



MONTHLY HEADS UP



**Australia's finest,
Australian Vintage**

**Tuesday, February 21st, 2012.
Time: 6:30-10:30PM**

**The Albany Club pulls out all
the stops, for IWFS
Members \$135 Guests \$155**



David Lunn is from Australia and will be addressing the wines. Australian Vintages will be flying the wines for another world class IWFS event! You have had the wines now learn about them.

Australian Vintage Ltd. boasts wineries in major wine producing regions across South and South East Australia, with further access to fruit from across the country. Three state-of-the-art wineries operate all year round. Our large and technologically advanced wineries are industry leaders, whilst our boutique wineries specialise in the production of unique varietal wines.

Buronga Hill in the Sunraysia district of southern NSW is one of the largest wineries in Australia, offering a 135,000 tonne capacity. Using the latest technology, this batch processing plant is renowned for its commitment to efficient and 'enviro-friendly' winemaking.

Hunter Valley, focuses on small batch production. Crushing 3,000 tonnes per annum, this winery specializes in the treatment, maturation and bottling of super-premium wines.

Barossa Valley, Yaldara celebrated 60 years of heritage in 2007. Famed for continuing to nurture some of Australia's oldest vines, Yaldara specialises in premium wine production from dry-grown vineyards and small batch processing through its traditional open-top fermentation tanks.

Additional Information, see
[http://www.australianvintage.com.au/
Home.aspx](http://www.australianvintage.com.au/Home.aspx)
<http://www.iwfstoronto.org>

Albany Club
91 King E, Toronto, ON M5C 1G3, Canada
(416) 364-5471 albanyclub.ca
Business attire & regalia,
Wheelchair accessible.

[A how to get there MAP <<Click here>>](#)

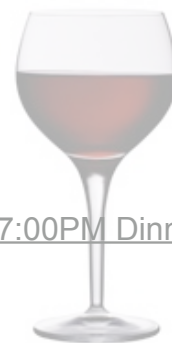
[To Register & Pay <<Click here>>](#)

IW&FS 2012 Planned Program

Please Join us for dinner to experience the beauty that is Australian Wines.

Please put the following dates aside for exciting IW&FS Events.

Monday, March 19 th , 2012	Time: 6:30 P.M. - 11:00 P.M. **
Monday, April 18 th , 2012	Time: 6:30 P.M. - 11:00 P.M. **
Monday, May 21 st , 2012	Time: 6:30 P.M. - 11:00 P.M. **
Monday, June 18 th , 2012	Time: 5:00 P.M. AGM - 6:00PM Reception - 7:00PM Dinner



CONTACT:

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GREAT WINE CEREMONIES
 Annual Reunion of the Confrérie of Cork Sniffers

Menu

Reception: 2010 Tempus two varietal Chardonnay

Lobster and Smoked Cod Fritter with Lemon Myrtle Aioli

Marinated Chevre Noir in Beetroot Cups

Salt Cured Duck Breast Crostini with Grape Chutney

First Course with Sauvignon Blanc

Tartare of Cured Spanish Macarel on Apple and Manchego Salad

Caramelized Bell Peper Vinaigrette

Second Course with Pinot Gris

Warm Duck Confit and Onion Tart

On Baby Arugula and Red Mustard Sprouts

Main Course with Shiraz

Grilled Colorado Lamb T Bone Steak And Shrimps

Roasted Chateau Potatoes , White and Green Asparagus Bundles

Shiraz and Basil Jus

Cheese with Port

Roaring Forties Bleu

Le Mont Jacob

Sage Cheddar

Grapes ,Berries and Red Currant Jelly

Dessert

Assorted Michel Vizel Chocolate Petit Fours ,Petit Desserts and Mandoria Cookies