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Winter Gourmet Dinner @ Chega Monday, February 15, 6:30 pm

We have arranged for **Tony Xavier** to again prepare our Gourmet Winter Dinner. Tony has developed a menu that provides the opportunity for you to savour the art of the pinotage grape. All the wines will be pinotage-based and some have been supplied by special arrangement directly from the winery. Our wines originate from various wine growing regions to show that top quality pinotage wines can be vinified from grapes cultivated in a variety of soils and climates.

Tony Xavier has arranged the menu specifically for these wines. Join us for a food experience second to none. You just know that dinner will be described in superlatives by our members and guests.

As has been our recent tradition, this event is being held jointly with the Esso Annuitants Club. There will 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

Grilled chorizo & cubed potatoes
Black olive polenta w caramelized onion marmalade
Mini meat balls with pomegranate glaze
Delheim Pinotage Rosé '09

1st

Peking duck consommé with sesame dumpling
Allée Bleue Pinotage '01

2nd

Smoked sea scallops on roasted beet & pear risotto
Graham Beck The William '03

3rd

Roasted lamb and seasonal winter vegetables
Allée Bleue Pinotage '02
Darling Onyx Kroon '03

4th

Banana & Fig Sticky Toffee Pudding
Lammershoek Pinodoux '05

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

Where: Chega, 3391 Yonge St, north of Lawrence on the east side of Yonge, near Golfdale.

When: Monday, February 15. Reception from 6:30 pm; dinner 7:30.

Price: \$90 members. Guests \$100. There will be a full house.

Closing date: Your booking or cancellation must be [received](#) by [Friday, February 5](#).
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

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Tasting Notes

Delheim Pinotage Rosé '09

Radiant hues of pink with layers of strawberry and raspberry aromas. The wine is medium dry, crisp with a refreshing finish.

Allée Bleue Pinotage '01

On the nose, there are aromas of ripe plums, sweet juniper, dark berries and black cherry. Mild, spicy notes, fine earthy mineral notes and well structured toasty aroma round off the wine. A complex, balanced wine with firm tannins, perfect length and an abundance of fruity sweetness on the palate.

Graham Beck The William '03

Cabernet sauvignon 62%, pinotage 27%, cabernet franc 11%

Flavours of plum, cherries, cinnamon and cigar box. Soft and well structured tannins with loads of berry fruit and spices on the palate.

Allée Bleue Pinotage '02

On the nose, there are aromas of ripe plums, sweet juniper, dark berries and black cherry. Mild, spicy notes, fine earthy mineral notes and well structured toasty aroma round off the wine. A complex, balanced wine with firm tannins, perfect length and an abundance of fruity sweetness on the palate.

Darling Onyx Kroon '03

55% shiraz, 35% pinotage, 5% grenache, 5% mourvèdre

Layered dark fruits with savoury & spicy notes working in complex, richly textured harmony.

Lammershoek Pinodoux '05

This is a port-style wine made from pinotage wine. The wine is fortified with three year old pot still brandy and sweetened using natural grape concentrate. On the nose the wine shows rich fresh plum fruit aromas. On the palate there is red currant fruit which carries through from start to finish along with firm well integrated tannins which will allow the wine to age well.

Event Registration

Gourmet Winter Dinner @ Chega
Monday, February 15, 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 @ \$90 and _____ guests @ \$100 = \$ _____

* 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.