

Perfectly Paired Recipes

Cape Malay Bobotie

Bobotie (pronounced Ba-boor-tea) is a traditional dish of South Africa and most households have a special take on it that gets passed down through generations.

Quite similar to the Greek Moussaka, this spiced dish is often served with Sambal Olek to the side (for those who just can't get enough spice!) but can also have a side of plain or vanilla yogurt depending on palate.

It pairs well with The View's Pinotage and their off-dry Gewürztraminer too.

2 Slices White Bread
2 Onions chopped
2 tbsp Butter
2 Garlic Cloves, crushed
2 lbs Lean Ground Beef
2 tbsp Madras Curry Paste
1 tsp Dried Mixed Herbs
3 Cloves
5 Allspice Berries
2 tbsp Peach or Mango Chutney
3 tbsp Sultana Raisins
6 Bay Leaves

FOR THE TOPPING

1¼ Full-cream Milk
2 Large Eggs

Heat oven to 350°F. Pour cold water over the bread and set aside to soak.

Meanwhile, fry the onions in the butter, stirring regularly for 10 minutes until they are soft and starting to colour. Add the garlic and beef and stir well, crushing the mince into fine grains until it changes colour. Stir in the curry paste, herbs, spices, chutney, sultanas and 2 of the bay leaves with 1 tsp salt and plenty of ground black pepper.

Cover and simmer for 10 mins. Squeeze the water from the bread, then beat into the meat mixture until well blended. Tip into an 9 x 12 oval casserole dish. Press the mixture down well and smooth the top. You can make this and chill 1 day ahead.

For the topping, beat the milk and eggs with seasoning, then pour over the meat. Top with the remaining bay leaves and bake for 35-40 mins until the topping is set and starting to turn golden.

Apricot Palatshinke

Palatshinke (pronounced Paul-a-chink-a) is an Austrian-German crepe-like pancake. It is slightly heavier than the French version and can be served with a variety of fillings (both meal and dessert)

This dessert version uses a traditional filling of apricot preserves. Other good options for dessert are broiled brown-sugared plums or sliced strawberries with whipped cream and maple syrup.

1½ cup Pastry Flour
1 tsp Granulated Sugar
Pinch of Salt
1 Egg
1 Egg Yolk
1¾ cup Milk
1 tbsp Melted Butter
2 tbsp Butter

Filling
Apricot Preserves
Icing Sugar

Sift the flour, sugar & salt together in a medium sized bowl. Make a well in the middle of the flour mixture and add egg, yolk, milk and melted butter (making sure the butter is still liquefied but not hot). Blend together well.

Ladle ½ cup of mixture on to medium-hot pan, swirling pan to create a thin pancake shape. When sides lift slightly, gently flip 'til both sides are just slightly browned.

Spread the apricot preserves in the center of the Palatshinke, roll in crepe fashion and dust with icing sugar.

Fun Fact # 1

In France, beer can often be thought of as more of a luxury item than wine.



Starring This Month

feature red / 2009 Pinotage
feature white / 2009 Gewürztraminer
companion red / 2008 Pinotage

THE VIEW
Vineyard & Winery



Fun Fact # 2

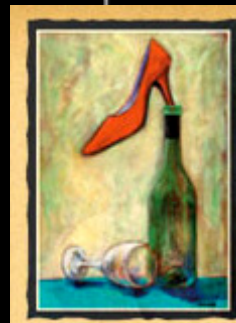
You are more likely to be killed by a Champagne cork than by a poisonous spider.

The BC Wine Club Journal

for November 2010

What's On Pour This Month

This Month's
Feature Winery



THE VIEW
Vineyard and Winery

Sharing BC's Best This Holiday Season

A promise is a promise. Last May we offered our members two very special BC wine collections - our 'Crimson' and 'Canadian' Stellar Six Packs. As the name suggests, these sets were comprised of extraordinary, multi-award-winning wines. They were snapped up by our savvy members within days of the offering which, unfortunately, left many of our members wanting. At that point we promised to search province-wide to find the Best of BC's Best and create two new compilations. After a six month quest, we've created the 'Red Velvet' and 'Celebration' Collections. Check inside for greater detail on these wonderful wines - perfect for sharing with friends and loved ones this holiday season.

Please Note: To accommodate members who live outside the Greater Vancouver area, the collections will only be available for order starting November 18th.



Red Velvet Collection

Featuring Wines From
Pentage - Desert Hills - Orofino
Noble Ridge - Cassini Cellars
Summerhill

Celebration Collection

Featuring Wines From
Pentage - Seven Stones - Orofino
Marichel - Summerhill
Noble Ridge

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www.bcwineclub.ca

Taking in THE VIEW

Branding is important, but has one of Kelowna's newest wineries, The View Vineyard & Winery, taken the concept too far by 'Living the Brand'? In a hilarious Youtube video, winery President Jennifer Turton-Molgat and her team at The View don red pumps and poke fun at what is undoubtedly an upstart winery's most pressing concern; getting noticed.

Turton-Molgat is certainly doing just that, but not just through clever product placement of the winery's signature red shoes. With wine, truth is in the tasting and the wines of The View are receiving very good reviews. An unexpected, yet deserving winner of the coveted People's Choice Award, a multi-award winner at this year's Okanagan Fall Festival, and a medalist at the 2010 All Canadian Wine Championships, The View has definitely started to turn heads.

In addition, bringing Bernhard Shirrmeister, one of BC's most famous winemakers, on board last year really got tongues wagging and further cemented the notion that The View is a going concern.

Though the winery may have become more serious about its winemaking since its inception in 2007, the somewhat irreverent and decidedly alternative attitude pervades. "We're a fun winery. We try to bring wine appreciation down to a more approachable level." Molgat explains. Jennifer says even the video was designed on a lark "...we were surprised by the attention to it. First it took off on Youtube, then the Vancouver Comedy Festival approached us to be their feature winery. It was just great!" She's also received many positive comments online about the video, even one from California saying it's so nice to see a winery with a sense of humour; 'There are so many clever beer ads, why are there no funny ads for wine?'

Branding is important, but so is being true to themselves. Take The View's wine label. The winery spent a fortune working with graphic artists to create one that was both fancy and refined. But when it was done, Jennifer says though it looked great, something about it just didn't sit right with her. Then she and husband Kent Molgat, whose name you may recognize from CTV News, attended a function where industry icon David Scholefield was speaking about, of all things, the importance of labeling. Pretty much every label negative he spoke of was incorporated into their current design - Not Good!

Days later, Jennifer and Kent were sitting back enjoying wine after a great evening out dancing. Kent removed Jennifer's classic red pumps from her sore feet and placed one heel into the bottle before them. It made quite a sight and it was also a eureka moment for Jennifer, "Oh my! Now there's a great image!"

"The image captured my feeling of the winery perfectly. The very next thing I did was contact (local artist) Julia Trops to do the artwork for it." recalls Jennifer. "Now, some people love it, some people hate it, but it sure gets people talking."

And with a star winemaker in place, a hit video, and some terrific wine, The View is certainly getting noticed.



Though the attitude at The View can be somewhat light-hearted, the people behind the cheerful brand are seriously good at what they do.

Winery President Jennifer Turton-Molgat is a Level Two Sommelier involved in every aspect of the winery. She is also a member of the well-respected Ward/Turton family, a family of prominent growers in the Okanagan for five generations now. "My English Grandfather came to Canada in the early 1900s and began growing apples, the crop of preference back then." Though apples still comprise about two-thirds of the Turton acreage, they began planting wine grapes on 40 acres of land about 12 years ago. "We have Ehrenfelser, Gewürztraminer, Riesling, Optima, Baco Noir and finally Pinotage, a grape I've always had an affinity for." Jennifer comments. "My family has had a connection to South Africa for decades and I've always enjoyed the complexity and versatility of the grape."



'The View's Shoes'

Now Playing at www.theviewwinery.com

Featuring
JENNIFER MOLGAT
as
THE PRESIDENT



and
BERNHARD SCHIRRMEISTER
as
THE WINEMAKER

Then there's The View's Bernhard Schirrmeister, a winemaker of such extraordinary talent he could probably turn lemons into fine wine. Interesting as that drink might be, we can all count ourselves fortunate Bernhard will be sticking to creating traditional wine, while using grapes that are well and sustainably grown by The View's Chief Vineyard Manager, Willem Semmilink.

Schirrmeister, the grandson of a Baronial winery Director, has 25 years of experience in the industry and is the genius behind countless award-winning wines. Since being recruited by the legendary Günther Lang back in 2005, he has come to be regarded as one of the finest craftsman in all of Canada.

Now, at The View, he's starting to make his mark once again - that is, however, if he doesn't become a cross-dressing Youtube star first! (see link above)

