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Celebrating 350 years of winemaking with Fred Lamprecht

Freddie is gregarious, likeable, knowledgeable and knows all about SA wines

Toronto Lawn Tennis Club

Monday, May 11, 6:30 pm

It was in 1652 that Jan van Riebeeck landed at the Cape, tasked with establishing a garden to provision VOC ships. The first vines arrived in 1655 imported from France, the Rhineland and Spain. These were planted in the Company's Gardens, six acres of which survive as a botanical garden in central Cape Town. Jan van Riebeeck's diary entry of February 2, 1659 reads: "today, praise be to God, wine was pressed for the first time from Cape grapes, and the new must was tested fresh from the vat."

Van Riebeeck also planted 1,000 vines at his own farm, Boscheuvel, while his successor, Simon van der Stel, staked his personal claim on the lower slopes of the Steenberg in Constantia. Constantia vintners placed a premium on quality rather than quantity, thus differentiating them from the somewhat rough wines produced elsewhere.

Fans of Constantia wines include Frederic the Great of Prussia while Danish foreign Minister Johann Sigismund Schulin's cellar records of 1744 indicate a considerable stock of

Constantia. Famous French poet Baudelaire was a fan, as were Napoleon Bonaparte and British author Jane Austen, who wrote about them in *Sense and Sensibility*.

By 1800 around 5 million litres of wine was produced annually. Wine farmers found themselves in a situation which was to last for centuries: a surplus of less-than-ideal quality wine that was difficult to dispose of allied to the reliance upon a fickle foreign market. The exception was Constantia and sweet wines such as muscadell and hanepoot.

The phylloxera epidemic devastated plantings. First encountered in a vineyard in Mowbray in January 1886, it spread rapidly. Vintners were compelled to destroy millions of vines by uprooting and burning. Only the introduction of phylloxera-resistant American rootstock saved the industry.

One of the significant events was the creation of the KWV in 1918. It saved many wine farmers from ruin by uniting their producers' interest under a single umbrella organization,

stabilizing production and setting minimum prices.

The country's change of government in 1948 ushered in the era of apartheid and many former trading partners applied economic sanctions in protest. However, the release of Nelson Mandela in 1990 and the rapid - and peaceful - transition to democracy paved the way for sustained growth in the modern era.

International exposure and a dramatic growth in sales led to a change in style for South African wine as well as a greater commitment to improving quality. This has been reflected in the international awards claimed since 1994, a remarkable turnaround and achievement for an industry which is simultaneously 350 - and 15 - years old.

Join us in a celebration of the industry with a **tasting of nine cabernet sauvignon from across the SA producing regions**. Our wine commentator, the very popular and informative **Fred Lamprecht**, will lead the tasting. As usual, a tasting plate will be served.

When: Monday, May 11, 6:30 pm

Price: Members \$50, guests \$60.

Where: The Toronto Lawn Tennis Club, 44 Price St, Toronto M4W 1Z4
Parking available. Summerhill subway nearby.

Closing date: Your booking or cancellation must be received by **Friday, May 1**. You will only be contacted if we are unable to accept your booking.

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

Wine Notes

Graham Beck 1999 Coastal

Low yielding cabernet with good structure from Stellenbosch farms in the Firgrove region. "Deep, ruby red in colour with chocolate and ripe berry fruit and hints of mint and cigar box notes on the nose. Full-bodied with juicy mulberry and cherry flavours and spice on the palate. Soft but firm tannins with a balanced mouth feel and a long finish."

\$20.40

Stoumann's Private Cellar 2001 Olifants River

Medium-full bouquet with black cherry fruit and a hint of licorice; good black cherry fruit on the palate, some cherry pit on the finish; medium length, soft tannins, nicely balanced.

\$25.00

Landskroon 1999 Paarl

Classic claret style with sweet berry fruits, broad soft tannins.

\$17.81

KWV 1998 Western Cape

A modern styled cabernet (best of the 90's) with good and round berry fruit and nuts in palate held firmly in position by firm tannins. Deep, dense, multi-layered with an underlay of vegetal tea leaves, powerful oaking.

\$15.00

La Motte 2005 Western Cape

La Motte 2005 Cabernet Sauvignon also used grapes originating from the Walker Bay and Wellington areas (12 and 7 percent respectively) which were blended with grapes from Swartland (48 percent), Stellenbosch (18 percent), and Paarl (15 percent). This wine is a very distinctive cabernet sauvignon, with prominent berry, complemented by cedar-wood and toffee flavours. There is also a hint of rosemary spices. The palate is firm in structure, with powdery tannins that lend a pleasantly dry after-taste.

\$22.95

Kloovenburg 2006 Swartland

Abundant sweet berries, hints of tobacco and subtle flavours of liquorice follow through on a rich palate layering fruit and oak. Complex and well-integrated, this classically structured cabernet sauvignon offers new-world fruit and turns out both elegant and exciting.

\$33.00

Paul Cluver 2003 Elgin

Full black currant, plum and red berry aromas with hints of mocha on the nose. The classic structure of the palate and the smooth tannins underpin the blackberry fruit flavours. As a cool climate cabernet, the palate is very complex and well-structured, packed with layers of fruit and a persistent finish.

\$22.95

Springfield Whole Berry 2006 Robertson

Ripe but fresh, lovely forward red berry & floral notes; soft & well structured – offering real pleasure.

\$26.95

Klein Constantia Marlbrook 2006 Constantia

Cabernet sauvignon (46%), merlot (31%), cabernet franc (23%)

The wine is opaque at core, with a youthfully dense ruby rim. Mint and mocha complement the ripe black currant fruit aromas, which follow through on the palate in compact form. Resolute, fine tannins structure and rein in the concentrated layers of pure, dark berry fruit flavours throughout, ensuring a long, savoury, firm finish.

\$25.50

Event Registration

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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 @ \$50 and _____ guests @ \$60 = _____

* 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 _____

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.