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SAWS Agents Taste & Buy Event Wednesday March 20, 2024 at 6:30 p.m. @ The U of T Faculty Club

Join us as we feature the South African Consignment wines of six agents. We will taste select wines from each agent for a total of twelve wines providing insight into a broader list of Consignment wines currently on offer. At this time all of these wines are available for purchase from their respective agent, but are in limited supply. We will also provide a larger list of additional wines on offer to purchase but note these wines will only be available for a limited period.

These wines are not available through the LCBO and contain several special wineries and select wines not normally available in our market. We will provide contact details for each agent and their current list of wines that can be ordered. Each member will deal directly with the specific agent for any purchase. Wine must be ordered by the case (6 or 12) but can be split with friends to facilitate a broader selection.

This is a unique opportunity to taste and buy a series of limited availability, high quality South African wines. The wines on tasting will be accompanied by a tasting plate.

The Menu (Tapas)

The Faculty Club will be providing Tapas to accompany our wine tastings.

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.

Wines for tasting

Raats Family Wines ‘Original’ Chenin Blanc 2022 (\$33.99 x 6 + HST & Bottle Deposit)

“Fresh, clean, vibrant and expressive, the 2022 Original Chenin Blanc expresses classic notes of peach and pineapple with apple skin, citrus blossom and candied lime. Medium-bodied, fresh and balanced, this delightful wine comes with a nimble and compact frame and an energetic and lively finish.

Meerlust ‘Rubicon’ 2018 (\$68.99 x 6 + HST & Bottle Deposit)

“Composed of mostly Cabernet Sauvignon with 19% Merlot, 10% Cabernet Franc and 4% Petit Verdot. Very deep, youthful colour, and intense almost purple hue. Quintessential Rubicon nose with violets, ripe plum, cedar wood, fennel, and intense spiciness. A typical liquorice note also evident on the nose. Still young and intense, the palate is full bodied, structured but packed with fresh dark fruit and rounded tannins. This is a vintage that is more approachable in youth because of the ripeness and richness levels attained in 2018 but will provide great complexity with further maturation.

2022 Pearce Predhomme “Old Vine” Chenin Blanc (\$23.95 x 12 + HST & Bottle Deposit)

Sourced from old vines and naturally fermented, expect elegant notes of white peach, lemon and tangerine with an underlying layer of crisp yellow apple. Bright and fresh on the palate, but with good depth and concentration, this wine is ready to drink now but will also cellar nicely for the next 2-3 years.

2022 Pearce Predhomme “Whole Cluster” Cinsault– Syrah (\$23.95 x 12 + HST & Bottle Deposit)

On the nose, it's all about fresh ripe red & black fruit: cherry, strawberry, wild raspberry; with hints of intense spice, it also has a granite minerality. On the palate it is light-bodied, with a vibrant acid and grippy though delicate tannins. It intermingles with surprisingly powerful fruit & spice; punching above its weight in flavour.

Springfield Life From Stone Sauvignon Blanc 2023 (\$29.99 x 6 + HST & Bottle Deposit)

An aromatic Sauvignon, delicious gooseberry and citrus fruit, smoky, mineral, flint and passion fruit. With a nice full flavor, a hint of freshly mown grass, lovely minerality and fresh in taste, lemon, lots of length and complexity.

Kanonkop Kadette Cabernet Sauvignon 2020 (\$22.83 x 12 + HST & Bottle Deposit)

A well rounded wine showing great accessibility with a juicy fruit core and fresh acidity. The tannins add a grainy texture, and the wine lingers on the finish with beautiful flavours of blue berries and subtle oak spice.

Bon Courage Sauvignon Blanc 2023 (\$15.95 x 12 inclusive)

Inviting gooseberry and citrus nose precedes intense tropical fruit palate of this classy unoaked Sauvignon Blanc. Very good balance and length.

Bon Courage Shiraz 2020 (\$17.95 x 12 inclusive)

Opaque purple colour opens your sensory experience of this seductive wine. Nose and palate show tantalizing notes of blueberry, white pepper and French oak (12-15 months), all combining in a powerful and intense wine of quality with a melted chocolate texture and a long finish.

Badenhorst Secateurs Riviera 2022 Chenin Blanc Orange(\$27.95 x 12 + HST & Bottle Deposit)

(85% Chenin Blanc, 8% Semillon, 7% Colombard)

Aromas of bruised peaches, rhubarb and custard sweets and earl grey tea. Chalky and long finish.

Badenhorst Papegaaï Red 2022 (\$28.95 x 12 + HST & Bottle Deposit)

(Grenache 42%, Chenin Blanc 36%, Shiraz 10%, TintaBarroca 2%)

Light and easy-drinking, with raspberry fruit flavours and herbaceousness in the finish. It's spot on as a light, refreshing red. The nose is extraordinarily fragrant with notes of cranberry, raspberry, flowers, fynbos, garden herbs and white pepper while the palate is not heavy but not feeble either (alcohol is 13%). With plenty of freshness and a nicely dry but not overly tannic finish, this is crazy more-ish.

Craven Cinsault 2022 (\$43.00 x 6 + HST & Bottle Deposit)

Wild cherry, wild raspberry, mustard seed flood this lighter red, lit with crunchy acidity, scented with fynbos and white pepper, and framed with finely sticky tannins through a buzzy, medicinal kissed finish. Beauty energy and texture, this is most obviously a grape very well suited to concrete. Drinking beauty now.

Craven The Firs Vineyard Syrah 2021 (\$45.00 x 6 + HST & Bottle Deposit)

The nose is wild and arresting with notes of red and black berries, lilies, pepper, fynbos and earth while the palate has good fruit density, lively acidity and rather severe tannins. This is intensely flavoured and has plenty of crunch.

When & Where

When: Wednesday, March 20, 2024 @ 6:30 p.m.
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: \$80 members.
\$95 guests.

Closing date: Your booking or cancellation **MUST** be received by **Wednesday, March 13, 2024**. 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 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) 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.

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

Event Registration if paying by cheque

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Wednesday March 20, 2024 at 6:30 p.m.
@ The U of T Faculty Club

When registering by mail, please 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 @ \$80;
_____ guest/s @ \$95;

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.