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South African Wine Society
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The South African Wine Society is pleased to offer you the opportunity to
Explore the world of sauvignon blanc!

Tuesday, April 14, 6:30 pm

Sauvignon blanc is widely cultivated in France, Chile, Canada, Australia, New Zealand, South Africa, and the US west coast. It produces a crisp, dry, and refreshing wine. Depending on the climate, the flavour can range from aggressively grassy to sweetly tropical. In cooler climates, the grape has a tendency to produce wines with noticeable acidity and "green flavours" of grass, bell peppers and nettles with some tropical fruit (such as passion fruit) and floral (such as elderflower) notes. In warmer climates, it can develop more tropical fruit notes but risk losing a lot of aromatics from over-ripeness, leaving only slight grapefruit and tree fruit (such as peach) notes. The wine is usually consumed young, as it does not particularly benefit from aging -- sauvignon blanc tends to develop vegetal aromas reminiscent of peas and asparagus with extended aging.

Utilizing the liquid resources of six countries, (South Africa, New Zealand, Chile, France, United States and Canada) we are excited to present a selection of sauvignon varietal wines that *demonstrate the complexity* of this great wine.

Explore the sensation!

Our guest speakers include:

- **Robert Ketchin**, Canadian representative of the Wine Institute of New Zealand and the very successful organizer of their annual New Zealand Wine Fair. He is a very knowledgeable and entertaining speaker. He can tell us about the NZ wine regions and sub-regions, the wine industry, its challenges and trends. He has recently started his own winery in the Creemore district
- **Charles Jewett**, owner of Trilogy Wine Merchants, will discuss the French connection

The wines . . .

Chile

MONTES OUTER LIMITS SAUVIGNON BLANC 2013

A powerful wine, with pungent aromas extracted from the skin for some seven months contact, with a mineral feeling, akin to a Sancerre, serious and austere, with gooseberries, tomato leaves, ending again mineral and saline.

SAN PEDRO 1865 SINGLE VINEYARD SAUVIGNON BLANC 2013

A mouthwatering style, with fresh, vibrant flavors of lime, grass and mineral that lengthen midpalate, leading to a finish of cream and spice. An engaging wine, very refreshing and fruity, offering hints of richness.

California

ROBERT MONDAVI FUMÉ BLANC 2013

A complex and food-friendly wine made with 10% Semillon to add richness, and 60% of the wine is barrel fermented.

CLIFF LEDE NAPA VALLEY SAUVIGNON BLANC 2012

Enticing aromas of white peach, cantaloupe, and orange blossom are complemented by bright, citrus notes of lemon curd and zest. Tropical flavours of pineapple and carambola introduce a rich and concentrated palate that finishes with persistent minerality.

Niagara

ANDREW PELLER SIGNATURE SERIES SAUVIGNON BLANC 2012

A medium-bodied wine with a slightly rich, creamy mouthfeel and just enough acidity on the finish to refresh. Flavours of tropical fruit, citrus and herbs unfold on the palate and the finish leaves lingering notes of green apple, yeast, oak, gooseberry and grass.

South Africa

BAYTEN SAUVIGNON BLANC 2012 Constantia

Fresh grass and lemon citrus aromas. Lovely expression of Sauvignon Blanc delivered with substantial density and length to the flavours.

CAPE POINT SAUVIGNON BLANC 2010 Cape Point

Elegant with lovely fruit purity, has a dash of Semillon. Greenpepper & fig flavours crisply balanced, with the lightest brush of oak.

, , , and more to come.

>>>> continued over

WOW, what a line up . . . and its sure to sell out.

Come and learn about the differences, similarities, and *explore the world*. It promises to be a very interesting evening. We hope to broaden your knowledge of this great wine.

A tasting plate will be served.

When: Tuesday, April 14, 6:30 pm

Price: Members \$60, guests \$70.

Where: University of Toronto Faculty Club, 41 Willcocks Street, Toronto, Ontario M5S 1C7
The Spadina streetcar stops at the corner of Willcocks and Spadina.

Closing date: Your booking or cancellation must be received by **Friday, April 10**. 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 event. 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. These products interfere with enjoyment of the wines

Event Registration

Explore the world of sauvignon blanc!

University of Toronto Faculty Club

Tuesday, April 14, 6:30 pm

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

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 @ \$60 and _____ guests @ \$70 = _____

* **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

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.