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## Sharing and Comparing Dinner @ Toronto Lawn Tennis Club (TLTC) Tuesday, September 9, 2025 @ 6:30 p.m.

In September, the South African Wine Society (SAWS) will gather with our friends from the Australian Wine Society (AWS) for a Sharing and Comparing Dinner as we get to enjoy carefully selected wines from both countries. Will you prefer wines from one country or the other?

Experience wines that tell stories of patience and tradition. From South Africa's majestic landscapes to Australia's legendary valleys, taste the depth that only time can create—including treasures from vines planted in the 1960s, where decades of rootstock wisdom flows into every glass.

Discover the tropical mystique of South African Chenin Blanc, where honeysuckle meets pineapple in perfect harmony, alongside Australia's exotic Hunter Valley Semillon with its intriguing notes of lanolin and lime—a testament to cool climate perfection.

Journey through concentrated depths of flavour, from South Africa's complex Cabernet Sauvignon with its dark chocolate elegance and Syrah's floral sophistication touched with white pepper, to Australia's rich Cabernet Malbec blend and the Barossa Valley's smoky, earth-kissed Shiraz.

Experience how two continents express similar varietals through their unique lens of terroir—where South African wines reveal their refined complexity and Australian expressions showcase their rich, mouth-filling character. Each glass offers a seamless finish that lingers, inviting contemplation and conversation.

*Limited seating available. Reserve your place in this Southern Hemisphere wine adventure.*

# The Wines

## *Reception Wines:*

### **Ken Forrester Sparklehorse Sparkling Chenin Blanc 2020**

Crafted in the toasty, highly autolytic style, left for three years on the lees before disgorging, and offers an engaging mix of honeyed wheat toast, toasted almonds and caramelized citrus fruit in an inviting and complex expression. The palate is essentially dry, with high acids tempering the pinch of dosage, while flavours linger impressively.

### **Jip Jip Rocks Sparkling Shiraz NV Padthaway - Limestone Coast (South Australia)**

Sweetly fruited and delightfully fragrant. The inviting bouquet shows ripe cherry, plum, mixed spice and vanilla characters, followed by a beautifully rounded palate that's creamy and refreshing at the same time. Fabulously drinkable.

## *Dinner Wines:*

### **Bellingham Bernard Series Old Vine Chenin Blanc 2022**

Expressing a myriad of tropical, peach, pineapple, apple and honeysuckle notes on the nose, layered with a touch of oatmeal and subtle oak spice. The palate follows through with a lavish concentrated fruit core and citrus marmalade, that gives way to a rich, yet elegant and coated mouthfeel. The finish is seamless with a lingering complexity.

### **Margan Family 2017 Hunter Valley Semillon - (New South Wales)**

A gorgeous exotic white from Australia's cool climate Hunter Valley. Aromas of lanolin, Lime, beeswax and melon. The vines for this wine were planted back in the 1960's and the grapes reflect the depth of flavour and character of the 40 year old rootstock.

### **Thelema Cabernet Sauvignon 2019**

Complex and stylish, with aromas of ripe blackcurrant, dark chocolate and pencil shavings. This wine is bone dry, yet exhibits a lovely sweet fruit character on the palate, with a lovely long finish.

### **Jeanneret 2016 Cabernet Malbec Clare Valley (South Australia)**

The wine is rich and mouth filling with concentrated ripe plum and blackberry flavours benefitting from the full body of the Cabernet Sauvignon and the juicy and savoury nature of the Malbec. The finish is balanced and is underscored by a subtle oak finish.

### **Olifantsberg Syrah 2018**

This wine delivers a complex array of flavours with red and dark currant berries, beautiful floral aromas layered by hints of liquorice and white pepper. The palate has a refined taste with subtle wood and a sappy, refreshing finish.

### **Kaesler Reach For The Sky Shiraz 2016 Barossa Valley. (South Australia)**

Medium to full bodied, the wine exhibits notes of light earth, smoke and tar supported by black fruit and ripe cherry on the mid palate. The finish is soft with integrated acidity and rich black fruit flavours.

# The Menu

## *Starter:*

Bread and Butter  
Seafood Bisque

## *Entree:*

Roast Leg of Lamb with Pommery Mash, Carrots and Peas  
Minted Lamb Jus

## *Dessert:*

Apple Crumble with Vanilla Ice Cream  
Coffee & Tea

*We will make every effort to accommodate your food allergies or special dietary needs if requested.*

# When & Where

**When:** Tuesday September 9 @ 6:30 p.m. (Doors open 6:30 p.m., dinner starts at 7:00 p.m.)

**Where:** TLTC, 44 Price Street, Toronto Ontario, M4W 1Z4  
(Off of Yonge Street, Between Rosedale and Summerhill subway stations), (416) 922-1105.

**Price:**

Members. \$115. Guests. \$130.

**Closing date:** Your booking or cancellation MUST be received by **Tuesday, September 2**. Your E transfer confirmation from your bank will be your **only** confirmation. If we are unable to accommodate your registration due to our **capacity limit**, you will be notified and a full refund will be offered.

Your cheque payable to *South African Wine Society* or **Interac E-transfer-payment** payable to [winessainfo@gmail.com](mailto:winessainfo@gmail.com)\* will reserve your place at the event.

**\*Please note! Our Interac address for payment has changed.**  
**Please remit to [winessainfo@gmail.com](mailto:winessainfo@gmail.com).**

**Note:** If you will be paying by cheque, please advise us in advance by sending an email to SAWS ([winessainfo@gmail.com](mailto:winessainfo@gmail.com)) such that we can reserve your place(s).

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

**PLEASE!** Try to arrive no earlier than 6:30 p.m. as it impedes the wine pouring and event preparation.

# Event Registration if paying by cheque

Sharing and Comparing Dinner  
@ Toronto Lawn Tennis Club (TLTC)  
Tuesday, September 9, 2025

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

Mail to:  
SAWS  
Box 37085  
North York RPO Centerpoint  
North York, ON M2M 4J8  
Canada

Enclosed find our cheque payable to *South African Wine Society*.

\_\_\_\_\_ member/s @ \$115

\_\_\_\_\_ guests/s @ \$130

Name(s) \_\_\_\_\_

Phone \_\_\_\_\_

## ***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.