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South African Wine Society
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Kanonkop Paul Sauer Dinner

Monday, March 19 at 6:30 pm

@ The Monkey Bar

With the global wine industry expanding, the use of the term "Bordeaux Blend" is changing. Although a product of the Old World, it remains a useful concept, allowing the wine industry and enthusiasts everywhere to talk about Bordeaux-style red wines as an international group, irrespective of regionality.

Cabernet sauvignon is widely accepted as a compulsory component of any Bordeaux Blend, with merlot following close behind. In fact, the majority of Bordeaux Blend wines are often made exclusively from a blend of these two varieties. The remaining components are cabernet franc, petit verdot and malbec, used in varying combinations and proportions.

Red Bordeaux Blends are known for their powerful structure and deep flavours. Dark fruits and berries such as plum and blackcurrant are commonly used to describe the flavours of red Bordeaux, although there is an unlimited range of terms that have been ascribed to them. Tannins tend to be relatively high in these wines, giving them a firm structure.

Kanonkop Paul Sauer is a powerful yet elegant Bordeaux Blend and is a true South African classic. Expect concentrated aromas and opulent flavours of cassis, blackberry and licorice, with core notes of leather and tea leaf. Hints of violets, underbrush and smoke carry through on the lingering silky finish. We have gathered a range of **Paul Sauer Bordeaux Blend** vintages for your tasting and enjoyment with a specially designed menu to complement the wines. We will have a multi-course tasting menu to complement the wines.

This will be a great tasting event. Menu and wine list are on the next page.

Because of very limited availability, our tasting is limited to **30 persons** on a first come, first served basis.

This is a "members only" event.

Where: Monkey Bar, 3353 Yonge St., Toronto M4N 2M6 (north of Lawrence) ([map](#))

When: Monday, March 19. Reception from 6:30 pm

Price: \$85. **Members only.** No guests for this event.

Registration will be open until the roster is filled. Only **30** spaces are available. Acceptance will be confirmed. Closing date for cancellations is Friday, March 9.

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

The Menu & Wines

Reception

Saronsberg Earth in Motion White 2016. (chenin blanc, sauvignon blanc, semillon)

Prominent tropical aromas with the sauvignon blanc contributing delicate gooseberry, exotic fruit and a hint of minerality; the chenin blanc provides white pear, litchi and floral notes. It is a clean, fresh wine with ample body, a succulent fruit core and generous aftertaste.

Grilled smoked trout with lemon butter sauce

Cape Point Isliedh White Blend 2010. (sauvignon blanc, semillon blend)

A clean flintiness adds tension to subtly oaked nectarine & lime flavours. Delicious, with good complexity and length.

Panko crusted eggplant with tomato basil sauce,

Portobello mushroom, Parmesan cheese.

Grilled jumbo shrimps with chickpea fries, lemon

mayonnaise.

Rustenberg John X. Merriman 2000 (merlot, cab sauv, cab franc)

Ripe black cherry fruit, fine balance.

Rustenberg John X. Merriman 2005 (merlot, cab sauv, cab franc, petit verdot, malbec)

Entices with fresh, ripe fruit perfume, silky sleekness, restraining ripe tannins. A real charmer.

Arugula with braised red cabbage, goat cheese, lamb

chop.

Braised beef short ribs, roasted onion jus, garlic mashed

potatoes.

Kanonkop Paul Sauer 1983 (cab sauv, cab franc, merlot)

Deep, richly coloured, complex, perfumed and well structured. Slightly lighter than the '84

Kanonkop Paul Sauer 1984 (cab sauv, cab franc, merlot)

Deep, richly coloured, complex, perfumed and well structured. Superb.

Kanonkop Paul Sauer 1999 (cab sauv, cab franc, merlot)

Full bodied, nutty & berry flavours; good acid, tannins and balance. Arresting bouquet of pencil shavings, brambly cassis fruits sheltered by gorgeous soft tannins. Stony mineral elegance.

Event Registration

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@ The Monkey Bar

Monday, March 19, 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 ST

WILLOWDALE ON M2M 4J0

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

_____ member/s @ \$85 _____. **Members only. No guests for this event.**

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

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

Name(s) _____

Phone _____

E-mail address _____

For future events, you will be able to book by e-mail if paying by credit card.

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.