

The oldest registered farm in the Cape, Steenberg Vineyards produces a range of much-loved wines through a process of environmentally considerate and dedicated winemaking. From vine to bottle, Steenberg's wines are primed to produce an experience that evokes the unique 'terroir' of the Estate.

PERFECT PAIRING RECIPE





GRILLED CHICKEN SALAD WITH RASPBERRY VINAIGRETTE AND GOATS CHEESE

– Executive Chef Kerry Kilpin of Bistro Sixteen82 Serves 2

Grilled Chicken Salad

2 chicken breasts –
Seasoned and pan-fried on a
medium heat
Mixed salad leaves
1 goats cheese chevin log
½ packet mange tout julienned
Toasted pumpkin seeds

Raspberry Vinaigrette 1/3 punnet raspberries

30ml raspberry vinegar 1 tsp Dijon mustard 2 sprigs of picked thyme 60 ml sunflower oil 30 ml olive oil

10ml sugar Pinch salt and black pepper Blend all the ingredients together. Add the oils last and season to taste.

Arrange the salad on a platter and drizzle the dressing over the top with a good grind of black pepper.

Serve with a chilled glass of Steenberg Rosé and share with a special someone.

