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## Lammershoek Dinner @ The Monkey Bar Monday June 7th, 6:30 pm reception



**Paul Kretzel** and wife Anna, who own the Lammershoek farm, say the name, meaning "lamb's corner", apparently came about as ewes and their lambs used to hide from eagles in the forests surrounding the farm. To this day, the farm has an incredibly rich bird life, with fish eagles and other raptors seen daily.

Lammershoek was proclaimed in 1718 - one of three farms in the Aprilskloof Valley of the Paardeberg. The first vineyards were planted in 1750. Recently discovered documents indicate that some of the varietals, including mourvèdre were planted in the Paardeberg around 100 years ago! Many of these were lost due to South Africa's apartheid era style of winemaking

Paul and Anna Kretzel had the good fortune of purchasing the farm in 1995. Initially they continued to deliver the grapes produced on the farm to Perdeberg Co-op. In 2000 the step was taken to renovate the existing cellar at Lammershoek and to produce wine under the Lammershoek label. Daughter Carla joined the family business in 2006 to assist with sales and marketing.

The farm has some of the oldest vineyards in the region, including a 56-year-old chenin. About 90 percent of the estate's wines are exported to Europe, Canada and Singapore. The Kretzels are committed to creating wines that reflect the remarkable terroir of the Paardeberg. Their philosophy is one of sustainable farming, top quality fruit and minimal interference in the cellar. The result is truly outstanding and unique wines. Respecting the terroir and sustainable viticulture leads to balanced and flavourful fruit. Embracing the differences of each vintage combined with a minimalistic wine making style results in a complex wine full of character.

White varieties planted include chenin blanc, chardonnay, viognier, harslévelü, clairette blanche and sauvignon blanc. Reds include syrah, carignan, grenache noir, mourvèdre, zinfandel, pinotage, cabernet sauvignon, merlot and tinta barocca.

The Kretzels are moving the vineyards to an organic and even more sustainable way of farming. No fertilizer has been used on the farm for five years, just organic composting. The focus is on getting soil and vine in balance ensuring a soil which is alive and thriving.

**Paul Kretzel** will present a **selection of Lammershoek wines** in conjunction with dinner at **Monkey Bar** by **Richard Fox-Revett**, chef and proprietor.

**Where:** Monkey Bar, 3353 Yonge St., Toronto M4N 2M6 (north of Lawrence)

**When:** Monday, June 7. Reception from 6:30 pm; dinner 7:00.

**Price:** \$85 members. Guests \$95.

**Closing date:** Your booking or cancellation must be **received by June 2**. You will only be contacted if we are unable to accept your booking.

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](mailto:sawsinfo@rogers.com)

# Menu & wines



## 1<sup>st</sup>

Lemon and thyme cured salmon with zucchini noodles and yoghurt mousse.

*Lammershoek Chenin Blanc 2008*

## 2<sup>nd</sup>

Roasted portobello mushroom and goat cheese sandwich with wilted baby spinach

*Lammershoek Pinotage 2007*

## 3<sup>rd</sup>

Crispy duck leg and roasted lamb chops with garlic mash potatoes, hoisin jus and mixed vegetables

*Lammershoek Roulette 2006*

## 4<sup>th</sup>

Flourless chocolate walnut tart with crème anglaise

*Lammershoek Zinfandel/Syrah 2006*

Tea and coffee

*Lammershoek Pinodoux 2005*

*We will make every effort to accommodate your food allergies or special dietary needs if you let us know.*

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

# Event Registration

Lammershoek Dinner @ The Monkey Bar  
Monday, June 7, reception 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](mailto:sawsinfo@rogers.com)

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**

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.