

BOBOTIE

paired with JHG Pinotage



JHG Pinotage 2020

Pinotage in modern mode; a juicy mouthful of fragrant, ripe blackberries and blackcurrants with a whiff of oak spice an attractive extra. Enjoyable drinking now thanks to the sweet, succulent fruit, and the dense, resonant though well-integrated tannins add welcome structure and some future potential.

~ Style ~

Dense dark red wine

~ Nose ~

Cigar box, banana, cherries

~ Palate ~

Rich, structured, juicy tannin

~ Maturation ~

12 months

225L French Oak barrels

90% 4th fill | 10% 2nd Fill

Additional Info & Analysis

Blend	W.O.
100% Pinotage	Robertson

Alcohol	Residual Sugar
14.5% VOL	1,85g/l

Volatile Acidity	pH
0,98g/l	3.73

Bobotie

Ingredients:

2	Onions – diced	5 ml	Turmeric
1	Garlic clove – mashed	5 ml	Ground cinnamon
1	Greenpepper – diced	2,5 ml	Ground coriander
1	Carrot – grated	15 ml	Sugar (optional)
30 ml	Butter or oil	10 ml	Salt
500 g	Lean beef mince	2,5 ml	Pepper
2	Slices of white bread	30 ml	Vinegar
250 ml	Milk	125 ml	Seedless raisins
2	Eggs	45 ml	Chutney
15 ml	Curry powder	4	Bay leaves

Method:

1. Pre-heat your oven to 180°C.
2. In a skillet, add half of the butter or oil and sauté the onions, garlic, greenpepper and carrot until slightly browned, then remove and set aside.
3. Using the same skillet, add the remaining butter or oil and brown the mince, using a fork to break up the meat.
4. Soak the bread in the milk until completely drenched. Once done, ring the milk out of the bread. Keeping the milk to one side, mash the bread with a fork.
5. Add all of the ingredients, except for the milk, one egg and the bay leaves, to the skillet with the meat and mix thoroughly.
6. Spoon the mixture into a greased oven dish and flatten the top with the back of the spoon. Place the bay leaves upright into the mixture and bake for 30 minutes.
7. Beat the milk, the remaining egg and 1/4 teaspoon of salt until foamy. Carefully pour the egg mixture over the meat and bake for a further 20 minutes.
8. Serve with yellow rice, chutney, sliced banana, coconut or sambals.

