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## Yuletide Celebration @ The Toronto Lawn Tennis Club

Friday, December 5, Reception 7:00 pm, Dinner 7:30

### *A journey of flavours*

A great way to start the festive season. Relax. Experience the good life while sharing the evening with friends. We offer good food, fine wines, great company and prizes – yes, you could win a bottle of Bon Courage!

We will continue our tradition and offer a display of South African sculpture suitable for Christmas gift-giving. As in past years we met Yvan Leclerc from AbantuArt and saw the amazing sculptures that he imports. This year, he is back with some smaller pieces.



### The menu

Reception -- *Graham Beck Brut NV*

#### Soup

Rustic mushroom soup

*Oldenburg Chardonnay 2011*

#### Choice of entrée

OR

Beer-brined turkey with stuffing, mashed potatoes, roasted root vegetables & natural pan jus

Salmon fillet with mashed potatoes & roasted root vegetables

*Newton Johnson Pinot Noir 2012 and Paul Cluver Pinot Noir 2012*

Christmas pudding & brandy butter hard sauce, tea & coffee

*Landskroon Vintage Port 2001*

Where: The Toronto Lawn Tennis Club, 44 Price St, Toronto M4W 1Z4 [MAP](#).

Parking available. Summerhill subway nearby.

When: 7:00 pm, Friday, December 5

Price: **\$95** members **\$105** 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, November 28**. Your booking or cancellation will be acknowledged.

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.

# Tasting Notes

**Note:** As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions. These products interfere with enjoyment of the wines.

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## *Graham Beck Brut Rose NV*

Strawberry infused NV bubbly; latest equal partners chardonnay & pinot. On the nose expect whiffs of raspberries, cherries and a few secondary aromas of minerality. The palate delivers a lively mousse but fine in the mouth, with subtle red berry flavours enlivened by bright acids.

## *Oldenburg Chardonnay 2011*

It has a show-stopping exuberant bouquet of tropical fruit, guava, orange blossom and peach that is beautifully balanced and recalls a fine Chassagne-Montrachet. Yes, it is really that good. The palate is very well balanced with crisp acidity, vibrant citrus fruit that counterbalance the extrovert peach and apricot notes towards the persistent finish. It is one of those Chardonnay wines that you cannot stop yourself sipping and regretting when you reach the bottom of the bottle.

## *Newton Johnson Pinot Noir 2012*

Walker Bay is a cooler region in South Africa, ideal for encouraging the creation of Pinots of significant elegance and freshness, such as this one. Excellent fruit framed by solid but beautifully integrated tannins. This maintains a near-delicate, easy-drinking feel and style. Quite lovely, it has a very fine quite savoury herbal nose with cran-sour cherry fruit and judicious oak ageing plus earthiness. Honest light pinot. It's tidy, fairly smooth and light in tannin, with considerable acidity and the same herbal/shrubby character on the finish. The length and focus are excellent.

## *Paul Cluver Pinot Noir 2012*

This wine has a lovely luminosity – the colour is bright plum skin. The nose has delicate earthy almond aromas combined with cranberry, pomegranate and raspberries. On the palate these characteristics follow through combining with interesting seaweed, umami savory flavours.

## *Landskroon Vintage Port 2001*

Beautiful aromas of spicy black prunes & cigars. A wine with power and refinement. Ripe plums and blackberries in bouquet. Smooth but lively palate with an attractive dry finish and concentrated berries and chocolate. Smooth but lively palate with an attractive dry finish. A dark colored fortified wine.

# Event Registration

Yuletide Celebration Dinner @ The Toronto Lawn Tennis Club  
Friday, December 5, 7:00 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 @ \$95 \_\_\_\_\_ non-members @ \$105 = \$ \_\_\_\_\_

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)

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## Menu Choice

Beer-brined turkey with stuffing, mashed potatoes, roasted root vegetables & natural pan jus

Salmon fillet with mashed potatoes & roasted root vegetables

Name(s) \_\_\_\_\_

Phone \_\_\_\_\_

E-mail address \_\_\_\_\_

For future events, you will be able to book by e-mail if paying by credit card.

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**

By attending a SAWS Event, you agree to the following WAIVER, Release and Indemnity.

The South African Wine Society will take pictures at events and post some on our web site, or use them in other Society promotional material. I consent to such use for myself and my guests.

Participation in any South African Wine Society (SAWS) event acknowledges that I, for myself, my heirs or assigns, and my guests for whom I accept complete responsibility, hereby release and forever discharge and indemnify The South African Wine Society, 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 venue grounds. I also certify that I, and any guests that I bring to events, are 19 years of age or older.