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Hemel-En-Aarde Wine Region Dinner @ Toronto Lawn Tennis Club (TLTC) Tuesday April 8, 2025 @ 6:30 p.m.

In 1975, Tim Hamilton-Russell (father of Anthony Hamilton-Russell) decided to settle in the Hemel-En-Aarde (heaven and earth) Valley. Tim was in search of a cool region where he could grow the great grapes of the Cote d'Or (Pinot Noir & Chardonnay) in South Africa. After extensive soil mapping of the area validated its potential, Tim proceeded to set up the initial vineyard plantings and Hamilton Russell Vineyards was created. At its creation, and for several many years, Hamilton Russell Vineyards was South Africa's most southerly wine producer.

The Atlantic is nearby and cool sea breezes flow in through a series of connected valleys. Rainfall is generous and the soils are a mixture of shale, clay and sandstone with some decomposed granite. Growth in the area initially was slow but in the past two dozen years has seen a substantial burst with over two dozen wineries setting up or planting new vineyards. Many of the top South African wineries have now invested in this region including new wineries set up by three ex-Hamilton Russell winemakers. The region has also been subdivided into three sub regions; Valley, Upper Valley, and Ridge.

On multiple occasions in the past, we have featured tastings of Hamilton Russell Vineyards and its sister wineries, Ashbourne and Southern Right. This dinner features the wines of multiple additional wineries plus a diverse range of grapes. Each of our dinner wines are pricey, rarely available in our market, and have been sourced through private winery offers or exclusive Vintages offerings.

Join us as we explore the amazing potential of Hemel-En-Aarde.

The Wines

Reception:

Mullineux Kloof Street Old Vine Chenin Blanc 2022

This wine has notes of sun ripened pears and wet granite. The palate has a vibrant acidity balanced by a soft, round texture and some pithy character. The wine has a fresh, mineral finish.

Dinner:

Ashbourne Sandstone White 2023 (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.

Alheit Hemelrand Vine Garden 2020

(Chardonnay/Roussanne/Chenin/Verdelho/Muscat)

The wine gleams in the glass, a lovely straw colour. The nose is exotic, showing stone fruit and talcum, lemon rind and baking spice. The wine has an absolutely towering presence on the palate, robust flavours cut through by rapier acidity. A very invigorating drink.

Tesselaarsdal Chardonnay 2022

Crisp and appealing, with a lightly chalky texture carrying well-meshed flavors of ripe Gala apple, slivered almond, pickled ginger and stony mineral. Clean-cut finish, with a waft of white blossoms.

Tesselaarsdal Pinot Noir 2022

The nose shows top notes of musk and violets before red and black cherry, earth, pomegranate and spice while the palate has great fruit definition, bright acidity and fine tannins, the finish remarkably dry. With good depth of flavour but also plenty of verve, this is dead sexy.

Cap Maritime Pinot Noir 2020

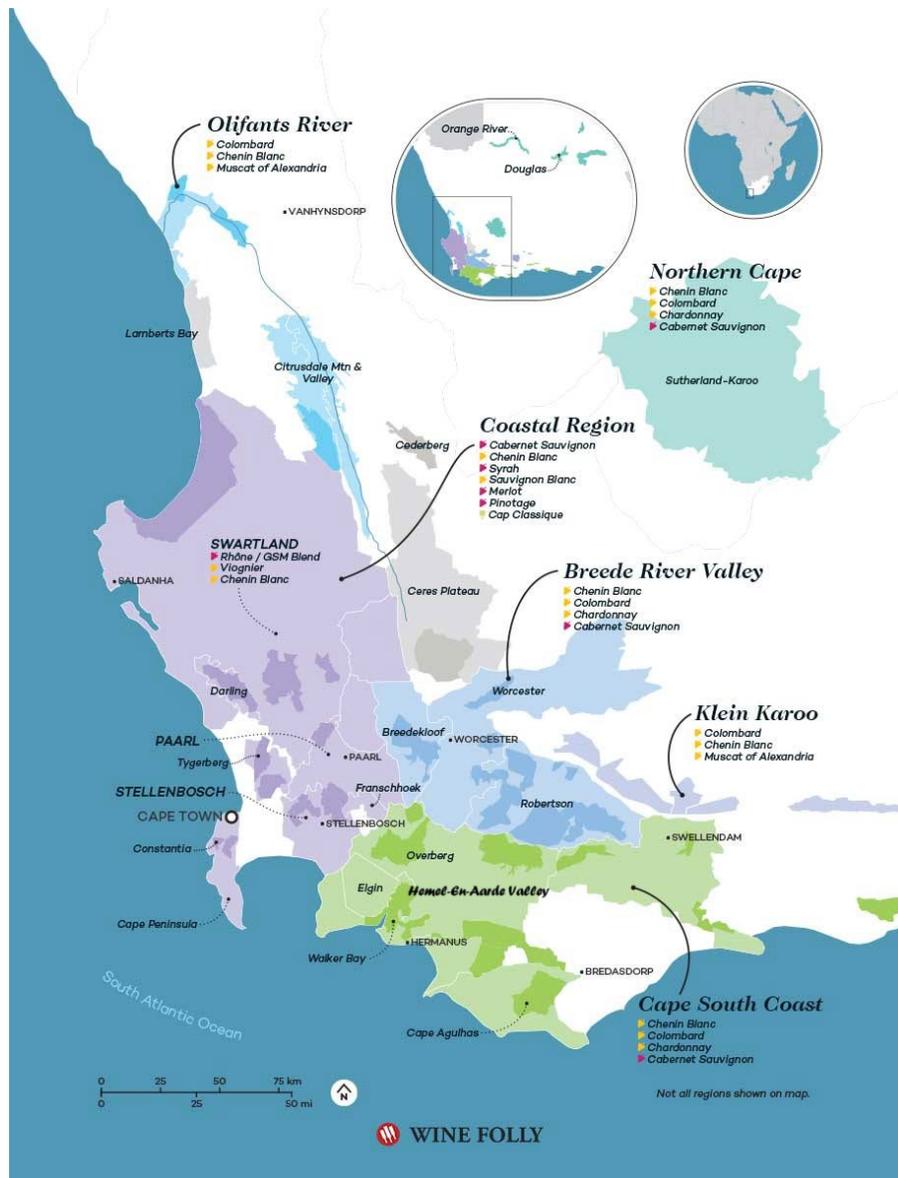
The nose is intense and inviting with an array of pure, rich forest fruit, perfume, and subtle whiffs of exotic spice. Aromas of youngberries, mulberries, brambles, morello cherry, rose petals, red liquorice, and smokiness contribute to a wonderfully complex nose. The palate offers concentration and generous flavours

of damson, black cherries, espresso, cinnamon, and star anise. The wine is medium-bodied, brooding and richly textured, with seamless, very fine-grained, plush tannins

Bouchard Finlayson Hannibal 2020

(Sangiovese/Nebbiolo/Barbera/Shiraz/Pinot Noir/Mourvedre)

A thought-provokingly unique blend. Dried violet, iron oxide and earthy forest growth accent a firm and well defined tannin. Focussed and meaty textures leaves a lasting impression of effortless weight. Reserved, yet boasting fine intensity and exciting length, hints at rewarding potential lying in wait.



The Menu

Starter:

Bread and Butter
Seafood Bisque

Entree:

Duck Confit
Lentil Pilaf, Braised Red Cabbage, French Beans,
Duck Jus

Dessert:

Dark Chocolate Espresso Semi Fredo
Candied Pecans
(Gluten Free)

Coffee & Tea

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

When & Where

When: Tuesday April 8 @ 6:30 p.m. (Doors open 6:30 p.m., dinner starts at 7:00 p.m.)

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

Price:

Members. \$120. Guests. \$135.

Closing date: Your booking or cancellation MUST be received by **Tuesday, April 1**. 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*](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)) 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 pm as it impedes the wine pouring and event preparation.

Event Registration if paying by cheque

Hemel-En-Aarde Wine Region Dinner
@ Toronto Lawn Tennis Club (TLTC)
Tuesday, April 8, 2025

When registering by mail, please email to let us confirm your booking promptly.

Mail to:
SAWS
Box 37085
North York RPO Centerpoint
North York, ON M2M 4J8
Canada

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

_____ member/s @ \$120

_____ guests/s @ \$135

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.