

AUSTRALIAN WINE CLUB EDMONTON

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Newsletter Editors: Marty Larson and Ken Allred

Sticky Nite

November 19 was the opportunity to sample a number of Aussie fortified wines at St. Albert's Cornerstone Hall. Australia originally built its wine fame on its reputation for fine muscat, tokay and port - the traditional Australian stickies!

We started with a Seaview Brut as a light bubbly to introduce the evening before getting down to four great wines from

- The Noble One has a lovely apricot botrytis character with marmalade citrus and subtle spicy oak in superb balance.

R. L. Buller Premium Fine Tokay is a rare wine from the Rutherglen area of NE Victoria - an area famous for its dessert wines. Unfortunately the Buller only comes in 750 ml which is a little much for a small dinner party. The tokay had a luscious honeyed raisin flavour with an aftertaste of orange marmalade.

Carlyle Classic Rutherglen Muscat has a lovely aroma full of cream toffee and burnt orange Sweet but not sticky.

Penfold's Grandfather Port Member Diane Poole offered some great appetizers to challenge the palate with these big sweet wines. The evening was topped off with Penfold's Grandfather Port, a fine old tawny aged in small oak casks.

Member Diane Poole who provided a multitude of delicious gourmet appetizers was challenged to meet the overwhelming flavours of the stickies which can be a meal unto themselves.

The puff pastry with feta, mozzarella & roasted red pepper along with the mushroom leek tartlettes were a hit on



DeBortoli - The Noble One

Victoria and South Australia. DeBortoli

their own but with the overpowering flavours of the wines the stilton cheese, fruit cake and almonds were probably all we needed.

Australia Day - 2005

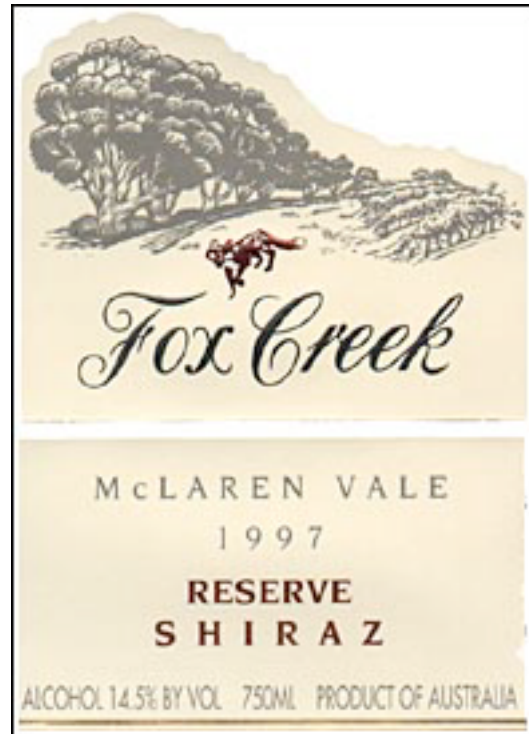
On January 26, some 45 members and guests were treated to a very special Australia Day dining experience at Normand's Restaurant. The event included 4 top-notch Australian wines - two whites and two reds - along with just a touch of France - a superb Bordeaux dessert wine to top off the evening.

Normand presented a superb dinner, beginning with special canapes. The appetizer, brought in from Australia for the occasion, was Baramundi - the national fish of Aussieland. The highlight of the food experience was New Zealand venison, prepared as only Normand and his wild game experts can do.

The evening began with a special aperitif wine, the 2002 Moondah Brook Verdelho from Western Australia. This wine came from Cristall's, where it retails for about \$21. Rob gave us a break on the price which was much appreciated. With the appetizer, we featured a 1998 Semillon from Rockford, a Barossa Valley vineyard. This was delicious with the baramundi. The wine, which also came from Cristall's, retails for about \$26.

When it came to the main course, Marty Larson pulled two older cabernets from his cellar to complement the venison. Both of these were excellent matches with the venison. One was a 1994 Wynn's Coonawarra John Riddock. The other was a 1997 Fox Creek Reserve. Both had wonderful colour, and the consensus was they could last for another 5 to 8 years. The most recent vintages of these would retail in the \$75. range for the Fox Creek, and near \$100. for the John

Riddock



We topped off the evening with the traditional pavlova, and, to go with it, a Chateau de Cerons from Bordeaux. This was a 1990, and was a great match with the dessert. 1990 was an outstanding year for sweet wines in Bordeaux, and this wine could last another 10 years or more. So many people asked about buying this wine that we are attempting to access it (the latest vintage, of course).

All in all, a memorable Australia Day, and Normand's Restaurant will be on the list for future functions.

New Members

The Australia Wine Club would like to welcome the following new members to the vineyard:

- John and Marion Anderson
- Mike Hruska and Evelyn Ellerman
- Monica Misek
- Stewart Roth
- Jacquie Willis

Stella Bella Wines



Janice McDonald of Stella Bella wines from Margaret River was in town late last fall to showcase five new releases. First up was the 2003 Semillon Sauvignon Blanc followed by a 2002-3 Chardonnay. The reds were the 2002 Shiraz, a 2001 Cab Merlot and a 2001 Suckfizzle Cabernet Sauvignon. Alberta agents for Stella Bella, International Cellars hosted a luncheon at L'Atitude and a tasting at Liquor Select.

Stella Bella is a fairly new winery started up by Janice in 1997 after spending many years with Devils Lair another Western Australian winery.

Barossa Tasting

On Feb. 10, several members attended a special tasting of blockbuster Australian wines at Grapes and Grains. Nine different reds were sampled, with prices ranging from \$32. up to \$170/bottle!!! Your executive has placed an order for the \$32. wine, an excellent bottling from Grant Burge - the 2002 Filsell. This wine will likely be highlighted at the next club function, scheduled for March 20. From the Barossa Valley (as were all of the wines at this event), the Filsell vineyard features 80-year-old vines and is hand-picked. The 2002 was an excellent vintage and should age well.

Among the well-known names tasted were the 1997 Peter Lehmann Stonewell (\$75), the 1999 Wolf Blass Platinum Label (\$82), and the 1999 Elderton Command (\$73). All 3 were outstanding, although the Command might be top value among those 3.

Among lesser-known, but higher-priced wines tasted were - 2003 Hazyblur (\$95), Old Vine Co. 2001 Shiraz (\$120), Kaeslers 2002 Old Bastard (\$150), Torbreck 2002 Descendant (\$170), and Penfolds 1997 RWT (\$110). Limited quantities are available for these wines so you'd better see Jeff Copithorne quick if you're interested. Grapes and Grains will be holding a D'Arenberg Tasting on March 31 and will offer another big event in June.

Next Event - Grant Burge Nite

Mark Sunday, March 20 on your calendar for a great experience with Grant Burge Wines. Sue Henderson from Grant Burge and Ryan Everitt from Calibrium International will present seven fine Grant Burge Wines at the Manor Cafe matched by the Manor's finest hors d'oeuvres. This event will be limited to 40 people due to the capacity of the Manor Cafe, so it will be important to get your registration in as soon as the notice goes out.

Websites of Interest

- <www.peterlehmannwines.com.au>
- <www.australianwineexperience.com>
- <<http://www.nicks.com.au/>>
- <<http://www.awasvancouver.com>>
- < <http://www.barossa-region.org>>
- <http://www.clarevalley.com.au/home.asp>