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Welcome



Springtime means the vines are pruned and fresh buds start appearing all across the Cape wine region. We miss most of these details here in Cape Town, where the focus is more on what's in the bottle rather than where it comes from. But to help you learn more about wine, which undeniably and importantly helps you enjoy it more, we've teamed up with top sommelier and wine educator, Jorg Pfuetzner, to offer a monthly **Wine Appreciation Course** at Caveau at The Mill.

The course is designed to be interactive and practical, tasting through a selection of quality wines over four evenings. The first course starts October 1st – details of that and of our first of several **International Tasting Experiences** [here](#).

Keep swirling!

Brendon, Jean & Marc.

Please note: All Caveau restaurants will be closed on **Thursday, September 24th** as we celebrate our annual staff party.

Caveau at the Mill

Jean's Wine of the Month - Elgin Ridge "282" Sauvignon Blanc 2009

Marion and Brian Smith sold their business in the UK and after scouring the wine regions of Europe for

Sunday Brunch Unplugged at The Mill continues to grow in popularity. The mellow acoustic sound of the Jack Mantis Band is the perfect Sunday vibe. Pull through, order some bubbly and relax. The brunch menu is served from 10am – 3pm and offers treats like Eggs Benedict and the infamous Caveau Lamb Burger. amongst others. Live music starts at noon.

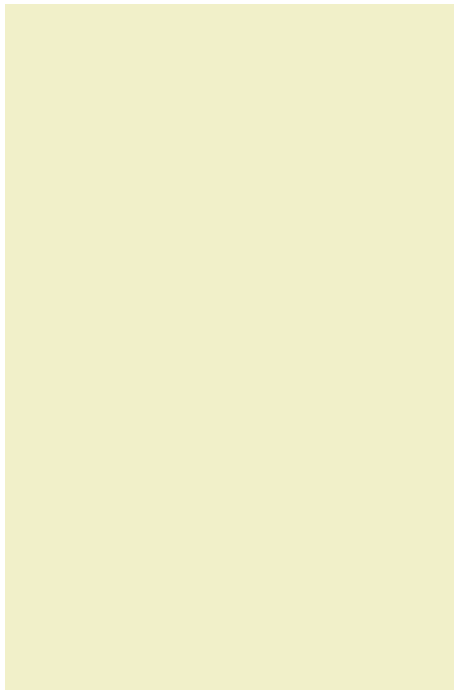
International Tasting Experience #1: Pinot Noir

In addition to the Wine Appreciation Course, Jorg Pfuetzner will host an International Pinot Noir Tasting on Friday, 30th October. This will be the first of several international tasting experiences at Caveau at The Mill.

Guests will taste a lineup of 3 Burgundies, 3 New Zealand and three local Pinot Noirs, together with a three-course menu paired to the wines.

Seating is limited, so best book early.

Full details [here](#)...



the perfect place to buy a property, ended up finding it here in Elgin. Their small farm is planted to Sauvignon Blanc, Semillon, Chardonnay, Pinot Noir... and some apples. Their intention is to keep things small and focused at Elgin Ridge, using no chemicals and letting the ducks (which they hatch on the farm, and hence feature in their label) play a prominent role in pest control. Organic certification is on the cards later this year too.

This "282" Sauvignon Blanc is their maiden vintage, with only 2700 bottles made. Named after the height of the vineyards (in metres above sea level), the fresh, clean flavour profile is an expression of the cool Elgin climate and how well suited it is to this varietal.

Brendon's thoughts:

It's been said that a good wine can cure everything from a hangover to bad luck. That being said, if you're enjoying quality wines like this, you're probably never hungover or in need of more luck!

Marc's thoughts:

Another cracking new wine from Elgin, a region showing greater potential each vintage. Crisp, clean and fresh, with that trademark Elgin minerality, this wine could see you all the way through summer.

Price at Caveau: R155 per bottle

Caveau's Friends in Wine: Schalk Burger & Sons "No. 6"

Recipe: Chorizo, Roast Pepper and Pea Shoot Tagliatelle



Serves 2

Ingredients

- 200g chorizo, sliced
- 100g mix of red, yellow and green peppers
- 80g pea shoots
- 10g alfalfa sprouts
- 80g freshly made tagliatelle
- 20g rocket
- 60ml olive oil

Preparing the peppers

Roast the peppers in an oven for 40 minutes at 180°C
Remove, peel skins off, deseed and slice thinly

Preparing the tagliatelle

Blanche tagliatelle in hot water for 2 minutes until 'al dente'
Heat half the olive oil in a pan on medium heat
Throw in the chorizo slices, peppers and tagliatelle and toss briefly, just enough to warm through
Remove from heat, then add pea shoots and rocket
Season with salt and freshly ground pepper

To serve

Divide between two plates, and dress with remaining olive oil and alfalfa sprouts

As part of their Proprietors Range, this wine would be defined as the flagship red from the **Welbedacht** estate. The number has much significance for the Burger family, with Schalk Jnr. traditionally at No. 6 for the Springboks (though he caused havoc for the opposition wearing the No. 7 jersey in his last game) and with Schalk Snr. playing six tests during his Springbok career, a time when test matches were rarer than chickens teeth. Only six barrels were made, a blend of Syrah, Petit Verdot, Malbec, Mourvedre, Pinotage and Viognier. We've made it available for **R 600 per bottle**. To take advantage of this offer, simply reply to this email.

Caveau Deli : Chorizo

Pronounced "cho-ree-zo," chorizo is a pork sausage that originates in the Iberian peninsula and has become easily available worldwide. Spanish-style chorizo is the most commonly found and used, made from pork and seasoned with Spanish paprika and salt. It is usually smoked, and ready to be sliced and eaten. When cooking with smoked chorizo, it should be added at the end of preparation to avoid it turning tough.

Caveau Deli entrance is on Shortmarket Street.

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



swirling passions