



February 2007 Newsletter

Big Reds & Steak Frites Dinner

Faculty Club, Tuesday February 28, 2017



Australians often speak of their love for big red wines. To learn what this means and find out about the key styles of bold red wine, then sign up or for our Big Reds and Steak Frites dinner evening. What you'll taste in these wines is determined not only by the grape variety but where they come from. The good news is that it isn't something you have to study, simply come out and taste.

While Shiraz and Cabernet sauvignon are perfectly fine to drink on their own, there are blended Big Reds from across Australia that take on a completely different character. The use of multiple grape varieties adds complexity and helps some wines stand out from the crowd.

And so we invite you to enjoy this select group of outstanding wines with us on February 28, 2017. This event is limited to the first 60 to register, as we will be upstairs at the Faculty Club. Here are the wines will be tasting;

Torbreck Woodcutters 2002 Shiraz, Tanunda, Barossa Valley, SA
Penfold's Bin 389 2003 Shiraz, South Australia
Alexander Park Strathbogie Ranges 2004 Shiraz, Victoria
Yangarra 2004 Shiraz, McLaren Vale, SA
D'Arenberg The Derelict Vineyard 2006 Grenache, McLaren Vale, SA
Brangayne Tristan 2004 Cabernet Merlot, Orange, NSW
Yalumba Patchwork 2013 Shiraz, Barossa Valley, SA
Oatley 2013 Shiraz, McLaren Vale, SA

Members Price for this evening is \$75.00 and \$85.00 for Guests, all inclusive. Our traditional reception starts at 6:30 p.m. with the tasting at 7:00 p.m. Following the tasting we will serve the ever popular Steak Frites Dinner, with wines.

You can register on-line at <https://bigredssteakfrites.eventbrite.ca> or mail the attached Registration Form to Bernard Nottage as noted on the Registration Form. The Faculty Club is located at 41 Willcocks Street, Toronto, 416-978-6325, one block south of Harbord, and east of Spadina Avenue. Metered parking on the surrounding streets and TTC stops at Willcocks on Spadina.

Past Event

On Wednesday January 25th, we celebrated Australia Day in grand style at the University Club with 38 of their members and 54 AWS members and guests attending. Following a fine but crowded reception, and the singing of the two Anthems, we sat down for dinner with some vintage reds to accompany the Lamb Shanks and Roasted Venison. Our Australian Consul General, Portia Maier addressed the assembly and Peter Shaw our Aussie troubadour strummed and strolled around with rousing Aussie songs. More songs between courses from Peter, including an animated Waltzing Matilda, with a UC member as the Swagman. As always, the evening was topped off with a draw for three gift baskets. All good stuff from your AWS.

Future Events

Tuesday April 4, we return to Evoo Ristorante on Avenue Road. Our host, Peter Catarino, has promised a fine dining experience to match the wines selected from the AWS cellar, so for now mark the date and watch for next month's newsletter.

Tuesday May 9 will be a Western Australia wine tasting with eight wines from Australia's westerly wine region. Don't miss this, as the last tasting we had from this region was June, 2003.

Wednesday June 21st will see our Summer Solstice Dinner at the Faculty Club, outside on the patio that we have reserved.