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The war of the wines is on. The battle lines are drawn. Italy vs South Africa. One night only. Thursday, February 18.

Amici dell'Enotria and the **South African Wine Society** have combined forces to bring you a head to head competition of their respective blended wines made with Italian-style grapes. You alone will be the judge of which gave you the most pleasure.

You might be surprised to know how many Italian varietals are grown and produce great wines in SA. Some producers are experimenting with a block or two of what had previously been regarded as rather 'foreign' cultivars. Such recent introductions include barbera, sangiovese and nebbiolo.

Our next event is a comparison of wines from two countries with similar grape blends. We are interested in learning which country the particular wine comes from in a direct comparison. When tasting, "Do you believe this is from Italy or SA and which do you prefer?"

The wines will be served blind and in random order. Your palate, not your wallet or your heritage, will determine your preference. Oh the horror if your preference is an inexpensive Italian wine. Will you ever live it down?

Once the scores are in, we will have a buffet dinner that is intended to tantalize taste buds. A little more wine will be available with the dinner and dessert. Please join us for an event that promises to be great fun.

Antipasto:

Assorted Italian deli meats; grilled zucchini, eggplant and peppers; green and black olives; crostini with assorted toppings - olive tapenade, sundried tomato puree, artichoke; oven roasted Italian sausage with lentils; pizza squares; foccaccia bread; marinated mushrooms

Buffet dinner:

Salad of mixed lettuces with balsamic vinaigrette; green bean salad with cherry tomato and red onions; penne with tomato sauce; cheese filled manicotti with cream sauce; roast braised veal au jus; grilled chicken breast with mushroom sauce.

Event Details

- When:** Thursday, February 18, Reception 6:30 pm; Wine Tasting 7:00 pm.
- Where:** Columbus Centre, 901 Lawrence Ave W (3 bus stops west of Dufferin)
- Price:** \$80 members. Guests \$90.
- Booking:** You may book by email to sawsinfo@rogers.com if we have your credit card number on file. No phone bookings. No registrations at the door.
- Closing date:** Your booking or cancellation must be received by Friday, February 12. If registering/paying by mail, please phone or email to let us know to expect your letter and to confirm your booking.

Your cheque payable to **South African Wine Society** or **Visa credit card** information will reserve your place at the event. If we have your credit card information on file, you may book by e-mail (without the form) to sawsinfo@rogers.com

- Visa charges will appear as Pushka Holdings.

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.

The Wines

South African

Delheim Chenin Blanc 2014

Exudes a fresh green tinge, with stone fruit and grapefruit dominant on the nose enhanced with subtle savoury and oak nuances. The palate shows restraint with lengthy tannins and sweet fruit contributing to a lingering aftertaste.

Fairview The Goatfather 2013

Sangiovese/barbera/cabernet sauv/nebbiolo

Medium body, a generosity of fruit, subtle oak and soft tannins, nice long, dry aftertaste.

Bouchard Finlayson 2012

Sangiovese/pinot noir/nebbiolo/shiraz/barbera

Showing both power and finesse, it gives way to gentle flavours of black cherry, spice and strawberry.

Joostenberg Bakermat 2003

Merlot/cabernet sauvignon/shiraz

Bold and juicy with plenty of ripe, savoury, dark fruit & mocha flavours.

Italian

To be announced

Event Registration

The War of the Wines
Thursday, February 18
@
Columbus Centre

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) @ \$80 _____ non-member(s) @ \$90 = \$ _____

Your cheque payable to *South African Wine Society* or **Visa credit card** information will reserve your place at the event. If we have your credit card information on file, you may book by e-mail (without the form) to sawsinfo@rogers.com

- Visa charges will appear as **Pushka Holdings**.

Name(s) _____

Guest(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 my guests and myself.

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.