



WARWICK



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2017

THE FIRST LADY
SAUVIGNON BLANC

SOUTH AFRICA

The First Lady SAUVIGNON BLANC

The First Lady range has brought highs of drinking pleasure to the world, now it's produced as South Africa's favourite varietal.

As with all things at Warwick, we love to produce wines that we love to drink, and we, as a family, love to drink glasses full of Sauvignon Blanc over a summery vineyard lunch. The zinginess of the fresh acidity and the tropical fruit flavours are perfectly knit within the framework of the wine to create a palate pleaser that is an equal match with great food and good friends.

Expect a light delicate colour of pale honey with a kiwi fruit rim. The nose is a giant rainbow of fig, pear, nettle, flint and melon, offering so many layers you can't help taking a sip. The palate is

bone-dry with bright granadilla, lime cordial and citrus guaranteeing a racy white knuckled ride.

This wine goes with almost any food on the planet, it's really your mood that depends. We've put together some amazing recipes that you can find here: www.warwickwine.com/recipes

Vintage 2017 / Alc 13% / Rs 2.3 / TA 6.4 / PH 3.35



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Fresh Oysters with GREEN HERB VINAIGRETTE

Serves 6 | Preparation Time: 5 minutes

Ingredients Method

- 12 to 18 Fresh oysters, shucked
- 5g Dill
- 5g Flat leaf parsley
- 5g Mint
- Half cup of Olive oil
- Zest and juice of one lemon
- Lemon wedges & freshly ground black pepper to serve
- Coarse sea salt, to serve

- 1** Arrange the oysters on a platter scattered with the coarse sea salt.
- 2** Finely chop the dill, parsley and mint and mix together in a bowl with the olive oil, lemon zest and juice.
- 3** Serve with the lemon wedges, black pepper, and chilli sauce for an extra kick.



Mezze Platter with WHIPPED FETA BRUSCHETTA & BACON WRAPPED ASPARAGUS

Serves 6 | Preparation Time: **5 minutes** | Cooking Time: **25 minutes**

Ingredients Method

FOR THE WHIPPED FETA BRUSCHETTA:

- 250g Cherry tomatoes
- Two tbsp olive oil
- 300g Feta
- 230g Cream cheese
- Half cup milk
- Two garlic cloves
- Ciabatta, sliced into 1cm pieces & toasted

FOR THE BACON WRAPPED ASPARAGUS:

- Twelve asparagus spears, blanched
- Twelve streaky bacon pieces
- Olive oil
- Salt and freshly ground black pepper
- One tub ready-made hummus
- 150g Olives
- Pomegranate arils (or other fresh seasonal fruit such as figs)
- Pepper to taste

- 1 Start by tossing the cherry tomatoes in the olive oil and pop into a preheated oven of 200°C for 10 minutes or until soft and blistered.
- 2 Next, make the whipped feta bruschetta: crumble the feta into the jug of a blender and add the cream cheese (you can also use a stick blender) and blend until smooth. If the mixture struggles to blend, add a little bit of the milk at a time to resemble a smooth spread.
- 3 Rub the toasted ciabatta slices with the cloves of garlic and top with the feta and a few tomatoes. Set aside.
- 4 Make the asparagus by wrapping a piece of bacon around each spear. Heat a pan until very hot and sear the asparagus, so that the bacon becomes crispy. Season with salt and black pepper.
- 5 To assemble: smear the hummus onto the dish of your choice, loosely following the shape of the platter. Arrange the asparagus - leaving some whole and some halved - and the bruschetta on the left-hand side of the hummus smear. Add the olives and pomegranate arils to the blank spaces. Finish with some of the juices left from the roasted tomatoes and a glug of olive oil.

“This is a simple, no-fuss recipe that oozes visual appeal with minimal effort; it is light and can also be substituted as a main meal.”

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Smoky Fish

with
LEMON & QUICK AIOLI

Serves 6 | Preparation Time: 5 minutes | Cooking Time: 25 minutes

Use any fresh, sustainably sourced fish you can lay your hands on for this recipe - it is perfect for the braai. Serve as is with warm crusty bread or your favourite salad.

Ingredients Method

FOR THE AIOLI:

- One whole head of garlic
- Two tbsp of olive oil
- 1 ½ cups good quality shop-bought mayonnaise

FOR THE FISH:

- Two fresh silvers, gutted and scaled
- Quarter cup of olive oil
- Two lemons, thickly sliced
- 10g fresh herbs, such as flat leaf parsley, dill or thyme and extra to serve
- Salt and freshly ground black pepper to taste

- 1 Start by roasting the garlic for the aioli: drizzle the head of garlic with olive oil and wrap in tin foil. Place in a preheated oven of 160°C for 20 minutes, or until caramelised and soft.
- 2 Place the fish on a work surface and brush with the olive oil. Fit as many lemon slices as you can in the cavity of the fish, along with a large handful of fresh herbs. Season well with salt and black pepper. Cook on medium heat for 10 - 15 minutes (depending on the size of the fish) or until firm to the touch.
- 3 Lastly, lightly mash the garlic cloves and stir into the mayonnaise. Season to taste, if necessary, with salt and lemon juice, reserving the garlic oil.
- 4 Serve the fish whole with the aioli, extra chopped herbs, reserved garlic oil and your choice of side - we opted for crunchy greens with a splash of lemon juice.

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Soft Salmon Tacos *with SHREDDED CABBAGE & GROOVY GUACAMOLE*

Serves 6 | Preparation Time: **10 minutes** | Cooking Time: **10 minutes**

“This dish can be cooked on the coals, or in the kitchen.
The salmon can also be substituted for local trout.”

Ingredients Method

- One teaspoon Paprika
- Quarter cup of Olive oil
- 750g Norwegian salmon

FOR THE GUACAMOLE:

- Two Avocados
- Half a red onion, finely diced
- 5g Cumin seeds, lightly toasted
- Lime juice to taste

TORTILLA WRAPS:

- Quarter cup of butter, melted
- One bag red and green cabbage, ready-shredded
- Salt & freshly ground black pepper
- Coriander, to serve

- 1** Mix the paprika and olive oil together in a small bowl and brush the salmon liberally. Heat a pan until very hot and cook the salmon for 3 – 5 minutes on each side, or until just pink in the middle (this can also be done over moderate coals, but make sure to grease the grid well). Cover with foil and set aside to remain at room temperature.
- 2** For the guacamole, place the avocado in a bowl and mash with the red onion, cumin seeds and lime juice. Season with salt and pepper.
- 3** Next, tackle the tacos: brush the tortilla wraps with the melted butter and toast them lightly on a hot griddle pan or over the fire, so that they are still pliable – this should take 2 minutes per side.
- 4** Fill the toasted tacos with the shredded cabbage, good helpings of guacamole, and the salmon. Serve with lots of fresh coriander and extra lime wedges.

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Roast Chicken Salad

with SMASHED PEA & MINT YOGURT

Serves 6 | Preparation Time: 20 minutes

“This is a chicken salad with a twist - use a ready-roast chicken to speed up the process!”

Ingredients Method

- One ready roast chicken
- One red onion
- Half cup apple cider vinegar
- 300g Salad leaves of your choice
- 250g Green or red cherry tomatoes, halved

FOR THE SMASHED PEA AND MINT YOGURT:

- Two cups double cream yogurt
- 250g Peas, fresh or frozen, blanched
- Quarter cup extra virgin olive oil
- 5g Mint
- Salt and freshly ground black pepper to taste

- 1** Slice the onion into petals and place in a bowl with the vinegar. Season with salt and set aside to marinate for 10 - 15 minutes (this will soften the onions slightly and bring out their colour).
- 2** Divide the roast chicken into 6 - 8 pieces. Next, using a fork, lightly mash the peas in a small bowl. Stir through the yogurt and the olive oil. Follow with the mint leaves and season with salt to taste.
- 3** Arrange the salad leaves on a platter and scatter around the green tomatoes. Place the chicken pieces on the salad leaves, as well as the red onion petals (if another dressing is required, the leftover vinegar can be used to make a simple dressing with wholegrain mustard and olive oil). Add dollops of the smashed pea and mint yogurt and serve.

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