



# NEWSLETTER

## Thanks for your support!



October was a very, very busy month, with three events planned close together. All three events presented us with fantastic opportunities to taste great wines and meet a lot of interesting people. We took a bit of a leap of faith when deciding to have these events so close together.

Fortunately, our AWAS membership and friends provided us with an excellent response, with two of them being completely sold out and the Stuart Bourne dinner attracting nearly 80 participants! We couldn't have done it without you and we really appreciate your support! Thank you!

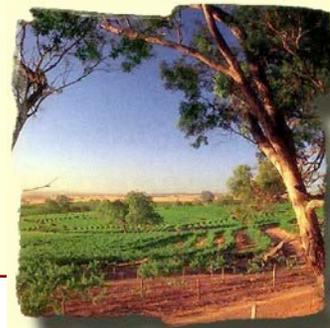
### President's Message

I am truly impressed by you, the members, because of your support for our Society.

It is hard work putting on so many events in such a short time, and it is truly gratifying to see all of you coming out and attending. This is especially true in the last few weeks, as there were so many wine events going on in Vancouver; it was difficult to ration one's time and expense.

Well, we have one more event left in 2009, so I hope we can leave the year with a bang!

**-Tony Beatty, President-**



### FROM THE EDITORS DESK

I wish to thank you for the many kind comments I have received from those club members who have shown their appreciation for the new newsletter. I am so glad you are enjoying it.

Not all of us are able to take in every event of the season, so we are glad that you now have a way to find out what has been



happening. Some of you may have missed out due to events selling out very quickly - so keep an eye on the website and book early to avoid missing any future events!

Sincerely,

Randy Saunders

Newsletter Editor/Assistant Cellar Master



## Bourne Again at Bridges, Oct. 26

The Australian Wine Appreciation Society was proud to host a Winemaker's Dinner at Bridges Restaurant on Granville Island, featuring the wines and wit of Stuart Bourne, Head Winemaker of Barossa Valley Estate.

Stuart has been around grapes and wine most of his life, growing up in a grape-growing family in the Clare Valley and working in several acclaimed wineries before landing at Barossa Valley Estate just in time for the 2002 harvest.

Stuart (pictured below, he's the one with the hat!) was an engaging



and informative guest speaker. He punctuated his passionate descriptions of his wines with some of the best jokes money can buy! Stuart, thanks so much for making this dinner so great!

A crowd nearly eighty strong enjoyed a fabulous meal, expertly paired with Stuart's fantastic wines. Many thanks go to the staff of Bridges, who provided us with very professional service and excellent food.

We would also like to thank Clayton Seeto and Rebecca McKinney of Vincor Canada for their gracious and extremely generous contribution of all the wines, without which this dinner couldn't have been possible.

## BOURNE AGAIN DINNER TASTING NOTES



### Entourage Rose 2008

Light pink color. Fruity nose with floral notes - cranberry flavors on palate. Slightly off dry and nicely balanced. Really good - hits the spot.

### E-Bass Riesling 2009

Pale straw color. Rich nose of ripe lemon. Very dry and tight, with a mineraly palate flowing into a long finish. Very good.

### E-Minor Chardonnay 2006

Light gold color. Varietally correct nose. Shows bright acidity and good balance of texture and fruit. Very good paired with the Mahi-Mahi and Crab Raviolo.

### E-Minor Shiraz 2007

Dark Ruby color. Nose of licorice and spices. Pepper and plum flavors flow into finish with dusty tannins. Elegant. A good wine for food.

### Ebenezer Shiraz 2004

Deep Ruby/Garnet color. Very pure nose of pepper and blackberries. Full bodied with flavors of ripe blueberries and plum jam. Very long - tannins are in check. Excellent.

### E & E Black Pepper Shiraz 2004

Dark Purple color. Pure, high-toned nose of roasted plums, spice and pepper. A solid acid backbone leads to fused tannins and a long, long, solid finish. Powerful, and built for the cellar. Outstanding.

### E & E Black Pepper Shiraz 2005

Dark Purple/Ruby color. Rich nose of ripe black cherry and plum. Extremely harmonious on the palate and offers delicious flavors of ripe plums and blackberries with a lengthy 60 second finish. Outstanding.

### E & E Black Pepper Sparkling Shiraz 2004

Rich ripe plum flavors with a hint of pepper flow through to a refreshing mousse and a full bodied palate. Long finish. Excellent.

### E & E Black Pepper Sparkling Shiraz 1991 (from the club cellar)

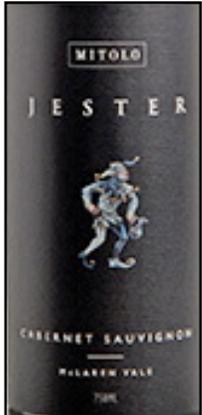
Nose of Christmas cake, which moves to raisins and an elegant, sophisticated structure. Very fine mousse. Still delicious after all these years. What a treat!

- R.S.



TASTING NOTES - MITOLO WINES

Recently our Cellarmaster Trent Gustafson was fortunate to participate in a tasting of the current lineup of Mitolo wines. Focusing on fruit from the Willunga region of McLaren Vale and the Greenock region of the Barossa, winemaker Ben Glaetzer crafts ethereal wines with tremendous character. Trent had the pleasure of tasting with Ben himself. Here are Trent's tasting notes.



**Jester Shiraz McLaren Vale 2007** - Medium to dark red. A bit closed on the nose at this early age yet very harmonious balance of fruit and acid. Medium weight tannins with more red than black fruit. A wine that is made to drink with food. Drink now to 3 years. Tasty. \$27

**Jester Cabernet Sauvignon McLaren Vale 2006** - A very interesting wine. Made in the Amarone method with the grapes air-dried on rack for several weeks. In addition, the wine also undergoes a ripasso treatment with the wine/juice passed over the wine skins before fermentation. The result is truly a wine with some old world character. Very nice nose with tons of clove and cracked pepper. Atypical Cabernet, especially for McLaren Vale which is, I think, a good thing. Fine tannins and nice tones of cassis and black currant. Well done and certainly worth a try. \$34



**Mitolo G.A.M Shiraz McLaren Vale 2006** - Wonderful nose of red fruit and pepper. These same characteristics are found on the palate of this lush yet balanced wine. Raspberry and Black Cherry highlight this wine that is rich and maintains a very, very good balance of fruit and acid. Single vineyard wine from the southern tip of McLaren Vale. This would surprise many who are used to huge, dense Shiraz from Australia. Very good. \$45

**Mitolo Reiver Shiraz Barossa Valley 2006** - A classic Barossa Shiraz from Ben Glaetzer. Dark purple with a nose of blackberry and tar. This young wine has a solid grip of acid that balances the tremendously pure fruit (from the Glaetzer's own vineyards in the Greenock sub-region of the Barossa). This is a hedonistic Shiraz, built to age (6 - 8 years would do it!), but balanced enough to drink now. The flavors linger 30+ seconds. Excellent. \$65



**Mitolo Savitar Shiraz McLaren Vale 2006** - My favorite wine of the tasting. Fantastic Cote Rotie-like nose with leather, bacon and gamey character with some very pleasing herbal notes. Very pure, clean fruit with dark berry, smoke, and meaty/gamy flavors. Very surprisingly, this was done in 100% new oak yet the fruit is not masked whatsoever by the wood. Drinkable now but better in 3 - 5 years. This is among the 1 or 2 best Shiraz wines I have had from McLaren Vale. A stunner! Buy and drink all by yourself! \$75

**Mitolo Serpico Cabernet Sauvignon McLaren Vale 2007** - Like the Jester Cab, this is also made in the Amarone Style. It is rich with seamless, silky tannins. Quite Old World in character. The nose alone makes this wine a worthwhile buy. Like all the wines tasted, the fruit purity is impressive and oak acts only in the background. This should be used as a guide to which Australian Cabs aspire. Very, very good. \$73



G'DAY VICTORIA TASTING AT THE FAIRMONT WATERFRONT HOTEL, OCTOBER 16

What an exciting event! Our club was chosen by the Government of Victoria to co-host a tasting of wines from selected producers in the State of Victoria.

Victoria is considered a cooler climate region. Actually, Victoria is a region made up of many smaller sub-regions. There are 21 distinct areas and more than 800 wine producers in Victoria.

Even though this region is considered "cooler", most popular varietals are grown here. Many styles of wines are made, from rich tasting Shiraz and Cabernet through to elegant whites, crisp sparklers, and the very famous Rutherglen Muscat "stickies".

Although the wines on offer were only a small portion of those produced in Victoria, a wide range

of regions were represented and they provided a very good representation of what this region is capable of producing. Most of these wines are not yet available here in BC, so it was a real privilege to have the opportunity to taste them.



For me, the standout wines included:

- Blue Pyrenees Estate NV Brut Cuvee
- BlackJack Block 6 Shiraz Bendigo 2006
- Mount Gisborne Pinot Noir 2005
- Plunkett & Fowles "Stone Dwellers" Riesling Strathbogie Ranges 2008

- Plunkett & Fowles "Ladies Who Shoot Their Lunch" Chardonnay Strathbogie Ranges 2008

Thanks again to these producers for allowing us to taste their wonderful wines! -RS.

A "CASE" FOR QUALITY - A HIGHLY RECOMMENDED DOZEN

The following wines have been tasted and are rated "Excellent" by your Cellarmaster and Executive.

- Mt. Langi Ghiran "Billi Billi" Shiraz Victoria 2005 \$17
- Bird In Hand Sparkling Pinot Noir Adelaide Hills 2008 \$27
- Gemtree "Bloodstone" Shiraz/Viognier McLaren Vale 2007 \$18
- Torbreck "Woodcutters Red" Shiraz Barossa Valley 2007 \$30
- Tahbilk Marsanne Victoria 2007 \$18
- Langmeil "Three Gardens" Shiraz/Grenache/Mourvedre Barossa Valley 2006 \$25
- Nugan Estate McLaren Parish Vineyard Shiraz McLaren Vale 2006 \$27
- Thorn Clarke Shotfire "Quartage" Cab. Sauv./ Cab. Franc/Malbec/Petit Verdot Barossa 2006 \$27
- Wirra Wirra "Church Block" Cabernet Sauvignon/Shiraz/Merlot McLaren Vale 2006 \$25
- Yalumba "Y Series" Viognier South Australia 2008 \$19
- St. Hallett "Blackwell" Shiraz Barossa Valley 2006 \$36
- Rabbit Ranch Pinot Noir Central Otago 2007 \$27





## Upcoming Events



There are still a number of fantastic events this season. Your Executive is working hard to ensure they offer great value. We look forward to your support and ask you to make a note of these dates so you don't miss out!

Note: some dates and venues are tentative; check our website at [www.awas.ca](http://www.awas.ca) as it is constantly updated.

### List of remaining events for 2009/2010

#### **December 7, 2009 - A Christmas Party**

A new event! Start out your festive season with us at this fantastic multi-course dinner, with the added excitement of dancing and presents from Santa! Join us at Federico's Supper Club on Commercial Drive for this one of a kind event!

#### **January 19, 2010 - A Very Special New Event (To Be Announced)**

#### **February 2010 - The Olympic Games**

We will be taking this month off, as it will be difficult to schedule an event with so much going on in Vancouver.

#### **March 23, 2010 - A Gala Dinner "A New Century"**

We will celebrate the year 2000 by pulling out these 10 year old wines from the AWAS Cellar for another fantastic Gala Affair. Venue TBA

#### **April 2010 - A Kiwi Affair**

New Zealand is one of the theme countries at the Festival, so we hope to convince some wine Principals to come early and do an event with us.

#### **April 2010 - Going for the Gold**

How appropriate to have this fantastic wine dinner shortly after the Winter Olympics in Vancouver. Again, the AWAS Cellar has numerous past vintages of the Wolf Blass "Gold Label" series. Fosters Wines Canada will match these wines with the present vintages to see their development. We will even finish with a couple of Wolf Blass' Platinum Series to add to the excitement! Venue TBA

#### **May 2010 - 24 under 24**

We will be having an exciting new event. There are so many lovely Australian wines in today's market that sell for under \$24.00. The AWAS Cellarmaster will seek out the best of these wines for you to experience.

#### **June 2010 - The Annual Barbie**

The annual wrap up Barbie and AGM will take place at the River Rock Casino and Resort.



# We want your input!



We trust you have enjoyed this newsletter as much as we have enjoyed producing it for you!

To make it even better, we are requesting membership submissions to be published in the newsletter.

These submissions might include photos of events, tasting

notes, reflections on travel in Australian wine regions, or ?

Please send your submissions to our Editor, Randy Saunders, at

**[awasnews@gmail.com](mailto:awasnews@gmail.com)**

We will make every effort to include as many submissions as possible, space permitting.

Kind Regards,

The AWAS Executive

2009/10 AWAS Executive  
President - Tony Beatty  
Secretary - Jackie Badyk  
Treasurer - Ian Wagstaff  
Cellar Master - Trent Gustafson  
Events Coordinator - Pat Gustafson  
Membership/Communication - Cathy Rensing  
Website - Kim Rensing  
Member-at-Large - Pauline King  
Assistant Cellar Master - Randy Saunders

## IN THE NEXT ISSUE:

- Report on the Phillip Lehmann Winemakers Dinner at Cru
- Notes on Tony, Trent and Pat's trip to the Barossa Valley!
- Christmas Party Fun at Federico's
- And much, much more!

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