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Spring Dinner @ Humber College Friday, April 16, 6:30 pm reception

We have arranged for **Humber College** students to prepare our **Spring Dinner**. The staff has developed a menu that provides the opportunity for you to savour the art of fine dining and for the students to extend themselves in creating and serving the meal. Our wines originate from a variety of soils and climates in South Africa and Portugal. We will be sharing our event with **Body & Soul of Portugal** wine club.

Humber College and the two wine clubs have arranged the wines specifically for this menu. Join us for a food experience that promises to be fun. Our members and guests will see the students in action and they will see first-hand what Humber College is doing to enhance and improve the industry.

There should be a full house. Please note that there are no menu or wine choices and tables may be shared by members of both clubs.

Menu & wines

Reception

- **Pissaladiere.** French pizza-style puff pastry triangle topped with tomato, onion, fresh herbs, goat cheese & black olives
- **Brie & mushroom tart.** Savoury tartlets filled with a mushroom duxelle, topped with brie & garnished with red pepper
- **Fresh clear Thai spring roll.** Glass noodles, mint, basil, bean sprouts, shredded carrot & mango, wrapped in clear rice paper & served with a Hoisin sauce

Hartenberg Weisser Riesling 2006 & Aveleda Follies Verde Alvarinho 2008

1st

New England clam chowder. Thick cream-based Boston favourite, tender quahog clams; a hint of bacon.

Kloovenberg Chardonnay 2008

2nd

Slow-roasted strip loin of beef marinated in ancient, grainy mustard & rosemary, Madagascar peppercorn & cassis demi-glace sauce, all served with buttermilk-whipped Yukon Gold potatoes, eucalyptus-honey glazed julienne of root vegetables.

Linton Park Shiraz 2001 & Dourosa 2007

3rd

Gingered crème caramel. Silky ginger-scented baked custard turbinado sugar crust berries & coulis.

Casa Ermelinda Freitas Moscatel

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

Event Details

- When:** Friday, April 16. Reception from 6:30 pm; dinner 7:00.
- Price:** \$85 members. Guests \$95. There is a limit of 100 attending.
- Closing date:** Your **booking (or cancellation @ 905 762 9161)** must be **received** by **Friday, April 2**
- Where:** Humber Room, Humber College, Hwy 27 & Humber College Blvd.
- Driving:** (1) North on Hwy 27. (2) Left onto Humber College Blvd. (3) Left into Entrance A. (4) Use Lot 6 or 7/8.
- Via TTC:** Use the new TTC Trip Planner to get your optimal routing. http://www3.ttc.ca/Trip_planner/index.jsp
- College Access:** (1) Enter via MAIN ENTRANCE door. (2) Take MAIN STREET corridor. (3) Go straight as possible, past BOOKSTORE/CAMPUS STORE. (4) After BOOKSTORE, turn right and HUMBER ROOM is on your left.

Your cheque payable to South African Wine Society or Visa credit card information will reserve your place at the dinner. If we have your credit card information on file, you may book by e-mail (without the form) to sawsinfo@rogers.com You will only be contacted if we are unable to accept your booking.

Event Registration

Spring Dinner @ Humber College

Friday, April 16, from 6:30 pm

Mail to:
SAWS
BOX 37085, 6478 YONGE ST
WILLOWDALE ON M2M 4J0

Enclosed find our cheque payable to *South African Wine Society* or **Visa*** credit card information for

_____ member/s @ \$85 and _____ guests @ \$95 = \$ _____

* Visa charges will appear as **Pushka Holdings**. If we have your credit card information on file, you may book by e-mail to sawsinfo@rogers.com

Name(s) _____

Phone _____

E-mail _____

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

Participation in any event acknowledges that I, for myself, my heirs or assigns, hereby release and forever discharge and indemnify the South African Wine Society (SAWS), its executive, all members and their guests, from any and all damages, claims and actions relating to SAWS activities, at society functions or on society grounds. I also certify that I, and my guests, are 19 years of age or older.

Wine Notes

Aveleda Follies Verde Alvarinho 2008

\$15.95

Fresh and intense aromas of orange blossom with hints of mineral. On the palate, very attractive and elegant, with appealing crisp lemon acidity. Very interesting and a great match for a variety of cuisine.

Hartenberg Weisser Riesling 2006

\$17.10

The spicy richness on the nose gives way to a taut yet floral and fruity mid-palate that has both richness and complexity. The sugar is barely noticeable and if anything it contributes extra fullness and richness to the palate. This is a quality wine that offers great value and much versatility.

Kloovenberg Chardonnay 2008

\$25.95

Elegantly understated, this complex Chardonnay offers layers of dried apricots, compelling citrus and nutty nougat all beautifully integrated in a smooth but structured palate. Well-considered barrel maturation balances the quality fruit and concludes in a lovely lengthy finish.

Dourosa 2007

\$16.95

A blend of traditional Port grapes including touriga nacional, touriga francesa, tinta barroca and tinta roriz. This modern-styled red, from an outstanding vintage, has a forward nose featuring raspberry, dried cherry, and leather aromas. It's dry, medium-bodied with bright acidity balancing the red berry-fruit flavours, and culminating in a warm, medium-length finish.

Linton Park Shiraz 2001

\$25.00

This Shiraz has all the satisfying aromas you would expect from a classic Shiraz, starting on the nose with aromas of fresh ground pepper, cinnamon, raspberry and hints of vanilla for extra complexity. Salami and spiciness can be found on the pallet, leaving a deep dark smokey feel.

Casa Ermelinda Freitas Moscatel

\$16.50

An exclusive Moscatel de Setubal from a 4th generation family-run boutique winery based in the Setúbal Peninsular near Lisbon. It's handcrafted in tiny quantities by acclaimed winemaker Jaime Quendera from select parcels of Muscat of Alexandria.

This grape is renowned for its deep, raisiny flavour. A lengthy slumber (over 2 years!) in premium French oak barrels enhances its rich nutty character, resulting in a luxurious wine offering bags of sweet fruit and mouth-filling spice. Deep golden colour with bright orange and honey aromas typical of the varietal. Good acidity with a long and fresh finish.