



October 2014 Newsletter

Holiday Dinner Dance with *Backspin*, Saturday December 6th

Faculty Club Main Dining Room



Book now for the *first* AWS Holiday Dinner Dance, what will be an exceptional evening on Saturday December 6th in the main dining room at the Faculty Club. Following a bubbly reception in the Lounge, we sit down with friends for a fine holiday dinner, accompanied by our wines from the cellar.

That is right, a dinner dance, the tables will surround the dance floor, the candles will glimmer, the dresses will shimmer and following dinner, the band will get the beat going at 9 o'clock on the dot. We have booked **Back Spin** for the evening, no Lawrence Welk here, but good ol' rock and roll dance numbers. And on this night you can "dance like no-one is watching". This is a dress up night, guys in suits and ties (or tuxedos) and party dresses for the ladies, so men, here's your opportunity to pick up a corsage for your best gal.

As we have many single members finding someone to dance with will not be a problem, just get up and ask them, or better yet, bring a date and introduce them to your wine society friends, in a magical place when we kick off the holiday season.

Here is the menu, and note you have three choices for the main course, please make your selection when reserving. Appetizers and bubbly will be served in the Main Lounge at 6:00 with dinner commencing at 6:45. Dancing starts at 9 pm. There will also be a cash bar for beer and spirits.

Cellar-master John Macdonald has selected wines from the AWS cellar to go with all the courses, including; Penfold's Bin 407 Cabernet Sauvignon, .Pirramimma Petit Verdot, Kilikanoon Killerman's Run Shiraz, Joseph Angel Gully Shiraz and Goundrey Reserve Shiraz. Plus Yellowglen bubbly for the reception wine.

Hors D'Oeuvres

Lobster and Avocado on Corn Cup

Lamb Loin on Crostini, with Rosemary Onion Aioli

California Vegetable and Goat Cheese Roll

Appetizer Course

Smoked Duck on Waldorf Salad, served with Maple Roasted Butternut Squash Cappucino.

Main Course (Choose one of the three in advance)

Stuffed Cornish Hen with Christmas Stuffing and Seasonal Gravy

Or

Baked European Sea Bass stuffed with Leeks, Tomato Grapes and Artichokes

In a Red Wine Butter Sauce.

Or

. Braised Beef Ribs with seasonable vegetables

Dessert Course

The Chefs' Trio, a Mini Christmas Pudding with Hard Sauce, Chocolate Lava Cake with Bing Cherries and Pumpkin Ice Cream

Coffee and Tea on Request.

(Please advise if you have any food allergies, and please no strong perfume or aftershave.)

Price for this event for Members and Guests is \$95.00. Closing date for reservations is Wednesday December 3rd. The Registration Form is attached, complete and mail to Australian Wine Society of Toronto, 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://awsholidaydinneranddance.eventbrite.ca>

Please advise us if you have a party of 3 or more and we will endeavor to reserve a table for you.

Past Event

Tuesday October 7th was the joint dinner with the South African Wine Society at Avli Greek Restaurant on the Danforth, with each club providing wines for the courses. We started with a trio of Greek Dips, followed by a Greek Salad, then the main course, Lamb Kleftiko, an awesome pie with slow cooked lamb and vegetables. Then dessert, Galaktoboureko, a delicious pastry filled with custard. Needless to say, we all had an elegant sufficiency, and a fine evening.

Future Events

Watch for news in December about our Australia Day Dinner at the Albany Club booked for Friday January 23rd.

Australian Wine News

McLaren Vale's d'Arenberg winery is planning to build an \$11 million, multi-storey tasting room and restaurant complex in the heart of its vineyards, modelled on the design of a Rubik's cube. Chester Osborn, d'Arenberg winemaker, said he hopes to begin building the futuristic, cube-shaped facility in spring next year.

Pernod Ricard Winemakers, the global wine company behind premium wine brands Jacob's Creek, Brancott Estate and Campo Viejo, is launching a global graduate program for ambitious university graduates. The program will enable graduates who have a passion for wine, desire to travel and an entrepreneurial spirit, the opportunity to join Pernod Ricard Winemakers as a graduate wine ambassador or graduate winemaker.

John Angove, Angove Family Winemakers managing director was awarded the Honorary Life Membership at the South Australian Wine Industry Association (SAWIA) annual general meeting last month. Representing the fourth generation of the family-owned winery, John joined the business in the 1970s, becoming managing director in 1983 and then chairman in 2001, as reported on the Riverland Wine website.

