



HAMILTON RUSSELL VINEYARDS

Dinner with Anthony Hamilton Russell –  
@ Gamberoni Ristorante  
Tuesday, July 16, 2024 @ 6:30 p.m.

SAWS is delighted to present a dinner with winemaker Anthony Hamilton Russell at Gamberoni Restaurant on July 16. Anthony is passionate about his wines and a most engaging speaker.

Hamilton Russell Vineyards is one of the most southerly wine estates in Africa.

This Pinot Noir and Chardonnay specialist, pioneered viticulture in the beautiful, cool maritime Hemel-en-Aarde Valley appellation behind the old fishing village of Hermanus.

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

## The Menu

**Starter:**

Yellow fin Crudo, passion fruit and blood orange Emulsio, cherry tomato Bruschetta.

**Mains:**

Ontario Lamb Ragú. Braised lamb with Pinot Noir and San Marzano tomatoes.

**Dessert:**

Homemade dark chocolate Cannolis.

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

## The Wines

### **Reception:**

#### **Southern Right Sauvignon Blanc 2022**

Attractive on the nose with Golden Delicious, pine and light resinous notes. The palate is well balanced with a fine bead of acidity, quite taut and lightly spiced; just a faint hint of stem ginger appears towards the finish.

### **Dinner:**

#### **Hamilton Russell Vineyards Chardonnay 2021**

Instantly pleasurable in the glass, the 2021 Chardonnay is fresh with yellow fruit essences that sway with a crystalline purity. Medium-bodied, the wine is complex with bright, energetic acidity that unwinds over the long, lingering, food-friendly finish. This Chardonnay is a masterclass in possessing power and elegance.

#### **Ashbourne Sandstone (Sauvignon Blanc / Chardonnay / Semillon)**

The nose has attractive purity with lemon rind, orange pith and light leesy aromas. There is good complexity here. The palate is very well-balanced, with a fine, acidic spine. Good tension gently builds in the mouth with a very subtle lemongrass, wild peach-tinged finish lingering in the mouth.

#### **Hamilton Russell Vineyards Pinot Noir 2009**

The 2009 Pinot Noir offers a complex bouquet of red cherry, minerals, mushrooms and earth. It displays good volume in the mouth with red berry fruit, tobacco and cedar all beautifully integrated. It is a generous and delicious wine with firm tannins and a persistent finish.

#### **Hamilton Russell Vineyards Pinot Noir 2021**

Aromas of cherries and wild strawberries with dried herbs, paprika, citrus rind and stones. Medium-bodied with round texture. Refined and delicate pinot with juicy character, impressive tension and length. Lingering finish with notes of nut shell and spices.

#### **Southern Right Pinotage 2021**

Ripe boysenberry, blackberry and cherry tones are accented by hints of game, licorice root and lemon oil in this well-balanced and accessible Pinotage. The palate is smooth and plush, with well-integrated tannins and enough acidity to balance the opulent fruit flavors.

#### **Ashbourne Pinotage**

An elegant red, with supple tannins and a rich, savory underpinning of mesquite smoke layered with blackberry coulis and plum sauce. Reveals details of violet, graphite and sandalwood on the bright, lingering finish.

## When & Where

**When:** Tuesday July 16 @ 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: \$125
- Guests: \$140.

**Closing date:** Your booking or cancellation MUST be received by **Tuesday, July 9** 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 [winessainfo@gmail.com](mailto:winessainfo@gmail.com)\* will reserve your place at the event.

**\*Please note! Our Interac address for payment has changed.**

**Please remit to [winessainfo@gmail.com](mailto:winessainfo@gmail.com).**

**Note:** If you will be paying by cheque, please advise us in advance by sending an email to SAWS ([winessainfo@gmail.com](mailto:winessainfo@gmail.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.

**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

Dinner with Anthony Hamilton Russell @ Gamberoni  
Ristorante  
Tuesday, July 16, 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 @ \$125;

\_\_\_\_\_ guests/s @ \$140

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.