



Eleanor Cosman, President
South African Wine Society
Box 37085RPO, 6428 Yonge St
Willowdale ON, M2M 4J8
416-402-3212
www.southafricanwinesociety.ca
sawsinfo@rogers.com

Pinotage Tasting

Tuesday, May 28, 2024 at 6:30 p.m.

@ The U of T Faculty Club

Join us as we visit a selection of Pinotage (2005– 2017) from our cellar, accompanied by a menu of Tapas at the U of T Faculty Club. These wines, have been gracefully aging in our club cellar, and it is time that they shine and be enjoyed by our members.

Pinotage is a grape variety that was created in South Africa in 1924 by Abraham Izak Perold, the first Professor of Viticulture at Stellenbosch University in an attempt to create a new wine by combining the best qualities of Hermitage (Cinsault) and Pinot Noir. At that time Cinsault was known as hermitage in SA, hence the name Pinotage was the combination of “Pino” from “Pinot Noir” and “tage” from “Hermitage.”

This is an exciting opportunity to enjoy one of South Africa’s signature reds, in its prime as only SAWS members and guests can. The wines for this event are as follows.

Wine Tasting Notes

Lammershoek 2005 Swartland

Elegant, dry, with fine vibrant tannins; sweet raspberry, plum whispers lifted by cedar.

Lammershoek 2006 Swartland

Elegant, not too fruity, with savoury note.

Grangehurst 2006 Stellenbosch

Forest floor, juniper & venison notes on mature but lively & fresh base. Drinking well with black fruit detail, fine tannin grip & attractive focus.

Black Elephant The Back Road 2012 Franschhoek

Pitch black with a dark purple rim. The nose is very expressive and shows notes of red and black currant, chocolate and exotic spices. The palate is youthful with great fruit concentration, driving acidity and fine but firm tannins.



Super Single Thomas se Dolland 2013 Stellenbosch

Intense aromas of ripe plums and mulberries follow through onto a concentrated, rich, highly extracted palate ending in a pleasant, lengthy finish.

Saxenberg Private Collection 2014 Stellenbosch

A generous mixture of red cherry, plum and prune fruit, with some earthy notes. Soft tannin structure, and a rich after taste.

Flagstone Writers Block 2015 Breedekloof

Bouquet: On the nose a wonderful, balancing of ripe, dark red fruit like mulberry and blackberry, with mocha chocolate and Indian spice, underpinned by a bewitching hint of bramble and mint.

Palate: The palate is surprisingly rich, beautifully balanced and gives the impression of being elegant and powerful at the same time. Flavours of very ripe strawberry, cherry and darker blackberry are wrapped up in soft, comforting oak hints and a caress of vanilla and dark chocolate. Really long and luscious.

B Vintners Liberte 2017 Stellenbosch

Elegance, freshness and finesse are key, still remaining concentrated and ageable. Flavours of fresh cherries, blackcurrant and potpourri reveal itself first, with subtleties of dried herbs and spice lending complexity. The palate follows through with fruit concentration, intricate and dense structure, while hints of savoury and spice give dimensions. The lingering taste of blueberries is a great reminder of the wine's complexity.



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.



When & Where

When: Tuesday, May 28 @ 6:30 p.m. (Doors open 6:30 p.m., event starts at 7:00 p.m.)
Where: University of Toronto Faculty Club, 41 Willcocks Street, Toronto, Ontario
M5S 1C7.(416 978-6325).
The Spadina streetcar stops at the corner of Willcocks and Spadina.

Price:

Members. \$90.
Guests. \$105.

Closing date: Your booking or cancellation **MUST** be received by **Tuesday, May 21**. 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

Pinotage Tasting
Tuesday, May 28, 2024
U of T Faculty Club @ 6:30 p.m.

When registering by mail, please advise us by **email** so we can 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 @ \$90;

_____ guests/s @ \$105

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.