



NEWSLETTER - JULY 2014



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Wine Enthusiast Workshop ...



22 July 2014

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

Syrah (also known as Shiraz) is a dark-skinned grape variety grown throughout the world and used primarily to produce red wine. DNA profiling in 1999 found Syrah to be the offspring of two obscure grapes from south eastern France, Dureza and Mondeuse Blanche. Syrah should not be confused with Petite Sirah, a synonym for Durif, a cross of Syrah with Peloursin dating from 1880.

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 beverages off the Ke-Monate @ Signal Gun wine list to accompany your meal, for your own account.

R230 per person, booking is essential as space is limited. Kindly call us on Tel: 021 976 7343 or email functions@signalgun.com to reserve your seat.

[Click HERE](#) to download the invite or [BOOK here](#).

Low Carb High Fat Menu



[Click HERE](#) to view the menu.

Facebook Competition



[Click HERE](#) to view the details.

Signal Gun Wine & Dinner Evening ...



25 July 2014

Join us for a monthly taste sensation when we match a three course menu with one of our Signal Gun or Tin Hill wines at a cost of R 240 per person.

Diarise Friday, the 25th July, our focus of the evening, Tin Hill Muy – Scatty, a Hanepoot and Sauvignon Blanc Blend, paired with a mouth-watering three course meal.

Booking is essential and there are limited seats available. Kindly contact Leoni on functions@signalgun.com or 021 976 7343.

[Click HERE](#) to download the invite or [BOOK here](#).

Woman's Day



We're planning a Special Day for the Ladies, Diarise the **9th of August**, you don't want to miss this!

We're Connected



You've asked and we've delivered! Connect to our FREE Wi-Fi when visiting us at Ke-Monate @ Signal Gun.

Wine of the Month ...



Tin Hill Muy Scatty

TASTING NOTES:

This is an off-dry white wine with aromas of fruit such as litchi and Muscat on the nose, with an elegant acidity on the palate.

BLEND:

60% Hanepoot (Muscat de Frontignan), 40% Sauvignon Blanc

AGEING POTENTIAL:

This 2013 Muy Scatty is made for early enjoyment and can be kept for a further 2 years from date of harvest.

FOOD PAIRING:

Spicy dishes such as curry and Cape Malay dishes.

Seasons of Sauvignon



The dates have been finalised! Make sure to join us on the **25th and 26th of October**, for the Seasons of Sauvignon Festival in the Durbanville Wine Valley.

We're planning a rather unusual theme, can you guess what it is?

Weekend Game Drives



Dining at Ke-Monate @ Signal Gun? Why not go on a game drive! Our game viewer is ready to go on Saturdays at 11:00 and 14:00 and Sundays at 10:00 and 15:00. Please enquire at the Restaurant on availability.

[Click HERE](#) to download prices and information.

Ke-Monate @ Signal Gun Specials ...



Ribs, Pizza and Wine specials every day from 12:00. Don't miss out!

[Click HERE](#) for details.



Taste 5 of our delicious wines and receive a glass of your favourite one for only R40 per person.

[Click HERE](#) to download prices and information.

Recipe of the Month ...



Fresh prawn spring rolls with chilli dipping sauce

Makes 24 - 28 rolls

Ingredients:

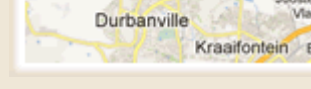
- 200g Dried vermicelli
- 500g Prawns
- 50g cabbage, thinly sliced
- 4 spring onions, trimmed and chopped
- 2 carrots peeled and grated.
- 4 tbsp coriander chopped
- 4 tbsp basil chopped
- 4 tbsp mint chopped
- 2 lemon juiced
- Spring roll pastry

For the dipping sauce:

- 4 tbsp castor sugar
- 180ml fish sauce
- 4 tbsp red wine vinegar
- 2 chillies, deseeded and chopped
- 5g Garlic
- 2 Spring onions, finely sliced
- 4 tbsp coriander chopped
- 4 tbsp mint chopped

Method:

1. Soak the noodles in boiling water for 3 - 4 minutes and drain and refresh under cold running water. Shake off water and set aside.
2. For the dipping sauce, mix all the ingredients until the sugar has dissolved. Taste and adjust flavour if necessary.
3. Roughly chop the noodles, mix in the roughly chopped prawns, lettuce, spring onion, carrot, coriander, basil and mint. Add the lemon juice and two tbsp of the dipping sauce. Mix together and adjust the seasoning.
4. Roll the mixture in the pastry and make the spring rolls.



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