

In This Issue

Welcome!

Wine Review

Avondale Bio-Logic Brut NV

Recipe

Summer Salad with Crayfish, Smoked Salmon & Creme Fraiche.

Friends in Wine

Peter Bayly Dry White Port 2007

Caveau Deli

Jackie's Soy Sauce

Welcome



It's a new year and we're happy about it. Happy because it brings new opportunities, new ideas and new resolutions. The latter is hopefully the kind that really does improve your quality of life in 2009 and beyond. "Drink better wine" has always been a favourite of ours at Caveau!

Something new from us is our brunch at The Mill. Ease into Sunday's on the terrace of our Newlands restaurant where we'll serve a special menu from 10am till 3pm. Don't forget to enjoy a glass of bubbly or Bloody Mary, in true brunch tradition.

And finally something new from Marc, who with wife Chantal celebrated the birth of their baby boy, Tristan, on December 21st. Congratulations from all of us at Caveau on this welcome new addition!

Keep swirling into 2009!

Brendon, Jean & Marc.

Brunch at the Mill

Caveau at The Mill is now serving brunch every Sunday. Enjoy a relaxed meal on the terrace overlooking the Liesbeek River, with ample parking available and a specialty brunch menu on offer from 10am - 3pm, after which the upstairs lounge will remain open for those wanting to laze the afternoon away or catch Sunday sport on the TV.

And we're taking bookings, so call 021 685 5140 to reserve your table, since this is bound to become a firm favourite.

Marc's Wine of the Month - Avondale Bio-Logic Brut NV

Organic produce has become more in demand each year, and the wine industry is no exception. This non-vintage Brut is made from organic grapes grown on the **Avondale** farm in Paarl, where Bio-Logic refers to their approach to restore the original balance back into the soil through natural means (they have a flock of ducks to curb the snail problem).



This has led to some interesting names, like the Avondale Jonty's Ducks, and an eye-opening advertising campaign, but also some superb wines. Made in the Methode Cap Classique style by winemaker Bertus Albertyn, this wine spends 10 months on the lees to ensure good weight on the palate to back up the bright, fresh, citrus flavours.

There are a lot of established names on the sparkling wine market, but this one is certainly a worthy contender.

Brendon's thoughts:

Brace yourself for another year in the best way - with a glass of bubbly in your hand! From an estate committed to a natural production process, this wine will ensure your year gets off to a lively start.

Jean's thoughts:

A crispy, clean, natural bubbly. A good way to start the New Year.

Price at Caveau: R 180 per bottle / R 45 per glass

Caveau's Friends in Wine: Peter Bayly Dry White Port 2007



A friend since before Caveau even opened its doors, **Peter Bayly** is known for his superb Calitzdorp ports. This 2007 Dry White Port is a limited production - only 1,800 bottles were produced, as the label tells you - made from Chenin Blanc matured in French Oak for two years. Buy and serve chilled with a good view as the sun goes down.

There really is a limited amount of this wine. Available at retail through Caveau Deli for **R85** per bottle.

Caveau Deli : Jackie's Soy Sauce

Summer Salad with Crayfish, Smoked Salmon & Creme Fraiche.



Serves 2

- 50g Fresh strawberries, halved with stalks removed
- 50g Fresh cherries, halved with stone removed
- 50g Raspberries
- 2x 250g Live crayfish
- 70g Smoked salmon trout
- 100g Mixed salad leaves
- 40g cocktail tomatoes, halved
- 40g Cucumber, thinly sliced
- 20g Spanish red onion, thinly sliced
- 40ml Olive oil
- 10ml White wine vinegar
- 5ml Wholegrain mustard
- 50ml Crème fraiche
- Salt & pepper

Method

Place crayfish in a large pot of salted boiling water for exactly 10minutes. Remove and place in a bath of iced water to cool. Once cool, cut in half, remove the 'vein' and clean out the head (rinse under running water) of each. Make a vinaigrette from olive oil, vinegar, mustard and some salt and pepper. In a large bowl place the lettuce, tomatoes, onion, cucumber, strawberries, cherries and mix with half the vinaigrette until well coated. Divide onto two plates and place two crayfish, topped by half the smoked salmon on each. Top salmon with crème fraiche and drizzle with remaining vinaigrette.

Made from a combination of Japanese and Chinese soy sauce blended together with other ingredients including sugar, fish sauce and water, this soy sauce was created by our sushi chef Jackie Laing, who believes commercial soy sauces are "way too salty." Tired of seeing his customers dip his expertly made sushi into this, he decided to blend his own, and the result is a lighter, smoother version that is lower in sodium, yet with ample flavour.

Available at Caveau Deli (entrance on Shortmarket Street) at R55 per 750ml bottle.

"In water one sees one's own face; But in wine, one beholds the heart of another."
- *Old French proverb*



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