



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

Shiraz – the new kid on the block

Come and see what the fuss is all about

Wednesday, October 14 at Toronto Lawn Tennis Club

South Africa has three hundred and fifty years of wine history with the first wines being produced by Dutch settlers. Originally using the local vines and finding the climate and terrain conducive to making wine, they brought in European vines and began planting.

Shiraz was taken by French Hugenots to South Africa and from there to Australia in the 17th Century.

The production of shiraz has taken off in climates and within economies that favour mass production. Shiraz seems well suited to South Africa, as it likes warm climates. As viticulture has improved, this sunny climate has led to increasing phenolic ripeness at harvest time, and consequently heightened alcohol levels.

Today, it is one of the prominent varietals used both in single varietal wines as well as being blended in Rhône-style wines. These are big-fruit wines with chocolate, smoke, and spice.

It is emerging as the Cape's leading red varietal, knocking the various Bordeaux grapes from their perch with increasing regularity. It is currently the third most planted red grape after pinotage and cabernet sauvignon. The future looks promising, although it's true that some producers have yet to get to grips with this grape.

South African plantations have expanded significantly, from 1% of the vineyard area in 1995 to 9.7% in 2007 making up a total area under cultivation of 9,856 hectares (24,350

acres). In South Africa, the varietal is predominately known as shiraz, but the designation syrah is used for "Rhône-style" wines. Some see this varietal as the "great hope" for South African wines. The shiraz wine regions are mostly in the Western Cape near Cape Town.

Come and learn what the fuss is all about. Not only will you have the opportunity to taste a selection assembled by cellar master **Jon Whitteker**, you will hear the comments of renowned wine aficionado **Fred Lamprecht**.

Accompanying our shiraz tasting will be an appetizing tasting plate.

When: Wednesday, October 14, 6:30 pm

Price: Members \$45, guests \$55.

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, October 9**. 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

Bellingham The Maverick SMV 03 Coastal

Serious, opaque, spicy, 70/20/10 blend syrah, mourvedre, viognier. All seamlessly integrated with oak & acidity; ripe mulberry fruit supported by tannins which provide structure.

Cathedral Cellars Shiraz 04 Coastal

Elegant; savory tones & brambly fruit, well dusted with black pepper; measured opulence, carefully crafted tannins.

Cloof Crucible Shiraz 04 Darling

Spicy red fruit focused by bright acidity; powerful & well crafted with sustained sappy finish; remarkably concentrated with harmonious oak.

Engelbrecht Els Cirrus Syrah 04 Stellenbosch

Opaque. Floral aromas with jasmine and hints of pineapple make the initial impression. A mild spiciness and undertones of vanilla and cedar emerge as the wine opens up. The aroma component is consistent with that of darker fruits. A pleasant chunkiness in the mouth with velvety tannins and juicy, intense plum fruit. Pleasing vanilla spice notes and blackcurrant fruit on the mid-palate. This wine shows a superb balance between depth and elegance.

La Motte Shiraz 05 Western Cape

This complex, rewarding wine has an attractive dark colour and reflects the rich concentration of a good vintage. On the nose there are layers of spice, with prominent pepper backed up by blackberry fruit. The palate is medium to full-bodied, with smooth tannins surrounded by liquorice and berry flavours.

Hartenberg Shiraz 05 Stellenbosch

A voluptuous wine with rich concentrated spice, plummy and big, but subtle tannins. A highly regarded version, typically with rich fruit, smoky notes, and a fleshy accessibility. The nose is a tapestry of spice, lilies, and red currants; tannins assured.

Lammershoek Syrah 06 Swartland

Plush vanilla greets you, followed by seductive dark berry fruits, earthy truffle & mushroom notes; a big wine but well managed & fresh.

Bon Courage Shiraz 06 Robertson

Opaque purple colour opens your sensory experience of this seductive wine. Nose and palate show tantalizing notes of blueberry, white pepper and French oak, all combining in a powerful and intense wine of quality with a melted chocolate texture and a long finish.

Event Registration

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Mail to:

SAWS

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

_____ member/s @ \$45 and _____ guests @ \$55 = _____

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* 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.