



NEWSLETTER

Gold Medal Result!



So far this year our city has seen activity and exciting action like never before. For those of you who were lucky enough to make it to Vancouver or Whistler during the Winter Olympics, the events and associated crowds were truly a remarkable sight. Canada's all-time Olympic record for the most Gold medals was truly amazing.

We wisely decided not to compete with this phenomenon, and did not hold any club events in February, however, we are proud of our own "Gold Medal" achievement in the multi-club Olympic Wine Challenge in January. Thank you for supporting this event! It is much appreciated.

President's Message

After the Olympic hiatus, I am very excited by our next two events.

I have been in extensive meetings with the NU Sommelier, Chef, and Restaurant Director. The result is a smashing menu, paired with great wines from the AWAS Cellar. I was even more thrilled when Bruce Tyrrell offered us 6 bottles of the 2000 Vat 47 Chardonnay! See our website for details.

In April, we are hosting a Wolf Blass dinner. Since Wolf has "retired", George Samios, Wolf Blass Brand Manager, will be our guest speaker. We have a terrific line up of wines for this dinner - the title of this event might give you a clue: "Go for the Gold - Stay for the Platinum". This will be on Wednesday, April 21, so mark that down on your calendars!

Thank you, as always, for supporting your Society.

-Tony Beatty, President-



FROM THE EDITORS DESK

Looking back over the past couple of months, I am sure you will agree there have been some really exciting club events.

In this issue, you can read about the Olympic Wine Challenge. This event was well attended, but due to limited seating there were many members who could not make it. Hopefully this article will help you keep in touch.



You can also live vicariously through the photos taken during Tony, Trent and Pat's trip to the Barossa. Additionally, you'll find some excellent tasting notes and a few recommended bottles. Enjoy.

Sincerely,

Randy Saunders

Newsletter Editor/Assistant Cellar Master



OLYMPIC WINE CHALLENGE AT THE LISTEL HOTEL, JANUARY 19



By now you have probably heard that our club was victorious at the “Olympic” Wine Challenge!

I was excited to assist your President and Cellar Master in picking the wines. Without revealing them to one another,

we each chose 4 wines that we felt could be a “winner” in this competition, and then tasted them together blind and voted on our favorites, eventually narrowing them down to the final three choices.

The event at the Listel was a “double blind” tasting, so nobody involved in the voting actually knew which wine was in what bottle. All wines were bagged before arriving and an independent person lettered the bottles to ensure secrecy.

The mood at the tasting was very friendly and it was a lot of fun for the four clubs to taste together.

After everyone in the room voted on their top choices, St Hallett “Blackwell” Shiraz 2007 was the winner of the Gold Medal, by a wide margin.

We thank the other clubs for inviting us to this event and we look forward to another multi-club tasting like this in the future! -R.S.



Our President “Owns the Podium”!

CELLAR MASTER'S NOTES ON A TRIP TO SOUTH AUSTRALIA

Patty and I had the chance to visit the Barossa, Clare and McLaren Vale with Tony in early December. It really is one of the most beautiful places I have visited. The Barossa is all about food and wine. The pace of life is slow and the people are phenomenal. AWAS members will be happy to know that the club is held in very high regard. Those wineries that had not heard of AWAS are all excited to visit us on future trips to Vancouver.

We had the great fortune to get invited to “The Barossa Generations” Lunch. We were certainly the first Canadians to attend this yearly get-together of the “Who’s Who” of the Barossa. From Stephen and Prue Henschke, the Glaetzer clan, Peter Lehmann, Robert O’Callahan of Rockford, to John Duval, it seemed like the whole valley was there to discuss the current state of the Barossa wine business and for the older generations to share their knowledge with the younger.

Some of the highlights included: visiting the Hill of Grace vineyard, sharing a glass with Peter and Margaret Lehmann in their home, barrel sampling components for 2009 Old Block and Blackwell at St Hallett (there is some serious terroir in the Barossa), tasting some fantastic Rieslings from Jim Barry, Jeanneret and

Stephen John in the Clare as well as tasting Kevin Mitchell from Kilikanoon’s sublime Grenache. Of course some AWAS fave’s in Jane Ferrari with a trip to Pewsey Vale vineyard and Stuey Bourne (I was drowning in Black Pepper!) were not to be forgotten. Nor was our President Tony getting to try some 194? ports at Seppeltsfield in celebration of his 65th birthday.

It’s really tough to pick favorite wines of the trip as the level of overall quality is really tremendous. The wine making is trending towards a more elegant style in many cases but there were still some full force Shiraz and Cab to be had. *-Trent Gustafson-*



Tasting at Thorn-Clarke with Steve Machin



TONY, TRENT AND PAT'S TRIP TO THE BAROSSA VALLEY



The Hill of Grace Vineyard, with the Hill of Grace Lutheran Church in the background



One of the old vines in the Hill of Grace Vineyard. Some of the vines date to 1860



An extensive tasting at Barossa Valley Estate with Stuart Bourne, Chief Winemaker



The Peter Lehmann family - Margaret and Peter and their sons Phil and Dave, both winemakers



Standing in the Yalumba 100 year old Bush Vine Grenache vineyard, tasting wine made from the same



Chatting with the ever-colorful Chester Osborn in the d'Arenberg tasting room



TASTING NOTES FROM THE BAROSSA - Provided by Tony and Mark Beatty

The Willows "G7" Grenache/Shiraz 2008 - Ruby color, black and red cherries on the nose with a hint of strawberry. Full bodied and rich in the mouth, the flavors follow the nose, adding some spiciness. Well balanced backbone of acid with some tannic grip on the long finish. N/A in BC

Kilikanoon "Blocks Road" Cabernet Sauvignon 2006 - Classic blackcurrant and dusty cedar nose. Silky mouthfeel and quite rich, with the fruit coming off quite savory, rather than sweet. Fairly tannic on the long finish, yet all very balanced. N/A in BC

Jim Barry "The McRae Wood" Shiraz 2005 - Smells rich and dark. Plenty of blackberry and chocolate, with vanillin oak notes. Very rich in the mouth but still comes off as elegant due to its' great balance. The tannins are very silky and the finish very long. \$57

Yalumba Eden Valley Viognier 2008 - Beguiling nose - floral, lychee and just a hint of apricots. Full bodied and quite viscous, but the flavors are very crisp and the long finish is quite clean and not cloying. \$28

Peter Lehmann "Margaret" Barossa Semillon 2004 - Lemons and Lemon Pledge, lanolin and wax on the nose. Medium bodied, with a lovely seamless texture. Very flavorful, balanced and elegant with a long, juicy finish. N/A in BC

Thorn-Clarke Shotfire "Quartage" Barossa 2008 - Lovely complex nose - dark and earthy, with black cherry. Full bodied, lots of black fruit and fairly savory. Lots of tannin and acidity, this is very young, but manages to stay in balance on the full finish. \$30

D'Arenberg "The Coppermine Road" Cabernet Sauvignon 2006 - Classic nose of blackcurrant and cigar box. Big, ripe wine, initially soft in the mouth but there is plenty of structure provided by the high level of ripe tannin and a nice bit of acidity. Expansive finish. Just a baby in terms of maturity. \$65



TRENT'S MEMORABLE TEN

- 1) **Kilikanoon "Duke" Grenache 2006**
- 2) **Good Catholic Girl Clare Shiraz 2006 by Julie Barry**
- 3) **Peter Lehmann Stonewill Shiraz 2004 and King Vintage Port 1998**
- 4) **Henschke "Hill of Roses" Shiraz 2006** - from younger vines within Hill of Grace
- 5) **Kaesler "The Bogan" Shiraz 2006**
- 6) **Penfolds Cellar Reserve Cabernet 2005** - Wow!
- 7) **Barrel sample from single vineyard at St Hallett** - that will be a key component of 2009 Blackwell
- 8) **Tri-Centenary Vines Grenache from Yalumba**
- 9) **Anything by David Franz** - especially the Cabernet Sauvignon - this is Peter Lehmann's older son Dave, who is a great bloke going it on his own making wine with passion
- 10) **Penfolds Grange 2003** - it really is that good





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 as it is constantly updated.

List of remaining events for 2009/2010

March 22, 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 is Downtown hotspot "Nu" and the menu and wine pairings are spectacular!

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 21, 2010 - Go for the Gold - Stay for the Platinum

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! George Samios, Wolf Blass Brand Manager, will be our guest speaker. 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 Cellar Master will seek out the best of these wines for you to experience. Date and Venue TBA

June 18, 2010 - The Annual Barbie

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

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

Assistant Cellar Master - Randy Saunders



THREE ELEGANT BOTTLES FOR THE DINNER TABLE



Cooralook Chardonnay 2008

-A crisp, unoaked version from the Strathbogie Ranges, showing refreshing green apple and nectarine flavors. \$18



Crimson Pinot Noir 2008

-From Ata Rangi, this young vines Martinborough Pinot has quality and structure well above the price point. Delicious. \$28



Balgownie Estate Cabernet Sauvignon 2006

- This cooler climate Bendigo Cab impresses with its' purity and balance. Really harmonious and very food friendly. \$33

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CANADA

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