



Eleanor Cosman, President
South African Wine Society
8 Paul Street
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Creme de la Creme Dinner

University of Toronto Faculty Club

Tuesday, February 10, 2026 at 6:30 p.m.

An unforgettable evening of exceptional South African wines paired with exquisite cuisine.

Join us for a curated wine dinner highlighting outstanding vintages paired with a three-course gourmet menu. This evening celebrates the artistry of winemaking and the pleasures of fine dining in a convivial atmosphere.

Due to the limited supply of these wines, there will be a strict limit on the number of members and guests who can attend.

Register now!

The Wines

Reception Wine:

Cape Rock White 2020

- Grenache Blanc 33%, Marsanne 28%, Viognier 29% & Roussanne 11%
- Characterful & deep, more spicy than fruity or floral; rounder & fuller-flavoured than previous vintages, the acidity integrated & fresh. Dry & succulent.

Dinner Wines:

Boekenhoutskloof Semillon 2013

- Yellow peaches and cream, an appley freshness, almonds and a pithy minerality. Waxy secondary flavours already add to the complexity of this captivating wine. A strikingly tighter acidity compared to the past few vintages. White peach and an enticing viscosity fill a delicate frame with its typical salty mineral lift.

Ridgeback Cabernet Franc 2008

- Intense, upfront dark plum and juicy blackcurrant with a hint of mint. Firm tannins and an elegant mineral concentration are supported by a lingering pepper wood spice.

Meerlust Cabernet Sauvignon 2009

- This wine has an intense, vivid purple colour with slight gradation at the rim. On the nose the wine shows intense cassis, plum and classic cedar wood-cigar box notes with lifted dark fruit aromas. On the palate the wine is full bodied and impressively structured. Intense blackcurrant and plum fruit bolstered by refined tannins and fresh natural acidity. The palate is rich and dense with a wonderful lacy tannic structure.

Mont Destin Passione 2004

- 52% Cabernet Sauvignon, 24% Shiraz, 24% Shiraz
- This blend displays an exuberance of ripe juicy cassis fruit and a savoury, cigar box undertone. Harmonious and elegantly crafted, this wine explodes with complex flavours. Its lingering finish makes a bottle last a little longer in the company of good friends.

De Trafford Elevation 393 2007

- 40% Cabernet Sauvignon, 27% Merlot, 20% Shiraz, 13% Cabernet Franc
- Attractive medium deep red colour. Forthcoming lifted aromas of fruitcake and tomato paste, cinnamon, cloves and smoky blackberry emerging too. Shiraz component dominated by the Bordeaux varietals at this stage and new oak component nicely integrated. Elegant dry tannin running with the complex spicy fruit from beginning to end of a long fine

Dessert Wine

Klein Constantia Vin de Constance 2004

- 100% Muscat de Frontignan
- Bright golden in colour, the nose is filled with tropical aromas of dried pineapple, mango and with raisined, caramelised notes. The palate has a fresh acid entry which develops richness and envelopes the mouth in a fusion of tropical flavours tapering to a lingering, delicate finish.

The Menu

Starter: Canadian Crab Bisque

- Delicate, rich, and aromatic — a perfect introduction to the evening.

Main course: Lamb shank in a red wine demi-glace with vegetables

- Slow-braised lamb shank finished in a red wine demi-glace, accompanied by garden vegetables.

Dessert: Pistachio Panna Cotta

- Creamy, delicately sweet, and textured with roasted pistachio — a refined conclusion to the meal.

SAVE THE DATE

- Tuesday, March 10, 2026: Syrah Tasting @ Faculty Club
- Tuesday, April 14, 2026: Ethnic Dinner @ Faculty Club
- Wednesday, May 20, 2026: Savage Wines Tasting @ Faculty Club
- Sunday, June 28, 2026: Braii in the Cosman's Garden
- Wednesday, September 16, 2026: RAATS Dinner/ Tapas @ Faculty Club
- Wednesday, October 28, 2026: Varietal Dinner/Tapas @ Faculty Club
- Friday, December 11, 2026: Yuletide Dinner @ Faculty Club

When & Where

When: Tuesday, February 10 @ 6:30 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.)

Price:

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

Closing date: Your booking or cancellation MUST be received by **Tuesday, February 3**. 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) 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.

Event Registration if paying by cheque

Creme de la Creme Dinner Event Prosecco Restaurant Tuesday, February 10, 2026 at 6:30 p.m.

When registering by mail, it is imperative that you email at winessainfo@gmail.com us to let us confirm your booking promptly.

Please note our new address:

South African Wine Society
8 Paul Street
Thornhill, ON L3T 2H9

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.