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High Road Dinner @ Boland's Tuesday, May 24 @ 6:30 pm

Mark Carmichael-Green is now in his 12th vintage at The High Road Winery. Originally, a nature conservation student at Stellenbosch, he migrated to Elsenburg. "I did horses for a few days, but the wine guys seemed to be having much more fun, so winemaking was for me." Mark graciously uses his experienced approach to making fine quality wines. To coin the apt phrase from his vocabulary, which says it all, "Don't plant vines for grapes, but for the brilliance that can be achieved with wine."

Christopher Boland has many years of experience in the art of combining wine and food in many creative forms and has prepared a menu combined with excellent South African wines, taking your senses on a fascinating adventure of flavours and combinations

Join us to meet **Mark Carmichael-Green** and see how the High Road wines match up with the food courses.

The Menu & Wines

Reception

Grilled shrimp and fresh Ontario asparagus

Cape Dreams Sauvignon Blanc 2015

1st

Warm smoked duck salad with fresh orange and black berry vinaigrette

The High Road Cabernet Sauvignon 2014

2nd

Roasted venison tenderloin wrapped in prosciutto with juniper plum sauce.

The High Road Classique 2012 & The High Road Director's Reserve 2012

Dessert

Assorted cheese plate

Delheim Edelspatz

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

Due to **seating capacity, there is a limit of 32. Strictly first come, first served. Members only.**

Where: Boland's Open Kitchen, 575 Mt Pleasant Rd., Toronto M4S 2M5 (between Davisville & Eglinton)

When: Tuesday, May 24 from 6:30 pm

Price: \$90 members only.

Members only. This event has a capacity limit. Once reached, members will be advised that no further registrations will be taken.

Closing date: Your booking or cancellation must be **received by Wednesday, May 18.** You will 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 tasting. If we have your credit card information on file, you may book by e-mail (without the form) to 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

Wine Notes

In 1994, South Africa took *The High Road*. After many years of segregation, the people chose another route—that of democracy. No longer is South Africa an ostracized state, now it is seen as the new beginning where nothing is impossible. As a tribute to a peaceful transition to democracy, **Les Sweidan** decided to produce a wine that reflected the new beginning of the nation—he called it *The High Road*. Shortly thereafter Les was joined by a partner, **Mike Church**, who shared his passion and vision. **Mark Carmichael-Green** is now in his 12th vintage as winemaker at The High Road Winery. The quality that is encapsulated in the brand articulates the essence of The High Road wines styled after Bordeaux eminence.

Cape Dreams Sauvignon Blanc 2015

Elegant, dry white wine, packed with tropical and passion fruit flavours, a touch of green fig and melon on the nose. Nice supple juicy mouthfeel and pleasant lingering finish. A sauvignon blanc with a presence.

The High Road Cabernet Sauvignon 2014

Bright clear and brilliant with a dark red edge. The centre is deep and dark ruby.

Nose: Sweet red and black cherry fruit and blackcurrant, with subtle, mineral almost iodine nose. The impact is shy right now but will become more forward with age. The spiciness of the wood and quiet vanilla helps to bring the wood nuances into balance.

Palate: The palate delivers a rich soft full fruit driven entry and complements the nose. The addition of petit verdot helps to bring the fruit and tannins into balance with a velvety richness. The black and red berry fruit along with the sweetness of the blackcurrant are forward on the palate. Along with a long lingering middle palate supported by the complex tannins of the French oak, the fruit is open and easily tasted with a sweetness created from the fruit and the vanilla of the barrels. The fruit tannins are ripe, soft and full allowing one to be able to drink the wine now yet, will age well.

The High Road Classique 2012

- 46 % cabernet sauvignon, 43 % merlot and 11 % cabernet franc

Deep dark bright clear red edge and dark inky centre.

Nose: The fruit is of medium intensity at this moment, showing ripe black cherry and blueberry fruit. Along with the wood nuances there are also hints of subtle vanilla and a little white pepper spice. The nose shows balance and is well integrated with the fruit and wood. On the nose an intense fruit driven entry with a rich seriousness. This wine has a powerful delivery with a wonderful layered effect.

Palate: Rich soft and layered fruit. Black cherries, blueberries and mulberries are forward on the palate with a long lingering middle palate of spice and subtle mocha.—the fruit becoming more forward with time in the glass. The tannins are rich, soft and full. A fine gentle balance between the acid, tannin and alcohol allows for the deep mid palate and thus a long lingering after taste.

The High Road Director's Reserve 2012

- 61% cabernet sauvignon, 30% merlot, 5% cabernet franc and 4% petit verdot

Deeply complex and rich in fruit and wood nuances, showing extended wood aging in new French oak. The impact of the new French oak is balanced and rich with a gentle release of vanilla. Intense rich cassis and blueberry fruit.

The palate shows complexity and depth with rich deep layers of cassis, blackberry, cherry and dark chocolate. The tannins are full, not forward but well placed. The follow on after the fruit is that of vanilla and a subtle sweetness which combines well with the fruit and the tannins to make a very powerful experience on the mid palate. This is the best expression of a Bordeaux.

Delheim Edelspatz

Aromas of dried apricot, quince and cumquat. Wonderful fruit purity, focused by botrytis. Elegant and intense, with thrilling balance and length

Event Registration

High Road Dinner @ Boland's
Tuesday, May 24 @ 6:30 pm

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

Mail to:
SAWS
BOX 37085, 6428 YONGE ST
WILLOWDALE ON M2M 4J8

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

_____ member/s @ \$90 = \$ _____

* 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 name(s) _____

Phone _____

Visa Card Number _____ Expiry ____ / ____

Name on card _____

Because of the limited capacity, a limit of 32 has been imposed. If mailing a cheque, you MUST also advise by email to sawsinfo@rogers.com

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.