



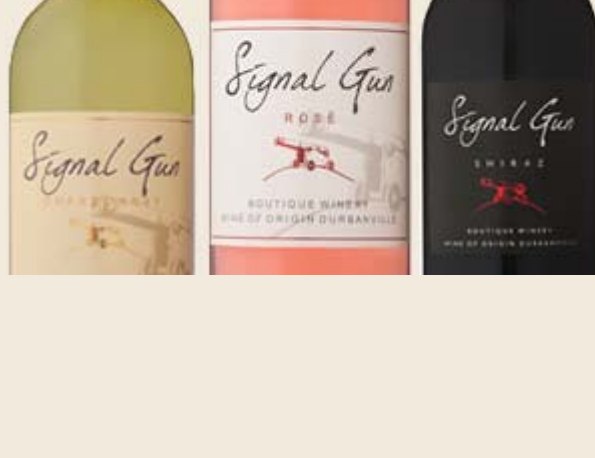
NEWSLETTER - SEPTEMBER 2013



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.



Wine Enthusiast Workshop



17 September 2013

You are invited to our monthly Wine Enthusiast Workshop, 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 "MERLOT". Merlot usually has a medium body with hints of berry, plum, and currant. Its softness and "fleshiness", combined with its earlier ripening, makes Merlot a very popular grape.

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 R210.00 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 invite.

Heritage Day

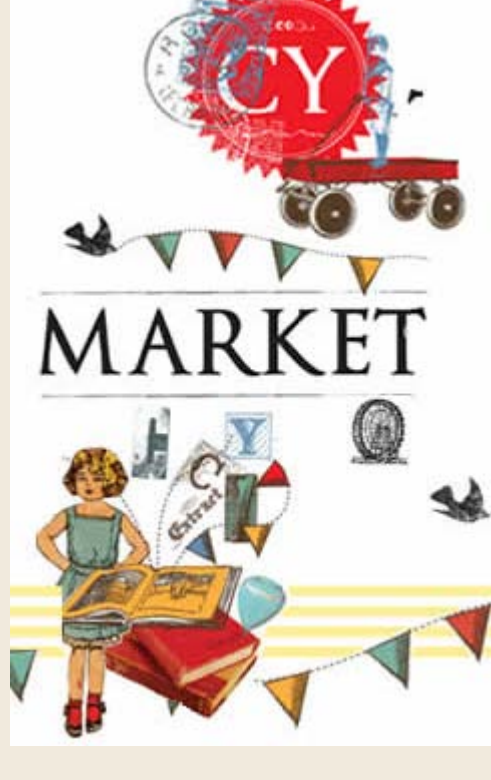


24 September 2013

Join us at Ke-Monate @ Signal Gun where we'll be celebrating Heritage Day in true 'Braai Day' style. Starts at 11pm – for additional info you're welcome to contact us on functions@ke-monate.com or on Tel. 021 976 7343

[CLICK HERE](#) to download the invite.

Cy Market & Signal Gun Wines at Welbeloond Farm



24 - 29 September 2013

WELBELOOND FARM, DURBANVILLE POTSDAM Farm Entrance: The last turn to your right @ the T-Junction on the Potsdam Road, N7 bridge, Table view.

24 SEPT - 29 SEPT - 6 DAYS
TUESDAY - FRIDAY: 9:00 - 19:00
SATURDAY: 9:00 - 17:00
SUNDAY: 9:00 - 14:00

R20.00 entrance fee Credit Card Facilities available Pensioners Discounts Wheel Chair Friendly

You will find: Grandma's embroidered tablecloth, tea towels, colorful cotton, aluminium, antiques, brooches, handprints, notebooks, ceramics, doilies, distressed frames, recycled art, bird designs, beaded jewellery and so much more.

Food and drink by Deli Manjifiek, a fresh food market and wines to purchase from Signal Gun along with other wine producers.

For information visit www.cymarket.co.za.

Ke-Monate @ Signal Gun



Get TWO Burgers for R90
(Beef or Chicken)
Available on Tuesdays from 5pm



2 Blackboard
Pizzas for R100

Subject to availability. All offers available from 5pm.

Conferences



Host your full day conference with us and receive our Winter Conference Offer of R150 per person, which is valid until the end of September 2013.

The cost includes tea/coffee on arrival, mid-morning scones, and a choice of either breakfast or lunch and an afternoon tea/coffee break.

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

Save the date: Our 3rd Birthday Festival is on the

26th & 27th of October



Wine of the month ...



The wine of the month for September is our [Sea Smoke Sauvignon Blanc Reserve 2012](#).

A single block of vineyard which is 455 m above sea level. Relatively low yield and lots of cool mist in the evenings (Sea Smoke) results in a long, evenly ripening process. This was Sea Smoke's maiden vintage.

TASTING NOTES: An intensely flavoured, terroir driven Sauvignon Blanc with hints of ripe spanspek, asparagus and flint on the nose.

AGEING POTENTIAL: The Sea Smoke Sauvignon Blanc has the potential to improve with maturation for up to 3 years.

FOOD SUGGESTIONS: Mussels, marinated grilled prawns, smoked chicken and salmon, roast vegetables, sole, paella, trout & salad nicoise.

Recipe of the month ...



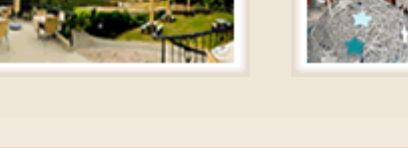
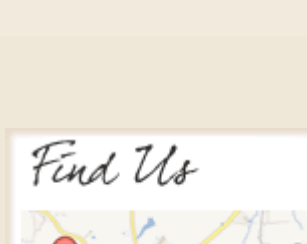
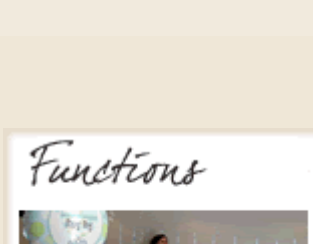
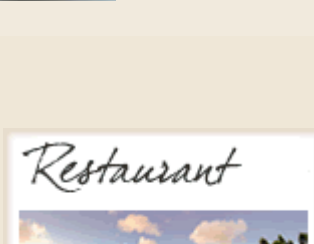
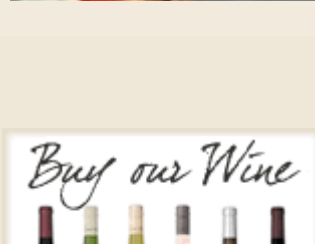
Beef and Bean Burrito
Serves 6

Ingredients

- 450g lean mince (Replace mince with 2 diced chicken breast fillets)
- 1/2 cup chopped onion
- 2 sprigs chopped spring onion
- 1 clove garlic, minced
- 2 teaspoons chilli powder
- 1/2 teaspoon paprika
- 1 teaspoon dried oregano
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/4 teaspoon ground pepper
- 1 tin red kidney beans (drained)
- 1 tin whole peel tomato (blended till smooth)
- 6 (25cm) flour tortillas
- 2 cups grated cheddar cheese
- 1 green pepper sliced
- 2 tomatoes seeded and diced
- Shredded iceberg lettuce

Method

In a large pan over medium heat, cook mince, onion, spring onion and garlic until meat is browned, stirring often to break up meat. Drain excess fat. Add chilli powder, paprika oregano, cumin, whole peel tomato, salt, and pepper; simmer for till sauce is thick 15 - 20 minutes. Add red kidney beans. Heat thoroughly. Spoon about 1/2 cup of the ground beef mixture onto each tortilla; top with grated cheddar, sliced green pepper and chopped tomato roll tightly and place seam-side down on baking tray, place in a 200°C oven, take out once slightly brown. Serving on a platter lined with shredded lettuce. Serve with any of the following: shredded cheese, sliced ripe olives, chopped tomatoes, fresh sliced chillies, sour cream or guacamole, and more shredded lettuce.



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