

April 2005

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From the President

I have not much to report on for this edition of Grapevine, just some of the usual points we like to cover.

Please give thought to sharing your experiences with other members through our Grapevine. Send short (or long) notes on wine events or experiences to Editor Lindsay so that we can increase the variety of our reporting. Photos of course are always of interest.

The twenty-four members and friends who crossed the Tasman at the end of January on our New Zealand trip all survived the experience and by all accounts had a fantastic time. I know that Rhyl and I certainly did. Again many thanks to Bruce & Julia Gardner for their enthusiastic organising contribution. Bruce has since, with great success, led a group to the South Burnett to source wine and food for the March Club Night and has struggled over to the Swan Valley WA. It is hard to know where he might consider leading us next.

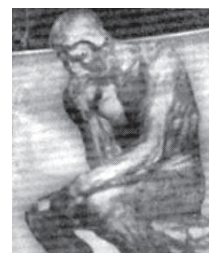
Members should remember that we are always

keen to welcome new members to the Guild.

We encourage you to bring friends to Club Night to show them that aspect of our activities. Non-members may be brought once before they join.

Ian McLeod

Origin of Port



Port was created when the English and French were at war in the 1700's, and English wine merchants were forced to source additional wines from Portugal.

To stabilise these wines for transport, they added brandy. It makes one think, even though Port was named after the township of Oporto and made in the Douro Valley in Portugal, Port was created by the English and therefore when will the name Port be removed from Australian and other countries labels.

Should it not be the English saying we cannot use the term Port?

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PARTY TRICK



In exactly three moves, turn over glasses two at a time and end up with all the glasses upside down.

Every glass must be turned over at least once

Pinot Gris/Grigio and Pinot Noir



(MW) and Andrew Corrigan (MW)

<http://www.uq.net.au/ewine/>

Pinot Gris.....Pink-skinned Pinot Gris (say “Pea-no Gree”) is a French variety closely related to Pinot Noir. Although its roots are in Burgundy, it is now grown in various French regions, most notably Alsace, where it produces attractive full-flavoured, dry, flinty wines formerly known as Tokay d’Alsace. The variety may also be called Pinot Beurot in France. In Germany the variety is called Ruländer when sweet and Grauburgunder when dry, while in Italy they call it Pinot Grigio.

Though Pinot Gris currently represents only a tiny fraction of New Zealand grape plantings, the vineyard area planted in the variety is set to double in the next year or two. As the grapes come on stream, winemakers are experimenting with different techniques, resulting in a mix of styles from light and fresh to full with some residual sugar, to lightly oaked, more complex dry styles.

People who try Pinot Gris are almost invariably impressed with the mouth-filling, deep-flavoured apricot, stone-fruit, spice and smoke flavours, finding it an attractive, delicately perfumed alternative to Chardonnay and Sauvignon Blanc that matches well with food.

Pinot Gris from the cooler regions generally display more acidity and can benefit from cellaring.

Pinot Noir.....Pinot Noir (say “Pea-no Nwah”) is an ancient grape variety that has long been the backbone of Burgundian reds. It is also grown in Alsace, the Loire Valley and Champagne, where it is one of the three varieties used to make the wines named after this region. The key attraction of early Burgundy wines in France was their lightness and delicacy. That all changed in the eighteenth century with the production of strong, full and relatively tannic wines from the Nuit St-Georges region, which became the benchmark for the variety.

The best Pinot Noir wines are rich, soft and mouth-filling with an appealing fruit sweetness.

Pinot Noir is a grape that does not naturally develop high levels of colour and tannin and thus sometimes produces wines of light to medium body. Still, good Pinot Noir has a mouth-feel that rivals heavier wines made from Cabernet Sauvignon and Syrah. Their extremely rewarding taste sensations typically include fruit flavours can range from strawberry to cherry and plum, turning to mushroom and earthy characters with time.

The New Zealand climate is ideally suited to this variety and Pinot Noir is destined to be New Zealand’s greatest red variety, possibly even rivalling the success of our Sauvignon Blanc on the international stage.

Compared to Cabernet Sauvignon, which prefers hotter growing regions, Pinot Noir produces excellent results in cooler climates, even as far south as Canterbury and Otago. Unlike the continental climate in the traditional home of Pinot Noir in Burgundy, New Zealand has a maritime climate. The soils of Burgundy are mainly limestone, whereas Pinot Noir in New Zealand grows in different regions and the soils vary markedly. Many viticulturists believe that older vines and harder growing conditions give the best results.

Many of the best early Pinot Noir produced in New Zealand came from Martinborough and Otago, but these days very good examples are also produced in Marlborough, where it is relatively easy to grow, as well as the Wairarapa, Nelson and Canterbury.

There are usually minimal tannins in the wine and these are often soft, rendering long cellaring unnecessary in most cases.

Stoneleigh Marlborough, Main Road South, Blenheim, New Zealand

<http://www.stoneleigh.co.nz/varieties.html>

Pinot Gris is a white grape variety that is famous in Alsace in northeast France (pronounced “pee - no gree”). The same grape variety is grown widely in Italy where it is called Pinot Grigio (pronounced “pee - no greej-ee-o”). Just as Chardonnay is famous in Australia as a reliable full flavoured white wine, in Europe Pinot Grigio from Italy and Pinot Gris from France are known for their reliability - the taste is not as rich as Chardonnay but there is certainly plenty of flavour on the good examples.

Pinot Gris/Grigio is no relative of Pinot Noir - the “Pinot” in the name merely refers to the fact that the bunches of grapes have a pine cone shape.

Pinot Gris generally has a medium bodied flavour with a tendency, when young, to be crisp, steely and refreshing. It can have a spicy citrus aroma. The French Alsace style has fuller richness with a fruity aromatic flavour - spicy peach kernel and honeysuckle is a common description.

Pinot Grigio (the Italian style) often has a glace pineapple spicy aroma that is followed by a very dry yet medium bodied taste.

(eWineConsult – Peter Scudamore-Smith)

KWIZ KORNER – Questions

1. Which Babylonian king shares his name with a champagne bottle holding the equivalent of 20 standard bottles?
2. The Eurostar train, which runs beneath the English Channel, connects London with which other two capital cities?
3. Name the two aviators who in December 1919 won the £10,000 prize money offered by the government for the first flight from Britain to Australia.
4. Christmas Island has been an Australian Territory since 1958. The island was a dependency of which country at that time?
5. In 1968, Doug Englebart invented the XY position indicator. By what name is his invention now known?

Answers on Page 6

A Short History of the Wine Barrel



The ancient Greeks and Italians seemed happy to ship their wines in rather fragile amphorae. Herodotus refers to palm-wood casks using in shipping Armenian wine to Babylon in Mesopotamia, but it is really the iron age and the northern Europeans (the Celts in particular) who developed the wooden barrel for transporting goods.

The wine barrel was traditionally used for storage and transportation of goods. Now it's almost exclusively used

in the production of fine wines and spirits. The barrel is traditionally referred to as a keg when empty and cask when full. We'll use barrels to make it easier.

The capacity of a barrel comes from both practical experience and historical 'capacity'. A generally agreed assumption relates the volume of the barrel to the amount of grapes harvested from a set piece of land. A 'sadon' was an area of around 830 m2 having some 900 vines (French vines are planted much more densely than Australian ones). A worker would be allotted a 'wadge' when he had cut back and tied the area, thus a 'sadon' wage.

The harvest would generally yield around 450 litres per 'sadon'. Two barrels per 'sadon', approx 225 litres per barrel. Another popular barrel size is the Borgogne (Burgundy) barrel at 228 litres. It's safe to say that barrels from different regions were somewhere between 200 and 230 litres depending on the amount harvested and what wine could be made from the harvest.

The 225 litre Bordeaux barrel is the most

widely used size today and it's common name is the barrique. Its dimensions are 940 to 945 mm in length, 550 to 555 mm in diameter in head and 690 to 695 mm in diameter in what is named the dump or bilge. The chateau Bordeaux has staves around 22 mm thick while the more robust transport Bordeaux uses 27 mm staves. The chateau Bordeaux is a very elegant barrel often having wicker and chestnut bracing across the head.

The Borgogne (at one time found only in Burgundy) is 228 litres in capacity and slightly shorter and wider than the Bordeaux while still have the robust 27 mm staves.

A Hogshead is around 300 litres while a Puncheon is around 400 litres in capacity. Each cooper may have their own variations in sizes, but the traditional Bordeaux and Borgogne barrels will be found anywhere.

* Reproduced with permission from Peter Svans at The Gurdies Winery

Organic Wines Chat

Organic wines chat on ozwine@yahoo.com

Anyone know where one may purchase wines without any added preservatives? I've heard they taste fabulous if made right. Any feedback appreciated.

For organically grown preservative free - top of the line fine wines try Highbank in the Coonawarra.

Another winery producing organic is Horvat's in the Victorian Pyrenees at Landsborough. They do a magnificent organically produced, full-bodied Shiraz.

Just to clarify. Organic wines are permitted to have sulfur dioxide in them. Sulfur dioxide is the main and principal preservative used in wine. That is, organic does not equal preservative free.

I think Langi Ghiran have moved in that direction also.

Here are a few wineries that produce preservative free and or organic wines:

- Botobolar - Mudgee NSW - Ph:02 6373 3840
- Temple Bruer - Lanfhome Creek SA - Ph:08 8537 0203
- Carlei Estate & Green Vineyards - Yarra Valley - Ph:03 5944 4599

I've just found out about this web site, worth checking. <http://www.organicwine.com.au>

You might also be interested to know that there is a new book out (2004) by Monty Waldin called Biodynamic Wine . . .

can't vouch that it is available in OZ but publisher is British (Mitchell Beasley) so I would think it might be.

You should be able to buy a preservative free wine from most good wine shops, we sell a few through work, some of the standouts but probably harder to find would be Jeaneret from the Yarra Valley and Botobolar. Some others are Temple Breaur, Organic Vigerons of Australia (O.V.A) and Hardys also make one, good luck with the search.

Jeanneret is Clare Valley and their wines contain 'traces of sulfites'. Temple Breaur wines contain 'minimal sulfur dioxide'. Hardy's make a preservative free wine (shiraz I think) - very ordinary.

New Zealand Wine Tour Tidbits

- Too much oak takes the fruit out of the Pinot.
- NZ and Australia have similar areas. It's just that NZ hasn't been ironed out yet!
- Who set up an outdoor picnic table in the carpark of a motel, complete with full table settings, flowers, water jug, etc., for a takeaway fish and chips meal one night at the end of the tour?
- Someone was religiously taking notes at one tasting and enjoyed the tasting so much he left the notes behind.
- Did anyone hear the man seated at the back of the bus snoring?



Group outside Palliser after tasting



A very passionate Clos Henri's GM/ winemaker taking us through the tasting



A very pleasant gardens location for the tasting at Neudorf



Organising the next stop!



Chandeliers made from bottles above the dining room at Pegasus Bay winery



Withers Springs senior winemaker proudly talking about his hot/cold tanks; and other innovations in the winery – big bucks being spent!



The 2-level centre of the Catamaran from North to South Island. The seating lounges were off to the side!



Lawson's Dry Hills winemaker. Like all in NZ, Lawsons made the early move to Stelvin screw caps



The owner at Neudorf – a winery with all the family involved.



Te Mania winemaker obviously in awe about Ian's concentration on his note taking.



Rod enjoying 'his' 20th wedding anniversary celebrations with Cellier le Brun bubbly



"Chicken and Eggs" at Palliser?



Part of a fur seal colony on the way to Kaikoura Winery



Cellar under the vineyard at Kaikoura Winery



Tasting at Montana

Note to Grapevine Contributors

Closing date for your contribution to the next Grapevine is close-of-business Wednesday 11th May, 3 working days after the 6th May Club Night

A Short history of Shiraz

If you live in Australia you drink Shiraz and if you live in other parts of the world (especially near Avignon in Frances' Rhone Valley) you drink Syrah. Same grape, different name. Legend has it that during the 13th century Crusades a French knight called Gaspard de Sterimberg discovered wonderful grapes near Shiraz in Persia. And, as winery people tend to do, he 'liberated' some cuttings to plant back home at his Hermitage (farm) in the Rhone Valley. The city of Shiraz is the provincial capital of Fars and is around 935 km from Tehran. Shiraz lies at an altitude of 1,600 meters that makes for mild winters and moderate summers. An ideal climate for grapes. The Shiraz region had some of the world earliest vineyards. Greek amphorae have been unearthed in Hermitage but this could work both ways. It could have been the Roman legions who brought their own wines with them as we know wine was grown in the Rhone Valley during Roman times. Unfortunately, DNA testing by Dr. Carole Meredith of the University of California has shown that Shiraz is a native of the Rhone Valley and not Persia. It was a good story while it lasted. Syrah accounts for the majority of wines coming from the northern Rhone Valley. Two of the worlds most famous Shiraz appellations are in the northern Rhone Valley: Hermitage and Côte-Rôtie. The southern half of the valley is the origin of the Rhone blends, traditionally a blend of Shiraz, Mourvedre and Grenache grapes.

Australia and France seem to be obsessed by the grape. About 40% of all red grapes planted in Australia are Shiraz. France has somewhat less than this but is still way in front of any other country. The first cuttings of Shiraz made it to Australia, probably with James Busby in 1832 and were incorrectly labelled Scyras which is a popular northern Rhone Valley variety. The cuttings first reached South Africa from Europe. They were then picked up by the first fleets when they took on provision in South Africa and made it to Australia. Recent DNA testing by Dr. Harold P. Olmo of the University of California shows Shiraz as a cross between Mondeuse Blanche and Dureza grapes. Dureza is from the northern Ardeche region west of the Rhone Valley. Mondeusa Blanche comes from the

Savoie region and the earliest recorded plantings of Shiraz in France date back to 500BC. Grosse Syrah and Petite Syrah is another divergence of the Shiraz branch. The only difference being berry size. Petite Syrah tends to produce dry, dark wines with lots of tannins, spice and black pepper.

Petite Sirah (that's an 'i' and not a 'y') is a completely different grape. In the 1880's Dr Durif in France was promoting a mildew resistant variety that he naturally called: 'Durif'. It was planted in the United States and somehow the naming didn't make it across, it was incorrectly labelled Syrah. Phylloxera wiped out a lot of the grapes in the late 1890's and it wasn't till the 1970's that Californian Syrah was correctly identified as Petite Sirah. DNA testing in 1991 confirmed the Durif label for Petite Sirah.

Australian Shiraz is made in two different styles. The big, full, rich, tannin laden wines and lighter fruitier 'drink now' styles with lots of blackberry and raspberry. You'll often find a bit of Grenache in with some of the cheaper and nastier ones just for a bit more flavour. But this is just a small portion as there are some fantastic examples around. The Hunter Valley in NSW produces Shiraz that has a trademark 'sweaty saddle' characteristic while the Barossa Valley produces a more peppery and herbaceous style with less fruit nose and more tannin. The cooler climates produce rich fruit driven wines with lots of pepper.

Shiraz grapes are used to create the world famous Grange Hermitage. Now called Penfolds Grange as the name Hermitage was a casualty in the great France versus the rest of the world naming debate. Max Schubert created Grange in 1952. He pioneered the use of refrigeration to control the rate of fermentation and hence the flavour extraction from grapes and the use of new oak barrels to store and mature wines. Both these practices are now standard for premium red wines but were revolutionary in their day. And, it took more than 10 years for Grange to be accepted as a great wine. It was universally criticised when first released and only Max's determination to see it succeed kept it alive. Imagine the loss to the

wine world had Max listened to everyone and given up.

Shiraz is a very vigorous growing grape. It produces large bunches of anywhere up to 130 berries per bunch. They are long and loose bunches with very good disease resistance. Shiraz does very well in our cool climate and thrives in warm spring weather to produce a strikingly peppery wine.

And one final legend on Shiraz grapes, from Cyrus Kadivar, The Iranian: One ancient Persian legend says that Jamshid, a grapeloving king, stored ripe grapes in a cellar so he could enjoy grapes all year long. One day he sent his slaves to fetch him some grapes. When they did not return he decided to go to the cellar himself only to find that they had been knocked out by the carbon dioxide gas emanating from some bruised fermenting grapes. One of the king's rejected, distraught mistresses decided to drink this poisoned potion, only to leave the cellar singing and dancing in high spirits. The king realised that this fruity liquid had the wonderful and mysterious power to make sad people happy. When Alexander overthrew the powerful Persian empire he entered Darius's palace in January 330 BC. During one of the conqueror's orgies soldiers raided the wine cellars. In a drunken moment Alexander ordered the destruction of Persepolis.

* Reproduced with permission from Peter Svans at The Gurdies Winery.

KWIZ KORNER Answers

1. Nebuchadnezzar.
2. Paris and Brussels.
3. Ross and Keith Smith, who landed their Vickers Vimy aircraft in Darwin on December 10 1919, after a 28-day flight from Hounslow in England.
4. Singapore.
5. Computer mouse.

Recollections from the NZ Wine Adventure Tour

A Visit to Clos Henri



There is a danger that the dozen or so wineries visited over a the short period of 5 days quickly become an amorphous haze of countless glasses, store rooms of meticulously numbered barrels, inspirational winemakers, towering stainless steel vats, and fantastic rows of Sauvignon Blanc vines topped and thinned espalier-like to control their inherent vigour. In this confusion the quixotic and unexpected becomes the anecdotal.

(Remember when we went to Cloudy Bay and found a 2001 Riesling aged in oak, tasted fabulous! Did you buy a bottle? Blaw..blaw.) Despite all this, every moment of my visit to the Clos Henri Winery remains clear, discrete, sensous, and mind blowing. None forgotten.

The visit was added to the planned Tour via the charms of Lyn Foran and her trusty mobile. It was the last visit on the Tuesday. As we drove west of Blenheim to the cellar door near Renwick, my excitement grew. This was going to be different. We were now a long way from the Wairau River and water for irrigation. The rows of vines were planted much closer together. There were vineyards on hill slopes. The ones seen until then were on wide river flats. The penultimate difference was the cellar door, located in the quaintest, tiny country church nestled into a hillside and looking

out on breathtaking views of valley and mountain. The culminating difference was the vivacious Sally Raats, general manager and co-winemaker. The name of the winery conspired to make Sally appear more French than any French person I'd met before. (She was not born in France I found out.) She extolled the foresight of the founders of the winery, proclaimed their motivations, and clarified their modus operandi. The Sauvignon Blanc and Pinot Noir we tasted in that little church encapsulated her genius and passion for wine.

Clos Henri was founded by the winemaking family of Henri Bourgeois of Sancerre in France's upper Loire Valley. The company head, Jean-Marie Bourgeois, explained that after 10 generations of winemaking in Sancerre, the family wanted to rediscover the passion for winemaking by starting from scratch in a new region. They also wanted to escape the restrictions of France's strict appellation system and be free to do their own thing. After searching for the ideal/new terroir in Chile, South Africa, Australia and California they chose 90 hectares of gravels, clays and gently sloping hills in the Wairau Valley. They bought land then considered inferior for grape growing. Since then, with water pumped to the area, and by example, worthless is a word fast disappearing.

Sally explained that the most important qualities they aimed to achieve in all their wines were mouth feel, a creamy texture, soft aromas and concentrated fruit flavours. To achieve this, the vigour of the vines is controlled by close planting. There can be 4400 vines of Sauvignon Blanc to the hectare. Forcing the vines to compete with one another lessens the need for cropping back. While the vines are young they will be irrigated as needed. However, once well established, they plan not to use irrigation and this will also help achieve the above

characteristics. The 2003 Clos Henri Sauvignon Blanc was picked very late in the season to allow the fruit to fully ripen. After fermentation the wine then spent 10 months in post-fermentation, aging on its yeast lees before bottling. It will be interesting to see whether some of their grape growing and wine making ideas and practices become popular in the Marlborough region. The Clos Henri is magnificently different. Sally believes this wine is capable of bottle aging for at least 5 to 8 years. As more vines are planted on the hill slopes, Sally is looking forward to creating even more complex wines through blending wines from the three soil type: the gravels, clays and hill slopes.

Let's not forget the 2003 Pinot Noir. Only a small quantity was produced because of the size of the initial planting. It was virtually hand made, available in half-size bottles. I think very few remained after our Tour members finished buying. Compared with most other Marlborough Pinots, the fruit was very much Old world on the palate, more complex with "black currants, mushrooms, mocha and spicy oak". Sally began describing the winemaking techniques used but when she came to speak about oxidation she must have run out of time or...?

What she did to make the wine more like old world Pinot Noir I was no wiser in knowing. Maybe some one will explain it to me when we drink it in 4 to 5 year's time.

A special thanks to Lyn for arranging this visit by appointment and to Julia and Bruce Gardner for creating and organising such a sensational wine tour for our Guild members.

The Clos-Henri visit was just one of the many uplifting events of this Tour for lovers of good wines.

Ross and Dorothy Muller

4th February 2005 Club Night – 36 present

Theme: Varieties based on Surname to Match Food – As organised by Jeff Channer

| Wine | |
|--|----------------------------------|
| Tulloch Verdelho 2003 | Rutherglen Viognier 2004 |
| Coriole Sangiovese 2003 | Allandale Verdelho 2003 |
| Yalumba Eden Valley Viognier 2003 (3x) | Chestnut Grove Verdelho 2002 |
| Punt Road Pinot Gris 2003 | Tempus Two Pinot Gris 2004 |
| T'Gallant Juliet Pinot Grigio 2004 | Moondah Brook Verdelho 2004 |
| Margan Verdelho 2002 | Wolfberger Pinot Gris 2000 |
| Casley Mount Hutton Viognier 2003 | Barambah Ridge Verdelho 2003 |
| 3 Bridges Durif 2000 | Tulloch Verdelho 2004 |
| John Loxton Viognier 2003 | Mildura Sangiovese 2003 |
| Leaconfield Petit Verdot 2001 | T'Gallant Imogen Pinot Gris 2003 |
| RL Bullers Sails Durif 2002 (2x) | De Bortoli Deen Durif 2001 |
| T'Gallant Pinot Grigio 2004 | Zilzie Viognier 2004 |
| Yamoa (?) Viognier 2004 | Gillio (?) Pinot Grigio 2002 |
| Villa Puccini Toscana Italian Blend 1997 | Yarra Glen Verdelho 2001 |
| Innocent Bystander Pinot Gris 2004 | Stoneleigh Pinot Gris 2003 |

4th March 2004 Club Night - 35 present

Theme: South Burnett Wines (Supplied by Hosts)

| Wine | Rating (*) | |
|--|------------|---------|
| | Range | Average |
| Crane Wines Late Harvest Frontignac NV | 4 | 4.0 |
| Crane Wines Liquer Shiraz 1999 | 4 | 4.0 |
| Ziebarth Shiraz 2000 | 2 - 4.5 | 3.7 |
| Ziebarth Cabernet Merlot 2002 | 3 - 4 | 3.4 |
| Crane Wines Sparrkling Shiraz NV | 3 - 4 | 3.3 |
| Stuart Range Shiraz Cabernet 2002 | 2 - 4 | 3.1 |
| Kingsley Grove Cabernet Sauvignon 2002 | 2 - 3.5 | 3.0 |
| Dusty Hill Verdelho 2004 | 2 - 4 | 3.0 |
| Stuart Range Chardonnay Semillon 2004 | 3's | 3.0 |
| Clovelly Estate Left Field Semillon 2003 | 3's | 3.0 |
| Captains Paddock Rosetta 2003 | 3 | 3.0 |
| Dusty Hill Semillon 2003 | 3 | 3.0 |
| Crane Wines Shiraz 2003 | 1 - 3.5 | 2.7 |
| Crane Wines Semillon 2000 | 2 - 4 | 2.7 |
| Barambah Ridge Semillon 2004 | 2 - 3 | 2.5 |
| Tipperary Estate Shiraz 2002 | 2 - 3 | 2.5 |
| Stuart Range Shiraz Merlot Cabernet 2003 | 2 - 3 | 2.5 |
| Kingsley Grove Cabernet Shiraz 2002 | 2 - 3 | 2.5 |
| Dusty Hill Rose 2001 | 2 - 3 | 2.5 |
| Captains Paddock Shiraz 2002 | 2.5 | 2.5 |
| Barambah Ridge Verdelho 2003 | 1 - 4 | 2.4 |
| Clovelly Estate Reserve Shiraz 2002 | 2 - 3 | 2.4 |
| Barambah Ridge Merlot 2003 | 2 - 2.5 | 2.3 |
| Kingsley Grove Shiraz 2002 | 1 - 3 | 2.3 |
| Stuart Range Chardonnay 2004 | 1 - 4 | 2.1 |
| Captains Paddock Chardonnay 2003 | 1 - 3 | 2.0 |
| Barambah Ridge Chardonnay 2001 | 1 - 3 | 2.0 |
| Kingsley Grove Verdelho 2004 | 1 - 3 | 2.0 |
| Dusty Hill Shiraz 2002 | 1 - 3 | 2.0 |
| Crane Wines Merlot 2002 | 2's | 2.0 |
| Barambah Ridge Merlot 2003 | 1 - 2.5 | 1.6 |
| Stuart Range Shiraz 2002 | 1 - 2 | 1.5 |
| Kingsley Grove Sangiovese 2003 | 1's | 1.0 |
| Stuart Range Cabernet Merlot 2001 | 1's | 1.0 |
| Kingsley Grove Chardonnay 2003 | 1 | 1.0 |

Editors Notes:

The wines are listed in 'best' to 'worst' order based on the average score. For equal scores, I have listed those with the most ratings highest.

The scoring is very subjective any-way, but it provides good feedback on the night; as well as possible purchase ideas for those that weren't there.

Scoring

Members were asked to enter their ratings on a flip chart using the high technical tasting terms of:

1 = Yuk 2 = Okay

3 = Quite Good 4 = Very Good

5 = Wow!

The Mystery Wine

Options Master Rods first question was whether the wine was Shiraz, Merlot, Cabernet or Other.

He then took the easy way out and revealed the wine as a Rimfire Touriga nacional 2002. It is a rare Portuguese grape variety brought to Australia in the early 800's and produces a wine with "warm raspberry/tobacco flavours entwined with succulent berry fruit characters. It is full bodied with firm tannins. A traditional method of egg white fining was used in this wine. "

14.3% alcohol.

Hosts for the night were Bruce and Julia Gardener and Dave and Lyn Jarvis.



The Editor has recieved quite a bit of feedback about some short 'educative' things we might do during a Club Night program. The hosts in April might give a couple of them a go!

Club Night Program – 2005

Venue: Black Pearl Epicure, 36 Baxter Street, Fortitude Valley

(Upstairs at side entrance door at the end of the driveway)

5:30pm to 7:30pm)

| Month | Day / Date | Hosts | Theme |
|-----------|--------------------|--|--|
| February | Friday 4 February | Jeff Channer, Wendy Harris and Lyn Foran | Food and wine surprises - non commercial. (\$15 entry – wine supplied) |
| March | Friday 4 March | Wines/food sourced by Gardner's and Jarvis'. | Wine and food of the Burnett region. (\$15 entry – wine supplied) |
| April | Friday 1 April | Ross and Maree Lindsay and Margie | WA Wines (not Margaret River) |
| May | Friday 6 May | Peter Ryan | Burgundian grape varieties, namely, chardonnay, pinot noir, alligote and gamay from the Old World and the New World; with authentic Burgundian style food to match |
| June | Friday 3 June | Ross & Dorothy Muller | Adelaide Hills |
| July | Friday 1 July | Bruce Humphery-Smith, John Gribble and Lyn Foran | Quality Spanish Wines and Quality Australian Spanish Varieties |
| August | Friday 5 August | John Tuttle and Jenny Chadwick | Yarra Valley and Mornington Peninsular |
| September | Friday 2 September | Guild Committee | New Releases & Annual General Meeting |
| October | Friday 7 October | Di and Harold Haydon | New South Wales wines |
| November | Friday 4 November | Brian & Paula Maddern | tba |
| December | Friday 2 December | Jeff Channer and Wendy Harris | Christmas Bubbles & Stickies |

Entry Each Person per Night:: \$5.00 each plus a bottle of the theme. (Visitors \$10.00 each plus a bottle)

(Except February and March when it's \$15 with the wine provided)

Masterclasses, Tastings and Other Events

| | | |
|--------------------------------------|----------------------|---------------|
| Dinner at Montrechet, Paddington | John Tuttle | 19th February |
| Vingtage Weekend at Santhorpe | Bruce Humphrey-Smith | 5th-6th March |
| Masterclass Cabernet / Merlot | Andrew Corrigan | 21st April |
| Masterclass Shiraz | Andrew Corrigan | 2nd June |
| Barossa or Canberra District Tasting | | Mid July |
| Dinner tba | | Late August |
| Masterclass Sparkling Wines | Andrew Corrigan | |
| Dinner tba | | November |

For all enquiries, contact John Tuttle on 3262 5937

John Tuttle

Dom Perignon did not invent champagne, it had existed for several years. What he did invent was the mushroom shaped cork and wire cage that allowed the sparkling wine to be safely bottled. Previous attempts had all ended with popped corks.
Source: Funtrivia