February 2019 Newsletter
Tasting LCBO General List Australian Wines
At the Faculty Club, Tuesday March 12, 2019

Nineteen crimes turned criminals into colonists. Upon conviction British rogues guilty of at least one of the 19 crimes were sentenced to live in Australia, rather than death. This punishment by “transportation” began in 1783 and many of the lawless died at sea. For the rough-hewn prisoners who made it to shore, a new world awaited. As pioneers in a frontier penal colony, they forged a new country and new lives, brick by brick. One of the wines we will taste is “19 Crimes Shiraz Durif” from the LCBO shelves. This wine celebrates the rules they broke and the culture they built.

This will be a special evening featuring “19 Crimes” and seven other wines selected at the LCBO. From time to time members ask if wines we pour are available in the LCBO, usually we say no, as they were purchased over 10 years ago. So tonight you taste, enjoy, then go and buy your favourites at your local LCBO. The names of the other wines will be revealed as we go through the tasting. The evening will start at 6:30 with a reception wine then the blind tasting starts at 7:00 p.m. Food will be served when we sit and again midway in the eight wine line-up.

The Faculty Club is at 41 Willcocks Street, Toronto, 416-978-6325, one block south of Harbord, and east of Spadina Avenue. Metered parking on the surrounding streets, and TTC stops at Willcocks on Spadina. We will be upstairs for both the reception wine and the tasting.

Price for this evening, all inclusive, with finger foods, Members $65.00 and Guests $70.00. Seating is limited to 60 in the upstairs dining room, so be sure to book early.
You can register on-line at or mail the attached Registration Form to Bernard Nottage to the address as noted on the Form.

Past Event

We celebrated Australia Day in fine form at the Albany Club, this year on Friday January 25th along with Albany Club members. The evening began on the 4th floor for a reception with Jacob’s Creek bubbly, and La Vue Rose, then downstairs to the dining room for a four course dinner with wines. We had the pleasure of our Consul General His Excellency, Dr. Grayson Perry and his wife Abbey who joined in the celebrations, extending greetings on behalf of the Australian Government. A rendition of the favourite Waltzing Matilda, was sung in fine harmony by the Aussies who were invited to the stage.

All agreed this was another fine AWS event, especially a selection of 2005 wines including; Langmeil Three Gardens Shiraz, Grenache and Mourvedre from the Barossa, Henry’s Drive Pillar Box Red from Padthaway and Torbreck Woodcutters Shiraz also from the Barossa. Chef Jay always does a fine job with slow Shiraz simmered Lamb Shanks, and his traditional Sticky Toffee Pudding.

Future Events

Mark April 10th in your calendar for the Steak Frites Red wines dinner at the Faculty Club. Then for May 8th, we are pulling out a few individual bottles for the Cellar Selection Walkabout. This year the Summer Solstice falls on Friday on June 21st, and if weather permits we will be back on the patio for the celebration of the Equinox once again.

We have been asked to include other wine centric information that will interest our members. For this issue, we have added a link to a wines trip organized by Mr. Steve Thurlow. Steve Thurlow is a passionate wine aficionado who has had a long history with wine. He is Senior Editor at Wine Access, Canada's national wine and food magazine and principal critic and partner in WineAlign.com, the Facebook of wine in Canada.
New Zealand and South Australia - Wine, Cuisine, History and Culture 14 Days in New Zealand + 3 Day optional Add On in S. Australia February 22 to March 6, 2020

Imagine summer in the vineyards of Australia and New Zealand. With its splendid climate, pure air, pristine environment and magnificent natural beauty, New Zealand is truly a feast for the senses. Join wine personality Steve Thurlow as he leads an excursion of discovery and enjoyment.

Visit wineries days before harvest with the vineyards rich with ripe grapes, marvel at some of the world's most beautiful natural scenery, visit whales at play in the Southern Ocean, learn how to prepare dishes the New Zealand way, dine in splendid settings at wineries with their owners, and soak up the hot summer sunshine. For more info go to www.stevethurlow.com

Your AWS Board