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Lammershoek Roulette Vertical Tasting @ Faculty Club Tuesday, September 6 @ 6:30 pm

We are very pleased to welcome you to our first indoor tasting event of 2022 fall season. Come out and enjoy the company of your friends at our September Lammershoek Roulette vertical tasting and tapas. Good friends, an exciting menu matched with fine wines and a very good time. Yes, no surprise, but we are forced to recognize the higher event costs.

Lammershoek, in the heart of the picturesque Paardeberg wine growing area, is a gem of quiet scenic beauty a stone's throw away from the bustling city of Cape Town. The extraordinary farm and winery have evolved over more than three centuries nestled against the area's rolling hills, with views of vineyards, green fields, rich fynbos vegetation and cattle pastures and a backdrop of spectacular mountains.

Lammershoek has 60 hectares planted vineyards – the majority being very old bush-vines, like miniature, character-filled trees as opposed to trellised vineyards often resembling rows of hedges. These feature various grape cultivars specifically established according to the different soils and microclimates. All are farmed minimalistically and almost organically, virtually without any irrigation, so that the vines spread their roots deep into the precious soils.

The farm is part of the wine industry's Old Vine Project and many of the wines are certified as originating from Heritage Vineyards, with the seal displayed on the bottles to denote Old Bush Vine Vineyards of Lammershoek – some of which were planted as early as 1966. Chenin blanc comprises 60% of the white cultivars and syrah, in turn, 60% of the reds. These are warmer climate cultivars at the core of the Swartland's award-winning tradition

Named Lammershoek Farms & Winery, the enterprise is today owned by Andreas Abold, originally from Germany, and jointly owned with a long-time Swiss friend Fedor Radmann.

When & Where

When: Tuesday, September 6 @ 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: \$70 members. Guests \$80. All members and guests must be fully vaccinated against COVID-19.

Closing date: Your booking or cancellation must be received by **Tuesday, August 30** Your booking will be confirmed.

Preferred payment method is **Interac e-transfer** to sawsinfo@rogers.com. Your cheque payable to **South African Wine Society** will also be accepted. We no longer accept credit cards.

The Menu and Wines

- Three tapas plates accompany the tasting
- Chorizo and caramelized onion croquettes with tomato jam.
- Grilled octopus with roasted potatoes and romesco sauce.
- Grilled ribeye, smoked gouda and chive crostini.

We will make every effort to accommodate your food allergies or special dietary needs if requested. **Vegetarian option is available.**

Note: As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions.

Wine Notes

Starter Wine

Klein Constantia Riesling 2015 - Vibrant in appearance with an aromatic and complex nose. The palate has a delicate floral and fruity entry which is balanced by a grippy acidity. Full bodied with a creamy mouthfeel, the wine tapers into a refreshing and long finish.

Lammershoek Roulette is a journey. It started with the '01 Shiraz Carignan Barrique and the blend has evolved over the years. The most recent vintage details are below. This is a unique opportunity to revisit the evolution of the Roulette brand and taste the differences from year to year reflecting changes in the blend and vintage year influences. Throughout the years, the prime ingredient has been syrah/shiraz.

Lammershoek Roulette

We will be tasting the following wines:

Lammershoek Roulette - 03, 04, 05, 06, 07, 08 + 01 Shiraz Carignan Barrique

Lammershoek Roulette 2008

Tasting Notes: Typical Swartland flavours dominate the nose of this wine, the spiciness of the climate and granite based soils showing through. A rich palate is complemented by the freshness that carignan and grenache bring to the wine.

Blend Information: 57% syrah, 19% carignan, 12% grenache, 8% mourvèdre, 4% viognier

In The Vineyard: Six separate vineyards were identified and used to create this blend. All dry-land farmed, 80% were bush-vine trained. The soils are decomposed granite and vary in altitude from 100 - 250m.

Event Registration

Lammershoek Roulette Vertical Tasting

@ Faculty Club

Tuesday, September 6 @ 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

My *Interac* payment has been forwarded along with registration information **OR** enclosed is a cheque payable to *South African Wine Society* for ____ members \$70 & ____ guests @ \$80.

Name(s) _____

Guest name(s) _____

Phone _____

WAIVER, RELEASE AND INDEMNIT 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.