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Shiraz Dinner @ Boland's Tuesday, September 13 @ 6:30 pm

Shiraz/syrah is quickly becoming the “red grape of South Africa” in terms of quality. It is made in a variety of styles. As well, it is a major component in a wide range of blends. Found in most regions of South African wine country, this further influences the variations available. This event provides a fascinating cross section of shiraz/syrah and blends from a variety of different wine regions and vintages.

To complement this varied selection, **Chris Boland** has put together an adventurous menu. Come and explore and taste ... what should be a wonderful evening of discovery. Hopefully you come away with many new favourites.

The Menu & Wines

Reception

Waterkloof Circle of Life 2012

1st

Cast iron seared sweetbreads with 3 spice Panko dust, grilled peaches & plum/blackberry reduction

Lammershoek Syrah Cellar Foot Under Water 2011

Bon Courage Shiraz 2009

2nd

Lamb rack chop with dark cherry/mint glaze. Edamame, roasted veg & currant salad
Grilled (U10) sea scallop with anchovy, caper, black olives & roasted red pepper

Fairview Cyril Black Shiraz 2000

The Winery of Good Hope Black Rock 2006 (Shiraz Blend)

3rd

Slow cooked veal kidneys - mushrooms, mustard, tarragon & cream

Grilled Alberta beef sirloin steak (thick cut) - garlic, onion, parsley,

Diced hot chili pepper & olive oil

Boekenhoutskloof The Chocolate Block 2010 (shiraz blend)

Jardin The Prospector Syrah 2008

Lammershoek Syrah 2006

Dessert

Triple-cream Burgundian and Quebec Blue

Graham Beck Brut N.V.

Due to **seating capacity**, there is a **limit of 32**. **Strictly first come, first served. Members only.**

Where: Boland's Open Kitchen, 575 Mt Pleasant Rd., Toronto [M4S](#) 2M5 (between Davisville & Eglinton)

When: Tuesday, September 13, from 6:30 pm

Price: \$90 members only.

Members only. This event has a capacity limit. Once reached, members will be advised that no further registrations will be taken.

Closing date: Your booking or cancellation must be **received by Wednesday, September 9**. You will be contacted if we are unable to accept your booking.

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 Holdings.

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

Wine Notes

Waterkloof Circle of Life 2012 \$19.95

Lime and peach notes. Intense, with great balance. A tight mineral core and creamy middle palate allows for great complexity and a persistent finish.

Lammershoek Syrah Cellar Foot Under Water 2011 – Swartland \$32.40

Purity of fruit would correctly sum up this wine – it dominates the nose and the palate with tannins that are literally non-existent. The wine is pure drinking pleasure.

Bon Courage Shiraz 2009 – Robertson \$16.70

Although there remains some youthful greenness, the bouquet of this full bodied wine suggests tremendously ripe fruit, reminiscent of spicy plum jam. Ripe, sweet-fruited nose with loads of berry fruit, pepper and vanilla.

Fairview Cyril Back Shiraz 2000 – Paarl \$21.95

The 2000 vintage was a very warm vintage. All fruit is grown at Fairview on the decomposed granite slopes of Paarl Mountain using a number of clones. Peppery, spicy, gamey, meaty, plum jam, pruney vanilla aromas. Dry, round, rich, smooth entry with some gritty tannins. Lots of smoky vanilla, licorice, blackberry jam, cola flavours. Rich, oaky style that while not too tannic may be a touch high in acidity.

The Winery of Good Hope Black Rock (shiraz blend) 2006 – Swartland \$23.95

This Rhône away from home is comprised of 66% shiraz, 13% carignan, 11% mourvedre, 9% grenache and 1% viognier. An exotic blend – violets, dried herbs, campfire smoke & crushed blueberries. A balanced, long, full-bodied wine with lithe tannins.

Boekenhoutskloof The Chocolate Block (Shiraz Blend) 2010 – Western Cape \$39.95

An expressive nose with intense dark cherry spiced raspberry, black fruit and violet-infused perfume. With time another dimension of rusticity and fleshiness is revealed with underlying earthy notes. The palate is firmly structured, yet elegant, with supple tannins and spicy oak aromas covering a rounded mid-palate that reveals purity of fruit and a lifted freshness. Classically styled with integrated tannins and balanced acidity to ensure a long, succulent and textured finish.

Jardin The Prospector Syrah 2008 – Stellenbosch \$19.95

A pungent, herbal, smoky, medicinal, dark fruit scented syrah from South Africa, with a sense of genuine richness, density and complexity. The palate is full and nicely fleshed out with concentrated black fruit essence and long finish.

Lammershoek Syrah 2006 – Swartland \$33.80

Initially spicy on the nose, followed by red cranberry fruit. Tasting in early 2010 reveals a soft entry with fruit dominating. The finish shows more spice and savoury tannins keep the wine together and indicate good ageing potential.

Graham Beck Brut N.V. – Western Cape \$18.95

A versatile bubbly crafted from a selection of the classic MCC varieties, pinot noir and chardonnay. Light yeasty aromas and secondary tones of limey fresh fruit on the nose with rich creamy complexity on the palate. The exceptionally fine mousse contributes freshness and finesse.

Event Registration

Shiraz Dinner @ Boland's

Tuesday, September 13 @ 6:30 pm

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 @ \$90 = \$ _____

* Visa charges will appear as **Bokke Holdings**. 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 _____

Because of the limited capacity, a limit of 32 has been imposed. If mailing a cheque, you MUST also advise by email to sawsinfo@rogers.com

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.