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South Africa vs Australia: The Shiraz Challenge

@ Faculty Club

Wednesday, February 21 @ 6:30 pm

In February, South African shiraz wines are pitted blind against Australian examples and guests are asked to choose their favourite. Will it be a bit of a wipeout for the Aussies? It will be up to a group of 60 attendees, with taste buds at the ready, to sip, sniff and slurp to discern their best-liked shiraz.

After a crisp, refreshing glass of white reception wine, one from each country, we will taste eight examples of shiraz, served blind and in random order, and rank our wines. Simple, right? Well, that is the idea. Each table will summarize its score sheets and then the table score sheets will be turned in so that we can create a room-ranking. Who will win? At this stage it's anybody's guess.

Will you prefer a wine full of dried fruit, candied peel and honey along with a lifted floral note to balance. Or, how about one with a touch of savoury flavour – dominating on the caramel, marmalade and toffee notes – but overall sweeter in style?

Both countries will field some truly excellent wines and the score could go either way. Simply looking at scores doesn't show just how much analysis, conversation and interest these wines created among the attendees. The wines are the stars of the night and it will be interesting to listen to what everyone thought, how they argued for their favourites and eventually decided their choices. We can only hope that South Africa wins hands down – but Australia needn't hang its head in shame.

We will be there to talk about the wines and the wineries. To complete the evening a tasting plate will be served. Join us for what promises to be an enjoyable evening.

Event Details

When: Wednesday, February 21, @ 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: \$60 members. Guests \$70

Closing date: Your booking or cancellation must be received by **Tuesday, February 13** 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 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

These wines will be poured in random order

Australian Wines

Wolf Blass Gold Label Shiraz/Viognier Adelaide Hills 2004

\$29.95

Dark purple, fruit aroma lingers as you pour. Rich full mouth feel, not a bomb, drinking well. Dark fruit on the nose, Bright berry fruit through the front & mid palate.

Glaetzer Wallace Shiraz/Grenache Barossa Valley 2005

\$25.95

80/20 blend of shiraz/grenache
Rich black cherry, black raspberry, tobacco scented red with spicy, menthol, vanilla aromas. Ripe, round, rich and moderately elegant. Raspberry jam, orange peel, black cherry, menthol, coffee and vanilla flavours with a smoky, licorice finish. Great fruit with just a dusting of grippy tannins at the backend

BRL Hardy Chateau Reynella Shiraz McLaren Vale 2005

\$34.75

Mellowing nicely, good integration & balance with a medium finish.

Craneford Basket Pressed Shiraz Barossa Valley 2006

\$31.35

Lively, super-ripe fruit aromas and concentrated layers of black fruit flavours - intense and long.

Reception

Wakefield Clare Valley Estate Chardonnay 2016 #711556

\$15.95

Sourced from sites in the relatively cool climate of Clare Valley. Expect this wine to reflect the sunny tropical fruit, peach and citrus characters this region is known for.

South African Wines

Graham Beck The Joshua 2002 Shiraz/Viognier

\$29.95

93% shiraz, 7% viognier

Unique blend reveals spiciness, hints of violets and licorice flavours.

Sequillo Cellars Red 2009 Syrah/Mourvedre

\$29.95

Syrah, mourvedre, grenache, carignan and cinsault.

Terrific nose, full of spicy dark berry fruit, fresh earth and licorice in a pure and authentic expression. The palate is fullish, neither heavy nor thin, just a delicious mouthful of crushed berry fruit, Mediterranean herbs, fennel and licorice, scorched earth and black stone. Long finish. An intense wine.

Hartenberg Shiraz 2005

\$36.50

Voluptuous with displays of rich concentrated spice, pluminess and savouriness with big, but subtle tannins.

Kloovenburg Shiraz 2006

\$33.33

Sophisticated bouquet of spice, light coffee, sour cherry & fennel. Full bodied, but extremely soft on the palate.

Reception

Raats Family Original Chenin Blanc 2016

\$21.95

Unwooded, old vines chenin offers fabulous aromatics, dripping with ripe citrus, melon and apple fruit, with excellent length and depth and appealing flavour. It is mid-weight, dry and juicy.

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

* 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

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.