



NEWSLETTER

A NEW CLUB SEASON!

2009/2010 promises a great time for all!



President's Message

Hi everyone, and welcome to our upcoming season that has started off with a bang, with Jane Ferrari as our first guest speaker!

I am very excited to be part of the new "Tasting Notes" that will be a regular feature accompanying our newsletters. Members contributions, comments, and tasting notes will be a welcome part of this publication.

-Tony Beatty, President.



After a very successful season in 2008 / 2009, the Australian Wine Appreciation Society has put together another "ripper" of a schedule for the new season. Your Executive has taken comments and requests from the members and done their level best to bring back

the type of events that have been most popular, and add events that suit the needs of the membership. We have a very exciting group of tastings and dinners planned leading up to our annual year-end "Barbie", and we look forward to your support!

FROM THE EDITORS DESK

Welcome to the first edition of the Australian Wine Appreciation Society Newsletter! It is very exciting for me to be involved in bringing the membership this publication. We have had many requests from the members for a newsletter, and I trust you will like it. My goal is to keep you up to date with what is happening in our



Club. In addition, I will endeavor to provide you with useful information about Aussie wines in our marketplace, as well as other related wine appreciation articles.

Sincerely,

Randy Saunders

Newsletter Editor/Assistant Cellar Master



YALUMBA WINE DINNER WITH JANE FERRARI AT THE TEAHOUSE, STANLEY PARK



Upper: Enjoying the view and a glass of bubbly on the patio

Lower: Chef Carol Chow did a fantastic job matching food and wine

On September 17th our club was privileged to hold a wine dinner with guest speaker Jane Ferrari of Yalumba, featuring wines paired with the inspired cooking of Carol Chow, Executive Chef at the Teahouse Restaurant in Stanley Park.

The Yalumba Winery is celebrating its' 160th birthday this year. It has been owned by the same family since its' inception. Yalumba's rich tradition of quality was evident at this dinner.

The ten wines tasted showed how consistently excellent the Yalumba portfolio is at every price point. Many of the wines were provided by Yalumba, including some that have not yet been released here in Canada. Thanks very much to Kathy Marlin for this preview!

It was hard to decide what part of this dinner was most enjoyable. All of us really loved the food and wine pairings, but what was really captivating was the witty, entertaining, and informative words of Jane Ferrari.

Jane has a way of telling a story that keeps you on the edge of your seat waiting for the next punch line, while simultaneously providing an audience with a comprehensive explanation of the winemaking techniques and the philosophy behind each of the wines on the table. It was indeed a pleasure to listen to her speak.

Many thanks also go to Chef Carol Chow for the fantastic meal, which was paired so expertly with our wines. In addition, we thank the staff of the Teahouse for the expert service they provided us.

TEAHOUSE PHOTO GALLERY

Kim and Cathy Rensing with Shelley Hamer-Jackson



Pouring the "D Black" Sparkling to get things started



Relaxing with friends on the patio



The fantastic view from the patio of the Teahouse



Helping Yalumba celebrate it's 160th Birthday!





YALUMBA DINNER TASTING NOTES

What a line-up!

While some of the wines such as the '98 D Premium Cuvee came from our club cellar, special thanks go to Kathy Marlin, National Market Manager of Negotiants International, for providing many of these wonderful wines . - R.S.

D Premium Cuvee Black 1998

Deep purple color. Nose of roasted plums, brioche, and Christmas pudding. Has a lovely mousse which combines with a full-bodied palate of ripe black fruits. Super Delicious!

Pewsey Vale Riesling Eden Valley 2008

Yellow straw color. Fresh, appealing nose of lime with a whiff of kerosene. Pure and dry rich lime flavors with a long, mineral-driven finish. Perfect with the Scallop Sashimi.

Viognier Eden Valley 2006

Yellow gold color. Rich nose of honeysuckle. Very viscous, coating the palate with lovely flavors of honey and apricot. Extremely harmonious.

"The Scribbler" Cabernet/Shiraz 2007

Ruby purple color. Nose of spice, clove and ripe red berry. Medium bodied, with flavors of red raspberry and plum, turning to dry tannins on the finish. Still very youthful and primary but delicious nevertheless.

"The Signature" Cabernet/Shiraz Barossa 2004

Ruby Red. Rich, expressive nose shows spice, toast, cassis, and plum. Ripe and bold, with a

wonderful acid/tannin balance. Long and delicious, with years to go in the cellar. Fantastic. According to Jane Ferrari, from "a cracker year", and really shows the quality of the vintage.

"The Cigar" Cabernet Sauvignon Coonawarra 2006

Deep ruby/garnet color. Rich nose of black currant and lovely oak. Sweet cassis cascades over the palate, with a lovely mouthfeel. A really smashing wine that is long, harmonious and absolutely delicious. (Not yet available in Canada, but coming soon. Thanks Kathy!)

"The Menzies" Cabernet Sauvignon Coonawarra 2005

Ruby/garnet color. Nose presents cassis and spicy oak. Medium bodied, and shows elegant power. Extremely harmonious, with very fine tannins on the lengthy finish. Delicious right now and has time to go on.

"Patchworks" Shiraz Barossa 2006

Nose of pepper and plum, which echo similar flavors on the palate. Offers a delicious, lengthy finish. Well done.

"The Octavius" Barossa Shiraz 2004

Potent oak compliments spices and blackberry/plum scents on the nose. Very powerful flavors of toast and plum, but showing elegance rather than brashness. Extremely long finish. Still a baby, with a long life ahead. Cellar.

Museum Reserve Muscat NV

Nose of raisin pudding and rich vanilla. Beautiful, sweet fruit and beneficial acidity combine with a tremendous richness. Really special and really yummy.

Jane Ferrari, Yalumba

The Australian Wine Appreciation Society was truly privileged to have Jane Ferrari of Yalumba as our guest speaker for this event.

Jane's official title with Yalumba is "Winemaker - Communications", and she is well qualified to represent all aspects of her title.

Jane is a graduate of Roseworthy College. Her career as a winemaker has spanned nearly three decades, with stops along the way at notable Australian wineries such as Wolf Blass and Rockford before joining Yalumba a number of years ago.



On the road for much of the year, she is responsible for spreading the word about Yalumba wines, and her travels take her to all the markets where Yalumba is represented.

Rarely will you hear such a humorous and passionate commentary on wine and life in general than you will from Jane. She kept the audience captivated with her down-to-earth style of storytelling.

Jane spoke about everything from the winemaking style behind the wines to her experiences backstage with the rock band U2, as well as her dedicated search for a husband!

Thank you Jane for your visit, it was very much appreciated.



CLASSIC GRAPES

CABERNET SAUVIGNON

In Australia, Shiraz tends to take a leading role and often overshadows other grape varieties, mostly due to the sheer volumes produced. Even so, Cabernet Sauvignon of great quality and character is produced in several regions of Australia, with Coonawarra and Margaret River producing very compelling wines. Barossa, Clare, and McLaren Vale also produce Cabernet Sauvignon wines of distinction.

Up until very recently the exact origin of Cabernet Sauvignon was shrouded in mystery, until genetic research by Dr. Carole Meredith of UC Davis proved that the grape is the result of a chance crossing of Cabernet Franc and Sauvignon Blanc in the Medoc region of France.

Australia has some of the oldest Cabernet vines in the world (Penfolds Block 42 in the Barossa is said to have been planted in the mid 1800's), however as a variety it didn't start to gain real popularity in Australia until about 50 years ago.

Typical Cabernet Sauvignons are dark purple in color, and show wonderful scents of cassis, lead pencil, cigar box, and blackberry on the nose. The cassis follows through to the palate and often fine tannins persist on the finish. Well made versions age very well. Cabernet also blends well with other grape varieties, particularly Merlot and also Shiraz.



The best wines are really delicious and pair well with hearty dishes like charbroiled steak and Rack of lamb. It also pairs well with many hard cheeses. It can be a surprisingly versatile wine - for a special treat, try a glass with a freshly baked chocolate chip cookie!

- R.S.

CABERNET SAUVIGNON TASTING

These outstanding wines portray classic profiles of both Cabernet Sauvignon and their respective regions.



Ring Bolt Cabernet Sauvignon Margaret River 2007 - Deep purple/ruby color. Rich, expressive nose has aromas of graphite, minerals, sweet cassis and blackberry. Full bodied but not jammy - floods the palate with excellent varietal expression. Cassis flavors meld with balanced acidity and flow into a long, delicious finish with beneficial tannins. \$22



Majella Cabernet Sauvignon Coonawarra 2004 - Deep ruby/purple color. Clean, enticing nose exhibits smoke, cassis, and oak. A wonderful Cabernet Sauvignon with great structure and stuffing. Has the tannin and acidity for the long haul, a great cellaring candidate. Classic Coonawarra profile. \$36



Skillogalee "Trevarrick" Cabernet Sauvignon Clare Valley 2004 - Deep ruby/purple color. A gorgeous nose follows through to pure classic Cabernet flavors including cassis and blackberry. Shows tremendous varietal focus. This single vineyard wine has it all: acidity, tannins, toast, great length and elegant power - a triumph. \$60



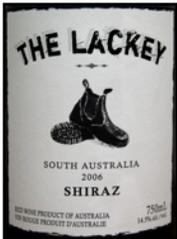
NAME OUR NEWSLETTER!

Your Executive needs help! Our newsletter needs a name! We can't think of a good name for it but we figured you might! Please submit your ideas for a name for this newsletter and the person who comes up with the best name as judged by the Executive wins a nice bottle from the Cellar. Submit to: awasnews@gmail.com Thank you!



TASTING NOTES

Even though prices always seem to be rising, there are still good Aussie values available in the marketplace today. The wines below offer excellent value for their price point. R.S.



“The Lackey” Shiraz South Australia 2006 by Kilikanoon Wines

Deep Garnet color. Nose shows Dark Chocolate, Plum, and a whiff of pepper. Slightly meaty and savory in the mouth, flavors of ripe black fruit and chocolate abound. An interesting wine with lots going on, showing licorice and a bit of tannin on the finish. Good weight, good balance, and great flavors. Hard to believe it’s only \$20.



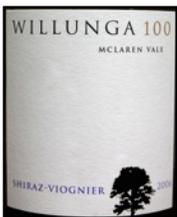
Penfolds Bin 2 Shiraz Mourvedre 2007

Rich Ruby color. Nose shows peppery, earthy aromas with notes of blackberry jam. Bright acidity hits the palate, with roasted plum and meaty flavors coming through to the fine tannins on the finish. This moderately-bodied wine has no apparent oak, is done in a very dry style and is quite food friendly. Interesting to drink. \$23.



“The Musician” by Majella Cabernet-Shiraz Coonawarra 2006

Dark ruby color. Wonderfully clean nose offers earthy, spicy plum and meaty scents. Medium bodied and extremely harmonious. Very refreshing on the palate, finishes with slightly dusty tannins and good length. A classy wine that shows great refinement and terroir. Classic Coonawarra. A lot of wine for \$25.



Willunga 100 Shiraz/Viognier McLaren Vale 2006

Bright ruby color. Has an exciting nose of fresh flowers and spice, with ripe red berries. Medium to full bodied with really nice texture – not over done at all. Offers good balance and has food friendly acidity. Finishes with nice length. Very tasty and very well done structurally. Great value at \$23.



The Lucky Country Barossa Valley/McLaren Vale Shiraz 2007

Deep purple/ruby color. Clean, rich nose of blackberry, blueberry, chocolate and nutmeg. Ripe black fruits flood the palate. Moderate acidity compliments a full bodied structure that finishes long. Really delicious and way too easy to drink! Pretty good balance overall and a steal at \$20. Made by Two Hands.



Upcoming Events



We are really excited about this years lineup of events! We trust you will agree that this will be one of the best seasons ever. 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 as it is constantly updated.

List of events for 2009/2010

October 16, 2009 - Victoria Wines

A superb wine tasting of 8 wineries from the beautiful cool climate region of Victoria. This event was put on with the AWAS at the specific request of the Government of Victoria! Venue is the Fairmont Waterfront Hotel - Vancouver.

October 21, 2009 - Dinner with Philip Lehmann at Cru Restaurant

What an opportunity! Philip is the son of Peter Lehmann, and we will be hosting a Winemakers Dinner courtesy of Norman Gladstone of International Cellars. Lots of great wine, including gems from the AWAS Cellar. Venue is the critically acclaimed Cru Restaurant.

October 26, 2009 - Bourne Again

Stuart Bourne, renowned winemaker of Barossa Valley Estate, will be in Vancouver and Vincor have generously offered an evening to taste his superb wines and experience his quirky sense of humor. Presently seeking a venue for this winemakers dinner.

November, 2009 - A Balmoral Affair

Over the years, the Society has stocked its cellars with numerous vintages of Rosemount's premium wine - "Balmoral". We are excited to have a Fosters representative as a guest speaker. Date and Venue TBA.

December 1, 2009 - A Christmas Party

A new event! Our season opener last year was such a success that we thought we could do a reprise, but with the added excitement of dancing and presents from Santa!

January 19, 2010 - Going for the Gold

How appropriate to have this fantastic wine dinner so close to the start of 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

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 pull 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.

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 Cellar Master 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**

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

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