

Kunjani Joins the Wine Route

Text: Shannon Correia
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Kunjani is the latest addition to the Stellenbosch wine route, offering guests the opportunity to enjoy wine and dine experiences in an unconventional way. The estate, located above the Devonvale Golf Estate in the Bottelary Hills, not only produces wine, but is also home to a restaurant and luxuriously appointed cottages, ready to welcome you in one word: Kunjani.

The Story

Kunjani started with a chance encounter between German entrepreneur, Paul Barth, and South African businesswoman, Pia Watermeyer, who created this eccentric tourist destination. The result: German precision was met with South African soulfulness. Barth grew up in the Rheingau wine region in Germany. His love for South Africa - its people, the natural beauty, and

wine - led him to fulfil his dream of owning a wine farm in the country.

'Kunjani' is a commonplace greeting in South Africa meaning "hello, how are you?", and can be the spark needed to create lasting relationships, much like the one between Paul and Pia.

The Wines

Shiraz, Cabernet Sauvignon and Merlot are grown on the property and used in the production of their red wines. White wines are sourced from the best vineyards across South Africa's winelands, with Sauvignon Blanc being sourced from the cooler Durbanville region and Chenin Blanc from Elgin. The range of six wines includes a Gold Medallist Shiraz, a Cabernet Franc-led red blend awarded one of the top Cabernet Franc blends in the annual Cabernet Franc Challenge, a delightfully

easy-drinking Rosé, a fresh and summery Sauvignon Blanc, a Chenin Blanc, and finally, an imported German Riesling. The wines - barring the Riesling - are made by consulting winemaker, Carmen Stevens, and are bottled in small quantities to sustain the restaurant, a few local retailers and bit is exported to Kunjani fans in Germany.

The Restaurant

The new menu at Kunjani was curated under the watchful eye of Head Chef Lamek Mnisi, who has been at the helm of the Kunjani kitchen since its opening in November 2017. In line with their philosophy to only source seasonal ingredients and the very best fresh produce, Kunjani has streamlined their menu to reflect their passion for locally sourced, fresh, wholesome and healthier food options that are also sustainable.



Guests can look forward to salmon trout and beetroot gravlax infused with citrus Gin, Dukkah-crusted tuna Niçoise with olive tapenade, and roasted duck breast with Rooibos reduction. The menu also includes some African-inspired dishes such as springbok loin in Shiraz jus and Chakalaka rack of lamb. On the sweet side Chef Lamek has raised the bar with a selection of artisanal sorbets infused with the estate's very own wines. Expect lime and Chenin Blanc or summer berry and Shiraz sorbet.

The restaurant is open for breakfast and lunch and are regularly booked for private functions.

The Interior

The winery's design puts a modern twist on Cape Dutch architecture with its charcoal exterior and red sliding screens,

which were inspired by the patterns painted on West African mud huts. The interiors are equally daring with a laser-cut staircase and bright red accents. Dotted all-round the setting are artistic elements, from paintings by artist Krisjan Rossouw, to an entire abstract feature wall, designer furniture and exposed light bulbs. The interior was brought to life by Watermeyer and designer Haldane Martin and was recently included in Architectural Digest's list of 'Top 19 Best Vineyard Designs Around the World'.

The Cottages

Kunjani offers guests overnight accommodation in one of their four luxuriously appointed self-catering cottages. Expect a great countryside escape, with patios that open directly onto the vineyards and being surrounded by

complete serenity. Cottages are equipped with washers and dryers, wall panel heating, air-conditioning and Wi-Fi. One- or two-bedroom cottages are available, which makes Kunjani the ideal escape for families, couples or the traveling businessman.

Kunjani is a welcome change to the traditional winery, offering guests an experience that is modern and inviting. In keeping with the idea that good things come in threes, you will find your visit filled with beautiful views, great wine, and soulful food. ■