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## Tokara Wine Dinner @ Gamberoni Ristorante Tuesday, February 13, 2024 @ 6:30 p.m.

Join us for a special dinner featuring the outstanding wines from Tokara Wine Estate, one of South Africa's top Stellenbosch wine estates and selected internationally as one of the world's top Vineyards to visit.

Founded in the 1990s, Tokara is a family-run estate with quality at its core. Not just in the wines, which seek to tell the story of this magical mountainous terrain, nestled in the valleys of Simonsberg on the outskirts of Stellenbosch, but also in the experiences one can enjoy there too. Guests cannot fail to be impressed by the sleek stone expanse of the winery, which lures you in and offers tastings by the fire in a grand lounge looking out onto the hillsides, ocean and, on a clear day, Table Mountain in the distance.

Miles Mossop was Chief Winemaker at Tokara for 18 years until he left in 2018 to make wines exclusively under his own label. Fortunately we are able to include one of these wines in this event.

Join us as we explore the outstanding wines from Tokara matched with a delicious dinner at Gamberoni Italian Restaurant.

**PLEASE!** Try to arrive no earlier than 6:30 p.m. as it impedes the wine pouring and event preparation.

# Wine notes

## Reception:

### **Tokara Chardonnay 2021**

The wine displays a brilliant pale straw colour. Aromas of yellow lemon skin and lime blossom interplay with lightly toasted brioche characters, subtle cinnamon and vanilla. The entry on the palate is vibrant with fresh sweet lime, roasted lemon, appealing chalkiness and the lightest element of ginger. The palate has a beautiful silky texture - testament to it being barrel aged on the lees – and a refreshingly dry finish.

## Dinner:

### **Tokara Director's Reserve White 2018**

This is a blend of 63% Sauvignon blanc and 37% Semillon, made from grapes grown on the highest slopes of Tokara's Stellenbosch property. This wine displays a pale straw colour with striking brilliance which catches the light. The nose is complex, exhibiting attractive notes of gooseberry and pink grapefruit all intermingled with hints of lemon grass and lightly toasted almonds. There is an underlying flintiness and graphitic note that affirms the contribution from the Semillon. On the palate the wine enters full and rich reminiscent of the aromas on the nose. The wine has amazing clarity and depth with a zesty persistence.

### **Tokara Director's Reserve Red 2019**

Composed of 70% Cabernet Sauvignon, 15% Petit Verdot, 9% Merlot and 6% Cabernet Franc. Displaying an appealing red claret color with an intense center and a ruby rim. The nose showcases complex aromas of ripe red and black fruits with hints of dried cranberry, baking spice and graphite. The wine enters the palate with incredible purity and focus. Flavors are those of dark cherries, blackberries and ripe plum skin. Sumptuous and full there is a hint of spice on the mid-palate which leads to fine, firm tannins on the finish.

### **Tokara Reserve Collection Cabernet Sauvignon 2018**

This wine is a blend of 94% Cabernet Sauvignon, and 6% Petit Verdot. The wine displays a vibrant maroon colour. The nose leads with classic graphite notes, black cherry and briary fruits interwoven with aromas of five spice and cedar wood. There is a freshness underscoring these aromas with hints of fresh herbs and red currant. The palate is pleasantly full bodied with flavours mirroring aromas all leading to a multilayered persistent finish.

## Dessert:

### **Miles Mossop Kika Late Harvest Chenin Blanc 2020**

Intense aromas of dried apricots, quince jelly, orange blossom and ginger spice emanate from the glass.

The entry onto the palate is intense with flavours of dried peach and apricots, preserved orange and ginger snap biscuits. The mid-palate is full and rich with a creamy texture. This all leads to a finish which is surprisingly fresh and intensely spicy with a good grip.

# The Menu

## *Amuse bouche*

Crostini - ricotta cheese spread with nduja sausage. Truffle honey.

## *Antipasto*

Seafood bisque

## *Main course*

Wild boar lasagna

## *Dolce*

Amaretto Cheesecake

We will make every effort to accommodate your food allergies or special dietary needs if requested.

# When & Where

**When:** Tuesday, February 13 @ 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: \$115
- Guests: \$130.

**Closing date:** Your booking or cancellation **MUST** be received by **Monday, February 5** Your E transfer confirmation from your bank will be your **only** 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 [sawsinfo@rogers.com](mailto:sawsinfo@rogers.com) will reserve your place at the event.

**Note:** If you will be paying by cheque, please advise us in advance by sending an email to SAWS ([sawsinfo@rogers.com](mailto:sawsinfo@rogers.com)) or calling such that we can reserve your place(s).

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



# Event Registration if paying by cheque

## Tokara Wine Dinner @ Gamberoni Ristorante Tuesday, February 13, 2024

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 @ \$115;

\_\_\_\_\_ guests/s @ \$130

Name(s) \_\_\_\_\_

Phone \_\_\_\_\_

### ***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.