



Eleanor Cosman, President  
South African Wine Society  
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## Merlot Dinner - @ Gamberoni Ristorante Tuesday, October 24 @ 6:30 p.m.

*Merlot! How do we love you best?*

*As the feature attraction or as an engaging partner?*

Join us as we explore a selection of MERLOT treasures from the cellar matched with a delicious dinner at Gamberoni Italian Restaurant.

### Wine notes

#### *Featured Wines:*

##### **Bellingham Bernard Series Old Vine Chenin Blanc 2020**

Expressing a myriad of tropical, peach, pineapple, apple and honeysuckle notes on the nose, layered with a touch of oatmeal and subtle oak spice. The palate follows through with a lavish concentrated fruit core and citrus marmalade, that gives way to a rich, yet elegant and coated mouthfeel. The finish is seamless with a lingering complexity.

##### **Franschhoek Merlot 2004**

A medium bodied wine with ripe blueberry fruit and a touch of wildness about the nose.

##### **Hartenberg Merlot 1997**

Accessible on release; billows bitter chocolate; plum intensity gives way to mouth-coating velvety texture, melt-in-the-mouth tannins with a fruity core.

**Hartenberg Merlot 2004** (Diners Club winemaker of the year for 2004 Merlot)

Supple and fleshy, its medley of flavors suggesting violets, coffee, chocolate - even smoked bacon - make it a master with food. More complex, elegant, with a silky texture and ultra-long finish.

**Hartenberg Merlot 2005** (Voted 2<sup>nd</sup> best Merlot in South Africa)

Luxurious bouquet of sugared plums leading to a composed palate. A beautiful wine, built for the long haul, with forward fruit & subtle tannins. Silky smooth and superbly balanced.

**Meerlust Rubicon 2003** (69% Cabernet Sauvignon, 19% Merlot, 12% Cabernet Franc)

Intense, opaque ruby core with cerise rim. Powerful primary nose of black currant, cigar box, smoked meat and minerals promising long maturation potential. On the palate the wine shows remarkable approachability with intense dark fruit juiciness coming from a renowned Cabernet Sauvignon vintage. Structured tannins, with plenty of fruit density, to support long aging.

**Anthonij Rupert Optima 2015** (50% Cabernet Franc / 30% Merlot / 17% Cabernet Sauvignon / 3% Malbec)

Complex melange of inviting deep blueberry, cassis and spicy cocoa aromas. The palate is fresh and lively with an abundance of the same blueberry-, cassis- and cocoa flavours. Structured and graceful with velvety, soft-textured mouth feel and lovely integration of oak and fruit. Complex, nuanced and subtly powerful, nothing is overplayed. Delicious, lingering tail.

# The Menu

## *Salad*

Warm mushroom salad over arugula,  
Gorgonzola crema and aged balsamic.

## *Main Course*

Veal Osso Buco over saffron rice, gremolata.

## *Dessert*

Chocolate mousse with berries.

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:** Tuesday, October 24 @ 6:30 p.m.  
(Doors open 6:30 p.m., dinner starts at 6:45 p.m.)

**Where:** Gamberoni Ristorante, 3249 Yonge St, Toronto, ON M4N 2L5, (just North of Lawrence), (416) 482-3063.

**Price:**

Members. \$110.

Guests. \$125.

**Closing date:** Your booking or cancellation **MUST** be received by **Friday, October 20**. Your E transfer confirmation from your bank will be your confirmation. If we are unable to accommodate your registration due to our **capacity limit**, you will be notified and a full refund will be offered.

Your cheque payable to *South African Wine Society* or **Interac E-transfer-payment** payable to *sawinfo@rogers.com*

(preferred) will reserve your place at the dinner.

# Event Registration if paying by cheque

Merlot Dinner @ Gamberoni Ristorante

Tuesday, October 24, 2023

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 @ \$110;

\_\_\_\_ guests/s @ \$125

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.