



February 2013 Newsletter

Australia's **BIG REDS** Tasting & Steak Frites Dinner Tuesday, March 5, 2013, at the Faculty Club.



The *red kangaroo* is the world's biggest marsupial, standing over 5 feet tall on average, with some recorded as another 20 inches taller and weighing up to 185 lbs. The other Australian big reds are the wines, so while we have no kangaroos, we have four full bodied blends and some of the best of four straight varietals, for eight wines in total. Come and hang out with the **big reds** and top it all off with a Steak Frites Dinner on March 5th at the Faculty Club.

Our blends include: Cabernet Merlot, which produces a smoother, rounder wine that is often referred to by experts as plummy-luscious and velvety. GSM is a blend which consists of Shiraz, Grenache, and Mouverdere that results in a delicious deep red wine. Shiraz Viognier is a more than just a simple blend of a red wine and a white wine grape variety, but is carefully produced by the method of co-fermentation. Here the red Shiraz grapes are mixed with the white Viognier grapes before the wine is made.

First we taste the four blends, then the four varietals. Here are the wines.

2003 Grant Burge 150th Grenache/Shiraz/ Mourvedre, Barossa Valley, SA
2004 Yalumba, Mourvedre/ Grenache/ Shiraz, Barossa Valley, SA
2000 Cape Mentelle "Trinders" Cabernet/ Merlot, Margaret River, WA
2006 d'Arenberg "Laughing Magpie", Shiraz/ Viognier, McLaren Vale, SA

2002 Yalumba "Tricentenary Vines" Grenache, Barossa Valley
2005 d'Arenberg "The 28 Road" Mourvedre, McLaren Vale, SA
2002 Kirralaa Cabernet Sauvignon, McLaren Vale, SA
2001 Wynn's Shiraz, Coonawarra, SA

The tasting all inclusive, tips and taxes, with all wines, and Steak Frites dinner is \$65.00 for AWS Members and \$76.00 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.
Note: Reception at 6:30 pm. Tasting at 7:00 p.m.

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://bigreds.eventbrite.com>

See you all on March the fifth.

Past Events

On a snowy Friday, January 25th evening, AWS members and guests, along with the Consul General, Portia Maier and her Austrade staff and guests, and members of the Canadian Australian Chamber of Commerce, sat down for a fine Aussie dinner with wines to match. Our strolling Aussie troubadour, Peter Shaw, led the singing of the anthems, and a fun version of Waltzing Matilda, complete with the swagman and a jumpbuck in his tucker bag. Indeed a fun evening all around.

Future Events

April 16, Wine Dinner. Details will follow in March Newsletter

May 23, A Barossa Valley Regional Tasting. Details will follow in April.

June 21st, The Summer Solstice Dinner on the Faculty Club Patio.

August 25th AGM and Barbeque in the Consul General Residence Garden.

Wine News from Australia courtesy of Winebiz.com.au

Wine experts will examine 2,345 different varietal and fortified wines, as well as brandy, from wine regions across Australia as part of the 2013 Macquarie Group Sydney Royal Wine Show. Chairman of Judges, Iain Riggs will lead five panels of industry experts over a four day period as they taste wines spanning four main sections: large volume, varietal, premium and named vineyard and 79 classes, reports Hospitality Magazine.

John Casella would like the world to know that reports of the pending death of Casella Wines, his family owned winemaker behind international juggernaut label Yellow Tail, are greatly exaggerated. Talks with bankers over the restructuring of a long-held lending agreement were progressing smoothly in the lead-up to Tuesday's deadline, he told Business Day.

Wine tourism is becoming the star of Australia's accommodation industry as demand for rooms in mining areas falls, reports the Herald Sun. Hotel occupancy in wine regions jumped five points to 54 per cent in the September quarter last year, the latest TTF-Hostplus National Accommodation Barometer shows.

Leading wine company Yalumba has quickly distanced itself from the controversial US National Rifle Association after it was revealed it was one of 20 Australian producers sold on the group's wine club, writes News Limited's national wine writer Tony Love. The privately owned Barossa Valley company will begin moves immediately to track how four of its wines made it onto the NRA's profit-making club, boss Robert Hill Smith said.

Hardys became the U.K.'s best-selling Australian wine by selling bottles for as little as 3.40 pounds (\$5) in the face of a rising domestic currency. To do that and still earn a profit, the winemaker turned to plastic bags -- 24,000-liter plastic bags. Accolade Wines, the maker of Hardys, pared shipping costs that can amount to as much as \$3 a case by eliminating glass bottles and shipping the alcohol in bladders. After the 10,000 mile (16,000 kilometers) journey, the wine is bottled at a plant next to a scrap merchant a two-hour drive from London, reports Bloomberg.



**Your AWS Directors
February 2013**