



November 2015 Newsletter

Holiday Dinner Dance with DJ Ernie West, Saturday December 12th, Faculty Club Dining Room



We had such a good response last year to the Holiday Dinner Dance, we are returning to the Faculty Club for what will be another fine evening, on Saturday December 12th in the main dining room. Following a reception at 6:30 p.m. with sparkling wine with appetizers in the Main Lounge, at 7 p.m. we will sit down with friends for a fine Aussie holiday dinner, each course will naturally be accompanied by wines selected from the cellar by Cellar-master, John Macdonald, This year music for listening and dancing will be provided by Ernie West our DJ for the evening.

Hors D'Oeuvres in the Main Lounge

Crab Cakes served with Garlic Aioli

Seared Duck Breast with Hoisin Mayonnaise on Crostini

Woodland Mushroom & Polenta Squares with Gorgonzola Cheese

Appetizer Course

Ace Bakery Dinner Rolls and Butter

Chilled Seafood Salad

Main Course

Roast Ontario Turkey Breast and Rolled Dark Meat with Savory Stuffing and Dried Fruits

Served with Mashed Potatoes, Gravy, Root Vegetables, Cranberry / Orange Relish

Dessert Course

Mango Pavlova with Kiwis

Coffee and Tea on Request.

(Please advise if you have any food allergies, and please no strong perfume or aftershave.)

Price for this event for Members and Guests is \$95.00. Closing date for reservations is Wednesday December 9th. The Registration Form is attached, complete and mail to Australian Wine Society of Toronto, c/o Bernard Nottage, 71 Old Mill Road, Suite 310, Toronto, Ontario, M8X 1G9, or go on-line to reserve.

The link to on line registration is <https://awsholidaydd2015.eventbrite.ca>

Please advise us if you have a party of 3 or more and we will endeavor to reserve a table for you. The Faculty Club is located at 41 Willcocks Street, south of Harbord and east of Spadina.

Past Event

While not an official AWS event, 17 members and guests gathered at Shoeless Joe's on King West for the running of the Melbourne Cup. We had direct feed from Flemington Park, and two other tracks, courtesy of Woodbine Entertainment, for all the races, plus wagering on all the races. Good grub, but sadly they were out of both their Aussies wines, that John Macdonald found out when he ordered. A New Zealand horse, Prince of Penzance, with young Australian jockey Michelle Payne (the first female jockey to win this event) won and you could have won \$285 for a 2 dollar bet.

Future Events

Watch for news in December about our Australia Day Dinner at the Albany Club booked for Friday January 23rd.

March will feature a very special d'Arenberg night with a vertical tasting of earlier vintages, not to be missed by d'Arenberg fans. It can help you learn about a particular wine producer, their wines and their style, in depth. This is as opposed to a tasting spanning several producers or vineyards from the same vintages, which is called a horizontal tasting.

April will usher in the always popular Shiraz tasting, and we have many outstanding one in the cellar.

May event will be a dinner at Vertical in First Canadian Place, then The Solstice Dinner in June at the Faculty Club.

Australian Wine News

Hardy's Wines' global brand ambassador Bill Hardy has announced that he will step down from the role next year, and his daughter Alix will take over. Bill has been with the Hardy's company for 44 years and Alix becomes a sixth generation Hardy family member with the winery. In announcing his decision, Bill said: "Making wine for Hardy's and representing the brand around the world over the past four decades has been a huge part of my life."

The introduction of tasting fees at some Margaret River cellar doors has forced tourism operators to rethink which wineries to include on their tours. The region is home to about 187 wineries with close to 40 operators offering visits to them as part of their tours. Following the removal of a cellar door subsidy as part of the WA State Government's 2015 budget, some wineries now charge between \$2 and \$16 for tastings.

The Australian wine industry is benefitting from the China-Australia Free Trade Agreement, with Australian bottled wines showing a strong 50.8% increase in value and 20.5% increase in volume, with the average price raising by 25.2% according to industry publications. Based on the trade agreement, China has started to reduce the import tariffs on Australian wines from this year and will eventually abolish the tariff in 2019.

The judges were apparently shocked. In a blind tasting at one of Australia's premier wine shows, three judges awarded the gold medal to a fine Rosé. The blinders were removed. The brand was Aldi and the cost? \$4.99. That's right, the nation's best Rosé cost less than a bottle of Passion Pop. Aldi's wines under \$10 have won gongs at the Sydney International Wine Competition, the Royal Melbourne Wine Awards, the Perth Royal Show and more.

A group of high-powered wine industry executives including Margaret Lehmann, widow of celebrated winemaker Peter Lehmann, has tipped 34.5 hectares of prime "Grange country" vineyards onto the market in the Barossa Valley with expectations of between \$2 and \$3 million. The vineyards, on Schneiders Road in the Ebenezer district near Nuriootpa, were first planted by Peter Lehmann "the baron of the Barossa" in 1999.