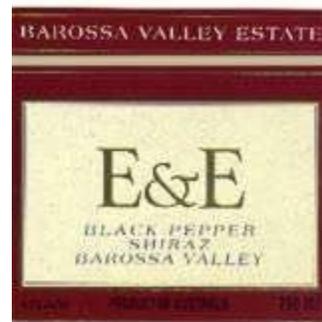




May 2012 Newsletter

AWS Annual Shiraz Tasting with Steak Frites Dinner

Faculty Club, May 23, 2012



The Syrah grape was introduced into Australia in 1832 by James Busby., an immigrant who brought vine clippings from Europe, and it is almost invariably called Shiraz. Today it is Australia's most popular red grape, but has not always been in such favour; in the 1970s, white wine was so popular that growers were ripping out and burning unprofitable Shiraz and Grenache vineyards, even those with very old vines. Many factors, including the success of brands like Lindeman's and Jacob's Creek, as well as Rosemount in the US and Canada, were responsible for a dramatic expansion of plantings during the 1980s and 1990s.

However, it's worth remembering that Australia is a very large place and climatic conditions vary widely. Shiraz responds accurately to weather conditions and it acts as a true barometer of its surroundings. This evening will be an opportunity to examine the wines with these points in mind.

We're pleased to announce that Julian Hitner, Wine Columnist, Wine Judge, International Sommelier, & Restaurant Consultant and a Shiraz lover, will take us through the tasting of the following wines.

The Tasting Line-up

2001 Plunkett Blackwood Ridge, Strathbogie Ranges, Victoria

2002 Katnook Estate, Coonawarra, SA

2002 Barossa Valley E&E Black Pepper, Barossa Valley, SA

2003 Heath 100 Year Old Vines, Barossa Valley, SA

2003 Hardy's Oomoo, McLaren Vale, SA

2003 Jim Barry McRae Wood, Clare Valley, SA

2003 Hugh Hamilton The Rascal, McLaren Vale, SA

2003 Voyager Estate, Margaret River, WA

This is an evening not to be missed, so book early. Event price, all inclusive, tips and taxes, with all wines, and Steak Frites dinner is \$69.00 for AWS Members and \$84.00 for Guests. *Guests can pay the members price if they become members now, which will include their membership to June 30, 2013.* As 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. 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

The link to on line registration is <http://shiraz2012.eventbrite.com>

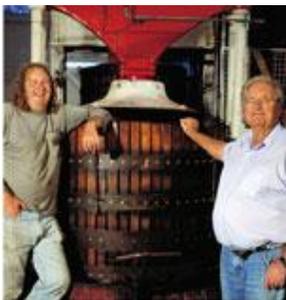
New members

Welcome to Greg McNab, Suzy Silva, Donica Sharpe, Alex Lang and Patrick Groulx who have joined in recent months.

Past Event

Once again, good food, great wines and 36 friendly folks were all in order and present on April 24th at the d'Arenberg dinner at Coco Lezzone. Bernard read personal greetings from d'Arry Osborn, who he had met on his trip to the winery a few weeks ago. The staff were attentive, service nicely paced and apart from one corked bottle of Ironstone Pressings, the night was a delight and a buzz of conversation all evening.

This year d'Arenberg turns 100. To celebrate their major milestone third and fourth generation winemakers d'Arry and son Chester will hold wine dinners in capital cities in Australia throughout the year.



A book "The Story Behind The Stripe - a 100 Year History of d'Arenberg" will be launched and an interactive Facebook page is also planned. Titled 100 Years, 1000 stories, d'Arenberg fans will be asked to share their favourite stories and experiences.

Upcoming Events

We are finalizing the location for our annual Summer Solstice on June 20th.

July 24th will be our Cellar Treasures walk- about at the Vintage Conservatory on Lombard Street.

Sunday August 19th will be the Annual General Meeting and Barbeque. Location details will be announced soon.