



Newsletter June, 2013

Our Next Event

**Australian Wine Society Summer Solstice Celebration,
Friday June 21, 2013, on the patio at the Faculty Club**



Though the summer solstice is an instant in time, the term is also used like Midsummer to refer to the day on which it occurs. And that day the solstice occurs is the day of the year with the longest period of daylight, of course except in the Canadian Polar Regions, where the sun always shines for anything from a few days to six months centered on the summer solstice. The word *solstice* derives from the Latin *sol* (sun) and *sistere* (to stand still). (See what you can learn in our newsletters.)

Worldwide, interpretation of the event has varied among our ancestors and among all cultures, but most have held a recognition of sign of the fertility, involving holidays, festivals rituals and gatherings, such as our celebration on the twenty-first. That is when we will celebrate our Solstice, in the outdoors at the **new** Faculty Club patio, perfect for our “summer in the city” Solstice Celebration Dinner.

2013 Summer Solstice Dinner

A Selection of Canapes on the Patio

Served with Jacob’s Creek Syrah Rose

First Course Two Choices

**Heirloom Tomatoes and Leek Salad, with Fresh Basil,
in a Home Vinaigrette.**

OR

Chilled Cantaloupe Soup with Avocado Mousse

Both Served Wynn’s 2010 Coonawarra Riesling

Main Course, Three Choices

**Herb Crusted Salmon Filet, with Fresh Asparagus,
Fingerling Potatoes and a Citrus Sauce,**

Or

**Woodland Mushrooms in a Puff Pastry, Sautéed Green Leaves
Pine nuts, Extra Virgin Olive Oil and Balsamic Vinegar**

Both Served with 2006 Stonier Pinot Noir

Or

**Braised Bison Beef Tenderloin and a half Quail,
Stuffed with Chives and Pistachio Nuts, with Fingerling Potatoes**

Served with 2003 Skillogalle "The Cabernets"

Dessert Course

**Strawberry and Lemon Tartlet with Fresh Berry Coulis
*Served with Wolf Blass Brut Mousseaux***

Coffee and Tea

Reception will on the patio at 6:30, followed by dinner at 7:00.

NOTE: Please choose your course in advance. If ordering by Eventbrite, select salad or soup and salmon, mushrooms or Bison, Tenderloin. If registering by mail, tick the box on the order form for your choices.

Member cost, all inclusive is \$85.00, Guests \$105.00. *Guests can pay the members price if they become members now, which will include their membership to June 30, 2014.* This will be a joint event with Faculty Club Wine Members, so 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. Dress comfortable summer casual, bright and breezy.

The Registration Form is attached for mailing to Australian Wine Society of Toronto, c/o 70 Queens Drive, Toronto, ON M9N 2H6.

To Register on-line go to: <http://awssolstice2013.eventbrite.com>

Past Event

Our Cellar Master Emeritus, Ron Stagg led members and guests through a fine Barossa Valley Regional Tasting on May 28th. Following the thirty minutes to mingle and appreciate the reception wine, we sat down to sample eight classic reds from Barossa Valley producers. Topping off the evening, a trio of sliders was served to go with some of the remaining wines. As per usual, the evening was well received by all. The most popular wine was the Grant Burge Filsell Shiraz 2005.

Future Events

August 25, The Annual General Meeting and Barbeque at the Australian Consul General Residence Garden, with our host Her Excellency, Portia Maier, Consul General and Senior Trade Commissioner.

October 29, The Cellar Selections Walk About at the Toronto Antiques on King at 284 King Street West.

December 10, Our 2013 Holiday Dinner, location will be announced later.

January 24, 2014 Australia Day Dinner and Celebration.

Membership Renewal

It is amazing how the year flies when you are having fun. Yes, it's that time of year again to renew your membership for the period July 1, 2013-14

We are pleased to announce that our membership fees remain unchanged.

You can renew online at <http://awsmembership1314.eventbrite.com> or mail in the renewal form.

News from Down Under

Bay of Fires takes out Best Australian Pinot Noir trophy at Decanter awards

Bay of Fires have wowed judges at this year's Decanter World of Wine Awards (DWWA) held in London taking out the prestigious regional trophy of Best Australian Pinot Noir over £15 for the 2011 Bay of Fires Pinot Noir. In addition to the trophy, Hardys, Leasingham, Brookland Valley, Reynella, Tinara and House of Arras took home five gold, six silver and 12 bronze medals.

Among the medal winners were the flagship range for Hardys, with the 2010 Eileen Hardy Pinot Noir and the 2010 Thomas Hardy Cabernet Sauvignon taking out gold along with the 2008 Leasingham Classic Clare Riesling, 2012 Bay of Fires Riesling and the 2011 Bay of Fires Pinot Noir.

Tassie drop a world beater

Josef Chromy Wines has emerged triumphant at an international wine show for the second time in two weeks. Two weeks ago a Chardonnay from the vineyard and winery, 14km south of Launceston, scooped a gold medal at the International Wine Challenge in London. A week later the same Chardonnay was awarded the Regional Chardonnay Trophy at another competition, the Decanter World Wine Awards in London.