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South African Wine Society
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SAWS Yuletide Dinner

University of Toronto Faculty Club

Friday, December 5, 2025 at 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.

The Wines

Reception Wine:

Krone Borealis Vintage Cuvee Brut 2022

- Crafted from Pinot Noir and Chardonnay using the traditional method of Champagne. Look for attractive orange peel, elder blossom and ginger along with subtle toasty and salted-caramel notes.

Dinner Wines:

Wildeberg Coterie White Blend 2022

- Wildeberg's white Bordeaux blend is always one of its finest wines, made with deftly assembled Semillon and 20% Sauvignon Blanc. The old vine concentration of the two Semillon blocks is very evident on the palate, giving richness and texture to the blend. Kelp, pink grapefruit and mineral acidity complete the picture.

Natasha Williams Lelie Van Saron Chardonnay 2022

- Deliciously fruity yet intricately detailed, this Chardonnay shows heft as well as finesse & refinement in its subtle citrus zest & marmalade, creamy texture, vibrant acid & lingering finish.

Lammershoek Pinotage 2006

- Elegant, not too fruity with a savoury note, this wine has a remarkably intense colour with dark berries on the nose and a firm tannin structure.

Vijoensdrift River Grandeur Cabernet Sauvignon 2007

- Dark stone fruit, blackberries and cedar box aromas mingle around the central meaty taste.

Anthonij Rupert Optima 2015

- 50% Cabernet Franc / 30% Merlot / 17% Cabernet Sauvignon / 3% Malbec
- Complex melange of inviting deep blueberry, cassis and spicy cocoa aromas. The palate is fresh and lively with an abundance of the same blueberry, cassis and cocoa flavours. Structured and graceful with velvety, soft-textured mouth feel and lovely integration of oak and fruit. Complex, nuanced and subtly powerful, nothing is overplayed. Delicious, lingering tail.

Pearce Predhomme Red Blend 2017

- A blend of old vine, wild fermented Syrah and Cinsault. This wine has very generous Syrah-based pepper, caper and plummy fruit with classic Cape overlay of tar and iron oxide/rust minerality. It is medium weight, firm yet juicy and fresh on the palate.

Dessert Wine:

Delheim Spatzenreck NV

- A white blend, historically featuring Muscat de Frontignan, Chenin Blanc and Weisser Riesling.
- Beautiful, vibrant gold straw hues. On the nose citrus blossom, quince and honey with a variety of tropical fruit flavours comes to mind. The palate is well supported by intense fruit flavours that is underpinned by a well-balanced acidity.



BUFFET MENU

CARVING STATION

Brine Roasted Turkey GF
Homemade gravy, cranberry sauce

Whole Roasted Striploin GF HALAL
Assorted mustards, horseradish, beef jus

HOT TABLE

Maple Glazed Atlantic Salmon GF

Apple & Sage Stuffing

Festive Smashed Potatoes with Fresh
Herbs & Olive Oil GF V

Madras Vegetable Curry V

Gemelli with Pesto, Sundried Tomatoes &
Kalamata Olives V

Seasonal Vegetables GF V

COLD TABLE

Market Salad Bar
GF & V choices available

Chilled Shrimp with Cocktail Sauce & Lemon GF

Smoked Salmon GF

Assorted Cured & Smoked Meats

Imported & Domestic Cheeses GF

Assorted Breads, Rolls with Whipped Honey Butter

DESSERT TABLE

Festive Cakes, Cookies & Pies
GF & V choices available

Fresh Fruit Platter GF V

V - Vegan | GF - Gluten Free

When & Where

When: Friday, December 5 @ 7:00 p.m. (Doors open 6:30 p.m., dinner starts at 7:00 p.m.)
Where: University of Toronto Faculty Club, 41 Willcocks Street, Toronto, ON M5S 1C7
The Spadina streetcar stops at the corner of Willcocks and Spadina 416 978-6325

Price:

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

Closing date: Your booking or cancellation **MUST** be received by **Friday, November 28**. 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.

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 p.m. as it impedes the wine pouring and event preparation.

Event Registration if paying by cheque

SAWS Yuletide Dinner University of Toronto Faculty Club Friday, December 5, 2025 at 7:00 p.m.

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 @ \$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.