



September 2016 Newsletter

GSM Wine Dinner at the Toronto Cricket Skating & Curling Club

Tuesday October 11, 2016



GSM is a name commonly used for a red wine consisting of a blend of Grenache, Shiraz (Syrah), and Mourvèdre. This blend originated from those used in some Southern Rhône wines, including Châteauneuf-du-Pape. Grenache is the lightest of the three grapes, producing a pale red juice with soft berry scents and a bit of spiciness. As a blending component, it contributes alcohol, warmth and fruitiness without added tannins. Shiraz can contribute full-bodied, fleshy flavours of black fruits and pepper. It adds color, backbone and tannins and provides the sense of balance such blends require. Mourvèdre contributes elegance, structure and acidity to the blend, producing flavours of sweet plums, roasted game and hints of tobacco. On Tuesday October 11, we will experience GSMs with a three course dinner.

The evening will start at 6:30 with a white Aussie sparkler reception wine and passed Hors d'oeuvres, and then we sit for dinner at 7:00 p.m.

Here is our menu with the wines:

Shrimp on the Barbie,

Margaret River Chardonnay marinated Grilled Shrimp, Mango Salsa and Lime Aioli.

Served with Kellermiester 2011 Barossa Valley Chardonnay

Roasted Saddle of Lamb

Served with Crashed Potatoes, Roasted Fennel and Shiraz Reduction.

Served with;

2008 The Holy Trinity, GSM, Barossa Valley

2006 Yalumba Bush Vines Grenache, Barossa Valley

2004 Clarendon Hills Hickinbotham Grenache, McLaren Vale

1998 Charles Melton Nine Popes GSM Barossa Valley

Dessert

Lemon & Honey Anzac Tart with Passionfruit Mousse

Coffee and Tea

Price for this special event, all inclusive, dinner and wines, Members \$80.00, Guests \$85.00.

You can register on-line at <https://gsmdinner.eventbrite.ca> or mail the attached Registration Form to Bernard Nottage to the address as noted on the Form. ***Seating is limited for this event, so please book early.***

Parking is available on the property at 171 Wilson Avenue, east of Avenue Road. 416-487-4581. Or by TTC, Take the subway to York Mills Station, Board the 96, 165 or 319 Bus, get off at Belgrave Ave. Cross the street to the Club on the south side of Wilson Avenue.

Past Event

The 31st Annual General Meeting was once again held at the Toronto Lawn Tennis Club upper deck on Sunday August 21st with 50 members and guests attending. The Board Meeting had two members renewing for a second term, Rebecca Sykes and Walter Winnik. John Macdonald showcased three great reds at a special tasting, plus numerous wines to go with the barbeque. The weather was perfect as was the meal and the wines.

Future Events

Tuesday November 8, we will be a comparative tasting of 4 McLaren Vale wines and 4 Barossa Valley wines, how appropriate on the US Election day; we can check on the results and decide on our choices, McLaren or Barossa, The tasting with finger foods will be at the Faculty Club.

The Annual Holliday Dinner and Dance is booked for the Faculty Club on Saturday December 10th. We have booked the front room, all warm and cosy for a festive dinner with special wines from the cellar.

Wednesday January 25th will be our annual Australia Day Celebration at a new location that we believe you will all enjoy.

March will feature our Big Reds tasting followed by the favourite Steak Frites Dinner at the Faculty Club.

April we are planning a return to Evoo Ristorante on Avenue Road. With the success of this year's dinner there, it bodes well for a follow on evening.

In May we will have a Regional Tasting with the wines of Western Australia, date and location will be announced later.

Then in June, we return to the Faculty Club for our Solstice Dinner.

New Members

Welcome to Ron Mann, Barry Sessle and Mary Baldwin who have recently joined.

Vintages Releases September 17, 2016

Here are some wines to try coming out at your local LCBO Vintages Store.

Two Hands Angels' Share Shiraz 2014, McLaren Vale, South Australia, \$24.95

Elderton E Series Shiraz/Cabernet Sauvignon 2014, South Australia, \$17.95

Magpie Estate The Sack Shiraz 2015, Barossa Valley, South Australia, \$21.95

Robert Oatley Signature Series Cabernet Sauvignon 2014, Margaret River, Western Australia \$19.95

We hope to see you all at the GSM dinner on October 11, 2016

You're AWS Board