



The South African Wine People

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Winter Newsletter

December - February

December 1, 2011

Celebrating five years of fun with South African Wine

“It always seems impossible until it is done” - Nelson Mandela

It's not done yet but it is starting to feel like it is possible. The constant search for great value wines; hours and hours of driving and knocking on many doors to secure a sale; several pairs of shoes worn thin; many disappointments; many more successes! Five years ago we started out with a limited set of wines from South Africa, our knowledge of the South African wine industry and the will to show people the great value wines from the land of our birth.

Slowly but surely we have demonstrated to consumers that the wines of South Africa are great values. We have won a loyal following amongst retailers, consumers and a few restaurateurs. We have expanded our portfolio and now boast ten producers whose wines we have available as direct import products. And, we are looking for more!



Roy & Dianne

Inside...

Check out our new Champagne from Wilson Creek Winery.

3 great recipes & wine suggestions for gatherings of all kinds

Home for Life Benefit

cont.
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The world moves in funny ways. Several years ago a friend of ours asked if we would make a donation to Home For Life, a cause that is close to her heart. Well we donated a gift certificate for a wine tasting and subsequent to doing this tasting have become fast friends with the hosts. We also had the pleasure of meeting Lisa LaVerdiere the founder of Home For Life and her husband Rick. We have continued to support Home For Life with a gift certificate each year.

In May, we received a call from Lisa who asked us if we could source wines that Home For Life could private label and their patrons could purchase. On meeting with Lisa we proposed that we use Lorna Hughes' Bristle wines for this cause. Our suggestions being that we put a Home For Life sticker on each bottle and that we would donate a portion of the proceeds from sales of the wines into the future. We checked the idea out with Lorna who was immediately in support and launched the project at the Home For Life gala on November 5th.

The beneficiaries of this effort are Home For Life and Stellenbosch Animal Welfare where Lorna is a member of their board and a tireless supporter of their cause. When next you're in a retail store, start looking out for the "Home for Life" stickers on the Bristle wines.



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Here are some stores you can find the Bristle wines at:

- Central Park Liquor
- Cheers Chanhassen
- Dolce Vita Wine Shop
- Eden Prairie Municipal
- Edina Liquors
- France 44
- Harbor Wine & Spirits
- Haskell's Stillwater & Woodbury
- Lakeside Wine & Spirits
- Liberty Village Wine & Spirits
- Liquor Hutch
- McDonald's Liquors
- MGM Hopkins
- MGM Woodbury
- Northgate Blaine
- Princeton Liquors
- Skol Liquor
- Sorella Wine & Spirits
- South Lyndale Liquors
- Thomas Liquor
- Tonka Bottle Shop



Wilson Creek Almond Champagne

We just recently acquired Wilson Creek Winery's fantastically popular Almond Champagne, perfect for your holiday gatherings!

Here are just a few places you can pick it up:

- South Lyndale Liquors, Minneapolis
- Dolce Vita Wine Shop, Chaska
- Eden Prairie Municipal
- Central Park Liquor
- MGM, Maple Grove
- Haskell's

Also check out the newly launched Orange Mimosa and Peach Bellini Champagnes!



Celebrating five years of fun...

Each passing year has made it feel somewhat easier to build interest in the wines and we are bumping into more and more people who either know us or have heard of us. Recently, we found a customer whose immediate response was “you are just the people I have been looking for. I know there are some great wines made in South Africa but I have not been able to find any. Please come and show me what you have.” We did, and he has taken on a goodly portion of what we showed him.

While we have had many exhausting days and on many days it would have been a blessing to the world of cats that we did not own a cat or else, over the fence it might have gone given some of the frustrations with which we have been confronted. But, we have had fun! And, we have met some wonderful people.

To us, the formula is easy though definitely not simple – find great people who make outstanding wines, get in front of the public and show them the wine and wine culture of South Africa. For those of you who know us, come along and taste the new goodies and, for those of you who have yet to experience the “lekker” lifestyle, check us out.

We thank each and very one of you for your support over the past five years and look forward to building our friendship. And we thank the folks who make the wine:

- Paul de Villiers and Abraham van Heerden at Landskroon
- Kobie Viljoen and Barry Anderson at Gabrielskloof
- Bartho Eksteen at Hermanuspietersfontein
- Jean and Jean-Pierre Daneel at Jean Daneel Wines
- Ben, Tienie and Jeanneret Momberg at Middelvlei
- Seymour Pritchard and Suzanne Coetzee at Clos Malverne (Heron’s Nest)
- Leonard van den Berg and Francois van Zyl and their crew at Simonsvlei
- Ollo and John Parker and Etienne Louw at Altydgedacht (Tygerberg)
- Lorna Hughes and Mark Carmichael-Green at Stonehill (Bristle)
- David van Velden and Charl du Bois at Overgaauw

Recipes

What is wine with out wonderful food to go with it? We take great pleasure in presenting the whole experience to you. If you are trying to decide what to serve at your holiday get together why not take a peek at these wonderful recipes on the next page.

1.

Marinated Calamari

Wine recommendation:
Jean Daneel Initial White or
Bristle Viognier

2.

Rosemary Infused Roast Leg of Lamb

Wine recommendation:
Overgaauw Cabernet Sauvignon or
Tygerberg Pinotage

3.

Fall Fruit Terrine

Wine recommendation:
Landskroon Cape Vintage



Marinated Calamari

4 cups calamari rings
2 medium carrots
4 medium onions
2 celery sticks
¼ cup olive oil
½ cup green olives halved
½ cup sun dried tomatoes diced and rehydrated
½ cup red bell peppers
½ cup parsley chopped
½ cup basil leaves chopped
2 cloves garlic chopped
Sea salt
Fresh ground black pepper
White wine vinegar
Lemon juice

Bring a pot of salted water to the boil and add the raw calamari. Boil for five seconds and remove. Set aside. Quarter two onions and sear over high heat until nicely browned but still firm. Set aside.

Dice the carrots, remaining onions, celery and red bell pepper and sauté till soft in olive oil.

In a large stainless steel bowl mix the steamed calamari, olives, sun dried tomatoes, grilled onion quarters, parsley, basil, garlic, seasoning, white wine vinegar and lemon juice. Check to taste.

Cover with plastic wrap, place in the refrigerator and chill for three to four hours. Check to taste prior to serving and adjust seasonings, garlic and olive oil if necessary.

Serve with lemon wedges, homemade mayonnaise and baguette as an appetizer.



Rosemary Infused Roast Leg of Lamb

1 Deboned Leg of Lamb – 2 ½ to 3 pounds
4 Garlic Cloves
¼ pound kalamata olives
10 – 12 branches rosemary
Black pepper
4 tablespoons olive oil
½ bottle of dry white wine
1 tablespoon flour
Salt to taste

Open the leg of lamb; dry it with paper towels and make incisions on the outer side of the leg with a sharp knife. Blend the garlic cloves, kalamata olives and 2 tablespoons of the olive oil to a coarse paste. Rub the inside of the leg with the paste and tie the leg firmly with kitchen string. Sprinkle the leg liberally with black pepper.

Heat the remaining olive oil in a roasting pan over medium/high heat and brown the leg on all sides.

Lay three lengths of string across a platter and place one half of the rosemary branches lengthwise on the string. Place the leg of lamb on this bed of rosemary. Place the remaining rosemary on top of the leg of lamb and tie the rosemary to the leg of lamb.

Heat the oven to 400F. return the leg to the roasting pan and roast for fifteen to twenty minutes per pound depending on the level of doneness required. Fifteen minutes per pound will yield a medium rare leg.

Remove the lamb from the oven and allow to rest for fifteen minutes.

Brown the flour in the remaining pan juices, add the white wine and make your gravy.

Carve the leg of lamb and serve with roasted potatoes and roasted seasonal vegetables.

Serves 6 – 8

Fall Fruit Terrine

1 bottle rose wine
1 cup sugar
½ pound Blackberries
½ pound Blueberries
½ pound Raspberries
½ pound seedless Grapes
10 teaspoons gelatin powder

Put the wine, sugar and gelatin in a large saucepan. Turn the stove to medium heat and stir the mixture to dissolve. Bring to a gentle simmer without boiling. Allow to cool till tepid.

Clean the berries, mix and place in a terrine dish or loaf pan.

Pour in a third of the wine mixture and place the dish into the refrigerator for half an hour.

Pour in another third of the wine mixture into the dish and place in the refrigerator for a further half hour.

Pour in the remainder of the wine mixture and place in the refrigerator overnight until fully set.

To serve, slice the terrine; pour some fresh cream over the terrine and garnish with a sprig of mint.

Serves 8