

AUSTRALIAN WINE CLUB EDMONTON

(since 2000)

2005 Executive

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Newsletter Editors: Marty Larson and Ken Allred

Aussie Wine WalkAbout

Despite the rather wet evening, 50 avid Aussie wine aficionado's braved the elements and enjoyed a wonderful evening of wine, food and story telling.



The evening started out at a brand new wine bar - 4th and Vine in Oliver Square with a real ball buster - Tait's Ball Buster Shiraz-Cabernet-Merlot - a \$30 wine. It was served with a delicious caramelized Onion & blue cheese crostini.

A four block walk thru the rainforest took us to Druid's pub where we were brought back down to earth with some earthy veggies and Wolf Blass Yellow Label which prepared everyone's palate for a feast of not one but two great pasta dishes.

Il Pasticcio Trattoria served a Penne con Salisiccia and Linguine con Vitello e Gamberi accompanied by a 2003 Rosemount Jigsaw Shiraz. Gurvinder Bhatia of the Wine & Spirit Warehouse entertained us with a few stories about the Jigsaw Shiraz and presented everyone with a copy of the current issue of Wine Tidings. The grand finale was a lovely tiramisu served

with a 2003 Late Harvest Muscat at French Meadow Artisan Bakery.

A grand evening with great wines, an abundance of great food, 4 new and interesting venues, and 50 friendly mates on a lovely evening stroll in the rain!



New Five Year Membership

A proposal for a new five year membership has been adopted by the Executive. The optional 5 year membership will be available to all new and existing members at a cost of \$120.00 for 5 years or a saving of \$30.00. There are no conditions attached and the membership will operate the same as the existing one year membership, allowing the member to bring one guest at the regular member rate. Non-members usually pay a premium of \$10.00 per event.

**A special welcome to new member
Michelle Noble.**

**God made Man
Frail as a bubble;
God made love,
Love made Trouble.
God made the Vine,
Was it a sin?
That Man made Wine,
To drown Trouble in?**
- Oliver Herord, A Plea



Next Event - Mark your Calendars

Cooking Demo at the MacDonald

At press time this event is 80% full and is shaping up to be another first for the AWC. We have always strived to do different things so this is a triple first - a cooking demo and a new venue - the Mac; as well as being a function suggested by, and organized by a non-executive member - a regular Joe if I may! Joe Sombach - charter member and wannabe chef suggested that we do a cooking demo. At his suggestion we were glad to have him take over the event and work with the Mac for what will no doubt be a great evening. Thanks Joe!

The evening will consist of three courses with three wines selected to match. Each course will be prepared in front of the audience by Executive Chef Patrick Turcot and guests will get to dig in and enjoy the sumptuous meal they have just witnessed being prepared.

Due to the nature of the event it will start at 7:00 PM sharp!

Wine Review

2003 Glaetzer "Wallace" - \$26.99 - 14.5%

Wallace is a 70% Shiraz - 30% Grenache blend made from fruit sourced from the famed Ebenezer vineyard in the Barossa Valley. The ripe and peppery old vine Shiraz provides weight, texture and a fleshy richness to the wine. The Grenache contributes sweet cherry, toffee and earthy characteristics. The wine is delightful now but will reward cellaring for up to a decade.

Cristall's Wine Market



2003 Tait "The Ball Buster" Shiraz - Retail Price: \$29.99

Blend of 60% Shiraz, 20% Cabernet Sauvignon & 20% Merlot from Barossa Valley fruit. Winemaker Bruno Tait strives to make big, thick, juicy and extracted reds. Initially he was going to name the wine after his wife, "Michelle's Block" but thought it would evoke an image of a wine that is soft and elegant. So he named it The Ball Buster instead! Not surprisingly, this wine is purchased by many of our lady customers looking for that very special gift.

deVine Wines

Websites of Interest

- <www.darenberg.com.au>
- <www.grantburgewines.com.au>
- <www.peterlehmannwines.com.au>
- <www.australianwineexperience.com>
- <www.nicks.com.au/>
- <www.rosemountstates.com>
- <www.taitwines.com.au>