

## Winter 2013

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Uitkyk Carlonet 2009 won a gold medal at the 2013 *Decanter* World Wine Awards

### Uitkyk Carlonet Earns *Decanter* Gold

We are very proud of the gold medal recently won for our 2009 vintage of Carlonet at the 2013 *Decanter* World Wine Awards in London. Uitkyk Carlonet is our flagship wine and has a history spanning more than half a century.

This wine derives its name from George von Carlowitz. Following the advice of renowned viticulturist, Prof Izak Perold, his father, a German nobleman, planted Cabernet Sauvignon, Shiraz and Cinsaut on our farm in 1949.

Uitkyk Carlonet is rich and velvety and tastes of ripe berries with hints of chocolate and spice. Enjoy this wine with robust red meat dishes, rich casseroles and mildly spicy pizzas. You can purchase [Uitkyk Carlonet](#) for R100 directly from our farm or via our website. For your convenience, this wine can be purchased for a similar price at selected outlets countrywide.



Chicken curry pot, a perfect match for Flat Roof Manor Shiraz Mourvèdre Viognier

### Curry...not in a hurry

Winter is the best time to share one of my favourite heart-warming recipes with you, which pairs perfectly with our delicious [Flat Roof Manor Shiraz Mourvèdre Viognier](#). This aromatic red blend, filled with juicy berry flavours and spice, is a treat with my chicken curry pot which is a family favourite. This dish is easy to prepare and generously serves four to six people.

#### Chicken curry pot with Flat Roof Manor Shiraz Mourvèdre Viognier 2010

##### Ingredients

- 1 kg free-range chicken (pieces or boneless pieces of fillet)
- 5 potatoes, cut into chunks
- 2 small sweet potatoes, cut into chunks
- 2 Granny Smith apples, cut into wedges
- 1 250g packet of baby carrots
- 2 onions
- ½ green pepper
- 3 celery stalks
- 3 tsp crushed garlic
- 1 tsp turmeric
- ½ tsp ginger flakes
- 1 tsp masala
- Fresh coriander leaves
- Olive oil
- Water
- Salt
- Worcester sauce
- 1 tbs cake flour
- 2 tbs mild curry powder
- 1 tbs vinegar
- 3 tbs chutney
- 3 tbs apricot jam/preserve
- Soya sauce
- 3 Tbs breyani mix
- Bay leaves

##### Method

Heat a dash of olive oil in a pot on the stove. Add the onions, green pepper, celery stalks, crushed garlic, a few fresh coriander leaves, turmeric, ginger flakes and masala to the pot and cook until the onions are translucent. Remove from the pot and set aside. Now add some more olive oil to the pot, heat and add the chicken. Cook until the chicken is brown on both sides. Add three to four cups of water, salt to taste and a generous swig of worcester sauce. Give the pot a stir and add the potatoes, sweet potatoes and baby carrots. Place the onion mix on top of the vegetables, followed by the apple wedges. If preferred, baby onions could also be added. Cover the pot with a lid and cook for approximately an hour, or until the vegetables are soft (test with a knife).

Combine the cake flour, curry powder, vinegar, chutney, apricot jam/preserve, breyani mix, a few bay leaves and soya sauce to taste in a bowl. Once satisfied that the meat and vegetables are ready, add the curry mixture and cover the pot with a lid, allowing the mixture to simmer until all the ingredients are well-integrated. Remove the lid and continue to simmer. This will allow some of the liquid to evaporate.

Serve with rice or traditional samp and a glass of [Flat Roof Manor Shiraz Mourvèdre Viognier 2010](#).

Bon appétit!



Farai Magwada, the Inter Hotel Challenge candidate wine steward from The Mount Nelson

### Partnering with The Mount Nelson to build skills

We have partnered with Cape Town's iconic Mount Nelson Hotel in the début Inter Hotel Challenge, which is aimed at promoting mentorship and advancing the transfer of skills within the Western Cape hotel and tourism industries. This social responsibility initiative is being run by the South African Chefs Academy (SACA) and [Showcook.com](#).

The challenge involves a line-up of top, luxury Western Cape hotels and their executive chefs and sommeliers, or wine ambassadors, who support and mentor candidate chefs and wine stewards to create top notch wine and food pairings. The winning food and wine partnership will be announced at an exclusive black-tie charity event on 26 September, with the proceeds shared equally amongst StreetSmart SA, Our Kids of the Cape and Friends of ARO Outreach. Fantastic prizes are on offer for the winning candidate chefs and wine stewards, including a three-month working stint for the top candidate chef at the luxurious five-star Sukhothai Hotel in Bangkok, Thailand, as well as Cape Wine Academy bursaries for the top three wine stewards.

The Mount Nelson's executive chef, Rudi Liebenberg, is mentoring candidate chef Catherine Adonis and sommelier, Carl Habel, is guiding candidate wine steward Farai Magwada. This team, working together with Uitkyk, is up against nine competing teams.

May the best team win!



Catherine Adonis, the Inter Hotel Challenge candidate chef from The Mount Nelson



Festival-goers tasting Uitkyk's 10-year-old brandy

### A feast for the senses at Cape Town's inaugural Fine Brandy Fusion festival

Close to 2 500 excited Capetonians descended on the Cape Town International Convention Centre (CTICC) in May for the two-day Fine Brandy Fusion festival, which was staged in the city for the very first time. The trendy showcase of the best of South African brandy marked its Cape Town debut with a "Celebrate Liquid Gold" theme. In line with this theme, Uitkyk offered a brandy and chocolate pairing with our award-winning 10-year-old potstill brandy and a variety of top-quality Belgian chocolate from Huguenot Fine Chocolates of Franschoek. The melt-in-your-mouth selection included a vanilla truffle, citrus marzipan, brandy truffle and a praline milk truffle.

Salivating yet? Make your way down to the farm and experience this pairing for just R40 a head.



Andries Genis and family enjoying brandy and chocolates at Uitkyk on Father's Day

### Treating dad

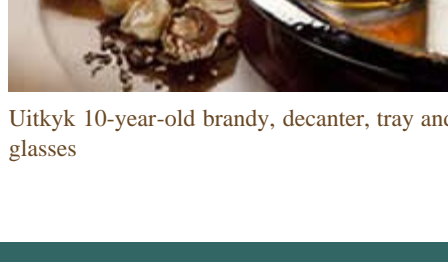
The Uitkyk 10-year-old potstill brandy and chocolate pairing was not only a hit at the recent Fine Brandy Fusion festival in Cape Town, but also on Father's Day. Dads who visited our estate on the day were treated to a complimentary tasting of this popular offering. Big smiles were the order of the day.



Uitkyk 10-year-old brandy, decanter, tray and glasses

### One lucky winner

Congratulations to Kobus van Jaarsveld of Wierda Park in Gauteng who was the lucky winner of our tasting centre give-away earlier this year. Kobus won a bottle of Uitkyk 10-year-old potstill brandy, as well as an Uitkyk-branded decanter, tray and four brandy glasses to the value of R1 000. He qualified for this give-away by enjoying our decadent brandy and chocolate pairing at the farm.



Uitkyk 10-year-old brandy, decanter, tray and glasses

### Winter special offers

Visit us for these great offers:

- Get a free bottle of Uitkyk Chardonnay 2010 when purchasing two bottles of the same wine at R70 a bottle.
- Buy three bottles of Uitkyk Carlonet 2009 at R99 a bottle and receive a complimentary one-bottle branded gift box.
- Buy 12 bottles of Uitkyk Carlonet 2009, 12 bottles of Uitkyk Shiraz Cabernet Sauvignon 2008, or a combination of these wines, and receive a complimentary three-bottle gift box.
- Buy 12 bottles of the limited edition Uitkyk Carlonet 2007, which was produced to mark the wine's 50th anniversary, at R120 a bottle and we'll deliver to you anywhere in the country for free.

*Please note that all items are subject to availability.*



Uitkyk Manor House

### Stay in contact

We would love to welcome you to our home. Remember, our trading hours are Mondays to Fridays from 09:00 to 17:00 and Saturdays and Sundays from 10:00 to 16:00. For more, follow us on Facebook or send an e-mail to [info@uitkyk.co.za](mailto:info@uitkyk.co.za).



Uitkyk Manor House foyer

Warm winter wishes from me.

*Estelle Louren*  
Winemaker



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