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 South African Wine Society
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Yuletide Celebration @ The Toronto Lawn Tennis Club Friday, December 5, Reception 7:00 pm, Dinner 7:45

A journey of flavours

A great way to start the festive season. Relax. Experience the good life while sharing the evening with friends. We offer good food, fine wines, great company and prizes – yes, you could win your SAWS membership renewal for 2009!

We will continue our tradition and offer a display of South African giftware and sculptures suitable for Christmas gift-giving.



Passmore Mashaya, Sculptor

Last year we met both **Petra** from **Africharisma** and **Yvan Leclerc** from **AbantuArt** and saw the amazing sculptures that he imports. This year we also have **Passmore Mashaya**, the sculptor of some of the pieces. He will give a hands-on demonstration and explain the differences in the hardness of the stone which leads to different techniques. To learn more about Passmore Mashaya, click on <http://www.ukama-arts.com/artist.php?id=69> and <http://shonaart.blogspot.com/2006/05/passmore-mashaya-shona-master-life-of.html>

The menu

Reception -- Bon Courage Cap Classique Jacques Bruère Brut Reserve 2004

First

Red wine poached pears & baby spinach salad with crumbled manchego & pancetta-crisp with aged sherry & Spanish olive oil
Bon Courage Cap Classique Jacques Bruère Brut Reserve 2004

Soup

Field mushroom & chestnut soup with truffle oil

Choice of entrée

Grilled Portobello mushroom with polenta, swirled with truffle mascarpone on micro arugula & spinach leaves

OR
 New Zealand rack of lamb with fresh rosemary mustard crust & reduced lamb jus

OR
 Beer-brined breast of turkey with seasonal vegetables and potato pavé

Meerlust Pinot Noir 2003, Meerlust Pinot Noir 2000, Bouchard Finlayson Hannibal 2002, La Motte Millennium 1992, Joostenberg 2002 and Darling Cellars Onyx Kroon 2001

Dessert, tea & coffee with *Boplaas Cape Tawny Port NV*

Where: The Toronto Lawn Tennis Club, 44 Price St, Toronto M4W 1Z4 [MAP](#).
 Parking available. Summerhill subway nearby.

When: 7:00 pm, Friday, December 5

Price: **\$85** members **\$100** non-members. *Non-members who join the club at the event will receive a credit of \$15.*

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

* Visa charges will appear as Pushka Holdings.

Wine notes

Bon Courage Cap Classique Jacques Bruère Brut Reserve 2004

60 / 40 pinot noir / chardonnay

Fruit driven beautifully poised. Aromas of peach with hints of citrus. The palate has both intensity and delicacy. Rich creamy flavours with a lively mousse which awakens the palate. A good combination of freshness and yeastiness. Crisp with a lingering finish.

Meerlust Pinot Noir 2003

Light ruby, onion skin in appearance. The nose has lifted red fruit, cranberry and wild strawberry with hints of wild mushrooms and a distinct perfumed muskiness. The palate is medium-bodied offering perfectly ripe pinot fruit flavours of red fruit, baking spice and a hint of savoury earthiness. Velvety tannins are well-structured giving balance and length to the palate.

Meerlust Pinot Noir 2000

Dark onion-skin colour. Wild berries and concentrated black truffle bouquet. An underlying smokiness & spiciness, which will develop into the typical organic mushroom character of pinot noir.

Bouchard Finlayson Hannibal 2002

Blended from predominantly Italian varieties: sangiovese 43%, pinot noir 23%, nebbiolo 12%, syrah 11%, mourvèdre 6%, barbera 5%. Concentrated, dark-fruit nose with an austere, gentle palate weight. The flavours are opulent with evident tannins; long and harmonious.

La Motte Millennium 1992

Cabernet sauvignon / merlot / cabernet franc

Hallmark minerally richness with restraint, the wine is well-balanced, with cassis / red cherry / tobacco flavours. A medium to full-bodied wine, the finish is pleasing, with soft tannins and a lingering after-taste.

Joostenberg 2002

Cabernet sauvignon / merlot / shiraz 56/33/11

Full-bodied wine loaded with rich, luscious aromas and flavours of mocha, plums and red berries. The tannins are soft on the entry but have enough “grip” on the finish.

Darling Cellars Onyx Kroon 2001

Shiraz / pinotage / grenache / cinsault 45/45/5/5

Aromas are slightly muted but cover the wide spectrum of pepper, roast meat, dark plum, with lots of supporting fruit.

Boplaas Cape Tawny Port NV

Lovely burnished coppery-gold, lively nutty aromas with a touch of nutmeg and a crème caramel finish. Sleek, balancing candied peel tang and spirit.

Event Registration

Yuletide Celebration Dinner @ The Toronto Lawn Tennis Club Friday, December 5, 7:00 pm

Mail to:
SAWS
BOX 37085, 6478 YONGE ST
WILLOWDALE ON M2M 4J0

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

_____ member/s @ \$85 _____ non-members @ \$100 = \$ _____

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Menu Choice

☐

Grilled Portobello mushroom
with polenta, swirled with truffle
mascarpone on micro arugula &
spinach leaves

☐

New Zealand rack of lamb with
fresh rosemary mustard crust &
reduced lamb jus

☐

Beer-brined breast of turkey
with seasonal vegetables and potato
pavé

Name(s) _____

Phone _____

For future events, you will be able to book by e-mail if paying by credit card.

Visa Card Number _____ Expiry ____ / ____

Name on card _____

We will make every effort to accommodate your food allergies or special dietary needs if you let us know in advance.

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.