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**Welcome**



There are young and old things to look forward to at Caveau this weekend. The talented young Tom Bryson plays an acoustic session at Caveau at The Mill this Sunday Brunch. And four magnums of wine made from the oldest fruit-bearing vine in South Africa are being auctioned off on Saturday in Heritage Square, where the vine itself grows. The bottles have each been turned into artworks by four top South African artists (Zwelethu Mthethwa, Paul du Toit, David Kuijers & Richard Scott) and are expected to fetch up to R20,000 per bottle, with all money raised going to charity.

The Sunday Brunch sessions are open to all, so pop in and enjoy some great food and good music. Or to find out more about the auction, contact Catherine at 021 424 8840 or via [email](#).

Keep swirling!

*Brendon, Jean & Marc.*

**Caveau at the Mill**

PLEASE NOTE: The new opening times at Caveau at The Mill are Tuesday to Saturday from 8am, and Sunday from 10am.

Our **Sunday Brunches** have taken off well, and we've had some awesome acoustic sessions from talented local musicians Jack Mantis, Lousie Day and Tom Bryson. The latter is performing again this Sunday, so swing by and enjoy the best in Sunday food and entertainment.

We've arranged secure parking at SAB down the street whenever there is sport on, just one less thing for you to worry about.

**Marc's Wine of the Month - La Motte Chardonnay 2008**

With its picturesque location, range of commended wines and other products, La Motte is a prominent name in the Franschoek valley. The winery makes use of grapes from the valley as well as other regions, including their organic farm in Walker Bay. Their wines always perform at wine shows and exhibit a classic elegance that bucks the over-ripe wine trend so popular today.



This Chardonnay is a great example of their style and quality. The wine spends a year in oak but still retains a fresh, crisp character that makes it incredibly drinkable.

**Brendon's thoughts:**

If they had gym for wines, Chardonnay would need the biggest workout. This one isn't hefty at all though, with clean, bright flavours and great balance.

**Jean's thoughts:**

Already a big seller at Caveau, it is fresh, crispy, fruity and all grown in Franschoek. Pretty impressive, and a perfect wine for the summer

**Price at Caveau:** R125 per bottle / R32 per glass



A delicious addition to our brunch menu at Caveau at The Mill. Join us every Sunday at for great food and acoustic music sessions...



Winemaker, Caveau regular and good friend, **Jean-Vincent Ridon**, makes this tasty and rather unique dessert wine from late harvest Cabernet Sauvignon grapes grown in Paarl. It can be compared with a fine vintage port, but really has to be thought of and enjoyed as its very own category.

Purchase a few bottles (375ml), because they'll last for decades. Available from Caveau Deli for **R66** per 375ml bottle.

**Serves 2**

**Ingredients**

- 2 x 200g lamb rump steaks
- 80g French fine beans, blanched
- 60g English spinach
- 300g mashed potato
- 3 cloves oven-roasted garlic
- juice of quarter lemon
- 15ml olive oil
- hummus

- Lamb jus
- 1kg lamb bones
- 3 sticks celery, diced
- 1 carrot, diced
- 1 onion, diced
- 1 medium leek, diced
- 1 tomato, halved
- 1 bay leaf
- 6 peppercorns
- 2 cloves garlic
- 200ml red wine
- 1 tbsp tomato paste

**Preparing the Lamb Jus**

Roast 1kg lamb bones in oven on 180°C for an hour  
 Saute vegetables in pan for 5 minutes  
 Add red wine and reduce by half  
 Add bay leaf, peppercorns, garlic and tomato  
 Add lamb bones to pan, along with 2 litres of water  
 Simmer for minimum 6 hours, up to three days for maximum flavour  
 Skim for impurities every hour  
 Strain liquid into pan and reduce by two thirds

**Preparing the Skordalia**

Finely slice garlic cloves and mix along with lemon juice and olive oil into mashed potato

**Preparing the Lamb**

Score the fat on lamb with knife  
 Fry on medium heat, fat side down  
 Flip over and place in oven, 180°C for six minutes (medium rare)  
 Remove when done and rest for 2-3 minutes, then slice evenly  
 Remove fat from pan, add lamb jus and knob butter and simmer for 2 minutes

**To serve**

Sauté beans and spinach in butter, lemon juice and salt for 30 seconds  
 Divide mashed potato between two plates  
 Add spinach and beans on top, followed by lamb pieces  
 Finish off with the veal jus and a dollop of hummus

**Caveau Deli : Skordalia**

Skordalia is a Greek side dish, made using garlic and pureed or mashed potato. Olive oil and lemon juice are usually added, though there are plenty of different variations, including some that have eggs, vinegar or even fish stock. It's great as a dip, and should be quite strong on the garlic, since the actual word Skordalia stems from the word 'garlicky.' Have a traditional meal at a Greek family household and you're sure to find plenty of Skordalia on the table.

Get all the ingredients to make Skordalia and other dishes at the well-stocked Caveau Deli - entrance on Shortmarket Street.

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



swirling passions

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