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Bargain wines for summer sipping @ Faculty Club Wednesday, May 17 @ 6:30 pm

Event Details

It's time to gather for a private tasting of wines represented by SAWS' good friend, **Fred Lamprecht**.

You will see and taste the products up close. For our reception you will be tasting a South African beer, which Fred also has available for purchase. Talk to fellow members about their opinions. If you like what you taste, **an order form will be at hand**. Now is your chance to acquire some carefully selected summer sippers not available in LCBO stores.

Of course, the irreplaceable **Fred Lamprecht** will be there to talk about the wines and the wineries. To complete the evening a tasting plate will be served.

Join us for what promises to be an enjoyable evening.

When: Wednesday, May 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. 416 978-6325

Price: \$55 members. Guests \$65

Closing date: Your booking or cancellation must be received by **Tuesday, May 9**. 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 Visa charges will appear as Bokke Inc.

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

Tasting Notes

WILD BEAST BREWERY BLONDE ALE

500 ml \$5.95

5% unfiltered & unfiltered craft beer. A honey gold beer topped with creamy foam, unfiltered and slightly hazy. Malty as opposed to hoppy with perfect balance between fruitiness and bitterness. Medium bodied with a fresh finish.

BON COURAGE ESTATE 2016 SAUVIGNON BLANC

750 ml \$14.80

Inviting gooseberry and citrus nose precedes intense tropical fruit palate of this classy unoaked sauvignon blanc. Very good balance and length; a superb match with asparagus, seafood, salmon and especially goat cheese.

John Platter's Wine Guide 3 ½ Stars, Good Value

Novare Trophy Top 10-year Achievement Award Robertson

Novare Trophy Top SA Terroir Wine Estate

BON COURAGE ESTATE 2014 SHIRAZ

750 ml \$16.50

Opaque purple colour opens your sensory experience of this seductive wine. Nose and palate show tantalizing notes of blueberry, white pepper and French oak (12-15 months), all combining in a powerful and intense wine of quality with a melted chocolate texture and a long finish. Great with grilled red meats, Mediterranean dishes and strong cheeses. Will totally wipe out any Shiraz in this price category!! You can bet on it!!!

BON COURAGE ESTATE 2015 GEWURZTRAMINER DRY

750 ml \$14.80

Pale green colour, intense litchi and rose petal nose with hints of fruity muscat, although 100% gewurztraminer. Very Alsatian in style. Attractive and dry, and ideal as an aperitif or with Asian cuisine.

DARLING CELLARS CHOCOHOLIC PINOTAGE 2015

750 ml \$14.95

Made from vine-dried bush vine pinotage grapes in an "Amarone" style. Dense bright and deep colour with notes of roasted coffee on nose. Damson plum jam and sweet raspberry liqueur flavours on palate with vanilla richness and touches of crème brûlée. Full palate of mouth coating richness. Bittersweet chocolate finish with an Amarone fullness 14.8% alc. 12 months in 3rd and 4th fill French oak barrels with heavy toast inner staves. Fantastic wine and superb value.

Gold-Mundus Vini, Berliner Wein Trophy

Gold-Michelangelo Int'l Competition

Silver-Veritas Awards

DARLING CELLARS 2013 "SMAAK"

750 ml \$14.99

Smaak translates as "delicious" or "flavourful" and this wine certainly is that. A masterpiece: deep dark opaque colour precedes a spicy and dark fruit nose. This wine is redolent with mace, nutmeg, full rich palate of deep ripe berry fruit, dark chocolate and wild spices with a long rounded grape and wood tannin finish. 37% cab sauv, 28% pinotage, 9% mourvedre, 9% grenache, 9% tannat, 8% shiraz from unirrigated bush vines planted in cooler South Atlantic breeze-cooled vineyards. Made in traditional concrete and stainless steel vats, hand harvested and aged for 12 months in 3rd to 6th fill barriques, unfiltered, 15% alc. A big wine recommended to double or triple decant, and will reward aging for up to 10 years.

Bronze-Veritas Awards

Silver-Mundus Vini

DARLING CELLARS 2014 RESERVE BLACK GRANITE SHIRAZ

750 ml \$12.95

100% shiraz from unirrigated bush vines on a beautiful terroir which gets the warm sunny days and cooling effect of the Atlantic Ocean. Deep soils from decomposed granite, clay rich, good drainage. Aged in French oak for 4 months. This wine has a deep almost opaque garnet colour with a bouquet of spice, dark plums and bramble berries. These flavours follow on the palate and combined with a fine tannin profile and integrated oakiness, give the wine a great length. It can be enjoyed on its own but will be a great match with most barbecued meats.

Bronze-Veritas Awards

DARLING CELLARS 2016 RESERVE BUSH VINE SAUVIGNON BLANC

750 ml \$12.85

100% bush vine sauvignon blanc, left on lees for 2 months to add complexity. Initially a subdued bouquet opens up to aromas of tropical fruit such as watermelon skin, passion fruit and pineapple. These flavours follow on the palate and are supported by a vibrant acidity that keeps the palate fresh. This wine will pair well with most seafood but will go particularly well with fresh mussels or oysters.

Gold-Vitis Vinifera Awards

DARLING CELLARS 2016 RESERVE QUERCUS GOLD CHARDONNAY

750 ml \$12.85

100% bush vine chardonnay, left on lees for 3 months for fuller mouth feel and complexity. White pears and pineapple are the flavours you'll find on this lightly wooded Chardonnay. A clean, complex mouth feel and the aroma of pear on the palate with a well-balanced aftertaste, makes this the perfect wine with food.

Event Registration

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@ Faculty Club

Wednesday, May 17 @ 6 :30 pm

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

Mail to:

SAWS

BOX 37085 RPO, 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 @ \$55 = \$ _____ + _____ Guests @ \$65 = _____

* Visa charges will appear as **Bokke Inc.** 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 _____

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

I am participating in South African Wine Society (SAWS) events voluntarily and at my own risk. In consideration of my participation, I, for myself, my heirs, executors, administrators and assigns, hereby waive, release and forever discharge and indemnify SAWS, its organizers, volunteers, members, and the Executive Committee from any and all damages, claims and actions for any loss, liability, claim, action, costs, expenses, physical or emotional injury or death to me arising out of my participation in SAWS functions or on society grounds, howsoever caused. I am aware that SAWS does not carry any liability insurance.

This waiver applies to all guests who I may bring and for whom I accept complete responsibility.

I also certify that I, and my guests are 19 years of age or older.

I also consent to the use of my/our name(s) and/or likeness through photographs or other images which SAWS may post on its website or other media.

We/I have read and understand and agree to this waiver.