



## Wine tasting in the bush

In April, we focused on staff training with a wine tasting coupled with a training on the wines thanks to SIMONSIG.

The clients and waiters were particularly impressed by 2 wines: Adelberg (Cabernet Sauvignon Merlot) – Red. This is a luscious easy drinking wine, with layers of crushed berries and black cherry flavours unfolding with subtle vanilla oak spiciness.

Adelblanc (Sauvignon Blanc Semillon) – White. This is an eminently drinkable wine bursting with lavish summer fruit sensations, evoking a refreshingly dry, lingering aftertaste. Both South African wines are offered at Kilima Camp together with some Chilean wines.

Combined with the excellent cuisine of our chef Peterson, this event was successful and we are planning another wine tasting in November.



## Kitchen training and Camp maintenance

In May, a Chef of high international caliber was sharing with our Chef and sous-chefs new ideas and menus and the result is a fusion of international influences on the table. Our guests have always praised the meals served at Kilima Camp and it is our aim to always improve our standards.

As usual, May, was also a month of general maintenance with for example new fly-sheets on all the tents.



**Hope to see you soon at  
Kilima Camp!!**

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