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# Asian Cuisine Dinner

## University of Toronto Faculty Club

### Tuesday, April 14, 2026 at 6:30 p.m.

*Come discover how beautifully South African wines complement the vibrant flavours of Asian cuisine.*

Join us for an elegant evening where the bold, aromatic flavours of Asia meet the celebrated wines of South Africa's finest estates.

The South African Wine Society invites you to an extraordinary Asian Cuisine Dinner. From a sesame-crusted Ahi Tuna starter with lemongrass vinaigrette to a succulent Korean BBQ Short Rib, the Faculty Club chef has crafted a menu that dances with spice, umami, and depth — a perfect canvas for an exceptional lineup of South African wines.

The evening opens with the effervescent Graham Beck Brut Rosé before taking you on a vinous journey through some of the Swartland's most beloved producers — from the vibrant Spioenkop Riesling and Van Loggenberg High Hopes Syrah to the storied Lammershoek Roulette vintages and the iconic Boekenhoutskloof Chocolate Block. The evening concludes with the fresh creamy textured Miles Mossop Kika NLH Chenin Blanc.

# The Wines

## Reception Wine:

### **Graham Beck Brut Rose NV** (Pinot Noir 66%, Chardonnay 34%)

Aromas of raspberries, cherries and a few secondary whiffs of minerality. A lively mousse, but fine in the mouth, with subtle red berry flavours enlivened by bright acidity. Brisk, yet delicate on the palate, bursting with flavours of freshly crushed berries and hints of oyster shell.

## Tasting Wines:

### **Spioenkop Elgin Riesling 2017**

Made in a dry Alsace style, it offers aromatic notes of grapefruit, lime, peach, and ginger, with a touch of kerosene for complexity. The palate is dense and vibrant, with punchy acidity and a very dry, crisp finish.

### **Lammershoek Roulette 2003** ( 66% Shiraz, 20% Carignan, 14% Grenache )

Richly redolent of the Swartland; touch savory, unintimidating tannin, revitalizing mineral acid.

### **Lammershoek Roulette 2005** (72% Shiraz, 9% Carignan, 9% Grenache, 5% Viognier, 5% Mourvèdre )

Dark cherry, mulberry notes along with Swartland scrubby herbs; lively palate, well structured; fruit filled but seriously vinous.

### **Boekenhoutskloof Chocolate Block 2015** (Syrah (71%), Grenache Noir (15%), Cabernet Sauvignon (8%), Cinsault (5%) and Viognier (1%))

The nose exudes aromas of raspberry, mulberry, blackberry, damson, dark chocolate and liquorice with whiffs of cloves, nutmeg and orange rind. The wine has a soft, smooth entry, a rich mid-palate and the abundance of red and black berry fruit on the nose follows through with balanced acidity and svelte cocoa powdery tannins. The wine has a long, lingering finish reminiscent of Swiss dark hazelnut chocolate.

### **Van Loggenberg High Hopes Syrah 2023** ( Syrah 92%, Grenache 8% )

High Hopes Syrah-Grenache from Swartland is an elegant, medium-bodied red offering aromas of crushed red berries, dried herbs, and hints of black olive tapenade. It's bone dry with fine-grained tannins and vibrant acidity.

## Dessert Wine:

### **Miles Mossop Kika NLH Chenin Blanc 2020**

Rich aromas of quince jelly, dried apricots, ginger and honeysuckle; the palate mirrors this with rich notes of quince jelly, orange preserve, honeysuckle and ginger spice on a surprisingly fresh creamy texture.

# Menu

## **Starter:**

- Sesame Crusted Ahi Tuna
- Napa Cabbage Slaw with Lemongrass Vinaigrette.
- Soy Caramel, Sriracha Aioli, Rice Paper Cup

## **Main:**

- Korean BBQ Short Rib
- Sweet Potato Mash, Roasted Peppers & Garlic Fried Spinach,
- Gochujang Aioli

## **Dessert:**

- Green Tea Pannacotta

### ***Save The Date***

- Wednesday, May 20, 2026: Savage Wines Tasting @ Faculty Club
- Sunday, June 28, 2026: Braai in the Cosman's Garden
- Wednesday, September 16, 2026: RAATS Dinner/ Tapas @ Faculty Club
- Wednesday, October 28, 2026: Varietal Dinner/Tapas @ Faculty Club
- Friday, December 11, 2026: Yuletide Dinner @ Faculty Club

# When & Where

**When:** Tuesday, April 14 @ 6:30 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 **Tuesday, April 7**. 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.

**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.

# Event Registration if paying by cheque

## Asian Cuisine Dinner University of Toronto Faculty Club Tuesday, April 14, 2026 at 6:30 p.m.

**When registering by mail, it is imperative that you email at [winessainfo@gmail.com](mailto:winessainfo@gmail.com) us to let us confirm your booking promptly.**

Send cheque payable to:

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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.