



## January 2020 Newsletter

### **2020 AWS Australia Day Celebration Dinner Saturday January 25, 2020**

Australia Day is the official national day of Australia and it is celebrated annually on 26 January. It marks the anniversary of the 1788 arrival of British ships at Port Jackson, New South Wales. In present-day Australia, celebrations reflect the diverse society and landscape of the nation and are marked by community and family events.



The Australian Wine Society of Toronto is having its own celebration on Saturday Jan 25th. Join His Excellency Dr. Grayson Perry, Australian Consul General, and the rest of AWS at the Faculty Club to enjoy an Australian themed dining event, prepared by Chef Harold. The evening's fare will be complimented by a curated selection of Australian wines presented by our cellar master, Joe Gentile.

The evening will begin with a reception from 6:30 p.m. with sparkling wine (red and white) and a great selection of hors d'oeuvres. We will begin seating for our dinner shortly after 7:00 p.m..

Tickets can be purchased via the attached Registration Form - complete and mail to Australian Wine Society of Toronto or On-line at <https://awsaustraliaday2020.eventbrite.ca>.

Cost will be \$115 for AWS members, \$115 for Faculty Club members and \$125 for non-member guests. All taxes and fees are included.

Our four-course dinner will include:

#### **Reception/Canapes**

- Grilled Duck Breast with Chutney on toast
- Vegetable Spring Roll with Thai Sause
- Lobster and Corn Dumpling with Mango Aioli

❖ *Majella Sparkling Shiraz 2017 (Coonawarra)*

❖ *Jacob's Creek, Chardonnay Pinot Noir Sparkling*

### **First Course (choice of one)**

- Mixed Heritage Greens with Lemon Myrtle dressing
- Roasted Squash, Apple and Hazelnut soup

❖ *Evans & Tate Sauvignon Blanc 2016 (Margaret's River)*

### **Main Course (choice of one)**

- Char Grilled South Pacific Red Snapper, with Saffron Risotto, sautéed Oyster Mushrooms. Finished with a Chardonnay Beurre Blanc
- Rosemary Braised Australian Lamb Shanks in Shiraz reduction with Garlic Mashed Potatoes and Seasonal Vegetables
- Vegetarian Risotto with Bushbery spiced Tofu and Edamame beans

❖ *Hidden Story Chardonnay 2015 (Victoria)*

❖ *Pertaringa Undercover Shiraz 2015 (McLaren Vale)*

### **Dessert Course (choice of one)**

- Passion Fruit and Mango Pavlova
- Lemon and Coconut Dacquoise Mango Coulis

Cheese Plate

Coffee/Tea



## 2019 AWS Christmas Holiday Dinner Saturday December 7, 2019



Although Christmas was officially 2+ weeks away, we did our best to get an early start on festivities by hosting our annual AWS Christmas Holiday Dinner at the Faculty Club. The main room was adorned in holiday splendor, accented with wine inspired center pieces that added to the festive ambiance.

As has become the norm, the Faculty Club hit all the right notes, providing us with delicious canapes as we enjoyed our Jacob's Creek sparkling wine. This set the stage for our formal dining courses, all which paired well with the Gapsted Wines Tobacco Road

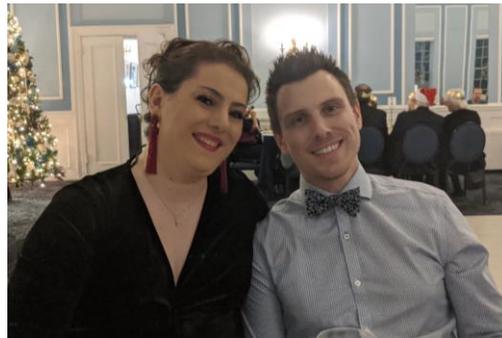
Chardonnay 2016, Tahbilk Marsanne 2018, Rockcliffe Third Reef Pinot Noir 2017 and H by Haselgrove Cabernet Merlot 2013, provided at each table. The staff of the Faculty Club were great as always.



All in attendance must have been on Santa's "nice" list, as AWS elves delivered a gift – crystal stemware from Chef & Sommelier. The remainder of the evening was left to dancing the night away.

Merry Christmas to All and to All a Good Night....





## New Logo & Branding for AWS Toronto



Pretty sure you noticed the new masthead for this newsletter. A new year gives us an opportunity to introduce you to our new logo – an updated version of our traditional sipping kangaroos. The new logo is the first of several changes we will be rolling out over the next couple of months – new website is to follow, as we integrate our new look.

## An Update from our Cellar Master – Joe Gentile



Thanks to the previous AWS boards and Cellar Master (John M), we are on a strong footing when it comes to our AWS wine cellar. We currently own a wide variety of wines from some of the most prestigious wine regions in Australia and our continuing strategy will be to augment this base by filling the few gaps in the portfolio.

We have added ~ 300 bottles to the cellar since the AGM in August and will continue adding quality wines from unique varietals and regions, while maximizing value per dollar spent.

Looking forward to many wonderful tastings and dinners to come.

Please feel free to contact me if you come across an offering that you feel belongs in our cellar - joegentile391@gmail.com.

## Upcoming Events

Make sure you update your calendars for the following dates:

- Saturday January 25th – Australia Day Celebration @ Faculty Club – details above  
**Reminder to not delay in purchasing your tickets.**
- March event is currently in final planning stages – Steak Frits tasting with location TBD
- May event is currently in planning stages
- June – Summer Solstice Dinner – Saturday June 20<sup>th</sup> @ Faculty Club

## Membership Update

Thank you to those members who have already renewed your annual membership, however, if you have not done so, you can register at <https://awsmembership2019-20.eventbrite.ca> or mail in the form that can be found at our website [www.aws.ca](http://www.aws.ca).

We are currently at **100** members (a 82% renewal rate) and with the following new members: Kerris Cook.

Welcome to all and looking forward to seeing you at an upcoming AWS event.

## Australian Wine Facts (sourced Wine Australia) McLaren Vale – Mediterranean sensibility



McLaren Vale is one of the great and oldest names of Australian wine. The birthplace of wine in South Australia, it lies just south of the capital city of Adelaide and offers a multiplicity of soils which bask under a Mediterranean climate.

Today, although it has over 7,500 hectares under vine and with demand for its wines at an all-time global high, it retains much of the innovative spirit that it was born with.

Much of that spirit of innovation stems from the fact that the Vale still has many boutique wineries who are continuing to push the boundaries in the search for perfection.

The McLaren Vale is one of the great and oldest names of Australian wine, one that ranks with other classic regions such as Coonawarra and the Barossa. The birthplace of wine in South Australia, it lies just south of Adelaide and offers a multiplicity of soils which bask under a benign Mediterranean climate. For decades it has been lauded for its ability to produce brilliance from an array of noble varietals – everything from restrained, yet generous Cabernet Sauvignon, rich but refined Shiraz, an exciting array of alternative varieties like Fiano and Nero d'Avola, and its undoubted star performer, Grenache. With its natural beauty, embarrassment of winery riches and enough great restaurants to keep the fussiest gourmet traveller happy for the rest of their days, it would be easy for the Vale to rest on its ample laurels. As we shall see however, the McLaren Vale is a classic region that's determined to stay contemporary.

McLaren Vale's reputation as a wine producing area dates back to the late 1830s and it takes its name from either (depending who you believe) John McLaren or David McLaren of the South Australia Company.

Like any emerging region, McLaren Vale had to produce what the market wanted and so most of the early production was given over to facsimiles of European classics. By the turn of the century, in keeping with the Victorian age's yearning for all things sweet, production became focused on the contemporary demand for fortified. Business boomed and with money in the bank some wineries began investing in bottling lines and selling wines via the cellar door rather than through bulk merchants.



This marked a quality watershed for the McLaren Vale; one that coincided with fresh immigrants, this time from post-war Italy. This latest influx brought with them olives and a

food culture that has added so much to the region's reputation as a centre of gastronomy, but new vines and methods of production. These have subsequently become woven into the fabric of the area and are now adding fresh vitality into this classic region. Along with so many other Australian regions, it was the 70s and 80s that saw McLaren Vale's wines take their place on the world stage. Best known for Shiraz, McLaren Vale also excels in the production of ultra-premium Grenache and Cabernet. Mediterranean varieties such as Fiano, Vermentino, Tempranillo and Sangiovese are also very well suited climatically and provide wine lovers with yet another layer of discovery.



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## Thoughts and Suggestions

Your board at AWS is always looking to make things better. If you have any thoughts and/or suggestions you would like to share with us for consideration, please send an email to [rwinnik@gmail.com](mailto:rwinnik@gmail.com).

Cheers and all the best in 2020 from your AWS Board.