

Eleanor Cosman, President South African Wine Society Box 37085, 6478 Yonge St Willowdale ON M2M 4J0 905-762-9161 www.southafricanwinesociety.ca sawsinfo@rogers.com

Lammershoek Dinner @ Chega Monday, November 2, 6:30 pm reception



Carla Kretzel, whose parents Paul and Anna own the Lammershoek farm, says the name, meaning "lamb's corner", apparently came about as ewes and their lambs used to hide from eagles in the forests surrounding the farm. To this day, the farm has an incredibly rich bird life, with fish eagles and other raptors seen daily.

Lammershoek was proclaimed in 1718 - one of three farms in the

Aprilskloof Valley of the Paardeberg. The first vineyards were planted in 1750. Recently discovered documents indicate that some of the varietals, including mourvèdre were planted in the Paardeberg around 100 years ago! Many of these were lost due to South Africa's apartheid era style of winemaking

Paul and Anna Kretzel had the good fortune of purchasing the farm in 1995. Initially they continued to deliver the grapes produced on the farm to Perdeberg Co-op. In 2000 the step was taken to renovate the existing cellar at Lammershoek and to produce wine under the Lammershoek label. Carla joined the family business in 2006 to assist with sales and marketing.

The farm has some of the oldest vineyards in the region, including a 56-year-old chenin. About 90 percent of the estate's wines are exported to Europe, Canada and Singapore.

The Kretzels are committed to creating wines that reflect the remarkable terroir of the Paardeberg. Their philosophy is one of sustainable farming, top quality fruit and minimal interference in the cellar. The result is truly outstanding and unique wines. Respecting the terroir and sustainable viticulture leads to balanced and flavourful fruit. Embracing the differences of each vintage combined with a minimalistic wine making style results in a complex wine full of character.

White varieties planted include chenin blanc, chardonnay, viognier, harslévelü, clairette blanche and sauvignon blanc. Reds include syrah, carignan, grenache noir, mourvèdre, zinfandel, pinotage, cabernet sauvignon, merlot and tinta barocca.

The Kretzels are moving the vineyards to an organic and even more sustainable way of farming. No fertilizer has been used on the farm for five years, just organic composting. The focus is on getting soil and vine in balance ensuring a soil which is alive and thriving.

Carla Kretzel will present a selection of Lammershoek wines in conjunction with dinner by famed **Tony Xavier** at Chega.

Where: Chega, 3391 Yonge St., Toronto M4N 2M8 (north of Lawrence) When: Monday, November 2. Reception from 6:30 pm; dinner 7:00.

Price: \$90 members. Guests \$100.

Closing date: Your booking or cancellation must be received by Wednesday, October 28. 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 dinner. If we have your credit card information on file, you may book by e-mail (without the form) to sawsinfo@rogers.com



>>>> 2

Menu L wines Reception

Brochettes of beef with 3 dips
Smoked oyster mousse on toasted brioche
Mushroom caps filled with fricassee of asparagus & leeks

Chenin Blanc 07

1st

Corn & cauliflower chowder with chili lemon flakes *Roulette Blanc 06

2nd

Vole-au-vent of puff pastry stuffed with escargot & gruyere cheese Zinfandel-Syrah 06/Roulette 04

3rd

Ballentine of duck leg stuffed with star anise stewed prunes Syrah 06 / Pinotage 06

4th

Tian of port flavored mascarpone cheese & mixed berries **Zinfandel Port 02**

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

>>>> 3

created with the trial version of PDF-Creator.net

Event Registration

Lammershoek Dinner @ Chega Monday, November 2, reception from 6:30 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 @ \$90 and guests @ \$100 = *Visa charges will appear as Pushka Holdings . If we have your cre-	= \$dit card information on file, you may book by e-mail to sawsinfo@rogers.com
Name(s)	
Phone	
Visa Card Number	Expiry /
Name on card	<u> </u>
We will make every effort to accommodate your food aller	roies 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.