



February 2014 Newsletter

Longview Estate Winemakers Dinner at Vertical Restaurant

Thursday March 6, 2014



Longview is a stunning family owned Australian vineyard located just outside the historic township of Macclesfield in the Adelaide Hills. Set on undulating slopes reminiscent of classic old world estates, it has quickly established itself as one of the most awarded vineyards in the region since its first vintage in 2001.

Brothers Peter and Mark Saturno were eager for a change from the big city lifestyle of New York City and decided they were ready to move back to their native South Australia to take on the challenge of producing the kind of premium, cool climate wines they had developed a passion for whilst abroad. Along with their sister, mother and father the boys have wine, food and hospitality in their blood and with help from dedicated vineyard staff, this family affair aims for further success while never forgetting the fundamentals of past achievements.

We are returning to Vertical Restaurant for this very special winemaker's dinner with winemaker Peter Saturno leading us through his award winning wines. The winery is represented by Hobbs & Company here in Ontario.

NOTE: Complimentary parking in First Canadian Place for AWS dinner guests from 5pm; just bring your ticket with you for validation.

Vertical's Chef Pasquini has created our menu to match up with our wines as follows:

Reception with passed Hors d'oeuvres.

Pecorino Fritters and Albacore Tuna "Cotto Crudo" Spicy Lemon & Capers
*Served with 2012 "W. Wagtail" Sparkling Chardonnay/Pinot Noir
Gold Medal Winner*

First Course

Mackerel in "Brodetto Clams" with Tomato and Potato
*Served with 2013 "Whippet" Sauvignon Blanc
3 Gold Medals and 6 other awards*

Main Course

Lamb Sirloin, Butternut Squash Puree, Green Beans, Radish, Lardo and Gremolata

*Served with 2010 "Yakka " Shiraz
2 Gold Medals, 5 Silver Medals and 91 Points in Wine Spectator 2103*

and

*2010 "Devil's Elbow" Cabernet Sauvignon
2 Gold Medals, 9 other Medals and 90 Points Wine Spectator 2013*

Dessert Course

Chestnut Crostata, Vin Cotta and Vanilla Anglaise

Served with 2013 "Epitome" Late Harvest Riesling

Coffee and Tea

Members Price for this evening is \$95.00 and \$105 for Guests, including tax and gratuity. First Canadian Place is located on the North West corner of King and Bay Streets. Access underground through the PATH Network, from King or St. George Subway Stations. Cutoff for Registration is March 4th at 9:00 pm. Seating is capped at 60 people, so register early.

Reception starts at 6:30 p.m., dinner at 7:00 p.m.

You can register on-line at <http://awslongviewdinner.eventbrite.ca> or mail the attached Registration Form to Bernard Nottage as noted on the Form.

Past Event

On January 24th we celebrated Australia Day at the National Club with 105 members and guests of Austrade and AWS. Following the singing of the Anthems, the acting Consul General, Philippa Dawson extended greetings from the Australian Government and welcomed everyone to the evening. Entertainment was provided by our didgeridoo expert, James Chilton.

Future Events

Wednesday April 9th, the Victoria Regional wine tasting with an additional 9th wine to match the Steak Frites Dinner at the Faculty Club.

Tuesday May 13th our white wine tasting evening. Details in the next newsletter.

Thursday June 19th our Summer Solstice Dinner at the Faculty Club, outside on the patio.

Australian Wine Industry News

Australian winemakers will be making the most of an unseasonably early harvest to get a head start on their international competitors, with wines set to hit shelves up to a month earlier than usual. Andrew Margan, winemaker and founder of Hunter Valley's Margan Wines, said he started picking grapes weeks ago - the earliest he has picked in his 36 years of experience.

Wine Australia's Australia Day tasting in London proved the country's versatile wine portfolio is evolving as key European trade personalities herald the category as a new era for Australian wine. More than 700 trade and media guests joined Wine Australia for the annual tasting which is considered the most important event for Australian wine on the UK calendar.

Penfolds has released a 50-year-old rare Tawny symbolising winemaking past and present. This wine's oldest component dates back to 1915 - the same year Grange creator Max Schubert was born.

Padthaway's past two vintages were good for grape growers and this year is shaping up to be a similar story. White varieties are almost ready to harvest, while reds are starting to show some colour as they come into veraison. Padthaway Grape Growers president Andrew Bryson said the region had a fantastic start to the year.

The inaugural Sydney Burgundy Celebration held from March 25-27 will bring the very best of Burgundian wines and producers to the city, hosted by some of Australia's most respected sommeliers and restaurants. The three-day festival is inspired by annual international events such as La Paulée de Meursault and La Paulée de New York and will showcase the most prestigious wines of the Burgundy region in France through tastings, master classes, lunches and dinners.

China's growing love affair with wine has also prompted many of its countrymen to put their money where their mouth is, with more and more Australian vineyards being purchased by Chinese business interests. In recent days, much of Australia's premium wine is sold to China - Australia's second largest export market in terms of value.