



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

Savage Wines Tasting University of Toronto Faculty Club Tuesday, May 19, 2026 at 6:30 p.m.

Join us for a special opportunity to explore the fascinating world of Duncan Savage Wines.

Duncan's journey into wine began at home, sparked by curiosity and a shared passion with his mother:

"After drinking many bottles of very cheap wine with my mates, I watched my mom drinking these glasses of wine. One day, I asked to taste it and it was so much better than what I was used to. That just drew me in."



From those first sips, Duncan was hooked. What started as a curiosity quickly became an obsession, leading him to explore the world of wine and eventually make his mark as a winemaker. His first major opportunity led him to Cape Point Vineyards where he rose to Chief Winemaker.

After 14 successful years at Cape Point Vineyards, Duncan took a bold leap of faith and started up Savage Wines. Instead of owning vineyards, which is complex in South Africa due to land ownership laws, he built his brand by leasing land and sourcing the best grapes:

“You can’t buy one small parcel; you have to buy the whole property. If I want to own two hectares, I have to buy 450 hectares just to get that one parcel.”

This unconventional approach allowed him to explore diverse terroirs across the Western Cape, working with everything from maritime climates near the coast to high-altitude vineyards in the mountains. His wines reflect this diversity—elegant, vibrant, and distinctly South African.

His mission is clear: to craft wines that not only tell a South African story but also invite drinkers to keep exploring and savoring every glass. His winemaking philosophy emphasizes the importance of the site and the fruit it delivers.

His commitment to showcasing the diverse terroirs of the Western Cape, from coastal vineyards to high-altitude slopes, is helping redefine South African wine on the global stage.

S A V A G E

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Not tonight Josephine
Piekenierskloof
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Thief in the Night
Piekenierskloof
- 

Follow the Line
Darling
- 

Girl next Door
Cape Town
- 

Never been asked
to Dance
Paarl
- 

Savage Red
Stellenbosch
- 

Savage White
Western Cape
- 

Are we there Yet
Malgas



The Wines

Reception Wine:

Salt River Sauvignon Blanc 2024

Lemon zest and almond flowers shape the nose. The balanced palate has weight and delivers flavors of grapefruit and herbs, supported by optimal acidity. This refreshing Sauvignon offers moderate complexity that remains enjoyable to the last drop.

Tasting Wines:

White – 2017 – 49 % Sauvignon Blanc, 33 % Semillon, 18 % Chenin Blanc

The nose is very expressive with complex aromatics of freshly baked apple crumble drizzled in honey, orange blossom, tangerine peel, yellow orchard fruits and a delicious passion fruit twist. The entry on the palate reveals the tart, vibrantly fresh characteristics of the Sauvignon Blanc and the Semillon, that awaken the palate with zesty yellow grapefruit, lanolin, honied white peaches and Granny Smith apple puree notes. Classic higher altitude vineyard nuances ensure this wine retains incredible intensity together with a fleshy, creamy lemon pie concentration underpinned by a cool, dusty, stony minerality. Powerful without being brutish, linear and focused without being lean.

Never Been Asked to Dance – 2022 – 100% Chenin Blanc

Granitic soils allow for a natural freshness and grip in the wines with characteristic pineapple pastille, apple, oatmeal and fynbos flavours. The vintage shows the typical saline core and purity we have come to expect from this old girl. Never Been Asked to Dance drinks well young but will reward for many years to come.

Follow The Line – 2016 – 41 % Cinsault, 35 % Grenache, 24 % Syrah

The wine starts with a seductive perfumed nose of parma violets, sweet cherry blossom, bathroom soaps, rose petals and potpourri sweet spice. The palate is so seamless, harmonious and elegant with sweet boiled raspberry bon bons, red current herbal tea infusions, ripe cranberries, and a crunchy, vibrant, strawberry fruited finale. Such sweet, silky, fleshy tannins linger on a creamy, opulent, energetic finish.

Follow The Line – 2017 – 93 % Cinsault, 7 % Syrah

The nose is aromatically charged, brimming with fresh violets, cherry blossom, rose water, lychee skins, sun dried cranberries, potpourri and an exotic touch of Turkish delight. Wonderful purity and clarity are always hallmarks of this wine as are the radiant fresh acids and bright, crunchy, sappy red berry fruits.

Thief In The Night – 2017 – 48 % Grenache, 46 % Cinsault, 6 % Syrah

The wine shows a real individuality and personality with bright fragrant violet perfume, sappy spicy peppery raspberry and redcurrant confit complexity, hints of sun raisined cranberries, cured bresaola, boiled raspberry sweets and wild strawberries. The palate weight is soft and sensual, combining the best of both Grenache and Cinsault to form an impressively harmonious, silky

soft sappy red blend. The wine seems to grow exponentially in the glass, unfurling and unravelling to reveal layers of strawberry jam, raspberry compote and Turkish delight all framed with bright crystalline acids that really amplify the wines purity, minerality and sense of place.

Red – 2016 – 81 % Syrah, 11 % Grenache, 8 % Cinsault

This Syrah dominated blend has a beautifully complex nose of perfumed dried roses, black berry fruits, grilled herbs, cured meats, garrigue, fynbos and dusty granitic minerality. The palate is so fleshy and forward with accessibly soft, harmonious tannins and sleek vibrant acids that elevate the red cranberry and strawberry fruit flavours and highlight the wines impressive palate concentration and depth.

Red – 2015 – 76 % Syrah, 9% Cinsault, 9 % Touriga Nacional, 6 % Grenache

The nose slowly starts to reveal its secrets, showing notes of salty red liquorice spice, aniseed root, cassis leaf, grenadine, blood oranges and vermouth botanicals. The palate is taut and very precise, linear and crisply textured with vivacious notes of tangerine, naartjie peel, ruby grapefruit, sour red cranberry and earthy red plums, all dusted with a liberal dose of crushed black peppercorns and mineral graphite spice.

Are We There Yet – 2022 – 67% Syrah, 33% Touriga Nacional

The wine shows plums, cherries and blueberries with an underlying oyster shell salinity. Tannins are a little softer than was the case in 2021, yielding a wine that is approachable when young but will improve with age over the next 10 years.

Girl Next Door Syrah – 2024 – 100% Syrah

Rich aromas of dark berries such as blackberry and blueberry combine with hints of spice and pepper. On the palate, a velvety texture with supple tannins reveals concentrated flavours of black fruit, liquorice and a floral touch. This wine delivers impressive depth and vigour, with a lingering finish.

Tasting Menu

First Plate:

- Roasted Beet Carpaccio
- Baby arugula with orange zest vinaigrette, crumbled goat cheese, toasted almonds, and balsamic reduction

Second Plate:

- Moroccan-Spiced Roasted Striploin
- Charred eggplant purée, garlic green beans, and apricot-roasted pepper chutney

Save The Date

- 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, May 19 @ 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. \$115
- Guests. \$130

Closing date: Your booking or cancellation MUST be received by **Tuesday, May 12**. 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* 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

Savage Wines Tasting University of Toronto Faculty Club Tuesday, May 19, 2026 at 6:30 p.m.

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

Send cheque payable to:

South African Wine Society.
8 Paul Street
Thornhill, ON L3T 2H4

____ member/s @ \$115

____ guests/s @ \$130

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.