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South African Wine Society  
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## Boschendal Winemaker's Dinner @ Faculty Club Thursday, September 14 @ 6:30 pm

Join us at a special SAWS Winemaker's dinner, featuring **BOSCHENDAL** wines, with DGB group winemaker, **Stephan Joubert**, who will share his insights on the wines and the South African wine industry. The wines will be accompanied by an exciting menu prepared by Executive Chef, Brad Smith. As a special feature, each of the wines we are tasting will be available to purchase, at the end of the event, directly from the agent. All the wines are available in six bottle cases, which can be shared with multiple members.

Boschendal (Dutch for "bush and dale") is one of the oldest Wine Estates in South Africa and is located between Franschhoek and Stellenbosch in South Africa's Western Cape. This iconic wine farm is nestled in one of the most picturesque valleys in the Cape Winelands. With a winemaking tradition spanning over 330 years, Boschendal Wine Estate offers a veritable treat for wine lovers everywhere.

At Boschendal they believe wine is made in the vineyards. They take the utmost care to find specific terroir driven sites best suited for their cultivars. They have made it a priority to embrace sustainability techniques across both their farm and cellar practices in order to retain the country's exceptional biodiversity and to empower the teams that work within it.

2021 marks 40 years of Cap Classique sparkling wine production on Boschendal, the first Boschendal Brut having been made in 1981 by Achim van Arnim, then the cellar master on the estate and considered one of the pioneers of Cap Classique.

### About the Winemaker

**Stephan Joubert**, the Group Winemaker at DGB (owner of iconic brands like Boschendal, Bellingham, Franschhoek Cellar, Brampton and more), has an unwavering passion for the complete winemaking process, from vine to bottle. He holds a BSC Agriculture degree in Winemaking and Viticulture, as well as an Honours degree in Viticulture from Stellenbosch University. Extensive international travels, including to the US, France, Australia and Italy, has helped Stephan hone his knowledge of the world's leading wines and vineyards. He has devoted much of his career to understanding the diverse terroir influences on wine and continues the search for new exciting terroir sites and some special old vineyards.

Having previously held the position of Group Viticulturist, Stephan has been with DGB for more than a decade and is a highly rated viticulturist and industry contributor who has been leading the company's premium wine development initiative. As an outspoken advocate for the great quality of South African premium wines, Stephan believes that a concerted industrywide effort is required to enthrall international consumers on the unique selling points of South African wine. Cool climate Elgin Chardonnay has always been one of Stephan's favorite wines, due to the minerality, purity of fruit and the great length of these wines.

The event is sure to be memorable BUT it has a capacity limit due to the modest availability of our cellar wines.

# The Menu

## *First course*

Brown butter pan roasted scallops Cauliflower purée, lemon butter blanc. (Bread and Butter on the table).

## *Second Course*

Thyme and butter braised beef tenderloin. Heirloom carrots, fondant potatoes, red wine jus.

## *Dessert Course*

Coffee, Tea, cookies

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

**Please note: LIMITED SPACE**

**When:** Thursday, September 14, 2023 @ 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:** \$120 members only.

**Closing date:** Your booking or cancellation MUST be received by, **Tuesday September 5**. Your booking will be confirmed. If we are unable to confirm your registration due to our **capacity limit**, a full refund will be offered.

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:*

### **Cap Classique Brut** – Chardonnay / Pinot Noir (58/42)

Pale gold with a flourish of delicate bubbles and enticing lemon cream and almond Biscotti precede lovely layers of citrus and a finish with appealing length and freshness. Maturation on the lees provides a well-rounded, creamy mouth-feel with mouth-watering minerality, good balance and a seamless finish.

## *Dinner:*

### **Cap Classique Jean Le Leon Prestige Cuvee 2009** – 100% Chardonnay

Made with **120-months** on the lees, followed by a further minimum period of 12 months on cork, for crystal clear definition of flavours and exceptional complexity. The seductive pale gold colour, with a flourish of tiny bubbles, capture the imagination immediately, followed by enticing lemon cream, beeswax, pink grapefruit and toasty brioche aromas that persist onto an intricate palate. Here the beautiful citrus core of lemon and orange zest opens up, along with rich roast nuts and flattering minerality finishing with extraordinary length and freshness.

### **Elgin Chardonnay 2020**

Expressive grapefruit and Golden Delicious apple aromas detailed with graceful lime blossom, frangipani and white truffle aromas further embellished by discreet vanilla oak spice. A generous palate that is powerful yet intricate. Pronounced citrus fruit purity is layered with hints of oak and signature minerality. Finishes with remarkable intensity and length.

### **Elgin Pinot Noir 2018**

A vivid flourish of raspberry, cranberry and red cherry aromas with discreet roasted nuts. An intricately structured wine with a delicate entry, blossoming into a poised concentration of wild berry flavours and oak spice. Gains complexity and richness before ending with a long, finely textured finish.

### **Stellenbosch Cabernet Sauvignon 2018**

The deep, dark ruby colour of this wine offers a promising glint of the intrigue that awaits inside the glass. Aromas of ripe black cherry and cassis, pencil shavings, cigar box accents and spice make an enticing entry, and linger onto the palate, where chalky tannins and a rich, textured mouthfeel also become noticeable. A well-structured and powerful wine that offers a new discovery at every sip.

# Event Registration if paying by cheque

Boschendal Winemaker's Dinner @ Faculty Club  
Thursday, September 14

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 @ \$120;

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.