



NEWSLETTER - MAY 2013



As the shot of the Signal Gun echoes through the vineyards of our picturesque farm, just off the Vissershok Road in Durbanville, it signals the start of a new generation of wine making.

Owned by the 5th generation De Wit family, we pride ourselves in making small quantities of fine wine from our carefully selected grapes.

Be assured that the tasteful memories of our wines will keep on echoing.



Monthly Wine & Dinner Club



3rd Tuesday of the month

You are invited to our monthly **Wine & Dinner Club**, to be held on **21 May 2013** at 7pm. The idea behind these evenings is to provide an opportunity for wine and food lovers to improve their wine knowledge in an informative and informal format.

Cape Wine Master and winemaker of Maison de Teijger, Dr. Charl van Teijlingen, leads the presentation. Charl's knowledge and love for wine makes him the perfect choice as presenter. Once the presentation and tasting is concluded, there will be a 3 course meal prepared with the 'cultivar of the night' in mind. You can order any wine off the [Ke-Monate Wine Bar & Bistro](#) wine list to accompany your meal, for your own account.

Booking is essential as seats are limited. Kindly call us on Tel: 021 976 7343 or email Heidi on wine@signalgun.com to reserve your seat.

Signal Gun Tasting Venue



The [tasting venue](#) is now open for **wine sales and tasting** from Tuesdays to Sundays.

You will be able to taste the [Signal Gun range](#) as well as a selection of unique boutique wines from the Boutique Wine Society of Durbanville **on request only**.

The tasting will consist of 6 wines at a cost of R20 per person. The tasting fee will fall away should you purchase any of our wines.

Queries and Private Wine Tastings:

If you have a query, would like to discuss our wines or would like to arrange a private wine tasting, contact us on Tel: 021 976 7343 or email Heidi on wine@signalgun.com.

Our Trading Hours:

Tuesdays to Saturdays 09h00 - 17h00
Sundays and Public Holidays 09h30 - 16h00
CLOSED on Mondays, Good Friday, Christmas Day & New Year's Day.

Ke-Monate Wine Bar & Bistro



Speciality Boards

We specialise in tapas and bistro type meals. This means you can enjoy a wider range of local and international cuisine. Our Italian chef, Natalia, gives us a list of delectable dishes on a weekly basis which goes onto our *Blackboard* as the weekly specialties. Call us to check what they are...

Do not miss out on our weekly [Wednesday pasta evenings](#) and [Friday Mexican evenings](#). Both nights are accompanied by live music provided by 'crooner' Chris Swanepoel.

Functions & Conferences



At [Ke-Monate Wine Bar & Bistro](#), we have various [function venues](#) and menus to suit your needs. We do birthdays, baby showers, end-of-year functions, kitchen teas, weddings. We are the perfect destination if you would just like to celebrate with family and friends.

We have an ideal [conference facility](#), equipped with an overhead projector, flipchart and sound. If you have any conference enquiries, please contact our conference manager directly.

We have a menu for each requirement, ranging from breakfast, set, finger food and buffet.

If you have any questions, please do not hesitate to contact our functions manager, at Tel: 021 976 7343 or email Leoni on functions@ke-monate.co.za during office hours.

Recipe of the month ...



Chocolate Mousse with Amarula Cream

When I went to work in the UK, my head chef at the time asked to 'wow' him with a unique dessert. Well, I knew I had a bottle of Amarula in my room at the time, knowing one couldn't get it in the area. I ran to my room upstairs, retrieved the bottle and produced this lovely, smooth 'melt-in-your-mouth' Chocolate Mousse. My head chef enjoyed it so much that he decided to put it on special for the entire week. Please be my guest and enjoy this recipe as much as I do! Ciao for now - *Head Chef Natalia Sforza*

Ingredients

250ml fresh cream, whipped
200g good quality dark chocolate, plus extra for garnishing
3 eggs, separated
1 egg white
50ml Amarula Cream
Pinch of salt

Method

1. Heat the fresh cream over a medium heat & add the chocolate.
2. Stir until the chocolate has melted. While still hot, beat in the egg yolks one at a time. When smooth, add the Amarula Cream & stir.
3. Whisk the egg whites & salt until stiff. Fold 15ml of egg whites into the chocolate mixture to lighten it, then carefully fold in the remaining whites.
4. Turn into a bowl and chill until set.
5. Spoon the mousse into serving bowls & serve, topped with extra chocolate for garnish.

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Restaurant



Functions



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