

Although the promise of spring is in the air we still have to deal with the tail end of winter. Ernst's Choice and Gwenda's Oxtail is the ideal combination to drive away the last of the winter blues.

Ernst's Choice - Shiraz 2004

The Ernst & Co Shiraz 2004 is a personal favourite of winemaker Ernst Gouws. True to the Rhone wine tradition, a small percentage of Viognier was blended with Shiraz before maturation in new French oak barrels. Aromas of nuts, pepper and cinnamon are underlined by hints of oak and vanilla. Combined with the elegant spiciness typical of Shiraz, it makes this wine the first choice with red meat dishes, especially Oxtail like only Gwenda can make it.

Gwenda's Oxtail

Business is not Gwenda's only passion. Family and friends will tell you that she is also an excellent cook who loves to prepare dishes that complement Ernst' wine. She admits that she finds cooking therapeutic after a hard day at work. She believes that Ernst & Co Shiraz 2004 is the ideal companion for her delicious oxtail served with mashed potatoes or pearled wheat (stampkoring).

Delicious Oxtail with Fruity Flavours

(Serves 4)

Ingredients

2 oxtails, excess fat removed

125 ml of chutney

4 cloves

One tin of apricots - 375 ml (separate fruit and juice)

4 leeks, chopped

250 ml water

2 carrots, roughly chopped

Salt and black pepper

1 garlic clove, crushed

125 ml chopped parsley

3 bay leaves

2 celery stalks, roughly chopped

A bottle of Ernst & Co Shiraz



The day before

Simmer meat, bay leaves, cloves and 375 ml of Ernst & Co Shiraz in a heavy based, medium-sized casserole at 180°C for 1 hour. After an hour add leeks, carrots, garlic and celery and more wine or water if necessary. Simmer until meat is tender - approximately another hour. (Take care not to overcook meat at this stage). Remove from stove. Remove the meat and vegetables from the liquid and store overnight in the refrigerator in an airtight container.

On the day

Place meat in a heavy based, medium-sized casserole. Remove all visible fat from liquid.

Blend chutney, apricot juice and cooked vegetables with the liquid. Add a bit of water if necessary. Pour liquid over meat and simmer until meat comes off the bone easily (approximately one hour). Season with salt and pepper to taste. Make sure there is enough gravy and thicken gravy with Maizena if necessary.

To serve

Half an hour before serving add apricots and stir through. Sprinkle with chopped parsley and serve with pearled wheat (stampkoring) or mashed potatoes.



New Releases

The Ernst & Co Sauvignon Blanc 2006 is once again Ernst's signature Sauvignon Blanc and affirms the reputation established over many years. It has intense aromas of lemon, oats and green pepper. Flavours of asparagus and lavender create a pleasant complexity. It is an ideal accompaniment to seafood dishes, in particular lobster bisque. The wine was made from a blend of grapes produced on the family farm in Stellenbosch and from vineyards in the Darling area on the West Coast. It will be interesting to receive your feedback.

The Ernst & Co Chenin Blanc 2006 has distinct flavours of guava, grass and fresh apple combined with a solid fruit aftertaste which makes this pure, clean coloured wine a favourite to enjoy on its own or with light salad dishes. The grapes were produced in our own Ernst & Co vineyard and harvested from 23 year old vines. The production was 8 tons per hectare. Seeing that the Wine-of-the-

Month Club has already ordered 6 000 bottles for their club members, we have a limited quantity available. Therefore do not delay to order your share. This is a real show stopper and a superb sundowner..

Future Events

Attention all wine lovers. Make sure that you do not miss the following:

30 August - 1 September:
RMB Winex, Cape Town Convention Centre

24 - 27 October:
RMB Winex, Sandton Convention Centre

On both festivals Ernst, Gwenda and Ezanne will be on hand to answer all your wine questions and the new releases are waiting for you to be judged.

Christmas Shopping

It is easy to ensure that your family and friends appreciate and enjoy your Christmas gifts to them. Contact us for information on assorted wine gift packs and door to door delivery.

For more information on our wine portfolio visit our website at www.ernstco.co.za <<http://www.ernstco.co.za>> .

Wines can be ordered from our offices via telephone, fax, email or website or purchased directly at the Koelenhof Wine Cellar.

Good news for our Gauteng customers is that wines are available for delivery in the Gauteng area within 24 hours of the order being placed.

Please click on the link to open our price list.
PRICE LIST <<http://www.ernstco.co.za/order.php>>