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South African Wine Society
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Flagship Wines

SA Flagship Reds vs. International Stars

Tuesday, January 17 @ 6:30 pm

@ The Faculty Club, University of Toronto

Renowned wine writer, author, TV & Radio host, The Wine Doctor, Edward Finstein, to join us

Jointly with the Toronto Vintners Club, SAWS has assembled a tasting event that is sure to be the talk of the town amongst oenophiles.

Each club has put forward four wines that are amongst the best that our wine world has to offer (i.e. the LCBO). These are high-scoring wines, often beyond the daily drinking budget of many of us. You will have the opportunity to taste and compare. And enjoy.

Joining us to offer his comments is well known wine writer and TV/radio personality The Wine Doctor, **Edward Finstein**.

"Calling the Wine Doctor! Calling the Wine Doctor!" Need a prescription for those wine-related woes? "The Wine Doctor" has the cure!

The Wine Doctor, **Edward Finstein**, is a renowned international wine expert with over a quarter century of professional experience. He is the host of the "Vine and Dine" TV show. You can catch his weekly Wine Features on 97.3 EZ Rock every Wednesday at 5:15 pm, or check in with the "good doctor" anytime at ezrock.com.

Finstein is the award-winning author of *Ask the Wine Doctor*. He writes regular wine columns in newspapers, magazines and on the Internet. As an international wine judge, **Edward Finstein** travels the world judging regularly in competitions. He is a professor of wine at George Brown College School of Hospitality. He conducts tastings and guided tours to wine regions and is one of the few wine appraisers in Canada. As a consultant to restaurants and hotels he creates wine lists and does staff training.

In his capacity as "the good doctor" he believes that wine should be fun, enjoyable and part of a healthy lifestyle. There is no place for snobbery and intimidation when it comes to the nectar of the grape. The gospel according to "Doc" is to pass on wine knowledge through understanding and a sense of humour. After all, if you can't trust your (wine) doctor, then who can you trust!

Join us for an evening of light-hearted fun and superb wines.

Naturally, we will have a light food offering to go with the wines.

Event Details

When: Tuesday, Jan 17 @ 6:30 pm.

Where: University of Toronto Faculty Club, 41 Willcocks Street, Toronto, Ontario M5S 1C7

The Spadina streetcar stops at the corner of Willcocks and Spadina. Paid parking is available on the streets or at the rear of Connaught Labs to the west, or in the underground parking garage of The Bahen Building, entrance located on Huron St., just north of College St.

Price: \$75.00 members. Guests \$85.00

Closing date: Your booking or cancellation must be **received** by Friday, **January 13**. Your booking or cancellation will be acknowledged.

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

Note: As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions.

Tasting Notes

South African Flagship Reds

Vilafonte Series M 2006 - \$39.95

Cabernet sauvignon 44%, merlot 39% malbec 14%, cab franc 3%
The larger grapes lend to more fruit forward characters and silky tannins and add to the lushness of this blend. The wine is rich and accessible, but has a deep backbone and core. Characteristically shows black cherry jelly, dried flowers, hints of almonds and pine nuts. M has a silky entrance on the palate, very even weight for its whole length, and some "fruit sweetness" in its middle and finish; even some chewy milk chocolate notes. It is the perfect combination of elegance, supple fruitfulness and hidden concentration.

Platter 4½*, WS 91

Ken Forrester The Gypsy 2007 - \$59.00

Syrah, grenache

In new French oak barrels for 12 months. A further selection takes place before blending and the final blend goes back to new barrels to marry and harmonize over the following 12 months. Gypsy is stable with the oak and intense fruit totally harmonized. A very concentrated, focused blend, with layers of deep fruit. The character is somewhat wild, a little brambly with hints of nutmeg, cinnamon, dark spices, with vanilla scents and a distinct, concentrated red-fruit focus.

Platter 4½*, RP 93

Hartenberg Estate The Stork Shiraz 2006 - \$92.16

Rich black fruit flavours dominated by cherries, white pepper, and fragrant violets on the nose. Soft ripe tannins with a creamy long finish.

Platter's & Decanter 5*, WE 90.

Sadie Family Columella 2007 - \$95.00

80% syrah and 20% mourvedre

Very complex aromatic line ranging from some very earthy and graphite aromas to almost anise; a very black fruit appearance combined with some nutty, almond flavours. On the pallet, it is a wine with a character; the wine has an amazing tannin and acidity structure.

Platter 5*, IWC 94, JR 18/20

Worldly Contenders

Clarendon Hills Moritz Syrah 2006 Australia - \$56.95

Deep, spicy dark fruits line this earthy and liquorice basement. Upstairs, there is tobacco and boot leather. Roofed with lavender and coffee, this is the house that cornas built. Layered and with a velvety texture, the palate is luxurious and the nose is liqueur-like smooth. It has depth and balance to warrant 25 years, or 25 minutes.

WS 94

Ferraton Père & Fils Les Dionnières Ermitage 2006 - \$95.00

Syrah. 30 year old vines grafted in situ.

Dense purple-colored, offers aromas of road tar, burning embers, crème de cassis, and blackberries. Thick and rich with sweet noble tannin as well as a large-scaled, expansive mouthfeel and finish, it will last for 20-25 years.

RP 93, WS 93

Montes Folly Syrah 2006, Chile - \$79.00

Inky black in colour, it reveals a super-expressive nose of toasty new oak, pepper, lavender, game, incense, and blueberry. Voluptuous on the palate but not heavy, it has gobs of sweet fruit, layers of flavour, a firm structure, and 5-7 years of aging potential. Impeccably balanced, lengthy effort.

RP 94, WS 94, WE 93, Tanzer 90.

Hewitt Vineyard Cabernet Sauvignon 2007 - \$69.00

Deep black cherry and currant fruit complemented by classic expression of cocoa, cedar and black olive. Impressive and elegant. The muscular tannins carry the flavors through a long finish, while balanced acidity gives a vibrancy that is sometimes lacking in powerful cabs.

WA 92, WS 90, WE 90.

Event Registration

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Mail to:
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WILLOWDALE ON M2M 4J0

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

_____ member/s @ \$75 and _____ guests @ \$85.00 = \$ _____

* 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) _____

Guest(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

By attending a SAWS Event, you agree to the following WAIVER, Release and Indemnity.

The South African Wine Society will take pictures at events and post some on our web site, or use them in other Society promotional material. I consent to such use for myself and my guests.

Participation in any South African Wine Society (SAWS) event acknowledges that I, for myself, my heirs or assigns, and my guests for whom I accept complete responsibility, hereby release and forever discharge and indemnify The South African Wine Society, 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 venue grounds. I also certify that I, and any guests that I bring to events, are 19 years of age or older.