Eleanor Cosman, President
South African Wine Society
8 Paul Street
Thornhill, ON L3T 2H4
416-402-3212

Yuletide Dinner
University of Toronto Faculty Club
Friday, December 11, 2026 at 7:00 p.m.
Doors open at 6:30 p.m.

A journey of flavours and a wonderful way to celebrate the season! Join us for an evening of great food, fine South African wines and, most importantly, the company of good friends.

Our Yuletide gathering brings together the warmth and generosity of the season with a traditional festive buffet and a carefully selected collection of South African wines. We begin with a sparkling Krone Borealis Brut, followed by an expressive Chardonnay and an interesting selection of reds, showcasing the diversity and character of South Africa's vineyards. The evening concludes with a delightful dessert wine.

So come out, relax, raise a glass and enjoy the good life. We look forward to welcoming you to another memorable South African Wine Society Yuletide Dinner!

The Wines

Reception Wine:

Krone Borealis Brut 2023

68% Chardonnay, 31% Pinot Noir and 1% Pinot Blanc

Look for notes of flowers, peach and melon, with tropical touches alongside biscuit, spice, toast, saline mineral, and mouth-watering acidity.

Dinner Wines:

Boschendal Elgin Chardonnay 2023

Expressive aromas of grapefruit and nectarine, followed by graceful notes of citrus blossom and frangipani. The fruit is further supported by classic Elgin minerality and white truffle aromas along with discreet vanilla oak spice. It has a complex palate that is both powerful and elegant. Pronounced citrus fruit purity is layered with hints of oak and signature minerality. Finishes with remarkable intensity and length.

Babylon's Peak Pinotage 2023

Drawn from 38-year-old vines on Paardeberg's granite slopes, pours deep garnet and perfumes the glass with bramble and blueberry. Its vibrant palate, spiced by whole-bunch maceration and framed by polished oak, leads to a structured yet supple finish.

Waterkloof Circle of Life Red 2023

84% Mourvèdre, 9% Syrah, and 7% Grenache

A compelling, full-bodied red blend of Mourvèdre, Syrah, and Grenache, offering an alluring mix of dried blackberry, crushed violets, sun-warmed olive, smoked meat, and cracked black pepper, with a lingering thread of garrigue on the finish. It's dry and generously flavoured, with succulent fruit, fresh acidity, and velvety tannins that give the wine a beautifully cohesive, layered feel.

Mullineux Kloof Street Rouge 2022

57% Syrah, 27% Grenache Noir, 9% Cinsault and 7% Tinta Barocca

Brims with beautiful dark berry fruit on both the nose and palate. This Swartland medley shows great balance, rounded with hints of holiday spice on the finish. Each variety in the blend adds depth to the wine – the Cinsault brings perfume, Tinta Barocca brings tannin, the Grenache brings fruit character, and the Syrah ties it all together.

Ken Forrester Pat's Garden Reserve 2020

44% Merlot, 28% Cabernet Franc, 23% Cabernet Sauvignon and 5% Petit Verdot

Minty raspberry and crushed-strawberry aromas segue into a medium-bodied core of plush dark fruit and a hint of black-pepper grip, with grainy texture and balanced structure. A quite fragrant, complex red with classic raspberry, tea/herbal and spicy oak notes - with some Cape granitic minerality. It is medium bodied, fairly juicy and lively with modest tannin.

Dessert Wine:

Boekenhoutskloof Semillon NLH 2020

Nose: fresh, lively, rich, ripe yellow cling peach, tangerine, sundried mango, almond paste, cloves, nutmeg, star anise, perfumy. Palate: full, unctuous, ripe apricots, fresh figs, marmalade, full-bodied, textured, balanced, lively acidity, ginger spice, crème brulee, saline finish.

Yuletide Dinner Buffet Menu

Carving Station

- Brine Roasted Turkey GF
  - Homemade gravy, cranberry sauce

- Whole Roasted Striploin GF
  - Assorted mustards, horseradish, beef jus

Hot Table

- Dijon, lemon & black pepper Atlantic salmon GF
- Fred's bread stuffing, dried fruits & fresh herbs
- Roasted herb & garlic fingerling potatoes VG GF
- Tofu, cannellini bean & spaghetti squash ragout VG GF
- Asparagus, baby peppers & Brussel sprouts VG GF
- Roasted parsnip, heirloom carrots & butternut squash VG GF

Cold Table

- Faculty Club Caesar Salad
- Roasted sweet potato, quinoa, baby kale, dried cranberry, apple salad VG GF
- Festive Beet Salad, roasted beets, baby arugula, toasted walnuts, pickled red onions, orange Dijon dressing VG GF
- Chilled shrimp with cocktail sauce & lemon GF
- Assorted cured smoked meats GF
- Imported & domestic cheeses V GF
- Fred's bread with whipped herb butter, olive oil & balsamic vinegar V

Dessert Table

- Festive desserts, cookies & pies GF & VG choices available
- Fresh Fruit Platter VG GF

V: Vegetarian
VG: Vegan
GT: Gluten Free

When & Where

When: Friday, December 11 @ 7:00 p.m.
Where: University of Toronto Faculty Club, 41 Willcocks Street, Toronto, ON M5S 1C7
(The Spadina streetcar stops at the corner of Willcocks and Spadina.)

Price:

- Members. $145
- Guests. $160

Closing date: Your booking or cancellation MUST be received by **Friday, December 4.** Your E transfer confirmation from your bank will be your **only** confirmation.

Your cheque payable to ***South African Wine Society*** or **Interac E-transfer-payment** payable to ***winessainfo@gmail.com*** will reserve your place at the event.

Note: If you will be paying by cheque, please advise us in advance by sending an email to SAWS (***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.

Event Registration if paying by cheque

Yuletide Dinner
University of Toronto Faculty Club
Friday, December 11, 2026 at 7:00 p.m.

When registering by mail, it is imperative that you email us at winessainfo@gmail.com to let us confirm your booking promptly.

Send cheque payable to:
South African Wine Society.
8 Paul Street
Thornhill, ON L3T 2H4

____ member/s @ $145
____ guests/s @ $160

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.