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**Special Event
Members Only!**

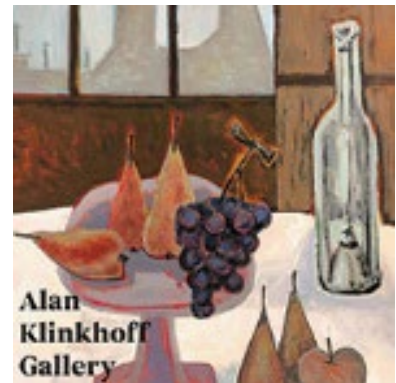
Wine & Cheese Tasting at Alan Klinkhoff Gallery Tuesday, March 11, 2025 @ 6:30 p.m.

Join us for an enlightening and educational evening as we taste a number of specially curated wines from our cellar along with cheeses selected by Gurth Pretty, owner of Lakeview Cheese Galore in Mississauga, who is a certified member of the Cheese Education Guild of Toronto and author of award-winning books on cheese.

The Alan Klinkhoff Gallery is a fine art dealing firm with a distinguished family tradition in the art market since 1949. In its third generation in the art business, the Klinkhoffs specialize in the highest quality Canadian classics, works of art from 1840 through to the 21st Century; from Cornelius Krieghoff to A.Y. Jackson to Charles Gagnon.

Members will be encouraged to discuss the art on display with each other and with Jonathan Klinkhoff, Vice President & Toronto Gallery Director.

The gallery is a short walk from Rosedale, Bay, Museum and Dupont subway stations. There's a small parking lot around the corner and street parking may be available.



Please note this is a standing event. Tables and chairs are not available.

Due to **limited space capacity**, this will be an intimate affair to remember so **register early!**

Please note this is a members priority event due to limited capacity. Guests will be welcomed should we have capacity after the cutoff date. Please contact us to put your guest on a waiting list.

Wine and Cheese Pairs

Pair #1: Sauvignon Blanc with Bishop Matre Goat Brie

Thelema Sutherland Sauvignon Blanc 2022

- Beautiful purity of limes and ripe gooseberry, with tropical, floral and fine herbal notes. This is cool climate Sauvignon Blanc – vibrant, mineral, elegant, balanced and delicate, with a long, layered and complex finish.

Bishop Matre Goat Brie

- By Quality Cheese in Vaughan
- A delicate, soft, mild pasteurized goat brie with an edible white rind

Pair #2: Chenin Blanc with Honey Lavender Brebis

Ken Forrester Terre Noir Chenin Blanc 2022

- A full flavoured Chenin Blanc with a soft, gentle white peach and melon flavours and a long finish. A beautifully textured wine.

Honey Lavender Brebis

- By Mariposa Dairy in Lindsay
- A fresh, pasteurized sheep milk cheese with flavours of honey and lavender added

Pair #3: Sparkling Rose with Amazing Grey Hard Goat Cheese

Graham Beck Brut Rose NV

- Pale silver-pink. Aromas of raspberries, cherries and a few secondary whiffs of minerality. A lively mousse but fine in the mouth, with subtle red berry flavours enlivened by bright acids. Brisk on the palate, showing hints of oyster shell and fresh lavender. Flirtatious and fun, yet elegant and structured, it's perfect for all seasons and settings.

Amazing Grey Hard Goat Cheese

- By Stonetown Artisan Cheese near St. Marys
- A hard, two year-old, unpasteurized goat milk cheese

Pair #4: Pinot Noir with Five Brothers Washed Rind Cheese

Radford Dale Freedom Pinot Noir 2021

Fresh and perfumed berry fruits mingle with earthy tones in a complex and compelling nose that urges deeper reflection. The palate shows restraint through the satin texture and perfumed, light berry tones. Refined tannins and fruit concentration round out the mid palate before a clean mineral lift towards the long, tapering finish.

Five Brothers Washed Rind Cheese

- By Gunn's Hill Artisan Cheese near Woodstock
- An eight-month-old, semi-soft, pasteurized cows' milk cheese, washed repeatedly with a salty brine solution
- Uses the milk of the family's dairy farm

Pair #5: Bordeaux Blend with Grand Trunk Alpine Cheese

Raats Jasper Red Blend 2016

(60% Cabernet Franc, 31% Malbec , 7% Petit Verdot, 2% Merlot]

- The 2016 is a true gem: exceptionally intense and complex on the nose with blackberry, black cherry and bramble in abundance and subtle hints of forest floor, dark chocolate, aniseed and spicy tobacco. The walk in the Black Forest continues with blue - and blackberry dancing on a tight rope with focus and concentration, following through onto a perfectly balanced, fine-grained, velvety palate. The finish lingers with hints of fresh mint, cinnamon and perfume. Complex and structured, a true iron fist in a silky glove.

Grand Trunk Alpine Cheese

- By Stonetown Artisan Cheese near St. Marys
- A firm, 12 to 18 month-old alpine-style, unpasteurized cows' milk cheese
- Uses the milk of the family's dairy farm

Pair #6: Rhone Blend with Raclette Kaiser Broiled Cheese

Lammershoek Roulette 2005

- (72% Shiraz plus Carignan, Grenache, Mourvedre and Viognier)
- Though possessing heft, it is very much alive, primary even. Great aromatics, great fruit expression, bright acidity, fine tannins. Shows dark cherry, mulberry notes along with Swartland scrubby herbs.

Raclette Kaiser Broiled Cheese

- By Fromagerie Kaiser near Noyan, Quebec
- An eight month-old, semi-soft, pasteurized cows' milk cheese, washed repeatedly with a salty brine solution

When & Where

When: Tuesday March 11 @ 6:30 p.m.

Where: Alan Klinkhoff Gallery, 190 Davenport Rd at Avenue Road,
Toronto, Ontario, M5R 1J2.

(The gallery is a short walk from Rosedale, Bay, Museum and Dupont subway stations),
(416) 233-0339.

Price:

Members only: \$55.

Closing date: Your booking or cancellation MUST be received by Saturday, **March 8**. 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

Members Only Wine & Cheese Tasting
at Alan Klinkhoff Gallery
Tuesday, March 11, 2025 @ 6:30 p.m.

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 @ \$55;

Members only for this event.

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.