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Welcome



We're hoping Valentine's Day, a day that can strike the fear in the hearts of many men out there, went smoothly for all. If you're a male rugby fan and managed to attend the Stormers vs Sharks game at Newlands last Saturday evening and also keep your Valentine, then we commend you. Though in reality, as one lady friend of ours commented, perhaps men should treat ladies like it was Valentine's Day every day? We definitely agree that, no matter what the day, you should be enjoying some special wines – otherwise is it not just a day wasted...?

Keep swirling!

Brendon, Jean & Marc.

Brunch at the Mill

Caveau at The Mill is now serving brunch every Sunday. Enjoy a relaxed meal on the terrace overlooking the Liesbeek River, with ample parking available and a specialty brunch menu on offer from 10am – 3pm, after which the upstairs lounge will remain open for those wanting to laze the afternoon away or catch Sunday sport on the TV.

From next Sunday we'll also be hosting special hour-long tastings on our upstairs deck, from 11am. Come and taste cheese, wine, preserves and a host of other treats. Check our website to find out what's on offer before each Sunday.

We're also taking bookings, so call 021 685 5140 to reserve your table, since this is becoming a firm favourite.

Brendon's Wine of the Month - Hamilton Russell Pinot Noir 2006

A specialist producer of Chardonnay and Pinot Noir, Hamilton Russell Estate has a loyal worldwide following. Conditions on their Hemel and Aarde Valley property, near Hermanus, prove themselves vintage after vintage as perfectly suited for production of Pinot Noir, the sexy, elegant varietal that is difficult to grow in most places.



Their wine is certainly a challenger as one of the best in the world – as one wine writer said, "If I were a Burgundian winemaker I would lie awake at night worrying about this wine." Unlike many South African pinot's, this wine is not overly fruity, but has a restrained character more earthy and mineral in the subtle nature of traditional Pinot. A modern icon to many South African wine lovers.

Jean's thoughts:

Pinot can be described in many ways... from berries to earthy, from light to heavy! When I arrived in South Africa, people mentioned to me that the wine farms didn't have the same history as in France, and shouldn't be compared. Well, may I congratulate you Anthony! You proved that your Pinot is amongst the world's best and with over 25 years of making it, you deserve every accolade!

Marc's thoughts:

SA's best Pinot Noir? Certainly gets my vote! Always a consistently great wine – remarkably complex, elegant and well balanced. Would benefit by aging for at least 5-10years.

Price at Caveau per bottle: R520

Caveau's Friends in Wine: Paul Cluver Weisser Riesling NLH 2007

Recipe of the Month: Duck with Glazed Figs and Long Stem Broccoli



Winemaking pioneers in the Elgin area, the Claver family consistently produce award-winning wines. Winemaker Andries Burger is a good friend of Caveau and must be pleased with the track record of this Noble Late Harvest wine, which has been a regular on the John Platter Five-Star list. Crisp and clean at first sip, followed by some deliciously rich, honey and sweet floral notes. Enjoy with an after-dinner cheeseboard!

Available at retail through Caveau Deli for **R200** per bottle.



Serves 2

Ingredients:

- 2 Duck legs & 2 breasts, deboned
- 8 Pieces long stem broccoli
- 60g English spinach
- 120 ml Red wine
- 300ml Beef stock
- 3 Fresh figs, halved
- 10g Thyme
- 50g Butter
- 1 Lemon
- 300g mashed potato

Olive oil

Method:

For the stock...

- Add stock to pan over medium heat.
- Add the wine and thyme
- Reduce until half original quantity
- Add half the butter and let melt
- Turn heat to low to keep warm
- Add squeeze of lemon

Preheat oven to 180°C

- Salt & pepper and lightly coat duck legs in olive oil
- Roast for 45mins – 1hr, then flip to other side
- Roast approximate 30-40mins until skin starts shrink from bone
- Remove from oven, take out thigh bone and let cool
- Finely score duck breast with knife
- Salt & pepper, and fry in olive oil for 4mins at low heat
- Add the roasted duck legs to saucepan
- Turn heat up until duck crisps, about 30seconds
- Flip over and fry for further 2mins
- Remove from pan and let rest for 2mins
- Slice each breast into four pieces

Blanch broccoli till al dente (4 mins)

- Then sauté in pan with 25g butter and salt & pepper for 30 seconds
- Add spinach, toss once and remove from heat

Throw figs into warm stock for 30 seconds

- Divide mash and plate with half broccoli and spinach each on top
- Remove figs from stock and plate half each on sides
- Place duck on top

- Turn heat up on stock to reduce to sticky consistency
- Serve over duck.

Enjoy with your Pinot Noir!

Caveau Deli : Caveau Wine Selections

Over the last year we've slowly expanded our selection of quality wines available in our Deli. If you're passing through town and need a bottle of something special to enjoy somewhere, then pop in. Conveniently available until 8pm, the selection includes some of the favourites from the restaurant wine list, including South Hill Rosé, Tamboerskloof Syrah, Vriesenhof Pinot Noir and more... come see for yourself.

Available at Caveau Deli (entrance on Shortmarket Street).

"In water one sees one's own face; But in wine, one beholds the heart of another."
- Old French proverb



swirling passions

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