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## Special Seafood Dinner @ Lisbon By Night

Tuesday, April 19, Reception 6:30 pm, Dinner 7:00

Each year SAWS arranges a dinner that allows its members to appreciate some of the finer points of the cuisine of our fellow Canadians. Toronto has a rich heritage. Its range of cultures and people provide a colourful quilt of neighbourhoods, often overlooked as we rush along. This event will be similar to some of our past initiatives and is intended to be dinner with a selection of wines and will provide the opportunity to interact with our friends before and during the meal.

### Terms to learn

**Rodízio** is an all-you-can-eat style of Portuguese restaurant service. Traditionally, one pays a fixed price and the waiters bring various types of seafood and fish to each customer several times throughout the meal, until the customers signal that they have had enough. After the wine reception, with appetizers, we will start with a fish soup followed by seafood and grilled fish rodizio accompanied by potatoes, rice and vegetables and more South African wine. Grilled pineapple and coffee to follow.

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

Fine wines, a great menu, great people – what's not to like?

**CAUTION:** Note that the event venue is on the 2nd floor and is not suited to those that have problems with climbing stairs. There is no elevator.

### Event Details

**When:** Tuesday, April 19, Reception 6:30 pm; Dinner seating at 7:00 pm

**Where:** Lisbon By Night, 802A Dundas St. W., Toronto (at Palmerston). Street parking + off-street Green P between Claremont and Manning, north of Dundas. \$5 after 6:00 pm.

**Price:** \$70 members. Guests \$80.

**Closing date:** Your booking or cancellation must be **received** by **Friday, April 15**. Your booking will be confirmed.

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](mailto:sawsinfo@rogers.com) Visa charges will appear as Pushka Holdings.

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

# Tasting Notes

## RECEPTION

### **Moreson Pinotage 2006**

A rich and deliciously heavy red wine. Characterized by plum, black cherry and mocha flavours it is tasty enough to be a meal on its own. One of the Top 10 pinotage's in South Africa. Expect a bold-on-fruit wine with well-integrated plum and oak tannins. Smooth and elegant on the palate with a slight mocha bouquet. Aroma: Dried prunes, wild cherries, as well as a blend of clove and cinnamon.

### **Hidden Valley Pinotage 2006**

Blend Information pinotage and cabernet sauvignon. A big wine, broad and ripe. Quite dry with rounded flavours and that pinotage sweetness on the end.

## FISH SOUP

### **Cape Point Sauvignon Blanc 2010**

A complex array of tropical fruit, grapefruit and limes all held together by an incredible mineral backbone. The palate is focused and racy, made in a style to be a wonderful food companion. This sauvignon blanc is drinking beautifully at present, but it will improve over the next 2-5 years. Best enjoyed with fresh line fish, oysters, sushi, crayfish and summer dishes in general.

## ENTRÉ

### **La Vierge Chardonnay 2014**

A portion of the wine was allowed to go through malolactic conversion. Further evolution and ageing was monitored with careful lee's stirring and topping up of the barrels. After selective blending the wine underwent a further 2-month period of maturation on the fermentation lee's in tank, in order to further develop complexity and character on the nose and palate.

**Oldenburg Chardonnay 2011**

A wonderful light honey colour. Displays a crisp palate laced with delightful Granny Smith apple and zesty lemon notes. A suggestion of toasted wood aromas intertwined with a refreshing minerality that soothes the palate and transforms into a lingering sensation filled with elegance.

**Lammershoek Roulette Blanc 2009**

The nose shows old vine chenin richness and complexity and chardonnay minerality. Together they make up almost 80% of the wine. The palate is fresh and clean with a long finish; the mid-palate is creamy and softens the wine. 2009 takes it up a level - the wine is dry and the alcohol down by more than 1%.

**Graham Beck Brut Rose NV**

With its charming silver-pink hue and exuberant character this seriously classy Cap Classique is flirtatious and fun. An effortlessly smooth blend of the two classic Cap Classique varieties— chardonnay and pinot noir. A special enzymatic reaction during transport of the pinot noir fruit resulted in the stunning pale silver-pink hue of the wine. The Rosé NV was allowed enough time on the lees to develop subtle yeasty undertones but to burst with berry and cherry flavours. On the nose expect whiffs of raspberries, cherries and a few secondary aromas of minerality. The palate delivers a lively mousse but fine in the mouth, with subtle red berry flavours enlivened by bright acids. Showing hints of oyster shell and fresh lavender. The ultimate in food friendly wines.

**DESSERT****De Krans White Muscadel Jerepigo 2012**

Beautiful golden colour with a slight green hinge. Bouquet: Rich ripe intense muscat bouquet combined with fresh tropical fruits. Velvety smooth sweet rich muscat flavours with great acid and alcohol balance and a fine hint of creamy oranges on the pallet.

# Event Registration

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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 @ \$70 = \$ \_\_\_\_\_ + \_\_\_\_\_ Guests @ \$80 \_\_\_\_\_

\* 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](mailto:sawsinfo@rogers.com)

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

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

Phone \_\_\_\_\_

Visa Card Number \_\_\_\_\_ Expiry \_\_\_\_ / \_\_\_\_

Name on card \_\_\_\_\_

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### ***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.