

# VAN PEPPER WINES

liquid branding

## WINE TASTINGS 2009

- Tutored wine tastings
- Food and wine pairings
- Dinner and wine evenings



The Van Pepper team will delight your senses and create the perfect evening to treat your clients, colleagues or friends.

We supply the wine, glasses, tasting notes, eats and treats.

Van Pepper will make your wine evening a night to remember!

We conduct wine tastings at your home or office for your friends, clients or colleagues. The atmosphere is always relaxed, yet professional, and people always have so much fun!

We've had some great feedback from clients saying that they wish they could do it every week!

The tastings are tailored to your requirements; from an introductory tasting to 5-course dinner and wine pairings. We supply you with everything that is needed (even tasting glasses!).

### Tutored Tastings

**Basic:** 3 white and 3 red

**Blends:** 3 Bordeaux and 3 Cape

**Cultivar:** 6 of a cultivar

**Meet the winemaker:** 6 wine selected and presented by the winemaker\*

\*Winemaker tastings based on availability of winemakers

### Food and Wine pairing

The above options each served with a bite-sized food pairing.

### Fine Dinner and Wine Evening

3 course, 4 course or 5 course meals served with a selection of premium wines

Can be tailored according to:

Wine farm, theme, cultivar or event

### Van Pepper's offering

We work with some of the finest wine farms in South Africa to select the best wines for each tasting. For the tasting we bring wine glasses, spatoons, water jugs, crackers, tasting notes, tasting mats and a trained wine connoisseur to lead the tasting.



The team at Pink Salt Catering is responsible for all your catering requirements. They spend days preparing the best food to suit the wines you've chosen for your event.

Additional services include: event planning, invite design and RSVP administration, decorations, music and goodie bags for your guests.

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# Costs

Tutored Tastings	<b>Basic:</b> 3 white and 3 red	From R75 per person
	<b>Blends:</b> 3 Bordeaux and 3 Cape	From R90 per person
	<b>Cultivar:</b> 6 of a cultivar	From R100 per person
	<b>Meet the winemaker</b>	From R150 per person
Food and Wine pairing	<b>Basic:</b> 3 white and 3 red	From R165 per person
	<b>Blends:</b> 3 Bordeaux and 3 Cape	From R200 per person
	<b>Cultivar:</b> 6 of a cultivar	From R220 per person
	<b>Meet the winemaker</b>	From R300 per person
Fine Dinner and Wine Evening	<b>3 course</b>	From R350 per person
	<b>4 course</b>	From R400 per person
	<b>5 course</b>	From R500 per person

Please note that these are estimated costs only.  
Each tasting will be quoted based on the requirements of the client.

For more information, please do not hesitate to contact Van Pepper Wines.



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