



## October 2019 Newsletter

### Halloween Inspired d'Arenberg Tasting Wednesday October 23, 2019

Join us for an evening of chasing goblins, ghouls and ghosts away with goblets of wine, food and friends. This night is our Halloween inspired tasting event, showcasing a strong selection of d'Arenberg offerings.

Cost will be \$70 for AWS members and \$83 for non-member guests.



d'Arenberg red wines are noted for their sophisticated, fragrant, fruit flavoured wines with excellent palate texture, free of excess oak. Long, lively, gritty and youthful tannins full of fragrant fruit and mineral notes, melding seamlessly with complex spice, game and earthy body.

We are reaching deep into the AWS cellar, bringing you premium wines, some that have been waiting over ten years to make an appearance and are the very best our cellar has to offer.

We will be staging two spooky good d'Arenberg dominant tasting flights.

One will be a vertical sampling of the iconic:

**The Dead Arm - vintages 2003, 2004 and 2005.**

The second is a tasting of other d'Arenberg offerings:

**Laughing Magpie 2006,  
The High Trellis 2006 and  
The Custodian 2012.**

Each of the two flights will also be augmented by an aptly named mystery wine for your enjoyment.



Good wines are intended to be consumed with good food. For this evening, the first flight will be accompanied by an assortment of Charcuterie, selected cheeses, olives and dried fruit. The second flight, will have appetizer sized Braised Beef on roasted garlic mashed potatoes.

A reception wine will be served at 18:30 hrs. and the formal tastings will begin at 19:00 hrs.

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

## **Dinner at Café La Gaffe – Baldwin Village Tuesday September 24, 2019**



Summer is officially over and forty-five AWS members and guests welcomed fall with our dinner and tasting event, hosted by Café La Gaffe. Not only was the weather accommodating, there was magic in the air – we collectively made a lot of wine and food disappear!

Co-Owners/Co-Chefs Prais, Sasi, supported by Maria, prepared a mouthwatering and hunger satisfying feast of bistro styled offerings.

Upon arrival, guests were greeted with a flute of **Jacob's Creek, Chardonnay/Pinot Noir Sparkling**. This is a familiar staple at AWS events and we always enjoy the refreshing flavours presented.

The first course was paired with **Voyager Sauvignon Blanc/Semillon 2016**, the lightly oaked blend complimented the food.

The main course was accompanied with two offerings - **Zonte's Footstep Scarlet Ladybird Rosé 2018**, a beautifully balanced rosé and by **Irvine Spring Hill Merlot 2016**, a full bodied red, with primary nose of blackberry and black plum.

Deserts and coffee followed.

All in attendance received a special exclusive bonus at the end of the evening – a coupon for a full 3 course meal at Café La Gaffe at a significant discount, valid through to March 31, 2020 (excluding Winterlicious). A special night enjoyed by all.



## Upcoming Events

Make sure you update your calendars for the following dates:

- Saturday December 7<sup>th</sup> – Annual AWS Christmas Gala @ Faculty Club - University Of Toronto
- Tuesday January 28<sup>th</sup> – Australia Day Celebration (date subject to change because of conflict with official Australian Consulate celebration) @ TBD
- March event is currently in planning stages

## 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 93 members (a 80% renewal rate) and with the following new members: Arthur and Jean Jefferson, James and Kim Lauritsen and Jack and Leona Mason.

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

## 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).

## Wine Australia

Just wanted to give a formal shout out to Wine Australia and Annie Dingwall, their local Marketing Officer. We now have access to their newly launched Australian Wine Discovered website/program - <https://www.wineaustralia.com/whats-happening/australian-wine-discovered-education-program> and to their library of digital assets, aka photos, which you will see more of in the coming months.

## Australian Wine Facts

Everyone is looking for new vacation spots and with winter approaching here at home, maybe Australia is an option. Here are some of Australia's great vacation spots that also produce same fine wine – courtesy of Wine Australia.

With stunning beaches, ancient rainforests and dramatic coastlines, Australia is simply one of the most beautiful countries on earth. Unforgettable wineries in regions like Margaret River,

Yarra Valley, Hunter Valley and Tasmania combine stunning natural landscapes with food, wine and vine history that's the envy of the world. Fill your glass and get ready to discover some of the best Aussie wine regions in Australia!

### **Margaret River**



In just 50 years Margaret River has evolved from a small farming community into one of the world's most desirable food and wine destinations. Against a stunning backdrop of pristine beaches, native forests and epic caves lies a wine region dedicated to the pursuit of fine wine and amazing food experiences.

Reflecting the regions' enviable lifestyle, the cellar doors in Margaret River deftly combine exceptional wines with a relaxed and friendly vibe that makes everyone – from the wine novice to the biggest wine geeks – feel welcome. Food, wine, forests, beaches and so much more. Margaret River is the kind of place you'll never want to leave.

### **Yarra Valley**

Located just a short drive from Australia's foodie capital of Melbourne, the Yarra Valley is one of Australia's foremost cool climate regions. The regional emphasis on the quality and flavour of the wines has spread to the local produce grown and tended in the same fertile soil, making the region a little slice of food and wine paradise.



The Yarra Valley is now also home to a bold and exciting new breed of revolutionary winemakers who are pushing the boundaries of grape growing and winemaking. Tradition, innovation, natural beauty and exceptional produce combine to make Yarra Valley one of Australia's, and the world's, most exciting, dynamic and vibrant wine regions.

### **Hunter Valley**



Australia's first wine region is all about peeling back layers of discovery. From historic family wineries to deliciously unique wines to innovative Australian cuisine to natural beauty - there's plenty to discover in the Hunter Valley.

The beautiful Brokenback Range forms the idyllic backdrop for the vines that have helped shape the Australian wine community. The vines and wines are complimented by one of Australia's most vibrant regional food scenes. Dairies producing exceptional Australian cheese, chocolatiers making delectable sweet treats, artisanal smokehouses producing artisanal delights and wineries crafting some of Australia's best wines. Heaven!

## **Tasmania**

Tasmania is a picturesque gourmet paradise. With a cool climate that has long, sunny days and dry autumns, Tasmania has ideal growing conditions for developing naturally elegant, intensely flavoured and aromatic wines. But the wine is just the start.



Tasmania is one of the most beautiful places on earth – rugged mountains, unique flora and fauna and unspoilt landscapes that will make your jaw drop. Add one of the world's most exciting artisanal food and wine scenes – restaurants, distilleries, dairies, farms and so much more – and you can understand why Tasmania is the world's 'so hot right now' destination.

Cheers from your AWS Board.