



September 2019 Newsletter

Annual General Meeting & Summer Barbeque

On Sunday August 18th, 48 members and their guests enjoyed our annual BBQ and wine event on the terraces of Toronto Lawn Tennis Club. We were blessed with fantastic weather, excellent wine, great company and a bountiful selection of delicious BBQ fixings. The business portion of the AGM included reports from: the Chairperson (Malcolm Cocks), Financial (Walter Winnik), Cellar (John Macdonald) and Membership (Richard Winnik). There were three Directors voted in for another two-year term, Mary-Louise Greer, Bernard Nottage and Richard Winnik. In addition, we welcomed three new directors to the board, Brian Godberson, Laura Kenney and Stuart Koskie.



The day was also special as we bid adieu to two long serving members of our board, Malcolm and John. Dr. Grayson Perry, Consul General and Senior Trade & Investment Commissioner, thanked Malcolm (22 years) and John (16 years) for their many years of service to the Australian Wine Society as Board Chair and Cellar Master respectively.

We also took the opportunity to celebrate our upcoming 35th year of operating as AWS. We all enjoyed a lovely cake that topped off our special day.



Good Wine, Good Food and Good Company - Café La Gaffe Tuesday September 24, 2019

Join us for what is expected to be a memorable evening of food and accompanying wines, as we venture forth into the Baldwin Village district for an evening at Café La Gaffe (24 Baldwin Street). Chef Prais promises us a tasty evening of French bistro inspired offerings – complimented by wines selected by incoming Cellar Master Joe Gentile.

Cost will be \$70 for AWS members and \$80 for non-member guests.



This is what we expect for our wine selection for the evening:

- ❖ Jacob's Creek, Chardonnay Pinot Noir Sparkling
- ❖ Voyager Sauvignon Blanc/Semillon 2016 (Margaret River)
- ❖ Zonte's Footstep Ladybird Rosé 2018 (Southern Fleurieu)
- ❖ Irvine Spring Hill Merlot 2016 (Barossa/Eden

Valley)

Our Café La Gaffe selections for our 3 Course Dinner includes:

First Course - selection of one from the following:

- Chevre et Pistaches - Pistachio & cous-cous encrusted medallion of herbed chevre, oven baked & served over mixed greens
- Brie et Lardons Fumes - Double smoked bacon, warm brie cheese, mixed greens, house vinaigrette
- Calamars Grilles - Grilled marinated calamari with an Oregano olive oil marinade
- Crevettes a L'ail - Sautéed gulf shrimp, garlic, roasted red pepper, pine nuts & white wine

Second Course – a selection of one from the following:

- Penne Vegetarienne - Grilled mixed vegetables, mushroom, feta, and tomato pesto sauce
- Risotto Aux Fruits de Mer - Arborio Rice, P.E.I Mussels, scallops, gulf shrimp, roasted red peppers, leeks and pernod rose
- Confit De Canard - Muscovy duck confit in an orange-anise glaze

- Poulet Farci - Breaded boneless breast of chicken, stuffed with shrimp & spinach, in a mushroom & Brandy demi-glaze
- Osso Bucco - Veal shank simmered in a tomato & Red Vermouth sauce

Desert Course - Selection of one from the following accompanied by Coffee/DeCaf Coffee/Tea:

- Creme Brulee - An old recipe (circa 1885) from the cooking journals of Claude Monet.
- Bourbon Chocolate Torte - Served with vanilla ice cream
- Lemon Cheesecake - New York,"deli" style cream cheese enhanced with a hint of citron and tart fresh raspberries
- Chocolate Bourbon Pecan Pie - Ghirardelli chocolate Wild Turkey bourbon and fresh pecans

The Registration Form is attached, complete and mail to Australian Wine Society of Toronto or On-line at <https://awslagaffe.eventbrite.ca>.

Membership Renewal

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.

We are currently at 85 members (a 75% renewal rate) and with the following new members: Josephine Cimetta (returning from a short absence), Arthur De Souza, James and Kim Lauritsen, Paul Magowan and Jane Circelli, Jennifer Norman, Dina Papadopoulos, Brayton Polka, Kevin Singh and Virginia Johnston.

Welcome to all.

Introducing the new AWS Board of Directors

With the retirement of Malcom and John and the additions of Laura, Brian and Stuart, we have constituted a new board as follows:

Chairperson – Richard Winnik
 Vice Chairperson – Bernard Nottage
 Cellar Master – Joe Gentile
 Finance – Walter Winnik
 Board Secretary- Cathy Waiten
 Australian Liaison – Mary-Louise Greer
 Membership – Laura Kenney

Directors at Large (pending assignment of duties) – Stuart Koskie and Brian Godberson

The Board also found a new home for its monthly meetings. A homecoming of sorts, as Dr. Grayson Perry has made the Australian Consulate available as required. It was the original home of our monthly meetings many years ago. Thanks to the Consulate for their generosity.

Upcoming Events

Make sure you update your calendars for the following dates:

- Wednesday October 23rd – Halloween Inspired d’Arenberg Tasting featuring The Dead Arm and other delights, @ Faculty Club - University Of Toronto
- Saturday December 7th – Annual AWS Christmas Gala @ Faculty Club - University Of Toronto
- Tuesday January 28th – Australia Day Celebration (date subject to change because of conflict with official Australian Consulate celebration) @ TBD

Australian Wine Facts

Something to think about as we begin our 35th year as fanciers of Australian wine (source – www.wineaustralia.com):

- Wine regions in Australia – 65
- Wineries – 2468
- Grape growers – 6251
- Total wine production – 1.29B litres
 - Red – 669M litres
 - White – 616M litres
- Total wine exports – 849M litres. Fifth largest exporter in the world
- Canada is the fourth largest market for Australian wines

Your AWS Board.

