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## Fall Dinner with Aussies at AVLI on Danforth Tuesday, October 7, Reception 6:30 pm, Dinner 7:00

### *Can you believe this?*

The Australian Wine Society has joined with SAWS to bring you a Greek dinner at AVLI on Danforth near Chester. Opa!!

We are always looking for ways to tantalize the taste buds. This time, a mix of Australian and South African wines has been selected to match the unique flavors of the Greek cuisine.

AVLI Restaurant has been delighting the neighborhood with authentic Greek cuisine for decades. Chef Lambros learned his culinary skills back home in Greece. Expect a comfortable dining experience with some culinary surprises on our menu.

As they say on the Food Channel TV show, “You Gotta Eat Here”. Try it. We hope that you like it. This event WILL sell out quickly. You must book promptly in order to get a seat.

## The menu

### *Starter*

Greek appetizers served with grilled pita;

**Taramosalata** (Fish roe mixed with either bread crumbs or mashed potato, and lemon juice, vinegar and olive oil.)

**Kopanisti** (whipped feta and roasted red pepper dip)

**Melitzanosalata** (eggplant dip with tomato)

### *First*

**Greek Salad**

## ***Second***

**Lamb Kleftiko** (slow cooked lamb that remains totally succulent and literally falls off the bone),

**Horta vrasta** (boiled greens),

**Roast potatoes**

## ***Dessert***

**Galaktoboureko** (Creamy custard and flaky phyllo dough baked, then drenched with a lemon and orange infused syrup.)

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

Where: AVLI, 401 Danforth at Chester M4K 1P1  
Parking available. Chester subway nearby.

When: 6 ;30 pm, Tuesday, October 7

Price: **\$85** members **\$95** non-members. *Non-members who join the club at the event will receive a credit of \$10.*

**Closing date:** Your booking or cancellation must be **received** by **Friday, October 3**. If registering/paying by mail, please phone or email to let us know to expect your letter and to confirm 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](mailto:sawsinfo@rogers.com)

\* Visa charges will appear as Pushka Holdings.

# The Wines

**Note:** As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions. These products interfere with enjoyment of the wines.

## South African Wines

### **KWV Cathedral Cellars Brut 2009**

Mainly chardonnay, giving the lemon zest freshness but pinot noir & 2 years lees-ageing show in the creamy biscuity palate. Very fine bubbles, youthful.

### **Lammershoek Roulette Blanc 2010**

White stone fruit aromas are predominant early upon opening. These subside as the typical old vine honeyed chenin aromas push through once the bottle has been open a while. There is a strong core of natural acidity which will allow the wine to age very beautifully.

### **Hartenberg Shiraz 2000**

Sweetly spiced nose leads to a big, slightly sweet-fruited, structured palate with lots of spiciness. Very full, rich and appealing.

## Australian Wines

### **Robert Oatley Sauvignon Blanc 2012**

Pale quartz; an aromatic bouquet and lively palate both preach the same message of grass/snow pea moving on to lime/citrus and ultimately to passionfruit.

### **Tollana Bin TR16 Shiraz 2003**

A full bodied red. Very deep crimson colour with crimson mauve hue. Aroma of plum, stewed fruit, vanilla and liquorice with just a hint of cedar. The palate reveals flavours of plum, liquorice and stewed fruit, with some bitterness manifesting on the back palate. Aftertaste of spice, plum and vanilla.

### **Dessert Wine TBA**

# Event Registration

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Tuesday, October 7, Reception 6:30 pm, Dinner 7:00

When registering by mail, please phone or email to let us confirm your booking promptly.

**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-member(s) @ \$95 = \$ \_\_\_\_\_

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](mailto:sawsinfo@rogers.com)

- Visa charges will appear as **Pushka Holdings**.

Name(s) \_\_\_\_\_

Guest(s) \_\_\_\_\_

Phone \_\_\_\_\_

E-mail address \_\_\_\_\_

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***

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 my guests and myself.

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.