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## Something Different @ Earth Indian Restaurant Thursday, March 19, 6:30 pm reception; 7:00 pm dinner

No food is off-limit to wines. It is a matter of discovery matched with a series of trials and errors to find the prized combination. Asian flavours can be challenging for wine. Indian food takes it to another dimension. Indian food is associated with spices. Dishes are frequently piquant and with complex flavors and aromas. The sequence of dishes is a challenge as is the build up of spice on the palate. It's hard to match the wild and fiery flavors in the food with the delicate ones in wine. It is only experimentation that will lead to answers.

The Indian palate often wants a wine that is earthy and acidic. It adds to the spices and brings them out. The western palate tends to prefer combinations of flavour. Creamy wines coat the palate. Buttery whites combine with the flavours of Indian food quite well. How about something with residual sugar to calm down the spices?

The kinds of wines that pair with Indian food are not necessarily the ones wine-lovers most want to drink. Serious reds may be too tannic when they're young. Sparkling wines pair excellently with Indian cuisine. Both rosé and sparkling wine might well be the answer we're all looking for. How about a sparkling rosé?

Open your minds and taste buds to discover South African wines that "work" at our March "Something Different" dinner event. It promises to be tasty and interesting.

### Event Details

**When:** Thursday, March 19 from 6:30 pm.

**Where:** Earth Indian Restaurant, [6030 Yonge Street](#), 1½ blocks north of Cummer at Patricia Ave. From the Finch subway bus #60 (Steeles West) and bus #53 (Steeles East) go north on Yonge and stop at Patricia. Also the 97 Yonge North works. Parking at rear off Patricia.

**Price:** \$55 members. Guests \$65

**Closing date:** Your booking or cancellation must be **received** by Friday, **March 13**. 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)

**Note:** As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions.

# Menu & Wines

## **Reception:**

*Porcupine Ridge Sauvignon Blanc 2014*

## **Pehli Pesh (Appetizers)**

Veggie Samosas (Traditional pastries stuffed with spiced potatoes and green peas)

Veggie Pekoras (Fritters of fresh vegetables)

Chicken Chaat (strips of Tandoori chicken tossed in dressing)

## **Shorbe (Soup)**

Mulligatawny Soup: (Classical South Indian lentil soup - vegetarian delight)

## **Main Course**

Butter Chicken: (Tender cubes of chicken simmered in light cream, tomato and fenugreek)

Lamb Roganjosh: (lamb stewed in gravy of yogurt, onions and spices)

Goanese Prawns: (King prawns simmered in coconut curry leaves in mustard light gravy)

Dal Tarka: (Freshly made yellow lentils with garlic, onion and spices)

Paneer Tikka Masala: (cubes of paneer tossed in an exquisite sauce with onions peppers and freshly ground spices)

Served with naan and Pulao rice

*KWV Cathedral Cellars Brut 2009; Newton Johnson Pinot Noir 2012; Avondale Jonty's Ducks Pekin Red 2011*

## **Dessert**

Ras Malai (cream cheese flat cake soaked in sweet milk garnished with pistachios)

*De Krans White Muscadel Jerepigo 2012*

***Porcupine Ridge Sauvignon Blanc 2014***

Easygoing, reliable wine that is fresh and balanced with tangy tropical fruit notes. Platter's South African Wine Guide awarded Boekenhoutskloof Winery of the Year honours in 2012.

***KWV Cathedral Cellars Brut 2009***

Lemon zest freshness but pinot noir & 2 years lees-ageing show in the creamy biscuity palate. Very fine bubbles, youthful.

***Newton Johnson Pinot Noir 2012***

Elegance and freshness. Excellent fruit framed by solid but beautifully integrated tannins. This maintains a near-delicate, easy-drinking feel and style. Quite lovely.

***Avondale Jonty's Ducks Pekin Red 2011***

Offers rich plum, vanilla and earthy notes. The palate offers a whack of red fruit tones and gentle structured tannins. Very well made.

***De Krans White Muscadell Jerepigo 2012***

Beautiful golden colour with a slight green hinge. Rich ripe intense muscat bouquet combined with fresh tropical fruits. Velvety smooth sweet rich muscat flavours with great acid and alcohol balance and a fine hint of creamy oranges on the pallet.

# Event Registration

Something Different @ Earth Indian Restaurant

Thursday, March 19 @ 6:30 pm

When registering by mail, please phone or email to let us confirm your booking promptly.

**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 @ \$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](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***

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.