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South African Wine Society
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A SPECIAL EVENT
@ Faculty Club
Thursday, March 12, from 6:30 pm

Our Theme is **South African Consignment Wines**. We will be tasting eight wines selected from over 30 wines currently available. In addition we will have a ninth wine selected as a Reception wine from the consignment pool. At this time all of these wines are available but this is a constantly evolving pool with current wines being sold out, since they are all in limited availability, and new wines added. We have made a selection to provide members with a good insight into the quality and diversity of the offering. Some of the top wineries are in this pool along with some very special wines that most members will never have access to.

We will provide an expanded list of wines currently available for purchase along with specific agent contact particulars, if members want to order. Wine must be ordered by case (6 or 12) but can be split with friends to facilitate a broader selection. Each member will deal directly with the specific agent for any purchase. This is a unique opportunity to taste and potentially buy a series of limited availability, high quality South African wines. The wines will be accompanied by a tasting plate.

Event Details

When: Thursday, October 10, @ 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.

Price: \$65 members. Guests \$75

Closing date: Your booking or cancellation must be received by **Thursday, March 5**. 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.

The Featured Wines

Reception Wine:

RAATS Original Chenin Blanc 2019

Distinctive yellow apple, kiwi fruit and pineapple core, alongside notes of green melon and limes and is bursting with fresh fruit flavours. A zesty citrus flavour lingers on the palate, with a long mineral finish.

Tasting Wines:

Pearce Predhomme 2018 Chenin Blanc Wild Ferment

Fresh aromas of under-ripe stone fruit & tangerine, with firm minerality & restraint. This is a texture-driven wine, the intensity & weight is by the grape only, with an almost grippy finish.

B Vintner 2017 Haarlem to Hope

Chenin, semillon, muscat blend

A concentration of bright fruit on the nose that follows through onto the palate. Nectarine, pear and melon are given depth by touches of spice, lemongrass and ginger, plus hints of floral and scrub. Time in older oak, with close lees contact, has helped to give the wine breadth and depth on the palate and keeps the focus with a saline and savoury linger.

AA Badenhorst 2017 White Blend

Chenin blanc, roussanne, grenache blanc and gris, verdelho, colombar, viognier, chardonnay, semillon and 3 others.

It hangs together really well, the nose complex and elusive with notes of potpourri, citrus, stone fruit, earth, some nuttiness and spice while the palate is dense and textured yet not without verve. Layers and layers of flavour, the overall impression distinctly savoury.

Pearce Predhomme 2017 Cinsault, Syrah

Fresh ripe red & black fruit; cherry, strawberry, & wild raspberry. Intense spice / sous bois, smoke. Granite minerality. Light-bodied, vibrant acid, grippy though delicate tannins, with surprisingly powerful fruit & spice punching above its weight in flavour.

B Vintner 2017 Liberté Pinotage

Liberté is old vine pinotage on decomposed granite soils at altitude. An earlier pick, native ferment, 20% whole bunch and around a year in oak (a touch new) provides firm, fine bones and lightly sticky tannins, while Stellenbosch's inherent sunshine makes for a great natural cushion of cherry leather, raspberry, red liquorice, scrubby fynbos, and tight, nimble spicing. A beauty, especially with a slight chill.

AA Badenhorst 2017 Red Blend

Shiraz, mourvedre, grenache and cinsault.

The nose is complex with aromas of black cherries, perfume, pepper and liquorice. On the palate, it starts with flavours of dark berry fruit and lavender, while the finish is dry and reminiscent of currant and savoury notes. Tannins are well incorporated and ripe.

RAATS Jasper 2016 Red Blend

60% cabernet franc, 31% malbec, 7% petit verdot, 2% merlot

A true gem. Exceptionally intense and complex on the nose with blackberry, black cherry and bramble in abundance and subtle hints of forest floor, dark chocolate, aniseed and spicy tobacco. The walk in the Black Forest continues with blue and blackberry dancing on a tight rope with focus and concentration, following through onto a perfectly balanced, fine-grained, velvety palate. The finish lingers with hints of fresh mint, cinnamon and perfume. Complex and structured, a true iron fist in a silky glove.

Anthonij Rupert Optima 2015

40% cabernet franc, 35% merlot, 25% cabernet sauvignon

Delightful interplay of blackcurrant, cassis, violet perfume and an earthy richness. Silky, supple and smooth when first it hits the palate. Flavours of dark berry fruit, Christmas pudding, cigar box and spice then make their presence felt. Beautifully balanced with neither fruit nor oak dominating. The oak is sympathetic and supportive.

Event Registration

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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 @ \$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

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.

I have read and understand and agree to this waiver.