



Eleanor Cosman, President  
South African Wine Society  
Box 37085, 6478 Yonge St  
Willowdale ON M2M 4J0  
289 597 9261  
www.southafricanwinesociety.ca  
sawsinfo@rogers.com

## What goes? @ Kwan

Wednesday, November 9, Reception 6:30 pm, dinner 7:00 pm

Chinese food is a generous cuisine. When pairing with Chinese food, you're looking for wines that are spicy, soft, and on the richer side. Expressive and muscular wines are important. Bold flavours of ginger, chili and soy sauce, are enough to stump even the savviest sommelier. But there's hope for those who want wine with their wontons.

There are usually many components to juggle --is the dish light or heavy; is the spice character low or aggressive; is the heat character mild or strong?

With that said, here are some guidelines with a general range of dishes. Stick with a high acid wine that also has significant weight. With spicy noodle, rice, or tofu dishes, texture and heat are the main concern. Wines with softer acidity and a rounder texture will help balance the heat component.

Come to our November event and try your hand at matching South African wines selected by Cellar Master **Jon Whitteker** with the menu chosen by **Debbis Lui Wong**, owner of Kwan, conveniently located at Yonge and St. Clair.

### Reception

*Cape Dreams Sauvignon Blanc 2015*

### Appetizers

- Shrimp dumplings
- Steamed minced pork mixed with shrimp & black mushroom dumplings
- Deep fried chicken dumplings with dried shrimp BBQ
- Pork pastry with sesame
- Smoked duck bean curd roll (served cold)

*Boekenhoutskloof The Wolftrap White 2014*

### Soup

- Hot & Sour Tofu Soup

*Bouchard Finlayson Blanc De Mers 2014*

### Main Course

- Crispy Sesame Chicken
- Sweet & Sour Pork
- Shrimp with Lobster Sauce (steamed rice)
- Chinese cabbage wrapped with vegetables roll
- Pan fried shrimp dumplings

*Paul Cluver Pinot Noir 2012*

*Mullineux Kloof Street Swartland Rouge 2014*

### Dessert

- Tiny Bee (almond paste shape like a bumble bee)
- Mango Flavoured layered sponge cake

*KWV Classic Cape Full Cream Sherry*

## Event Details

**When:** Wednesday, November 9, Reception 6:30 pm; dinner at 7:00 pm

**Where:** Kwan, 1496 Yonge St, Toronto M4T 1Z6  
Yonge subway at St Clair station.

**Price:** \$60 members. Guests \$70

**Closing date:** Your booking or cancellation must be received by Friday, November 4. Your booking will be confirmed.

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](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

## **Cape Dreams Sauvignon Blanc 2015**

This elegant white wine is packed with tropical and passion fruit flavours, a touch of green fig and melon tones and gooseberry whiffs. Nice supple, juicy mouth-feel, with a pleasant lingering finish.

## ***Boekenhoutskloof The Wolftrap White 2014***

*Blend: viognier / chenin blanc / grenache blanc*

The rich yet lively nose shows aromatic floral flavors of apple blossom and spice. White peach and yellow apple show on the palate, which is medium-bodied and generously textured with judicious use of oak. Well balanced natural acidity with a lengthy mouthwatering finish.

## **Bouchard Finlayson Blanc De Mers 2014**

*Blend: riesling / viognier / chardonnay / chenin blanc*

A notably fragrant nose with ample body and luscious finish. Best described as “grapey” with a chardonnay structure followed by flavours repeated at pear, plum, strawberry and cape gooseberry!

## **Paul Cluver Pinot Noir 2012**

The nose holds a combination of red berry, spice, mushrooms and dark chocolate. The palate is a continuation of this, yet structured and poised.

## **Mullineux Kloof Street Swartland Rouge 2014**

*Blend: syrah / grenache / carignan / mourvedre / tinta barocca / cinsault*

This seductive blend of southern Rhône varieties has a perfumed nose of violets, spice and purple fruit. The medium to full bodied, food-friendly palate is finely textured with firm but approachable tannins and a fresh, lingering finish.

## **KWV Classic Cape Full Cream Sherry**

Full sweet dessert wine has orange zest, dried fruit, floral aromas, honey and red bush tea flavours on the nose. The fruit is complemented by marzipan and caramel on the soft, juicy palate with a lingering, nutty persistence.

# Event Registration

## What goes? @ Kwan

**Wednesday, November 9**

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 @ \$60 = \$ \_\_\_\_\_ + \_\_\_\_\_ Guests @ \$70 \_\_\_\_\_

\* 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 \_\_\_\_\_

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***

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.