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South African Wine Society
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Port, Cheese and Chocolate Fantasy

Tuesday, January 15, 6:30 pm

Port is an infinitely elegant way to end a meal. The rich flavors of port perfectly compliment the decadent offerings of the dessert table. Ruby Port and chocolate is perhaps the classic pairing, with Tawny Port and crème brûlée or pumpkin pie running a close second. Try it on a cold winter night in front of the fireplace. Chocolate and port should be consumed together at every available opportunity.

Because of their richness and complexity, port wines can make a bold impression when paired well with foods.

Two of life's greatest pleasures – fine wines and delicious, hand made cheeses. They always work together, right?

Skipping the sweets? A non-vintage Port is heaven with creamy Stilton; or you might match a richer, vintage Port and a heady Gorgonzola. Ports have an

element known as *rancio*, a desirable, rich, oxidized quality, which meshes reliably with the luxurious flavors of such mold-laced cheeses.

Tawny styles are best with nuts and nut-based desserts (pecan pie, fruitcake, hazelnut torte), non-blue cheeses (Manchego, smoked Gouda, Gruyere), fruit-based tarts (apple pie), and burnt sugar preparations (crème brûlée, crème caramel).

When matching wine with chocolate, you must know the sweetness of the chocolate or chocolate dessert. Often, fortified dessert wines such as sweet Sherry, Port, or Madeira are good partners for moderately sweet chocolate desserts. You will have to decide for yourself which of our ports goes best with chocolate!

Twenty-four members will meet in the Fine Wine Reserve members' lounge and tasting facility. Called the Friendship Room, it is a cozy, informal venue.

Where: The Fine Wine Reserve Inc., 439 King St W, west of Spadina, south side. Ring bell.
416 593 9463 if lost or very late arriving

When: 6:30 pm, Tuesday, January 15

Price: \$40.00 **members only**. Sorry, **no guests** for this event.

Closing date: Your booking or cancellation must be received by **Friday, January 12**. You will only be contacted if we are unable to accept your booking. This event is limited to a total of **24 participants** and will sell out so you are advised to book early.

This tasting is **limited to 24 members**. Your cheque payable to **South African Wine Society** or **Visa credit card** information will reserve your place at the event. If we have your credit card information on file, you may book by e-mail (without the form) to sawsinfo@rogers.com

Tasting Notes

Axe Hill 2001

From SAWS Cellar. No LCBO inventory. Axe Hill was purchased by husband and wife team, Tony and Lynn Mossop, in 1993. It took just three short years for this team to develop their small holding and to produce their first five star Cape Vintage Port. The quality of the Axe Hill Ports have increased every year showing the extreme dedication the Mossop's have to quality over quantity.

Mossop's Cape Vintage Port is made from five tons of grapes harvested in February from their one-hectare vineyard. Eighty percent of the vineyard is planted to the finest Portuguese grape, Touriga Nacional, while the remainder comprises the traditional backbone of the best Cape Ports, Tinta Barocca.

Sadly, Tony Mossop, renowned Master of Wine, passed away in 2005.

Landskroon 1998; Landskroon 2001

From SAWS Cellar. No LCBO inventory. Established 1692, the winery is situated in the heart of the Cape Winelands. The vineyard comprises approximately 275 hectares and is owned by the families of brothers Paul and Hugo de Villiers, direct descendants of the French Huguenots who settled at the Cape during the late 17th century.

A dark-coloured fortified wine with beautiful aromas of spicy black prunes and tobacco. Rich and smooth with flavours of concentrated berries. touriga nacional, tinta roriz, souzao and tinta barocca.

Die Krans 1999; Die Krans 2003

From SAWS Cellar. No LCBO inventory. De Krans Wine Cellar is situated along the upper reaches of the picturesque Gamka River Valley near Calitzdorp. The history of the farm dates back to 1890, when it was bought by the Nel family. Since 1985, most of the classic Portuguese Port and wine varieties have been planted.

The port is a vibrant plum colour, with dense aromas of prune, spice and tobacco. A fleshy, chewy mouthful of flavours, showing tannic grip, concentrated red fruit nuances and a firm structure ensuring considerable longevity.

Boplaas Cape Tawny

From SAWS Cellar. No LCBO inventory. Boplaas has long been regarded as a pioneer in premium wine production, especially Ports, dessert wine and red wine. Boplaas was recently selected as the best cellar in South Africa by Veritas, by winning 3 double gold and 2 Gold awards. Boplaas has won the SA Champion Trophy for its 2006 Vintage Port at the SA Young Wine Show of 2006.

Event Registration
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@
The Fine Wine Reserve
Tuesday, January 15, 6:30 pm

Mail to:

SAWS

BOX 37085, 6478 YONGE STREET

WILLOWDALE ON M2M 4J0

Enclosed find our cheque payable to *South African Wine Society* or **Visa* credit card** information for

_____ member/s @ \$40 = _____

* Visa charges will appear as Pushka Holdings. If we have your credit card information on file, you may book by e-mail to sawsinfo@rogers.com

Name(s) _____

Phone _____

Visa Card Number _____ Expiry ____ / ____

Name on card _____

WAIVER, RELEASE AND INDEMNITY

Participation in any event acknowledges that I, for myself, my heirs or assigns, hereby release and forever discharge and indemnify the South African Wine Society (SAWS), its executive, all members and their guests, from any and all damages, claims and actions relating to SAWS activities, at society functions or on society grounds. I also certify that I, and my guests, are 19 years of age or older.