

# A FAR

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**W**

**WHERE IT'S AT**  
*Cape Town*

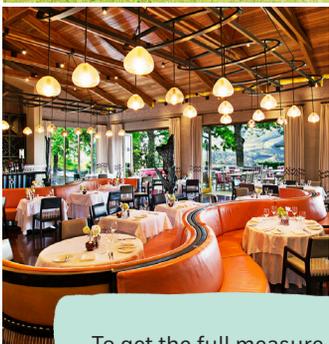
A trip to Cape Town wouldn't be complete without a weekend in wine country—and a night at the easy-on-the-eyes Babylonstoren.

## CAPE TOWN CALLING

Go now to taste the natural wines earning the world's attention and to experience the South African city's art boom. Plus, it's more affordable than ever.

W

WHERE IT'S AT  
Cape Town



How to  
Weekend  
in the  
Winelands

To get the full measure of Cape Town's mountain-ringed winelands, give yourself at least two days. Private, all-day tours are available, but renting a car allows you to meander as you please. And the three-town triangle of Stellenbosch, Franschhoek, and Paarl is full of pleasures. Paarl-based **Babylonstoren**, with its glass-and-steel tasting room, edible garden, and Cape Dutch cottages, remains the most romantic place to spend your first night. Babel, the on-site restaurant, is a stunner, but for an unrivaled farm-to-fork meal, book the **Table** at the nearby De Meyer wine farm. Chef Jessica

Shepherd creates family-style dishes out of produce grown on-site and serves them at wooden tables beneath a canopy of trees. On day two, start early to try wines at a cluster of Stellenbosch wineries, including **Hidden Valley Wines** and **Delaire Graff Estate**. In the afternoon, head toward Franschhoek for cold brew from **Terbodore Coffee Roasters** followed by a hike at **La Motte Farm**, through vineyards and past vivid panoramas of the valley. Got an extra night? Book a cottage or suite at the **Akademie Street Boutique Hotel**, a refurbished house with views of the Franschhoek Mountains. —MARY HOLLAND

## The Next Great Wine Region

After a tour of the classic Franschhoek and Stellenbosch winelands, drive an hour north to visit Swartland, a low-key region that's producing some of the country's most impressive natural wines. (Book ahead—most wineries host by appointment only.) **Here are three bottles to uncork.**

1

### COLUMELLA

Eben Sadie of **Sadie Family Wines** is one of the country's most influential winemakers. His *Columella*, a rich, full-bodied blend of syrah and mourvèdre, is one of the main reasons the Swartland region has gained so much attention.

2

### OLD VINES WHITE

At **Mullineux & Leeu Family Wines**, winemaker Andrea Mullineux's signature wine is made from old-vine chenin blanc grapes, then aged for 11 months in French oak barrels. In your glass, it's fresh with hints of pear and almond.

3

### EL BANDITO SKIN

Established by a young husband-and-wife team in 2013, **Testalunga** produces 12 outstanding wines, including *El Bandito Skin*, a gentle, slightly cloudy chenin blanc made without filtering or adding sulfites. —M.H.

THE GAUCO OPEN AIR CINEMA

shows classic films under the stars at wine estates and Cape Town parks through April.

## TRUE VALUE

### Cape Town on \$100 a Day

For travelers, there's a silver lining to the nosedive the South African rand took last year: Your dollar will go far.



R30 (\$2)

Tour of the historical District Six Museum



R48 (\$3.50)

Boerie sausage roll from Gourmet Boerie



From R125 (\$9)

Concert at the Kirstenbosch gardens



From R418 (\$30)

One-bedroom house on Airbnb



From R767 (\$55)

Lavish dinner for two at Chef's Warehouse

**W** **WHERE IT'S AT**  
Cape Town

Slated to open in March, the veggie-focused **SUNNYSIDE** will round out Adam Whiteman's restaurant empire.



**Neighborhood to Stroll: Tamboerskloof**

Away from the buzz of Bree Street, this residential area has a village-y feel and lots to explore. Begin here.

**1 POWER UP**

It's easy to spend a day at the **Power & the Glory**, run by restaurateur Adam Whiteman. Mornings bring the city's best flat white; five o'clock, prime people-watching and glasses of local rosé; and nights, cocktails at P&G's semi-hidden bar, the Black Ram.

**2 PRAISE PRAWNS**

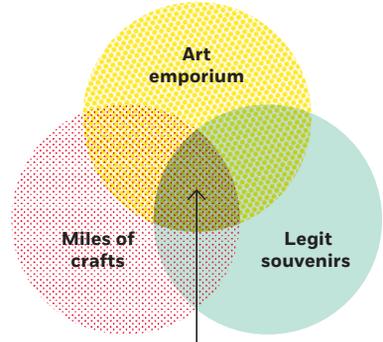
Just around the corner is **Hallelujah**, an Asian-style tapas restaurant also dreamed up by Whiteman. Prawn buns, Thai green papaya salad, and spicy chicken wings—and walls papered with pink flamingos—keep locals coming back again and again.

**3 DECK YOUR WALLS**

A walk up the very steep Kloof Nek Road will land you at the textile and plant showroom **Handmade by Me + Windowsill**. Your reward: A bright studio filled with locally made interior goods (wallpaper, cushion covers) and plants in funky planters. —M.H.

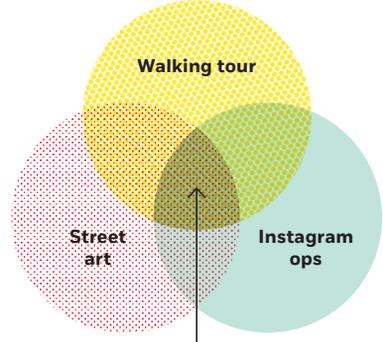
**State of the Art**

Though the soon-to-open Zeitz Museum of Contemporary Art Africa is getting all the attention, the city is already bursting with art. Here's our guide to the best museum alternatives. —SARAH KHAN



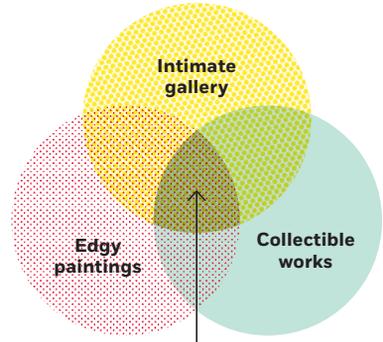
**THE WATERSHED DESIGN MARKET**

With more than 150 stalls, the cavernous market is made for omnivorous art lovers. Look for Simple Intrigue, where artist Keri Muller displays her whimsical book sculptures. [waterfront.co.za](http://waterfront.co.za)



**WOODSTOCK CREATIVE TOUR**

World-renowned street artist Faith47 is based in Cape Town. See some of her masterpieces on a tour of the Woodstock district with Juma Mkwela of Township Art Tours. [townshiparttours.co.za](http://townshiparttours.co.za)



**WORLDART GALLERY**

Founder Charl Bezuidenhout showcases provocative emerging artists such as Khaya Witbooi, a former newspaper illustrator who now produces politically inclined pop art paintings. [worldart.co.za](http://worldart.co.za)



**Peak Attraction**

Cape Town's **Table Mountain National Park**, which hugs the perimeter of the city, is so popular that the line for the cable car to the top can be longer than a queue for a Disneyland ride. But why stand in line when you can put your feet to use? There are several routes that lead to the top of the 3,562-foot, flat-topped mountain, including the two-mile Platteklip Gorge trail. Yes, it's steep, but startling views of the city and the Atlantic await. Trek, get hungry, then picnic on local provisions—crackers, Dutch-style Gouda, and *biltong*, the thick-sliced South African jerky—before riding the cable car back down. —ANDREW RICHDAL