



December 2021

**Wines of
South Africa**

Bosman Generation 8 Chenin Blanc 2020

\$18

Special Reorder Price \$15.30 (15% off)

Wellington, South Africa - Delicate nuances of pear and peach, medium to full-bodied style with a long lean, crisp finish. 1% of grapes are dried in the sun for a week, before pressing and then fermenting. This adds a small amount of residual sugar to the wine but it primarily adds to the generosity of the flavor spectrum. Another 4% of the wine has extended contact with the skins adding texture and structure to the wine.

Reyneke Vinehugger Cabernet-Merlot Blend 2015

\$19

Special Reorder Price \$16.15 (15% off)

Stellenbosch, South Africa - The nose is rich with clove and white pepper spice with underlying deep red cherry fruit aromas. The palate shows a lively red berry freshness with some good structure and a well rounded finish.

Wine Club Policy:

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special by-the-glass and on-site bottle pricing on the purchase of additional club wines during pick-up weekends.

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SHEET PAN ROASTED SAUSAGE

2 medium fennel bulbs, fronds reserved, bulbs halved through root end, thinly sliced lengthwise
1 small red onion, halved through root end, thinly sliced lengthwise
3 sprigs rosemary
4 Tbsp. extra-virgin olive oil, divided, plus more for drizzling
Kosher salt, freshly ground pepper
6 sweet Italian sausages (about 1 1/2 lb. total)
1 medium navel orange
1 Tbsp. red wine vinegar
Flaky sea salt

Cooking Instructions

Place a rack in highest position in oven; preheat to 425°F. Combine fennel bulbs, red onion, and rosemary sprigs on a large rimmed baking sheet. Drizzle with 3 Tbsp. oil, season generously with kosher salt and pepper, and toss to combine. Arrange sausages on top, spacing evenly and nestling into vegetables. Prick sausages all over with the tip of a paring knife and drizzle with 1 Tbsp. oil. Roast until sausages are browned on top and cooked through and fennel is tender and deeply browned in spots, 25–30 minutes.

Meanwhile, coarsely chop reserved fennel fronds (you want about 1/4 cup); set aside. Cut the ends off orange to reveal flesh. Rest orange upright on a cut side and cut down around orange to remove peel and white pith, rotating it as you go; discard peel. Working over a small bowl, hold orange in your hand and cut between membranes to release segments into bowl. Squeeze membranes to extract any remaining juice into bowl; discard membranes. Add vinegar to orange segments and juice and toss to combine; season with kosher salt and pepper.

Remove baking sheet from oven. Using your hand or a spoon to block segments, pour juices from orange over sausage and fennel mixture. Set orange segments aside and let sausages and fennel mixture cool 5 minutes.

Transfer sausages and fennel mixture to a platter. Crumble rosemary leaves over and scatter reserved orange segments and fennel fronds on top. Season with sea salt and a bit more pepper; drizzle with oil.

Pair with **Reyneke Vinehugger Cabernet-Merlot Blend 2015**