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# Pinotage with Peter May

@ Faculty Club

Tuesday, October 24 @ 6:30 pm

## Event Details

Peter F May is the founder of The Pinotage Club, an international cyber-based fan club for wines made from the pinotage varietal. Peter was awarded Honorary Membership of the producers Pinotage Association in 2004 and has been a judge at the annual Pinotage Top 10 Competition. Peter is a wine writer, educator and author. He wrote *PINOTAGE: Behind the Legends of South Africa's Own Wine and Marilyn Merlot and the Naked Grape - odd wines from around the world*. Both may be ordered from amazon.ca. Peter comes to us from his home in the UK.

We have gathered pinotage wines from across South Africa to allow you to get a better understanding of this unique grape. To widen our horizon, our reception wine is from Oregon and provides a different perspective on how pinotage grows in other regions.

Not only do you have the opportunity to taste and compare but also to hear from **Peter May**, a renowned industry expert. As usual, a tasting plate will be served during the tasting.

Join us and experience our pinotage vintages.

**When:** Tuesday, October 24 @ 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:** \$65 members. Guests \$75

**Closing date:** Your booking or cancellation must be received by **Tuesday, October 17**. 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 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

## *RECEPTION*

### **Melrose Pinotage 2009**

Oregon, USA

A ruby/garnet wine with glistening transparency and aromas of blackberry fruit, leather, grenadine, thyme and plums. The palate opens to flavors of vanilla, spice, anise currants and navel orange, integrated with soft mouth-watering tannins.

## *TASTING*

### **Lammershoek Pinotage 2006**

Swartland - \$23.50

Elegant, not too fruity, with a savoury note.

### **Grangehurst Pinotage 2006**

Stellenbosch - \$26.95

Forest floor, juniper & venison notes on mature but lively & fresh base. Drinking well with black fruit detail, fine tannin grip & attractive focus.

### **Black Elephant The Back Road Pinotage 2012**

Franschhoek - \$49.55

Pitch black with a dark purple rim. The nose is very expressive and shows notes of red and black currant, chocolate and exotic spices. The palate is youthful with great fruit concentration, driving acidity and fine but firm tannins.

### **SSV Thomas se Dolland Pinotage 2013**

Stellenbosch - \$32.70

Intense aromas of ripe plums and mulberries follow through onto a concentrated, rich, highly extracted palate ending in a pleasant, lengthy finish.

### **Saxenburg Private Collection Pinotage 2014**

Stellenbosch - \$29.80

A generous mixture of red cherry, plum and prune fruit, with some earthy notes. Soft tannin structure, and a rich after taste.

### **Southern Right Pinotage 2015**

Hemel-en-Aarde Valley - \$26.95

One of the most honest, authentic pinotages of South Africa, showing fruit and florality with fresh blueberry/chokecherry, peony, wood smoke, spice and a touch of tar. It is medium weight, fairly firm and dense with pleasant tartness, fine tannin and some minerality on the finish.

### **Warwick Three Cape Ladies Cape Blend 2011**

Stellenbosch - \$23.60

40% pinotage, 30% each cab sauv & shiraz

Each component of this Cape blend offers its own qualities. It shows an explosion of fruit on the nose, which is largely attributable to the cabernet sauvignon and pinotage components. The shiraz is soft and sweet. The cabernet sauvignon is the backbone of the blend. Spicy stewed fruit and spicy ripe tannins with an innate softness and long lingering aftertaste. This blend brings the best of pinotage to the classic French varieties and will age well.

### **Flagstone Dragon Tree Cape Blend 2013**

Somerset West - \$16.75

32% cab sauv, 27% shiraz, 25% pinotage, 8% merlot, 4% cab franc, 4% touriga nacional+tinta barroca+ barbera

Warm and rich ruby red wine shows great complexity on the nose. There is a mixture of rich dark fruit, cigar box and minty aromas with the wood well-balanced. Sweet and spicy undertones give great depth. Palate shows fresh and crisp acidity. The middle palate shows an explosion of fruit, leaving a lingering aftertaste.

# Event Registration

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

**Mail to:**

SAWS

RPO 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 @ \$65 = \$ \_\_\_\_\_ + \_\_\_\_\_ Guests @ \$75 = \_\_\_\_\_

\* 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](mailto: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.