



NEWSLETTER - JULY 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.



Signal Gun & Cape Cook's Quest to find the best boerewors in SA



Saturday, 15 June 2013 saw the official launch of CapeCook and Signal Gun's search for the best *Boerewors in South Africa*. The judging took place at Signal Gun's Ke-Monate Wine Bar & Bistro.

We were joined by Crown National, various food bloggers and prominent 'foodies'.

The day started off with welcoming the guest to the launch, followed by a very informative cannon firing session with the guys from the South African Cannon Association firing off the 300 year old cannon in front of the restaurant, officially opened the event.

All 18 judges tasted 6 different pieces of Boerewors. The judges didn't know who's Boerewors they were tasting, the sausage was numbered from 1 to 6 and the judges had to give each piece of Boerewors a point out of 10. They needed to take the following into consideration: the texture, stiffness of stuffing, salt and spice balance, fat content, casing and general taste of the sausage. The Boerewors came from Checkers (2012 Championship Boerewors, Rhudi's Sausage Deli's Ollie Viljoen Boerewors, Calvinia Slaghuis's Hantam Boerewors, Spar Old Oak's Kalahari Boerewors, Eatwell Meat's Boerewors and Joey's Meat Product's Boerewors. In the first place, with quite a big gap was Joey's, second was Eatwell Meats and third Checkers Championship Boerewors 2012.

After the judging, while the scores were added, the judges was treated to a wine tasting of the Signal Gun range, followed by a lunch of Boerewors based dishes and more wine. For the full article, click [HERE](#).

Winter Soup Serenade



Join Signal Gun Wines and members of the Durbanville Boutique Wine Association when we go head to head to find the best soup and wine pairing.

Date: Thursday, 25 July 2013
Time: 18:00 - 20:00
Cost: R35 per person

Tickets can be purchased at the participating wineries OR contact Heidi on 021 976 7343 or email on wine@signalgun.com.

Participating wineries: Klein Roosboom, Galleon Wines, Kronendal, Maison de Teijger, Hermit on the Hill, Nomada and Signal Gun Wines.

You're welcome to stay behind and enjoy a bite to eat at Signal Gun's Ke-Monate Wine Bar & Bistro, Thursday evenings are 'Mexican' themed.

Click [HERE](#) to download the Winter Soup Serenade.

Wine Enthusiast Workshop



30 July 2013

You are invited to our monthly Wine Enthusiast Workshop (previously called Wine & Dinner Club), where you 'sip, learn and enjoy' an informative evening with Cape Wine Master and winemaker of Maison de Teijger, Charl van Teijlingen. Charl's knowledge and love for wine makes him the perfect choice as presenter.

This month the workshop will be about "PORT". Port wine is a Portuguese fortified wine produced exclusively in the Douro Valley in the northern provinces of Portugal. It is typically a sweet, red wine, often served as a dessert wine though it also comes in dry, semi-dry, and white varieties. Fortified wines in the style of port are also produced outside Portugal, most notably in South Africa.

Once the presentation and blind tasting of at least 10 wines is concluded, there will be a 3 course meal prepared with the 'cultivar of the evening' in mind. You can order any wine off the Ke-Monate Wine Bar & Bistro wine list to accompany your meal, for your own account.

The cost is R210 per person and 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.

Click [HERE](#) to download the Wine Enthusiast Workshop.

Pensioners Offer



Signal Gun's Ke-Monate Wine Bar & Bistro is running a Pensioners Offer until the end of August 2013.

R45 gets you a breakfast, a glass of juice and a coffee or tea. This offer is available from Tuesday to Thursday, 9am to 12pm and drivers that bring 6 guests or more, can enjoy a free breakfast!

Click [HERE](#) to download the Pensioners Offer.

Conference Package



Host your full day conference with us and receive our Winter Conference Offer of R150 per person, which is valid until the end of August 2013 (terms and conditions apply).

The cost includes 3 break sessions, of which one includes scones, and a choice between breakfast or lunch. This offer is available Monday to Friday with a minimum of 10 delegates..

Click [HERE](#) to download the Conference Package.

Wine of the month ...



The wine of the month for July is our [Signal Gun Chardonnay 2012](#).

The wine has intense zesty and citrus aromas on the nose with a creamy, buttery finish on the palate.

The 2012 Chardonnay can be kept for a further 2 to 3 years. It can also be enjoyed alone or as an accompaniment to a meal.

FOOD PAIRING: Mezze, tuna, chicken, turkey, pork, grilled yellowtail, melon & Parma ham, tempura prawns and vegetables.

Recipe of the month ...



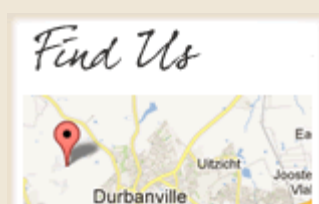
Spicy Thai Red Prawn Curry
Serves 2

Ingredients

- 400g Prawns meat
- Can coconut milk
- 20g Red Thai Curry Paste
- 10g Fresh crushed Garlic
- 10g Fresh grated Ginger
- 1 red pepper, diced
- 1 small aubergine, diced
- 500ml Cream
- Salt and Pepper
- 150g Rice, cooked
- Poppadum/Prawn Crackers

Method

1. Place coconut milk, red Thai curry paste, garlic, ginger, red pepper and aubergine in a pot and allow to simmer until the peppers are tender.
2. Allow to cool.
3. Place in blender, add cream and blend until smooth.
4. Heat a frying pan, place prawns in pan and cook until just about done. Add your curry sauce and allow to simmer for 3min.
5. Serve over rice with a poppadum or prawn crackers to warm up on a cold chilly night.



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