



Eleanor Cosman, President  
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SAWS and Polish cuisine? Come and enjoy a new dining experience.  
Tuesday, October 23 @ 6:30 pm

## Cultural Dinner Series

Each year SAWS arranges a dinner that allows its members to appreciate some of the finer points of the cuisine of our fellow Canadians. Toronto has a rich heritage. Its range of cultures and people provide a colourful quilt of neighbourhoods, often overlooked as we rush along. This event is “just dinner, with wine” and will provide the opportunity to interact with our friends before and during the evening and learn how SA wines work with the Polish food.

## What is Polish Cuisine?

Polish cuisine has evolved over the centuries to become very eclectic due to Poland's history. It shares many similarities with other Slavic ethnicities, especially Czech, Slovak and Ukrainian. It is rich in meat, especially pork, chicken and beef, winter vegetables, cabbage, spices, and herbs. Generally speaking, Polish cuisine is hearty.

Our service will be “family style”. Starters are deep-fried mixed vegetables. For our meal, Borscht will be followed by the main course, breaded veal cutlet, aka Vienna Schnitzel, also cheese & potato pierogi along with cabbage rolls. Vegetables include sauerkraut and roast potatoes. Our dinner will conclude with a dessert table, including coffee. The dinner is accompanied by a selection of wines from the SAWS cellar. Join us for what promises to be an enjoyable evening. We promise that you won't leave hungry!

## Event Details

When: Tuesday, October 23, @ 6:30 pm.

Where: Izba, 648 The Queensway, Etobicoke M8Y 1K7 [map](#)  
Corner Berl Ave, 600 M west of Park Lawn.

Via TTC: From Royal York Station, 76B Royal York South toward Queensway and Grand Avenue. Exit at The Queensway at Milton St stop. Walk east four blocks.

Price: \$60 members. Guests \$70

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

# The Wines

## Reception:

### Krone Borealis Vintage Cuvée Brut Sparkling 2016

90% chardonnay, 9% pinot noir, 1% pinot blanc

Elegant, iridescent gold in colour; oyster shell and chalky limestone character leads to pineapple, fresh yellow apple and salted caramel flavours with a fine, persistent mouth-filling mousse; creamy textures on the mid-palate with some baked pie-crust, and a refreshing, tangy finish.

## Dinner:

### Cape Town Sauvignon Blanc 2017

Derived from the cool growing areas flanking the city of Cape Town and hugging the cold Atlantic Ocean along the West Coast of Cape Town, the wine reflects beautiful flavours of white fruit and Cape gooseberries, balanced with a refined acidity.

### Saronsberg Provenance Earth In Motion 2016

72% sauvignon blanc, 28% chenin blanc

Prominent tropical aromas with the sauvignon blanc contributing delicate gooseberry, exotic fruit and a hint of minerality. The chenin blanc provides white pear, litchi and floral notes. It is a clean, fresh wine with ample body, a succulent fruit core and generous aftertaste.

### Ridgeback Cabernet Franc 2008

Moderate intensity aromatics, pure fruit character. Mid-weight, elegant and reserved, fine grained tannins, juicy acidity. Decent to good length. Quite fine.

### The Winery of Good Hope Reserve Pinot Noir 2016

Bright cherry-red in the glass. Red fruit aromas abound with a hint of mint and earth. On the palate, refreshing and mineral in texture with further red berry flavours leading to a lingering finish. A succulent and expressive pinot.

# 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 @ \$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](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.