



Barossa Valley Regional Tasting with Steak Frites Dinner

Faculty Club, Wednesday, May 16, 2018



Wine has been a way of life in Barossa since 1842. Fast forward to today, and Barossa is home to more than 550 grape growing families, many with the sixth generation still working the same plot of land, supplying quality grapes to more than 170 wine companies.

The best Barossan wines sit comfortably alongside the great wines of the world. Barossa Shiraz and Eden Valley Riesling have led the way as regional heroes, with Cabernet Sauvignon, Mataro, Grenache, Semillon and Fortified wines all contributing to Barossa's standing as one of the world's great wine regions.

Barossa incorporates both the Barossa Valley and Eden Valleys, making it one of the only wine regions in Australia to have neighbouring warm and cool climate growing conditions. With such a diversity of growing conditions and soil types across both valleys, and vineyards that have been tended by hand for many generations, you are bound to find a wine to call your own. While we are not at the Peter Lehmann winery shown above, we do have his famous Shiraz in the line-up for this Regional Tasting.

We're pleased to announce that Joe Gentile, ex-LCBO Vintages Product Consultant and a Shiraz lover, will take us through the tasting of the following wines;

2003 Barossa Valley E&E Black Pepper Shiraz

2005 The Colonial Estate Explorateur Shiraz

2005 Torbreck Woodcutters Shiraz

2006 Charles Cimicky Trumps Shiraz

2016 Wyndham Bin 555 Shiraz

2016 Lionheart Dandelion Shiraz

2015 Peter Lehmann Barossa Shiraz

2006 Glaetzer Wallace Shiraz/Grenache

For more information on the Barossa Valley wines and wineries, go to www.barossa.com/wineries.

Following the tasting we will be served with the always popular Faculty Club Steak Frites dinner. This is an evening not to be missed, so book early. Event price, with all wines, and Steak Frites dinner is \$80.00 for AWS Members and \$85.00 for Guests.

As we are upstairs this event is limited to 60 seats, book early. The Faculty Club is located at 41 Wilcocks Street on the U of T Campus, one block south of Harbord and east of Spadina. Reception wine at 6:30 pm. Shiraz Tasting at 7:00 p.m. in the Upstairs Dining Room

Registration Form is attached, complete and mail to Australian Wine Society of Toronto, c/o Bernard Nottage, 71 Old Mill Road, Suite 310, Toronto, ON, M8X 1G9. Telephone 416-207-9976. Or register on-line at <https://awsbarossa.eventbrite.ca>

Past Event

Our sold out dinner at Sidecar Restaurant on April 10th, was a resounding success, the food was excellent, service from Bill Sweete and his staff was smooth and professional. Many members said they will be back to try other dishes on their menu. Following dinner, Malcolm asked the chef and his staff to come out and were thanked with a big applause for their work in the kitchen preparing the menu, especially the Crab Cakes that were delicious. If you did not manage to join us, head out some evening and dine at Sidecar, we all recommend it.

Future Events

The Summer Solstice dinner on the Faculty Club Patio is booked for Friday June 22, while the actual Solstice is the day before, we decided to have a Friday evening event to relax and let the week pass with an evening of wine food and good company. We are finalizing the menu, with choices on each course that will be outlined in the June Newsletter, stay tuned. No event is scheduled for July, the AGM and Aussie barbeque at the Toronto Lawn Tennis Club booked for Sunday August 19th.

Your AWS Board.