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Special Seafood Dinner @ Lisbon By Night Accompanied by **RED** wines

Wednesday, April 24, Reception 6:30 pm, Dinner 7:00

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 will be similar to some of our past initiatives and is intended to be dinner with a selection of wines and will provide the opportunity to interact with our friends before and during the meal.

Terms to learn

Rodízio is an all-you-can-eat style of Portuguese restaurant service. Traditionally, one pays a fixed price and the waiters bring various types of seafood and fish to each customer several times throughout the meal, until the customers signal that they have had enough. After the rosé wine reception, we will start with a fish soup followed by seafood and grilled fish rodizio accompanied by potatoes, rice and vegetables and four South African red wines. Grilled pineapple and coffee will follow.

We will make every effort to accommodate your food allergies or special dietary needs if you let us know in advance.

Fine wines, a great menu, great people. What's not to like?

CAUTION: Note that the event venue is on the 2nd floor and is not suited to those that have problems with climbing stairs. There is no elevator.

Event Details

When: Wednesday, April 24, Reception 6:30 pm; Dinner seating at 7:00 pm

Where: Lisbon By Night, 802A Dundas St. W., Toronto (at Palmerston). Street parking + off-street Green P between Claremont and Manning, north of Dundas. \$5 after 6:00 pm.

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

Closing date: Your booking or cancellation must be **received** by **Monday, April 15**. 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.

Tasting Notes

Reception

Klein Constantia KC Rosé 2017

Cab Franc blend

\$20.30

Elegant and refreshingly crisp, aromas of cherry and citrus precede a creamier texture that builds on those flavours.

Dinner

Waverley Hills Grenache 2017

\$21.90

Medium-bodied single varietal grenache offers easygoing versatility, fresh watermelon and apricot flavours and a wonderfully firm finish.

Sutherland Pinot Noir 2015

\$19.95

Healthy medium cherry-red. Cranberry, raspberry, herbs and earth on the nose; aeration brings some darker cherry and forest floor notes. A juicy, leanish midweight, with good penetration to its red berry, herb and spice flavours. Nicely delineated, fresh pinot with brisk acidity and a light touch. Finishes with a fine dusting of dryish tannins and subtle length.

Ernie Els Big Easy Cab Sauvignon 2017

\$16.95

In the foothills of Helderberg Mountain, it's traditional to add a splash of cinsault to cabernet sauvignon—and that's precisely what the winemaking team did here. The result is a plush, juicy wine with good structure, soft texture and plenty of blackcurrant and spice character. A rocky mineral note adds to the intrigue.

Mother Rock Holocene 2016

53% cinsault, 24% carignan, 23% mourvèdre

\$34.10

A pretty nose of red and black berries plus subtle notes of fynbos, earth and spice. Light in body and with pure in fruit, a nice fresh acidity which doesn't sit too much apart and fine tannins. An elegant wine.

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, 6478 YONGE ST
WILLOWDALE ON M2M 4J8

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

Name(s) _____

Guest name(s) _____

Phone _____

Visa Card Number _____ Expiry ____ / ____

Name on card _____

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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.