



February 2011 Newsletter

Next Event

Australian Cabernet Sauvignon, March 3rd, 2011, Faculty Club



Cabernet Sauvignon is one of the world's finest red wine grapes. From Old World to New World, Cabernet grapes make great red wines. Australia is no exception making great Cabernet in Western Australia, South Australia, Victoria and the Hunter Valley.

Cabernet Sauvignon grapes tend to be quite thick skinned with bunches of small berries, and usually moderate sized crops. This means that wines made from these grapes will have plenty of skins from which to get dark colours, big flavours and of course tannin, and have plenty of flavour as a finished wine. Cabernet based wines can tend to be quite tannic when they're young, but age very gracefully with a softening of the tannin and the slow development of complexity, cedar and cigar box aromas. The flavour profile in Cabernets tends to be black and red currant, blackberry, and cassis, with occasional hints of mint or eucalyptus, chocolate and even regional earthiness as in Coonawarra.

On March 3rd, we'll sit down to taste eight exceptional Cabernets from a cross section of regions and producers. Here's the line up;

2002 Rosemount Hill of Gold, Mudgee, NSW

2004 Elderton, The Ashmead Family, Barossa, SA

2002 Bremerton, Langhorne Creek, SA

2004 d'Arenberg Coppermine Road, McLaren Vale, SA

2001 Howard Park Scottsdale, Great Southern, WA

2001 Grant Burge Shadrach, Barossa, SA

2004 d'Arenberg The High Trellis, McLaren Vale, SA

2000 John's Blend Langhorne Creek, SA

We are very pleased that Sommelier, Jamie Drummond, and now Director of Programs at Good Food Media, www.goodfoodmedia.com will be leading our tasting. Jamie last led our Merlot event at Toula. We are looking forward to his guidance through this Cab tasting.

Following the tasting session, we'll be served with a Steak Frites dinner, and fine Cabs to go with the meal.

The Tasting all inclusive, tips and taxes, with all wines, and the Steak Frites dinner is \$69.00 for AWS Members and \$79.00 for Guests. AS this event is limited to 60 seats, book early.

Faculty Club is located at 41 Wilcocks Street on the U of T Campus, one block south of Harbord and east of Spadina. Reception at 6:30 pm. Tasting at 7:00 p.m. Registration Form is attached, complete and mail to Australian Wine Society of Toronto, c/o Barbara Barde, 900 Yonge Street, Toronto, ON, M4W 3P5.

The link to on line registration is <http://cab2011.eventbrite.com/>

We'll see you all on March 3rd.

Past Events

Australia Day was celebrated in style when 113 members and guests, following a lively reception, sat down to a four course Aussie meal and engaging entertainment provided by Australia's Brendan Bell. The long marinated Lamb Shanks that had been soaked in Shiraz for hours, were delicious, and the room was a buzz of conversation and song. Thanks to all those who donated prizes, especially Qantas and Goway for the two air tickets to Australia. Two winners graciously donated their prizes, Bruce Minchinton who donated the trip to Australia prize to the Flood Relief concert, as did Adrian Barker with a gift basket. Thanks for the support guys.

Australian Wine News

Feb 1, 2011. Constellation Brands has completed the sale of two iconic wines, Hardys and Banrock Station, as well as their South African brand, Kumala, to an Australian based equity company, Champ. The new business has been named Accolade Wines. Constellation will retain a 20% interest in Accolade, and A\$230M in cash from Champ. Quite a contrast from the A\$1.85B it paid for BRL Hardy alone.

Jan 6, 2011. Tim Adams Wines has agreed to buy Constellation's historic Leasingham winery in the Clare Valley. Tim and his wife and business partner, Pam Goldsack are set to make the winery the home of Tim Adams Contract Processing to serve small growers and producers in the Clare Valley. It will also produce a range of wines called Mr. Mick's of behalf of Variety SA, a local children's charity. The range is to honour winemaker Mick Knapstein, Leasingham's former winemaker.

Constellation has also sold the Limestone Coast based Stonehaven winery and vineyards to family owned Australian Wine Equities (AWE). AWE plans to continue to produce Stonehaven wines.

Thank you to Decanter.com for the news.

Future Events

The Board have already lined up some interesting events as we move into 2011.

On April 12, the always popular Agent's Night at Faculty Club. Where members can taste the wines and buy directly from the Agent. Finger foods are included in the evening.

On May 17th 2011 A Wine Odyssey Dinner Evening, to be held at Boehmer at 93 Ossington Avenue. With Chef Paul Boehmer at the helm on the voyage. Boehmer is a themed restaurant that offers a well orchestrated experience to which *nothing* is arbitrary. It is comfortable, elegant, genuine and honest.



June 22, Summer Solstice at the Boulevard Club

August AGM and Annual Barbeque date to be announced soon.

Cheers and to continued sipping of fine Aussie wines.

The AWS Board of Directors