

# University Club of Toronto Wine Club Offers—June 2009



The UCT Wine Club offers a great opportunity to purchase wines that are not available through the LCBO or Vintages. These wines are great talking points when gifting to friends, but keep the majority for yourself! All bottles on the first page are net of GST and bottle deposit. The Hunter wines are based on an estimate and final price may vary due to currency fluctuations. The Wine Club also provides an excellent opportunity for Resident members to use up the semi-annual \$130 spending requirement if you haven't been in to the Club in the past half year!

## **Tiefenbrunner Pinot Grigio 2007 [750ml] - \$275/12 bottle case**

Ever wondered which Pinot Grigio Bymark have served by the glass since opening? Look no further, for it is this one from Tiefenbrunner. They've tried other Pinot Grigios but have always returned to this one. Cheaper Pinot Grigios can be found on the market but they are likely from an inferior region of Italy. Tiefenbrunner is from the Alto Adige and its mountainside vineyards contribute to the freshness and mineral tones in this wine. They also have some eco-credentials to be proud of having generated their own electricity since the 1920s.

**Wine Spectator - 90 points** *"Pretty and floral on the nose, with peach and lemon. Medium-bodied, with lively acidity, beautiful fruit and wonderful intensity."* Wine Spectator also point out that it is "not imported into the U.S." so this tasting note is aimed solely at their international readership. The 2008 vintage will be released in the LCBO through Vintages in August and it always flies off the shelf.

## **Santa Barbara Winery Chardonnay 2007 [750ml] - \$315/12 bottle case**

Despite hailing from the beautiful seaside town of Santa Barbara this wine has a Canadian connection. In 1962 Montreal-born architect Pierre Lafond founded the first post-prohibition commercial winery in Santa Barbara County. Two years later, he located a winery facility on Anacapa Street (where it still is), just two blocks from the Pacific Ocean. The 70 acres of estate vineyards are planted along the banks of the lower Santa Ynez River, a cool microclimate near the Pacific Ocean. The winery regularly wins local awards for its high quality wines but at highstreet prices.

Over half of this wine comes from the Santa Rita Hills AVA, a cool climate region where Chardonnay is getting wide acclaim for fruit intensity and structure. The balance of the fruit is chosen from vineyards approved by winemaker Bruce McGuire for their viticultural practices. Supple flavours, mouth pleasing weight, and good fruit intensity enhanced by 58% barrel fermentation make this wine a good all around choice to satisfy a wide variety of foods. With enough structure to age for five to seven years, we think this wine is very enjoyable two years after the vintage year.

## **Balgownie Estate Cabernet Sauvignon 2007 [750ml] - \$395/12cs**

**Robert Parker 90 points** *"Australian cognoscenti regard Balgownie Estate as the leading winery in the thriving wine growing producing region of Bendigo, located in Central Victoria. The 2006 Cabernet Sauvignon reveals aromas of toasty oak, pencil lead, spice box, cassis, and black cherry. This is followed by a medium to full-bodied Cabernet with ample ripe fruit, good depth, and enough structure for 4-6 years of further evolution."*

**Stephen Tanzer - 91 points** *"Ruby-red. Spicy redcurrant, cherry and cassis aromas are complicated by anise, dried flowers and smoky minerals. Brisk, medium-bodied red and dark berry flavours pack serious punch, with silky tannins adding focus and grip. A graceful restrained style that combines New World vivacity and Old World balance. I wouldn't hesitate to hold this for another five or six years."*

**Acclaimed Australian wine write and wine competition judge, Huon Hooke - 92 points** *"Balgownie is the iconic bendigo winery and this is a solid full-bodied Cabernet, with a touch of gumleaf among a complexity of aromas and a rich sweet-fruit palate endowed with good, ripe tannins needing food."*

**[See over for further offerings](#)**

**HUNTER NEW ZEALAND WINERY**  
**WINES OFFERED FROM THE RECENT CLUB TASTING**

In the last 25 years the province of Marlborough has moved from virtual obscurity to become New Zealand's largest and best-known wine region with a reputation for producing some of the world's finest sauvignon blanc. This huge potential was something that was recognised back in 1983 by Jane Hunter and her late husband Ernie when they founded their first fledgling winery in the picturesque Wairau Valley.

Since those early years Jane has been owner, viticulturist and managing director of what has become one of New Zealand's most established wineries, Hunter's Wines. Under her expertise, the original vineyard area has increased by 2.5 times its original size and the company's annual output has grown to around 60,000 cases of wine, nearly half of which is exported.

Hunter's Wines have won more than 125 gold medals at national and international wine competitions, including the Marquis de Goulaine Trophy for Best Sauvignon Blanc in the World at the 1992 International Wine & Spirit Competition. More recently, the 2001 Sauvignon Blanc received gold medals at both the Hotel Grand Chancellor Royal Hobart Wine Show and at the 2002 Sydney International Wine competition where it was placed in the top 100 wines of the competition. The Hunter's 1999 Chardonnay was also awarded gold in the same international wine competition in Sydney

**Hunter's Sauvignon Blanc 2008** [750ml] – available immediately - \$310.00/12 bottle case

**All other Hunter wines available in approximately ten weeks:**

**Hunter's Pinot Noir 2007** [750ml] – \$340/12 bottle case estimate

**Hunter's Miru Miru Reserve 2004** [750 ml] - \$185/6 bottle case estimate

**Hunter's Chardonnay 2007** [750 ml] - \$325/12 bottle case estimate

**Hunter's Gewurztraminer 2008** [750ml] - \$325/12 bottle case estimate

**Hunter's Hukapapa Riesling Dessert Wine 2007** [375ml] - \$275/12 bottle case estimate - note 375ml bottles.

Please complete the form below and scan to SarahFreeman@universitycluboftoronto.com or fax to 416-597-2994

Quantity of Cases	Type of Wine #	Amount per case:
Quantity of Cases	Type of Wine #	Amount per case:
Quantity of Cases	Type of Wine #	Amount per case:
Quantity of Cases	Type of Wine #	Amount per case:
<b>Member Name (Please print)</b>		<b>Member Number</b>
<b>Member Signature:</b>		<b>E-mail Address:</b>