



Buitenverwachting

BUITENVERWACHTING WAS A PART OF THE ORIGINAL CONSTANTIA ESTATE FOUNDED IN 1685 BY SIMON VAN DER STEL, THE FIRST GOVERNOR OF THE DUTCH COLONY AT THE CAPE. ONE OF SOUTH AFRICA'S PREMIER ESTATES, THIS BEAUTIFUL FARM IS SITUATED ON THE EAST-FACING SLOPES OF THE MAGNIFICENT CONSTANTIABERG MOUNTAIN, JUST SOUTH OF CAPE TOWN AND A FEW SHORT MILES FROM FALSE BAY. THIS COOL-CLIMATE COASTAL AREA IS RENOWNED FOR ELEGANT WHITE WINES THAT POSSESS AN INTENSE, STEELY MINERALITY.

*V*an der Stel's original estate was divided into smaller parcels and sold off, and the properties changed hand many times over the years. In the 1800s, Hendrik Cloete fashioned the legendary Constantia dessert wines that captured the hearts and palates of kings, emperors, and poets and brought international acclaim to the region. The Buitenverwachting property flourished as a wine farm under the stewardship of Cloete's brother, Ryk, but it eventually fell into a state of neglect and disrepair. In 1982, the Mueller family purchased the estate and began to replant the vineyards and restore this shining jewel to its former glory. Under the direction of current proprietor Lars Maack, a modern wine cellar was constructed, featuring state-of-the-art winemaking equipment and a refrigerated barrel maturation area with a capacity of 3,000 barrels.

Today the winery has earned a reputation as the source of some of South Africa's most exquisite, mineral-tinged white wines. Buitenverwachting is a Dutch word that means "beyond expectation." And from racy Sauvignon Blancs to elegant Meursault-like Chardonnays to ethereal, age-worthy dry Rieslings, cellarmaster Herman Kirschbaum and winemaker Brad Paton continue to craft stunning wines that deliver on that promise to exhilarate the senses.

Constantia is one of the few wine-growing areas in South Africa which does not need to rely on irrigation, thanks to significant winter rainfall. Buitenverwachting's vineyards, planted on a variety of ancient decomposed granite soils, are dry farmed, with an average yield of five tons per hectare. The farm embraces a variety of holistic farming practices, and even allows free running baboons to perform a natural "green cropping" of sorts. A portion of the estate has been dedicated to a conservancy in order to preserve indigenous flora and fauna, and a part of the vineyards is currently undergoing organic certification.

Buitenverwachting is also home to one of South Africa's finest restaurants, consistently rated among the top ten in the country. Here, Continental cuisine and traditional South African flavors are seamlessly merged in an idyllic setting overlooking some of the world's most breathtaking vineyards.

