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South African Wine Society
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Spring Fling @ The Toronto Lawn Tennis Club Monday, May 5 @ 6:30 pm

We love spring. Winter's hibernatory heaviness has shed itself for spring and summer's light-hearted freedom. Warmer, longer days and comfortable evenings allow for greater opportunities to socialize. Picnics, barbecues, hanging out on the lawn, outdoor concerts, trips to the beach and sporting events will fill our calendar.

One of the best things about the new season is the desire for beautifully fresh and elegant white, rose and sparkling wines. While big, chewy reds generally hog the spotlight, delicate, crisp whites are the twinkling lights when the weather grows warmer. There is a broad spectrum of white wines, along with sparkling wines and roses, that create opportunities for varied wine-drinking pleasures.

The outstanding chenin blanc varietal found in France's Loire Valley, as well as in South Africa, California and Australia, is a versatile, delicious grape and spawns wines as varied as a dry sparkler, through to an unctuous sweet dessert style.

As tastes for whites other than chardonnay expand, wine drinkers experiment with sauvignon blanc. Helping to lead the charge have been the New Zealand versions. There is no shortage of exceptional SA sauvignon blancs, sometimes blended with semillon, another great white grape, to make marvelous table wines.

There are many reasonably priced great rosés from around the world. Refreshing, fun and fresh. It's like drinking a red wine with the body of a white.

Our May tasting will allow you to savour a fine evening on the patio, weather permitting, and sample our spring wines as you consider what to add to your wine cellar inventory for consumption with light spring and summer fare.

We will guide you on a tour of exciting whites, roses and sparklers for spring and summer drinking, aperitif and appetizer pairing at dinner, light lunches and brunches, picnics, barbecues or just plain sipping and snacking.

Yes, we will have some tasty treats to accompany the wines.

It's informal and light-hearted. Join us for a pleasurable spring evening of sipping and sampling.

Where: The Toronto Lawn Tennis Club, 44 Price St, Toronto M4W 1Z4 [MAP](#).
Parking available. Summerhill subway nearby.

When: 6:30 pm, Monday, May 5

Price: **\$45** members **\$55** non-members. *Non-members who join the club at the event will receive a credit of \$10.*

Your cheque payable to *South African Wine Society* or **Visa credit card** information will reserve your place at the tasting. If we have your credit card information on file, you may book by e-mail (without the form) to sawsinfo@rogers.com

* Visa charges will appear as Pushka Holdings.

Wine notes

Fairview Viognier '06 #906487

Lauded example of the fashionable Rhône varietal. '06, shows the class variety can deliver in good hands: wafting jasmine, peach pip perfume partnering savoury oak notes. Majority fermented 4 months seasoned barrels. 14.9% alcohol, elegant, poised.

\$19.95. Vintages, widely available.

Goats Do Roam Rosé '06 # 655225

Gorgeous from top to toe; cerise hued, bright fruited multi blend; dry & food-perfect. Transports you to the Côte d'Azure.

\$13.85. Vintages, widely available.

Graham Beck Brut Rosé '05

Unique through mixing bunches pinot/chard before crushing, rather than blending base wines. 20 mths on lees before disgorgement. Pinot (70%) gives lovely partridge eye colour & earthy, raspberry, floral grace-notes. Interesting, nervy, high-strung wine.

\$21.95. Vintages, widely available.

Joostenberg Chenin Blanc '03

Smooth but lively, mango/guava on nose, zesty palate.

SAWS Cellar.

Van Loveren Pinot Grigio '06 #31419

Vinous rather than fruity, which makes it food-friendly, pleasantly dry & savoury.

\$13.85. Vintages remainder in Huntsville.

Viljoensdrift Sauvignon Blanc '05

Delicate, restrained alcohol, with cut grass and floral aromas/flavours. One month *sur lie*.

SAWS Cellar.

Wildekrans Semillon '00

Broad shouldered, mouth-filling, oaky; bracing seam of acidity.

SAWS Cellar.

Event Registration

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Mail to:

SAWS

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_____ member/s @ \$45 and _____ non-members @ \$55 = \$ _____

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Name(s) _____

Phone _____

For future events, you will be able to book by e-mail if paying by credit card.

Visa Card Number _____ Expiry ____ / ____

Name on card _____

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.