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Welcome



What's the definition of an optimist? An investment banker ironing five shirts on a Sunday evening. Ha! So the world is in financial crisis, the rand is weak as ever and people are worried. But in truth, all the way down here in Cape Town, we might avoid the worst of it: the sun is out, the beaches are beautiful and the wine is perhaps even better value than before. We're still very optimistic -in the real sense.

On another note, we've pleased to announce the opening of our new restaurant in November. **HeadQuarters** restaurant will be dedicated to steak perfection, with a concise wine list, open lounge area and courtyard seating in Heritage Square as support. We'll reveal more in time, but needless to say, we're quite excited!

Till then, keep swirling!!

Brendon, Jean & Marc.

Office Parties / Christmas Events

Office Parties

If you plan on having an office party this year, consider Caveau at The Mill as your venue. Your guests can choose between options on a set 3-course menu, enjoy jugs of Pimm's Cocktail and receive festive novelties in a package at R235 per person available until December 15th.

Or contact us to tailor-make something for your company. You can choose from our range of private function rooms available that allow us to cater for any numbers.

Contact Anthonise at 021 685 5140 or events@caveau.co.za to arrange a memorable party!

Christmas at Caveau

Join us as we celebrate this special time of year at Caveau at The Mill. Enjoy a 4-course menu in our festive-themed restaurant on Christmas Eve or Christmas Lunch for R395 per person.

Booking is essential, so contact Anthonise now to ensure you get a table. 021 685 5140 / events@caveau.co.za.

Brendon's Wine of the Month - Nicolas van der Merwe Sauvignon Blanc / Semillon 2006

Calling Nico van der Merwe a busy winemaker is a bit like calling Roger Federer a decent tennis player.



In an average year he's known to make wines at Saxenburg, do a harvest in France each September and in between, somewhere, find time to make his own label blends. One could say he's getting two years worth of experience every year, which shows when you take a sip of this little elixir. Clearly the work of someone knowledgeable, the wine is a blend of soft, subtle flavours, steely minerality and fresh acidity.

Made from 58% Sauvignon and 42% Semillon, a portion of which is fermented in used oak to bring a bit of weight and flavour to the wine. The blend is a masterful combination that is not too heavy on the palate, with a crisp fresh finish that gives it serious summertime 'patio appeal.'

Jean's thoughts;

"A refreshing crispy white blend. Superb for your light dinner, enjoy even as an aperitif. What a great value for money wine..."

Marc's thoughts:

"Fantastic! A delicate balance of these two varietals that results in an easy drinking, fruity wine with subtle oak. Perfect as a food partner or simply on its own."

Price at Caveau R148 per bottle / R37 per glass.

Caveau's Friends in Wine: Signal Hill Syrah 2005 Magnum

Dish of the month: Roast Baby Chicken with Minted Broad Beans



Jean-Vincent Ridon has turned heads with several interesting moves since setting up Signal Hill Winery in 1997, including vineyards in Kalk Bay and a winery in the centre of the Cape Town CBD. A good friend of Caveau, the Frenchman has won many fans through his affable nature and commendable wines over the years.

We're happy to get our hands on some magnums of his Syrah 2005. Something that will age beautifully for years to come, now is the time to get hold of them as we've only got a few available.

Available for retail in limited quantities at R100 per magnum bottle (1.5 litre). To order, please respond to this email.



Ingredients

4 Baby chicken breasts
4 Baby chicken thighs
600g broad beans, peeled and blanched
2 Tbsp cooking oil
3 large tomatoes, seeded and diced
3 Tbsp finely sliced mint
1 Tbsp chopped chive
4 Quail eggs
100g Tatsoi
60g Butter
100ml Chicken stock

Method

1. Set oven to 180°C
2. Season chicken with salt & pepper
3. Heat oil on medium-high heat in pan
4. Place chicken skin-side down for cook 8minutes (pour off excess fat)
5. Turn chicken and add stock
6. Place in oven for 8 minutes
7. While chicken in oven, toss broad beans with tomato, chopped herbs and tatsoi
8. Heat in pan with butter over low heat
9. Gently fry quail eggs in non-stick frying pan

To serve, place chicken over beans on plate and drizzle with olive oil.

Caveau Deli Selection: Sugarsnap Peas

Sugarsnap peas are different to regular peas in that their pods are flat, and they are far sweeter in flavour. In addition, the entire sugarsnap pea pod is edible, not just the peas inside. Hence they are also known as 'mange tout', which from French translates to 'eat everything.' Grown on trellises up to two metre's high,, they are crisp, succulent and sweet. The summer pea, happiest outside in your salad or as a side to some grilled meat.

Stop by the Deli to stock up on sugarsnap peas, broad beans and a variety of other 'summer vegetables'.

"Wine is the most civilized thing in the world." - Ernest Hemingway



swirling passions

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