



NATURAL WINE PAIRING TUTORIALS

FIVE Fridays, celebrating FIVE wines and FIVE tastes

Join sommelier Michelle Michaels in the Greenhouse Bar during the month of March for our Friday natural wine and food pairing in pursuit of perfect balance between flavour, weight, texture and acidity. Michelle has handpicked some of the region's best natural wines to showcase, paired with carefully choreographed tastes created by Executive Chef Peter Tempelhoff and Greenhouse Head Chef, Ashley Moss.

Swartland Naturals

Friday - 3, 17 & 31 March

Intellego, Chenin Blanc, 2014

AA Badenhorst, 'White' 2014

Mount Abora, 'Saffraan' Cinsalult, 2014

Sadie Family Wines, 'Treinspoor' Tinta Barocca, 2015

Mullineaux, Shiraz, 2013

Western Cape Minimalistics

Friday - 10 & 24 March

Avondale, 'Armillia', MCC, 2009, Paarl

Mother Rock, 'Force Majeure', Chenin Blanc, 2015, Paarl

Thorne & Daughters, 'Rocking Horse White' 2015, WC

Hamilton Russell Vineyards, Pinot Noir, 2015, Hemel-en-Aarde Valley

Restless River, Cabernet Sauvignon, 2013, Hemel-en-Aarde Valley

TIME: 15h00 to 16h30

PRICE: R 550 per person

(includes 5 wines & 5 tastes of Greenhouse)

*Bookings to be done in advance as limited spaces available.
EMAIL TO BOOK - reservations@greenhouserestaurant.co.za
(In-house guests, please enquire with hotel reception to book)*

Share your experience
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