



GRAPHIC DESIGN PORTFOLIO

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CLARINS

dermalogica
GUINOT PARIS

O.P.I

ENVIRON
stockist



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71 VILLAGE ARTISAN CABRIERE STREET FRANSCHHOEK 7690 SOUTH AFRICA

*Extra R10.00

for 4x4

SUV, single or double cabs and sedans

or enquir

IMRAAN: 073 4083 811 LANDLINE: 021 872 8063

EMAIL:

PAARL CENTRAL
Opposite Virgin Active Gym
Wash & Go
Wash & Dry
Mini Valet
R30*
R40*
R80*

INDIAN LADIES W

GEORGIA SCHOOL
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Business Cards

Drawing on expertise in designing memorable business cards, I create designs that make a lasting impression while reflecting your unique brand identity.

Whether you're seeking bold, modern designs or timeless elegance, I deliver results that balance creativity with functionality. Drawing on years of experience, I can also guide you through production options, from paper stock to specialty finishes like embossing or foil stamping.

Monneaux Restaurant
FARNCHHOEK COUNTRY HOUSE & VILLAS

We look forward to welcoming you at Monneaux Restaurant, offering a cosmopolitan menu and an extensive wine list comprising local wines and fine produce of the Franschhoek Valley.

Lunch is served from 12h00 to 14h00, after a spreading pepper time, and dinner is served from 18h30 until 21h00, doing justice to an extensive à la carte menu.

Complementary transfer service within Franschhoek.

For restaurant bookings contact us on 021/8732064.

PETITE ASSHETTE

smoked octopus, set in a ciabatta 20
gnocchi, meat sauce, mushrooms, olive oil, sautéed button mushrooms, olive oil 15
eggs benedict, hollandaise sauce, a few slices 15
bacon, cheese, eggs, bacon, cheese, a few slices 15
croustade thonnoir on a brioche with a dollop of mayonnaise 15
chicken & prawn curry, almost rice and coconuts 15
summer salad, berries, mangoes, blueberries and a raspberry vinaigrette 15
French black salmon trout, saffron mash, asparagus, and a celeri root puree 20

PETITE ASSHETTE

bacon, lettuce, cheddar, mayonnaise, tomato, melted cheese and a few slices 10
bacon, baby carrots and strawberries, set in a ciabatta with a few slices 15
spaghetti carbonara, bottarga and most veg, parmesan and a few slices 10
tempura prawns, mangoes and a few slices 15
moussaka, carrots and a few slices 15
dumplings, mashed potatoes, gherkin, carrots, eggplant, and a few slices 15
salmon en papillote, greek yogurt, saffron rice and saffron risotto 15
grilled salmon, chips 20

WINE LIST

The wine cellar is where Mark Dendy Young, the resident winemaker and his father John of the food and wine experience at La Petite Ferme. Our wines are grown on the hill. These delicious wines are available from our wine shop and can be acquired Michelangelo's "Top Producer" Award for 2012. Please enquire at reception for more information.

White Wines

LA PETITE FERME CABERNET SAUVIGNON 2014
Our most popular white, capturing some green notes, with a peppery finish and litchis on the nose and an intense finish.
Food Match: Asian chicken salad, Fish Cakes glass 33 bottle 130

FIRST CLASS

Served with chips, baked potato or rice
Homemade Chicken, Leek and Bacon Pie
Hake & Chips
Chicken Schnitzel with cheese sauce
Springbok Pie
Kiebitz
Sirloin (300g)
Rib-eye Steak (300g)
T-Bone Steak (500g)
Sauces - mushroom, pepper or cheese

BAGGAGE MEALS

Kiddies meals

Chip Basket
Chicken Burger
Beef Burger
Chicken Strip & Vienna Basket
Milkshakes - ask waitron for flavours

EXTRAS

Add an ingredient from platter 1
Add an ingredient from platter 2
Other (e.g. brins, parma ham, smoked streak, tuna, anchovies, biltong, roast lamb or pulled pork)

MAKE YOUR OWN PIZZA

Margarita with 1 topping from platter 1 and 2 toppings from platter 2
Margherita with 1 topping from platter 1 and 1 topping from platter 2

LA PETITE FERME MUSCAT BLANC 2013
Our house white' consisting of Chenin Blanc providing ripe tropical notes, with lively citrus palate that has a surprisingly fresh finish.
Light and crisp, it is a great wine to drink with a touch sweeter than our other wines, it is right to please every palate.
Food Match: Fish Cakes, Soups, Eggplant & Chicken Skewer, Chicken Skewer glass 25 bottle 95

BATTINGA CHARDONNAY 2013
Barrel fermented Sauvignon Blanc matured in French oak barrels for 16 months. Rich oily texture with hints of citrus and peach on the palate.
Food Match: Creamy Soufflé Springbok, Risotto, Smoked Trout, Chicken Skewer, Orange & Almond Pudding glass 50 bottle 200

LA PETITE FERME MUSCAT ROUGE 2013
A medium bodied blend of Cabernet Sauvignon and Merlot with a dollop of Malbec. A sociable wine with a delicate blackberry nose, a rich spicy palate is well structured with soft tannins.
Food Match: wrapped Camembert, Chicken Skewer, Chicken Skewer, Orange & Almond Pudding glass 52 bottle 190 GOLD MEDAL WINNER

LA PETITE FERME MUSCAT ROUGE 2013
A medium bodied blend of Cabernet Sauvignon and Merlot with a dollop of Malbec. A sociable wine with a delicate blackberry nose, a rich spicy palate is well structured with soft tannins.
Food Match: Creamy Soufflé Springbok, Risotto, Smoked Trout, Chicken Skewer, Orange & Almond Pudding glass 52 bottle 190 GOLD MEDAL WINNER

VERDICT 2012

Aged in French oak for 17 months. Our ultimate wine to date. Limited to certain years, this wine is a blend of 50% Chenin Blanc, 10% Merlot & 10% Cabernet Sauvignon. Deep garnet colour, black fruit of mulberries and cherries, spice and leather on the nose. With a hint of tobacco and a subtle finish.
Food Match: Beef Fillet, Sprigged Lettuce, Dark Chocolate Mousse glass 48 bottle 190

LA PETITE FERME MUSCAT ROSE 2014
A Rose from Merlot which was whole bunch pressed and removed from skins immediately. A delicate wine with a subtle floral fragrance was added for a crisp finish. Rose petals on the nose with a hint of strawberry on the palate.
Food Match: Calamari, Gnocchi Carpaccio, Soufflé, Fish Cakes, Soups, Eggplant & Chicken Skewer glass 25 bottle 95

FRANSCHHOEK · CAPE WINELANDS · SOUTH AFRICA

Generations of Dendy Young have been involved with La Petite Ferme since 1972. Current owners, Mark and Josephine Dendy Young have a 'hands on' approach supported by chef Noëthling du Toit and restaurant manager Purdie Rhode with warm, enthusiastic and well trained staff. Our kitchen bursting with creative energy and pure passion bring an innovative dimension to a menu rooted in rustic contemporary cuisine with an emphasis on fresh, seasonal, local ingredients.

STARTERS

ASIAN CHICKEN SALAD with wasabi mayonnaise, spring onions, bean sprouts, cucumber and gherkin topped with toasted sesame seeds 71

BAKED PROSCIUTTO wrapped Camembert with rocket pesto, fig preserve and almond salad 95

Soup du Jour 52

MAIN COURSES

WILD OAK SMOKED RAINBOW TROUT with baby potatoes, tomato salsa, roasted garlic and horseradish emulsion and a dolloped almonds roasted beetroot 142

BEF FILLET with crispy potato wedges, pickled red onion and a creamy gorgonzola sauce 190

SLOW ROASTED AUBERGINE WRAPPED with goats cheese, baba ganoush, baby veg, red wine jus and minted yoghurt 169

PLAT DU JOUR 52

DESSERTS

POACHED STONE FRUIT in rosewater syrup topped with Italian meringue and an almond brittle 55

BANANA TART TATIN with vanilla ice cream and a ganache sauce 54

DARK CHOCOLATE MOUSSE served with black cherries in Merlot sauce 68

CHEESES

SUNSET PLATTER charcuterie, achar preserves, selection of cheeses and fruit, served with savory biscuits 170

CHEESE PLATTER a selection of 3 cheeses, preserves and savory biscuits 90

CHILDREN

Tempura battered Fish & Chips 75
Homemade Choco Burger & Fries 70
Spaghetti Bolognese 70

Chocolate Brownie with Ice Cream 35
Ice Cream, Chocolate Sauce 35

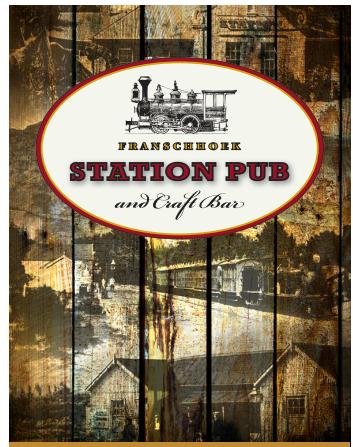
PLEASE REFRAIN FROM SMOKING OR USING YOUR CELL PHONE AT YOUR TABLE.

WINE MAGAZINE Top 10 and Top 10 Restaurant Connoisseur: Best Value Restaurant, GUARDIAN UK: Top Ten Winery Old Mutual Awards, Veritas Gold and Double Gold Awards, Michelangelo Wine Awards; and of course many happy customers! Top Wine Producer 2012 - Michelangelo Wine Awards

| | | | |
|-----------------------------|-------|--------------|----|
| Mini, Cervelle or Green Tea | 20 | Chai Tea | 24 |
| COFFEE | | | |
| Flat White | 18 | Irish Coffee | 36 |
| Cappuccino | 24 | | |
| Espresso Single/Double | 18/20 | | |

Menus

Over the years, I have designed menus and kept them up-to-date for dozens of restaurants across the Cape Winelands, particularly in Franschhoek. From conceptualization to final production, I have extensive experience working with restaurant owners. Well versed in print production, I can guide you through the best materials and options for your specific needs.



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Local pub's branding

Over the years, many businesses in Franschhoek have trusted me with their branding and print design needs, resulting in ongoing collaborations. One such client, a popular local restaurant and pub, frequently called on me to create a range of printed marketing materials and digital content. These included table-talkers, custom menus, branded placemats, laser-engraved items, social media graphics, and advertisements for local publications. Each project was aimed at strengthening their brand presence and connecting with the local community.

RICKETY BRIDGE WINERY

ENJOY A GLASS OR BOTTLE OF WINE AND ORDER A SCRUMPTIOUS CHEESE & MEAT PLATTER!

RICKETY BRIDGE RANGE

| | Bottle | Glass |
|----------------------|--------|-------|
| Sauvignon Blanc 2018 | R90 | R30 |
| Chenin Blanc 2018 | R90 | R30 |
| Chardonnay 2017 | R130 | R40 |
| Merlot 2016 | R130 | R40 |
| Pinotage 2017 | R160 | R50 |
| Shiraz 2015 | R160 | R50 |
| Brut Rosé NV | R160 | R50 |
| Blanc de Blancs NV | R160 | R50 |

FOUNDATION STONE RANGE

| | R90 | R100 | R110 | R120 | R130 | R140 | R150 | R160 | R170 | R180 | R190 | R200 |
|------------|-----|------|------|------|------|------|------|------|------|------|------|------|
| Rosé 2018 | | | | | | | | | | | | |
| White 2016 | | | | | | | | | | | | |
| Red 2015 | | | | | | | | | | | | |

PAULINA'S RESERVE RANGE

| | R100 | R110 | R120 | R130 | R140 | R150 | R160 | R170 | R180 | R190 | R200 |
|------------|------|------|------|------|------|------|------|------|------|------|------|
| Rosé 2018 | | | | | | | | | | | |
| White 2016 | | | | | | | | | | | |
| Red 2015 | | | | | | | | | | | |

LIMITED RELEASE GP TASTING

| WINE | PRICE PER BOTTLE | ORDER PER BOTTLE |
|------------|------------------|------------------|
| Chardonnay | R150 | |
| Shiraz | R150 | |

Premium GP Tasting

| WINE | PRICE PER BOTTLE | ORDER PER BOTTLE |
|-------------------------|------------------|------------------|
| Chenin Blanc / Viognier | R90 | |
| Zinfandel | R150 | |

Lifestyle Angels Tears Tasting

| WINE | PRICE PER BOTTLE | ORDER PER BOTTLE |
|------|------------------|------------------|
| Rosé | R40 | |

DELIVERY OPTIONS:

- Free delivery for 12 bottles or more anywhere in SA if you order Grande Provence wines.
- Free delivery for 24 bottles or more anywhere in SA if you order Angels Tears wines.
- Free delivery for 18 bottles or more anywhere in EU if you order through our logistical partner, Capreo (Grande Provence wines only)

STAND A CHANCE TO WIN A BOTTLE OF TGP RED BLEND BY ENTERING YOUR DETAILS BELOW:

Email Address:
Country of Origin:
Name:
Your GP Wine Advisor:

GRANDE PROVENCE
Heritage Wine Estate
FRANSCHHOEK - SOUTH AFRICA

THE EXPRESS TASTING
A Franschhoek Wine Tram Exclusive • **R40 for 5 wines**

| WINE | PRICE PER BOTTLE | ORDER PER BOTTLE |
|------------|------------------|------------------|
| Chardonnay | R150 | |
| Shiraz | R150 | |

LIMITED RELEASE GP TASTING

| WINE | PRICE PER BOTTLE | ORDER PER BOTTLE |
|------------|------------------|------------------|
| Chardonnay | R150 | |
| Shiraz | R150 | |

Premium GP Tasting

| WINE | PRICE PER BOTTLE | ORDER PER BOTTLE |
|-------------------------|------------------|------------------|
| Chenin Blanc / Viognier | R90 | |
| Zinfandel | R150 | |

Lifestyle Angels Tears Tasting

| WINE | PRICE PER BOTTLE | ORDER PER BOTTLE |
|------|------------------|------------------|
| Rosé | R40 | |

CLASSIC WINE TASTING 5 WINES: R60

WINE & BILTONG PAIRING 5 WINES & BILTONG: R95

VERTICAL TASTING BLIND TASTING OF OUR FLAGSHIP VINTAGES: R200

| VINTAGE | PRICE |
|---------|--------------------------------------------------------|
| ROSÉ | Provence style, candy floss aromas, refreshing palate. |
| 2016 | R90 |
| 2017 | R110 |

SAUVIGNON BLANC Barrel fermented, balanced with fresh tropical fruits.

| VINTAGE | PRICE |
|---------|-------|
| 2016 | R170 |

CAPE BLEND Comprises all four of the estate red varietals, our interpretation of the Cape's regional blend.

| VINTAGE | PRICE |
|---------|-------|
| 2010 | R125 |
| 2011 | R115 |
| 2014 | R130 |

MERLOT Our speciality varietal, from Bordeaux, heavy, powerful with a voluptuous mouthfeel.

| VINTAGE | PRICE |
|---------|-------|
| 2010 | R200 |
| 2011 | R210 |
| 2012 | R220 |

PINOTAGE Deep and characterful flavours, toasted marshmallows and hints of cherry tobacco.

| VINTAGE | PRICE |
|---------|-------|
| 2009 | R190 |
| 2010 | R180 |
| 2014 | R180 |
| 2015 | R200 |

SHIRAZ A classic Shiraz - game, leather, chocolate nose and rounded palate, some chocolate notes and roundness.

| VINTAGE | PRICE |
|---------|-------|
| 2009 | R270 |
| 2010 | R200 |
| 2011 | R280 |

CABERNET SAUVIGNON Beautiful dry red and black fruit on the nose, well integrated with spicy note from barrel ageing.

| VINTAGE | PRICE |
|---------|-------|
| 2014 | R210 |

DESIRADE Our right-bank Bordeaux style, marriage of fruit and beautiful tannins produced in special vintages.

| VINTAGE | PRICE |
|---------|-------|
| 2013 | R320 |

FLOREAL Our flagship, served at Nelson Mandela's 90th Birthday at Buckingham Palace. Fresh, fruity and dry.

| VINTAGE | PRICE |
|---------|--------|
| 2004 | R1 000 |
| 2006 | R430 |
| 2007 | R390 |
| 2008 | R380 |

Stay in touch!

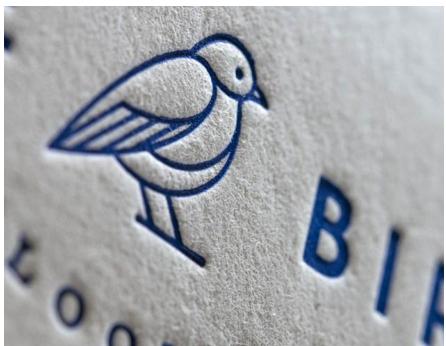
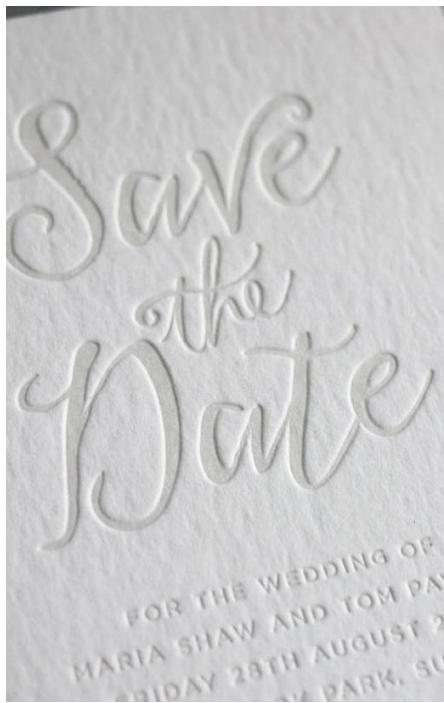
NAME:
EMAIL:
CELL:

CLUB MEMBERS ARE ENTITLED TO 15% DISCOUNT

Pricelists

I have years of experience designing functional – and visually appealing – pricelists tailored to the unique needs of wineries and wine cellars. These pricelists, often used for customer orders and glued into convenient pads, are designed to strike the perfect balance between readability and elegance.

Whether you need a table-style layout for product information or a branded design that reflects your winery's character, I ensure the final product is both practical and on-brand.



```

535
536
537 // else if(myImpo.columnsAreStaggered)
538 // {((myY===(myImpo.rowCount-1))&&(myY%2==1))&&myImpo.staggerOneLess}
539 myPageItem.duplicate(undefined, [myImpo.stackHeight * myX, (myImpo.labelHeight+myImpo.gutter) * myY + 0.5*(myImpo.labelHeight+myImpo.gutter)*(myX%2)]);
540
541 else {
542 myPageItem.duplicate(undefined, [(myImpo.labelXWidth+myImpo.gutter) * myX, (myImpo.labelXHeight+myImpo.gutter) * myY]);
543
544 }
545
546 }
547
548 }
549
550 // *****
551 // DRAW REG MARKS
552 // Draws Related 6x2 registration marks within the boundaries of the page margins.
553 function draw_registration_marks(myPageNumber, myLayer, myColor){
554 // Top left dot
555 app.activeDocument.pages[myPageNumber].ovals.add(myLayer, undefined, undefined,
556 {
557 geometricBounds:[app.activeDocument.pages[myPageNumber].marginPreferences.top,
558 app.activeDocument.pages[myPageNumber].marginPreferences.left,
559 app.activeDocument.pages[myPageNumber].marginPreferences.top + 10,
560 app.activeDocument.pages[myPageNumber].marginPreferences.left + 10],
561 fillColor:myColor,
562 strokeColor:app.activeDocument.swatches.item("None"),
563 });
564 // Bottom left dot
565 app.activeDocument.pages[myPageNumber].ovals.add(myLayer, undefined, undefined,
566 {
567 geometricBounds:[app.activeDocument.pages[myPageNumber].bounds[2] - app.activeDocument.pages[myPageNumber].marginPreferences.bottom - 10,
568 app.activeDocument.pages[myPageNumber].marginPreferences.left,
569 app.activeDocument.pages[myPageNumber].bounds[2] - app.activeDocument.pages[myPageNumber].marginPreferences.bottom,
570 app.activeDocument.pages[myPageNumber].marginPreferences.left + 10],
571 fillColor:myColor,
572 strokeColor:app.activeDocument.swatches.item("None"),
573 });
574 // Bottom right dot
575 app.activeDocument.pages[myPageNumber].ovals.add(myLayer, undefined, undefined,
576 {
577 geometricBounds:[app.activeDocument.pages[myPageNumber].bounds[2] - app.activeDocument.pages[myPageNumber].marginPreferences.bottom - 10,
578 app.activeDocument.pages[myPageNumber].marginPreferences.right - 10,
579 app.activeDocument.pages[myPageNumber].bounds[2] - app.activeDocument.pages[myPageNumber].marginPreferences.bottom,
580 app.activeDocument.pages[myPageNumber].marginPreferences.right + 10],
581 fillColor:myColor,
582 strokeColor:app.activeDocument.swatches.item("None"),
583 });
584
585
586 // *****
587 // SLUG LINE / INFO TEXT
588 // *****
589 // ***** A LITTLE TUN-UP TOTAL BE-DO*****
590 function slug_line_info_text(myPageNumber, myLayer, myImpo){
591 var myTextBox = app.activeDocument.pages[myPageNumber].textFrames.add(myLayer, undefined, {
592 geometricBounds:[],
593 app.activeDocument.pages[myPageNumber].bounds[3] - app.activeDocument.pages[myPageNumber].marginPreferences.right-30,
594 app.activeDocument.pages[myPageNumber].marginPreferences.top,
595 app.activeDocument.pages[myPageNumber].marginPreferences.right,
596 contents:'Label size'+String.fromCharCode(8230)+"\r"+myImpo.labelXWidth + " " + String.fromCharCode(215) + " " + myImpo.labelXHeight + " mm\r" + myImpo.gutter + " mm gutter',
597 });
598 myTextBox.textFramePreferences.verticalJustification = VerticalJustification.CENTER_ALIGN ;
599 myTextBox.paragraphs[0].outlineFormat.outlineType = Justification.CENTER_JUSTIFIED ;
600

```

Scripting InDesign

With years of experience in scripting for Adobe InDesign, I've developed numerous tools that simplify and accelerate workflows for designers. These custom scripts are designed to handle repetitive or time-consuming tasks, helping to streamline processes and reduce costs.

If you have existing design work that feels tedious or expensive to produce, let's collaborate. I can analyze your requirements and create tailored scripts to save you time and money. Whether it's automating layouts, batch processing, or optimizing document management, I'm here to make your work faster and more efficient.