



February 2016 Newsletter

d'Arenberg Tasting, Tuesday March 1st, at the Faculty Club

An event not to be missed



One of the most significant wineries in McLaren Vale, d'Arenberg was established in 1912 when Joseph Osborn, a teetotaler and director of Thomas Hardy and Sons, sold his stable of prize winning horses to purchase the property that now houses the winery, cellar door and d'Arry's Verandah Restaurant. Joseph's son Frank joined him on the land and they set about acquiring some more vineyards. Joseph Osborn died in 1921 leaving full control of the business to Frank.

In the early years grapes were sold to other wineries before the winery was built in 1927 shortly after Francis (universally known as d'Arry) Osborn was born.

d'Arry took full control of the business in 1957 upon Frank's death and in 1959 he launched his own wine label named in honour of his mother, Helena d'Arenberg, who died shortly after giving birth to him. d'Arry decided to put a red stripe on the label, inspired by happy memories of his school days at Prince Alfred College, where he wore the crimson-and-white striped school tie.

d'Arry's son Chester joined the business in 1984 as Chief Winemaker and makes distinctive wines using traditional methods both in the vineyard and the winery.

After the white wine reception at 6:30 to 7:00 we will sit down to taste an awesome line-up including;

2001 The Twenty Eight Road Mourvedre

2002 The Galvo Garage, Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc

2004 The Galvo Garage, 61% Cab, 17% Merlot, 14% Cab Franc, 8% Petit Verdot

2006 High Trellis Cabernet Sauvignon

2001 The Dead Arm Shiraz

2002 The Dead Arm Shiraz

2003 The Dead Arm Shiraz

2004 The Dead Arm Shiraz

Food will be served after the first four wines and after the second four wines, and of course palette cleansing bread and crackers on the tables. We meet at the Faculty Club, 41 Willcocks Street, Toronto, near Spadina, parking on street, and TTC Spadina tram at the corner.. Advise us if you want to sit as a group. Note please no strong perfume or aftershave for the tasting.

Price for this special event, all inclusive, Members \$69.00, Guests \$74.00. Seating is limited to 60, so be sure to book early.

You can register on-line at <http://darenberg.eventbrite.ca> or mail the attached Registration Form to Walter Winnik at the address shown on the Form.

Past Events

Our Australia Day celebration was conducted in fine form on Tuesday January 26, at the Albany Club, with 62 members and guests. With the ever popular Peter Shaw leading us in the countries Anthems, Australia and Canada, and the theatrics of Waltzing Matilda, good quantities of bubbly and well selected white and red wines, we all had a most enjoyable evening, including the lamb shanks and this year, a choice of roast beef. A survey at the door on departing indicated that all were most happy with the venue, the food and the wines.

Future Events

April 6th will see the always popular Shiraz tasting, and we have many outstanding ones in the cellar, that are prime for opening and drinking in 2016. Come out and experience older shirazes and how they mature over time, not to be missed, a tasting and Steak Frites Dinner at the Faculty Club.

Early in May we are holding a white wine dinner at a downtown restaurant, we are just sorting out the location and working on menus, watch for news in March Newsletter.

The Solstice Dinner in June will be held at the Faculty Club on June 21st hopefully on the patio. As you will remember the weather was not cooperating in 2015.

We have no event in July; however the AGM and Barbeque will be on the second Sunday in August.