

Purely Local

community • family • lifestyle • passion

JOZI



December 2022

GAVEN SINCLAIR

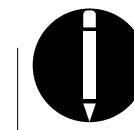
ON EMBRACING A
LIFE OF ADVENTURE

EMZINI RESTAURANT
CONNECTING THE
COMMUNITY

SAINT'S SOMMELIER

ON HER TOP JOZI SPOTS

KICK OFF THE
WEEKEND AT THE
PLAYGROUND



ED'S WORD

After something of a tumultuous year, the holidays give us a much-needed chance to recharge and relax. Navigating the everyday stresses of 2022 have felt particularly hard, so I hope that you'll be able to use this time to unplug, disconnect and just be. There is so much to love about this time of the year – the long days and delicious food, spending time with friends and family, exploring everything our city has to offer or getting a change of scenery as we head out on road trips.

For those staying in Joburg, we've compiled a list of our favourite things to do these holidays – and if you're heading to the coast, check out the Cape Town and KZN holiday bucket lists.

One of the best things about living in Joburg is the incredible sense of community – and nobody demonstrates that better than Richard Griffin. He's been instrumental in driving the clean-up of Westdene Dam and its surrounding parkland – and his restaurant Emzini serves up delicious food to boot!

In nearby Linden, Kerry Maher and her store Farm Table are also doing incredible things – you'll find the shelves of the ethical grocer crammed with goodies from small, sustainable businesses. And in the inner-city, there are two local gems that we can't get enough of – local legend Rand Club, with an enviable membership and a beautiful building full of history, and The Playground, where you'll find a tasty selection of treats from local food entrepreneurs.

Jacaranda FM recently ran a campaign with PANDA, an innovative app that allows you to discuss your mental health in a safe environment – we chatted with DJ Rob Forbes about the stigma that many men face around their mental wellness. We also chat with extreme endurance athlete Gaven Sinclair about the highlights and challenges of his journeys, and what's to come in the future.

Lastly, if the only thing you want in your glass this summer is wine, read all about sommelier Katlego Mathobela's favourite spots and wine recommendations.

Wishing you a fun, safe and restful summer!

Sarah Marjoribanks



- 2 THE ULTIMATE FESTIVE SEASON BUCKET LIST
- 5 JOZI THROUGH THE EYES OF.. KATLEGO MATHOBELA, SOMMELIER AT SAINT
- 6 WEEKEND AT PLAY.. AT THE PLAYGROUND IN BRAAMFONTEIN
- 8 ETHICAL GROCER FARM TABLE IN LINDEN IS SUPPORTING SMALL AND LOCAL
- 10 EXTREME ENDURANCE ATHLETE GAVEN SINCLAIR ON HIS LIFE OF ADVENTURE
- 11 ROB FORBES CHATS ABOUT STOPPING THE STIGMA OF MEN'S MENTAL HEALTH

Published by:
Arena Group Holdings
Please visit our website for information: adroom.arena.africa
JHB: +27 (0)11 280 3000 | DBN: +27 (0)31 250 8500
CPT: +27 (0)79 502 5443 | Gqeberha: +27 (0)41 504 7911
EL: +27 (0)43 702 2000

General Manager Augment Creative:
Chantelle Balsdon - chantelle@augmentcreative.com

Editor:
Sarah Marjoribanks - Sarah@augmentcreative.com

Design & Layout:
Peter Batistich - peter@augmentcreative.com
Marthie de Wet - marthie@augmentcreative.com

New Business Development:
Jason Whitehouse - WhitehouseJ@arena.africa

Advertising Sales:
Wendy Navarra - wendy@augmentcreative.com

Digital Strategy and Production:
Chantelle Balsdon - chantelle@augmentcreative.com
De Wet van Rensburg - dewet@augmentcreative.com
Jackie Adams - jackie@augmentcreative.com
Oliver Johnson - oliver@augmentcreative.com

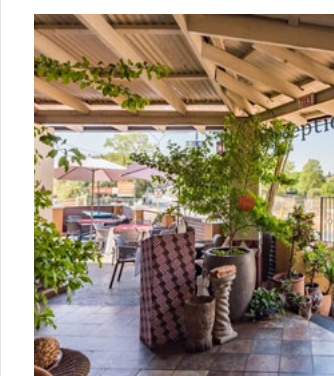
Disclaimer: Every effort has been made to ensure the accuracy of the information in Purely Local Magazine. Neither Arena Group Holdings nor Purely Local assumes any responsibility for errors or omissions. The editor reserves the right to amend and alter copy and visual material as deemed necessary.

All rights reserved: No part of this publication shall be reproduced, copied, transmitted, adapted or modified in any form by any means. This publication shall not be stored in whole or in part in any form in any retrieval system.



VISIT OUR WEBSITE

FOLLOW US ON SOCIAL MEDIA
[@PurelyLocalJozi](https://www.instagram.com/PurelyLocalJozi)
[@PurelyLocalJozi](https://www.instagram.com/PurelyLocalJozi)
purelylocal.co.za



- 12 EVERYTHING YOU NEED TO KNOW ABOUT TEQUILA!
- 13 RICHARD GRIFFIN ON HIS WESTDENE RESTAURANT AND WORKING WITH THE COMMUNITY
- 14 LET YOUR CHILD GROW THROUGH PLAY @SANDTON KIDS
- 16 THE VOLUNTEERS HONoured FOR THEIR WORK AT THE LESEDI AWARDS
- 17 TAP INTO YOUR CREATIVITY AT THESE LOCAL DESIGN AND ANIMATION SCHOOLS
- 18 A NOSTALGIC VOYAGE AT THE LIVINGROOM AT SUNNINGHILL GUEST ESTATE
- 21 EXPLORING THE RAND CLUB OF TODAY – AND OF YESTERYEAR



THE ULTIMATE FESTIVE SEASON

BUCKET LIST

WORDS: Saahirah Ismail

Joburg

The holidays are here so we've compiled our pick of Joburg's must-do things this summer season, as well as a few things to do in Cape Town or KZN if you're heading to the coast. Grab your friends and family and make the most of your holidays!



OVERCOME OBSTACLES

Are you looking for a fun, heart-pumping, outdoor activity for you and the whole family this festive season? Challenge yourself with the Noble Adventures obstacle course and then afterwards dip into the delicious food, craft beer and gin available as you wind down from your adrenaline rush. @sable-ranch.co.za/noble-adventures



TAKE A HIKE

It is that time of the year to switch off all work devices and put your phone on do not disturb! While you're unplugged, take time to explore and get your blood pumping with a scenic hike through Sugarbush Hiking Trail in Krugersdorp. Don't forget to pack lots of water, a hat, snacks, and some sunscreen for your hike through this beautiful trail.



BAR HOPPING

The sun is setting later, the air is getting warmer, and it's time to get the cocktails flowing this holiday season. Head on over to Mix Cocktail Bar in Rosebank where music, art, and cocktails meet the early summer sunsets, and then make your way to Sin+Tax for an exclusive cocktail encounter in Parkwood. Finally, call your Uber and set off for the ultimate luxurious experience of Zioux cocktail bar and champagne lounge in the heart of Sandton. @mixbar.co.za | syntaxbar.com | zioux.com



GO TO GREAT HEIGHTS

Why not spoil yourself with a hot air ballooning experience this holiday? Head to Magaliesberg in the early hours of the morning, hop on board a balloon and catch sunrise from the sky! It's an incredible experience to rise through the crisp, still air with nothing but the occasional sound of burners to break the silence and views stretching across the beautiful Magalies Valley. balloon.co.za



CULTURE VULTURE

Explore rich art and culture (and naturally, food and drink) with First Thursdays! First started in Cape Town, it's currently centred around Keyes Art Mile and 44 Stanley, and showcases the art galleries, restaurants and cultural activities in the precinct as they stay open later in the evening. It's a fun and relaxed way to explore your 'hood this summer! @first-thursdays.co.za/johannesburg



GET CHRISTMASSY

Looking for the ultimate Christmas shopping experience? The Christmas Village at Emperor's Palace is back and bigger than ever. This authentically festive and jolly Christmas Market will be held at The Emperor's Palace until 5 January, giving you a full Christmas market experience with festive food, sparkling lights, and even snow in the middle of a Jozi summer. emperorspalace.com

GOURMET DINING

Looking for one of the ultimate gastronomic experiences in Joburg? Head Chef Tyron Gentry and Luke Dale Roberts have worked closely to bring edgy fine dining to Rosebank with The Test Kitchen Carbon's cutting-edge food experience. Prepare to be taken on a multi-course journey, paired with wines or a variety of fragrant teas. thetestkitchencarbon.co.za



GIRLS NIGHT OUT

Known for its unbeatable nightlife, Johannesburg's Maboneng is the place to add to your festive bucket list this year. From rooftop bars to open-air nightclubs, and performances by local artists and DJs from around the country, there is no better spot to celebrate the much-needed holiday season. Check out places like The Living Room, Rooftop at Hallmark House, Shakers Bar, The Marabi Club, and The Hide Out for the ultimate Jozi nightlife experiences.





HEADING TO THE Mother City?



SUNSET CONCERT

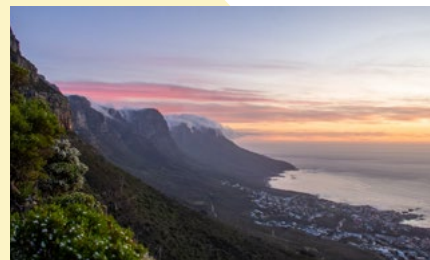
The iconic Kirstenbosch Summer Sunset concerts are back with a star-studded line-up that's sure to get you dancing. With Table Mountain as the stage backdrop, the warm summer air, and great music from bands like Mango Groove, Goldfish, Judith Sephuma and Spoegwolf, it's the perfect way to spend the day. The concerts run until April 2023.

@KirstenboschSummerSunsetConcerts



SUNRISE SWIM

The Sea Point pool is one of Cape Town's most beautiful public pools and is set right on the Sea Point beachfront with a panoramic view of the Atlantic Ocean and a spectacular coastal outlook. Why not kick off your day with a few laps? It has something for everyone - a 50m Olympic size swimming pool, two kiddies splash pools, and a deep diving pool with springboard.



HIKE TO A CAVE

If you look up at the Mountain from the Southern Suburbs, you'll see that it's shaped like an elephant's head - and the Elephant's Eye cave is perfectly located where the eye would be. This leisurely hike starts at Silvermine Dam and winds up the mountain past indigenous fynbos. It's relatively easy, with a little bit of uphill at the beginning and end as you hike towards the cave, with incredible views.



ROOFTOP DINING

Are you looking for an out-of-this-world rooftop experience? Make a reservation at The Kove Collection's The Nines in Sea Point for 270° views over upper Sea Point and the Atlantic Ocean. Based on the ninth floor of the Station House, you'll find a cocktail lounge serving classic drinks such as Moscow Mules, Pisco Sours and Palomas, as well as original creations, and upmarket dining in their rooftop restaurant. @thenines.co.za

Heading to KZN?



DURBAN'S ARTS AND CULTURE

The holiday season is upon us, and Durban's arts and culture scene has some amazing spots to check out during the summer break. Indulge in some rich history, fine art, beautiful South African culture, and creativity. The KZNSA Gallery for an intimate and inclusive experience of contemporary art of national and international artists. Check out the Elizabeth Gordon Gallery for all your fine art, prints, and framing conservation located in the gracious old Edwardian house on the lively Florida Road. Take a visit to KwaMuhle Museum, on 130 Ordnance Road, Durban to experience a museum that "documents Durban's urban growth, the interaction, relationships, and confrontations that made up the everyday events of ordinary people."

@sahistory.org.za/place/kwamuhle-museum-130-ordnance-road-durban @kznsagallery.co.za | @elizabethgordon.co.za



SIPPIN' SEASON

Head over to one of Ballito's best, The Alchemy Bar for a marvellous cocktail bar experience. Not too big on cocktails? The Alchemy has you covered! Choose from a wide selection of KZN wines, imported wines, craft spirits, and their award-winning Blackstrap Ginsala and Cassia Rum. The options are endless, and The Alchemy is a must-try this holiday season. alchemybar.co.za

EXPERIENCE THE SOUTH COAST

It's all systems go for the festive season as six of KZN's South Coast beaches have retained their Blue Flags status after the terrible floods that hit the Durban coast this year. Marina, Trafalgar Beach, Southport, Umzumbe, Ramsgate, and Hibberdene beaches - all within the Ray Nkonyeni municipality are ready for some summer fun in the sun. Get your surfboards out, throw your swim cozzies on, picnic baskets packed, and don't forget the sunscreen, it's time to hit the south coast, support the local businesses in the area and soak up all the beauty of these stunning beach locations have to offer on the South Coast.

JOZI THROUGH THE EYES OF... A SOMMELIER



Ever wanted to know where the wine fundis of Joburg hang out? Katlego Mathobela, the sommelier of Saint Restaurant, shares her favourite spots and wine recommendations with us.



After growing up in Polokwane, Katlego came to Joburg to study travel and tourism before moving into the hospitality industry. She first worked in reservations, then events and management, but it was when she joined the Forum Homini team as a floor manager that her interest in wine really began. "We were encouraged to create wine pairings for the boutique hotel, and I suddenly understood why people drink wine. It really sparked an interest for me," says Katlego.

She started researching wine and eventually studied through the Wine & Spirit Education Trust (WSET). "It's opened up a whole new world for me and given me a career I love," she says, and today she's part of the sommelier team of Saint Restaurant in Sandton. "I love the vibrancy and energy at Saint - our guests are so diverse, and we have a great team."

As we head towards Jozi summer, what wines would you

recommend be in our glass?
Groote Post's Sealsalter Sauvignon Blanc, Klein Constantia Riesling and Normandie Karen Rose. For the red wine lover, the Taabosch Crescendo Cabernet Franc blend is wonderful.

Are there any wine stores that you would recommend?
Decanter at Canterbury Crossing in Ferndale and Wine Menu in Kramerville. Whisky Brother Hyde Park also has a great wine selection.

What do you love about being in Jozi?
I love the night life culture we have here, as well as being able to hop between the many different yet stunning wine bars.

Do you have a favourite spot in Joburg?
Montecasino

Where do you go to unwind?
Milk and Honey Bar

Do you have a favourite breakfast spot?
The Daily Coffee Cafe in Ferndale

And your favourite place to grab a coffee?
Seattle Coffee or Bootleggers Coffee

And sundowners?
The bar at Saint, after my day shift is over

An underappreciated corner of Joburg with an excellent wine offering?
Pablo's House in Melville

What's your ideal way to spend a summer's day in Jozi?
An outdoor picnic at home with my partner, with my feet in the pool and a glass of bubbly in hand. It's a Monday or Tuesday because I work weekends.

Get Connected
@saint.jhb
@saint.jhb
saint.restaurant

Weekend AT PLAY

There's something about a market. A relaxed mix of food, community and fun, and the ideal way to spend a Joburg weekend – especially if you're in the trendy heart of the CBD in Braamfontein's The Playground.



The Playground fills Neighbourgoods Market's shoes, which closed its doors at the beginning of the pandemic. Every Saturday you'll find a delicious artisan market with gourmet street food, decadent cocktails and live music performances, as well as a cool mix of events and shops to browse. The market has a fresh new look, with large wraparound balconies and an outdoor deck that gives you epic city views, as well as an incredible mural as you enter the building that instantly makes you feel cooler.

Want to know what you should eat while you're visiting the market? We chatted with a few of the traders about how they got started and what their must-try dish is.



KANASH BANASH

"It all started when 9-year-old me wasn't happy with the lunch boxes I was getting for school," says Kanash. "I told my mom to teach me how to cook so I could make my own lunch. She did, and I've never looked back!" Today you'll find "the meatiest burgers and the most banger wings in town" at Kanash's stand at The Playground, where he gives burgers his own spin by experimenting with bun flavours and secret sauces.

Eat This: The burger with the instagram-friendly charcoal bun!



ERICA'S EATS

Plant-based food stall Erica's Eats is all about food that is hearty and packed with flavour, while being sustainable, cruelty-free and supporting small businesses. Heading up the team are Erica and George, a classically trained opera singer and Chartered Accountant who were brought together by their love of food. "Food is a love language. It is one of the few things we can directly control which impacts our mood. So why settle for anything less than something absolutely delicious!" says Erica.

Eat This: Incredible vegan bao buns

HAVE A MEAL

Serving up a range of gourmet sourdough toasties as well as other delicious things, Have a Meal's dishes are all prepared fresh using only the finest ingredients. With a vision to make people happier one tummy at a time, owner Jean-Marc says he gets great pleasure and fulfilment in creating something and sharing it with others. "Food brings people together like nothing else on earth!"

Eat This: Spanish paella, with either a mix of seafood or chicken and chorizo.



LIFE + LEMONS = LEMONADE

Kathleen Wolmarans left the corporate world after 30 years without a plan – but after a 10-day silent meditation retreat she kept seeing the phrase "When Life Gives you Lemons, Make Lemonade!". She decided that perhaps the universe was guiding her in a certain direction so she researched how to make lemonade and began experimenting. "Four years later, I'm still proud of the quality of my products and have added new flavour combinations, lemon ice tea and old fashioned ginger beer to my offering," says Kathleen.

Eat This: Her homemade lemonade - it's delicious!

KICKS FOR CHANGE

Siba from Offbeat Sneakers and Jeff started the Kicks for Change initiative in Braamfontein in 2014. Essentially, they collect sneakers and then distribute them throughout the area to people in need. Keep an eye out for the collection point at the market or at Offbeat SneakerServices at 70 Juta Street.

@kicksforchangeza

Get Connected

The Playground Market is open every Saturday from 10:00am to 18:00pm, rain or shine. Entrance is free before 12:00pm, after which it's R20 entrance, and the whole market is a cash-free environment so remember to bring your card.

@theplaygroundjhbmarket
@theplaygroundmarket



Keeping IT REAL

These days, there's a lot of thought about what we put in or on our body. Is it local and sustainable? Is our money supporting small business? What are all these ingredients listed on the packaging? Honestly, it can be exhausting. Luckily, there are local champions like Farm Table doing the hard work for us. This down-to-earth neighbourhood store in Linden has done away with all the pretensions usually associated with good-for-you-and-the-planet products, and stocks an incredible variety of beautifully farmed and created produce – the kind of stuff that makes grocery shopping fun again.



"I always say, we're not a health store – just a food store with real ingredients," Kerry Maher.

"It blows my mind that we've got customers that have been shopping with us since they were pregnant and now have 6-year-olds – how's that for next level loyalty?" says Kerry Maher, owner of Farm Table, when I ask about the typical Farm Table customer. "Some of our older customers tell us that our produce tastes like the veggies of their youth, and our younger customers are so keen to learn and make the right purchasing choices."

Kerry opened Farm Table in 2016 after dreaming about it for many years. She'd first completed her chef diploma, then worked in the restaurant industry before becoming more and more interested in where

our food comes from, how it's farmed and the practices behind its production. "I realised that there were also a lot of small-scale farmers growing incredible organic produce that really deserved a market. The 'roots' of Farm Table had the potential to run deep," she says. "Then a small space opened in Linden and I took the leap."

Starting with a lot of empty shelves and space, the shop grew organically, item by item, supplier by supplier. Eventually the shelves heaved with produce, so much so that it was time to find a new home. Today Farm Table is in new premises three times the size of the first shop.

Aside from being able to fill Farm Table's shelves, Kerry's major



highlight over the past six years has been working with the people that she does – from watching her employees grow, to being part of a like-minded community of business owners and buying products she believes in from people doing what they love.

However, it hasn't all been smooth sailing. "Being a solo entrepreneur can be a lonely journey, and you're really forced to dig deep at times. Failure is just not an option, despite whatever economic forces and politics throws at us. Cash flow, funding, equipment breakdowns and many, many school fees have all played a part in the journey."

Ultimately, though, Kerry has been struck by the effect that a small business can have on so many people, and how essential it is for everyone in the value chain to play their part. "No one is alone. We are all intertwined and our actions have a ripple effect on others. So many have so much, and even more have so little – it's essential to be aware of this all the time."

So, what are some of the coolest finds she's sourced for the shop? As Kerry says, there's almost too many to mention! But if she had to highlight just a few... the bakes from



local micro-bakery Linden Loaves, skincare from Esse – a homegrown global leader in probiotic skincare, and wines made in a natural, low-intervention style that matches the philosophy she applies to her store. "El Burro's Mexican products, Home Bao's potstickers, The Leopard's meals... there really are so many world-class local producers. In fact, there's got to be a better comparison than to the world – South Africa is amazing!"

Get Connected
First Place, 44 1st Avenue, Linden
@farmtablegrocer
farmtable.co.za

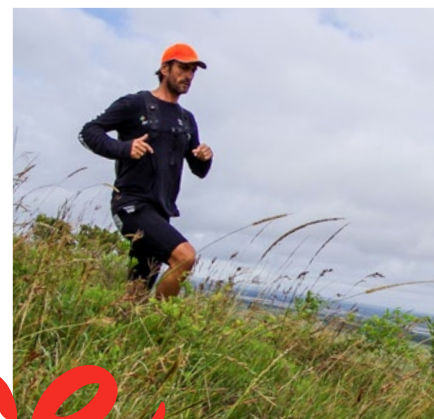


WORDS: SARAH MARJORIBANKS
IMAGES: DARIA HIGGINS



A LIFE OF

Adventure



Extreme endurance adventurer and life coach, Gaven Sinclair recently returned from the Heel2Heal challenge – a 30-day, 1000km run along the coastline from Gqeberha to Cape Town, encouraging people to make small changes to improve their health. We chatted with Gaven about what inspires and motivates him, and his advice to anyone who wants to live a more adventurous life.

Gaven's Adventures So Far...

- Cape to Cairo cycle
- 4000km trail run
- 5km island swim
- 388km beach run
- 1000km run from PE to Cape Town

"I grew up on the outskirts of Johannesburg, and I'd always been very active as a child," says Gaven. "When I wasn't taking part in sport, I would spend my days on my BMX with friends exploring the terrain until the sun went down." As a child he had always wanted to be a famous adventurer, setting forth to explore the world – a trait he no doubt inherited from his grandfather who built his own single-seater speedboats and raced them along the South Coast.

His first extreme adventure was in 2017, when he cycled solo unsupported from Cape Town to Cairo. "When you're out there on your own, carrying a 15kg backpack, running or cycling insane distances with daily calculated food and hydration portions, strategy and intuition become the two most important survival skills," he says. "I love to push myself physically, and mentally it's about the dopamine high of feeling free, alive and liberated."

FINDING YOURSELF

For him the experiences have all been about self-discovery. "No journey carries one far unless, as it extends into the world around us, it travels an equal distance into the world within. You must go on adventures to find out where you truly belong."

Equally, however, he's driven to make a difference and to inspire and motivate others to believe that anything is achievable – as he himself has his own personal health and wellness challenges. "Living with chronic fatigue, attention deficit disorder and dyslexia is not easy. I accept my current situation and the risks involved because there will always be high levels of danger when embarking on a challenge."

Gaven believes that letting go of the things that no longer serve us is the most productive way to make room for new opportunities and possibilities. He uses his extreme adventure experience to guide many of his motivational talks. "The next time you're afraid to do something, move into it, not away from it. Fear often tells us what we need to do."

EVERYDAY ADVENTURE

However, it's not always possible to embark on a month-long trek to the middle of nowhere – how does one

apply his advice to the everyday? "Live in a constant state of wonder and never stop exploring," says Gaven. "Everywhere is somewhere. Hiking is a great way to explore the outdoors or mountain biking. Try traditional meals, experience different cultures, art, lifestyle and music. Ultimately, the goal of living an adventurous life is to discover a more complete version of yourself. You'll face challenges, find your limits, and learn more about your strengths and weaknesses as you take risks and pursue your goals. Pack light, pack right!"

INTO THE FUTURE

So, what exciting things does Gaven have on the cards for his next adventure? He's hoping to summit K2, trek to the South pole or row across the ocean on a solo expedition – but it'll all come down to where he's able to make the most impact. Closer to home, he's busy creating a cartoon character adventurer of himself to use as part of a kids adventure book. Keep an eye out next year for Gaven's new podcast series where he'll interview world champions of sport, explorers and adventurers.

Get Connected
f @gaven.sinclair
i @gavensinclairadventures



STOP THE stigma

Did you know that South Africa has the second highest rate of suicide in the world, just a fraction behind Russia? And of the 13,774 suicides reported in South Africa in 2019, 10 861 were men.

For men, the demonstration of emotion or seeking psychological or psychiatric help is considered 'unmanly'. "Boys don't cry" is a phrase taught from a young age, and those who do, are often teased or bullied.

This November, Jacaranda FM partnered with the Panda app to launch the #SafeSpace campaign, which aims to break the stigma attached to asking for help or support by empowering men with the tools offered in the Panda app. As part of the partnership, users were invited to book up to three, free 30-minute text-based chat sessions with mental health professionals by using the promo code #SafeSpace.

OVERCOMING BARRIERS

"We believe that Panda can overcome so many barriers to seeking mental wellness help, whether it's the stigma attached, the often high costs

associated, or the user journey of just not knowing where to start," says Deirdre King, Managing Director of Jacaranda FM.

Users of the Panda app have free access to the 'Bamboo Forest', which allows them to engage with a community of other app users who may be facing similar challenges. The app is built to eliminate any perceived shame as users remain anonymous with audio-only peer or expert-facilitated group discussions. Men can also create communities within the Bamboo Forest, aligned with their individual interests or support needs.

"I've been a fan of how wide the range of topics is that are being discussed, and how many resources and ideas there are. It's an incredible range of things," says Jacaranda FM DJ Rob Forbes, on the app. "I love that you can book a 1-on-1 session. Sometimes just having someone from

outside that you can ask about where to look for some ideas, is immensely valuable."

EMBRACING VULNERABILITY

"I think that conversations about mental health inherently means being vulnerable, and that being vulnerable is not a trait that men are taught to value," says Rob on why mental health was still a subject that many men shy away from. He was interested in the topic because, as he says, it's entirely normal to have tough times now and then. "We all do. Yet somehow, we're only allowed to look after our bodies and not our minds. And that seems silly to me."

When asked about how we can get over the stigma surrounding men's mental health, Rob says, "To be blunt, I think confronting yourself about yourself, honestly, and openly, is

terrifying. The message that young men get is that our value is about how we interact with the outside world, how we earn money, and start a family, and not how we interact with ourselves. Having feelings is ok, and normal, and they're allowed to be shared. It's not 'weakness' to be open about how you feel. It's strength. Our strength, as humans, comes from relationships with those around us. That's what makes us strong."



Get Connected
f @PandaMentalHealthApp
i @PandaMentalHealthApp
@joinpanda.com

EVERYTHING YOU NEED TO KNOW ABOUT

Tequila!

WORDS: KEEGAN SMITH

Tequila. The mere mention of the word conjures blurry images of poor choices, great times and quite possibly the worst hangover you have ever had! The truth is, most people, while being intimately familiar with the spirit, have probably never had real tequila – and if they have, they might not be drinking it correctly.

Let's explore the facts and fiction regarding this wonderfully misunderstood spirit.



WHAT'S UP WITH THE WORM?

Tequila has never and will never come with the worm in the bottle - this is the practice of the Mezcal makers in Mexico. Mezcal, while also made from agave, is not produced from the weber blue agave and is baked rather than steamed, resulting in a clear, smoky spirit.

True tequila must be made in Mexico, specifically in the state of Jalisco, from 100% blue agave grown in the region. In fact, most of the "tequila" that we see on our shelves is a Mixto meaning that it is only 51% blue agave nectar with the balance of the spirit made from a grain.

WHAT TYPES OF TEQUILA ARE THERE?

Tequilas are categorised by the amount of time that they are aged for. There are four main variants:

Blanco/Plata (silver tequila): This is generally bottled directly from the second distillation but federal law in Mexico states that it can be aged for up to 60 days in Oak. Blanco tequila is rated as the most complex of all spirits, even more so than gin.

Reposado (Rested) tequila is aged between 60 days and 1 year in oak barrels.

Anejo (Aged) is rested between 1 and 3 years in oak barrels.

Extra Anejo (Extra Aged) is aged from 3 years up

It's important to note that a spirit, unlike wine, does not age after it's bottled. The ageing process ends once it's removed from the barrel. So, a 12-year-old Scotch will remain

DECK THE HALLS

Looking for a cocktail this festive season? Mix up this libation in your cocktail shaker for sundowners!

- 50ml Tequila OCHO Plata (Silver)
- 25ml Rosemary Sugar Syrup*
- 25ml Fresh Lime Juice
- 100ml Cloudy Apple Juice
- 4 dashes Cinnamon Bitters

Add all the ingredients into a shaker tin, shake vigorously and double strain into a tall glass. Garnish with a rosemary sprig and apple slice.

- Rosemary Syrup*
- 500g Brown Sugar
- Rosemary, handful

Place the sugar and 250ml water into a pot and lightly simmer while stirring continuously. Remove from heat, add rosemary and allow to infuse while the syrup is cooling. Pour the syrup into a bottle and store for up to 10 days.

a 12-year-old, even after 20 years in your collection.

Most spirits are produced from grains, which grow in a single season, while tequila's weber blue agave's take a whopping 8 years to reach maturity which further drives the price up.

WORDS: RICHARD GRIFFIN

NEIGHBOURHOOD

gem

In the suburb of Westdene, Richard Griffin has created a delicious home away from home in his restaurant Emzini while working together with the community to clean up the Westdene dam and park. "Creating a sanctuary to be surrounded and supported by the healing hands of nature might just be the chicken soup our souls all need," says Richard, who shares with us his experience.



After relocating from Soweto and spending some time in this neighbourhood, we simply fell in love with this vacant property that was crying out to be restored and the beautiful park, the sunsets, the dam and the abundance of creative diversity.

Being a Capetonian and never experiencing the abundance of integration that has happened in Johannesburg, a whole new South Africa unfolded for me when I moved to the city and Westdene. And with Auckland Park and the University of Johannesburg as an anchor for this creative hub, it's filled with journalists, stage and production staff, set builders photographers and, when joined by the vibrant student contingent, it's a joy to walk down any street!

PLACES TO CONNECT

We live in such crazy times and we strongly believe that community spaces like the park and Westdene Dam are vital for all of us right now. And, on Mother's Day, after taking a walk with a friend after lunch, we made a pact to start cleaning the park the following day. With the community's constant support and willingness to get involved in the suburb's restoration, we knew we had made the right decision.

It was during our winter Christmas fundraiser to buy our first cleaning boat for the dam when Dr Elvis Munatswa from Rotary Johannesburg Northcliff Central walked in and asked how they can help. It still brings tears to my eyes. With additional funding to move forward we can now really see the changes from the daily cleaning, extra security staff, a dedicated boat master to curate the dam, as well as the development of a long-term vision and plan for this beautiful public space.

LIKE COMING HOME

On the food front, 'just make it by hand' was our resolve from day one: beautiful ingredients cooked well, and dishes that tell stories with their simple but complex journey of origin.

From pounded harissa butter and hand-crafted bread to gentle butternut and sweet potato gnocchi, the variety is vast. The cool part is it's really just like home. Coming out



into the restaurant after a full evening of cooking Portuguese prawns and our new Fillet with Cranberries and a bone marrow reduction and seeing a full house with not a cell phone in sight was probably one of our most rewarding moments for all of us.

That the community were loving us not only for the beautiful interiors and food but also for a space where they could just gather and all be as one, is everything to us.

And the cherry on top was being voted Best Beat the Budget Restaurant, Best Neighbourhood Restaurant and overall Best New Restaurant in Jozi for 2022 - our hearts could not be prouder of our community and of the work that this little motley crew has achieved.

I love Joburg I love Westdene. I love my hood.

LET YOUR CHILD GROW THROUGH PLAY

@Sandton Kids



Parents that live and work in Sandton will be thrilled to discover @Sandton Kids creche, which has launched a holiday care program for the upcoming summer holidays in addition to its regular term offering.

In the heart of Sandton you will find @Sandton-Kids, a safe and nurturing environment for kids between the ages of 4 months and 5 years. The creche is located within the Acsiopolis Precinct on Benmore Road which is also home to @Sandton-Apartments, @Sandton-Hotel and @Deli.

"We want to make learning fun," said Clarissa Louw, the head of @Sandton Kids. "Kids that attend our creche will have access to educational toys that allow them to learn through play, as well as an outside play area. Their activities will cater for their specific age group."

THE NUTS AND BOLTS

@Sandton-Kids provides a convenient childcare support option not only for residents of @Sandton-Apartments but also for parents who work in the Sandton area - being in close proximity to your child's school means no pressurised drive through traffic to get from the office to fetch your child after work too. The creche is open from 06h30 to 18h00 during the week, with half day and full day options available.

@Sandton-Kids learners are spoiled with delicious, nutritious meals, all cooked on-site by the in-house chef. Included in the daily rate are breakfast, lunch, two snacks and healthy juice and water throughout the day. The @Sandton-Kids app

means parents can communicate any dietary requirements or food preferences. Teachers will also keep parents up to date with how their child's day is going through the app.

The four classrooms are designed with distinct age groups in mind and each has a corresponding play area equipped in an age-appropriate way. Meals are included in the monthly fees, allowing busy parents the peace of mind that their children are nurtured and nourished in a safe and secure environment.

ACTIVE LEARNING

The programme focuses on all six Early Learning and Development Areas (ELDAs) and is designed to keep kids engaged. @Sandton-Kids offers an early learning development curriculum called 'Play Learn Win', which is based on the NC Framework and ELDAS (Early Learning Developmental Areas), where children are encouraged to learn while playing. A lot of physical and concrete activities will take place, but each child will grow and learn at their own pace. Parents and guardians will receive a report at the end of each term to see how their little ones are doing.

HOLIDAY CARE PROGRAMME

Over the upcoming festive season, from 12 December to 6 January, @Sandton-Kids will be open from 6am - 6pm, with a fun-filled holiday programme that will keep children from 4 months to 11 years safely entertained!

Each day is themed, but activities will be tailored to the different ages of the group. Theme days include treasure hunts, rock painting, arts and crafts, baking and an indoor laser maze. There is a separate activity room

for the older kids where they can watch age-appropriate movies, show their gaming skills on PlayStation or Nintendo Switch, read a book on e-readers, or enjoy other fun activities in their own supervised space.

The Holiday Care Programme will cost R250 per day, which includes breakfast, two snacks and lunch, and weekly rates of R650 for half day and R1 150 for full day if paid in advance. For the full timetable, visit the @Sandton-Kids website.

SCAN TO VIEW OUR HOLIDAY CARE PROGRAM AND TO BOOK.



CHILD MINDER SERVICES

Parents can make use of the Child Minder Services at the @Sandton-Kids creche while exploring everything that the Acsiopolis Precinct has to offer. Should you require the services of a child minder over the weekend, make sure to book by no later than Thursday so that staff arrangements can be made, and meals ordered.



Get Connected
+27 10 786 0812
@sandton-kids.co.za



BUILDING momentum

Living a meaningful life means making a unique difference to our world – and that's why, through the Lesedi Awards, Momentum Metropolitan is showcasing its employees that are contributing to their community. We chatted with three of the volunteers that were honoured at the awards and received financial donation to the charity of their choice.

FAEEZA MARSHMAN

She's been critically involved in the Bosmost and Riverlea community, feeding the poor, caring for elders and abused women, and recently registered the Marshman Foundation non-profit organisation. Through this, Faeza hopes to open a safe house, soup kitchen and rehabilitation centre for abused individuals.

"I found myself residing across from a home for the aged where I saw how these members of our community were left without support or care from family members and loved ones," says Faeza. "I began caring for the residents, providing meals at my own expense, and it sparked my passion for tackling other societal problems head-on with my community."

"There is so much joy in giving and helping people," she says. "One of the highlights that stands out is putting a call for help on Facebook for the residents of a block of flats that lost

THULELENI MPANZA

A volunteer at the Phakamani Young Minds Academy Mentorship Programme since 2020, Thuleleni mentors high school learners from disadvantage communities and provides guidance where needed. "I grew up lacking so many of the resources that were easily accessible to others," says Thuleleni. "So, when I see someone in need or with low



self-esteem, I can relate. I want to help where I can, let them see themselves as the special person that God created and bridge the resources gap."

While there are challenges, such as the learners not having enough time or a quiet environment to study in at home, there are also plenty of moments that bring Thuleleni joy in the mentorship process. "When I see my little contribution making a huge difference in someone else's life, that's a real highlight for me," she says. "For example, the study lamps I bought for my mentees so they can study when there's loadshedding, or the data I buy for them so they can research and connect with their classmates to revise. Seeing the confidence they gain in themselves, the positive outlook on life that they gain from the mentoring session... these changes in behaviour all lead to good academic results, and it's incredibly rewarding."

LINETTE VAN TIDDENS

Linette has been instrumental in helping Jesus in Action, a Christian-based outreach programme, work with the local community to make their vegetable garden project sustainable. With her assistance, the programme has successfully upskilled individuals from the local community



and enabled them to plant, harvest, maintain and sell the fresh produce grown there, ultimately improving the food security of homeless and needy families within the Cape Peninsula.

"I'm driven to do this by the impact of helping someone, of seeing the absolute joy on their face by assisting in what is often a small, simple way," says Linette. "Being part of this amazing team and showing that there is always hope is something that brings me joy," she says. "Then seeing those people go forward in life and succeeding is incredible. For example, one of the men that was previously homeless and on drugs was facilitated by our programme, completed rehab, reintegrated with his family and found a job – his pride to be a contributing member of society is humbling."

everything in a fire. Help poured in from all over – the response was amazing – and after working together with housing and social services, a year later the residents were able to move back into their fully renovated flats."



TAP INTO YOUR creativity

CITY VARSITY

A creative education service provider committed to delivering quality education. A fully accredited Higher Education Institution offering a Diploma in Multimedia Design and Production. @cityvarsity.co.za

If you've always had a flair for art and a knack for design, why not study graphic design or animation at these top Joburg schools?

INSCAPE DESIGN COLLEGE

One of the first multidisciplinary design institutions in South Africa, offering a wide range of study options including a Graphic Design Diploma or Degree for the duration of 3 Years. @inscape.co.za

VEGA SCHOOL OF BRAND LEADERSHIP

IIE-Vega, an educational brand of The Independent Institute of Education (The IIE) was formed in 1999. The institution offers a BA in Graphic Design for the duration of 3 Years. @vegashool.com

ROSEBANK COLLEGE

An accredited institution and a brand of the Independent Institute of Education (The IIE), Rosebank College is an affordable, high-quality tertiary education for students across South Africa offering a Diploma in Computer-Based Graphic Development for the duration of 3 years. @rosebankcollege.co.za

SCHOOL OF IT

A leading tech education company, created and started by an IT enthusiast in 2015. Offering graphic design courses as well as courses in web design, social media, data science, and mobile development. @schoolofit.co.za

OPEN WINDOW SCHOOL OF VISUAL COMMUNICATION

A progressive platform for students to explore the disciplines of Communication Design, Photography, and Illustration with a mission to deliver creative and critical multi-skilled thinkers. The institute offers Communication Design for the duration of 3 years. @openwindow.co.za

GREENSIDE DESIGN CENTER

With a variety of design-related courses, including graphic design and animation, the Greenside Design Center is an independent higher education institution that offers BA Honours Degrees, BA Degrees and Higher Certificates in Different design disciplines. @designcenter.co.za

AAA SCHOOL OF ADVERTISING

Established 30 years ago by the Association of Advertising Agencies (AAA) to train young talent into the advertising industry, the AAA adopts a holistic approach to teaching advertising, design and marketing. The school offers a BA in Creative Brand Communication for the duration of 3 years. @aaaschool.ac.za



Work with the Purely Local team! If you've just graduated from your studies in graphic design or animation and would like some real-world experience in a paid internship, Purely Local is looking for interns to join our dynamic company. For more information, email chantelle@augmentcreative.com



Up until recently, I had never experienced fine-dining before. Perhaps it was because I felt intimidated by the idea of eating pretty, dainty and totally obscure-looking dishes made up of ingredients that I can barely pronounce. This theory of mine changed very quickly after spending an evening having my tastebuds transported and blown away at The LivingRoom at Summerhill Guest Estate in Pinetown.

AT THE LIVINGROOM AT SUMMERHILL GUEST ESTATE

A NOSTALGIC voyage

WORDS: Carla-Louise Gately



I didn't know that a gem like this existed in KZN, so you can imagine my excitement when I was invited to experience it for myself. I invited my friend Jess to join me to relish all that Summerhill Guest Estate has to offer.

As we drove through the gates of the Estate, admiring the beautiful rolling green lawns, we instantly felt a wave of peace and calm wash over us. This felt like home. We were welcomed by the friendly staff who helped us with our bags (I'm a bit of an over-packer at the best of times) and showed us to our room. I noticed that the rooms were named after South African Jazz musicians, which I later found out have all played and stayed at Summerhill Guest Estate - a beautiful ode to our rich heritage and culture, I thought.

Coffee was the first thing on my mind for a quick pick-me-up which was promptly delivered to my room before I headed downstairs to the courtyard to have a chat with the husband-and-wife team, Johannes and Johanna Richter - founders of the multiple award-winning The LivingRoom, the on-site restaurant at Summerhill Guest Estate.

"This was my childhood home", executive chef Johannes said as he looked around his familiar surroundings. That explained why I felt the "welcome home" sense when I walked through the doors. Summerhill Guest Estate was started in 1997 by Christine Richter

after she moved her young family from Germany to Cowie's Hill. She blended her background in corporate and travel and opened BnB with just five rooms. Over the last three decades, the Estate has expanded to much more than just a BnB - with 14 rooms and are in the process of adding additional suites on the property. Summerhill is the ideal escape from the bustle of the city - it's quiet, tranquil, homely and surrounded by lush park-like gardens - call it your home away from home.

In between sips of his cappuccino, Johannes went on to tell me that in 2010 he felt a burning desire to pursue his real purpose and took up an apprenticeship in the Black Forest region in Germany, where he was classically trained in French cuisine and exposed to Japanese cooking techniques, to Michelin Star standards, which is where his culinary career began. After he completed his training, Johannes and Johanna were both placed at a top Berlin restaurant, they met, and their love story was set in motion - call it divine intervention, if you will. In 2017, the couple returned to South Africa, got married and set about joining Christine in the family business and opening The LivingRoom.

"We've spent a lot of time abroad dining at prestigious restaurants, and we wanted to bring an unpretentious fine dining experience that is an authentic impression of Durban and what we as a city have to offer", Johannes explained. Despite the doubts and raised eyebrows that they received from a few hesitant folks, they went against many odds and are now in their 5th year of hosting guests at their restaurant. It's clear that they have been firmly placed on the food map of South Africa after being awarded the Eat Out Woolworths Restaurant of the Year in November 2022.

"It's a massive motivation for the team. Everyone sacrifices a large portion of their lives for us and for the cause of what we do. It's truly a recognition of their hard work", Johannes proudly explained. "Our team should be so proud of what they have achieved and what they are achieving".





The LivingRoom's name stemmed from the idea of a living space – a place to gather, find comfort, share ideas, to feel like they are dining in their living room. "We want everyone to feel welcome, to relax, be open-minded and to let go and just enjoy", Johanna explained. "Food is honest. It should never be construed into an elitist category", Johannes continued. Their philosophy when it comes to food is using readily available, organic and ethically sourced local ingredients and produce that has minimal impact on the environment. Their dedication to sustainability means that everything on their menu needs to make sense from an environmental point of view. "It's about cooking sensibly and taking a sensible approach to outsourcing ingredients from local suppliers. We appreciate showcasing ingredients that have humble origins, that are understated", Johannes explained. "We have taken a step back and chosen to prepare ingredients in a traditional manner. Our base is French incorporated with Japanese techniques while incorporating African and Indian flavours into modern dishes", Johannes continued.

They make their sauces in-house – from shoyu, miso and garum (the Latin word for fish sauce – something new that I learnt) – which truly gives their food a whole new dimension and depth. "Our modern take on our dishes is leaving the nonsense behind, combining the traditional elements and rethinking the classical ingredients and dishes that Durban has and putting them into constellations that maybe no one would

have thought would work", Johannes explains.

Their tasting menu changes based on the available produce, with a general full rotation every two months. "There's no real system behind the rotation - if we get something in that is special, like now it's porcini season, so we adapt our menus to give seasonal ingredients a platform to shine", Johannes explains. The LivingRoom team have built up a loyal base of returning customers who love to return each menu rotation. "One of our guests phoned us one day to profusely apologize for missing a menu rotation and to tell us that he still loves us", Johanna chuckles. "We are incredibly grateful for support from our guests who keep returning to enjoy our food", Johannes continued. Johanna explained that one of her favourite things to see is the excitement on the guests' faces when they taste something in their dishes that sparks nostalgia from their childhood.

After a quick tour of the grounds, the vegetable garden and the additional suites that were currently under construction, I returned to my beautiful suite to relax and freshen up for dinner. I was so excited about my first fine dining experience.

We enjoyed a quick drink on the leather couches before we were seated beside the fireplace in the

dining room and served a greetings board which was just the beginning of our LivingRoom dining experience. We enjoyed their 7-course tasting menu paired with some of the most exquisite boutique champagnes and wines, hand selected by Johanna, a well-versed sommelier. Johanna has a true love for wine and takes pride in having over 200 different wines on her wine list.

I don't want to give too much away, but just to give you an idea of how extraordinary the dishes were, the first course was ordinary carrots with dahl miso and mint, which was probably one of my favourite dishes of the night. A beautiful bowl with miso-glazed and marinated carrots, with a roast carrot puree, a miso vinaigrette, miso caramelized macadamia nuts in the centre, topped with fresh mint, mint gel, miso mayonnaise and delicately sliced pickled carrot, finished off with a carrot and butter sauce with effortless mint oil drops which was gently poured and dolloped on the dish in front of us. Jess enjoyed the 3 weeks dry aged Midland's Wagyu with 2-year-old salted crushed sardines, tomato shoyu, caramelised onion crunch and olive oil, while I divulged in the vegetarian alternatives which were just spectacular. All I could think of was how each ingredient had its moment to shine in every single dish that was presented to us; from the humble carrot to the seasonal porcini mushrooms, down to the curried full-of-flavour beans. When we arrived at our destination:



dessert, I took a spoonful of the warm porridge with popcorn crunch and my eyes welled with tears as I was instantly transported back to my youth, growing up in the Eastern Cape thinking of my fondest memories of my childhood nanny Vivian who would lovingly make Maltabella for my sister and me. I sat silently reminiscing as I savoured each spoon. That's the nostalgia Johannes was talking about I thought.

We drank, we ate, we laughed and languished in the glory of each dish discussing how every course was so unique and exquisitely prepared with such care, precision and thought. After dinner service was over, we insisted on bringing the entire team out for the guests to applaud their beautiful work. It truly is a family of passionate individuals who all share the same love: good food. The LivingRoom's tasting menu is a sincere showcase of the rich culture, flavours and diversity that Durban embodies. My suggestion to you reading this peace is to experience The LivingRoom for yourself. My tip – is don't look at the menu, just allow yourself to be surprised by the sensational voyage that the team proudly takes you on because you're in for the ride of your life!

WORDS: Sarah Marjoribanks



WHERE HISTORY WAS made

Located in the historical heart of Joburg, in what was once the busy business district of this gold rush city, the Rand Club is a timeless icon that first opened its doors a year after Joburg's establishment.



speak to many members, young and old, with some stories to be believed and others that are most likely folklore," says Phil. "One of my favourite anecdotes, though, has to do with a 1900s painting in the basement."

The 3m-high portrait of a gentleman and his dog hangs proud. The story goes that the man, a resident of the Club, had two wooden benches built at the front of the building. According to club rules, dogs were not allowed inside and for many years he would be seen outside with a 'stray' dog, sitting on the benches in the early hours of the morning. Once members were inside, though, he would sneak his furry friend into the Club and take it up to his bedroom. "The painting is a tribute to the member who broke the rules for many years and his benches still remain to this day, used by passers-by to retreat from the Joburg heat and torrential rains."

HIDDEN CORNERS

Beneath the floorboards lies another secret – a hidden cellar. "The space is accessible by Johannesburg's oldest working elevator, which was installed in the early 1900s and still works to this day!" says Phil. The space was previously used by members to store their expensive imported bottles in safety for many years, but the Rand Club is currently restoring for everyone to enjoy. "Slated for completion in mid-2023, we'll be able to use the space to store our amazing local wines and have wine pairing meals in the private wine cellar dining room."



Get Connected

@randclub
@RandClubJohannesburg
randclub.co.za

You'll find the Rand Club on the corner of Loveday and Fox streets, at a spot chosen by Cecil John Rhodes in 1887. The clubhouse of today was first occupied in 1904, but despite its Edwardian appearance it's very much a club for the 21st Century, with modern ideals that allow everyone to appreciate the historical heritage of their surrounds.

A PLACE FOR EVERYONE

"Joburg is the international home to migrants, and the Rand Club embraces that ethos," says Phil Thurston, the Rand Club's General Manager. "I'm passionate about a fair

and open environment that allows everyone, no matter their background, to enjoy this incredible historic hidden gem."

Step inside and you'll be rubbing shoulders with everyone from doctors, actors and architects, to designers, lawyers and politicians. For members, it's a home away from home where they can work and network, meet new friends and create lasting memories. "All of our Members make use of the incredible range of facilities at the Club including our accommodation, three bars, restaurant, barber, tailor, snooker hall, private dining rooms, business

centre, art gallery, book shop, optician and library, to name a few!" says Phil.

CELEBRATIONS AND LIBATIONS

"There's something quite special about sitting in a 100-year-old bar, drinking a cocktail and celebrating a special occasion," says Phil, on his favourite spots in the Club. "As a music lover, I love the vintage Yamaha grand pian on the first floor, overlooking the grand pillars and expansive dome," he says.

He's also partial to the Twenty One Bar, which was restored by 21 members and founded in 2021. "The bar had been left abandoned after a fire in 2005 and I decided it would be a great new space for people to enjoy. An added bonus is that it has an amazing balcony overlooking the Johannesburg Town Hall."

STEPPING BACK IN TIME

Naturally, in a building with a history that stretches as far back as the Rand Club, there are plenty of stories to tell. "As the General Manager, you get to



Get Connected

The LivingRoom is situated at Summerhill Guest Estate at 9 Belvedere Rd, Cowies Hill, Pinetown.
www.summerhillkzn.com
@thelivingroomatsummerhill



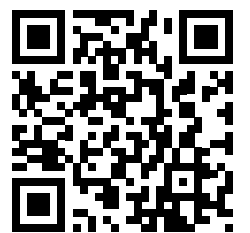
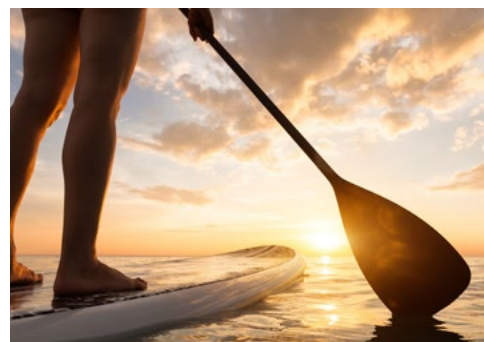
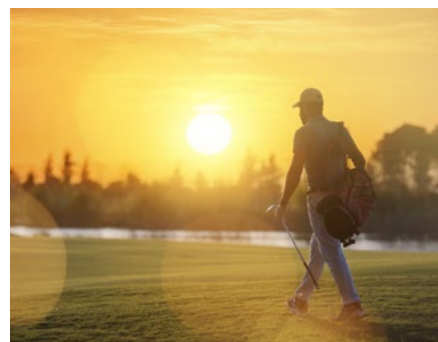
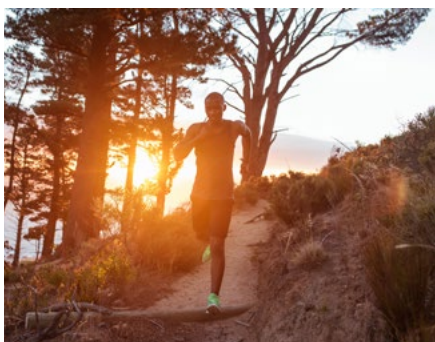
LIVE YOUR DREAM LIFE AT ZIMBALI LAKES



With a climate that feels like summer all-year-round, pristine coastlines and all-encompassing natural beauty - you know that the migration to the North Coast has been calling your name. Zimbali Lakes offers state-of-the-art lifestyle amenities, natural elements and modern estate luxury design all in one place. Imagine rolling greens, wild beauty and the Indian Ocean being the backdrop of your new home.

Only 63 opportunities left to build your dream home at Zimbali Lakes.

Exclusive homes plot and plan from R9,495,000
 Single Residential – Phase 1 from R1,750,000
 Single Residential – Phase 2 from R2,495,000
 Single Residential- Phase 3 Golf, Lake and Sea Views from R 4,995,000.



Scan QR code for sales enquiries.

You know that the migration to the North Coast has been calling your name. **Visit our sales office during your festive break and discover the endless opportunities of luxury living at Zimbali Lakes.**

Contact 087 095 2742
www.zimbalilakes.co.za