

BABYLONSTOREN – FARM HOLIDAYS AT THE CAPE OF GOOD HOPE



Offenbach/Franschhoek, April 28th, 2015 – Babylonstoren, one of the oldest Cape Dutch farms in South Africa lies in the heart of the Cape Winelands, between Franschhoek and Paarl. The days at Babylonstoren are intentionally unscripted, leaving guests free to do as they please. Stroll out onto the farm of 200 hectares and see fruit being picked in the orchards or vines being pruned – depending on the season. Enjoy a walk in the remarkable fruit and vegetable garden, guided when feeling like learning or unguided for relaxation. Pick an own salad or enjoy a meal in the superb restaurant of the farm. Perhaps a massage in the spa after lunch? Then a swim in the farm dam or a bout in the gym, before sundowners? Or rather sample some of the excellent wines grown on the slopes all around the Simonsberg, possibly the finest terroir for wine in Africa? It is up to the guests. Or simply lounge and read, in summer in a hammock strung among tree trunks, in winter curled up in front of a fire. Accommodation starts from 410€ per room per night including breakfast. Further information at www.babylonstoren.com

The guest suites echo Cape Dutch farm buildings. The style developed in the Cape Colony of the 17th and 18th century: outer walls are whitewashed and decorated with ornate gables and thatched roofs. Interiors are pleasantly cool in summer, due to the thick walls and are heated by open hearths in winter. One of the biggest treats when staying over at Babylonstoren, is that guests begin a new day with an abundant harvest table breakfast served in the greenhouse. Freshly pressed red, green and yellow juices, seasonal fruit, homemade mueslis, freshly baked bread from the farm bakery and yoghurts and farm honey. Besides activities in the garden, the heart of the farm, guests get pampered in the spa. The Garden Spa expresses the rhythm of the seasons on the farm and in the garden. Early every morning fresh herbs are picked for use in the Spa's daily rituals. Guests relax in the marble hammam, steam room, sauna, heated jet pool or cold plunge pool and then unfurl in the chill room or bamboo garden and select something wonderful to eat.

The Babel Restaurant at Babylonstoren is open for lunch Wednesdays to Sundays for dinner Friday and Saturday evenings. The food leans towards simplicity – but with an edge.

Meals are creative though always clear in structure. Vegetables and fruit gathered daily from the garden are often served with their skins on. At Babylonstoren food reflects the colours of the season, for example in summer, they may serve guests an Orange Salad of pumpkin, oranges, carrots and maybe a handful of pomegranate seeds. The Greenhouse is open seven days a week from 10h00 until 16h00.

The Wine Shed at Babylonstoren seduces wine connoisseurs from around the world and of course, the farm offers guests seven own wines. The Babylonstoren logo, which consists of the pipe, representing the farm, the flower, representing the garden and the bird, representing nature, combines the very essence of Babylonstoren and that is keeping things simple and as true to the earth as possible. And this is exactly what Babylonstoren aims to achieve in their wines – truth and simplicity. True to the area they are situated in, the slopes of the Simonsberg Mountain, and simplicity by making it as natural as possible. The wines range from tropical Chenin blanc and floral and spicy Shiraz to a refreshing Chardonnay.