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South African Wine Society
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“Young – Older – Old / A Tasting Journey” @ Faculty Club Thursday, April 20 @ 6:30 pm

Everyone knows wine undergoes complex changes with age — aromas, flavours and colours can transform it to reveal a completely new character. The harsh tannins of its youth gradually give way to a softer mouthfeel. An inky dark color will eventually lose its depth of color and begin to appear orange at the edges, and eventually turn brown. These changes occur due to the complex chemical reactions of the phenolic compounds of the wine.

Its compounds constantly react with each other: water, glycosides, phenolics, alcohols and acids connect and disband, break down and hydrolyze, only to reconnect all over again at varying speeds. That certain flavours emerge and develop is nothing short of alchemy and not yet fully understood. Fresh flavours evolve to evoke dried and even candied fruits; while hints of earth and stone, honey and mushroom, petals and herb appear magically.

Explore the answers to some of these questions:

- How often do you open a wine that you have aged? Do you enjoy it and feel it is worth the effort?
- Do you prefer young or older wines?
- Does aging an inexpensive wine make it taste better to you?
- How long should you age a wine to best suit your taste preferences?
- Does aging a less expensive wine vs a premium wine make a significant difference to your enjoyment?
- How long is too long to age a wine so that you start to enjoy it less?
- Do your preferences change if the wine is a single varietal vs a blend when it ages?

Join us in April at The Faculty Club, University of Toronto, to have the opportunity to savour this magic transition. The kitchen will offer a selection of tapas to accompany the wines — cabernet sauvignon and its blends. The list is on the next page

We will make every effort to accommodate your food allergies or special dietary needs if requested. As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions.

When & Where

When: Thursday, April 20 @ 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: \$75 members. Guests \$85

Closing date: Your cheque payable to *South African Wine Society* or **Interac e-payment** payable to sawsinfo@rogers.com (preferred) will reserve your place at the event Your e-transfer payment notification from your bank is your confirmation Your **booking or cancellation** must be received by **Friday, April 14.**

The Menu and Wines

Tapas style plates will be served.

1. Fried prosciutto wrapped dates stuffed with stilton, blackberry jam.

2. Roasted mushroom, thyme and Oka cheese tartlet

3. Braised short rib, Irish cheddar, whipped potato, red wine au jus

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Tasting:

Cabernet Sauvignon

Boekenhoutskloof Porcupine Ridge 2020

Succulent blackberry fruit freshened by bright acidity and ripe tannins. Juicy blackberry, black currant, spicy and dark chocolate flavours balanced with food-friendly acidity on the palate.

Stark Conde Three Pines 2008

Classic Cabernet aromas with violet notes, rich and intense on the palate. The tannins are fully integrated, polished, the fruit lush, dark toned and nuanced.

Saxenburg Private Collection 2003

Handsome, dark fruited, cassis toned, still tight when released in 2007. No hard edges, suave tannins that will reward future aging.

Meerlust 2004

Released in 2008, this was the first release since 1993 of this wine. At release the wine description indicates a deep, opaque plum-black appearance, very bright and youthful. The nose exhibits lifted cassis, plum and mineral notes with intense stony and graphite aromas. The palate is full yet elegant where the bouquet follows through and the intensity of fruit is balanced by a vibrant acidity and sleek, polished tannins. The palate is lingering and finishes clean with lingering dark fruit flavours. Elegant, well structured wine with a long lingering finish. In 2017 it was described as still youthful with many years of further development ahead.

Red Blends

Kanonkop Cape Blend 2020

Crimson red in colour, with complimenting aromas of raspberries, dark cherries, black plums, cinnamon, and allspice. Supple, elegant tannins supported by fresh acidity which is balanced with an explosion of fruit on the palate. Juicy flavours of red and black fruits, and a hint of chocolate, all which lingers on the finish. Blend: 43% pinotage, 33% merlot, 22% cabernet sauvignon, 2% cabernet franc

Rust En Vrede Estate 2011

Deep crimson red. Dark fruit and roasted spices are backed up by a rich dark chocolate line, with subtle vanilla aromas. The dark fruit and spicy liquorice aromas follow through beautifully from the nose. This full bodied wine has great structure and length, with a seamlessly integrated mid-palate and a long, dry finish. Blend: 63% cabernet sauvignon, 28% shiraz, 9% merlot

Saronsberg Seismic 2013

The Saronsberg Seismic has a dark colour with flavours of cassis, red berry and integrated oak. The tannin is firm and well balanced with a full-bodied, elegant finish. Blend: cabernet sauvignon 35%, petit verdot 19%, merlot 18%, malbec 14%, cabernet franc 14%

Vergenoegd Estate 2000

Rich almost inky appearance. Nice ripe red berry and plum fruit. Spicy vanilla scents with a hint of coffee and chocolate on the nose. A sweet structured forceful wine but with characteristic elegance and finesse. Big smooth tannins with good length. Blend: 58% cabernet sauvignon, 39% merlot, 3% cabernet franc

Event Registration if paying by cheque

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Thursday, April 20

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*.

_____ member/s @ \$75; Guests ____ @ \$85

Name(s) _____

Phone _____

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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.