

18 things to look forward to at the 18th SA Cheese Festival

The South African Cheese Festival will return for an 18th time at Sandringham outside Stellenbosch from 26 to 28 April 2019. If you need more than cheese to attend, here are 18 more reasons.

The Cheese Emporium

The heart of the SA Cheese Festival where you can taste and buy the largest variety of cheeses – old favourites and innovative new ones – under one roof.



The Italian Experience

A brand new addition specially created in collaboration with Food Lover's Market. Stroll through the piazza and experience Italian hospitality and gastronomy in abundance – from Mozzarella and olives to Provolone, Prosciutto di Parma, pasta, pesto and more.

Taste it first

Many exhibitors utilise the SA Cheese Festival as a platform to launch new products and test the market – discover it here before it appears on store shelves.

The Tasting Room

The festival likes to marry cheese with wine, beer and every new trend. Watch, listen and taste and experience interesting taste combinations presented by well-known foodies such as The Kate Tin (Katelyn Allegra) and The Food Fox (Ilse van der Merwe) as well as the Bok Radio breakfast duo Wimpie and Le-Lue.



Raak 'n bietjie rustig day

Friday, 26 April is perfect for a leisurely day out with your entire book/garden/crochet/coffee/bowls/lift club. There are *raak 'n bietjie rustig* packages for groups to discover the festival at your own pace.

Meet boutique cheese makers

Support entrepreneurs who, despite the drought, come from far and wide to introduce their unique handmade cheeses to artisan cheese lovers.

Cape Made: taste the alternatives

A fresh from the farm collection of alternative products such as olives, honey and rooibos to pick and choose from with bargains directly from producers, thanks to a partnership with the Western Cape Department of Agriculture.



The Cape Made Kitchen

Experience a taste of magic as chefs from the Private Hotel School pair cheese with bread and alternative products. As a bonus, there is a free recipe book to take home.

Making memories

It just gets better year after year. The SA Cheese Festival is a popular place to celebrate birthdays and anniversaries (or to meet your better half à la celebrity chef Bertus Basson).



Boutique is king

Support boutique producers while discovering and appreciating new taste experiences – from wine and beer to gin with honey, almond, buchu, strawberry or chai.

The Ladismith Cheese Carving Competition

A daily highlight in Blossom's Gazebo – enter for free at the festival. Prove your creativity, carve a cheese and win great prizes.

The music gazebo

Kick up your heels and enjoy your shopping to the rhythm of popular local artists while you relax with family and friends.



The Milk Factory

Visit the friendly cows and goats at the Milk Factory and show the little ones where the cheese comes from.

The gourmet lane

Popular food stalls serve delicious dishes – with even more cheese.

The kiddies' corner

Offering hours of fun and entertainment for the children in a safe environment while parents relax.

#SundayFamilyFunDay

Enjoy a true #SundayFundaywith your whole family whilst some of the country's best cheeses and other boutique products are just a few steps away.

The Connoisseur's Experience

There are only 100 tickets available per day for this exclusive festival experience with shaded seating, a cheeseboard, bottle of wine and many extras.



Be safe

The SA Cheese Festival promotes the responsible use of alcohol. Make use of shuttle services and taxis for peace of mind.

Tickets are available at [Computicket](https://www.computicket.co.za).

Discover more about the SA Cheese Festival's 18-year celebration at www.cheesefestival.co.za.

For more, visit: <https://www.bizcommunity.com>