

# NEWSLETTER

## Spring Fling with D'Arenberg

*March 27th saw the largest turnout of members and guests we have ever experienced for one of our events. By all counts everyone enjoyed the fine selection of wines and gourmet goodies that Spike Maynard of Harvest Vintage Imports and the Suede Lounge could offer.*

*The evening started out with "the Stump Jump", an unoaked blend of Riesling, sauvignon blanc and Marsanne followed by The Hermit. Crab Viognier Marsanne a brilliant straw colour with a medley of fruit flavours. These wines were accompanied by a juicy prawn on a lemon grass skewer.*

*The evening continued through a sampling of the Red "Stump Jump" - a varietal of Grenache and Shiraz which produce rich soft mulberry and plum flavours to offset the three cheese mini-pizza.*

*The "Laughing Magpie" shiraz/viognier was a hit at \$40. with a ripe deep purple colour and a beautiful bouquet of flowers, nectar-beautiful black-*



*was a great lead raz, the highlight huge fruit flavour and the potential to put down for several more years.*

*colour and a beautiful bouquet of flowers, nectar-beautiful black- berry flavour in the mouth.*

*Trellis Cabernet Sauvignon in to the 2003 Dead Arm Shiraz of the evening, a big wine with flavours and immense balance*

*Other appetizers included a Portobello mushroom, pepper steak tenderloin, duck confit and for dessert a strawberry in chocolate and orange sauce. The dessert was accompanied by a 2002 D'Arenberg Vintage Fortified Shiraz.*

*A wonderful evening with good wine, good food and good friends.*

### Aussie Wine Walk- About

The next event for the Australian Wine Club will be our ever popular Aussie Wine Walk-About. This year (our 5th year) we will sample four new venues in Old Strathcona on Tuesday, September 12.

Due to space limitations in the various venues this event will be restricted to a maximum of

50 persons, so first come - first served!

As has been the practice we will sample a glass of wine in each of the first three facilities along with a small appetizer. At the final venue we will have a glass of wine accompanied by a small luncheon sized meal.



## Wine Review

### **2004 Thorn-Clarke “Shotfire Ridge” Shiraz - Retail Price: \$26.99**



*Robert Parker rating: 92/100 > Anticipated maturity: 2005-2009. This dark, dense, juicy Barossa Shiraz is a big time favourite at deVine*

*Wines. We have featured this vintage and the 2003 in our popular “Best Bang for your Buck!” in-store tastings. Customers love this full-bodied wine for its intense dark fruit, flavours and creamy, toasty, vanilla oak accents. It has plenty of acidity and tannin to give it “stuffing” and structure. The wine falls into the “fruit bomb” category, but the*

*acidity and tannin prevents it from being too sweet and “rummy” like many Barossa shirazes. Enjoy it with full-flavoured BBQ meats, semi-soft flavourful cheese or by itself for the blast of fruit.*

**deVine Wines**

### **2002 Charles Melton “Nine Popes” - \$43.99 - 14.5%**



*An Aussie spin on Chateauf-du-Pape, this Barossa Valley blend of Shiraz and Grenache is sourced from some of the oldest vines still producing.*

*Beautiful spice and ripe dark berry fruit combine with firm yet fine tannins. Serve with roast leg of lamb after five to ten years of cellaring ... if you can keep your hands off it for that long!!*

**Cristall’s Wine Market**

### **New Website of Interest to Aussie Wine Lovers**

Ever wonder if that 2002 McRae Wood Shiraz by Jim Barry from the Clare Valley that you just paid \$40. for was a good year? Now the answer is at your finger tips with [http://www.nicks.com.au/Index.aspx?link\\_id=76.782](http://www.nicks.com.au/Index.aspx?link_id=76.782). This new website is provided by Nicks Wines Merchants from Australia [www.nicks.com.au/](http://www.nicks.com.au/) (no relation to Edmonton Journal writer Nick Lees) provides ratings of vintages from all of the various wine regions in Australia. The vintage charts rates both reds and whites back to 1960 for 25 different regions in Australia. Did you even know there were 25 different regions in Australia? I must admit I didn’t! The rating scale goes in half point increments up to 7 which is the maximum score. 1998 was the last banner year for most Australian reds.

## **"Roo" Comes to Edmonton**

*The Edmonton Australian Wine Club pulled off a coup on January 24 bringing kangaroo to the table of an Edmonton restaurant for the first time. Normand's restaurant served a combination of roast kangaroo and venison together with a medley of winter vegetables following an appetizer of baramundi with a sticky pudding for dessert - an authentic Australian dinner served in northern Alberta.*



*Wines included a 2000 Cape Mentelle Trinders Vineyard Cab merlot and a 1999 Tim Adams Aberfeldy Shiraz with the main course followed by a Seppelt DP37 Tokay with the dessert course. Appetizer wines were a 2003 Torbreck Woodcutter's Semillon and an Evans & Tate Margaret River Chardonnay.*

## **Chef Patrick Delivers a Superb Meal at the MacDonald**



*The November 25 Aussie Wine Club function was a cooking demonstration by Executive Chef Patrick Turcot of the MacDonald Hotel. The dinner consisted of a Crispy Apple and Oka cheese in philo pastry with a honey port drizzle as a n appetizer which was served with a 2003 Andrew Harris Midgee Chardonnay . The main course was a meaux*

*mustard and cranberry tenderloin served with a 2004 Rawson Retreat Special Select and a 2001 Moculta Barossa Shiraz. the dessert was a maple Sabayon with marinated berries.*

*All wines were served at the outset so guests were able to compare the wines with each course. Chef Patrick demonstrated the cooking of each course prior to serving allowing a few of the lucky guests to assist.*

### **New Members**

*A special welcome to new members Sherry Ashbury, Jim and Lynn Boulton, Eric and Karen Butterworth, Curtis Clarke and Lois Harder, Susan and David Cubitt, Dale and Ann Marie Dewhurst, Dan and Mary Lou Forest, Laurie and Bruce Garriock, Andrew and Susan Hewitt, Richard Kilpert, Bill and Sylvia Kuziw, Jim and Janet MacGregor, Patricia Martin, Susan McArthur, Nikki and Jeff McGill, Rhonda Melynk and Dave Douglas, Cheri and Gordon Mitchell, Michelle and Brian Tobias-Pawl, Diane and Ernie Poole, Melissa and Brian Rodrigues, Mary-Wynne and John Semchuk, and Ben and Judy Wolodko.*



## **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.*

## **Spiegelau Tasting at the Derrick**

*Rob Filipchuk from Cristall's Wine Market led the Australian Wine Club in a technical 'glass tasting' at the Derrick golf and Country Club. The 'technical' glass tasting demonstrated that the glass shape is responsible for balance and harmony of flavours of wine. It was somewhat amazing to taste a wine in a plain 'joker' glass and then taste the same wine in four different shaped Spiegelau glasses and notice how the flavour of the wine changed with the different shapes.*

*The four glass shapes were a sauvignon blanc, a chardonnay, a cabernet/shiraz and a pinot noir glass. The Spiegelau glasses are a fine thin crystal glass available in many different shapes for all kinds of wine varietals.*

*After tasting through four wines, each person left with a set of four Spiegelau Vino Grande Glasses that have a retail value of \$60.00. Not bad for sixty-five bucks - four glasses plus wine, cheese, and an excellent demonstration and coaching on classic wine glasses.*

***Wine is made to be drunk as  
women are made to be loved; profit by  
the freshness of youth or the splendor of  
maturity; do not await decrepitude.***

*- Theophile Malvezin*