



Eleanor Cosman, President
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Dinner With Friends and Bistro Reds Thursday February 21 @ Columbus Centre

Amici dell'Enotria and the **South African Wine Society** have combined forces to bring you a "Dinner With Friends and Bistro Reds". You alone will be the judge of which wines gave you the most pleasure along with a multitude of great Italian foods.

After our SA and Italian reception wines and tasting, a munificent buffet dinner will be offered along with a range of Italian and South African wines sufficient to meet everyone's taste. Your palate, not your wallet or your heritage, will determine your preference. Oh the horror if your preference is the Italian wine. Will you rush out to add it to your cellar?

Please join us for an event that promises to be great fun.

Antipasto:

Assorted Italian deli meats; grilled zucchini, eggplant and peppers; green and black olives; crostini with assorted toppings - olive tapenade, sundried tomato puree, artichoke; oven roasted Italian sausage with lentils; pizza squares; foccaccia bread; marinated mushrooms

Buffet dinner:

Salad of mixed lettuces with balsamic vinaigrette; green bean salad with cherry tomato and red onions; penne with tomato sauce; cheese filled manicotti with cream sauce; roast braised veal au jus; grilled chicken breast with mushroom sauce.

Event Details

- When:** Thursday, February 21, Reception 6:30 pm; Dinner 7:00 pm.
- Where:** Columbus Centre, 901 Lawrence Ave W (3 bus stops west of Dufferin)
- Price:** \$75 members. Guests \$85.
- Booking:** You may book by email to sawsinfo@rogers.com if we have your credit card number on file. No phone bookings. No registrations at the door.
- Closing date:** Your booking or cancellation must be received by Friday, February 15. If registering/paying by mail, please phone or email to let us know to expect your letter and to confirm your booking.

Your cheque payable to **South African Wine Society** or **Visa credit card** information will reserve your place at the event. 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 Holdings.

Note: As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions. These products interfere with enjoyment of the wines.

The Wines

South African

THE FOUNDATION STONE 2014

\$19.95

The blend of five French varieties is weighty and intense with a decidedly hematic, ferric and pencil-graphite set of aromas for early strength. Plenty of fruit emerges and continues onto the palate with an equal match by energetic acidity. The shiraz begins with a peppery jolt and the mourvedre delivers strength. Grenache the juice-giver is joined by fresh cinsault and finally finished with the cimmerician catalyst tannat. This has great presence and less funk than expected. Would love to see this age for a few years for tannin resolve and further integration. Will freak some folks out at the 10 year mark, perhaps even later. Drink thru 2024.

KLOOF STREET 2016

\$19.95

This wine's syrah, cinsault and carignan were hand-harvested from five sustainably farmed parcels selected from sites across Swartland. It has been crafted to proffer a juicy, berry-led flavour profile. Elegant and structured, with velvety texture and silky tannins. This is a perfectly pitched barbecue wine with great versatility and broad appeal.

ERNIE ELS BIG EASY 2016

\$19.95

60% shiraz, 20% cabernet sauvignon, 7% cinsaut, 5% grenache, 5% viognier and 3% mourvèdre
It may sound complicated, but hey, it's Big Easy. The 2016 vintage of this perennial customer favourite tees up tangy raspberry and sour cherry fruit in an approachable style.

Italian

BORGO SCOPETO CHIANTI CLASSICO 2013

\$18.95

Really modern Chianti Classico with one foot walking forward into the future is really just like this. The vintage is perfect for such an approach, gifting ripe, dusty, leathery and juicy red fruit with as much acidity, tannin and wood gifting a winemaker wishes to pursue. All facets are approached with middle of the road conditioning so no one is left out or made immune to the charm of the CC practicum. You can all take part. Drink 2017-2019. 88/100

TERRE DI TALAMO TEMPO MORELLINO DI SCANSANO 2012

\$18.25

A generously ripe, red but mostly dark fruit-scented version of sangiovese from the Tuscan coast, plush, succulent and juicy, generously proportioned without being overly ripe nor fat. There's a solid lick of acids that streak across the palate, lifting and refreshing the spicy dark fruit. Solid length. A great wine for the table, with savoury, roasted protein and the like.
Value Rating: ** 1/2 90/100

PELISSERO MUNFRINA DOLCETTO D'ALBA 2015

\$20.80

Ripe, fleshy, fullish yet firm dolcetto here, satisfying and chewy, deep and fruity. Wood is not a factor, and fresh blackberry fruit leads on the palate. Acids are lively despite the evident ripeness (14% alcohol). Well done. Value Rating: *** 90/100

Event Registration

Winter Dinner With Friends

Thursday February 21

@

Columbus Centre

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) @ \$75 _____ non-member(s) @ \$85 = \$ _____

Your cheque payable to *South African Wine Society* or **Visa credit card** information will reserve your place at the event. 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 Holdings**.

Name(s) _____

Guest(s) _____

Phone _____

E-mail address _____

For future events, you will be able to book by e-mail if paying by credit card.

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.