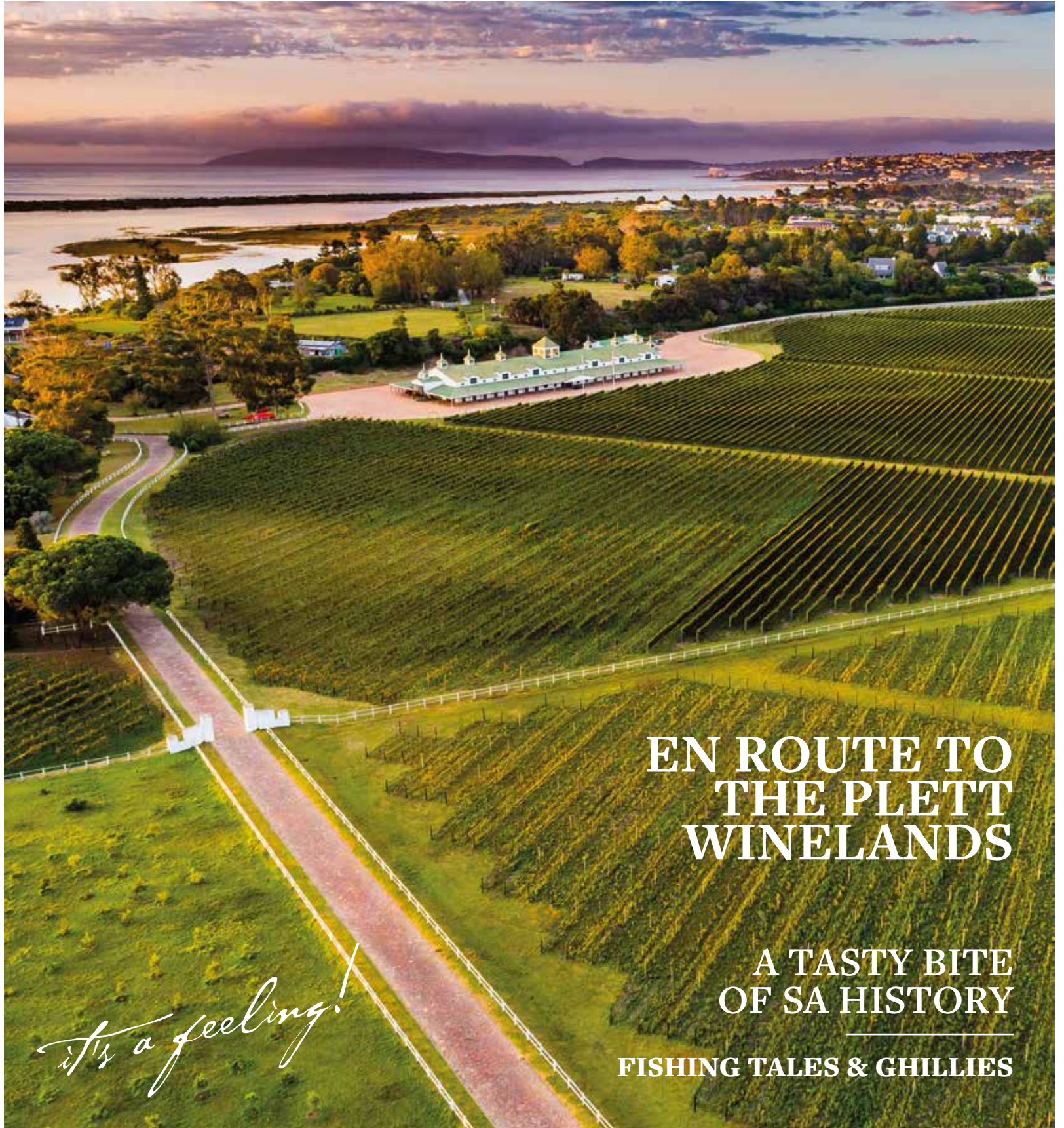


plett wine & food

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Christy Strever

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plett
it's a feeling!

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LATEST SCOOP

Newstead Vineyard wins its third Grand D’or

Newstead was recently honored to receive a double gold for their 3rd MCC Brut, as well as a double gold for their third rosé MCC.

Plett and fine sparkling wine may not readily associate to most, but it has been a source of surprisingly good traditional method sparkling wine. Called Méthode Cap Classique, or MCC, the Plett Winelands are producing some beautiful and award-winning varieties. And most recently, Newstead Vineyards.

Newstead’s sauvignon blanc and chardonnay have previously been awarded Michelangelo Awards, and their Brut MCC Blanc de blanc scored 95 in the IWSC (International Wine and Spirits Competition), one of only three South African wines to be awarded gold. At the 2019 Michelangelo Awards, judges from 23 countries judged more than 2 000 entries, and both of Newstead’s MCC’s were two of the five bubbles to win a double gold.

The Fat Fish voted No.1 for the best seafood in South Africa by eatout.co.za

Tune in to Plett’s local radio station MC90.3fm for daily news and updates about what’s hot and happening.

Welcome

ITS A SHORE THING IN PLETT

Plett Wine & Food celebrates the vibrant flavours of Plett, from cooking classes to festivals to the Plett Winelands. There is no excuse not to get out and about to welcome that Plett feeling as summer rests her sunny hat!

Spend enough time around the Plett wine and food scene, and you’ll know right away that local flavours are something special. Cooking courses, restaurants and even the area’s own extended family of fishmongers will get you ready for cooler Plett nights and friendly gatherings – something we’ve all earned as the evening skies once again take on hues of pink and orange to welcome autumn in Plett.

Wander into the Plett Winelands, and you become spoilt for choice with next-level farm-to-table fare and vibrant scenery.

And wow, do our wine farms turn heads with their award-winning wines. Our calendar of events includes some exciting festivities for foodies and those who enjoy good times and good people. You may want to check out the first Barrington’s Beer Festival in March at the new Barrington’s Brasserie – fast on track to become a permanent Garden Route fixture. Then there is the Plett Truck & Vine Festival in April, this is its 5th year and it is definitely a local favorite

Wander into the Plett Winelands, and you become spoilt for choice with next-level farm-to-table fare and vibrant scenery.

to sample guest food trucks and crisp, cool Kay and Monty wines under the African sun in the Craggs.

The Plett Winter and Summer Schools, brought to you by Plett Tourism, will be enriching your life with an interesting line-up of workshops, lectures and seminars that you can come and play at, in forums enhancing your skills, expanding your world view and generally keeping you interested and perhaps out of your comfort zone.

And let’s not forget Polo in Plett, the many outdoor adventure racing events and the Easter All White Experience on Plett’s Central Beach – a new event for the entire family to enjoy.

This is how we bid farewell to summer. How do you? We invite you to share your celebrations on social media using the hashtag “Plettitsafeeling”. As of press time, nearly 23 000 have used the tag on Instagram to share favourite Plett moments. We can’t wait to see yours.

Plett Tourism welcomes you, and we hope you enjoy your time here, and we hope to see you again. Visit our website www.pletttourism.com for information on all there is to see and do in Plett or visit the tourism office in Melville Centre (on Main Road).

The Plett Tourism Team



The Plett Tourism Team. Back row from left: Janet Middleton, Thandi Mabukane, Cindy Wilson-Trollip, Lorna MacLeod, Emily Potgieter and Wandisile Afrika Sebezo. Front row from left: Alice Evans, Bruce Richardson, Andisiwe Nonkosana, Brendon Morris and Patty Butterworth.

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MARKET MEANDER IN PLETT

One of our favourite things to do in Plett is to meander along the N2 and into hidden spaces that are home to the several markets showcased in the area. Local fare displays proudly at different markets dotted around town, and you can find everything from organic veg to cheese to old vinyls and vintage clothing. Here is a shortlist of markets to visit.

Harkerville Saturday Market is the flagship of markets in the area. Over the past few years the goods available at this vibey market have increased in leaps and bounds and if you can't find it at the Harkerville Saturday Market, it simply isn't worth having. Don't miss out on their Bundu Breakfasts or the amazing French patisserie for croissants.

Moss & Maple Farmstall and Sunday Market is a great outing for the entire family, in particular for moms who need to occupy their little monsters. There is a fenced in play area with loads of playground equipment, beautiful gardens and even a pizza oven. They have a market every Sunday, bring the cash, the kids and a big appetite.

Old Nick Midweek Market is a hive of activity every Wednesday morning. Offering everything from nuts, fruit and veg, baked goods, preserves, charcuterie and much more, the market is immensely popular with locals and visitors. You can also meander around Old Nick Village for a taste of South African pottery, clothing, linen, soaps and procured gifts. And SA's favourite weaving factory, the Mungo Mill offers tours on the weekends.

The Global Village is one of those treasures that everyone who comes to the Garden Route loves to visit. As the name suggests, the trinkets, clothing, jewelry, art and bric-a-brac are collected from all corners of the earth. Deciding what to buy may become a difficult thing, as everything is just so tempting. There is a bird hide located on the property, a coffee shop and play area for the children.

The Heath is open every day and offers hand crafted furniture and interesting housewares and gifts and jewelry. There are two nurseries for plant lovers, and there are children's activities including a labyrinth. The Cheeseman has a permanent stand at this location where visitors can sample and buy the most delicious handmade cheese and preserves.

The Market at Central Beach and Market on Main are perfect stop gaps for that shopping spree void you may be developing. Hats, glasses, clothing and costume jewelry, household trinkets and such bejewel the pavements, ready for a new home. You



will find traditional African sculptures, bead work and other favourites at both.

On your way through Keurbooms towards The Craggs, **Thyme & Again Farm Stall** is an oasis of fabulous snacks, wine, preserves, baked goods, etc. to ensure a successful road trip. They are famous for their homemade pies and great coffee. There is even a funky children's playground to let the little ones loose in.

A little further down the drag is **Natures Way Farm Stall**. Delicious farm fare and dairy, plus of course all the little extras that make a farm stall rock. Fresh dairy products, hand-made pies, local cheeses and so much more.

Yes folks, market life in Plett is alive and well and makes for exciting shopping!

Top: Moss & Maple Farmstall
Middle: Old Nick Mid Week Market fresh farm goodies
Bottom: Natures Way Farm Stall and nursery



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Beacon Isle Restaurants	044 533 1120
Blue Whale Restaurant	044 533 5389
Bocca Dolce Coffee Shop	083 425 6820
Bramon Wine Estate Restaurant	073 833 8183
Bread & Brew	044 534 8861
Café Bea Eli	071 963 4829
Café Pure	082 933 7247
Clare's Cakes	044 533 0000
Cornuti Stella e Luna	044 533 1277
Curry & All Halaal	073 278 6875
Curry 'n Spice	082 070 2243
Debonairs Pizza	044 533 0143
Delia's	044 533 1535
Die Plaas	076 790 9684
Double Shot Coffee Bar	044 533 0842
Down to Earth	044 533 5843
Emily Moon Restaurant	044 501 2500
Endaweni Tshisanyama	078 866 9334
Farmer's Meat Butchery	083 344 9650
Flashbacks Pub, Lounge & Kitchen	044 533 4714
Frendz	087 135 5976
Fynboshoek Cheese Farm	042 280 3879
Full Circle Café	083 378 5212
Ghillie's Grill	044 533 6492
Global Village Café	082 550 7644
Grand Africa Rooms & Rendezvous	044 533 3301
Grand Africa Lookout Beach	044 533 0637
Gregs Cookin	072 589 7337
Hola Café	044 533 4283
Hot Chocolate Café	082 449 6295
Ice Dream Land	082 424 0486
Ice Palazzo	044 533 5453
Indlovu Café	044 532 7738
Island Beach Bar	082 414 6266
Jendaya Café	082 802 9543
Kally's Bake Shop	044 533 0262
Kay & Monty Vineyards	084 504 8082
Kasi Lifestyle	078 787 6984
Kurland Restaurant	044 534 8082
La Cafeteria	044 533 2607
Le Fournil de Plett	044 533 1390
LM in Plett	044 533 1420
Lodestone Wine & Olives	082 600 7835
Locals	044 533 0277
Marilyn's 60s Diner	042 281 1711
Mel's Place	082 760 0163
Moby's	044 533 3682
Molly's	044 533 1855
Moss & Maple	044 534 8362
Mugg & Bean	044 533 1486
N2 Lounge & Sports Bar	076 745 0816
Nature's Valley Restaurant	044 531 6835
Nature's Way Farm Stall	044 534 8849
Newstead Lund Family Vineyards	044 534 8331
Nguni Restaurant	044 533 6710
Nineteen89	081 306 2618
Oak Tree Coffee Shop	044 533 2010
Ocean Basket	044 533 0750
Offthhook Seafood Café	044 533 0796
Old Town Café	044 533 3301
Ouland Royale	082 859 1250
Packwood Wine Estate	044 532 7614
Peppermill Café	071 324 4454
Plett on the go	044 533 4710
Berlin Pub & Restaurant	044 533 0165
Ristorante Enrico	044 535 9818
Robberg Fine Food	044 501 2614
Roost Café	044 050 1236
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Shautany Chocolatiers	072 340 2951
Simon's Bar	044 501 2500
Skiboat Club	044 533 4147
Sky Villa Restaurant	082 767 3393
Steers	044 533 0143
Surf Café	044 533 6801
Thai Ying Restaurant	082 076 8721
The Biltong Boutique	071 658 1919
The Bungalow	044 533 1864
The Burnt Orange	072 704 1501
The Courtyard Café	044 533 3331
The Craft Half	044 534 8844
The Feeding Station Café	082 850 3504
The Fish Shop	044 533 4840
The Fat Fish	044 533 4740
The Golden Palm	060 485 7471
The Lookout Deck Restaurant	044 533 1379
The Med Seafood Bistro	044 533 3102
The Old Rectory	044 533 1201
The Pie Shop	044 533 4908
The Stables	044 533 1447
The Table	044 533 3024
The Verandah at Goose Valley	044 533 0889
Thyme & Again	044 535 9432
Traditional Fish & Chips	044 533 0178
Tsitrus Café	076 873 1509
Yellow Wood Spur	044 533 4695
Zinzi Restaurant	044 532 8226

Profile

THERE’S A SMOKING HOT NEW PLAYER IN TOWN – BARRINGTON’S BRASSERIE

Plettonians may not agree on which restaurant serves the best brew and the best burger, but we are undeniably passionate when it comes to all things new. The duo that brought us The Fat Fish has added a new Plett favourite with a super-cool joint offering a contemporary menu speckled with their own farm-to-table organic veg and herbs.



What began with a fairly straightforward idea to open a brewery and restaurant evolved into what can only be described as a multifaceted experience destination. Situated in Piesang Valley, minutes from the beach and Plett’s championship golf course, Barrington’s is now home to not only a brewery and brasserie but a beautifully appointed small hotel and bar as well as an incredible 1000m² organic kitchen garden. Brainchild of business partners Hilton Nagel and seasoned restaurateur Simon Ash, this multi-sensory destination is leaving mouths watering.

The over-riding ethos, which grounds every aspect of Barrington’s, was one of creating something uniquely sustainable. This is immediately evident upon arrival as you enter through the impressive white walled garden which supplies the kitchen with a daily harvest of organic vegetables and herbs.

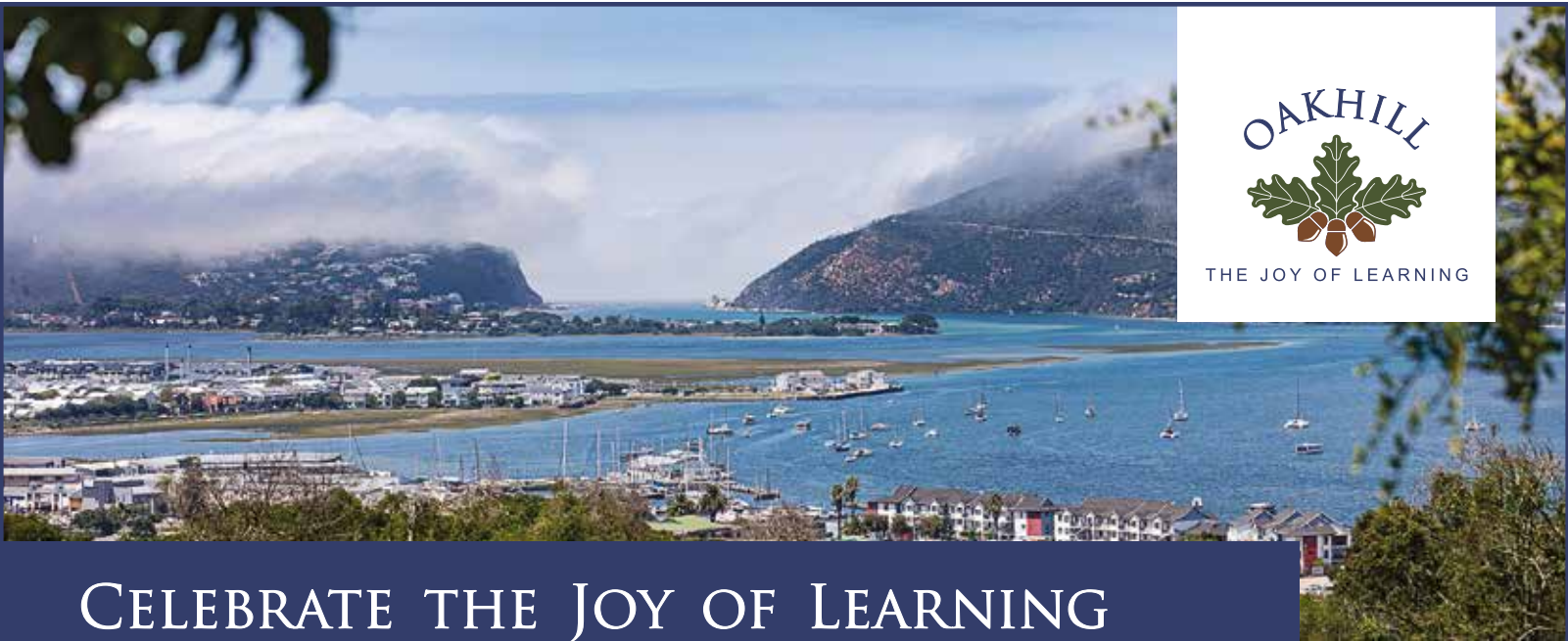
Support for locally farmed, ethically produced meat and produce from within a 30km radius and Barrington’s very own daily harvest will assist in limiting the operation’s carbon footprint. Even the beer is brewed with close consideration to the environment. All the cooling water is redirected into a hot liquor tank, drainage water leads to a grey water system, spent grain is collected by local farmers and only locally sourced bio friendly cleaning agents are used throughout. Brew master and Knysna local, Marcus Meunier, has done a superb job of crafting the first four founding Barrington’s beers - a Lager, a Weiss,

an English Ale and an American Pale Ale with a rye infusion.

Working in close consultation with Simon and GM Anelle van der Vyver, the overall look and feel was the work of two other well-known Plett locals, interior designer Petrus Maree and architect Chris de Villiers. Barrington’s features clean lines, muted greens and beautiful handcrafted furniture. Turning right within the incredible triple volume reception, there is a quiet industrial aesthetic that takes over with the brewery in full view. Brass, leather, sheepskin and wood finishes combine to create a warm and subtly sophisticated ambience with the bar itself an imposing 6m long marble topped showpiece. Step outside onto the wraparound terrace and the feel is decidedly relaxed. The star of the show is undoubtedly the massive Coral tree at the entrance which quite literally steals the limelight on a daily basis - everything was designed around her.

The menu is a contemporary South African take on smokehouse cuisine. A custom-made smoker, which takes pride of place just outside the bar area, is responsible for many of the signature dishes unique and unconventional flavours.

In essence, the Barrington’s experience is artisanal, immersive and tangible - the garden, the brewery, the smoker and their resulting fare. You see the vegetables flowering and growing, you smell the breads baking, the meat smoking and that wonderful malty infusion when they brew. An experience indeed!



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EN ROUTE TO AN EXTENDED PLETT WINELANDS

By travel writer and wine columnist James Fouche. Fouche is also a well-known crime writer, having published several novels including Jack Hanger, King of Sorrow and Double Delight.



The immaculate Newstead Vineyards in The Crag

When you are a wine columnist, it's expected of you to know all things wine. This couldn't be further from the truth. We get lost in wine terminology and technical or agricultural mumbo jumbo. We do light viticulture banter at best.

Fellow wine writers, don't take offense. Let me be the first to admit that we serve an important purpose. Not only are we the bridge between the art of the winemaker and the discerning consumer, but we do know a good wine when we drink it. And we can sniff out the prospect of growth in the local wine industry like a bloodhound on the trail of an escaped convict. It is this scent of rejuvenation that brought me running to Plettenberg Bay.

Like the people of Plett, the grapes like to hang about on the vines a bit longer than in other regions.

FROM THE GROUND UP

Wine is still very new to the region. In 2000, Caroline and Peter Thorpe brought the idea of wine to Plett. With the valuable contributions of eccentric winemaker Anton Smal, Bramon Wine Estate quickly took shape in The Crag. Faced with ridicule, they toiled through the start-up bumps and teething problems to establish a vineyard and to get something drinkable into a bottle. From there, in a brief couple of years, Plettenberg Bay became synonymous with bubbly and crisp whites. What made the region so unique, was the climate, the condition of the soil and the lethargy of the grapes. Like the people of Plett, the grapes like to hang about on the vines a bit longer than in other regions. Since the sugar takes long to form, one might be forgiven to say that they hurry up slowly. Harvesting in Plett usually takes place late February, while Stellenbosch wineries hit their blocks early January. Not only are wines slow into the bottle here, but they can stay longer on the lees prior to bottling and rest comfortably for years after having been bottled.

THE MOST FANTASTIC CONSEQUENCE OF CHANGE IS EXPANSION

The growth over the last 10 years has brought about a bursting-at-the-seams effect. In an erratic commercial and political climate, where daily newspaper headlines make for comic relief, comfort zones in any industry are luxury spaces. But history has proved that the inevitable, though unpredictable, will eventually happen. While expansion has been on the cards for a long time, a nudge has pushed the Plett Winelands into the next phase. With everyone heading in the same direction, 2020 is already off to an alarming start. Three new cellars with wineries have popped up, providing more presses, more storage space and more harvesting options. Variances in location, light, temperature,

and humidity, will all contribute to forming unique flavour profiles and add to the complexity of the wines made in each cellar. Add to that the arrival of two young winemakers to the region and the future becomes a fascinating concept. Now estate owners and winemakers can experiment more with their yields and chase signature profiles.

After the recent encounters with droughts and the raging fire of 2017, during which Plettenvaley Wines sustained significant damage, the region has taken a lot of strain. However, in true Plett style, the problems were dealt with and conquered. Not only do you experience a boisterous passion in the people, but there is a palpable belief that the area is about to raise the bar for other wine-producing regions.

Coming from a long line of farmers, Doug Lund from Newstead Wines believes in setting realistic and

attainable five-year goals. "You have to listen to what the grapes are telling you and make the best with what they have to offer for the season. It's like taking aim at a moving target. Every year is different." This type of dedicated goalsetting is felt throughout the region. I quickly gathered that each estate has two sets of plans: one set for the expansion of their own establishment, and a second set for how they can contribute to the improvement of the Plett Winelands experience.

AN EXPANDED OFFERING

Previously favoured by the South African vacationer, the latest tourism statistics throughout the Garden Route has shown an increase in foreign visitors. This altered the length of stay and the individual interests of the visitors. They are looking for longer stays and more interaction. If the warm reception I received was anything to go by, the Plett Winelands is quickly working its way up the list of places-to-visit. Not to mention the promise of things to come. New varietals are showing up all over the place. There is a block of grenache growing at Kay and Monty, a stunning semillon at Lodestone, malbec at Bitou and rumours of a merlot that is close to



Packwood's Fred just chillin'



Left: Kay and Monty aims to please with their tasty farm-to-table dishes. Right: William offers Maboeta some TLC during a harvest session at That Wine Demesne.

delivering a first workable yield. But it is not only the wine offering that is about to get a revamp.

Packwood, Lodestone, Kay and Monty, Newstead, That Wine, and Bramon, all offer exclusive accommodation on each estate, while Bitou should have their accommodation ready by end 2020. Many of the farms already have eateries on the grounds and offer venue facilities with catering services to accommodate weddings and large functions. Luka Vineyards will venture to have their tasting room and eatery up by 2021, as well.

You will already find macadamia nuts and apples at Newstead, speciality cheeses at Packwood, olives and honeybush tea at Lodestone, with much more on the cards. Then there is chatter about additional wine farms cropping up along the N2 and in the Harkerville area.

THAT FEELING EVERYONE SPEAKS OF, IS REAL

This is what it's all about. Plettenberg Bay is no longer a coastal stop-over with beach views to boot. It is a lifestyle, a week or two away from the rest of the world. It is earth, toil, real people

and atmosphere, all pressed together and turned into a bottle. The passion of each estate, from picker to estate owner, is infectious. Their positivity and their ability to adapt to unforeseen trials, can conquer anything that comes their way. They are a small body of people moving en masse towards the same goal: to provide each visitor to the area with a memorable experience.

Locals and tourists alike now have the option to prolong their stays or do return visits within the safety of the Plett Winelands. They can do estate-hopping or travel about the region, contributing to the extended tourism and hospitality trades. With craft beer breweries like Fisanthoek and Barrington's, and full-day family fun at Monkeyland and Birds of Eden, the addition of a dedicated wine route to the region means that it now caters for a far more diverse crowd. Plett is no longer just a holiday destination, it's a feeling. And a damn good one, too.

BITOU VINEYARDS 082 922 0809 • BRAMON WINE ESTATE 073 833 8183 • KAY AND MONTY VINEYARDS 084 504 8082
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A TASTY BITE OF SOUTH AFRICAN HISTORY

Patty Butterworth spent some time with the two dynamos from Nguni Restaurant, Jacqui Carter-Johnson and Natalie Eray for some historical and tasty fodder about their popular restaurant and The White House.



Every South African town celebrates its tales of historic lore, but here in Plett history is served with style at Nguni Restaurant. It can be difficult to find - Nguni is located in one of Plett's most iconic historical buildings, an old fisherman's cottage in the heart of the business centre of Plett's Main Street, at No. 6 Crescent Street.

Susie and Neil Ovenstone purchased the property and decided to refurbish it, alongside a new function venue. In 2007 and with a development business plan with the Nguni girls, they opened their doors to the new restaurant as well as The White House venue.

The Cape style building echoes the form of the original 100-year-old cottage. During renovations, it was kept intact with a minor alteration to an internal wall and a window replacement to create a doorway into the kitchen. The kitchen 'wing' was newly built, and an external cloakroom was added. The original wood burning fireplace is still in use, and the original property grapevine still exists and produces delicious grapes.

Inspired by simple, fresh, local produce, the Nguni girls wanted a name that was synonymous with South Africa. They wanted to serve local dishes with a contemporary twist, and 'Nguni' is part of South Africa's beautiful history and future. These girls rock, they are always on trend with new ideas and décor, infusing this into their menu.

It may just be the cosiest and friendliest restaurant in town. Don't be fooled, it may be old, but there is nothing dusty about the food and flavours, or the warm and attentive service at this trendy spot. The restaurant features an original 18th century fireplace and architecture, and with funky plastic ghost chairs and an eclectic mix of furniture and unique décor, there is a whimsical allure to this restaurant.

The Nguni girls are as well known for their sunny dispositions as they are for their off-beat sense of humour - and scrumptious food. Their traditional African cuisine is always served with a smile and often with a unique twist, helping to put Plett on the culinary map with their signature dishes. Over the years, they have refined the menu, offering a sleek menu with guest favourites and focusing on fresh, tasty local produce from small farmers.

A first course might include salt and pepper squid served with lime and chilli aioli or a Bushveld meze platter with smoked ostrich, springbok carpaccio and a garnish of 'plaaskaas' and 'roosterkoek'. You might

find solace in their roasted butternut and goat cheese salad served on a bed of rocket with chilled spring onions and a drizzle of balsamic glaze. Main course will tempt you with their signature Nguni steak; superior A-Grade, grain-fed, lazy-aged Chalmar beef chargrilled to your perfection, served with smoked paprika and sage dusted potatoes. Or you might want to try their traditional beef Bobotie, a South African speciality of beef mince and a Cape Malay blend of spices baked with an almond-egg custard and served with a homemade dried-fruit chutney.

When it comes to catering, they like to keep everything as streamlined as possible. "Our favourite recipes? Fresh and simple," says Jacqui. "Not only must the food be delicious, but the visual impact of the table needs to take your breath away. Our signature harvest tables are an integral part of the décor and need to reflect the theme and feel of the occasion. It can be a simple, clever way of making a low budget event look glamorous and abundant or an

over the top event look like a million bucks with quality food that reflects the occasion."

With a minimum staff turn-over, you can tell their staff love what they do and love where they work. Robert Neurumba is Zimbabwean and has been working at Nguni since the beginning. With his open smile and enthusiastic presence, what an incredible asset. Another constant presence is Elias Nonganga. Elias

has worked with Jacqui since her Blue Bay days and joined Nguni when they opened the doors. Always smiling and laughing, he adds an incredible spirit that is absolutely contagious. I don't think Nguni would be the same without these two! Then there is the ever-charming Murray Pienaar, Nguni's in-house wine master, night manager and super-efficient catering assistant. And, famously, a savvy 'koeksister' craftsman. They have a simple philosophy when it comes to a successful team, "We focus on empowerment and encourage every member to work themselves up through the ranks from scullery through to management - and we have some fantastic success stories!"

With their continuous laughter and contagious smiles, the Nguni Girls and their team provide customers with a unique setting and superb menu. A true taste of the Cape!



House favourites at Nguni

Natalie's favourite is the Salmon Bowl. "I love the freshness of the salad ingredients and the richness of the salmon. And for the sweet tooth - our Orange and Campari Cake is good for breakfast or dessert!"

Jacqui's favourite is the Springbok Fillet "It's marinated in red wine and juniper berries, cooked rare to medium and loved by guests from all corners of the globe."

What's on the cards for the Nguni Girls? "Not sure, but if you have any ideas please share or you may just have to interview the Nguni Gogos in the next edition!"

Opposite page: Danny Filies proudly presents the famous Nguni prawns.

Top: Nats & Jax.
Middle: Nguni's historical charm is as fabulous as their food.
Bottom: Left to right, the Nguni team - Olly Msizi, Robert Neurumba, Elias Nonganga and Vuyi Siko

Events this autumn...



Plett Polo: Sunday Lunch @Club Match
1 – 29 March
Kurland Estate
083 489 7972
plettpolo.co.za

Plett Polo: Lawyer’s Polo Tournament
6 – 7 March
Kurland Estate
072 449 9057
plettpolo.co.za

Soulshine Festival
7 March
Sky Villa Boutique Hotel
066 021 6390
quicket.co.za or
Sajuiced Bar Main Street

The Complete Works of Shakespeare - Abridged
7 March
The White House
083 409 7556
The Old House Shop

Plett Polo: Estate Agents Cup
8 March
Kurland Estate
072 449 9057
plettpolo.co.za

A David Muller Double Bill
14 March
St Peter’s Church Hall
083 423 0083
quicket.co.za or
Barney’s Kiosk Market Square

Plett Polo: Lawyer’s Polo Tournament
15 March
Kurland Estate
072 449 9057
plettpolo.co.za

Barrington’s Beer Festival
21 March
Barrington’s
044 050 3767
barringtonsplett.co.za

Plett Polo: 10 & 4 Goal
23 – 29 March
Kurland Estate
072 449 9057
plettpolo.co.za

Plett Polo: Ladies African Open
26 – 29 March
Kurland Estate
072 449 9057
plettpolo.co.za

Plett Art Affair
29 March
Piesang Valley Hall
084 655 6758
Plett Tourism

Plett Polo: 10 & 2 Goal
30 March – 5 April
Kurland Estate
072 449 9057
plettpolo.co.za

Plett Polo: SA Open
4, 7 & 11 April
Kurland Estate
072 449 9057
plettpolo.co.za

WTM – Africa 2020
6 – 8 April
Cape Town
083 453 5331
africa.wtm.com

Plett Polo: 8 & 2 Goal
6 – 12 April
Kurland Estate
072 449 9057
plettpolo.co.za

Plett Adventure Team in Expedition Africa
9 – 19 April
Lesotho
082 564 6468
kinetic-events.co.za

Plett Super Sixes
10 April
Plett Country Club
083 775 1340
the-worx.co.za

Garden Route Walking Festival
10 – 13 April
Garden Route
082 888 8181
walkingfestival.co.za

BUCO Adventure Trail Runs and Fun Mountain Bike Races
11 April
Cairnbrogie Trail Park
082 925 7885
entrytickets.net

All WHITE Experience
11 April
Central Beach
072 820 4107
computicket.com

BUCO Easter Multisport Challenge 2020
12 April
Keurbooms River
082 925 7885
entrytickets.net

Plett Polo: Plett Champs
17 – 19 April
Kurland Estate
072 449 9057
plettpolo.co.za

City iNature Challenge 2020
24 – 27 April
Plett
082 312 1184
inaturalist.org/projects/city-nature-challenge-2020

Plett Truck & Vine Festival
26 April
Kay and Monty Vineyards
082 566 4979
quicket.co.za

MTO Tsitsikamma Ultra Trail Run 2020
2 May
Storms River to Natures Valley
082 925 7885
entrytickets.net

Visit our offices at Melville’s Corner or online at pletttourism.com for more info.

Profile

PERFORMING ARTS AND LUNCHBOX THEATRE IN PLETT BENEFITS LOCAL KIDS

Educating through the performing arts is crucial to help develop socio-economic awareness on many different levels, and Plett’s Lunchbox Theatre is preparing kids for their futures.

Theatre is a natural avenue to allow kids to explore the boundaries of social awareness. It helps many to empathize with others, in particular those from diverse backgrounds and cultures. “Sometimes it is the ability to understand social and ethical norms for behavior, such an important tool for kids to learn in our multi-cultured society,” says Stuart Palmer, chairperson and company director of the Lunchbox Theatre.

The Plett based Lunchbox Theatre company has been using the medium of the performing arts to educate, empower, uplift and entertain audiences both locally and internationally for over 11 years.

They focus on school-aged youth and their talented troupe of trained actors spend their

mornings carting off any one of their 10 shows to school halls, classrooms or dusty playgrounds. The goal is to bring important social and environmental awareness to primary and high school learners through live theatre shows.

In the afternoons these actors bring valuable life skills to learners in our Plett schools through ASAP, the After School Activities Program, with weekly dance, drama and visual art classes. The arts engage us on all levels, encourage us to think creatively, manifest our imaginations and develop critical thinking. Children who experience and learn through the arts have shown improved academic results, greater confidence and improved collaborative skills.

So take a moment and think about how you might promote the Lunchbox Theatre and social awareness in and through the arts.

WHAT YOU NEED TO KNOW ABOUT LUNCHBOX THEATRE IN PLETT

The Mission: To instil positive attitudes and behaviour towards the environment, society and self through interactive educational and developmental theatre experiences.

The Values: Creativity, harmony, diversity, equality, progress and support.

The Objectives: Raise awareness, interests and develop knowledge of environmental and social issues through interactive theatrical experiences

Promote the use of drama as a highly effective educational and developmental tool.

Identify, nurture and promote talent and provided emerging artists with opportunities to grow both personally and professionally.

Increase support and appreciation for the performing arts as a valuable community asset

Continue to develop Lunchbox Theatre into a renowned professional developmental theatre organisation.

For more information about the Lunchbox Theatre and to sponsor a child, visit lunchbox.org.za



THE TEAM AT PLETT TOURISM GETS READY TO PROMOTE DESTINATION PLETTENBERG BAY AT WORLD TRAVEL MARKET®

Plett Tourism is excited to announce that we are officially recognized as one of World Travel Market® Africa’s 2020 official media partners, a true testament to our destination marketing organization’s endeavors at keeping Plettenberg Bay a progressive and world-class choice for guests.

The diaries are filling up with tourism travel trade appointments, and this year the stand will include an interactive ‘activation zone’ for Plett products. “We have already had an influx of travel professionals enquiring to meet with our team, even before the diaries went live. This is the first time we have experienced such a popular interest in the destination,” says Butterworth. “As part of our strategy, we focus on small niche markets and foreign international travellers. Some of our most popular markets include the United Kingdom, the Netherlands, Israel, Argentina, Brazil and the United States.”

“We are honoured to have been selected as one of the few Media Partners of this year’s event, in particular as we are a Local Tourism Office (LTO) that has been selected,” says Patty Butterworth.

Plett Tourism has been attending WTM Africa for the past six years and has learned that defining niche markets is key to getting the most out of the show. Attending WTM Africa is important to gain a better understanding of the competition, make valuable new media contacts, build partnerships, increase exposure to Plett and gain momentum.

World Travel Market® Africa 2020 will take place at the Cape Town International Convention Centre (CTICC) between the 6th and 8th of April. Plett Tourism is participating with the district tourism body, Garden Route & Klein Karoo and Wesgro on the very popular Western Cape stand.

WTM Africa is a fantastic platform to launch new products, to meet travel professionals and to

experience the South African travel industry. With a vibrant, culturally diverse audience of tourism professionals in South Africa and international travel professionals, our four representatives are increasing brand exposure, generating new sales leads, strengthening existing relationships and closing new business.

Follow-up and continuous contact with industry professionals will be ongoing, and we will be actively involved with post educational trips with travel professionals and media representatives post WTM.

For more info about WTM Africa, visit wtm.com

FOLLOW THE TEAM FROM PLETT TOURISM DURING WTM AFRICA ON FACEBOOK, TWITTER OR INSTAGRAM



The Plettenberg Hotel, one of Plett Tourism’s WTM partner products.



Ref# 1KC1453743

YOUR DREAM FAMILY HOME BY THE SEA - R3.99 Million
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Angela Baillie • 083 232 6595 • angela.baillie@pamgolding.co.za



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GRACIOUS LIVING IN WINE COUNTRY - R20.9 Million
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Ref# 1KG1471952

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Sue Murray • 082 444 1515 • sue.murray@pamgolding.co.za



Ref# 1KC1414369

SHE SELLS SANCTUARY! - R5.6 Million
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Angela Baillie • 083 232 6595 • angela.baillie@pamgolding.co.za



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EQUESTRIAN COUNTRY ESTATE IN THE GARDEN ROUTE - R23.5 Million
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Sun: 14h00 - 17h00 | Sat & Holidays: By appointment



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From coffee and cakes to smoothies and juices, indulgent Eggs Benedict or waist watching carb conscious salads - it's all there on the menu. A 'serve at home' catering menu compliments the overall availability of this gastronomic destination.








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Fun for foodies

COOKING COURSES IN PLETT YOU NEED TO TRY

Looking to upgrade your culinary skills or have some fun with friends? Plett has long been a culinary hotbed of trendy restaurants, artisanal foods and very recently, some pretty cool cooking courses. So, we set out to explore a sampling. If you, too, are feeling motivated to don an apron and brandish a whisk, corkscrew or knife, here are a few local offerings to get you up to speed in the kitchen.

THE CLASS | FLAVOURS OF SINGAPORE

5 dishes prepared for each class. R450+ per person.

The Vibe | Traditional spices and Asian herbs and vegetables are used in this course which is mostly focused on vegetarian Indian, Malay, Thai and Chinese dishes. You can either learn first-hand how to prepare the meal or you can just come along for a traditional food experience.

The Perk | This course has it all... your instructor is Jas Jhol, a true Singaporean who is also an interior designer, interior stylist, fashion designer, self-confessed foodie, Plett Watch volunteer, animal lover, father to four adopted furry babies and the owner of a small boutique guest house (Sugarbakers Villa). It's mostly a fusion of Singaporean Asian style food. Glass of bubbly, wine or cocktail on arrival. Music is a must, bring comfortable shoes in case you want to boogie. You can bring your own beverage when dinner is 'ready'.

Jas Jhol, 064 988 8680, jas@sugarbakers.asia



THE CLASS | CHARCUTERIE WITH RICHARD BOSMAN

2-DAY COURSE

24 & 25 April. Learn how to make your own cured meats at home. R4 400 per person.

The Vibe | Hands-on course to cover the basics of charcuterie including how to break down a pig, how to make prosciutto, coppa, bacon, pancetta and guanciale. Course includes all the equipment and ingredients and takes place at the picturesque Boschrivier Farm and Stables.



The Perk | You won't be left hungry after this course, you even get to go home with your own bacon, sausages and chorizos. Thank goodness, no prior experience is required. A light lunch is included on both days so nobody leaves hungry!

Nicky du Plessis,
083 703 6669,
nicky@boschrivier.co.za

ACTIVITIES

Adventure Land	044 532 7869
AfriAbseil / Africanyon	044 534 8055
African Eagle Garden Route Day Tours	021 464 4266
Alchemy of Spirit Sanctuary	078 327 3459
Alexa Safaris	044 533 3360
Andrea's Garden Route Tours & Transfers	079 533 3326
Angling Club	044 535 9740
Barcade	072 626 1111
Bhejane Adventures	083 647 0874
Bitou Kayaks	082 444 8424
Bitou Valley Bush Camp	082 575 8499
Bitouville Birding	082 920 1815
Bodybasics Massage Therapy	084 299 4459
Boschrivier Farm & Stables	044 535 9955
Brimful Adventure Trails	072 303 7710
Cairnbrogie MTB & Trail Park	044 533 9192
Cango Wildlife Ranch	044 272 5593
Cape Kayak Camino	082 556 2520
Champagne Cruise	060 998 1518
Chiropractic Wellness Centre	044 533 0230
CrossFit Plett	044 533 0155
CrossFit Fuel Your Fire	083 415 5558
Cycles in the Forest	078 415 3762
Deep Sea Fishing, Angling Club	082 822 7424
Dolphin Adventures Sea Kayaking	083 590 3405
Emzini Tours	044 382 1087
Face Adrenalin Bloukrans Bungy	042 281 1458
Fijnbosch Stud Riding School & Trail Rides	044 532 7590
Fish Eagle Transport & Tours	083 232 7655
FOMO Tours	044 534 8426
Forest Nature Spa	083 675 7161
Garden Route Car Rental	083 772 9254
Gecko Transport & Tours	044 533 3705
Get Out and Walk	044 533 5083
Glider Flights	083 454 3464
Global Village	044 533 5150
Giraffe View Safari Camp	044 533 0085
Golf Guys Tours	082 354 9719
Goose Valley Golf Club	044 533 5082
Green 'n Fresh Adventures	073 263 3451
Hog Hollow Horse Trails	082 771 3745
Inner Space Yoga & Wellness	083 421 7085
Ingwe Forest Adventures	044 534 8218
International Surf School	082 636 8431
Jack Lugg Art Gallery	044 533 2826
Jamin Surf School	082 436 6410
Jet Ski Adventures	082 787 6434
Keurbooms River Ferries	083 254 3551
Knysna Elephant Park	044 532 7732
Knysna Hike & Bike	083 388 2424
Lawnwood Snake Sanctuary	044 534 8056
Learn to Surf	072 355 8387
Micro Flights	074 465 5696
Misty Mountain Reserve	042 280 3004
Monkeyland, Birds of Eden & Jukani	044 534 8906
Moss and Maple Farm Stall	044 534 8362
Muffin Bekker Art Studio	076 066 0483
Mungo Mill / Old Nick Village	044 533 1395
Nature's Way Farm Stall	044 534 8849
Ocean Blue Adventures	044 533 5083
Ocean Safaris	082 784 5729
Ocean Sailing Charters	082 881 2937
Offshore Adventures	082 829 0809
Old Nick Midweek Market	082 508 5557
Old Nick Village	044 533 1395
Orca Foundation Volunteer Programme	081 724 5366
Plett Fishing Charters	083 324 6331
Plett Heritage Walks and Tours	072 628 5131
Plett Sports Clinic	044 533 0155
Plett Seal Adventures	079 992 5432
Plett Stand Up Paddleboarding	060 998 1518
Plett Sun Tours	060 572 7599
Plett Puzzle Park	044 534 8853
Plett Wine Tours	064 521 4833
Plettenberg Bay Golf & Country Club	044 533 2132
Plettenberg Bay Game Reserve	044 535 0000
Plettenberg Bay Polo	072 449 9057
Plettenberg Bay Wolves	074 303 0657
Pro Dive	044 533 1158
Qolweni Township Tours	044 533 5083
Quad Biking at Southern Comfort	044 532 7940
Radical Raptors	044 532 7537
Rare Sky Helicopter Flights	072 673 3855
River Boat Trips	044 535 9306
Robberg Nature Reserve	044 533 2125
Sea Express Shuttle & Tours	071 485 8058
Shine Away Tourism Adventure	072 597 3228
Sweet Pea Health & Beauty Spa	082 338 3290
Skydiving @ Skydive Plett	082 905 7440
Rose Viewings at Bosky Dell	044 533 0074
Stormsriver Adventures	042 281 1836
Tenikwa Wildlife Awareness Centre	044 534 8170
The Elephant Sanctuary	044 534 8145
The Mohair Mill Shop	044 534 8997
Tidal Loops (fly fishing)	079 943 0291
Traditional Tea Tours	079 089 9062
Tsitsikamma Blackwater Tubing	042 281 1757
Tsitsikamma Canopy Tours	042 281 1836
Tsitsikamma Fall Adventures	042 280 3770
Tsitsikamma Mountain Trail	042 281 1712
Tsitsikamma Segway Experiences	042 281 1868
Tsitsikamma Woodcutters Journey	042 280 3770
Untouched Adventures	076 959 2817
Venture Beyond	044 533 0882
Walk and Explore Plett and Garden Route	072 657 8877
Water World Plett	082 578 2802
Zipline in Plett	073 723 8033

“The glow of a small driftwood fire illuminates the figures of a group of men in yellow oilskins, warming their hands over the flames. Pre-dawn light puts the distant Tsitsikamma Mountains into silhouette behind the wooden boat houses on Central Beach. Further figures trudge across the sand and join. Their eyes are studying the surf. Truly men of the sea - with a mixture of sea water and Ship Sherry in their blood...”

— an introduction of Plett’s 1960’s ghillies as quoted in Jock Hunter’s ‘Fishing Tales’ in the CXPress 1 February 2000 issue.

HISTORY IN THE MAKING, A PLETT GHILLIE’S TALE

Plett’s well-known ghillie Angus McCallum was a Scottish whaler who arrived here in the mid-20th century. He married a coloured lady by the name of Fiela and ran a small grocery store. The McCallum ghillies were their sons. Mac Dunn, who was born on Kloof Street in Plett, recalls how they walked to the McCallum’s shop, and how his baby brother Derrick hid under the long black dress that “Ouma Fiela” used to wear, when he refused to go home.

A FAVOURITE GHILLIE RECIPE THAT IS STILL ENJOYED TODAY

Alikreukel Frikkadels
Alikreukel is a giant sea snail known as a periwinkle or colloquially as “olly crock”, and in Plett you will find them in the gullies on Robberg. Low tide is the best time to take out Alikreukel, sunrise to sunset with a bait permit.

Place roughly 24 alikreukel in a saucepan, cover with cold water and boil in the shell for about 15 minutes. Remove the flesh from the shell. Cut off the flat disk and remove the intestines. Rinse the alikreukel under cold running water, to remove all sand. Mince the flesh. Mix the minced alikreukel with a chopped onion, 1 clove of crushed garlic, chopped fresh parsley, 5g salt, 5ml lemon juice, 1 large beaten egg, and 2 slices of crustless white bread soaked in 50ml of milk. Roll into small balls. Roll in flour and fry in heated oil for about 5 minutes on each side.

A delicacy to be eaten with home grown sweet potato!

FISHING TALES AND GHILLIES

Members of the Plett Historical Society recently shared some interesting photographs of local ghillies from a by-gone era, and in honour of the inaugural History Fest in Plett held earlier in February, we thought the history of the local ghillies would be an interesting fishing tale to share.

You may be wondering what a ghillie is. Well, the word which has its origins in Scots Gaelic, really means your personal assistant while you are fishing. The fishing ghillie has centuries of history behind him and our area has a rich history of these great fishermen. They share knowledge of fishing in the local areas, knowing the different seasonal characteristics and how this affects the fish. They advise on tides, fishing spots, casting techniques, make bait, prepare rods, and have an endless supply of fishing stories and local lore. In the past and even today, they assist fishermen on sea expeditions. Local historians tell us that Plett’s ghillies could seldom swim and trusted the sea with their lives. They usually went out in crews consisting of one fisherman, a skipper and four ghillies.

During the 1960’s, Plett’s tourists were keen to try their hand at fishing. Lucky for them, our ghillies often lived on the

beach and as their primary job was fishing, they came with a wealth of knowledge. Gifts from the sea was one of Plett’s core occupations over this time period.

Plett historian Leigh Dunn remembers that time well. “My great-grandfather, Henry Adolphus Harker, owned a clinker plank fishing boat. Like other clinkers, his boat was about eight meters long, and was handcrafted in Knysna by the Thesen family. The Plett ghillies went out on boats owned by fishing families like the Crawford-Brunt, Hunter and Price-Jones families. Boats often overnighted offshore, and seeing that the seas were rough, every morning when my great-granddad’s boat arrived ashore, a bugle was sounded to signal their safe arrival, and relatives would come running to the beach, celebrating their survival. Boats arriving in the afternoon had crowds hanging around. Fish was weighed and sold right there on the beach, thereafter the ghillies started preparing for the next day’s trip.”



Thanks to Derek Frielinghaus, the ghillies in this 1960’s photo where identified. From left to right: Juben Bruiners; Pieter Jonkerman; Andrew McCallum; Johny McCallum; Isaac McCallum; Billy McCallum; Hannes Jonkerman; Anthony “Awie” Visagie; Pieter McCallum; Norman McCallum; Piet Smit; Chrisjan “Baba” Visagie; Langlaaitie Diedericks; Gert Ritzenberg and Piet Sweggie.

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Events

#PLETTITSAFEELING | EXCITING EVENTS NOT TO BE MISSED

Families, nature lovers and sports enthusiasts can all enjoy Plett thanks to a lively event calendar. Plan your visit around a workshop or race or just pop in for a spur-of-the-moment getaway along the Garden Route. Either way, there's an event for just about everyone.



PLETT WINTER SCHOOL
April – August
Info: pletttourism.com

All work and no play makes for dull Jacks and Jills. Plett Winter School will be enriching your life with workshops, lectures and seminars that you can come and play at, in forums enhancing your skills, expanding your world view and generally keeping you interested and perhaps out of your comfort zone.

TSITSIKAMMA ULTRA TRAIL RUN 2020
20 May
Info: muddyfoot.co.za

The Tsitsikamma Ultra Trail Run is a 60 km, linear trail, that begins under 'The Big Tree' near Storms River and ends at Natures Valley. The run will follow the Tsitsikamma Hiking Trail in a reverse direction from Storms River to Natures Valley. It's a challenging race where runners are expected to be self-sufficient on the route with nourishment and first aid. The route crosses some of the most picturesque scenery along the Garden Route.

DR EVIL CLASSIC
17 – 19 September
Info: zandile@drevilclassic.com

The Dr Evil Classic three-day stage race will be nine years old this year and has become the best reason to head to the Garden Route on the Heritage Day weekend. Each stage of the three-day event will be unique, you won't want to miss some special experiences to be had at Plett Game Reserve, Kurland Estate and Cairnbrogie Farm.

FOREST FESTIVAL
24 – 27 September
Info: abre@electricink.co.za

The Forest Festival is a multi-sport weekend including educational forest hikes, mountain bike races, trail runs and an off-road triathlon which celebrates getting outdoors with the family for a weekend of active fun. The spectacular Kurland Hotel and Harkerville forest (hidden gems we often drive past and seldom visit) play host to this fitness fest. We are confident this one will become a favourite amongst South African's and visitors interested in the best nature has to offer.

OTTER AFRICAN TRAIL RUN
28 – 31 October
Info: otter.run

The Otter African Trail Run, known as the Grail of Trail is a marathon distance coastal trail run traversing South Africa's iconic and world-renowned Otter Trail in just one day. The Otter Trail traverses the Tsitsikamma section of the Garden Route National Park and is normally undertaken as a five-day hike by groups of no more than 12 people and is an internationally revered wilderness experience. The 2020 edition runs from Natures Valley (west) to Storms River (east).

So many events and festivals, so little time when Plett's sunny winter days call. Don't forget to keep your eye on new festivals and events that will be scheduled in the area throughout the year. Sign up for our newsletter and receive the latest updates and news on events and festivals in Plett.

For more info visit pletttourism.com



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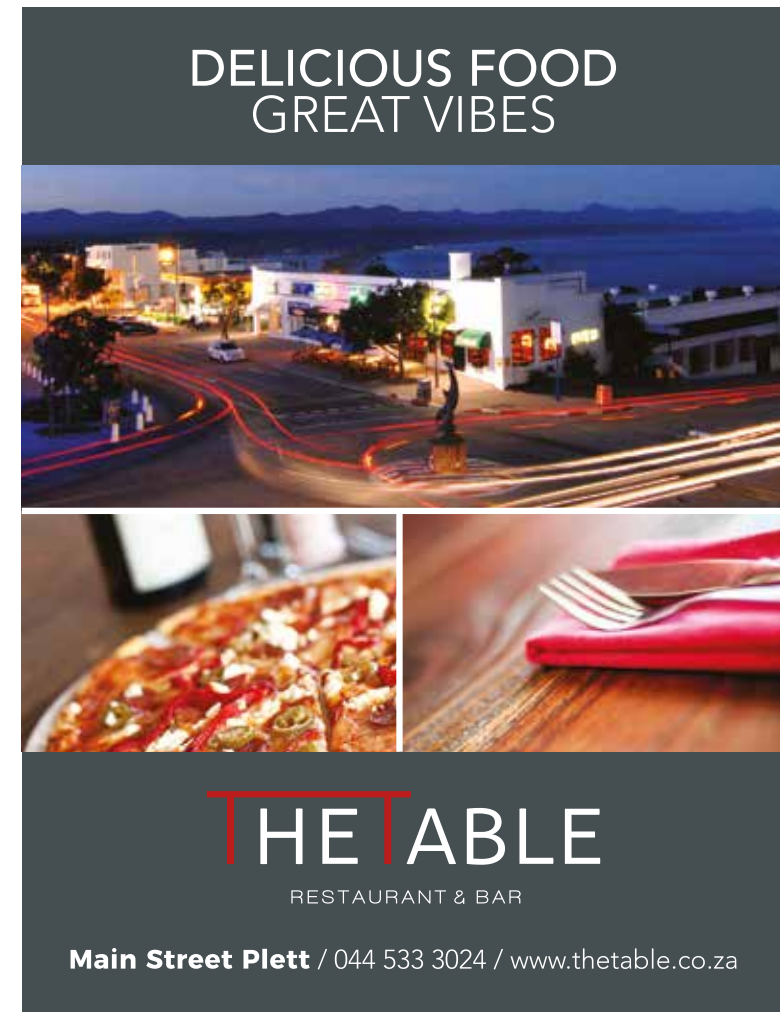
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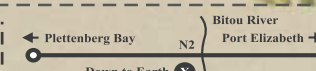
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Instagram: @cornuti.plett

Slice of Plett Life

PLETT’S WAYNE ABROUE AND HIS KRANSHYDRO CUCUMBERS

Patty Butterworth from Plett Tourism caught up with Wayne Abroue – a Kranshoek local who is breaking ground as one of Plett’s most prominent organic farmers with his colourful blend of tomatoes, peppers, chillies, cucumbers and other produce.

After seriously injuring his back in 2013 and spending time regaining the use of his legs, Kranshoek resident Wayne Abroue embarked on an unexpected journey. Abroue found himself in a situation with no forthcoming income due to his injury. With 6 months of rehabilitation to look forward to, a friend suggested that he take up hydroponic farming to subsidise his income. It was an exciting option, and he quickly read through any and all literature available on hydroponics and even started experimenting in his own home.

After seeing and tasting the success of his first experiments and thoroughly enjoying the beautiful plants he was able to cultivate, Abroue was hooked. After finishing rehab and regaining control of his legs, he moved into his own home and obtained a 12m hydroponic tunnel through DAFF (Department of Agriculture, Forestry and Fisheries) to expand his venture. This was the birth of the Kranshydro.

Tell us more about hydroponic farming and what produce you grow.

I have two hydroponic systems in place in my 4m high tunnel, one is a simple drain-to-waste drip system run by a self-developed software micro controller. This controls all aspects of the

irrigation and monitors all internal and external temperatures, even alerting me on my cell phone via Telegram when any anomalies occur. Secondly, I have an NFT system, which is a series of pipes in which I plant leafy vegetables such as lettuce, basil, spinach etc.

Tunnels can be used for most types of high value crops like tomatoes, peppers, chillies, or anything you put your mind to actually.

What are your plans in the future for the business?

Cucumbers, cucumbers, cucumbers. They are quite a tricky fruit to grow and after five years and 10 seasons I have somewhat mastered the art of delivering the most sought-after cucumbers available in Plett. I cannot supply enough due to the huge

local demand. So, my immediate future plans include more tunnels, obviously depending on finance availability, to grow predominantly English cucumbers and possible snack cukes in alternate grow periods to ensure a year-round supply. This will enable me to enter the retail market directly.

Cucumbers, cucumbers, cucumbers. They are quite a tricky fruit to grow and after five years and 10 seasons I have somewhat mastered the art of delivering the most sought-after cucumbers available in Plett.

If you could share a message about starting up your own business to future farmers/small business owners, what would you say?

Farming is not for everyone. It takes 24/7 dedication and supervision. You will make mistakes, you will fail a few times, but try and try again. Change up your approach and ideas. Start small, so disaster doesn’t cost too much,

only a few tears mostly. You will know when you start to hit the sweet spot, then you can consider growing your business.

What is your background and who is the ‘man behind the vegetables’?

Ah, I have a very technical background, qualifying in aircraft electronics in the SAAF. I moved to Plett in the early 90’s after having grown up in Knysna. I quickly became known as the satellite man, installing over 3500 dishes in most of the outlying areas in and around Plett. Over the years I also qualified as a network tech/systems administrator, supplying internet services to many of our previously non-serviced areas. This still excites me and assists me greatly as I use these experiences to grow beautiful plants. I am also very much involved with and have been an advocate and key driver in the entire restoration of land rights to the disadvantaged community of Kranshoek. Unfortunately, this still remains an unending dream to see hundreds of unemployed people following my example on their own communal land and becoming the breadbasket of our beautiful Plettenberg Bay.

The Kranshydro cucumber tunnels – bright and beautiful.



THE PLETTENBERG BAY HUMPBAC DOLPHIN PROJECT

75% of our planet is covered with saltwater. 95% of the human population lives concentrated in coastal areas. 25% of known species on Earth (an estimated 8.7M) live inside oceans.

Focusing on green travel and eco-friendly, sustainable products are top on the global tourism menu. Plett has a full spectrum for ecotourists, ecologists, conservationists and activists. Many are under the guidance of Nature’s Valley Trust (NVT) - a small community driven NPO working at the cutting edge of integrated conservation in South Africa who operate in four main arenas including conservation, education, community and research.



A humpback dolphin along Keurbooms Beach. Photo by Danielle Conry

Plett Local Danielle Conry is a Cetacean Biologist and co-founder of the Wild Ocean programme. She provides technical support in the collection, management and interpretation of scientific data that can be used to better understand and conserve vulnerable marine species. We recently caught up with her to share news about a special project in Plett that is focused on the Indian Ocean humpback dolphin.

Plett is one of only a few localities along the South African coastline where our most endangered species of dolphin, the Indian Ocean humpback dolphin, can be seen on a fairly regular basis. This shy dolphin can be found travelling in small groups just behind the breakers, and a prominent hump below their small dorsal fin makes them easy to identify from other inshore dolphin species like the Indo-Pacific bottlenose dolphin.

Although Indian Ocean humpback dolphins have a distribution stretching from SA’s False Bay in the west, to Myanmar in the east, they show a strong preference for shallow coastal waters which restricts this distribution to a narrow belt along the coastline. Unfortunately, these coastal areas are facing ever increasing impacts from human activities, such as coastal development, pollution and increased boat traffic, which are threatening coastally dependant animals like humpback dolphins.

Although the conservation status of this species has been of concern for decades, it was officially declared as an endangered species in 2015. Since then, collaborative work by researchers in South Africa (The SOUSA Consortium) has revealed that the number of humpback dolphins in our waters is about 50% less than originally estimated, with only around 500 individuals occurring in our coastal waters.

In order to aid in conservation efforts for the species the Plettenberg Bay Humpback Dolphin Project was started in 2018 in order to contribute to the long dataset previously collected on the species. The project, which is run as a collaborative effort between Wild Ocean, Nelson Mandela University and the ORCA Foundation, aims to provide additional data to be used to improve our understanding of various aspects of their biology and ecology such as their abundance, habitat use, calving rates and social structure. The data will also be used to collaborate in projects on a national scale to provide a cohesive picture and to formulate a conservation management plan for the species.

To date, the project has carried out 73 coastal surveys (an average of four per month) within Plett and recorded over 75 encounters with humpback dolphin groups. During each encounter information is collected on the location of the animals, their group size and behaviour, the number of calves and environmental



Collecting data on a group of humpback dolphin. Photo by Danielle Conry

conditions, such as water depth and temperature. Photographs of each dolphin’s dorsal fin are also taken in order to identify the individuals in the group. The identification is based on the unique notches and nicks

that each dolphin acquires on the trailing edge of its dorsal fin as it ages. These are often caused as a result of social interactions, such as fighting, amongst the dolphins but, they can also be caused by events such as vessel strikes and entanglements in fishing gear or plastic. During countless hours at sea, we have enjoyed many glimpses into the lives of these amazing marine

mammals and come to recognize and love many of the uniquely marked individuals we encounter. One such individual, named Michelle, can be easily recognized due to her deeply notched dorsal fin and is regularly sighted during our monthly surveys. One of the biggest highlights of the surveys to date was seeing her, and a number of other humpback dolphins, with newborn calves. Although humpback dolphins can give birth to calves throughout the year, there is a peak calving period during the summer months from December to February. The calves, which are pale grey in colour, are born at a length of around 1m and may remain closely associated with their mothers for up to four years after their birth. As the monthly surveys continue, we hope to see these young humpback dolphins grow up

to become a valuable contribution to the population numbers of these endangered dolphins.

The Plettenberg Bay humpback dolphin project would like to thank Ocean Blue Adventures for the use of their vessel and Plett Tractor Services for kindly waiving much of our launching and beaching fees. If you are interested in seeing monthly survey highlights or learning more about the project and humpback dolphins, please follow the ORCA Foundation and Wild Ocean on Facebook or visit the Wild Ocean website at wildocean.org.za.

FUN FACTS ABOUT ONE SERIOUSLY SPLASH-TASTIC SEA CREATURE

1. Dolphins are marine mammals that live in oceans around the world.
2. Social creatures, dolphins usually travel in groups, called pods, of around 10-15. In these groups they play and hunt together and cooperate to raise young dolphin calves and help each other out.
3. Dolphins are super swimmers, gliding through the water using their dorsal fin on their back, a powerful tail and flippers. They can reach speeds over 30km an hour.
4. Although they live underwater, dolphins must come up to the surface to breathe air through a blowhole on top of their heads.
5. Dolphins are kings of communication! They send each other messages in different ways – they squeak and whistle and use body language, leaping out of the water, snapping their jaws and even butting heads!

Natgeokids.com

EXQUISITE DISHES AND DAMME: INTERVIEW WITH PORTRAIT PHOTOGRAPHER CHRISTY STREVER

There’s a reason we love food photography. Delicious and delectable produce and specialty products jumping off the screen, we can almost taste them. One food photographer, Christy Strever, takes us on an interesting food journey from Plettenberg Bay into the kingdom of delicious.

We had a chat with Christy about her work, her approach to portrait photography and what makes her eclectic passion so irresistible.



Tell us a little bit about yourself and your experience as a photographer.
I lived in Plettenberg Bay for four years, between 2010 and 2014. I was working as a qualified chef in London and moved back to South Africa to work in the family business. I then moved to Johannesburg where I currently live and practice my craft.
I have many family and friends who still live in Plett, it’s such a beautiful part of the world and will always have a special place in my heart. I love to photograph Kurland sunsets and Robberg sunrises when I am visiting.

My creativity has been pushed to new heights and I am loving every minute of it.

Who or what inspired you and where do you get your ideas for photoshoots?
My ‘foodie face’ series started with a fun picture of myself. I saw a picture of a woman with a pineapple on her head and I decided I wanted to recreate a similar scenario. Once I did it, I loved the creativity it allowed. I then came across the work of Cristina Otero, a Spanish photographer. She did a ‘tutti-frutti’ series at the age of 16. They are self-portraits with different fruit, and they are incredible. I wanted to try something different because there were none that included vegetables or pastries. My creativity has been pushed to new heights and I am loving every minute of it. My ideas are much bigger than what I end up doing sometimes, but I would need a proper studio and team to do what I want to do.

What are your plans for the future?
I want to have an exhibition at some point, and who knows maybe I’ll end up doing more work with food brands. I did a series for Salsa Mexican Grill for their fruit flavored tequila. I did work for Africa Spice and that was also the first time I had to use other models. I had to do a shoot with biltong, boerewors and spices. I chose peppercorns, turmeric, star anise, dried Bird’s Eye chilli and a spice bra for another model. The bra took me two days to make, the peppercorn fan I made took me one day. The logo (elephant’s head) neck piece took me a few hours because I made it out of red and white peppercorns. I also did a shoot for Amorentia Sweet Dragon Fruit and collaborated with RocoMamas for a milkshake shoot. I would love to work with Gordon Ramsay for a food selfie!

Enjoy more amazing photos by Christy Strever, follow her on @christystrever



Opposite page: Strawberries.
Top left clockwise:
Canary Melon,
Birds Eye Chilli by Africa Spice,
Crunchie with Lyles golden,
Peppercorns by Africa Spice.



PLETTENBERG BAY WINE ROUTE

PLETTENBERG BAY WINE ROUTE

Indigenous Forest
Fisanthoek
PACKWOOD

6KM

Garden of Eden

LUKA

PLETTENVALE

Knysna

Harkerville

Robberg

Plettenberg Bay

DE VILLO

LODESTONE

KAY AND MONTY

15KM

3.6km

0.7km

0.4km

1km

27km

THE CRAGS

THAT WINE





































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Plettenvale Wines 082 322 0765 082 320 8765 www.plettenvales.co.za	Tastings by appointment only 34°04'54.47"S and 23°19'38.14"E	 
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Bitou Vineyards 082 927 6179 www.bitoutwines.co.za	Tastings by appointment only -34°01'26.91"S 23°38'68.54"E	 
De Viljo Boutique Vineyard	Not open to the public -34.001725, 23.408732	
Luka Vineyards 076 575 4768 www.lukavineyards.co.za	Opening to the public soon -34°.00'92.82"S 23°.22'62.66"E	  
That Wine Demesne 082 578 1939 www.thatwine.co.za	Tastings available at Bramon's Tasting room -33°95'80.58"S 23°47'67.14"E	 

Legend



GRAND AFRICA PLETTENBERG BAY

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