



EVENTS

Cheap & Cheerful

The U of T Faculty Club
Tuesday, April 21, 6:30 pm

Want to find great wine without having to mortgage the house to do it? Wine is a fairly simple drink made from fermented crushed grapes. People have been making it and enjoying it for years so we know good wine does not necessarily have to be expensive. This month, we endeavor to prove the point.

Not all wine is serious nor is it meant to be. Some is just fun to drink. Perhaps a red that is very easy to drink and, unlike most reds, at its best when chilled, not cold mind you, but very close to the temperature you would serve a white wine at. How about something to drink everyday because it is fruity and honestly easy to drink?

With what will you accompany a winter wine? Steak and potatoes? Light meals? Simple chicken or fish? How about an after dinner night cap on its own?

Our April wine selections are just plain fun. Cheap and cheerful – or is it cheap and easy?

Joining us to offer his comments is well know wine writer **Edward Finstein** (a.k.a. **Dr. WineKnow**).

"Calling the Wine Doctor ! Calling the Wine Doctor !" Need a prescription for those wine-related woes? "The Wine Doctor" has the cure!

The Wine Doctor, **Edward Finstein** , is a renowned international wine expert with over a quarter century of professional experience. He is the host of the "Vine and Dine" TV show. You can catch his weekly Wine Features on 97.3 EZ Rock every Wednesday at 5:15 pm, or check in with the "good doctor" anytime at ezrock.com.

Finstein is the award-winning author of *Ask the Wine Doctor* . He writes regular wine columns in newspapers, magazines and on the Internet.

As an international wine judge, **Edward Finstein** travels the world judging regularly in competitions. He is a professor of wine at George Brown College School of Hospitality. He conducts guided tours to wine regions and is one of the few wine appraisers in Canada. As a consultant to restaurants and hotels he creates wine lists.

In his capacity as "the good doctor" he believes that wine should be fun, enjoyable and

part of a healthy lifestyle. There is no place for snobbery and intimidation when comes to the nectar of the grape. The gospel according to "Doc" is to pass on wine knowledge through understanding and a sense of humour. After all, if you can't trust your (wine) doctor, then who can you trust!

Join us for an evening of light-hearted fun and inexpensive wines. Naturally, we will have a light food offering to go with the wines.

Durbanville Hills Sauvignon Blanc 07

Plump & warming. Pleasing varietal green fig notes on a gooseberry bed; light textured, for easy consumption.

Clear brilliant with flashes of green. Tropical fruit aromas combined with green fig, guava and gooseberry. Seamlessly layered flavours ranging from tropical fruit to fig, lime, guava and gooseberry, leading up to a crisp finish.

\$11.95 General List

Nederburg Sauvignon Blanc 08

Very leafy arugula, fresh mint and jalapeño aromas — but there is also some sweeter passion fruit. It is intense on both the nose and the palate. Medium weight, with some rounding sweetness, but riveting acidity built in. Very good to excellent length; some minerality on the finish.

\$11.45 General List

Cathedral Cellars Chardonnay 05

Ripe fruit and oak flavours integrating well with complex citrus, pear, peach and woody flavours that add depth and dimension. A creamy texture, which holds its fruitiness through to the finish, ending on a clean, crisp note.

\$14.95 Vintages

Nederburg Shiraz 07

Lovely black cherries, hints of leather, good dry finish with brush of tannin; but both amiable, welcoming.

\$12.85 General List

Graham Beck Railroad Red 06

Complex, but remains modern and approachable in style with great up-front fruit. Raspberry, mulberry, and some lavender with the traditional spice and cedar flavours. Blend of merlot, shiraz, cabernet sauvignon, cabernet franc, malbec, ruby cabernet, petit verdot.

\$12.40 General List

KWV Roodeberg 05

A Cape institution: admirable quality. Summer berry aromas and flavours complimented by hints of chocolate and spicy vanilla oak. Cabernet sauvignon, merlot, shiraz. Michaelangelo silver medal.

\$13.00 General List

Goats do Roam 06

Rhône-style red featuring Mediterranean varieties herded by shiraz; pinotage adds local dimension. Hedgerow fruit, savoury/peppery, but the lightly oaked palate is juicy, seamless drinking pleasure. Top selling SA wine in America.

\$12.95 Vintages

Porcupine Ridge Syrah 07

Aromatic fynbos, spice, with ripe berry fleshiness show from the deep ruby colour. Palate is generous and an unmistakable elegance adds linearity to this wine. The tannins are integrated and accessible.

\$14.95 Vintages

Cheap & Cheerful @ The U of T Faculty Club
Tuesday, April 21, 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 @ \$ 55 and ____ guests @ \$ 65 = _____

* 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.

If we already have your credit card information on file, you can simply choose this [REPLY](#) link and book your spot at the event.