#) on Jan 16, 2019 at 2:58am PST

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My belly was soon warm and full from just this dish, but my husband persevered with his intent to try more than one and went for two of the seafood options, possibly adding more to the table after.

He loves eating local so went for the Franschhoek trout ceviche with honey, lime, ginger and sesame, enjoying the pops of bitter gooseberry, as well as the dramatic smoked tuna dish, served with a delicious avocado wasabi mayo that added an intense hit. Unfortunately, that's all it took for him to also claim fullness.

Upcycled bottles and seasonal seasoning

There's coarse salt and pepper on the table, to season at your whim, with an added special touch in watching the chefs whip up the meals behind the counter.

We also love that the beautiful Protea wine bottles are upcycled for the estate's olive oil and balsamic vinegar served with hunks of fresh, crusty bread, and to serve as fairylight holders.

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“Let there be light” . We absolutely love this #upcycling of our #Protea wine bottles into beautiful light installations - thank you for sharing, @vanessaterblanche! . #ProteaProjects #repost

A post shared by [Anthonij Rupert Wyne](#) (@anthonijrupertwyne) on Feb 12, 2019 at 6:32am PST

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And if you're a sweet tooth like me, you're in luck...

Stay for dessert and digestifs

Despite stating I was too full to try anything else, I swiftly changed my mind on hearing that that day's dessert blackboard offered the crossover cake – a served as a mini cake, it's a delicious mix of cheesecake and carrot cake that's actually big enough for two, and a slice of dense, dark chocolate ganache with a chocolate crisp, and soft fresh raspberries, perfect with a cappuccino.

We tried both...



Dessert! Shapped by Leigh Andrews

The coffee is the Estate's own special Terbodore hazelnut blend, served with a bunny-shaped biscuit as Easter's just around the corner. Just delicious.

If you're looking for a stronger end to your meal, don't skip tasting the litchi, pear and apple Eau de Vie digestif – all pure distillations oak matured for two years - the litchi mojito is a winner; or try a sip of Sagnac, the Estate's 2008 South Africa style Armagnac, best hand-warmed before you let it warm your throat.



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We're getting into the #Easter spirit at our #AnthonijRupert Tasting Room!

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we finished our visit with a tour of the dell area, featuring all manner of Easter-themed musts like take-home boxes of that excellent mini ‘crossover cake’ as well as assorted meats and cheese to concoct your own charcuterie platter at home.

Visit for Easter, for Winter, for Franschhoek!

The Terra del Capo Antipasti Bar is open from Tuesday to Sunday (lunches only) and, as the estate operates on a ‘by appointment only’ basis, pre-booking is essential. Contact the Anthonij Rupert Wyne tasting room on 021 874 9074 or tasting@rupertwines.com to make your booking, and for more information, follow them on [Twitter](#) and [Instagram](#).

ABOUT LEIGH ANDREWS

Leigh Andrews AKA the #MilkshakeQueen, is former Editor-in-Chief: Marketing & Media at Bizcommunity.com, with a passion for issues of diversity, inclusion and equality, and of course, gourmet food and drinks! She can be reached on Twitter at @Leigh_Andrews.

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