



Eleanor Cosman, President
South African Wine Society
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Yuletide Dinner @ Faculty Club Friday, December 2 @ 6:30 pm

A journey of flavours and a great way to start the festive season. Relax. Experience the good life while sharing the evening with friends at our munificent Christmas dinner buffet. Good friends, traditional menu and a very good time. and also a new chef, **Brad Smith** ex the Bayview Country Club,

The Menu

Carving station

House brined, roast turkey, gravy, stuffing, mashed potatoes and cranberry sauce

Whole roasted striploin, jus, horseradish and assorted mustards

Maple mustard glazed salmon

Vegan-friendly Hot Table

Green beans with toasted almonds and caramelized onions

Pesto penne with sundried tomatoes, roasted red peppers, spinach and fried eggplant

Citrus and cranberry seven-grain pilaf

Maple-sesame glazed yams

Moroccan stew

Cold table

Assorted salads with dressings

Domestic cheeses

Peel-and-eat shrimp with lemon and cocktail sauce

Smoked salmon with pickled onion and capers

Breadbasket with pumpkin hummus, rosemary and maple butter

Dessert table

Pies, cakes, and puddings

Seasonal cookies and treats.

We will make every effort to accommodate your food allergies or special dietary needs if requested. As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions.

When & Where

When: Friday, December 2 @ 6:30 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. 416 978-6325

Price: \$95 members. Guests \$105 and advise name(s). **See separate note below re 2023 membership renewal.**

Closing date: Your booking or cancellation must be received by **Friday, November 25**. Your booking will be confirmed.

Your cheque payable to **South African Wine Society** or **Interac e-payment** payable to **sawsinfo@rogers.com** (preferred) will reserve your place at the dinner.

Wine Notes

Reception:

Graham Beck Blanc de Blanc 2013

The fruit in the 2013 Blanc de Blancs is 100% chardonnay from the Robertson sub-region, which imparts fresh, lime minerality and mouth watering acidity. A soft mousse leads the vibrant citrus notes onwards to a smooth, delicate, biscuity finish.

Dinner:

Spier 21 Gables Sauvignon Blanc 2019

Fresh grassiness with bell pepper, passion fruit, green fig leaves and gooseberry. The palate is concentrated and richly textured with a fresh, green finish.

Newton Johnson Family Pinot Noir 2013

Autumn leaves and savoury notes on the nose. Smoky, savoury, slightly volcanic touches, with raspberry leaf character. Refreshing acidity, hints of tobacco, limpid, textured finish.

Bouchard Finlayson Hannibal 2012 (sangiovese, pinot noir, nebbiolo, barbera, shiraz, mourvedre)

Showing both power and finesse, it gives way to gentle flavours of black cherry, spice and strawberry.

Boekenhoutskloof Porcupine Ridge Syrah 2010 & 2018

2010: Notes of forest floor and menthol leaves add depth to the jammy core of boysenberry and blueberry fruits. It's solidly structured, with approachable tannins and medium acidity. A touch of cocoa stays through the medium-length finish.

2018: Aromas of dark berry and plums, with lots of smoke and spice. Full bodied, with soft tannins, and lots of ripe berry flavours on the palate along with a smoky finish.

KWV Triptych 2006 (cabernet sauvignon, merlot, shiraz)

Packed with blueberry, black cherry, mint and cedar aromas and flavors. Luxurious layers of black fruit and smoke. Full-bodied.

Guardian Peak 2009 (syrah, mourvedre)

Pleasant fruit aroma with mild spicy edges. Good acidity balancing its smooth medium tannins. Distinct smoky finish on the palate a mild coffee note. Short tannic finish.

Dessert:

KWV Tawny Port

Beautiful aromas of orange zest, dried fruit, caramel and roasted pine nuts on the nose. This full flavoured port-style wine explodes with fruit, marzipan and toffee on the palate, with a well-balanced sweet finish.

2023 membership renewal

Your SAWS membership has continued at no charge during COVID-19. From January 1, 2023, we will reinstate the annual membership fee of \$27 (single) or \$42 (couple). For your convenience, you may simply add the appropriate membership renewal amount to your banquet registration payment to *South African Wine Society* or **Interac e-payment** payable to sawsinfo@rogers.com (preferred) and we will update your membership renewal status for 2023.

Event Registration if paying by cheque

Yuletide Dinner @ Faculty Club
Friday, December 2 @ 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*.

_____ member/s @ \$95; _____ guests @ \$105 = \$ _____

Please add Annual Membership Renewal Single @ \$27 00 or Couple @ \$42.00

Name(s) _____

Guest name(s) _____

Phone _____

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.