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Taste the Difference @ Faculty Club

Monday, October 17, Reception 6:30 pm, Tasting 7:00 pm

Pinotage has struggled with a very bad reputation for the last 20 years... fortunately, things are changing! The name pinotage is a little bit misleading because it sounds so much like pinot noir. The South African grape looks and tastes more like shiraz even though pinotage is technically related to pinot noir.

Pinotage is a grape crossing of [cinsaut](#) and pinot noir. It was first crossed in South Africa in 1925 in the gardens of scientist **Abraham Perold**. Perold observed how pinot noir struggled in South Africa's climate, so he crossed them with a very productive species: cinsaut (called hermitage). Perold's goal was to create a wine that was as delicious as pinot noir but grew as well as cinsaut. The result of the cross was unexpected. The pinotage grapes were extremely dark in color and the wine they created was bold and high in tannin and [anthocyanin](#). Pinotage would eventually become the [2nd most planted grape in South Africa](#).

In the last 15 years, several producers have banded together and focused on reducing crop yields and used careful winemaking techniques to manage this unique grape.

What a Great Pinotage Tastes Like

It's common to find purple fruits and black fruits in pinotage, but occasionally you taste amazing red fruit flavors of raspberry, red licorice and even red bell pepper (in optimal vintages). A wide array of other flavors include: rooibos, dried leaves, bacon, sweet and sour sauce, hoisin and sweet pipe tobacco. Expect tannins to be bold but to have a sweet note on the finish –almost like flavoured smoke. The grape is typically high pH (low acidity) so most winemakers will acidify their wines early in the fermentation process so the acids are more integrated.

October Event Demonstrates Differences

How successfully has pinotage made the jump from South Africa to North America? Though still considered as a South African grape, there are now producers in both Canada and the USA. Come and taste the difference in a blind tasting of eight examples, and make up your own mind.

A tasting plate will be served.

Event Details

When: Monday, October 17, Reception 6:30 pm; Tasting at 7:00 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: \$68 members. Guests \$78

Closing date: Your booking or cancellation must be received by Friday, October 14. 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 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

Simonsig Red Hill 2000

Dense opaque colour with black centre and a cerise rim. The perfumed nose invites you to a playground filled with the aromas of fragrant wood char and sweet cherry fruit suggested by serious, but subtle, spicy oak. Mid-palate fruit shows delicious density and persistence in a framework of fine grained tannins which indicates great ageing potential. Full-bodied wood matured pinotage from a single vineyard site.

Lammershoek 2004

Attractive aromas, well-rounded with big dry tannins tussling with sweet red fruit flavours.

Hidden Valley 2006

From young vineyards, carefully handled not to smother trademark red currant notes.

Swartland Bush Vine 2010

Black plum and cherries on the nose, with dark spice and some smokiness at the back. On the palate there are fresh dark fruits of the forest complimented by firm but elegant tannin and a lingering aftertaste of dark spices.

Fort Ross Sonoma County, California 2007

Aromas dense with dark berries and leather mingle with underlying notes of spice and cedar. This inky nearly opaque pinotage has a concentrated depth of bold flavors that envelop the palate. Tiers of blackberry and black plum are enhanced by a whisper of smoke and sassafras that carry through the intense finish of this well-structured wine.

Melrose Umpqua Valley, Oregon 2009

This ruby/garnet wine has glistening transparency and aromas of blackberry fruit, leather, grenadine, thyme and plums. The palate opens to flavours of vanilla, spice, anise currants and navel orange, integrated with soft mouth watering tannins.

J Vineyard Sonoma County, California 2010

The 2010 J Vineyards Estate Pinotage is packed with intense aromas of coffee, dark plum, and cocoa. Those aromas on the nose carry over to the mouth in what can only be described as a delightful series of chocolate, plum, and vanilla hits.

Lake Breeze Seven Poplars, Okanagan Valley 2010

This is a terrific red from a very good vintage. The colour is dark. Aromas of black currant and boysenberry jam leap from the glass, leading to rich and jammy berry flavours. There is even a hint of fig on the long finish. The wine has a forward, open bouquet and excellent black fruit. Impressive with a solid backbone, very good depth and length. A serious wine that will improve with age. Goes very well with food.

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 @ \$68 = \$ _____ + _____ Guests @ \$78 _____

* 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

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.