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**Welcome**



One of the best things about being involved in the wine industry are the people we meet. We've made some great friends and had some superb times with the winemakers, estate owners and many others involved. Though it's the busiest time of year in the winelands, some estates still hold harvest festivals and encourage guests during this period. We've been lucky to attend a few and the generosity and hospitality is really impressive. While South African wines are world class, perhaps it is the variety of characters and passionate people in the wine business that is our greatest asset. We tip our hats to all those involved.

And if you feel you're missing out, the simple solution is to head to Caveau, order a few special bottles of wine and have your own harvest celebration. Chances are you'll bump into a winemaker to make it even more authentic!

Keep swirling!

*Brendon, Jean & Marc.*

**Caveau at the Mill**

**Events at The Mill**

Don't forget Caveau at The Mill for your end of year party. Guests can choose from several menus, or we can tailor-make a package to suit your exact requirements. Our range of private function rooms allow us to host events of any numbers. To find out more, contact Anthonise on 021 424 8154 or [events@caveau.co.za](mailto:events@caveau.co.za).

Don't forget **Sunday Brunches** at Caveau at The Mill. Every Sunday we've got live music from talented local musicians. There's secure parking as well as child-minder, so bring the kids. Swing by and enjoy the best food and entertainment in Cape Town every Sunday.

Remember, the new opening times at Caveau at The Mill are Tuesday to Saturday from 8am, and Sunday from 10am.

**Brendon's Wine of the Month - Paul Cluver 'Seven Flags Pinot Noir 2006**

The Cluver family is well known in winemaking circles, with Paul Cluver IV now running operations that



were set up by his neurosurgeon and apple-farming father, Dr. Paul Cluver Snr. Our congratulations to the latter, who recently won a Lifetime Achievement accolade at 'the drinks business' magazine Green Awards in London. The entire Cluver family has a role in making this farm a standout name from the Elgin wine region and consistent quality producer.

Their top Pinot Noir has a name befitting of a flagship wine: **Seven Flags**. This wine has had local wine-writers stumbling over each other in praise since its release, and why not – it's an absolute cracker of a wine. The winemaking team at Paul Cluver, led by Andries Burger, spared no effort in crafting this gem. Taking the best berries from their oldest Pinot Noir vineyard, they left it to do its thing in the cellar and after maturing 11 months in Burgundy oak on the lees, they tasted through what they had and only used the very best barrels. So effectively, this is as good a Pinot as one of South Africa's top Pinot producers could make. Enough said.

**Jean's thoughts:**

Pinot Noir is renowned as a difficult wine to make well. Fact is, only a few winemakers can say they have achieved this in SA. Seven Flags, in my opinion, make that short list easily. Earthy with fresh berries, longevity in the palate and would look good in your cellar!

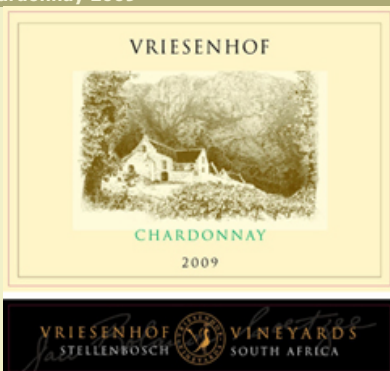
**Marc's thoughts:**

Dark berry fruit and hints of truffle on the palate add a lovely element to this finely crafted Pinot Noir. One taste puts any questions of "is it worth it?" to rest - this wine is an exceptional rarity.

**Price at Caveau: R450 per bottle**

Caveau's Friends in Wine: Vriesenhof Chardonnay 2009

Recipe: Eland Wellington with Potato Fondant



Freshly released from the winery, this 2009 is the first vintage on the market here under the Vriesenhof label. Jan Boland Coetzee is a rugby legend as well as a renowned winemaker, and this wine adds to his list of accolades. The Chardonnay 2009 recently won a Gold Medal at the Santam Classic Wine Trophy held just a few weeks ago. The competition aims to award wines that are "elegant and well-balanced" so it's no surprise that the wine is exactly that. Still young, it will undoubtedly age well, but that shouldn't stop you from getting some while it is still available!

Available at Caveau Deli for R115 per bottle.

**Serves 2**

**Ingredients**

- 2 x 200g Eland loin medallion
- 2 sheets puff pastry
- 2 handfuls baby spinach, blanched
- 500g button mushrooms, chopped
- 10g fresh garlic, chopped
- 20g fresh thyme, chopped
- 30g onion, chopped
- 100ml olive oil
- 2 large potatoes
- 40g butter
- 4 baby carrots
- 100g long stem broccoli
- 500ml beef stock
- 100ml red wine

**Method**

Peel potato and shape into round disc, then sauté in remaining olive oil until brown on each side. Season with salt & pepper, remaining thyme, then add butter and cook until soft throughout. Reduce red wine in pot to half volume; add stock and reduce pot contents by half again. Blanch broccoli and carrots, sauté in butter for 2 mins, then season with salt & pepper.

*Preparing the Eland*

Sear Eland loins 2mins on each side, and leave to cool. Sauté onions, garlic, mushrooms in half the olive oil until soft, then add half the thyme. Remove from heat and smear over eland loins, then cover with spinach and sprinkle with salt. Wrap each loin in puff pastry sheet and seal edges with egg wash. Roast Eland parcels on high heat (220°C) for 15mins until pastry turns golden brown.

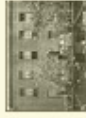
Plate potatoes and vegetables and place Eland (sliced diagonally across) on top; dress plate with red wine jus.

Caveau Deli : Beef Wellington

Eland Wellington is a variation on the better-known dish, Beef Wellington, which simply substitutes the meat with beef fillet. There are several variations on the origin of the name, but the most commonly believed is that the dish was named after Arthur Wellesley, the first Duke of Wellington, for his love of a dish of beef with truffles, mushrooms, pâté and Madeira cooked in pastry. Another theory goes that the dish, once cooked, resembles the brown military boot that was named after him. Either way, it is a superb dish and we encourage you try it at home. Pop round to Caveau Dell and we'll stock you with all the necessary ingredients. You may also want to pick up a bottle of Pinot Noir to enjoy with it too.

Caveau Dell - entrance on Shortmarket Street. 021 422 1367.

"Wine can of their wits the wise beguile, make the sage frolic, and the serious smile."  
- Homer



## swirling passions

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