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South African Wine Society
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It's all about cheese

Cheese is an ancient, iconic food, at once enjoyable, compelling and complex. It is a link to our agricultural past and present, reflecting tastes of place, transformed by traditional craft and natural processes. Cheese delights our senses and challenges our skills of discernment and language. What distinguishes a superb cheese from an ordinary one? How can we best understand, present, and appreciate cheese's memorable flavours? Here's your opportunity to listen and learn.

Julia Rogers has an extensive knowledge of food and food lore. She is passionate about cheese and dedicated to sharing her discoveries with others. Years of tasting as well as encounters with cheese makers have given her a thorough understanding of cheese history, flavours and production. Her engaging and eloquent presentation will allow you to better appreciate cheese so that you can enhance your personal enjoyment of it.

Like wine, cheese is easy to enjoy. As a cocktail nibble, part of a sandwich,

in a recipe, cheese gives simple, immediate pleasure.

For much of the time we make few demands of our cheese. However, just as developing wine appreciation is an appealing project, so too is cultivating a discerning cheese palate.

Describing the appearance, smell, feel and taste of a cheese can be difficult at first, but it is essential to cheese appreciation. Well chosen words communicate nuances and help tasters remember their impressions. Each cheese uniquely expresses the transformation of milk and salt through the actions of bacteria, mould, and the cheese maker's magic.

Julia will provide an introduction to the principles and practice of cheese and wine pairing from a variety of perspectives, followed by presentation of 5 to 7 cheeses from diverse families, including Old World classics and local artisan and farmstead wares.

Members will collaborate with their table mates to find the best cheese for each of the wines proposed by Cellar Master, **Jon Whitteker**.

Pick up a portion and bring it to your nose. Inhale. Typical odors include milk products (yogurt, butter, custard), herbs (flowers, grass, hay), vegetables (mushrooms, onions, garlic), fruits or nuts (tropical, dried fruit, hazelnut, almond) and animals (leather, barnyard). Take time to enjoy the smells -- they suggest what flavors lie ahead.

Now taste, chewing well and spreading the paste throughout your mouth. A good cheese leaves initial and subsequent impressions, has good length and offers a pleasurable aftertaste. Primary taste impressions can be described broadly as sweet, salty, tangy, bitter, or spicy. Secondary impressions may be fleeting or obscure, but often are flavors connected with the aromas.

While you enjoy, you can raise your glass to the future of cheese. Cellar master **Jon Whitteker** has selected five wines -- a crisp white / an oaked white / 2 reds / a dessert wine to accompany the cheeses.

When: Tuesday, November 11, 6:30 pm. BOOKING DEADLINE Nov. 7.

Price: Members \$45, guests \$55.

Where: Faculty Club, University of Toronto, 41 Willcocks St, Toronto M5S 1C7 (east of Spadina and north of Connaught Labs) 416 978 6325. The Spadina street car stops at the corner. Paid parking is available (1) on the street, (2) at the rear of Connaught Labs, or (3) in the underground parking garage of The Bahen Building, with parking entrance located on Huron St, just north of College

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

Tasting Notes

Boschendal Reserve Sauvignon Blanc 2007

\$16.95

In previous vintages the wine has shown opulent, tropical and ripe pear flavours on the nose. The palate usually displays richness and complexity with unique herbaceous undertones. It is refined, with intriguing layers of fynbos, nettle & lemongrass, with a satisfyingly smooth, tangy texture.

Jardin Chardonnay 2005

\$18.00

A powerful expression of chardonnay, brimming with fruit flavour and elegance. A buttery toastiness from the oak rounds off the complex hazelnut and citrus flavours.

Steenberg Merlot 2003

\$25.00

This deep purple merlot has incredible fruit concentration. Multi-faceted, with violets, incense and hints of soft spear mint on the nose. Black and red berry intensity on the palate, together with rich but subtle oak flavours and ripe tannins provide this wine with a long, full finish.

Lammershoek Zinfandel Syrah 2006

\$23.63

Full-bodied with a deep ruby colour, this wine displays a potpourri of forest berry aromas. Soft, silky tannins and a fine balance are achieved due to 14 months French and American oak barrel maturation.

De Krans White Muscadel Jerepigo 2004

\$25.00

A complex aromatic desert wine with tropical fruit and muscat flavours.

Event Registration

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@

The U of T Faculty Club

Wednesday, November 11, 6:30 pm

Mail to:

SAWS

BOX 37085, 6478 YONGE STREET

WILLOWDALE ON M2M 4J0

Enclosed find our cheque payable to *South African Wine Society* or **Visa* credit card** information for

_____ member/s @ \$45 and _____ guests @ \$55 = _____

* 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 _____

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, and my guests, for whom I take full responsibility, 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.