



May 2013 Newsletter

Next Event May 28th (note change of date)



The Barossa Valley Regional Tasting at the Faculty Club

The Barossa Valley, the heart-beat of Australian wine, is primarily known for its red wine, in particular Shiraz. Other main grape varieties grown include Riesling, Semillon, Grenache, Mourvedre, Merlot and Cabernet Sauvignon, with some fortified wines also produced in the region. The climate is warm and dry, with low humidity and rainfall, with harvests from the end of February until late April. The twisting sub-valleys and result in varied slopes and aspects for vines, many of which are over 120 years old.

A little more than an hour's drive from Adelaide, the Barossa is the first place wine-tourists want to visit and with an abundance of good restaurants, the Barossa experience never fails. For our Barossa Regional Tasting we have eight rich and generous examples that will include;

1999 Yalumba Signature Cabernet Shiraz

2001 Yalumba Signature Cabernet Shiraz

2002 Yalumba Tri-centenary Vines Grenache
2002 Grant Burge 150th Anniversary Cabernet Sauvignon

2004 Pepperjack (w. Salter & Son) Shiraz

2004 Craneford John Zilm Grenache

2005 Grant Burge Filsell Shiraz

2005 Torbreck Woodcutter' Shiraz

The evening starts with our usual reception wine at 6:30 and we sit down for the tasting at 7:00, which will be led by Ron Stagg, (our Cellar Master up to December 2001). Following the formal tasting, a trio of sliders, Pulled Pork, Beef and Lamb will be served.

Event price, all inclusive, tips and taxes, with all wines, and Sliders is \$59.00 for AWS Members and \$70.00 for Guests. **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.

Registration Form is attached, complete and mail to Australian Wine Society of Toronto, c/o Barbara Barde, 900 Yonge Street, Suite 503, Toronto, ON, M4W 3P5.

The link to on line registration is <http://barossa2013.eventbrite.com>

Future Events

Friday, June 21st

The Summer Solstice Dinner on the new Faculty Club Patio

Sunday, August 25th

The Annual General Meeting and Barbeque, in the Australian Consul General's Residence and Garden.

Daily Wine News from "down under"

Seeing red: Prices soar for 'magic' 2008 Grange

Penfold's has raised the price of its flagship Grange by A\$165 per bottle in the face of unprecedented global demand, adding 25 per cent to the price of a bottle of Australia's most famous red wine. The 2008 vintage of Grange - due to be released May 2 – has a recommended retail price of A\$784.99 per bottle. Penfold's had intended to increase the price to A\$685 a bottle – a rise of 10 per cent – but the demand from overseas has been too great, reports the *Margaret River Mail*.

(*Editor's comment*, Vintages Classic Collection May 2013 has the 2007 Grange selling at \$499; looks like a bargain!)

First Barossa Grand Cellar

Barons of Barossa have created Australia's first regional wine cellar, the Barossa Grand Cellar. The concept of a regional wine cellar has been mooted for years among the region's winemakers. It is envisioned that the wines in the Barossa Grand Cellar will not be released until they are at least 10 years old, reports the *Barossa Herald*.

Tasting Success

A wine made from cool climate grapes grown in the Bathurst region continues to be lauded as one of Australia's top drops. When you buy a bottle of the Winburndale 2009 Solitary Shiraz there's hardly enough room to accommodate the number of awards on the label. It's recognition that Mike Burleigh and the team from Winburndale Wines have something special on their hands, reports the *Western Advocate*.