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South African Wine Society
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SAWS Yuletide Dinner @ Faculty Club Friday, December 6 @ 7:00 p.m.

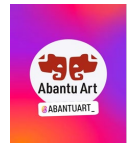
A journey of flavours and a great way to start the festive season. Relax and experience the good life while sharing the evening with friends. We are very pleased to welcome you to our Yuletide Dinner.

Come out and enjoy the company of good friends, traditional menu and a very good time.

This year, in spirit with the season we will be awarding **PRIZES**. Yes! Some lucky members will be able to take home a bottle of fine wine from our own cellar.



As well this year, Yvan from Abantu Art, will be showcasing some of his African sculptures and metal artwork from Zimbabwe. Always lovely to look at and perchance to buy!!



Holiday Buffet Menu

Carving Station

Brined-Roasted Turkey, Homemade Gravy, & Cranberry Sauce
Whole Roasted Striploin (Halal), Jus, Assorted Mustards, & Horseradish

Hot Table

Maple Glazed Salmon (GF)
Rosemary & Parmesan Roasted Potatoes (Vegetarian, GF)
Madras Vegetable Curry (Vegetarian, GF)
Chef's Daily Pasta Selection (Vegetarian)
Daily Selection of Seasonal Vegetable (Vegan, GF)

Cold Table

Market Salad Bar
Chilled Shrimp, Smoked Salmon Board, Seafood Salad
Antipasto Platter
Assorted Breads & Dips

Dessert Table

Festive Mini Cakes, Cookies, & Petite Fours
Fresh Fruit Platter Vegan (Vegan)

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

The Wines



Reception

Graham Beck Ultra Brut 2016 (Chardonnay & Pinot Noir)

This Cap Classique opens up with a lively bouquet of lemon zest and brioche notes. The rich, complex palate is perfectly balanced by fresh acidity and an exceptionally refined mousse - a benchmark of the 2016 vintage. Endowed with a deliciously creamy texture and a rewarding finish, this ultra-dry Brut is ideal to drink now or in the next 5 or 8 years.

Dinner:

Miles Mossop Saskia 2019 (Chenin Blanc/Viognier/Verdelho/Clairette Blanc)

White stone fruit and hints of honeysuckle floral aromas, lemon zest and citrus notes emanate from the glass. The palate entry is clean and refreshing leading to a textured mid-palate with notes of stone fruits, toasted almonds and vanilla spice supporting the wine through to a pithy yet vibrant lingering finish.

Ridgeback Cabernet Franc 2008

Ridgeback Cabernet Franc has upfront blackcurrant taste with hints of green peppercorn and black olive cradled by elegant, ripe tannin and oak spice on the long mineral finish.

Hartenberg Merlot 2005

A beautiful wine with forward fruit & subtle tannins. Silky smooth and superbly balanced.

Bon Courage Shiraz 2009

Intense mulberry & violets lead to a velvet palate. Harmonious retaining elegance despite being full & bold.

Grangehurst Nikela 2006 (Cabernet Sauvignon/Pinotage/Merlot)

Dark ruby mulberry in colour with red berries, some mint, cedar and mocha aromas & flavours. A full-bodied barrel matured red wine with smooth, ripe tannins. Rich & savoury cab a dominant presence with just a hint of Pinotage's raspberry & tannin bite.

Dessert:

De Krans Vintage Port 2011

Dark black colour with purple red rim. Full, elegant nose of violets, blueberries and tobacco spice. Intricate plum / date / roasted nut layers with a satin texture & endless finish.

When & Where

When: Friday, December 6 @ 7:00 pm.
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: \$110 members. Guests \$125

Closing date: Your booking or cancellation MUST be received by **Friday, November 29, 2024**. Your E-transfer acknowledgement 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 will reserve your place at the event.

***Please note! Our Interac address for payment has changed.
Please remit to 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 7:00 P.M. as it impedes the wine pouring and event preparation.



Event Registration if paying by Cheque

YuletideDinner @ Faculty Club
Friday, December 6 @ 7:00 p.m.

Mail to:
SAWS
BOX 37085 RPO, 6428 YONGE ST
WILLOWDALE ON M2M 4J8

Enclosed find our cheque payable to *South African Wine Society* for

_____ member/s @ \$110; _____ guests @ \$125 = \$ _____

Name(s) _____

Guest 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.

