



October 2010 Newsletter

Back by Popular Demand, the Annual Shiraz Tasting Toronto Lawn Tennis Club, Thursday, October 28, 2010



The Australians first planted syrah in the middle of the 19th century, as a workhorse grape, used to produce inexpensive, yet tasty wines for everyday drinking. As the Australian wine industry grew and became more sophisticated, Shiraz picked up a lot of attention around the world and in Canada, emerging as the country's greatest winemaking expression in the form of for example, Penfold's Grange.

Industry pundits agree that, there are four styles of Australian Shiraz: The black pepper/spice Rhône Valley look-alikes of Central and Southern Victoria, north of Melbourne; the lush, concentrated, dense wines of the Barossa Valley northwest of Adelaide, exemplified by Penfold's Grange; the smooth, red cherry and mint style of Coonawarra and Clare Valley, both near the coast in the vicinity of Adelaide; and the earthy, velvety reds of the Hunter Valley in New South Wales, northwest of Sydney.

We know that Shiraz is a thick-skinned grape, which takes longer to ripen than other plants, that's why it does well in warmer climates. However, because of this, it is not always a great wine to drink young. It needs a bit of aging, and with that in mind, we have some well aged Shirazes in our tasting line-up, including the awesome **1999 Eileen Hardy Shiraz**, yummy!

We're pleased to announce that **Ron Stagg**, our Cellar Master for many years, and a Shiraz lover, will take us through the tasting of following Shirazes;

<p>2004 Penfolds' Bin 389, South Australia</p> <p>2003 Penfolds' Bin 128, Coonawarra</p> <p>2003 Heath 100 Year Old Vines, Barossa Valley</p> <p>2002 Torbreck Woodcutter's Red, Barossa Valley</p>	<p>2000 Sepplet St. Peter's, Barossa Valley</p> <p>2000 Jamieson's Run McShane's Block, Coonawarra</p> <p>1999 Eileen Hardy, South Australia</p> <p>1998 Wild Duck Creek Estate Springflat, Victoria</p>
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This is an evening that you should not miss, so book early. Members \$65.00, Guests \$75.00. Your evening includes a reception wine, eight outstanding Shirazes and a matching individual food plate served at the tables. Reception 6:30 p.m. Tasting 7.00 p.m.

Toronto Lawn Tennis Club is located at 44 Price Street, off Yonge Street, just south of Summerhill Subway Station. Parking is available at the "Green P" lot on Price Street.

Please register on-line via the attached link <http://shiraz2010.eventbrite.com> or print the Shiraz Tasting Registration form and mail in with payment.

Future Events

AWS Holiday Dinner, Tuesday December 7.

Mark your calendar now for our kick-off to the Holiday Christmas Season with a fine wine dinner.

Australia Day Dinner and Celebration, Tuesday, January 25, 2011

2001 A Wine Odyssey Dinner, Thursday, March 3, 2011

Agent's Night, Tuesday, April 12, 2011

An Outstanding Cabernet Sauvignon Tasting, Thursday, May 5, 2011

Annual Summer Solstice Dinner at the Boulevard Club, Wed., June 22, 2011

Past Events

Stella Bella Winemaker's Dinner at George-on-Queen.

Members of the Australian Wine Society and Verity Wine Club, met at George Restaurant to meet Stella Bella winemaker, Stewart Pym, to sample his wines with a five course dinner. Stewart spoke about each his Margaret River wines and the Western Australia wine regions.

Membership Renewal

We hope you all had a pleasant summer and if you have not renewed your membership, remember you can renew online at <http://1011membership.eventbrite.com> or mail in the renewal form, available on our web site.