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Bordeaux-style Cape Blends & Their Siblings  
@ Faculty Club  
Tuesday, April 24 @ 6:30 pm

With temperatures currently so low in the evenings, one substance which can warm you up is a great glass of red wine. Amidst the wide array of wines and estates in the SAWS cellar, there is nothing quite like a South African Bordeaux-style red blend.

**What is a Bordeaux-style blend?**

You are aware that Bordeaux is one of the most famous wine regions in France, known for producing some of the top wines in the world as well as some of the most expensive wines! When other countries make blended wine using varietals originating from Bordeaux these wines are known as Bordeaux-style blends.

A white Bordeaux-style blend will be a blend with sauvignon blanc and semillon, but one more commonly refers to the red style when speaking about a Bordeaux-style blend. There are five main red varietals grown in Bordeaux and a Bordeaux-style blend needs to contain two or more of these varietals. They are namely cabernet sauvignon, merlot, malbec, cabernet franc and petit verdot.

It is easy to get technical with right and left bank Bordeaux (cabernet sauvignon grown more dominantly on the left bank and merlot on the right bank of the Gironde River), but we are not going into this detail. We will be talking about the South African wines and the wineries. We will also compare the effect of age on the wines. To complete the evening a tasting plate will be served.

Join us for what promises to be an enjoyable evening.

## Event Details

**When:** Tuesday, April 24, @ 6:30 pm.

**Where:** University of Toronto Faculty Club, 41 Willcocks Street, Toronto M5S 1C7  
The Spadina streetcar stops at the corner of Willcocks and Spadina. 416 978-6325

**Price:** \$70 members. Guests \$80

**Closing date:** Your booking or cancellation must be received by **Tuesday, April 17**. 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](mailto:sawsinfo@rogers.com) Visa charges will appear as Bokke Inc.

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

# The Wines

## **Porcupine Ridge Chardonnay 2016**

Bristling with attractive pear, peach and tropical fruit wrapped in a creamy texture.

## **Vergenoegd Estate 2000**

 cab sauv / merlot / cab franc

Rich almost inky appearance. Nice ripe red berry and plum fruit. Spicy vanilla scents with a hint of coffee and chocolate on the nose. A sweet structured forceful wine but with characteristic elegance and finesse. Big smooth tannins with good length.

## **Kaapzicht Steyler Vision 2002**

 cab sauv / pinotage / merlot

Very dark, brooding, almost black appearance. Richly concentrated layers of fruit, wood and tannins woven tightly together in seamless elegance. Gorgeously sensuous and massively structured with a chewy dark fruit core supported by stately tannins. Focused, almost endless finish.

## **Waterford Pecan Stream 2004**

 cab sauv / shiraz

Leather and cedary aromas. Strong red berry fruit up front on the palate and the nose. Firm, fine tannin structure. Good length on the finish.

## **Cathedral Cellar Triptych 2006**

 cab sauv / shiraz / p.v. / cab franc

This blended, cabernet-based red is Cape all the way, with a very lifted, complex and idiosyncratic nose of rubber eraser, dried red pepper, dried kelp, cassis and white pepper. It's medium-full bodied, very smooth, fairly dense and intense. Old school, all kinds of flavour. Excellent length.

## **De Toren Z 2004**

 merlot / cab sauv / cab franc / malbec / p.v.

Rose petals, plum and blueberry fruit. Acidity is frisky and well integrated to bring freshness to the front of this elegant Bordeaux right bank style blend. Soft, firm and well rounded tannins are integrated with delicate notes of cinnamon. The first impression is very much that of a Merlot. The taste does compliment the nose in structure and freshness.

## **Eagles Nest Verreux 2009**

 merlot / cab sauv / cab franc

A complex Bordeaux Style wine from the perfectly positioned vines for these grape varieties, this well rounded red has an amazing dark red colour and bold flavours of black berries, red fruitiness and spice. The flavours carry through beautifully and linger on the palate with perfectly soft tannins and velvety notes.

## **Warwick Three Cape Ladies 2005**

 pinotage / cab sauv / merlot / shiraz

Each component distinctly displays its own qualities. This vintage shows great ripe red and black berry flavors on the nose as well as Mocha flavors. The Pinotage is soft and sweet while the Merlot and Shiraz offers a subtle spiciness. The Cabernet Sauvignon is the backbone of the blend with well balanced, smooth tannins that will do well with cellaring. Full on the palate with good length on the finish. This blend brings the best of Pinotage to the classic French varieties.

## **Kloovenburg Eight Feet 2006**

 shiraz / cab sauv

Earthy red-berry character, soft tannins, spicy lift & acid bite for richer foods

# 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 4J0

Enclosed find our cheque payable to *South African Wine Society* or **Visa\* credit card** information for

\_\_\_\_\_ member/s @ \$70 = \$ \_\_\_\_\_ + \_\_\_\_\_ Guests @ \$80 = \_\_\_\_\_

\* Visa charges will appear as **Bokke Inc.** 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.