

## **Heath 100 Year Old Vine Shiraz**

### **Pancetta Wrapped Venison Loin, Blackberry, Mint Sauce (serves four)**

4 6 ounce (170 gram) piece of venison loin  
4 long strips pancetta  
2 cups (480ml) Heath Southern Roo Shiraz Cabernet  
1 cup (240ml) Light Soya Sauce  
2 cups (480ml) brown sugar  
1 tablespoon (15ml) olive oil  
1 cup (240 ml) fresh blackberries  
2 tablespoons (30ml) fresh mint, finely chopped

1. Mix soya sauce, brown sugar and 1 cup of Southern Roo Shiraz Cabernet
2. Place venison loin in airtight container and cover with marinade
3. Marinade venison overnight in fridge
4. Remove venison from fridge and wrap each loin with extra long piece of pancetta (if pancetta doesn't complete wrap around loin, use a second piece)
5. Fasten loose end of pancetta to venison with toothpick
6. In large sauté pan, add olive oil
7. Season venison with cracked pepper and lightly with salt
8. Sear loins on top and bottom, ensuring a nice brown caramelized colour forms
9. Place loin in oven preheated to 400 degrees Fahrenheit and cook for 10-15 minutes or until has reach desired tenderness
10. Deglaze sauté pan with remaining Southern Roo Shiraz Cabernet, using a wooden spoon
11. Add blackberries and reduce liquid to  $\frac{1}{4}$  of original amount
12. Season sauce with cracked pepper and touch of salt
13. Add in fresh mint just before serving
14. Serve with creamy mashed potatoes and grilled mushrooms