

Top Restaurants in & around the Winelands



CEDARBERG AFRICA



Before we raise a glass and tuck in...

The Winelands are home to some of the finest restaurants that South Africa has to offer, with plenty of the country's top restaurants calling this area home. From fine-dining experiences to farm-style charm, there is ample variety to suit most everyone.

There are also a seemingly never-ending list of new hot-spots and reinvigorated menus stealing headlines, both locally and abroad

First, we give our recommendations on the TOP restaurants to visit in the Winelands. We use the April 2025 Eat Out Awards to confirm our choices as well. (These awards are held biannually)

Later we list some top restaurants, which also have a stunning locations on pages 10-20. Finally, we suggest some casual bistro options, on page 22 onwards.

Dusk

Stellenbosch

Dusk is a thought-provoking restaurant by chefs Darren Badenhorst and Callan Austin with Callan taking up the head chef role.

There is a huge focus on minimising waste and producing ingredients in-house, whether it's the cured meats and cheeses or lacto-fermented misos. The tasting menus are exquisite and favourable. The Pandora's Box pairing-menu option offers diners an element of fun.

With its dark, textural walls and moody lighting, there's a definite theatricality to the interior at night. White table linen and glassware lend a feel of refined opulence, while a slick, contemporary bar injects the establishment with some vibe.

Tasting menus - R1 950 per person; Experience Pairing R 1 450 per person; Pandora's Box Pairing per person R2 450

Eat Out Awards 25: 3 Stars (Highest rating, one of only 7 in South Africa)

Opening times: Dinner only, Tuesday to Saturday, 6pm – 8pm (last seating)

Contact details: 021 023 4100 | reservations@duskrestaurant.co.za

Address: 43 Plein Street, Stellenbosch

Reservation recommendation: Make reservations beforehand, especially in the summer months.





La Petite Colombe - Le Quartier

Franschhoek

The sister restaurant to the award-winning La Colombe Restaurant in Cape Town. Contemporary fine dining in Franschhoek at Le Quartier, now part of the Leeu Collection.

La Colombe (the dove) has consistently received worldwide acclaim and is positioned among the top restaurants in the world.

Eat Out Awards 25: 3 stars (highest rating, one of only 7 in South Africa)

Opening times: Lunch: Monday to Sunday, 12noon – 1pm
Dinner: Monday to Sunday, 5pm – 6pm

Contact details: 021 202 3395 | reservations@lapetitecolombe.com

Address: Le Quartier Francaise Hotel, Corner Berg & Wilhelmina Street, Franschhoek

Reservation Recommendation:

Bookings are essential! This restaurant may be fully reserved some days/weeks in advance. So, make a reservation at least 3 weeks in advance.



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Epice

Franschhoek

The name is derived from the French word Épice meaning spice. It's an intimate fine dining restaurant located in the heart of Franschhoek. "The restaurant menu revolves around spices, but that doesn't necessarily mean spicy hot - think of vanilla and saffron, or cinnamon and nutmeg, too".

Serving an array of delectably curated dishes, this fine-dining restaurant is headed by chef Charné Sampson and features a flavour-packed menu inspired by the team's culinary expedition to India, as well as memories of other exotic travels.

Tasting Menus: Reduced Menu is around R1495 per person. The Full Spice Journey costs around R1795 per person.

Eat Out Awards 25: 2 Stars. Also South Africa Winner at World Culinary Awards

Opening times: Friday to Sunday, 12pm – 3pm,
Dinner: Daily, 6.30pm – 10pm

Contact details: 021 492 4044 | reservations@epice.co.za
Address: Le Quartier Français Hotel, Huguenot St, Franschhoek

Reservation Recommendation:

This restaurant may be fully reserved some time in advance. So, book ahead of time. A reservation can be made 3-4 days in advance.



Restaurant at Rust & Vrede Wine Estate

Stellenbosch

The old wine cellar at Rust en Vrede has been converted into a beautiful space, perfect for a fine dining restaurant. There is a choice of a 6-course wine and food pairing menu or an "Experience Menu" (in the format of a surprise menu) offering a completely tailored dining experience. Both exude fine, modern, French-inspired cuisine.

The award-winning restaurant is only open for dinner; alternatively, you can visit the estate and have lunch at the winery (which serves excellent steak or salmon).

Eat Out Awards 25: 2 stars

Opening times: Dinner only: Tuesday to Saturday 6.30pm until closing

Contact details: 021 881 3757 | dining@rustenvrede.com

Address: Annandale Road, Stellenbosch

Reservation recommendation:

This restaurant may be fully reserved weeks in advance. So, book well ahead of time, especially in the summer months.



Jordan Restaurant with Marthinus Ferreira

Stellenbosch

Reopened in 2022 as The Jordan Restaurant with Marthinus Ferreira, this gem exemplifies the winning combination of a Winelands setting with a well-oiled team and a confident, mature chef.

Marthinus Ferreira (formerly at DW Eleven in Johannesburg) has helped shape the South African food scene, with his flair for food gastronomy inspired by his childhood favourites and influences from abroad, having worked with some of the world's top chefs, including Chef Gordon Ramsay & Chef Heston Blumenthal.

You can choose between the three-course à la carte menu (R695, with wine pairing for R345) or the tasting menu (R985, with wine pairing for R600 or a non-alcoholic pairing for R250).

The Restaurant at Jordan is a bright, airy and welcoming space. Floor-to-ceiling foldable doors make the most of the tranquil view of lush greenery and an expanse of water.

Eat Out Awards 25: 2 Stars

Opening times: Lunch Daily: 12pm – 3pm,
Dinner: Thursday to Saturday only, 6.30pm – 9pm

Contact details: 021 881 3441 | reservations@jordanwines.com | <https://www.jordanwines.com/>
Address: Stellenbosch Kloof Road, Vlottenburg, Stellenbosch





Chorus

Somerset West

Chefs Bertus Basson and Chef Marcus shared the desire to create a restaurant that is sustainable and off the grid, with a focus on representing the surroundings, and that is how Chorus was born.

The 180-degree vineyard vista and distant sea view from the glass promontory on Waterkloof wine estate complement the blue and grey hues of leather and linen, alongside dramatic, eye-catching local art. A roaring fire and even blankets in winter keep guests warm, but it's the cuisine and service that will warm your heart.

Eat Out Awards 25: 2 Stars

Opening times: Lunch served Tuesday – Sunday
Dinner served Thursday – Saturday

Contact details: 021 858 1491 | info@chorusrestaurant.com
Address: Waterkloof Wine Estate, Sir Lowry's Pass Road, Somerset West

Reservation recommendation:

This restaurant may be fully reserved a few days in advance; so book ahead, especially in the summer months.



Clara's Barn

Stellenbosch

Clara's Barn is a beautifully appointed restaurant in the oldest barn in the Western Cape at Vergenoegd Lōw, a working wine farm in Stellenbosch.

The inspiration for Clara's Barn is a modern South African farm kitchen. For Clara's chefs, authentic, family recipes, seasonal, fresh, creative, indigenous produce is the starting point to serve a delicious 5 course menu. They infuse it with the rich variety of food cultures within South Africa, including the food of labourers and slaves, and imported influences from countries intertwined with South Africa's history. On the ever-changing menu you will find indigenous local produce, specially selected for quality, seasonal and optimal ripeness. The ambience is relaxed, informally elegant in a tastefully restored barn with excellent service and superb wine & cocktail selection.

Eat Out Awards 25: 2 Stars

Opening times: Lunch: Tuesday - Sunday 12h00 - 14h00
Dinner: Thursday - Saturday 18h00 - 20h00

Contact details: +27(0) 21 202 4373 | E-mail: claras@vergenoezd.co.za
Address: Vergenoegd Lōw The Wine Estate, 1 Vergenoegd Road,
Somerset West, Off R310, Stellenbosch Wine Route

Reservation recommendation:
Booking is essential, especially for the lunch service. Reservations open 2 months in advance.

FABER at Avondale

Paarl

FABER represents the synergy of two craftsmen, namely chef Dale Stevens and Avondale's proprietor Johnathan Grieve, who aim to take visitors on an inspirational, thought-provoking journey that celebrates the bountiful goodness of nature.

FABER is a contemporary farm-to-fork restaurant that approaches each ingredient with the utmost respect. The food is handcrafted using the finest fresh and organic ingredients; creating wholesome, innovative dishes that take guests on a memorable journey.

Anything sourced from beyond the farm comes from carefully researched ethical, small-farm suppliers. This supplier selection process ensures the integrity of every dish on the menu. Avondale has always taken a 'from the soil up' approach to farming, embracing biodynamic and organic farming practices to produce food and wine that pays tribute to the nutrient-rich soils that are the foundation of life.

Eat Out Awards 25: 2 Stars

Opening times: Lunch: Wednesday to Sunday from 12h00
Dinner: Thursday to Saturday from 18h00

Contact details: +27 (0)21 202 1219 | Faber@avondalewine.co.za
Address: Avondale Estate, Lustigan Road, Klein Drakenstein, Paarl.

Reservation recommendation:

This restaurant may be fully reserved weeks in advance. So, book well ahead of time, especially in the summer months.





Mertia Restaurant

Stellenbosch

The newest star on the Western Cape's fine dining landscape sees two sons unite to bring MERTIA to the second oldest town in South Africa.

Named after owner and founder Marais Kirsten-Uys' grandmother, she taught him that anything worth doing is worth doing well.

Masterminding the seasonal, set menu MERTIA has deep roots in the tradition of cooking with local flavours and fresh, organic ingredients, with a nod to local heritage. Drawing from their combined experiences, the menu will also be infused with Marais and Matt's global influences, presented in a relaxed, accessible way, whether dining at our bar or the table.

MERTIA will take every guest on a culinary voyage that evolves with them, and where no two experiences are the same.

Eat Out Awards 25: 2 Stars

Opening times: Lunch: Wednesday – Saturday from 12:00
Dinner: Tuesday – Saturday from 17:30

Contact details: +27 76 644 8448 | reservations@mertia.co.za | carin@mertia.co.za
Address: 20 Bird St, Central, Stellenbosch

Reservation recommendation:

This restaurant may be fully reserved days in advance. So book well ahead of time, especially in the summer months.

Top Winelands Restaurants with a view



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Chef's Warehouse at Maison

Franschhoek

Simplicity is deceptively complicated to achieve. Chefs Warehouse at Maison has created a menu that embodies their simplistic approach to cooking.

The result is a series of taste experiences that will surprise and delight your palate. Each dish has been stripped down to its essence, using flavours that enhance their counterparts without upstaging them. Because they use fewer ingredients, the ingredients have to be the best. Which means they have to be fresh. The majority of their restaurant's produce is sourced from their farm, and the rest is as close to it as possible. It's a new way of eating; pure and simple.

Eat Out Awards 25: 1 Star

Opening times: Monday to Saturday; Lunch & Dinner, 12pm – 9pm
Sunday, Lunch only, 12pm – 3pm

Contact details: 021 876 2116 | maison@chefswarehouse.co.za
Address: Maison Estate, R45, Franschhoek

Reservation recommendation:
This restaurant may be fully reserved a few days in advance. So, book ahead, especially in the summer months.



Le Coin François Restaurant

Franschhoek

Both in concept and in name, the aptly named "Le coin Français", embodies the essence of the valley in heritage, cuisine, art and wine. It features cutting edge methods meeting time-tested French elegance in cuisine, a carefully selected locally themed wine list to showcase the best local wines, a French sommeliers selection, and an ever-evolving collaboration of art.

Multiple award winning Chef de cuisine and owner, Darren Badenhorst will take diners on a journey through his interpretations of nostalgic food memories encompassing "art on a plate" and leading them through a unique culinary exploration of flavours, textures and interactive creations

Eat Out Awards 25: 1 Star

Opening times: Lunch: (Friday – Sunday) 12:00 – 14:00 (last seating)
Dinner: (Monday – Sunday) 18:00-20:00 (last seating)

Contact details: 074 126 0022 | reservations@lecoifrancais.co.za
Address: 17 Huguenot Rd, Franschhoek, 7690

Reservation recommendation:

This restaurant may be fully reserved a few days in advance. So, book ahead, especially in the summer months.

Orangerie at Le Lude

Franschhoek

At Orangerie at Le Lude, classical French cuisine is presented with a contemporary twist, and the purist, disciplined approach of the European masters combined with a hint of individual, modern creativity.

Chef Nicolene provides an exciting and sumptuous a la carte menu to suit all tastes, offering the freshest ingredients found in the forests, meadows, mountains and seas of the Cape.

The restaurant setting is sophisticated and comes into its own in the winter or autumnal months, whilst the terrace is perfect for a summer lunch. Note this is mainly lunchtime restaurant!

Eat Out Awards 25: 1 Star

Opening times: Lunch: Tuesday to Sunday, 12noon – 3pm
Dinner: Friday and Saturday only, 6pm – 8.30pm

Contact details: 021 876 2961 | restaurant@lelude.co.za
Address: Bowling Green Avenue, Lambrechts Rd, Franschhoek, 7690

Reservation Recommendation:

This restaurant may be fully reserved some time in advance. Please make a reservation at least 7 days in advance.



Protégé

Franschhoek

Protege is an exciting casual-style eatery under the guidance of previous Eat Out Chef of the Year, La Colombe's Scot Kirton. Scot is planning an experience that is both casual, comfortable and very much one that the locals can call 'home. His philosophy and approach to food lies in the fusion of Asian and French cuisine and the pursuit of excellence and perfection on each plate, resulting in numerous local and international awards.

The menu will be based on an a la carte offering where guests are free to select as many or as few courses as they desire. Stephen will be working with local suppliers to keep the menu as fresh and as seasonal as possible.

Eat Out Awards 25: 1 Star

Opening times: Monday to Sunday, Breakfast: 7.30am–10am
Monday to Sunday, Lunch & Dinner: 12noon – 8.30pm

Contact details: 021 492 4048 | reservations@protegerestaurant.co.za
Address: Le Quartier Francais, The Corner of Huguenot and Berg Street,

Reservation Recommendation:
This restaurant may be fully reserved some time in advance. So, book ahead of time. A reservation can be made 3-4 days in advance.



Arkeste

Franschhoek

At Arkeste, they present seasonal ingredients by revisiting classic techniques in a contemporary, modern way. Chef Richard Carstens has returned to the Franschhoek Valley and Chamonix where he was head chef during the mid 90's to showcase to diners his modern take on seasonal ingredients.

Voted Chef of the year by Eat Out in the past and Chef de Cuisine at numerous top 10 and top 20 restaurants in South Africa. Their à la carte menu is available Monday through Sunday for lunch and dinner.

Opening times: Lunch: Monday to Sunday, 12pm – 2.30pm
Dinner: Monday to Sunday, 6pm – 8.15pm

Contact details: 021 876 8415 | reservations@arkeste.com
Address: 40 Uitsky St, Franschhoek, 7690, South Africa

Reservation Recommendation:
This restaurant may be fully reserved some time in advance. So, book at least 2/3 weeks ahead of time.





Indochine Restaurant at Delaire Graff

Stellenbosch

The Asian-inspired cuisine at Indochine is an evocative, fine-dining food theatre, where delicate flavours come alive, and each dish is synonymous with vitality, wellness, and healthy living. Discover Asian tapas turned into an art form, or experience a tea ceremony, and find signature dishes like pork belly and duck. Everything is served to create an all-sensory dining experience.

Enjoy every moment of exquisitely balanced Asian-influenced flavours in their intimate setting. Inside, a vibrant blue and copper colour palette creates a calming backdrop. Dine under the stunning Swallows in Flight art installation, sculpted by Lionel Smit and Andre Stead, where over 1000 swallows become part of the incredible views that stretch across Table Mountain.

Opening times: *Lunch: Monday to Sunday 12noon - 2.30pm /
Dinner: Monday to Sunday 6.30 - 9pm*

Contact details: *021 885 8160*
Address: *DeLaire Graaff Hotel, Helshoogte Pass, near Stellenbosch*

Reservation recommendation:
This restaurant may be fully reserved weeks in advance. So book well ahead of time, especially in the summer months.



Restaurant at Tokara Wine Estate

Stellenbosch

The deck of the Tokara restaurant in itself is a reason to visit - overlooking the curve of the vineyards over the rise to your right and the sprawl of lush farmlands towards Cape Town in the distance; it is simply spectacular.

Within the first year of taking the reigns of the Tokara Restaurant kitchen, chef Carolize Coetzee won the "Haute Performance Award" as South Africa's most promising chef in the 2020 JHP Gourmet Guide, while the restaurant was included in the authoritative The World's 50 Best Restaurants new "50Best Discovery" list for 2025..

Opening times: *Lunch: Monday to Sunday 12noon - 3pm /
Dinner: Monday to Sunday 6.30 - 10pm (Please note that the restaurant is closed on a Monday during the Winter months)*

Contact details: 021 885 2550 | reservations@tokara.com
Address: R310 Helshoogte Pass, Banhoek Valley, Stellenbosch

Reservation recommendation:
This restaurant may be fully reserved a few days in advance; so book ahead, especially in the summer months.



The Werf at Boschendal

Stellenbosch/Franschhoek

The Werf won the Sustainability award at Eat Out Awards in 2021 and has continued to keep up to shape. Certainly their passion is for sourcing as much as possible from their own farm or from nearby farms which adhere to their strict ecological standards.

The small menu changes daily depending on their harvest and their chef's creativity. The restaurant is situated on one of the most romantic Cape Dutch wine estates in the country. It is an eclectic mix of Cape Heritage and modern conservatory. Large glass windows look out over Boschendal's revitalized gardens, which are both beautiful and functional.

Opening times: *Lunch & Dinner: Monday to Sunday
12h00 - 15h00, 18h00 - 21h00*

Contact details: *0218704209 | werf@boschendal.co.za*
Address: *R310 Pniel Road, Groot Drakenstein, Franschhoek, 7680*

Reservation recommendation:
This restaurant may be fully reserved days in advance. So book well ahead of time, especially in the summer months.



Babel at Babylonstoren

Stellenbosch/Franschhoek

Housed in an old cowshed, Babel is a wonderful mix of Cape Dutch architecture with contemporary glass walls that makes for a simple yet edgy environment. Their food combinations are unconventional, but oh-so-tasty. Babel has a farm-to-fork philosophy, which means they like to serve food that is seasonal and that reflects a "pick, clean and serve" approach.

The Instagram darling of the winelands, a visit to this farm is a must!

Because the menu is guided by what is available in the garden, the food always reflects the season.

Opening times: Breakfast: daily from 8 – 9:30am /
Lunch: Wednesday to Sunday, 12noon – 3:30pm /
Dinner: daily from 7pm

Contact details: 021 863 3852
Address: Babylonstoren, Klapmuts- Simondium Road R45, Franschhoek

Reservation recommendation:
Booking is essential, especially for the lunch service. Reservations open 2 months in advance.

One cannot think well, love
well, sleep well, if one has not
dined well.

Virginia Woolf

More relaxed restaurant options



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De Warenmarkt Restaurant

De Warenmarkt is a pleasant mixture between a buzzing artisanal food market and a friendly local restaurant. It is housed in a beautiful heritage building in the heart of Stellenbosch. The emporium boasts a modern restaurant, champagne & oyster bar, waffles, bakery & cured meats.

Opening times: Monday to Saturday, 7am – 10pm
Sunday, 7am – 3pm

Contact details: 021 883 2247 | info@dewarenmarkt.com
Address: 20 Ryneveld Street, Stellenbosch



Post & Pepper

Located in the Old Stellenbosch Post Office, this historic building is the home of great food, done well with amazing attention to detail. Chef Jess cooks up some fresh takes on South African classics, with a touch of Asian-inspired flavours and the freshest locally sourced produce.

Eat Out Awards 25: 1 Star, Also Nominee at World Culinary Awards

Opening times: Lunch: Tuesday to Saturday, 12pm – 2pm,
Dinner: Tuesday to Saturday, 6pm – 8pm

Contact details: 021 203 5165 | reception@postandpepper.co.za
Address: Unit 1, Oude Postkantoor, c/o Plein and Bird Street, Stellenbosch, 7600



Le Siemma Café Bistrot

Le Siemma Café Bistrot offers a wide variety of authentic French dishes. A croissant and a coffee for breakfast, Croque Monsieur for brunch, or a quick salad with a glass of wine for lunch. Pop in for a cheese and charcuterie platter after work or stay for a laid-back dinner and explore their range of fine wines from France and South Africa.

Opening times: Monday to Saturday, 9am – 9pm

Contact details: 021 493 4235 | info@lesiemma.co.za

Address: 86 Dorp St, Stellenbosch Central, Stellenbosch, 7600



Spek & Bone

Spek & Bone is located at a historic site next to the original Stellenbosch market, behind Oom Samie se winkel. This modern tapas eatery and wine bar is a real hidden gem, tucked away just off Dorp Street. They invite guests to join them under the oldest fruit-producing vine in Stellenbosch (how fitting!) and for a curated tapas menu with big, bold flavours, best shared with friends and paired with specially selected South African wines.

Eat Out Awards 25: 1 Star

Opening times: Lunch: Monday to Saturday, 12pm – 2pm
Dinner: Monday to Saturday, 5.30pm – 8pm

Contact details: 082 569 8958 | info@spekenbone.com
Address: 84 Dorp Street, Stellenbosch Central, Stellenbosch, 7600



The Fat Butcher

This contemporary steakhouse is surrounded by the town's oldest buildings and is a local pick. Choose between burgers, grills, steaks and a few "local flavour" favourites (pork belly, lamb shank, pie of the day, porcini risotto and oxtail). The historic building has been modernized by much use of leather, metal and wood. Pick the courtyard on balmy summer evenings!

Opening times: Lunch: Monday to Sunday, 12pm – 3pm
Dinner: Monday to Sunday, 6.30pm – 9pm

Contact details: 021 876 3772 | reservations@reubens.co.za

Address: 2 Daniel Hugo Street, Franschhoek



96 on Winery

Enjoy a diverse and flavourful selection of wood-fired, thin base pizza, flammkuchen and platters with a Wilderer Gin & Tonic, glass of wine or beer on-tap at La Grapperia. Situated right next-door to the renowned Wilderer Distillery, La Grapperia offers a relaxing, unpretentious dining atmosphere.

Opening times: Monday to Saturday, 11am – 10pm
Sunday, 11am – 6pm

Contact details: 021 863 4367 | grapperia@wilderer.co.za

Address: Suid-Agter-Paarl Road, Suider Paarl, South Africa



Reuben's Restaurant and Bar

With a passion for creating fine yet uncomplicated cuisine and a laid-back setting to match, we invite you to experience Reubens. This is perfect for a delicious meal where you are not wanting a 7-course degustation menu, but you are still looking for a well-cooked and creative menu. The ambience is elegant yet relaxed with superb views of the Franschhoek Mountains beyond.

Opening times: Lunch: Monday to Sunday, 12pm – 3pm
Dinner: Monday to Sunday, 6.30pm – 9pm

Contact details: 021 876 3772 | reservations@reubens.co.za

Address: 2 Daniel Hugo Street, Franschhoek



La Grapperia at Spice Route

Enjoy a diverse and flavourful selection of wood-fired, thin base pizza, flammkuchen and platters with a Wilderer Gin & Tonic, glass of wine or beer on-tap at La Grapperia. Situated right next-door to the renowned Wilderer Distillery, La Grapperia offers a relaxing, unpretentious dining atmosphere. Enjoy good summer times, sipping on cocktails at the Beach Club, or relax in the shade under the tall oak trees.

Opening times: Monday to Saturday, 11am – 10pm
Sunday, 11am – 6pm

Contact details: 021 863 4367 | grapperia@wilderer.co.za

Address: Suid-Agter-Paarl Road, Suider Paarl, South Africa

Honorary Mentions

We've already mentioned some great restaurants and we didn't even come to the end of the Winners.

So check out some of the following one star winners as well:

Cavalli Restaurant, Somerset West

Eike by Bertus Basson, Stellenbosch

Hōseki at Delaire Graff Estate, Stellenbosch

Rykaart's Restaurant, Stellenbosch

Scape at Vrymansfontein, Paarl

The Table at De Meye, Stellenbosch

Vuur Goose Island, Stellenbosch

About The Author

Kate Bergh is South Africa Managing Director of Cedarberg Africa, a specialist safari company that she co-founded with her sister Ginny over 30 years ago. We help people who are unsure where to turn to for friendly well-informed safari planning.

Kate has lived in South Africa since 1993. She's travelled extensively to the countries marketed by Cedarberg. She especially likes some of the more remote areas such as Coastal Maputaland, the Makgadikgadi pans and the Lower Zambezi.

She's had the pleasure of testing out several of these restaurants when out and about in Cape Town. Her home is in the Cedarberg mountains to the north (hence the name of the company) where she enjoys hiking and mountain biking.



Bon appétit!

Ready to savour the Winelands' vibrant food scene, where the views often compete with the dining?

Planning a stay in the Winelands as part of a wider safari holiday? Our team can help you combine the region's food, wine estates and scenic stays with the right safari and routing. All tailored around your interests, timing and budget.

Have questions? Schedule a time to chat or email us at:

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Web - www.cedarberg-travel.com



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