

HI! HOW ARE YOU?

As the name tells us, the Stellenbosch Wine Route already has an abundance of wine farms, plenty of them pretty similar. So how do you enter such a saturated market and stand out? This is a question that the new kid on the block, Kunjani Wines, has easily answered. Kunjani, situated in the Devon Valley region and open to the public since 2017, is not standing back for anyone.



✕ Kunjani means “Hi, how are you?” and this friendly greeting sets the tone for the farm, the wine, and the people behind the brand. When taking the turn-off onto the estate, you are greeted by a very loud building. The Kunjani Wines tasting room and restaurant is a grey and red building that greets you just as brightly as their name does. Inside, the interior is tastefully decorated in dark tones with vibrant pops of colour. Here you are welcome to taste their spectacular wines on the luxurious couch by the fireplace, in the restaurant area, outside on the veranda with its spectacular views of the mountains, or downstairs in the cellar room for a more private experience.



A MARRIAGE OF LIKE-MINDEDNESS

The story of Kunjani Wines began when a German entrepreneur, Paul Barth, and a South African businesswoman, Pia Watermeyer, met at the wedding of a mutual friend. They subsequently conquered the barriers of distance and language and together gave us the gift of Kunjani. Paul grew up exploring his father's Riesling vineyards and he and Pia share a passion for wine – which is what helped them decide to buy the farm they renamed Kunjani Wines. Carmen Stevens joined their team as the consulting winemaker. She is responsible for Kunjani's fantastic range of limited-release wines. Stevens is also mentoring Pia in the fine art of winemaking, and these two women are already leaving their mark on the industry as the team won a Gold Medal for their 2015 Shiraz at the Michelangelo International Wine Awards, one of SA's most prestigious wine competitions. At first, Paul needed some persuading that they should produce wines, but a visit to the estate and a walk through the vineyards convinced him that it was the right fit for them. The rich Clovelly soil is home to their flagship Shiraz, and Carmen also sources additional grapes from some of the Cape's best vineyards.

DINE, DELIGHT & OVERNIGHT

Kunjani Wines is not only a great destination for wine tastings, but also for delicious dining. Together with Pia, Chef Lamek Mnisi has developed an African-inspired menu that is bursting with locally sourced ingredients, topped with edible flowers and herbs from the restaurant's own garden. On the latest seasonal menu, diners can look forward to the likes of Dukkah-crusted tuna Niçoise for starters, Chakalaka rack of lamb with rosemary and rock salt roasted potatoes for mains, and artisanal sorbet for dessert. Vegetarians are well catered for, and for guests who would like a variety of dishes to share, the restaurant offers a selection of German charcuterie and locally sourced artisanal cheeses with breads from their wood-fired oven. For those who would like to linger a little longer at Kunjani, there are four private cottages available. These make for the perfect getaway for a family or a couple wanting to experience the Winelands, and all of the cottages boast spectacular views of the vineyards and mountains. All the cottages feature washer-driers, panel heaters, air-conditioners, and complimentary Wi-Fi to ensure you have the perfect stay.

Kunjani Wines might be the new kid on the block, but this is one wine farm that is here to stay. The best part about Kunjani? Meeting the people, hearing the story, and becoming part of their history. They certainly produce the friendliest wines.

For more information, visit www.kunjaniwines.co.za. ✕