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Something Very Special!
@ Cru Restaurant
Tuesday, April 21, from 6:30 pm

The Venue

Cru is a modern upscale restaurant and bar that combines art, food and drinks to present a unique, creativity-driven hospitality experience. Their menu features contemporary Canadian dishes with seasonal ingredients and is inspired by the Cru team's global experiences and world tastes. Everything from the sourdough bread to the desserts are made in-house.

Formerly Lbs., owner **Jonathan Gonsenhauser** has reinvented this space to include intricate murals by Polish artist and wine-lover **Pawel Swanski**. Fourteen-foot-tall velveteen blue curtains are open in the afternoon and closed in the evening to provide privacy.

The Winery

For those whose sense of taste favours the elegance and complexity of classic Bordeaux-style reds, **The High Road** is the perfect destination. Established in 2003 as a boutique négociant producer, the brand has been built on sourcing of quality grapes with the Stellenbosch terroir, a focus on Bordeaux varietals, and insistence on using fine French oak barrels. Guided by consultant winemakers for 15 vintages, they have succeeded in producing exceptional vintage-specific wines with the elegance, intrinsic depth and distinction of a classic Bordeaux red at their core, yet expressing a sense of place that is uniquely Stellenbosch. We will present a vertical of four vintages of their top wines.

The menu and wine list follow on the next page. **Limit of 40 attending.**

Event Details

When: Tuesday, April 21, @ 6:30 pm.

Where: Cru. #100 100 Yonge St. (near Adelaide). Toronto, ON M5C 2W1

Price: \$95 members. Guests \$105

Closing date: Your booking or cancellation must be received by Monday, April 13. 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 Menu

Reception

Boekenhoutskloof Semillon 2005

First

Beetroot cured trout, ginger pearls, fennel, cucumber, juniper and dill

Boekenhoutskloof Semillon 2005

Entrée

Green asparagus, confit bacon, crushed confit new potatoes, parsley velouté.

Aged duck breast, black garlic braised baby gem, apple and celeriac, duck jus.

The High Road Director's Reserve vertical 2009 – 2012

Dessert & Port

Lavender and white chocolate mousse, rhubarb and raspberry

KWV Cape Classic Tawny NV

Tasting Notes

High Road Director's Reserve Vertical – 2009 to 2012

2009 - 50% cabernet sauvignon, 33% merlot and 17% cabernet franc

NOSE:

Deep, intense and not totally open. The impact of the new French oak wood is clear with a gentle release of vanilla and slight cigar box. The potential of the wine is clear but will need time for the intense cassis and mulberry fruit to come forward. Complex and layered with the fruit, wood and dark chocolate nuances.

PALATE:

Palate is complex and layered with rich ripe tannins

both from the fruit and wood. The blackcurrant and mulberry fruits are full on the front of the palate adding weight to the mid-palate. The palate is still tight but when open for a while the fruit is rich and dark; cassis and blackcurrant, almost blue/blackberry in its intense sweetness. Very complex with the merlot and cabernet sauvignon combining to give an intense fruit and balance while the cab franc delivers on its dark chocolate nuance. The combination of the fruit and tannins with the structure from the barrels results in a unique and complex style reflective of the 2009 vintage. Defined by its elegance and refinement. It will improve with cellaring to achieve a wonderful drinking experience.

2010 - 69% cabernet sauvignon, 19% merlot, 8% cabernet franc and 4% petit verdot

NOSE:

Floral, intense violets and shows the extended new wood aging. The impact of the new French oak is balanced and rich with a gentle release of vanilla and cedar spiciness, almost a slight pepper and cinnamon. It will need time for the intense cassis and blueberry fruit to come forward. Complex and layered with fruit, wood and dark chocolate nuances.

PALATE:

Complex and layered with rich ripe tannins both from the fruit and wood. The cassis and blueberry fruits are full on the front of the palate adding length to the mid-palate. The follow on after the fruit is the spiciness that carries the dry ripe tannins of the fruit and the vanilla from the wood tannins. The palate is still tight but when open for a while the fruit is rich and dark, cassis and blue/blackberry in its intense sweetness. Very complex and with the use of the four of the five main varieties from the Bordeaux area, showing the ability to combine together to create a structured and well integrated wine with a unique depth and complexity. Reflects the vintage of 2010, being rich, lush and layered. Elegance and refinement—it will improve with cellaring to achieve a wonderful drinking experience.

2011 - 57% cabernet sauvignon, 27% merlot, 13% cabernet franc and 3% petit verdot

NOSE:

Intensely rich in fruit and wood nuances, showing extended new wood aging. The impact is balanced and rich with a gentle release of vanilla and spiciness. Complex and layered with fruit, wood and dark chocolate nuances. The depth of fruit and layered expectation is almost surreal with richness and excitement. It will need time for the intense cassis and blueberry fruit to come forward—it has yet to open to its fullest potential.

PALATE:

Very complex and layered with rich full ripe tannins both from the fruit and wood. The cassis and blue/blackberry fruits are full on the front of the palate adding length to the mid-palate. The follow on after the fruit is the dark chocolate and mocha that carries the dry soft ripe tannins of the fruit and the vanilla from the wood tannins. The palate is still tight and closed but when given enough time will reveal an exciting rich vibrant fruit which is rich and dark, cassis and blue/blackberry in its intense sweetness. The wine is unique and complex. The use of the four of the five main varieties from the Bordeaux area combine together to create a structured and well integrated wine with an intense depth and complexity. It reflects in the utmost the vintage of 2011 being elegant, full and layered. It will prove to be one the most exciting wines to cellar— it will prove to be the most wonderful drinking experience to come out of the High Road Cellar.

2012 - 61% cabernet sauvignon, 30% merlot, 5% cabernet franc and 4% petit verdot

NOSE:

Deeply complex and rich in fruit and wood nuances showing the extended wood aging in the new French oak. The impact is balanced and rich with a gentle release of vanilla. The depth of fruit and the use of new wood allows for the tightness yet delivering enough to create a realization of the potential for the intense rich cassis and blueberry fruit to come forward. Complexity and depth of the fruit, wood along with the dark chocolate nuances sets up the expectation of the potential to age.

PALATE:

On entry the palate shows complexity and depth

with rich deep layers of cassis, blackberry, cherry and dark chocolate. The tannins are full, not forward but well placed. An experience expressing the vintage that was one of the best in South African history. The use of new French oak barrels shows itself in the subtlety—strength in their quiet power rather than being hard and forward, the barrel impact builds the foundation for the layers of fruit found in the wine. The follow on after the fruit is that of vanilla and a subtle sweetness which combines well with the fruit and the tannins to make a very powerful experience on the mid-palate. The palate is still tight yet with time in the glass it opens and slowly reveals its rich heart and will definitely go on to become even more developed as it is stored correctly. It is the best expression of a Bordeaux and will definitely deliver an overwhelming experience. The vintage will stand above others for many years with elegance and refined complexity.

Boekenhoutskloof Semillon 2005

Predominantly sourced from one of the oldest vineyards in South Africa, planted in 1902 on alluvial soils with a high loam content. Grapes are further sourced from two other low yielding parcels also grown within the Franschhoek Valley and planted in 1936 and 1942 on original rootstock and traditional bush vines. The nose invites with its ripe mandarin orange, nectarine, angelica and peach blossom aromas. The stone fruit character adds to the complexity on the palate and the slightly spicy finish with hints of quince and star aniseed compliments a very balanced wine. Medium golden colour with lots of glycerine. Aromas and impressions of honey, ripe tropical and orange fruit, milk and dried herbs. Well integrated acidity. Good food pairing wine.

KWV Classic Cape Tawny Port NV

tinta barocca + cinsaut + souzão)

Extended wood maturation has resulted in a beautiful amber colour with orange zest, dried fruit, caramel and nuttiness on the nose. This full flavoured wine explodes with fruit, marzipan and toffee on the palate, with a well balanced sweet finish.

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 @ \$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.

I have read and understand and agree to this waiver.