



The concept of wine tasting can conjure an overindulgence of food and wine and based on guest feedback Granny Mouse Country House & Spa is proud to launch 2012 with our 'new concept' wine evening in conjunction with the highly rated Uva Mira Wine Estate, whose wines have been rated consistently by John Platter with 4½ to 5 stars and wine lovers all over the world present great reviews.

Uva Mira is a family owned boutique winery perched on the slopes of the majestic Helderberg Mountains located in the Stellenbosch region of the Western Cape, South Africa - an area that has consistently been producing some of the best wines in the country for years. The farm is the highest of those on the Helderberg boasting 360-degree views which include Table Mountain, Cape Point, Robben Island, False Bay and Table Bay. Their unique high-altitude mountain vineyards located between 420 and 620 meters above sea level provide a cool climate that gives their elegant wines a distinctive character and uncompromising quality

Winning numerous international and local accolades over the years which include "**Best South African Wine Producers of the Year**" and "**The Best Chardonnay in the World**" at the 2006 International Wine and Spirit Competition Uva Mira's winemaker, Matthew van Heerden, has also named as one of "**The Top Ten Winemakers in the World**". Stephen Tanzer, renowned independent USA wine critic, has highly rated their wines with scores of 93+ in his edition of the critically acclaimed "**International Wine Cellar**."

We invite you to join us for the evening which will take place in two parts. Hosted by Steve Chase Uva Mira and showcasing the Uva Mira Sauvignon Blanc, Uva Mira Chardonnay, Uva Mira Merlot Cabernet Sauvignon Blend and the Uva Mira Shiraz.

We invite guests to enjoy the first tasting at 18h00 with a menu of creative canapes paired with the wines by our Head Chef Evan Coosner. The wonderful news is that Evan will incorporate two well known local supplier's produce – 'Swissland Cheese' producer of some of the finest Swiss Goats Cheese in the country and Belgium Chocolate from Chocolate Heaven. The canapé tasting will pair 4 wines paired with 4 canapes, ingredients used will include chocolate and goat's cheese and cost R175.00 per person

The second tasting of the evening at 19h15 is a three course paired dinner with three Uva Mira wines in the Eaves Fine Dining Restaurant. The dinner tasting costs R175.00 per person. To join both pairings the cost is R325.00 per person.

For guests wanting to stay over the Uva Mira accommodation rate is an additional R500 per room sleeping two people for the night of the 28th February 2012. An Uva Mira Spa 'Back, Neck & Shoulder Massage' is available for R190.00 per person from 11h00 28th February to 14h00 1st March 2012.

Bookings are essential and can be done on reservations@grannymouse.co.za or 033 234 4071. Prepayment of seats, spa and accommodation will be required to confirm your reservation.