



## January 2017 Newsletter

### Australia Day Dinner, Wednesday January 25<sup>th</sup> at the University Club



AWS will celebrate in our traditional way with a superb dinner, accompanied by fine wines from the cellar, at a new venue for us, the prestigious University Club. Located on Toronto's University Avenue, in the heart of the City, the University Club of Toronto is housed in a cherished heritage building that is a retreat for members to dine and socialize.

The name "Australia" was first suggested by Captain Matthew Flinders, an English navigator and surveyor. He was the first explorer to sail entirely around Australia and identify it as a continent. "Australia" means "southern" in Latin. The continent was officially christened "Australia" in 1824.

Most Australians consider January 26 with national pride, flying the Australian flag from businesses, homes, cars and even their babies. They attend festivals, fireworks, community and sporting events or gather for family barbecues at homes, parks or on the beach. While they all celebrate down under, we will celebrate in Toronto, with **Peter Shaw**, our strolling Aussie balladeer to lead us in song, including the always popular "Waltzing Matilda".

So come out and join us on the 25<sup>th</sup> as we celebrate another warm and friendly Australia Day. We start the evening with our traditional Aussie bubbly and passed Hors d' Oeuvres. Then sit down for dinner in the Club Main Dining Room.

Here's the menu for the evening;

### **First Course**

Pan Seared Barramundi with Black Olive Tapenade and Buerre Blanc  
*Served with d'Arenberg Hermit Crab Viogner Marsanne, McLaren Vale*

### **Main Course**

Slow Braised Australian Lamb Shanks in a Shiraz Reduction with Mashed Potatoes and  
Buttered Green Beans

Or

Roasted Venison Loin with Green Peppercorn Sauce, Roasted Winter Root Vegetables

*Served with;*

*2005 Thorne Clark Shot Fire Ridge Shiraz, Barossa Valley*

*2004 d'Arenberg Galvo Garage Cabernet Sauvignon Blend*

*2004 Chain of Ponds Amadeus Cabernet Sauvignon*

*2005 Brangayne Cabernet Sauvignon, Orange, NSW*

### **Dessert Course**

Classic Aussie Sticky Pudding with Toffee Sauce

### **Coffee and Tea**

The University Club is located at 380 University Avenue in Toronto, Tel: 416-597-1336. Metered parking is available and Green P parking lots are across in the City Hall and behind the Club on Simcoe Street. By TTC University Line exit south at St. Patrick Station.

Please note that tickets are \$110.00 for both AWS Members and Guests, and University Club Members and Guests, including all taxes and gratuities. Business suits are appropriate, with Black Tie optional and always welcomed, Ladies cocktail dresses please.

Or download the attached Registration Form, including your main course choice, and mail to AWS, c/o Bernard Nottage, 71 Old Mill Road, Suite 310, Toronto, Ontario, M8X 1G9, or go on-line to reserve. The link to on line registration is <https://awsaustraliaday2017.eventbrite.ca>

### **Past Events**

Saturday evening, December 10, was an absolute delight for all who attended, starting with our reception wine, a Bundeena Bay Sauvignon Blanc from the Five Families of Penmara. It represents everything that has made the Australian Wine industry famous around the world, good quality, reasonable price, with distinctive easy to understand packaging. Then we sat for our four course dinner with wines served in the Faculty Club Main Lounge, with the fireplace flickering, festive decorations and crackers to pull on the table and Bernard leading the carol singing, making it a jolly Pre-Christmas evening for all.

## Upcoming Events

There is no event in February, however In March we will hold the BIG RED wine event with Steak Frites dinner at the Faculty Club. April will be a return to Evoo Ristorante on Avenue Road, as we experienced a superb evening there last May 3<sup>rd</sup>. Back to the Faculty Club in May for a tasting of Western Australia wines. Then in June we have the Solstice Dinner on Tuesday June 20.

## Australian Wine News

When an unprecedented heatwave hit South Australia State, home to the world-renowned Barossa Valley winemaking region, viticulturists fretted about the impact on their grapes. The crops survived, but the extreme weather last year was a reminder of how climate change can hurt a resurgent \$2 billion export industry boosted by Chinese thirst for Australian premium red wine. "I've been here for 20 years ... and we're seeing more severity in the weather," winemaker James Sweetapple told at his vineyard in Orange, a picturesque town 250 kilometres northwest of Sydney. "The wet years are much, much wetter; the dry years are much drier and much hotter."

The festive season is a busy time for liquor retailers as consumers stock up on beverages to help them celebrate. But while beer and sparkling wine remain the popular choices, research from Roy Morgan reveals many Australians will celebrate with rum, whisky, bourbon, vodka, gin or tequila, with more than a quarter of Australian adults consuming spirits at least once in an average four weeks. Australians' overall alcohol consumption has been relatively stable in the past few years. 69.6% of the adult population consumes alcohol in any given four-week period. Wine remains the most popular beverage, consumed by 44.5% (or almost 8.3 million people) in an average four weeks, followed by beer (38.5% or over 7.1 million). Spirits are the third most popular type of liquor, drunk by 26.2% of the adult population (nearly 5 million people).

Regardless of where Australian wine makers are growing — from the Hunter Valley to the Tamar Valley — climate change is making its presence felt. It's creating big challenges for an industry already dealing with so much, including a more competitive market here and overseas. Winemakers are adapting, and consumers need to be open to changing their wine drinking habits. There is no doubt that higher temperatures will mean higher alcohol content, compressed vintages and higher risks for our winemakers.

With thanks to:

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***Best Wishes for a Happy New Year***

***From your AWS Board***