



As the shot of the Signal Gun echoes through the vineyards of our picturesque farm, just off the Viessershok Road in Durbanville, it signals the start of a new generation of wine making.

Owned by the 5th generation De Wit family, we pride ourselves in making small quantities of fine wine from our carefully selected grapes.

Be assured that the tasteful memories of our wines will keep on echoing.



### Signal Gun wins gold in their maiden wine competition, the Michelangelo International Wine Awards



The maiden vintage of the [Signal Gun Sea Smoke Sauvignon Blanc Reserve 2012](#) was awarded a prestigious gold award at the 17th Michelangelo International Awards luncheon, held at the Lord Charles Hotel on Friday, 6 September 2013.

A panel of 16 wine and brandy specialists from 15 countries judged the entries from the 12th to the 17th of August at Romond Vineyards in Somerset West.

The Sauvignon Blanc class received the most entries, namely a record number of 173; awarded seven Gran D'Or, 20 gold and 33 silver medals.

The [Sea Smoke Sauvignon Blanc Reserve 2012](#) is an intensely flavoured, single block Sauvignon Blanc with hints of asparagus and flint on the nose.

### Wine Enthusiast Workshop



**22 October 2013**

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

This month the workshop will be about "SAUVIGNON BLANC". Sauvignon Blanc is a green-skinned grape variety that originates from the Bordeaux region of France. The grape most likely gets its name from the French words sauvage and blanc due to its early origins as an indigenous grape in South West France.

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.

The cost is R210.00 per person and booking is essential as seats are limited. Kindly call us on Tel: 021 976 7343 or email Heidi on [wine@signalgun.com](mailto:wine@signalgun.com) to reserve your seat.

**CLICK HERE to download the invite.**

### 3rd Birthday Festival



**26 & 27 October 2013**

Our 3rd Birthday Festival will take place on the weekend of 26 & 27 October from 10am to 5pm on both days. Visit us for a fun filled day of wine, food and live music (provided by Newton & Co.) on our lawns.

There will be food stalls to cater for all your needs and entertainment provided for your children. Limited seating will be available, kindly bring along your picnic blanket or chairs, just in case.

There is an entry fee of R50 per person which includes a wine tasting glass and a program. Ideally you need to book with us on Tel. 021 976 7343 or [functions@ke-monate.com](mailto:functions@ke-monate.com).

Our Signal Gun and newly released Tin Hill wines will be available to purchase by the bottle to enjoy on the day and of course by the case to take home. Sadly no bring your own is permitted.

**CLICK HERE to download the flyer.**

### New releases & our wines of the month



This is the maiden vintage of Signal Gun's lighter styled range, namely **Tin Hill**. Many years ago, prospectors thought Hoozeberg Hill behind us was rich in tin. Thankfully no tin was found and the hill has been restored to its former lushness, filled with indigenous antelope, fauna and flora.

The range currently consists of a Sauvignon Blanc, Pinotage and Merlot / Cabernet Sauvignon blend, with an off-dry white to follow. These wines will be available in our newly renovated 'Die Stal' tasting venue from mid October 2013.

We have also released our 2013 Signal Gun Sauvignon Blanc and Rosé, which is available for tasting and sale at our new tasting venue.

### We have moved ...



Our Signal Gun wine tasting and sales venue has moved from the cellar below the restaurant, to our very own building, namely 'Die Stal'.

The building is approximately 100 years old and parts of the original wall can still be seen inside. Visitors will now be able to enjoy our breath taking views, while tasting our wines and snacking on Dalewood cheese platters, which will be available for sale to complement the tasting.

### Picnics ...



Warmer weather sees the addition of picnics to our Ke-Monate @ Signal Gun menu. Pre-booking is essential and the picnics are priced at R170 for 2 people.

Contact us on Tel. 021 976 7343 or email [functions@ke-monate.com](mailto:functions@ke-monate.com) to book your picnic box. You're also very welcome to enjoy your picnic on 'Die Stal's lawn, overlooking the valley.

**Click HERE to download the menu.**

### Recipe of the month ...



#### Spring Potato Salad

##### Ingredients

- Kg Baby Potatoes – cut into quarters
- 2 tablespoons apple cider vinegar
- 1 tablespoon olive oil
- 2 carrots - grated
- 50g rocket – roughly chopped
- ½ red onion – sliced thinly
- 5 radishes – sliced thinly
- 10 green beans – chopped and blanched

##### Dressing

- ½ cup mayo
- 1 table spoon dijon mustard
- ¼ bunch parsley – finely chopped
- 50g chives – chopped fine
- Zest and juice from one lemon
- 1 garlic clove – chopped fine
- Salt and black ground pepper to taste.

##### Method

Boil potatoes in salted water till soft, drain and place in large bowl. Sprinkle with vinegar and oil and toss gently. Allow to cool completely. For the dressing: Whisk the mayo, mustard and lemon juice. Add parsley, chives, lemon zest, garlic and season. Stir carrots, rocket, red onion, radishes and green beans in dressing.. Spoon over the potatoes, and give a gently toss to coat. Cover and chill 1 to 24 hours before serving.

### Year end functions ...



Planning your year end function? We have the perfect venue for it!

Until the 20th of December 2013, we are offering our venue from Tuesday to Friday at reduced venue hire. We can accommodate up to 60 people and can customise menus to your needs.

**Click HERE to download the offer.**

