



September 2017 Newsletter

Paracombe Winery Dinner, Toronto Cricket Skating & Curling Club

Thursday September 21, 2017



Join us on September 21st for a four course dinner with wines, and meet the Kathy Drogemuller, owner and Chief Storyteller at Paracombe Winery that is family owned, ecologically crafted, and award winning, in the Adelaide Hills, South Australia. The remarkable Paracombe wines story started in 1983 following the Ash Wednesday bushfires when Paul and Kathy Drogemuller bought an old dairy farm at Paracombe. With no background or experience in grape growing or winemaking, they planted a vineyard and so began their dream. In typical Australian style, they started making wine in a tin shed with a couple of old milk tanks, a small crusher and home built basket press. Paracombe Wines was launched in 1992.

Together with hard work, passion and vision Paul and Kathy expanded the vineyard, designed and built a winery with facility to crush up to 2000 tonnes of fruit, underground cellars and stunning cellar door. Son Ben works in the family business and daughter Sarah in hospitality, helping out with events. The Drogemuller family and Paracombe's dedicated, dynamic team have worked together to build a very successful, award winning, family business.

The evening will start at 6:30 with Paracombe 2016 Sparkling Pinot Noir/ Chardonnay for our reception wine with passed Hors d'oeuvres, then we sit for dinner at 7:00 p.m.

Here is our menu with the wines:

First Course

Green Leaf and Red Oak Salad,

Roasted Macadamia, Roasted Squash, Pickled Vidalia Onion, in a Sherry Vinaigrette

Served with Paracombe 2016 Chardonnay, 91 Points Rob Geddes

Second Course

Deconstructed Beef Wellington, Mushroom Duxelle Puff Pastry, Red Wine Jus

Served with Paracombe 2012 The Rueben Red, 93 Points James Halliday

and Blue Gold Sydney International Wine Competition 2017

Third Course

Mint Crusted Rack of Lamb, Fingerling Potatoes, Roasted Fennel, Rapini, Mint Gastrique

Served with Paracombe 2012 Shiraz, Gold Medal Winner Sydney Royal Wine Show 2017

Dessert Course

Classic Australian Lamingtons, Toasted Coconut, Callebaut Chocolate, Raspberry Jam

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Coffee and Tea

Price for this special event, all inclusive, dinner and wines, Members and Guests \$85.00
You can register on-line at <http://awsparacombe.eventbrite.ca> or mail the attached Registration Form to Bernard Nottage to the address as noted on the Form.

Parking is available on the property at 141 Wilson Avenue, east of Avenue Road. 416-487-4581.

Or by TTC, Take the subway to York Mills Station, Board the 96, 165 or 319 Bus, get off at Belgrave Ave. Cross the street to the Club on the south side of Wilson Avenue.

Past Events

The Annual General Meeting and Aussie barbeque was held on Sunday August 20th on the deck at the Toronto Lawn Tennis Club. Following the business portion, including the Chairman's Report, Financial Report and cellar Report, there were four Directors voted in for another two year term, Malcolm Cocks, Bernard Nottage, John Macdonald and Mary-Louise Greer.

Future Events

Thursday, November Second will be our "S"elebration of 2005 Shiraz, a most special tasting event of eight outstanding Shiraz that have been tucked away in the AWS cellar. John Macdonald has picked out eight of the best, but for now mark the date and we'll reveal the wines in the October Newsletter.

Saturday December 9th, will be the AWS Christmas Holiday Dinner, at the Faculty Club in the Main Lounge, another festive dinner is planned, with all the trimmings.

Friday January 26th is Australia Day, and yes, we will be celebrating in fine style back at the Albany Club, where Chef Jay has promised his superb braised Lamb Shanks in red wine, plus other choices, if you are not a lamb fan. Our ever popular strolling Peter Shaw will be back for songs, sing-alongs and good fun.

In Memorium

We lost one of our members, Jean Hughes on July 25th, who passed away at her home. Jean could usually be seen at our events, with her three friends, Ann McKibbin, Susan Leroy and Alison Pedley. Make a toast to Jean when you next uncork an Aussie wine.

Australian Winemakers Respond to Climate Change

The young Australian vintner Nick Glaetzer's winemaking-steeped family thought he was crazy when he abandoned the Barossa Valley — the hot, dry region that is home to the country's world-famous big, brassy shiraz. Trampling over the family's century-old grape-growing roots on the Australian mainland, Mr. Glaetzer headed south to the tiny island state of Tasmania to strike out on his own and prove to the naysayers there was a successful future in cooler-climate wines.

Just five years later, Mr. Glaetzer's Glaetzer-Dixon Mon Pere Shiraz had won a major national award — the first time judges had handed the coveted trophy to a shiraz made south of the Bass Strait separating Tasmania from the Australian mainland. Mr. Glaetzer's gamble embodies a major shift in Australia's wine-growing industry as it responds to climate change.

An excerpt from a report in the New York Times July 14, 2017