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## Perfect Pairings for Backyard Sipping & Grilling

@ Faculty Club

Wednesday, May 22, @ 6:30 pm

### Event Details

Barbecue season is kicking off, and fancy grills have never been more popular. As you head outside to prepare meals cooked with fire, we see demand increase for wines that go well with these foods. BBQ friendly wines need not be expensive.

Strategies for pairing wines with BBQ?

BBQ is not complete without rosé wines. Rosé, frequently considered as a 'white wine alternative' for the typically red wine-leaning drinker, has some added structure and complexity like a red with a fresh clean finish like a white wine. BBQ can stand up to a richer style of wine - whether fuller bodied with more alcohol and tannin or a richer and weightier white wine. We will serve a fresh white starter/reception wine; five different rosés; and two fresh, easy drinking reds; all suited to the patio and BBQ environment. Our tasting will be accompanied by an alfresco-style tasting plate.

Join us to see what we have assembled for your enjoyment.

### The wines

Cape Town Sauvignon Blanc 2017

Backsberg Pinotage Rosé 2017

Rustenberg Petit Verdot Rosé 2017

Foundation Stone Rosé 2016

Grand Provence Rosé 2016

Klein Constantia KC Rosé 2017

Duncan Savage Untamed Shiraz 2017

Reyneke Organic Red 2017

**When:** Wednesday, May 22, @ 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:** \$70 members. Guests \$80

**Closing date:** Your booking or cancellation must be received by **Tuesday, May 14**. 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

## **Cape Town Sauvignon Blanc 2017**

\$13.50

Derived from the cool growing areas flanking the city of Cape Town and hugging the cold Atlantic Ocean along the West Coast of Cape Town, the wine reflects beautiful flavours of white fruit and Cape gooseberries, balanced with a refined acidity.

## **Backsberg Pinotage Rosé 2017**

\$16.30

Pinotage blend - Shows predominantly tropical shades of fruit with supple melon and traces of strawberry lingering.

## **Rustenberg Petit Verdot Rosé 2017**

\$13.95

A dry rosé which exhibits elegant flavours of strawberries and rosé water / forward, fruity aromas & flavours on richly, soft, just-dry base.

## **Foundation Stone Rosé 2016**

\$16.65

A blend of 48% grenache noir, 34% shiraz, 16% mourvedre, 2% viognier - A dry traditional style rosé with juicy red cherries and strawberries intermingled with Turkish Delight and a touch of spice. A lovely creamy yet fresh palate showing a perfect balance between acidity and sweetness.

## **Grand Provence Rosé 2016**

\$20.20

Cabernet & merlot blend - With berry and apple-fresh verve, this is a go-to rosé to keep chilled and at the ready. Offers easy pairing possibilities with all sorts of dishes and wraps with a dry, crisp finish.

## **Klein Constantia KC Rosé 2017**

\$20.30

Cabernet franc blend - Elegant and refreshingly crisp, aromas of cherry and citrus precede a creamier texture that builds on those flavours.

## **Duncan Savage Untamed Shiraz 2017**

\$16.95

Ripe and floral with impressive balance and ripe dark fruit, plums, vanilla and spice. Crafted in a juicy, crowd-pleasing style that finishes long and creamy. Quite simply, this is a tasty little wine. A great choice for lamb kebabs or burgers

## **Reyneke Organic Red 2017**

\$19.95

The newly released 2017 Organic Red is a blend of 89% shiraz and 11% cabernet sauvignon sourced from the best organic vineyards across the Western Cape, a quarter of it coming directly from the estate. It's well-balanced and quite elegant, with notions of fresh flowers, juicy berry fruit and peppery spice.

# Event Registration

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Wednesday, May 22 @ 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 @ \$70 = \$ \_\_\_\_\_ + \_\_\_\_\_ Guests @ \$80 = \_\_\_\_\_

\* 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.