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# Expensive Wines - are they worth it?

Thursday, May 14 @ 6:45 pm  
@ The Faculty Club, University of Toronto

Several studies suggest we are suckers for mystique and marketing - the price tag-driven power of suggestion.

Have you ever wondered whether an expensive, seemingly impressive bottle of wine *really* tastes better than wine in a box? For the layperson (i.e. anyone who's not a sommelier), drinking wine can be an especially psychologically driven experience, influenced by numerous factors: labels, price points, bottle appearance, and even your peers, just to name a few.

On the hunt, we look at least for a mid-range bottle, irrespective of other dynamics, swayed by the brainwashed belief we should spend proper money. Nobody wants to look crass or cheap.

But take away all those factors, pour yourself a glass of wine, and take a taste. Can you really tell the difference between a \$65 bottle and a \$10 bottle? What do your senses really tell you when those external factors and social influences are stripped away? We wanted to find out.

There are two lessons that may be learned from this tasting event. The first is that wine drinking is a subjective art. The second? You may, or may not, see good value in a wine's elevated price.

Join us for an evening of light-hearted fun and superb wines led by the always entertaining guest speaker, **Fred Lamprecht**.

Naturally, we will have a light food offering to go with the wines.

Because of limited availability, our tasting is limited to **48 persons** on a first come, first served basis.

## Event Details

- When:** Thursday, May 14 promptly @ 6:45 pm. **No reception at this event.**  
**Where:** University of Toronto Faculty Club, 41 Willcocks Street, Toronto, Ontario M5S 1C7  
The Spadina streetcar stops at the corner of Willcocks and Spadina.  
**Price:** \$75.00 members. Guests \$85.00  
**Closing date:** Your booking or cancellation must be **received** by Friday, **May 8**. 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.

# Wine Notes

These wines are from the SAWS cellar. None of these vintages are currently available for purchase.

**Cape Point Isliedh 2010** \$44.00 (white blend)

Created in a tight mineral style for enjoyment with great food. The wine displays a complex array of limes, minerality, tropical fruit and spice which will be accompanied by secondary flavours over time. Sauvignon (75%), semillon mix. A clean flintiness adds tension to subtly oaked nectarine & lime flavours. Delicious, with good complexity & length.

**Vilafonte – Series M 2006** \$39.95

Sensuous wine with a firm core structure for aging. Malbec provides its black fruit aromas and fleshy texture, merlot adds softness and red fruit aromas, and cab sauv provides structure. Deep dark red to black colour. An intense nose of black currants, dark chocolate and spice is followed by black cherries & liquorice. Full and layered, big in structure but still very accessible. The palate-coating fullness is very intense and the acidity is well balanced with the alcohol.

**Ken Forrester The Gypsy 2007** \$59.00

The character is somewhat 'wild' a little brambly with hints of nutmeg, cinnamon, dark spices, with vanilla scents and a distinct, concentrated red-fruit focus. Great for laying down and keeping for at least ten years but already rewarding if allowed to breathe in a decanter.  
52% grenache, 29% syrah, 19% mourvèdre

**Sadie Family Columella 2007** \$95.00

Sweet, lush and beautifully aromatic nose. Floral with blackcurrant and blackberry fruit. The ripe palate shows sweet black fruits with lovely purity of fruit with nice freshness. Lovely bitter plum character. Has ripeness but edges. Lovely. .. 80% syrah / 20% mourvedre. This is an exceptional wine. It's intense, long lasting, and well balanced – not overly tannic or alcoholic (though there's enough), but with a solid punch of flavour and supporting cast. It has a very solid structure, but not one based exclusively on tannins. Yet it's graceful – it allows appreciation if you stop to consider it in your mouth, but not overly obvious. It's not exactly subtle, but somewhere in between – you'll think it's nice, but only when you stop will you appreciate it does it really reveal itself.

**Lammershoek Cellar Foot Mourvedre 2010** \$54.44

Herbal and "garrigue" - like aromas are the first to appear. These subside after a few hours giving rise to much more intense dark fruit. The palate is very intense because of the grape's natural tendency towards higher acidity and tannin structure. Think savoury, spicy and earthy flavours. Benefits from decanting and has great ageing potential.

**Hartenberg The Stork Shiraz 2006** \$92.16

Rich and mouth filling with loads of black fruit, violets, cherries. Decadent, almost ostentatious bouquet of macerated dark cherries, crème de cassis, plum and glycerin. Palate is full-bodied with silky smooth, seamless tannins and layers of luscious red fruits. The intense bouquet is loaded with rich dark cherry, raspberry, sweet spice and small wild strawberries. All-spice and pepper dominate the creamy mouth, with opulent flavors of meaty plum, roasted espresso and black cherry guts. Full and powerful in the mouth.

**Mullineux Syrah 2008** \$24.25

A richly, full bodied wine with delightful chocolately notes along with some exotic spice, fresh earth, grit and sweat. The palate boasts pepper, creamy blackberry and blueberry. Quite complex, dense, spicy and flavourful with a long, memorable finish.

**Mullineux Syrah 2010** \$58.15

Notes of black pepper, refined black fruit, smoke and herbs. Palate is full-bodied and spicy, with a silky texture and a balanced natural acidity. Long finish. Good dark red. Aromas of raspberry, crushed stone, spices and herbs. Complex flavors of strawberry, blueberry, pepper. Builds slowly and lingers long on the aromatic back end, which features very fine-grained tannins.

**Engelbrechts Els Cirrus Syrah 2004** \$45.65

Floral aromas with jasmine and hints of pineapple make the initial impression. A mild spiciness and undertones of vanilla and cedar emerge as the wine opens up. The aroma component is consistent with that of darker fruits. The palate is its most exceptional component, displaying a pleasant chunkiness in the mouth with velvety tannins and juicy, intense plum fruit. Pleasing vanilla spice notes and blackcurrant fruit on the mid-palate. This wine shows a superb balance between depth and elegance.

**Cirrus Syrah 2007** \$33.95

Broad, opulent, very concentrated and extracted. Leather, spice, chocolate and black fruit on the palate with a grippy persistence that lingers a long time. This syrah is an intense, spicy, black pepper scented, smoky, savoury, finely complex example of South African shiraz, with depth and concentration well above the average. The palate is fullish and plush yet well structured, with terrific length and depth.

**J Vineyard Pinotage 2010 (California)** \$74.33

Very good fruit / more Pinot Noir like initially on the palate / very good length / sweeter initial impression which moderated over time / developed more flavour complexity as time progressed / silky tannins in the finish.

**Fort Ross Pinotage 2007 (California)** \$45.00

Good nose, excellent fruit, very good length and balance; sweeter initial impression which moderated over time; silky tannins in the finish.

**Muddy Water Pinotage 2011 (N.Z.)** \$40.37

Excellent, dark fruit, has good balance and length; has depth & complexity to develop further with time[ soft but noticeable tannins enhanced the overall impression.

**Black Elephant The Back Road Pinotage 2012** \$49.55

Dark, rich fruit; excellent depth and length; lots of potential for the long haul; pronounced but pleasant tannins indicate it will age very well. Very impressive.

**Klein Constantia Vin de Constance 2004** \$62.00 (500ml)

100% Muscat de Frontignan. Succulent sticky reveals complex layers of dried apricot, mango, honey, and orange zest tinged with floral and spice notes. Lovely purity, with fresh-cut white peach and green fig aromas and flavors, while nectarine, lemon zest, honeysuckle and mineral notes extend the very long, precise finish.

# Event Registration

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Thursday, May 14 @ 6:45 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 @ \$75 and \_\_\_\_\_ guests @ \$85.00 = \$ \_\_\_\_\_

\* 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.