



Sawubona*,

*For us, a welcome goes far beyond a letter;
It's in our handshakes, which become hugs.
It's in our warm smiles, and in the faces that greet you
on your journey. And the people who'll go out of their way
to make your day. You'll feel our welcome in our open vistas,
and under the stars of the African sky where we gather
round braas and become lifelong friends.*

*You'll be uplifted by the energy on our buzzing city
streets and in our shebeens, with their queues.*

*We'll invite you to join us at our table, and we'll raise
a glass together. We'll share our homes, and our 11 ways
of saying "hello".*

South Africa is different.

*Now, it's time to welcome you on your unique journey.
One that you will never forget, in a place where absolutely
nothing is ordinary. And the you who arrived,
will not be the same you who will leave.*

*'Hello' in Zulu, one of our 11 official languages



To you

Our visitor, and our friend,

*It's time to say 'hamba kahle' and bid you farewell.
We hope that you felt our warmth, come rain or shine,*

*That the tastes, flavours and sounds of our nation filled your senses
That the beat of our nation quickened your pulse,*

*And that the people you met will remain not just in your memory,
but also in your heart.*

*We know that the places you have been will one day
beckon you back.*

*That our people will be waiting for you with open arms,
And that when you close your eyes, as far away as you may be,
a little of South Africa will be with you, wherever you are.*

*'Go well' in Zulu, one of our 11 official languages



Welcome

In South Africa, nothing is ordinary. Our smiles are warmer, our hugs are bigger, and our welcomes are from the heart. Our landscapes are wider, our stars glow brighter, and our sun warms you, rain or shine. Our wildlife is closer. Our wines are more bounteous. Our flavours are rich and unique.

To welcome you to our way of doing things, we'd like to invite you to try a South African speciality - biltong. Your gift pack brings you the finest cuts of red meat, prepared in an age old process brought to South Africa by Dutch settlers in the 17th Century. First marinated in vinegar then rubbed with spices like rock salt, black pepper, brown sugar and coriander, the strips are dried for four days - and then brought to you to savour and enjoy.

Now, it's time for you to head out into our magnificent land, to explore, and to experience a country that will always be a part of you.

Say "Sawubona," smile, and make a new friend. Roast marshmallows on a braai and sip a Cape Red. Meet a shebeen queen and have a cold quart. Share your stories with us, and we'll share ours with you. Join us at our tables, laugh with us, and let us show you our country, and our ways, and become one of us.

Welcome.





Welcome

*We'd like to make you feel at home, the South African way
With warm smiles, and open arms, and friendship.*

*We'd like to invite you to enjoy all the unique experiences our
country has to offer, from our vast awe-inspiring landscapes to our
buzzing cities, from the hearty laughter of shebeens to the luxurious
glamour of cocktail lounges*

*We invite you to embrace all this wonderful place is waiting to give.
To start, we'd like to invite you to relax with a warm cup
of Rooibos tea, that you can brew now with your gift we've attached.
Rooibos or 'red bush' tea is grown only in the Western Cape,
and is loved for its health properties as it contains many antioxidants
- and no caffeine! Prepare it the same way you would prepare
black tea - then add milk and sugar to taste, or simply add a slice
of lemon and a dash of honey for a refreshing treat.*

It's just one of the very special things you'll discover on your visit.

*Now, it's time for your journey to begin - with the knowledge that
the "you" who has arrived, will not be the same "you" who leaves,
as South Africa leaves its indelible mark on your heart.*





Welcome

*In South Africa, we have a unique way of doing things,
We like to welcome our guests not with a handshake,
but with a hug.*

*We like to greet you in 11 official languages, but with one voice
We like you to not be just a visitor, but to become a friend
We like to make you feel at home, the South African way
With warm smiles, and open arms, and friendship
We'd like to invite you to enjoy all the unique experiences
our country has to offer.*

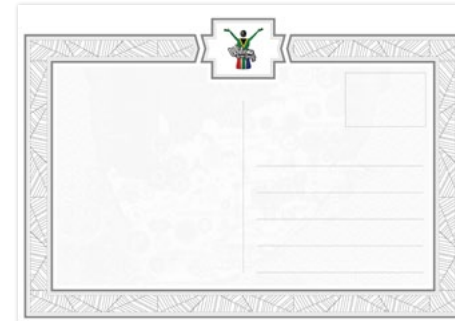
*From our vast awe-inspiring landscapes to our buzzing cities,
From the hearty laughter of shebeens to the luxurious glamour
of cocktail lounges.*

*We invite you to drink in all this wonderful place is waiting to give
To start, we'd like to invite you to enjoy a little of our natural
sweetness, with a gift of dried fruit – made from our natural
sun-ripened harvest, where our crops grow in lush valleys, and dried
slowly to bring you a strong, succulent, inimitable flavour.*

It's just one of the very special things you'll discover on your visit.

*Now, it's time for your journey to begin – with the knowledge that
the "you" who has arrived, will not be the same "you" who leaves,
as South Africa leaves its indelible mark on your heart.*









To you

Our visitor, and our friend,

The time has come for you to leave us, and it is never easy to say "goodbye." We hope that you leave with a head full of memories, and your soul enriched by our country, our people, and the experiences you have had here.

We hope that you have been uplifted by the unique and wonderful things we have to offer: from our breathtaking wide open landscapes, to the open arms of warm greetings, from the exclusive shop-lined streets to game parks, where the bark of the hyena is the only sound that breaks the silence.

In the spirit of our country's warmth, favours and inimitable moments, we'd like to say farewell with a small taster of Amarula, a favourite South African liqueur. Amarula has a heritage woven into African wildlife, as the marula fruit has long been a favourite of elephants, and is believed to make them drunk as they indulge in the sweet taste! Marula is also revered as the food of kings amongst many sub-Saharan peoples and many communities make a marula brew to present as an offering to the spirits of the ancestors or to honour their leaders.

And now it is your turn to raise a glass and bid us farewell. Until next time, Go Well - Hamba Kahle, friend.



