VINEGAR HILLS

HANDCRAFTED PRODUCT OF SOUTH AFRICA



NO PRESERVATIVES

NO COLOURANTS

NO FLAVOURANTS

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VINEGAR HILLS

STELLENBOSCH

This exquisite vinegar is made according to the age-old method of barrel maturation using nothing but the finest naturally-grown fruit and herbs. It contains no preservatives, colourants or flavourants – staying true to tradition to give your dishes an authentic gourmet touch.

LEMON

BALSAMIC VINEGAR

Our Lemon Balsamic has a perfect balance of acidity and crisp lemon flavour and aroma. Made with organically grown lemons from Citrusdal, this is a versatile vinegar that will brighten up every dish!



TOMATO

BALSAMIC VINEGAR

Did you say Tomato Balsamic. I most certainly did. One of our best sellers, it is that good that you have to try it to believe it. Made purely from ripe tomatoes and left to mature for 3 years. Add it to a tomato, basil and mozarella salad and you will keep on coming back for more!



THYME

BALSAMIC VINEGAR

As with all our products, we select only the freshest and locally grown Thyme. Left to mature for 3 years in our select Cape white grape wine, the liquid is then carefully blended by our talented Vinegar Master. Only the finest herbs and wines are used to blend this exquisite Thyme Balsamic Vinegar.





BASIL

BALSAMIC VINEGAR

Basil plays a big role in the Mediterranean, and particularly Italian cuisine. For our Balsamic Vinegar, we carefully select a secret Cape Grape White wine. Our master vinegar maker then adds fresh basil stems to this liquid and is left to mature for at least 3 years. The result is a Balsamic vinegar that is that has the unique taste of Basil.



RASPBERRY

BALSAMIC VINEGAR

The juice is pressed from ripe Raspberries hand-picked from the farm and fermented into vinegar. The raspberry pulp is aged for at least 3 years and then hand filtered by our vinegar master. The result is a complex flavour that dazzles any salad and pairs beautifully with steamed vegetables and hard cheeses like Manchego, Pecorino Toscano, and Parmigiano Reggiano. Add a few drops to mineral water for a sophisticated change.



GRANADILLA

BALSAMIC VINEGAR

Granadilla is a fruit with a sweet and sour taste. Handpicked on our farm in Stellenbosch, our creative vinegar master takes the pulp of the Granadilla fruit and ferments it in a wooden barrel for 3 years. The result is a vinegar that is unmistakably granadilla.

APPLE

BALSAMIC VINEGAR

Mild in Flavour but sweet and sour in taste. Made from ripe green and red apples form the orchards of the Elgin Valley. It is best used for fresh fruit salads, fresh garden salads and Poultry and Fish.



ORANGE

BALSAMIC VINEGAR

We use unwaxed oranges organically grown in the mountains of Citrusdal. The oranges are mashed, fermented and aged for at least 3 years in our selected oak Barrels. The result is a sweet and sour vinegar with an unmistakable orange taste. Pair with fine chocolate, drizzle over fruit salad, in sparkling water, mixed drinks, or over yogurt and vanilla ice cream



TARRAGON

BALSAMIC VINEGAR

A great vinegar for those unique recipes that call for the complex flavours of tarragon. A little goes a long way - with this crisp and tart vinegar. The tarragon flavour is pleasantly distinct, and not overpowering.



RASPBERRY

BALSAMIC VINEGAR

The juice is pressed from ripe Raspberries hand-picked from the farm and fermented into vinegar. The raspberry pulp is aged for at least 3 years and then hand filtered by our vinegar master.



DILL
NATURAL BALSAMIC VINEGAR

Dill Balsamic Vinegar is a zesty and flavorful condiment that's crafted using only the freshest herbs and finest wine vinegar. Our unique fermentation process ensures that the dill's natural flavors are preserved, while the infusion process ensures that the vinegar is infused with a delicious herbaceous flavor.



CAPE FYNBOS
NATURAL BALSAMIC VINEGAR

A unique, aromatic infusion that captures the essence of the Cape Floral Kingdom. This balsamic offers a sophisticated balance of earthy herbal notes and delicate floral sweetness. Perfect for drizzling over roasted root vegetables, glazing game meats, or adding a distinctive South African twist to a fresh garden salad.



SMOKED
NATURAL BALSAMIC VINEGAR

Our cold smoked balsamic vinegar is a sweet and tangy vinegar that is aged in wooden barrels and cold-smoked with natural hardwoods, such as oak or hickory. The smoky notes of the vinegar add a depth of flavour that complements a range of cuisines. Its unique flavour profile makes it a must-try for any foodie or cooking enthusiast.



CORIANDER
NATURAL BALSAMIC VINEGAR

A fragrant and aromatic vinegar infused with coriander seed, offering warm citrus notes and subtle spice. Ideal for salad dressings, marinades, roasted vegetables and dishes inspired by Middle Eastern and Asian cuisine.



FENNEL
NATURAL BALSAMIC VINEGAR



LEMON VERBENA
NATURAL BALSAMIC VINEGAR

A bright and refreshing vinegar infused with lemon verbena leaves. With its vibrant citrus aroma and clean finish, it is perfect for salads, seafood, chicken dishes and light summer dressings. Handcrafted in small batches by African Oils using traditional vinegar-making methods.



CARAWAY
NATURAL BALSAMIC VINEGAR

A distinctive vinegar infused with caraway seeds, delivering earthy, slightly sweet and anise-like flavours. Particularly well suited to potato salads, cabbage dishes, pickles and traditional European cooking. Handcrafted in



ANISEED
NATURAL BALSAMIC VINEGAR

A delicately sweet and aromatic vinegar infused with aniseed. Its liquorice-like character pairs beautifully with fruit salads, roasted root vegetables, seafood and creative vinaigrettes. Handcrafted in small batches by African Oils using traditional vinegar-making methods.



EXTRA VIRGIN BALSAMIC VINEGAR

Rich, complex, and slightly sweet, our balsamic vinegar balances brightness and depth. The ideal companion to cheese, salads, or strawberries.





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