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South African Wine Society
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A VERY SPECIAL EVENT @ Faculty Club

Thursday, Oct. 10, 3:30 followed by a light dinner @ 5:00 pm

Marc Kent is the visionary and driving force behind Boekenhoutskloof where Marc is a partner, Cellar Master and Technical Director / General Manager. In 2015 Marc brought in his friend Gottfried Mocke (a fellow Diners Club laureate .. both voted Diners Club Winemaker of the year) as Chief Winemaker and the quality and innovation at Boekenhoutskloof have continued to rise.. Marc will lead us through our **Boekenhoutskloof Classic Estates Tasting**, on Thursday, Oct. 10, from 3:30. Following the late afternoon tasting, we will enjoy a light early dinner at the Faculty Club

THE WINERY

For the past decade and beyond, Boekenhoutskloof has been ranked within the top ten wineries in South Africa by multiple industry and international experts. The Robert Parker Wine Buyers Guide and the 2009 Wine Report acknowledged Boekenhoutskloof as South Africa's #1 Wine Producer. Boekenhoutskloof Estate Wines are consistently ranked in Platters as 4.5 and 5* wines.. In fact, their volume brand (approx. 100,000 cases) 2017 The Chocolate Block was awarded a Platters 5* ranking.



Innovation at Boekenhoutskloof has never stopped. In addition to the Estate Range, The Porcupine Ridge range, The Wolfrap range, new projects have included Porseleinberg (5*) in Swartland / Cap Maritime in Hemel-en Aarde and now the Vinologist range, examples of which we will get to taste.

Event Details

When: Thursday, October 10, @ 3:30 pm.

Where: University of Toronto Faculty Club, 41 Willcocks Street, Toronto, Ontario M5S 1C7
The Spadina streetcar stops at the corner of Willcocks and Spadina.

Price: \$100 members. Guests \$115

Closing date: Your booking or cancellation must be received by **Thursday, October 3**. 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.

The Featured Wines

Vinologist Sauvignon Blanc 2019

The nose is fresh and clean with aromas of greengage, grapefruit and granadilla and whiffs of apple blossom, lemon grass and ginger. The palate is exceptionally smooth, round and balanced, showing white peach, poached pear, gooseberry and ripe melon. The mid-palate is fleshy, yet elegant and focused, with integrated acidity. Hints of tropical fruit and a gentle citrus tang lingers on the finish.

Vinologist Cabernet Sauvignon 2017

The nose shows an abundance of dark berry aromas with whiffs of blackberry, dark plum, violet, nutmeg and sweet pipe tobacco creating intensity. The palate has flavours of blueberries, blackcurrant, loganberries, black cherries and brambles. The mid-palate is brooding, mouthwatering and balanced, with vibrant acidity and integrated tannins. Cocoa powder and baking spices linger on a smooth finish.

Porcupine Ridge Syrah 2018

Vivid purple in appearance and the nose shows abundance of violets and spice. Intense aromas of blackberries, black cherry, ripe plums and brambles. The mid-palate has notes of black pepper, cloves, black cardamom and sweet tobacco. It is balanced and focused, elegant yet juicy, with grippy tannins and integrated acidity. It lingers with hints of dried herbs, black olives, graphite and tar.

Boekenhoutskloof Semillon 2013

Yellow peaches and cream, an apple freshness, almonds and a pithy minerality. Waxy secondary flavours already add to the complexity. White peach and an enticing viscosity fill a delicate frame with a salty mineral lift.

Boekenhoutskloof Franschoek Cabernet Sauvignon 2013

A cedary spine covered with dark cherry, waxy crayon earthiness, graphite and enticing fynbos undertones. The palate is packed with blackcurrant

and firm ripe tannins suggesting that this wine has at least a decade of ageing potential.

Boekenhoutskloof Stellenbosch Cabernet Sauvignon 2014

Claret like in its profile, the wine exhibits richness, texture and a youthful elegance. Wild berry, cassis with spicy notes abound. The tannins are refined, well integrated and suggest the wine has significant ageing potential.

Boekenhoutskloof Syrah 2013

Loads of violets, blackcurrant fruit pastilles, white and black pepper adding to the complexity. The purity and depth of fruit, firm velvety tannins and refreshing acidity shows massive aging potential.

Boekenhoutskloof Swartland Syrah 2015

The nose has an abundance of dark berry fruit and violets. Beautiful floral aromas follow through onto the palate with intense spice, liquorice and dark plum. Meaty and Rhône-like in style on the mid-palate with integrated acidity and fine, vibrant tannins to balance, offering great ageability. The peppery finish is long with hints of cloves, fennel and aniseed.

The Chocolate Block 2015

The nose is exceptionally intense and complex with red berry fruit juxtaposed against a dark, brooding fruit compote and Swartland violets. The nose exudes aromas of raspberry, mulberry, blackberry, damson, dark chocolate and liquorice with whiffs of cloves, nutmeg and orange rind. The wine has a soft, smooth entry, a rich mid-palate and the abundance of red and black berry fruit on the nose follows through with balanced acidity and cocoa powdery tannins. The Porseleinberg fruit certainly makes an impact to the blend, lending structure and a piercing yet lifted perfume. The wine has a long, lingering finish reminiscent of Swiss dark hazelnut chocolate.

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 4J8

Enclosed find our cheque payable to *South African Wine Society* or **Visa* credit card** information for

_____ member/s @ \$100 = \$ _____ + _____ Guests @ \$115 = _____

* 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.

I have read and understand and agree to this waiver.