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## Hamilton Russell Family Wineries Tasting

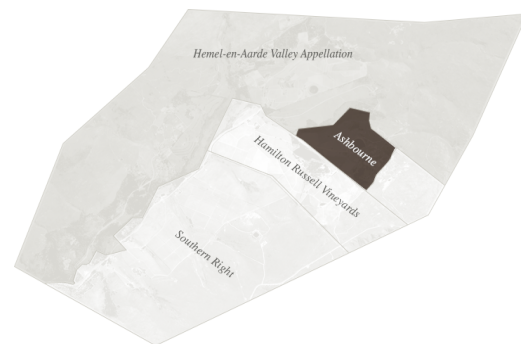
*Anthony Hamilton Russell Returns!*

@ Faculty Club

Monday, July 23 @ 6:00 pm (note early start)

It's time to gather for a tasting of wines presented by SAWS' good friend, **Anthony Hamilton Russell**. Anthony will be leading the discussion comparing the wines of three of his labels.

**Hamilton Russell Vineyards:** One of the most southerly wine estates in South Africa. A pinot noir and chardonnay specialist, they pioneered viticulture in the beautiful, cool, maritime, Hemel-en-Aarde Valley appellation behind the old fishing village of Hermanus.



**Ashbourne:** The property is named after Anthony's great, great grandfather Lord Ashbourne who was Lord Chancellor of Ireland in the late 1800's. Located on the eastern border of Hamilton Russell Vineyards, this small pinotage and sauvignon blanc based blend specialist has developed a reputation for innovative, highly individual, classically styled and age-worthy blends.

**Southern Right:** A small pinotage and sauvignon blanc specialist located on a striking 448 hectare property near Hamilton Russell Vineyards. The wines are named after the rare Southern Right whales, which frequent the cool South Atlantic Walker Bay, 3 kilometres from the vineyards.

Join us for what promises to be an enjoyable evening. Our summer BBQ-style menu appears on next page.

## Event Details

**When:** Monday, July 23 @ 6:00 pm reception (**note early start**)

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

**Price:** \$90 members. Guests \$100.

**Closing date:** Your booking or cancellation must be received by **Monday, July 16**. 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.

# Menu

## Salad Buffet

Coleslaw vinaigrette  
Kale and roasted beet salad  
Warm potato salad  
Grilled seasonal vegetable platter

## Entrée served "family style"

Grilled sirloin skewers  
Grilled lamb chops  
Mustard and dill grilled chicken breasts  
Guava glazed salmon fillets  
Corn on the cob

Lemon posset  
Tea and coffee

# Tasting Notes

## **SOUTHERN RIGHT SAUVIGNON BLANC 2016 \$21.95**

The 2016 sauvignon blanc, which comes from 17 different parcels around the Walker Bay area, offers attractive gooseberry, nettle and light chalky scents on the nose that opens nicely with aeration. The palate is balanced with crisp acidity, a touch of spice on the tip of the tongue on the entry, nettle and gooseberry laced with ginger towards the vivacious finish with just a hint of asparagus on the aftertaste.

## **SOUTHERN RIGHT PINOTAGE 2015**

**\$26.95**

Offers bright purity uncommon for the grape, featuring a beam of cassis and boysenberry fruit lined with violet, licorice and blood orange hints. Delivers a fresh, racy finish.

## **ASHBOURNE PINOTAGE / CINSAULT 2018**

Made from grapes sourced from old vineyards in the Swartland appellation, the focus is for open generosity of palate in the year of production. The richness and depth of the pinotage is freshened by the lightness and brightness of the cinsault.

## **ASHBOURNE 2009**

**\$25.95**

The 2009 Hemel en Aarde Valley is a blend of 86% pinotage, 3.5% of each of the cabernet franc, malbec, cabernet sauvignon and petit verdot all raised in French oak for 14 months, half new. It has a harmonious bouquet, with lifted dark cherries, licorice, star anise and a touch of garrigue. The palate is medium-bodied with ripe, slightly chewy tannins. There acidity is taut and crisp, cutting through the quite assertive, masculine blackberry and raspberry fruit. It feels tightly wound toward the finish and deserves 2-3 years in bottle.

## **ASHBOURNE PINOTAGE 2015**

100% pinotage, with its classic, refined styling and unique complex character. This is something special, perfumed black

& red fruit; sweet spice & charry oak add delicate layers; intense, rich and savoury with a beautiful underlying minerality.

## **HAMILTON RUSSELL PINOT NOIR 2016**

**\$57.95**

Inviting bright red. Complex, musky, woody scents of dark cherry, raspberry, licorice, flowers, herbs and spicy underbrush; this has the soil complexity and light touch of a top Burgundy. Wonderfully brisk, dry, mineral-driven flavors of dark fruits, spices and herbs. Still a bit youthfully austere, saline and dominated by its acid/tannin structure but even today there's nothing out of place and the wine's seamless texture is utterly refined. Needs time in bottle to blossom, but I suspect this savory, tight-grained pinot will last a long time. Boasts rare energy and subtle grip for South African pinot noir.

## **HAMILTON RUSSELL CHARDONNAY 2016**

**\$43.95**

The 2016 Chardonnay underwent less malolactic than other vintages to preserve the acidity, around 40%, and the wine matured in 38% new oak for nine to ten months. Yields were very low at around 20 hectoliters per hectare. It displays fine delineation and minerality. The palate is very well balanced with superb tension, brimming full of energy and fanning out with nutmeg and smoked walnut notes towards the somewhat feisty finish.

## **ASHBOURNE SAUVIGNON BLANC CHARDONNAY 2017**

Fresh, vibrant, perfumed sauvignon blanc (79%), filled-out and enriched with a carefully judged unwooded chardonnay (21%) component, make this a beautifully balanced and highly versatile wine. Pungent & forthright blend mixes citrus & tropical fruit, tied together for easy drinking pleasure.

# Event Registration

## Hamilton Russell Family Wineries Tasting

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@ Faculty Club

Monday July 23 @ 6:00 pm reception

*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 @ \$90 = \$ \_\_\_\_\_ + \_\_\_\_\_ Guests @ \$100 = \_\_\_\_\_

\* 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.