



## March 2017 Newsletter

### Returning to EVOO Ristorante in Yorkville

Tuesday April 4, 2017



Last year, thirty AWS members and guests experienced a fine wine and dining evening at EVOO Ristorante in Yorkville, where our host, Peter Catarino and his staff looked after us in style.

Nestled along flower shops at 138 Avenue Road, EVOO is steps away from some of Toronto's finest hotels (Park Hyatt, Intercontinental, Hazelton and Four Seasons) and the groove of Yorkville. The inviting atmosphere of EVOO plays host to couples on a romantic dinner, gathering of friends and family or corporate dinners and on April 4, to members and guests of the Australian Wine Society.

Peter and the Chef have crafted a dinner to match our wines as follows:

### First Course

Linguini con l'olio d'oliva with Shrimps and Calamari.

*Served with Lost Block 2015 Semillon, Hunter Valley*

### Second Course

Veal Saltimbocca alla Romana with Italian Rapini and Butternut Squash

*Served with Brokenwood 2002 Merlot, Cabernet, Shiraz blend, Hunter Valley*

*Killikanoon 2005 Grenache, Clare Valley*

### Dessert Course

Chocolate Brownie with Chocolate Ganache, Stilton Cheese and Truffle Cheese

*Served with Old Codger Fine Old Tawny Port*

EVOO is located at 138 Avenue Road, just south of Davenport Road, 416-962-3866. There is parking on side streets, on Davenport and Avenue Road, plus a lot across the road. By TTC on the Bay Street bus and Avenue Road bus.

Dinner will commence at 7 p.m.

Price for this event, including tax and gratuity is \$86.00 for Members and Guests. ***Seating is limited to 40, so book early if you would like to experience this special dining evening with your AWS friends.***

You can register on-line at <https://evodinner2017.eventbrite.ca> or mail the attached Registration Form to Cathy Waiten to the address as noted on the Form.

### Past Event

The Big Reds and Steak Frites dinner held on February 28 at the Faculty Club had a full house to sample eight outstanding reds, all tasted under the guidance of our Cellar Master, John Macdonald. The evening did not disappoint in all respects, with wines and the always popular Steak Frites following the tasting.

### Future Events

Our next AWS event on May 9<sup>th</sup> will be the Wines of Western Australia Region, with a fine selection of typical WA wines, featuring whites and reds from the Margaret River and surrounding areas. Then on June 21<sup>st</sup>, our Summer Solstice Dinner celebration.

## Australian Wine Industry News

Malcolm Cocks reports on the Wine Australia special Seminar and tasting at Verity, on February 7<sup>th</sup> that he attended. The Illuminated seminar showcased an exciting flight of wines that were selected by the local panelists and presented to somms and media. These were the wines that inspired the influential panelists to take a closer look at the wines, regions, styles, and winemaking practices of Australia, and the panelist commentary on their experiences made for compelling and unique seminars.

The panelists were; Jake Skakun, Grey Gardens, Will Predhomme, Predhomme Inc., Lorie O'Sullivan, Ritz-Carlton (Toca), Christopher Sealy, Alo Restaurant. Sébastien Le Goff, Cactus Club Café and Emily Pearce, Barberian's Steak House. Mark Davidson, Global Education Manager, Wine Australia moderated the seminar.

Aaron Ridgway, Head of Market Wine Australia Americas noted, 'This week's panels confirmed that curiosity and appreciation for Australian fine wines is taking off. The vast knowledge and personal storytelling contributed by each panelist led to very positive feedback from attendees and a sense that even seasoned tasters have much to discover and learn.'

The wines in the Illuminated Tasting were;

Grosset Polish Hill Riesling 2016, Clare Valley \$49.95

Tyrell's Vat 1 2012 Semillon, Hunter Valley, \$55.95

Tahbilk Museum 2010 Marsanne, Goulburn Valley, Victoria, \$24.95 (Vintages)

Bindi 2015 Quartz Chardonnay, Macedon Ranges Victoria, \$121.23

Vasse Felix Heytesbury 2015 Chardonnay, Margaret River, \$68.00 (Vintages)

By Farr 2104 Farside Pinot Noir, Geelong, Victoria, \$78.00

Ochota Barrels Sense of Compression 2016 Grenache, Adelaide Hills, \$86.95

Yangarra Old Bush Vine 2103 Grenache, McLaren Vale, \$39.95

Brash Higgins 2015 Grenache Matero, McLaren Vale, \$39.95

Alpha Box & Dice Winery 2015 Dead Winemaker's Society Dolcetto, Adelaide Hills, \$20.00

Cullen Diana Madeline 2010 Cabernet Sauvignon, Margaret River, \$n/a

Luke Lambert 2012 Syrah, Yarra Valley, \$ n/a

Rockford Basket Press 2008 Shiraz, Barossa Valley, \$94.95

Yalumba The Octavious 2012 Shiraz, Barossa/ Eden Valley \$121.95

Following the Illuminated seminar, 85 members of the trade and media explored Australia's history, evolution, and revolution as they tasted over 55 wines from an exciting cross-section of producers, regions, and styles.

In 2015, the total wine market in Canada was valued at more than C\$11.8 billion and more than 546 million litres of wine was consumed. According to Euromonitor International, the Canadian wine market grew by 4 per cent in value and volume. Notably it was the higher price points that drove growth.

In Canada, approximately 72 per cent of the wine market is imported. Australia is the number three imported wine in Canada by volume (after Italy and the US) and wine consumption continues to trend upwards.