



Welcome to a Season of Splendour

Get ready to celebrate because the juiciest time of year is finally here — **Cherry Time™**
A Season of Splendour is back and better than ever!

The online store goes live **11 November** and our cherries will be available at selected retailers nationwide.

[order online](#)



Festive Cherries
Whether you're using them for **stunning decor**, gifting, mixing into refreshing daiquiris, or incorporating them into savoury dishes and sweet baked treats, **cherries are a festive must-have.**

Season Highlights

We have arranged so much to look forward to **this season**, from music concerts and trail runs to bespoke Cherry Time™ merchandise, keep a look out on our socials so that you **don't miss a thing!**

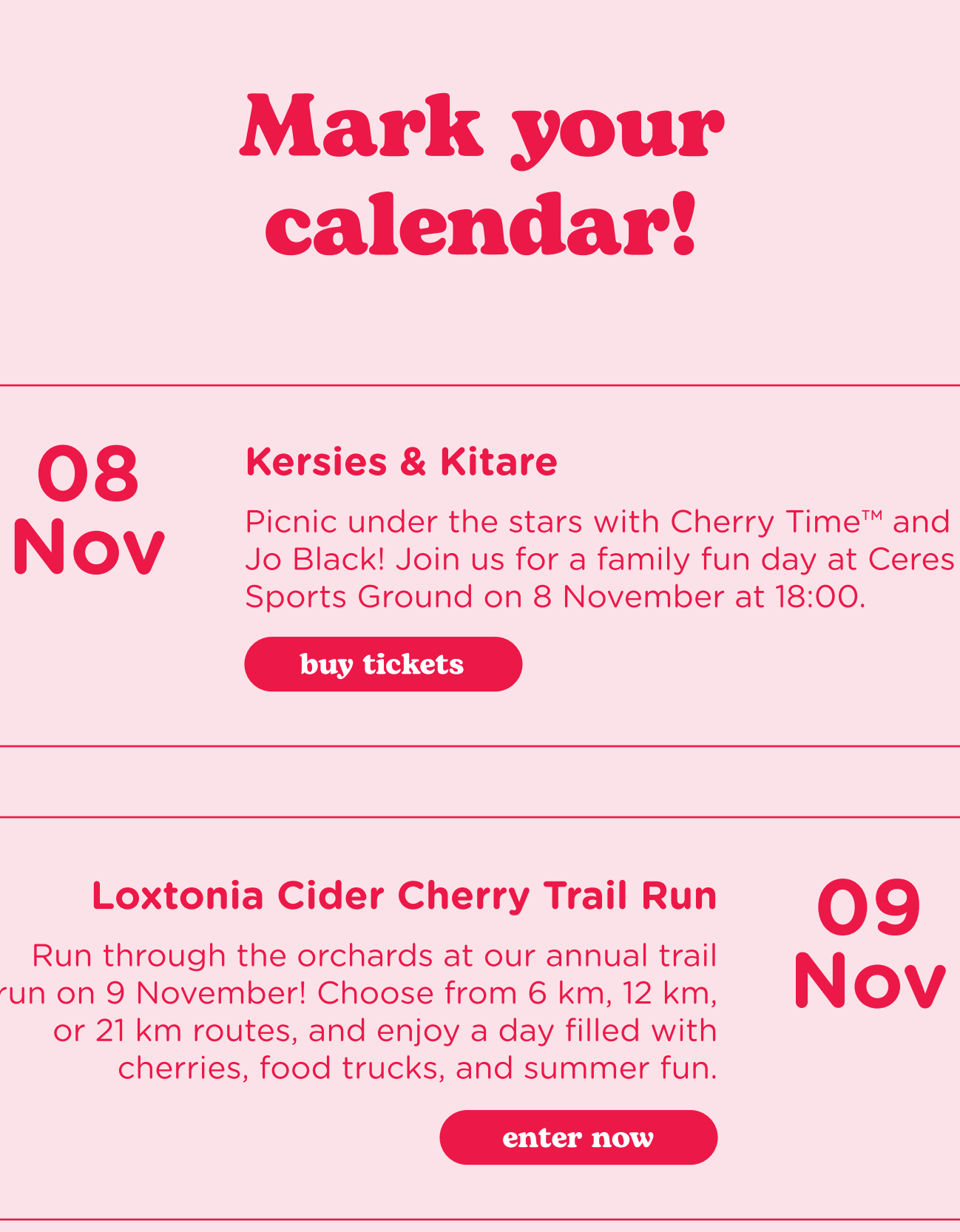


Get ready to be merry, it's cherry time!

We have some exciting news for all our cherry lovers across the country: **Cherry Time™** offers a brand-new way to get our red delights delivered to your doorstep.

Thanks to new partnerships with **Checkers Sixty60** and **PnP ASAP**, you can have 700g bags of premium cherries in as little as an hour.

**Make sure that you select
Cherry Time™ cherries!**



Mark your calendar!

**08
Nov**

Kersies & Kitare

Picnic under the stars with Cherry Time™ and Jo Black! Join us for a family fun day at Ceres Sports Ground on 8 November at 18:00.

[buy tickets](#)

Loxtonia Cider Cherry Trail Run

Run through the orchards at our annual trail run on 9 November! Choose from 6 km, 12 km, or 21 km routes, and enjoy a day filled with cherries, food trucks, and summer fun.

**09
Nov**

[enter now](#)



**11
Nov**

Cherry Time™ Sonic Experience

Craving cherries and ice cream? This November, indulge at **Paul's Ice Cream in Parkhurst** with Cherry Time™!

Immerse yourself in a unique Sonic Activation, blending luscious cherry flavours with farm sounds for an unforgettable experience.

Starting 13 November, this event is free. Come and experience how sound can change your taste buds! And don't forget to top it all off with a scoop of our delicious **Cherry Time™ ice cream.**

1

Indulge in fresh Cherry Time™ cherries

2

Watch a short film showcasing bees & blossoms

3

Experience a song from our **cherry farm**, transforming each bite with music!

OZFM Market, Cape Town

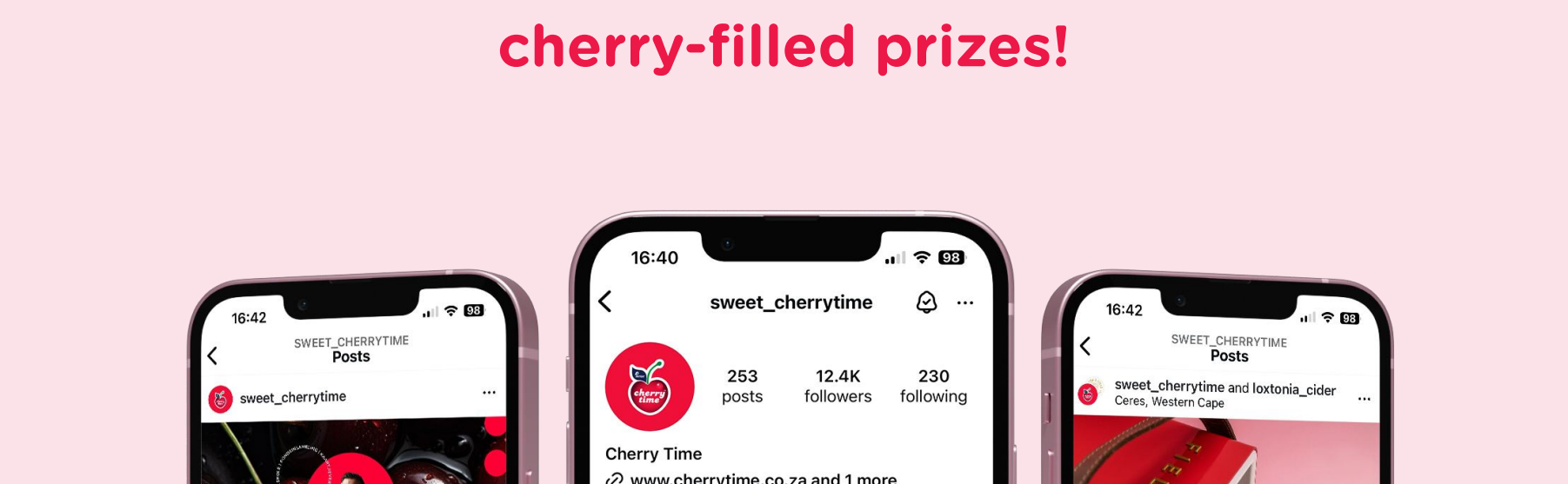
We've brought a little slice of our **Cherry Time™ orchards** to Cape Town!

**18
Nov**

In collaboration with the amazing artists at Baz Art, we've created a one-of-a-kind Cherry Time™ mural in the OZFM market.

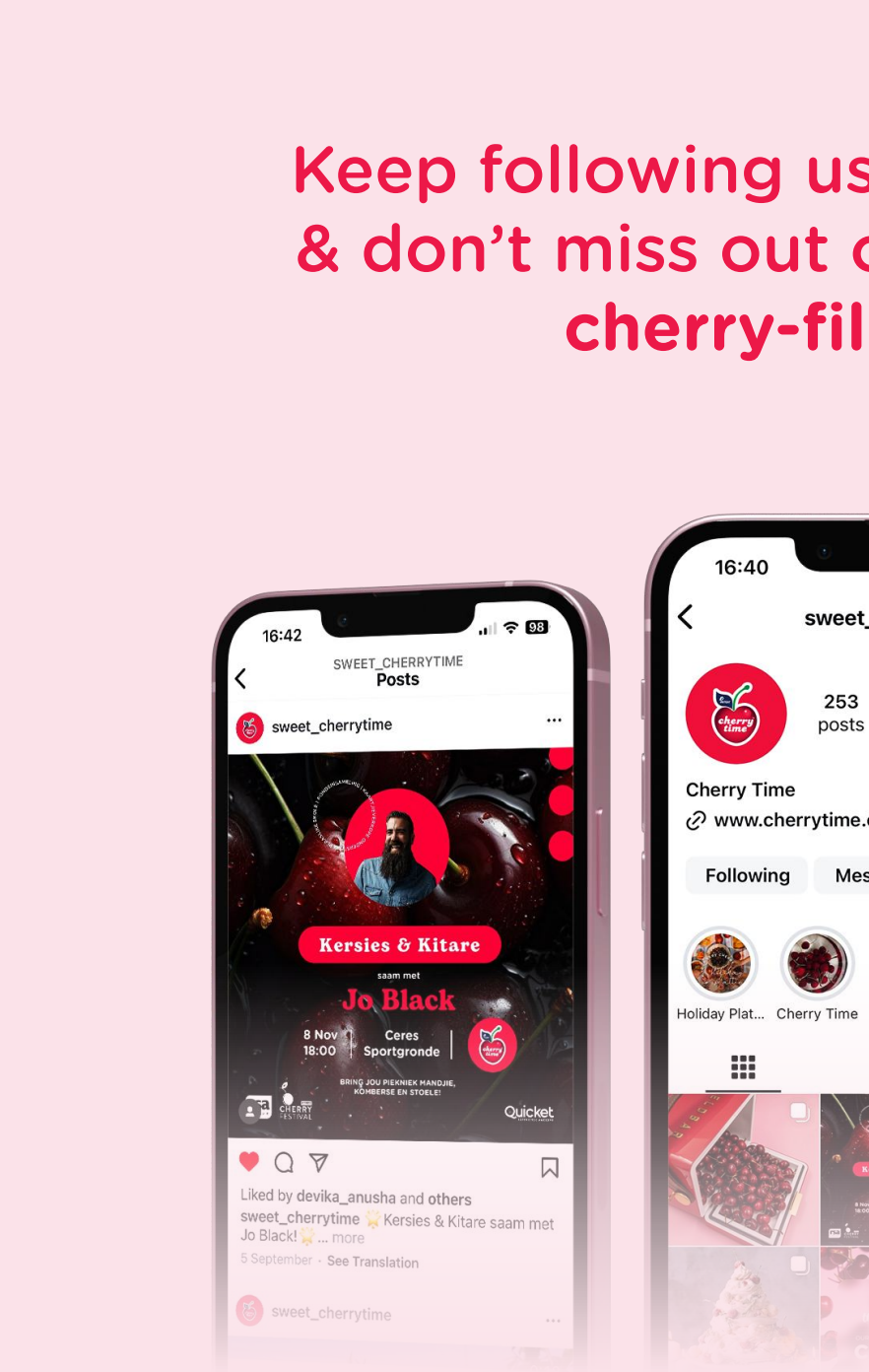
It's not just any mural — with an AI feature built in, you can experience our beautiful **orchards come to life.**

If you find yourself at the **OZFM market** between **18 November - 20 December**, be sure to check it out while picking up a box of fresh **Cherry Time™ cherries!**



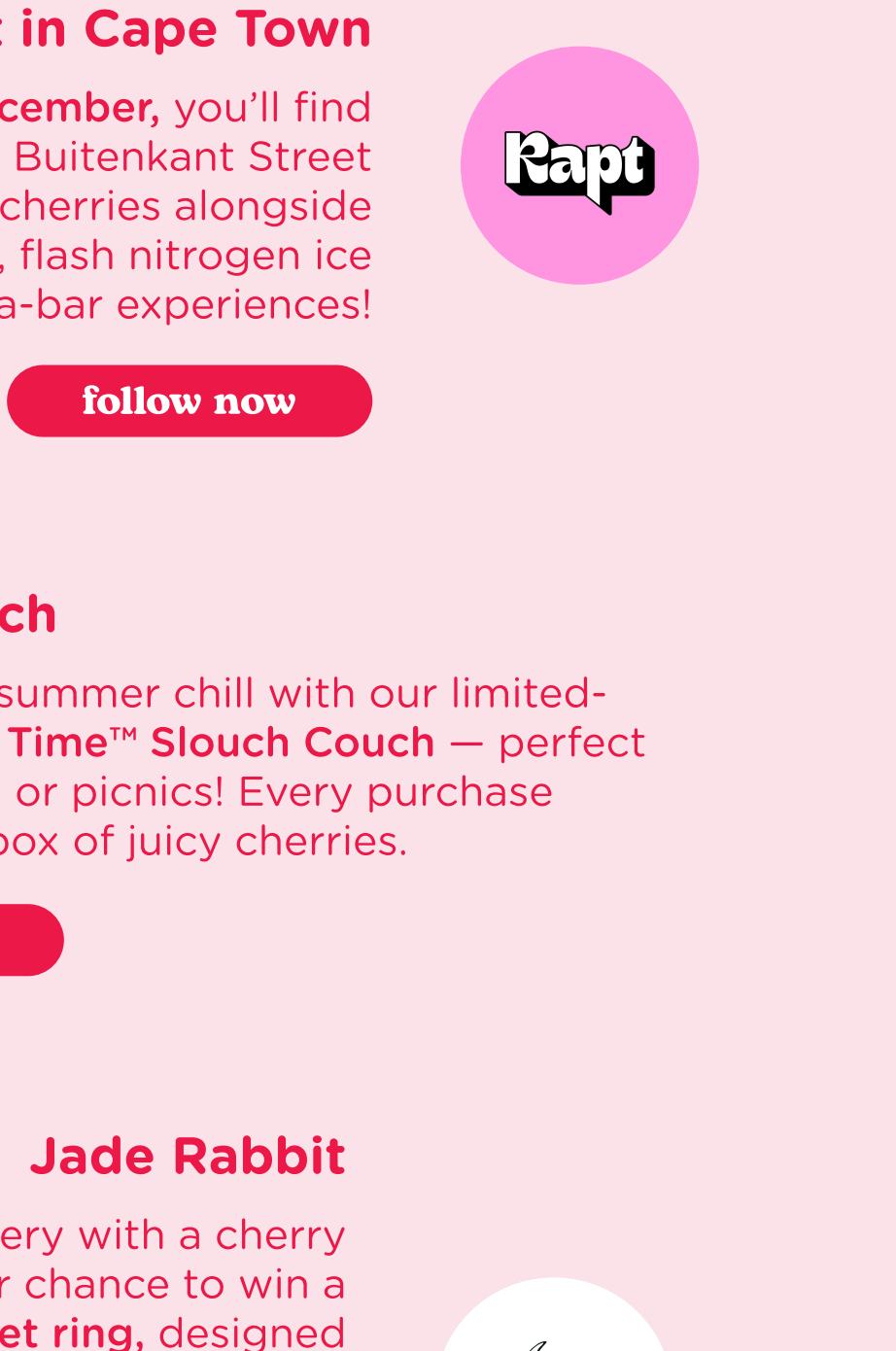
Celebrate the a Season of Splendour

with Cherry Time™
& Local Artisans!



Exciting Prizes & Collaborations Await!

Exciting collaborations with local artisans! From treats to accessories, we've partnered with top brands to make your summer special. **Watch our socials for a chance to win great prizes!**



Rapt in Cape Town

From **15 November to 5 December**, you'll find Cherry Time™ delights at Rapt's Buitenkant Street store in Cape Town. Enjoy our cherries alongside their famous Choco-o-lattes, flash nitrogen ice cream, and build-a-bar experiences!



[follow now](#)



Slouch Couch

Upgrade your summer chill with our limited-edition **Cherry Time™ Slouch Couch** — perfect for beach days or picnics! Every purchase comes with a box of juicy cherries.

[order now](#)

Jade Rabbit

Handmade, homegrown jewellery with a cherry twist! Keep an eye out for your chance to win a stunning **Cherry Time™ signet ring**, designed by Jade Rabbit. Starting 15 November, these beautiful rings will be available made-to-order and the first 5 orders will come with a box of **Cherry Time™ cherries!**



[learn more](#)



Me&B

Stay summer-ready with our **exclusive Cherry Time™ dress**, created in collaboration with Me&B and launched at a stylish event in Cape Town. Me&B is offering a range of cherry-inspired pieces this season. Keep an eye on our socials for fashion tips and your chance to win a box of cherries with every purchase!

[shop now](#)

Mia Melange

Style meets function! We've teamed up with **Mia Melange** to offer chic **Cherry Time™ phone pouches and key rings**. Follow us for your chance to snag one of these limited-edition items!



[follow now](#)



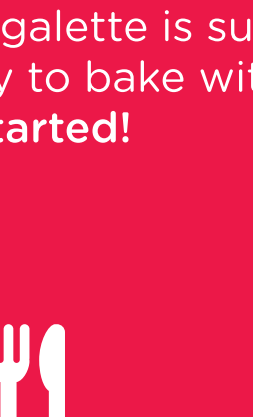
Lorraine Loots

We've partnered with artist **Lorraine Loots** to create a **beautiful cherry-themed print**. Keep your eyes on our socials for a chance to win this gorgeous artwork and add a touch of cherry-inspired charm to your space!

[learn more](#)

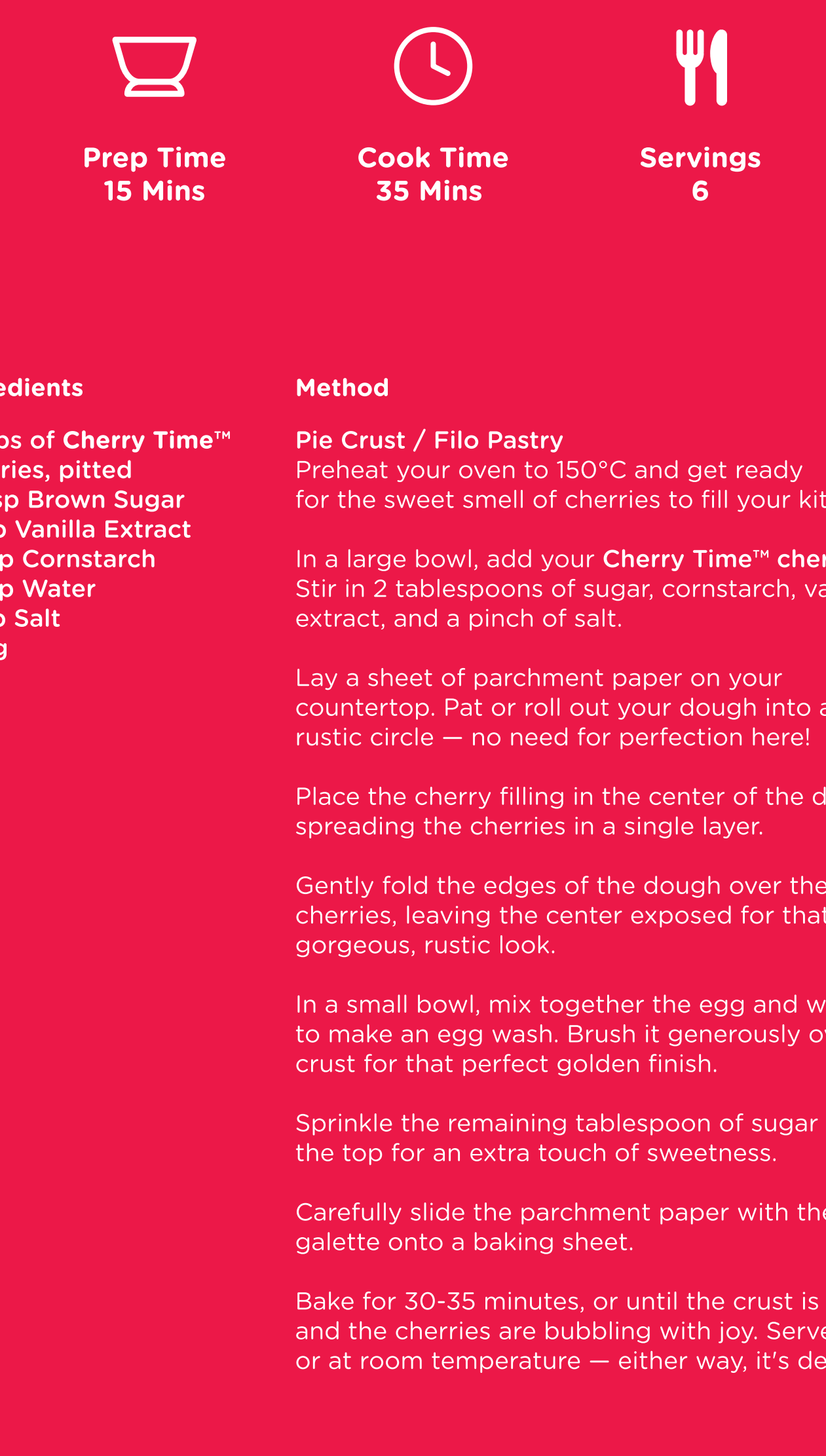
Instant Pot

We've partnered with **Instant Pot** to bring you irresistible cherry recipes this season. Stay tuned for giveaways, including the latest **Instant Pot** model!



[shop now](#)

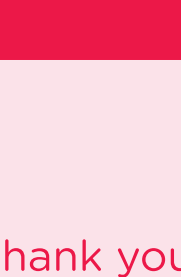
**Keep following us for more updates,
& don't miss out on these incredible
cherry-filled prizes!**



Cherry Galette with Toasted Almonds

Introducing Cherry Time™'s deliciously simple Cherry Galette! If you're looking for an easier, equally impressive alternative to a classic cherry pie, this recipe is for you! Galette is a rustic French pastry that's free-form and fuss-free, letting the juicy, vibrant flavour of Cherry Time™ cherries shine.

With its flaky crust and perfectly sweet filling, this galette is sure to be a showstopper at your next gathering. Ready to bake with the best cherries of the season? **Let's get started!**



**Prep Time
15 Mins**



**Cook Time
35 Mins**



**Servings
6**

Ingredients

- 2 cups of **Cherry Time™** Cherries, pitted
- 2 tbsp Brown Sugar
- ½ tsp Vanilla Extract
- 1 tbsp Cornstarch
- 1 tbsp Water
- ¼ tsp Salt
- 1 Egg

Method

- Pie Crust / Filo Pastry**
Preheat your oven to 150°C and get ready for the sweet smell of cherries to fill your kitchen!
- In a large bowl, add your **Cherry Time™ cherries**. Stir in 2 tablespoons of sugar, cornstarch, vanilla extract, and a pinch of salt.
- Lay a sheet of parchment paper on your countertop. Pat or roll out your dough into a rustic circle — no need for perfection here!
- Place the cherry filling in the center of the dough, spreading the cherries in a single layer.
- Gently fold the edges of the dough over the cherries, leaving the center exposed for that gorgeous, rustic look.
- In a small bowl, mix together the egg and water to make an egg wash. Brush it generously over the crust for that perfect golden finish.
- Sprinkle the remaining tablespoon of sugar over the top for an extra touch of sweetness.
- Carefully slide the parchment paper with the galette onto a baking sheet.
- Bake for 30-35 minutes, or until the crust is golden and the cherries are bubbling with joy. Serve warm or at room temperature — either way, it's delicious!

We can't thank you enough for being part of the Cherry Time™ family! Your love for our cherries makes every harvest even more special. Get ready for more juicy updates, mouthwatering recipes, and exciting Cherry Time™ news coming your way soon.

As South Africa's largest cherry grower, Dutoit wishes all of our customers a season of splendour to remember.

#CherryTime #SeasonOfSplendour #ThankYou #StayTuned

[follow us](#)

