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South African Wine Society  
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## Gourmet Winter Dinner @ Chega Monday, February 16, 6:30 pm

We have asked **Tony Xavier** to prepare our Gourmet Winter Dinner again. All the wines will be from **Kloovenburg Vineyards** and they have been supplied by special arrangement directly from the winery. **Tony Xavier** has arranged the menu specifically for these wines. Join us for a food experience second to none.

Kloovenburg stretches along the lower contours of Kasteel Mountain, where the north-easterly slopes prove ideal for the shiraz and cabernet sauvignon cultivars and the south-westerly and easterly slopes favour shiraz. Kloovenburg's mountain-side situation ensures higher winter rainfall than is usual for this area, thus replenishing the water table and reducing the need for summer irrigation. Owner and winemaker **Pieter du Toit** has selected the best red grape cultivars for the farm's range of red wines, including shiraz, merlot, pinotage and cabernet sauvignon. Grapes from low-yield vines with concentrated fruit flavours go into the crisp, barrel-fermented chardonnay.

As has been our recent tradition, this event is being held jointly with the Esso Annuitants Club. There will be a full house. Please note that there are no menu or wine choices and tables will be shared by members of both clubs. There is a strict limit of 60 members attending.

### *Menu & wines*

#### *Reception*

*Prosciutto & air dried pineapple pinwheels  
Crispy wontons stuffed with shrimps & sweet sour  
sauce*

*Mushroom caps filled with dried cherries & ricotta  
White from Red Shiraz 08*

#### *1st*

*In-house cured & smoked rainbow trout with saffron  
citrus beurre blanc  
Chardonnay 08  
Sauvignon Blanc 08*

#### *2nd*

*Butternut squash & cranberry ravioli with burnt  
butter & crushed pecans  
Merlot 06*

#### *3rd*

*Braised oxtails on charred corn & roasted red pepper  
Eight Feet 06*

#### *4th*

*Spiced beef ribs with cracked black pepper & truffled  
potato chips  
Cabernet Sauvignon 06*

#### *5th*

*Warm flourless chocolate torte on savory blackberry  
sauce  
Shiraz 06*

We will make every effort to accommodate your food allergies or special dietary needs.

**Where:** Chega, 3391 Yonge St, north of Lawrence on the east side of Yonge and just north of Golfdale Ave.

**When:** Monday, February 16. Reception from 6:30 pm; dinner 7:30.

**Price:** \$90 members. Guests \$100. There will be a full house.

**Closing date:** Your booking or cancellation must be **received** by **Friday, February 6**. 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](mailto:sawsinfo@rogers.com)

# Kloovenburg Tasting Notes

## ***White from Red Shiraz 08***

Made from Shiraz grapes, this Blanc de Noir wine intrigues and charms with a delightful and promising pink colour, fulfilled in a bouquet of red berries and interesting nuances of sweet spice. Fresh and dry, the palate follows through with ripe cherries delicately balanced by a crisp acid.

## ***Chardonnay 08***

Elegantly understated, this complex Chardonnay offers layers of dried apricots, compelling citrus and nutty nougat all beautifully integrated in a smooth but structured palate. Well-considered barrel maturation balances the quality fruit and concludes in a lovely lengthy finish.

## ***Sauvignon Blanc 08***

Lovely green notes of freshly cut grass, asparagus and lime. The delicious green flavours follow through with a crisp acid and offer a fresh and lively wine with a sophisticated and structured mid-palate and a lingering aftertaste, perfect for al fresco dining.

## ***Merlot 06***

Refined and elegant with ripe fruit tempered by well-considered oak, this Merlot's alluring red berries and delicate nuances of spice follow through in a palate that is both velvety and lingering.

## ***Eight Feet 06***

Lovely green notes of freshly cut grass, asparagus and lime introduce this invigorating Sauvignon Blanc. The delicious green flavours follow through with a crisp acid and offer a fresh and lively wine with a sophisticated and structured mid-palate and a lingering aftertaste, perfect for al fresco dining.

## ***Cabernet Sauvignon 06***

Abundant sweet berries, hints of tobacco and subtle flavours of liquorice follow through on a rich palate layering fruit and oak. Complex and well-integrated, this classically structured Cabernet Sauvignon offers new-world fruit and turns out both elegant and exciting.

## ***Shiraz 06***

Cherry tobacco best describes the intriguing sweet flavours and well-integrated spices on the nose while mocha flavours from barrel maturation add to a complex palate. Firm tannins add structure and ensure the excellent ageing potential of this Shiraz.

## ***Kloovenburg Estate Awards***

Kloovenburg won both the Esthetical and Production categories, as well as the financial category of the WC Export Grape Block Competition. Winner of the Bergriver Table Grape Block Competition.

Kloovenburg Cabernet Sauvignon 06 Michelangelo Awards – Silver; Veritas Awards - Silver

Kloovenburg Merlot 06 Young Wine Show - Bronze

Kloovenburg White from Red Brut 08 Veritas Awards - Silver

Kloovenburg Shiraz 06 Michelangelo Awards - Silver

# Event Registration

Gourmet Winter Dinner @ Chega  
Monday, February 16, 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 @ \$90 and \_\_\_\_\_ guests @ \$100 = \$ \_\_\_\_\_

\* 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](mailto: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.