



Manley Communications

PERCEPTION MANAGEMENT CONSULTANTS

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DORNIER BODEGA RESTAURANT

'A NEW CULINARY DESTINATION IN THE WINELANDS THAT AIMS TO ELEVATE THE SENSES'

South Africa, Cape Town, August 2007; The Dornier Bodega restaurant opening in time for spring combines Old World charm and antiquity with New World sophistication and innovation is set to provide visitors with a food and wine experience as breathtaking as its Cape Winelands surroundings.

Located in one of the oldest buildings in the Stellenbosch area the former barn, then winery, then restaurant, and finally an art school, has been restored to its former glory by the Dornier family.

In the midst of this warm and colourful rustic retreat it's hard to believe that the *Bodega* is a mere ten-minute drive from Stellenbosch or just 40 minutes down the highway from Cape Town. An additional open-air veranda adjacent to the restaurant features dramatic views of the Stellenbosch Mountains and its rolling hills, as well as the contemporary curves of the architecturally award winning Dornier wine cellar.

Under the helm of locally and internationally trained Chef, Tullishe Le Roux, the *Bodega* emphasizes the marriages between a clean, simple and transparent menu and the delicacy of beautiful wines.

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Le Roux's expert knowledge in sourcing the freshest locally produced ingredients and her careful pairing of the Dornier dominated wine list helps to illuminate the simplicity of each individual food and wine flavour. Guests can look forward to a culinary experience that can only be described as sheer bliss.

"The *Bodega* philosophy is the same as in the winery: For great end products, you need first class ingredients, creativity and a drive for perfectionism," explains Raphael Dornier.

Bodega's atmosphere exudes modern classic - a duality created by the hodgepodge of upbeat colours, old kitchen furniture, uniquely crafted local pieces, and the striking glass chandeliers. Guests will find the menu appropriately themed and featuring free-range meats, homemade pasta, and Alsatian style Flammekueche alongside Le Roux's added flare and the wonderfully complex wine tasting menu. The wine list has a clear focus on the Blaauwklippen Valley and includes the best examples of the neighbouring farms.

Food aficionados and gastronomes won't be disappointed amidst the daily varying menus and an atmosphere that engenders relaxation and contentment as readily as it tantalises the palate.

Consistent with *Bodega's* reliance on its surrounding environment is its consideration for biodiversity and sustainable viticulture. Dornier has dedicated 20 hectares of land to the re-establishment of original flora and fauna in the hopes of sharing the incredible richness and beauty of the Cape Floral Kingdom with each of its visitors.

The *Bodega* will open from 10 am to 5 pm daily. From 1 May to 30 September annually, the venue will be closed Monday and Tuesday. Booking is essential and functions facilities are available on occasion with due inquiry. For more information visit the web site at www.bodega.co.za, email bodega@dornier.co.za or call (+27) (21) 880 0557

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