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**Welcome**



Drinking a rare, vintage wine is truly something special. The kind of thing that deserves no special occasion, since it is the occasion itself. So often we think of wine as a complimentary drink, to be paired with food or to match a setting, but shift the focus to the wine itself, and you create a unique and enjoyable experience.

Last Monday we decided to sample some older bottles from the cellar. We picked a dusty bottle of Overgaaauw CWG (Cape Winemakers Guild) 1990. Subtle and light after 19 years in the cellar, the wine still held good fruit flavours and a clean finish. Unbelievably, there was no sediment. We followed this by a Boschendal Jean le Long CWG 1991. Only a year younger, it still had firm tannins and good weight.

But more enjoyable than the wine itself was the experience of sharing it with friends, offering samples to other guests and appreciating how these wines turned an ordinary Monday evening into a very memorable occasion.

Keep swirling!

*Brendon, Jean & Marc.*

**Caveau at the Mill**

The Tri-nations kicks off this weekend down in New Zealand. The Springboks and All Blacks are joint favourites to take the trophy, and it will be quite a match next week in Bloemfontein when they face each other. Come August 8th, the match against Australia is live at Newlands stadium, so you can be sure the crowds plentiful and atmosphere festive at Caveau at The Mill.

If you're interested in one of **The Players' Lounge** hospitality packages, ranging from R1,950 - R2,850 (including match ticket), click [here](#).

And don't forget our Sunday brunches at Caveau at The Mill, where we provide a full **crêche service** for those guests with little ones in tow. Managed by Childminder, the crêche service is available from 11am - 3pm, and entertains kids with activities as well as the Cartoon Network on the TV.

To find out more, please call Ronel at The Mill on 021 685 5140.

**Marc's Wine of the Month - Overgaaauw CWG D.C. Classic 1990**

Overgaaauw wine estate has been in the capable hands of the van Velden family since 1905, when Abraham van Velden founded it and named it after the wife of his great grandfather, the first generation of the family in South Africa. Over the years they have built a solid reputation for excellence, and were interestingly the first South African estate to bottle a 100% Merlot wine. Today, fourth generation winemaker David van Velden is in charge of the cellar, and ensures the wines are of optimal quality.



For the Cape Winemakers Guild, a body with the aim "to promote the production of wines of the highest quality from the Cape," they produced the D.C. Classic, a Merlot and Cabernet Sauvignon blend from their best vineyards on the Stellenbosch estate. Vintages of this wine are still auctioned off at the annual CWG Auction, but are rare to find elsewhere. A taste of this 1990 vintage is testament to the quality, still showing subtle cassis and berry flavours on the palate after all these years.

**Brendon's thoughts:**

A true gem from a classic estate, to be savored slowly. I'd be happy if I aged as well over the next 19 years!

**Jean's thoughts:**

Soft but still definitely showing a good character. An impressive wine after so much time!

**Price at Caveau: R500 per bottle**



Owned and run by Ernst Gouws and family (the name could be Ernst & Family, really), **Ernst & Co** make some delicious wines. Ernst's daughter, Ezzanne, is a good friend of Caveau and also takes responsibility for winemaking on this Stellenbosch farm. Their Shiraz certainly fits with the objective on their mission statement – "wines to please consumers with refined palates who regularly enjoy wine." We've made it available this month via our Deli for **R85 per bottle**. To take advantage of this offer, simply reply to this email.



When you drink something special, like a rare vintage wine, sometimes rather than pairing with food you want the wine to be entire focus, and keep the food very simple. A meat and cheese platter is the perfect compliment in this scenario. Below is just one example of a platter, but we try vary them frequently at the restaurant as a way to expose new types of cured meats and cheeses to guests.

#### Serves 2

#### Ingredients

30g Parma ham  
30g Beef biltong  
30g Saucisson  
30g Queen Victoria cheese  
30 Camembert  
30g Gorgonzola  
Mixed nuts (almonds, macadamia & cashew)  
Fig preserve  
Cocktail gherkins

#### Preparation

Arrange meats and cheeses on wooden serving board.  
Place fig preserve and cocktails gherkins in separate ramekins on board.  
Sprinkle mixed nuts around board.  
Serve with crackers and slices of ciabatta.

#### Caveau Deli : Cured Meats

A well-stocked home fridge should always have a selection of cured meats. When unexpected guests visit or you need a snack before dinner, or after, there's nothing simpler and more delicious than a few pieces of meat on bread, maybe with some preserve or a bit of cheese. The Caveau Deli stocks a range, from imported Parma ham, Spanish salami, chorizo, Black Forest ham or the traditional South African biltong and a whole lot more. We recommend you keep a supply of two or three meats at all times, especially if you plan on enjoying some fine wines.

Caveau Deli entrance is 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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