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## Hannibal Dinner @ Globe Bistro Tuesday, May 15 @ 6:30 pm

**Globe Bistro** is inside a former theatre and bowling alley whose original floors provide the foundation for the three-level dining room. Sumptuous chandeliers illuminate wall tapestries of dancing figures and a stage space. Executive Chef **Dan Sanders** draws his inspiration from global flavours and crafts **Globe Bistro's** dishes entirely from locally sourced ingredients. With bread baked and meat dry-aged in-house, he dazzles diners with his culinary prowess from within the open kitchen.

**Bouchard Finlayson** has small production focusing on quality, using varietals ideal for their terroir. Winemaker Peter Finlayson, is supported by a small dedicated and passionate team committed to making fine wines.

Originally prompted by the classic taste and palate of Italian varieties: sangiovese and nebbiolo, the importation of these grape varieties in 1989 led to the development of a highly successful blend, with the first commercial launch of the Hannibal label 12 years later.

The name Hannibal was adopted as a symbolic expression of the synergy with the African elephant participating in linking the wine lands of France and Italy together two thousand years ago under the invading command of the classic Carthaginian general.

Join us and see how our Hannibal vintages match with the culinary mastery of **Dan Sanders**.

## The Menu

### Amuse Bouche

#### FIRST

##### Scallops

Sunchoke purée, sunflower seed butter, smoked pancetta, baby greens, cider gastrique

#### SECOND

##### Elk Carpaccio

Pickled mushrooms, squash, aged Gouda, mustard greens

#### THIRD

##### Beef Cheek

Red wine braised cheeks, rutabaga mustarda, gnocchetti, kale

#### FOURTH

##### Lamb Loin

Gremolata crusted loin, smoked parsnip, charred onion, raisin purée, rosemary jus

#### Dessert

##### Caramelized Apple Tart

We will make every effort to accommodate your food allergies or special dietary needs if requested.

**Where:** Globe Bistro, 124 Danforth Ave, just east of Broadview. Easy access via subway. Public parking lot at rear, one block north. 416 466-2000

**When:** Tuesday, May 15. Reception 6:30 pm; dinner 7:00

**Price:** \$95 members, \$105 guests.

**Closing date:** Your booking or cancellation must be received by **Tuesday, May 8**.

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.

# *Wine Notes*

## **First Course**

### **Sijnn White 2013**

▶▶ 76% chenin, 20% viognier, 4% roussanne

An attractive straw / yellow colour. A lovely mineral, pithy stone fruit nose with a hint of honey & nutty complexity. Fresh, full textured palate with a little less richness than 2012, but with more mineral depth. Just starting to show itself and should develop beautifully over the next year or so. Best 2015 to 2020.

*FOOD PAIRING - Excellent with a wide range of food from rich fish, seafood, creamy poultry or as an aperitif.*

## **Second thru Fourth Course**

### **BF Hannibal 2004**

▶▶ 35% sangiovese, 35% pinot noir, 10% shiraz, 10% nebbiolo, 5% mourvedre, 5% barbera

Concentrated, dark and fruity with whiffs of oak and wood on the nose. Velvety tannins offering a sumptuous slow-pronounced finish, indicates plenty of promise for those who are prepared to wait.

### **BF Hannibal 2009**

▶▶ 38% sangiovese, 18% pinot noir, 16% nebbiolo, 15% shiraz, 10% mourvedre, 3%barbera

This bottling enjoys plenty of character it is rich, polished with red and black wild berry fruit flavours. Layered with hints of gentle oak leaning light on textured fruit acid and refined tannins driven by a long mineral aftertaste!

### **BF Hannibal 2010**

▶▶ 52% sangiovese, 14% pinot noir, 14% nebbiolo, 10% mourvedre, 7% barbera, 3% shiraz

This wine is tight but rich, with a core of silky sweet berry and wild plum aromas. It is beautifully textured with refined tannins arising from the bright but small harvest.

### **BF Hannibal 2011**

▶▶ 52% sangiovese, 13% pinot noir, 13% shiraz, 13% mourvedre, 6% nebbiolo, 4% barbera

These grapes ripened well to produce friendly wild berry flavours with opulent, gentle tannins providing long and harmonious finish!

*FOOD PAIRING - Delicious with red meat and Italian dishes.*

# Event Registration

Hannibal Dinner @ Globe Bistro

Tuesday, May 15 @ 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 @ \$95; \_\_\_\_\_ guests @ \$105 = \$ \_\_\_\_\_

\* 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.