

2005 Australian Shiraz

What do you remember about 2005? In Canada we were on top of the sports world. The Canadian Juniors won the gold medal over Russia, Steve Nash was the first Canadian to win the NBA MVP Award, and the NHL year long walkout ended. In Australia the producers were taking advantage of an exceptional year to create the wines we will be enjoying at the April tasting. Were they on top of the world?

Shiraz is considered Australia's spicy, big-hitting, fruit forward red wine. Shiraz/Syrah wines display reasonably firm and resilient tannins. The descriptors make one hungry: black cherry, blackberry, plum, bell pepper, black pepper, clove, licorice, dark chocolate, earth, olives, bacon, leather, spice, game, and smoked meat. Something for everyone! The Australian shiraz are said to have a taste profile that is more ripe fruit with jammy notes and less acidity than the French equivalents.

The Barossa and Hunter Valleys as well as McLaren Vale are the dominant Shiraz growing regions and we will be presented with some examples from each of these areas as well as Clarendon and Clare Valley. These wines are all considered to be long cellaring. We will be trying most of them in the middle of their suggested 'drink between' dates. Reviewing various tasting notes from 2015 these wines are all rated very highly including the Torbreck Woodcutters Shiraz which is Torbreck's entry level wine. One reviewer stated that "if this entry level Torbreck is indication of their mid and high tier wines I will be buying more".

We will be pouring:

- Hunter Valley: **Brokenwood Graveyard Vineyard**
- McLaren Vale: **Chateau Reynella** and **Mitolo G.A.M.**
- Barossa Valley: **Schild Estate, Torbreck The Factor, and Torbreck Woodcutters**
- Clarendon: **Clarendon Hills Piggott Range**
- Clare Valley: **Kilikanoon Oracle**

Join us on April 13 and decide for yourself which of these wineries were on top of world in 2005.

As always with our tastings, this event will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume.

Date: Wednesday, April 13, 2016
 Time: 6:30 p.m.
 Limit: 88 people

North York Memorial Community Hall
 5110 Yonge St. (under library)
 North York Centre Subway

Cancellations accepted up to Friday, April 8, 2016 — David Hutchison (416-690-0281 **evenings**). **No reservations by phone, please.** No confirmations will be issued for mail in reservations - you will be contacted only if we are sold out. First come basis. Non-members may attend at guest rates, but preference will be given to members.

You can register online using a credit card at www.winetasters.ca, or send in this form with a cheque.
 GST/HST account: 844742619RT0001 Business name: Winetasters Society of Toronto

Tear and Enclose

Cheque payable to:
 Winetasters Society of Toronto
 c/o Dave Hutchison
 270 Glen Manor Drive West
 Toronto, Ontario
 M4E 2Y2

Names: _____

Phone: H (____) _____
 W (____) _____

Cheque Enclosed for: 2005 Australian Shiraz

☐ Yes, I wish to sit at a New Members Table
 with an expert to answer my questions.

_____ Members @ \$85.00 each (incl. HST) _____

_____ Guests @ \$97.00 each (incl. HST) _____

Total _____

