For immediate release

**Roodeberg and hearty lentil soup make the perfect winter pair**

Nothing chases away the winter chill like a full-bodied red, paired with soul-warming soup. Roodeberg 1949, the meticulously crafted commemorative blend, is the perfect wine companion for heart-warming comfort food.

Showing excellent structure, supple tannins and fleshy fruit with outstanding purity and balance, Roodeberg 1949 embraces the revival of exciting French and Spanish varieties. Cabernet Sauvignon forms the foundation of the blend, complemented by Tempranillo, Carignan and Carménère.

This concentrated and complex blend entices with generous aromas of dark cherry, blackcurrant and vanilla, followed by a mouthful of cinnamon, sweet spice and ripe, juicy dark berry fruit.

For the ultimate comfort food and wine experience, enjoy Roodeberg 1949 with foodie Elmarie Berry’s hearty lentil and lamb soup that will warm you on even the chilliest of days. All it takes to make this flavourful soup are a handful of healthy ingredients and a few easy steps.

**Recipe: Lentil and lamb soup**

Serves (8)

2 tablespoons olive oil

2 large brown onions, coarsely chopped

2 celery sticks, trimmed, coarsely chopped

1 large carrot, peeled, coarsely chopped

900g lamb, cut into 3cm pieces

400g can diced tomatoes

1L (4 cups) chicken liquid stock or vegetable liquid stock

400g can brown lentils, rinsed, drained

Fresh coriander to garnish

**Method:**

Heat the oil in a large saucepan over medium-high heat. Sauté the onion, stirring for 2 minutes. Add the celery and carrot, stirring for 3-4 minutes or until the vegetables are light golden.

Add the lamb, stirring for 2-3 minutes or until just browned. Add the tomato and stock. Bring to the boil. Reduce heat to low. Cover and simmer for 1 hour.

Add the lentils. Cover and simmer for 1 hour or until the lamb is tender. Ladle into serving bowls and garnish with fresh coriander.

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Issued by: GC Communications Contact: Gudrun Clark

 Tel: 021-4620520 Email: gudrun@g-com.co.za

On behalf of: Roodeberg Contact: Carli Jordaan