

La Motte

Winelands Tea

We welcome you to share in our culture of hospitality, enjoying and exploring some of the finest teas of the world, served at our traditional La Motte Winelands Tea.

The experience goes beyond the enjoyment of tea alone. Avid coffee drinkers are welcome to enjoy a steaming cup of La Motte's house blend instead of tea.

Follow the custom of the old Cape, where the man of the house often served some sweet wine (called a *soet sopie*). Guests will also have the option to order a glass of sweet wine or La Motte Méthode Cap Classique.

Your tea will be served in a tea-set especially made by celebrated fine artist and ceramicist Ella-Lou O'Meara, also responsible for the ceramic chandeliers in Pierneef à La Motte Restaurant.

The variety of confectionery is inspired by Cape Winelands traditions. We created a special menu comprising three savoury items and four delicate sweet treats.

Winelands Tea Menu R165

The Winelands Tea experience offers you the enjoyment of a plate of delicacies from our kitchen, with a beverage of your choice.

From our Kitchen

Smoked salmon sandwich
with cream cheese and chives

Sausage roll

Savoury tart

Soes of the day
(traditional choux pastry puff with sweet filling)

Macaroons

Soetkoekie

Tea-cake

(please ask about our choice of the day)

FAMILLE-ROSE PORCELAIN

During the eighteenth century, fine porcelain became very popular and the VOC commissioned porcelain featuring the VOC monogram. Shiploads of porcelain were regularly transported from China to Europe along the Cape sea-route and these porcelain pieces were eagerly intercepted by the Cape burghers. The rich and upperclass families ordered their own personal dinner-services embossed with their family arms and monograms. Chinese blue-and-white Imperial porcelain as well as the *famille-rose* design were extremely popular. Modern-day fine artist and ceramicist Ella-Lou O'Meara was commissioned by La Motte to produce a special tea service in the style of the original *famille-rose* design for use during the La Motte Winelands Tea experience.

SOET SOPIES

It was an Old-Cape custom to offer guests a *soet sopie* (a glass of sweet wine) during lunch, afternoon visits and after supper ... even with breakfast. A *soet sopie* was sugar-sweetened strong liquor or liqueur, often flavoured with cherries, ginger, cinnamon, rose-water, cloves, lemon peel or aniseed. Even fig leaves were used as a flavouring.

AMARULA

Amarula is a modern-day South African cream liqueur, made from the African Amarula tree.

VAN DER HUM LIQUEUR

A unique Cape liqueur with a tangerine flavour, Van Der Hum is a blend of five year old potstill brandy, tangerine peel, herbs and spices. It is sweetened with sugar syrup.

JANGROENTJIE

A Jangroentjie, named after its green colour, is a South African peppermint-flavoured liqueur.

LA MOTTE STRAW WINE

This wine was produced from dried Viognier grapes of origin Paarl, Franschhoek and Elgin. Viognier was chosen for making this wine by virtue of its distinctive aromatic properties. Complements especially sweet desserts and salty cheeses.

Beverages

Tea selection

Choose from our selection of fine teas sourced from local and international producers.

Coffee selection

Enjoy a freshly brewed cup of coffee. Our house blend is prepared by our neighbourhood coffee roaster, from specially selected and medium-roasted coffee beans.

Soet sopies

L'Ormarins Port	48
Graham Beck Muscadel	40
Monis Sherry	18
Peppermint Liqueur (Jangroentjie)	15
Van Der Hum Liqueur	15
Amarula	17

You are welcome to enjoy an extra cup of tea or coffee, or *soet sopie* at the indicated price, or savour a glass of La Motte Méthode Cap Classique, at R65 extra.

FACTS YOU MAY FIND REFRESHING

TEA AND COFFEE CUSTOM

Since Jan van Riebeeck's time, Capetonians have been known for their hospitality. In journals and letters, travellers constantly enthused about it. Guests were always welcome, with the coffee or *bossie* (honey or rooibos) tea steaming on the warmer. Coffee and local *bossie* tea were very popular beverages, with imported tea gaining popularity only later, as it was heavily taxed and, therefore, expensive.

It was customary to bite a sugar cube (*candy*) between the front teeth and sip the tea or coffee through the *candy* – no wonder rotten front teeth were *de rigour* and smiles for a portrait painting were extremely rare.

With tea, it was custom to serve confiture – preserved jam, consisting of whole fruit or big pieces of fruit eaten with little silver forks. Other favourite tea-time treats were raisins or apricots preserved in brandy, called Boeremeisies and Boerejongens.

Cape cooks took pride in the outstanding quality and variety of their tarts, biscuits, cakes and puddings, offered generously with tea and coffee. It is impressive how many baked products of excellent quality were prepared in the early days of the Cape when many cooks did not have ovens. Pots and pans with tight-fitting lids, and coals placed on top and underneath, were used to provide heat. Heating was not the only challenge when it came to baking, though – there were no commercial raising agents available either. Before commercial flavourings became available, cooks used lemon and naartjie peel, spices such as ginger, cloves, aniseed, allspice and cinnamon, as well as orange blossom- and rose-water to flavour their desserts.

TEA FOR ALL TASTES

WHITE TEA

White tea is a rare delicacy, made from the first few tender leaves and new buds of the tea tree, harvested in early springtime. The leaves are silvery-white, often covered with a white “down”. Totally unprocessed, white tea leaves are simply picked and sun-dried, and consequently retain the highest concentration of antioxidants. Their infusions are pale, subtle and brilliant. White tea is highly refreshing.

GREEN TEA

Green tea leaves are not oxidised, thereby retaining their natural verdant colour and delicate flavour. The natural process of oxidation is prevented by steaming or pan-frying the leaves immediately after plucking.

BLACK TEA

Black tea is completely oxidised and, when processed, undergoes the five primary steps of withering, rolling, fermentation, drying and sorting. Fine-harvest black teas are gathered early and carefully, consisting strictly of unopened buds and the first two leaves. The leaves are delicately rolled lengthwise to release their essential oils. The presence of the tip of the bud is a sign of quality, since only the youngest shoots are used for the finest teas.

RED TEA

Red tea, or rooibos, is produced from a bush known as the *Aspalathus linearis*, which occurs only in South Africa. Red tea leaves are generally oxidised – a process that enhances the flavour and produces the distinctive red colour after which this tea is named. Unoxidised “green” rooibos requires a more demanding production process, similar to that of green tea. The harvests can be classified by the needle percentage of leaf-to-stem content in the tea. Rooibos is theine-free, contains a high level of antioxidants and is very rich in vitamin C, mineral salts and protein.

MATURED TEA

Also known as Pu-Erh, matured teas can be obtained either loose or compressed. Unlike black tea, matured tea undergoes a secondary oxidation and fermentation process, making it a truly unique type of tea. Plucked leaves are spread out in the sun to wilt and are then pan-fried to prevent further oxidation. Rolled and shaped, they are dried in the sun again and then pressed into cakes or left uncompressed. They undergo several fermentation processes in specially conceived tea cellars and are sold at maturity. As with some fine wines, certain matured teas are renowned for improving with age.

La Motte

Wynlandtee

Ons nooi u graag om in ons kultuur van gasvryheid te deel en, met die aanbieding van hierdie tradisionele La Motte Wynlandtee, van die wêreld se beste tee te ontdek en geniet.

Hierdie Hierdie kuiertjie is nie tot tee alleen beperk nie. U is volkome vry om 'n soet sopie of La Motte-vonkelwyn in plaas van tee te geniet. Of, as u nie noodwendig 'n teepot is nie, probeer gerus La Motte se eie "huiskoffie".

U tee word voorgesit in 'n teestel uit die hand van die gevierde kunstenaar en pottbakker Ella-Lou O'Meara, ook verantwoordelik vir die keramiekkandelare in Pierneef à La Motte Restaurant.

Die verskeidenheid van fyngebak is deur Kaapse Wynland-tradisies geïnspireer. Ons het 'n spesiale spyskaart wat bestaan uit drie sout items en vier onweerstaanbare soetgoed.

Wynlandtee Spyskaart R165

Die Die Wynlandtee bestaan uit 'n bordjie fyngebak uit ons kombuis, met die keuse van 'n drankie.

Uit ons kombuis

Gerookte forel-stapelbroodjie met roomkaas en grasuie

Worsrolletjie

Souttert

Soes van die dag
(tradisionele choux-poffer met soet vulsel)

Makrolletjie

Soetkoekie

Teekoek

(vra gerus oor ons keuse van die dag)

FAMILLE-ROSE-PORSELEIN

Gedurende die agtiende eeu het fyn porselein baie gewild geword en die VOC het van porselein met die VOC-kenteken daarop gebruik gemaak. Skeepsvragte porselein is gereeld langs die Kaapse seeroete van China na Europa vervoer en hierdie porseleinstukke is gretig deur die Kaapse burgers onderskep. Die welgestelde en gesiene families het hul eie persoonlike eetserviese met hul familiewapens en monogramme daarop gebosseleer. Chinese blou-en-wit "Imperial" porselein sowel as porselein met die *famille-rose*-ontwerp was geweldig gewild. Die kunstenaar en pottbakker Ella-Lou O'Meara is deur La Motte versoek om 'n spesiale teeservies volgens die styl van die oorspronklike *famille-rose*-ontwerp te produseer vir gebruik tydens die La Motte Wynlandtee-ervaring.

SOET SOPIES

Dit was 'n Ou-Kaapse gebruik om 'n soet sopie aan gaste te bied tydens middagete, namiddagkuiertjies en na aandete ... selfs saam met ontbyt. 'n Soet sopie was 'n suikerversoete sterk drank of likeur wat dikwels met kersies, gemmer, kaneel, rooswater, naeltjies, suurlemoenskil of anys gegeur is. Selfs vyeblare is as geurmiddel gebruik.

AMARULA

Amarula is 'n hedendaagse Suid-Afrikaanse roomlikeur wat van die Afrika-maroclaboom gemaak word.

VAN DER HUM-LIKEUR

'n Unieke Kaapse likeur met 'n nartjiesmaak. Dit is 'n versnit van vyf jaar oue stookketel-brandewyn, nartjieskil, kruie en speserye en word met suikerstroop versoet.

JANGROENTJIE

'n Jangroentjie, so genoem na die groen kleur, is 'n Suid-Afrikaanse pepermentgegeurde likeur.

LA MOTTE STROOI WYN

Dié wyn is gemaak van gedroogde Viognier-druive van oorsprong Paarl, Franschhoek en Elgin. Viognier is vir die maak van dié wyn gekies op grond van sy kenmerkende aromatische eienskappe. Pas veral goed by soet nageregte en sout kaassoorte.

Drankies

Teeverskeidenheid

Kies u gunstelingtee uit ons keur van plaaslike en internasionale teesoorte.

Koffie verskeidenheid

Geniet Geniet 'n koppie vars vermengde koffie. Ons huiskoffie word deur ons buurt se koffiebrander van spesiaal gekeurde en geroosterde koffiebone berei en middelmatig gerooster.

Soet sopies

L'Ormarins Port	48
Graham Beck Muskadel	40
Monis Sjerrie	18
Pepermentlikeur (Jan Groentjie)	15
Van Der Hum-likeur	15
Amarula	17

U is welkom om 'n ekstra koppie tee of koffie, of soet sopie teen die aangeduide prys te geniet, of klink 'n glasie La Motte Méthode Cap Classique, teen R65.

FEITE WAT U VERFRISSEND MAG VIND

TEE- EN KOFFIEGEBRUIKE

Reeds Reeds sedert Jan van Riebeeck se tyd is Kapenaars bekend om hul gasvryheid. In joernale en briewe het reisigers dit gereeld besing. Gaste was altyd welkom, met koffie en tee (heuning- of rooibostee) wat altyd op die stoof staan en stoom het. Byna almal het baie van koffie en plaaslike bossietee gehou, terwyl ingevoerde tee eers later gewild geword het – dit was swaar belas en dus ook duur. Dit was die gebruik om 'n suikerblokkie tussen die voortande vas te byt en die tee of koffie deur die blokkie te suig. G'n wonder dat slegte voortande algemeen voorgekom het nie en 'n mooi tandewys-glimlag selde in portretskilderye te sien was

Konfituur is gebruiklik saam met tee voorgesit – gepreserveerde konfyt bestaande uit heel vrugte of groot vrugtestukke wat met silwerwurkies geëet is. Ander gunsteling saam met tee was rosyntjies of appelkose wat in brandewyn gepreserveer is en Boeremeisies en Boerejongens genoem is.

Kaapse kokke was gesteld op die uitmuntende gehalte en verskeidenheid van hul terte, beskuitjies, koeke en poedings, wat ruimskoots saam met tee en koffie voorgesit is. Dit is nogal indrukwekkend hoeveel gebakte produkte van uitmuntende gehalte in die vroeë dae aan die Kaap berei is toe baie kokke nog nie oonde gehad het nie. Potte en panne met digpassende deksels, met kole bo-op en onder, is vir hitteopbouing gebruik. Wanneer dit by bak gekom het, was verhitting egter nie die enigste uitdaging nie – daar was ook geen kommersiële middels om gebak te laat rys nie. Voordat kommersiële geurmiddels beskikbaar was, het kokke suurlemoen- en nartjieskil, speserye soos gemmer, naeltjies, anys, piment en kaneel, asook lemoenbloeisels- en rooswater gebruik om hul desserte te geur.

TEE VIR ELKE SMAAK

WIT TEE

Wit tee is 'n skaars delikatesse. Dit word gemaak van die eerste paar sagte blaartjies en nuwe uitloopsels van die teeboom wat in die vroeë lente gepluk word. Die blare is silwerwit, dikwels met wit donsigheid bedek. Witteblare is volkome onverwerk en word bloot gepluk en in die son gedroog, en behou sodoende die hoogste konsentrasie van antioksidante. Die aftreksel is bleek en subtiel en die tee hoogs verfrissend.

GROEN TEE

Groenteeblare word nie geoksideer nie en behou sodoende hul natuurlike heldergroen kleur en delikate geur. Die natuurlike oksidasieproses word voorkom deur die blare te stoom of te panbraai net nadat hulle gepluk is.

SWART TEE

Swart tee is volkome geoksideer en, wanneer dit verwerk word, ondergaan dit vyf primêre stappe: verwelking, rol, fermentasie, droging en sortering. Keuriger swart tee word vroeg en sorgsaam geoes en word streng van toe botsels en die eerste twee blaartjies gemaak. Die blare word delikaat in die lengte gerol om hul eteriese olies vry te stel. Die teenwoordigheid van die punt van die botsel is 'n teken van gehalte, aangesien net die jongste uitloopsels vir die keurigste tee gebruik word.

ROOI TEE

Rooi tee, of rooibos, word van 'n bossie bekend as die *Aspalathus linearis* gemaak. Die bossie kom net in Suid-Afrika voor. Rooiteeblare word gewoonlik geoksideer – 'n proses wat die geur bevorder en die rooi kleur veroorsaak waaraan die tee se naam ontleen is. Ongeoksideerde “groen” rooibos vereis 'n ingewikkelder produksieproses, soortgelyk aan dié van groen tee. Die oes kan geklassifiseer word volgens die verhouding van die blaar/stingel-inhoud van die tee. Rooibos is kafeienvry, bevat 'n hoë vlak van oksidante en is baie ryk aan vitamien C, minerale soute en proteïene.

RYPGEMAAKTE TEE

Rypgemaakte tee, ook bekend as Pu-Erh, is in òf los òf saamgeperste vorm te kry. Anders as swart tee ondergaan hierdie tee 'n sekondêre oksidasie- en fermentasieproses, wat dit 'n werklik unieke soort tee maak. Die geplukte blare word in die son uitgesprei om te verwelk en dan pangebreaai om verdere oksidasie te voorkom. Hulle word dan gerol en gevorm, weer in die son gedroog en dan in koeke saamgepers of net so los gehou. Die blare ondergaan verskeie fermentasieprosesse in spesiaal ingerigte teekelders en word na rypmaking verkoop. Soos in die geval van party goeie wyne verbeter sekere rypgemaakte soorte tee met die tyd.