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## Cabernet Sauvignon and its blends

### A joint tasting with the Australian Wine Society

### Tuesday, September 9, 6:30 pm

Recent genetic studies at U.C. Davis have determined that cabernet sauvignon is the hybrid offspring of sauvignon blanc and cabernet franc. Cabernet sauvignon is a dependable candidate for aging, often improving into a truly great wine. With age, its distinctive black currant aroma can develop bouquet nuances of cedar, violets, leather, or cigar box and its typically tannic edge may soften and smooth considerably. Its growth characteristics, along with its flavor appeal have made cabernet sauvignon one of the most popular red wine varietals worldwide.

Typically, cabernet sauvignon wines smell like black currants with a degree of bell pepper or weediness, varying in intensity with climatic conditions, viticulture practices, and vinification techniques. In the mouth, cabernet can have liveliness and even a degree of richness, yet usually finishes with firm astringency.

Today it is the second most widely planted red wine grape in South Africa. It is produced in both varietal

and blended styles; some producers favor a Bordeaux blend, while others follow the Australian example of blending with syrah. Since the mid '90s, there has been emphasis on harvesting at fuller ripeness and new clones have been introduced that produced riper, sweeter fruit. As the vines age and better vineyards locations are identified, regional styles start to emerge. The Stellenbosch region is noted for heavy, full-bodied wines while Constantia's wines are characterized by their herbal and minty flavors.

In the 1970s, the Coonawarra region first brought international attention to Australian cabernet sauvignons with intense fruit flavors and subtle minty notes. The Margaret River region soon followed with wines that were tightly structured with pronounced black fruit notes. In the 1980s, Australia began to produce lighter, more food-friendly wines with alcohol levels around 11-12% percent. By the early '90s, the styles changed again to focus on balance and riper fruit flavors.

Today cabernet sauvignon is the second most widely planted red wine grape in Australia, following shiraz, with which it is often blended. Notable regional differences characterize Australian cabernet sauvignon. The Barossa Valley produces big, full-bodied wines while the nearby, cooler Clare Valley produces wines with more concentrated fruit and wines of the Yarra Valley are noted for their balance in acidity, tannins and fruit flavors.

You can evaluate the differences at our September tasting, being held jointly with the Australian Wine Society. Four cabernet sauvignons and four blends will be offered.

Canadian sommelier **Jamie Drummond** who, since 2004, has overseen the wine program for Jamie Kennedy's string of Toronto restaurants, will be our guest speaker. He is well known for his gregarious personality and sense of humour and is respected for his palate.

#### **Where?**

The Albany Club, 91 King Street East (south side just west of Church St.)

#### **When?**

Tuesday, September 9 @ 6:30 pm. **BOOKING DEADLINE SEPTEMBER 5.**

#### **Food?**

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

#### **Cost?**

\$48 for members; \$58 for non-members.

# Tasting Notes

## **Cabernet Sauvignon – South Africa**

### **De Trafford Cab Sauv 2001**

\$28.00

Elegant, feminine wine. Lots of fine character with a touch of eucalyptus and a dusty floral character. Fine, slightly austere tannins.

### **Kleine Zalze Cab Sauv 2000**

\$19.90

Rich in blackberry, spicy and plum flavours. On the palate the wine shows a good integration of French oak, firm ripe tannin with a medium-full structure.

## **Cabernet Sauvignon Blend – S. Africa**

### **Bellevue Tamara Cab Sauv/Cab Franc**

**/Merlot/Malbec 2001 (67/11/15/7%)**

\$25.00

Deep garnet colour. Cedar wood, blackcurrant and fruitcake on the nose. The palate is packed with rich, ripe dark fruit, which is beautifully balanced with sumptuous oak (Fr 50% new) and velvety tannins.

### **Warwick Estate Three Cape Ladies Cab Sauv**

**/Merlot/Pinotage 2002 (35/33/32%)**

\$25.00

Each component of this Cape blend offers its own qualities. This vintage shows an explosion of fruit on the nose which is largely attributable to the pinotage component. The pinotage is soft and sweet while the merlot offers a subtle spiciness. The cabernet sauvignon is the backbone of the blend. Ripe tannins with an innate softness that will mature with cellaring. Full on the palate with a sweetness on the finish. This blend brings the best of pinotage to the classic French varieties.

## **Cabernet Sauvignon - Australia**

### **Katnook Estate Cab Sauv 2001**

\$29.95

Gorgeously complex and rich with ripe plum, mulberry, coffee, liquorice and chocolate flavours all vying for attention.

### **Taltarni Cab Sauv 2000**

\$18.95

Medium red-purple; a mix of leafy, minty, spicy, berry, earthy aromas on both bouquet and palate.

## **Cabernet Sauvignon Blend - Australia**

### **Brokenwood Cricket Pitch Cab Sauv**

**/Merlot/Cab Franc/Shiraz 2002**

\$22.95

A multi-region blend. Deep red colour with slightly tawny edges. Smoke, leather and subtle strawberry on the nose and crammed with spice in the palate with sweet jellied fruit, fragrant oak, gutsy tannins and cigar smoke on the finish. A big, rich, smooth, juicy, drink-now style with lots of fruit sweetness.

### **Wolf Blass Gold Label 2001 Cab Sauv/Cab**

**Franc**

\$29.95

Rich velvet red in the glass with a touch of deep purple. The scents of spice, blackberry and liquorice develop into a silky palate with well-integrated oak and fine tannins.

# Registration

## South African Wine Society Cabernet Sauvignon Event Tuesday, September 9, 6:30 pm

**Mail to:**

SAWS  
BOX 37085, 6478 YONGE STREET  
WILLOWDALE ON M2M 4J0

Yes, we are delighted to attend the tasting on Tuesday, September 9 at 6:30 pm. Enclosed find our cheque payable to *South African Wine Society* or **Visa\* credit card** information for:

\_\_\_\_ member(s) @ \$48; \_\_\_\_ non-member(s) @ \$58 = \$ \_\_\_\_\_

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](mailto:sawsinfo@rogers.com)

\* Visa charges will appear as **Pushka Holdings**.

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.