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South African Wine Society
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Crème de La Crème Dinner @ Globe Bistro Wednesday, September 11 @ 6:30 pm

One of the special benefits of being a SAWS member is the opportunity to taste unique South African wines which are not readily available in our market. These wines are acquired and added to the SAWS cellar to gracefully age for optimal enjoyment.

Our September “Crème de La Crème” event is designed to showcase many of these special wines, artfully matched to a custom menu crafted by the Globe Bistro’s celebrated executive chef, **Dan Sanders**.

Chef **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**. There will be a limit of **48 attendees** for this event.

The Menu

Amuse Bouche

FIRST

Heirloom Tomato Verjus Consommé

Consommé, peaches, silken tofu, flowers

SECOND

Charcoal Grilled Duck

Duck breast, pistachio duck leg croquette, amaranth, tobacco poached apricots, fennel, anise gastrique

THIRD

Elk Striploin

Celeriac, Brussels leaves, red currant preserve, thyme jus

FOURTH

Chocolate Pot De Crème

Chocolate custard, cherry, hazelnut butter

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: Wednesday, September 11. Reception 6:30, dinner 7:00

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

Closing date: Your booking or cancellation must be received by **Monday, September 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

Reception Wine

Pongrácz Cap Classique Rosé NV

Crafted from the classic Champagne blend of pinot noir and chardonnay. This is rich and solid with beautifully articulated red berry and fruit tones and evocative notes of bread and yeast. Textured and long, and impressive in all ways.

Dinner Wines

Mullineux Old Vines White 2017

A blend of 65% chenin blanc, 10% viognier, 10% clairette blanche, 13% grenache blanc and 2% sémillon gris.

Very fine, featuring touches of honeysuckle and peach skin with white flowers tucked just behind. The palate is medium-bodied with crisp acidity and quite tensile, showing a subtle white pepper and marmalade note toward the precise finish. Platters 5*

Newton Johnson Family Vineyard Pinot Noir 2013

It represents the soil of the entire domain. The fine texture translates into a delicately structured wine, but every bit as intense as pinot noir at its authentic best. Seductive, sumptuous and persistent. Platters 5*

Delheim Grand Reserve 2005

92% cabernet sauvignon, 8% merlot
A rich and intense wine with expressive fruit aromas -- a combination of cassis, violets and rich coffee. A well balanced wine with finesse and a lingering aftertaste.

Meerlust Rubicon 2007

74% cabernet sauvignon, 15% merlot, 11% cabernet franc.

Very deep, youthful colour, intense almost purple hue. Classic Rubicon nose with violets, ripe plum, cedar and intense spiciness. Still young and intense, promising further maturation potential. The palate is full-bodied, structured but packed with fresh dark fruit and rounded, linear tannins. Platters 5*

De Trafford – Elevation 393 2009

52% cabernet sauvignon, 31% merlot, 14% shiraz, 3% cabernet franc.

Medium deep red colour. Complex range of aromas from smoky blackberry, fruitcake, cinnamon, cigarbox and spice. No particular varietal character standing out. Already well knit firm structure with dense fine tannins and rich, complex fruit carrying through from beginning to end. Firm, long finish. Low sulphites – could qualify for an organic wine. Platters 4.5*

Rust en Vrede Estate 2011

63% cabernet sauvignon, 28% shiraz, 9% merlot
The dark fruit and spicy liquorice aromas follow through beautifully from the nose. A full bodied wine with great structure and length, and a seamlessly integrated mid-palate, a long, dry finish. Platters 4.5*

De Krans Vintage Port 2004

A fine, full-flavoured classic port, with rich coffee/chocolate flavours and complex structure.

Event Registration

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Wednesday, September 11 @ 6:30 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.