



October 2016 Newsletter

McLaren Vale vs Barossa Valley Taste-off.

At the Faculty Club, Tuesday November 8 2016



While November 8 is Election Day in the USA, we decided to have our own wine election to determine how many members prefer McLaren Vale, our Democrat candidate region, to Barossa Valley our Republican Region.

McLaren Vale is a wine region approximately 35 km south of Adelaide in South Australia, at the northern end of the Fleurieu Peninsula. The first vines were planted by John Reynell in 1838 at what is now Chateau Reynella, the headquarters of the famous long established wine company Thomas Hardy & Sons. McLaren Vale is on the coast with the Mount Lofty Ranges at its back giving conditions perfect for growing Shiraz grapes. Like the Clare Valley, soil conditions vary around the region so that a winery to the east of the region such as Kangarilla can produce a Shiraz which is more elegant and tart than the typical McLaren Vale style. The typical McLaren Vale Shiraz lies somewhere in between the typical Barossa and Clare styles. It is not quite as big as a Barossa Shiraz but not quite as refined and elegant as a Clare Shiraz. Wineries worth seeking out include **Wirra Wirra, d'Arenberg, Chapel Hill, Shingleback** and premium-level **Hardy's**.

The **Barossa Valley** lies around 35 miles north east of Adelaide and follows the North Para river for around 20 miles, merging into the neighbouring **Eden Valley** region in the east. Summer in the Barossa Valley is hot and dry and many of the vines, especially the more recently planted, need irrigating to keep them supplied with water. This heat is at least partly responsible for producing the region's typical young Shiraz style – full bodied, high in alcohol and a sun kissed character. However, the Barossa Valley is best known for its old vine Shiraz. Some of the best examples of Barossa Valley Shiraz come from producers such as **Peter Lehmann, Langmeil, St Hallett, Turkey Flat, Rockford, Charles Melton** and **Grant Burge**

The evening will start at 6:30 with a white reception wine, then the tasting starts at 7:00 p.m.

We have four McLaren Vale wines and four Barossa Valley wines to taste through, here is the line-up:

McLaren Vale Wines

2003 Pirramimma Cabernet Sauvignon

2006 d'Arenberg The Derelict Grenache

2004 Yangarra Shiraz

2006 d'Arenberg The Laughing Magpie Shiraz/Viognier

Barossa Valley Wines

1999 Yalumba Signature Cabernet Shiraz

2006 Yalumba Old Bush Vine Grenache

2005 Fox Gordon Eight Uncles Shiraz

2004 Schulz Family Turkey Flat Shiraz

The Faculty Club is at 41 Willcocks Street, Toronto, 416-978-6325, one block south of Harbord, and east of Spadina Avenue. Metered parking on the surrounding streets, and TTC stops at Willcocks on Spadina.

Price for this evening, all inclusive, with finger foods, Members \$68.00 and Guests \$75.00. Seating is limited to 60, so be sure to book early.

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

Past Event

Thirty members and guests were delighted with the evening of October 11th, at the Toronto Cricket Skating and Curling Club, where we not only enjoyed an outstanding dinner with wines, but we met Aussie winemaker, Mark Kozned, who showcased three of his Nova Vita wines from the Adelaide Hills. This was the first time his wines have been tasted in Canada. His Agent, Eleanor Cosman of Bokke Wines was there and they joined us for dinner. The quality of food and service, means we will definitely return to the Club.

Future Events

The Annual Holiday Dinner will be at the Faculty Club on December 15, for a traditional Christmas Dinner with all the trimmings and held in the warmth of the Main Lounge, watch for details in the next Newsletter

Australia Day 2017 celebration will be on Wednesday January 25th at a new location for us, the University Club of Toronto. Located on Toronto's prestigious University Avenue, in the heart of the City, the University Club of Toronto is housed in a cherished heritage building that is a retreat for members to dine, socialize, pursue intellectual or artistic enlightenment.