



## November 2019 Newsletter

### **2019 AWS Christmas Holiday Dinner Saturday December 7, 2019**

The festive season is upon us and it's our pleasure to invite you to the 2019 AWS Christmas Holiday dinner, hosted at the Faculty Club on Saturday December 7th. Chef Harold and his crew will be preparing seasonally inspired offerings and Maitre'd George will welcome us into the holiday atmosphere of the Faculty Club. Our Cellar Master Joe Gentile has selected wines from our cellar, pairings that will bring out the best in both the food and wine. Music will be playing in the background, party favours await at the table and the dance floor will be available for the more adventurous amongst us...



The evening will commence with a reception from 6:30 p.m. with sparkling wine and a great selection of hors d'oeuvres. We will begin seating for our three course Christmas dinner shortly before 7:00 p.m.. After dinner there will be a cash bar and music to inspire the dancer in all of us.

Cost will be \$95 for AWS members and \$105 for non-member guests.

Our wine selections for the evening:

- ❖ Jacob's Creek, Chardonnay Pinot Noir Sparkling
- ❖ Gapsted Wines Tobacco Road Chardonnay 2016 (King Valley)
- ❖ Tahbilk Marsanne 2018 (Nagambie Lakes)
- ❖ Rockcliffe Third Reef Pinot Noir 2017 (Great Southern)
- ❖ H by Haselgrove Cabernet Merlot 2013 (McLaren Vale).

A savoury selection of hors d'oeuvres chosen by Chef Harold will accompany the reception wine - Crab Cakes served with Garlic Aioli, Chorizo Sausage with Artichoke & Olive on skewer and Fig & Goat Cheese in Puff Pastry.

Our three course dinner will include:

**First Course (choice of one)**

- Beef Consome Celestine filled with Crepe julienne (or a vegetarian Broth)
- Cured Atlantic Salmon & Beet Gravlax , with Crème Fraiche
- Puff Pastry Vol-au-Vent filled with Escargots in a Taragon Creme Sauce

**Main Course (choice of one)**

- Roast Ontario Turkey Breast with stuffing , Mashed Potatoes, Cranberry Sauce and Seasonal vegetables.
- Beef Tenderloin with wild Truffle Jus served with Mini Roasted Fingerling Potatoes and Seasonal vegetables
- Oven Baked Sea Bass with Red wine Butter Sauce served with Mini Roasted Fingerling Potatoes and Seasonal vegetables

**Desert Course (choice of one)**

- Warm Plum Pudding with Rum sauce
- Champagne Berry Cheesecake
- Mixed berries with Whipped Cream (gluten free)

Cheese Plate

Coffee/Tea

Tickets can be purchased via the attached Registration Form - complete and mail to Australian Wine Society of Toronto or On-line at <https://awsxmasdinner2019.eventbrite.ca>.

Don't hesitate in purchasing your tickets – our last two events were sold out in just over two weeks!

**Halloween Inspired d'Arenberg Tasting  
Wednesday October 23, 2019**



Well it was a week before Halloween but this AWS tasting event certainly did its part to chase away the ghosts and goblins from the Faculty Club. A full house of d'Arenberg enthusiasts were treated to an excellent selection of the winery's offerings.

In particular, the 2003 thru 2005 Dead Arm flight was a highlight. The second flight of additional offerings from the d'Arenberg family (Laughing Magpie 2006 and High Trellis 2006 & 2012) held its own against their heavyweight siblings.

Two mystery wines were revealed, both keeping in the spirit of the

Halloween inspired night – Killibinbin Scardy Cat Cabernet Shiraz 2012 and Moonstruck 2014 Shiraz Temparillo.



The combination of exceptional wines put together by Joe Gentile and the accompanying charcuterie platter, selected cheeses and dried fruit, made for an enjoyable evening.

We were having so much fun that we almost forgot to take some pictures....



## Upcoming Events

Make sure you update your calendars for the following dates:

- Saturday December 7<sup>th</sup> – Annual AWS Christmas Gala @ Faculty Club - University Of Toronto. Details can be found above.  
**Reminder to not delay in purchasing your tickets.**
- Saturday January 25<sup>th</sup> – Australia Day Celebration @ TBD
- March event is currently in planning stages

## Membership Update

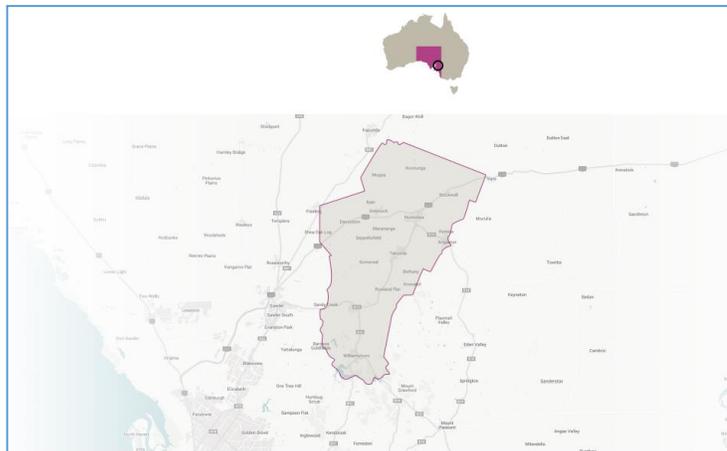
Thank you to those members who have already renewed your annual membership, however, if you have not done so, you can register at <https://awsmembership2019-20.eventbrite.ca> or mail in the form that can be found at our website [www.aws.ca](http://www.aws.ca).

We are currently at 99 members (a 82% renewal rate) and with the following new members: Selena Bailey, Suzanne Firth and Elizabeth Glover and Steven Carrasco.

Welcome to all and looking forward to seeing you at an upcoming AWS event.

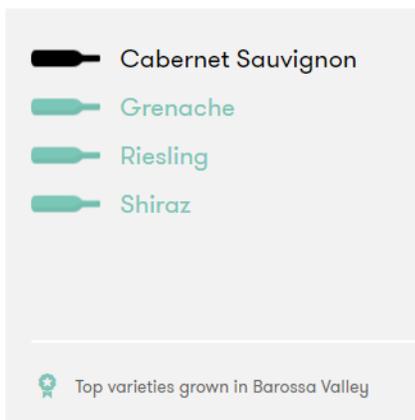
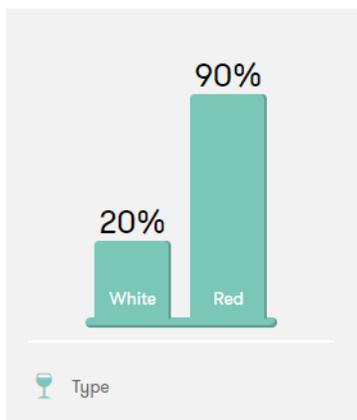
## Australian Wine Facts (sourced Wine Australia) Barossa Valley – Old vines and classic wines

If you could only choose Australian wine region to truly showcase the history, evolution and revolution of Australian wine then you could do a lot worse than pick the Barossa Valley. There are sixth generation grape growing families in the region, custodians to Australia's largest collection of old vines with blocks dating back to the 1840's.



In recent years, traditional Barossa varieties like Shiraz, Grenache and Mataro have been joined by a new wave of Mediterranean varieties, suited to the region's soils and climate. The region has also been invigorated by a new breed of winemakers who have challenged the status quo while still maintaining an inherent love and respect for the Barossa traditions and culture.

With a rich vine and wine history dating back to 1842, the Barossa Valley is one of the most historic wine producing regions in Australia. The region was pivotal in the evolution of Australian wine in the 1970s and 1980s, helping to bring fine Australian wine to a global audience. The diverse range of wines from the region have won over the world's wine lovers, from wine writers and sommeliers to wine geeks and novices. Shiraz is the Barossa's star performer, but varieties like Grenache, Mourvedre/Mataro, Riesling and Semillon all have a long and distinguished history of producing exceptional wines.



Today, there's a generation of winemakers who are, once again, helping to change the face of wine in the Barossa Valley. Some come from families that have been part of the fabric of the region since the 1800s. Others have been drawn from afar, coming from around the world to explore the rich tapestry of soils and terroirs that make the region world renowned. They are exploring

innovative choices of grape varieties and experimenting with grape growing and winemaking styles. Organic and biodynamic farming, earlier picking dates, whole bunch fermentation,

extended skin contact, fermentation in amphorae and minimal intervention winemaking are just some of the ways that people are innovating in a traditional wine region like the Barossa Valley.



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## Thoughts and Suggestions

Your board at AWS is always looking to make things better. If you have any thoughts and/or suggestions you would like to share with us for consideration, please send an email to [rwinnik@gmail.com](mailto:rwinnik@gmail.com).

Cheers from your AWS Board.