



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



Blankbottle Wines – Dinner
@ Toronto Lawn Tennis Club (TLTC)
Tuesday, February 11, 2025 @ 6:30 p.m.

The Blankbottle Winery is located on a farm outside Somerset West in South Africa's Western Cape. Critically-acclaimed winemaker Peter Walser's operation is unconventional to say the least. There are no signs, no formal wine tasting facilities, he owns no vineyards and rarely makes the same wine twice - a unique approach which has gained him a considerable cult following. The philosophy behind his winemaking is simply not to think too much about it and that one should care much more about enjoying what is actually in the bottle rather than the contents of the label. Hence he deliberately leaves his labels quite vague, freeing him to explore a vast range of styles and varieties without limitations. The result is over 40 different small lots of unique low intervention wines made exclusively with small batches of grapes bought from around 60 vineyards all over the Western Cape.

Join us as we explore this special window into an outstanding winery and unique wine tasting opportunity.

The Wines

Reception:

Waterkloof Circle of Life 2023

Stellenbosch (14%)

The Circle of Life White is a co-fermented blend of Sauvignon Blanc (69%), Chenin Blanc (26%) and Semillon (5%) from two very windy parcels on the dramatic Waterkloof estate. Straw, jasmine and chamomile aromas are complemented by a palate of citrus, gooseberry and stone fruit flavours, tangy minerality and a dab of oak.

Dinner:

Blankbottle Smaug the Magnificent 2021

Voor Paardeberg (13.5%)

Smaug is a Voor Paardeberg cuvée of 35% Roussanne, 25% Verdelho, 17% Grenache Blanc, 13% Greanche Gris. Coiled like a spring, this combines fynbos and beeswax aromas with a steely palate of green fig, lemon zest and greengage.

Blankbottle ISA 42 2021

Stellenbosch (14.5%)

100% Merlot. From a vineyard on the Simonsberg, this has notes of blueberries, and then also lots of violet character, and a charming, saline, mineral finish. Brilliant.

Blankbottle But Why? 2021

Ceres Plateau (14%)

100% Cabernet Sauvignon. But Why? shows the freshness and precision of its high-altitude source at 750 metres in Ceres. Driven by acidity and minerality, it combines granular tannins with stylish 30% new wood and redcurrant and blackcurrant leaf flavours.

Blankbottle Confessions of a White Glove Chaser 2020

Stellenbosch (14.5%)

55% Cabernet Franc- with 35% Cabernet Sauvignon and 10% Merlot for support. Graceful yet with terrific concentration, velvety with a savoury, earthy touch making it very complex. Textured and perfumed, it's very much a Graphite, bramble and black cherry flavours complete the palate.

The Menu

Starter:

Beet Caprese Salad
(Beets, Fior di Latte with Shaved Fennel & Arugula)

Bread and Butter

Mains:

Grilled 7 oz. AAA Striploin (Medium Rare to Medium) Mushroom Sauce, Mashed Potatoes and Seasonal Vegetables

Dessert:

Free-Standing Creme Brule with Strawberry Garnish

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

When & Where

When: Tuesday February 11 @ 6:30 p.m. (Doors open 6:30 p.m., dinner starts at 6:45 p.m.)

Where: TLTC, 44 Price Street, Toronto Ontario, M4W 1Z4
(Off of Yonge Street. north of Rosedale Station), (416) 922-1105.

Price:

- Members. \$115.
- Guests. \$130.

Closing date: Your booking or cancellation MUST be received by Tuesday, **February 4**. 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* 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) 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

Blankbottle Wines Dinner@ TLTC

Tuesday, February 11, 2025

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 @ \$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.