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Durbanville Winemaker Dinner @ Stonegrill on Winchester Tuesday, October 7 @ 6:30 pm (reception)

Famous for its award-winning wines and spectacular views, Durbanville Hills Winery is a mere 20 minutes from Cape Town. Located on the slopes of the Tygerberg from where it overlooks Table Bay and Robben Island with Table Mountain providing a majestic backdrop.

Meet the Cellar Master

The straight-talking **Martin Moore** believes that the hills determine which wines are released under the Durbanville Hills label, underscoring his winemaking philosophy that the wines are made in the vineyards. The result is a range of wines that perfectly captures the area's varied character and rich fruitfulness.

Martin's wines are full-bodied and the whites are, in his words, "fat". They are ready to drink within two years but Martin recommends that they mature for four to five years to develop to their full potential. He experiments with sediment contact and different types of wood when making his whites.

Durbanville Hills winery draws its grapes from a group of neighbouring historic farms, mostly established at the turn of the 17th and 18th centuries.

These include Bloemendal, allocated as a freehold farm in 1698 to an early Dutch settler at the Cape. Most of the other farms involved were allocated as freehold farms during the early 1700s, including Maastricht in 1702, Hooggelegen in 1703 and Ongegund in 1704.

In the cellar, using a combination of science and art, all the winemaker can do is shape and nurture the bounty brought in from the vineyards.

The Hills Range

The cool terroir allows the grapes to develop optimally in the deep fertile soil of the hills, concentrating the fruit flavours and capturing the area's unique character and rich aromas. Durbanville Hills wines have their inimitable hallmark of flavour intensity and elegance: sauvignon blanc, chardonnay, merlot, shiraz, pinotage, cabernet sauvignon

and Bastion (cabernet sauvignon/shiraz) in their Durbanville Hills range.

Rhinofields Reserve Range

For the more discerning palates choose from the sauvignon blanc, chardonnay and merlot of the Rhinofields reserve range, from selected vineyards marked for their consistently outstanding quality.

The reserve range, named for the indigenous "Renosterveld" of the area, is cleverly produced by combining no more than 2 to 3 vineyard blocks, often from opposite hillsides, allowing combinations of fruit from different meso-climates. This enables Durbanville Hills to produce wines of great depth and character.

The vineyard specific range of limited release wines is made in only exceptional years, namely, the Biesjeskraal Sauvignon Blanc, the Luipaardsberg Merlot and the Caapmans Cabernet Sauvignon Merlot.

The menu is on the next page.

Where: Stonegrill on Winchester, 51 Winchester St. at Parliament, Toronto M4X 1A8

When: Tuesday, October 7. Reception from 6:30 pm; dinner 7:00.

Price: \$80.00 members. \$95 non-members. *Non-members who join the club at the event will receive a credit of \$15.*

Closing date: Your booking or cancellation must be **received** by **Friday, October 3**. 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

Menu & Wine Notes

The Hill Sauvignon Blanc

'06 pleasing varietal green fig notes on a gooseberry bed; light textured, for easy consumption. LCBO #22251 @ \$13.05. ★★★

The Hill Shiraz

'04 satisfyingly text-book: meat extract, savoury spice, with wild berry core. Tasty, appealing fleshy ripeness gets centre stage on palate. Some American oak with French. LCBO #22269 @ \$13.05. ★★★★★

Caapmans Cabernet Sauvignon-Merlot

Well crafted '01 enthrals with complex interplay of blackberries, cigar box, Dutch liquorice, supple athleticism. 2 year French, all new. Ready, also has glorious future. Fruit from 3 vineyards. 64/36 blend. Calyon Top Ten.

★★★★★

Rhinofields Reserve Chardonnay

Ex-barrel '05, already powerhouse of toast, yellow cling peach & citrus peel, with an irresistible tangy, lively drinkability. Robust oaking (5 months lees, further year new French) fully integrated. ★★★★★

Rhinofields Reserve Merlot

'01 from 2 vineyard selections, with vivid raspberry/mulberry fruit yet grassy, herbaceous notes. Svelte, well crafted & drinking perfectly, with a few years ageing potential. French oak, third new. ★★★★★

Amarula Cream

Creamy light brown; fruity aroma; smooth creamy texture with fruity, slightly nutty flavours.

Van Ryn's 10 Year Old Vintage Brandy

Gold with hints of amber. Heady aroma of ripe pears, almonds and chocolate with subtle tones of citrus and pot-pourri. The taste and finish is smooth on the palate and intriguing nuances of tobacco, malt, coffee and hints of chocolate.

The Menu

Stonegrill on Winchester located in the heart of Cabbagetown at Parliament and Winchester, north of Carlton.

- Seasonal soup
- Tossed greens, honey lemon vinaigrette with honeyed pecans & shaved parmesan
- 6 oz AAA sirloin

OR

- 6 oz blue marlin
- accompanied by potatoes and market vegetables
- Chocolate-raspberry ricotta mousse
- Tea/coffee

Event Registration

Durbanville Dinner @ The Stonegrill on Winchester

Tuesday, October 7, 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 @ \$80 and _____ non-members @ \$95 = \$ _____

* 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, 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.