



Pongracz Method Cap Classique Non-Vintage

Producer	Pongracz
Grapes	60% Pinot Noir & 40% Chardonnay
Region	Stellenbosch, South Africa
In a Word	Biscuity
Tasting	Pongracz is made following the cap classique method, and includes only 2 grapes: Chardonnay and Pinot Noir. The result is an explosion of fine bubbles with a yeasty, leesy character, a gorgeous mouthfeel and a flinty finish.
Alcohol	12%
Serving Temperature	8-10°C
Food Match	Nibbles of biltong and parmesan
Retail Price	£9.99
Available at	SA Wines Online

Your Notes:



Durbanville Hills Rhinofields Sauvignon Blanc 2006

Producer	Durbanville Hills
Grapes	100% Sauvignon Blanc
Region	Coastal Region, South Africa
In a Word	Intense
Tasting	This wine is full-bodied with intense flavours of pineapple and ripe green melon, balanced by grassy notes. This wine was left on its lees, giving it additional complexity, and a fuller, rounder mouthfeel and with a nice weight to the body.
Alcohol	12.45%
Serving Temperature	8-10°C
Food Match	Chakalaka House Salad
Retail Price	£7.49
Available at	SA Wines Online

Your Notes:



Backsberg Chenin Blanc 2005

Producer	Backsberg
Grapes	100% Chenin Blanc
Region	Paarl, South Africa
In a Word	Mouthfilling
Tasting	This wine is layered with aromatic flavours on the nose, as well as hints of pear and green apple. Ripe fruit dominates the palate with crisp, balancing acidity and a touch of cashews. This wine has seen no oak, so is fresh and enjoyable.
Alcohol	12.8%
Serving Temperature	8-10°C
Food Match	Panfried Kinglip
Retail Price	£5.99
Available at	SA Wines Online

Your Notes:



Phanto Ridge Pinotage 2005

Producer	Robertson Winery
Grapes	100% Pinotage
Region	Robertson Valley, South Africa
In a Word	Rich
Tasting	This wine has rich aromas of ripe plums, dark chocolate and a lingering finish of plum pudding. It is a well-integrated wine, with soft tannins, and a mix of American and French oak.
Alcohol	13.91%
Serving Temperature	16-18°C
Food Match	Braised Lamb Shank
Retail Price	£8.29
Available at	SA Wines Online

Your Notes:



Porcupine Ridge Syrah 2005

Producer	Boekenhoutskloof
Grapes	100% Syrah
Region	Coastal Region, South Africa
In a Word	Spicy
Tasting	This warming wine has loads of spice on both the palate, and the nose. It also has hints of dried figs and juicy, ripe black fruits with a touch of cinnamon. An overall crowd pleaser!
Alcohol	12.65%
Serving Temperature	16-18°C
Food Match	Lamb Bobotie
Retail Price	£7.49
Available at	SA Wines Online

Your Notes:



Warwick Three Cape Ladies 2003

Producer	Warwick Estate
Grapes	49% Cabernet Sauvignon, 29% Merlot & 30% Pinotage
Region	Stellenbosch, South Africa
In a Word	Explosive
Tasting	This wine is explosive both on the nose and on the palate. The wine displays components of each of the 3 grapes in the blend. It finishes with sweet, ripe fruit and soft, full tannins.
Alcohol	14.5%
Serving Temperature	16-18°C
Food Match	Chargrilled Ostrich with venison sauce & chili jam
Retail Price	£12.49
Available at	SA Wines Online

Your Notes:



Chakalaka Salad

Mixed lettuce leaves
Tomato
Cucumber
Pepperdew
Roast Butternut Squash (recipe below)
Sliced Red Onions
Avocado

Mix all together and present with the array of flavours and colours.

Roast Butternut Squash

Cut the butternut squash in blocks. Roast it in the oven (roughly 200 degrees C). Serve it with honey mustard dressing:

1 tsp French Mustard
1 tsp honey
1 garlic clove
1 tbsp balsamic vinegar
6 tbsp sunflower oil
Whisk altogether



Bobotie (Serves 8)

1 fairly thick crustless bread (brown or white)
375ml milk
25ml oil
10ml butter
2 medium onions, sliced
2 cloves crushed garlic
25ml curry powder
10ml salt
25ml chutney
15ml smooth apricot jam
15ml Worcester sauce
5ml turmeric
25ml brown vinegar
1kg raw mince meat
100ml sultanas
3 eggs
Pinch each of salt and turmeric
Bay leaves

Soak the bread in the milk. Heat the oil and butter in a large pan and fry the onions and garlic. When the onions are soft, add the curry powder, salt, chutney, jam, Worcester sauce, turmeric and vinegar and mix well. Drain and mash the bread and reserve the milk. Add the bread to the pan together with the mince and sultanas. Cook over low heat, stirring occasionally. When the mince meat loses its pinkness, remove from the stove.

Add 1 beaten egg to the mixture, mix well, then spoon onto a greased 28 x 16cm baking dish and level the top. Beat the remaining eggs with the reserved milk (roughly 300ml), salt and turmeric. Pour this over the meat mixture and put a few bay leaves on top. Stand the dish in a larger pan of water (this is important to prevent drying out) and bake, uncovered at 180 degrees for 1 hour or until set. Serve with rice, coconut, chutney and bananas.



Ostrich with Venison Sauce and Chilly Jam

1.5kg Ostrich Fillet cut into 250g portions
Chargrill until medium rare
Serve with your choice of vegetables and garnish with chilly jam

Chilly Jam:

4 red peppers
4 onions
15 red chillies
10 garlic cloves
1 punnet cherry tomatoes
500 ml sugar
1 litre vegetable oil

Chop all ingredients. Heat oil until it starts smoking. Fry ingredients except for tomatoes and sugar, until light brown. Then, add tomatoes. Cook for another 10 minutes. Then add the sugar and blend it.

Venison Sauce:

150 grams blackberries
30 grams caster sugar
2 Tbsp red wine vinegar
600 ml game stock
Dried zest of ½ orange
½ cinnamon stick
50ml banyuls wine
60 grams of well-chilled and diced butter
Salt and freshly ground pepper

Put the blackberries and sugar in a saucepan and cook over low heat, stirring with a wooden spoon until the blackberries have collapsed into a puree. Turn off the heat, add the vinegar and give it a stir, then pour in the game stock. Add the dried orange zest and cinnamon: bring to a boil, then simmer gently for 25 minutes, skimming the surface whenever necessary. Add the wine and cook for a further 5 minutes, then pass the sauce through a wire-mesh conical sieve into another saucepan. Whisk in the butter, a little at a time, season the sauce with salt and pepper and serve immediately.



Braised Lamb Shanks (12 Portions):

12 trimmed lamb shanks
36 small rosemary sprigs
36 slivers of garlic
Salt and pepper

Trim most of the fat from the lamb shanks. Cut small slits into the meat and insert a sliver of garlic and a small sprig of rosemary.

Braise:

150 duck fat or butter
5 carrots cut into 3cm cubes
5 celery stalks cut into 3cm cubes
5 leeks cut into 3cm cubes
5 onions cut into 3cm cubes
6 garlic bulbs broken up into cloves
6 sprigs of thyme
6 sprigs of rosemary
6 bay leaves
2.25 litres red wine (3 bottles)
900ml brown chicken or lamb stock
50g butter

Preheat oven to 300 degrees Fahrenheit. Season the shanks then seal in a hot pan with the duck fat. Remove the meat and add the chopped vegetables. Cook until brown. Add the red wine and scrape the sediment from the pan then add the stock. Return the shanks to the pan, bring to a boil and cover. Place in the oven for approximately 2 hours. When the lamb is cooked, remove it from the pan and strain the liquid. Keep the lamb warm. Bring the sauce to a boil and reduce to light coating consistency. Season and finish with 50grams of butter.

Note: The shanks go well with mashed potatoes.



Kingklip: (serves 4 people)

4 x 200 grams kingklip

Dust kingklip with flour and seal in a hot pan

Serve with seafood bisque and crushed new potatoes

New Potatoes:

Boil until soft

Break them with a fork

Heat a pan with butter, parsley and garlic and fry

Seafood bisque:

1 can minced clams

1 can of tiny shrimps

1 can of crabmeat

2 oz of salt pork or ¼ cup butter

1 ½ cups chopped onions

3 large potatoes peeled and diced

1 can condensed cream of celery soup plus soup can of milk

1 ½ cups milk

2 cups boiling water

¼ tsp curry powder

2 cups cream (light or heavy or mixture)

3 tbsp. Cornstarch

1 ½ tsp thyme

Salt to taste

¼ tsp pepper

Touch of sherry

Drain clams, shrimp and crabmeat – reserve the liquids. In a large pot or kettle, brown salt pork until fat is released. Add the onions and potatoes and sauté, stirring frequently (approximately 10 minutes). Add soup with milk, additional milk, boiling water, reserved liquids and curry powder. Cover and simmer for 25 minutes over low heat. Add clams, shrimp and crabmeat with thyme – cook for 5 minutes. Mix cream and cornstarch together. Add bisque, stirring constantly over medium heat, until just at boiling point. Do not boil. Season to taste. Lower heat and cook 5 minutes longer. May be made ahead and re-heated gently. Makes 10 to 15 servings.