

# GRAPEVINE

PUBLICATION BY THE "WINE GUILD OF AUSTRALIA" QLD. INC.

GRAPEVINE - MARCH / APRIL 2009

## From the President

Firstly, thank you to the organizers of the North Coast function last month, John Gribble, Bruce Humphery-Smith, and Peter Schofield. By all reports it was well attended and well received. This is the beginning of a widening of the activities of the Wine Guild to provide for members who live outside metropolitan Brisbane and would like to attend locally based events as well as visit Brisbane for the occasional Brisbane guild events. Naturally Brisbane based members who want to travel will always be welcome.

At the March club night it was particularly satisfying to see not only a number of new faces but also the return of several members who had not actually attended a club night for several years. Bruce Humphery-Smith maintained tradition by providing his usual spread of sausages, sausages and (surprise) sausages and a good time was had by all.

Coming up in April is the Life Members Dinner - expect the usual email notice of details. It would be good to see as many members as possible come along to honour the contribution of our life members, including the two new life members, Ian

McLeod and Ken Lilley. May is the South Burnett Wine Area Weekend and there are still places a couple of places available.

**Rod Wellings: President - Wine Guild**

### *Guild/ Club Reminders:*

The Club Night for April 2009 is this coming Friday 3rd at our usual Black Pearl venue commencing at 6 PM. Blends of Red and White- Rod Wellings and Sue Henderson are our hosts.

The T&E Committee is organising a 2 day cellar door wine tasting trip through the Kin-garoy/Murgon district-end May. (see P.7)

*Please send contributions, reminders and photos of your wine experiences to Grapevine editor. He needs your support.*

Editor : Peter Schofield

Email : [schofij@optusnet.com.au](mailto:schofij@optusnet.com.au)

Web Site: [www.wga.net.au](http://www.wga.net.au)

***This edition:*** Closing days of the Winery Too Far Away" tour, Cooking with a Seuss Chef, a restaurant outing at a favorite P&C spot, Wine Club Night ratings, Floods, fire and tragedy, Moet tourist tips, and do you swirl and sniff before you swallow your favorite wine.

Best wine article for the March/ April issue goes to Peter and Carol Garden for their in depth review on Citron and the article on Champagne. Congratulations, enjoy your wine and thanks for the contribution.

***Editor***

## Contents

From the President	1
February Club Night	2
Victorian Wine tour	3
Cooking with Wine	4
March Club Night	5
Restaurant Review: Citron	6
Fire, Floods and Tragedy	8
Moet , Swirling and sniffing	9

### Club Night February 2009 – Tasmanian Wines

Approximately 25 members enjoyed the Tasmanian Wine on offer at our club night. Finger food included chorizo/sweet potato/mint, prociuto wrapped melon & mascarpone, two of Suzanne Quintner's dips on cucumber and oven dried roma tomato that long time Guild member, Peter Ryan, first presented at a Guild function over 25 years ago plus four cheeses from Tasmania. By the way, the tomatoes were not 25 years old just the recipe!

2006 Frogmore Creek Riesling, the mystery wine, was presented in a Wolf Blass Chardonnay bottle and a Wirra Wirra Churchblock bottle to mask the fact it was Riesling. The first option "grape variety" decimated the field. Final winner was Andrew Sloane. Luckily the mystery wine was not duplicated although someone did bring a 2005. Frogmore Creek's latest offerings have won accolades. You may wish to read James Halliday on Tasmanian Wine Show results from last weekend's Australian: <http://www.theaustralian.news.com.au/story/0,25197,25003261-5010800,00.html>

From the noise level observed as the evening progressed, I suspect everyone had a good time. At the next Club Night, please get some tips from Elaine Harrington on her amazing extreme adventure activities. Other practitioners of extreme sporting activities at the meeting included Bruce Humphery-Smith who not only rode his bike to the Club Night but recently attended the Tour Down Under in South Australia. I suspect he believes that there will be a transfer of training between bike pedaling and grape stomping.

#### *Peter and Carol Garden*

Wine	Year	Alc. %	Rating
Devils Corner Pinot Noir	2008	13.5	3
Devils Corner Pinot Grigio	2008	13.5	3.5
East Arm Riesling	2000	12.9	3
Lalla Gully Sav.Blanc	2000	12.5	2
Taltarni Brut Rose	2007	13	3.5
Stafano Lubiana Sav Blanc	2008	12.5	3.5
Palmara Montage	2005	12.5	2
Ninth Island Pinot Noir	2007	13.5	3.5
Frogmore Creek Chardonnay	2006	14	3.5
Ninth Island Pinot Noir	2007	13.5	3
Devils Corner Pinot Noir	2008	13.5	3
Frogmore Creek Riesling	2005	13	3.5
Janz Sparkling Pinot/Chardonnay	NV	12.5	2.5
Ninth Island Chardonnay	2006	13.5	3
Spring Vale Melrose Pinot Noir	2008	13.2	3.5
Craigow Gewurtztraminer	2008	13.6	3.5
Coombend "The Mail Run" Cab/Merlot	2005	14	3
Kayena 'Tamar Ridge' Riesling	2006	12.5	3.5
Ninth Island Pinot Noir	2008	13.5	2
Joseph Chromy 'Pepik' Pinot Noir	2007	12.5	4
Dalrymple Pinot Noir	2007	14	4
Spring Vale Gerwurtztraminer	2008	13.5	2.5
Pipers Brook "The Blackwood" Pinot Noir	1999	14.4	4
Pipers Brook "The Summit" Chardonnay	1999	13.5	2

#### *Photo Film Strip— Tasmanian night*



**Visit :** [www.winediva.com.au/regions/tasmania.asp](http://www.winediva.com.au/regions/tasmania.asp)  
for article on Tasmanian wines and Tas wines gaining recognition

[www.taswines.net](http://www.taswines.net)– for vineyards, wines



## A Winery Too Far Tour— Continued Night 4 and Day 5.

(Wine Guild of Australia Queensland- 22 to 26 September 2008 Tour)

### Abstract Night 4: Off to the pub for a quick one, then dinner with the Wine Stars of Rutherglen

After a big day at Bullers, Vintara and Morris' Wineries a short break and nap for some was the order of the day. Tonight we attend the Rutherglen Wine Show where all will be on show and after talking to some of the winemakers, some not on show.

All members of the tour were ready to go at 6:30 pm and looking forward to a big night. Rutherglen is a country town and when we turned there was not a soul at the Town Hall but you could sense the door person was chaffing at the bit with hordes to descend within the next half hour— just in time as the farmer's say. A group of the tourists attended the local hotel back bar for a cold cleansing ale before the dinner— never know who you will meet. Two beers and introduction to the winemaker from Blue Pyreneese who had driven 5 hours that afternoon to attend (hint, hint for later awards), plus a couple of marketers from Fosters in the Sunraysia area— long drive also. The presentations went off well and the dinner was superb with lots of quality wine and a five course dinner with the Motel just walking distance. The catering was handled by the "Pickled Sisters Café" (we had enjoyed a wonderful lunch there earlier in the week) so good to see a repeat performance. Wine awards went to Morris Winery a number of times, Blue Pyreneese (hint from the pub) and the winemaker from All Saints won a number of awards— yes he was the guy we were impressed with in an earlier edition with his Fruit Salad drop. You can get more information at [www.rutherglenwineshow.com.au](http://www.rutherglenwineshow.com.au)

### Abstract Day 5: Travel back to Melbourne but detour to Booth's Taminicks Cellars and Auldstone Cellars. Lunch at Auldstone and then to the Airport for return to Brisbane.

Leaving from Rutherglen by bus early in the morning, all tourists could see the wonderful week coming to a close. We travel through rolling landscape to Glenrowan and onto Booths Cellars. Interesting that the Booth's have been producing wine in the area for over 100 years. They replanted vines on resistant root stock in 1919 and feature wines from those 1919 plantings. We tasted seven wines and Peter Booth and son James thought the Shiraz was their forte.

We tried Trebbiano (07), Chardonnay (06), Cab. Sav. (03), Cab. Sav. Imperium (04— 16.5%Alc.), Shiraz 1919 series (05), Shiraz Premium (05), and the pick being Durif 06—third vintage. The guild tourists noted the range as value for money ordering more than two cartons and having a wow of a time.

We then traveled onto Auldstone Cellars and Michael and Nancy Auldstone were very hospitable. Michael took us for a wine tour after we had sampled tea and coffee in the garden, with the garden being quite impressive despite having to truck water in due to the drought. The 120 year old Pepper Trees are a feature of the garden— so big and strong with many hollows for the animal life.

The winery was a circa 1890's building and Michale explained that the region was a moderate region with sunlight hours similar to Clare and South Australian regions. Auldstone concentrates on filling a niche market with his "ripe fruit character" wines.

We tasted nine table wines starting with a Reisling ('03), which had been awarded a bronze at the Rutherglen Wine event the day before. Others tasted included Chardonnay ('06) and Aussie style with buttery full malolactic style which was a pick of the day and enjoyed later with lunch. Followed up by 06 Cab Rose, 01 Merlot, 02 Shiraz, 02 Cab Sav., and the 05 Sparkling Methode Champagnose. The latter wine stole the show—upfront tongue tingling fine balanced sweetness (24 grams residual sugar) against the tannins.

Lunch followed—Nancy supplied drop platters of local produce and individual mixed salads—top nosh. The group drank a toast to Rod and Nicole for organizing the "Winery Too Far" expedition. Despite the best efforts of everyone to linger over the fortifieds served with desert and ignoring the pleas of a couple who wanted to get to /Melbourne on time we deliver an anxious Rod and Nicole top the airport.—Wine maker time it is called I believe.

## *December Club Night Photos – Bubbles and Sparkling*



**Bruce and Ken**



**Mike and Mark**



**Ross**



**Wendy and Jenny**

## **Cooking with Wine – COQ AU VIN**

According to legend, coq au vin is was created by Julius Caesar's chef, using a tough old rooster given to him by the gauls as reluctant tribute. Less colourfully, one of the first published recipes was only in 1913, in Richardin's "L'Art du Bien Manger" (The Art of Eating Well). The key ingredients are chicken pieces (originally rooster) ; salted pork or bacon; mushrooms; and red wine (burgundy for purists).

The following recipe was filched from [http://www.cuisine-france.com/recipes/coq\\_vin.htm](http://www.cuisine-france.com/recipes/coq_vin.htm):

**Ingredients:**

Ideally a rooster, or 1 or 2 chickens (1.5kg, 3.5 lb), cut into 8 pieces or more

1/2 bottle of full-body Burgundy red wine (or Cotes du Rhone)

6 bacon slices (5 oz), diced

0.5 lb (250g) button mushrooms

A dozen small white onions

2-3 cloves of garlic, mashed

2 carrots, peeled and quartered

Sunflower oil, unsalted butter

Bouquet of herbs: 2 sprigs of thyme and 1 bay leaf, tied all together with string

Parsley

Salt and pepper

**Method:**

The day before:

Clean and cut the rooster/chicken in 8 pieces or more. Pour half a bottle of red Burgundy wine over.

Add the small white onions, the quartered peeled carrots and the herbs. Cover and put in the fridge.

On the day:

Remove and drain the chicken and vegetables.

Put the wine aside for later use.

Brown the chicken pieces with oil in a skillet. Remove the chicken. Using the same skillet, add garlic to the vegetables and heat for a couple of minutes

Put the chicken and the vegetables in a large sauce pan. Pour in the wine and add salt and pepper

Bring to a boil at moderate heat.

Cover and cook at low heat for 1 or 2 hours

Brown bacon, onion and mushrooms in a skillet (10 minutes)

When the chicken is ready, add bacon, onion and mushrooms, cook and stir for 2 or 3 minutes. Taste and correct the seasoning,

Add parsley to finish.

**Sue Henderson**

## Club Night March 2009 – Non Australian Whites and Light Reds

Bruce Humphery– Smith and John Gribble hosted the March night with approximately 25 members attending.

Mystery wine was an aged Rutherglen Shiraz and it smelt and tasted like liquid berry jam. It had 15% alcohol, so big and robust for the tipplers.

Some new faces at the meeting - Sandra Deane returned after a 9 year absence living in Sydney– welcome back Sandra, and some new members and potential members. One of whom, Crowe Hirst from Toote Fine Wine brought the two Lake Chalice wines which were superb, especially the Merlot, which has to be the best wine of the night. Some said the best Merlot they have tasted by a country mile with great fruit. Bruce H-S served up some chili - fire sausage which complimented the heaviest reds, with other food accompaniment very good, thanks Bruce.

Mark Malpas was his usual font of encyclopedic information re wines. Would have done well on the ABC's "The Einstein Factor" we reckon. Some members talking about a future "Wine Trivia" event night accom-

Wine Guild Rating– 0= Yuk to 5= Excel-

Wine	Year	Alc. %	Rating
	2007		
Conte Ottavio Piccolomini Verdicchio (Italy)		12.5	2.5
Casillero de Diablo Cab/Sav (Chile)	2006	13.5	2.5
Mateus Rose (Portugal)	NV	11	2.5
BWS Reserve Sav.Blanc (N.Z.)	2008	12.5	3
Canti Merlot/Sangiovese	2007	13	3
Amalaya de Colonie Malbec (Argentina)	2006	14.5	Corked
Chateau Jolys Junancon Sec (France)	2006	13	3
Babich Pinot Noir (N.Z.)	2006	13.5	3.5
Sherwood Estate Riesling (N.Z.)	2006	12.5	2
Tramin Sudtiroc Pinot Grigio (Italy)	2007	13	3.5
Fleuriu Beaujolais (France)	2007	13	3.5
Airnerly Cremant de Linroux Pinot (France)	2006	12.5	3
Bollini Pinot Grigio (Italy)	2007	13.5	3
RoJo Genache	2007	13	3
Ferrari Cavano Fume Blanc (Sav. Blanc) U.S.	2007	13.5	2.5
Lake Chalice "The Raptor" Sav. Blanc (N.Z.)	2008	14	3.5
Lake Chalice Marlborough Merlot (N.Z.)	2006	13.5	4.5
Montes Cab.Sav. 70%/ Casminere 30% (Chile)	2007	14	3
Thelema Sav.Blanc (South Africa)	2008	13	3.5
Shingle Peak Sav.Blanc (N.Z.)	2007	13	3.5
Felton Road Riesling (Central Otago, N.Z.)	2008	9.5	2.5
Mt. Riley Marlborough Sav. Blanc (N.Z.)	2008	13	3.5

### Comment:

- \* Last Friday's report from the Australian Wine and Brandy Corporation forecast the 2009 grape harvest to be 20% below the 2008 total. Morris says that the past few months have dramatically changed the forecast, in the spring of 2008 the industry was still expecting a "normal" growing season.
- \* Wine grape growers in southern New South Wales want wineries to give them earlier information about prices so they can make better decisions about how much they grow. Growers say the prices on offer from some wineries this vintage are as much as \$200 dollars less than the cost of producing the grapes.
- \* Foster's south-east workforce of 300 could be reduced by up to a quarter as the company sells off 35% of its vineyard assets in the Coonawarra region.

Courtesy Daily Wine News :  
**Editor**

**Comment:** Extract from Daily Wine News– The Australian Wine Industry is facing a difficult position in the coming years with fierce competition in the export markets as global consumption slows and markets push prices down. At home competition for market share is expected to cause some grief for local markets as import quantity and quality increases. Our maturing wine drinkers here in Australia are keen to try new varietals, many of which are now available in volume from importers. Let's hope makers in Australia are trying as hard as the King Valley and other valleys to introduce Australian drinkers to the new varietals.

**Editor**

## Restaurant Review: Citron, Wilston

Located in the urban-renewal centre of Wilston, Citron has lured us back several times after the first time we ate there at a Guild wine night. The description on the sign at the entrance "Modern Asian" says it all. Every mouthful is a taste sensation.

The bite-sized starters are a hit. For example betel leaves, sandcrab, shaved fresh coconut, chilli & coriander 2 for \$10. Other mouth tingling choices are available or a plate of the three on offer for \$9.

There are 7 entrees from \$16 to \$19 and 7 mains from which to choose plus all the entrees are available as mains. \$27 - \$34. 3 sides including jasmine rice \$3 if you are big eaters.

We don't usually go for desserts but no doubt you'll find something to your liking if you have a sweet tooth.

The wine list, although not extensive, has been chosen to complement the style of food.

- \* 4 sparklings \$35 – \$125 (champagne \$100 or \$125 per bottle)
- \* 20 white wines \$30 – \$95 (9 by the glass \$8 - 11).
- \* 3 rose \$33- \$44
- \* 20 red wines \$32 – \$125 (4 also by glass \$8 - 11).
- \* 4 dessert wines \$28 – \$40 (2 also by glass \$8)
- \* Beer \$4.5 – 8 : Big choice of 20.

No BYO.

We rated this restaurant top notch with its welcoming lay out. Tables are not too close together. There is outside dining during summer. This area is enclosed with roll-down drops and the space is heated by gas space heaters during winter.

Service is exemplary. The staff are very attentive, obviously know their stuff and make every effort to please.

Vegetarians are catered for and there is wheelchair access however Parking in the streets around the precinct requires patience and most times a stroll of a couple of hundred metres.

**Favorite Dish:** Carole is hooked on the house specialty - twice cooked crispy chicken, ginger & chilli caramel sauce & thai herb salad (\$29). She ate that main on our first visit and declared it "The best chicken dish that I have ever eaten!" High praise indeed.

We've tried most of the mains during subsequent visits - one of which is caramelised beef cheek, peanuts, chilli tamarind sauce & pickled vegetables (\$32) which is extra tasty and more than I can eat.

One entrée we both enjoyed is crispy Softshell Crab with banana chilli salad & kaffir lime dressing (\$19 subject to availability). We had tried soft shell crab before both in Oz and the USA. This was as good as, if not better than those sampled previously.



The owners of Citron, Robert Foley (up front) and Mark Newman (in the kitchen) plus their attentive staff have mesmerized us. We can't wait to get back for more.

**Phone:** (07) 3856 0066

**Address:** 3 Macgregor St., Wilston

**Directions:** centre of Wilston Village - western side of the main road.

approx. co-ordinates (Google Earth):  
27°25'57.26"S, 153°01'10.24"E

**Website:** [http://](http://www.citronrestaurant.com.au/index.htm)

[www.citronrestaurant.com.au/index.htm](http://www.citronrestaurant.com.au/index.htm)

*Peter and Carole Garden*

## Some Clever Signs??

**In a Podiatrist's office:**

'Time wounds all heels.'

**On a Plumber's truck:**

'We repair what your husband fixed.'

**At a Tire Store**

'Invite us to your next blowout.'

**On an Electrician's truck:**

'Let us remove your shorts.'

**On a Maternity Room door:**

'Push. Push. Push.'

**On a Taxidermist's window:**

'We really know our stuff.'

**In a Vet's waiting room:**

'Be back in 5 minutes. Sit! Stay!'

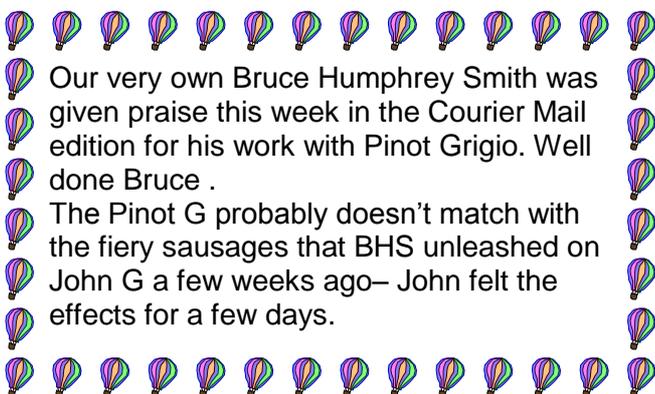
**And don't forget the sign at a RADIATOR SHOP:**

'Best place in town to take a leak.'

**Sign on the back of Septic Tank Truck:**

'Caution - This Truck is full of Political Promises'

**Editor**

 Our very own Bruce Humphrey Smith was given praise this week in the Courier Mail edition for his work with Pinot Grigio. Well done Bruce . The Pinot G probably doesn't match with the fiery sausages that BHS unleashed on John G a few weeks ago— John felt the effects for a few days.

## **SNIPPETS**

### **Kingaroy Trip Update— May 2009**

The May Kingaroy trip is gathering pace, although we still need one more room filled to get the special discounted all-inclusive price. Anyone interested - just one more couple or single so we can lock it in, please.

### **Our Wine on the Nose.**

Extract from Courier advised that the Aussie winemakers need to brace themselves if they want to win back the British drinkers <sup>plonkers</sup>. Aussie wine exports have fallen 26% and the UK market has dropped 18%. They reckon our wines have a sameness about them, that they are sometimes too perfect and the senior research fellow and wine writer at Adelaide suggests that the British drinkers have become “jaded with our wine”. Maybe we should go back to the days of Kangarouge and Ned Kelly Red so that we can lift our standards for the Jaded Brits.

### **Sangiovese success-in Australia**

Ken Garget in the local column suggests that the Sangiovese grape has become the most successful of new wave of grapes in Australia. Works well with a broad array of food, depth of flavour, dark berries, maraschino with good acidity and finish. In Qld. Our own Bruce HS gets a mention as trying the grape with success. Earlier edition had mentioned that BHS had won a gold this year and of course those that were lucky enough to try the King Valley wines on our recent tour are among the initiated to the value of Aussie winemakers going well with the mighty Tuscan drop.

### **What to do with Kev 07 Handout**

Try the local liquor store— supporting the industry so ravaged by fire, helping your neighbourhood liquor merchant, storing it as a commodity that could outstrip shares and gold, and lastly enjoying an occasional tippie.

**Editor**

### **SUGGESTION BOX:**

A new segment which throw up ideas from the floor to the committee so that we can all share in making Year 2009 a happy and prosperous year.

- \* - working on Wine education courses including a Master Wine Class in Feb. next year, aiming for about 25 participants at \$50 per head. Similar to the Big Reds night
- \* -upgrade of Guild's web site, to include more links to educational and informative site regarding wine, travel, travel.
- \* -list the Gold Medal winners at all the major wine shows around Australia as they become available.
- \* -future Wine and food trivia night run along same lines as Pub trivia nights, only all about wine and food.

**Fire, Floods and Tragedy** from the north to the south of Australia has touched us all this last month. Ross sent me this poem and pictures of the destruction just to the north of Melbourne and on the other side of the page the other end of the spectrum with some photos taken from the internet of flooding in Queensland. The wine industry has also been affected by the fires with a short piece below reflecting a story from XXXX. If only we had ideas of a big pipeline like the west, and some visionaries to implement it. Sounds like a job that could create work for all sorts of trade— a type economic stimulus for Kev 07 to rally.

**Black is all I see**



Where green and gold once cloaked the land  
Where eucalypt and pine did stand  
Where man did live and lay his hand  
Now black is all I see



Where horses grazed and cattle drank  
Where grasses lined the river bank  
Where stood a house and water tank  
Now black is all I see



There was a town with store and hall  
Which proudly stood 'neath ridges tall  
Now nothing moves or lives at all  
And black is all I see



There stood a home and there another  
Where lived a daughter, father, mother  
A sister, cousin, niece or brother  
Now black is all I see



Our nation grieves and holds them tight  
Throughout the darkness of the night  
Till daybreak brings an ashy light  
And black is all I see

*"Poor fella, my country"*

N.D. 11 FEB 2009

**Water, Water everywhere**



**Wine Stories— ravaged by fire**

**Heat damage crushes growers-** Some grape growers in South Australia's McLaren Vale region are considering leaving the industry, as the recent heatwave has wiped out half their vineyards.

**Bushfire smoke affects Yarra vineyards**—General manager of Sticks winery in Yarra Glen, is expecting to process only 1000t of grapes this year, down from earlier expectations for a crush of 5000t. - any grapes and vines in proximity to the fires will have problems, both from the heat and the smoke.

*Editor*

## Champagne - Doing the Guided Tour at Moët & Chandon??

Here is a tip for the wine guild and friends: The larger Champagne Houses charge for a guided tour and tasting. The cost depends upon the product consumed (tasted) at the end of the tour. By the way, everyone does the same "tour". For example in 2008 we visited Moët and Chandon in Epernay and a basic tour finishing with one flute of Brut Imperial costs €13 per person. For one Brut Imperial and one Rose Imperial it was €20 per person.

The Grand Vintage Tour ending with 1 flute Grand Vintage 2000 & 1 flute Grand Vintage 2000 Rose was €25

My daughter, Suzanne has this tip for couples wishing to get the most from their visit :- If you are a couple, have one person do the second option while the 2nd person does the 3rd option. The guided tours are all the same. At the end, as a couple you get to taste 4 different champagnes instead of 2 if you both paid the same amount.

A tip if you are not as mobile as you used to be do a tour of Mercier in Epernay. The caves are embellished with relief art work and accessed by a lift and the underground tour is via a petit train. Some other houses provide a stair well with 165 steps to negotiate up and down plus a walk through the caves.

\* The photos at left show the giant barrel at Mercier, Paying Homage to the Dom, and the Headstone at Mercier.



## Why we swirl and sniff wine before we swallow

Your sense of taste is in your mouth, right? Well, if this is so, why is it that even a slight sniffle can cause your appetite to wane? And what about when you have the flu? How is it that things you usually enjoy, just don't taste the same?

The flavours we experience in our mouths are actually created by a combination of taste and smell. It is known that more than 70% of our taste buds are in fact activated by the nose. Sight is another important part of this automatic process which provides all the information on which we base our taste preferences.

Our olfactory cells are only renewed about once a month, whereas our taste buds are constantly renewing themselves. There are many factors which can affect our taste – age, some medications, and differing hormonal levels can also have a serious impact on these senses.

Perhaps this is why some of us end up liking Brussels Sprouts and some cannot stand them!

Interestingly, women often have a more keen sense of smell and taste but it seems that a great deal depends on how many taste buds you had when you were born. If you find a marked improvement in your sense of taste after eating specific foods, you may like to seek medical advice as this could indicate a deficiency.

There may be a very good reason why some people experience heightened awareness of many of their senses after eating oysters, as they are particularly rich in Zinc. A first time international visitor raised some very interesting ideas when she and her sister called in to our cellar door recently. The Melbourne based sister was perplexed that she was unable to find anything in our current line up that appealed. Her sister, a Medical Herbalist, was able to easily explain that her taste, on this occasion, was being compromised by her hormone levels.

She was quite confident that she could restore dulled senses. With proper, professional treatment from a qualified herbalist help is at hand. It may be possible, for those of us who are approaching the age when this is likely to commence (the big 60), to offset the affects of diminishing taste and smell. Who knows, perhaps Bill will make a triumphant return to the Melbourne Wine Show and continue as Chairman of judges for another 20 odd years!

Courtesy of Chambers Wines Roberta Hynes, Chambers Newsletter Autumn No. 41.

Visit [www.chambersrosewood.com.au](http://www.chambersrosewood.com.au) for more on the wine from the maker and newsletter articles like the one featured above.

**Web Site Corner: Let's us try travel- enjoy the surf**

http://www.tourismbrunei.com- All things wonderful and exotic in Brunei land.  
 http://www.tourismtopen.com.au- surprising Darwin has a lot to offer plus a half way spot for Jetstar trips to Asia.  
 http://www.fijime.com- try looking for an island called Castaway and see what deals are on offer at the moment.  
 http://www.jnto.org.au- Australian web site with all things good and rare about Japan. Plan your whole trip from the site.

**Let's us try wine- enjoy the swirl**

http://www.wineenthusiast.com- for all guild members, so much info, gifts, education, events.  
 http://www.winesociety.com.au- Australia's leading wine co-operative/ check it out and see if you think so.  
 http://www.winevault.com.au- why and how to store wine- check this out.

**CLUB NIGHT PROGRAM – 2009**

VENUE: BLACK PEARL EPICURE, 36 BAXTER STREET, FORTITUDE VALLEY

Month	Club Night Theme	Participating Members
April	Blends of Red + White e.g. Semillon/ Sav.Blanc, Shiraz/Viognier,	Rod Wellings & Sue Henderson
May	New Releases (WGA Supplied)	Lee Booker & TBA
June	Shiraz - Victoria vs SA wines	Ross Sharp & Marea Vanzetti
July	Christmas in July	John Tuttle & Jenny Chadwick
August	Wines for Spicy Food	Andrew & Jacqui Sloane
September	AGM (WGA Supplied - RNA Medal Win- ners)	T&E Committee
October	Wine for Game Foods	John Juratowitch
November	BYO Favourite Wine	Elaine Harrington & Wendy Harris
December	Christmas Bubbles & Stickies	Ross & Dorothy Muller

**ENTRY EACH PERSON PER NIGHT:**

EXCEPT WHERE SHOWN OTHERWISE, ENTRY IS \$10.00 EACH PLUS A BOTTLE OF THE THEME EACH. (VISITORS ARE \$15.00 EACH, PLUS A BOTTLE EACH)

**Wine Events**

Don't miss any of our upcoming Wine Events for year 2009. The program is in preparation and promises to be an exciting journey into the world of wine.;

**NB Guild members prices less 10% for courses**

To book, ring or email today on  
 0412 158 425 or 3870 2555

**Web:** [www.allaboutwine.com.au](http://www.allaboutwine.com.au)

**Web:** [www.winefestival.com.au](http://www.winefestival.com.au)

**Note to Grapevine Readers-I need Help with some contributions for YOUR Grapevine**

Closing date for you to send in your contribution to the **May/ June** edition of the Grapevine is close-of-business Friday 22 May. Support your own newsletter.

*The incentive a fine bottle of wine presented to the best contributor for each Newsletter continues. [ratowitch](http://www.ratowitch.com).*

Send to Editor: Peter Schofield (schofij@optusnet.com.au)away.  
 schofij@optusnet.com.au

