

Grapevine

MARCH / APRIL 2007

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From the President

Already we're well into 2007 with an interesting array of Guild activities and other wine events lining up to interest members. February saw the visiting New Zealand Wine Fair Roadshow at the Hilton which I understand many of our members were able to enjoy. There was certainly an impressive line up of wineries represented. There are many, many new New Zealand wineries popping up all over the North and South Islands. I guess its much the same as the Australian experience where we have seen continuing expansion of labels often many of them grape growers in the past now making their own wines. It seems that many regions in Australia and New Zealand have suffered from various adverse influences in the wineries resulting in lower than average vintages for 2007. In some cases this has been so dramatic that it is expected that the much discussed wine lake is expected to evaporate. I guess it remains to be seen if this is the case when figures are finally known. It will be more than interesting to discover the affect this is likely to have on prices.

Our first Andrew Corrigan Masterclass will have now been conducted. Andrew had just returned from completing his duties for the Master of Wine program in London. This commitment conveniently gave Andrew an opportunity to swing through Europe on the way home which will no doubt benefit those of us who participate in his various Masterclasses this year.

A Barossa trip is proposed for Guild members

later in the year. This has been proposed by recently retired Guild member John Nenke who was born and bred in the Barossa and still has family in the region. John and Committee member Rod Wellings have commenced planning a five day visit which, at this stage, will occur in late September this year. Given John's local knowledge and contacts in the region the proposed itinerary is looking very interesting. Some of the highlights I have heard of so far include visits to Seppeltsfield, Rockford, Charles Melton, Peter Lehman and so on. A brief foray into the Clare at the end is being contemplated. This will be probably limited to 25 participants as any greater number would become rather unwieldy at the smaller cellar doors. Broadly speaking the participants will be expected to make their own way into Adelaide in time to meet up with the touring bus on the Monday 24 September morning from when they will be toured in style and accommodated etc. until the end of the week that Friday. When this proposal was discussed at a recent Club night the immediate reaction was that a dozen or so indicated a willingness to join in so it looks like the numbers could be made up quite quickly – hopefully so.

Guild members will have noted that Treasurer Ken Lilley has been seeking a replacement Treasurer. Ken has been ten years or so in the role and would be pleased to move on. If anyone out there is prepared to consider taking on this important job and hasn't yet contacted Ken or me, I would be pleased to hear from them.

Ian McLeod

President - Wine Guild



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Stop Press: For interesting topics and comments on *Balancing wine and food* take some time to read the contribution sent to us by *Nat Decants* and included on Page 4 and 5. Great reading and many thanks to *Natalie Maclean* for the contribution to our newsletter.

Wine Varieties—

Mourvedre (Mataro) - This warm-weather, red wine grape can turn into pleasant medium-weight wines with cherry and berry flavors. It goes by the name Mourvedre in France. In California and Australia, it's often called Mataro.

Muscat - The white Muscat grape produces spicy, floral wines that often do something most other wines don't: they actually taste like grapes. Muscats can range from very dry and fresh to sweet and syrupy.

Nebbiolo - This is the great red variety of Italy's Piedmont region. At its best, Nebbiolo produces strong, long-aging wines with depth and character.

Fume Blanc - Fume Blanc is a white wine best known for its grassy, herbal flavors. Fume Blanc is also called Sauvignon Blanc, and is a popular choice for fish and shellfish dishes.

Gewurztraminer - Gewurztraminer is a white wine that produces distinctive wines rich in spicy aromas and full flavors, ranging from dry to sweet. This varietal is a popular choice for Asian cuisines and pork-based sausages.

Extracts from CNN Wine and Food Central

And the Mystery Wine was.....

Questions

- * Australian, Spanish ?
- * Vintage—2002 Or 2003?
- * Tempranillo or Grenache ?

At this point Ross Sharp and M V were survivors.

- * Mystery wine El Coto Rioja Tempranillo

Screw Cap Spanish wine

A Torres Sangre de Toro wine turned up at our February guild night sporting a nice new screw cap, it was the only Spanish origin that had a screw cap, but times are a changing. See Article on Page 6.



Club Night 2 February 2007 – Spanish Wines

Twenty plus members at the February Club Night enjoyed many Spanish varieties and great food accompaniment prepared by Wendy Harris and John Gribble. All enjoyed another successful evening and a big thanks to John and Wendy for the preparation.

Wines tasted during the evening included:

Wine	Year	Rating
Gemtree Bloodstone	2004	3.5
LZ Rioja	2003	4
Valdespino Jerez Solero Superior		4.5
Cillar D Silos – Cosecha	2004	1
Gemtree Bloodstone	2002	4.5
El Coto Rioja Tempranillo		2
Secura Vivdas Brut		2
Corde Valdeaman Tempranillo		3
Lanzagg Rioja	2002	3
Cillar Silos Rioja		2.5
Torres Vina Esmarelda		3
Gran Feudo Crianza	2002	3
Gran Viva Sol		3
Coto HayasCampo De Rioja		2
Beelgara Chardonnay		2
Torres Sangre de Toro		4
Zilzie Tempranillo	2004	3
Hugh Hamilton Tempranillo	2003	4
Conde De Valdemar Tempranillo	2002	3.5
Barbadillo Olioso Sherry		4.5
Rosemount Show Reserve Cab. Sav.1999		3.5
Stella Bella Tempranillo	2002	3
Pirramimma Grenache	2003	4
Stanton & Kileen Grenache		3.5
Compo Vigio Rioja Gran Reserva	1989	3.5

Happy Members—
February club meeting



Guild Members



Steve Norris and Shirley McCormack



Guild Members



John Gribble

Club Night 2 March 2007 – French Wines (Peter Ryan)

The French night occurred in March and was eagerly attended. Great wines, a mystery wine of status and food to accompany. The guild members always look to the French night as a chance for chablis, champagne, and Beaujolais. Wines included the following:

Wine	Vintage	Pts.
Maison Champy Chardonnay	2004	3
E.Guigal Cotes du Rhone		3
Joseph Drouhin Beaujolais Villages		3.5
Labeye Grenache - Syrah		3
GDB Beaujolais Villages	2005	2.5
La Chabusienne Chablis	2004	3.5
Chemin Du Papes	2003	3
Michel La Roche Viogner	2004	1
Valeras	2003	3.5
Francois Montand		3
Beaujolais Villages	2005	3.5
Marc Branif Vouvray	2004	3.5
Chateau Peyrot Beaujolais	1988	3.5
St. Veran Joseph Drochin	2003	3
La Chablissienne Chablis	2005	3.5
Dumancin Champagne	1999	4
D du Rocher Pertius Cornas	1999	3.5
Chateau Pailhas	2000	3



Peter Ryan and Ian McLeod

Wine Guild Rating– 0= Yuk to
5= Excellent

Reminder Notice– Club Nights

Dates for club nights in 2007 have changed. Looking ahead for the next Quarter

April: The normal date in April would be Good Friday so we moved the April club night to 13 April. Big Reds night hosted by John Gribble and Bruce Humphreys Smith. John and Bruce always host enjoyable night and this promises to be of equal standard– get out your Stanton and Killeen, Barossa Valley favourites and Hunter Heavies for this night.

May: Unchanged at 4 May and is the night Rod Wellings and Sue Henderson want us to bring along Wines without oak. Rod and Sue comments as follows:

Wines without oak are becoming more popular as winemaker experiment with fruit driven styles. Many whites wines are now available without oak treatment and have proven popular with the wine consumer. A few winemakers in Australia are moving beyond Rose as the only non-oaked red wine.

The “Wine without Oak” club night is your opportunity to look beyond the woody styles of white and red wines. See what your fine wine supplier can find for you.

June: The June club night was changed to 8 June and will be the Italian Wines or Varieties night hosted by Jenny Chadwick, Mike Hope, Stephen Norris, and John Tuttle. So many Italian varietals and Italian wines. In discussing this with Jenny her initial thoughts for the evening were:

Plenty of choice to whet your taste buds. Northern Italy's Piedmont region makes some of the worlds greatest reds - nebbiolo, barolo, barbera, dolcetto. Northern whites include gavi, chardonnay, arneis, pinot grigio, bianco, moscatos. Verona and its wines - valpolicella, soave, bardolina. Brescia with its sparkling Franciacorta. Super Tuscans with blends of sangiovese, cabernet sauvignon & merlot. The black cock label promoting chianti classico. Marsala from Sicily. Enjoy your trip through Italy. See you there.

The immediate calendar looks impressive as you can see, so make the effort to attend and enjoy wine, food and good company.

We try to start at 6pm—see you there.

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HARVARD READING TEST

Take a few minutes to try this, you may be surprised by the results. This was developed as an age test by an R&D department at Harvard University. Take your time and see if you can read each line aloud without a mistake. The average person over 40 years of age can't do it!

1. This is this cat
2. This is is cat
3. This is how cat
4. This is to cat
5. This is keep cat
6. This is an cat
7. This is old cat
8. This is fart cat
9. This is busy cat
10. This is for cat
11. This is forty cat
12. This is seconds cat

Now go back and read aloud the third word in each line from the top down.
So, how did you go??

FIRST WHITE WINE- HAPPY ACCIDENT, CSIRO

Extracts from ABC Science Online article- Stephen Pincock
<http://abc.net.au/news/items/200703/1860802.htm?adelaide>

The white grapes used to make wines like chardonnay, riesling and sauvignon blanc evolved because of a lucky genetic coincidence more than 3,000 years ago, Australian scientists have found.

Dr Mandy Walker from CSIRO Plant Industry laboratories in Adelaide and her colleagues studied the genetics of *Vitis vinifera*, the grapevine species used to produce almost all the white and red wine varieties sold today.

Scientists know white grapes arose as a variant of red grapes at some point in history, but not exactly how.

The new research, published in the latest issue of the *Plant Journal*, helps answer this question.

Specifically, Dr Walker and her team showed that the colour of grape skins is controlled by two genes, *VvMYBA1* and *VvMYBA2*. They found that either gene can regulate the colour by switching on production of a molecule called anthocyanin, which turns grape skin red.

Exactly when and where the switch might have happened isn't clear, Dr Walker says.

"It most likely occurred before the time of Tutankhamen," she says.

For modern wine-makers, the new genetic information could prove useful as a tool for breeding new grape varieties with specific colour characteristics, Dr Walker says.

WINE GUILD CLUB NIGHT FOR MARCH

French Soirée

As you are all aware, the theme for Club Night for March was 'French Wines' and Club Night was, as usual, held at Black Pearl Epicure in the upstairs cooking and function area.

The turn-out, while not as large as it can be, was a nice tight group who brought along a fascinating array of both whites and reds from France covering the gamut of wines from Bergerac in the South West through Bordeaux, Loire, Beaujolais, the Rhone and Burgundy. Please see the attached wine list on Page 3.

The mystery wine for the night was a 1996 Les Fiefs de Lagrange which is the second wine of the cru classé chateau, Lagrange, from St Julien, one of the two truly classic communes of Bordeaux.

The wine was drinking quite beautifully with great mouth feel and the flavours of Bordeaux, (namely, powerful blackcurrent & cedar), with breeding from a good year and still had some life ahead of it.

Bruce Humphrey-Smith, one of our resident wine-makers, expressed his amazement at the youthful appearance of the wine both to the eyes and the palate.

The food for the evening came from:

French Baguettes from the Breads of France Bakery at James Street markets;

The vegetables for the crudités from James Street market;

saucisson sec from Black Pear;

Ingredients, the new delicatessen at Kenmore Village, supplied tapenade and aioli, delicious chicken liver and country-style pâtés and some very tasty French cheeses including Roquefort, a Brie, an ash-infused cheese called Morbier and a Pont l'Eveque, a washed rind cheese, which was truly stinky and magnificent.

For those fortunate enough to attend it was a very pleasant evening.

PETER RYAN



Jeanette Bigg and Ken Lilley



Rod Wellings and Kerry Riordan



John Nenke & John Gribble



Bruce Humphery-Smith, Janette Andrews & Rhyl McLeod



Carol & Peter Garden & Steve Norris



The Red Table

Visit to Central Otago— Ian McLeod

Thanks to a kind invitation from an old family friend to attend his 80th birthday in Christchurch last December, Rhyl and I had reason to visit New Zealand's South Island. As we expected to spend no more than two days in Christchurch, we decided to detour to Queenstown for a few days as we hadn't ever been to that region and had heard so much about it. I tend to be impressed by people who do things like skiing in summer because they clearly are travelling to the traditional home of such events. In our case travelling to Queenstown in December is not really the height of the season. Anyhow, that's where we ended up.

Clearly the Queenstown region is set up for winter sports, with high mountains and even at this time of year some snow caps with chairlifts to convey tourist observers to restaurants or viewing platforms high above the valley floors, a very picturesque location and an area of contrasts.

We were fortunate to be staying with friends who had a home in the golf resort near Arrowtown from where we were able to cruise up and down the wild rivers of Central Otago and visit wineries we had only ever read about. Most of this region is in a rain shadow caused by the Alps to be found on the west coast of the South Island. The Alps cause most of the precipitation to be dumped on the Alps in the form of snow or on the west coast as heavy precipitation down into the various fjords and mountainous streams. On the eastern side of these mountain ranges the terrain can be almost as dry as a Nevada desert and in parts looks somewhat similar. There are still deep gorges and fast flowing snow fed torrents. These are the type that are employed by the jet boat operators to provide thrills for the unwary and over which the intellectually challenged can be seen tying their ankles in heavy rubber bands so they may leap to the bottom of deep gorges. Apparently this area is known as the origin of bungee jumping. The only sad thing is that this pursuit has apparently escaped to other areas.

Before travelling to this region we had of course heard about the goat track leading to Chard Farm and that certainly didn't disappoint but more of that later. A morning spent browsing around the shops of Queenstown and having coffee on the boardwalk was most pleasant. The waters of Lake Wakaitipu are crystal clear and freezing cold and it is interesting to observe the various large boats that reside on this totally land-locked body of water. When you realise they must all have travelled overland, for some it must have been quite a feat. For lunch we travelled to our first winery Amisfield which like most we eventually saw in this area, is very modern. It has a brand new cellar door facility, restaurant and outdoor bistro area. Our hosts reported having lunch there a few weeks before only to be delighted to see at an adjacent table the most notorious Australian wine writer James Halliday enjoying lunch.

The wineries of this area are certainly noted for Pinot Noir. We did see that they are also having great success with Pinot Gris. Each winery we visited had examples of these two grapes, some also had Chardonnay and Riesling and those with Sauvignon Blanc were mainly showing wines that they had brought in from the North where it was warmer and easier to ripen these grapes. Amisfield where we dallied for lunch, as an exception, had a local Sauvignon Blanc, Riesling, Pinot Gris, Pinot Noir and even a Noble Sauvignon Blanc. Prices for these wines ranged from NZ\$30 for Sauvignon Blanc and Riesling, NZ\$35 for Pinot Gris and NZ\$40 for their Pinot Noir. At the ripe end of the spectrum the Noble Sauvignon Blanc is NZ\$45 for a half bottle. We enjoyed our outdoor lunch at this delightful venue, great food and good wine and felt more like having an afternoon nap than travelling on to other exponents of the art.

Our further journeys took us on subsequent days to Mt Difficulty Wines and Felton Road in Bannockburn, two wineries exhibiting the standard regional fare as far as wines go. At Felton Road of course the Pinot Noir was sold out – isn't it ever thus?

As luck would always have it, further along the dry gullies of Central Otago was one of the wineries we should have visited, and didn't, namely Rockburn. This rather highly regarded Pinot producer has received recent mention in despatches and was not marked on our map until we had got back to base following our trip in this direction. I have to say that we were very welcome at Felton Road having dropped in on spec owing to the reference on our map suggesting visitors were welcome by appointment only. Cellar door guru Caroline warmly welcomed us and tantalised us with tastes of all her wines including the Pinot Noir which was unfortunately not available for purchase. She was very informative and most helpful and made us feel right at home.

Our other visits included the Kawarau Gorge Goldfields and Jet boat Centre followed by Waitiri Creek Winery, Peregrine Wines, Gibbston Valley Wines which is very close to the famous bungee jump bridge, culminating in the incomparable Chard Farm Vineyard. Chard Farm is tucked away on the southern side of the Gorge and is approached at a point just before the road crosses the Gorge heading for Arrowtown. As soon as the winery entrance leaves the main road it narrows dramatically and creeps along a narrow ledge perched between a vertical cliff that has fallen from the Alps above and a plunging fall into the river. There is possibly room at some points for two vehicles to pass on this track but I am happy to say I didn't have to attempt that when we were travelling in or out. When we arrived at the rather substantial headquarters of Chard Farm we noticed a number of buses that had made the trek and a rather happy group of tasters were occupying the cellar door room. We were certainly enjoyed their Chardonnay and Pinot Noir after our precarious journey to their cellar door.

Visit to Central Otago– (Continued)

I think it was Friday that we visited Chard Farm and returned to our join our hosts for drinks after their arduous day on the golf course. We were embarrassed to be introduced to one of the partners of the Rockburn enterprise and had to admit that we hadn't yet had the pleasure of visiting his cellar door.

Overall, there's a great investment in winery infrastructure in this region and most of, if not all, the wineries we saw had obviously risked millions to pursue the vinous Holy Grail – the perfect Pinot Noir.



Cellar @ Amisfield



Chard Farm



Road to Chard Farm (top left)



Felton Road Cellar Door



Felton Road Pinot Vines

Will you take wine

Recently Sue Henderson handed me a book titled "WILL YOU TAKE WINE", E J Foote and printed in 1935. In summary it is a guide to the purchase, serving and appreciation of wines, cocktails, spirits, and liqueurs. Over the next year and starting next issue I will share some wine related extracts of the book with you, thanks Sue for sharing it with me.

My extract version summarises some of the text and is included in the guild as a piece that will have truth, happiness and the way wine was perceived in 1935.

Peter Schofield

SCREWCAPS- FAQ'S

EVERYTHING YOU WANTED TO KNOW, BUT NEVER DARED TO ASK ABOUT SCREWCAPS...

Why put something used on Coca-cola onto fine wine?

The Screwcap on a wine bottle isn't the same as those used for other food and drink: it has been specially developed for protecting fine wine over an extended aging period in the bottle. **Specifically, the part in contact with the wine, (made from a thin Teflon film covering pure tin) is designed to stay stable and flavour neutral for decades.**

Why are they called STELVIN?

They were originally developed in Australia, but the screwcap we use is made for us by Pechiney in France. Pechiney are one of the worlds leading designers of wine bottle closures and also make capsules for fine wine. Their brand name for the screwcap they make is Stelvin (vin as in wine and Stel as in...who knows?). They are also sometimes known as ROTP, or Roll On Tamper Proof.

Is cork taint that bad a problem?

In a word, Yes. All the serious research is coming up with about the same figure: i.e. 5% of wine closed in cork suffers from cork taint. Lower levels of cork taint are the most unpleasant in that they spoil the personality of the wine subtly, but it takes an expert to identify it as corked: most people just don't think the wine is very nice. Badly corked wine is easy to spot, but somewhat rarer.

If 5% of our wine were damaged this way that would be 500 cases of Felton Road wine ruined every year (just imagine being given 500 cases of our wine then being told to pour it all down the drain!). In addition to cork taint are the problems associated with leaking corks and random oxidation.

Why don't the cork manufacturers do something about it?

They're trying and have been for many years now. The principle chemical causing the problem: **2-4-6 Trichloranisole, is almost unbelievably tasty: you would easily be able to taste one drop of it dissolved in 50,000 litres of water!** So the

amounts they are trying to eliminate are unimaginably low: they need to get under 2 parts per trillion (that's a thousand million), before the problem is solved, and many people say they need to be below 1 part per trillion. There are new processes which appear to be successful in eliminating cork taint from compound wine corks made from cork flour, though it will take some years to get these processes into mass production.

If it happens, will you go back to corks?

That is very unlikely, because even without cork taint, screwcap wine tastes noticeably better. The first thing you notice if you compare the same aromatic white wine in cork and screwcap bottles is that you can actually taste the cork in the wine!

Aside from the cork taste, wines age more gracefully in screwcap, holding their aromatics while developing complexity. There have been a number of comparative tastings now, where distinguished

tasting panels have compared the same wines in cork and screwcap at various points in their development, (there are library stocks of many wines in screwcaps going back more than 20 years).

In every single tasting, the majority vote has been heavily for screwcap.

SCREWCAPS - FAQ'S (CONTINUED)

Not for REDS surely?

A few months ago, in Bordeaux, a group of very senior tasters (people like Michel Rolland, the legendary Bordeaux winemaker), did comparative tastings of many reds in screwcap and cork. The oldest wine was a 1983 Kanonkop, from South Africa. Not a single red wine in the tasting was preferred by the tasting panel in its cork version. In most cases the preference for Stelvin wine was considerable. Our 2001 Pinot Noir, for example was preferred by 70% of the judges in Stelvin. They also gave our 2001 Barrel Fermented Chardonnay and 2001 Block 5 Pinot Noir "very highly rated" scores in Stelvin.

Don't wines need a cork that "breathes" to age properly?

Quite how this myth has arisen is a mystery. Good, flawless corks do not breathe anyway, and the entry of oxygen into the bottle is unnecessary and potentially very harmful.

Quote Professor Emile Peynaud of Bordeaux: "it is the opposite of oxidation, a process of reduction, or asphyxia by which wine develops in the bottle" or Professor Pascal Ribéreau-Gayon: "Reactions that take place in bottled wine do not require oxygen".

Is this just a new world trend?

Not any more. Domaine Laroche in Chablis are using screwcaps to bottle some of their production of white Burgundy, right up to Grand Cru level. Paul Blanck in Alsace is doing the same.

This year will see some Bordeaux producers joining the trend, the first time the closures have been used in Bordeaux since 1969, when Chateau Haut Brion first tried them, (with some success, we understand). In the USA Willakenzie Estate, Plumpjack, Cuvaision, Silverado, Bonny Doon, and many more are using screwcaps.

This year will see some Bordeaux producers joining the trend, the first time the closures have

Is this the end for the cork?

Probably not. Cork sales are still increasing, due to an overall increase in wine production. We believe that Screwcap closures will principally be taken up by quality conscious producers of relatively high end wines.

There has been talk that critical wildlife populations rely on the cork industry to supply their habitat.

This is a rather disingenuous PR tale. The vast areas of scrub forest that are cultivated by the cork industry, would not be destroyed should the industry decline, simply because there is no other use for such poor quality land. It would return to the wilderness that used to house these very same animals before the industry existed.

Information kindly provided by Felton Road (NZ - Central Otago winery)
Web site: www.feltonroad.com.

My Favourite Wine

Some months ago the ABC ran a program to decide the Top 100

<http://www.abc.net.au/myfavouritealbum/top100.htm>

I am looking for assistance to run a similar poll for your Top 10 wines. We would undertake the task

Travel Stories

Looking for some future inputs for the Grapevine. Ian McLeod has done a great job this month with the Central Otago Anybody out there that can help with some stories of their travels?? Email the text and photos and I can work with you to make sure the final draft is to your

Travel Ideas

Tuscany

Does the description below sound like it could suit your next holiday or the holiday you are planning in the years ahead. So many of these apartments suit a small group traveling together and defraying some accommodation costs-

Two charming apartments in an authentic 12th century castle completely restored and surrounded by the rolling hills of Tuscany and vineyards of Chianti Classico. The castle, divided into four properties, has undergone various restorations over the centuries and has retained many original architectural features, preserving its particular charm and giving it an aura of antiquity.

To see and read more of the accommodation and the location of Greve in Chianti visit the web site shown:

<http://www.castellocolognole.it/index.html>

Paris

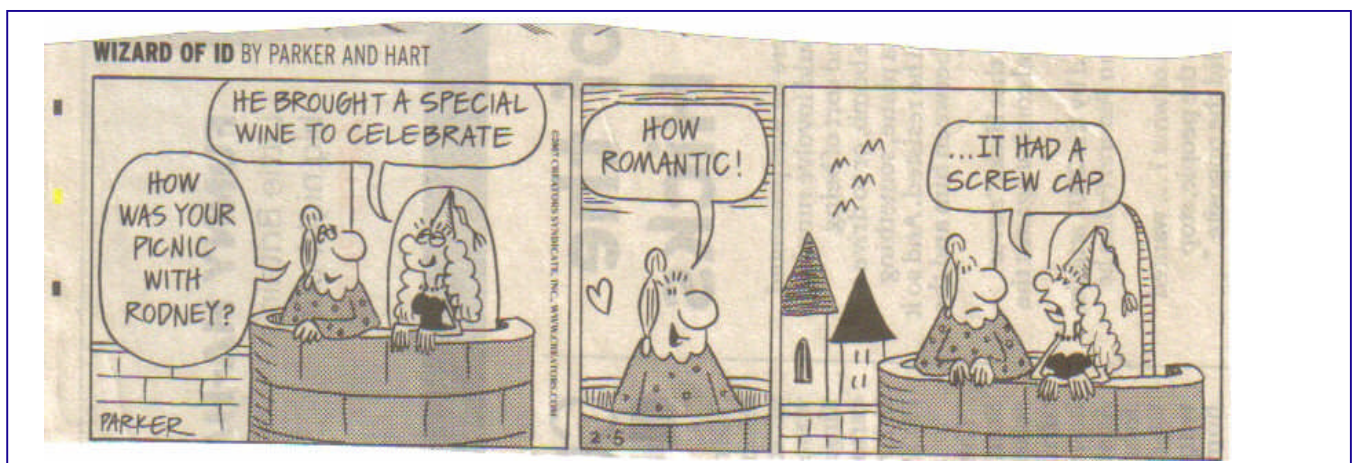
How about this little hotel tucked away in the Latin Quarter, behind Rue St. Germain, so close the Notre Dame and a stones throw away from the Pantheon. Hotel Grande Ecole is so cosy and the owners encourage you to buy your rouge and cheese from the supermarches in Rue Mouffetard, (Hemingways hideaway) so that you can enjoy it in the garden space of the hotel.

<http://www.hotel-grandes-ecoles.com/>

Bonnieux

A trip to the Provence area could have you staying in one of the hotels in Bonnieux where the film "A Good Year" was shot. The movie was panned by critics as being a good little movie, but not great. One thing they all agreed on was that the scenery was stunning. So why not the take the opportunity of the scenery without the stars- Russell's busy looking after the Rabbitohs.

<http://www.beyond.fr/villages/bonnieux.html>



CLUB NIGHT PROGRAM – 2007

VENUE: BLACK PEARL EPICURE, 36 BAXTER STREET, FORTITUDE VALLEY
(UPSTAIRS AT SIDE ENTRANCE DOOR AT THE END OF THE DRIVEWAY 6:00PM)

Date	Theme	Hosts
13-Apr	Big Reds 14%+++	John Gribble & Bruce Humphery-Smith
4-May	Wine without oak	Rod Wellings & Sue Henderson
8-Jun	Italian wines or varieties	Jenny Chadwick, Mike Hope, Stephen Norris & John Tuttle
6-Jul	Christmas in July	John Tuttle, Jennifer Chadwick & Lyn Foran
3-Aug	Barossa Wines	John Nenke & Ken Lilley
7-Sep	New Releases AGM	Committee
5-Oct	Riesling, Gewurztraminer, Sauvignon Blanc, Semillon	T&E Nominees
2-Nov	NZ Wines	Wendy Harris & Elaine Harrington
7-Dec	Xmas Bubbles, Stickies, Fortifieds	Michael & Madonna Flynn

ENTRY EACH PERSON PER NIGHT:

EXCEPT WHERE SHOWN OTHERWISE, ENTRY IS \$5.00 EACH PLUS A BOTTLE OF THE THEME EACH. (VISITORS ARE \$10.00 EACH PLUS A BOTTLE EACH)

Note to Grapevine Readers

Closing date for you to send in your contribution to the **May/June edition** of the Grapevine is close-of-business **10 May**. Wine trivia, a short story about your last wine-related holiday or experience, by email! Remember, contributions from all members are welcome, whether you come to the Club nights or not!

WINE GUILD FUNCTIONS— 2007

All things Italian – Viale Carnove : Sunday 13 May
 Rhone Varieties, White and Red : Thursday 14 June
 Sirromet Winery lunch: Sunday 19 August
 Sparkling Wine & Champagne : Thursday 11 October
 Small Winemakers weekend Stanthorpe: October (tba)

Contact John Tuttle on 326259376 for enquiries.

MASTERCLASSES—2007

Guild

14th June -- Rhone Varieties, White and Red, Viognier, Marsanne, Grenache & Syrah
 11th Oct -- Sparkling Wine & Champagne

Ewine

16th Aug -- Pinot Noir & Burgundy
 15th Nov -- Spanish Varietal Reds, Tempranillo Graciano & Durif

Contact Paula Tewksbury on 38702555 or 0412158425.

