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South African Wine Society
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Yuletide Dinner @ Globe Bistro Friday, December 6 @ 7:00 pm

Globe Bistro is inside a former theatre and bowling alley whose original floors provide the foundation for a 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.

Join us and taste the culinary mastery of **Dan Sanders** matched with wines selected by SAWS Cellar Master **Jon Whitteker**.

Added attractions

We will have a pre-dinner tasting of newly available wines from **Uva Mira Mountain Vineyards**. Four Uva Mira selections are now available at the Pickering LCBO specialty wine store. <https://uvamira.com/legal?destination=home>

And another added feature: We will renew our tradition and offer a display of South African sculpture suitable for Christmas gift-giving. **Yvan Leclerc** from AbantuArt will display some smaller pieces of the amazing sculptures that he imports.

The Menu (wines follow on next page)

Amuse-Bouche

FIRST

Roasted Mushrooms: Variations of mushrooms, celeriac, chicken consommé, mustard greens

SECOND

Ontario Shrimp: Curried cauliflower bisque, grilled Ontario shrimp, Brussels leaves

THIRD

Lamb Tartar: Sunchokes, black radish, pickled onion, puffed rice

FOURTH

Elk Loin: Seared loin, rutabaga pavé, grilled kale, Périgord sauce

DESSERT

Apple Tart : Maple crème fraîche

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: Friday, December 6. Reception 7:00, dinner 7:30

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

Closing date: Your booking or cancellation must be received by **Monday, December 2**.

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.

Wine Notes

Graham Beck Brut Zero 2011

Elegant, fresh and lively, this wine is a study in rich minerality. Fresh green apples and hints of brioche, citrus and barely perceptible iris develop on the mid-palate as the wine is left to stand. Virtually sugar free, the natural salt affinity of this zero-dosage wine makes it the ideal partner to crustacean dishes and sushi.

Newton Johnson Family Chardonnay 2013 (Hemel-En-Aarde)

This wine is the most refined chardonnay from their stable. The distinct and delicate spiciness necessitates an exacting style of oaking to partner it. The citrus fruit is gently ripe. One can expect bright, opulent characters in the wines, slightly more fruit forward than in 2012, with modest structure.

Creation Chardonnay 2016 (Hemel-En-Aarde)

Delicious and dry with lime and lemon. Some pear and citrus on palate. Lingering and fruit driven with a dry mineral finish and med oak. Well made.

Ataraxia Chardonnay 201 (Hemel-En-Aarde)

This is a stunning wine, with superb complexity and great balance between the ripe fruit characteristics and the lightly toasty, sweet spice elements. Notes of yellow melon, sweet orange, honeysuckle and almond paste are rich and satisfying, but by no means fat or overdone. It's medium in weight, with bright acidity and a pronounced minerality that lends focus and definition. The finish is fresh and vibrant, starting with crisp citrus flavors that evolve into a spiced orange-tea tone before landing on a succulent tone of cedar-grilled apple.

Fairview Cyril Back Shiraz 2000 (Paarl)

Made from a selection of the estate's best fruit, this receives 18 months in a combination of new and used oak. Named in honor of Charles Back's father, it shows aromas of espresso and charred meat, with the meaty note riding through the very ripe black currant, prune and cocoa flavors. Chewy finish.

Boschkloof Syrah 2001 (Stellenbosch)

Nice mix of blackberry and black currant fruit along with coffee, tobacco and mineral notes. Ripe and concentrated, but built more along its acidity than just toast or fruit, with a long sanguine-tinged finish that lets the fruit stretch out. / VERY Slight brown rim, alive, spicy, white pepper & lots of berries, great structure still !! Well cellared, well made, great wine

Viljoensdrift River Grandeur Shiraz 2003 (Robertson)

Flavoursome, concentrated, vivid farmyard/floral notes with sweet oak and red fruit flavours. Good structure for long term aging.

Kloovenburg Shiraz 2006 (Swartland)

Classy, sophisticated bouquet of spice, light coffee, sour cherry and fennel. Pleasantly sinewy, fine acid for ripe 15% alcohol, finishes with harmony and balance.

Delheim NLH Edelspatz

Very intense (dried peaches & apricots) and ripe botrytis; some raisins and honey. Lowish alcohol (11%) and lively acidity. / Beautiful orange amber color. Chewy apricot with a drop of honey and a hint of nuts. Medium+ body. Not super sweet but oh so smooth.

Event Registration

Yuletide Dinner @ Globe Bistro

Friday, December 6 @ 7:00 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

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.