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## Yuletide Celebration @ Faculty Club

Friday, December 2, 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 door prizes!

Our guest speaker, South African **Marlize Beyers**, joined the Hidden Bench team in the spring of 2010, bringing with her a wealth of knowledge and experience about making premium wine in Niagara, and internationally. A graduate of the University of Stellenbosch, Viticulture and Oenology program, Marlize is well-qualified and passionate about making benchmark, terroir driven wines. Free spirited Bruce Jack of Flagstone Winery was her mentor before she came to Canada. Marlize's belief that winemaking is a craft, supported by a healthy dose of science, meshes very well with Hidden Bench's quality-focused attention and non-interventionist winemaking style. When Marlize is not busy in the vineyard or cellar, she can be found travelling or working in her garden with her husband Meiring and their young children David and Kate or on a running trail, staying fit.



## Food & wines

### *Reception*

*Graham Beck Blanc de Blanc 2007*

*This year we are trying something a little different and going with the Faculty Club's famous **Festive Buffet**, offering a wide variety of dishes.*

### *The Dinner Wines*

*Lammershoek Cellar Foot Harseveleu 2010  
Mont Destin Passione 2004  
Viljoensdrift Serenity 2004  
Whalehaven Pinotage 2008  
Lammershoek Roulette 2005*

### *Dessert table*

*De Krans Cape Tawny*

We will make every effort to accommodate your food allergies or special dietary needs if you let us know in advance.

Fine wine, good food and great people—what's not to like?

## Event Details

**When:** Friday, December 2, Reception 7:00 pm; Dinner seating at 7:30 pm  
**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:** \$85 members. Guests \$95

**Closing date:** Your booking or cancellation must be received by Friday, November 25. Your booking will be confirmed.

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 Bokke Wines.

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

# Tasting Notes

## **Graham Beck Blanc de Blanc 2007**

Rich creamy aromas with hints of fresh lime fruit on the nose. An exciting fine mousse with an explosion of tangerines on the palate. Great brioche and yeast complexity broadens the palate leading to a long elegant finish.

## **Lammershoek Cellar Foot Harseveleu 2010**

Lime green in colour with a golden tinge. Initial notes of spice and herbs appear on the nose, quite similar to syrah. These blow off after time and more subtle elegant perfumes arise. The acidity is naturally high and this will allow the wine to age for quite some time. The high mineral notes on the mouth leave an extremely long finish.

## **Mont Destin Passione 2004**

This blend of cabernet sauvignon, shiraz and merlot displays an exuberance of ripe juicy cassis fruit and a savoury, cigar box undertone. Harmonious and elegantly crafted, this wine explodes with complex flavours. Its lingering finish makes a bottle last a little longer in the company of good friends.

## **Viljoensdrift Serenity 2004**

This Bordeaux blend reflects the hot dry region of Robertson and the deft wine making principles that kept this far from jammy, yet fully flavoured. It has the rich flavours of South Australia—black plum, cassis and cherry—plus the gorgeous nuances of well-made Bordeaux—spice, chocolate and black cherry, with an added dash of smoky and gamey notes. It's well structured with beautifully integrated oak (24 months in French oak) and provides a very dry, racy and clean finish.

## **Whalehaven Pinotage 2008**

Inviting aromas of cedar wood and fynbos are followed by mouth filling notes of maraschino cherries and ripe plums. A wine with smooth tannins, a long rich finish.

## **Lammershoek Roulette 2005**

A typical Rhône blend. The wine has tobacco, spice and fruit on the nose with well integrated oak tones on the palate. It has good structure and volume derived from the shiraz, acidity typical of carignan and the soft and complex tannins of grenache.

## **De Krans Cape Tawny**

Lovely coppery-gold colour. Flavours of coffee-toffee, hazelnut, cinnamon spice, as well as some raisins in the background. Good, long finish and excellent grip at 19% alcohol.

# Event Registration

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

**Mail to:**

SAWS  
BOX 37085 RPO, 6428 YONGE ST  
WILLOWDALE ON M2M 4J8

Enclosed find our cheque payable to *South African Wine Society* or **Visa\* credit card** information for

\_\_\_\_\_ member/s @ \$85 = \$ \_\_\_\_\_ + \_\_\_\_\_ Guests @ \$95 \_\_\_\_\_

\* Visa charges will appear as **Bokke Wines**. 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) \_\_\_\_\_

Guest name(s) \_\_\_\_\_

Phone \_\_\_\_\_

Visa Card Number \_\_\_\_\_ Expiry \_\_\_\_ / \_\_\_\_

Name on card \_\_\_\_\_

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### ***WAIVER, RELEASE AND INDEMNITY***

I am participating in South African Wine Society (SAWS) events voluntarily and at my own risk. In consideration of my participation, I, for myself, my heirs, executors, administrators and assigns, hereby waive, release and forever discharge and indemnify SAWS, its organizers, volunteers, members, and the Executive Committee from any and all damages, claims and actions for any loss, liability, claim, action, costs, expenses, physical or emotional injury or death to me arising out of my participation in SAWS functions or on society grounds, howsoever caused. I am aware that SAWS does not carry any liability insurance.

This waiver applies to all guests who I may bring and for whom I accept complete responsibility.

I also certify that I, and my guests are 19 years of age or older.

I also consent to the use of my/our name(s) and/or likeness through photographs or other images which SAWS may post on its website or other media.

We/I have read and understand and agree to this waiver.