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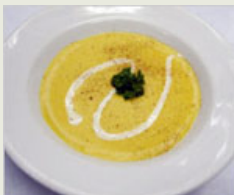
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Food and Wine Pairing

Butternut Soup

Paired with Silver Myn Viognier



Timbale of Marinated Salmon and Teriyaki Prawns

Paired with Silver Myn Sauvignon Blanc 2008



Rolled Fillet of Beef stuffed with Bacon and Feta with a Whole Grain Mustard and Mushroom Sauce

Paired with Silver Myn Merlot Cab Franc



Dear Zorgvliet Portfolio Client,

Zorgvliet Portfolio's winter packages are ending this month - giving you one last chance for a magical retreat. Enjoy the **Cosy River Weekend** on the banks of the Vaal River, **Winter Big 5 Safari Experience** in the bushveld and **Winter Warmer Vineyard Special** in the winelands. The Food and Wine Pairing recipes are as delicious as ever keeping the winter chills at bay. The Big 5 and Little 5 series comes to an end this month with a profile of the buffalo and buffalo weaver - hope you enjoyed learning more about these legendary animals. The Ranger's and Sightings Diary continue to offer you more insight on the wildlife at Ka'Ingo.

Riviera on Vaal Hotel & Country Club

Cosy River Weekend



Enjoy the Vaal River views while being pampered in a luxury boutique hotel.

Winter will be the last thing on your mind. **New website** - the Hotel has just launched its new website, visit www.rivieraonvaal.co.za to see what it looks like. **Read more pg 2...**

Zorgvliet Vineyard Lodge & Spa

Winter Warmer Vineyard Special

Visit the winelands for this offer and chase away the last chills of winter.

Read more pg 3...



Ka'Ingo Private Reserve & Spa

Winter Big 5 Safari Experience



With this package you will be able to see the big 5 in their natural environment. There's also a list of treats awaiting you, like the Zorgvliet Spa treatments included in this package.

Ranger's and Sightings Diary

See what Sebastiaan and his guests are

Up to in this month's Ranger's Diary. View

The Sightings Diary as well.

Read more pg 4...

Cosy River Weekend Special



Enjoy the Vaal River views while being pampered in a luxury boutique hotel. Winter will be the last thing on your mind.

R2 125.00 per couple sharing

This package includes:

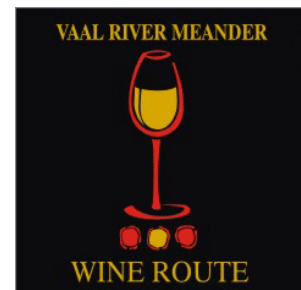
- Hot chocolate and sherry on arrival
 - Complimentary bottle of Zorgvliet wine
 - 1 Night's accommodation
-
- Complimentary dinner for two people
 - Double occupancy applies
 - Offer valid 1st May - 31st August 2008
 - Rates based on a standard twin room

Valid Friday and Saturday nights only

New website - the Hotel has just launched its new website, visit www.rivieraonvaal.co.za to see what it looks like.

Vaal Meander Wine Route

Experience the best of South Africa's Wine Estates on the banks of the Vaal River when you treat yourself to the popular annual Vaal River Meander Wine Route. This year, the charming meander will take place from the 12 July 2008 to 24 August 2008, every Saturday and Sunday from 12h00 until 18h00. A selection of more than twenty different venues some lining the Vaal River will showcase wines from about 50 premier South African Wine Estates. These Vaal River Meander Wine Route venues are diverse, fun and interesting. They will indulge all your individual tastes and entertainment preferences. You might fancy sipping wine on the patio of a 5-star Hotel overlooking the Vaal River or sit in front of a roaring fireplace in a cosy River Pub. A wine tasting aboard one of the Cruisers or enjoying the Wine Route by car, bus or limo - whatever you desire, you will be accommodated.



The Vaal River Meander Wine Route is a great way to break the winter blues with your family and enjoy well-priced tastings of excellent wines at a wide range of venues. The Wine Estates showcased at the Vaal River Meander Wine Route will provide tastings of eight different wines for only R20.00. You can also purchase full bottles of wines and cases to take away with you, for the excellent promotional price of cost plus 10%.

Zorgvliet Vineyard Lodge & Spa

Winter Warmer Vineyard Special

Visit the winelands for this offer and chase away the last chills of winter.

This package includes:

- Two nights' accommodation in a superior room at Zorgvliet Vineyard Lodge
- Welcome drink - Zorgvliet Shiraz Gluhwein
- Leisurely scrumptious valley breakfast every morning
- Homemade soup and bread, together with a winetasting of a selection of Zorgvliet wines served in our reading room in front of the fireplace on the first night
- A romantic Pinotage bath with candles and a chocolate fondue turndown after dinner on your 2nd night
- Valid as a 2 night package only
- This special cannot be used in conjunction with another special or promotion
- Special applicable to double occupancy only

Valid 1 June to 15 August 2008



Winter Big 5 Safari Experience



With this package you will be able to see the big 5 in their natural environment. There's also a list of treats awaiting you, like the Zorgvliet Spa treatments included in this package.

This package includes:

- Welcome drink on arrival
 - Accommodation
 - All meals
 - Two daily game drives with coffee and muffins included in the morning drive and sundowners on the evening drive
 - All coffee and tea
 - Back, neck and shoulder massage per person per stay
- Bushwalk experience per person (please note no kids under the age of 16)
 - Complimentary scarf, beanie and gloves per person
 - Valid June – August 2008
 - **R2 450 per person per night**

Ranger's and Sightings Diary

See what Sebastiaan and his guests are up to in this month's Ranger's Diary.

View the Sightings Diary as well.

15 July 2008 - Sebastiaan

Day One

I recently had the pleasure of guiding three American friends Reese, Pam and Mark. They were a real pleasure and full of jokes. The first day was really chilly and there weren't a lot of animals about, however we tracked our breeding herd of elephant down and found our biggest bull Kambaku with them. Kambaku was in full musth and wasn't the friendliest elephant around - it was a great sighting nonetheless. After sundowners we employed the spotlight to look for nocturnals and were rewarded first with a porcupine scuffling down the road and then an Aardvark, only the second sighting this year.



Day Two

This morning started with rain and was pretty miserable, but as the morning progressed it cleared and we set off. After a short drive we came across three rhino, but Reese took a picture with his cell which made a sound like a dog barking at the press of the button, the rhino didn't like that at all and jogged off. Reese was richly rewarded with merciless teasing by his fellow countrymen. Following this we followed very fresh spoor of our resident male lions but they bunked down in a very dense thicket and despite our best efforts we were not able to see them. After a hearty breakfast my guests departed for their flight and hopefully with some amazing memories.

SIGHTINGS DIARY

July 2008

SPECIES	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5
Rhino - White	1	2	2	3	3
Buffalo - Cape	1	3	2	2	1
Elephant	5	2	2	3	3
Lion	1	2	1	2	1
Leopard	1				
Cheetah	7	7	7	7	7
Hyena - Brown	1			2	
Jackal - Black-back	3	3	1	7	3
Caracal - Lynx					
Honey Badger					
African Wild Cat				1	1
Aardvark	1				
Aardwolf			1	1	1
Pangolin		1			
Giraffe					
Zebra	2	3	2	3	5
Wildebeest - Blue	7	7	7	7	7
Kudu	7	7	7	7	7
Eland	7	7	7	7	7
Tsetsebe	1	2	1	3	2
Warthog	1	3	3	7	3
Bush Pig	7	7	7	7	7
Bushbaby	1	1	2	3	1
Baboon		1	7	5	3
Monkey-Vervet	7	7	7	7	7
Small Spotted Gennit	7	7	7	7	7

BUTTERNUT SOUP

Presented by: Ka'Ingo Private Reserve & Spa

Wine Pairing Suggestion: *Silver Myn Viognier* - the nose shows spice and earl grey tea with floral notes. The palate shows ginger, with white peach and pear fruit and is balanced by some residual sugar. This dry white wine complements the butternut soup and brings out the sweet flavour of the butternut with subtle hints of coriander.



Ingredients

Serve 4 - 6

- Butternut peeled and cubed 1
- Cumin 2g
- Chicken stock 1l
- Cream 400ml
- Milk 200ml
- Butter 50g
- Onion medium chopped 1
- Fresh coriander 10ml
- Salt and pepper

Method

- Sauté onions in a hot pot with butter
- Add butternut, cumin, milk and chicken stock
- Simmer until butternut is cooked
- Add coriander and cream
- Blend to a smooth puree and return to a clean pot
- Simmer for 5 minutes
- Add salt and pepper to taste.

TIMBALI OF MARINATED SALMON AND TERIYAKI PRAWNS

Presented by: Riviera on Vaal Hotel & Country Club

Wine Pairing Suggestion: *Silver Myn Sauvignon Blanc 2008* – It leaves a crisp acidity with an abundance of tropical fruit and grape on the palate and goes extremely well with the dish.



Ingredients

- Queen prawns 30g
- Smoked salmon 10g
- Avocado 20g
- Roasted cashew nuts 4g
- Baby prawns 10g
- Seasonal vegetables for garnish 20g
- Basil leaf 1

Method

- Make timbale in centre of plate which includes the following: smoked salmon, avocado and small peeled prawns on top
- Sautéed vegetables on the sides
- Drizzle with Teriyaki Sauce
- Add one prawn on top for presentation
- Garnish with a fresh basil leaf.

Citrus dressing

Ingredients

- Lime and orange juice 50ml
- Sesame seeds 0.5g
- Pinch of salt and pepper

Method

- Mix together.

ROLLED FILLET OF BEEF STUFFED WITH BACON AND FETA

Presented by: Herenhuis Restaurant

Wine Pairing Suggestion: *Silver Myn Merlot Cab Franc* –

The richness of the bacon and feta complements the wine with its ripe flavours on the pallet with a soft velvety finish. Spiciness is showing right through along with a well integrated tannin structure.



Ingredients

Serves four

- Beef fillet 4 x 250g
- Feta cheese 80g
- Bacon 120g
- Toothpicks

Method

- Cut fillet and roll out so that you can fill it with the bacon and feta
- Roll and pin with a toothpick or two
- Season and put aside for grilling.

Ingredients

- Bundle beetroot 1
- Bundle spinach 1
- Whole grain mustard 15ml
- Button mushrooms 250g
- Cream 500ml
- Onion ¼

Method

- Bring two pots of water to the boil
- Clean spinach and blanch in the one pot with boiling water
- Boil the beetroot until cooked in the second pot
- Boil for about 45 minutes
- When done, cool, clean and slice.

ROLLED FILLET OF BEEF STUFFED WITH BACON AND FETA *continued*

Sauce

- Fry onion and then add chopped mushrooms
- When cooked, add whole grain mustard and seasoning to taste
- Add the cream and bring to the boil for 5 minutes
- Let simmer until thickened.

Fillet

- Grill fillet of beef on the grill or in the oven at 180°C for about 20 minutes.

Big 5—Buffalo

Buffalo can weigh up to 800kg and occur in herds of several thousand in certain areas. These large herds move about seasonally in search of food and water. Old and young bulls may leave the herds to form bachelor groups. Within the herd there is a linear hierarchy among the adult bulls, this is established more by threatening behaviour than serious fighting. Most of the buffalo feeding takes place at night. They are sensitive to heat and if temperatures rise too high they will move into the shade. Compared to other ruminants, buffalo have a very efficient digestive system. They will feed on old grass more readily than other species but they are also partial to fresh sprouting grass. They ruminate for 85% of their day. Buffalo bulls take part in breeding activities at seven to eight years. Gestation takes up to 335 days. A calf is born weighing 31kg. The calf requires several hours to stand and follow the herd. This may lead to the cow and calf temporarily being left behind. Suckling continues up to 15 months. Calves may spend up to two years with the mother. Lions prey on young buffalo and will take on the adult buffalo by isolating and outnumbering them.



- Buffalo are considered by some to be the most dangerous of all the big 5.
- Buffalo bulls can weigh up to 800kgs and the cows slightly lighter.
- The top of the heavy horns of the buffalo bull are known as their "boss" and get harder and heavier with age.
- Old buffalo bulls that have left the herd are known as "dagga boys" and can be extremely dangerous.
- Other than the above fact buffalo are gregarious animals and can be found in very large numbers in the dry season due to the lack of available water and food.

Big 5—Buffalo Weaver

Red-billed buffalo weavers (*Bubalornis niger*) are social birds that build their nests in the forked branches of tall trees. They nest in open colonies and are a rather noisy and busy lot. The weavers' nests can be recognised by their rather bedraggled state, made from coarse grasses and with untidy twig structures



Special experiences for special people

Sincerely,

Zorgvliet Portfolio

Central Reservations: 0861 967 485

E-mail: reservations1@zorgvliet.com

Website: www.zorgvliet.com