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Welcome



Things are changing with the seasons here at Caveau. If you hadn't noticed yet, we're renovating in the Deli area, which will become more focused on the raw bar. This also makes space for a new addition to Heritage Square, a Gourmet Burger outlet that will be located at the Shortmarket Street entrance. A somewhat smaller change is the menu at Caveau. With winter pretty much here, our menu evolves to introduce some heartier fare, so look out for more curries, roasts and stews to compliment our tapas selections. Despite changes coming, both big and small, we are quite happy to say that our original concept of great food and exciting wine remains the same, and always will.

Keep swirling!

Brendon, Jean & Marc.

Caveau at the Mill

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

Jean's Wine of the Month - Jordan 'Cobblers Hill' 2003



Winemaking team Gary and Kathy Jordan have pretty much done it all from their Stellenbosch farm, having made great wines since the early nineties, hauled in plenty of awards and become Cape Winemakers Guild members. Their wines are elegant and classic in style, yet approachable. More than this, they are of consistent quality from vintage to vintage. The Cobblers Hill fits into their Reserve Range as the estate's flagship Red. A blend of Cabernet Sauvignon, Merlot and Cabernet Franc, the wine is a big, rich and densely layered offering that is testament to the Jordan's knowledge of their vineyard and its fruit. Superbly balanced and full-flavoured, this is a great wine to enjoy with hearty winter fare, or just on its own. Their most recent vintage was also awarded 5 stars in the Platter's Guide, further commendation for an already highly regarded wine.

Brendon's thoughts:

Always been a big fan of Jordan wines. This is another cracker: big, tasty and filled with ripe, concentrated fruit. Voluptuous yet all in balance, I'd happily drink a bottle!

Marc's thoughts:

Full on the palate, soft on the finish and with no shortage of flavours, this is an opulent blend. It is smooth and seductive, so much so that you'd struggle to find anything more elegant.

Price at Caveau: R422 per bottle



Friend of Caveau, Greg Castle, is a successful marketing strategist who has turned his talents to making wine. **Brothers Wines** was founded in 2005, the name coming from his two sons, Alex and Dylan. Initially as a hobby to produce wines for him to enjoy with friends, it has grown into its own business.

The Brothers Chardonnay 2008 is produced from 16-year old vines in Riebeek Kasteel in the Swartland. The wine spent 9 months in French Oak to add complexity and weight, yet without overpowering the fruit. The end result is a Chardonnay that is understated and soft on the palate, and very delicious.

Available at Caveau Deli for R92 per bottle.



Serves 2

Ingredients

- 40ml brandy
- 300ml red wine
- 500g beef rump, cubed
- 50g flour (seasoned with salt & pepper)
- 100g pork belly, sliced
- 1 onion, diced
- 4 cloves garlic
- 1 litre beef stock
- 6 pickled pearl onions
- 6 button mushrooms, diced into quarters
- 1 medium carrot, sliced lengthways & blanched
- 60g butter
- 2 sprigs each of thyme, bay leaf and rosemary, tied together
- 3 large potatoes
- 30ml cream
- 30ml fresh milk

Preparing the beef

Fry pork belly until fat is rendered, then add onion
Flour beef cubes then add to pot
Fry till brown, then deglaze with brandy and set alite
Once flames burnt out, add red wine and reduce by half
Then add stock, two garlic cloves and herbs and let simmer

Preparing the mash

Peel potatoes and boil until soft
Roast remaining garlic cloves in foil in oven until soft
Mash potatoes with garlic, adding cream, milk and half the butter

To serve

Saute carrots, mushrooms and pearl onion in half butter
Plate the mash, spoon the beef stew alongside and add vegetables on top

Friends in Food: Liam Tomlin's Chefs Warehouse & Cookery School

Our good friend and Caveau regular, Liam Tomlin, has opened up **Chefs Warehouse & Cookery School** just a few blocks up on New Church Street. A concept already popular in cities like New York, Tokyo, Sydney and elsewhere, Chefs Warehouse is a combination of retail experience and culinary education. They have a showroom of all the latest products for chefs or for your home kitchen, and they're hosting over 200 classes this year with some top local and international chefs. The place is for anyone with a love for food, wine, cooking and learning more about these things. Caveau's going to get involved soon, so keep an eye on their class schedule at their site www.chefswarehouse.co.za or pop in and have a look. They also have the largest cookbook library in South Africa (including the Caveau book), just another reason to visit.

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



swirling passions

heritage square , bree street , cape town , 021 422 1367
at the mill , boundary road , newlands , 021 685 5140
info@caveau.co.za
www.caveau.co.za