

This is the farm



kleinood

*Home of*

Tamboerskloof wines  
& de Boerin olive oil

Kleinood is a small farm with just twelve hectares of arable land.





Of these, ten hectares are devoted to vines,  
with the remaining two under olive trees.

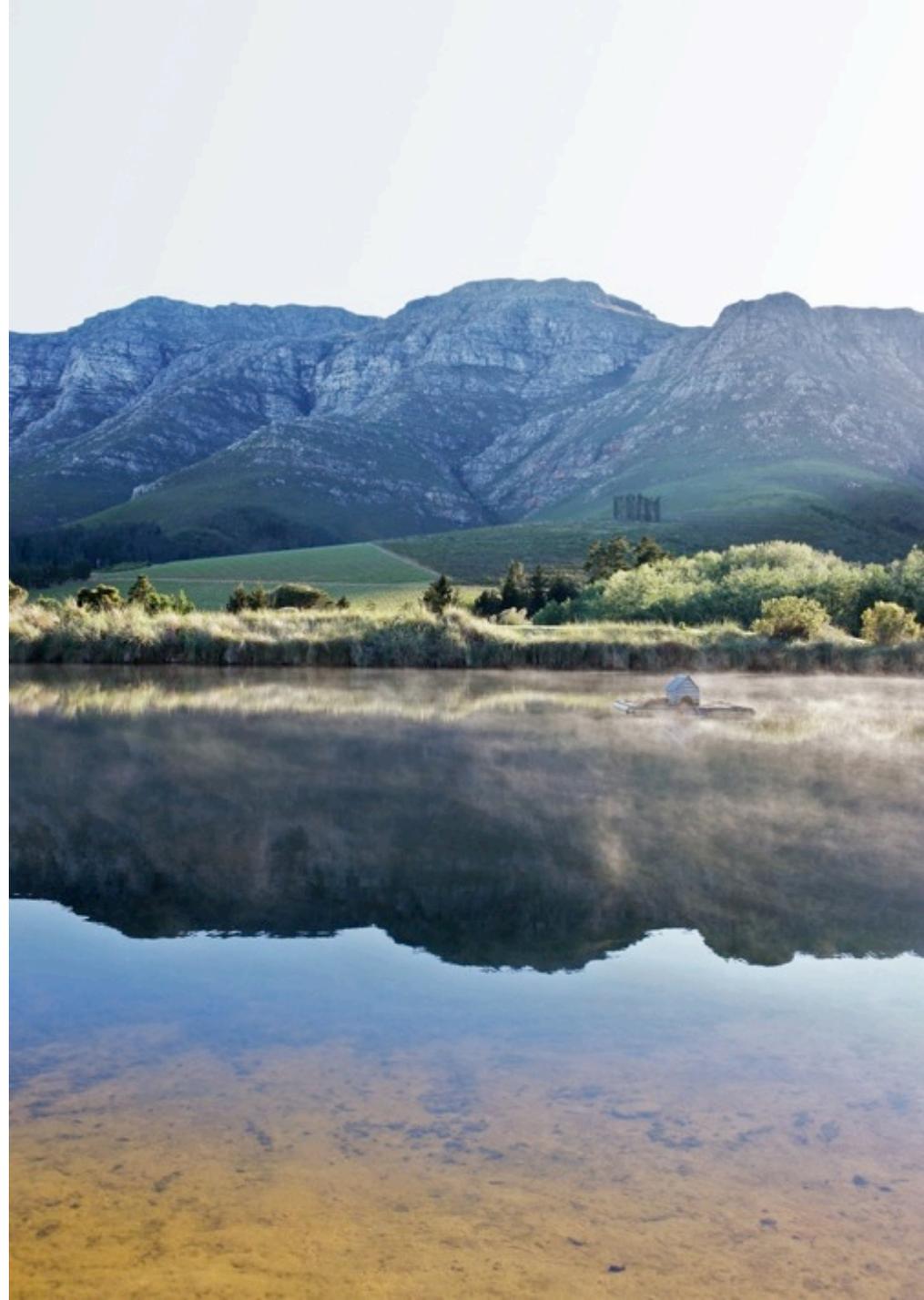


The rest of the farm is planted with roses, flowers, fynbos and vegetables, or simply left wild.



In the year 2000 this small farm  
that was to become Kleinood,  
was very different:

Its inherent natural beauty and charm  
was always there,  
but it was, sadly, a run down  
little fruit farm  
nestled in a beautiful valley  
against a backdrop of majestic mountains.



But it stole our hearts and we decided to give it our best.



Thus we named the farm Kleinood;  
the Afrikaans word from Dutch and German origin,  
meaning “something small and precious”.





We chose to call our wines Tamboerskloof  
after the suburb in Cape Town  
where we lived before  
moving to the farm.

It is here where  
the dream of Kleinood was born.





Wine will always be our focus at Kleinood,  
but we are not only about wine...

Kleinood is the embodiment of  
a dream and a philosophy  
which permeates everything we do,  
and how we do it.





We are part of a greater ecosystem,  
which we have a deep respect for.



Our dream is to not simply stake our claim  
on these beautiful lands to produce lauded wines.  
We are here to support, nurture and grow those we work with  
and this place we call home.



This vision inspires us to strive towards harmony  
– between South Africa’s dynamic people, cultures and communities,  
and also between now and what was here before. Nature.

Building communities means educating and stimulating people.  
It means building homes and schools, hosting fundraisers,  
community projects and sports days.



It also means an artist residency  
which supports local arts,  
and outreach art classes  
in local communities.

We embrace our responsibility towards our  
community wholeheartedly,  
with a long-term vision  
for sustained development.



Much the same applies to our relationship with the environment:  
we approach each facet of our doings with a caring hand and harmony in mind.

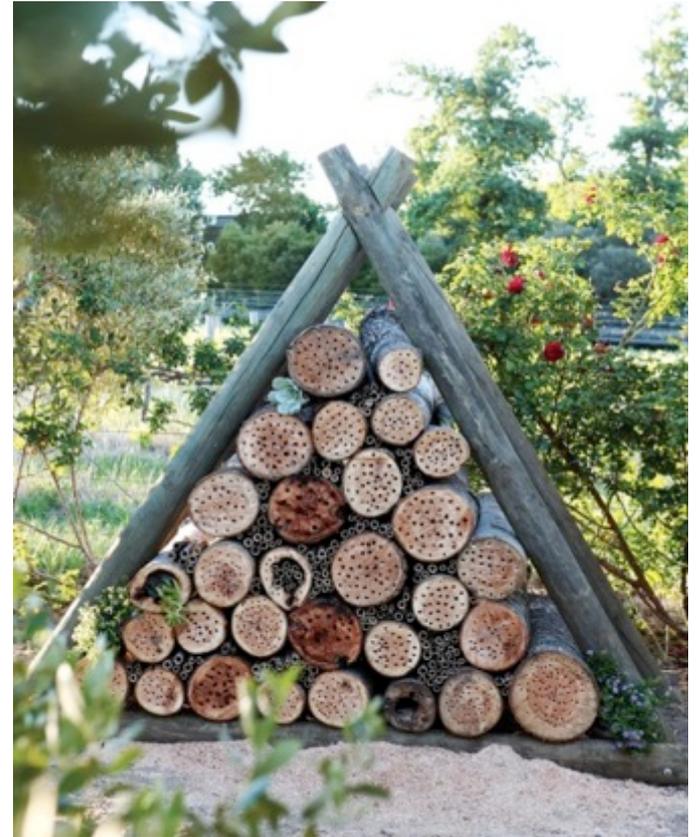




From the vineyards  
through to the gardens,  
natural forest and olive groves,  
insects and animals play an important and  
diverse role here.

Beehives,  
dotted around strategically,  
house vital colonies.





Our insect hotels create a safe haven for predators and pollinators alike. Aphid-eating Ladybugs are released when needed instead of using harmful insecticides.

Owls and other raptors are encouraged to roost and hunt on the farm with perches and nest-boxes, keeping rodent population under control without our interference.

Natural corridors are installed to facilitate the movement of Caracal, antelope, porcupines and other small mammals.





Our forest-rehabilitation project  
is well underway,  
replacing alien vegetation  
with endemic shrubs, bulbs and trees.





All organic waste on the farm is composted, which in turn, naturally feeds our ecosystem over time.

This same circle of rejuvenation is practiced with all our water, which is cleaned, filtered, tested and then released back into the environment through a botanical filtration system on our dam-wall.





The winery roof is fitted with solar panels which provide us with all the electricity we need to run completely independently and off the grid.



From the water guy to the tractor driver, the olive grove manager to the gardening team, the winery assistant to the beekeepers and even our labelers... every team member has grown into a specialist in their own right.

Here, everyone takes ownership of their bit, and does so with pride.

We have a 'maximum hands per bottle' philosophy.  
From vineyard to glass, our product is checked and re-checked by various specialists.





Our hands-on approach allows us to be closer to the earth,  
closer to our produce and closer to each other.

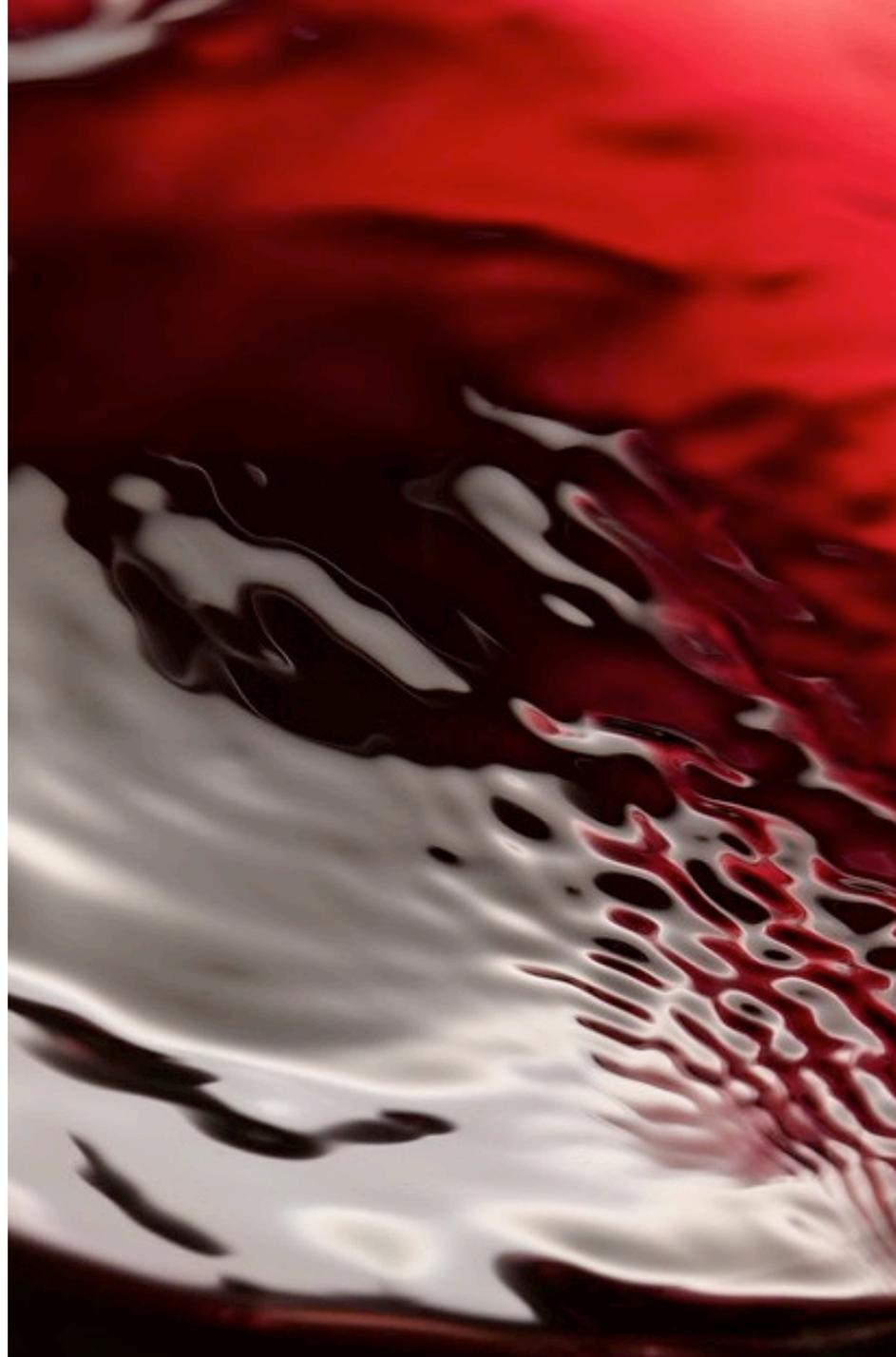


Being a small farm  
makes all of this a lot easier,  
allowing us the opportunity to pay  
attention to the finer details.





Because you see,  
the details are after all,  
what matter most...





Come and see for yourself.



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