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South African Wine Society
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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 23, 2017.

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

Everyone who gets into wine eventually feels an itch to drink a truly great bottle. Is there a big price difference between a modestly priced shiraz and an expensive Barolo. With that in mind, here are some truly great wines that are all less than \$100—not cheap by any means, but at least in the realm of special occasion.

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 the Italian wine. Will you rush out to add it to your cellar?

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 23, Reception 6:30 pm; Wine Tasting 7:00 pm.
- Where:** Columbus Centre, 901 Lawrence Ave W (3 bus stops west of Dufferin)
- Price:** \$95 members. Guests \$105.
- 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 17. 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 Bokke 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

Bouchard Finlayson Galpin Peak Pinot Noir 2006 (\$45.95)

Deftly balanced, rich, dark-coloured with rich plum and pretty floral, fruity aromatics. Luscious tannins which call one back into the glass with a finish very appealing on the polished after taste.

Hartenberg Merlot 2004 (\$34.65)

Supple and fleshy, its medley of flavours suggesting violets, coffee, chocolate, even smoked bacon, make it a master with food.

Vergelegen Cabernet Sauvignon 1999 (\$39.83)

Dark, almost opaque with no sign of browning. The nose is complex, showing blackcurrants, spice, ripe plums and attractive wood flavours. The wine is full, but with soft, ripe tannins leading to a lingering aftertaste.

Italian

Barolo Docg Marcesasco 2007 (\$49.75)

Nebbiolo. Always more on the elegant and feminine side of Barolo, occasionally a little high-toned (volatile, like this example), but well within the bounds of acceptability. The 2007 shows an extra measure of depth and concentration, with firm, abundant but ripe tannins and exceptional perfumed length. A really lovely wine that could use another 3-5 years to reach its peak.

Rocca di Frassinello 'Le Sughere di Frassinello 2010 (\$29.75)

50% sangiovese with equal parts cabernet sauvignon and merlot. This is polished and classy, with fine complexity and spiciness, not to mention structure and grip, and superior length and depth. This is fine stuff, better in 2-4 years.

Fattoria Carpineta Fontalpino Do Ut Des 2011 (\$37.95)

A rich, savoury, earthy, orange peel tinged blend of considerable complexity and depth. A blend of equal parts sangiovese, merlot and cabernet sauvignon. Dark and smoky fruit profile, abundant spice, integrated barrel influence and the clear concentration and density. A very solid wine all in all, enjoyable now, but even better after another 2-4 years.

Event Registration

The War of the Wines
Thursday, February 23, 2017

@
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) @ \$95 _____ non-member(s) @ \$105 = \$ _____

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 **Bokke 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

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.