

HOSPITALITY | HEDONIST

the pleasure is ours.

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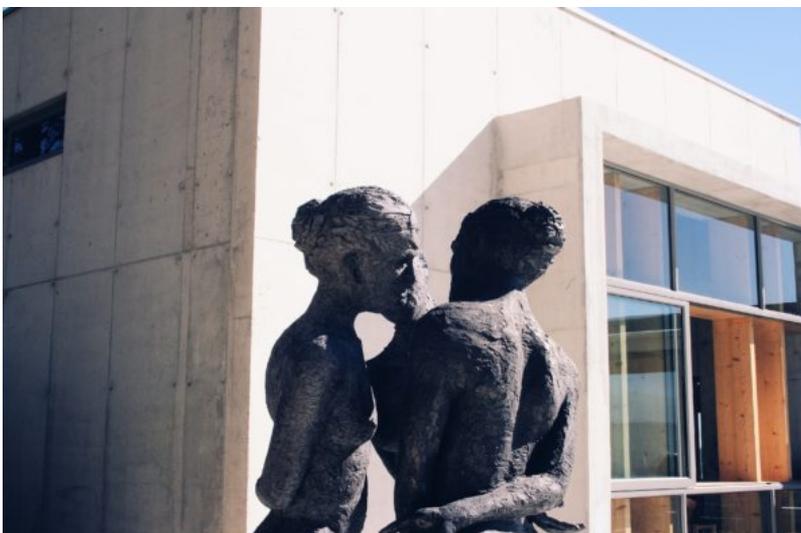


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Fuelled with strong, short, robust espressos and arguing over who is the better football player, who makes the better puttanesca, and where the best wines originate at the end of the day boytrous, loud and flamboyancy all prove the passions that Italians have for things they celebrate and love in life. The same can clearly be seen as you arrive after a dusty, explorative long drive through the Sir Lowry Pass village to the new **Idiom restaurant and Tasting room.**



HEDONISM://

The name derives from the Greek word for "delight" || Hedonism is a school of thought that argues that pleasure is the primary or most important intrinsic good. || A hedonist strives to maximize net pleasure (pleasure minus pain).||

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TWEET TWEET



Secluded in the Granite Mountains with the most picturesque panoramic views of the Cape Peninsula, a striking building shows something i am quite passionate about. Combing old world heritage with new world aesthetics. This farm exudes the personalities of this passionate intercontinental family from the overly dramatic gestures of Quarry stoned roman architecture to simple, elegant and sophisticated use of modern melange concrete, eucalyptus timber and enough glass to be the on-site location for the next window-leen commercial.



IMG_6490

The Bottega family, being a culmination of Italian heritage and South African charm have prided themselves in offering both Italian cultivars and a few local gems 350 metres above sea level. With Sangiovese, Viognier, their award winning Cape "Bordeaux" blend and a Prosecco being served at their launch on Thursday.

With the food, friends and family a like we were taken on a journey of the Bottega's trials tribulations (as one does in an Italian project between father and son) and success with creating this multilateral venue which will offer degustation menus, canapés, picnics, a deli, exclusive solid fynbos infused perfumes, leather handbags and an Italian wine experience imported by their Vintoria company which will offer over 200 Italian wines for both tasting and purchase. Truly making this a complete destination estate rather than just a wine farm.

Tweets by @Llewellynwho

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Incredible whisky selection @96wineryroad about dig into Mango & Prawn Ceviche #ZomatoX96Winery



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Chef Irwin de Vries created dishes that both complimented and elevated the wines that were paired to showcase why the farm boasts ten vintages of award winning wines. The menu offered a four course exploration of the chefs passion for deconstructing the elements of each wine to be paired, hoping to add intensity, complexity or compliment the character of each wine.





As can be expected with new properties there were slight teething problems. Whilst we loved the Kudu, warthog and venison dish, simply beautiful to look at as well as the dessert surprising for myself a Rooibos tea pannacotta served with peach compote. The other dishes left me wanting more. Which general manger Hamish graciously thanked us for and promised things would be even more memorable when the restaurant officially opens in June.





With so much more to experience, I can't wait to return with friends and share this unsurpassed view of beautiful wine country, explore the fynbos walks with a picnic basic in toe and happily quaff a beautiful bottle of Prosecco-imported of course! Until then, Ciao Bellissima & dankie!

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