



Eleanor Cosman, President  
South African Wine Society  
8 Paul Street  
Thornhill, ON L3T 2H4  
416-402-3212

# Syrah Tasting

## University of Toronto Faculty Club

### Tuesday, March 10, 2026 at 6:30 p.m.

#### *Discover the Bold Elegance of South African Syrah*

Join us for an extraordinary tasting journey through South Africa's most celebrated wine regions. This carefully curated selection showcases the remarkable transformation of South African Syrah—where ancient soils meet modern winemaking artistry to create wines of exceptional character and finesse.

South Africa's winemakers are redefining what Syrah can be, moving away from sheer power toward wines that captivate with their elegance, vibrance, and extraordinary balance. From the granite slopes of Stellenbosch to the weathered schist of Swartland, each glass tells the story of its unique terroir—a harmonious blend of sea breezes, mountain air, and mineral-rich earth.

The tasting features selections from acclaimed producers who are earning South Africa its place among the world's elite Syrah regions. These wines offer not only remarkable quality at exceptional value, but also the passion and craftsmanship of small-batch, artisanal winemaking.

We begin with a reception pour of Cape Point's stellar Sauvignon Blanc, then journey through six distinctive expressions of Syrah and a compelling Swartland blend, each thoughtfully paired with courses designed to elevate both wine and cuisine.

Prepare your palate for an evening of discovery, as we explore wines that are as complex and captivating as the diverse landscapes from which they come.

#### **Introduction:**

Syrah in South Africa is celebrated for its unique terroir and winemaking techniques. The country's ancient soils and diverse landscapes have created a rich environment for Syrah, resulting in wines that are both bold and complex. Highlights of Syrah in South Africa include some of the following:

**Affordable Quality:** Many South African Syrah wines are now available at under \$20.00, offering remarkable value for the quality and complexity they deliver.

**Regional Diversity:** South Africa's wine regions, such as Stellenbosch, Swartland, and Paarl, each produce Syrah wines with distinct characteristics influenced by their unique climates and soils.

**Modern Syrah:** The winemakers in South Africa are increasingly focusing on finesse rather than power, producing wines that are elegant, vibrant, and impressively balanced.

**Global Recognition:** South African Syrah wines are gaining international recognition, with some ranked among the top five globally.

For those interested in exploring South African Syrah, it is recommended to seek small-batch wines from artisanal producers, as they often provide the best quality and stories behind each bottle.

## The Wines

### Reception Wine:

#### **Cape Point Noordhoek Sauvignon Blanc 2022**

Cool sea breezes along with ancient mountain soils make for a unique terroir with a late growing season that results in a world class Sauvignon Blanc with mineral tones and great complexity. The wine is layered with a combination of Cape gooseberries, white grapefruit and a hint of fynbos. The rich and textured palate is focused with a steely minerality and fresh and vibrant acidity.

### Tasting Wines:

#### **Glenelly Glass Collection Syrah 2021**

**Stellenbosch**

The Glass Collection Syrah has a wonderful bright and rich colour with deep purple undertones. Aromas of leafiness, spice, and delicate rose petals are supported by the presence of pristine red berry fruit. The medium-bodied and balanced palate showcases fine-grained tannins with a subtle infusion of white pepper and clove, all coming together harmoniously.

#### **Reyneke Biodynamic Syrah 2020**

**Stellenbosch**

A perfumed nose with upfront white pepper, lavender, wild rosemary and bursts of red cherry. Subtle hints of coriander and nutmeg. There is a lovely brightness to the palate with a fruit core of sour cherries and mulberries. This is balanced by noted of spice and delicate chalky tannin. The palate is fresh, with an underlying structure and a long finish.

#### **Mullineux Syrah 2020**

**Swartland**

The Mullineux Syrah always rewards with its signature Swartland perfume of mulberries, wild-growing, white Watsonia Lilies and black olive tapenade. The very structured palate follows with intricate layers of dark plum, kumquat and vibrant notes of sour cherry and finishes with powerful and velvety tannins.

#### **Porseleinberg Syrah 2020**

**Swartland**

Fermented with 100% whole bunches using the submerged cap technique that transformed the wine in 2018, this is another scented, seamless stunner from Callie Louw. Aged in large foudres and 5% concrete eggs, it's a spicy, sappy, hauntingly elegant Syrah from a brutal site, with kelp, rose petal and fynbos aromas, juicy bramble and red berry fruit, fine tannins and a wonderful sense of energy.

## **Kleinood Tamboerskloof Syrah 2017**

**Stellenbosch**

Bright medium ruby colour, this handcrafted wine shows upfront aromas of violets and red cherries with cinnamon and pepper spice. Youthful and refreshing with fine-grained tannin on the juicy mid-palate. Elegant with good concentration, pair with peppercorn steak.

## **Olifantsberg The Bull 2018 (SGM)**

**Breedekloof**

A blend of Syrah, Grenache Noir, Mourvèdre and Carignan. The complexity of this wine lies in the collection of 10 different vineyard sites on the Olifantsberg Mountain. Long, gentle extractions are employed and the blend is created after each component has matured separately. Inky purple and brooding in the glass, *The Bull* unleashes dark plum, blackberry, and cassis aromas, threaded with clove, graphite, and wild herbs. The palate is powerful and muscular, with dense black fruit at its core, framed by savoury spice and firm tannins. Despite its strength, there's a mountain freshness running through, lifting the wine to a long, structured finish.

# **Tasting Menu**

**First Tasting Plate** Smoked duck with arugula, sundried figs, pecans, and pickled red onion goat cheese salad

**Second Tasting Plate:** Crusted pistachio rack of lamb two bones with sweet potato croquette, balsamic onion jam and wine red jus

### ***Save The Date***

- Tuesday, April 14, 2026: Ethnic Dinner @ Faculty Club
- Wednesday, May 20, 2026: Savage Wines Tasting @ Faculty Club
- Sunday, June 28, 2026: Braai 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, March 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, March 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](mailto: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.

# Event Registration if paying by cheque

## Syrah Tasting University of Toronto Faculty Club Tuesday, March 10, 2026 at 6:30 p.m.

**When registering by mail, it is imperative that you email at [winessainfo@gmail.com](mailto: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 2H4

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.